

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.

- **Control System:**

The electrical control system can be provided as three models as the below:

- **Industrial Control System:**

Industrial Monitoring by PLC - HMI

Multi - Language

Equipped with the Automatic Stop System

Equipped with the Memory for Saving Baking Programs

- **Electronic Control System:**

Multi - Language

Equipped with Automatic & Manual Baking Systems

Equipped with the Automatic Stop System

Equipped with the Memory for Saving Baking Programs

Panel Connection to WIFI and Remote System

Receiving of Baking Recipes as Online

Forum

- **Simple Control System**

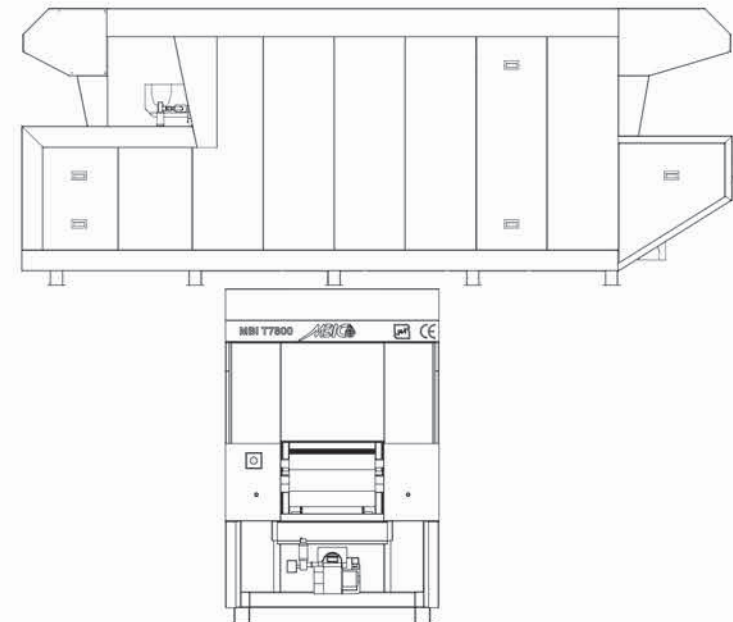
Heat is regulated by the thermostat; rotating speed of baking plates are adjustable by the inverter and control switches can be set by the operator.

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



Technical Data:Tunnel Oven for Baking Fresh & Soft Lavash Bread

Model	MBI T 7800-CI-80-400	MBI T 7800-CI-50-400	MBI T 7800-SI-80-400	MBI T 7800-SI-50-400
Dimensions (cm)	400x160x195	400x124x195	400x160x195	400x124x195
Width of Conveyor (cm)	80	50	80	50
Material of Conveyor	Stainless Steel /Galvanize	Stainless Steel /Galvanize	Cast Iron	Cast Iron
Baking Capacity / 8 H (kg)	1000-1500	1000	1300	800
Motor Power (kw)	1.1	1.1	1.5	1.5
Voltage (V)	220	220	220	220
Fuel	Gas/Gasoil	Gas/Gasoil	Gas/Gasoil	Gas/Gasoil
Fuel Consumption(8hr)	≈ 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
Number of Operators	2-4	2	2	2

Technical Data:Tunnel Oven for Sangak & Barbary Breads as Automatically and Soft & Dry Lavash Breads

Model	MBI T 7800-CI-80-500	MBI T 7800-CI-50-500	MBI T 7800-SI-80-500	MBI T 7800-SI-50-500
Dimensions (cm)	500x160x195	500x124x195	500x160x195	500x124x195
Width of Conveyor (cm)	80	50	80	50
Material of Conveyor	Stainless Steel /Galvanize	Stainless Steel /Galvanize	Cast Iron	Cast Iron
Baking Capacity / 8 H (kg)	1500-2000	1200	1000-1500	1000
Motor Power (kw)	1.1	1.1	1.5	1.5
Voltage (V)	220	220	220	220
Fuel	Gas/Gasoil	Gas/Gasoil	Gas/Gasoil	Gas/Gasoil
Fuel Consumption(8hr)	≈ 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
Number of Operators	2	2	2	2

