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CNP 上海昌顺烘焙器具有限公司

Chinapan Bake Ware

## Changshun Bake Ware

昌顺，烘焙器具创新引领者

[www.shchangshun.com](http://www.shchangshun.com)

**CNP** 昌顺器具  
chinapan

## About Us 企业简介

**上海昌顺** 创建于2005年，是一家集烘焙器具研发、生产、销售为一体的大型独资股份制企业。公司专注于生产适合大中型食品工业生产需求的烘焙器具产品。

伴随着国内烘焙产业的蓬勃发展，上海昌顺烘焙器具的销售网络已经遍布全国，是多家知名大型面包生产企业、连锁超市长期供应商。凭借独有的质量优势和专业服务，昌顺品牌同样受到了海外市场的青睐，产品远销于欧洲，美洲，中东以及东南亚等五十几个国家和地区。

上海昌顺在中外合作伙伴及消费者的信赖与支持下经过多年发展，于2007年在上海青浦工业开发区建立大型工业生产基地（总面积近35亩），并通过不断引进国内外一流生产设备，高端技术化人才和先进管理理念，为昌顺品牌的不断提升与国际化发展道路奠定了雄厚基础。2008年初上海昌顺又顺利完成表面涂层车间的量产化，进一步提高了产品质量和服务优势，并通过了ISO9001:2000质量体系认证。2011年，昌顺开始从工业领域进军道路面包店配套器具板块，从工业化迈入多元化的经营模式。

Shanghai Changshun Bakeware Co., Ltd (C&S) is the leading manufacturer of industrial & custom made bakeware in China. Since we started in 2005, C&S has kept improving technical innovation, production efficiency and distribution systems to offer our quality baking pans, racks and excellent services to successfully increase bakeries' flexibility and profitability.

With the development of the domestic bakery industry, C&S's distribution network now covers all of China, and C&S has become a long term trusted supplier for lots of well-known bakeries and chain supermarkets. With exceptional quality and service, C&S has developed into a global brand, being successfully exported to over 50 countries in Europe, the Americas, Africa, Middle East and South East Asia.

Because of the continued growth, in 2007 C&S constructed its own, modern production plant (23,800 sqm) in the Qing Pu industrial area to the west of Shanghai. Through continuous introduction of modern management philosophies, the latest production equipment, and experienced and educated talents, we have paved the way to becoming one of the top international bakeware manufacturers globally. In 2008, we significantly increased the production capacity of our coating plant, and successfully obtained the ISO9001:2000 accreditation. From 2011, C&S entered the retail chain bakeries market with a comprehensive range of products, including baking trays, bread pans, cake & muffin pans, hamburger & roll bun pans, baguette trays, proofing trays and trolleys, oven racks, pizza and cake moulds, pastry accessories and many more.

Matching the rapid development of the bakery industry, C&S is maintaining a continuous high investment in technology, increases product diversification through innovation, and keeps refining the custom-made capability and professional service. In the domestic market, we were the first to introduce seamless bread tins, auto line baguette trays and baking pans on conveyors, all with the perfect quality for maximum strength and durability to offer the customers the latest & best solutions.

Through integrity and dedication, respect for quality and innovation we are committed to becoming and remaining one of your most trusted business partners.



伴随着烘焙业的快速发展，昌顺不断投入研发费用，在产品多元化的基础上，延续专业客户定制服务，并于国内器具行业首创一体成型吐司盒、流水线法烤、标准化工业烤盘，给客户id提供生产需求的最优器具方案。

秉承诚信专注，崇尚品质，勇于创新的理念，我们致力于成为您最值得信赖的商业伙伴。



# Contents

## 目录



平烤盘系列  
Baking Tray Series  
P7/12



派盘 / 披萨盘系列  
Pie&Pizza Pan Series  
P45/46



硅胶软膜系列  
Silicone Cake Mould Series  
P81/86



挤花袋系列  
Pastry Bag Series  
P103/104



汉堡热狗法式烤盘  
Hamburger Hot dog  
&Baguette Tray Series  
P13/16



店前用品系列  
Melamine Trays & Other Utensils  
P47/54



量具系列  
Bakery Accesories  
P87/88



花嘴系列  
Pastry Tube Series  
P105/110



多连式烤盘系列  
Multi-Moulds Baking  
Tray Series  
P17/20



慕斯圈系列  
Mousse Moulds Series  
P55/62



其他器具系列  
Bakery Accesories  
P89/100



面杆系列  
Bakery Accesories  
P111/112



土司盒系列  
Bread Pan Series  
P21/36



刀具系列  
Knife Series  
P63/70



打蛋盆 / 打蛋器系列  
Bakery Accesories  
P101/102



台车系列  
Cart & Trolley Series  
P113/116



蛋糕模系列  
Cake&Tart Moulds  
P37/44



巧克力模具系列  
Chocolate Moulds Series  
P71/80

## 涂层介绍

Knowledge of the coating

### 特氟龙

特氟龙涂料可以应用于铝合金、镀锌板、碳钢、不锈钢等不同材质表面或其他非金属类产品。在喷涂前，产品表面一般要进行喷砂粗糙处理，以使特氟龙涂层的附着效果达到最佳状态。

目前烘焙器具应用较为广泛的不粘涂层特氟龙 PTFE (聚四氟乙烯) 和较高端市场适用的 Bi-Fluo (超硬质不粘涂料)。

PTFE: 非常流行的大量适用的不粘涂料，最高可在 260℃ 连续适用，极低的摩擦系数、良好的耐磨性以及极强的化学稳定性。

Bi-Fluo: 超硬质不粘涂料，超强硬度、耐磨耗性、耐腐蚀性非常优秀。不粘着性能、耐污染性极佳。是高端市场和高频率流水线生产的最佳选择。

该涂层能使用多少次？我们保证在大多数烤盘上使用至少 3000 次，在一些知名大型工厂实际上使用次数上有数据证实超过 5000 次以上。

### Teflon Coating

Teflon coating can be applied on Al,Al-steel,carbon,steel,stainless steel & non-metallics.Optimum adhesion is obtained by roughening the surface by sandblasting before applying the coating.

The commonly used Teflon in the commercial bakeware is Teflon P.T.F.E.and the Bi-Fluo for high end of the market.

PTFE non-stick coating:widely used popular hard coating with two layers.These products have the highest operating temperature of any fluoropolymer 260 ,and an extremely low coefficient of friction, as well as having good abrasion resistance, and having good chemical stability.

Bi-Fluo:hard multi-layer non-stick coating,excellent hardness,abrasion and corrosion resistance,the best choice for the convey lines.

We guarantee at least 3000 releases on most products,but data from some famous leading bakeries indicates that they achieve over 500 releases.



### 特氟龙涂层具有以下特性：

- 1、不粘性：特氟龙涂层主要成分是氟树脂，经高温固化后纯的氟树脂会附在烤盘表面，形成不粘膜，从而达到优良的脱模效果。
- 2、耐高温、低温型：特氟龙涂膜具有优良的耐高温和耐低温特性。一般在 240℃ ~ 260℃ 之间可连续使用，具有显著的热稳定性，它可以在冷冻温度下工作而不脆化，在高温下不融化。
- 3、低摩擦系数：特氟龙涂膜有较低的摩擦系数，烘焙产品易脱模。
- 4、耐腐蚀性：特氟龙涂膜表面不沾水和油脂，烘焙操作时也不易沾溶液，如粘有少量污垢，简单擦拭即可清除。而耐腐蚀性可以保护烤盘免于遭受任何种类的化学腐蚀。

### Teflon Coating features

- 1.It has excellent non-stick effect;
- 2.It has good hi-temp and low-temp resistance.Can continuously operate in a stable manner at temp,240 C-260 C .And it will not become brittle at froze temperature.
- 3.Extremely low coefficient of friction ,very easily to release.
- 4.Good abrasion resistance and low-water and oil adhesion.It protects your pan from any chemical abrasions.



### 矽利康

用于生产高糖类食品的烘焙器具很理想，有效帮助烘焙后食品脱模，消除或减少上油和保持烤盘清洁干净。

矽利康分为：灰色单层和黑色双层。同等使用环境下，双层矽利康涂层脱模效果更优秀且脱模油使用量远远低于单层矽利康涂层。

大量实践证明：用恰当的脱模油配合使用，能让烤盘不粘涂层的使用寿命更长久！

### Silicon Non-Stick

Optimum non-stick is obtained for baking special products like cake with high percentage sugar content.It helps de-molding and eliminates or reduces pan greasing and keeps the pan clean.

Silicon Non-stick coating can consist of a single layer of grey color silicon,which is a slightly shiny and smooth,or it can consist of a double layer black color silicon with a better non-stick feature (specially for ring and cake products).However, silicon life is much shorter than teflon life.

If the sugar content is over a specific percentage, we would suggest to use oil lubrication grease while baking.



# chinapan

Baking Tray Series  
平烤盘系列



铝合金烤盘(阳极)

Al Alloy Tray (Anodized)  
CS1040 600x400x25 1.0mm  
CS1030 600x400x25 1.2mm  
CS1020 660x460x25 1.2mm



铝合金烤盘(特氟龙)

Al Alloy Tray (Teflon)  
CS1041 600x400x25 1.0mm  
CS1031 600x400x25 1.2mm  
CS1021 660x460x25 1.2mm



铝合金冲孔烤盘(阳极)

Perforated Al Alloy Tray (Anodized)  
CS1048 600x400x25 1.0mm  
CS1038 600x400x25 1.2mm  
CS1028 660x460x25 1.2mm



铝合金冲孔烤盘(特氟龙)

Perforated Al Alloy Tray (Teflon)  
CS1049 600x400x25 1.0mm  
CS1039 600x400x25 1.2mm  
CS1029 660x460x25 1.2mm



铝合金宽边烤盘(阳极)

Al Alloy Tray (Anodized)  
CS1207 600x400x25 1.2mm



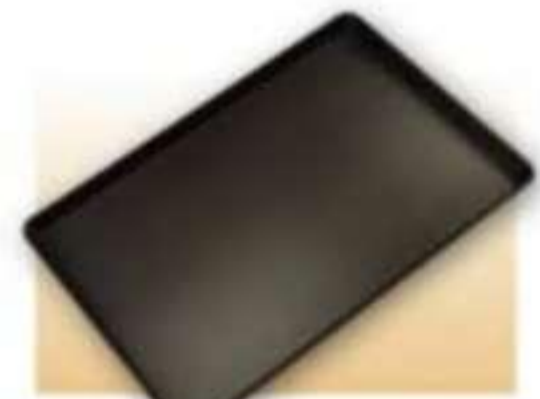
铝合金宽边烤盘(特氟龙)

Al Alloy Tray (Teflon)  
CS1217 600x400x25 1.2mm



镀铝烤盘(素面)

Al steel Tray (No Coating)  
CS1105 600X400X30 0.7mm  
CS1106 600X400X50 0.7mm  
CS1186 600X400X30 0.6mm  
CS1187 600X400X50 0.6mm



镀铝烤盘(特氟龙)

Al steel Tray (Teflon)  
CS1115 600X400X30 0.7mm  
CS1116 600X400X50 0.7mm  
CS1196 600X400X30 0.6mm  
CS1197 600X400X50 0.6mm



镀铝宽边烤盘(素面)

Al steel Tray (No Coating)  
CS1206 600X400X30 0.7mm





镀铝宽边烤盘 (特氟龙)  
Al Steel Tray (Teflon)

CS1216 600X400X30 0.7mm



欧式直角铝合金烤盘(阳极)  
Al Alloy Tray (Anodized)

CS1400 600x400x20 1.5mm



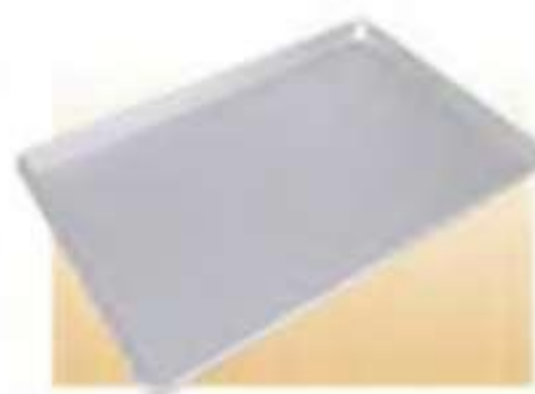
欧式直角铝合金烤盘(特氟龙)  
Al Alloy Tray (Teflon)

CS1401 600x400x20 1.5mm



铝合金烤盘 (特氟龙)  
Al Alloy Tray (Teflon)

DZ12100124 530x380x30 1.2mm



节能波纹铝合金烤盘(阳极)  
Corrugated Al Alloy Tray (Anodized)

CS1034 600x400x25 1.2mm



节能波纹铝合金烤盘(特氟龙)  
Corrugated Al Alloy Tray (Teflon)

CS1035 600x400x25 1.2mm



欧式圆角铝合金烤盘 (阳极)  
Al Alloy Tray (Anodized)

CS1417 600x400x20 1.5mm



欧式圆角铝合金烤盘 (特氟龙)  
Al Alloy Tray (Teflon)

CS1418 600x400x20 1.5mm



加固型欧式圆角铝合金烤盘(阳极)  
Al Alloy Tray-Curled Rim (Anodized)

CS1410 600x400x20 1.5mm

CS1440 600x400x12 1.5mm



节能波纹镀铝烤盘(素面)  
Corrugated Al Steel Tray (No Coating)

CS1145 600X400X30 0.7mm

CS1146 600X400X50 0.7mm



加固型欧式圆角铝合金烤盘  
(特氟龙)  
Al Alloy Tray-Curled Rim (Teflon)

CS1411 600x400x20 1.5mm

CS1441 600x400x12 1.5mm



镀铝烤盘 (特氟龙)  
Al Steel Tray (Teflon)

DZ1210051 530x380x30 0.7mm

DZ1210092 530x380x40 0.7mm



铝合金烤盘 (阳极)  
Al Alloy Tray (Anodized)

DZ12100123 530x380x30 1.2mm



节能波纹镀铝烤盘(特氟龙)  
Corrugated Al Steel Tray (Teflon)

CS1155 600X400X30 0.7mm

CS1156 600X400X50 0.7mm



节能波纹欧式  
直角铝合金烤盘(阳极)  
Corrugated Al Alloy Tray (Anodized)

CS1404 600x400x20 1.5mm



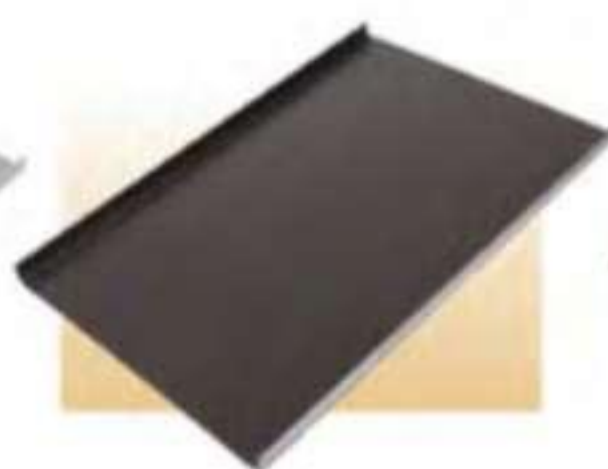
节能波纹欧式  
直角铝合金烤盘(特氟龙)  
Corrugated Al Alloy Tray (Teflon)

CS1405 600x400x20 1.5mm



**直角U型镀铝烤盘 (素面)**  
U-shape Al steel tray (No Coating)

CS1480 600X400X20 1.5mm  
CS1490 600X400X20 1.2mm



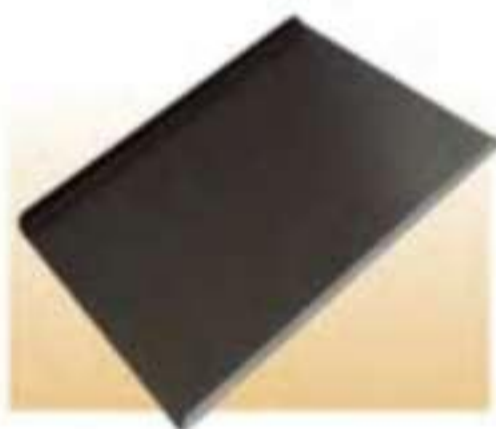
**直角U型镀铝烤盘 (特氟龙)**  
U-shape Al steel tray (Teflon)

CS1481 600X400X20 1.5mm  
CS1491 600X400X20 1.2mm



**斜角U型镀铝烤盘 (特氟龙)**  
U-shape Al steel tray (Teflon)

CS1482 600X400X20 1.5mm  
CS1492 600X400X20 1.2mm



**圆角U型镀铝烤盘 (特氟龙)**  
U-shape Al steel tray (Teflon)

CS1483 600X400X20 1.5mm  
CS1493 600X400X20 1.2mm



**铝合金冷却盘 (阳极)**  
Al Alloy Cooling Grid Tray (Anodized)

CS1703 600X400X20 2.0mm



**不锈钢平网盘 (电解)**  
Stainless Steel Cooling Grid Tray (Electrolysis)

CS1735 720X460X8  
CS1738 600X400X8



**不锈钢平网盘 (电解)**  
Stainless Steel Cooling Grid Tray (Electrolysis)

CS1753 600X400X25



结构对比 Features		
包侧边 side rim	包实心侧边 Solid band in rim	包空心铝型材 Hollow Al profile in rim
重量较轻, 经济, 适用于小批量生产, 不适合流水线使用。 Lighter, economic, for baking on racks, not for line.	重量较重, 为实心铁制包边, 强度高, 适用流水线使用 (但较重的重量则消耗较多能量)。 Heavier, anti-climb rim, durable, for automatic line (but consume more energy).	采用铝合金空心型材在同等强度下, 减轻烤盘重量, 大大节省动力能源, 最适合流水线使用。 Anti-climb rim, durable, for automatic line, with hollow Al profile in rim, greatly reduce the moving energy.

- (1) 经过三维软件模拟测试, 独特成型内角设计, 保证烤盘在堆放时不磨刮而不粘涂层, 涂层得到充分保护;
- (2) 包方条设计, 烤盘的强度和平整度大大增加, 在高频率实际使用中烤盘不易变形扭曲;
- (3) 烤盘独特成型比例, 完全适合全自动流水线使用, 不会发生烤盘叠加等误差。

- (1) Tested through 3D modeling software, with unique radius design, the trays are scratch resistant & protected from coating damages when stacked.
- (2) Ribs are supported by solid flat bands, which increase the firmness and the smoothness of the tray, preventing it from being twisted or deformed after frequent use.
- (3) The unique structure and proportionate design makes the tray suitable for auto-line use, and reduces chances of clinking.

