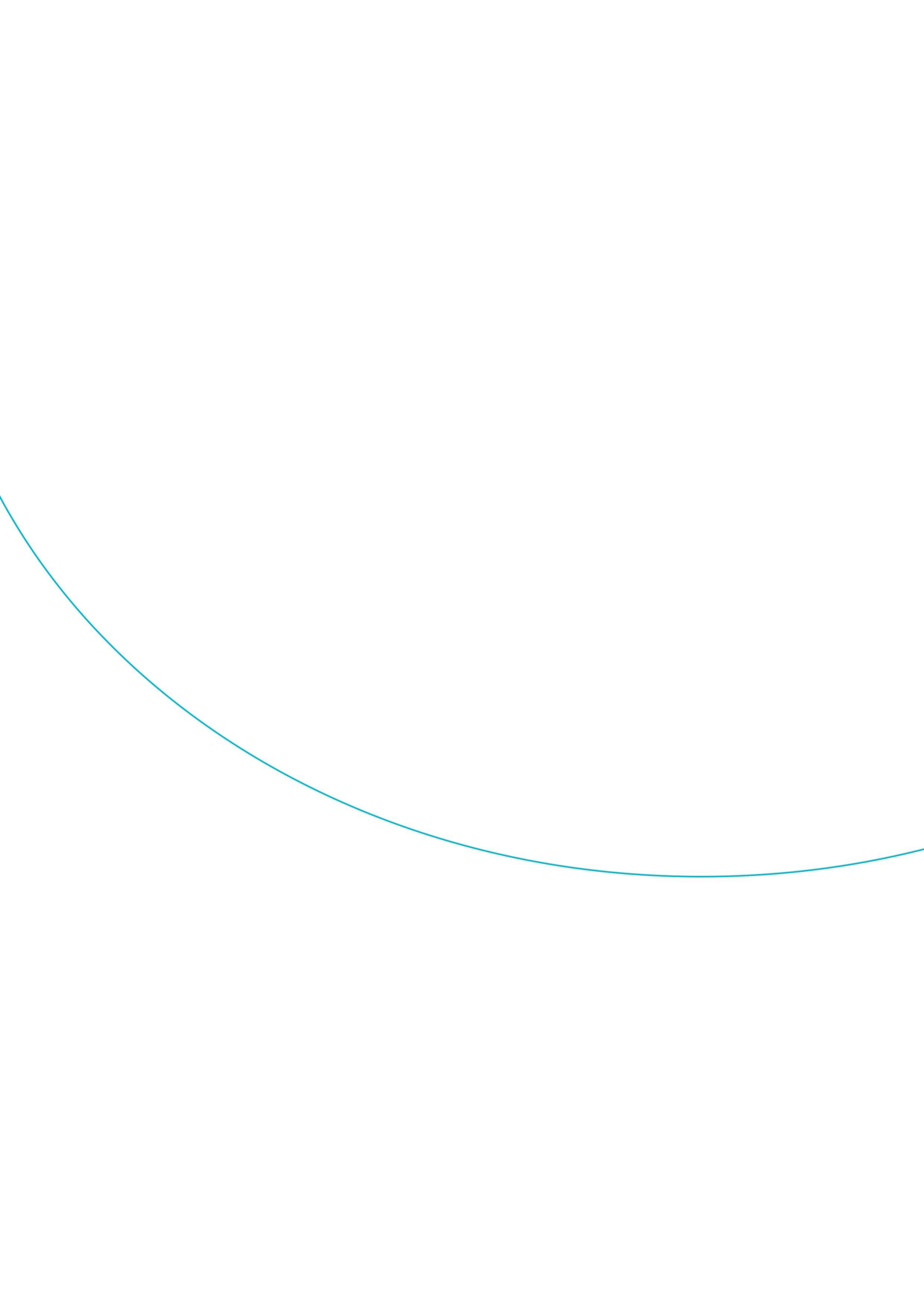


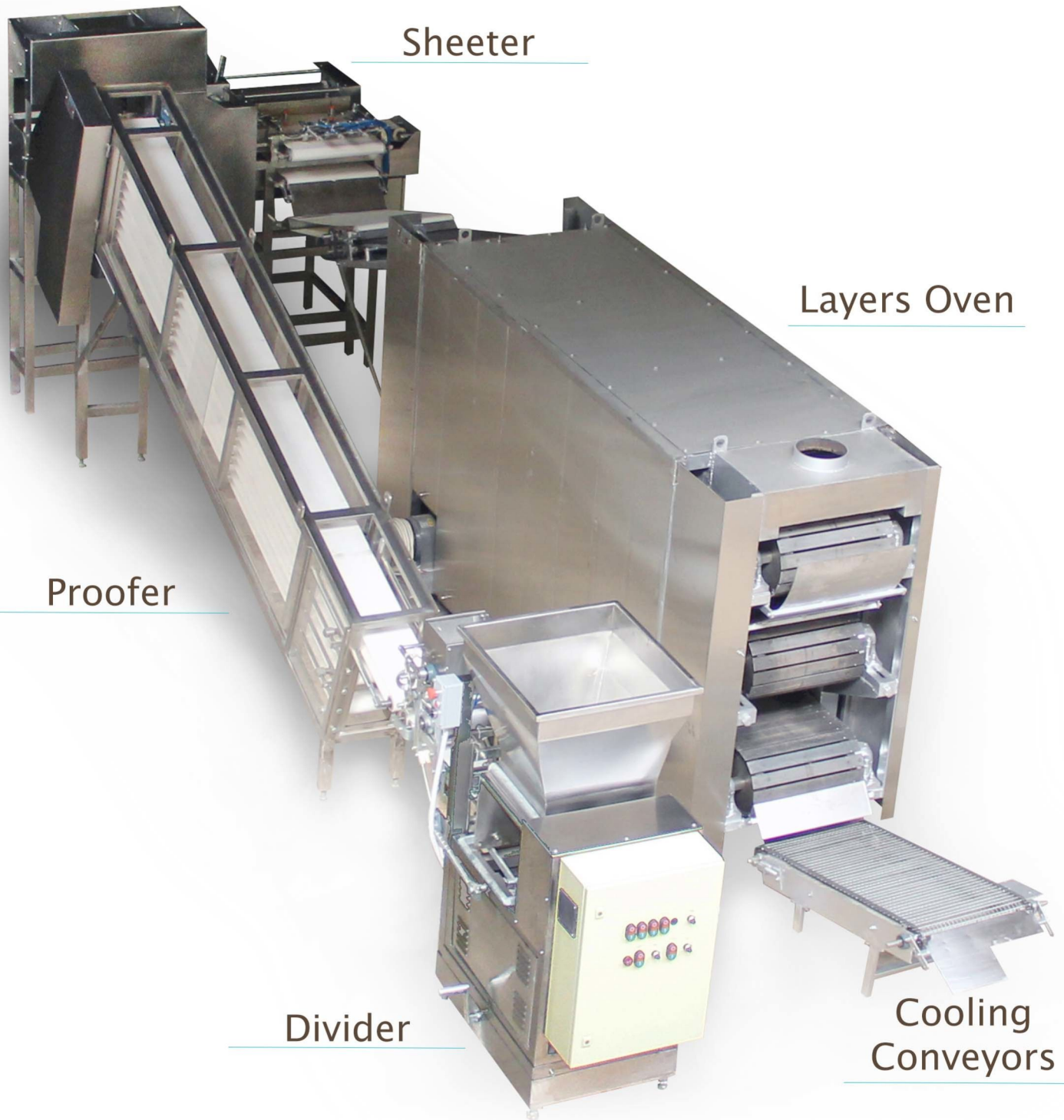


# Chapatti, Tortilla & Flat Bread Industrial Lines





# The Complete Line...





Divider

The Divider cuts the dough in different weights ranging between 30 and 180 grams. Based on your chosen range, the rounded dough are automatically conveyed to the first proofer. Extra Four s.a.r.l. has modified and modernized this divider.

By developing it, we can now guarantee:

- Accurate weight – due to the internationally known pneumatic and electrical automation technology, Festo.
- Smoothness of the dough, due to its advanced withdrawal technique from the nozzle with the help of the perfect design of its Hard-Chrome coated worms and nozzles.
- Determination of speed – allowing us to increase or decrease speed of production by using an engine adjustable either mechanically or electronically.
- Lid opener – it is now possible to do that in order to separate the worms from the nozzle in order to facilitate the cleaning of the machine and removing the dough's leftovers.



Proofer

The First Proofer automatically receives the rounded dough pieces from the Divider. It is formed of many levels in order to allow the leavening of the dough effortlessly.

Small, thin and transparent window panels have been installed on its sides and at the top so as to isolate the leavening process from the surrounding environment.

The window panels also allow the monitoring of the rounded dough and the adjustment of the leavening process according to demand.

Food grade quality felt belts are responsible for the transportation of the dough. This process materializes using an engine adjustable either mechanically or electronically.

This machine is a part of the line, but might not be used for some flatbread products, that may not pass by a fermentation procedure.



Sheeter

The Sheeter receives the rounded dough pieces from the First Proofer and transforms it, continuously, into uniform, flattened, round dough pieces.

This is possible because of an electro-pneumatic system that operates the Sheeter, and because of its high precision sheeting cylinders coated in hard chrome.

This machine can be a flipping type Sheeter if the final product size does not exceed the diameter of 23 cm.

Other specifications:

- One automatic pressing unit with two flour dusters are installed.
- Extra Four designs the sheeter allowing the easy adjustment of the loaf's required diameter and thickness.

This oven is mainly manufactured for flatbread baking and comes in 2 types: 2 or 3 baking layers.

A stainless steel mesh style dough transporting chain of 1.25 m length, ensures the delivery of the loaves to the oven.

- A 2 inches industrial chain is the main component of its baking conveyor, with steel flat bars of 5 mm thickness. It is driven by two 2HP motors with electronic speed regulation.
- Its operation runs on stainless steel gas pipes, ensuring a combustible perfect flame.
- Ignition switches and gas valves are operated through a PLC powered electric board.
- Security gas train and connection to the gas-leaking sensor guarantees the utmost reliability of this oven.
- Stainless steel covers hiding its 3 insulation layers.



Oven



Cooling  
Conveyors

After baking the loaves, depending on the required time conditional to the location's atmosphere, these conveyors transport the Chapati loaves from the Oven to the packing station.

- Made of aluminum and stainless steel, they operate on a special railway that eases friction and prevents noises, allowing for a longer time of usage.
- It is available in various shapes: straight, 90° and 180°. It can be installed according to the requirements and specifications of each site.
- Each section is driven by engines with a power of 0.37 KW each.
- Mesh Style chain is used to prevent falling of bread loaves to the ground.



# Type of Lines & Technical Data

	Single Row	Double Rows	Triple Rows	Four Rows
<b>Divider</b>				
Production (loaves/hour)	500-3000	2000-6000	3000-9000	4000-12000
Voltage - 3Phases + N	220-240	220-440	220-440	220-440
Power, KW	1.47	1.87	1.87	2.21
Dimensions in mm (L W H)	1170x500x1150	1530x620x1330	1530x740x1330	1530x780x1330
<b>Proofer</b>				
Capacity (loaves)	200-300	500-800	700-1000	1000-1600
Voltage - 3Phases + N	220-240	220-440	220-440	220-440
Power, KW	0.55	1.1	1.1	1.1
Dimensions in mm (L W H)	3500x300	3500x450	3500x500	3500x600
Number of Proofing Levels	5	5	5	5
<b>Sheeter</b>				
Production (loaves/hour)	1000-3000	3000-6000	5000-9000	6000-12000
Voltage - 3Phases + N	220-240	220-440	220-440	220-440
Power, KW	0.74	1.1	1.48	1.48
Dimensions in mm (L W H)	1570x900x1850	3050x1160x2000	3050x1260x2000	3420x1450x2350
<b>Layers Oven</b>				
Production (loaves/hour)	1000-3000	3000-6000	5000-9000	6000-12000
Voltage - 3Phases + N	220-240	220-440	220-440	220-440
Power, KW	1.48	1.48	1.48	1.48
Dimensions in mm (L W H)	3500x650x1850	3500x950x1850	3500x950x1850	3500x1200x1850
<b>Cooling Conveyors</b>				
Width (mm)	500, 800 or 1000			
Power, KW	0.37 per section			
Geometrical Shape	Straight, 90 or 180 degrees			
Chain Type	Mesh Style			



**Extra**



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