



MANGAL

BAKERY MACHINES

MANUFACTURER & SUPPLIER OF
BAKERY MACHINERY & EQUIPMENTS



BAKING TECHNOLOGY
Advanced ovens ensuring
perfect results, batch
after batch.



CUTTING & SLICING
Precision cutters for
uniform breads, cakes,
and pastries.



MIXING SOLUTIONS
High-performance mixers
designed for consistent
dough quality.



Automation Systems
Automated solutions for
efficient processing,
consistent output, and
improved hygiene.



QUALITY ASSURANCE
Every machine built
to meet the highest
standards of reliability.

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MANGAL
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**MIX
BAKE
THRIVE**



ABOUT US

Mangal Bakery Machines has been shaping the future of bakery production in India since 1959. What began as a family workshop focused on craftsmanship and reliability has grown into a respected manufacturer serving bakeries across the country. Over the decades, we have built our reputation on quality engineering, durable construction, and trustworthy service values that continue to guide every machine we manufacture.

Based in Belagavi, Karnataka, we blend traditional mechanical expertise with modern manufacturing practices. Our team understands bakery operations from the ground up – from dough mixing and handling to baking workflows and production efficiency. This practical knowledge allows us to design machines that are strong, simple to operate, easy to maintain, and built for long life.

Our customers range from small independent bakeries to large industrial production facilities. Many of them have trusted Mangal machinery for years not just because of performance, but because we stand behind what we build. We prioritize after-sales support, spare availability, and long-term relationships, ensuring our customers feel confident as they expand and modernize.

Today, as the bakery industry evolves toward automation and higher output, Mangal continues to innovate while preserving the reliability we are known for. Our goal is simple: to help bakeries produce better products, with greater efficiency, and with machines they can rely on for years.

MISSION

At Mangal Bakery Machines, our mission is to empower bakers of every scale with dependable, high-performance equipment that enhances productivity, consistency, and quality. We are committed to:

- ✓ Delivering engineering excellence and innovative bakery solutions
- ✓ Providing unmatched customer service and support
- ✓ Building long-term partnerships with bakeries and food producers
- ✓ Continuously improving technology to match evolving industry needs

VISSION

Our vision is to be the most trusted and preferred bakery equipment brand in India, known for its legacy, reliability, and forward-looking solutions. We aim to:

- ✓ Expand our reach across global markets
- ✓ Leverage innovation to develop smarter, more efficient bakery machinery
- ✓ Foster sustainable practices in manufacturing and technology
- ✓ Help shape the future of commercial baking with solutions that inspire performance and profitability

WHY CHOOSE MANGAL

Since 1959 – decades of experience and proven performance. Robust, reliable machines built for continuous commercial use. Practical designs that reduce downtime and improve output. Responsive service & spare support across India. Customization options tailored to bakery requirements. Transparent pricing and long-term partnership approach



SINCE 1959

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Mangal

Flour Kneader

Available in Both Single
◀ / Three Phase



Flour Kneader



Fork Mixer

This machine offers efficient greasing and oiling without the need to remove any parts. Designed for high-quality mixing, it ensures consistent and superior results.

It is a slow-speed mixer, highly efficient and suitable for all bakery products, especially hard dough applications. The machine can also be used for mixing namkeen products, sweet preparations, chapati making, and parotta making.

It is highly used for making puff pastry products, delivering excellent dough structure & uniform mixing.

Variant

S.No	Dry Flour	Total Dough	Power
1	5 Kgs	10 Kgs	0.5 HP
2	10 - 15 Kgs	25 Kgs	1.0 HP
3	20 - 25 Kgs	40 Kgs	1.0 HP
4	50 - 55 kgs	80 Kgs	2.0 HP
5	100 kgs	150 Kgs	7.0 HP

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Mangal

Spiral Mixer



Spiral Mixer



Spiral Mixer



Spiral Mixer

Mangal Spiral Mixers are engineered for heavy-duty and continuous bakery operations, delivering superior dough development and consistency. What sets Mangal spiral mixers apart is the use of extra heavy-duty, high-grade materials in critical components, ensuring strength, stability, and long-lasting performance.

Trusted by bakeries for over 35+ years, Mangal spiral mixers have proven their reliability in real production environments. Suitable for a wide range of bakery products such as breads, buns, puff pastries, and more.

- High-speed mixing machine designed for efficient and consistent performance.
- Ensures excellent aeration for superior dough quality and better final products.
- Time-saving operation, ideal for high-output bakeries.
- Delivers uniform mixing resulting in improved texture, volume, and product consistency.

Variant

S.No	Dry Flour	Total Dough	Power	Phase
1	10 - 14 Kgs	20 Kgs	2.0 HP	Single
2	20 - 25 Kgs	40 Kgs	5.0 HP	Single
3	20 - 25 Kgs	40 Kgs	5.0 HP	Three
4	35 - 40 Kgs	60 Kgs	6.0 HP	Three
5	50 kgs	80 Kgs	8.0 HP	Three
6	60 kgs	90 Kgs	8.0 HP	Three
7	75 kgs	100 Kgs	10.0 HP	Three
8	100 kgs	140 Kgs	15.0 HP	Three

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Mangal Planetary Mixer (Cake)



5 Ltr

8 Ltr

10 Ltr

20 Ltr

30 Ltr



Cake Mixer



Cake Mixer

Compact yet powerful planetary mixers designed for smooth, uniform, and efficient mixing. Ideal for cakes, creams, batters, icings, and light dough applications. The planetary mixing action ensures excellent aeration, consistent results, and high product quality. Built for continuous commercial use in bakeries, hotels, and professional kitchens.

Available Models:

7 Ltr | 10 Ltr | 20 Ltr | 30 Ltr | 40 Ltr | 50 Ltr | 60 Ltr | 80 Ltr | 100 Ltr | 150 Ltr

Variant

S.No	Capacity	Speed / Gear	Attachment
1	10 Litre	3 Speeds	3 Att.
2	20 Litre	3 Speeds	3 Att.
3	30 Litre	3 Speeds	3 Att.
4	40 Litre	3 Speeds	3 Att.
5	50 Litre	3 Speeds	3 Att.
6	Heavy Duty 50 Ltr Reg	4 Speeds	2 Att.
7	Heavy Duty 50 Ltr	4 Speeds	2 Att.
8	60 Litre Heavy Duty	3 Speeds	3 Att.
9	60 Litre	Variable Speed	2 Att.
10	80 Litre	Variable Speed	2 Att.
11	90 Litre	Variable Speed	2 Att.
12	100 Litre	Variable Speed	2 Att.
13	140 Litre	Variable Speed	2 Att.

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Mangal Slicers



Table Top Slicer



High Speed Slicer



Heavy Duty Slicer

High-performance bread slicers designed for clean, uniform, and precise slicing. Suitable for bread loaves, sandwich bread, milk bread, and toast bread. Available in customisable slice thickness options to meet different product requirements. From regular manual models to high-speed automatic slicers, these machines ensure smooth operation, high productivity, and consistent slice quality. Ideal for bakeries, hotels, and commercial bread production units.

Variant

S.No	Product	Cutting Lgth	Cutting Thk	Motor	Phase	Capacity
1	Table Top Slicer	Changeable	Customizable	1/2 HP	3	100-150 Loafs
2	High Speed Slicer	Changeable	Customizable (10-18)	1 HP	3	1500-2000 Loafs
3	Table Top Heavy Duty Slicer	Changeable	Customizable	0.5 HP	3	400-600 Loafs
4	Standard Size Floor Model Slicer	Changeable	Customizable	0.5 HP	1/3	250-350 Loafs
5	Floor Model Slicer Dual Thickness	Changeable	Customizable in 2 Variations	0.5 HP	---	400-600 Loafs

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Mangal Rotary Oven



Mini Rotary Oven

Mangal Rotary Ovens are heavy-duty, fuel-efficient baking ovens designed for consistent and high-volume production. Built with extra-heavy heat exchange chambers, they ensure superior heat retention, uniform heat distribution, and lower fuel consumption compared to conventional ovens. The robust construction guarantees long service life and reliable performance under continuous operation.

Key Benefits

- Low fuel consumption with high thermal efficiency
- Uniform baking due to rotating rack system
- Consistent colour, texture, and volume across all products
- High production capacity with time-saving operation
- Suitable for bread, buns, biscuits, cakes, cookies, and puff pastries

Variant

Mini Rotary Oven Specifications

S.No	Model	Tray	Tray Size	Power	Phaze	Capacity	Dimension
1	MBM 30	10 Nos	15 x 18 (380 mm x 460 mm)	1.5 HP	Single	12 Kg Per Hour	29 (W) x 60 X 60 (H)

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Mangal Rotary Oven



64 Bread Rotary Oven

Mangal 64 Bread Rotary Oven Specifications

Variant

S.No	Model	Tray Size	Product	Quantity	Trolley with Shelves	Total Trays	Dimension
1	MBM 64	18 x 18	Bread 400G	64 Bread	8 Shelves	8/10/12	(L/W/H) 55./ 4.6/5.3 inc
2	MBM 64	18 x 18	Buns / Pav	192 pcs	12 Shelves	8/10/12	(L/W/H) 5.5/ 4.6/5.3 inc
3	MBM 64	18 x 18	Rusk	7.5 - 8.5 Kg	12 Shelves	8/10/12	(L/W/H) 5.5/ 4.6/5.3 inc
4	MBM 64	18 x 18	Khari	5 Kg	12 Shelves	8/10/12	(L/W/H) 5.5/ 4.6/5.3 inc
5	MBM 64	18 x 18	Cookies	6 Kgs	12 Shelves	8/10/12	(L/W/H) 5.5/ 4.6/5.3 inc
6	MBM 64	18 x 18	Sponge Cake	19 Kgs	10 Shelves	8/10/12	(L/W/H) 5.5/ 4.6/5.3 inc

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Mangal Rotary Oven



80 Bread Rotary Oven



120 Bread Rotary Oven

Mangal 80 Bread Rotary Oven Specifications

Power:- 2.5 HP (Single Phase/Three Phase) Maximum Temperature:- 300° C
Oil Consumption:- 1.25 Ltr. Dimension:- 48"(W) x 60"(D) x 84"(H) Weight:- 1000kg

Tray Size	Bread 90x90x200	Dry Rusk	Biscuit	Khari
18" x 24" 460x600 mm	80 Loaves 10 Shelves	8 kg 16 Shelves	8/9 kg 18 Shelves	6/7 kg 16 Shelves

Mangal 120 Bread Rotary Oven Specifications

Power:- 3 HP (Single Phase/Three Phase) Maximum Temperature:- 300° C
Oil Consumption:- 1.25 Ltr. Dimension:- 48"(W) x 66"(D) x 84"(H) Weight:- 1400kg

Tray Size	Bread 90x90x200	Dry Rusk	Biscuit	Khari
18" x 24" 460x700 mm	120 Loaves 10 Shelves	10/12 kg 16 Shelves	10/12 kg 18 Shelves	9/10 kg 14 Shelves

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Mangal Rotary Oven



144 Bread Rotary Oven



168 Bread Rotary Oven

Mangal 144 Bread Rotary Oven Specifications

Power:- 3 HP (Single Phase/Three Phase) Maximum Temperature:- 300° C
Oil Consumption:- 1.5 Ltr. Dimension:- 48"(W) x 60"(D) x 96"(H) Weight:- 1600kg

Tray Size	Bread 90x90x200	Dry Rusk	Biscuit	Khari
18" x 24" 460x700 mm	144 Loaves 14 Shelves	14 / 15 kg 18 Shelves	14/15 kg 20 Shelves	10 / 12 kg 14 Shelves

Mangal 168 Bread Rotary Oven Specifications

Power:- 3 HP (Single Phase/Three Phase) Maximum Temperature:- 300° C
Oil Consumption:- 2 Ltr. Dimension:- 48"(W) x 66"(D) x 106"(H) Weight:- 2000kg

Tray Size	Bread 90x90x200	Dry Rusk	Biscuit	Khari
18" x 24" 460x700 mm	168 Loaves 14 Shelves	16/18 kg 22 Shelves	16/18 kg 22 Shelves	12/13 kg 22 Shelves

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Mangal Rotary Oven



288 Bread Rotary Oven



336 Bread Rotary Oven

Mangal 288 Bread Rotary Oven Specifications

Power:- 3.5 HP (Single Phase/Three Phase) Maximum Temperature:- 300° C
Oil Consumption:- 3 Ltr Dimension:- 62"(W) x 84"(D) x 96"(H) Weight:- 2500kg

Tray Size	Bread 90x90x200	Dry Rusk	Biscuit	Khari
18" x 27" 460x460 mm	288 Loaves 12 Shelves 2 Trolleys	28 / 30 kg 22 Shelves 2 Trolleys	28/30 kg 22 Shelves 2Trolleys	20 / 24 kg 22 Shelves 2 Trolley

Mangal 336 Bread Rotary Oven Specifications

Power:- 3.5 HP (Single Phase/Three Phase) Maximum Temperature:- 300° C
Oil Consumption:- 3 Ltr. Dimension:- 62"(W) x 84"(D) x 106"(H) Weight:- 2800 kg

Tray Size	Bread 90x90x200	Dry Rusk	Biscuit	Khari
18" x 27" 460x460 mm	336 Loaves 14 Shelves 2 Trolleys	32 / 36 kg 22 Shelves 2 Trolleys	32/36 kg 22 Shelves 2Trolleys	24 / 26 kg 22 Shelves 2 Trolley

SINCE 1959

Mangal Rotary Oven



672 Bread Rotary Oven

Mangal 672 Bread Rotary Oven Specifications

Variant

Model	Power	Phase	Max Temp	Tray Size	Power Supply	Consn.	Dim.	Weight	Product	Qty	Shelves
MBM 672	8 HP	Three	300 C	18x27	Diesel or Gas	6.5 ltr	119 x 89 x 88	3000 Kgs	Bread	672	14 (4 Trolley)
MBM 672	8 HP	Three	300 C	18x27	Diesel or Gas	6.5 ltr	119 x 89 x 88	3000 Kgs	Rusk	80 Kgs	14 (4 Trolley)
MBM 672	8 HP	Three	300 C	18x27	Diesel or Gas	6.5 ltr	119 x 89 x 88	3000 Kgs	Biscuit	80 Kgs	14 (4 Trolley)
MBM 672	8 HP	Three	300 C	18x27	Diesel or Gas	6.5 ltr	119 x 89 x 88	3000 Kgs	Cakes	200 Kgs	14 (4 Trolley)

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Mangal Convection Oven



Electric Convection Oven



Gas-fired Convection Oven



Electric Convection Oven

Mangal Convection Ovens are designed for precise, uniform, and efficient baking. The powerful convection fan system ensures even heat circulation, delivering consistent colour, texture, and baking results on every tray. Manufactured using heavy-duty, high-quality materials, Mangal ovens offer excellent heat retention, low energy consumption, and long service life. Their robust construction makes them reliable for continuous commercial use in bakeries, pastry shops, hotels, and professional kitchens.

Available in:

Gas-fired and Electric models Suitable for: cakes, cookies, biscuits, pastries, puffs, brownies, and snacks.

Variant

S.No	Model	Tray	Tray Size	Power	Phase	Gas Consumption	Capacity	Dimension
1	MBM 6 Tray EC	6 NOS	15 x 18	3.5 KW	Single	—	6 Kgs / hour	24 W x 30 D x 42 H
2	MBM EC Stand Model	6 NOS	15 x 18	3.5 KW	Single	---	6 Kgs / hour	24 W x 30 D x 48 H
3	MBM 08 GC	8 NOS	18 x 24	1 HP	Single	350 Gms / Hour	12 Kgs / hour	24 W x 54 D x 54 H
4	MBM 10 GC	10 NOS	18 x 24	1 HP	Single	400 Gms / Hour	15 Kgs / hour	24 W x 54 D x 60 H

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Mangal Deck / Gas Oven



Single Deck Gas Oven



Double Deck Gas Oven



Triple Deck Oven

Mangal Gas Deck Ovens are heavy-duty, fuel-efficient baking ovens designed for consistent and high-quality commercial baking. Built with strong insulation and robust construction, they ensure excellent heat retention and uniform heat distribution across all decks, resulting in even baking and consistent product quality. Each deck operates independently, allowing multiple products to be baked simultaneously with precise temperature control. These ovens are ideal for breads, buns, pizzas, cookies, pav, and other bakery products, offering low gas consumption, fast heating, long service life, and reliable performance for continuous bakery operations.

Variant

S.No	Model	Mode	Availability	Tray Size
1	Mangal Single Deck Gas Oven	Fully Automatic	4, 6, 8, 10 Trays	15 x 12
2	Mangal Double Deck Gas Oven	Fully Automatic	8, 12, 16, 20 Trays	15 x 12
3	Mangal Triple Deck Gas Oven	Fully Automatic	24, 36, 48, 60 Trays	15 x 12

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Mangal Electric Deck Oven



Single Deck Electric Oven



Double Deck Electric Oven



Triple Deck Electric Oven

Mangal Electric Deck Ovens are heavy-duty, energy-efficient baking ovens engineered for uniform heat distribution and precise temperature control, delivering consistent and high-quality baking results. Designed with robust construction and superior insulation, these ovens ensure excellent heat retention, low power consumption, and long service life. Each deck operates independently to allow simultaneous baking of different products with accurate settings. Ideal for breads, buns, pizzas, cookies, pay, and a wide range of bakery products, Mangal electric deck ovens offer reliable performance, easy operation, and dependable output for commercial bakery environments.

Variant

S.No	Model	No. of Deck	No. of Tray	Source	Operation Type	Suitable for	Tray Size
1	Mangal Single Deck Electric Oven	1	2	Electric	Electric	Baking, Bread, Bun, Pizza & Biscuit	400 x 600 mm
2	Mangal Double Deck Electric Oven	2	4	Electric	Electric	Baking, Bread, Bun, Pizza & Biscuit	400 x 600 mm
3	Mangal Triple Deck Electric Oven	3	6	Electric	Automatic	Baking, Bread, Bun, Pizza & Biscuit	400 x 600 mm

SINCE 1959

Mangal Dough Sheeter



Table Top Sheeter



Heavy Duty Sheeter



Heavy Duty Sheeter

The Mangal Dough Sheeter is designed to roll dough evenly to the desired thinness with high precision. It significantly reduces manual effort while ensuring uniform thickness and superior product quality in minimal time. Built with heavy-duty materials and a robust structure, Mangal dough sheeters offer smooth operation, consistent results, and long service life compared to standard machines. Ideal for producing puff pastries, puffs, croissants, pizza bases, chapati sheets, laminated dough, and many other bakery products, it improves productivity, saves time, and enhances overall efficiency in professional bakeries.

Variant

S.No	Model	Belt Dimension	Roller Dimension	Roller to Roller Height	Power	Dimensions
1	Heavy Duty Sheeter	580 x 2860 mm	600 mm	Min 1 mm / Max 34 mm	1 HP	3300 x 1200 x 1350 mm
2	Heavy Duty Variant	580 x 2860 mm	600 mm	Min 1 mm / Max 34 mm	1 HP	3300 x 1200 x 1350 mm
3	Light Duty Sheeter	580 x 2860 mm	600 mm	Min 1 mm / Max 34 mm	1 HP	3300 x 1200 x 1350 mm
4	Table Top Sheeter	580 x 2860 mm	600 mm	Min 1 mm / Max 34 mm	1 HP	3300 x 1200 x 1350 mm

SINCE 1959

Mangal

Tilting & Detachable Series



Bowl Lifter Tilting



Tilting Spiral Mixer



Detachable Bowl Spiral Mixer

Mangal Tilting & Detachable Series is designed for heavy-duty, high-volume bakery production. The tilting and detachable bowl enables easy dough discharge, quick cleaning, and reduced manual effort, ensuring smooth and continuous operations. Built with high-grade materials, it delivers long service life, stable performance, and uniform mixing even for hard and high-hydration doughs. With a powerful mixing system and operator-friendly design, it ensures consistent output with minimal downtime.

Suitable for: bread, buns, pav, pizza dough, puff pastry, and other bakery products.

Variant

S. No	Model No.	Load Capacity	Flour Capacity	Dough Capacity	Total Power	Connecting Voltage	Dimensions	Net Weight (Approx)
1	MBM TS 100	---	100 Kgs	160 Kgs	16.5 HP, 415V, 3PH	---	2270 mm (89.3 L) x 2020 mm (79.5 W)x2900 mm (114.2 H)	1700 Kgs
2	MBM DBS 100	---	100 Kgs	160 Kgs	15 HP, 415V, 3PH	---	2200 x 1150 x 1850 mm (L x W x H)	1050 Kgs
3	MBM BLT	700 (K)	160 Kgs	16.5 HP, 415V, 3PH	1.5 KW	3PH, 415V, 50HZ	2860 x 2400 x 3770 mm (L x W x H)	900 Kgs

SINCE 1959

Mangal

Bread, Rusk & Bun Plant



Dough Moulder



Flour Sifter (Vacuum Type)



Dough Divider

The Mangal Bread, Rusk & Bun Plant is a compact and efficient solution designed for streamlined production of bread loaves, buns, pav, and rusk. Engineered for smooth workflow and consistent output, the plant integrates essential processing stages to ensure uniform product size, shape, and quality.

Manufactured using heavy-duty, food-grade materials, the system offers reliable performance, hygienic operation, and long service life. The robust design minimizes manual handling, improves productivity, and ensures consistent results across batches. Suitable for small to medium commercial bakeries, this plant delivers efficiency, accuracy, and dependable performance for daily production needs.

Variant

S.No	Model	Power	Dimension (W x D x H)	Capacity	Sifting Time	Weight Of Dough (Gr)	Weight
1	MBM FS	0.5 HP	720 x 1250 x 1650 mm	—	5-10 min	—	104 Kg

S.No	Model	Power	Dimension (W x D x H)	Capacity	Weight Of Dough (Gr)	Weight
1	MBM DD	1.5 Kw	670 x 1400 x 1500 mm	1500-2000 pcs/hour	(50-200) (100-600) (200-1250)	450 Kg
2	MBM DM	0.5 HP	170 x 600 x 1200 mm	2000 pcs/hour	100-800 gm	—

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Mangal**Bread, Rusk & Bun Plant**

Proofer



Conical Dough Rounder



Flour Sifter

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Variant

S.No	Model	Power	Dimension (W x D x H)	Capacity	Shifting Time	Weight Of Dough (GR)	Weight
1	MBM FS (VT)	0.75 - 0.37 KW	720 x 1250 x 1650 mm	50 Kg	50 (kg/Dk)	(50-200) (100-600) (200-1250)	104 Kg
2	MBM CDR	0.75 KW	920 x 920 x 1500 mm	1500-3000 pcs/hour	—	1500-3000 gr	200 Kg

SINCE 1959

Mangal**Cookie / Cake**

Cookie Wirecut Machine



Cupcake Dropping Machine



Cookie Dropping Plus Wirecut Machine

Mangal Cookie Dropping + Wirecut Machine Fully computerized machine suitable for variable tray width. Tray length can be adjusted with programmable dropping points. Complete stainless steel outlet body and food-contact parts. Fitted with Rotomotive lifelong oil-filled gearboxes, AC motors, and servo motor. 7" Delta touch screen HMI with Mitsubishi PLC (Japan). Operates on 3-phase 415V AC power.

Functions:

Wire cut function for high-speed production of shortbread type cookies
Stationary drop function for designer cookies
Rotary drop function for designer long cookies

Mangal Cake Dropping Machine Fully computerized cake dropping machine suitable for variable tray width. Tray length adjustable with programmable dropping points. Complete stainless steel outlet body & food-contact parts. Fitted with Rotomotive lifelong oil-filled gearboxes, AC motors, and servo motor. 7" Delta touch screen HMI with Mitsubishi PLC (Japan). Operates on 3-phase 415V AC power.

Functions:

Stationary cake dropping for cupcakes and muffins
Rotary dropping for uniform and decorative cake deposits

Mangal Wirecut Machine (Only Wirecut) Fully computerized wirecut machine suitable for variable tray width. Tray length adjustable as per production requirement. Complete stainless steel outlet body and food-contact parts. Fitted with Rotomotive lifelong oil-filled gearboxes, AC motors, and servo motor. 7" Delta touch screen HMI with Mitsubishi PLC (Japan). Operates on 3-phase 415V AC power.

Functions:

Wire cut function for high-speed production
Supplied with two wirecut dies (designs as per manufacturer's choice)

SINCE 1959

Mangal Bun Divider



Automatic Bun Divider



Light Duty Bun Divider



MANUAL BUN DIVIDER

The Bun Divider Machine ensures fast and accurate division of dough into uniform portions, delivering consistent bun size and weight. Designed for efficient bakery operations, it reduces manual effort while maintaining dough quality. Ideal for buns, pav, and rolls, it offers reliable performance, easy operation, and hygienic construction.

Variant Light Duty Bun Divider

Vol:- 380V 50Hz 0.75kW E.X. Size:- 55*72*135cm Net Weight:- 368kg Gross Weight:- 385kg
Packing Size:- 84*76*156cm Packing CBM:- 1 Details:- Manual Dividing And Automatic Roundin
Dough Weight:- 30-100g Divider & Rounder Quantity:- 30pcs.
The operation time is about 10-13 seconds.

S.No	Model	Number of Division	Weight Range Per Piece(g)	Power (kw)	Roller to Roller Height	Weight (kg)	Std Att.
1	SM-330	30	30-100	0.75 HP	650 x 1720x710 x 2050 mm	340	Three Plastic Moulding Plates
2	SM-430	30	40 - 120	0.75 HP	650 x 1720x710 x 2050 mm	340	
3	SM-936	36	20-70	0.75 HP	650 x 1720x710 x 2050 mm	340	

SINCE 1959

Mangal Proofer



32 Tray Vercicle Proofer



Industrial Proofer Single Door



Industrial Proofer Double Door

A compact and efficient proofer designed for consistent and reliable dough proofing. Equipped with precise temperature and humidity control, it ensures uniform fermentation and high-quality results. Mounted on wheels for easy mobility, this proofer is ideal for bakeries requiring flexibility, space efficiency, and dependable performance.

Variant

S.No	Model	No of Tray	Tray Size (mm)	Source	Suitable for Baking
1	MBM VP	16	530x1560	Electric	Bread/Bun
2	MBM VP	32	530x1560	Electric	Bread/Bun

Single & Double Poofer

Chamber: SS 304 PUFF panels, 60 mm thick **Operation:** First In - First Out (FIFO).
Steaming Unit: Controller for temperature and humidity **Units:** Varies with chamber size and trolley count **Material:** SS 304 for durability **Float Switch:** Automatically controls water level in the steaming tank.

SINCE 1959

Mangal Hotel Equipment



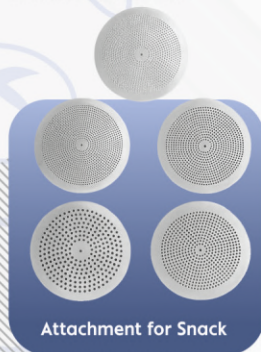
Oil Extractor



Vegetable cutter



Industrial Heavy Duty
Vegetable Cutter



Attachment for Snack



Khoa / Halva Machine



Khoa / Halva Machine
with Tilting



Potato Peelers



Snacks/Namkeen Machine

SINCE 1959

Mangal Hot Cases / Accessories



4 Tray Hot Case



Sugar Powdering Machine
(Pulveriser)



6 Tray Hot Case



Cream Filler



Cream Filler



16 Tray Hot Case



Blender

SINCE 1959

Our Valued Customers

Amul
The Taste of India

milkyMist

Big
Mishra
Since 1933

Elite
GOOD FOR YOU


IDMC
LIMITED

Sarve
BAKERS & RESTAURANT

H
Holiday Inn

THE FERN
HOTELS & RESORTS

CELEBRATING
new poona
bakery
60 YEARS OF LEGACY
1959-2019

PARLE


monginis
K.B. Cake Shop

Chakote
BAKERY | NAMKEEN | SWEETS

SINCE 1959

Client

India & Across the World

