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## BHAGWANI BAKERY MACHINES PVT. LTD.

## An ISO 9001:2015 CERTIFIED COMPANY

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## **Step For Rusk**

1st Step:- Flour Shifting

2<sup>nd</sup> Step:- Flour Mixing

3rd Step:- Flour Lifting Bowl

4th Step:- In To The Divider

5th Step: Dividing Into Dough Ball

6th Step:- Dividing Intermediate Proffer Radiation

7th Step: - Moulding

8th Step:- Move On Auto conveyer

9th Step:-Final Proffer

**10**<sup>th</sup> **Step :-** Put On Swing Tray Oven By Conveyers

11th Step:- Fully Baked To Be Placed By Conveyers In To Cooling Tunnel

**12**<sup>th</sup> **Step :-** After Cooling For Cutting Conveyers

13th Step:- After Cutting For Slicing On Conveyers

14th Step:- Web Panner

15th Step:- Baked In Tunnel Oven Or Rack Oven

**16**th **Step:-** Cooling Conveyers

17th Step:- Stacker

**18**<sup>th</sup> **Step :-** Metal dictator

**19**th **Step**:- Packing

20th Step:-Cartoon

21st Step:- Cartoon On Conveyers For Still Stacking

22<sup>nd</sup> Step:- Dispatch