Portable Semi-automatic Rotating Machine for baking Sangak

Portable Rotating Machine uses completely indirect heat to bake Sangak bread. Sangak dough is placed on dimples and bumps surface by a baker's peel and Sangak bread is baked with traditional appearance and taste.

Thermal system:

In this machine, the required heat for baking which is spread under the baking plates and over the bread is supplied by two special converters without the gases of burning being emitted inside the baking plate, and the final product (bread) is thus baked. Bread is baked in two ways of Radiation and Proximity (indirect heat).

Electrical System:

The Electrical Control System of Portable machine can be provided in two ways:

A) Automatic System: In this system, all control operations are performed by a PLC system which has been assembled on the board. The operator can set motor speed, temperature, off/on time and baking timer by a touch screen or select default programs. In this system, all operations can be saved and it is possible to set the machine and control its performance by the server system.

B) Mechanical System: In this system, heat is regulated by a Thermostat and all control keys set by operator.

Features:

- Placing the product or dough on the dimples and bumps gray cast iron (according to oven temperature)
- Controlling the steam resulting from evaporation of dough according to the baking cabin design
- Using a special type of Stainless Steel for food industry to make the baking cabin
- Long durability and nice taste and smell of the bread like the traditional one

Advantages:

- Minimizing the required space
- Maximum Consumption of gas 65m^3 /T and gasoline 60L/T
- Low Fuel Consumption due to suitable insulation
- Hygienic surface for baking
- Using of a light and short baker's peel for flattening dough
- Baking bread with same color and in favorite sizes by moving the peel in reverse side of plate
- Equipped with temperature and speed electrical control system
- Holder of Iranian National Standard, CE marking and ISO 9001-2008 certificate

Model	Dimension (cm)			Baking capacity in 8 Hours (Kg)	Motor Power (kw)	Voltage (V)	Fuel Consumption/T		Cast Iron		Required Workers
	Length	Width	Height				Type	Amount	Type	Length (cm)	
MBI P 320 85 CIK New Look	370	320	235	900-1100	0.75	220	Gas Gasoil	50 M3 46.7 L	Bumpy	85	3
MBI P 320 85 CIK Old Look	320	320	215	900-1100	0.75	220	Gas Gasoil	50 M3 46.7 L	Bumpy	85	3