

Arabic Bread Line

Arabic Bread Production Line with a production capacity of 5500 loaves/hour with the possibility of calibrating the size of the loaf From 15 cm (weight 50 g) to 35 cm (weight 200 g) in addition to calibrating the thickness of the loaf according to the request

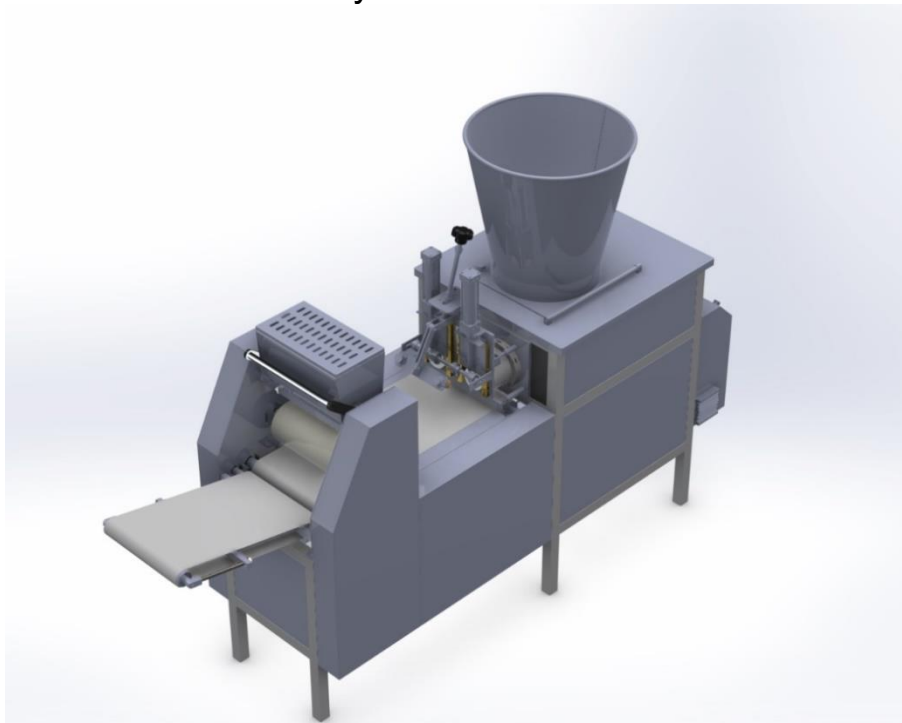
It includes the following:

1. Dough cutter
2. Primary fermenter 5 layers long 5 meters
3. Automatic dough sheeter 60 cm wide
4. Final fermenter 13 layers wide 60 cm long 6 meters
5. Tunnel fire pit up to 60 cm wide and 4 meters long
6. Cooling lines
7. Circular tray oven 150 cm
8. Central electrical control panel to operate the entire line and control the speed of each machine to ensure production quality

All necessary electrical panels and technical parts to assemble and operate .9 the line

Dough Cutter

- It is an automatic cutter that can be calibrated by speed and weight calibration 50 gm - 200 gm.
- Production capacity from 4000 / hour - 5500 / hour.
- Dough basin capacity 75 kg.
- Made of stainless steel (430 + 304) and easy to clean
- Dimensions: Length 230 cm - Width 70 cm - Height 160 cm Weight: 150 kg
- All motors are German made SEW
- It works on 220 volt electricity via VSD inverter made in Korea



Primary Fermenter 5-layer 5 meters long

It works to ferment and rest the dough after the dough cutter to facilitate the dough rolling process and ensure the perfect shape of the product

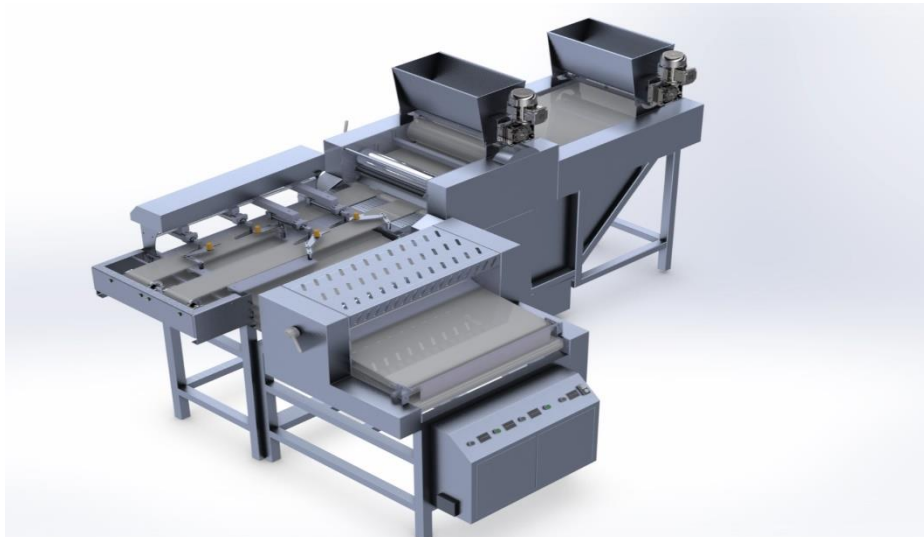
- Made entirely of stainless steel.
- It consists of 5 layers of food-grade felt tarpaulins.
- Transparent, unbreakable plastic windows are installed on the sides of the fermenter to maintain the required temperature and humidity and for easy cleaning.
- Dimensions: Length 5 m - Width 60 cm - Height 225 cm.
- All motors are German-made SEW.
- It operates on 220 volt electricity via a VSD inverter made in Korea.



Automatic Dough sheeter 60 cm width

Works on rolling the dough in a circular shape with thickness and diameter as requested, and the thickness and diameter of the dough can be calibrated manually.

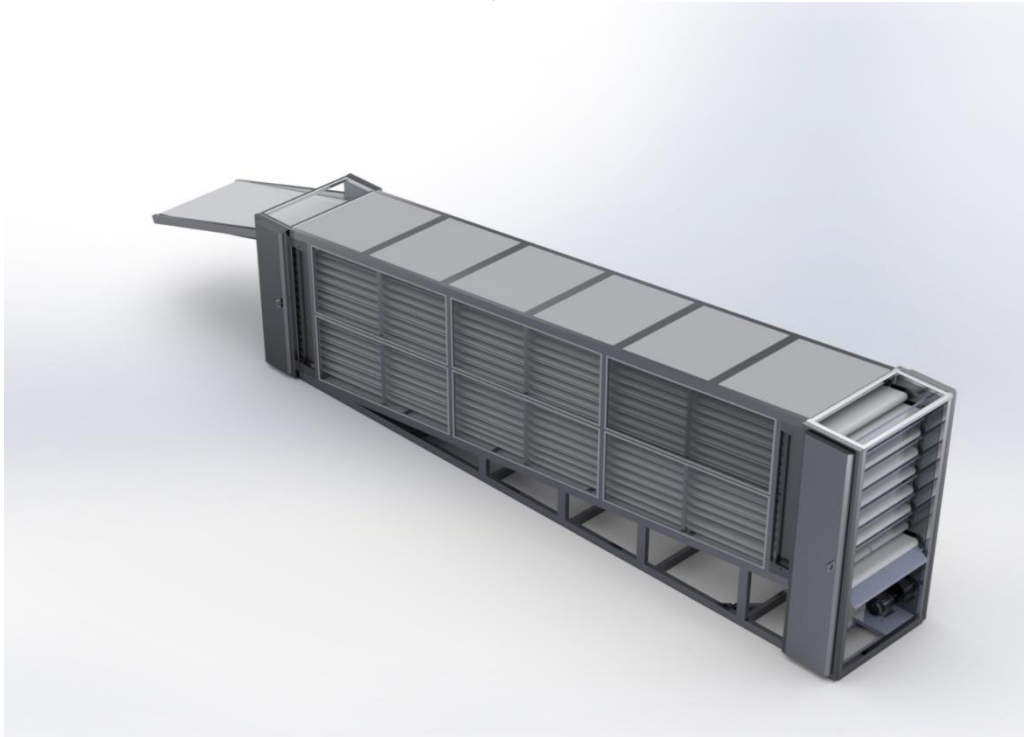
- Made entirely of stainless steel.
- Consists of two rolling stages, each stage consists of hard chrome pins.
- The thickness of the rolling can be controlled at each stage separately.
- Stainless steel flour sprinklers equipped with an independent motor and inverter No. 2 and a special piston to press the dough to ensure the distribution of the dough from the bottom and top of the loaf
- Felt and food grade PVC awnings
- Electro-pneumatic system to transfer the dough from the first stage to the second stage of rolling by means of an air piston and sensors.
- Dimensions: Length 250 cm - Width 200 cm - Height 150 cm.
 - All motors are German-made SEW. Operates on 220 volt electricity via a VSD inverter made in Korea



Final Fermenter 13 layers width 60 cm length 6 meters

It works to ferment and rest the dough after the dough rolling process to ensure the perfect shape and baking of the product

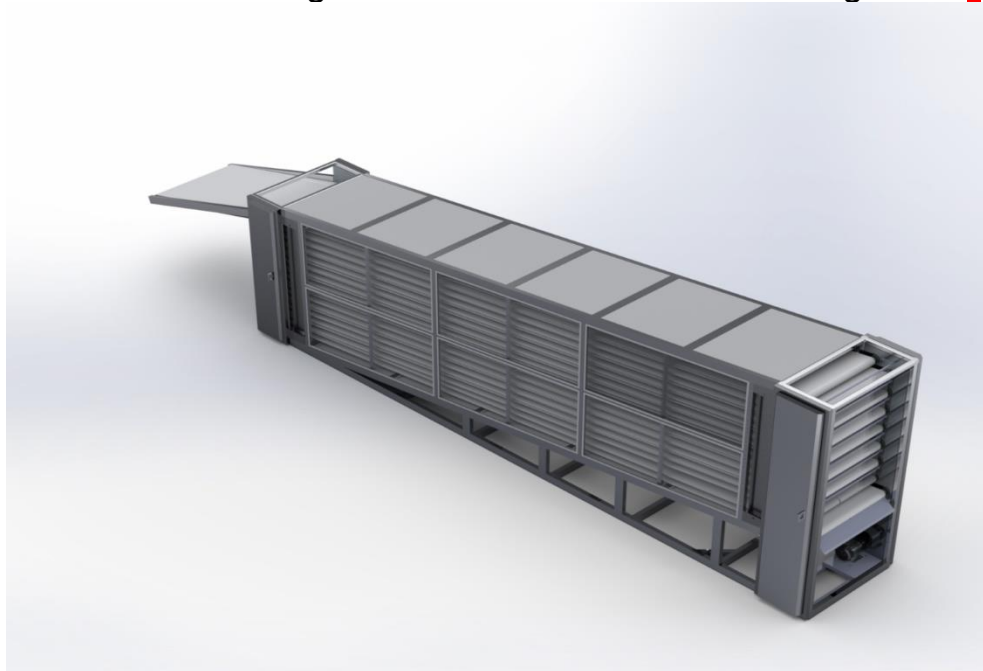
- Made entirely of stainless steel.
- It consists of 13 layers of food grade PVC tarpaulins.
- Transparent unbreakable plastic windows are installed on the sides of the fermenter to maintain the required temperature and humidity and for easy cleaning.
- Dimensions: length 6 m - width 90 cm - height 200 cm.
- All motors are German made SEW.
- It operates on 220 volt electricity via a VSD inverter made in Korea.



Tunnel Oven 60 cm wide 4 meters long

A factory oven for baking dough at an ideal temperature to obtain the distinctive Arabic bread. It can operate on gas or diesel.

- Oven tile thickness 6 mm.
- Calibrable in terms of speed and temperature.
- Insulated with refractory bricks and a layer of rock wool and refractory cement to ensure a constant temperature and reduce fuel consumption.
- The frame is made of wrought iron and covered with stainless steel.
- All engines are German made SEW. It operates on 220 volt electricity via a VSD inverter made in Korea.
- Dimensions: Length 550 cm - Width 145 cm - Height 180 cm.



It cools the bread coming out of the oven and delivers it to the packaging area.
Width 60 cm to ensure proper cooling of the product before packaging

- Stainless steel frame and plastic belts suitable for food use
- Cooling length 40 meters including 4 elbows
- German made SEW motors. It works on 220 volt electricity via VSD

