

The logo for Bakrigo Bakery Equipment is centered on the page. It features the word "BAKRIGO" in a bold, sans-serif font. The letters "BAKRI" are black, and the letters "GO" are blue. A stylized wheat stalk icon is integrated into the letter "I". On either side of the word "BAKRIGO" is a small, metallic-looking hexagonal bolt icon. The background of the entire page is a light-colored wooden surface covered with various types of bread, including baguettes, round loaves, and flatbreads, along with some wheat stalks and a rolling pin on a white marble slab.

BAKRIGO

Bakery Equipment

Mini Automatic Arabic Pita Bread Machine
Stainless Steel - Single or Single & Double Output
Model: PM50S

PM50S MINI STAINLESS STEEL AUTOMATIC ARABIC PITA BREAD MACHINE



Line's Width: 50 cm

Dough Output: Single or Single & Double

Installation Area LxW: 8 x 6 m

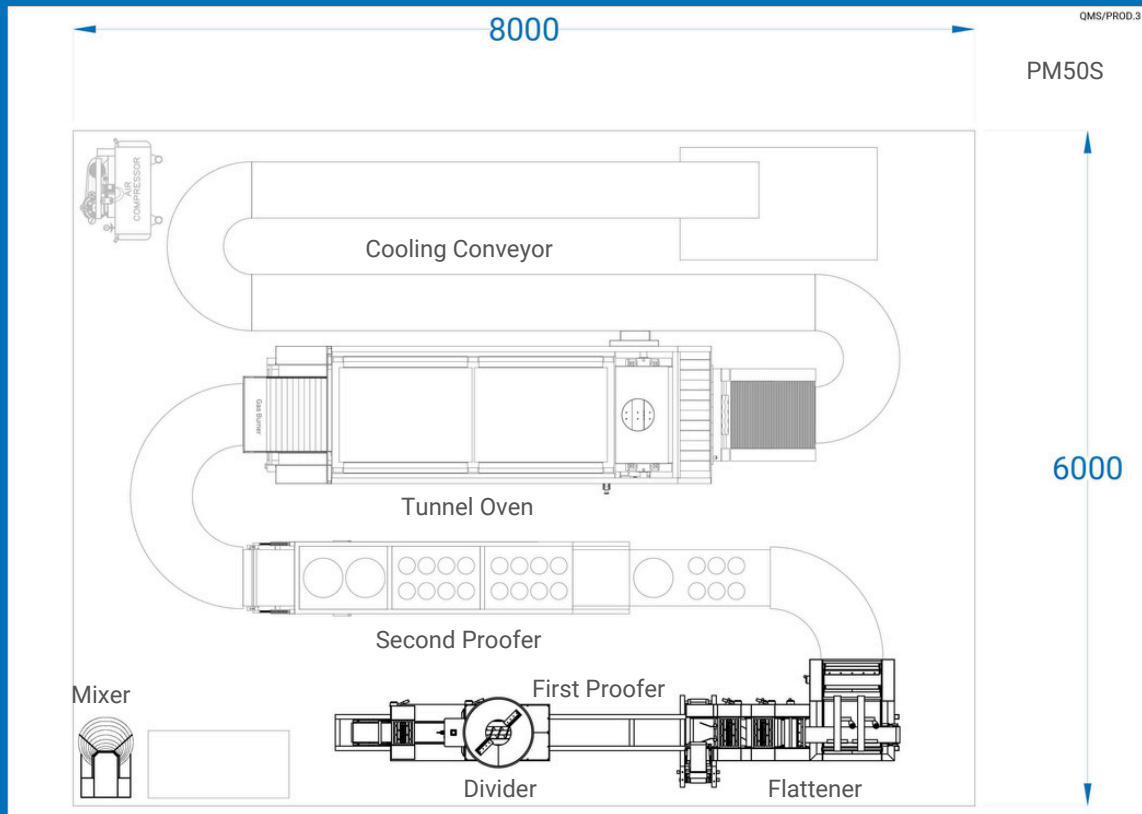
Production Capacity: 500 to 900 Loaves/Hour

Loaf Thickness: 2 to 8 mm

Loaf Diameter: Single: 15 to 38 cm, Single & Double: 15 to 23 cm

- Loaf Diameter: 15 cm - Capacity: 900 Loaves/Hour
- Loaf Diameter: 38 cm - Capacity: 500 Loaves/Hour

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 PMN.DD.S

Equally cuts dough into leveled dough balls.

Dough Weight: 50 to 150 grams.

Hopper Capacity: 50 kg.

Output: Single.



- 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 1 outlet fitted with removable molding ring 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 a pneumatic cylinder with attached stainless-steel blade, that is activated by the proximity sensor.
- The Divider is placed above the First proofers.
- 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 shared control panel that operates the first three machines 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 proofers.
- The Dough Divider weighs 200 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 FIRST PROOFER STAINLESS STEEL - MODEL PMN.FP.S

Accurately ferments dough balls for a specific duration under minimal observation.
Proofer Length: 4 m.



- The dough balls are conveyed in an isolated chamber, consisting of 5 continuous felt conveyer belts, to ferment the dough.
 - The required proofing duration ranges from 7 to 15 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 shared control panel that operates the first three machines is designed with the following:
 - The control panel of the First Proofer are located on the control panel of the Dough Divider and Dough Flatteners.
 - 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 Flatteners.
- The first proofer weighs 300 kg.
- Power Supply:

Distribution System	EU (50 Hz)	US (60 Hz)
Three-Phase Power Circuit	220-380V	110-220 V
Power	0.75 KW / 1 Horsepower	
Current	5 A	

AUTOMATIC DOUGH FLATTENER

STAINLESS STEEL - MODEL PMN.DF.S

Flattens fermented dough balls into dough sheets.

Dough Sheet Thickness: 2 to 8 mm.

Dough Sheet Diameter:

- Single: 15 to 38 cm
- Single & Double: 15 to 23 cm



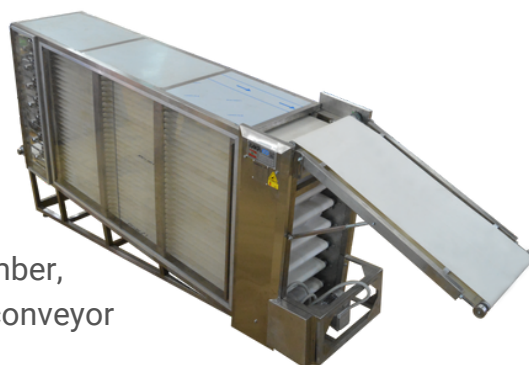
- The fermented dough balls go through four flattening stages to form precise dough sheets with a desired thickness and diameter.
 - Two felt pressing cylinders, which can be manually adjusted by their corresponding handles.
 - Two hard chrome-plated rolling cylinders, which can be manually adjusted by their corresponding handles.
 - The shape of the dough sheet can be either circular or oval, depending on the customer's request.
- The flattener is placed above the First proofer.
- 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.
- A proximity sensor activates the pneumatic cylinder to push the dough sheets to the next conveyor belt.
- The shared control panel that operates the first three machines is designed with the following:
 - The control panel of the Dough Flattener is located on the control panel of the Dough Divider and First Proofer.
 - 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 350 kg.
- Power Supply:

Distribution System	EU (50 Hz)	US (60 Hz)
Three-Phase Power Circuit	220-380V	110-220 V
Power	0.75 KW / 1 Horsepower	
Current	5 A	

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

Accurately proofs the dough sheets for a specific duration under minimal observation.

Proofer Length: 3 m.



- The dough sheets are conveyed in an isolated chamber, consisting of 13 continuous European food grade conveyor belts to proof the dough.
 - The required proofing duration ranges from 7 to 15 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:
 - 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 500 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 TUNNEL OVEN STAINLESS STEEL - MODEL PMN.TO.S

Bakes proofed sheets into puffed
Arabic Pita bread.

Burner: Gas or Diesel.

Plates Width: 50 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 3,000 kg.
- Power Supply:

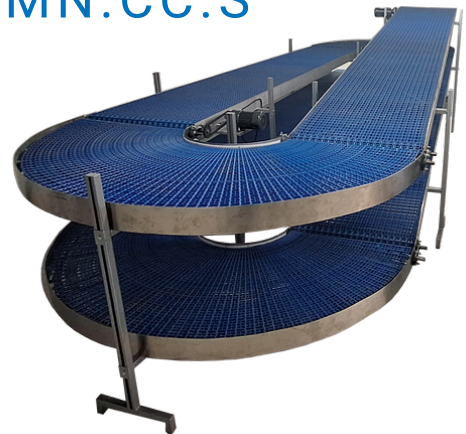
Distribution System	EU (50 Hz)	US (60 Hz)
Three-Phase Power Circuit	220-380V	110-220 V
Power	1.5 KW / 2 Horsepower	
Current	10 A	

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

Cools baked Arabic Pita bread to reach suitable temperature for packaging.

Conveyor Width: 50 cm.

Conveyor Length: 20-25 m.



- Loaves of baked bread are transported on silent conveyor modular belts.
- Cooling duration ranges from 10 to 15 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	1.5 KW / 2 Horsepower	
Current	7.5 A	

CERTIFICATIONS



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