



BHAGWANI BAKERY MACHINES PVT. LTD.

An ISO 9001:2015 CERTIFIED COMPANY (CIN : U29253GJ2016PTC086323)

Reg. Ofc. : 215, Trade Centre, Nr. Hotel Adina Palace, Valsad. Gujarat (INDIA) - 396001.

Contact No: 02632-244016,+919377967016,E-mail:projects@bhagwanibakerymachines.co.in

Bakery Machines. Uses & Selection according to Plant Capacity

SR NO	MACHINE	MACHINE	CAPAC
1	Flour Shifter	For Filtration/Sieving Flour ,	Kg per Minute
2	Spiral Mixer	For Mixing Hard Dough	In Kg of Ready Dough
3	Rack Oven	For Baking Taking Our Moisture From The Finish Dough .	1. No of Trolley (Single, Double, Four) 2. Size and No of Tray 3. Source of Fuel (Diesel or Electric)
4	Deck Oven	For Baking Muffins and Dry Cakes	1. No of Deck 2. Size and No of Tray 3. Source of Fuel (Gas or Electric)
5	Dough Sheeter	For Khari And Puff Making Sheeting The Flour (Flatting The Dough)	1. Model : Floor, Table, Heavy Duty, Oil Dipped Gear Box 2. Working Width 3. Conveyor Table Length 4. Gap Between Roller
6	Planetary Mixer	For Cakes And Cookies /batter	1. In Liter if batter mixing for Cake 2. In Kg if batter mixing for Cookie
7	Dough Moulder	For Moulding Shape Long	1. Model : Long, Banquette, Mini 2. No of Pieces per hour 3. Dough Weight Range in Gms 4. Working width in mm 5. Roller Gap in mm
8	Dough Divider	For Dividing The Dough In To The Volume Weight You Required	1. Dough Weight Range (in Gms) 2. No of Pocket (1,2,4) 3. No of Division (For Hydraulic Divider)
9	Auto Conveyer	For Transferring The Dough Balls	
10	Bread Slicer (Table Model)	For Slicing The Bread & Rusk (Toast)	1. Max Dimension of Bread 2. Thickness of Slicer 3. No of Bread Loaves sliced in Hour
11	High Speed Bread Slicer	For Slicing 3000 The Bread & Rusk (Toast) Per Hour	1. Max Dimension of Bread 2. Thickness of Slicer 3. Vibrating Frequency of Blade 4. No of Bread Loaves sliced in Hour
12	Slow Speed Mixer	For Kneading(Soft Dough) Puff Material	In Kg of Ready Dough
13	Medium Bread Slicer	For Slicing 5000 The Bread & Rusk (Toast) Per Hour	1. Max Dimension of Bread 2. Thickness of Slicer 3. No of Bread Loaves sliced in Hour
14	1st Proofer (Intermediate Proofer)	For Any Foregh Material By Radiation.	1. Pocket Quantity 2. Resting Time in Minutes
15	Final Proffer	For Fermentation Process.	1. No of Rack 2. No of Trolley 3. Tray Size 4. No of Door 5. Optimal temperature conditions in deg C 6. Humidity in Rh
16	Packing Machine	For Packing	According to Choice