

Production line for shawarma bread, tortilla bread and healthy bread

Production line for shawarma bread, tortilla bread (double) and healthy bread with a production capacity of 2400 loaves/hour

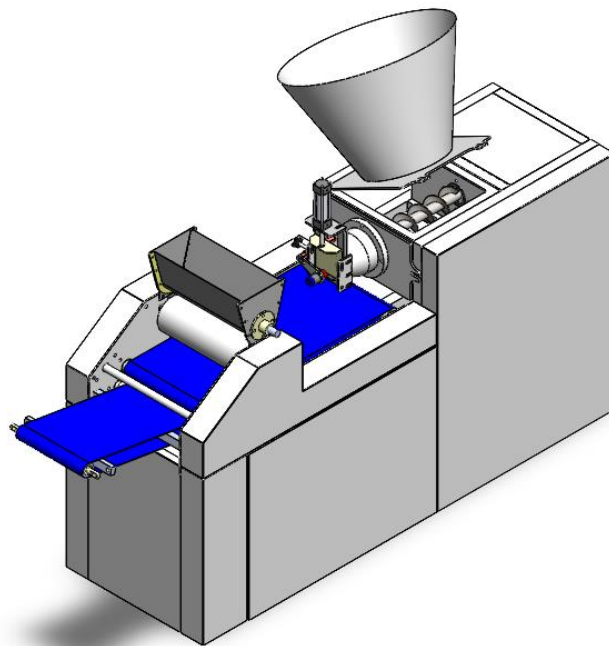
With the possibility of calibrating the size of the loaf from 16 cm (weight 50 g) to 35 cm (weight 85 g) in addition to calibrating the thickness of the loaf according to the request.

It includes the following:

1. Automatic dough cutter (double)
2. Dough resting line (double) 7 layers 4 meters long
3. Tortilla bread press (double)
4. Two-deck chain oven 3 meters long
5. Bread conveyor from the oven to the cooling lines (4 meters)
6. Seven-layer cooling lines 4 meters (28 meters)
7. Central electrical control panel to operate the entire line and control the speed of each machine to ensure production quality
8. All necessary electrical panels and technical parts to assemble and operate the line

Dough cutter

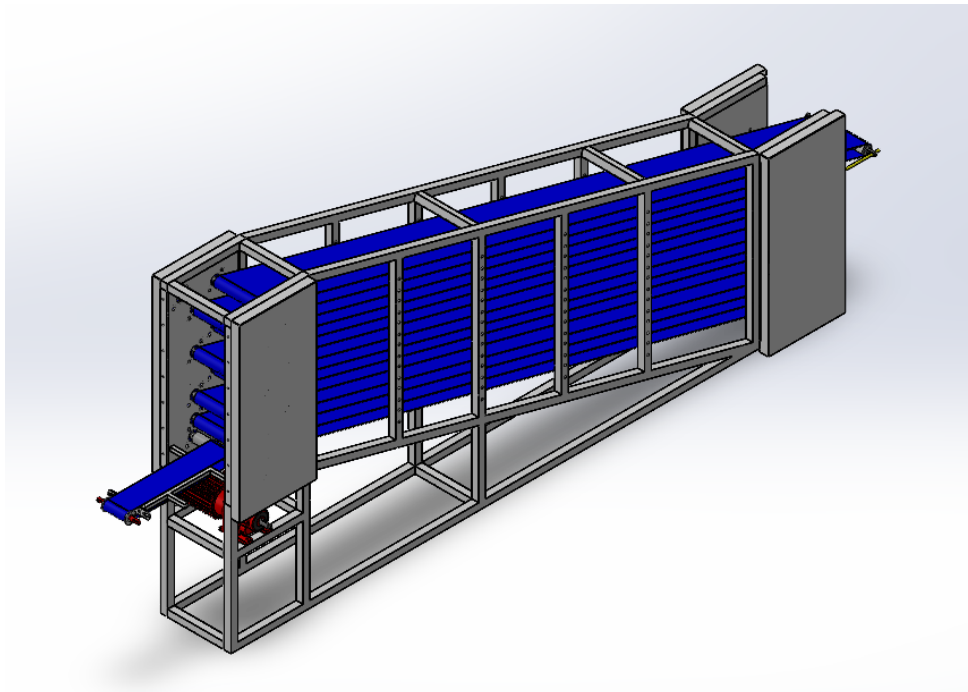
- It is an automatic cutter that can be calibrated by speed and weight calibration 40 gm - 150 gm.
- Production capacity from 1000 / hour - 2600 / hour.
- Dough basin capacity 75 kg.
- Made of stainless steel (430 + 304) and easy to clean
- Dimensions: Length 180 cm - Width 70 cm - Height 150 cm Weight: 150 kg
- All motors are German made SEW
- Operates on 220 volts - 380 volts via VSD



Resting line (Primary Fermenter)

The primary fermentation lines are 7-layer food grade belts with a length of 4 meters and its function is to rest the dough before spreading

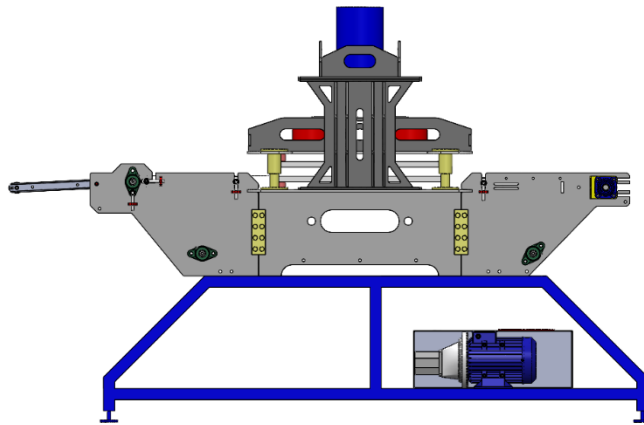
- It works automatically with the movement of the piston with the possibility of calibrating the speed as needed
- The structure is made of iron and stainless steel and the belts are made of special food materials
- The external covers (transparent acrylic) are easy to open for cleaning and maintenance
- Dimensions: Length 450 cm - Width 50 cm - Height 200 cm - Weight: 800 kg
- German-made SEW motor
- It works on 220 volts - 380 volts electricity via VSD
- Production capacity 2400 pieces / hour



Tortilla dough press

- It is a dough press that can be calibrated in terms of diameter from 16 cm - 37 cm and thickness as desired
- The piston movement works on a hydraulic system
- The piston heating works on liquefied gas or electricity as requested

- The body is made of iron and stainless steel
- The ability to control the temperature automatically and control the piston closing and opening automatically via the electrical panel
- Dimensions: Length 250 cm - Width 90 cm - Height 140 cm Weight 1000 kg
- Production capacity 2400 / hour
- It works on 380 volt electricity

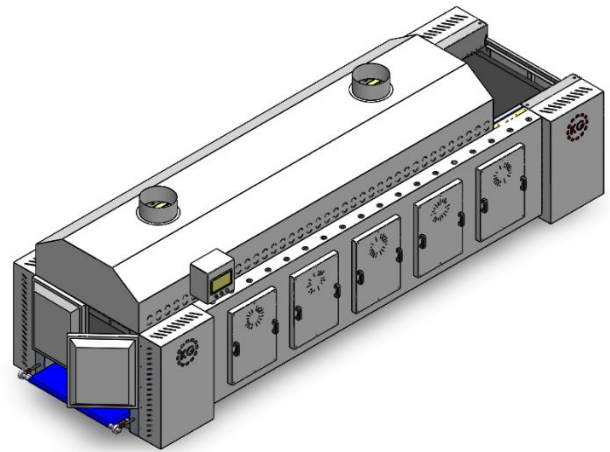


Tortilla oven

It is a two-layer oven, each layer is 3 meters long, fully insulated with rock wool and stainless steel covers

- Oven tile thickness 6 mm

- LPG fuel
- Calibrable in terms of speed and temperature
- Specially manufactured for the production of tortilla bread and healthy bread
- The frame is made of iron and stainless steel
- All engines are made in Germany SEW
- Dimensions: Length 330 cm - Width 70 cm - Height 120 cm - Weight 1800 kg
- Works on 220 volts - 380 volts via VSD



Cooling lines

The cooling lines consist of seven floors, each line is 400 cm long and 50 cm wide, to ensure proper cooling of the product before the packaging process. They are installed vertically to save space and deliver the product properly

- German-made SEW motors

- The structure is made of iron and stainless steel
- It operates on 220 volts - 380 volts electricity via VSD

