Provide high quality products and services and leave your products with completely overhauled and repaired.

With a one-year warranty.

Commercial bakery machine for bakeries, confectionery and pastry shop

New, Second-hand and completely overhauled Machine

Inventory, refurbishment technology and sales volume remains the first place in Japan.
Company Introduction
Trustworthy and long-term partnership

Since 1967  SUZUKI SANGYO has been growing rapidly from a small company which is focused on maintenance and sales for commercial bakery machine for bakeries, confectionery and pastry shop to a flag of the industry in Japan. Due to the high satisfaction of our customers, the strict standards of our skills and the large inventory, we finally reach the high level today. We are proud of what we are now, but we will never stop developing new skills. Now we have our own brand new baking machines, for instance, mixers and proofers etc. which can meet your various needs.

【About Us】
SECOND-HAND BAKERY MACHINE
SUZUKI SANGYO

【Headquarters ・ Factory】
1-15-41, HIGASHINAKA HAKATA-KU FUKUOKA-CITY IN JAPAN
TEL +81-92-471-8051  FAX +81-92-411-0951

【Kanto Branch】
1-334-6, YOSHINO-CHO, KITA-KU, SAITAMA-CITY
TEL +81-48-871-8322  FAX +81-48-871-8333

【Registered Capital】
35 million Yen

【Employees】
About 30 skilled employees


【Contact us (Trade)】
1-15-41, HIGASHINAKA HAKATA-KU
FUKUOKA-CITY IN JAPAN
TEL +81-92-471-8051  FAX +81-92-411-0951
trade@oven.jp

【Scope of Business】
SUZUKI SANGYO offers you a wide range of equipment and service with our experience and know-how.

【Design, refurbish, manufacture and sale bakery and confectionery machines.】
【New and Second-hand / Used machines.】
【Export service including Asia, America, Australia and other oversea markets.】
【Recycle second-hand bakery and confectionery machines in Japan.】
【SUZUKI SANGYO New Products】
Dough conditioner, Proofer, Freezer, Retarder, Boiler, Steaming Box, Various Stainless-steel Racks, other stainless-steel products.
【Import and sell bakery and confectionery machines in Japan.】
Completely overhauled and repaired used machines
SUZUKI SANGYO Factory Introduction

【Solid Unite and cooperate scene of skilled engineers】

First-class renovation and always well-organized workshop
The scene of oven assembled after completely overhauled
Cleaning is also of vital importance
All parts to be assembled after the mixer is disassembled
Stainless steel processing is also an important part of our overhauling and repairing work
Finished product into the precise finishing painting step

【The process of refurbishment】

1 machine cleaning  2 machine disassembling  3 replace and reorganize the parts  4 bottom polishing - puttying - overall painting  5 performance test and adjustment  6 finishing

(An assembly line about KANTO 60 Quart Mixer from disassembling to reorganizing)

① the whole disassembling  →  ② Replace and reorganize  →  ③ Overall painting  →  ④ Finishing

(An assembly line about AICOH 3 Decks x 4 Trays Electric Deck Oven from disassembling to completing)

① Oven before renovating  →  ② Wire disassembled  →  ③ Replace and reorganize the parts  →  ④ Perfect performance finishing product
Adequate stocks of new products and second-hand products

**Commercial Mixer Series**

- Various Mixer
- Mixer Model AM-20 Qt. AICOH
- Mixer Model MT-25 Qt. AICOH
- Mixer Model MT-30 Qt. AICOH

- Mixer Model SS-151 50 Qt. KANTO KONGOKI
- Mixer Model MT-50 Qt. AICOH
- Mixer Model SK-101 50 Qt. S K Mixer
- Mixer Model HL-600 60 Qt. HOBART

**Commercial Oven Series**

- 4 Decks 1 Tray Electric Deck Oven SHICHIYO BACKEN
- 4 Decks 1 Tray Electric Deck Oven SHICHIYO BACKEN TRACK
- 3 Decks 2 Trays Electric Deck Oven SHICHIYO NANNAN
- 3 Decks 2 Trays Electric Deck Oven SHICHIYO BACKEN

- 3 Decks 4 Trays Electric Deck Oven Germany MWE
- 4 Decks 6 Trays Electric Deck Oven Germany MWE
- 3 Decks 4 Trays Electric Deck Oven SANKO MACHINERY
- 3 Decks 4 Trays Electric Deck Oven MISUZU KOKI

※The product is based on the actual stock, please contact us for more product details.
Adequate stocks of new products and second-hand products

Dough Sheeter • Mini Molder Series

- Dough Sheeter : PZA
  MASAKI KIKAI

- Dough Sheeter : MR-120
  MASAKI KIKAI

- Mini Molder : MM-230
  AICOH

- Mini Molder : KM-6052M
  KOTOBUKI

Electric Convection Oven Series

- Electric Convection Oven : XB-805
  FMI

- Electric Convection Oven with Proofer : XB-803
  FMI

- Electric Convection Oven : XV-603
  FMI

- 10 levels Electric Convection Oven
  EUROFOURS

Dough Divider and Rounder Series

- Semi-automatic Dough Divider and Rounder
  AICOH ERIKA

- Semi-automatic Dough Divider and Rounder
  Fortuna

- Semi-automatic Dough Divider and Rounder
  AICOH : KS-30 Semi master

- Fully-automatic Dough Divider and Rounder
  Kemper : BT-30A

Kneader Series with heating and stirring

- MULTI-TYPE KNEADER (540mm)
  FUJI

- Multi Type Steam Blending Cooker
  Shinagawa

- MULTI-TYPE KNEADER : UMT5-23
  HORKYURAIDO

- Direct Heat Cooker Universal Type
  SHN-1 TURBO
  Shinagawa

※The product is based on the actual stock, please contact us for more product details.
Adequate stocks of new products and second-hand products

**Rice Cake (Mochi) Pounding Machine Series**

- Mini Fully Automatic Mochi Pounding Machine
  - Shinagawa

- Fully Automatic Mochi Pounder
  - NAKAI MACHINERY

- Fully Automatic Mochi Pounding Machine
  - SASATOMI

- Mochi Cutting Machine
  - NAKAI MACHINERY

**Track In Steamer Series**

- Small Type Boiler : Model 2
  - Shinagawa (SAN-Q BOILER)

- Mini Boiler : Boiler Man
  - SUZUKISANGYO (TURBO 20S)

- Track In Steamer
  - ARAHATA

- Steam Man : Model 2
  - SUZUKISANGYO

**Others Series**

- Horizontal High Speed Dough Mixer : HM-400
  - OSHIKIRI (Capacity 270kg)

- Belgium Waffle Baking Machine
  - Morikawa Food Machinery

- Ultrasonic torte slicer : TSU-2
  - Fujishima

- Torte slicer : TS-7N
  - Fujishima

- Proofer : PQS
  - OSHIKIRI

- Upgraded Steam-Kneader : JW-2522
  - WATANABE

- Oven for Baumkuchen
  - Fuji Shokai (FINDS)

- DORAYAKI Baking Machine
  - Shaizaki Kurokiku

※The product is based on the actual stock, please contact us for more product details.