



Company introduction



Taiwan All Champ Company was founded in 1975, which sticks to the continuous management and devotion to the company since its foundation. We focus on R&D and innovation, quality advancement and professional service attitude. Up to the present, we have accumulated tons of professional knowledge and technology. We aim to assist customers to finish the foodstuff production successfully. Besides, our production process and the quality have been passed through the controlling strictly. We pay attention to the all details, from R&D, assembling, quality controlling to the products display. By doing so, we obtain good reputation from foodstuff manufacturers and many products patents as well.

With the increasing development of the bakery market in mainland China, we set up "Foshan all champ food production machinery and utensils co., Itd" in 2005. To meet the bakery industry requirement, it provides the service of sales, inquiry, installment and maintenance etc. What's more, it also offers comprehensive service of baking field such as helping for the cakes & biscuits manufacturing technology, factory integration program.











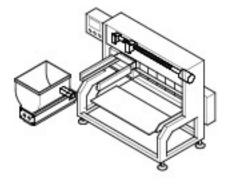




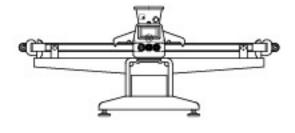












A303-2

Fully Automatic Crust Forming Machine-(Automatic feeding and cup dropping)





W/C	90x80x165cm
WG.:	120kg
Spec.:	L.680mm W.785mm H.1560mm
Power:	220V

Characteristic

- 1.It can form 1500-1800 pcs per hour and it is controlled by PLC program.
- Suitable for the mass production. Saving the human resources. Besides, it can cut down the cost.
- 3. Easy to operate. Conform to the request of safe.
- Easy to change the mold. The mold can be customized.
- 5.It can save the space because the volume is small. Superior performance. Easy to clean and maintain.











Applicable products

- 1. Taiwanese egg tart
- 2.Crust
- 3.Portuguese egg tart
- 4.Cantonese egg tart
- 5.French creme brulee



W/C	162x96x174cm
WG.:	220kg
Spec.:	L.880mm W.1360mm H.1540mm
Power:	220V 50/60Hz single phase

Characteristics

- 1.lt can form 1200-1500 pcs per hour and it is controlled by PLC program.
- 2.Use PLC touch screen. Easy to operate.
 3.Easy to change the mold. Suitable for the various type of production. Purpose.
- the various type of production. Purpose is wide.
- 4.Superior performance. Easy to clran and maintain. The helper that is easy and economical to make money.
- The production line is rapidly because it can automatic feeding and automatic cup dropping.
- Suitable for the mass production. Saving the human resources. Besides, it can cut down the cost.



1.Taiwanese tart crust

3.Portuguese tart crust

4.Cantonese that crust

5.Fren creme brulee

2.Crust







Option for cup changing automatically

A851 Multi-Function Filling Machine















Characteristics:

- Touch panel with the function of mamoty setting.
- Three-axis server connect with multifunctional setting.
- The mechanism, cake, or cookies can be changed.
- Can setting the pattern of the nozzle that you want. It is easy to operate.













L1033*W724*H747 (mm)

Characteristics:

- 1. Desktop machine which is small and saves space.
- The machine is easy to operate and work automatically and stably.
- 3. Customized design high capacity.
- 4. Easy to have design changed with software setting.

Suitable products

Meet other customized quantitative filling products Cupcake, marcaroon, roll cake, chiffon, cookies, cheese cake, puff.











Machine size









- Industrial capacity, can form at least 1000~1200/per hour.
- Efficiently cut down your cost on men power and can with the machine.
- 3. Complete analysis of Control and Power system, safe to use.
- 4.Easy mould changing design, only 4 screws required, you cat customized all kind moulds and shapes, catching all kinds trend and ideas into your products.
- 5. Save tremendous space, easy-maintenance.
- 6. Friendly to environment, no toxic air or liquid pollution.

Capacity	1800~3000 / Per Hour
Electricity	1 Phase 220V
Horsepower	0.4KW
Size (LxWxH)	160x70x130 cm
Pack Size (LxWxH)	160x88x155 cm
Weight	ca. 300 kgs
Packed Weight	ca. 300 kgs

Suitable products

Meet other relevant/customized requests.

- Mooncake, Taiwanese Mochi, Butter Cookies, Pastries, etc.
- 2.Japanese Wagashi.
- Hakka veges Bao (Steam Bun) \ Taro Cake \ Herb Cake, etc.















Charastaristics

- It can provide baking tray automatically; meanwhile, the product will be arranged neatly on the tray.
- Automated production line can save lots of human resources.
- It can keep product from touching by people so as to achieve the requirement of the hygiene.
- Provide different kinds of alignment memory settings. You could choose the mode that you need.
- Can manufacture the machine according to the size of the baking tray or streamer that company supply.

Applicable products

Pineapple crisp . Moon cake . Cookies

Capacity	60/per hour
Power	220V 3 Phase
Motor	0.7KW
Size of machine	165×140×155 cm
Size (including package)	170×155×175 cm
Weight	ca. 500 kgs
Weight (including package)	ca. 700 kgs

Automatic-Feeding Continuous Forming Machine





Characteristics:

- 1.It takes about 20 seconds for onetray.
- Don't need to press the product into the shape, knock them out and align them by hand
- 3. Easy to change the mold.
- 4.Be able to make various products. It can also coordinate with special molds.
- After the cakes were formed, they can be aligned directly on the tray and they won't become deformed.
- 6. The mold components can be customized specially.

Patent NO.:	64472
WG.:	1100kg
Spec.:	L.1700mm W.1080mm H.1640mm
Power:	220V 3 phases 2HP
W/C:	190x123x188cm



Microcomputer System



PLC Touch Screen



Construction Of Upper And Lower Mold



Suitable products

- 1.Chinese cake
- 2.Moon cake 3.Cake & bisauit
- 4.lce moon cake & other kinds of moon cake
- Stereo-type of mold such as figures, animals can be formed.
- Other kinds of cake & biscuit that need to bo formed.

Function :

- 1.Auto forming
- 2.Auto demoulding
- 3.Auto aligning
- 4.Can set about 30 kinds of memory
- 5.LCD screen



1.Green bean cake

2.Fried rice biscuit

1.Continuous forming

2. Auto demoulding

5.User-friendly function

mold is adjustable

4.Other powder formed cake

3. Auto aligning on the tray

6.Continuous repest forming

3.Butter biscuit

4. Auto feeding

W/C:	285x143x225cm
WG.:	1100kg
Spec.:	L.2500mm W.1080mm H.1900mm
Power:	220V 3 phases

Characteristics

- Large capacity, it takes about 20 seconds for one tray,3 trays/min. It can cope with mass order.
- Saving the human resources. Don't need to press the product into the shape and align them by hand
- Easy to operate. It can save the training time.
- The mold can also coordinate with special products.
- 5.After the product were formed, they can be aligned directly on the tray and they won't become deformed.
- 6.It is safe to operate and easy to maintain.
- 7. Easy to change the mold.



put ingredie manually



automatic feedin system



automatic formir system



finished good







Overcome the disadvantage of shaking style of the sieving powder. The powder won't become lump.













WG.:	220kg
Spec.:	L.1170mm W.900mm H.1700mm
Power:	220V 3 phases

Characteristics:

- Don't need to knead by hand. Saving the human resources. It can replace the workload of 20 people.
- Change the sieve quickly and control the thickness of powder.
- 3. Superior performance. Safe to operate.

Applicable products

- 1.Lord cake flour
- 2.Powdered sugar
- 3.Flour and other powder products









Applicable products

- 1.Feeder roller in anodized aluminum
- 2.Presser roller in white rubber
- 3. Aluminum alloy with quick changing system
- 4. Rubber roller pressure adjuster for roller
- 5.Manual scraper adjuster
- 6.Outlet belt with tension and centering

Characteristics

A401(Continuous-type pastry maker) is designed for the production of small/medium quantity of shortbread biscuits. The capacity of product depends on the shape of the biscuit and the speed of the production.

Capacity:80-200kg/hour.

1.Shortbread biscuits

converter:	77.0599333
material of scraper:	stainless steel
Max width of bakeware:	460mm
WG.:	230kg
Spec.:	L.1350mm W.820mm H.1250mm
Power:	220V 3 phases
Pan size:	W.400~460cm L.600~700mm

0.37KW

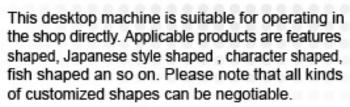
Frequency



Unique design. Put the well-mixed batter and stuffing into the hopper. Then switch on the machine.

The sponge cake will be baked automatically from filling stuffing to forming.





Specification :	L.1400 mm W.900 mm H.1250 mm
Weight:	400KG
Capacity:	500-960 pcs / hours
Forming mold :	20 units
Operation by :	PLC
Power:	220V (Please note that air compressor and mixer are excluded.)

























Characteristics

- Suitable for the food with crust. It can also roll the dough.
 Long service life with high quality, firm structure, stability.
- Professional design. It can turn the dough into the thinnest state with same thickness.
- 4.Safe to operate, sanitary, easy to clean.
- 5.Roller is made of seamless steel tube. It's processed by CNC lathe, grind, hard chrome plating and so on. The surface of the roller won't become sticky and get scratch easily.
- 6. Imported conveyor belt. No fuzz ball. Good wear-resisting.
- Automatically roll up device.

Structure	Stainless Steel
Automatic flour duster	Optional
Automatic dough reeler	Optional
Conveyor width	690mm
Working table length	1595+1530mm
Overall dimensions	3705x1140x1500mm
Rollers diameter	84mm
Rollers openings	0.5~68mm
Programs setting	50
Fully automatic/ manual working mobe	With switches
Conveyor running speed	20~100cm/sec
Motor power	1.5KW
Electric supply	220/380/415v
Weight	420kg.























Characteristics

- 1.Saving the human resources.
- Available to connect with any other type of machines for cutting.
- The speed can be adjusted. There are 3 different frequencies.

Applicable products

All kinds of baking stuffing/material: pineapple jam, and syrup.etc.

Max productivity :	80pics/min:
Max hopper size (diameter):	70mm
Max hopper weight:	15KG
WG.:	210kg
Spec.:	L.1630mm W.770mm H.1610mm
Power:	220V 3 phases

Characteristics

- 1. Touch panel with the function of memory setting.
- Using ultrasonic with high-speed vibration to cut the product precisely.
- 3.Can clean the material attach on blades automatically.
- Conveyor or working table can be chosen as slicing table.

Applicable products

All kinds of cakes:cheese,mousse, sponge,and chiffon,etc.

Cutting shape:	Square, Triangle, Diamond, and more.
Application for processor :	Five-axis
Cutting range:	610mm or 305mm
WG.:	440kg
Spec.:	L.2200mm W.1280mm H.1930mm
Power:	220V 3 phases





- 1.Microelectronic control. It takes 3 seconds to make a piece of crust. Capacity is about 900 pcs for per hour.
- 2.Desktop machine that is accurately, rapidly, safely, lightly and easy to operate.
- 3.Easy to change the mold.It is suitable for the tart product with variety characteristic and different material.
- 4. Superior performance. Easy to clean and maintain.
- 5.It can cut down the cost. The helper that is easy and economical to make money.











1. Taiwanese egg tart

3. Portuguese egg tart

4. French creme brulee

2, Crust





Multifunctional, compact, and low-cost!

Compact electric filling / injecting machine with a TOUCH SCREEN incl, and safety glass. This filling machine is designed for SPOT depositing and INJECTING









- From liquid till heavy and aerated products, with or without chunks (from chocolate drops till apple chunks of 20mm)
- Products with hot &cold temperatures from -10°C till 100°C
- Dosing volume from 1ml till 5000ml 220/110v , 24v , 50/60Hz , 38ar
- Payback of the MINI-FILL in 2 months Saving of ingredients due to automated portion control
- No experienced personnel needed to produce perfect products
- Up to 50 deposits / minute
- Fast, clean and accurate deposits
- DIN nom parts



construction: Speed control adjustment form

HCCP food approved parts &









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台灣代理 DEALER

For bringing you fast, neat, and sample product operation equipment

Well worth it's value! Depositing, injecting decorating cutting equipment, and more. Design and produced by Beldos N.V.



Multi-functional depositing machine

BELDOS provide multi-function in stainless steel equipment. There are many kinds of options to choose: SPOT depositing, injection and layering, decorating.

Beldos equipment take place with pastry bag, spin or measuring glass. You're counting on us like you count on your equipment to get your yard and bakery jobs done.





- Depositing: Pastry dough, batter type, jam, Jelly, fruit dressing, butter, muse, sause, soup, mashed potatoes, minced meat
- Injecting: siender and long dessert with butter fillings, donut, circle shortbread biscuit.

- Everything that can be squeezed through a pastry bag;
 With or without particles (nuts, raisins, pieces of fruit); particle size: max Ø 2.5 cm;









Automatic cake production line

Beldos cake line of equipment matain a automatic and semi-automatic system (process include: sponge cake cutting, syrup spraying, butter applying and decorating) Productivity:8 pics /per min





















Pudding cup (mold) {Anodized/ Non- stick}



















MODEL	SPECIFICATION
AL4215 (Anodized)	ø35*20.6
AL4210 (Anodized)	56.3*32*21.5
AL4227 (Anodized)	ø50*45*20.8
AL4205 (Anodized)	54*39*30
AL4245 (Anodized)	ø55*16
AL4226 (Anodized)	60*58*15
AL4217 (Anodized)	60*54*22.5
AL4206 (Anodized)	65*45*37
AL4200-1 (Anodized)	65*45*45
AL4254 (Anodized)	70*52*37
AL4216 (Mold)	ø75*20.6
AL4250(Mold)	75*63*24
AL4231 (Anodized)	ø80*21
AL4218 (Anodized)	81*69*20
AL4211(Non- stick)	ø55*23
AL4200(Non- stick)	65*45*45
AL4232 Deep semicircle (Anodized)	69*11*60

BIG MOLD

{Anodized/ Non- stick}



	MODEL	SPECIFICATION
- 10	AL4209(Anodized)	68*69*28
- 6	AL4209-1 (Non- stick)	68*69*28
- 4	AL4214-1(Anodized)	84*75.5*30
8	AL4219-1(Anodized)	90*80*25
- 6	AL4255(Non- stick)	164*160*27
8	AL4208-1(With holes) (Anodized)	70*69*16
8	AL4214(Anodized)	84*75.5*30

TARTLET AND STAMPED – ALUMINIUM

{Anodized/ Non- stick}









MODEL	SPECIFICATION
AL4033 (Anodized)	76*46*24
AL4213(Anodized)	70*38*24
AL4031(Anodized)	68.7*40*23
AL4224(Anodized)	6" ø160*16
AL4256(Anodized)	152*146*32
AL4223(Anodized)	5.5" ø140*16
AL4212 STAMPED - ALUMINIUM(Anodized)	ø76*19
AL3156(Anodized)	4" chiffon cake mold (three units)

Character of Aluminum

- 1.Rust free, food hygiene, and easy to clear
- 2.High thermal efficiency

Please note that customized projects is absolutely negotiable!

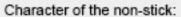
ALUMI PAN

Character of the anodized:

- 1.Chemical resistance
- 2.Oxygen resistance
- 3. High food hygiene ,toxic free, and long-lasting

AL2106 (Thickness 1.2mm) 600*400*20

AL2104 (Thickness 1.5mm) 660*460*30



- 1.Easy to maintain
- 2.Safety, and toxic free
- 3.Time-saving, oil-saving, and cost-saving.

AL2138 (Thickness 1.5mm) 660*460*30

AL2139 (Thickness 1.2mm) 600*400*20

Character of the non-stick:

- 1.Easy to maintain
- Safety, and toxic free
- Time-saving, oil-saving, and cost-saving.

AL2107 (Thickness 1.2mm) 600*400*20

AL2117 (Thickness 1.5mm) 660*460*30



