

Shrak Bread Production Line

Shrak Bread Production Line operates with a production capacity of 800 loaves / hour

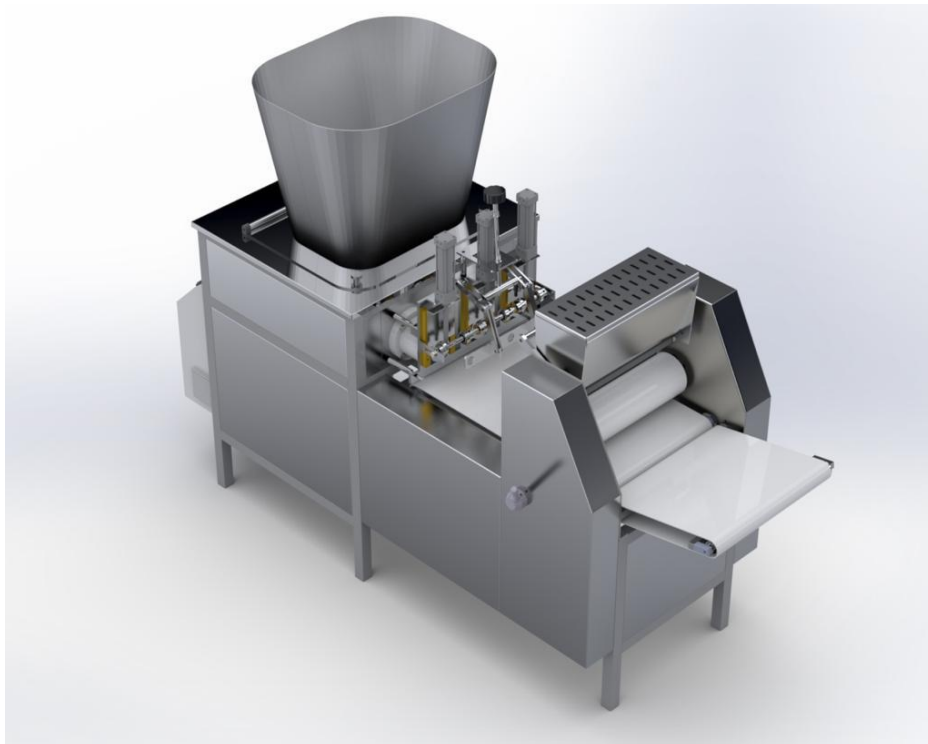
Loaf size from 85 cm (weight 50 g) in addition to calibrating the thickness of the loaf according to the request.

It includes the following:

1. Dough cutter
2. Primary dough fermenter for dough balls
3. Dough sheeter
4. Tunnel oven (fire house)
5. Cooling clouds
6. Central electrical control panel to operate the entire line and control the speed of each machine to ensure production quality
7. All necessary electrical panels and technical parts to assemble and operate the line

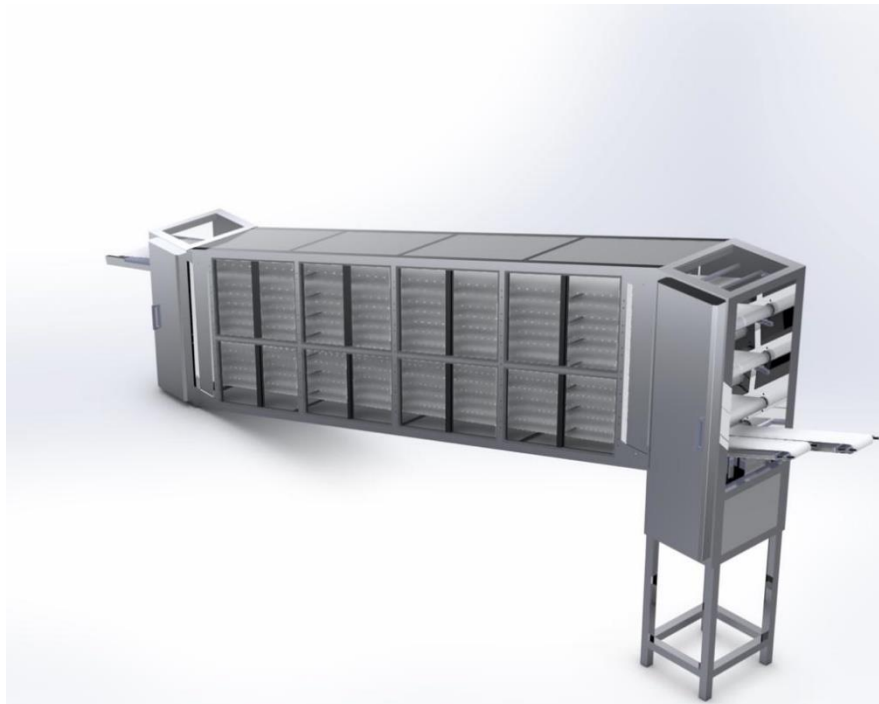
Dough Cutter

- The entire body is made of stainless steel and works on air and electricity
- It consists of 1 screw made of stainless steel and the basin is made of food grade stainless steel
- The air switches and piston are Italian made and the sensors are Korean made
- It is equipped with a 2 horsepower German made motor and equipped with an electric inverter to control the speed
- The possibility of opening the bowl and removing the front nozzle from the screw and dough for easy cleaning
- All parts in contact with the dough are made of food grade materials



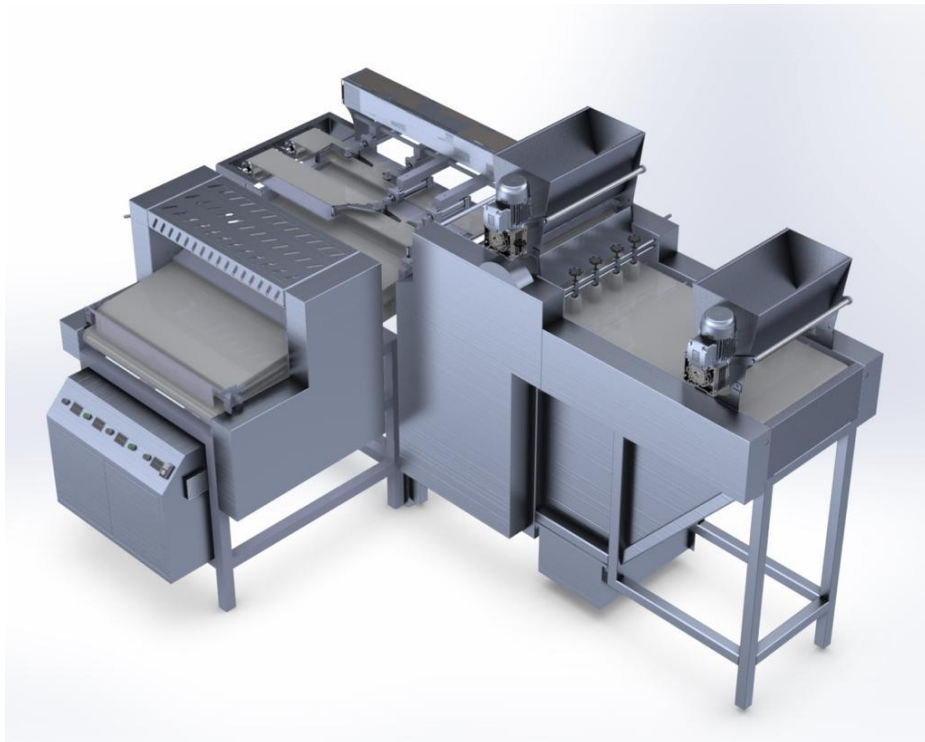
Primary dough fermenter for dough balls

- The frame is made of stainless steel and receives the dough balls from the cutter
- It consists of 7 layers of food-grade wool felt
- The approved size is 6 meters long and 35 cm wide of the fabric used
- It is equipped with a 1 horsepower German-made motor
- The sides of the fermenter are covered with 5 mm thick transparent plastic panels



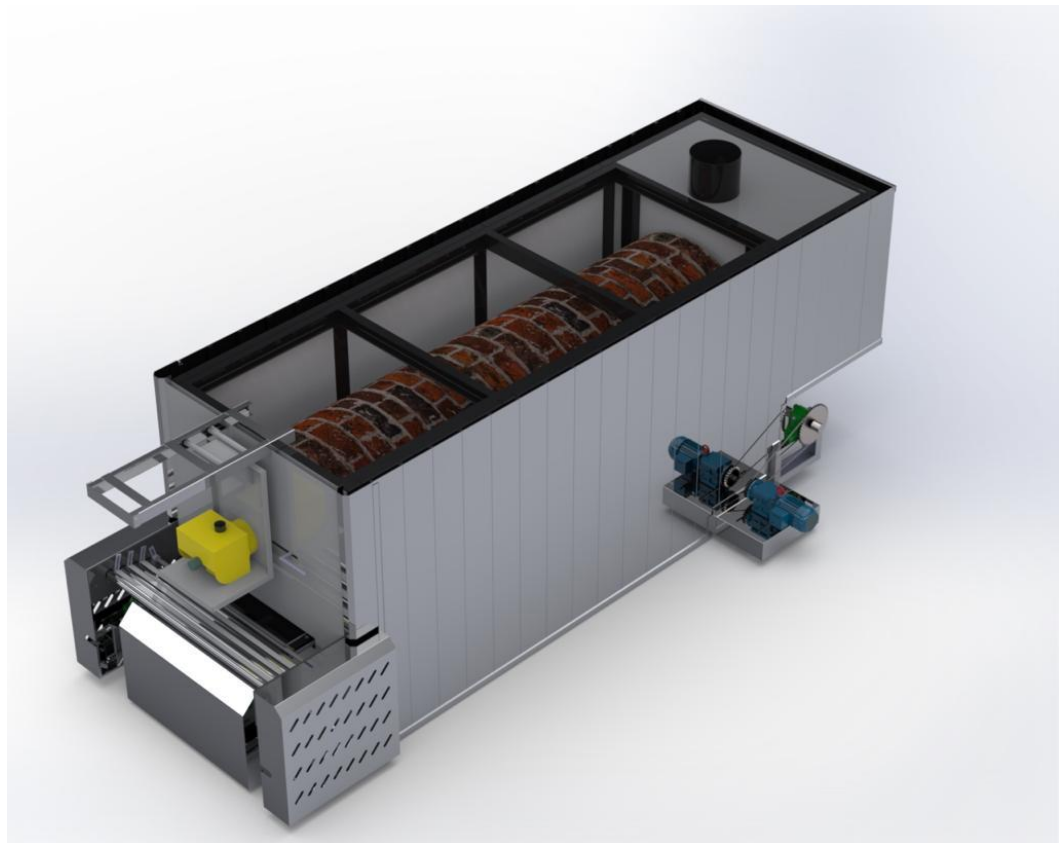
Dough Sheeter

- It works to rotate the dough in a regular circular shape with a thickness of 2 mm to 8 mm
- The body is made of stainless steel. The opener receives the dough balls from the primary fermenter and converts them into regular circular sheets
- It works with a compressed air system and Italian-made orchards and Korean-made sensors
- The grates are coated with hard chrome
- Equipped with two motors, each with a capacity of 1 horsepower



Tunnel Oven (Fire Oven)

- Receives dough sheets at a temperature of 650 degrees Celsius
- Completely insulated to prevent heat leakage
- Internal structure of 8 cm wide iron bridges and iron sheets of different thicknesses
- Special refractory brick construction from the internal sides and the arch
- Fire house simplified with a width of 100 cm and a thickness of 8 mm
- Fire house length approximately 5 meters Equipped with a 2-horsepower German-made motor with an electric inverter to control the speed
- Equipped with a diesel or gas burner as required



Cooling Conveyors

The frame is made of stainless steel and the cooling belt is 100 cm wide and made of plastic and the length is according to the needs of the place with the necessary elbows according to the place of installation and operation, provided that it is not less than 20 meters

