

Portable Rotary Oven with fully indirect heat System is designed and provided for baking Lavash, Taftoon, Barbary, Sheermal Breads and as well as Pizza with traditional appearance and good taste by utilizing of punched (Lavash Bread), flat (Barbary & Taftoon Breads) and bumpy (Sangak Bread) cast iron baking plates.

**-Thermal System**

This Oven, bakes the Bread via Radiation & Proximity by utilizing Fully Indirect Heat System as completely hygienic. The heat is generated in a combustion chamber with no burning gases inside the baking environment and no bread pollution. Therefore, the final product (Bread) will be baked via a clean method by this Oven.

**-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.

## Advantages

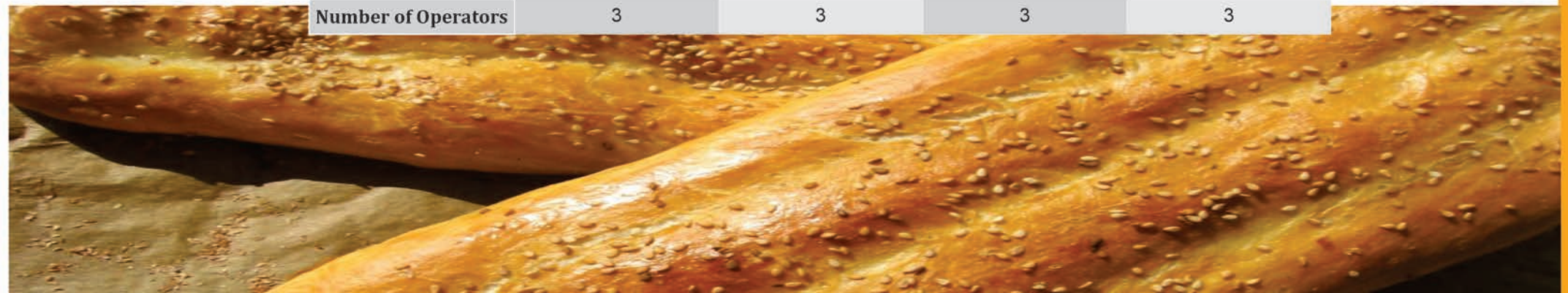
- Reduction of Fuel Consumption as per Complete Insulation of the Oven & Utilizing One Burner
- Maximum of Gas Consumption 50m<sup>3</sup>/Ton & Gasoil 46.7 L
- Baking the Bread in a Hygienic Environment without Pollution
- Holder of ISO 9001:2015, CE Certification, UL & CSA Certifications, and GOST Certification
- Equipped with Electronic Control System for Temperature & Speed
- Dough on the appropriate gray cast iron baking plates

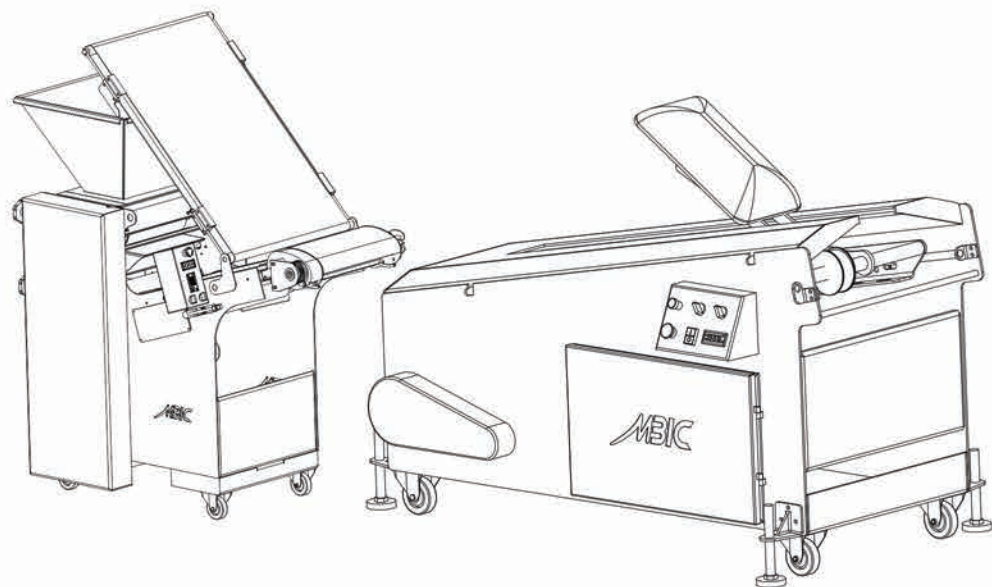
## Features

- Placing the Baking Product or Dough on the appropriate gray according to the Oven Temperature
- Control of Steam results from Dough Evaporation according to the design of the Oven;
- Stainless Steel (Food Grade) for Baking Chamber
- Increasing the shelf life of Bread & delicious Bread as compared to the Breads that baked with other Baking Machines

### Technical Data

Model	MBI DP 320 85	MBI DP 270 80	MBI DP 220 70	MBI DP 180 65
Dimensions (cm)	340x315x220	295x275x220	245x220x220	210x185x200
Baking Capacity / 8 H	900-1100 kg	700-900 kg	500-700 kg	300-500 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
Amount of Fuel Consumption (8hr)	≈ 50 M <sup>3</sup> - 46.7 L	≈ 50 M <sup>3</sup> - 46.7 L	≈ 50 M <sup>3</sup> - 46.7 L	≈ 50 M <sup>3</sup> - 46.7 L
Kind of Cast Iron Baking Plate	Flat / Punched	Flat / Punched	Flat / Punched	Flat / Punched
Length of Cast Iron Plate (cm)	85	70 / 80	70	65
Number of Operators	3	3	3	3





Portable Rotary Fully – Automatic Oven Equipped with Bread Baking Robot  
 Portable Rotary Fully-Automatic Oven is designed and provided for baking Fresh Lavash Bread with High - Quality, High Shelf Life and Excellent Aroma. The baking line including Dough Sheeter, Bread Baking Robot, Oven with Fully Indirect Heat System and Automatic Baker Machine that all steps of baking done as Automatically.

**-Thermal System**

This Oven, bakes the Bread via Radiation & Proximity by utilizing Fully Indirect Heat System as completely hygienic. The heat is generated in a combustion chamber with no burning gases inside the baking environment and no bread pollution. Therefore, the final product (Bread) will be baked via a clean method by this Oven.

**-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:**

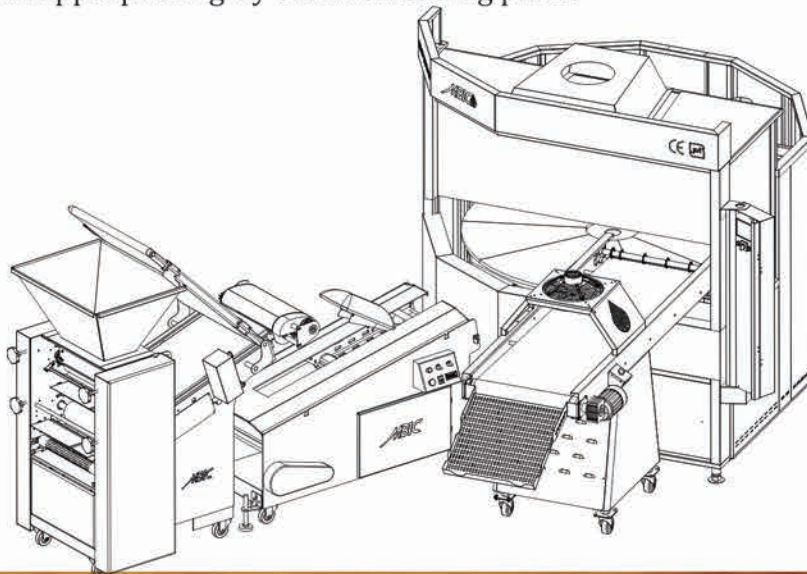
- Multi - Language
- Equipped with Automatic & Manual Baking Systems
- Equipped with the Automatic Stop System
- Equipped with the Memory for Saving Baking Programs
- Panel Connection to WIFI and Remote System
- Receiving of Baking Recipes as Online Forum

**-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.

## Advantages

- Reduction of Fuel Consumption as per Complete Insulation of the Oven & Utilizing One Burner
- Maximum of Gas Consumption 50m<sup>3</sup>/Ton & Gasoil 46.7 L
- Baking the Bread in a Hygienic Environment without Pollution
- Holder of ISO 9001:2015, CE Certification, UL & CSA Certifications, and GOST Certification
- Equipped with Electronic Control System for Temperature & Speed
- Dough on the appropriate gray cast iron baking plates



## Features

- Placing the Baking Product or Dough on the appropriate tray according to the Oven Temperature
- Control of Steam results from Dough Evaporation according to the design of the Oven;
- Stainless Steel (Food Grade) for Baking Chamber
- Increasing the shelf life of Bread & delicious Bread as compared to the Breads that baked with other Baking Machines

### Technical Data

<b>Model</b>	<b>MBI DP 220 70</b>
<b>Dimensions (cm)</b>	240x220x220
<b>Baking Capacity / 8 H</b>	Approx. 8000 Loaves Bread
<b>Motor Power (kw)</b>	0.75
<b>Voltage (V)</b>	220
<b>Fuel</b>	Gas / Gasoil
<b>Amount of Fuel Consumption (8hr)</b>	≈ 50 M <sup>3</sup> - 46.7 L
<b>Kind of Cast Iron Baking Plate</b>	Flat / Punched
<b>Length of Cast Iron Plate (cm)</b>	70
<b>Number of Operators</b>	2

