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Made In TAIWAN

PASTRY
BAKERY
RESTAURANT





CHUNG PU BAKING MACHINERY

was established in 1951 and today is one of the leading manufacturers of bakery and foodservice equipment in Taiwan.

More than 70 years **CHUNG PU** has achieved market leadership through continuous innovations by offering highly qualified baking equipment throughout the industry. The demand of bakery equipment continues to grow, **CHUNG PU** provides a comprehensively equipped test bakery as an integral part of our customer service. We are more than happy to provide professional solutions for all bakers from owner-managed, artisan baker to industrial producers.

Satisfaction from our clients is certainly not gained easily through the quality of our products but also, our quality of service. Ranging from sales services to maintenance support, we are determined to deliver wide knowledge of expertise in technical or mechanical support for our machines. As part of the **CPBM** team, we are the specialists called on to deliver successful outcomes to individual customer needs.

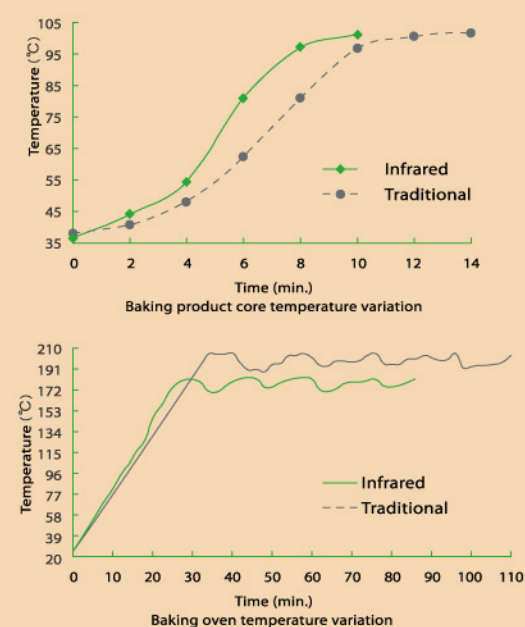
LEGOUT

TAIWAN FOOD MACHINERY CO.



IAB SYSTEM

INFRARED POWER CONTROL SYSTEM
Efficiency · Quality · Energy Saving



Energy saving 20%

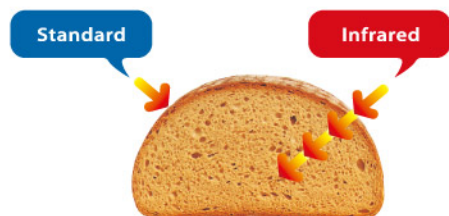
For continuous baking product, the total power consumption will save about 20%

Baking speed is shortened by 20 to 30%

Due to radiation effect of infrared system, the product core temperature increase rapidly to shorten baking time around 20~30%

Increase thermal efficiency, oven setting reduce around 25°C

The Effect Of Infrared Baking On Products



Infrared Makes Heat More Efficient

The Infrared system produce electromagnetic wave permeate into the products inner part, through the vibration by producing thermal energy, which bake the inside texture and outside surface simultaneously.

Soft and Moist Texture

Heating up cake / bread products inside texture and outside surface simultaneously by Infrared system and such heating system will produce thinner surface skin and more softness inner texture. Shorten baking time will increase moisture of the products to fulfill the best tasting flavor.

Extend Shelf Life

Baking cake and bread products with Infrared system can be vibrated by strong and uniform electromagnetic waves to completely soften the starch (softness and elasticity), prolong the aging (drying and aging) time, and extend product expiration period.

Infrared System vs. Standard System

500g Toast



22 min
Infrared



25 min
Standard

Baking Temperature:
Top Heat 180°C
Bottom Heat 180°C

Use an Infrared System

Benefits:
Product cooling weight increases by 3.3%.
Reduce baking time by 12%.
Energy savings 16%.

6-Inch Sponge Cake



22 min
Infrared



26 min
Standard

Baking Temperature:
Top Heat 170°C
Bottom Heat 150°C

Use an Infrared System

Benefits:
Product cooling weight increases by 4.4%.
Reduce baking time by 15.4%.
Energy savings 16%.

50g Brioche



7 min
Infrared



10 min
Standard

Baking Temperature:
Top Heat 210°C
Bottom Heat 160°C

Use an Infrared System

Benefits:
Product cooling weight increases by 1.8%.
Reduce baking time by 30%.
Energy savings 20%.

VESTA SERIES

04



New Generation



Model	V-300	V-300 S3
DIM. (WxDxH) mm	1400 x 1200 x 1960	1400 x 1200 x 1960
Power	3P. 18KW	3P. 22KW
Inside DIM. (WxDxH) mm	970 x 790 x 200	970 x 790 x 200



Exclusive VHE Humidity Exhaust System

(Vesta Humidity Extraction)

More efficient to adjust the water levels inside the oven and to control product humidity.



Brand-New Fully Airtight Oven Door Structure

Energy saving with improved product moisture.



Door Opening Angle Retention Device

Oven door opening angel retention device Trought the exclusive device design , it is easier to adjust the heat circulation during baking and to increase coloring state and crispness of the product.



9.7-inch Extra-Large Color Touch Screen Control

Simply and quickly select the baking mode, or through 5 steps manual memory programming process to achieve staged baking effects and you can use up to 60 program settings to record your own baking procedures.

Optional: can be connected to Wifi to upload baking temperature and time data.



Core Temperature Probe (Optional)

Accurately senses core temperature to a chieve more precise and optimal baking results.



Infrared Power Control System

Enhances baking efficiency, improves product quality, and reduces energy consumption.

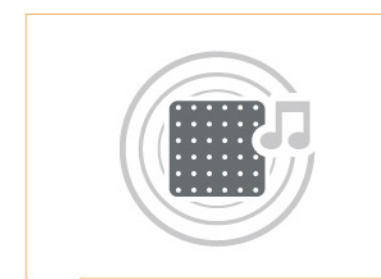
DIAMOND SERIES



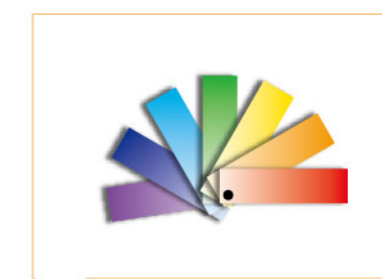
BEST DESIGN

FOR FRESH BAKE SHOP

Improve store features and attract customers attention.



Music Buzzer (Standard)



Customized Colors

Model	PRO-SHOP	PRO-SHOP-S3
DIM. (WxDxH) mm	1400 x 1040 x 1800	1400 x 1040 x 1800
Power	3P. 18KW	3P. 22.5KW
Inside DIM. (WxDxH) mm	970 x 790 x 230	970 x 790 x 230

⌚ Additionally equip with steam system, the electric power must add 1.5KW for each deck. ⌚

EMPIRE SERIES

Infrared

- Oven Casting Made With Stainless Steel.
- Infrared Power Control System.
- Superb Artisan Quality Of The Baked Product.

IAB I (Infrared)

- Heating Process (A Stage) Power Can Be Adjusted In 6 Speeds, From 50% ~ 100%.
- Temperature Reserve Process (B Stage) Power Can Be Adjusted In 6 Speeds, From 0% ~ 50%.
- Infrared Level Control System.

PRO-300-IAB-LTF-CG



PRO-100-IAB-CG



PRO-200-IAB-CG



PRO-300-S3-4AP-D-IAB-CG

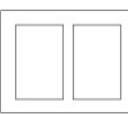
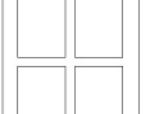
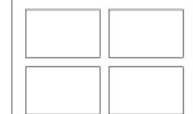
Empire Infrared Bread Oven with Steam & Auto Lifter

Optional Accessories

LED Top Fan	Steam System	Castella Kit	CG-type Door
			
Code LTF	S Standard	CTK	CG

Model	PRO-100-IAB-CG	PRO-200-IAB-CG	PRO-300-IAB-CG	PRO-200-IAB-LTF	PRO-300-IAB-LTF
DIM. (WxDxH) mm	1400 x 1015 x 1275	1400 x 1015 x 1655	1400 x 1015 x 1700	1400 x 1350 x 1965	1400 x 1350 x 2010
Power	3P. 6KW	3P. 12KW	3P. 18KW	3P. 12KW	3P. 18KW
Inside DIM. (WxDxH) mm	970 x 790 x 230	970 x 790 x 230	970 x 790 x 230	970 x 790 x 230	970 x 790 x 230

☞ Additionally equip with steam system, the electric power must add 1.5KW for each deck. ♪

Model	PRO-300-S3	PRO-300-S3-3EP-W	PRO-300-S3-4AP-D	PRO-300-S3-4EP-W	PRO-300-S3-6EP
Tray Arrangement					
Power	3P. 22.5KW	3P. 27KW	3P. 31.5KW	3P. 27KW	3P. 34.8KW
Inside DIM. (WxDxH) mm	970 x 790 x 230	1260 x 790 x 230	970 x 1480 x 230	1260 x 890 x 230	1280 x 1280 x 230
DIM. (WxDxH) mm	1400 x 1015 x 1800	1690 x 1015 x 1800	1400 x 1705 x 1830	1690 x 1115 x 1830	1700 x 1500 x 1840
*Auto Lifter DIM. (WxDxH) mm	1900 x 2580 x 2400	2190 x 2580 x 2400	1900 x 3990 x 2400	2190 x 2780 x 2400	2200 x 3560 x 2400
Tray Capacity 400x600mm	2	3	4	4	6
Tray Capacity 460x660mm	2	3	4	2	2
Tray Capacity 460x720mm	2	2	4	2	2

EMPIRE SERIES

Standard

- Oven Casting Made With Stainless Steel.
- Digital Display Temperature Control Unit.
- Superb Artisan Quality Of The Baked Product.



Standard

- High Precision Digital Controller.



PRO-300-CG



PRO-100-CG



PRO-200-CG

O'Pizzaiolo SERIES

500°C

- Ceramic Stone Chamber.
- Excellent Heat Retention And Storage, Temperatures Up To 500°C.
- Perfectly Simulates The baking Effect Of Stone Oven.
- Compact Size, Perfect For On-site Operation, Increasing Order Rates.



O'pizzaiolo



O'pizzaiolo 3

LED Top Fan	Steam System	Castella Kit	CG-type Door
			
Code LTF	S Standard for 3EP/4EP/4AP/6EP model	CTK	CG

Model	PRO-100-CG	PRO-200-CG	PRO-300-CG	PRO-200-CG-TF	PRO-300-CG-TF
DIM. (WxDxH) mm	1400 x 1015 x 1275	1400 x 1015 x 1655	1400 x 1015 x 1700	1400 x 980 x 1860	1400 x 980 x 1980
Power	3P. 6KW	3P. 12KW	3P. 18KW	3P. 12KW	3P. 18KW
Inside DIM. (WxDxH) mm	970 x 790 x 230	970 x 790 x 230	970 x 790 x 230	970 x 790 x 230	970 x 790 x 230

☞ Additionally equip with steam system, the electric power must add 1.5KW for each deck



O'Pizzaiolo



O'Pizzaiolo 3

Model	O'Pizzaiolo	O'Pizzaiolo 3
DIM. (WxDxH) mm	740 x 680 x 610 / 1550 (Include Tripod)	970 x 690 x 615 / 1595 (Include Tripod)
Power	1P. / 3P. 4.7KW	1P. / 3P. 6KW
Inside DIM. (WxDxH) mm	425 x 435 x 150	645 x 460 x 150

K-COMPACT SERIES

High-Quality Mini Professional Oven



K-15P-S-WIJ-IAB-CG



K-15RP-S-XLWIJ-IAB-CG



Digital Display Temperature Controller.



Infrared Level Control System.
Infrared AB Touch 5-Group Baking Memory Panel. (IAB Model)



K-5-CG



K-15-CG



K-15P-CG



K-25-CG



K-25P-CG



K-35-LTF-CG



Customized Colors

Optional Accessories

RP Retarder Proofer (4 trays)	P Proofer (5 trays)	Steam System	LED Top Fan	Customized Colors
Code RP -15°C~+40°C	P Room Temperature~+40°C	S	LTF	

CG Type Large Window	Water Injection System	Hook	Top Rack
CG	WIJ	H	T5

Model	K-5-CG	K-15-CG	K-15P-CG
DIM. (WxDxH) mm	740 x 840 x 420	740 x 840 x 1240	740 x 840 x 1240
Power	1P. / 3P. 3.5KW	1P. / 3P. 3.5KW	1P. / 3P. 5KW
Proofer Capacity	-	-	5 trays
Inside DIM. (WxDxH) mm	480 x 700 x 200	480 x 700 x 200	480 x 700 x 200

RP Retarder Proofer 1.2KW / P Proofer 1.5KW

Model	K-25-CG	K-25P-CG	K-35-LTF-CG
DIM. (WxDxH) mm	740 x 840 x 1460	740 x 840 x 1660	740 x 1070 x 1755
Power	1P. / 3P. 7KW	1P. / 3P. 8.5KW	1P. / 3P. 11.1KW
Proofer Capacity	-	5 trays	-
Inside DIM. (WxDxH) mm	480 x 700 x 200	480 x 700 x 200	480 x 700 x 200

Additionally equip with steam system, the electric power must add 0.7KW for each deck.