
BAKRICO
Bakery Equipment

Large Automatic Arabic Pita Bread Machine
Stainless Steel - Triple Output
Model P100S

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P100S LARGE STAINLESS STEEL AUTOMATIC ARABIC PITA BREAD MACHINE

Loaf Diameter: 15 to 30 cm

Loaf Thickness: 2 to 8 mm

Capacity: 7,500 to 9,000 Loaves/Hour

Line's Width: 100 cm

Dough Output: Triple

Installation Area LxW: 25 x 15 m

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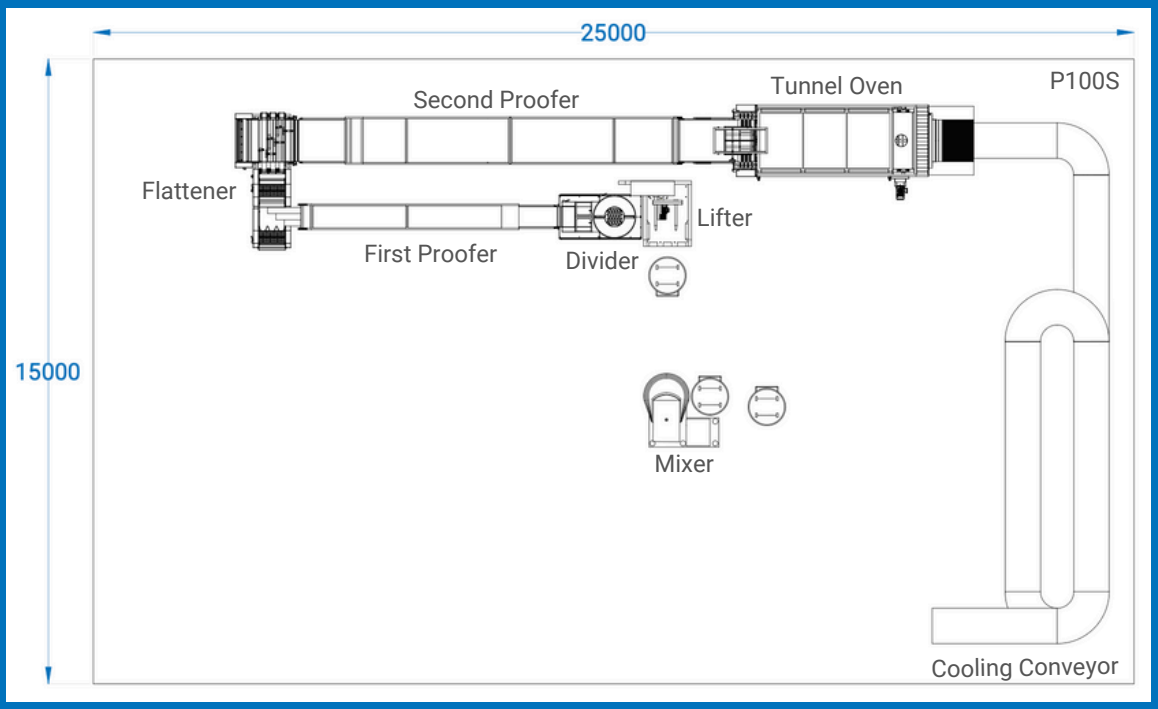
GENERAL SPECIFICATIONS



BakriCo provides a customized CAD drawing based on the dimensions of the location prior to manufacturing the machines.

- For European countries, machines are in compliance with CE regulations.
- For the United States of America, machines are in compliance with UL regulations.
- For Canada machines are in compliance with CSA regulations.
- BakriCo's quality management system is in compliance with ISO 9001:2015.
- The chassis and covers of the machine are made of AISI 304 stainless steel.
- All mechanical parts are covered with AISI 304 stainless steel sheets.
- All safety guards are made of transparent polycarbonate sheets and AISI 304 stainless steel sheets.
- All components in contact with dough and flour are made of food grade materials.
- All components are easily accessible for cleaning and maintenance.

AUTOMATIC DOUGH DIVIDER STAINLESS STEEL - MODEL PL.DD.S

Equally cuts dough into leveled dough balls.
Dough Weight: 50 to 150 grams.
Hopper Capacity: 160 kg.
Output: Triple.

- The dough is placed in a stainless steel conical rotary hopper.
- The rotary hopper has 2 polyamide blades to prevent dough from sticking to the sides.
- An aluminum basin and spiral extruder are used to remove air bubbles from the dough.
- The dough exits through 3 outlets fitted with removable molding rings to control its size.
- The dough's weight can be manually controlled by adjusting the position of the proximity sensors through a marked lever.
- The dough is cut using pneumatic cylinders with attached stainless-steel blades, that are activated by the proximity sensors.
- The stainless-steel duster flours the pressing cylinder that levels the dough balls. It can be adjusted using a lever to control the amount of flour being dusted.
  - A drawer collects excess flour.
- The control panel that operates the machine is designed with the following:
  - It is equipped with IP65 degree of protection.
  - All components installed will conform to the country's regulations.
  - A counter displays the number of dough pieces being cut.
  - The production speed can be controlled through a frequency control knob on a digital keypad.
  - It can be moved and positioned to accommodate for different locations.
- An emergency button is installed on both the machine and the control panel.
- The Divider is designed with a pneumatic cylinder to lift the hopper and remove the spiral extruders to facilitate cleaning. This should be done on a daily basis.
- The dough is transferred on a felt conveyor belt into the Automatic First proofer.
- The Dough Divider weighs 550 kg.
- Power Supply:

Distribution System	EU (50 Hz)	US (60 Hz)
Three-Phase Power Circuit	220-380V	110-220 V
Power	2.2 KW / 3 Horsepower	
Current	10 A	

AUTOMATIC FIRST PROOFER STAINLESS STEEL - MODEL PL.FP.S

Accurately ferments dough balls for a specific duration under minimal observation.
Proofer Length: 5.25 m.
Proofer Capacity: 750 leveled dough balls.

- The dough balls are conveyed in an isolated chamber, consisting of 7 continuous felt conveyer belts, to ferment the dough.
  - The required proofing duration ranges from 10 to 20 minutes.
  - The food grade felt conveyor belts used are designed to prevent the dough from sticking.
- Transparent polycarbonate sliding panels seal the chamber to preserve the heat and facilitate supervision during the fermentation process.
- The control panel that operates the machine is designed with the following:
  - The controls of the First Proofer are located on the control panel of the Dough Divider.
  - It is equipped with IP65 degree of protection.
  - All components installed will conform to the country's regulations.
  - The fermenting speed can be controlled through a frequency control knob on a digital keypad.
  - Equipped with an emergency switch
  - It can be moved and positioned to accommodate for different locations.
- Dough balls are transferred into the Automatic Dough Flattener.
- The first proofer weighs 800 kg.
- Power Supply:

Distribution System	EU (50 Hz)	US (60 Hz)
Three-Phase Power Circuit	220-380V	110-220 V
Power	1.5 KW / 2 Horsepower	
Current	7.5 A	

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AUTOMATIC DOUGH FLATTENER STAINLESS STEEL - MODEL PL.DF.S

Flattens fermented dough balls into dough sheets.
Dough Sheet Thickness: 2 to 8 mm.
Dough Sheet Diameter: 15 to 30 cm.
Output: Triple.

- The fermented dough balls go through four flattening stages to form precise dough sheets with a desired thickness and diameter.
  - Two felt pressing cylinders, which can be manually adjusted by their corresponding handles.
  - Two hard chrome-plated rolling cylinders, which can be manually adjusted by their corresponding handles.
  - The shape of the dough sheet can be either circular or oval, depending on the customer's request.
- The stainless-steel duster flours the pressing cylinder that levels the dough balls. It can be adjusted using a lever to control the amount of flour being dusted.
  - A drawer with casters collects excess flour.
- Proximity sensors activate the pneumatic cylinders to push the dough sheets to the next conveyor belt.
- The control panel that operates the machine is designed with the following:
  - It is equipped with IP65 degree of protection.
  - All components installed will conform to the country's regulations.
  - The production speed can be controlled through a frequency control knob on a digital keypad.
  - It can be moved and positioned to accommodate for different locations.
- An emergency button is installed on both the machine and the control panel.
- Dough sheets are transferred into the Automatic Second Proofer.
- The Dough Flattener weighs 900 kg.
- Power Supply:

Distribution System	EU (50 Hz)	US (60 Hz)
Three-Phase Power Circuit	220-380V	110-220 V
Power	1.5 KW / 2 Horsepower	
Current	7.5 A	

AUTOMATIC SECOND PROOFER STAINLESS STEEL - MODEL PL.SP.S

Accurately proofs the dough sheets for a specific duration under minimal observation.
Proofer Length: 8m.
Proofer capacity: 1,100 dough sheets.

- The dough sheets are conveyed in an isolated chamber, consisting of 15 continuous European food grade conveyor belts to proof the dough.
  - The required proofing duration ranges from 10 to 20 minutes.
  - The food grade PVC conveyor belts used are designed to prevent the dough from sticking.
- Transparent polycarbonate sliding panels seal the chamber to preserve the heat and facilitate supervision during the proofing process.
- The control panel that operates the machine is designed with the following:
  - The controls of the Second Proofer are located on the control panel of the Dough Flattener.
  - It is equipped with IP65 degree of protection.
  - All components installed will conform to the country's regulations.
  - The proofing speed can be controlled through a frequency control knob on a digital keypad.
  - Equipped with an emergency switch
  - It can be moved and positioned to accommodate for different locations.
- Dough sheets are transported into the Automatic Tunnel Oven.
- The second proofer weighs 1,500 kg.
- Power Supply:

Distribution System	EU (50 Hz)	US (60 Hz)
Three-Phase Power Circuit	220-380V	110-220 V
Power	2.2 KW / 3 Horsepower	
Current	10 A	

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AUTOMATIC TUNNEL OVEN STAINLESS STEEL - MODEL PL.TO.S

Bakes proofed sheets into puffed Arabic Pita bread.
Burner: Gas or Diesel.
Plates Width: 100 cm.

- The chassis is made of tempered steel with AISI 304 stainless steel covers.
- Semi cylindrical baking chamber made of refractory insulation bricks. The chamber distributes heat evenly for optimal baking results.
- A limit switch automatically shuts down the burner when the burner combustion head is pulled out.
- Endures very high temperatures ranging from 400 to 800 degrees Celsius.
- Baking duration ranges from 10 to 40 seconds.
- Insulated from all sides with rock wool to preserve heat and reduce fuel consumption.
- The control panel that operates the machine is designed with the following:
  - It is equipped with IP65 degree of protection.
  - All components installed will conform to the country's regulations.
  - The baking speed can be controlled through a frequency control knob on a digital keypad.
  - The temperature of the tunnel oven is displayed digitally.
  - It can be moved and positioned to accommodate for different locations.
- An emergency button is installed on both the machine and the control panel.
- Baked bread is transported into the Automatic Cooling Conveyor.
- The tunnel oven weighs 6,000 kg.
- Power Supply:

Distribution System	EU (50 Hz)	US (60 Hz)
Three-Phase Power Circuit	220-380V	110-220 V
Power	2.2 KW / 3 Horsepower	
Current	15 A	

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AUTOMATIC COOLING CONVEYOR STAINLESS STEEL - MODEL PL.CC.S

Cools baked Arabic Pita bread to reach suitable temperature for packaging.
Conveyor Width: 100 cm.
Conveyor Length: 50 m.

- Loaves of baked bread are transported on silent conveyer modular belts.
- Cooling duration ranges from 10 to 20 minutes.
- Chains can be straight or curved depending on the location’s space.
  - Straight Conveyors: The conveyor's frame is made of aluminum and the side guide rails are made of teflon to ease the passage of the conveyor, prevent friction and ensure silence.
  - 90- or 180-degree Curved Conveyors: The conveyor's frame is made of stainless-steel and the side guide rails are made of polyamide plastic to ease the passage of the conveyor, prevent friction and ensure silence.
- The Conveyor modular belts are made of food grade materials that comply with international standards.
- The control panel that operates the machine is designed with the following:
  - It is equipped with IP65 degree of protection.
  - All components installed will conform to the country's regulations.
  - The cooling speed can be controlled through a frequency control knob on a digital keypad.
  - Equipped with an emergency switch
  - Mounted on the wall to provide a clear view of the cooling conveyors before operating.
- Power Supply:

Distribution System	EU (50 Hz)	US (60 Hz)
Three-Phase Power Circuit	220-380V	110-220 V
Power	2.2 KW / 3 Horsepower	
Current	10 A	

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CERTIFICATIONS

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