

Bakery & Confectionery Machines ►

Portable Rotary Semi-Automatic Oven for Baking Traditional Bread

Portable Rotary Oven with completely indirect heat designed for baking all traditional Iranian Breads like Taftoon, Lavash, Barbari, Sweet Bread and also Pizza. Different types of cast iron such flat (Barbari and Taftoon), punched (Azari Lavash) and bumpy (traditional Sangak bread) are used based on the kind of bread.

Specifications:

Thermal System

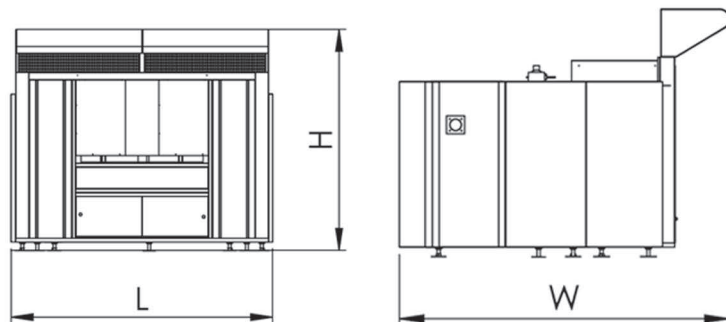
In this machine, the required heat for baking spread under the baking plates and over the bread that is supplied by one special converter, without the gases of burning being emitted inside the baking plate, and the final product (BREAD) is thus baked. Bread is baked in two ways of Radiation and Proximity (indirect heat).

Electrical System:

The Electrical Control System provided in two ways as follow:

- Advance Control System

In this system, all control operations are performed by PLC system which has been assembled on the electric cabinet. The operator can set rotating speed of baking plate, temperature, automatic ON & OFF time and baking timer by a touch screen (HMI) or select default program for all kinds of breads.



Temperature curve display, saving data, conveying data by USB, connecting machine to computer systems, remote control & adjusting and ... are possible according to customer's requirements.

- Simple Control System

Heat is regulated by a thermostat, rotating speed of baking plate adjustable by inverter and the other control switches can be set by operator.

Advantages:

- Minimizing the Required Space
- Maximum of Gas Consumption 50m³/Ton & Gasoil 7.46 L
- Low Fuel Consumption to as Proper Insulation & Equipping one Burner
- Hygienic Environment for Baking Bread
- Equipped with Electronic Control System for Temperature & Speed
- Holder of Iranian National Standard, CE Marking , ISO 9001- 2008

Features:

- Placing the Baking Product or Dough on the appropriate gray cast iron according to the Oven Temperature
- Controlling the Steam resulting from evaporation of Dough according to design of Baking Cabin
- Baking Cabin made of Stainless Steel special for Food Industry
- Long durability , Nice Taste & Smell of the Bread compare as Bread that Baked with other Baking Machines

Technical Data				
Model	MBI DP 180 65	MBI DP 220 70	MBI DP 270 70	MBI DP 320 85
Dimensions (cm)	210x185x220	245x220x220	295x275x220	340x315x220
Baking Capacity in 8 Hours	300-500 kg	500-700 kg	700-900 kg	900-1100 kg
Motor Power (kw)	0.75	0.75	0.75	0.75
Voltage (V)	220	220	220	220
Fuel	Gas / Gasoil	Gas / Gasoil	Gas / Gasoil	Gas / Gasoil
Fuel Consumption / Ton	≈ 50 M ³ - 46.7 L	≈ 50 M ³ - 46.7 L	≈ 50 M ³ - 46.7 L	≈ 50 M ³ - 46.7 L
Kind of Cast Iron Plate	Flat / Punched	Flat / Punched	Flat / Punched	Flat / Punched
Length of Cast Iron Plate (cm)	65	70	70 / 80	85
Required Workers	3	3	3	3

Automatic Production Line for Sangak Bread with Portable Rotary Oven

Automatic Production Line is specially designed for Baking Iranian Traditional Bread – Sangak – that included different Machines with Specific Operations that described as below:

1. Portable Rotary Oven model.320 with Indirect Heat

Advantages

- Minimizing the Required Space
- Low Fuel Consumption as Proper Insulation
- Hygienic Environment for Baking Bread
- Equipped with Electronic Control System for Temperature & Speed
- Holder of Iranian National Standard, CE Marking , ISO 9001- 2008



Technical Data		
Model	MBI DP 270 80 CIK	MBI DP 320 85 CIK
Dimensions (cm)	285x275x285	340x320x285
Baking Capacity in 8 Hours(kg)	900-1100 kg	900-1100 kg
Motor Power (kw)	0.75	0.75
Voltage (V)	220	220
Fuel	Gas / Gasoil	Gas / Gasoil
Fuel Consumption / Ton	80~90 M ³ - 70~80L	80~90 M ³ - 70~80L
Kind of Cast Iron Plate	Bumpy	Bumpy
Length of Cast Iron Plate (cm)	80	85
Required Workers	2	2



2. Dough Mixer

Dough Mixer with removable bowl used for mixing Dough in a short time (equipped with Bowl and Base to transfer dough to Lifting Unit).

Technical Data	
Dimensions (cm)	137x42x115
Capacity of Dough Bowl (L)	110
Motor Power (kw)	1.5
Voltage (V)	220
Weight (kg)	320

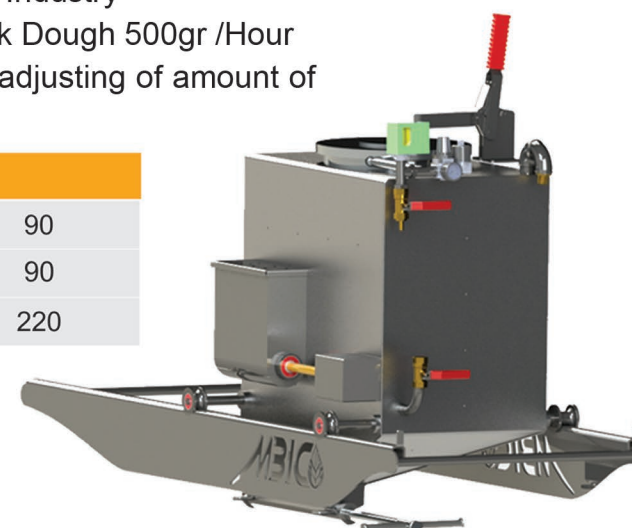


4. Pneumatic Dough Laminator

Thickness of Bread and Automatic Sesame Spray are adjustable by Pneumatic Dough Laminator.

- Capacity of Dough Tank: 90kg.
- Sheetting and specifying of Bread thickness done with rotation of a small handle.
- Machine made of Non Magnetic Stainless Steel – anti corrosion – and special for Food Industry
- Ability of laminating 160 Sangak Dough 500gr /Hour
- Automatic Sesame Spray with adjusting of amount of Sesame Spraying

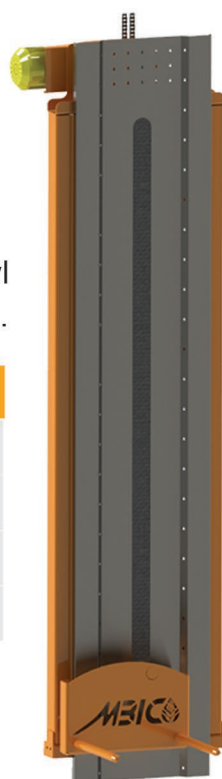
Technical Data	
Capacity of Cooling Water Tank (L)	90
Capacity of Dough Tank (kg)	90
Voltage (V)	220



3. Lifting Unit

Lifting Unit for easy loading the Bowl that can be installed on Baking Oven.

Technical Data	
Dimensions 320 (cm)	55x70x250
Dimensions 270 (cm)	55x60x250
Capacity of Machine (kg)	250
Voltage (V)	220



Portable Rotary Semi-Automatic Oven for Baking Sangak Bread

Portable Rotary Oven with completely indirect heat designed for baking Sangak. Dough place on the bumpy surface by peel and Sangak bread is baked with traditional appearance and taste.

Specifications :

Thermal System

In this Machine, the required heat for baking spread under the baking plates and over the bread that is supplied by two special converters , without the gases of burning being emitted inside the baking plate, and the final product (BREAD) is thus baked. Bread is baked in two ways of Radiation and Proximity (indirect heat).

Electrical System

- Advance Control System

In this system, all control operations are performed by PLC system which has been assembled on the electric cabinet. The operator can set rotating speed of baking plate, temperature, automatic ON & OFF time and baking timer by a touch screen (HMI) or select default program for all kinds of breads.

Temperature curve display, saving data, conveying data by USB, connecting machine to computer systems, remote control & adjusting and ... are possible according to customer's requirements.

- Simple Control System

Heat is regulated by a thermostat, rotating speed of baking plate adjustable by inverter and the other control switches can be set by operator.



Features:

- Placing the Baking Product or Dough on the appropriate bumpy gray cast iron according to the Oven Temperature
- Controlling the Steam resulting from evaporation of Dough according to design of Baking Cabin
- Baking Cabin made of Stainless Steel special for Food Industry
- Long durability , Nice Taste & Smell of the Bread compare as Iranian Traditional Sangak Bread

Advantages:

- Minimizing the Required Space
- Maximum of Gas Consumption 65m³/Ton & Gasoil 60 L
- Low Fuel Consumption as Proper Insulation
- Hygienic Environment for Baking Bread
- Using of a Light & Short Peel for Sheeting Dough
- Baking Bread with Uniform Color & Favorite Size resulting of reverse movements of Peel & Baking Plates
- Equipped with Electronic Control System for Temperature & Speed
- Holder of Iranian National Standard, CE Marking , ISO 9001- 2008

Technical Data		
Model	MBI DP 270 80 CIK	MBI DP 320 85 CIK
Dimensions (cm)	295x257x 220	330x320x 235
Baking Capacity (8hours)	900-1100 kg	900-1100 kg
Motor Power (kw)	0.75	0.75
Voltage (v)	220	220
Fuel	Gas / Gasoil	Gas / Gasoil
Fuel Consumption	80≈90 M ³ - 70≈80 L	80≈90 M ³ - 70≈80 L
Cast Iron Plate	Bumpy	Bumpy
Length Of Cast Iron Plate (cm)	80	85
Required Workers	2	2



Automatic & Semi-Automatic Tunnel Baking Oven

Tunnel Baking Oven designed and made in different dimensions to choices for baking soft & dried Lavash , Barbari , Taftoon and Sangak breads as automatically and semi-automatic with indirect heat. Unique design, excellent engineering and high strength are its outstanding specifications.

Tunnel Baking Oven equipped with inverter and thermometer that conveyor speed and tunnel temperature are regulated by them that resulting to the best baking. The last cutter of bread is made of special material according to customer's requirements; this device can be equipped with separate motor and inverter to cut bread in favorite sizes.

The breads are collected in a steel basket at the end of Tunnel. If there is an automatic cooling band that equipped with some fans and one inverter, breads be transferred to it for cooling process.

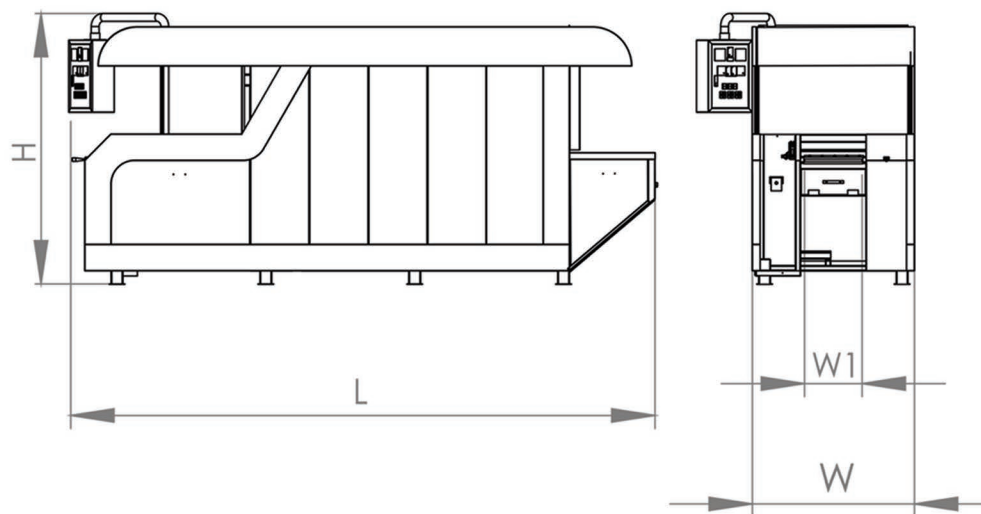
The conveyor can be made of Galvanized Wire, Stainless Steel or Cast Iron.

In this machine, the required heat for baking spread under the baking plates and over the bread that is supplied by two special converters , without the gases of burning being emitted inside the baking plate, and the final product (BREAD) is thus baked. Bread is baked in two ways of Radiation and Proximity (indirect heat). The installed thermostat helps to setting temperature.

Electrical System

- Advance Control System

In this system, all control operations are performed by PLC system which has been assembled on the electric cabinet. The operator can set motor speed, temperature, bread counting, automatic ON & OFF time and baking timer by a touch screen (HMI) or select default program for all kinds of breads.



Temperature curve display, printing of various data such as numbers of sliced breads in different working shifts, saving data, conveying data by USB, connecting machine to computer systems, remote control & adjusting and ... are possible according to customer's requirements.

- Simple Control System

Heat is regulated by a thermostat and conveyor speed is adjustable by inverter; the other control switches and bread counting specified on electric cabinet.

Features:

- Controlling the Steam resulting from evaporation of Dough according to design of Baking Cabin
- Baking Cabin made of Stainless Steel special for Food Industry
- Long durability , Nice Taste & Smell of the Bread

Advantages:

- High Efficiency of Production
- Minimizing Of Hand Working in Baking Bread
- Minimizing of Bread Wastes
- Maximum Gas Consumption 90M3 / Ton & Gasoil 80 L
- Low Fuel Consumption as Proper Insulation
- Hygienic Environment for Baking Bread
- Equipped with Electronic Control System for Temperature & Speed
- Holder of Iranian National Standard, CE Marking , ISO 9001- 2008

Tunnel Oven for Baking Soft & Dried Lavash Bread						
Model	MBI D COMBO 7800 CI/CS/CIP 50 L 410	MBI D COMBO 7800 CI/CS/CIP 80 L 410	MBI D COMBO 7800 CI/CS/CIP 50 E/L 475	MBI D COMBO 7800 CI/CS/CIP 80 E/L/H 475	MBI D COMBO 7800 CI/CS/CIP 50 E/L 620	MBI D COMBO 7800 CI/CS/CIP 80 E/L/H 620
Dimensions (cm)	410x124x195	410x160x195	475x124x195	475x160x195	620x124x195	620x160x195
Width of Conveyor (cm)	50	80	50	80	50	80
Material of Conveyor	Stainless Steel /Galvanize / Cast Iron	Stainless Steel /Galvanize / Cast Iron	Stainless Steel /Galvanize / Cast Iron	Stainless Steel /Galvanize / Cast Iron	Stainless Steel /Galvanize / Cast Iron	Stainless Steel /Galvanize / Cast Iron
Baking Capacity in 8 Hours(kg)	800	1300	1000	1000-1500	1200	1500-2000
Motor Power (kw)	1.1 - 2.2	1.1 - 2.2	1.1 - 2.2	1.1 - 2.2	1.1 - 2.2	1.1 - 2.2
Voltage (V)	220	220	220	220	220	220
Fuel	Gas/Gasoil	Gas/Gasoil	Gas/Gasoil	Gas/Gasoil	Gas/Gasoil	Gas/Gasoil
Fuel Consumption / Ton	≈80~90 M ³ - 70~80 Lit	≈80~90 M ³ - 70~80 Lit	≈80~90 M ³ - 70~80 Lit	≈80~90 M ³ - 70~80 Lit	≈80~90 M ³ - 70~80 Lit	≈80~90 M ³ - 70~80 Lit
Required Workers	2	2	2	2-4	2	2-4

Tunnel Oven for Baking Lavash , Barbari & Taftoon Breads

Model	MBI D COMBO 7800 CI/CS/CCI 50 E 475	MBI D COMBO 7800 CI/CS/CCI 80 E/H 475	MBI D COMBO 7800 CI/CS 100 E/H 475	MBI D COMBO 7800 CI/CS/CCI 50 E 620	MBI D COMBO 7800 CI/CS/CCI 80 E/H 620
Dimensions (cm)	475x124x195	475x160x195	475x190x195	620x124x195	620x160x195
Width of Conveyor (cm)	50	80	100	50	80
Material of Conveyor	Stainless Steel /Galvanize / Cast Iron	Stainless Steel /Galvanize / Cast Iron	Stainless Steel /Galvanize / Cast Iron	Stainless Steel /Galvanize / Cast Iron	Stainless Steel /Galvanize / Cast Iron
Baking Capacity in 8 Hours (kg)	1000	1000-1500	1400-1900	1200	1500-2000
Motor Power (kw)	1.1 - 2.2	1.1 - 2.2	1.1	1.1 - 2.2	1.1 - 2.2
Voltage (V)	220	220	220	220	220
Fuel	Gas/Gasoil	Gas/Gasoil	Gas/Gasoil	Gas/Gasoil	Gas/Gasoil
Fuel Consumption / Ton	≈80~90 M ³ - 70~80 Lit	≈80~90 M ³ - 70~80 Lit	≈80~90 M ³ - 70~80 Lit	≈80~90 M ³ - 70~80 Lit	≈80~90 M ³ - 70~80 Lit
Required Workers	2	2-4	2-4	2	2-4

Tunnel Oven for Baking Lavash , Barbari & Taftoon Breads

Model	MBI D COMBO 7800 CI/CS 100 E/H 620	MBI D COMBO 7800 CI/CS 120 E/H 620	MBI D COMBO 7800 CI/CS/CCI 80 E/H 800	MBI D COMBO 7800 CI/CS 100 E/H 800	MBI D COMBO 7800 CI/CS 120 E/H 800
Dimensions (cm)	620x190x195	620x205x195	800x160x195	800x180x195	800x205x195
Width of Conveyor (cm)	100	120	80	100	120
Material of Conveyor	Stainless Steel /Galvanize / Cast Iron	Stainless Steel /Galvanize / Cast Iron	Stainless Steel /Galvanize / Cast Iron	Stainless Steel /Galvanize / Cast Iron	Stainless Steel /Galvanize / Cast Iron
Baking Capacity in 8 Hours (kg)	2000-2500	2500-3000	2000-2500	2600-3100	3500-4000
Motor Power (kw)	1.1	1.1	1.1 - 2.2	1.1	1.1
Voltage (V)	220	220	220	220	220
Fuel	Gas/Gasoil	Gas/Gasoil	Gas/Gasoil	Gas/Gasoil	Gas/Gasoil
Fuel Consumption / Ton	≈80~90 M ³ - 70~80 Lit	≈80~90 M ³ - 70~80 Lit	≈80~90 M ³ - 70~80 Lit	≈80~90 M ³ - 70~80 Lit	≈80~90 M ³ - 70~80 Lit
Required Workers	2-4	2-4	2-4	2-4	2-4

Tunnel Oven for Baking Sangak Bread

Model	MBI D COMBO 7800 CCIK 50 E 475	MBI D COMBO 7800 CCIK 80 E/H 475	MBI D COMBO 7800 CCIK 50 E 620	MBI D COMBO 7800 CCIK 80 E/H 620
Dimensions (cm)	475x124x195	475x160x195	620x124x195	620x160x195
Width of Conveyor (cm)	50	80	50	80
Material of Conveyor	Cast Iron	Cast Iron	Cast Iron	Cast Iron
Baking Capacity in 8 Hours (kg)	1000	1000-1500	1200	1500-2000
Motor Power (kw)	2.2	2.2	2.2	2.2
Voltage (V)	220	220	220	220
Fuel	Gas/Gasoil	Gas/Gasoil	Gas/Gasoil	Gas/Gasoil
Fuel Consumption / Ton	≈80~90 M ³ - 70~80 Lit	≈80~90 M ³ - 70~80 Lit	≈80~90 M ³ - 70~80 Lit	≈80~90 M ³ - 70~80 Lit
Required Workers	2	2-4	2	2-4



Deck Oven for Baking Massive & Semi-Massive Breads

Deck Oven is specially designed for baking all massive and semi-massive breads, all kind of cakes and some kinds of pastries with completely indirect heat. This Oven is equipped with four shelves with separately steam system in each shelf. The shelves can be made of Iranian or German stones.

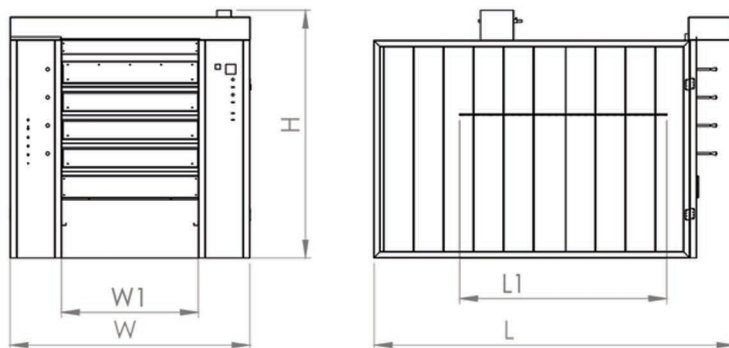
Specifications

Thermal System:

In this Oven, heat is completely indirect and the breads baked with Heat Circulation by centrifuge fan. The heating converter is Winkler (Germany) with high efficiency and low fuel consumption.

Electrical System:

In this system, all control operations are performed by PLC system which has been assembled on the electric cabinet. The operator can set steam time, Oven temperature, adjusting of turning ON time the burner after the operation fan, automatic ON & OFF time and baking timer by a touch screen (HMI) or select default program for all kinds of breads. Temperature curve display, saving data, conveying data by USB, connecting machine to computer systems, remote control & adjusting and ... are possible according to customer's requirements.



Features

- Low Cost of Heating and Optimal Energy Consumption.
- Easy to Load and Unloading of the Shelves.
- Easy to Clean and Maintenance.

Advantages

- Minimizing the Required Space
- Filling the Oven as Automatic & Semi-Automatic
- Separately Steam System for each Shelf
- Indirect Heat
- Holder of Iranian National Standard, CE Marking
- Minimizing of Heat Loss as Proper Insulation

Technical Data

Model	MBI DD 1600
Dimensions (cm)	325 x185x209
Flooring Material of Shelves	Fence / MBI's Stone
Baking Capacity in 8 Hours	1000 Kg
Motor Power (kw)	2.2
Voltage (V)	220-380
Fuel	Gas / Gasoil
Fuel Consumption / Ton	60 M ³ - 55 L
Required Workers	4



Confectionery Rack Oven for Baking Pastry

Rack Oven used for baking different kinds of Pastries, Cakes, and Massive Breads as Indirect Heat. This Oven can be designed and made in two models (equipped with steam system and without steam system) as orders that is adequate for baking a wide range of Pastries or mixture of Bread and Pastry.

Specifications

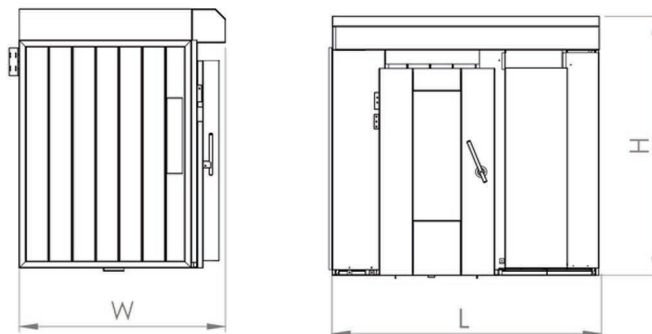
Thermal System:

In this Oven, heat is completely indirect and the Products inside Baking Cabin baked with Heat Circulation by centrifuge fan. The heating converter is Winkler (Germany) with high efficiency and low fuel consumption.

Electrical System:

In this system, all control operations are performed by PLC system which has been assembled on the electric cabinet. The operator can set Oven temperature, steam time, adjusting of turning ON time the burner after the operation fan, automatic ON & OFF time and baking timer by a touch screen (HMI) or select default program for all kinds of Products.

Temperature curve display, saving data, conveying data by USB, connecting machine to computer systems, remote control & adjusting and ... are possible according to customer's requirements.



Features

- Possibility of Observing Products during Baking.
- Easy to Clean and Maintenance.
- Minimizing the Required Space.

Advantages

- Equipped with Baking Timer Alarm
- Holder of Iranian National Standard, CE Marking , ISO 9001-2008
- High Efficiency as Low Occupied Space
- Optimal Energy Consumption



Technical Data				
Model	MBI DR 2100 I	MBI DR 2100 IS	MBI DR 2100 S	MBI DR 2100 SS
Dimensions (cm)	240x198x244	240x198x244	240x198x244	240x198x244
Material of Baking Cabin	Steel ST37	Steel ST37	Stainless Steel	Stainless Steel
Steam System	No	Yes	No	Yes
Baking Capacity in 8 Hours	800 kg	800 kg	800 kg	800 kg
Motor Power (kw)	2.2	2.2	2.2	2.2
Voltage (V)	220-380	220-380	220-380	220-380
Fuel	Gas / Gasoil	Gas / Gasoil	Gas / Gasoil	Gas / Gasoil
Fuel Consumption/Ton	50 M ³ - 45 L	50 M ³ - 45 L	50 M ³ - 45 L	50 M ³ - 45 L
Required Workers	4	4	4	4

Fixed Rotary Semi-Automatic Oven for Baking Traditional Bread

Fixed Rotary Oven with indirect or direct flame designed for baking all traditional Iranian Breads like Taftoon, Lavash, Barbari, Sweet Bread and also Pizza. Different types of cast iron such flat (Barbari and Taftoon), regular or irregular punched (Azari Lavash) and bumpy (traditional Sangak bread) are used based on the kind of bread. First, this Baking Oven should be insulated on installation place and then ready for installation and baking.

Specifications

Thermal System:

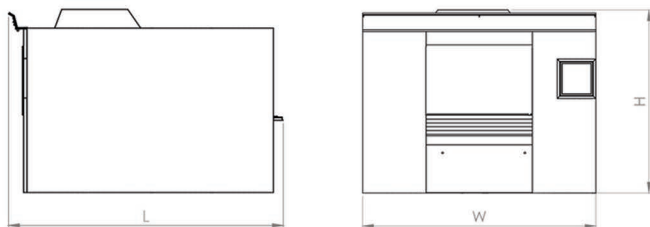
In this machine, the required heat for baking provided under the baking plates by two burners as direct or indirect flame and then final product (BREAD) is thus baked.

Electrical System:

In this Baking Oven, Heat is regulated by a thermostat and control switches can be set by operator.

Features:

- Placing the Baking Product or Dough on the appropriate gray cast iron according to the Oven Temperature
- Baking Cabin made of Stainless Steel special for Food Industry
- Long durability , Nice Taste & Smell of the Bread



Advantages:

- Minimizing the Required Space
- Low Depreciation
- Low Fuel Consumption compare as Traditional Baking Tanors
- Equipped with Electronic Control System for Temperature & Speed
- Holder of ISO 9001- 2008
- Variety of Products

Technical Data				
Model	MBI D 200	MBI D 250	MBI D 300	MBI D 350
Dimensions (cm)	200x200x230	250x250x230	300x300x230	350x350x230
Kind of Heating	Indirect / Direct	Indirect / Direct	Indirect / Direct	Indirect / Direct
Baking Capacity in 8 Hours	500-700 kg	700-900 kg	900-1100 kg	1100-1200 kg
Motor Power (kw)	0.75	0.75	0.75	0.75
Voltage (V)	220	220	220	220
Fuel	Gas / Gasoil / Oil	Gas / Gasoil / Oil	Gas / Gasoil / Oil	Gas / Gasoil / Oil
Fuel Consumption	160 M ³ - 140 L	160 M ³ - 140 L	160 M ³ - 140 L	160 M ³ - 140 L
Kind of Cast Iron Plate	Flat / Bumpy / Punched	Flat / Bumpy / Punched	Flat / Bumpy / Punched	Flat / Bumpy / Punched
Length of Cast Iron Plate (cm)	70	70 / 90	70 / 85 / 90 / 100	80 / 100 / 120
Required Workers	3	3	3	3

Technical Data	
Model	MBI D 300 CIK
Dimensions (cm)	300x300x230
Kind of Heating	Indirect / Direct
Baking Capacity in 8 Hours	900-1100 kg
Motor Power (kw)	0.75
Voltage (V)	220
Fuel	Gas / Gasoil
Fuel Consumption	160 M ³ - 140 L
Kind of Cast Iron Plate	Bumpy
Length of Cast Iron Plate (cm)	85
Required Workers	2-3

Full Automatic Production Line for Baking Industrial Bread

Full Automatic Production Line for baking BARBARI bread has been made for the first time in Iran and Middle East without hand working that is glory of Iranian Bread Industry and specially Mashhad Baking Industries Co. All of designing processes, making of executive planes, three dimensional modeling and designs approval have been performed and completed by expert engineers of Mashhad Baking Industries Co. during four years and finally this product reach mass production. Production capacity of bread is 20 ton/day.

In this system, all operations related to processing dough and baking are performed and controlled by a Full Automatic System (PLC).

Production Line Control System

The system is designed and made by R&D Dep. of Mashhad Baking Industries Co. in 1999 and received confirmation of Iranian Research Organization for Science & Technology (IROST) in 2002. Also, Full Automatic Production Line has been registered as an invention on Iranian State Organization for Registration of Deeds & Properties in 2005.

The system equipped with three touch panels with three different languages and the operator would be able to control the line from different three places by these panels. Also, the main function of central operator system is controlling & monitoring of production line

Operator Control System

For high accuracy of controlling the production line, operator would be able to control and observe of information by three touch panels (Panel Master PL 121-TST – Taiwan) with below specification.



Central Management System

All production processes is observable and controllable by management system and Management would be able to observe, reporting of production line information such as temperature, humidity of different places, conveyor speed, input amount of dough to line, amount of passing dough from different sections of conveyor, input amount of dough to proofer, final fermentation, oven and output numbers of bread from oven. Also, the possibility alarms to be caused in production line are observable on central management system. For comparison and conclusion about high operation and efficiency, the temperature and humidity of different places is observable and comparing (compare with results of the past days) by different curves & tables.

Mobile Operator Control System

The operator is able to manage the production line from different places by wireless tablet.

All of production line information be saved on PLC memory and observable by the curves & tables. It is possible to save information by flash memory that reviewing and editing are possible on computer (EXCEL program). Also, all of production line information on different plates of panel is printable.

Size	12.1 inch	Back light Life Time	50,000 Hours	Battery Backup Memory	128 KB	CE	En55022
Resolution	800*600 px	Brightness (cd/m2)	400	Input Power	DC20V~DC28V	Front Panel	Meets NEMA4/IP65
Type	TFT Color Touch Panel	Operation	Touch Panel, analog resistance, hardness/4H	Power Consumption	18 W	Outlet (W*H*D;mm)	315.0*241.0*54.5
Colors	64K Color	CPU	RISC 32 bit CPU/2D IGP Accelerator	Operating Temperature	0~50 °C	Cutout (W*H;mm)	301.5*228.0
Back light	CCFL*2	Application Flash Memory	8 MB	Relative Humidity	10%~90% RH		

Central Processing System

All of production operations are controlled and processed by PLC (Fatek-60MC – Taiwan). The processor can be connected to modem for correcting & changing the program, control and remote monitoring and save all of system information for a long time. All drives are controlled by this processor and HMI receives its instructions from processor.

Inverter

The motor speed of production line is controlled by inverters of invt model; also it is possible to control without sensor & V/F. The operation accuracy is 0.5% of maximum speed. The carrier frequency is adjustable between 0.5 KHz ~ 15 KHz and be able to continue to working without any stopping when the electric current is OFF. The inverter has voltage automatic regulation function with 24 protection faults and inside brake unit. Also, the starting torque is 150% nominal torque.

Input Power	220V	Digital Input	36
Input Frequency	50 Hz	Digital Output	24

Input Power	220V +15%	Output Frequency Range	0~400 Hz
Input Frequency	47~63 Hz	Operating Temperature	-10~45 C
Power Factor	92.0	Relative Humidity	<95%
Power Consumption	1.5 KW		

Mobile Bakery

Mobile Containers designed and made in different models & dimensions to choices as Mobile Bakery or Mobile Kitchen as orders; used in field conditions or emergency situation that they don't have a professional or any other type of bakery and kitchen and need to create a temporary bakery in which bread is prepared in a vehicle to people in emergency situation. Equipment of Mobile container according to customer requirements, so that the container is equipped with Welfare Complete Equipment for Settlement Workers in addition to equipment of food and bread baking.

Container Structure

Body & ceiling are made of steel sandwich panel with fireproof poly ertan insulation. The floor can be designed and made as out of standard size or standard equipped with brake of steel plate 3 mm (balloon and spring).

Equipment

Baking Oven, Gas & Gasoil Burners, Flour Storehouse, Dough Mixer, Dough Laminator, Dough Bowl, Working Table, Cooling Net Table

Other Equipment

Electric Generator , Gas Cooler (Hot & Cool) , Electrical Water Heater , Television , Refrigerator , Gasoil Tanker , Stainless Steel Water Tanker Resistance against Heat and Cold & Anti Shock , Water Pump , Gasoil Pump , Light Bulb , Water and Gasoil Piping (made of white pipe resistance against expansion and contraction with foam insulator), Lounge equipped with 2 Beds Folding, Folding Dining Table, Bathroom, W.C, First Aid Box, Fire Extinguisher.



Mobile Field Bakery

Mobile Field Bakery is an advanced Bakery system that designed for mobile applications such as Emergency and Disaster Relief Situations, Mobile Hospitals, Armed Forces, Maneuvers, Crisis and Red Crescent Societies.

In addition to the mentioned applications, this system is mostly used in group travels, pilgrimage and tourist areas in particular faced with a high volume of passengers is very efficient.

General Dimensions of System: 2*4*2.20 (M)

Mobile Field Bakery is typically equipped with:

1. Portable Rotary Baking Oven model.180
2. Generator
3. Water Tank (Capacity 200 lit , Stainless Steel 304 with thickness 2 mm)
4. Fuel Tank (Capacity 200 lit , Galvanized with thickness 2 mm)
5. Dough Mixer
6. Dough Bowl 60 kg (Stainless Steel with Sheet 1.5 mm & Fixed Base)
7. Working Table (Stainless Steel, One Shelf)

Mobile Field Bakery is so designed that easily accessibility to all equipment is considered; also side walls system are openable and folding for operator's operation.

Remarkable Features:

- Baking Capacity kinds of Iranian Traditional Breads for 400-450 Persons during 1 working shift (8 Hours)
- High Efficiency of Dough Mixer (Dough Preparation at the shortest time)
- Using of Stainless Steel for all Parts & Equipment
- Baking Bread with Indirect Heat
- Best Result of Baking
- Low Fuel & Electricity Consumption



Conveyor Oven for Pizza

High Baking Capacity, Continuous Baking and Easy Operation.

Saving Labor with Work Efficiency.

Wide Baking Range. Applicable for Baking Different kinds of Food. For example: Pizza , Bread, Cake, Hamburger, etc.

Preventing Loss of Heat as Good Heat-Insulating Effect. Saving Energy.

Adjusting and Controlling as Automatic & Electronic of Temperature, Time and Speed Conveyor.

Minimizing the Required Space.

Equipped with Wheels which makes it Portable & Moving Around with more Ease.



Technical Data	
Model	Conveyor Oven For Pizza
Dimensions with wheel (cm)	170x105x140
Weight	170Kg
Baking Cabin	
Dimensions (cm)	170x105x50
Power (kw)	0.8KW
Thermal Power (kcal/hr)	16000
Voltage (v)	220V
Width of Conveyor (cm)	50CM

Convection Oven (Electric & Gas, 10 Baking Trays)

1- Convection Electric Oven (10 Baking Trays)

2- Convection Gas Oven (10 Baking Trays)

3- Rotary Convection Electric Oven (10 Baking Trays)

4- Rotary Convection Gas Oven (10 Baking Trays)

The Convection Oven is particularly suitable for baking of Pastry Products, Gastronomy Products and Small Bread. It is useful for Confectioners, Restaurants and Hotels. Heat distribution on the product is obtained through the forced circulation of heated air, by means of fans. At the bottom of the Oven, there is a Fermentation Cabinet for the yeast having doughs

Mini Oven has a very good uniformity of baking and vaporizer placed inside the baking chamber. They are thermally isolated and therefore less energy

Technical Data				
Model	Convection Electric Oven (Baking Trays 10)	Convection Gas Oven (Baking Trays 10)	Rotary Convection Electric Oven (Baking Trays 10)	Rotary Convection Gas Oven (Baking Trays 10)
Dimensions of Machine (cm)	145 x 85 x 205	150 x 85 x 205	175 x 105 x 225	180 x 105 x 225
Weight of Machine (kg)	455	425	390	370
Convection Section				
Dimensions (cm)	145 x 85 x 135	150 x 85 x 135	175 x 105 x 150	180 x 105 x 150
Electrical Power (Kw)	1	16	0.8	16
Voltage (V)	220	360	220	380
Capacity of Tray (N)	10	10	10	10
Tray Dimensions (cm)	60 x 40	60 x 40	60 x 40	60 x 40
Fermentation Cabinet				
Dimensions (cm)	120 x 85 x 70	120 x 85 x 70	140 x 105 x 75	140 x 105 x 75
Electrical Power (Kw)	2/2	2/2	2/2	2/2
Voltage (V)	220	220	220	220
Capacity of Tray (N)	10	10	10	10
Tray Dimensions (cm)	60 x 40	60 x 40	60 x 40	60 x 40



Convection Oven (Electric & Gas, 5 Baking Trays)

1- Convection Electric Oven (5 Baking Trays)

2- Convection Gas Oven (5 Baking Trays)

The Convection Oven is particularly suitable for baking of Pastry Products Gastronomy Products and Small Bread. It is useful for Confectioners, Restaurants and Hotels. Heat distribution on the product is obtained through the forced circulation of heated air, by means of fans. At the bottom of the Oven, there is a .Fermentation Cabinet for the yeast having doughs

Mini Oven has a very good uniformity of baking and vaporizer placed inside the baking chamber. They are thermally isolated and therefore less energy consumption. Electrical or Gas Energy types are available

Technical Data		
Model	Convection Electric Oven (Baking Trays 10)	Convection Gas Oven (Baking Trays 10)
Dimensions of Machine (cm)	145 x 85 x 185	155 x 85 x 185
Weight of Machine (kg)	240	260
Convection Section		
Dimensions (cm)	145 x 85 x 100	155 x 85 x 100
Electrical Power (Kw)	8	0.4
Voltage (V)	380	220
Capacity of Tray (N)	5	5
Tray Dimensions (cm)	60 x 40	60 x 40
Fermentation Cabinet		
Dimensions (cm)	135 x 85 x 85	135 x 85 x 85
Electrical Power (Kw)	2/2	2/2
Voltage (V)	220	220
Capacity of Tray (N)	10	10
Tray Dimensions (cm)	60 x 40	60 x 40



Electric Deck Oven

Electric Deck Oven with separately three floors that each floor adjusted and controlled by electrical current and micro controller management.

Heating operation is done in each floors of top & bottom with separately control system, therefore, baking operations adjustable in the best way.

Floors doors equipped with reverse spring and resistant glass.

For easy transferring, this Oven equipped with four rotating wheels.

Advantages:

1. Saving in Baking Space
2. Possibility of creating Baking Units with Low Capacity
3. Cost Saving in Finished Products
4. Variety of Products
5. Temperature Control of Top & Bottom of Products Separately



Technical Data

Model	One Floor	Two Floors	Three Floors	Four Floors
Dimensions (cm)	92x58x43	167x80x115	167x80x155	167x100x194
Electric Power (kw)	3	12	18	24
Voltage	380	380	380	380

Gas Deck Oven

Gas Deck Oven equipped with top & bottom separately burner that adjusted and controlled by digital thermometer. Forced aspirator of fresh air by special centrifuge fan used for high efficiency of combustion in each burner. Also, separately sparking system is designed for each of top & bottom burners in each floors.

For more safety, time delay system and alarm are provided.

Floors doors equipped with reverse spring and resistant glass.

Oven can be operated with LPG & Town Gas.

Main parts made of Stainless Steel & resistance against corrosion.

For easy transferring, this oven equipped with four rotating wheels.

Advantages:

1. Saving in Baking Space
2. Possibility of creating Baking Units with Low Capacity
3. Cost Saving in Finished Products
4. Variety of Products
5. Temperature Control of Top & Bottom of Products Separately



Technical Data

Model	One Floor	Two Floors	Three Floors
Dimensions (cm)	137x88.5x58	137x88.5x128	137x88.5x177
Thermal Power (Kcal/H)	6000	13000	19000
Gas Consumption (m ³ /H)	0.75	1.5	2.2
Voltage	220	220	220

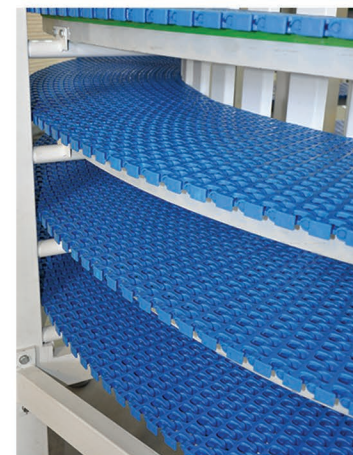
Bakery & Confectionery Equipment ►

Spiral Cooler

Spiral Cooler is specially designed for cooling different kinds of final products in Food Industry such as Bread, Cake, Cookie, Biscuit and etc Spiral Cooler is mainly used in Industrial Bread Baking Lines and also Continuous Lines of Baking a wide range of Bread , Cake , Cookie , Biscuit and that results to high quality of Bread.

Advantages:

1. Time Saving
2. High Efficiency
3. Suitable Transfer of the Final Products
4. Hygienically Environment for Cooling the Products



Technical Data

Width of Belt (cm)	40
Material of Belt	UPVC
Motor Power (kw)	1.1
Voltage(V)	220

Automatic Cooling Band

Automatic Cooling Band locate at the end of Automatic or Semi - Automatic Tunnel Baking Machine for cooling process of the Breads and then transfer them to packing area. Cooling operation is done by some fans and speed of conveyor is adjustable by inverter.

Technical Data					
Model	2 Meters	3 Meters	4 Meters	5 Meters	6 Meters
Dimensions (cm)	217x110x156	317x110x156	417x110x156	517x110x15	617x110x156
Width of Belt (cm)	75	75	75	75	75
Material of Belt	Fireproof Net PVC	Fireproof Net PVC	Fireproof Net PVC	Fireproof Net PVC	Fireproof Net PVC
Number of Fans	2	2	3	4	4
Motor Power (kw)	0.37	0.37	0.37	0.37	0.37
Voltage (V)	220	220	220	220	220

Cooling Net Table

Produced in different sizes & shelves for cooling process and keeping the bread. It can be made as wheeled or folded stand according to customer's requirement.

Technical Data			
Model	2 Shelves	4 Shelves	6 Shelves
Dimensions (cm)	200x50x100	200x50x140	200x50x160
Height with Wheel (cm)	110	150	170
Weight (kg)	26	52	80



Grinder

Designed for grinding sugar and chopping bread.

Technical Data	
Capacity of Tank(kg)	50
Motor Power (kw)	1.5
Dimensions of Machine (cm)	70x44x145
Voltage(V)	220
Weight of Machine(kg)	65



Electric Sifter

Electric Sifter designed for sifting, cleaning, and aeration of flour that results to high quality of baking bread because of air incorporation in the flour would be caused to better fermentation and long lasting of bread.

Technical Data	
Capacity of Tank(kg)	120
Capacity of Machine (kg/h)	1000
Motor Power(kw)	1.5
Dimensions of Machine (cm)	108x70x136
Voltage(V)	220-380
Weight of Machine(kg)	112



Confectionery Mixer

Equipped with two bowls 60 kg and three arms for mixing egg, cream and kinds of dough that is adjustable in two speeds.

Technical Data

Capacity of Bowl (kg)	60
Motor Power (kw)	1.1
Dimensions of Machine (cm)	73x62x133
Voltage (V)	220
Weight(kg)	286
Kinds of Arms	Egg Kinds of Cream Kinds of Dough

Confectionery Mixer

According to the material what you want to prepare choose the appropriate speed switch on the control panel.

Select the speed No: 1 for mix the dough, No: 2 for whipped cream No: 3 for whipping eggs.

Technical Data

Capacity of Bowl (kg)	60
Motor Power (kw)	2.2
Dimensions of Machine (cm)	63x91x137
Weight(kg)	230



Automatic Spiral Mixer

Spiral Kneading Machines are commonly preferred by Bakery and Pastry Shops in order to shorten the usual kneading time. This also provides more homogenate dough mixture and bigger volume bread. Machine works in manual and automatic cycle with two programmable timers.

The bowl, spiral arm, bar are made of stainless steel. Reverse bowl rotation. Due to belt transmissions of main power the machine noise level is quite low. Mobile, with blocking devices.

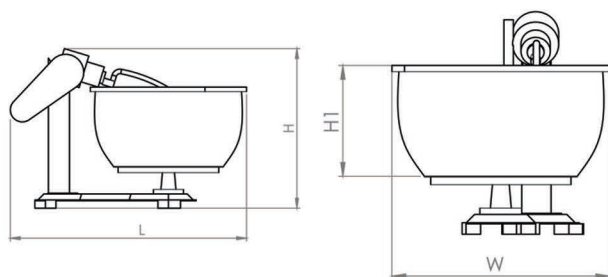


Technical Data

Model	Dough Capacity (kg)	Flour Capacity (kg)	Bowl Volume (lit)	Rate of Engine (kw)	Dimensions L*W*H (cm)	Weight (kg)	Dimension of Bowl Height/ Diameter (cm)
ASM 50	45	25	70	1.5-2.5	53x95x107	220	500x360
ASM 60	60	35	90	2.5-3.2	62x113x120	300	600x320
ASM 100	100	62	150	3.5-5.5	70x125x125	410	700x390
ASM 120	120	75	200	4-6	83x133x134	440	800x430
ASM 160	160	100	270	5.5-7.5	93x142x144	650	900x430

Dough Mixer

Specially designed for mixing all kinds of dough. Available in several models and different capacities to choices as Aluminum & Stainless Steel bowls accordance with industrial standards.



Model	Capacity of Bowl (kg)	Dimensions (cm)			Depth of Bowl (cm)	Motor Power (kw)	Voltage (V)	Weight (kg)
		Length	Diameter of Bowl	Height				
8 kg , Steel	8	72	39	58	19	0.25	220	24
40 kg , Steel	40	95	60	80	33	0.5	220	150
60 kg , Steel	60	115	71	100	33	0.75	220	150
60 kg , Aluminum	60	120	70	106	36	0.75	220	160
80 kg , Aluminum	80	115	70	105	34	0.75	220	180
90 kg , Steel	90	115	75	110	35.5	0.75	220	200
120 kg , Steel	120	135	80	112	40	1.5	220	200
120 kg , Aluminum	120	135	80	112	40	1.5	220	215
180 kg , Steel	180	145	95	114	43	1.5	220	250
180 kg , Aluminum	180	145	95	114	43	1.5	220	205
240 kg , Steel	240	170	104	126	47	2.2	220	383
240 kg , Aluminum	240	155	110	126	47	2.2	220	356



Dough Extruder

Dough Extruder locate at the head of Automatic Tunnel Oven that designed to transfer dough as flow to the conveyor surface. Equipped with inverter for adjusting output of dough. The nozzle that installed on extruder can be made as 1, 2 or 3 rows.

Technical Data		
Kind of Extruder	Barbari	Lavash
Diameter of Pipe (Inch)	3	2
Motor Power (equipped with Inverter)	1.5	1.5
Dimensions of Machine(cm)	86x55x173	70x58x153
Voltage(V)	220	220
Weight of Machine (kg)	150	130



Confectionery Laminator

Confectionery Laminator designed for sheeting different kinds of Pastry dough in Confectionery Shops, with speed round and dough thickness is adjustable.

Technical Data	
Motor Power(kw)	1.1
Dimensions of Machine(cm)	390x87x117
Voltage(V)	220
Weight of Machine(kg)	180



Volumetric Dough Divider

This compact Machine has a special designed dividing drum and intake piston therefore, ensures careful dough handling at minimum pressure and no warming of dough. It divides even sensitive dough as gently as by hand.

The hopper and all panels are made of stainless steel. Weight adjustment is done by pushbuttons in automatic model.

The electronic control system is also displayed on digital display as a ratio of dough processed.

Total motor power is VD 3000 3,2 kw 220/380 V AC 50 Hz. Dividing speed minimum 20 maximum 40 pcs/minute. Comparing to others 90% less oil consumption.



Technical Data

Cutting Capacity (Pieces/Hour)	1800-2000
Cutting Weight (Gr)	50-150 , 100-600 , 200-1000
Hopper Capacity (Kg)	50
Electrical Power (Kw)	1.5
Weight (Kg)	500
Dimensions of Machine (cm)	145x67x150

Dough Moulder Machine

Dough Moulder Machine is adequate for all dough pieces, including thin bread and small baguettes. The Machine has four pieces of rollers and roller gap is steeples adjustable in between 2-25 mm. Rollers are equipped with nylon scrapers which are fixed to the frame. Pressure board is adjustable and can be folded up for cleaning purposes.

Maximum moulding length is 420 mm. Capacity in a hour is 2500 pieces of dough. Motor power 0.55 kw. 220/380 VAC 50 Hz. And machine weight 220 kg.



Technical Data

Cutting Capacity (Piece/Hour)	2500
Dough Cutting Weight (Gr)	50-1000
Dimensions of Machine (cm)	225x 65 x106
Electrical Power (Kw)	0.55 - 0.75
Weight (Kg)	210

Dough Roller

Roller Machine used to form the dough for baking Breads like Baguette and Barbari. In Industrial Bakeries, Roller locate after Rounder Machine and kneaded dough is transferred to the Roller by conveyor.

Technical Data

Cutting Capacity in 8 Hours(kg)	1000
Motor Power (kw)	1.5
Dimensions of Machine (cm)	127 x75x 109
Voltage (V)	380
Weight (Kg)	230



Laminator 4 Rolls

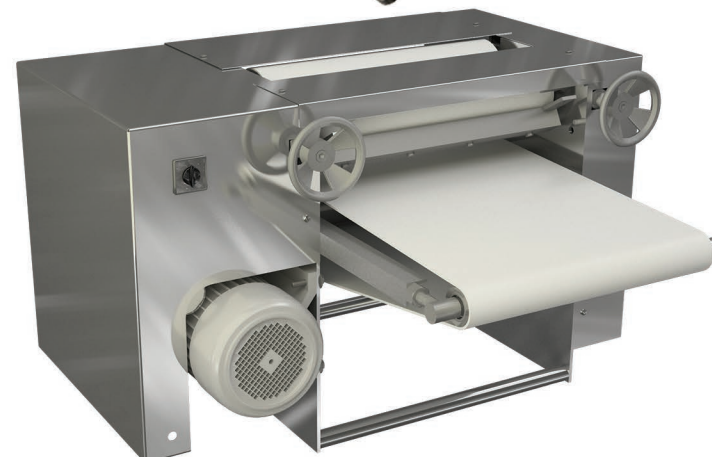
Laminator designed for sheeting dough. When this Machine located adjacent to Semi-Automatic Rotary Baking Oven, after dough is cut as automatically, the Baker transfers the cutting dough to baking surface handy. Also, when Laminator located at the head of Automatic Tunnel Baking Oven, dough is transferred to baking surface as automatically. In this Machine, dough thickness is adjustable and operation speed regulated by inverter.

Technical Data		
Model	4 Rolls , One Row	4 Rolls , Two Rows
Dimensions (cm)	141x87x172	149x102x172
Tank Capacity (kg)	60	100
Width of Conveyor (cm)	53	64
Length of Roll (cm)	40	65
Motor Power (kw)	2.2	2.2
Voltage (V)	220	220
Weight (kg)	320	359

Laminator 2 Rolls

Designed for sheeting kneaded dough that is located adjacent Semi-Automatic Rotary Baking Machine, kneaded dough is sheeted by passing through two rolls. It can be made without conveyor or equipped with conveyor. Distance between two rolls is adjustable.

Technical Data		
Model	with Conveyor	Without Conveyor
Dimensions (cm)	87x81x51	81x50x51
Width of Conveyor (cm)	40	-
Length of Roll (cm)	43	43
Motor Power (kw)	0.75	0.75
Voltage (V)	220	220
Weight (kg)	84	72



Proofer Cabinet

Proofer Cabinet is perfect for proofing formed dough at humid and warm cabin, dough transfer to cabinet by trolley and then dough is ready for baking. Different dimensions are available; structure can be made according to customer's requirements as steel or stainless steel with cover of furnace color. All of Proofer Cabinets made with double jacket. Temperature and humidity are adjustable in case of having steam generator.

Technical Data		
Power (kw)	7	7
Dimensions (cm)	202x208x224	200x110x215
	4	2



Steam Generator

Designed for generating steam and humidity in dough proofer cabinet that steam and temperature are adjustable.

Technical Data		
Volume of Steam Production (m ³)	12	24
Electrical Power (kw)	7	9
Dimensions (cm)	43x20x152	90x25x152
Voltage (V)	380	380



Conical Rounding Machine

Council Rounding Machine is designed with a rotating cone and adjustable spiral shaped corrosion resistant tracks around it. The dough becomes perfectly rounded while moving from bottom to top in the tracks, which are adjustable. The machine is also equipped with a newly designed mechanical flour duster which does not produce any noise while working.

The standard rounding track is 3 meters. The weight range is from 100 gr. to 1200 gr. Electric power 0.55 kw - 220/380 V AC. 50 Hz. It is also possible to produce 50 gr. to 200 gr. working capacity rounder machine.



Technical Data

Rounding Capacity (Piece / Hour)	1000-2000
Dough Rounding Weight (Gr)	50-150 , 100-600 , 200-1000
Capacity of Flour box (Kg)	3
Dimensions of Machine (cm)	93 x 93 x162
Height of Dough Entry (cm)	94
Height of Dough Exit (cm)	92
Electrical Power (Kw)	1.35
Weight (kg)	210

Dough Proofing Machine

This Machine is designed for Bakery and Pastry Shops for completing Baking Process. The kneaded dough transfer to Molder or Roller with delay time and then the second proofing process completed. Touch screen of control panel is possible as order.

Technical Data

Proofing Capacity (Piece/Hour)	1800-2000
Proofing Weight (gr)	100-1500
Proofing Time (Min)	4.5
Number of Dough Molds (Piece)	154
Dimensions of Machine (cm)	112 x170x236
Electrical Power (Kw)	0.55
Weight (Kg)	465
	380



Bread Slicing Machine

Bread Slicing Machine slices all sizes of bread at equal thicknesses. An exact setting can be done as per the type and thickness of the bread are made of stainless steel. It's suitable for health Machine stops automatically, at the end of slicing process. It can be carried, thanks to its wheels. It operates quietly and without vibration, the machine can be produced in mono-phase (220V) or tri - phase (380V) as per the request. It's usage and cleaning is easy and it takes place small area.

Technical Data	
Capacity (Piece / Hour)	500
Thickness of Cutting (mm)	13
Maximum of Bread Length(mm)	450
Knife Numbers	24-30
Dimensions of Machine (cm)	61x80x104
Electric Power (kw)	0.37
Weight(kg)	140



Dough Bowl

Designed and made in various sizes for choices with wheeled stands for keeping and carrying dough. It is suitable place for resting dough outside the Mixer.

Technical Data				
Model	Bowl with Wheeled Stand			Round Bowl with Wheeled Stand
Dimensions (cm)	68x54x93	102x54x98	156x58x96	90x63x90
Bowl Capacity(kg)	50	100	180	120
Depth of Bowl(cm)	30	30	29	50
Thickness of Sheet(mm)	0.5	1.25	1.25	1.25
Weight(kg)	16	20	24	63

Working Table

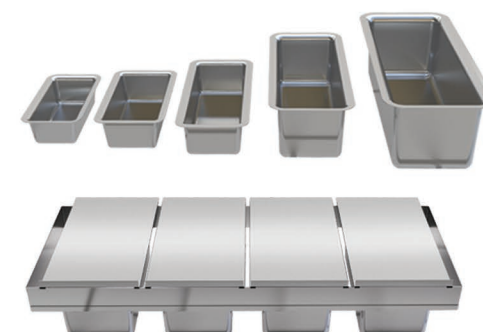
Designed and made in various sizes and shelves for kneading and forming dough hygienically.

Technical Data		
Model	One Shelf - Steel	Two Shelves - Steel
Dimensions (cm)	192x92x94	192x92x94
Thickness of Sheet(mm)	1.25	1.25
Height of Edge (cm)	3	3
Weight(kg)	42	58

Toast Mold

Available in various dimensions, produced as pressed molds and equipped with steel lid. Toast Molds can be made as two models

Technical Data						
Capacity of Mold (gr)	50	75	110	350	450	900
Internal Dimensions (cm)	11.3x5.1x 3	12.5x6x3.5	16.5x6.5x3.8	25x9x7	22x10x9.5	28x12x11.5
External Dimensions (cm)	13x7x3	14.5x8x3.5	18.5x8.5x3.8	27x11x5	24.5x12.5x9.5	30.5x14.5x11.5
Thickness of Sheet(mm)	0.8	0.8	0.8	0.8	0.8	0.8
Material of Sheet	Steel ST14	Steel ST14	Steel ST14	Steel ST14	Steel ST14	Steel ST14



Trolley

Available as different shelves and can be supplied as covered or without cover according to customers' requirements. The trolleys are especially designed with high accuracy, so by considering gap between shelves, preventing of lifting more than usual. The wheels are fireproof (used in Confectionery Oven) and manufactured from superior quality raw materials with less depreciation.

Technical Data				
Model	9 Shelves	12 Shelves	14 Shelves	16 Shelves
Dimensions (cm)	95x66x173	95x66x173	95x66x173	95x66x173
Distance Between Shelves (cm)	15.5	11	10.5	9.5
Weight (kg)	32	34	36	38

Tray

Provided in various shapes and sizes for choices and designs that can be matched with customers' requirements for Baking that are used extensively for transferring dough to the Baking Oven after forming and also special for resting dough. The baking trays made of different metals such as Iron, Stainless Steel, Aluminum and Galvanize. We manufacture trays in several designs and sizes for different items.

Technical Data					
Model	Tray	Perforated Tray		Baguette Tray	
Dimensions (cm)	(40,60,80)x60x2	80x60x2.5	79x58x2.5	80x60x3	80x58x3
Material of Sheet	Galvanize / ST 14	ST 14	Aluminum	ST 14	Aluminum
Thickness of Sheet (mm)	0.8	0.8	1.25	0.8	1.25
Weight (kg)	2 - 3.5 - 3.9	3	1	4.5	2.5

