ALL CHAMP

PROFESSIONAL BAKING MACHINE

Professional Baking Experts

English Version

永全食品機械股份有限公司
ALL CHAMP FOOD PRODUCTION MACHINERY AND UTENSILE CO., LTD

台灣公司:台中市潭子區昌平路3段201巷68號 電話:886-4-25323802
Email:service@allchamp.com.tw 傳真:886-4-25344560
烘培器具:http://bakeware.com.tw/
食品機械:http://www.allchamp.com.tw/

永全

Company introduction

TAIWAN ALL CHAMP FOOD MANUFACTURING MACHINERY AND UTENSILS CO., LTD. was founded in 1975. Though hard work and continuous improvement we are now the leading bakery equipment manufacturer in Taiwan, holding several patents and proudly complying with the most stringent electrical equipment and occupational safety standards.

Our strong R&D focus, and first class customer service had made ALL CHAMP an industry reference in Taiwan. Our products are sold over the world, to food manufacturing plants, chain stores, worldwide food franchises, worldwide food brands, supermarkets, restaurants, hotels, bakeries, and other bakery equipment users, each one with their specifics needs and requirements.

We want to work closely with you, and become a partner you can rely on now and in the future. We are here to serve you from product development, all the way through installation, training and system integration.

中華民國專利證書
為 長 王美花

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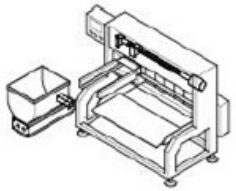
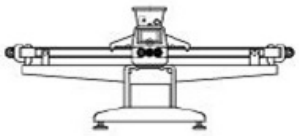




A303 Fully Automatic Continuous Tart Crust Forming Machine

Description :

1. Dimensions: L 680 * W 785 * H 1560 mm
2. Weight: 120 kg
3. Power: 220V 60Hz monophasic
4. Production capacity: 1500-1800 pcs/hr Max
5. Maximum mold diameter: 95mm

Features :

1. PLC controlled
2. Ideal for large scale manufacturing , reduces personnel requirements, reduces manufacturing costs
3. Easy operation , easy change of molds, easy to clean, safe to use
4. Special shapes and sizes available on demand
5. Small size , not bulky , highly efficient

Suitable for :

1. Taiwanese tart
2. Portuguese tart
3. Cantonese tart
4. French creme brulee
5. Pie

A303-2 Fully Automatic Tart Crust Forming Machine

Auto dough feeder + Auto cup dropping system

Description :

1. Dimensions: L880 * W1360 * H1540 mm
2. Weight: 220 kg
3. Power: 220V 50/60hz monophasic
4. Production capacity: 1200-1500 pcs/hr Max
5. Maximum mold diameter: 95mm
6. With optional automatic cup dropping system and automatic dough feeder

Suitable for :

1. Taiwanese tart
2. Cantonese tart
3. French Crème Brûlée
4. Pie

Features :

1. PLC controlled
2. Touch panel operated
3. Easy operation, easy change of molds, easy cleaning, safe to use
4. Ideal for multiple tart styles, various shapes and sizes
5. Highly efficient, increases productivity and allows for economic growth
6. Optional auto dough feeder and cup dropping system speeds up even more the manufacturing
7. Ideal for large scale manufacturing, reduces personnel requirements, and manufacturing costs

A303-2X Fully Automatic Crust Forming Machine for Large Size Tarts (Over 95mm)

Description :

1. Dimensions: L1300 * W1200 * H1800 mm
2. Power: 220V 50/60Hz monophasic
3. Production: 1200-1500 pcs/hr
4. Auto dough feeder and auto cup dropping system
5. Electronic control system: Mitsubishi PLC controller, Fuji touch screen

Suitable for :

1. Chinese tart crusts
2. Portuguese tart crusts
3. Cantonese tart crusts
4. Tart crusts in general
5. French Crème Brûlée

Features :

1. Easy operation and easy access for cleaning and maintenance
2. PLC touch screen for control
3. Easy change of molds. Several products can be produced with the same machine.
4. Suitable for mass production of large tarts

A368-S/M/V Semi-automatic Desktop Tart Crust Forming Machine

Description :

1. Dimensions: L450 * W280 * H750 mm
2. Weight: 45 kg
3. Power: 110/220V monophasic
4. Material: Stainless steel #304

Features :

1. Controlled by microprocessor
2. Forming time 3 sec/tart. Max. 900 tarts/hour
3. Desktop configuration, not bulky
4. Precise, fast, safe, light, easy to operate and clean
5. Easy tooling change
6. Suitable to produce tarts of different sizes and shapes

Suitable for :

1. Taiwanese tarts
2. Portuguese tarts
3. French Crème Brûlée
4. Pies

A358 Fully Automatic Crust Forming Machine with Five Forming Molds

Description :

1. Dimensions: L4000* W1200* H1900 mm (include extension conveyor)
2. Product Capacity: 4000-6000 pcs/hr
3. Maximum mold diameter: 95mm
4. Weight: 950 kg
5. Power: 220V Triphasic
6. Electronic control system: Mitsubishi PLC controller, Fuji touch screen

Function :

1. Auto Cup-dropping (foil cup only)
2. Automatic crust forming
3. Conveyor belt

Suitable for :

1. Taiwanese tart
2. Cantonese tart
3. French creme brulee
4. Pie

A103 Automatic Pastry Demolding and Forming Machine

Description :

1. Dimensions: L1700 * W1080 * H1640 mm
2. Weight: 1100 kg
3. Power: 220V Triphasic, 2HP / 1.5 KW
4. Baking tray Dimensions: L460* W720 mm Max.
5. Electronic control system: Mitsubishi PLC controller, Fuji touch screen

Features :

1. Processes one tray in 20 seconds
2. Compacts + forms + extrudes in one operation
3. The product is perfectly aligned in the tray after forming, preventing deformation due to excessive handling
4. Easy and safe operation, easy change of molds
5. Reduces personnel requirements
6. It can manufacture products with special shapes
7. With storage capacity for 30 different product configurations
8. Touch panel operated Touch panel operated

Function :

1. Automatic Forming
2. Automatic Demoulding
3. Automatic tray placement
4. PLC controlled

Suitable for :

1. Moon cake
2. Chinese cakes
3. Biscuits and pastries in general
4. Animal cookies
5. Other products that need to be formed

A201 Automatic Feeding Continuous Pastry Forming Machine

Description :

1. Dimensions: L2500 * W1080 * H1900 mm
2. Weight: 1100 kg
3. Power: 220V Triphasic, 10 KW
4. Baking tray size: 600*400 mm Max.

Function :

1. Continuous forming
2. Automatic demoulding
3. Automatic tray alignment
4. Automatic feeder

Features :

1. Processes one tray in 20 seconds
2. Reduces personnel requirements
3. Easy and safe operation, easy change of molds
4. The product is perfectly aligned in the tray after forming, preventing deformation due to excessive handling
5. Special shape products can be manufactured

Suitable for :

1. Green bean cake
2. Rice pastries
3. Pastries in general
4. Other powder-based products that need to be formed

A301 Scanner Type Automatic Sieving Machine

Description :

1. Dimensions: L1170 * W900 * H1700 mm
2. Weight: 220 kg
3. Power: 220V Triphasic
4. Body material: iron
5. Hopper material: stainless steel
6. Sieve diameter: Φ600 mm

Features :

1. Manual kneading is no longer necessary. This machine is able to do the job of 20 persons, reducing personnel requirements
2. The sieve can be changed easily, and the powder size can be perfectly controlled
3. Superior performance, easy and safe operation

Suitable for :

1. Cake flour
2. Sugar powder
3. Other powder product

A305 Automatic Pastry Printing and Forming Machine

Description :

1. Dimensions: L1760 * W550 * H1300 mm
2. Power: 220V monophasic
3. Production Capacity: 50pcs/min, max. 200 g/pc
4. Function: Automatic shaping and forming
5. Work range: 15-200 mm
6. Maximum mold diameter: 100 mm
7. Mitsubishi PLC, Fuji Touchscreen

Features :

1. PLC controlled
2. Ideal for large scale manufacturing. Reduces personnel requirements
3. Easy and safe operation
4. Multifunctional software with memory for several product configurations
5. It can handle special shapes
6. Easy cleaning, not bulky
7. Do not emit gases or fluids that affect the working environment

Suitable for :

1. Moon cake
2. Frozen moon cake
3. Chinese wedding pastry
4. Taiwanese Mochi
5. Japanese wagashi
6. Taro cake
7. Steam bun
8. Cantonese delicacies

A810 Automatic Aligning Machine

Description :

1. Dimensions: L1650 * W1400 * H1550 mm
2. Weight: 500 kg
3. Capacity: 60 pcs/min
4. Power: 220V Triphasic, 0.7 kw
5. Two-axis servo motor
6. Baking tray size: L720* W460 mm Max.
7. Material: Stainless steel #304
8. Electronic control system: Mitsubishi PLC controller, Fuji touch screen

Suitable for :

1. Taiwanese pineapple cake
2. Cookies
3. Moon cake

Features :

1. Simultaneously load trays and align product on the trays
2. Reduces personnel requirements
3. Reduces direct manipulation of the product, and thus reduces product contamination risk
4. Available memory to store several product configurations, reducing startup time
5. The equipment can be manufactured according to dimensions of actual baking trays or steamer trays

A401 Continuous Type Pastry Machine

Description :

1. Dimensions: L1350 * W820 * H1250 mm
2. Weight: 230 kg
3. Power: 220V Triphasic, 0.37 KW
4. Production capacity: 80-200 Kg/hr
5. Tray size: W460 mm / L600-700 mm

Suitable for :

1. Manufacturing of small to medium quantities of pastries
2. The manufacturing capacity depends on the size and shape of the pastry, and of the speed of the conveyor

Features :

1. Anodized aluminum feeding rollers
2. Food grade plastic pressure rollers
3. Aluminum alloy cutting rollers, featuring quick position adjustment mechanism
4. Includes plastic rollers' pressure regulating mechanism
5. Manual scraper adjustment mechanism
6. Output conveyor with tension control and centering mechanism
7. Includes conveyor scraper and scraps collection drawer

A581 Material Feeder

Description :

1. Dimensions: L1630 * W770 * H1610 mm
2. Weight: 210 kg
3. Power: 220V Triphasic
4. Production capacity: 80 pcs/min
5. Largest output nozzle diameter: Ø70 mm
6. Maximum hopper capacity: 15Kg

Features :

1. Reduces personnel requirements
2. Can be connected with all of our equipment, as well as with some third-party equipment
3. Three cutting speeds available

Suitable for :

All kinds of bakery materials : jams, syrups, doughs, etc.

A761 Ultrasonic Cake Slicer

Description :

1. Dimensions: L2200 * W1280 * H1930 mm
2. Blade: Made of food grade titanium alloy
3. Cutting range: 305 or 610 mm
4. Full-fat baking with cream can be cut -20 ° C
5. Weight: 1440 kg
6. Power: 220V Triphasic
7. Adjustable vibration frequency and power

Features :

1. Touch screen panel controlled
2. Memory for several product configurations
3. High precision ultrasonic blades, cut perfect slices
4. Automatic blade cleaning mechanism
5. Five Axis servomotor
6. Option to cut on working platform or to cut directly on the conveyor

Suitable for :

Any cakes (cheese, mousse, sponge, chiffon cake)

A800 Stuffed Waffles Maker

Description :

1. Dimensions: L1400 * W900 * H1250 mm
2. Weight: 400 kg
3. Maximum mold size: L113 * W110mm, 30mm thick
4. Power: 220V, 8 KW
5. Production Capacity: 500-960 pcs/h

Features :

1. PLC controlled
2. It can produce 20 waffles per mold load
3. Independent motor and speed control system

Suitable for :

Waffle restaurants
It can produce several shapes of waffles: Japanese drawings, animals, animated characters, flowers, vehicles, abstract shapes, others

A850 Multifunctional Cutting and Depositing Machine

Description :

Dimensions: L1500 * W920 * H1530 mm
Weight: 250 kg
Power: 220V Triphasic
Software: program for Cake and Cookies
Baking tray size: 460 mm or less
Maximum filling range: L1500 mm W460 mm

Features :

1. Touch panel operated , memory storage function
2. 3-Axis servo motor
3. Interchangeable nozzles , for cake or cookies
4. Drawing settings , easy to operate

A851 Multifunctional Desktop Filling Machine

Description :

1. Dimensions: L1033 * W724 * H747 mm
2. Weight: 100 kg
3. Power: 220V, 1.2 Kw
4. Maximum filling range: L700* W450 mm
5. Hopper capacity: 18-20L
6. Hopper size: L420* W240 mm

Features :

1. Small size , not bulky
2. Efficient manufacturing , reduces personnel requirements and manufacturing costs
3. Interchangeable nozzles、allow for manufacturing of several kinds of cakes and cookies
4. User friendly software, easy to change between products

Suitable for :

1. Products needing precise filling quantities
2. Cupcakes
3. Macaroon
4. Alfajor
5. Gypsy arm
6. Chiffon
7. Cookies
8. Cheesecake
9. Puff

A860-25V Dinner roll auto-filling machine

Description :

1. Dimensions: L8000 * W250 * H1600 mm
2. Power: 220/380V Tri-Phasic
3. Production capacity 120-180 pcs/min
4. Max Filling Range: Φ120 mm roll
5. Injectors: 25 twin injectors, simultaneously workingMaterials: 304 and food grade plastic

Features :

1. Conveyor position through servomotor
2. Protection screen at nozzles area, to prevent access from the operator
3. Temperature control system, to maintain the temperature of the filling
4. Easy access for cleaning and maintenance

A920 Automatic Dough Sheeter

Description :

1. Dimensions: L3705 * W1140 * H1500 mm
2. Weight: 420 kg
3. Power: 220/380/415V, 1.5 KW
4. Conveyor width: 690 mm
5. Working table length: 1595 + 1530 mm
6. Roller diameter: 84 mm
7. Distance between rollers: 0.5-68 mm
8. Conveyor speed: 20-100 cm / sec

Functions :

1. Automatic flour duster
2. Automatic pressure wheel positioning
3. Automatic dough folding
4. Multi-level pressure roller distance decrease setting

Features :

1. Suitable for sweets and snacks based on puff pastry
2. Long useful life, strong structure, high quality equipment
3. Industrial design, it can stretch the dough to its minimum thickness
4. Easy operation and cleaning, safe to use
5. Rollers are made of steel seamless tube, which have been chromed, hardened and rectified to produce a scratch resistant and non-stick surface
6. Abrasion resistant, super strong conveyor
7. Stainless steel structure
8. Memory for 50 product configurations
9. Can be operated in automatic or manual mode

Professional Baking Machine

Like Mixing It With Your Own Hands!

Desktop Spiral Mixer

1.Modern and stylish design (Very fashion)
2.Automatic speed adjustment (High/Low mixing speed)
3.Stainless steel protection grid (Easy cleaning)
4.Automatic emergency stop (very safe)

Description :

1. Dimensions: 482*282*385 mm
2. Weight: 38 kg
3. Bowl capacity: 8L
4. Max. dough capacity: 4 kg
5. Max. flour capacity: 3 kg
6. Voltage: 110V / 220V
7. Power: 470 W
8. Motor speed: 2 (Low / High)

A918-Cherry red

A918-Ice White

A918-Black

A918-Yellow

A868 Manual egg roll machine

Description :

1. Production capacity : 150-180 pcs/hr
2. Voltage: 220V monophasic, 2400W
3. Weight: 16 kg
4. Dimensions: L680 * W300 * H190 mm
5. Plate size: L395 * W190 mm
6. Accessories: stainless steel coil x5, adjustment screw x4, open-end wrench no.8-10 x1

A868-A Pneumatic egg roll machine

Description :

1. Production capacity : 180-200 pcs/hr
2. Voltage: 220V monophasic, 2400W
3. Weight: 24 Kg
4. Dimensions: L660 * W360 * H810 mm
5. Plate size: L395 * W190 mm
6. Accessories: stainless steel coil x5, adjustment screw x4, open-end wrench no.8-10 x1

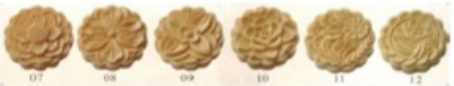
AL1618 Hand-held pneumatic mold

Description :

1. Manufacture traditional products faster, with higher quality.
2. Wide application range: customized shapes, and sizes are easy to make.
3. The forming process becomes easier, as wooden molds that required manual pressing and demoulding are no longer necessary. Deformation due to uneven pressing or mold removal is eliminated.
4. Simple operation, easy training.
5. Pattern can be changed quickly.
6. Automatically adjust molding height and weight.
7. Suitable for: Cantonese-mooncake, frozen mooncake, mochi, cookies, pineapple cake, etc.

AL-1618-A
Circular 2 Oz. Φ47mm

AL-1618-B
Circular 5 Oz. Φ76mm



AL-1619-A
Squared 2 Oz. 45*45mm

AL-1619-B
Squared 5 Oz. 70*70mm

AL1201 Three-dimensional fiberglass molds 12 pcs / set

outside diameter Φ47mm
inside diameter Φ40mm

Description

Place the material in the lower mold

Cover the upper mold

Press and forming

Demoulding / finish

A328 Serial forming mold

Customized Heat Stamp

Wooden printing mold

AL4557 8-hole Sycee mold

AL4558 6-hole Sycee mold

Bread clamps

AL8303 AL8304 AL8305

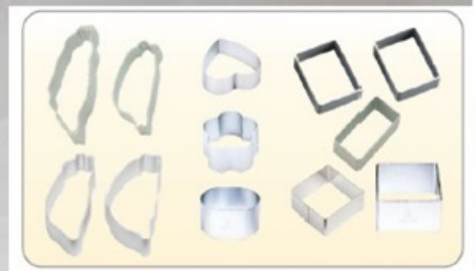
- Colors: pink, sky blue, light green. Length: 205mm
- Suitable for cake, desserts, and buffets.
- Made of reinforced plastic and stainless steel, does not break or crack.
- Comfortable grip.

Icing bag

- AL6004 16" icing bag 400x260 mm
- AL6005 18" icing bag 450x260mm

Material: PVC

Pineapple cake mold series



Chiffon cake mold

Small molds for cake

鋁合金特性：
1.鋁合金經陽性處理不生銹，衛生安全、清洗方便
2.鋁合金的傳熱效率最高
3.鋁合金的傳熱性快且沒有盲點
鋁合金導熱性快能比任何一種烘焙材質更好更快

Multi-connection baking tray

Aluminum alloy baking tray

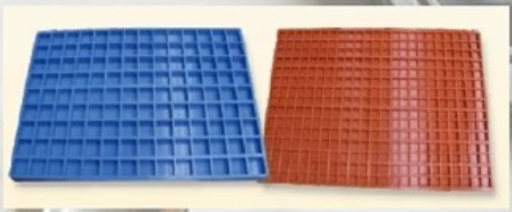
Anodized Aluminum Tray
AL2106 L600 x W400 x H20 cm, 1.2mm thick
AL2104 L660 x W460 x H30cm, 1.5mm thick

Hardened Aluminum Tray
AL2138 L660 x W460 x H30 cm, 1.5mm thick
AL2139 L600 x W400 x H20cm, 1.2mm thick

Anti-stick Aluminum Tray
AL2107 L600 x W400 x H20cm, 1.2mm thick AL2117 L660 x W460 x H30 cm, 1.5mm thick

603 Three-in-one mechanical mold (For A305 pastry printer)

Customized silicone mold



Pudding cup series

Model NO.	Dimension	Specification
AL4215	Ø35*20.6	Anodized
AL4210	56.3*32*21.5	Anodized
AL4227	Ø50*45*20.8	Anodized
AL4205	54*39*30	Anodized
AL4245	Ø55*16	Anodized
AL4226	60*50*15	Anodized
AL4217	60*54*22.5	Anodized
AL4206	65*45*37	Anodized
AL4200-1	65*45*45	Anodized
AL4254	70*52*37	Anodized
AL4216	Ø75*20.6	Anodized
AL4250	75*63*24	Anodized
AL4231	Ø80*21	Anodized
AL4218	81*69*20	Anodized
AL4211	Ø55*23	Teflon
AL4200	65*45*45	Teflon
AL4232	69*11*60	Deep semicircle / Anodized

Large round mold series

Model NO.	Dimension	Specification
AL4209	68*69*28	Anodized
AL4209-1	68*69*28	Teflon
AL4214-1	84*75.5*30	Anodized
AL4219-1	90*80*25	Anodized
AL4255	164*160*27	Teflon inside
AL4208-1	70*69*16	Punching / Anodized
AL4214	84*75.5*30	Anodized

Tart cup、Daisy cup、Pie mold series

Model NO.	Dimension	Specification
AL4033	76*46*24	Anodized
AL4213	70*38*24	Anodized
AL4031	68.7*40*23	Anodized
AL4224	6" Ø160*16	Aluminum alloy pie pan / Anodized
AL4256	152*146*32	6-inch pie pan / Anodized
AL4223	5.5" Ø140*16	Aluminum alloy pie pan / Anodized
AL4212	Ø76*19	Daisy pie pan / Anodized
AL3156	4"	Chiffon cake mold / Anodized