

JK




The Complete
Bakery
Solutions

Performance, Value & Service since 1965

Welcome to the world of fine baking performance: the performance that is the hallmark of finest technology used in JK Engineering Works baking equipments, machinery and plants. With more than 54 years of experience in production and manufacturing of baking equipments, today JK Engineering Works is a renowned brand name across the industry. The company has been able to carve a niche for itself due to its consistent quality and high standard of performance at production level. The wide client base of JK Engineering Works is a reflection of its dedicated endeavour to keep the plant and machinery at optimum performance level, every after years, through its excellent after sales service.

The quality assurance concept at JK Engineering Works is based on the inputs meeting the most stringent specification and use of manufacturing process which ensures a very high quality of machinery manufactured. Each component is thoroughly checked invariably as per the prescribed quality assurance plan to maintain strict quality control, similarly the manufacturing, Each component is thoroughly checked invariably as per the prescribed quality assurance plan to maintain strict quality control. Similarly, the manufacturing process at different stages constitutes routine testing based on methods, norms and quality plans as prescribed by the Indian and International standards. Quality of products and customer service are the main strength of the JK Engineering Works. The company continues to strive for ever higher standards in quality and service record to create value for its expanding client base.

Over a period JK Engineering Works has emerged as a brand which sets the standard for baking systems for the entire bakery industry.



ROTARY RACK BAKING OVEN (DIESEL & GAS)

TECHNICAL SPECIFICATION	
Burner	Riello Italy
Motor	Crompton greaves
Maximum Operating Temp.	360°C
Electrical	Schneider Electric(France)
Thermostat	Digital Temperature Controller
Power supply required	440 Volts 3 Phase / 220 Volts 1 Phase
Interior & Exterior	Stainless Steel / Mild Steels



OVEN SPECIFICATIONS				
MODEL	TRAY SIZE & NO. OF TRAYS	DIMENSION	MAX TEMP.	POWER LOAD
SE-2800	18X13 - 28	44"(W)X60"(D)X66"(H)	360°C	2.5 HP
SE-3600	18X13 - 36	44"(W)X60"(D)X78"(H)	360°C	2.5 HP
SE-4200	18X13 - 42	44"(W)X60"(D)X90"(H)	360°C	2.5 HP
SE-6000	18X13 - 60	88"(W)X63"(D)X90"(H)	360°C	3.5 HP
SE-7200	18X13 - 72	88"(W)X63"(D)X102"(H)	360°C	3.5 HP
SE-8400	18X13 - 84	88"(W)X63"(D)X120"(H)	360°C	3.5 HP

And also available Model 92, 108, 136 & More, Tray Size 16x24 also available

*specifications give here in are not binding and can be changed without any notice.

SPIRAL MIXER

Specifications:

- Dual Speed Operation.
- Least Maintainance.
- Food grade stainless steel.
- Heavy duty body.
- Fine quality texture for the finished product.



MODEL	FLOUR CAPACITY	DOUGH CAPACITY	LOAD HP	POWER REQ	DIMENSIONS(WxDxH)
SPM 30	30 KG	45 KG	3HP+ 1HP	1PH/3HP	28"x40"x44"
SPM 50	50 KG	80 KG	7.5HP + 1.5HP	3PH	32"x48"x52"
SPM 90	90 KG	145 KG	10HP + 3HP	3PH	38"x54"x60"

PLANTARY MIXER

Specifications:

- Suitable for cookies, pastries, biscuits, cakes, patties, cross etc.
- Easy to operate.
- Less maintenance.
- Scrapper & bowl trolley(optional)
- Suitable for pharmaceuticals, bakery, training insitutions, toffee candy manufacturing industries etc.

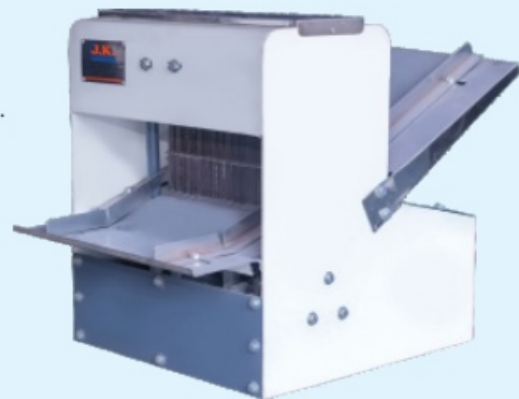


MODEL	CREAM	EGG WHITE	CAKE SPONGE	COOKIES	FLOUR	DOUGH	POWER REQ
PM 20L	4 KG	50 PC.	7 KG	6 KG	3 KG	5 KG	1HP(1PH/3PH)
PM 30L	6 KG	75 PC.	10 KG	10 KG	6 KG	10 KG	1.5HP(1PH/3PH)
PM 40L	8 KG	110 PC.	14 KG	16 KG	8 KG	14 KG	2HP(1PH/3PH)
PM 60L	12 KG	160 PC.	18 KG	25 KG	12 KG	20 KG	3HP(1PH/3PH)
PM 80L	16 KG	200 PC.	22 KG	30 KG	16 KG	25 KG	5HP (3PH)
PM 100L	20 KG	240 PC.	25 KG	35 KG	20 KG	30 KG	7.5HP (3PH)

TABLE TOP SLICER

Specifications:

- Suitable for small bakery outlets, hotels and bakery training insitutions.
- Compact size.
- Noiseless operation.
- Can slice breads from 200gm to 250gm jumbo breads.
- Available in 10mm, 12mm, 14mm, 16mm.



MODEL	BREAD/RUSK/CAKE WIDTH	BREAD/RUSK/CAKE HEIGHT	PIECE THICKNESS	CAPACITY	POWER REQ.	DIMENSIONS(WxDxH)
SM 300	300 MM	150 MM	10MM to 25MM	250 loavs/Hour	1 Phase	20"x20"x24"
SM 400	400 MM	180 MM	10 MM to 25MM	250 loavs/Hour	1 Phase	22"x22"x24"

BREAD, RUSK AND CAKE SLICER

Specifications:

- Suitable for rusk, bread and cake industries.
- Available in 10mm, 14mm, 16mm, 18mm and special order.
- Long input and output tables for easy operation.



MODEL	BREAD/RUSK/CAKE WIDTH	BREAD/RUSK/CAKE HEIGHT	PIECE THICKNESS	CAPACITY	POWER REQ.	DIMENSIONS(WxDxH)
JKSM 300	300 MM	150 MM	10MM to 25MM	400 loavs/Hour	1 Phase	24"x54"x46"
JKSM 400	400 MM	180 MM	10 MM to 25MM	400 loavs/Hour	1 Phase	26"x54"x46"

HIGH SPEED BREAD, RUSK AND CAKE SLICER

Specifications:

- Synchronized in feed and output belt speed.
- Extra Long Output belt conveyor for easy handling.
- Oil dipped heavy duty gear box.
- Suitable for bakeries having bulk production.



MODEL	BREAD/RUSK/CAKE WIDTH	BREAD/RUSK/CAKE HEIGHT	PIECE THICKNESS	CAPACITY	POWER REQ.	DIMENSIONS(WxDxH)
HSSM 400	400 MM	180 MM	9 MM to 25 MM	2500 Loavs/ Hour	3 Phase	32"x100"x50"

DOUBLE ARM DOUGH MIXER

Specifications:

- Slow speed mixing for rusk and cross.
- Suitable for hotels, army mess and gurudwara Kitchens.
- Stainless steel bowl and arms(304 grade).



MODEL	FLOUR CAPACITY	DOUGH CAPACITY	LOAD HP	POWER REQ	DIMENSIONS(WxDxH)
DM 30	30 KG	45 KG	2 HP	1PH/3PH	24"x42"x38"
DM 50	50 KG	80 KG	3 HP	1PH/3PH	28"x50"x42"
DM 90	90 KG	145 KG	5 HP	3PH	38"x68"x56"
DM 120	120 KG	180 KG	7.5 HP	3PH	38"x68"x56"

ATTA KNEADING MIXER U SHAPE

Specifications:

- Suitable for all kind of kitchens.
- Heavy duty body stainless steel/ mild steel.
- Bowl tilt facility.
- All connecting parts in food grain stainless steel.



MODEL	ATTA / FLOUR CAPACITY	LOAD HP	POWER REQ	DIMENSIONS(WxDxH)
UM 10	10 KG	1 HP	1PH/3HP	22"x22"x36"
UM 20	20 KG	2 HP	1PH/3PH	28"x26"x40"
UM 30	30 KG	2 HP	1PH/3PH	34"x30"x44"
UM 50	50 KG	3 HP	1PH/3PH	40"x32"x48"

ELECTRIC SINGLE & DOUBLE DECK OVEN

Specifications:

- Multi purpose double deck oven with completely separate thermostatic digital controls for even baking.
- Suitable for all kind of bakery products.
- Available in different size & capacities.



RIBBON MIXER

Specifications:

- Can mix any kind of dry material.
- Uniform mixing of material.
- Suitable for bulk Dry product mixing.
- Heavy duty body.
- Vibration free machine.



MODEL	CAPACITY DRY PRODUCT	LOAD HP	POWER REQ	DIMENSIONS(WxDxH)
RM 20	20 KG	1 HP	1PH/3HP	28"x26"x40"
RM 30	30 KG	2 HP	1PH/3PH	34"x30"x44"
RM 50	50 KG	2 HP	1PH/3PH	50"x32"x48"
RM 100	100 KG	3 HP	1PH/3PH	54"x36"x52"
RM 150	150 KG	5 HP	3 PH	58"x36"x58"
RM 200	200 KG	7.5 HP	3 PH	66"x36"x64"

DOUGH MOULDER

Specifications:

- Moulder helps to reduce air bubbles present in dough balls hence resulting fine inner texture of bread & rusk.
- Adjustable roller for different size of dough balls.
- Heavy duty body.
- Stainless steel rollers food grade.



MODEL	CAPACITY	BELT SIZE	DOUGH WEIGHT	LOAD HP	POWER REQ.	DIMENSIONS(WxLxH)
DMM 300	1200 TO 1500	300 MM	200/400gm	2 HP	1PH/3PH	32"x104"x48"
DMM 400	1200 TO 1500	400 MM	400/800gm	2 HP	1PH/3PH	36"x104"x48"
DMM 600	1200 TO 1500	600 MM	400/800gm	3 HP	1PH/3PH	40"x104"x48"

SUGAR GRINDER

Specifications:

- Suitable for bakeries, pharmaceuticals, toffee/candy manufacturing industries.
- Capacity 80KG/Hour.
- Heavy duty body.
- With Storage box.



HEAVY DUTY PLANTARY MIXER WITH AC DRIVE

Specifications:

- Special heavy duty automatic mixer with variable speed, sturdy body, imported heavy duty gear box & motor with AC drive.
- There is no manual transmissions of gear, it is all electronically controlled by the AC drive.
- The mixer is fitted with scraper and the mixer doesn't need manual intermittent hand mixing.
- The mixer comes with 2 blades, one for cookies & one for cakes.
- The mixer has removable bowl with wheels.
- The bowl descends & sits on the floor, it then be taken to the machine.
- Neither the blade, not the scraper need to be opened after every mixing.
- AC drive saves energy.
- Low maintenance & high productivity mixer for consistent batches.



MODEL	CREAM	EGG WHITE	CAKE SPONGE	COOKIES	POWER REQ
JKPM 40L	8 KG	110 PC	14 KG	12 KG	3.5HP
JKPM 60L	12 KG	160 PC	18 KG	20 KG	6HP
JKPM 80L	16 KG	200 PC	22 KG	25 KG	8.5HP
JKPM 100L	20 KG	240 PC	26 KG	30 KG	10HP



JK ENGINEERING WORKS

Railway Station Road, Near Railway over Bridge Rajpura, Punjab - 140401

Email: jkengineeringworksryp@gmail.com

Website: www.jkengworks.org.in

Head Office - Mob : +91 9216934319, 9216134319, 9041995653 | Landline : 01762224986

Delhi Branch - Mob: +91 9953456515