



Han Baking Technology Machinery(Shang Hai)Co.,Ltd. (Factory)

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Hanbake International Trading (Beijing) co.,Ltd. (North China Sales Department)
Hanbake Electrical Trading (Guangzhou) Co.,Ltd. (South China Sales Department)
Bresso International Trade (Shanghai) Co.,Ltd. (East China Sales Department)
Bresso (Shanghai) Electrical and Mechanical Co., Ltd. (National hotel engineering channels)



Set A Benchmark For The Industry



High-quality
High-performance
Uncompromised oven



BRESSO[®]

BRESSO[®]
ALWAYS WITH YOU



PROVIDE HIGH-QUALITY, ALL-ROUND SERVICES FOR BAKERIES AROUND THE WORLD

1

**International
Baking Equipment Division**

2


**Global Bread Technology
Application Division**


3


**Baking Equipment
Scenario Application Center**

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

Hanbaking Technology China Operation Center is located in Building 16, jindi Weixin Manufacturing Park, jjading District-Shanghai. It not only has a professional baking product R&D center, a world raw material application center and anintelligent 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 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 thedevelopment and innovation of the baking industry.

 **FAR INFRARED**
Energy saving and rapid heating

 **34 YEARS**
Continuous development and research

 **A/S CENTER**
Excellent after-sales service



BRESSO®

Always With You. Introduction of Korea Han Young Food Machinery



Han Young company and Shanghai Hanbake
Founder and Chairman
Han SangYoung

QUALIFICATION HONOR



THE FOUNDER FROM BAKER TO CHAIRMAN

Han SangYoung is the founder and chairman of Korea Han Young Food Machinery CO., Ltd and Shanghai Han Baking Technology Machinery (Shang Hai) CO., LTD.

He graduated from Korea Confectionery School in 1978 and worked as a baking chef in Korea after graduation. In order to make Korean baking technology have better applications and breakthroughs. He went to Japan's Tokyo Confectionery School for further studies. After returning to Japan, he became a top baker in Korea and promoted baking techniques in Korea.

While working as a baker, President Han felt that there are still many defects in Korean baking equipment. He has repeatedly proposed improvements to the Korean baking Machinery Company, but has not been resolved. Later, he decided to design and improve the baking equipment from the perspective of a baker.

Korea Han Young Food Machinery CO., Ltd was established in South Korea in 1991, focus on producing food machinery and baking equipment. Through 34 years of continuously developing forefront technology of baking equipment, enjoy high reputation in confectionary making, bread factories, large supermarkets, schools, hotels, western restaurants, cafes, etc. In the past few years, the strength of Han Yong has been recognized by a large number of customers. Strive to repay our customers with high-quality products, perfect after-sales management and sincere attitude.

Han Baking Technology Machinery (Shanghai) Co., Ltd was set up in Shanghai in 2017. Han Baking has continuous R&D and design capabilities. Imported sheet metal processing equipment and robot bending equipment from Switzerland, specializes in creating high-quality baking equipment for both domestic and oversea clients.



2.1馆
Hall

韩焙 全球热烤中心
HANBAKE GLOBAL BAKING CENTER

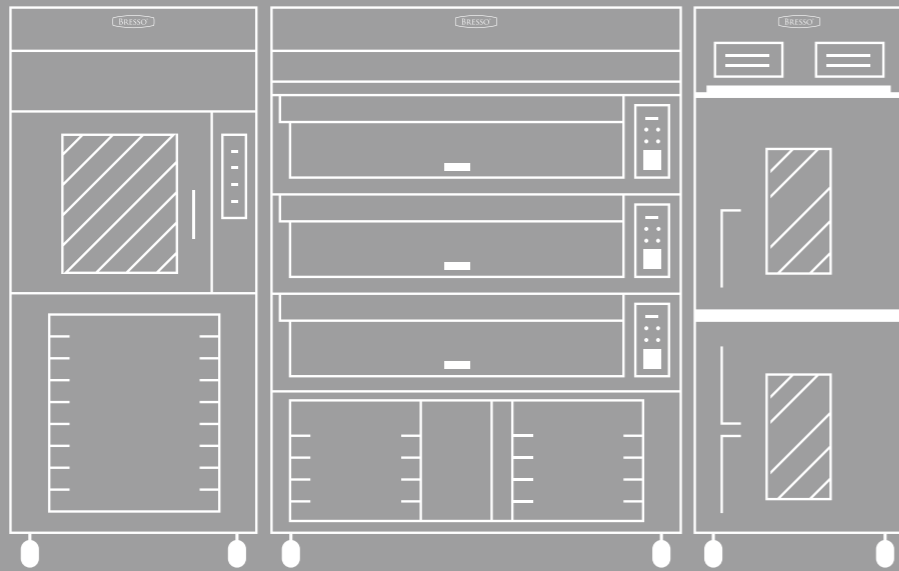
韩焙科技
HANBAKE

技术演示时间表
5.21
Day 1
Day 2

2024 BAKERY
CHINA HANBAKE TEAM



For us, ovens are minimalist
technological and green



AN OVEN DEFINED BY ATTENTION TO DETAIL



For us, ovens are minimalist,
technological and green.
No matter where you look among Hanbake products
You can all feel our thoughtful process

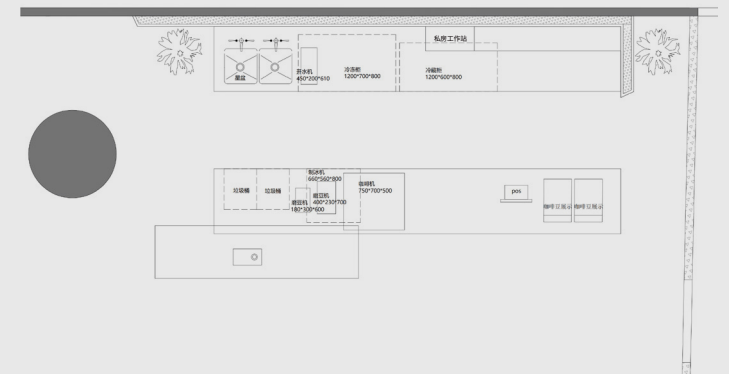
From a distance, it is a simple yet eye-catching design, but as you get closer, you realize that its beauty is more than just superficial. From back to front, from top to bottom, you will notice that there are several Hundreds of clues are the results of our rigorous research and development, design, production, and testing experiments, and the details can better reflect the value of the product.



● European combi oven
HBWO-2412H-ZS1
1deck2trays European oven(Horizontally)+4trays convection oven(width900mm)+12trays proofer

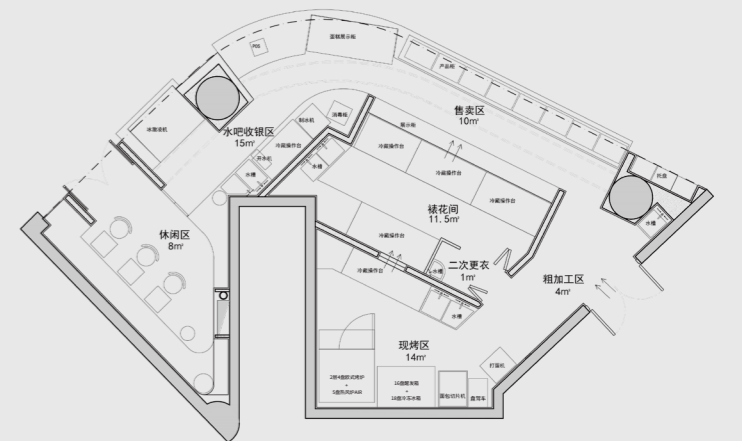


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BRESSO®





● 90m²

HBVO-2003AIR+HCV-5AIR+HBDC-2032S-Air+HBLG-2036DS

3decks6trays Asian AIR oven

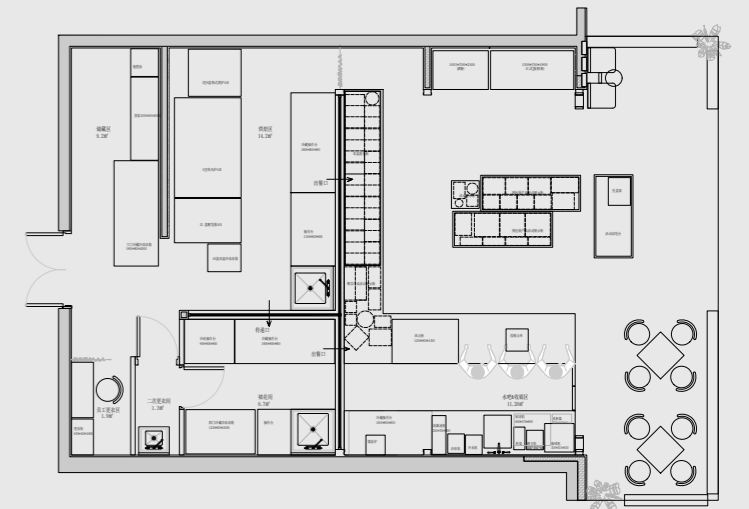
5trays convection oven

32trays proofer

36trays freezer



BRESSO®

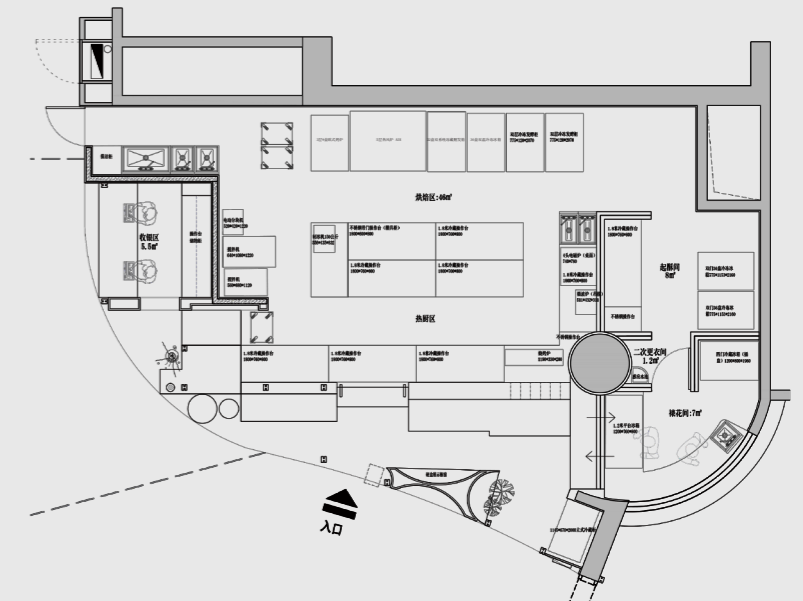




- 120m²
- HBWO-3003-ZS1+HCV-5AIR+HBDC-2032S-PRO+HBDC-2036DS
- 3decks9trays European oven
- 5trays convection oven
- 32trays proofer
- 36trays freezer



BRESSO®





● **Champion Master Series**

HBWO-4004-ZS4-MST+HCV-5+5(AIR)+HBDC-2032S-PRO+HBDC-2032S-PRO

Champion Master Series

5+5trays convection oven

32trays proofer*2



Champions League Certification

Champions
League Approved

BAKING. REDESIGNED.

From any angle, you will see our redefinition of ovens, making BRESSO's products more in line with the trend of customization and diversification. LOW-E insulated glass, high-quality LED lighting, tactile and easy-to-clean surfaces, and even the door handles have been redesigned.

Make baking easier



BRESSO ALWAYS WITH YOU



BRESSO® × Peng Fudong

● Champion Master Series

Product Model HBWO-4004-ZS4MST
Tray Quantity 4Trays*4Decks=16Trays
Capacity 600*400vertical



Champion Master Series



High-quality

High-performance

Uncompromised oven



BRESSO® × Champions League



● Champions League MAX Series Oven

Product Model HBVO-4003-ZS3MAX
 Tray Quantity 4Trays*3Decks=12Trays
 Capacity 600*400vertical



High-quality

High-performance

Uncompromised oven



BRESSO® × Custom-made French oven



● Custom-made French oven

Product Model	HBFO-4003-ZS3	HBFO-4004-ZS3
Tray Quantity	4Trays*3Decks=12Trays	4Trays*4Decks=16Trays

High-quality

High-performance

Uncompromised oven



● Asian Oven

Product Model	HBVO-2003AIR	HBVO-3003AIR	HBVO-4003AIR
Tray Quantity	2Trays*3Decks=6Trays	3Trays*3Decks=9Trays	4Trays*3Decks=12Trays
Capacity	600*400vertical	600*400vertical	600*400horizontal

● European Oven

Product Model	HBWO-4003AIR-ZS1	HBWO-3003AIR-ZS1	HBWO-2003AIR-ZS1
Tray Quantity	4Trays*3Decks=12Trays	3Trays*3Decks=9Trays	2Trays*3Decks=6Trays
Capacity	600*400horizontal	600*400vertical	600*400vertical



● Convection Oven

Product Model	HCV-5 AIR	HCV-5+5 AIR
Tray Quantity	1Trays*5Decks=5Trays	1Trays*5Decks*2=10Trays
Capacity	600*400	600*400

Convection Oven ●

Product Model	HCV-10S	HCV-6S
Tray Quantity	1Trays*10Decks=10Trays	1Trays*10Decks=10Trays
Capacity	600*400	600*400

RETARDER-PROOFER AIR



RETARDER-PROOFER PRO



● RETARDER-PROOFER AIR

Product Model HBDC-2032S-AIR
 Tray Quantity 2Tray*16Deck=32Tray
 Effective Temperature 3~42°C

RETARDER-PROOFER PRO ●

Product Model HBDC-2032S-PRO
 Tray Quantity 2Tray*16Deck=32Tray
 Effective Temperature -10~42°C



● FRIDGE

Product Model	double door freezer	double door fridge
Tray Quantity	2Tray*18Deck=36Tray	2Tray*18Deck=36Tray
Effective Temperature	4~8°C	-18~-22°C

Wall-mounted Ice Water Machine (with meter)
HBK-80L-GL

Ice Water Machine ●
Floor-standing Ice Water Machine(Ice water machine+Integrated water meter)
HBK-500DM

PLANETARY MIXER



SPIRAL MIXER



PLANETARY MIXER

Multifunctional Blender	20L Blender	40L Blender
HKM-201PRO/401PRO	HKM-201	HKM-401
20L/40L	20L	40L

SPIRAL MIXER

HKPM-80	HKPM-50	HKPM-25
flour-50kg dough-80kg	flour-25kg dough-50kg	flour-12.5kg dough-25kg

Product Model
Capacity



● ROTARY OVEN

Product Model Electrothermal type HBCV-3201E Natural gas type HBCV-3201G

● SHEETER ●

HKDS-420T(Standing type)	HKDS-520D(desktop)	Model type
430mm	500mm	Working width
850mm	1080mm	Conveyor length
0.3-35mm	0.3-35mm	Roller gap



| 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

- 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
- 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 Pian Bakery in France
- Completed the master's course of INBP Bakery School in France



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



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



CAI YEZHUO

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



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



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



LIN YUWEI

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



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



LUO MINGZHONG

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



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



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



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



SOME PARTNER SCHOOLS

SOME PARTNER BRANDS



王森冠军联盟



黑骑士面包先生
Mr. Black Knight bread



La Terre Kitchen
大地厨房



Design scheme provided by MENGSA