



## **Rangy Enterprise, Inc.**

13831 S.W. 59 Street. No 202. Miami, Fl. 33183.

Tel : (305) 382-3432. Fax : (305) 382-6274.

email : rangy@rangy.com

### **EQUIPO DE PANADERIA**

## **Hobart Mixer A200, 20 Quarts**

### **Features & Benefits:**

Mixers have "planetary action" to thoroughly handle all mixing needs.

- 20 quart stainless steel bowl
- Includes "B" beater (flat beater) , "D" wire loop whip, and dough hook
- #12 attachment hub
- 15 minute timer
- Gear driven motor
- 115/60/1, 1/2 H.P.
- 6' cord and plug
- UL, NSF
- Weight: 226 lbs.
- Capacity: 20 QTS.

**Warranty:** 1 year parts and labor



## **MOULDER**

### **Bread : Kombi-3000**



### **Never was long moulding easier!**

Kombi 3000 is a modern electronic machine with 19 special moulding programs. These programs show the roller gap, the position of the moulding plate and the programmed opening.

Requiring little space, but versatile in use. A dependable multi-purpose machine being the heart of the Rondo-Doge brealine. High grade long moulding for quality breads of all kinds.

### **Technical Hilights**

- The programmed moulding plate clearance can be set easily and precisely by the new hand wheel.
- The return height of 75cm is very considerate of the operator's back. There is no fatigue even for long runs.
- The lower conveyor belt is running only when moulding. For sheeting, it is switched off
- The upper and lower rollers are equipped with separate but identical scrapers.

### **The special twist for a perfect quality**

The dough pieces are folded in one direction and long moulded in the other.

### **Producing:**

- Highly stable moulding for uniform pore distribution and large volume.
- A straight seam, even with long loaves (baguettes, pretzel strings, sandwiches and hot dog rolls)



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### **SHEETER**

#### **Computer Assisted Sheeter**

A Workhorse that is fully programmed to produce consistent quality pastry with any skill level. Ideal for an industrial bakery requiring high output or a bakery with operators of varying skill levels.

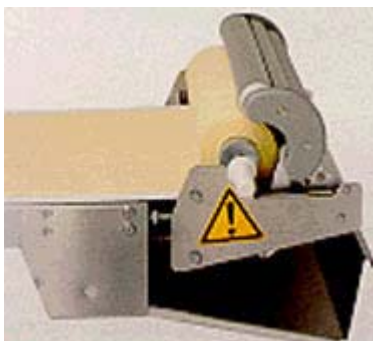
Easy to program  
Easy to use 50  
programs in 20 languages



Lower waste/Increase yields with Width Control

Lower flour usage with Automatic Flour Duster

Auto Dough Reeler for Hands-Off-Operation





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### Motostar 3000

- Industrial Reversible Sheeter
- Up to 100 lbs. of dough pieces
- Computer controlled touch screen operations
- Auto Dough Reeler
- Auto Flour Duster



### Specifications

#### Technical Data:

<b>Model</b>	<b>SFM 859 H.A.</b>
Roller Diameter	5 3/4" dia
Roller Gap	0.5 - 65 mm
Space Required	54"w x 16'oal
Conveyor Belt	33 1/2" wide
Net Weight	1700 lbs
Power Required	200-420 V, 60 Hz, 3Ph, 8kVA

## Sheeting & Cutting

### Cutomat Models

#### Manual And Automatic

Technical Data	SSO 675C	SSO 677C	SSO 685C	SSO 687C
Design	Manomat	Manomat	Automat	Automat
Autom. Flour Duster	A-Frame	A-Frame	A-Frame	A-Frame
Width of Conv. Belts	option	option	option	option
Table Length Overall	25"	25"	25"	25"
Roller Length	124 13/16"	136 5/8"	124 13/16'	136 5/8"
Roller Gap	26"	26"	26"	26"
Roller Gap	1/64" - 1 3/4"	1/64" - 1 3/4"	1/64" - 1 3/4"	1/64" - 1 3/4"
Speed of Discharge	23 5/8"/sec	23 5/8"/sec	23 5/8"/sec	23 5/8"/sec
Conveyor				
Cutting Speed variable	1" - 4 5/16"/sec	1" - 4 5/16"/sec	1" - 4 5/16"/sec	1" - 4 5/16"/sec
Rated Power	1, 5 kVA	1, 5 kVA	1, 5 kVA	1, 5 kVA
Supply Voltage	3 x 220 V, 60 Hz	3 x 220 V, 60 Hz	3 x 220 V, 60 Hz	3 x 220 V, 60 Hz
Req. floor-space in working position, catch pans extended	47 7/8" x 143 11/16"	47 7/8" x 155 1/2"	47 7/8" x 143 11/16"	47 7/8" x 155 1/2"
Req. floor-space in resting pos., right hand conv. hinged-up	47 7/8" x 64 31/32"	47 7/8" x 70 7/8"	47 7/8" x 64 31/32"	47 7/8" x 70 7/8"



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## Computer-Assisted



### Technical Data

	<b>SFS6115C</b>	<b>SFS6117C</b>
Substructure	Rondostar-Cutomat	Rondostar-Cutomat
Automatic Cluster	painted	painted
Width of Conveyor Belt	option	option
Table Length Overall	25"	25"
Roller Length	124 3/4"	136 5/8"
Roller Gap	26"	26"
Motorized roller gap reduction:	1/64 - 1 3/4"	1/64 - 1 3/4"
- 50 automatic programs		
- 9 Man/Auto programs		
- manual reduction steps		
Speed of Discharge Conveyor	33 15/32"/sec	33 15/32"/sec
Cutting Speed	variable	variable
Rated Power	2 kVa/1,2 kW	2 kVa/1,2 kW
Supply Voltage	3 x 220 V, 60 Hz	3 x 220 V, 60 Hz
Req. floor space:		
catch pans extended	44 1/2" x 143 11/16"	44 1/2" x 155 1/2"
in resting position	44 1/2" x 65"	44 1/2" x 70 1/16"



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### AM Mfg. BF-110 Bagel Former

#### MODEL BF-110 SPECIFICATIONS

Length	109" / 277cm
Width	33" / 84cm
Height	49" / 124cm (overall)
In-Feed Height	36" / 90cm
Production Rate	170-400 Dozen per hour
Stationary Work Table	16"X24" / 40cm X 60cm
Shipping Weight	600 lbs / 273 kg
QUICK CHANGE tm	
Bagel change over	

#### Motor Specifications

\* 1 HP forming motor (up to 400 dozen per hour)

#### Electrical Requirements

\*208 / 220 3 phase 60 cycle

\*International power applications available.

#### OPTIONS

- \*Bull bagel attachment
- \*Mini bagel attachment
- \*Breakaway attachment



## OVENS

### Baxter Mfg. Co OV210G-M1B Single Rack Gas Fired Oven



#### **The Best Rack Lift/Rotator on The Market**

The Advantage rack lift is built to handle the heaviest loads, from baking to roasting. The rack carrier automatically stops in the load/unload position when the door is opened. The rack lift raises gently and rotates automatically when the door is closed. The gentle start/stop action allows handling of the most fragile product. Self-lubricating high temperature bearings and a self-adjusting rotor clutch prevents rack jamming.



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### Exhaust Ventilation System

Central Point exhaust eliminates the need for two exhaust connections. Baxter rack ovens are equipped with a filtered hood which complies with NFPA-96 for TYPE I or TYPE II installation. An oven-powered connection point is provided for automatic operation of customer supplied roof-top ventilator fan.

### Heat Exchange

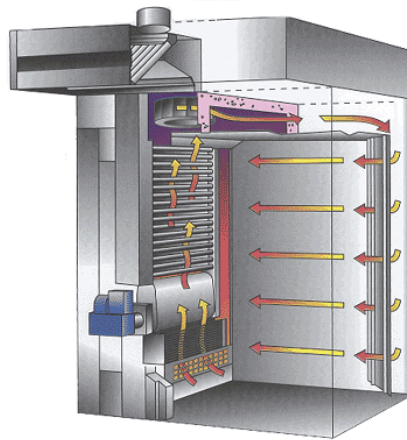
Designed for continued use under the most demanding conditions and equipped with the most fuel efficient heat exchanger in the industry. The heat exchanger is multi-fuel compatible.

### Steam System

Heavy duty, self-contained steam generator is standard. Because of its quick recovery and quick high-volume steam generation, Advantage ovens generate the quality bakery product expected from Baxter Equipment.

### Front Service Access

Service connections are readily accessible through the full height service entrance door.



## Bread Slicer

The Doyon bread slicer SM-302 is your best buy for slicing up to 240 loaves per hour. Very compact, it comes with a standard packing shelf on top and a loaf pusher. Loaves are fed through the slicer by a weight assisted gravity chute. For all kinds of breads and sizes.

### FEATURING

- Table model
- Blade holder: 15" wide
- Loaf up to 5" high
- Capacity: Up to 240 loaves/hour
- Slices: standard 5/8", optional 3/4" thick or 1/2"
- Blades required: 28 blades fixed individually under balanced tension
- Gravity infeed chute: 22" long
- Motor: 1/4 HP
- Single phase: 120V - 6A - 60 cycles





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### OPTIONAL

- Stainless steel table on casters (SS-2430-C)
- Bread Pusher for slicer (PPTMT)
- Slicer Available in these sizes (all standard pricing)
  - 5/8" Slice
  - 3/4" Slice
  - 1/2" Slice (Standard)

### Oliver 709 Mini Supreme Bread Slicer

#### 709 Model Features

- Gear motor driven with a full 3" (76mm) slide rail slicing stroke.
- Easy to use. Slices virtually any variety of bread quickly and cleanly.
- Choice of standard thicknesses:  
1/2" (13mm) or 7/16" (11mm).
- Push button start.
- Fast lever action.
- Easily replaceable, inexpensive blades are frame-mounted under dynamic spring tension to assure uniform slices.
- Attached bagging scoop for convenient packaging



**Motor:** 1/2 hp., single phase, 60 Hz, 115VAC, 4.5 amps.  
Special electrics also available.

**Construction:** Stainless steel.

**Capacities: (Loaves)** 14 5/8" (371mm) long x 5 1/4" (133mm) wide x 5 1/4" (133mm) high  
(Lower and wider products may also be sliced if care is exercised.)

**Slicing Spacing (Thickness):** Standard: 7/16" (11 mm), or 1/2" (13 mm)

**Available(at extra cost):** 3/8" (10mm), 9/16" (14 mm), 5/8" (16 mm), 3/4" (19 mm), or 1" (25 mm)



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## **FILLERS**

### **F5001 Filler Unit**

Clear Lexan Gear Type, 6 Quarts w/double outlet

**F-Series** These filler units\* are molded in clear, FDA approved polycarbonate.

They are available with 6 quart or 18 quart capacity hoppers and feature single or double outlets. F-Series filler units can perform a wide range of metering functions from filling pastries to depositing one product onto another. A large variety of specialized spouts adapt the filler units to fill donuts, éclairs, croissants and other pastries. They dispense smooth batters, layer toppings, deposit butter and cream cheese onto bagels and rolls and meter other semi-liquid products, quickly and efficiently. For metering non-food products, we offer the F-series filler units molded in Valox. The F-Series filler units can be used with P, PS and PV-series power bases.



### **F5003 Filler Unit**

Clear Lexan Gear Type, 6 Quart Single Outlet

**F-Series** These filler units\* are molded in clear, FDA approved polycarbonate. They are available with 6 quart or 18 quart capacity hoppers and feature single or double outlets. F-Series filler units can perform a wide range of metering functions from filling pastries to depositing one product onto another. A large variety of specialized spouts adapt the filler units to fill donuts, éclairs, croissants and other pastries. They dispense smooth batters, layer toppings, deposit butter and cream cheese onto bagels and rolls and meter other semi-liquid products, quickly and efficiently. For metering non-food products, we offer the F-series filler units molded in Valox. The F-Series filler units can be used with P, PS and PV-series power bases.



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## P4010 Power Base

120V 60Hz 1/25HP

### P-Series

The P-Series power base is available with 1/25HP or 1/15HP. Both type bases are reliable and durable, engineered for years of maintenance-free service. The exterior is designed so that merely a damp cloth is needed to keep it clean. Both bases have the same features that make them useful in a wide variety of applications. They include - Normal Cycling, Reverse, Automatic Cycling and continuous Dispensing, which can be selected at the keypad. The F-Series filler units are suited for P-Series power bases.

#### NORMAL CYCLE:

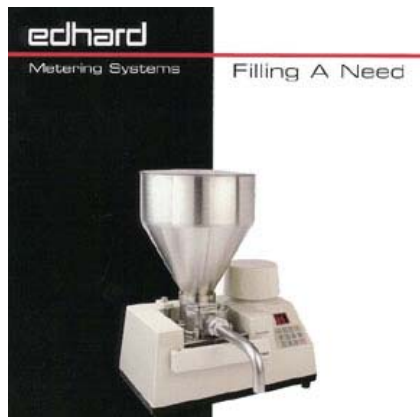
The amount of product to be dispensed can be preset at the digital keypad. As the trip arm is pressed, the unit will cycle once to dispense the preset amount, then stop and reverse.

#### REVERSE:

The reverse is needed to pull product back after a dispensing cycle is completed, which prevents dripping. Reverse can be adjusted to meet specific requirements.

#### CONTINUOUS DISPENSING:

When selecting this function, the operator or a remote-triggering device, such as a photoelectric switch, determines the start and stop of the pumping action. This function is useful when a continuous stream of product is deposited on a conveyor or manually via a hose attachment.



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## RACKS



- **FRAME:** Uprights, top, middle and bottom cross braces are 1" square 16 gauge tubing completely welded for maximum rigidity.
- **ANGLE:** 1" x 1 1/2" extruded aluminum guides welded to the vertical uprights. Spacing 1" increments. All runners radiused and deburred.
- **CASTERS:** Casters are 5" swivel double ball bearing stem casters mounted without the use of external nuts and bolts. Tires to be non-marking Polyurethane. Reinforced gusset to hold casters securely in place.

- HEAVY DUTY RUNNERS
- POLYURETHANE CASTERS
- LIFETIME GUARANTEE AGAINST RUST
- REINFORCED GUSSETS STANDARD

Scraper/Cutter



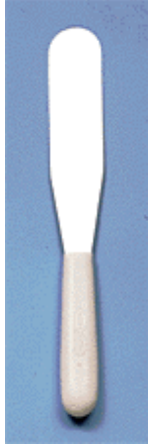
Saw Edge  
12"



Forschner Saw Edge 12"



**Sani-Safe Spatula 6-1/2"**



**Rubbermaid Spatula 10"**



**French Whip 9-3/4"**



**Tongs**



**Scraper 6"**

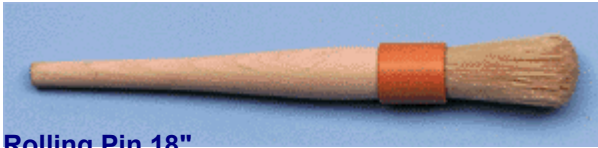


**Scraper 8"**



**" Grease Brush**

**Rolling Pin 18"**



**Rolling Pin 18"**



## Tartlette 4" Rem. Bottom



## Federal Series '90 Bakery Show Cases

### STANDARD FEATURES

- Adjustable white cantilevered shelves. Shelves are adjustable up and down and can also be tilted.
- Lift-up pneumatic, cylinder-assisted double-curve tempered front glass.
- Four-point leveling system.
- Removable sliding rear doors, shelf lights, shelf supports, and shelves.
- Glass ends and rear doors. Rear doors are sloped for product access.
- Vent system to reduce heat build-up from the lights.
- Octron top light and shelf lights. Lights are shielded and independently wired.
- All-welded base construction with a choice of six standard laminates on base. Other color laminates optional.
- Easily accessible control panel with main auxiliary fan and light control.



- Neutral beige acrylic PVC trim. Trim does not show scratches and is very easy to clean.
- Double bend tempered front glass reduces glare from outside lighting.
- Case height is only 48" high allowing better interaction between the customer and the sales clerk.
- White display deck.
- UL Safety and NSF Listed.

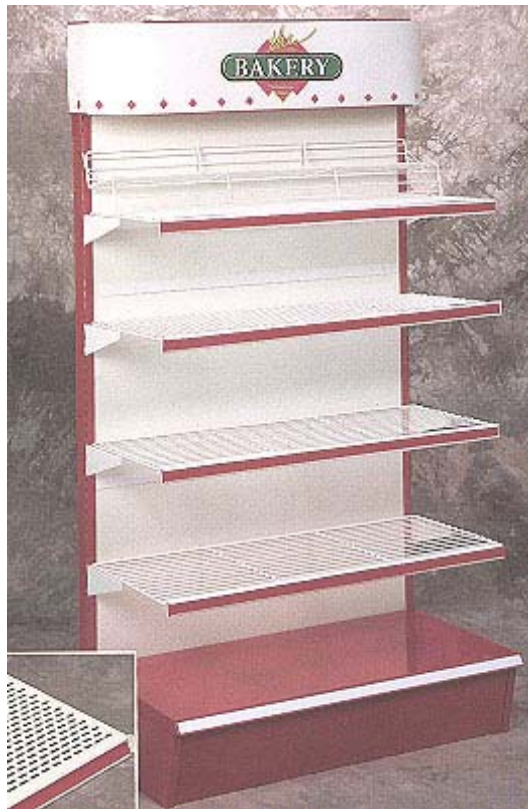


## The Multi Product Merchandiser

The most versatile group of displays. They can be used to display snack cakes or bread and rolls, in any store environment. Each display features a red powder-coated frame, white powder-coated shelves and a 2-sided white back. All shelves feature a tag molding channel, for use with UPC labels, price tags or advertising sign strips.

These displays set up in minutes with no bolts and no tools!

These displays are now offered with two styles of shelves. You can have the traditional wire shelving or the new perforated steel shelving.



## Refrigerated Cases



## FEATURES & FINISHES

- Lift-Up Insulated Double-Curved Front Glass
- Solid Top Work Surface
- Framed, Sliding Insulated Mirror Doors
- Top Light & Shelf Lights with lamps and Shields
- Heavy Duty Deck-White Finish
- Heavy Duty Steel Base
- White Wire Shelves, 7-1/2° Slanted
- Mirror Ends
- Standard WilstonArt D-354 Designer White Exterior Finish
- Rear Grille
- "CRMA" Sanitation Certified

## REFRIGERATION SYSTEM:

- Self-Contained in Base
- Removable for Ease of Maintenance and cleaning
- 120 Voltage - 60 cycle - single phase
- 1/2HP - 12 amps
- Automatic Energy Saving Condensate Evaporator
- 10' Cord and Plug
- U.L. Listed.

