

BRESSO®  
ALWAYS WITH YOU



400-600-1991

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# BRESSO®

AN OVEN DEFINED  
BY ATTENTION TO DETAIL

## BRESSO DIRECTORY

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PROVIDE HIGH-QUALITY FULL-SERVICE BAKERIES AROUND THE WORLD



Hanbaking Technology has two major divisions and one equipment scenario application center. It always maintains a focused attitude and is committed to providing high-quality full-scenario equipment and systematic solutions for the global baking industry.

Hanbaking Technology China Operation Center is located in Building 16, Jindi Weixin Manufacturing Park, Jiading District, Shanghai. It not only has a professional baking product R&D center, a world raw material application center and an intelligent baking equipment experience center, but also a baking classroom that can accommodate 200 people at the same time. The classroom is open to the public. As a communication center for baking enthusiasts, it provides a high-quality platform for baking practitioners and enthusiasts to exchange skills, exchange trendy new products, and learn and progress together. In addition, the operation center will regularly invite world-renowned bakery chefs and brand chain store managers to share cutting-edge trendy product information and advanced management experience with everyone, to help the development and innovation of the baking industry.

## HANBAKE® GLOBAL HOT BAKING CENTER

- 1** International Baking Equipment Division
- 2** Global Bread Technology Application Division
- 3** Baking Equipment Scenario Application Center

1991 since

15000m<sup>2</sup> Production Area

40+ Global Cooperation

20000+ Cooperative Customers



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30m<sup>2</sup>  
European combi oven



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### HBWO-2412H-ZS1

1deck2trays European oven(Horizontally)+4trays convection oven(width900mm)+12trays proofer

Overall dimension(mm): L 900 D 1495 H 2065

Voltage and power: 220V/14kW

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# 60m<sup>2</sup> AIR Neighborhood Essentials



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### HBWO-2025H

2deck 4trays European oven (Horizontally) + 5trays  
convection oven (AIR)

Overall dimension(mm): L 900 D 1495 H 2065

Voltage and power: 380V/19kW

### HBDC-1618AIR

16trays proofer + 18trays freezer

Overall dimension(mm): L 780 D 1220 H 2065

Voltage and power: 220V/2kW

# 90m<sup>2</sup> AIR Neighborhood Essentials

The solution is replaceable



·European-style Combination



·Korean-style Combination

### HBWO-3003

3deck 9trays European oven (AIR)

Overall dimension(mm): L 1500 D 1310 H 2065

Voltage and power: 380V/16.1kW

### HCV-5AIR

5trays convection oven (AIR)

Overall dimension(mm): L 900 D 1220 H 2065

Voltage and power: 380V/9kW

### HBDC-2032SAIR

32trays proofer (AIR)

Overall dimension(mm): L 780 D 1220 H 2065

Voltage and power: 220V/2kW

150m<sup>2</sup>  
PRO Urban Landmark



### HBWO-4004PRO-ZS4

4deck 16trays European oven

Overall dimension(mm): L 1500 D 1495 H 2065

Voltage and power: 380V/39kW

### HCV-6S+6S PRO

6+6 trays rotary convection oven

Overall dimension(mm): L 900 D 1340 H 2065

Voltage and power: 380V/18kW

### HBDC-2032S PRO

32trays proofer (PRO)

Overall dimension(mm): L 780 D 1220 H 2065

Voltage and power: 220V/2kW

### HBDC-2032S PRO

32trays proofer (PRO)

Overall dimension(mm): L 780 D 1220 H 2065

Voltage and power: 220V/2kW

200m<sup>2</sup>  
MAX World Heritage



**HBWO-4004MST-ZS4**

MASTER Series-Peng Fudong Customized Version

Overall dimension(mm): L 1780 D 2870 H 2250

Voltage and power: 380V/42.5kW

**HCV-5+5 PRO**

5+5 trays convection oven (PRO)

Overall dimension(mm): L 900 D 1220 H 2065

Voltage and power: 380V/18kW

**HBDC-2032SPRO**

32trays proofer (PRO)

Overall dimension(mm): L 780 D 1220 H 2065

Voltage and power: 220V/2kW

**HBDC-2032SPRO**

32trays proofer (PRO)

Overall dimension(mm): L 780 D 1220 H 2065

Voltage and power: 220V/2kW

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## Explore BRESSO equipment Tailored just for you

BRESSO provides an all-in-one solution tailor-made for commercial baking.

From the practical operation needs of bakers to professional suggestions from baking design consultants, we integrate the demands of every commercial kitchen builder into every design detail of our products.

Make baking easier



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## Champion Master Series



### HBWO-4004MST-ZS4

Capacity	Overall dimension(mm):	Voltage / Power
4Trays*4Decks=16Trays	L 1780 D 2870 H 2250	380V//42.5kW



BRESSO® × PENG FUDONG

# Champions League MAX Series Oven



## BRESSO® × Champions League

### HBVO-4003MAX-ZS3

Capacity	Overall dimension(mm):	Voltage / Power
4Trays*3Decks=12Trays	L 1930 D 3100 H 2250	380V/27KW

High-quality

High-performance

Uncompromised oven

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## Custom-made French oven



### HBFO-4004-ZS4

Capacity	Overall dimension(mm):	Voltage / Power
4Trays*4Decks=16Trays	L 1400 D 3500 H 2250	380V//40.4KW

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BRESSO® × WEI XIN

European Oven



**HBWO-2003**

EN600x400mm



**HBWO-3003**

EN600x400mm



**HBWO-4003**

EN600x400mm



Capacity

2Trays\*3Decks=6Trays

3Trays\*3Decks=9Trays

4Trays\*3Decks=12Trays

Overall dimension

L 1120 D 1310 H 2065

L 1500 D 1310 H 2065

L 1500 D 1495 H 2065

Voltage / Power

380V/12.4kW

380V/16.1kW

380V/20.2kW

Asian Oven



**HBVO-2003**

EN600x400mm



**HBVO-3003**

EN600x400mm



**HBVO-4003**

EN600x400mm



Capacity

2Trays\*3Decks=6Trays

3Trays\*3Decks=9Trays

4Trays\*3Decks=12Trays

Overall dimension

L 1330 D 1200 H 2065

L 1730 D 1200 H 2065

L 1730 D 1420 H 2065

Voltage / Power

380V/15kW

380V/24kW

380V/27kW

# Convection Oven



**HCV-5 AIR**  
EN600x400mm

**HCV-5+5 AIR**  
EN600x400mm

**HCV-6S**  
EN600x400mm

**HCV-10S**  
EN600x400mm



Capacity	1Trays*5Decks=5Trays	1Trays*5Decks*2=10Trays	1Trays*6Decks=6Trays	1Trays*10Decks=10Trays
Overall dimension	L 900 D 1220 H 2065	L 900 D 1220 H 2065	L 900 D 1340 H 2065	L 900 D 1340 H 2065
Voltage / Power	380V/9kW	380V/18kW	380V/10.5kW	380V/21kW

# Retarder-proofer Air



**HBDC-2018AIR**  
EN600x400mm

**HBDC-2032AIR**  
EN600x400mm

**HBDC-1618AIR**  
EN600x400mm

**HBDC-2032SAIR**  
EN600x400mm



Capacity	18Trays	32Trays	16 trays chilled 18 trays frozen	32Trays
Overall dimension	L 600 D 955 H 2065	L 780 D 1220 H 2065	L 780 D 1220 H 2065	L 780 D 1220 H 2065
Voltage / Power	220V/2kW	220V/2kW	220V/2kW	220V/2kW

# Retarder-proofer Pro



**HBDC-2018PRO** EN600x400mm    **HBDC-2032PRO** EN600x400mm    **HBDC-1618PRO** EN600x400mm    **HBDC-2032SPRO** EN600x400mm



Capacity	18Trays	32Trays	16 trays chilled 18 trays frozen	32Trays
Overall dimension	L 600 D 955 H 2065	L 780 D 1220 H 2065	L 780 D 1220 H 2065	L 780 D 1220 H 2065
Voltage / Power	220V/2kW	220V/2kW	220V/2kW	220V/2kW

## Automatic Cleaning Convection Oven



Model Type	HCV-5W+HBQO-PRO
Capacity	5 trays cleaning convection oven
Overall dimension	L 900 D 1040 H 2065
Power	380V/13kW

## Rotary Oven



Model Type	HBCV-3201E (Electric Heating Type)	HBCV-3201G (LPG/NPG)
Capacity	32Trays	32Trays
Overall dimension	L 1630 D 1900 H 2450	L 1630 D 1900 H 2450
Power	380V/47kW	380V/2kW

## Fridge



Model Type	HBLG-2036CS	HBLG-2036DS	HBLG-2036DC
Capacity	36Tray	36Tray	36Tray
Overall dimension	L 780 D 1220 H 2065	L 780 D 1220 H 2065	L 780 D 1220 H 2065
Voltage / Power	220V/1kW	220V/1kW	220V/1kW

## Sheeter



Model Type	HKDS-520D
Overall dimension	Working status: L 2730 D 900 H 1180 Folded status: L 670 D 900 H 1600
Voltage / Power	380V/0.55kW

## Water Cooler



Model Type	HBK-500DM Floor-standing	HBK-80L-GL Wall-mounted
Capacity	50L	50L
Overall dimension	L 720 D 720 H 1300 Water Meter:L 305 H 225	L 1150 D 550 H 600 WATER METER:L 305 H 225
Voltage / Power	220V/0.75kW	220V/0.75kW



Model Type	HKDS-420T
Overall dimension	Working status: L 1760 D 845 H 610 Folded status: L 825 D 845 H 700
Voltage / Power	380V/0.55kW

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## Spiral Mixer



Model Type	HKPM-25	HKPM-50	HKPM-80
Capacity	flour12.5kg/dough25kg	flour25kg/dough50kg	flour50kg/dough100kg
Overall dimension	L 590 D 880 H 1100	L 640 D 1080 H 1220	L 765 D 1280 H 1310
Voltage / Power	380V/2.2kW	380V/3.75KW	380V/5.25KW

## French Mixer



Model Type	XMHDD-20-40
Capacity	20L/40L
Overall dimension	L 700 D 900 H 1600
Voltage / Power	380V/3kW

### Accessories



## Speed oven



Model Type	HBQO-AIR
Capacity	30L
Overall dimension	L 580 D 715 H 560
Voltage / Power	220V/3.922kW

## Planetary Mixer



### Accessories



Model Type	HKM-201	HKM-401
Capacity	20L	40L
Overall dimension	L 530 D 480 H 810	L 650 D 620 H 1000
Voltage / Power	380V/0.55kW	380V/0.75kW



Champions  
League Approved



## | WANG SEN

Food writer, national model teacher, National First Class Medal of Merit, Great Craftsman, recipient of the State Council subsidy, national master studio, Suzhou City's highest award for outstanding talents, National Vocational Education Outstanding Contribution Award, and recipient of the French Knight's Medal.

Wang Sen has been engaged in the food industry for more than 20 years and has invested more than 100 million yuan in training and research for world competitions. Over the past 30 years, he has persisted in deepening his skills, actively explored the teaching model of integration of engineering and science, formulated industry technical standards, and edited more than 300 professional books and magazines.

At the 44th, 45th and 47th World Skills Competitions, the players he coached won 3 gold medals, 1 silver medal, 1 bronze medal and 1 award for excellence; at the 1st and 2nd Vocational Skills Competitions of the People's Republic of China, the players he coached won 4 gold medals. Wang Sen also led his team to actively participate in heavyweight competitions in other industries, and has won more than 40 world championships with his team so far! He has devoted his life to promoting Chinese gourmet food to keep pace with the world.



### WANG SEN CHAMPIONS LEAGUE MEMBERS' INDUSTRY AWARDS

1. Lv Haoran won the Champion of UIBC 2018 World Youth Dessert Confectioner Competition
2. Peng Fudong won the Champion of IBA 2018 World Bakery Competition
3. Peng Fudong won the Champion of 2018 World Bread Competition Six Nations Elite Championship
4. Zhou Bin won the Champion of IBA 2018 World Bakery Competition
5. Gong Xin won the Champion of 2020 Baking World Cup Global Finals
6. Yu Peng won the Champion of 2020 Baking World Cup Global Finals
7. Han Lei won the highest award in the 2015 Japan Fondant Cake Competition
8. Wang Sheng won the Champion of 2019 Asian Pastry Chef Competition
9. Guo Xiaofen won the 25th World Olympic Cooking Competition in 2020
10. Wang Qilu won the 2017 FIPGC World Dessert, Ice Cream, Chocolate Champion Cup China Finals
11. Wang Qilu won the 2017 FIPGC World Dessert, Ice Cream, Chocolate Champion Cup Milan Finals Chocolate Modeling Champion
12. Xu Haishu won the 2019 Ningbo International Youth Chef Challenge Gold Medal
13. Zhang Jiayuan won the 2019 Ningbo International Youth Chef Challenge Gold Medal
14. Sun Lei won the 2019 World Barista Championship China Trial Championship
15. Li Ziwen won the gold medal of the 4th Jiangsu Province Skill Champion Competition
16. Lv Haoran won the 2023 FIPGC Professional World Trophy
17. Lin Yejiang and Feng Yingjie won the IBA Munich World Bread Championship in Germany
18. Gong Xin and Zhang Jiahui won the 9th World Bread Competition
19. Guo Xiaofen Western Food Team 2024 World Youth Chef Challenge First place in the team
20. Li Ziwen 2024 World Youth Chef Challenge Seafood Main Course Special Gold Medal
21. Xu Haishu, Zhang Jiayuan 2024 World Youth Chef Challenge Kitchen Individual Gold Medal
22. Cai Yezhao won the 44th World Skills Competition Baking Championship
23. Wang Sen team Li Junfei (baking project) and Liu Xinru (sugar art/western pastry production project) won double championships in the 47th World Skills Competition



PENG FUDONG

- The first Chinese double champion of world bread
- Senior lecturer
- World bread ambassador
- Technical expert of Jiangsu Province
- Master of Chinese baking
- Pengbei Baking Technology Research and Development Center
- National vocational skills judge
- National vocational skills appraisal examiner
- Senior technician of Western pastry chef
- Artistic bread champion of the 6th World Bread Competition Final
- Champion of the IBA World Bakery Competition in Munich, Germany
- Chief judge of the China region of the IBA World Bakery Competition in Munich, Germany
- Champion of the Six - Nation Elite Competition of the 2nd World Bread Competition
- China technical guidance expert of the baking project of the 44th World Skills Competition
- Head of the coaching team of the Chinese training team of the 44th World Skills Competition
- Judge of the national selection of the 45th World Skills Competition
- Chief judge of the baking project group of the 6th Jiangsu Skill Champion Competition
- Won the second - class medal of honor issued by the Jiangsu Provincial Department of Human Resources and Social Security for his outstanding performance in the 44th World Skills Competition
- Official certification of the 2019 Shanghai Import Expo
- Books: "Bread Encyclopedia", "Bread Textbook", "Natural Yeast Bread Making Textbook"



Han SangBaek

- Baking Master of the Republic of Korea
- The master of baking skills of the Republic of Korea
- Studied at Tokyo Baking School in Japan
- Served as Technical Director of CHI BA DOLUCIA Cake Shop in Japan
- Served as Technical Director of Chosun Hotel
- Served as Technical Director of New World Headquarters DALLOYAU Store No. 1
- Completed the chocolate course of Felchlin in Switzerland
- Graduated from VALRHONA Chocolate School in France
- Graduated from Schapfenmhl Bakery Institute in Germany
- Studied the correspondence course of Elle&Vire biscuit baking in France
- Studied at Le Greanier à Pîan Bakery in France
- Completed the master's course of INBP Bakery School in France
- Chief Baking Consultant of Hanbake Machinery Technology (Shanghai) Co., Ltd.
- Award - winning experience-
- Fourth place in the Paris final of the French Bakery World Cup
- Gold Medal of HIBAC Baking Competition
- Silver Medal of the National Walnut Product Competition
- Silver Medal of the World Chef Bread Competition
- First Prize of the Asian Bakery World Cup (7 countries and regions) in Guangzhou, China
- Baking Judge of the National Skill Competition
- Chairman of the Technical Field of Daegu and Gyeongbuk Bakery Competition
- Chairman of the International Cooperation Department of the Korean Bakery Association
- Chairman of the Marketing Field Committee of the Korean Bakery Association
- Invigilator of the Bakery Skills Examination



ZHOU BIN

Champion of the 2015 Lesaffre Global Bakery Competition Asia  
 Runner-up of the 2018 Paris Baking World Cup Masters  
 Champion of the 2018 Munich IBA World Bakery Competition, Best Artistic Bread Award  
 National Coach of the 44th World Skills Competition Baking Project



CAI YEZHUO

World champion of baking at the 44th WorldSkills Competition  
 Coach of the Chinese team at the WorldSkills Competition



GONG XIN

Head of the Baking Coaching Team of the Chinese Training Team for the 47th World Skills Competition  
 Won the World Championship and the Best Artistic Bread Award at the 9th World Bread Competition Global Finals  
 Won the World Championship at the 2020 Global Bakers World Cup



YU PENG

Coach of the Chinese team at the 46th World Skills Competition  
 Judge of the German IBA World Bakery Competition  
 Champion of the 2020 Baking World Cup Global Finals  
 Champion of the 2019 Louis Lesaffre Cup China Finals in French Baguette and European Specialty Bread



LUO MINGZHONG

World Bread Ambassador  
 Founder of the Chinese Bakers Club  
 Champion Coach of the 9th World Bread Competition Global Finals



XU WEINAN

Won the Best Baker Award and the Best Nutritious and Healthy Bread Award at the 7th World Bread Competition in 2019  
 Won the Champion of the National Finals of the 2nd Youth Elite Competition in 2022 & the Best Artistic Bread Award  
 Won the Gold Award for Selected Baking Projects at the 2nd National Vocational Skills Competition of the People's Republic of China in 2023  
 Won the Overall Champion of the International Baking Competition in 2024



LU PEIZHI

Senior baker at Yi Hai Jia Li Central Baking Center  
 Spokesperson for Pizza Hut products in 2021  
 2020 Baking World Cup Global Champion



LIN YEQIANG

Founder of Wheat Ripe Baking Academy  
 2021 German IBA World Bakery Championship China Finals Champion  
 2022 Sixth Lesaffre Baking World Cup China Finals Champion  
 2021 Eighth World Bread Championship China Finals Champion  
 2023 IBA Munich World Bread Championship Global Finals Champion, Best Danish Bread Award, Best Staple Bread Award  
 2024 Italian International Baking Cup (City Bread Competition) China Finals Champion



FENG YINGJIE

2023 German IBA World Bread Championship World Champion  
 2022 Baking World Cup China Champion  
 2021 German IBA World Bakery Championship China Champion  
 2022 22nd National Baking Vocational Skills Competition National Gold Medal



LI JUNFEI

Champion of the 47th World Skills Competition Baking Project



LIN YUWEI

Champion of the 2011 Taiwan Four Heavenly Kings Baking Competition  
 Founded the Beijing Fenke Baking brand (DAICO.BAKERY) in 2021



ZHANG JIAHUI

Ninth World Bread Competition Global Champion in 2023  
 46th World Skills Competition Baking Project National Selection Champion  
 The First Vocational Skills Competition of the People's Republic of China Baking Project Gold Medal

Event Partnership



Schools



Supermarket



Baking Brand

