

Fixed rotating machine uses direct or indirect heat to bake all traditional Iranian breads like Tafton, Lavash, Barbary, Sweet Bread and also Pizza. Different types of cast iron such flat (Barbari and Tafton), punched (Lavash) and knobbed (traditional Sangak bread) are used based on the kind of bread. The fixed rotating machine is insulated at the place of installation and after ready for starting.

Thermal system:

In this machine, the required heat for baking which is spread under and over the baking plates is supplied by two burners with direct or indirect heat, and the final product (bread) is thus baked.

Electrical System:

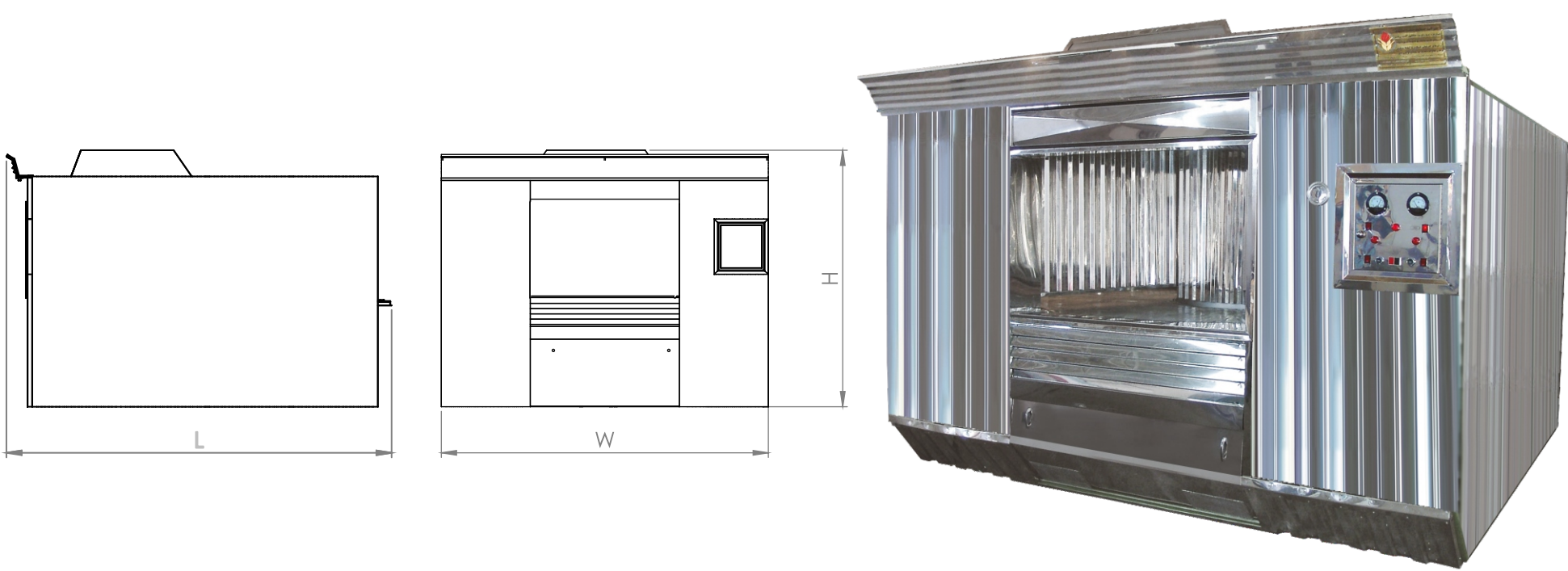
The electrical control system of fixed rotating machine can be provided in two ways:  
A) Automatic System: In this system, all control operations are performed by a PLC system which has been assembled on the board. The operator can set motor speed, temperature, off/on time and baking timer by a touch screen or select default programs. In this system, all operations can be saved and it is possible to set the machine and control its performance by the server system.  
B) Mechanical System: In this system, heat is regulated by a thermostat and all control keys set by operator.

Features:

- Placing the product or dough on the appropriate gray cast iron ( according to oven temperature)
- Using a special type of Stainless Steel for food industry to make the baking cabin
- Long durability and nice taste and smell of the bread

Advantages:

- Minimizing the required space
- Less depreciate
- Minimizing of fuel consumption as compared with traditional ovens.
- Equipped with temperature and speed electrical control system
- Holder of Iranian National Standard, CE marking and ISO 9001-2008 certificate
- More variety of products (with types of dough making)



Model	Dimension (cm)			Type of heating	Baking capacity in 8 Hours (Kg)	Motor Power (kw)	Voltage (V)	Fuel Consumption/T		Cast Iron		Required Workers
	Length (L)	Width (W)	Height (H)					Type	Amount	Type	Length (cm)	
MBI D 200	200	200	230	Direct / Indirect	500-700	0.75	220	Gas Gasoil	160 M3 140 L	Smooth/Bumpy Punched	70	3
MBI D 250	250	250	230	Direct / Indirect	700-900	0.75	220	Gas Gasoil	160 M3 140 L	Smooth/Bumpy Punched	70 90	3
MBI D 300	300	300	230	Direct / Indirect	900-1100	0.75	220	Gas Gasoil	160 M3 140 L	Smooth/Bumpy Punched	70-85 90-100	3
MBI D 350	350	350	230	Direct / Indirect	1100-1200	0.75	220	Gas Gasoil	160 M3 140 L	Smooth/Bumpy Punched	80 100-120	3





Fixed rotating machine uses direct or indirect heat to bake Sangak bread. The dough is placed on dimples and bumps surface by a baker's peel and Sangak bread is baked with traditional appearance and taste. The fixed rotating machine is insulated at the place of installation and after ready for starting.

Thermal system:

In this machine, the required heat for baking which is spread under and over the baking plate is supplied by two burners with direct or indirect heat, and the final product (bread) is thus baked.

Electrical System:

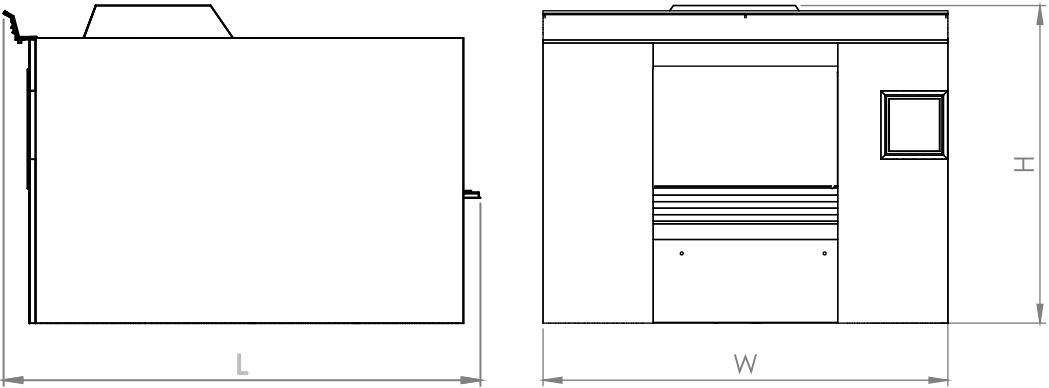
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A) Automatic System: In this system, all control operations are performed by a PLC system which has been assembled on the board. The operator can set motor speed, temperature, off/on time and baking timer by a touch screen or select default programs. In this system, all operations can be saved and it is possible to set the machine and control its performance by the server system.  
B) Mechanical System: In this system, heat is regulated by a thermostat and all control keys set by operator.

Features:

- Placing the product or dough on the appropriate gray cast iron ( according to oven temperature)
- Using a special type of Stainless Steel for food industry to make the baking cabin
- Long durability and nice taste and smell of the bread like the traditional one

Advantages:

- Minimizing the required space
- Less depreciate
- Minimizing of fuel consumption as compared with traditional ovens.
- Equipped with temperature and speed electrical control system
- Using of a light and short baker's peel for flattening dough
- Baking bread with same color and in favorite sizes by moving the peel in reverse side of plate
- Holder of ISO 9001-2008 certificate



Model	Dimension (cm)			Type of heating	Baking capacity in 8 Hours (Kg)	Motor Power (kw)	Voltage (V)	Fuel Consumption/T		Cast Iron		Required Workers
	Length (L)	Width (W)	Height (H)					Type	Amount	Type	Length (cm)	
MBI D 300 CIK	300	300	230	Direct / Indirect	900-1100	0.75	220	Gas Gasoil	160 M³ 140 L	Bumpy	85	2-3

