

THE  
**URBAN**  
**KITCHEN**  
Bakery Equipments



# Electric Bakery Oven



## Features :-

- Each deck can be controlled independently, can be used at the same time, also can be used individually.
- The top and bottom heater of each deck can be controlled separately.
- With a timing alarm device, it will turn off electricity automatically, safe and reliable.
- Using advance heat preservation material to minimize energy consumption.
- Tempered glass windows, it can view the baking condition in real time.

Model	Specification	Dimensions (L*W*H*) mm	Chamber Size (L*W*H*) mm	Weight	Power	Voltage
TUK-11E	1 Deck 1 Tray	945 x 605 x 480	640 x 470 x 180	38 Kg	3.2 Kw	220 - 240 V
TUK-12E	1 Deck 2 Trays	1220 x 820 x 575	860 x 640 x 215	75 Kg	6.6 Kw	220 - 240 V
TUK-22E	2 Deck 2 Trays	945 x 605 x 920	640 x 470 x 180	90 Kg	6.6 Kw	220 - 240 V
TUK-24E	2 Deck 4 Trays	1220 x 820 x 1310	860 x 640 x 215	135 Kg	13.2 Kw	380 V

# Gas Bakery Oven



## Features :-

- High-quality stainless steel panel, perspective glass window.
- Simple operation : Upper fire and Bottom Fire can be controlled separately. Uniform temperature.
- Suitable for natural gas or liquefied gas.
- To ensure safety of using, there is an accidental extinguishing device. If there is firing failure, flame-out or gas using up, the mechanism will turn off the gas valve automatically in 0.45 second with flashing light and voice warning at the same time.

Model	Specification	Dimensions (L*W*H*) mm	Chamber Size (L*W*H*) mm	Weight	Power	Power Consumption
TUK-11G	1 Deck 1 Tray	1050 x 660 x 490	670 x 530 x 180	74 Kg	0.1 Kw	0.58 Kg/h
TUK-12G	1 Deck 2 Trays	1330 x 890 x 650	860 x 650 x 215	100 Kg	0.1 Kw	0.76 Kg/h
TUK-24G	2 Deck 4 Trays	1330 x 890 x 1420	860 x 650 x 215	185 Kg	0.2 Kw	1.52 Kg/h
TUK-26G	2 Deck 6 Trays	1750 x 890 x 1420	1280 x 650 x 215	230 Kg	0.2 Kw	1.82 Kg/h
TUK-36G	3 Deck 6 Trays	1330 x 890 x 1705	860 x 650 x 215	265 Kg	0.3 Kw	2.28 Kg/h
TUK-39G	3 Deck 9 Trays	1750 x 890 x 1705	1280 x 650 x 215	320 Kg	0.3 Kw	2.58 Kg/h

# Planetary Mixer



## Features :-

- B7 to B30 - gear transmission-reliable performance.
- Planetary transmission-mixing evenly.
- 3 kinds of beaters-easy operation.



Model	Bowl Volume	Dimensions (L*W*H*) mm	Net Weight	Speed	Power	Voltage
TUK-B7	7L	410 x 250 x 425	15 Kg	10 Speed	0.35 Kw	220 V
TUK-B10	10L	450 x 366 x 606	56 Kg	110 / 360 r/m	0.45 Kw	220 V
TUK-B20	20L	520 x 420 x 760	73 Kg	105 / 180 / 408 r/m	0.75 Kw	220 V
TUK-B30	30L	545x 440 x 882	90 Kg	105 / 180 / 408 r/m	1.3 Kw	220 V
TUK-I35	35L	620 x 630 x 1011	148 Kg	80 / 160 / 388 r/m	1.10 Kw	220 V
TUK-I40	40L	637 x 630 x 1011	153 Kg	80 / 160 / 388 r/m	1.29 Kw	220 V
TUK-I60	60L	724 x 652 x 1300	230 Kg	74 / 155 / 388 r/m	2.21 Kw	380 V

# Spiral Mixer



## Features :-

- Chain and gear transmission.
- Two-speed operation.
- Durable and easy to clean.

Model	Bowl Volume	Flour Capacity	Dimensions (L*W*H*) mm	Hook Speed	Bowl Speed	Power
TUK-20L	21L	8 Kg	730 x 390 x 900	150 / 200 rpm	12 / 20 r/m	0.35 Kw
TUK-30L	35L	12.5 Kg	750 x 435 x 900	150 / 200 rpm	12 / 20 r/m	0.45 Kw
TUK-40L	40L	16 Kg	840 x 480 x 1000	150 / 200 rpm	12 / 20 r/m	0.75 Kw
TUK-50L	54L	20 Kg	880 x 520 x 1000	150 / 200 rpm	12 / 20 r/m	1.3 Kw
TUK-60L	64L	25 Kg	880 x 520 x 1000	150 / 200 rpm	12 / 20 r/m	1.10 Kw

# Bread Slicer



## Features :-

- Imported 301 Stainless Steel blade, sharp and durable, cut flat, fast cutting speed, high efficiency.
- Non-stick surface, not easy to scratch, quick speed, low noise.



Model	Blade Quantity	Blade Gap	Bread Max. Length	Dimensions (L*W*H*) mm	Power	Voltage
TUK-BS31	31 pcs	12 mm	380 mm	515 x 625 x 585	0.25 Kw	220 - 240 V

# Rotary Oven

## Features :-

- Heating System : Highly efficient hot air convection system makes fire to be more uniform.
- Air Channel : Unique design, uniform wind.
- Uniformity : Strong wind convection helps fire heating be more uniform.
- Durability : Perfect design for structure, heat insulation, low malfunction, more durable.
- Easy Operation : Labor saving and just need one person, operating entire cart in and out.



Model	Specification	Dimensions (L*W*H*) mm	Power	Voltage
TUK-16E	16 Trays	1400 x 2235 x 2420	32 Kw	380 V
TUK-32E	32 Trays	1660 x 2600 x 2420	46 Kw	380 V
TUK-64E	64 Trays	2008 x 2885 x 2420	72 Kw	380 V
TUK-16G	16 Trays	1400 x 2235 x 2420	3.0 Kw	380 V
TUK-32G	32 Trays	1660 x 2600 x 2420	3.0 Kw	380 V
TUK-64G	64 Trays	2008 x 2885 x 2420	3.0 Kw	380 V

# Dough Sheeter



## Features :-

- Folding structure design, saving space
- Imported conveyor belt
- Suitable for crisp food and spreading dough
- Professional design : sheeting thinnest, and spreading equally.

Model	Conveyor Belt Size	Dimensions (L*W*H*) mm	Rolling Range	Max Dough	Weight	Power
TUK-400T	400 x 1600 mm	780 x 1690 x 590	1 - 35 mm	4 Kg	110 Kg	0.4 Kw
TUK-450B	430 x 1700 mm	820 x 1770 x 620	1 - 35 mm	4 Kg	117 Kg	0.56 Kw
TUK-520B	500 x 2000 mm	820 x 2080 x 620	1 - 35 mm	5 Kg	125 Kg	0.56 Kw



Automatic Dough  
Divider & Rounder

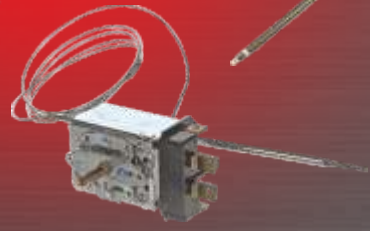


Pizza Dough  
Presser



Stone Pizza Ovens

## Spares





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