والمركة اللبنانية لمبناعة الخابر الآلية

AL Jazzeera Tech BAKERY EQUIPMENTS

recognized as a leading manufacturer of Pita (Arabic) bread bakery equipment, by virtue of its advanced technology, constant growth and innovation, regular aftersale services... Performed by a committed and qualified team of people, who strive to guarantee full satisfaction and success to our customers.

♦ More over; we can provide, separately, ovens, dividers, proofers, flattners, cooling coveyors and special equipments for bakeries, pastery shops, restaurants and hotels.

We hope having acheived a big leap of quality in this field, by laying a firm foundation on which we may our success as well as the success of our customers.

We offer equipments like:

◆ All kindes of dough keading machines (fork, spirel with bowl lifters of all kinds)

◆ Automatic ovens for arabic and french bread (Rotary and Deck)

◆ Leaving chambers fitted with the most modern steam generators and humidity controle equipment.

◆ Mixers for Pastries and dough products

Dividers and Rollers for French Bread

Dividers for croissants

Flour sifters

Dough Refriderators and Freezers

Packing Machines

◆ All kind of Trays, in fiber and other materials.



roduction Single Row Pita Bread

For a Production

capacity up to 2400

loaves/hour, with

diameter of

2-Row Pita **Bread Line** Line

> For a Production capacity up to 4800 loaves/hour, with diameter of

3- Row Pita **Bread Line** 

For a Production

capacity up to 7200

loaves/hour, with

diameter of

For a Production capacity up to 13500 loaves/hour, with loaf diameter

4- Row Pita

**Bread Line** 

10 - 25 cm



## **DOUGH DIVIDER**

Its a very advanced technological machine, it divides the mixed dough into equal pieces at equal intervals. Its operated by electronic system using the air pressure. The weight and size of the dough portions can be fully controlled by adjusting the sensor-detector. The running speed of the machine and the sprayed amount of flour from the sifter are all fully adjustable to comply with your working requirements and preferences.

#### **Characteristics**

Health & Safety	Features
Stainless Steel Tank of 5mm thickness, completly	Life Time Counter
isolated using food grade double layers seals	
Food grade cotton belt carrys the dough	Counter per minute
Stainless steel helical shaft	Automatic Production
	speed Regulartor
Food grade plastic or Hard Chrome blade cuts the	Electrical dough weight
dough	regulator
All rotating parts and blades are well coverd and	
ensured by micro-switches	
Stainless steel frame and coverd with stainless	
steel covers	
Fitted with removable stainless plates for flour	
decay accumulation	
Stainless steel flour tank sprayes the dough with	
sufficiant quantities	
Built- in electrical panel with 24 V electrical	
controle	









القطاعة

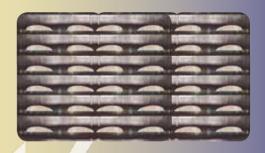
هي الـة فائقة التقنية و الجودة تقطع العجين الى اجزاء متساوية عــالية القدرة على التحكم بالقياس و الوزن ضمن مسافات غاية في الانتظام. تعمل بنظام الكتروني مع ضغط الهواء. يمكن التحكم بوزن القطعة وحجمها الكترونيا بواسطة عين الساحــرة. سرعة الالــة و كمية الطحين قابلة للتعديل حسب متطلبات العمل.

## INTERMEDIATE PROOFER

It receives the dough sheets from the divider and transports it safely with a controlled speed through a proofing tunnel. It moves the dough pieces, after proofing it sufficiently, into the dough flattener.

## Characteristics

Health & Safety	Features
Multiple superposed Conveyers made by decay re-	
sistant, on stick food grade cotton belt	
Belts fitted by special V-guide to ensure perfect	
aligning	
Coverd with plexiglass windows isolating the	
leaving process from external atmosphere,	
allowing easy visual contacts and easy access	
during cleaning and maintenance	
Stainless steel Frame	
Fitted with removable stainless steel plates for	
dough decay accumulation	







هي الحاضنة الاولية لكرات العجين الخارجة من القطاعة الالية، تنقلها بأمان وبالسرعة المعدلة حسب الطلب . ويحول كرات العجين بعد تلقيها المدة اللازمة من عملية التخمير الاولى نحو الرقاقة الآلية

#### **DOUGH FLATTENER**

It manages the leavened dough disks and transforms them into equal and round sheets. The diameter, thickness and the amount of the sprayed flour are all controlled by an advanced electronic system to meet the requirements and preferences.

## **Characteristics**

Health & Safety	Features
Health & Salety	rediales
Food grade non stick belt delivers the dough to the	
first flattner	
Machine sides made by 5 mm thickness stainless	
steel	
PVC convoyer delivers the dough to the second	
flattner and to the final proof	
Stainless steel flour tanks spray the dough pieces	
with sufficient flour quantity	
All parts in touch with the dough are stainless	
steel	
All rotating part are coverd and ensured with	
micro switches for maximum security measures	
and safty for the worker	
Fitted with removable stainless steel plates for	
flour and dough decay accumulation	
Stainless steel frame and covered with stainless	
sheets	
Built-in electrical panel with 24 V electrical con-	
trole	







هي الالة المسؤولة عن كرات العجين المخمرة الآتية من المخمر و تحولها الى رقائق دائرية بالقطر و السماكة المطلوبين، تسهر على عملها انظمة الكترونية متطورة. ان سماكة الرغيف و حجمه و كذلك سرعة الالة و كمية الطحين قابلة للتعديل حسب متطلبات العمل.

## FINAL PROOFER

Its the next step in proofing the dough disks after flattening. The final proofer terminates the fermentation process of the disks and makes them ready to be baked. The lateral sides of this machine are made of transparent plexi-glass windows to isolate the leavening process from the external atmosphere.

## Characteristics



هو الحاضنة التالية, يتلقى رقائق العجين الدائرية الأتية من الرقاقة ا<mark>لالية حيث تقلبها عدة</mark> مرات وتقدمها خامرة لمرحلة الخبز. الجهات الجانبية لهذا الجهاز مجهزة بنوافذ بلاستيكية شفافة لعزل عملية التخمير عن الجو الخارجي.

#### **TUNNEL OVEN**

Its made up of the best isolating material which prevents heat from reaching the outside. It operates on diesel oil or gas. This unit is easy to maintain and has a very distinguished look.

## **Characteristics**

Health & Safety	Features
Food grade PVC feeding unit conveying the leavened	
dough sheets from the final proofer	
Heat produced by diffusion flame burner operating	
on oil or gas	
Combustion chamber made by refractor bricks or	
heat resistant Stainless steel (S309)	
Per formant isolation using high-density Rockwool	
(180kg/ms) resulting a remarkable fuel saving	
Heat resistant stainless steel conveyers chain for	
long trouble free operation	
Machine covered with stainless steel plates of 1mm	
thickness	
All parts subjected to direct flame are 6mm thick-	
ness heat resistant stainless steelmade (S309)	
All mechanical parts are covered and thermally	
isolated	









بيت النار

مصنع من افضل المواد العازلة مما يمنع تسرب الحرارة الى الخارج، يعمل على الديزل او الغاز حسب الطلب. سهل الصيانة و ذات مظهر لائق. هو المسؤول عن الرغيف ممتاز فائق لجودة.

## COOLING CONVEYER SYSTEM

It transports baked bread from the oven to the packing place after cooling it. Its made up of aluminum and stainless steel and has several designs.

#### Characteristics

Health & Safety	Features
Light weight aluminum frame	
Conveyer made by food grade material (stainless	
steel)	
Plastic chain guider designed for frictionaless and	
noiseless operation assuring smooth and long life	
operation of the unit	
Tensioning mechanism to compensate chain	
elongation	







# خطوط التبريد

هي ناقلات للخبز الناضج الخارج من بيت النار الى مكان التوضيب بعد تبريده,مصنع من الالومينيوم والستانلس ستيل, متوفرة بعدة اشكال.

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Main Electrical Panel