

Fiorini

PIREN

★ **STARMIX**
bakery and pastry equipmen

flamic
bakery and pastry equipment



**ALL
FRESH**



JESSY TRADE
HOTEL EQUIPMENT



FORNI

Tiorini

Rotary Rack Oven For Bakeries And Pastry Shops

Baby

FEATURES

- Capacity :12 Trays 40 x 60 cm
- Face, internal and external panels in stainless steel.
- Extractor hood in stainless steel.
- Steamer with rods for a high steam production capacity.
- Diesel oil or gas or electrical functioning.
- Double glass door with rubber gasket.
- Trolley rotation is performed by geared motor.
- Oven with hook.
- Electromechanical control panel with digital thermostat, timer with bell for cooking and timer for steam.

OPTIONAL

- Proofer or base or stand.
- Trays holders for the base or for the stand.
- Diesel oil or gas burner application or electrical functioning.



Rotor

FEATURES

- Capacity :18 Trays 60 x 80 cm
- Face, internal and external panels in stainless steel.
- Steamer with rods for a high steam production capacity.
- Double glass door with rubber gasket.
- Electromechanical control panel with digital thermostat, timer with bell for cooking and timer for steam.
- Double safety thermostat in the baking chamber and fumes extractor chimney.

OPTIONAL

- Diesel oil or gas or pellet burner application or electrical functioning.
- Computerized control panel "Easy Cooking" or "Easy Touch".

Available Models

Small: 18 Trays 40 x 60 cm , 45 x 65 cm

Mini: 18 Trays 40 x 60 cm , 40 x 80 cm , 50 x 70 cm

Rotor: 18 Trays 60 x 80 cm

Maxi: 80 x 80 cm , 80 x 90 cm , 75 x 95 cm , 80 x 100 cm



Electric Oven

Simply 4T

FEATURES

- Deck Capacity : 4 Trays 40 x 60 cm
- Proofer Capacity : 18 Tray 40 x 60 cm
- Electric oven available with 3 , 2 , 1 or 4 baking levels, independent and stackable baking chambers with computerized controls for all the functions of the oven.
- Steam valve for each room.
- Heating generated by electrical heating elements in stainless steel.
- Electronic digital controller with: economizer; automatic oven starting; ceiling and floor temperature control with double probe; buzzer for cooking end; 8 cooking programs available.

OPTIONAL

- Proofer, base or stand.
- Steam suction in the hood.
- Baking chamber with useful height of 24 cm (H ext. 42 cm).

also Available model : Simply2T



Rising Rooms

FEATURES

- Rising rooms for racks
- Supplies with supporting frame in aluminium and structure in panels th. 40 mm covered with pre-painted white aluminium.
- Door made with the handle directly obtained from the profile and completely reversible.
- Control panel with digital thermostat and hygostat.
- St. steel unit for heat and steam.
- Fan for homogeneous heat and steam distribution.
- On request the proofing chamber can be supplied with doors and/or external panels in stainless steel, with st. steel base or not.

Models:

Available in accordance with the operating required Capacity.





Spiral Mixers With Fixed Bowl

SP

FEATURES

- . Bowl, spiral and shaft are made in st. steel inox.
- . The head plate is covered in st. steel.
- . Machine equipped with two operating speeds automatically adjustable.
- . Two independent motors for spiral and bowl.
- . Two digital timers for an automatic management of operating speeds.
- . Bowl with rotation on impulse.
- . Reversible bowl.
- . Chain drive system made using trapezoidal belts to get the lowest noise level.
- . Front feet are made in stainless steel and they are adjustable.
- . The rear wheels give an easy movement.
- . The frame is in stainless steel painted.

Available Models:

SP 40 - 60 - 80 - 100 - 130 - 160 - 200 - 250



Bun Dividers/rounders

SPA

FEATURES

- Semi-automatic bun rounding dividers are machines that cut a piece of raw dough into small portions and, using an oscillating plate, subsequently roll each piece to obtain balls of the same weight and shape, all in a few seconds!
- . Mechanical machine.
 - . Pressing, cutting and rounding carried out with levers.
 - . While the shaping chamber adjusted using a joystick with numerical scale.
 - . Machine supplied with no. 3 plates.

Available Models:

SPA 11 - 15 - 18 - 22 - 30 - 36 - 52



Moulding Machine 4 S cylinders

G4C/G700

FEATURES

G4C

MOULDING MACHINE 4G

- . Entire structure in stainless steel.
- . Width of cylinders of 550 mm.
- . Able to sheet and mould from 50 gr to 2000 gr of dough.
- . Device to return pieces.
- . All moving parts are mounted on sealed bearings, these moulders are strong and silent.

G700

LONG LOAF MOULDING MACHINE G700

- . Completely in st. steel.
- . Available length 700 mm.
- . Adjustable height to be connected with other machines.
- . Fixed moulding plate .



100% MADE IN ITALY

Fiorini

FORNI FIORINI s.n.c.
Marano Vic.no (VI) Italy
Via Vittorio Veneto, 26
info@fornifiorini.com





EXPLORA
PF7920 20 TRAY



EXPLORA
PF7916 16 TRAY



EXPLORA
PF7910 10 TRAY



EXPLORA
PF7906 6 TRAY



GALILEI
PF7720 20 TRAY



GALILEI
PF7716 16 TRAY



GALILEI
PF7710 10 TRAY



GALILEI
PF7706 6 TRAY

100% MADE IN ITALY

Piron TECHNOLOGIES

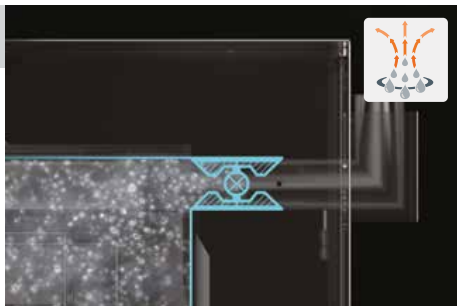


SATOR STEAM

The *Sator Steam* technology generates **steam up to %100 saturation in the chamber** through the creation of a fine water mist.

OPTIMAL CLIMATIC

This is a system that **extracts the excess humidity**, maintaining the desired humidity level required.



BALANCED REVERSE

Thanks to a more efficient and balanced rotation's time and using multiple fans with auto-reverse **intensifies the air flow** in the cooking chamber of the oven, guaranteeing a golden uniform result.

WATER HEATING SYSTEM

Our **heat recovery system**, coupled with patented Sator Steam technology, enables the efficient and timely use of cooking moisture.



CONVECTION OVENS



CABOTO

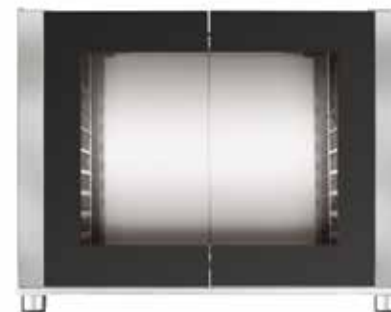
PF7604
4 TRAY 40 x 60 cm



CABOTO

PF4003
3 TRAY 32.5x44.2 cm

PROOFERS



PL7608 8 TRAY



ELECTROMECHANICAL SERIES



PL20BN

Available Capacity
20 - 30 - 40



PL60N

Available Capacity
60 - 80 - 100



PL160N

Available Capacity
120 - 140 - 160

GENERAL FEATURES

- Models by 3 speed or by electronic variable speed by inverter
- Electromechanical control panel or touch screen Control
- Manual or automatic bowl lift
- Fixed rotating plastic safety guard "F"
- Structure in painted steel or in stainless steel on request

TOUCH SCREEN SERIES



PL20BNH

Available Capacity
20 - 30 - 40



PL60NH

Available Capacity
60 - 80 - 100



PL160NP

Available Capacity
120 - 140 - 160

STANDARD ACCESSORIES



BOWLS ELEVATOR

HELP series Available Capacity 80 · 100 · 120 · 140

Bowls Elevator HELP

- Rugged structure made of steel painted (or in stainless steel on request)
- Transmission system by double chain and motor reducer
- Four wheels with locked device help moving operation
- Safety cage manufactured following EC regulations
- Manual functioning with presence of operator
- Hopper for helping the product to go into another feeding hopper
- Two speed by inverter: high speed for lifting/lowering the bowl and low speed for tilting the bowl
- Tension 230 volt / 1 phase / 5060- hz





Dough sheeters



SF500BD _ SF500BVD

Available tables length
850 or 1000 mm

FEATURES:

- conveyor belt width 500 mm
- table length 850 or 1000 mm
- electromechanical control panel
- n. 2 rolling pins dough included
- roller gap reduction: manual
- digital display for lamination thickness
- precise thickness regulation

- fixed speed of conveyor belts (SF500BD) or variable (SF500BVD)
- raised tables to limit the overall dimensions when the machine is not in use
- reverse laminating direction by joystick
- body in epoxy painted steel (on request in stainless steel)
- easily removable scrapers

FEATURES:

- conveyor belt width 600 mm
- table length 1400 or 1600 mm
- electromechanical control panel
- n. 2 rolling pins dough included
- roller gap reduction: manual
- digital display for lamination thickness
- precise thickness regulation
- variable speed of conveyor belts

- raised tables to limit the overall dimensions when the machine is not in use (excluded SF600VDX+1600PST)
- reverse laminating direction by handle and pedal
- body in epoxy painted steel (on request in stainless steel)
- easily removable scrapers
- table arranged for cutting device



SF600VD+PST

Available tables length
1400 or 1600 mm



BT650

Working table

FEATURES:

The working table BT650 was designed for the automatic cutting of bands of flakey, puff pastry, short-crust pastry, pizza dough, etc., into the most various forms: triangular for croissants, round, ring oval, square, rectangular, etc. Thanks to the combination of the different, easily replaceable cutting rollers, you can swiftly change from the cutting of one type of product to another. It is a robust structure entirely made of stainless steel and is mounted on wheels to

facilitate transfer. The washable conveyor-belt and smooth surfaces make the cutting table easy to clean

OPTIONAL:

- Removable automatic flour duster
- Side scraps collection system
- Inclined conveyor-belt to collect scraps
- Cutting rollers in different shapes and dimension: triangles for croissants, rectangles, squares, rounds, ovals, rings etc



FC23

Croissant moulder





HEADQUARTER

📍 64 Gameat Al Dewal Al Arabia St.,
Mohandseen, Giza, Egypt.
☎ +202 376 29 881
✉ @info@jessytrade.com
🌐 www.JESSYTRADE.com