

Fixed Rotary Semi-Automatic Oven for Baking Traditional Bread with Indirect or Direct Flame system designed and developed for baking a wide variety of Iranian Traditional Breads such as Lavash, Barbari, Taftan (Taftoon), Sheermal (Shirmal), Pizza and also types of Pita, Samoon, Shawarma, Saj, Aish and Chapati Breads. Different types of cast iron baking plates placed under the bread with especial surface design such as Flat (Barbari, Taftan), Punched (Lavash) and Bumpy (Sangak) according to type of the Bread. The Baking Oven should be isolated in workshop and then it will be 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.



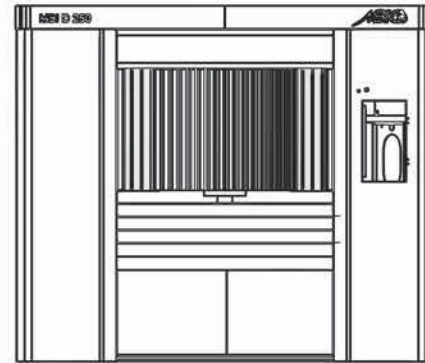
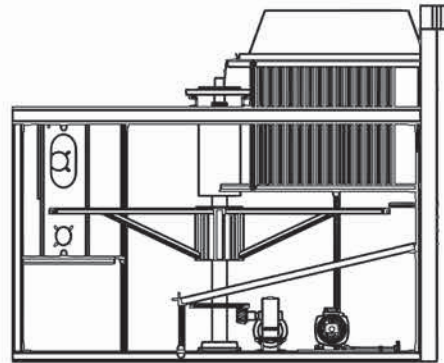
Features

Dough on the appropriate gray cast iron baking plates
Stainless Steel Baking Chamber (Food Grade)
Increasing the shelf life of Bread & delicious Bread

Advantages

- Reduced Space
- Low Depreciation & Cost Saving
- Reduction of Fuel Consumption compare to the Traditional Ovens
- Equipped with Electronic Control System for Temperature & Speed
- Holder of ISO 9001-2015 Certification

Produces a Wide Range of the Products



Technical Data

Model	MBI D 300	MBI D 250	MBI D 200
Dimensions (cm)	295x312x220	245x265x220	210x220x220
Type of Heating System	Indirect / Direct	Indirect / Direct	Indirect / Direct
Baking Capacity / 8 H (kg)	900-1100 kg	700-900 kg	500-700 kg
Motor Power (kw)	0.75	0.75	0.75
Voltage (V)	220	220	220
Fuel	Gas / Gasoil	Gas / Gasoil	Gas / Gasoil
Amount of Fuel Consumption (8hr)	160 M ³ - 140 L	160 M ³ - 140 L	160 M ³ - 140 L
Type of Cast Iron Baking Plates	Flat / Bumpy / Punched	Flat / Bumpy / Punched	Flat / Bumpy / Punched
Length of Cast Iron Baking Plates	70 / 85 / 90 / 100	70 / 90	70
Number of Operators	3	3	3