

BAKEMATE

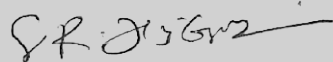
BAKEMATE

Making Baker's Life Easy

We as a company Believe that,
**WE ARE SUCCESSFUL ONLY WHEN OUR
CUSTOMERS ARE**

Hence, we do everything in our power to **Support**
our customers, **Strengthen** their position in the
market by delivering Top Quality Products,
Professional Guidance and Best Service at all
times.

Our Motto
MAKING BAKER'S LIFE EASY



S Antony Raj
Founder, CEO





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MIXING

Importance of Good Mixing

Mixing is a very crucial step in all dough systems used for the manufacture of yeast-leavened baked goods. It is critical to obtain the right rheological properties and consistency of the dough for the production process to run smoothly, as well as achieve the desired finished product quality.

HARD DOUGH MIXERS



DOUGH MIXER (SINGLE ARM SPIRAL)



DOUGH MIXER (WENDEL)

“Single Spiral” Arm

Proprietary “Wendel” Arms

Detachable Bowl

Detachable Bowl

PLC Controlled & HMI Operated

PLC Controlled & HMI Operated

Homogeneous Blending of Ingredients

Homogeneous Blending of Ingredients

Superior Kneading Quality

Even Better Kneading Quality With upto 35% Shorter Kneading Time

Heavy Duty & Reliable Construction

Heavy Duty & Reliable Construction

Optional Dough Temperature Sensor

Optional Dough Temperature Sensor

Suitable for Kneading all kinds of dough, including for products for such as Bread, Rusk(Toast), Buns, Pizza Base, Puff Pastry Base & more

Suitable for Kneading all kinds of dough, including for products for such as Bread, Rusk(Toast), Buns, Pizza Base, Puff Pastry Base, Namkeen Dough, Cookie Dough & more

Available Capacities

- 1. 60 Kgs Flour - 100Kgs Dough/Batch
- 2. 90 Kgs Flour - 150Kgs Dough/Batch
- 3. 150 Kgs Flour - 240Kgs Dough/Batch

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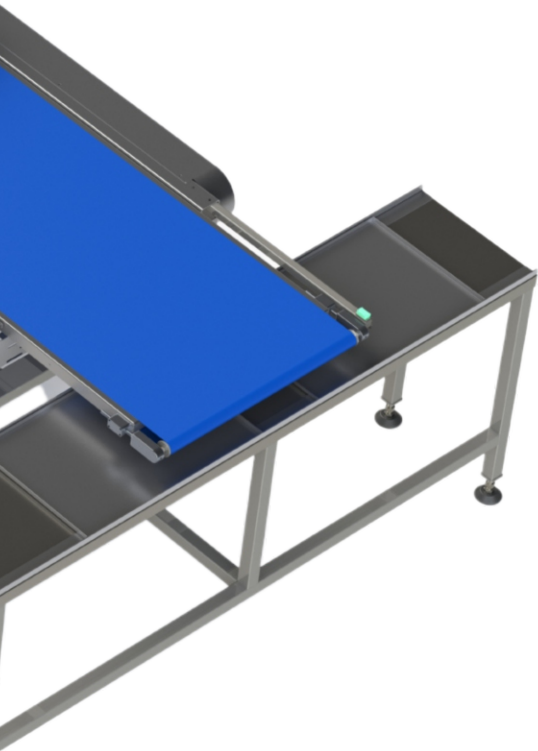


Specifications & Benefits

Line Speed: up to 18,000 buns/hr
Buns Weight Range: 15 to 120grams
Total Connecting Load: 4 kW(Approx)
Complete Stainless Steel Construction
PLC Controlled & HMI Operated
Hygienic Production
Lower Production Costs
Higher Production Yield

Buns Makeup Line With Auto-Panning System

Buns Makeup Line features a Dough Divider, Dough Rounder & a Panning Machine. This setup helps you produce a variety of buns in bulk, produce buns hygienically, improve your final product quality, automate your buns production, lower your production costs while increasing final production yield. With additional add ons you can produce Burger Buns, HotDog Buns and other varieties too.





BREAD FORMING

Shaping bread dough is the crucial step in the process that transforms mixed and fermented dough into its final form, with the intention that the form is retained to some degree until the dough is baked.

DOUGH DIVIDER - FLEXTRUSION

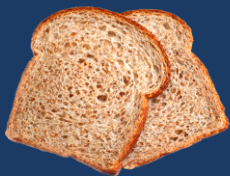
Introducing our Newly Developed Flexible Extrusion Dough Divider featuring a Proprietary Metering System. Helping you achieve unmatched scaling accuracy and be reliable over conventional dough dividing systems. Can divider all kinds of Bread Dough, Rusk Dough, Buns Dough, Pizza Dough, etc.

**LOW PRESSURE
EXTRUSION
DIVIDING**

**GENTLE
DOUGH
HANDLING**

**OIL
FREE
DIVIDING**

**+/- 1%
SCALING
ACCURACY**



Features:

- Proprietary Metering System for Scaling Accuracy.
- Low Pressure Auger Design for Gentle Dough Handling.
- Vacuum System to feed the dough into the Auger.
- Completely Stainless Steel Construction.
- PLC Controlled and HMI Operated.
- Optional Table Rounder Attachment.
- Easy to Clean & Maintain.

**Upto 6000 pcs/hr
at 500g/pc**

ELEVATING THE INDUSTRY STANDARD

DOUGH MOULDER with AUTOPANNING

Dough Moulder with Auto Panning System helps you perform Sheeting, Coiling, Moulding and Panning of the dough. Our Dough Moulder comes with many features which help you attain the best possible outcome.



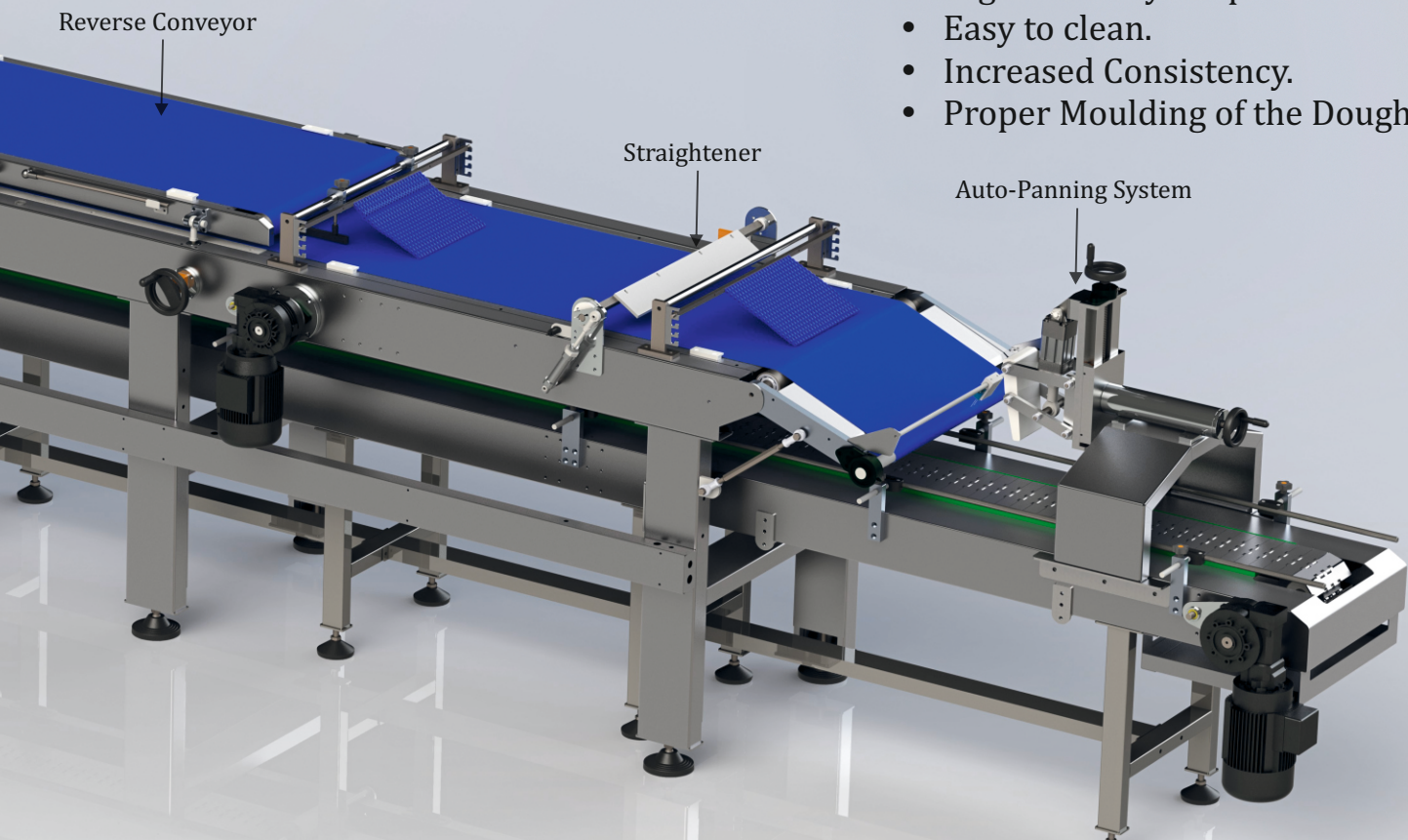
Model	Belt Width	Sheeting Roller	Throughput	Dough Weight Range
MAP2000	550 mm	3 Stages	upto 2500 pcs/hr	100 to 1000 grams
MAP2500	550 mm	3 Stages	upto 3000 pcs/hr	100 to 1000 grams
MAP3600	600mm	4 Stages	upto 4000 pcs/hr	100 to 1000 grams

Features:

- Multi Stage Rollers for Proper Sheeting of the Dough.
- All the rollers are made of Teflon Material to ensure the dough doesn't stick to it.
- Reverse Conveyor System for Better Moulding in the Shortest Distance Possible.
- Modular Belt is used for Better Coiling.
- Conveyor Belt is both Oil & Dust Resistant.
- PLC Controlled and HMI Operated.
- Dough Stretching System (As option when needed).
- Dough Straightener (Pneumatically functioned) as and when needed.
- Auto-Panning System.
- Optional Flour Dusting Attachment.

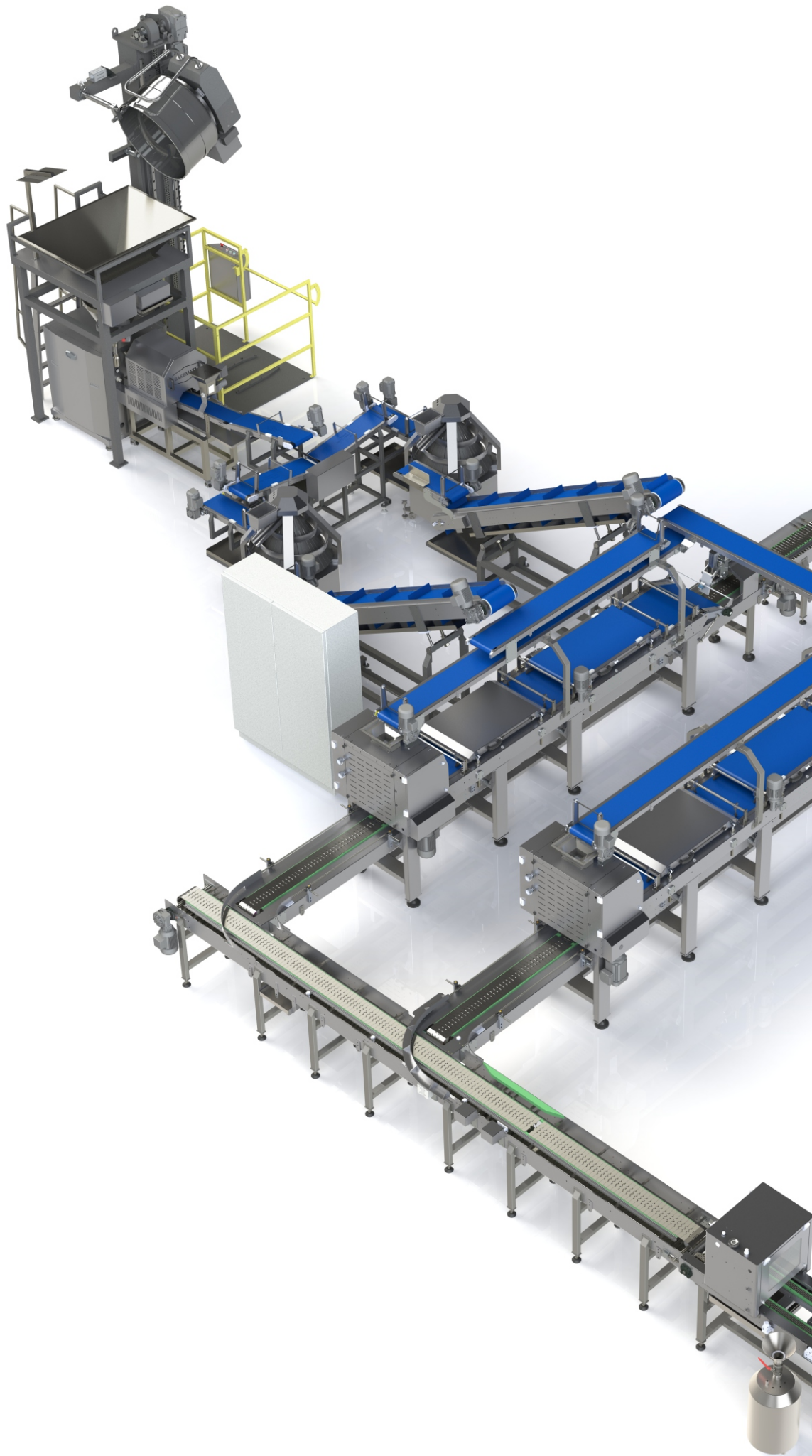
Benefits:

- Low Maintenance.
- Better Hygiene.
- Better Sheeting and Rolling.
- Higher Hourly Output.
- Easy to clean.
- Increased Consistency.
- Proper Moulding of the Dough.



Connecting Load	Pressure Board	Reverse Conveyor	Dough Straightner
2.8 kW		✓	
3.15 kW	✓	✓	✓
4.25 kW	✓	✓	✓

Fully Automated Bread/Rusk Makeup Lines Capacity: upto 8000 loaves/hr



BAKEMATE



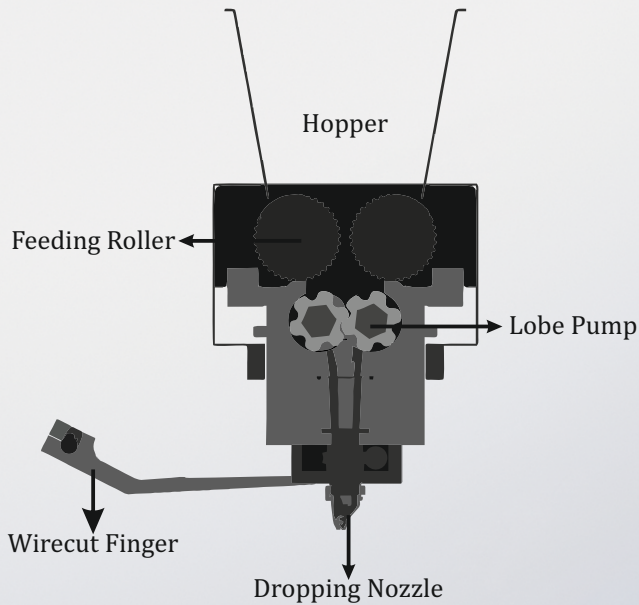
COOKIE FORMING

Biscuit and Cookies production is a tricky yet very interesting process. After mixing of the Dough, generally there are three different production processes to choose from, namely Rotary Moulding; Extruding, Wirecut and Depositing; and Sheeting and Laminating. These processes helps you produce endless varieties of cookies and biscuits. After forming the cookies and biscuits in the shape and size you want to, the products are transferred into a baking oven to finish the production process.



COOKIES DEPOSITOR with WIRECUT

Cookies Depositor with Wirecut is a simplified, yet highly efficient machine, which gives you unmatched scaling accuracy and Helps you to Produce More Varieties of Cookies with ease. Suitable variants for both Rack Oven and Tunnel Oven are available.



Features:

- Lobe Pump System.
- Completely driven through Servo Motors.
- PLC Controlled and HMI Operated.
- Easy User Interface.
- Stainless Steel Construction.
- High Speed.
- Compact in Size.

Benefits:

- Unmatched Scaling Accuracy.
- Uniform Product Output.
- Higher Production Volume.
- Reduced Cost.
- Easy to Use.
- Easy to Clean.
- Versatile.



Model	Working Width	Depositing Speed	Wirecut Speed	Connecting Load
SCCDWC600	600mm	45 to 50 times/min	80 to 100 cuts/min	5.5 kW
SCCDWC800	800mm	45 to 50 times/min	80 to 100 cuts/min	6.5 kW

ENCRUSTING MACHINE

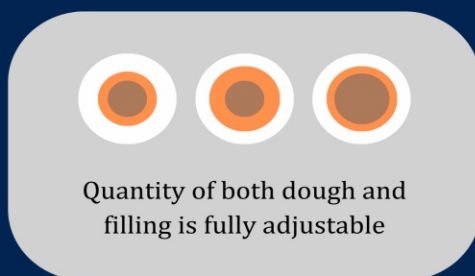


Encrusting Machine boasts for versatility and adaptability. The Encrusting machine can produce food products with in a weight range of 5g to 200g. It comes with a fully adjustable encrusting ratio from 0:1 to 1:0 for an individual rate of dough thickness and filling volume. The length of the end product is also adjustable.

Using the optional double filling feeder, the encrusting machine can add a second filling to the product, allowing to produce delicious foods with double outer dough casing with single filling and single outer dough casing with double filling.

Encrusting Machine also enables you to produce single color and double color wirecut cookies in smaller capacity.

With other optional add-ons, this machine can be individually adjusted to meet specific demands.



Encrusting Machine Line includes, Encrusting Machine, Cream Injector, Fig Roll & Stamping unit and Tray Panning Machine.

ENCRUSTING MACHINE			
Output	Speed	Connecting Load	Supply Voltage
50 to 60 kgs/hr	70 to 100 pcs/hr	2.56 kW	230V 50Hz N+PE1

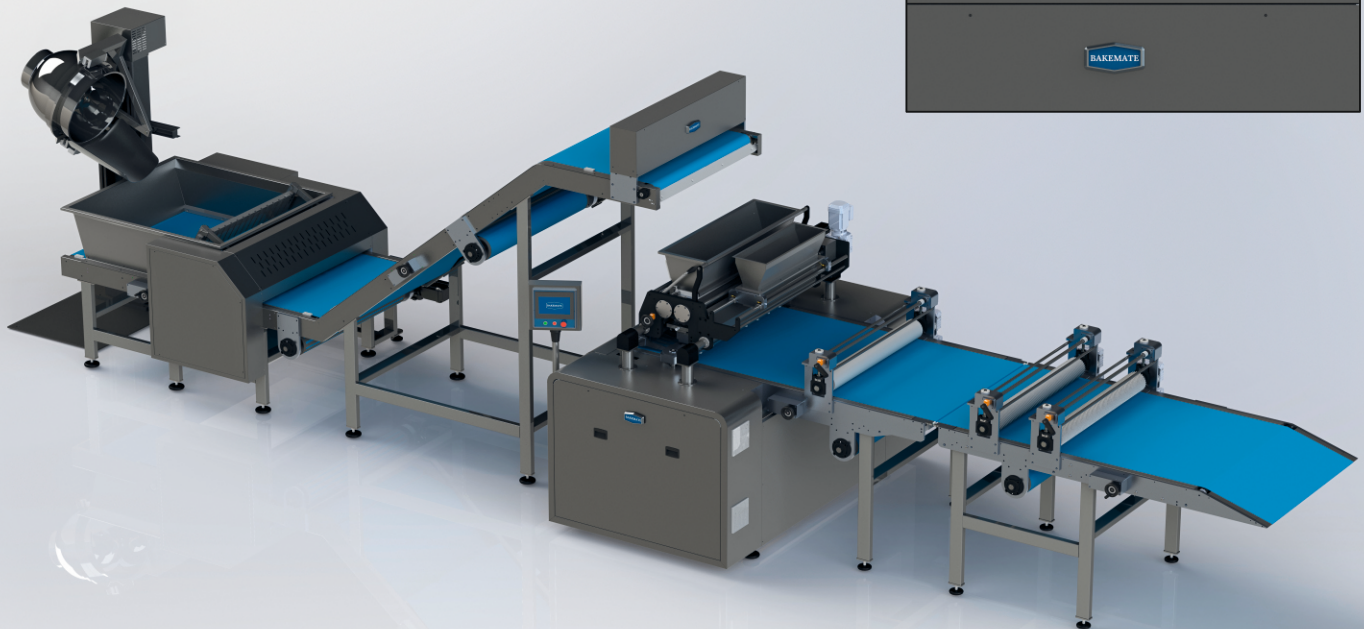
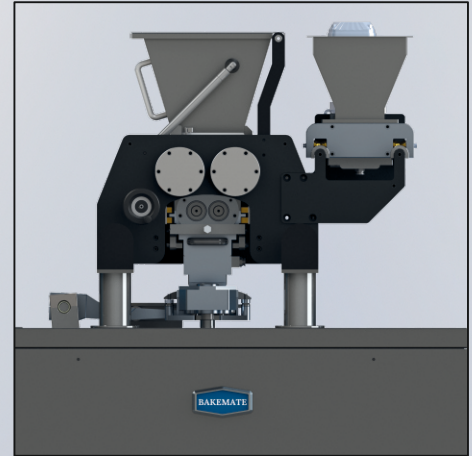
PANNING MACHINE		
Output	Connecting Load	Supply Voltage
150 to 200 trays/hr	2 kW	415V 50Hz N+PE3

COOKIES CENTER FILL with WIRECUT

Cookies Center-fill with Wire Cut Machine enables you to produce varieties of cookies with ease. You get to choose from a range of options and additional attachments that can be added to the machine which will help you produce the type of cookies you aspire to. Suitable variants for both Rack Oven and Tunnel Oven are available.

Features:

- Lobe Pump System.
- Head Completely Driven by Servo Motors.
- Stainless Steel Construction.
- PLC Controlled and HMI Operated.
- Highly Customisable.
- Encrusting Cutter for Center Fill Cookies.
- Wire Cut Arm for Wire Cut Cookies.
- Additional Hopper for Double Colour Cookies (Optional).
- PU Belt Conveyor.
- Dough Feeder with Bowl Hoist



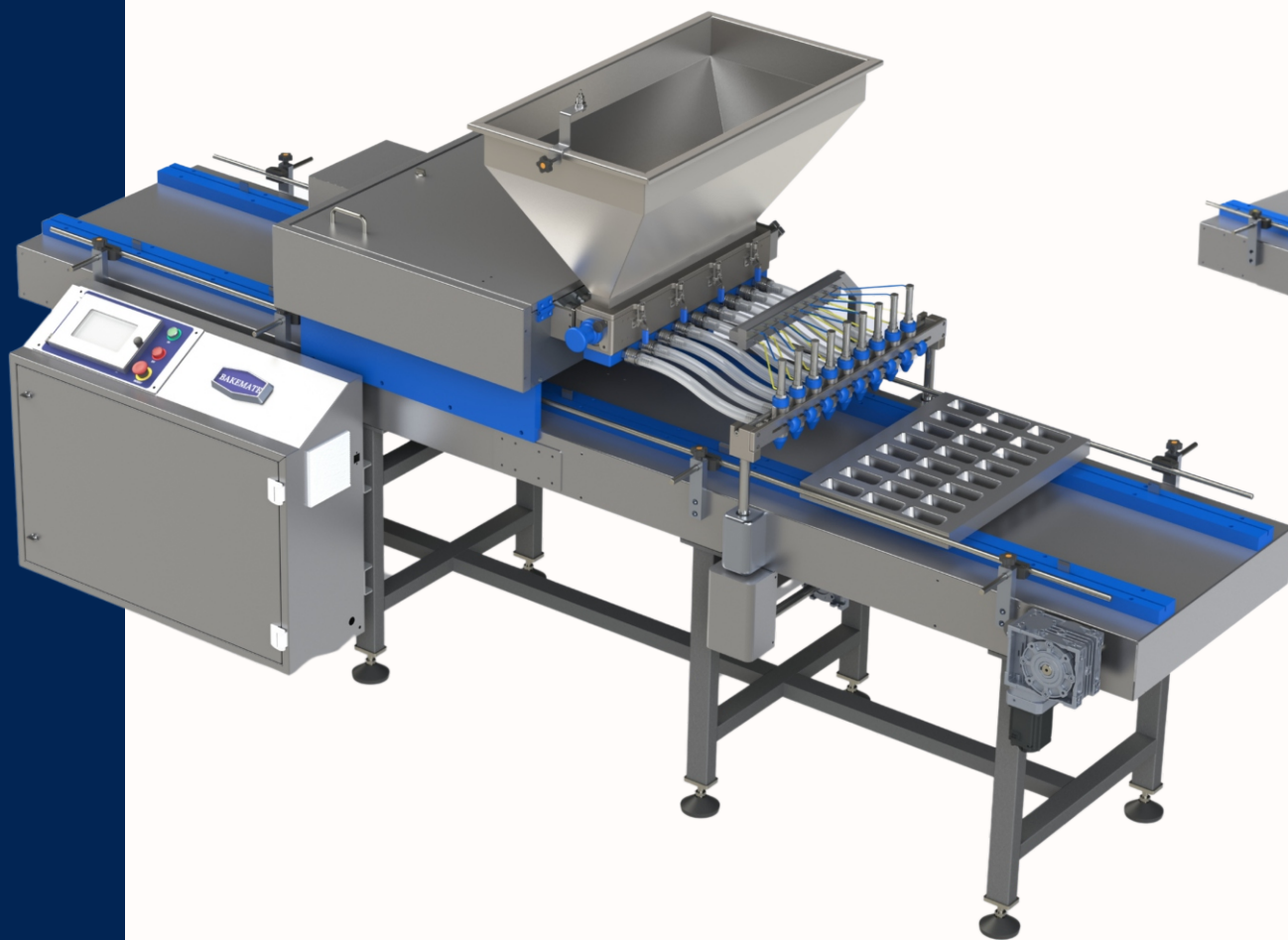
Benefits:

- Higher Production Yield.
- Minimal Weight Variation.
- Consistent Product Quality.
- Low Maintenance.
- Reduced Production Costs.

Wirecut Speed	Center-Fill Speed
80 to 100 cuts/min	50 to 60 cuts/min

VOLUMETRIC CAKE DEPOSITORS

Volumetric Cake Depositors equipped with advanced technology gives you fast, accurate and efficient Depositing of both soft and hard batter, also with inclusions of any size in the product. Single Head Model is suitable for Single Colour (Single Flavour) cake products such as Cup Cake, Bar Cake, Slice Cake, Slab Cake, etc,. While the dual head model is capable of depositing batter for both single color and double color cake products such as Cup Cake, Bar Cake, Slice Cake, Slab Cake, Marble Cake, Donut Cake, etc



Features & Specifications

- Piston - Servo Driven
- Conveyor - Servo Driven
- Anti-tailing System.
- Multiple programmable deposit modes for different products.
- With Batter Level Sensor
- Complete Stainless Steel Construction.
- PLC Controlled & HMI Operated.
- Nozzle Pitch Adjustable (Selected Models Only*)
- Working Widths: 600 or 800mm
- Weight Range: (10 to 80) or (20 to 150) or (50 to 300) grams/piston/stroke
- Speed: 16 to 24 Strokes/min



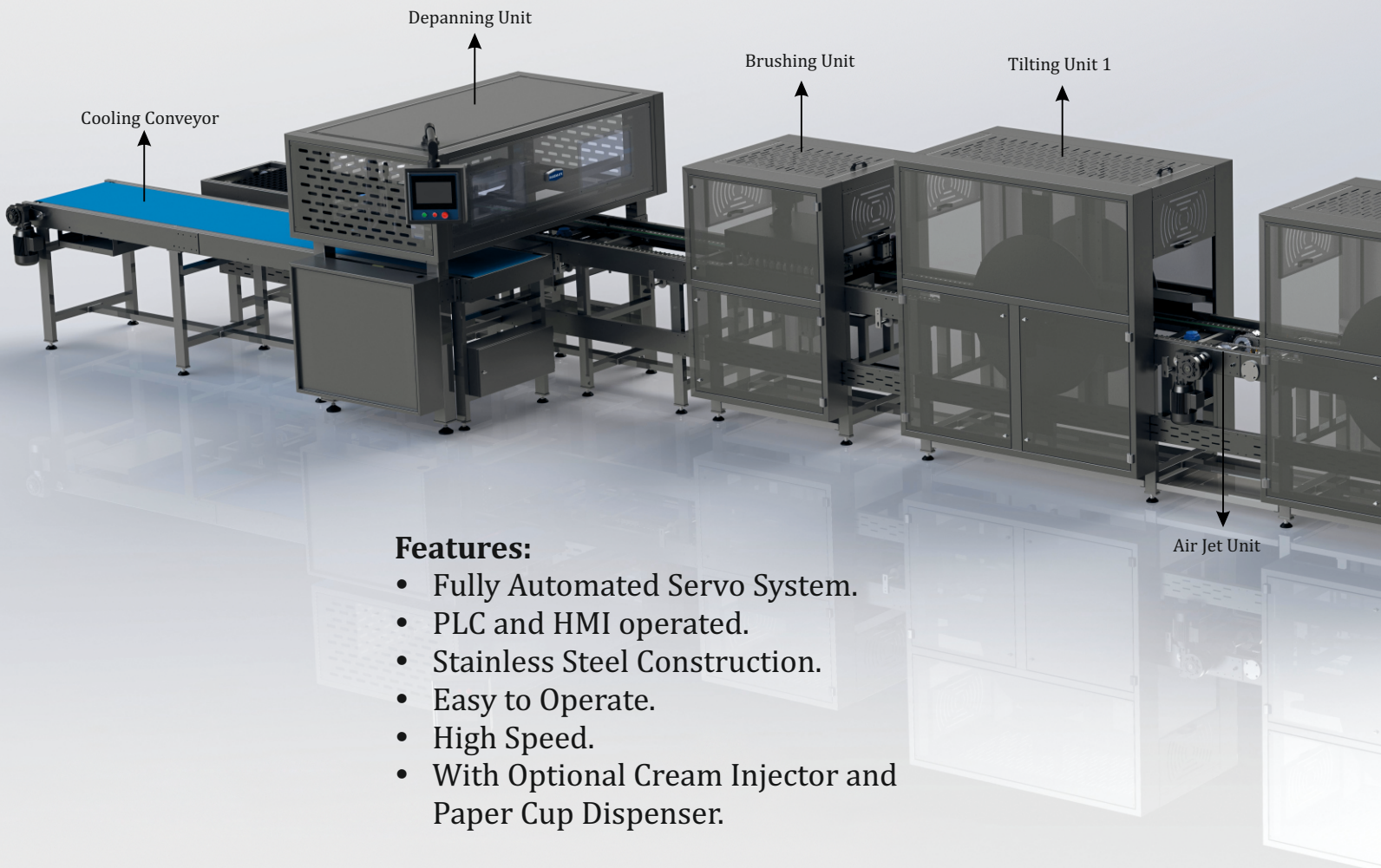
TRULY VERSATILE



MUFFIN/ CUPCAKE LINE

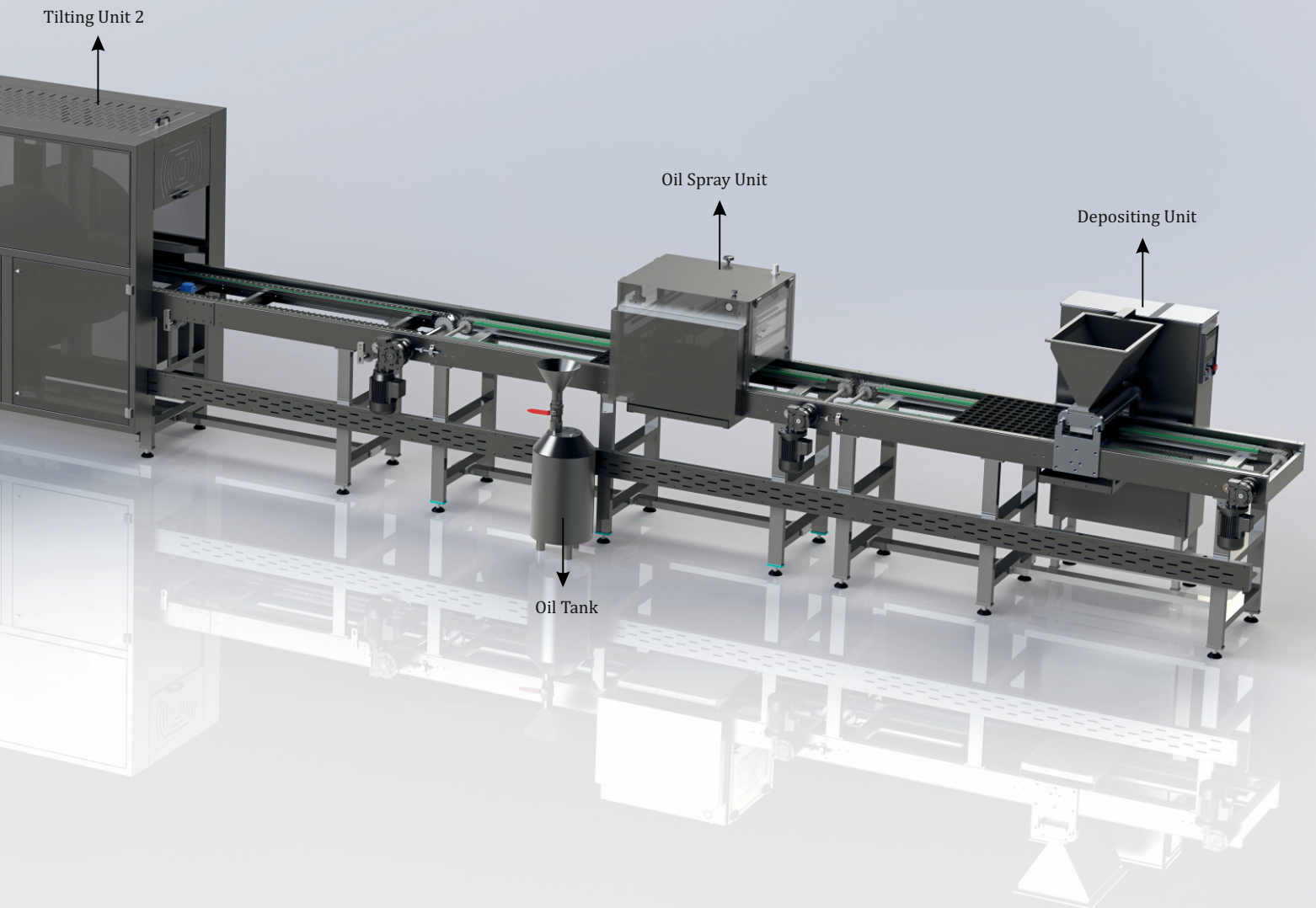
The Semi-Automated Muffin/ Cupcake Line consists of a Cooling Conveyor, Vibrator Unit, Depanning Unit, Tray Brushing Unit, Tray Tilting Unit, Air Jet Unit, Oil Spray Unit and a Deposting Unit, all attached to it.

Can also be customized as per requirements.



Benefits


- Hygiene Production.
- Quality and Consistency of the product is improved.
- Higher Production Yield.
- Lower Production Cost.
- Easy to Clean and Maintain.
- Apart from loading and unloading of Tray, No Human Handling is Required.



Cools Your Bread In Less Than 20 Minutes




Increased Productivity




Increased Volume



Increased Shelf Life



Decreased Cooling Time



Vacuum cooling technology beats any conventional cooling process, and can offer you multiple advantages on quality, structure and freshness of the product

Vacuum cooling...

With vacuum cooling, bread and bakery products are put inside a strong, air tight room. Then the air is removed and vacuum is created. Due to the vacuum, a small portion of the product's own moisture starts cooking. This cooking requires large energy, energy that is taken from the food. Energy = Temperature; the food cools down. As cooling takes place at all available surfaces, vacuum cooling ensures ultra-fast and homogenous cooling for bread and bakery products.

Vacuum Baking?

For bread and bakery products, vacuum offers much more than just cooling! As you continue to cook water during the cooling, you will shift the final phase of your baking process (up to 25% approx.) to the vacuum cooler, offering your extra advantages. You will decrease your baking time, and will profit from stabilising effect & volume growth achieved through the final baking/cooling under vacuum conditions. You are also able to keep more moisture in your

Benefits

- Cools most bread & bakery products within minutes.
- Production Capacity increases.
- 100% potential increase in product volume.
- Improved bread structure.
- Reduced bacterial growth.
- Longer shelf life.
- Space required for cooling in the production area is reduced.
- Reduces the baking time, energy cost, wastage and overall production time.

Model	Capacity	Vacuum Chamber Dimensions	Total Connecting Load
VC 600	6 trolley/cycle	2000 x 1700 x 2000 mm	30 kW (Approx.)
VC 800	8 trolleys/cycle	2800 x 1700 x 2000 mm	35 kW (Approx.)
VC 1200	12 trolleys/cycle	4000 x 1700 x 2000 mm	41 kW (Approx.)

Trolley Size: 800 x 660 mm



**ARR FOOD PROCESSING TECH INDIA
PRIVATE LIMITED**

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