

Tunnel Oven is produced in different dimensions with indirect heat for baking soft and dry Lavash breads automatically and semi-automatically. Unique design and excellent engineering and high strength are its specifications.

Baking tunnel is equipped with inverter and thermometer that belt's speed and temperature of tunnel are regulated by them and the bread is baked with high quality. The last cutter of bread is made of special material according to customer's request, this device can be equipped with separate motor and inverter to cut bread in desired sizes.

Baked breads are collected in a steel basket at the end of tunnel. If there is an automatic cooling band that equipped with some fans and one inverter, breads be transferred to it for cooling.

The belt is made of steel, stainless steel or cast iron.

It is advised that shorter tunnel is better to maintain humidity and softness of Lavash, also the longer tunnel and using of cooling band is better to removing the humidity for baking dry Lavash.

In Automatic state, there is an automatic extruder that equipped with Inverter and located at the beginning of the line and dough is transferred to the baking surface like a ribbon. The extruder is provided with inverter that regulates the output speed of dough.

If the tunnel is used for baking Lavash semi-automatically, the extruder and the cutter are not needed and a tunnel with more wide is advised..

Thermal system:

In this machine, the required heat for baking which is spread under the baking plate 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). The tunnel Installed thermostat helps to setting temperature.

Electrical System:

The Electrical Control System of Tunnel oven 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.

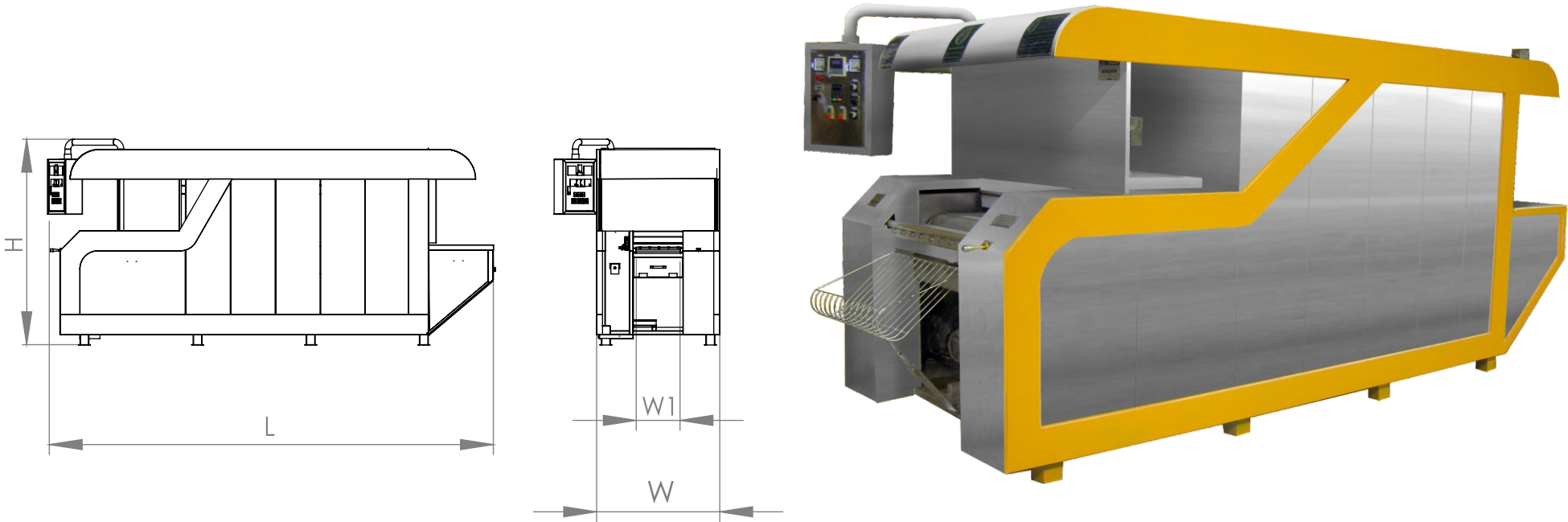
B) Mechanical System: In this system, heat is regulated by a Thermostat and all control keys set by operator.

Features:

- Controlling the steam resulting from the 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, nice smell and taste of the bread

Advantages:

- High efficiency of production
- Minimizing hand working in baking bread
- Minimizing of bread wastes
- Maximum consumption of gas 90m3 /T and gasoline 80L/T
- Low Fuel Consumption due to suitable insulation
- Hygienic surface for baking
- Equipped with temperature and speed electrical control system
- Holder of Iranian National Standard, CE marking and ISO 9001-2008 certificate



Model	Dimension (cm)			Conveyor		Baking capacity in 8 Hours (Kg)	Motor Power (kw)	Voltage (V)	Fuel Consumption/T		Required Workers
	Length (L)	Width (W)	Height (H)	Width(cm) (W1)	Type				Type	Amount	
MBI T 7800 CI/CS/CCIP 50 L 410	410	125	210	50	Steel /Galvanized/ Cast iron	800	1.1 2.2	220	Gas / Gasoil	80~90 m3 70~80 L	2
MBI T 7800 CI/CS/CCIP 80 L 410	410	160	210	80	Steel /Galvanized/ Cast iron	1300	1.1 2.2	220	Gas / Gasoil	80~90 m3 70~80 L	2
MBI T 7800 CI/CS/CCIP 50 E/L 475	475	125	210	50	Steel /Galvanized/ Cast iron	1000	1.1 2.2	220	Gas / Gasoil	80~90 m3 70~80 L	2
MBI T 7800 CI/CS/CCIP 80 E/L/H 475	475	160	210	80	Steel /Galvanized/ Cast iron	1000-1500	1.1 2.2	220	Gas / Gasoil	80~90 m3 70~80 L	2-4
MBI T 7800 CI/CS/CCIP 50 E/L 620	620	125	210	50	Steel /Galvanized/ Cast iron	1200	1.1 2.2	220	Gas / Gasoil	80~90 m3 70~80 L	2
MBI T 7800 CI/CS/CCIP 80 E/L/H 620	620	160	210	80	Steel /Galvanized/ Cast iron	1500-2000	1.1 2.2	220	Gas / Gasoil	80~90 m3 70~80 L	2-4

Tunnel Oven is produced in different dimensions with indirect heat for baking Barbary and Tafton breads automatically and semi-automatically. Unique design, excellent engineering and high strength are its specifications.

Baking tunnel is equipped with inverter and thermometer that belt's speed and temperature of tunnel are regulated by them and the bread is baked with high quality. The last cutter of bread is made of special material according to customer's request, this device can be equipped with separate motor and inverter to cut bread in desired sizes.

Baked breads are collected in a steel basket at the end of tunnel. If there is an automatic cooling band that equipped with same fans and one inverter, breads be transferred to it for cooling.

The belt is made of steel, stainless steel or cast iron.

In Automatic state, there is an extruder that equipped with inverter and located at the beginning of the line and dough is transferred to the baking surface by a peel (1 or 2 rows) like a ribbon. The extruder is provided with inverter that regulates the output speed of the dough.

If the tunnel is used for baking Barbary and Tafton semi-automatically, the extruder and the cutter are not needed and a tunnel with more wide is advised.

Thermal system :

In this machine, the required heat for baking which is spread under the baking plate 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). The tunnel Installed thermostat helps to setting temperature.

Electrical System:

The Electrical Control System of Tunnel oven 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.

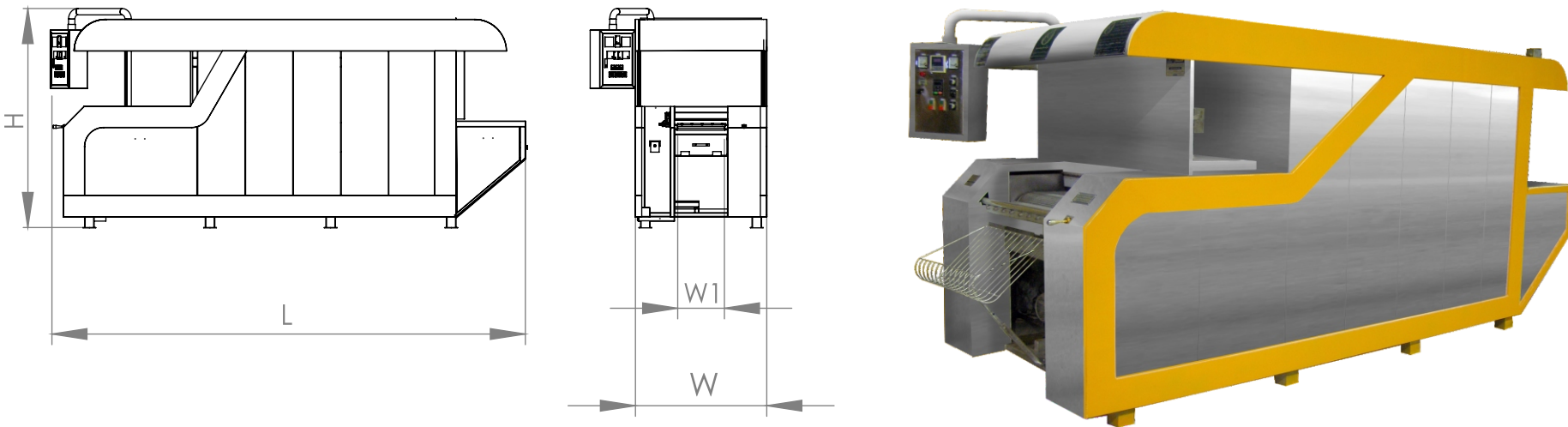
B) Mechanical System: In this system, heat is regulated by a Thermostat and all control keys set by operator.

Features:

- Controlling the steam resulting from the 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, nice smell and taste of the bread

Advantages:

- High efficiency of production
- Minimizing hand working in baking bread
- Minimizing of bread wastes
- Maximum consumption of gas 90m3 /T and gasoline 80L/T
- Low Fuel Consumption due to suitable insulation
- Hygienic surface for baking
- Equipped with temperature and speed electrical control system
- Holder of Iranian National Standard, CE marking and ISO 9001-2008 certificate



Model	Dimension (cm)			Conveyor		Baking capacity in 8 Hours (Kg)	Motor Power (kw)	Voltage (V)	Fuel Consumption/T		Required Workers
	Length (L)	Width (W)	Height (H)	Width(cm) (W1)	Type				Type	Amount	
MBI T 7800 CI/CS/CCI 50 E 475	475	125	210	50	Steel /Galvanized/ Cast iron	1000	1.1 2.2	220	Gas / Gasoil	80~90 m3 70~80 L	2
MBI T 7800 CI/CS/CCI 80 E/H 475	475	160	210	80	Steel /Galvanized/ Cast iron	1000-1500	1.1 2.2	220	Gas / Gasoil	80~90 m3 70~80 L	2-4
MBI T 7800 CI/CS 100 E/H 475	475	180	210	100	Steel /Galvanized	1400-1900	1.1	220	Gas / Gasoil	80~90 m3 70~80 L	2-4
MBI T 7800 CI/CS/CCI 50 E 620	620	125	210	50	Steel /Galvanized/ Cast iron	1200	1.1 2.2	220	Gas / Gasoil	80~90 m3 70~80 L	2
MBI T 7800 CI/CS/CCI 80 E/H 620	620	160	210	80	Steel /Galvanized/ Cast iron	1500-2000	1.1 2.2	220	Gas / Gasoil	80~90 m3 70~80 L	2-4
MBI T 7800 CI/CS 100 E/H 620	620	180	210	100	Steel /Galvanized	2000-2500	1.1	220	Gas / Gasoil	80~90 m3 70~80 L	2-4
MBI T 7800 CI/CS 120 E/H 620	620	210	210	120	Steel /Galvanized	2500-3000	1.1	220	Gas / Gasoil	80~90 m3 70~80 L	2-4
MBI T 7800 CI/CS/CCI 80 E/H 800	800	160	210	80	Steel /Galvanized/ Cast iron	2000-2500	1.1 2.2	220	Gas / Gasoil	80~90 m3 70~80 L	2-4
MBI T 7800 CI/CS 100 E/H 800	800	180	210	100	Steel /Galvanized	2600-3100	1.1	220	Gas / Gasoil	80~90 m3 70~80 L	2-4
MBI T 7800 CI/CS 120 E/H 800	800	210	210	120	Steel /Galvanized	3500-4000	1.1	220	Gas / Gasoil	80~90 m3 70~80 L	2-4

Tunnel Oven is produced in different dimensions with indirect heat for baking Sangak bread automatically and semi-automatically. Unique design, excellent engineering and high strength are its specifications.

Baking tunnel is equipped with inverter and thermometer that belt's speed and temperature of tunnel are regulated by them and bread is baked with high quality. The last cutter of bread is made of special material according to customer's request, this device can be equipped with a separate motor and inverter to cut breads in desired sizes.

Baked breads are collected in a steel basket at the end of tunnel. If there is an automatic cooling band that equipped with some fans and one inverter, breads be transferred to it for cooling.

The belt is made of dimpled and bumped stainless steel or cast iron.

In Automatic state, there is an automatic extruder that equipped with inverter and located at the beginning of the line and dough is transferred on dimpled and bumped surface by a baker's peel(1 or 2 rows) like a ribbon and bake sangak with traditional taste. The extruder is provided with inverter that regulates the output speed at dough.

If the tunnel is used for baking Sangak semi-automatically, the extruder and the cutter are not needed and a tunnel with more wide is advised.

Thermal system:

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

Electrical System:

The Electrical Control System of Tunnel oven can be provided in two ways:

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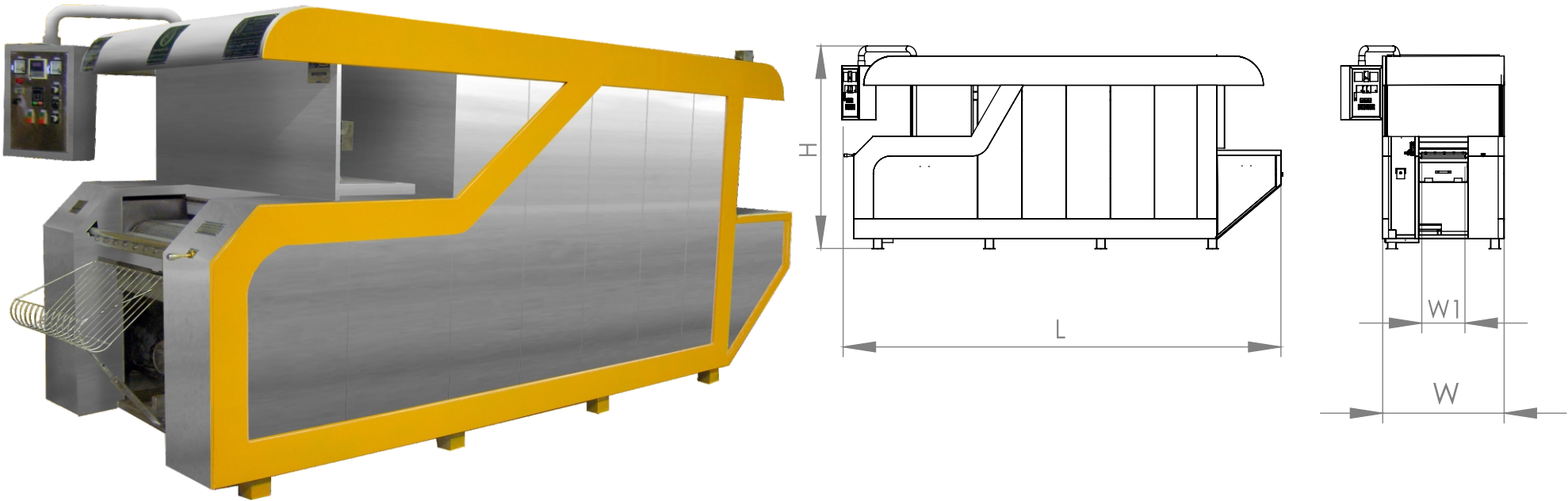
B) Mechanical System: In this system, heat is regulated by a thermostat and all control keys set by operator.

Features:

- Controlling the steam resulting from the evaporation of dough according to the baking cabin design
 - Using a special type of Stainless Steel appropriate for food industry to make the baking cabin
- Long durability, nice smell and taste of the bread

Advantages:

- High efficiency of production
- Minimizing hand working in baking bread
- Minimizing of bread wastes
- Maximum consumption of gas 90m3 /T and gasoline 80L/T
- Low Fuel Consumption due to suitable insulation
- Hygienic surface for baking
- Equipped with temperature and speed electrical control system
- Holder of Iranian National Standard, CE marking and ISO 9001-2008 certificate



Model	Dimension (cm)			Conveyor		Baking capacity in 8 Hours (Kg)	Motor Power (kw)	Voltage (V)	Fuel Consumption/T		Required Workers
	Length (L)	Width (W)	Height (H)	Width(cm) (W1)	Type				Type	Amount	
MBI T 7800 CCIK 50 E 475	475	125	210	50	Cast Iron	1000	2.2	220	Gas / Gasoil	80~90 m3 70~80 L	2
MBI T 7800 CCIK 80 E/H 475	475	160	210	80	Cast Iron	1000-1500	2.2	220	Gas / Gasoil	80~90 m3 70~80 L	2-4
MBI T 7800 CCIK 50 E 620	620	125	210	50	Cast Iron	1200	2.2	220	Gas / Gasoil	80~90 m3 70~80 L	2
MBI T 7800 CCIK 80 E/H 620	620	160	210	80	Cast Iron	1500-2000	2.2	220	Gas / Gasoil	80~90 m3 70~80 L	2-4