Automatic cooling band

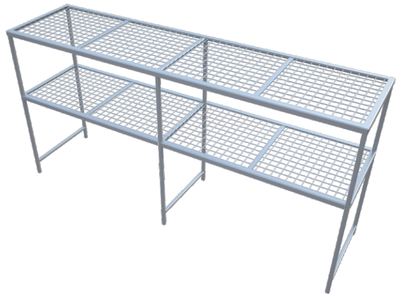
The cooling band is installed at the end of automatic or semi automatic baking tunnel to transfer bread to packing area. Cooling is done by some fans and the conveyor's speed is adjusted by installed inverted.

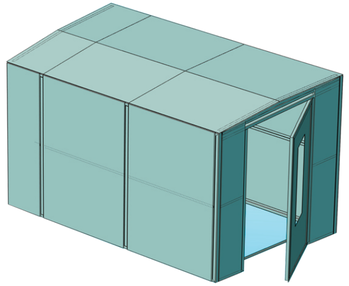
Model	Dimension (cm)			Conveyor Width (cm)	Conveyor Type	Quantity of Fans	Motor Power (kw)	Voltage (V)	Approximate Weight (kg)
	Length	Width	Height						
2 Meters Band	200	96	118	75	Fire less	2	0.37	220	140
3 Meters Band	300	96	118	75	Fire less	2	0.37	220	200
4 Meters Band	400	96	118	75	Fire less	3	0.37	220	212
5 Meters Band	500	96	118	75	Fire less	4	0.37	220	330
6 Meters Band	600	96	118	75	Fire less	4	0.37	220	400

Cooling net table

Cooling net table is produced in different dimensions and floors for cooling and keeping bread. It can be produced wheeled or folded stand as customers' request.

Model	Dimension (cm)				Approximate Weight (kg)
	Length	Width	Height	Height With Wheel	
Two Floors	200	50	100	110	26
Four Floors	200	50	140	150	52
Six Floors	200	50	160	170	80





Fermentation Room (Steam Cabin)

Fermentation Room is a room in which formed dough is transferred to it for proving in a humid and warm area to make it ready for baking. This room is made in different capacities. The body made of stainless steel or steel with furnace collar as customers' request. All fermentation rooms have double walls and their temperature and humid is adjustable in case of having steam generator.

Steam Generator

Steam Generator is used for generating steam in the fermentation room. Steam and temperature is adjustable.

Dimension (cm)			Volume of Steam Production (Lit/h)	Motor Power (kw)	Voltage (V)
Length	Width	Height			
90	25	150	10	9	380