



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

1. Portable Rotary Oven model.320 with Indirect Heat

### -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.

### Technical Data

Model	MBI DP 270 80 CIK	MBI DP 320 85 CIK
Dimensions (cm)	266x257x265	340x320x265
Baking Capacity / 8 H	700-900 kg	900-1100 kg
Motor Power (kw)	0.75	0.75
Voltage (V)	220	220
Fuel	Gas / Gasoil	Gas / Gasoil
Amount of Fuel Consumption (8hr)	≈80-90 M <sup>3</sup> - 70-80 L	≈80-90 M <sup>3</sup> - 70-80 L
Kind of Cast Iron Baking Plate	Bumpy	Bumpy
Length of Cast Iron Plate (cm)	80	85
Number of Operators	2	2



## Spiral Mixer

Spiral Mixer with removable  
(equipped with bowl and wheeled base for transferring dough to the vertical dough bowl lift).

**Production Capacity:** 100 kg Dough per Work Shift

### Technical Data

Dimensions (cm)	137x64.5x140
Capacity of Dough Bowl (kg)	150
Motor Power (kw)	1.5
Voltage (V)	220
Weight (kg)	320

## Pneumatic Dough Sheeter

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

- ✓ Capacity of Dough Tank: 90kg.
- ✓ Sheeting 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

## Vertical Dough Bowl Lift

Excellent solution for easier and faster operation when dough bowl needs to be lifted.



### Technical Data

Dimensions 320 (cm)	60x78x257
Dimensions 270 (cm)	60x78x257
Capacity of Machine (kg)	250
Voltage (V)	220