
ALIGN
INDUSTRY
PRECISION MACHINES
FOR
MODERN BAKERIES



ABOUT US

Food is the reason we work. We strive to make it tasteful and delicious. We believe that good food brings people together, which helps establish relationships. We, at Align Industry, focus on manufacturing and providing premium-grade machines that are trusted by professionals.

Align Industry was established in 2017 at MIDC, Satpur, Nashik, by Mr. Chetan Pawar, a Chemical Engineer who has the experience and vision to manufacture high-quality Bakery machinery required by food industry. The prime motivation behind starting Align industry is to manufacture the best Bakery machinery in the world.



Rotary Rack Oven



The Align Industry Rotary Rack Oven is designed for precision, efficiency, and versatility in modern bakeries. Its ceramic blanket insulation ensures excellent thermal efficiency, delivering consistent temperatures for perfectly baked bread, buns, biscuits, and sponge cakes. Built with a sturdy stainless steel frame, this oven guarantees reliable performance even under high-volume production. To suit every bakery setup, it is available with multiple fuel options including gas, diesel, wood-fired, and more, giving the flexibility to choose the most efficient and cost-effective solution for your operations

MODEL	TRAY SIZE	TROLLEY TYPE	MOTOR (HP)
AI 12	18" X 27"	Single	3
AI 18	18" X 27"	Single	3
AI 24	18" X 27"	Single	3
AI 48	18" X 27"	Dubble	4

Spiral Mixer





Bread



Khari



Toast

The Align Industry Spiral Mixer combines power, precision, and durability in one compact design. Its dual motor system delivers efficient mixing with low noise, ensuring a smooth and focused workflow in bakery. The reversible bowl rotation provides consistent, uniform dough every time, while the stainless steel body offers strength, longevity, and easy maintenance. Equipped with an overload protection system, it safeguards critical components for extended performance. Compact yet high-performing, it handles small dough batches with the same excellence expected from professional-grade equipment.

MODEL	CAPACITY	MOTOR (HP) ARM	MOTOR (HP) BOWL	WEIGHT (Kg)	VOLTAGE
AI SM : 30	30 Kg Flour 45 Kg Dough	3/5	2	340	3 Phase 415V
AI SM : 60	60 Kg Flour 90 Kg Dough	5/7.5	2	650	3 Phase 415V
AI SM : 90	90 Kg Flour 150 Kg Dough	7.5/12.5	3	780	3 Phase 415V

Removable Bowl Lifting Head Spiral Mixer (RBLHS)





Pizza Dough

The Align Industry Removable Spiral Bowl Mixer is engineered to deliver consistent, high-quality dough for bakeries, cafés, and food establishments. Compact yet powerful, it's ideal for beginners and professionals alike, used in popular pizza chains and cafés. With a robust design, efficient mixing action, and a removable stainless-steel bowl, it ensures optimal blending, easy cleaning, and superior hygiene. Despite its compact 15kg size, it handles pizza dough, khari, and other café preparations with remarkable precision. Designed for power, practicality, and performance, the Align Industry Spiral Bowl Mixer represents the perfect balance of reliability, consistency, and modern engineering, making it the trusted choice for every professional kitchen.

MODEL	CAPACITY	INSTALLED POWER	POWER	VOLTAGE
AILRSM : 15	15 kg Flour 25 KG Dough	150 kg	1.5/3	1 phase/ 3 Phase (both option available)

Planetary Mixer



The Align Industry Planetary Mixer combines power and precision to deliver perfect mixes for cakes, cookies, and creams. Featuring variable speed control from 5% to 100%, it adapts seamlessly to different recipes and textures. The bowl-lift design enhances efficiency and operator convenience, while the integrated timer and emergency system provide safety and reliability. With its variable frequency drive (VFD) ensuring exact RPM control, this mixer achieves consistent textures and flawless results—batch after batch.



Cookies



Cakes

MODEL	CAPACITY	BATTER CAPACITY	NO. OF SPEEDS	MOTOR (HP)
AI PM : 20	20 Litre	5 Kg	Multi Speed	I
AI PM : 30	30 Litre	7 Kg	Multi Speed	1.5
AI PM : 40	40 Litre	15 Kg	Multi Speed	2

Heavy Duty Lifting mechanism Planetary Mixer



The Align Industry Planetary Mixer tackles large batches of dough, batter, & cream with ease and consistency. Its robust construction ensures durability, while intuitive controls and safety features make operation smooth and reliable. From professional bakeries to large-scale commercial kitchens, this mixer delivers uniform texture & quality, batch after batch, supporting both efficiency and the art of baking.

MODEL	CAPACITY	BATTER CAPACITY	NO. OF SPEEDS	MOTOR (HP)
AI PM : 70	70 Litre	30 kg	Multi Speed	5
AI PM : 100	100 Litre	45 kg	Multi Speed	7.5
AI PM : 120	120 Litre	60 kg	Multi Speed	10
AI PM : 140	140 Litre	75 kg	Multi Speed	12.5

Stand Mixer (robust)



The Align Industry Stand Mixer (Robust) is built for strength, stability, and precision in every mix. Its all-metal body ensures long-lasting performance, while the VFD-controlled variable speed function allows you to achieve perfect dough consistency every time. A reinforced ON/OFF switch offers durability through continuous use, and the epoxy-coated surface prevents rusting while remaining easy to clean. Designed for simplicity and speed, this mixer delivers high output with minimal effort—ideal for cakes, breads, cookies, rusk, toast, & pizza production.

CAPACITY	MOTOR POWER	WEIGHT OF MIXER	MAX FLOUR	CAKE	BREAD
5 LTR	500 W	16 Kg	800 gm	0.5 Kg	1 Kg
7 LTR	700 W	19 Kg	1000 gm	1 Kg	1.5 Kg
9 LTR	1000 W	26 Kg	1300 gm	2 Kg	2.5 Kg

Deck oven



The Align Industry Deck Oven delivers precision baking with minimal effort. Top and bottom burners provide uniform heat, while energy-efficient insulation and a robust stainless steel body ensure long-lasting performance. Intuitive controls make operation simple, so your bakery can consistently deliver exceptional results without compromise.

1 Deck 1 Tray

1 Deck 2 Tray

2 Deck 6 Tray

3 Deck 9 Tray



Pizza



Bread



Toast



Cakes

Gas & Electric Both Options are available

Dough Sheeter



The Align Industry Dough Sheeter is engineered with specialized motors & a two-way pressing mechanism that prevents dough tearing while maximizing output. Equipped with a safety shield, it ensures smooth, safe, and reliable operation. All components that contact food are crafted from stainless steel or specially plated to meet stringent hygiene standards. Ideal for bakeries, hotels, restaurants, and canteens, it delivers consistent, high-quality dough every time.

TECHNICAL DATA	
MODEL	AIDS 003
DIMENSION	116 x 43 x 46 (inch)
CONVEYOR BELT SIZE	25 x 94 inch
POWER	0.75KW
VOLTS	220V/415V/50Hz
WORKING POSITION WIDTH/HEIGHT (INCH)	116/46
ROLLER ADJUSTABLE GAP	1 to 35 mm

Bread Slicer



The Align Industry Bread Slicer delivers precision and efficiency for professional bakeries and food service operations. With adjustable slicing thickness of 12, 14, 18, and 22 mm, it handles a variety of bread types with ease.

TECHNICAL DATA	
MODEL	AI 004
DIMENSION	56 x 28 x 27 (inch)
VOLTS	220V/50Hz
POWER	1 HP
THICKNESS	12, 14, 18, 22 mm

Cream Roll Filler



The Align Industry Cream Roll Filler is a semi-automatic, piston-type machine engineered for precision and versatility. Equipped with both automatic and manual modes, along with an emergency stop switch, it allows to start or stop the machine at any time for safe and controlled operation. Its high-accuracy filling system enables adjustable filling volume and speed, ensuring consistent results. Ideal for viscous liquids such as creams, sauces, jams, and other soft particulate products.

FEATURES

1. Semi-automatic piston type filling machine.

2. Automatic and manual switch, Emergency stop switch, you could stop and start the machine at any time.

3. High accuracy filling, Filling volume and speed can be arbitrary regulation.

4. It is suitable for filling viscosity liquid-like sauce, jam, shampoo, lotion, perfume, etc with soft particulate.

Cookie Dropper



The Align Industry Cookie Drooper delivers precision and consistency for professional bakeries. It deposits uniform dough portions with adjustable size and speed, ensuring perfectly shaped cookies every time. Made with stainless steel food-contact parts for hygiene and durability, it boosts productivity while offering easy maintenance and reliable performance.

MODEL	NO. OF NOZZLE	TRAY WIDTH	BATTER CAPACITY	INSTALLED POWER (HP)
AICD : 1	5	12 inch	90 Kg	2
AICD : 2	6	16 inch	130 Kg	3
AICD : 3	7	18 inch	150 Kg	5
AICD : 4	9	24 inch	200 Kg	7.5

Deep Freezer

















Cake Counter













TRUSTED BY LEADING BRANDS



We design & manufacture high-performance machinery for:

1. Bakery Production
2. Poultry Feed Processing
3. Dairy Manufacturing
4. Powder Mixing

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