



BHAGWANI BAKERY MACHINES PVT. LTD.



Consultant of Turnkey Projects
for Bakery Industry



Company Profile

WHO WE ARE

- A catalyst to your business growth. We deeply understand how businesses grow.
- Every Organization needs the Source of Guidance who uplifts their ability, increases efficiency, minimizes the investments and creates a passion for growth.
- We are all about providing a better way, a better technology and a better mechanism to increase the efficiency and productivity of your business.
- We bridge the gap between the Enterprise and the Modern Techniques of manufacturing to unleash the hidden Potential within the Enterprise.
- We are passionate about providing professional, innovative solutions that are value for money and enable our clients to achieve their strategic goals.

ABOUT US

- Bhagwani Bakery Machines Pvt Ltd remarkable strength is undoubtedly its range of products. The durability and quality of all its products is undisputable. We have a comprehensive range of bakery products that caters to a variety of uses.
- Precision engineered, our wide range of products is valued by our esteemed clients. Foremost aim of our organization is to deliver defect free range at clients end. Our products are well tested before they reach our customers. With our turnkey solutions, we try to attain maximum client satisfaction. Further, we can customize the products without compromising on the products as per their demands.
- Our company is well equipped with the essentials of all Business Infrastructure and warehouses i.e. Human Resource and Largest stock of Bakery Machines. Through continuous efforts and a Quality Conscious Attitude, an approach toward Total Quality Management, our Products reflect our Business Strategy and Mission Statement: "To provide to our customers, the One Stop Solution for all their Food and Bakery Machinery requirements, with the best cost effective

with the best cost effective and efficient Solutions available, through an approach that the Customer satisfaction is of utmost Importance" Dough Processing, Mixing, Sheeting and Baking are the core activities of any Baking Industry, and the success of the same depends on the performance of the equipments used. We have a complete range of catering to this requirement.

- We provide a better way, better technology, and a better insight to increase the efficiency and productivity of your business. We focus development of a company as an organization with better leaders, innovators and out of the box thinkers.
- Our consulting group is a full fledge business consulting and management firm, providing clients With all-round, hand-on support in building systems, expanding business and providing effective solutions.

OUR SCOPE

- Standardization
- Deeper observation
- Focused improvement

SERVICES-WHAT WE CAN DO....

- Identifying Projects
- Cost Effective Solutions
- Plant Setup
- Factory Lay-Out
- Quality Improvement
- Productivity Enhancement Program
- Technical Consulting
- System Building
- Bakery Process Enhancement
- Bakery Product Recipes
- Product Cost
- Quality System
- Product Packaging
- Manufacturing Planning & Optimization
- Automation & Mechanization
- Manufacturing Cost



Spiral Mixer

Features

- Besides digital control panel, manual panel is equipped in case the former one has problems.
- Excellent match between hook and bowl.
- ABS plastic cover and safety grids cover for choice(SM-25, ABS safety cover only)
- CE approval and ETL approval



BBM-50



BBM-50T



BBM-120T



BBM-200T

Model		BBM2-50	BBM2-50T	BBM2-80T	BBM2-120T	BBM-200T
Capacity(kg)	Flour	25	25	50	75	125
	Dough	50	50	80	120	200
Power(kw)	Spiral	3	3	4.5	9	12
	Bowl	-	0.37	0.75	0.55	1.5
Spiral Speed (rpm)	1st Speed	135	135	125	110	98
	2nd Speed	270	270	250	220	196
Bowl Speed (rpm)	1st Speed	12.8	17.8	17.2	13	11
	2nd Speed	25.5	17.8	17.2	13	11
Weight(kg)		240	320	385	610	1300
Dimension(mm)	Width	600	640	765	825	980
	Depth	930	1080	1280	1470	1580
	Heigh	1190	1220	1330	1520	1580



Planetary Mixer



BBM-5L



BBM-10L

Stepless Speed Change Planetary Mixer

Model	BBM-5L	BBM-10L
Capacity(L)	5	10
Agitator Speed(rpm)1st-10th	0-300	148/307/509
Power(kw)	0.18	0.25
Outside Dimension(mm)	Width	38
	Depth	43
	Height	70
Weight(kg)	10.5	65
Standard Attachment	bowl,beater,hook and whipping ball	
Option	safety grids	



BBM-201



BBM-401

Belt Drive Planetary Mixer Series

Model	BBM-201	BBM-401
Capacity(L)	20	40
Agitator Speed (rpm)	127/287/534	105/208/404
Power(kw)	0.375	0.75
Outside Dimension(mm)	Width	620
	Depth	670
	Height	1000
Weight(kg)	100	170
Standard Attachment	bowl,beater,hook and whipping ball	
Option	safety grids	

Standard Attachment



Hook



Whipping Ball



Beater



Dough Modular & Long Modular



Long Moulder

	Capacity
Production Capacity	up to 2400 pcs / hr
Scaling Range	200-2000 gm
Max Dough Length	100mm to 420mm
Rolled Dough Dia	30mm to 100 mm
Overall Dimension (WXDXH) in mm	3000X710X1780
weight	450 kg
Power	1 kW (415 VAC, 50 Hz)

Dough Moulder

	Capacity
Production Capacity	2000 pcs / hr
Scaling Range	100 to 400 Gm
Max Dough Length	100 mm to 300 mm
Rolled Dough Dia	30mm to 100 mm
Overall Dimension (WXDXH) in mm	690X2030X1440
weight	235
Power	0.75 kW (415 VAC, 50 Hz)

Model		BBM-307
Working Efficiency(pcs/h)		2000
Dough Weight(g)		50-600
Working Width (mm)		380
Roller Gap Adjustment(mm)		1-25
Dimension(mm)	Width	680
	Depth	1680
	Height	1100
Power(kw)		0.75
Weight(kg)		220



Hydraulic Divider



Hydraulic Divider

Model		D20	D16
Number of Division		20	16
Weight Range per Piece (g)		100-800	125-1000
DoughCapacity(kg)		16	16
Dough Vessel		Round	Round
Power(kw)		1.5	1.5
Dimension(mm)	Width	620	600
	Depth	810	810
	Height	1100	1100
Weight(kg)		350	350
Standard Attachment		4 short cleaning-assistant pipes	



Conical Rounder



BBM-10



BBM-20

Conical Rounder

Model		BBM-10	BBM-20
Capacity(pcs/h)		2000	4500
Dough Track Length(m)		3.4	5.8
Dough Weight Range(g)		200-1200	200-1200
Power(kw)		0.75	0.75
Dimension(mm)	Width	1000	1200
	Depth	1200	1300
	Height	1100	1700
Weight(kg)		320	450



Dough Sheeter

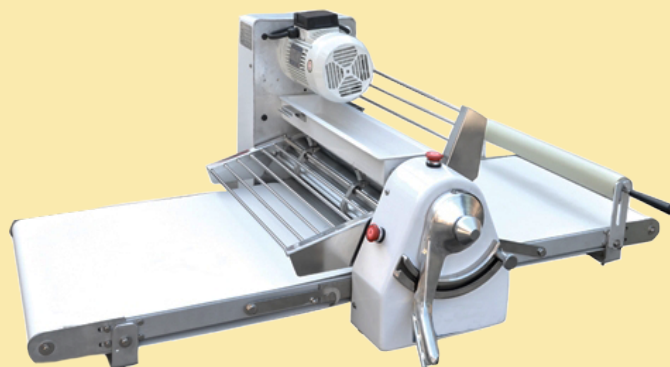


BBM-630E

Model		BBM-630E
Type		Floor Model
Working Width(mm)		585
Conveyer Table Length(mm)		1400
Gap between Rollers(mm)		0.3-50
Dimension(mm)(machine tables are in working position)	Width	3540
	Depth	1040
	Height	1270
Dimension(mm)(machine tables are folded up)	Width	2048
	Depth	1040
	Height	2000
Power(kw)		0.75
Weight(kg)		260



BMM-520F



BMM-520S

Model		BBM-520F	BBM-520S
Type		Floor Model	Table Model
Working Width(mm)		500	500
Conveyer Table Length(mm)		980	670
Gap between Rollers(mm)		0.3-30	0.3-30
External Dimension(mm)(machine tables are in working position)	Width	2610	1460
	Depth	1030	940
	Height	1170	580
External Dimension(mm)(machine tables are folded up)	Width	1200	850
	Depth	1030	940
	Height	1750	580
Power(kw)		0.55	0.55
Weight(kg)		168	100



Volumetric Dough Divider



Volumetric Dough Divider Single Pocket	Capacity
Dough Dividing Capacity	550 to 1400 pcs / hr
Scaling Range	200-1200 gm
Power	0.78 kW (415 VAC, 50 Hz)
Oil Consumption	0.5 (1000 Pcs/h)
Overall Dimension (WDXH) in mm	1410X470X1650
weight	500 kg

Volumetric Dough Divider Single Pocket	Capacity
Dough Dividing Capacity	550 to 1400 pcs / hr
Scaling Range	200-1200 gm
Power	0.78 kW (415 VAC, 50 Hz)
Oil Consumption	0.5 (1000 Pcs/h)
Overall Dimension (WDXH) in mm	1410X470X1650
weight	500 kg



Convection Oven



BBM-705G



BBM-710G

Model		BBM-705G	BBM-710G
Capacity(number of trays)		5	10
Tray Size(mm)		400X600	400X600
Shelf Clearance(mm)		90	90
Dimension(mm)	Width	810	810
	Depth	1253	1253
	Height	840	1390
Weight(kg)		210	270
Electric Power (kw)		0.5	1
Thermal Output (kcal/h)		8730	17500
Chamber Plate		stainless steel plate	
Outside Plate	Front Side	stainless steel plate	
	Other Sides	aluminum & zinc-coated steel plate	



BBM-705E



BBM-710E

Electrical Convection Oven Series

Model		BBM-705E	BBM-710E
Capacity(number of trays)		5	10
Tray Size(mm)		400×600	400×600
Dimension(mm)	Width	780	780
	Depth	1253	1253
	Height	590	1140
Weight(kg)		136	220
Total Power(kw)		9.5	19
Chamber Plate		Stainless Steel Plate	
Outside Plate	Front Side	Stainless Steel Plate	
	Other Sides	Aluminum & zinc-coated steel plate	
Gap of Trays(mm)		90	



Bun Divider

Semi-Automatic Bun Divider

Model		BBM-330	BBM-936
Number of Division		30	36
Dough Weight Range(g)		30-100	20-70
Power(kw)		0.75	0.75
Dimension(mm)	Width	650	650
	Depth	710	710
	Height	2050	2050
Weight(kg)		340	340
Standard Attachments		Three Plastic Module Plates	



BBM-330 / 936

Automatic Bun Divider

Model		BBM-330A
Number of Division		30
Dough Weight Range(g)		30-100
Power(kw)		1.1
Dimension(mm)	Width	800
	Depth	600
	Height	1600
Weight(kg)		560
Standard Attachments		Three Plastic Module Plates



BBM-330A



Proofer

Model		BBM100	BBM200
Capacity(number of racks)		4	8
Rack Size(mm)		675×810×1800	675×810×1800
Dimension(mm)	Width	563	732
	Depth	230	230
	Height	1650	1650
Weight(kg)		80	90
Power(kw)		4	8



BBM-2R



BBM-4R



BBM-100

Proofer Specification:

Model	No of Trolley	Temp. Range	Connected Load	Weight (Kg)	Humidity
B-220	8 Trolley	Ambient to 50 C	6.2 kW	1500	Ambient to 95%
B-180	8 Trolley	Ambient to 50 C	6.2 kW	1200	Ambient to 95%
B-170	4 Trolley	Ambient to 50 C	5.2 kW	700	Ambient to 95%
B-130	4 Trolley	Ambient to 50 C	5.2 kW	450	Ambient to 95%
B-110	2 Trolley	Ambient to 50 C	5.2 kW	400	Ambient to 95%
B-90	2 Trolley	Ambient to 50 C	2.6 kW	250	Ambient to 95%
B-80	2 Trolley	Ambient to 50 C	2.6 kW	200	Ambient to 95%



INDUSTRIAL PLANETARY MIXERS

Model	Dry flour Capacity	Total Dough Capacity	Power load KW
BBM-45 (MS+SS)	8kg	15kg	3
BBM-80 (MS+SS)	15kg	30kg	5
BBM-140 (MS+SS)	25kg	50kg	7.5
BBM-45 (FULL SS)	8kg	15kg	3
BBM-80(FULL SS)	15kg	30kg	5
BBM-140(FULL SS)	25kg	50kg	7.5



COOKIES DROP & WIRE-CUT MACHINES

Model No	No. of Nozzles	Tray width required WXL	Max. Production per capacity/hr	Power load KW
Magic Wire-cut	5	12"X18"	60Kg	2
Mini Magic	5	12"X18"	60Kg	2
SA-5	5	12"X18"	100kg	2.5
HS DSA-6	6	16"X 24"	150kg	3
HS DSA-7	7	18"X27"	175kg	3
HS DSA-8	8	20"X27"	200kg	3
HS DSA- 9	9	24"X16"	225kg	3.5
HS DSA-12	12	32"X24"	300kg	4.5



Rotary Rack Oven

Oven Specification:

Model	Dimension(WXDXH)	Max Temp.	Connected Load	Weight (Kg)
BBM-220	142"X105"X95"	300 C	6.2 kW (8.5 HP) (415 VAC, 50 Hz)	4000
BBM-180	119"X89"X95"	300 C	4.5 kW (6.2 HP) (415 VAC, 50 Hz)	3000
BBM-170	111"X83"X95"	300 C	4.5 kW (6.2 HP) (415 VAC, 50 Hz)	2500
BBM-130	84"X69"X95"	300 C	2.75 kW (4 HP) (415 VAC, 50 Hz)	1950
BBM-110	77"X63"X95"	300 C	2.75 kW (4 HP) (415 VAC, 50 Hz)	1650
BBM-90	64"X55"X95"	300 C	2 kW (2.5 HP) (415 VAC, 50 Hz)	1400
BBM-80	64"X55"X87"	300 C	1.5 kW (2 HP) (220/415 VAC, 50 Hz)	1200



Capacity of the Oven:

Model & Tray size	Capacity per Batch					
	Bread 400 Gm	Buns	Dry Rusk	Sponge Cake	Biscuits	Kharis
BBM-220 Tray Size: 23.5"X31.5"	840 Loaves 4TrolleysX14Shelves	2520 Nos 4Trolley,72 Trays	100 to 112 Kg As Buns	300 Kg 4Trolley, 56 Trays	112 Kg As Buns	68 Kg As Buns
BBM-180 Tray Size: 18"X27"	672 Loaves 4TrolleysX14Shelves	1728 Nos 4Trolley,72 Trays	72 Kg As Buns	212 Kg 4Trolley, 56 Trays	80 Kg As Buns	48 Kg As Buns
BBM-170 Tray Size: 23.5"X31.5"	420 Loaves 2TrolleysX14Shelves	1260 Nos 2Trolley,36Trays	50 to 56 Kg As Buns	150 Kg 2Trolley, 28 Trays	56 Kg As Buns	34 Kg As Buns
BBM-130 Tray Size: 18"X27"	336 Loaves 2TrolleysX14Shelves	864 Nos 2Trolley,36 Trays	36 Kg As Buns	106 Kg 2Trolley, 28 Trays	40 Kg As Buns	24 Kg As Buns
BBM-110 Tray Size: 23.5"X31.5"	210 Loaves 1TrolleysX14Shelves	630 Nos 1Trolley,18Trays	25 to 28 Kg As Buns	75 Kg 1Trolley, 14 Trays	28 Kg As Buns	17 Kg As Buns
BBM-90 Tray Size: 18"X27"	168 Loaves 1TrolleysX14Shelves	432 Nos 1Trolley,18Trays	18 to 20 Kg As Buns	53 Kg 1Trolley, 14 Trays	20 Kg As Buns	12 Kg As Buns
BBM-80 Tray Size: 18"X27"	120 Loaves 1TrolleysX10Shelves	336 Nos 1Trolley,14Trays	13 to 14 Kg As Buns	38 Kg 1Trolley, 10 Trays	15 to 16 Kg As Buns	9 Kg As Buns