

Lebanese Bread Line

Lebanese bread production line operates with a production capacity of 1200 loaves / hour

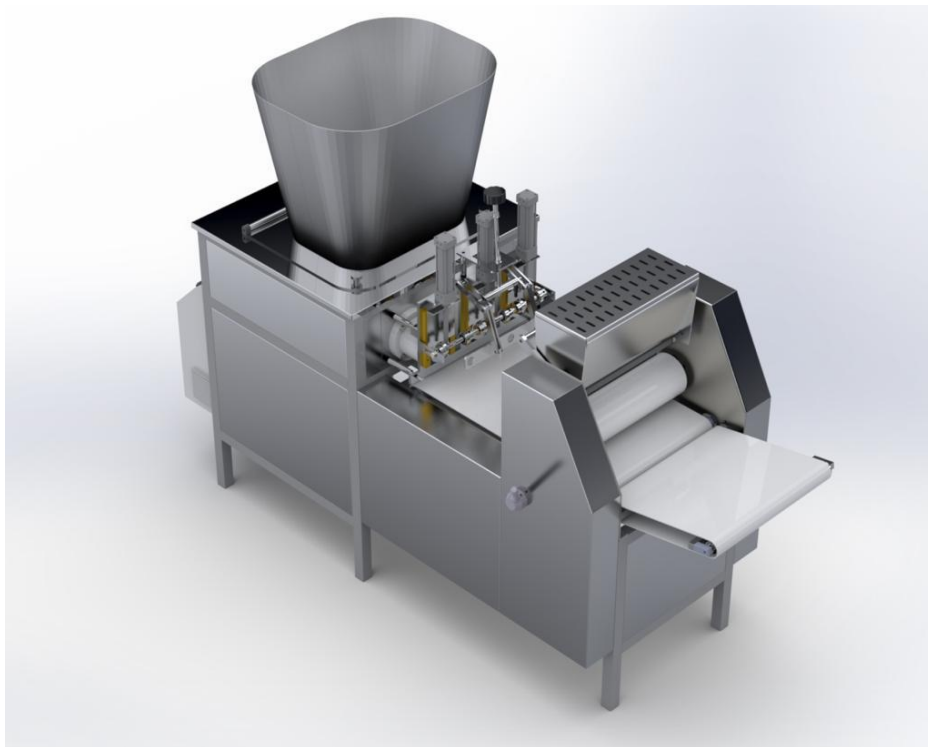
With the possibility of calibrating the size of the loaf from 16 cm (weight 50 g) to 35 cm (weight 85 g) in addition to calibrating the thickness of the loaf according to the request.

It includes the following:

1. Automatic dough cutter
2. Primary dough fermenter for dough balls
3. Dough sheeter
4. Final fermenter for flattened dough
5. (Bit Al-Nar) tunnel oven that operates on diesel
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

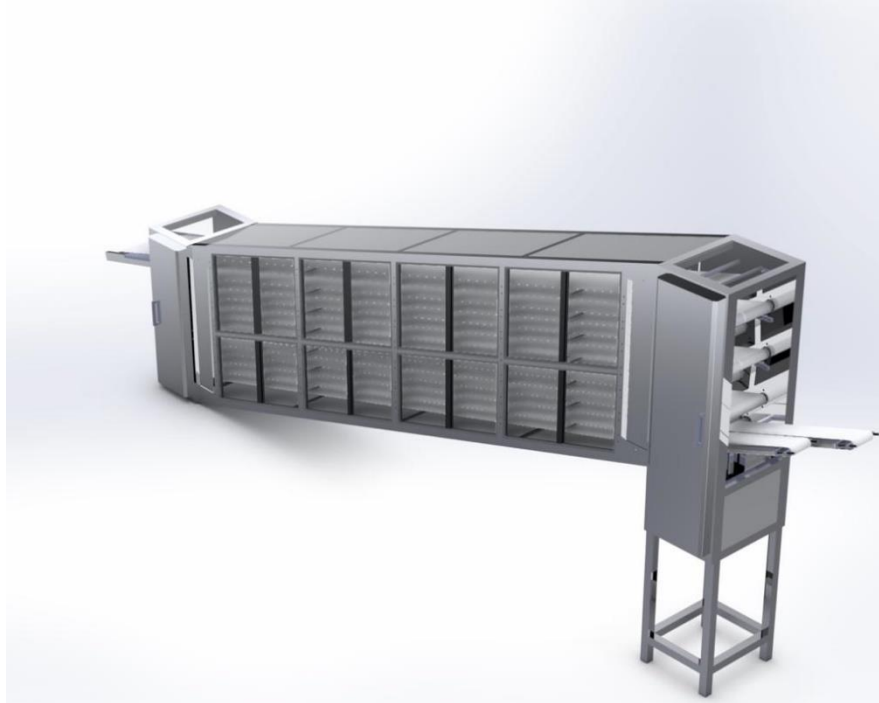
- The entire body is made of stainless steel and works on air and electricity
- It consists of 2 screws made of aluminum and the basin is made of food-grade stainless steel
- The air switches and pistons are Italian-made and the sensors are Korean-made
- It is equipped with a 2-horsepower German-made motor and is 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

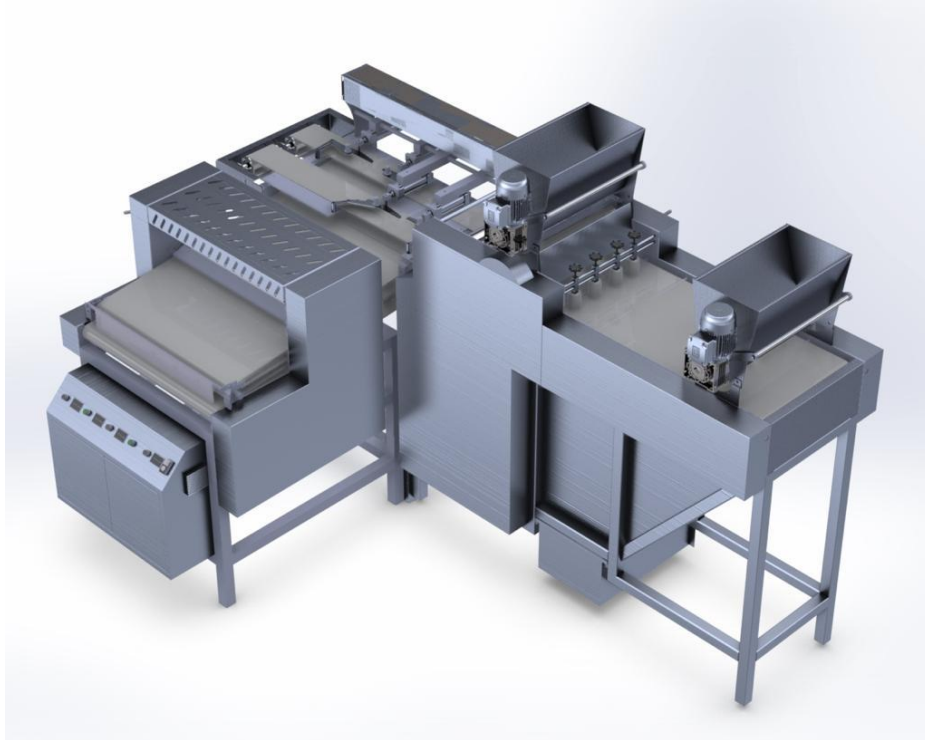
- The frame is made of stainless steel and receives the dough balls from the cutter

- It consists of 7 layers of food-grade wool felt
- The approved dimensions are 6 meters long and 45 cm wide of the fabric used
- It is equipped with a 1 HP German-made motor
- The sides of the fermenter are covered with 5 mm thick transparent plastic panels



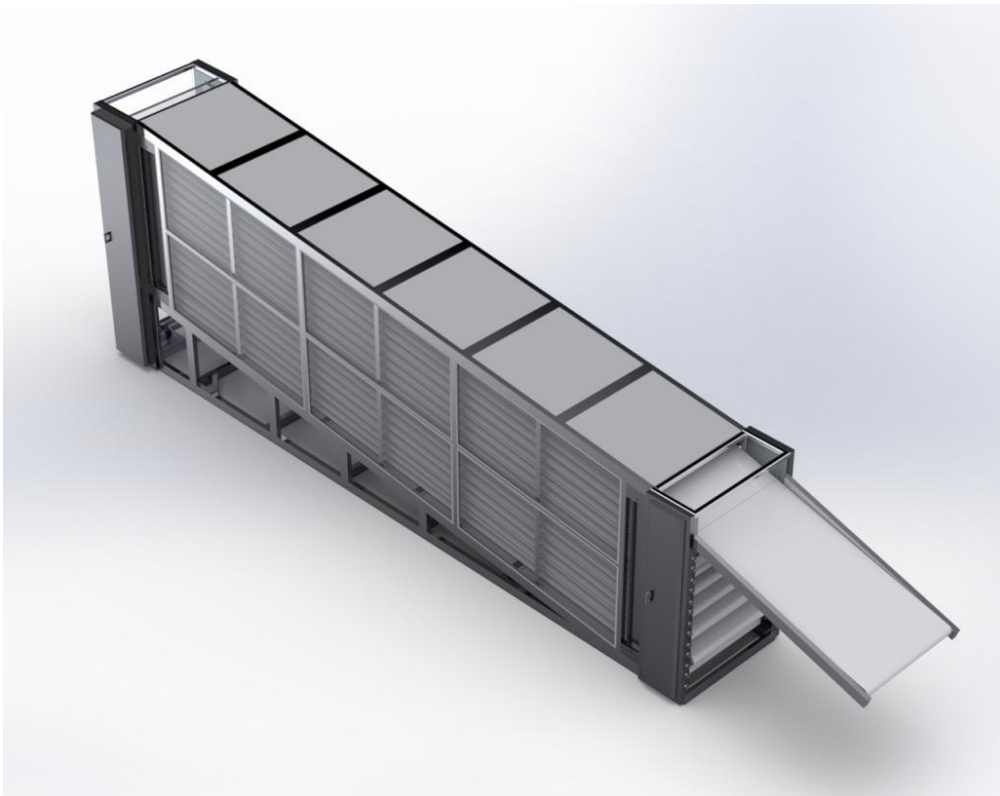
Dough sheeter

- 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



Final fermenter for flattened dough

- The body is made of stainless steel. The final fermenter receives the dough sheets from the opener automatically
- It consists of fifteen layers of food-grade polyester fabric
- The width of the belt is 80 cm. The approved length of the fermenter is 6.5 meters.
- It is equipped with a 2-horsepower German-made motor with an electric inverter to control the speed
- The fermenter columns are made of iron and Teflon
- The sides are covered with transparent plastic panels with a thickness of 5 mm.



Fire House) Diesel-powered tunnel oven

- Receives dough sheets from the final fermenter, reaching a temperature of 750 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, 80 cm wide, 8 mm thick
- Fire House length approximately 5 meters Equipped with a 2 HP German-made engine with an electric inverter to control the speed
- Equipped with a Spanish-made diesel burner that runs on diesel

