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OMIDI
INDUSTRIAL
MACHINERY



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Since 1990

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OMIDI Industrial Machinery

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KAREN OMIDI



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CARENG.M



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OMIDI Industrial Machinery

Omid Industrial Machinery was established in 1990 by the management of Farhad J. Omid and commenced operating activity with food processing machinery manufacturing. The commercial unit is being managed by Shabnam Bashardoust and her team; contributing to offer the best possible commercial solutions & services to the interested clients.

The machinery and equipment manufactured by Omid Co. includes:

- Complete semi and full automatic line for encrusting and co-extruding machinery (Center-filled cookies, biscuits & confectionery products).
- Complete semi and full automatic line for cupcakes.
- Complete full automatic line for sponge layer cake (mini roll & swiss roll).
- Complete full automatic line for biscuit sheeter (Hard biscuits) and rotary molder for soft biscuits.
- Complete line for choco pie machinery.
- Complete line for chocolate enrobing.
- Complete line for bread (center-filled bread).

We design and manufacture turnkey projects as tunnel oven, ambient spiral cooler, mixers (vertical mixer, premixer, turbo mixer, compact mixer & homogenizer).

The company has expanded using state-of-the-art technology in the range of machinery equipment and years of experience has successfully fulfilled the demands of many customers. We have exported our machinery and equipment to over 58 countries worldwide and have equipped over 800 Industrial units and factories within Iran.

OMIDI INDUSTRIAL MACHINERY has established offices in the U.A.E (KAREN OMIDI), Germany (CAREN GmbH) and Turkey (CAREN G.M) to facilitate our business worldwide.

The company has received CE certificate.

The company occupies an area of 30000 sqm with over 250 employees. OMIDI MACHINES CO has established a food production company where all the manufactured machinery and equipment are in continuous operation to demonstrate their functionality.

Our goal is to assure our client, that we will be all way long with them to make sure they smile and enjoy a mutual success.



OMIDI Industrial Machinery-Unit 1



OMIDI Industrial Machinery-Unit 5



Mr. Caren J. Omid
Member of the Board of Directors



Mr. Farhad J. Omid
Managing Director (DBA)



Mrs. Shabnam B. Omid
Board of Executive Director (DBA)



Commercial Unit



Reception



Accounting Department



Management Office



Management Office



Administrative Department



Conference Room

Exporter to Over 58 Countries world wide

Omidi Industrial Machinery exporting to over 58 countries worldwide. The company has supplied over 800 confectionery shops, industrial units & factories within Iran & Over 150 Factories & industrial units are working with "OMIDI INDUSTRIAL MACHINERY" worldwide





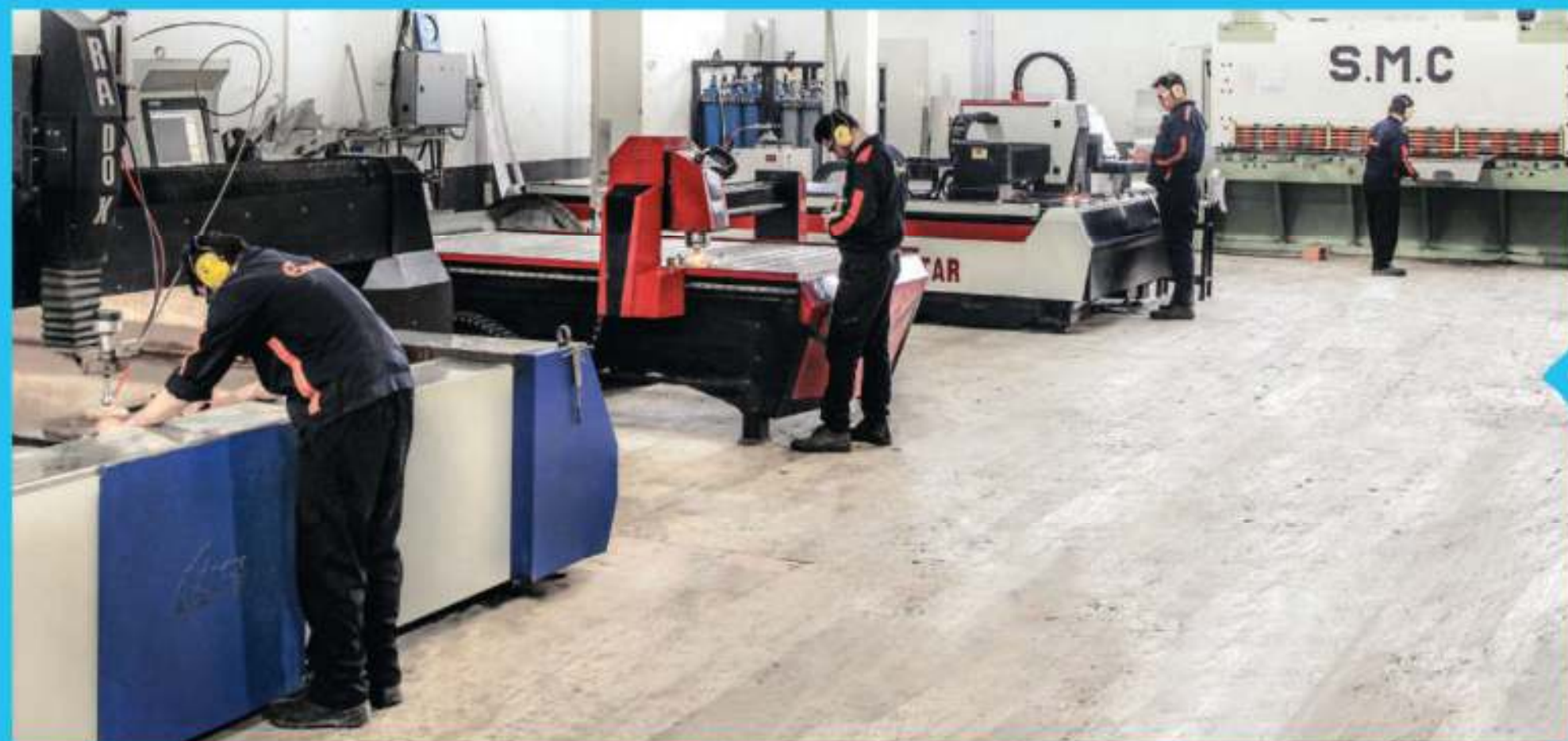
Electrical and
Programming Unit



Machinery
Showroom and
Equipment



Multi Head & Biscuit
Manufacturing &
Assembling Unit



Parts Manufacturing
& Water Jet Unit



Spiral, Cupcake
and Layer Cake
Manufacturing &
Assembling Unit



Chocolate Enrober
and Cooling Tunnel
Manufacturing and
Assembling Unit



Parts Manufacturing,
Lathing and Milling
Unit



Tunnel Oven
Manufacturing &
Assembling Unit




International
Confectionery Fair
Iran




Iran Agrofood
Exhibition
Iran




Gulfood Exhibition
U.A.E




DJAZAGRO
Exhibition
Algeria




IBA
Exhibition
Germany




IBATECH
Exhibition
Turkey




Iftech Exhibition
Pakistan




Ambalaj
Exhibition
Turkey




Anutec
Exhibition
India




Interpack
Exhibition
Germany




Prosweets Exhibition
Germany




Ibex Exhibition
Tehran




Big7 Exhibition
South Africa




Agroprod mash
Exhibition
Russia




ISM Exhibition
Germany




Bakery China
Exhibition
China

Participation in Major

International Exhibitions

Rewards Received By Omid Industrial Machinery on Quality



MODEL:OM520A Capacity: 1000-3000 pcs/h

Mini Encrusting & Co-Extruding Machine

MODEL:OM520OPT Capacity: 1000-3000 pcs/h



MODEL:OM520A

A suitable machine for low-capacity production & space. Capable of producing encrusted cookies and center-filled dates (date paste) or center filled formable doughs.

Salient features:

- Product weight: 8 -100g
- Output: 20-70 kg/h, 1000-3000 Pcs/h

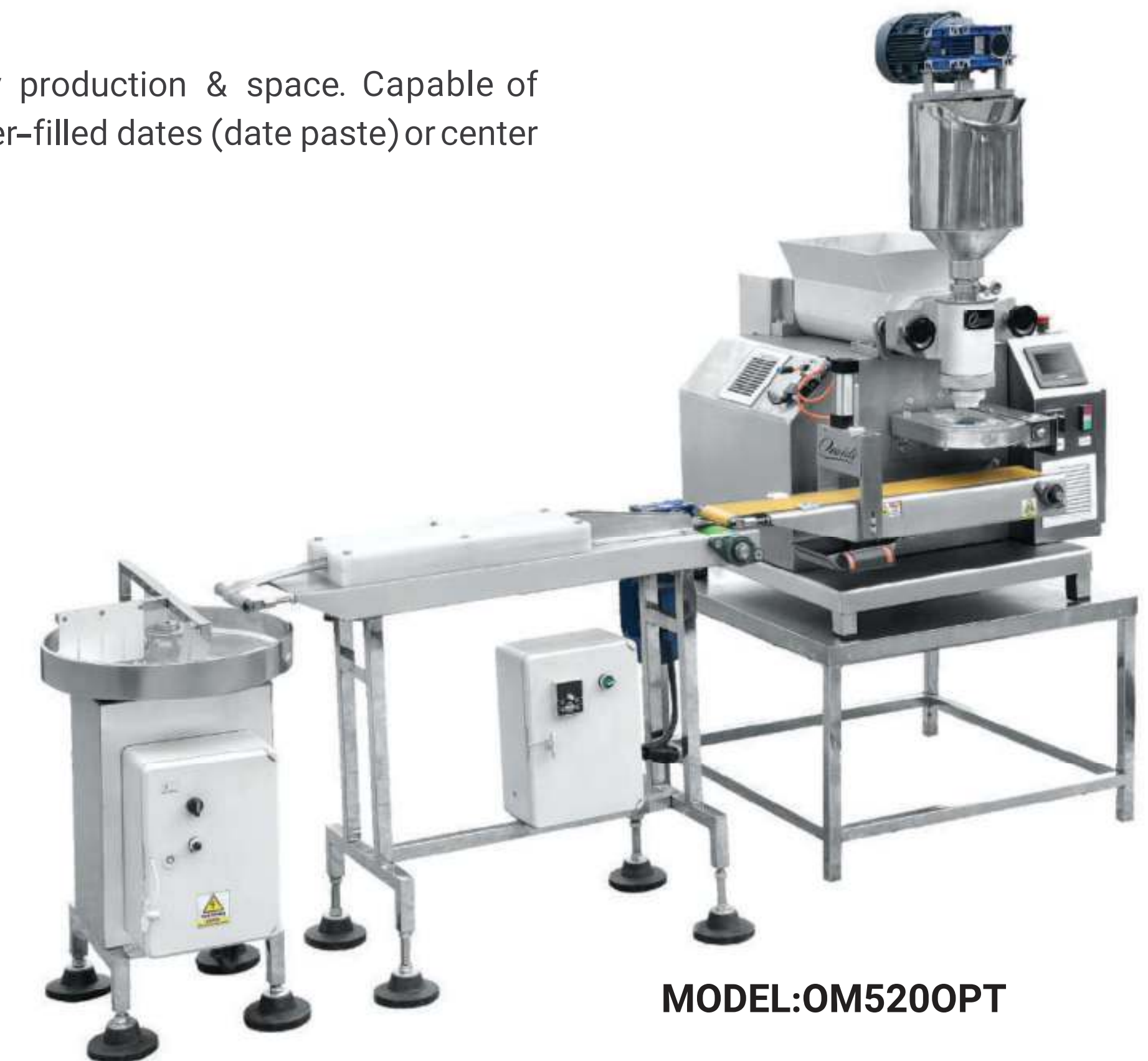
Options:

- Shaping Conveyor for oval or round products with shapeable doughs.
- Revolving Tray for sesame or granule coating.

The quantity and amount of dough & filling are adjustable in the machine.



MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM520A	1000-3000 pcs/h		PLC & Touch Screen	1100	850	1300	2	220	1
OM520OPT	1000-3000 pcs/h		PLC & Touch Screen	2800	850	1850	2.5	220	1



MODEL:OM520OPT



MODEL:OM521
Capacity: 2000-5000 pcs/h

Single Head Encrusting & Co-Extruding Machine

MODEL:OM521

- Weight range: 8g -150g / output 2000/5000 Pcs/h
 - Capable of producing encrusting, extruding & co-extruding products
 - Equipped with 3 Units of Rollers
 - Pneumatic Stamping System
 - Pneumatic Cutting System
 - Equipped with Diaphragm System
 - Suitable for Soft Dough
- Control System by P.L.C & Touch Screen. The quantity and amount of filling are adjustable in the machine.

MODEL:OM1A-F



MODEL:OM521

MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM521	2000 - 5000 pcs/h		P.L.C & Touch Screen	2100	1150	2000	4	220	1
OM1A-F	2000 - 5000 pcs/h		P.L.C & Touch Screen	2080	2000	1200	2.5	220	1

Model:OM1A-F Automatic Aligning System for arranging products automatically on to the tray. This system is also designed for standard size of tray; 40x60 cm or 60x80 cm or trays according to the requested size. The tray feeder holds 10 units of trays & transfers them one by one to the chain conveyor.

MODEL:OM522A&B
Capacity: 2000-5000 pcs/h

Single Head Encrusting & Co-Extruding Machine

MODEL:OM522A & B

- Weight range: 8gr-150g / output 2000 / 5000 Pcs/h
 - Capable of producing encrusting, extruding and co-extruding product
 - Equipped with 3 Units of Rollers
 - Pneumatic Stamping System
 - Pneumatic Cutting System
 - Equipped with Diaphragm System
- Suitable for different types of filling and capable of encrusting semi-liquid fillings into the cookies
 - Control System P.L.C & Touch Screen
- The quantity and amount of filling are adjustable in the machine.



MODEL:OM1A

MODEL:OM522A & B

MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM522A OM522B	2000 - 5000 pcs/h		P.L.C & Touch Screen	1980	995	1970	4	220	1
OM1A	2000 - 5000 pcs/h		P.L.C & Touch Screen	2080	2000	1200	2.5	220	1

Model:OM1A Automatic Aligning System suitable for product arrangement automatically onto the tray. Capable of arranging the products by utilizing the PLC & touch screen systems to arrange the the products based on their weight & size, and place the maximum number of products on the tray.



Encrusted Cookies Production



Individual Maamoul Stamping System



Cookie Production with Pneumatic Stamp System



Using rollers to create cross hatches



Center-Filled 2 Color Cookie Production



Umbrella Cookie Production



Double Color Bars with Filling



Pneumatic Cutting System



Wire Cut Double Color Cookies



Center-Filled Twisted Bars



Twisted Co-Extruded Products



Egg Wash System



Special Device / Mould for Kubba

Single Head Machine

MODEL:OM522A & B

A great choice for small-scale production & unique machines designed to make a wide range of products producible



Complete Line of Encrusting & Co-Extruding Machine (Single Nozzle)

A Sample Layout of a Semi-Automatic Complete Line for Single Head Machine

This line produces a wide range of products (See page 19).
The complete line of machinery includes:

A. Dough Mixer / 2 units for two colors of dough.

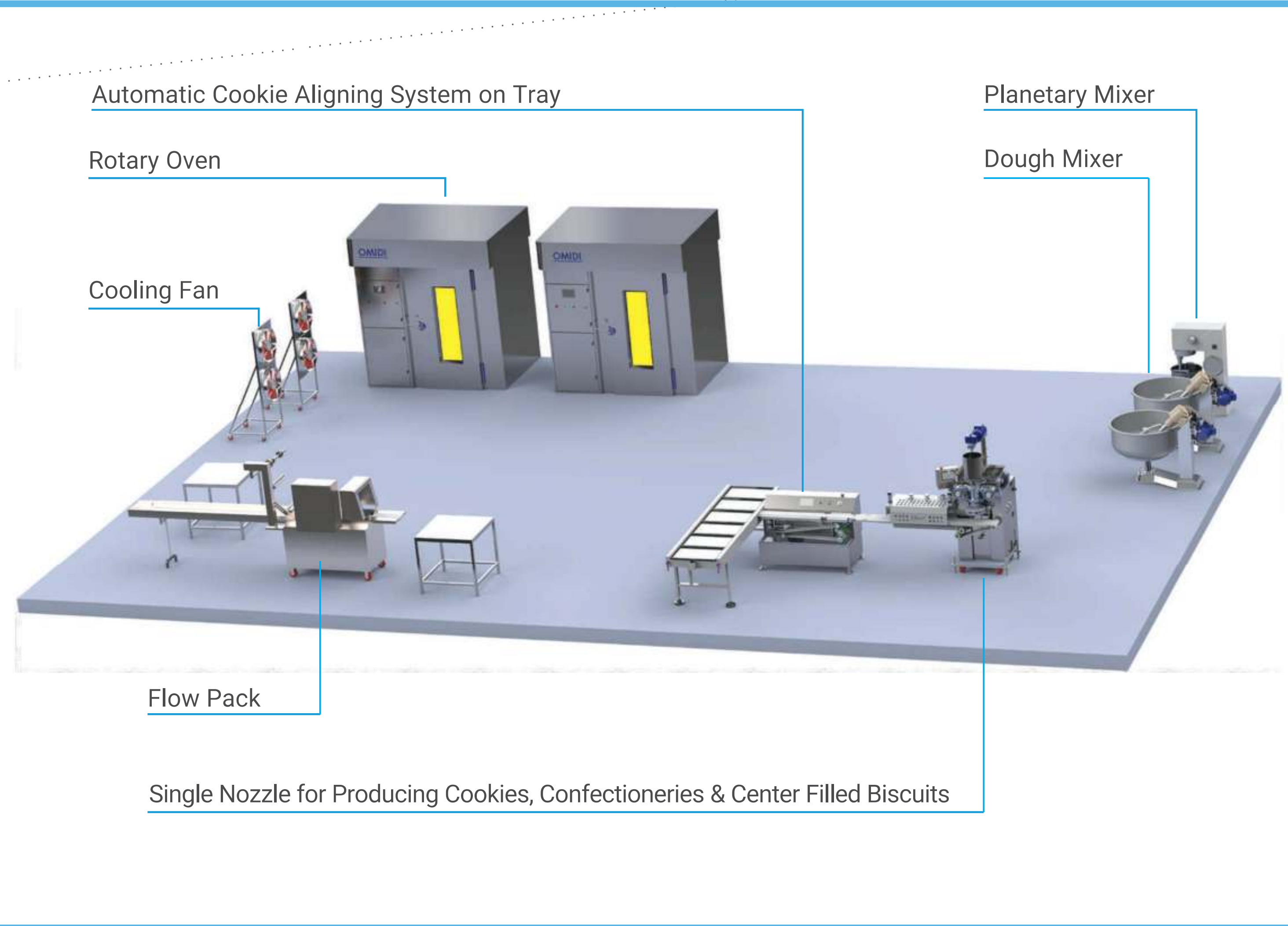
B. Planetary Mixer / 1 unit for mixing majority of liquid ingredients.

C. OM522 Machine + OM1A for producing & aligning system.

D. Rotary Oven / 2 units capacity per oven 70 kg.

E. Cooling Fan, used for cooling down products out of Rotary oven in the trollies.

F. Flow pack machine for packing the products.



CAPACITY	PRODUCT WEIGHT	REQUIRED SPACE	POWER CONSUMPTION			GAS CONSUMPTION
			kW	V	Phase	
2000 - 5000 pcs/h	8 - 150g	15 x 10 m ²	15	380	3	5 - 8 m ³ /h



- **Automatic Aligning System Model: OM1A**
- Used for: Arranging the products from OM522 machine onto the tray
- Features: Setting adjustments to arrange the products according to weight and size to benefit maximum number of products on the tray.
- Control System: P.L.C & Touch Screen



- **Single Head Machine Model: OM522**
- Used for: Producing a wide range of products.
- Dimension (mm): W:995 | L:1980 | H:1970
- Features: A machine with 2 hoppers + attachable 3rd hopper produces a wide range of products (See page 20)
- Control System: P.L.C & Touch Screen



- **Dough Mixer Model: OM-DMX180**
- Used for: Preparing dough
- Dimension (mm): W: 980 | L:1250 | H:1350
- Features: Suitable for 180 kg of dough
- Control System: E-panel
- Power: 220 V / 2.2 kw / 3 Phase



- **Planetary Mixer Model: OM-PX50**
- Used for: Mixing primary or liquid ingredients
- Dimension (mm): W: 720 | L:970 | H:1370
- Features: Arms Variety
- Control System: E-panel
- Power: 220 V / 1.5 kw / 3 Phase



- **Rotary Oven Model: OM-ROV**
- Used for: Baking cookies, cakes, biscuits
- Dimension (mm): W:1800 | L:2620 | H:2550
- Features: No. of trollies: 2 / Tray size: 40x60-60x80(cm)/No. of rows:16/ Type of burner: Gas - Diesel
- Control System: P.L.C / Touch screen



- **Automatic Flow Pack Model: OM-FPK**
- Used for: Packing the finished product
- Dimension(mm): W: 650 | L:3200 | H: 1800
- Features: On Request
- Control System: P.L.C & Touch Screen

Variety of Products Based on Single Head & Multi Head Machine

Producible Products with 2 Hoppers



Producible Products with 3 Hoppers



Pneumatic Stamping System



Pneumatic Cutting System



Egg Wash System Accessories



Special Stamping System equipped with Element Heating & Pneumatic Jack



Twisting Header for encrusted and co-extruded products



Wirecut System for 1 or 2 Color Cookies



Open Top Products



Center-Filled Bread for producing bread filled with marmalade, meat, chicken & vegetables



Special Conveyor with shaping molds for oval or round products (Kubba ,...)



MODEL:OM4N-T
Capacity: 12000-20000 pcs/h

Multi Head Encrusting & Co-Extruding Machine (4 Nozzles)

Multi Head Encrusting and Co-Extruding (Tray Based System)

- MODEL:OM4N-T**
- Products weight 8-50 g
 - Occupies less space
 - Suitable for soft dough
 - Products direct drop on the tray



MODEL:OM4N-T

MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM4N-T	12000 - 20000 pcs/h		PLC & Touch Screen	4700	1000	2250	8.5	380	3

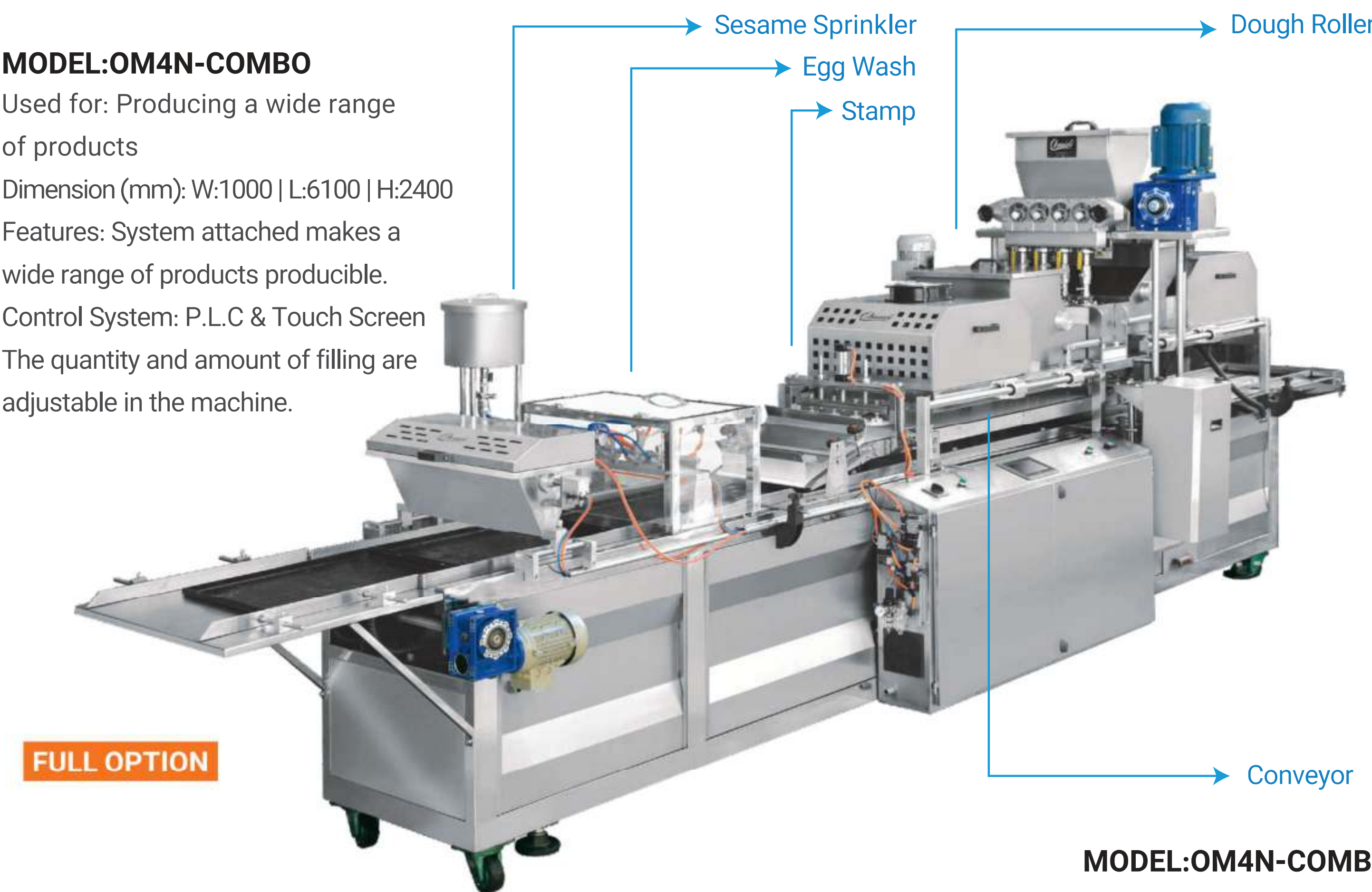
- Used for: Producing a wide range of products.
 - Dimension (mm): W:1000 | L:4700 | H:2250.
 - Features: Products direct drop on the tray
 - Control System: P.L.C & Touch Screen
- The quantity and amount of filling are adjustable in the machine.

MODEL:OM4N-COMBO
Capacity: 12000-20000 pcs/h

Multi Head Encrusting & Co-Extruding Machine (4 Nozzles)

The Tray Based System 'Full Option'

- MODEL:OM4N-COMBO**
- Used for: Producing a wide range of products
 - Dimension (mm): W:1000 | L:6100 | H:2400
 - Features: System attached makes a wide range of products producible.
 - Control System: P.L.C & Touch Screen
 - The quantity and amount of filling are adjustable in the machine.



MODEL:OM4N-COMBO

MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM4N-COMBO	12000 - 20000 pcs/h		PLC & Touch Screen	6100	1000	2400	9.5	380	3

This machine is designed for placing products directly onto the tray by attaching an additional conveyor on the machine, You can benefit more options on the machine such as pneumatic stamping and pneumatic cutting system as well as dough roller for oval – shaped products. The products are then transferred onto the tray after passing the conveyor.

MODEL:OM4N-C
Capacity: 12000-20000 pcs/h

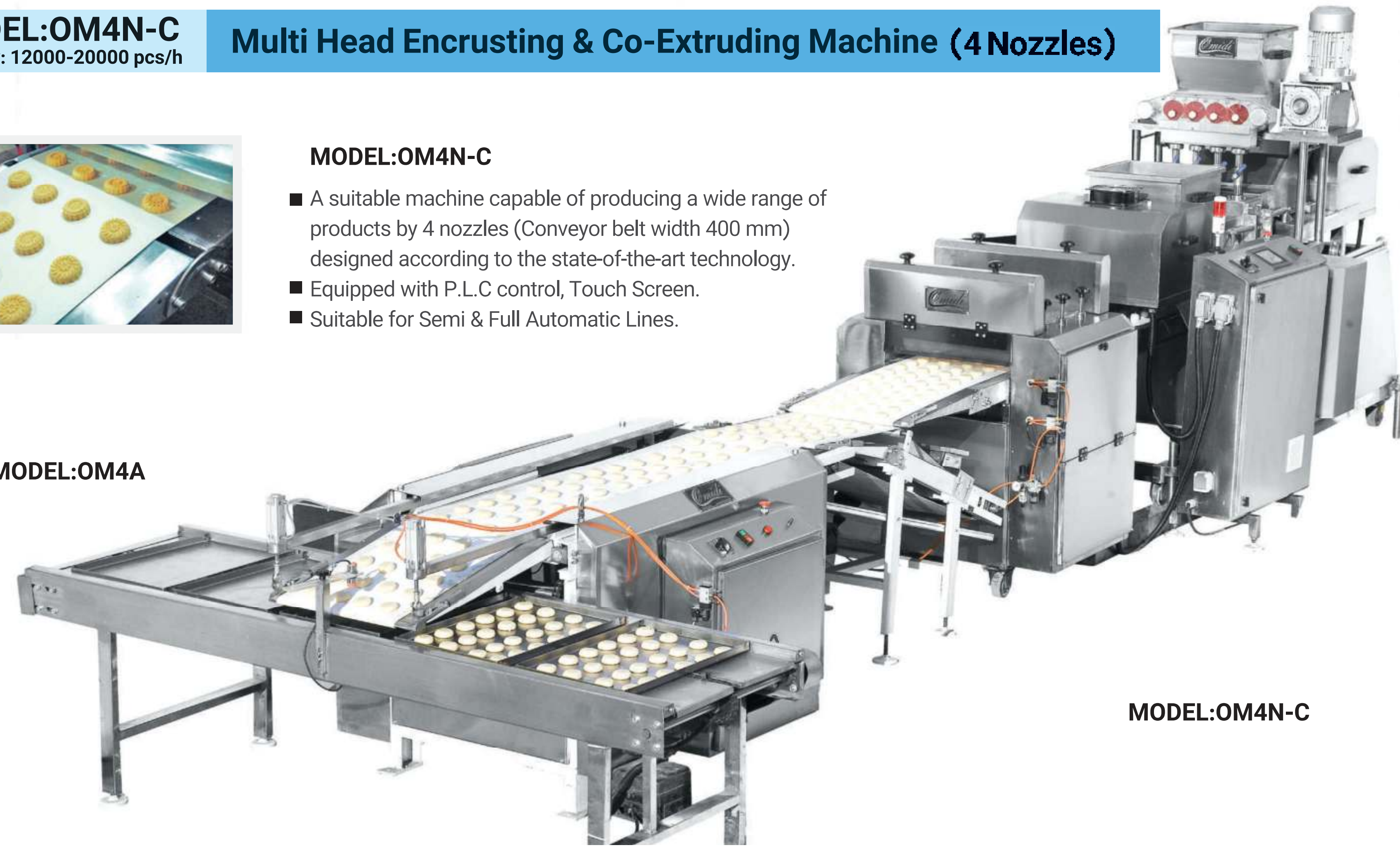
Multi Head Encrusting & Co-Extruding Machine (4 Nozzles)



MODEL:OM4N-C

- A suitable machine capable of producing a wide range of products by 4 nozzles (Conveyor belt width 400 mm) designed according to the state-of-the-art technology.
- Equipped with P.L.C control, Touch Screen.
- Suitable for Semi & Full Automatic Lines.

MODEL:OM4A



MODEL:OM4N-C

MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM4N-C	12000 - 20000 pcs/h		PLC & Touch Screen	4500	1400	2250	16	380	3
OM4A	12000 - 16000 pcs/h		PLC & Touch Screen	3250	3200	955	4	380	3

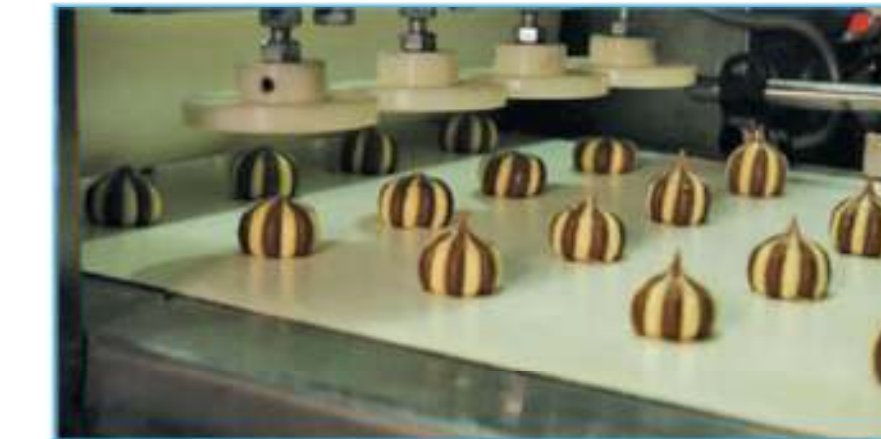
Model:OM4N-C Equipped with automatic aligning system. Suitable for producing products from 8 - 55 g . A suitable machine for a wide range of encrusted & co-extruded products designed for higher semi automatic capacity. Equipped with 3 hoppers, pneumatic stamping system, cutting device, and press roller with P.L.C.



Press Roller to Create Cross Hatches



2 Color Encrusted Products with Filling



Umbrella Cookies



Encrusted Products



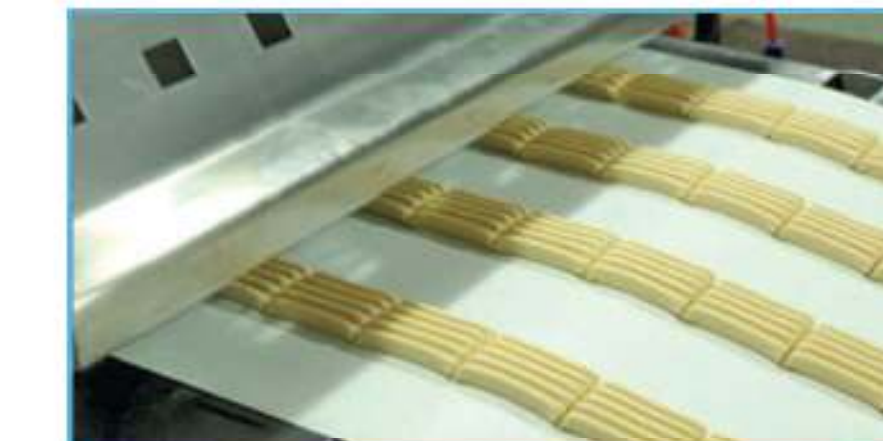
Individual Maamoul Stamping System



Encrusted Umbrella Cookies



Cookies Arrangement Setting Based on Product Size



Co-Extruded Bars



Extruded Bars with 2 Filling



Outlet Nozzles for Shaping Co-Extruded Bars



Co-Extruded Bars



2 Color Extruded Bars



2 Color Co-Extruded Bars Top & Bottom



Twisted Products with Filling



Co-Extruded Twisted Bars



Co-Extruded Bars with Rope Around

MODEL:OM6N
Capacity: 18000-30000 pcs/h

Multi Head Encrusting & Co-Extruding Machine (6 Nozzles)

- A suitable machine capable of producing a wide range of products by 6 nozzles (Conveyor belt width 600mm) designed according to the state-of-the-art technology.
- Equipped with P.L.C control & Touch Screen.
- Suitable for Semi & Full Automatic Lines.



MODEL:OM6N



MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM6N	18000-30000 pcs/h		PLC & Touch Screen	4800	1700	2250	18	380	3



MODEL:OM8N
Capacity: 24000-40000 pcs/h

Multi Head Encrusting & Co-Extruding Machine (8 Nozzles)

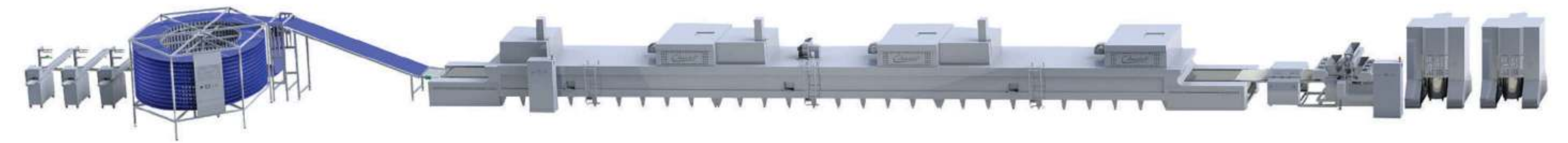
- A suitable machine capable of producing a wide range of products by 8 nozzles (Conveyor belt width 800 mm) designed according to the state-of-the-art technology.
- Equipped with P.L.C control & Touch Screen.
- Suitable for Full Automatic Lines.



MODEL:OM8N



MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM8N	24000 - 40000 pcs/h		PLC & Touch Screen	5500	2000	2200	21	380	3



MODEL:OM10N
Capacity: 30000-50000 pcs/h

Multi Head Encrusting & Co-Extruding Machine (10 Nozzles)



Pneumatic Simple Stamp



Encrusted Cookie Production



Co-Extruded Bars



Encrusted Umbrella Cookies

- A suitable machine capable of producing a wide range of products by 10 nozzles (Conveyor belt width 1000 mm) designed according to the state-of-the-art technology.
- Equipped with P.L.C control & Touch Screen.
- Suitable for Full Automatic Lines.



MODEL:OM10N

MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	KW	V	Phase
OM10N	30000 - 50000 pcs/h		PLC & Touch Screen	6300	2100	2350	22.5	380	3
OM10N-F	30000 - 50000 pcs/h		PLC & Touch Screen	8000	2100	2350	24	380	3

MODEL:OM10N-F
Capacity: 30000-50000 pcs/h

Multi Head Encrusting & Co-Extruding Machine

- Pneumatic Cutter
- Egg Wash System
- Sprinkling System
- Zigzag Conveyor



FULL OPTION



Maamoul Stamping System



Zigzag Conveyor



Co-Extruded Rope Shape



Center Filled Twisted



Wirecut System



MODEL:OM10N-F

- Full-option 10 nozzle machine is equipped with the following options:
- Maamoul stamping system
 - Egg wash system
 - Sprinkling device for sesame and granules
 - ZigZag conveyor system to place the products on the conveyor belt by utilizing the in-between space on the tunnel oven belt.

Products Producing with Full Automatic 10 & 12 Nozzles Machine

1 Producible Products with 2 Hoppers:

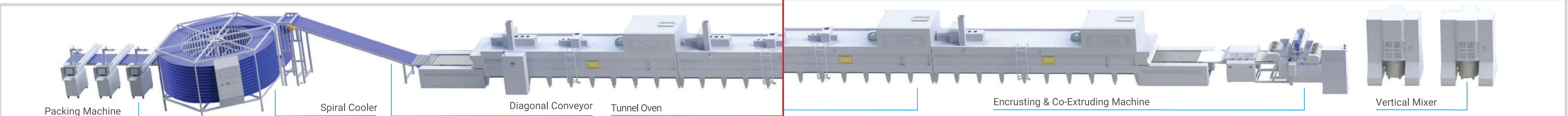
2 Producible Products with 3 Hoppers:

3 Co-Extruding System

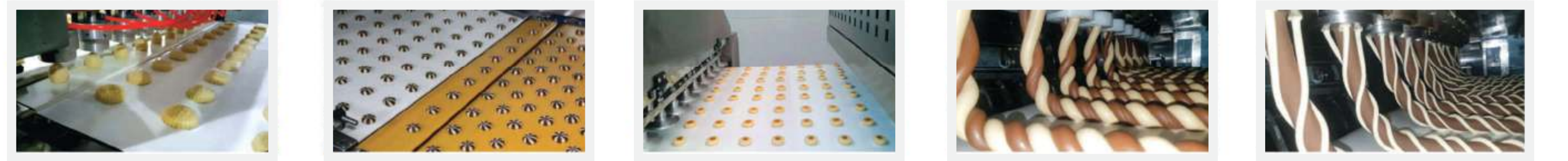
4 The Pneumatic Stamping

5 The Wire Cutting System

6 The Twisting System



MODEL	CAPACITY	PRODUCT WEIGHT	REQUIRED SPACE	POWER CONSUMPTION			GAS CONSUMPTION
				kW	V	Phase	
OM10N	30000 - 50000 pcs/h	8 - 55 g	65 x 15 m ²	85	380	3	45 - 60 m ³ /h
OM12N	36000 - 60000 pcs/h	8 - 55 g	65 x 15 m ²	88	380	3	45 - 60 m ³ /h



Multi Head Encrusting & Co-Extruding Lines, Designed Based on Simplification, Functionality & Reliability

Multi Head Encrusting & Co-Extruding Machine Model: OM10N

- Used for: Producing a variety of products (See page 19)
- Dimension(mm):W: 2100 | L:6300 | H:2350
- Control system: P.L.C & Touch Screen

MODEL	CAPACITY	WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM10N	30000-50000pcs/h		P.L.C & Touch Screen	6300	2100	2350	24	380	3



Vertical Mixer Model: OM-VL200/400

Salient Features: A perfect mixer for a premium dough quality. OMV200/400 is designed with special arms considering scientific efficiency for a higher level of output quantity & quality ■ Aeration option is available ■ Equipped with hydraulic system for the automatic bowl movement upward & downward ■ Setting mixing program and saving up to 10 programs ■ Strong arms with different shapes for different applications ■ 2 bowls are supplied with each mixer. The salient feature of OMV200: Mixing time and dough development have been decreased and a product with better context with aeration could be enjoyed. It is used to produce various types of dough for biscuits, cookies and cakes.

- Used for: Mixing various types of hard and soft dough
- Dimension (mm): W:1650 | L:2200 | H:2930
- Control system: P.L.C & Touch Screen

MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-VL200	200 Liter	P.L.C & Touch Screen	1800	1350	2450	16	380	3
OM-VL400	400 Liter	P.L.C & Touch Screen	2200	1650	2930	23.5	380	3



Tunnel Oven Model: OM-TOV

- A high-efficiency baking oven designed for perfect baking based on cyclothermic system (indirect heat circulation through the pipes).
- The pipes are placed at the bottom and top of the tunnel oven belt according to a certain standard considering the width of the tunnel oven.
- Each of the pipes is equipped with dampers for further baking controls.
- All the parts of the tunnel oven are constructed in parts and connected with bolts and nuts, which facilitates the assembling and dismantling.
- Each zone of the tunnel oven is constructed on an individual chassis.
- The ovens are manufactured in standard zones, which are designed at 10m in length per zone.
- The min & max length per zone that can be ordered is (8-12m).
- The furnace is constructed of heat-resistant stainless steel.
- Inspection windows are placed for each zone to enable checking the products while baking.
- Utilized for two types of burners: Gas or Diesel, according to the fuel preference.

E.g. 3 Zones oven

- Used for: Baking a wide variety and types of products
- Dimension(mm): W: 2000 | L:38000 | H:2500
- Control System: P.L.C & Touch Screen



MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-TOV	Based on Line Capacity	P.L.C & Touch Screen	38000	2000	2500	13	380	3

Multi Head Encrusting & Co-Extruding Lines, Designed Based on Simplification, Functionality & Reliability



Premixer Model: OM-PX300

- Used for: Mixing cupcake, sponge cake, cookies dough / mainly for liquid and primary mixing
- Dimension (mm): W:1200 | L:1200 | H:1650
- Features: Capability of mixing ingredients at high speed (The Speed is variable)
- Control System: E- panel

MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-PX300	300 Liter	P.L.C & Touch Screen	1200	1200	1650	6.5	380	3

Spiral Cooler Model: OM-SP105

Salient Features: Custom design according to the dedicated application & available space

Omidi Spiral Coolers offer the following advantages:

- Spiral belts (all plastic modular)
- Belt protection system by micro switch
- Low maintenance design
- Control panel with P.L.C & inverter controlled drives + Touch Screen
- Constructed in stainless steel
- Custom designed for each application
- Take up minimum footprint in factory
- Supplied in modular form for easy erection on site.
- A smart solution for space efficiency

Used for: Cooling proofing, refrigeration, & automation

Weight: Upon request.

MODEL	CAPACITY	WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM-SP105	Based on The Product	On Request	P.L.C & Touch Screen	On Request			3	380	3



MODEL:OM20N
Capacity: 50000-100000 pcs/h

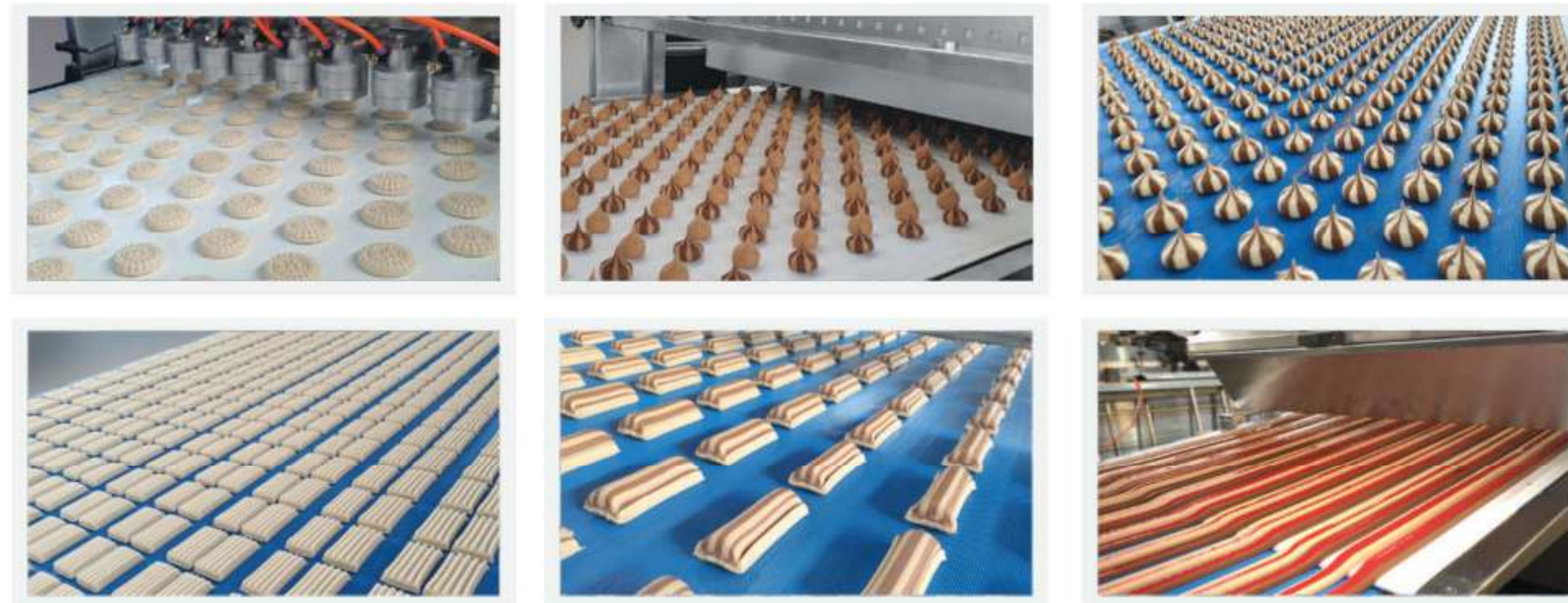
The Cobmbined Craft Line

A super nice & creative idea to increase production capacity & decrease energy consumption. You will enjoy an unbelievable variety of products as well as creating your favorite products using the capabilities of 'Combined Craft Systems' & options.

You will also benefit the high capacity & production of a wide range of products using the same baking system by increasing the quantity; since 20 nozzles are being producing simultaneously.

It's a creative idea for a wide range of products variety, considering energy efficiency. OM20N, the combined craft line, has been developed to enable you to create & design your desired product with a wide range of options designed on the machine.

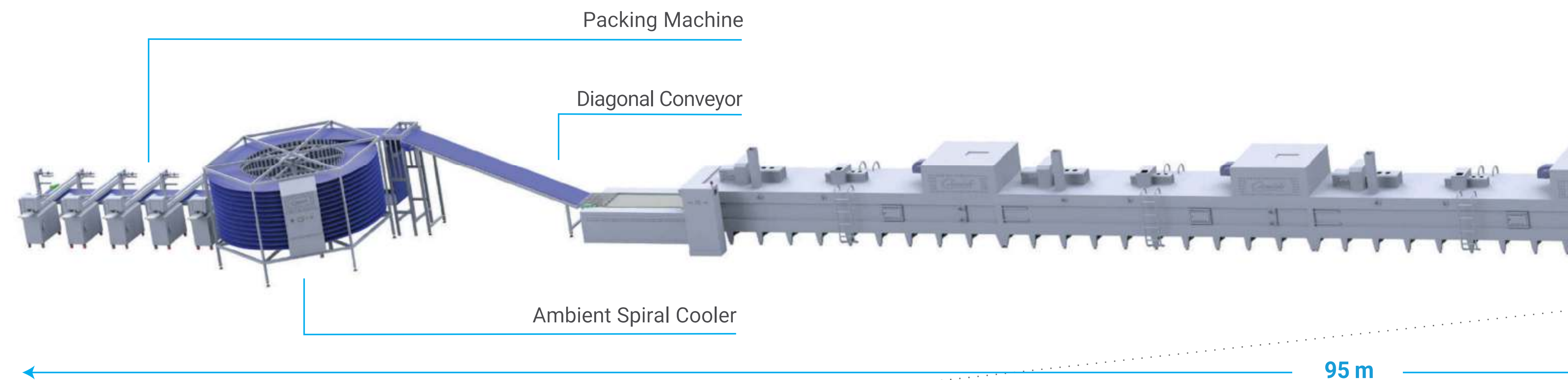
Imagine you can double the output just by placing this model before of the tunnel oven.



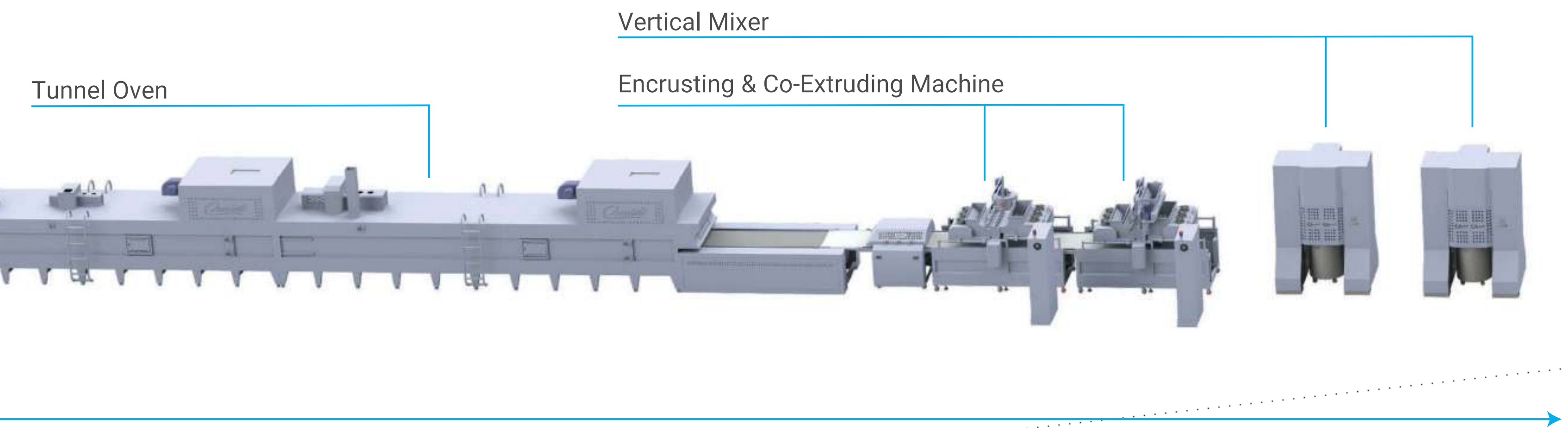
MODEL:OM20N

MODEL	CAPACITY	WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM20N	50000 - 100000 pcs/h		P.L.C & Touch Screen	10000	2100	2350	42	380	3

The Combined Craft Line Layout 16 - 20 Nozzles



MODEL	CAPACITY	PRODUCT WEIGHT	REQUIRED SPACE	POWER CONSUMPTION			GAS CONSUMPTION
				kW	V	Phase	
OM16N	40000 - 80000 pcs/h	8 - 55g	95 x 15 m ²	80	380	3	50 - 75 m ³ /h



MODEL	CAPACITY	PRODUCT WEIGHT	REQUIRED SPACE	POWER CONSUMPTION			GAS CONSUMPTION
				kW	V	Phase	
OM20N	50000 - 100000 pcs/h	8 - 55 kg	95 x 15 m ²	85	380	3	60 - 80 m ³ /h

The Combined Craft 20 Nozzels Machine can be Used to Produce a Variety of Products



2 Colors of Different Encrusted Cookie



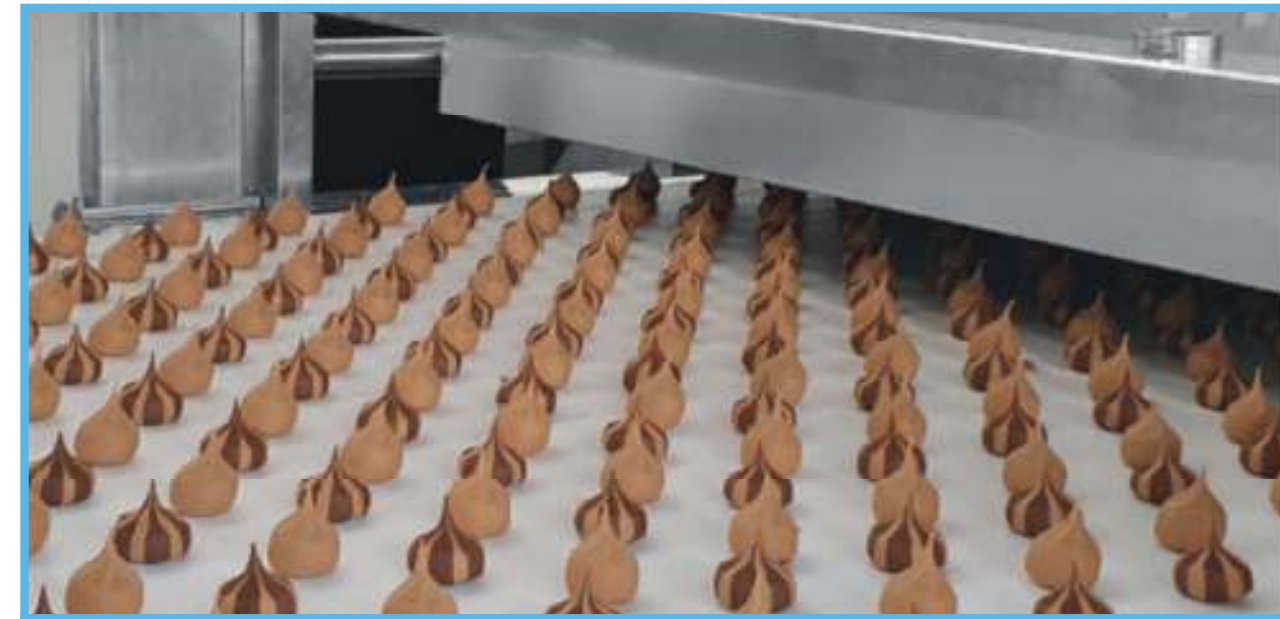
The Stamp Can Fulfill Products Produced by 2 Machine Double Stamps



20 Nozzels Producing Simultaneously Umbrella Cookies



20 Nozzels Maamoul Production



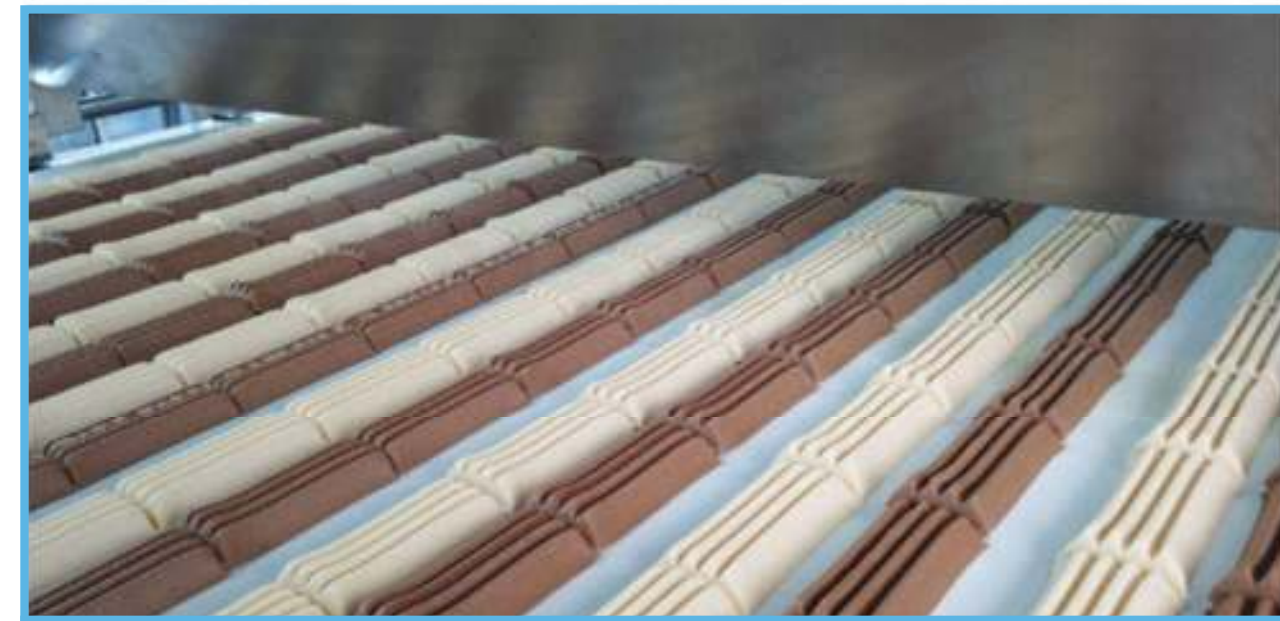
Combined Production of Umbrella Date Cookies (Encrusted Cookies)



Extruded Product with Filling (Dima)



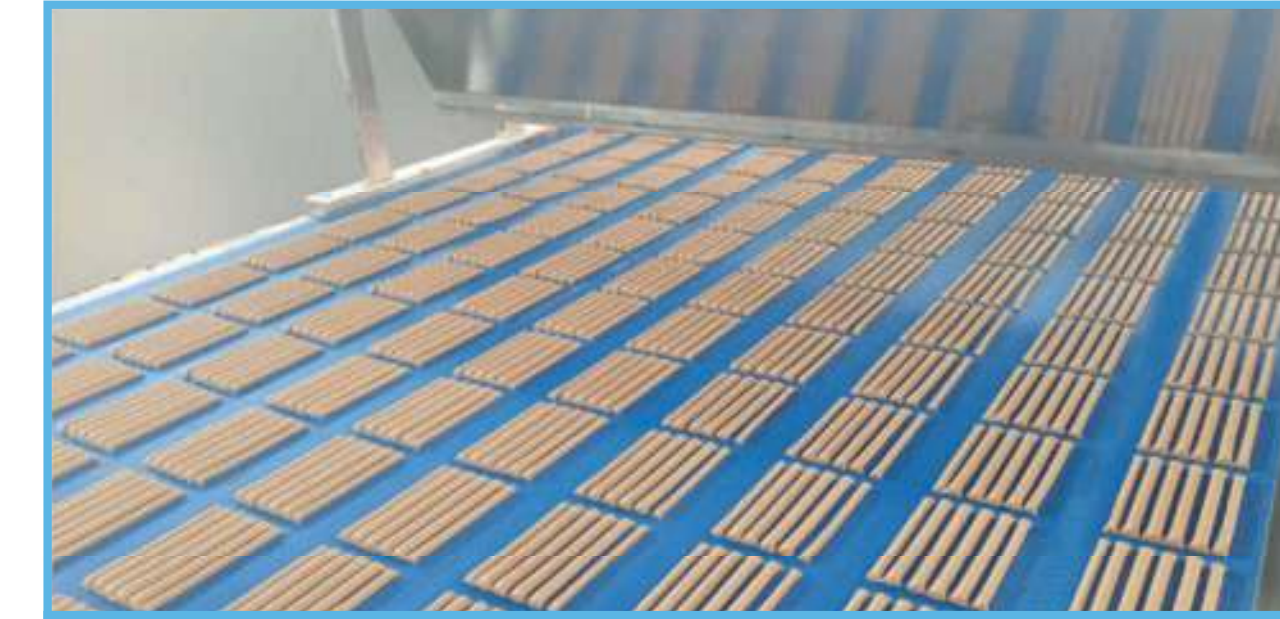
Combined 20 Nozzles 2 Color Date Bar



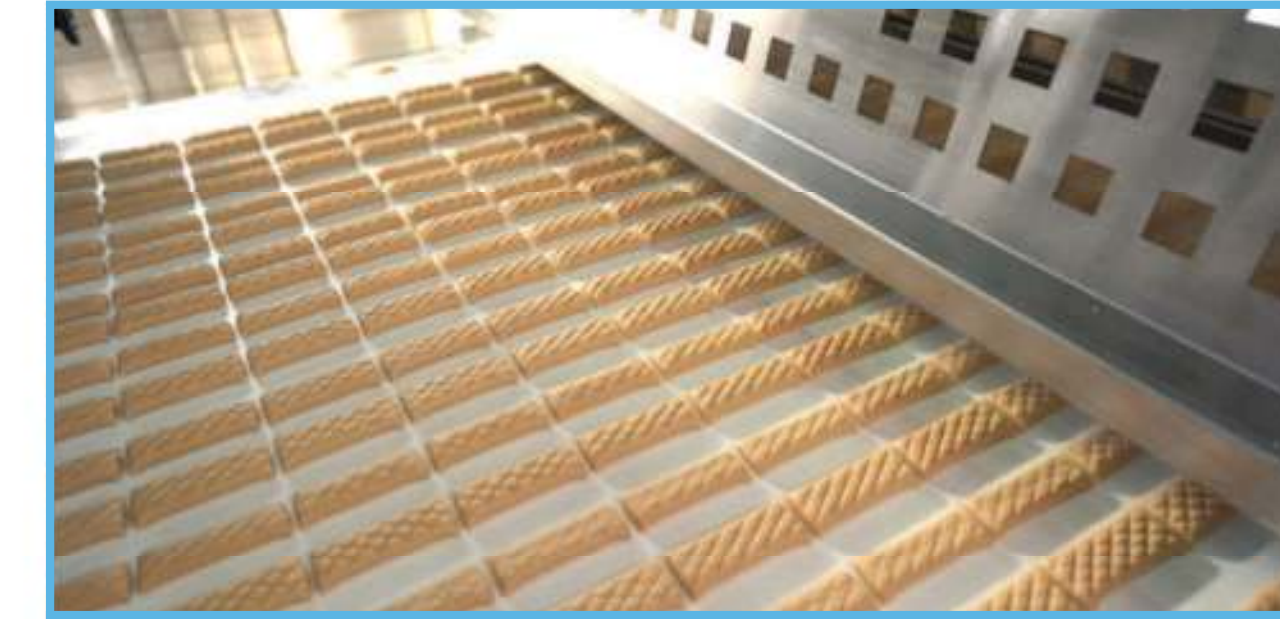
Combined 20 Nozzles 2 Color Date Bar



Zigzag Extruder Bars



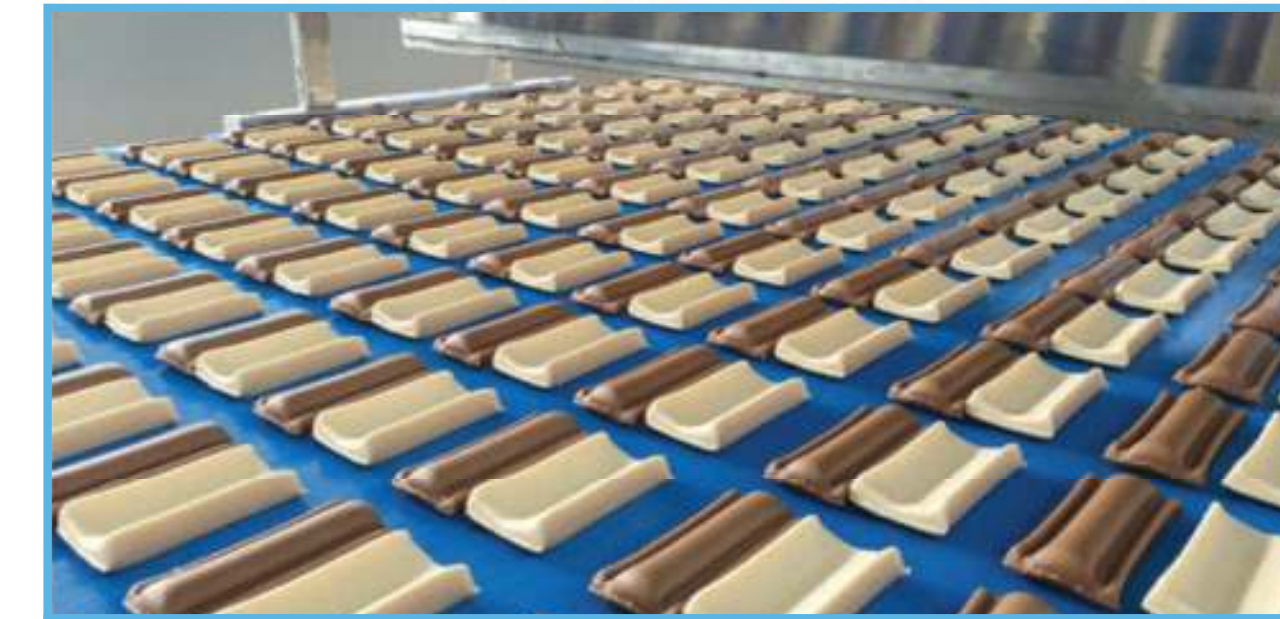
Each nozzle can produce up to six finger cookies & co-extruded products in 20 nozzles



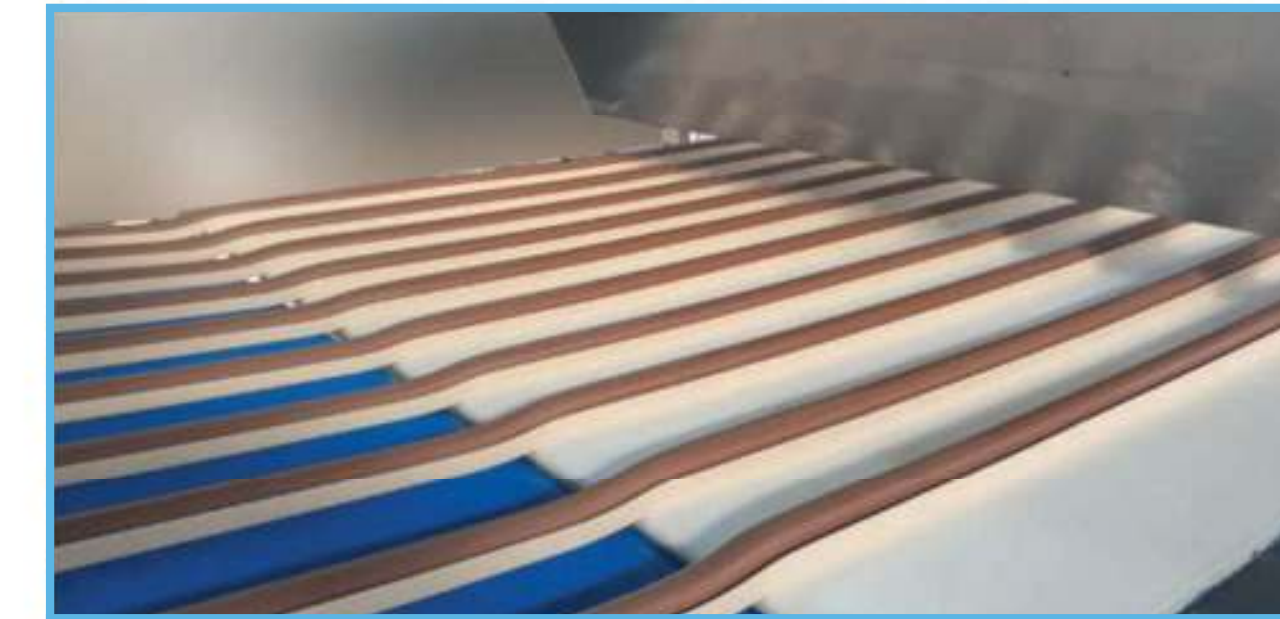
Co-Extruded Bar with Parallel Press Roller



Co-Extruded Two Color Bars Produced in 20 Nozzles



Extruded Product 2 Colors



Double Co-Extruded Bar



Combined Co-Extruded Product



Double Bar Co-Extruded 2 Colors on One



Extruded Product with Marmalade Depositing



Extruded Product with Marmalade Depositing

MODEL:OM-DDV

Multi Head Depositor



- The DDV series of OMIDI machines are created to move toward infinity in terms of creating a large variety of products and to help producers apply their own creativity using a precise and durable system.
- The nozzles & moulds are easily replaceable, besides the weight and shape, adjustment precision is applicable to their wirecut products.
- The moulds are made of durable food-grade plastic.
- Based on producer's requirements a service trolley is available as well as a product tip flattening system which is attachable.
- The tray is designed to place the wireframes moulds and nozzles
- The machine could also deposit cupcakes
- Equipped with P.L.C & touch screen system
- The nozzles are configurable according to the application for desired products.

MODEL: OM-DDV

MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-DDV-40x60	150 - 250 kg/h	P.L.C & Touch Screen	1600	1000	1550	3	380	1
OM-DDV-60x80	250 - 350 kg/h	P.L.C & Touch Screen	1600	1200	1550	4	380	1





OMIDI

Industrial Machinery

Omidi Industrial Machinery, Manufacturer of The Full Automatic Machine Lines



Production Capacity	Product Weight	Required Space	Power Consumption	Gas Consumption
400 - 700 kg/h	15 - 300 g	52 x 15 m ²	63 kW	30 - 40 m ³
700 - 1000 kg/h	15 - 300 g	66 x 15 m ²	78 kW	45 - 60 m ³
1000 - 1600 kg/h	15 - 300 g	80 x 15 m ²	100 kW	60 - 80 m ³

Complete Line of Sponge Cake Machinery Consists of 5 Sections



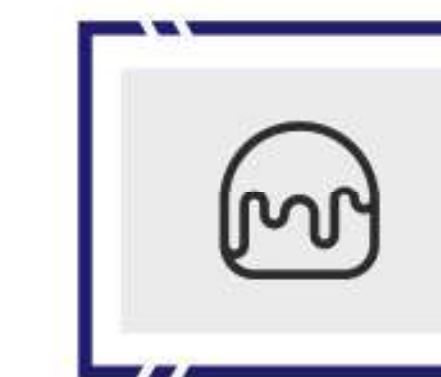
Primary Materials &
Dough Depositing sections



Baking Section



Cooling Section &
Working Table



Chocolate Enrober
Section

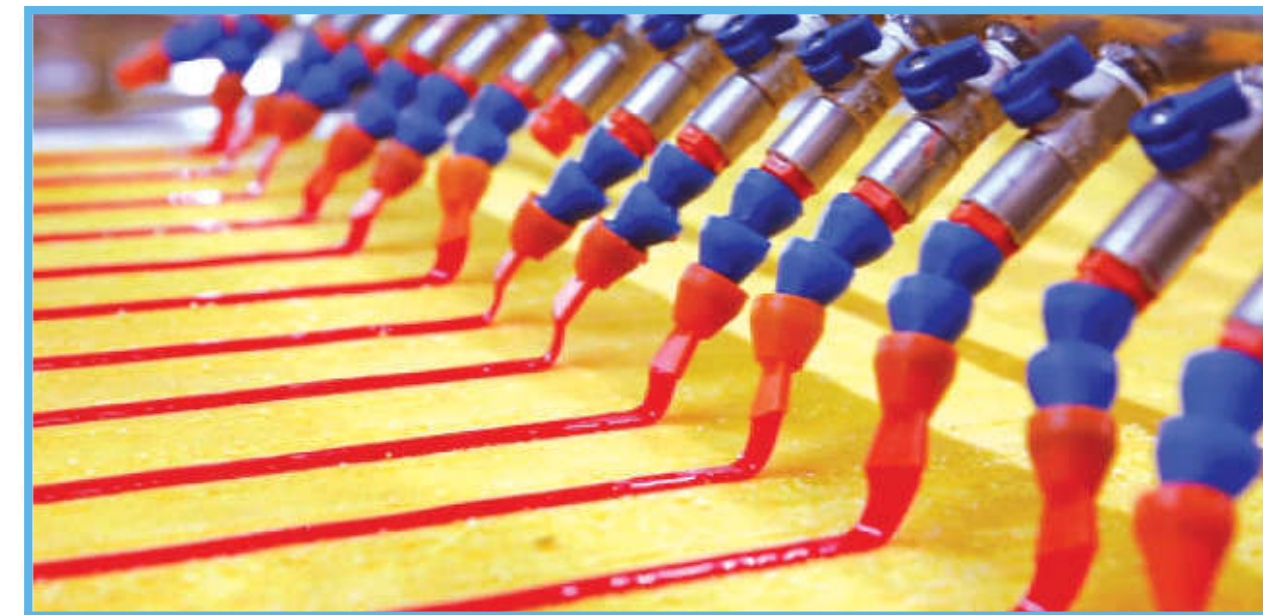


Packing Section

Complete Line For Sponge Cake Production Designed Based on Simplification, Funcactionality & Reliability



Decorating System



Marmalade Depositor Machine



Drum for Cake Sheet Return



Layer Cake Overlapping System



Stainless Steel Guide & Coupling System



3-Layer Cake Conveyor with Guides



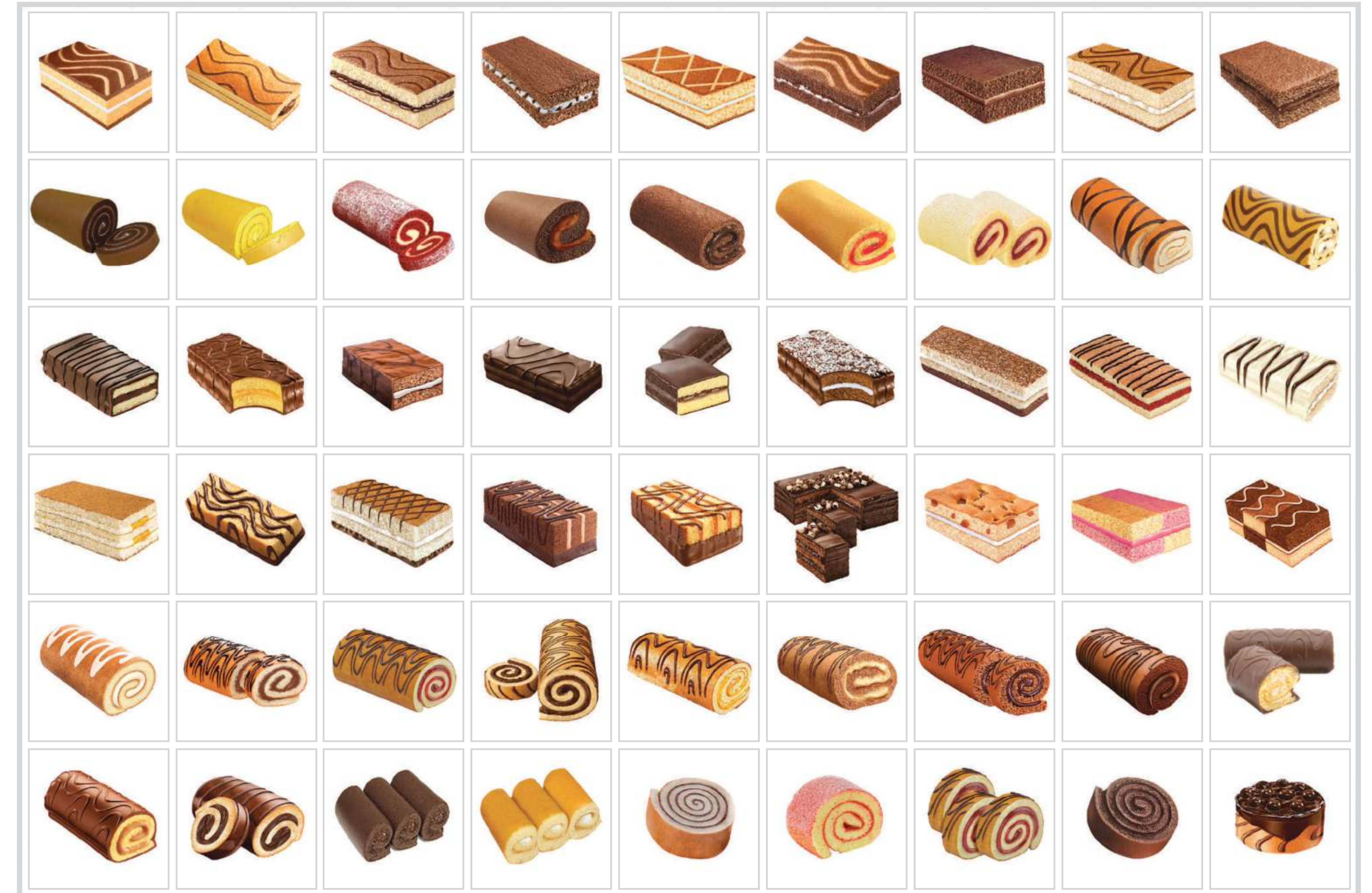
Big Roll (Swiss Roll)



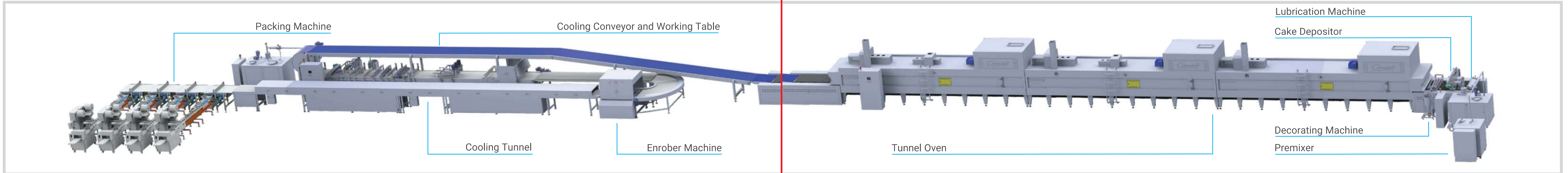
Guillotine Cutting



U-Turn Conveyor in the Layer Cake Line



Full Automatic Sponge Cake Line With Chocolate Enrober



Layer Cake Line Machinery Includes:		
1 Premixer	4 Cake Depositor	8 Cooling Conveyor
2 Turbo Mixer (Homogenizer)	5 Decorating System	9 Working Table
3 Oil Spray	6 Tunnel Oven	10 Longitudinal Cutting
	7 Connecting Conveyor	11 Cream Depositor with Preserving Tank

Sponge cake line is designed to shape a wide range of sponge cakes.

The line has been designed to operate a heavy - duty line 24/7, where placing lots of options within the line, enables a wide range of new shapes and types of producible products.

The line consists of 3 major sections.

■ 1. Mixing & Aeration + Depositing and Decorating

A very important part of the production procedure is where ingredients are added & turned into a smooth dough in the premixer & then transferred to a homogenizer by the pump for aeration, which helps a smooth, spongy and light texture cake.

The sponge cake mix just after aeration is transferred to the depositor which consists of a hopper where the main mission is to deposit a homogeneous dough within the sheet onto the tunnel oven belt with desired thickness before the tunnel oven.

There is a decorating option that can design zigzag lines with a different color of dough and is equipped with a tank for decorating mix. (Further option, includes granule and powder sprinkling device.) which are attachable to the line for more variety of products.

■ 2. The Baking Section Tunnel Oven:

Designed with an ideal entrance length for placing creative options to develop a lot of product variety at the inlet of the tunnel oven equipped with a belt lubrication system. The tunnel oven is designed to bake a perfect sponge cake sheet with cyclothermic system indirect heating, where the hot air is circulated through the pipes designed on top and bottom of the tunnel oven belt. The temperature of the upper and lower pipes are individually adjustable; in addition Dampers have been designed for each pipe to enable further heat control.

12 Marmalade Depositor with Preserving Tank	16 Press Roller	20 Enrober Machine
13 Cake overlapping System	17 Swiss Roll System	21 Cooling Tunnel
14 Coupling System	18 Guillotine Cutter	22 Automation System
15 SS Guides	19 U-Shape Conveyor	23 Compact Mixer

■ 3. The Cooling Section & Working Table Consist of :

1. Transferring conveyor between tunnel oven & main cooling conveyor
2. Cooling Conveyor + Returning drum to the working table
3. The working table includes:

- Longitudinal Cutter
- Jam & Marmalade Depositor + Tank
- Syrup Applicator + Tank
- Cream Depositor + Compact Mixer & Homogenizer
- Chocolate Depositor + Tank
- Overlapping System
- Sponge Cake Coupling System & Guides
- Press Rollers

- Mini Roll Components + Equipment
- Big Roll Components + Equipment
- Guillotine Cutter
- 90-degree or 180-Degree Conveyor

Additional Attachable Devices After Working Table:

- Transferring Conveyor for Finished Products
- Flow Pack Machine (Automation & Feeder)

Machinery and Devices to Add for More Variety to Sponge Cake Line:

- Chocolate Enrober line with Decorating Device & Preserving Tank
- Integrated Tapping Devices for Coconut, Granule, Powder, etc
- Double Depositor & Double Mixers for Two-color Sponge Cake Sheet
- Accessories & Equipment for Horizontal 3-Layer Sponge Cake Sheet
- Accessories & Equipment for Velvet Sponge Cake

Full Automatic Sponge Cake Line with Chocolate Enrober



MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM-PX	300 kg		Electronic Board	1200	1200	1650	6.5	380	3
OM-TX	700-1200 kg		P.L.C & Touch Screen	2000	1200	2150	14	380	3



MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM-CTP	700 kg		P.L.C & Touch Screen	2500	1250	2250	21	380	3

Premixer Model: OM-PX | Turbomixer Model: OM-TX

Turbo Mixer: designed in 2 different structures

- A (Seperate Premixer & Turbo Mixer)**
- B (Compact Premixer & Turbo Mixer)**

1 Premixer A:

- Used for: Mixing primary ingredients containing solid & liquid contents
- The machine is completely constructed in stainless with a perfect finishing
- The bottom of the tank is designed to facilitate the dough discharge completely
- Horizontal mixing arms can be adjusted with regards to speed and controlled through the frequency inverter in 5 stages and 3 different timing speed
- The volumetric discharge pump and SS gear pump are suitable for food processing & hygiene
- Preparing a perfect dough involves turning the ingredients into a smooth dough in the premixer and then transferring them by pump to the homogenizer/turbo mixer for aeration, which helps a smooth, spongy, and light dough.

2 Turbo Mixer B: is a machine designed to aerate the dough. It is equipped with a double jacket SS tank. The cold water is circulated all around the double-jacket SS tank. The mixed ingredients are transferred through the pump designed at the bottom of the tank via pipe to aeration header where the dough passes to a cylindrical head with small arms having the dough passing through the space designed.

Chiller: The machine is constructed from stainless steel. The Turbo Mixer is equipped with an optional device, the "Chiller system", with a compressor to keep the dough temperature up to 5°C. The cold water is circulated through Turbo Mixer pump, which contributes to keep the dough temperature stable in which the ratio is considered to be between 22-25°C

3 Compact Premixer & Turbomixer : is designed for low capacity to combine mixing process A&B in one single structure which is called compact mixer.



Tunnel Oven Model: OM-TOV

A suitable baking system designed for accurate baking of Sponge / Layer cake sheets. The baking time varies depending on the dough sheet thickness considered to be 4-12min. The oven length is designed based on baking time & availability of space.

Decorating Machine Model: OM-LC-DSYS

Decorating machine is used to decorate the dough with zigzag movement equipped with stainless steel tank with the capacity of 100kg.



Cake Depositor Model: OM.LC.SCD

Cake depositor is used to direct the cake sheet dough on the tunnel oven belt in which the thickness of the dough is adjustable between 1.5 to 8mm

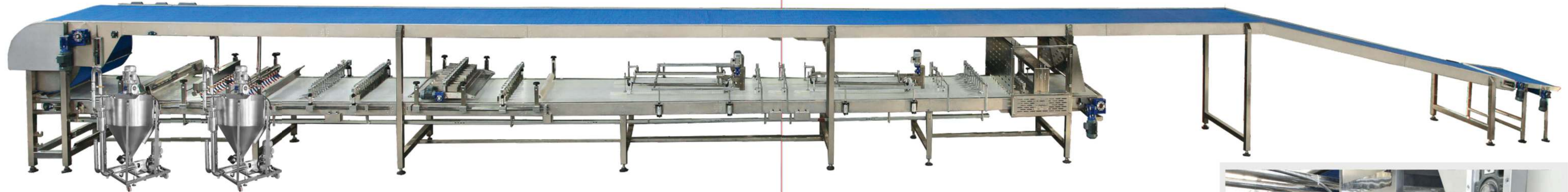


Lubricating System Model: OM.LC-BLS

Lubricating system is used to spread oil on the belt accurately in the form of drops with the spreading system.



The Cooling Section & Layer cake Working Table



The Cooling Section:

- A Transferring conveyor between tunnel oven & main cooling conveyor
- B Cooling conveyor + returning drum to the working table

The Working Table:

- C Jam & Marmalade Depositor + Tank

- D Syrup Applicator + Tank
- E Cream Depositor + Compact Mixer & Homogenizer
- F Chocolate Depositor + Tank
- G Overlapping System
- H Sponge Cake Coupling System & Guides

- I Press Rollers
- J Mini Roll Components + Equipment
- K Big Roll Components + Equipment
- L Guillotine Cutter
- M 90-Degree or 180-Degree Conveyor



Handling and Connecting Conveyors



U-Shape or 180° Conveyor Model: OM-CY180°

Used to save space and return the line at the end of available length in the production hall manufactured in 2 different structures. SS steel with PVC belt to save space. SS steel with modular belt with high efficiency.

MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-CY180°	Based on the Product	Electronic Board	5400	2800	940	0.75	380	3

The enrober machine can coat a wide range of products completely with the minimum quantity of chocolate. There are two additional options that could be modified on the machine & includes:

- Decorating Device
- Beneath Chocolate Enrobing Only.

The products are fed onto a moving wire mesh belt with certain width standard which takes the products down to a bath of chocolate, then transfers them to the cooling tunnel. The cooling tunnel is designed to cool the desired product; equipped with compressor, evaporator, and condenser. The cooling tunnels are designed with high insulation and the doors are easily opened which makes the inner space of the cooling tunnel easily accessible.

Chocolate Enrober and Cooling Tunnel Model: OM-ENCHO | OM-ENCTSS

Chocolate Enrober

MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-ENCHO.100	Based on the Product	PLC & Touch Screen	2100	1950	2300	17	380	3

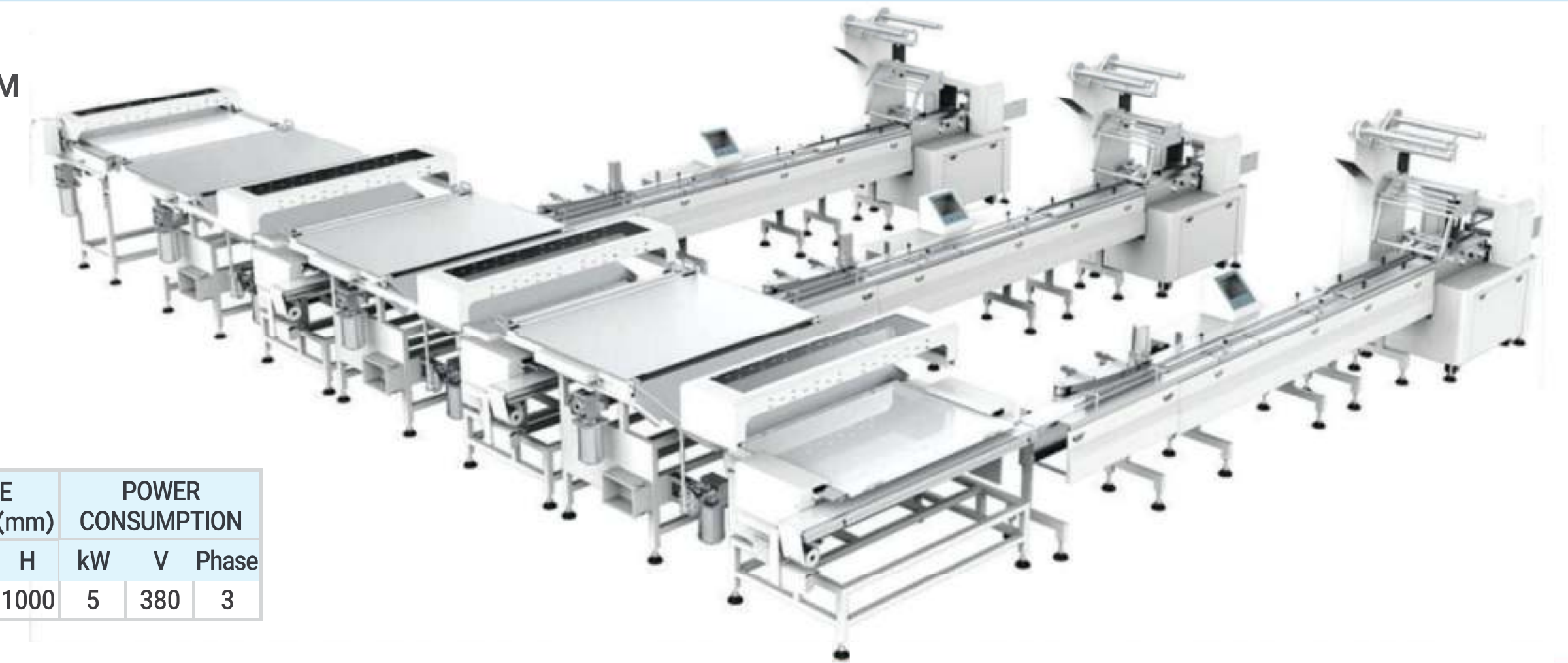
Cooling Tunnel

MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-ENCTSS.100	Based on the Product	PLC & Touch Screen	22000	1800	1200	22	380	3



Automatic Packing Machine Model: OM-AT.PM

- Capacity: For 500-1200kg /hour production line
- Each packing machine's speed: 100 - 120 products per minute.
- Equipped with automatic feeding system and additional accessories



MODEL	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-AT.PM		PLC & Touch Screen	8000	7000	1000	5	380	3

Choco Pie Complete Line Machinery



Choco pie or snack cake includes products with a double-layer round cake which is usually filled with cream/marshmallows and they are coated with chocolate. The main sectors of the choco pie production line includes:

- 1- Mixing Dough Preparation + Aeration & Auto Transferring the Mixture to Depositor
- 2- Depositing Round Shape Products on the Oven Belt
- 3- Baking the Round Cakes
- 4- Cooling the Round Cakes
- 5- Depositing Cream Marshmallow + Kitchen & Accessories
- 6- Products Overlapping System
- 7- Automatic Cake Transferring System

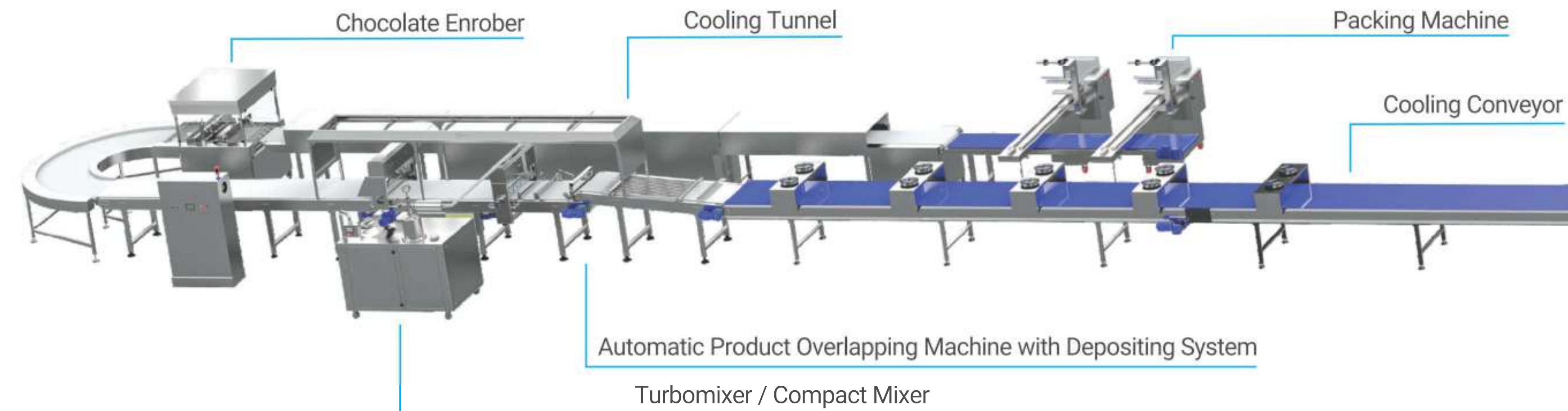


Cooling Tunnel

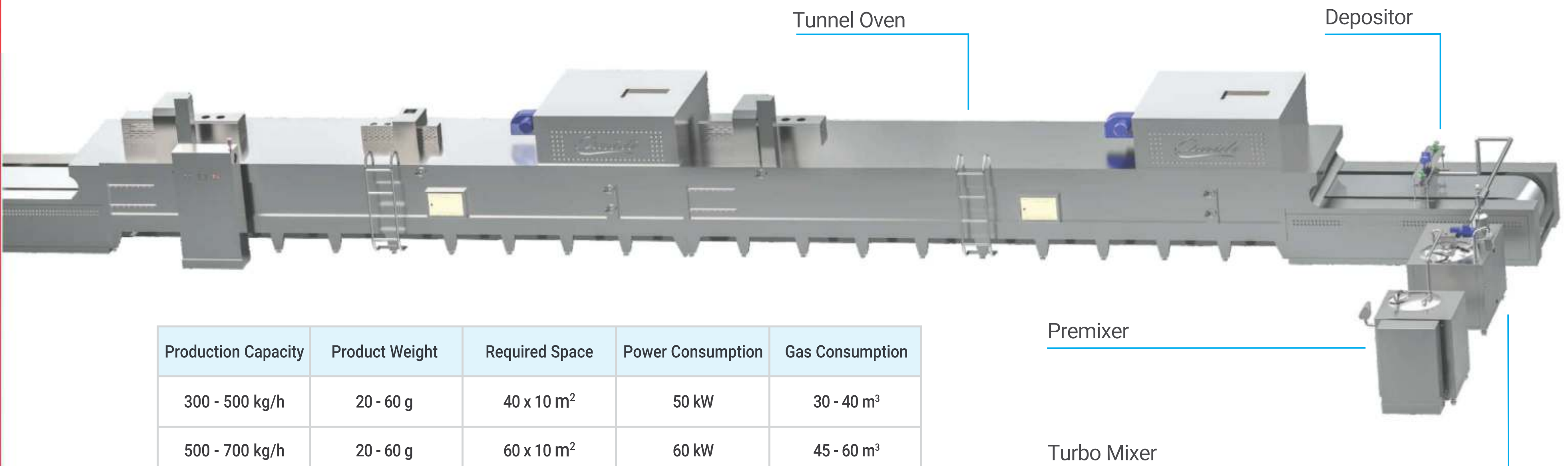
Chocolate Enrober



Full Automatic Line For Producing Choco Pie



Choco Pie Line Machinery Includes:		
1 Syrup Cooking Machine	3 Turbomixer	8 Turbomixer / Compact Mixer
2 Premixer	4 Cake Depositor	9 Chocolate Enrober
	5 Tunnel Oven	10 Cooling Tunnel
	6 Cooling Conveyor	11 Transferring Conveyor to Packing Machine
	7 Automatic Product Overlapping Machine with Depositing System	12 Packing Machine



Production Capacity	Product Weight	Required Space	Power Consumption	Gas Consumption
300 - 500 kg/h	20 - 60 g	40 x 10 m ²	50 kW	30 - 40 m ³
500 - 700 kg/h	20 - 60 g	60 x 10 m ²	60 kW	45 - 60 m ³
700 - 1000 kg/h	20 - 60 g	70 x 10 m ²	70 kW	60 - 80 m ³



Complete Full Automatic Line For Cup Cakes

Spiral Cooler ←



→ Tunnel Oven

Automation Unit for Transferring the Product Trays into Tunnel Oven ←

An integrated line designed to create your target product to match and fulfill the market demands for cupcakes and muffins.

The line has been designed for the utmost variety of capabilities & capacity. For this purpose, lots of additional accessories are insertable within the layout. Each line is designed according to the final product machinery & equipment considering available space.

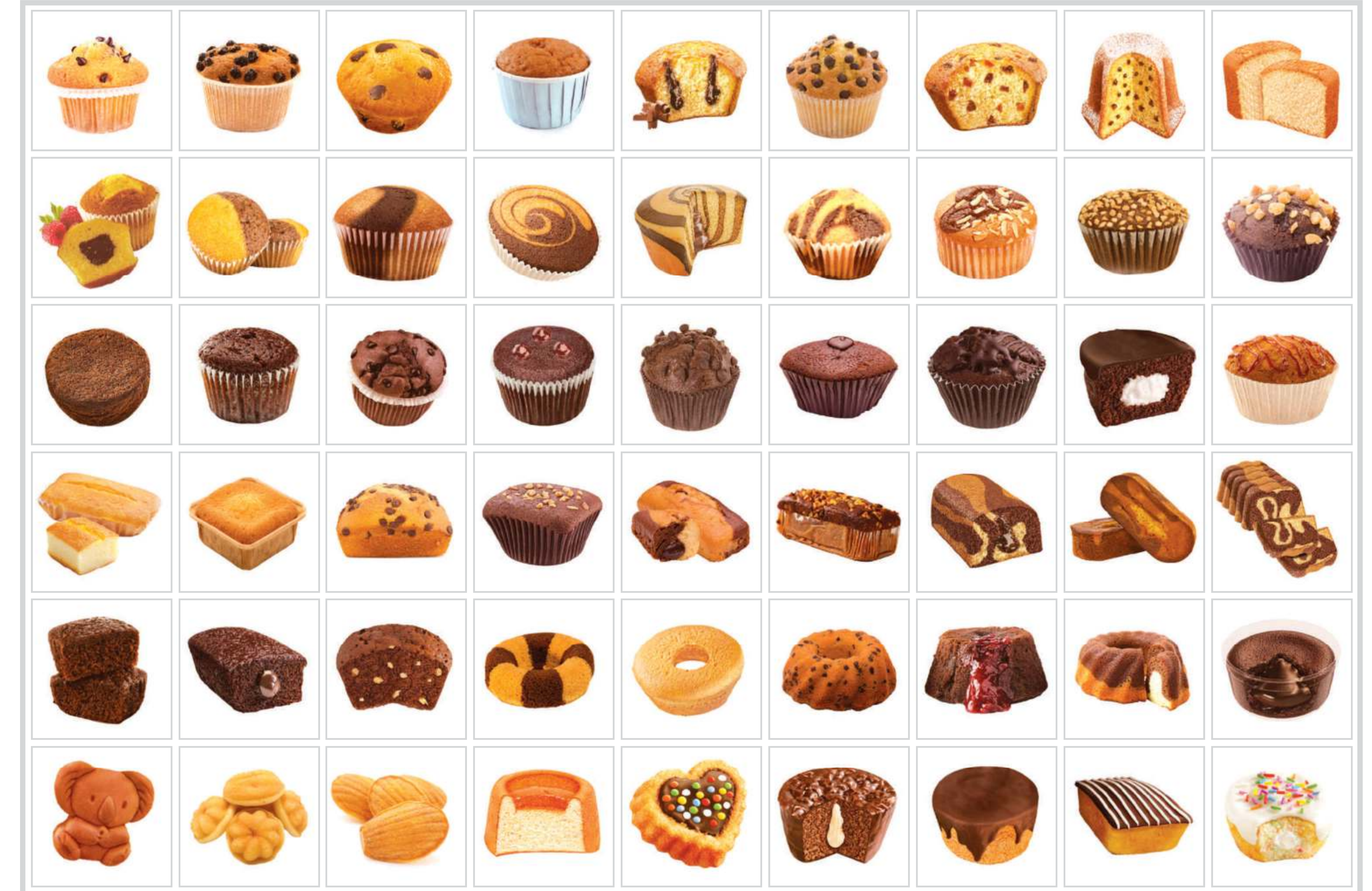
The line mainly consists of:

- Mixing
- Homogenizing (Aeration)
- Depositing
- Baking
- Cooling
- Handling & Packing

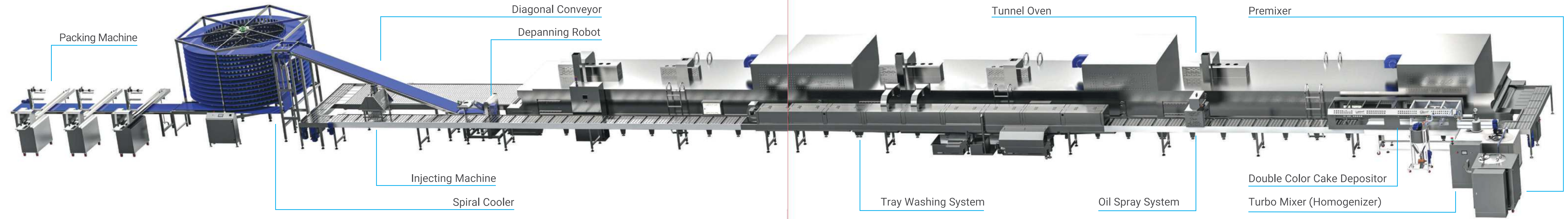
The additional accessories include:

- Second Mixer & Homogenizer for Second Color Dough
- Second Depositing System
- Sprinkling Device for Seeds, Granule, Choco-Chips etc.
- Robot for Automatic Products Transfer
- Injecting System for Inserting Chocolate or Marmalade
- Depositor Head for Two-Color Cup Cake Products
- Donut Heads
- Tray Washing Drying System
- Oil Spray

Production Capacity	Product Weight	Required Space	Power Consumption	Gas Consumption
400 - 700 kg/h	15 - 150 g	41 x 15 m ²	60 kW	40 - 50 m ³
700 - 1000 kg/h	15 - 150 g	53 x 15 m ²	73 kW	50 - 75 m ³
800 - 1300 kg/h	15 - 150 g	70 x 15 m ²	90 kW	75 - 100 m ³



Complete Full Automatic Line For Cup Cakes



1 Premixer	6 Tunnel Oven
2 Turbomixer	7 Cooling Conveyor
3 Cup Cake Depositor	8 Tray Return Back System
4 Second Color Hopper	9 Tray Transferring System
5 Automation System	10 Injecting System



11 Tray Washing Drying System	16 Spiral Cooling System
12 Oil Spray System	17 Transferring Conveyor
13 Depanning System	18 Packing Machine
14 Connecting Conveyor	
15 Diagonal Conveyor	

Complete Full Automatic Line For Cup Cakes



Premixer Model: OM-PX | Turbomixer Model: OM-TX

- Used for: Mixing cupcake dough / mainly for liquid and primary mixing
- Dimension (mm): (Premixer) W: 1200 | L:1200 | H:1650
(Turbo Mixer) W: 1200 | L:2000 | H:2150
- Features: Capable of mixing ingredients at high speed with variable speed
Attachable to the chiller for controlling dough temperature
- Control system: (Premixer) E- panel | (Turbo Mixer) P.L.C & Touch Screen

MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM-PX	300 Liter		Electronic Board	1200	1200	1650	6.5	380	3
OM-TX	1200 Liter		P.L.C & Touch Screen	2000	1200	2150	14	380	3



Automation for Transferring Trays with Products into the Tunnel oven Model: OM-CCD-ASTI

- Used for: Automatic feeding without hand interference
- Dimension (mm): W: 1250 | L:4500 | H:930 mm
- Features: Automatic feeding without hand interference
- Control System: Electrical Board

MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-CCD-ASTI	Based on the Product	Electrical Board	4500	1250	930	2.2	220	3

Cake Depositor Model: OM-CCD/6.8.SPD

- Used for: Depositing dough into tray molds with single or double color.
- Dimension(mm): W: 600 | L:8000 | H:1500
- Features: Additional optional integrated attachable devices
- Control System: E-Panel

MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM-CCD/6.8.SPD	150 kg		E-Panel	8000	600	1500	2	380	3



Tunnel Oven Model: OM-TOV

- Used for: Baking cupcakes designed specifically for cupcake trays with a chain conveyor
- Dimension(mm): W: 2050 | L:33000 | H:2500
- Features: Cyclothermic system with high efficiency in baking & accuracy in setting for a perfect baking profile
- Control system: P.L.C & Touch Screen

MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-TOV	Based on the Products	P.L.C & Touch Screen	33000	2050	2500	13	380	3



Complete Full Automatic Line For Cup Cakes



Depanning Robot Model: OM-CC-ROB

- Used for: Lifting the baked cupcakes without hand intervention
- Dimension (mm): W: 940 | L:3000 | H:2150
- Features: Offering specific nozzles for different products shape and weight
- Control System: P.L.C & Touch Screen



MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM-CC-ROB	8-12 Trays (60x80cm)		E-Panel	3000	940	2150	5.7	380	3

Tray Washing System Model: OM-CCD-TRW

- The tray washing system is used for the cupcake automation system to wash up the trays. ■ The system is designed according to the capacity of the cupcake line. ■ The machine's length ranges from 8 to 15 meters. ■ The tray washing system is designed for standard-sized trays (40x60-60x80). ■ Upon request of different dimensions of trays, the orders can be customized. ■ Equipped with a high-pressure pump. ■ The cleaning capacity is 300 to 600 trays /cycle. The cleaning process consists of 3 stages:
- Jetting with hot water to remove the soiling and residues

- The main drying is focused more on utilizing hot air circulation at high pressure over the trays than the heating elements. ■ Secondary drying relies more on heating elements with the addition of hot air circulation. At every stage, the water re-circulates after filtering with the helical discharge system. This minimizes energy & water usage without in any way compromising washing performance.



MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-CCD-TRW	Based on Line Capacity	PLC & Touch Screen	Upon Request			Upon Request		

Chocolate & Marmalade Injection Machine Model: OM-CCD-Inj

The cake injection automation system includes 4 conveyors with guides to align & transfer the products in one line, & is equipped with a sensor in each direction line with an adjustable chocolate injection system 48 nozzles (based on the request, the number of nozzles could be modified) to inject chocolate inside the cake & it can also be adjustable to deposit chocolate on top of the cake for more varieties of the cupcake.



MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-CCDING	400 - 800 Trays/h	PLC & Touch Screen	1160	1150	700	3.5	380	3



Cleaning Brush Model: OM-CCD-BCS

- Used for: Cleaning trays surface

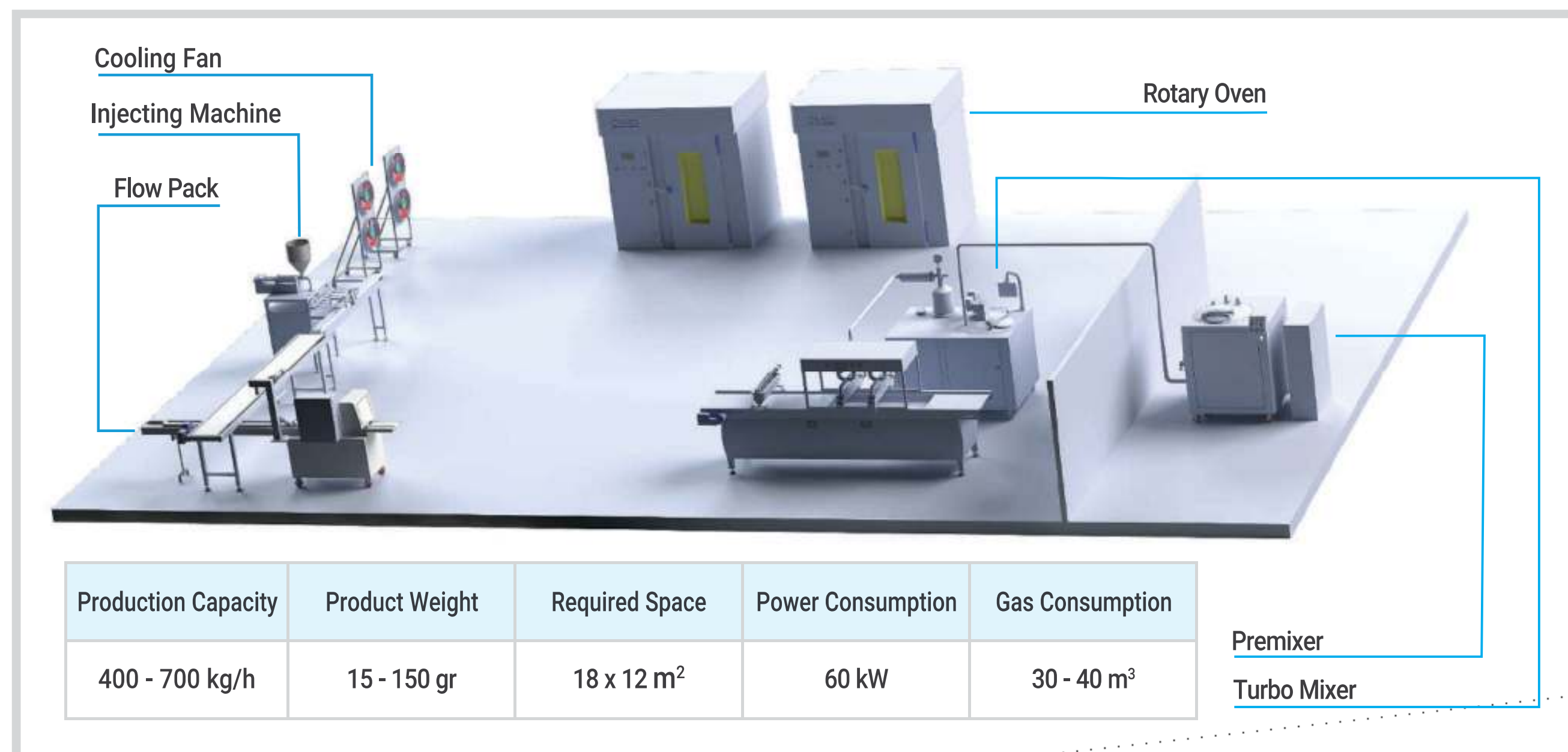


Tray Returning System Model: OM-CCD-TCS

- Used for: to Returning ready tray to the beginning of the line

- Used for: Injecting chocolate or marmalade into the baked products
- Dimension (mm): W: 1150 | L:1160 | H:700
- Features: The amount of injecting liquids is adjustable
- Control System: P.L.C & Touch Screen

The Complete Semi Automatic Line of Cup Cake Machinery



A Sample Layout of a Complete Semi- Automatic Line for Cup Cake Machine

The process includes pre-mixer machine to mix primary material for the dough. The dough is then transferred through a pump to turbo mixer for aeration. The homogenized dough is transferred through pump to the depositor. The Depositor is capable of producing various types of cupcake from 10-500g depending on cup cake trays in different shapes. The dough depositor deposits the desired weight of dough into the trays.



**Double Color
Cake Depositor**
Model: OM-CCD-DH2C



Turbo Mixer
Model: OM-TX

Premixer
Model: OM-PX



MODEL:OM-FC24 Mini Creative Filled Cakes



- Compact Fun Cake Small Scale Production Machine
- Mixing: Vertical Mixer 50 Liter
- Depositing Hopper
- Moulds upon order
- Control System for (Pneumatic) Injection
- Depositing Baking Rotary System (Gas)
- Auto Discharge of Baked Product by Robot
- Cream or Chocolate Filling System



- Model: OM-FC24
- Used for: Producing Fun Cake.
- Dimension (mm): W:1400 | L:1600 | H:1700.
- Features: Center-Filled Fun Cake with Creative Moulds
- Control System: PLC & Touch Screen

MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM-FC24	40 - 50 Kg/h		PLC & Touch Screen	1600	1400	1700	2	220	1

Full Automatic Complete Line For Biscuit Production (Hard Model:OM-SH.HR & Soft Model:OM-BRM.N)

Biscuit Rotary Machine

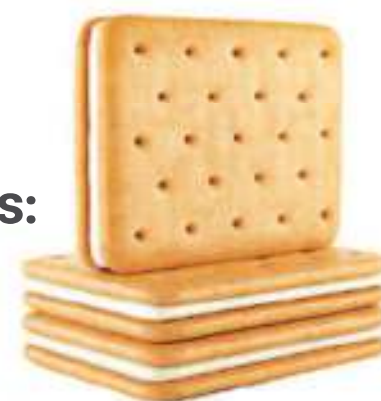
These lines are designed for soft and hard biscuits. Consists of many components and devices, in which each of the machinery is manufactured to fulfill the utmost quality for each biscuit type:

- Rotary Molder (Soft Biscuit)
- Sheeter (Hard Biscuits)
- Laminator (Light Crackers)



Additional Options and Solutions for Customizing Hard Biscuits:

- a. Sprinkling (Distributing) System for Seeds & Granules
- b. Glazing System



Cracker & Hard Biscuit Line

An integrated line designed to fulfill the market demand and make a wide range of producible products.

The line mainly consists of:

1. Mixer
2. Dough feeder
3. Sheeter & Lamination line
4. Tunnel oven
5. Cooling conveyor
6. Handling & Packing

It is included two systems for production of Biscuit:

Biscuit Rotary Machine used for soft biscuit

Biscuit Sheeter Machine used for hard biscuit

Production Capacity	Production Capacity	Required Space	Power Consumption	Gas Consumption
Soft Biscuit (Biscuit Rotary)	400 - 1000 kg/h	73 X 12 m ²	72 kW	45 - 60 m ³
Hard Biscuit (Biscuit Sheeter)	400 - 800 kg/h	85 X 12 m ²	64 kW	45 - 60 m ³

A combined line is an option where both soft and hard biscuits are producible in the same line, but with different devices and accessories related to each type of biscuits.

The biscuit machinery is manufactured in different width of 60, 80, 100 & 120 cm and compatible tunnel oven can be used along with the biscuit machinery.

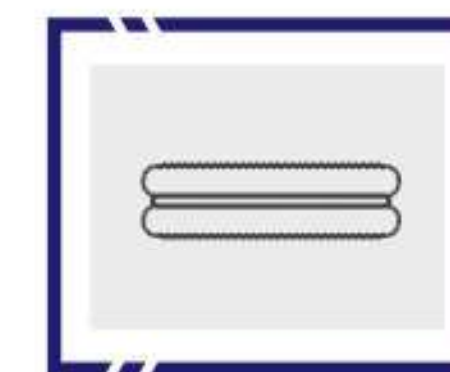
Tunnel ovens are designed according to production capacity. By increasing the tunnel oven length the capacity increases accordingly.



Complete Line of Biscuit Machinery Consists of 5 Sections



Mixing Section



Biscuit Forming Section



Baking Section

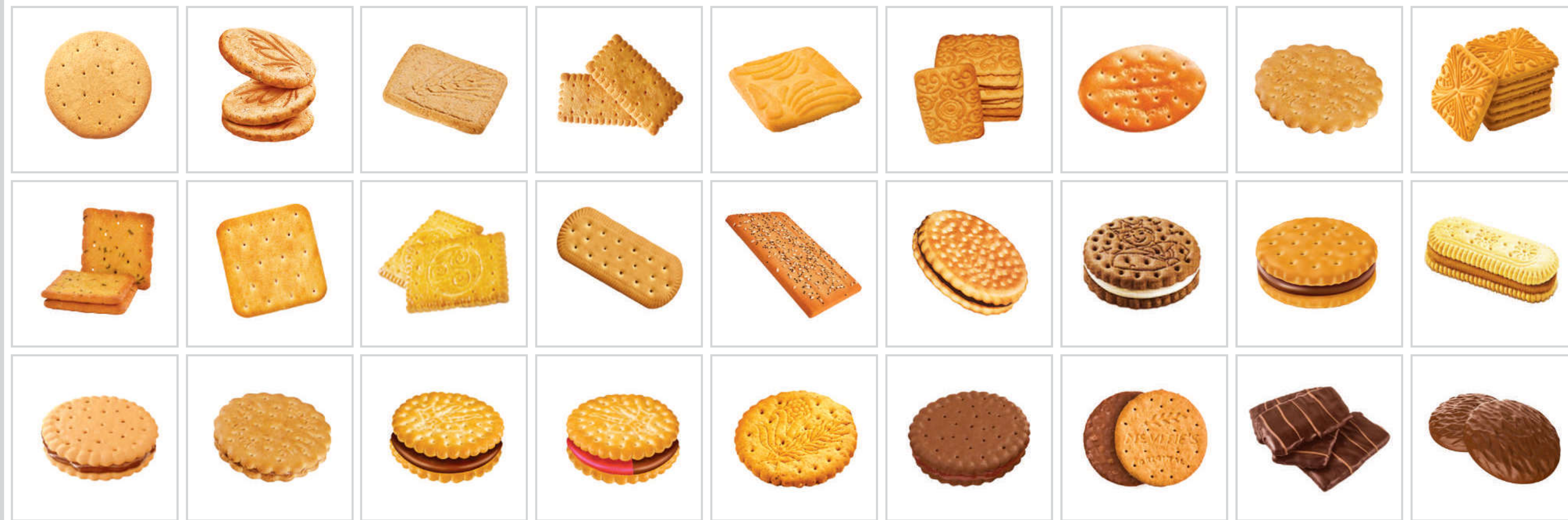


Cooling Section



Packing Section

Hard Biscuit Production



Scarp Return Conveyor



Main Conveyor For Biscuit Transfer to Tunnel Oven



Two-Stage Forming Rollers System

Soft Biscuit Production



Gauge Laminator System

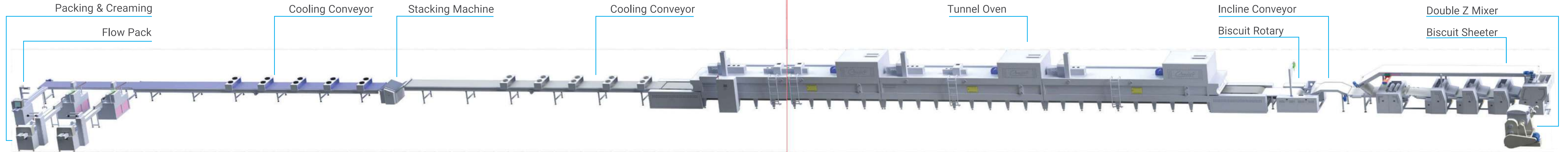


Laminator System (Second Stage)



Prelaminator System (First Stage)

Full Automatic Line for Biscuit Machine (Hard & Soft)



- 1 Double Z Mixer
- 2 Inclined Conveyor for Dough Automatic Feeding
- 3 Biscuit Sheeter Machine

- 4 Pre-Laminator System (first stage)
- 5 Laminator System (second stage)
- 6 Gauge Laminator System (third stage)

A. The first and major phase of cracker and hard biscuit production starts with mixing in which, it must be significantly taken into consideration preparing a constant dough for a perfect finished product. The key to a professional dough is: Mixing dosed ingredients blended & incorporated with a final dough with a balanced amount of gluten.

B. Dough Feeding: The dough feeding is placed just after it's ready to be transferred to the sheeter/ laminator in which automation conveyors are designed; but before transferring a resting time of 10-several minutes according to dough type or recipe is to be considered.

C. Sheeter / Laminator: There are two options right after the machinable

- 7 Scraps Return Conveyor
- 8 Biscuit Rotary Machine
- 9 Tunnel Oven

- 10 Cooling Conveyor
- 11 Biscuit Stacking Machine
- 12 Packing Machine

dough is prepared, either direct transfer or right after resting time, which differs & could be a few to several minutes depending on the recipe type. The sheet is engraved and cut by two different rollers designed; first one for engraving & the other for cutting the biscuit in the most delicate and smooth technique to enhance the utmost accurate shape.

The scraps are automatically taken back to the initial hopper to be reused, together with the fresh mixture.

D. Cooling Conveyor: This is the final stage before handling and packing; which is designed according to the required cooling time based on products recipe, weigh, and space availability.

Full Automatic Line of Biscuit Machines



Double Z Mixer Model: OM-DZ

- Used for: Mixing biscuit ingredients
- Dimension (mm): W: 1800 | L:2400 | H:1900
- Features: Equipped with 2 Z arms and high motor power
- Control System: P.L.C & Touch Screen

MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM-DZ400	400 Liter		P.L.C & Touch Screen	2400	1800	1900	24	380	3



Vertical Mixer Model: OM-VL200/400

Salient Features: ■ A perfect mixer for a premium dough quality. OMV200/400 is designed with special arms considering scientific efficiency for a higher level of output quantity, & quality ■ Aeration option is available ■ Equipped with hydraulic system for the automatic bowl movement upward & downward ■ Setting mixing program and saving up to 10 programs ■ Strong arms with different shapes for different applications ■ 2 bowls are supplied with each mixer . The salient feature of OMV200: Mixing time and dough development have been decreased and a product with better context with aeration could be enjoyed. It is used to produce various types of dough for biscuits, cookies, and cakes.

- Used for: Mixing various types of hard and soft dough
- Dimension (mm): W:1650 | L:2200 H:2930
- Control System: P.L.C & Touch Screen

MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-VL200	200 Liter	P.L.C & Touch Screen	1800	1350	2450	16	380	3
OM-VL400	400 Liter	P.L.C & Touch Screen	2200	1650	2930	23.5	380	3

Biscuit Rotary Molder Machine Model: OM-BRM.N

- Used for: Soft biscuits (Rotary Moulder)
- Dimension (mm): W:2170 | L:3100 | H:2400
- Features: Designed to produce soft biscuit ,and equipped with a motorized grooved roller
- Control System: P.L.C & Touch Screen

MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM-BRM.N	500 - 2000 kg/h		P.L.C & Touch Screen	3100	2170	2400	11	380	3



Horizontal Biscuit Sheeter / Laminator Machine Model: OM-SH.HR

- Used for: Snack and petit-beurre biscuit types (Hard Biscuit)
Additional attachable option for cracker production (optional)
- Dimension (mm): W:2000 | L:10600 | H:2000
- Features: Integrated high speed system
- Control System: P.L.C & Touch Screen

MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM-SH.HR	500 - 1500 kg/h		P.L.C & Touch Screen	10600	2000	2200	25	380	3



Full Automatic Line for Biscuit Machine

Biscuit Sheeter Machine Model: OM-SH.VR (Vertical)

- Used for: : Petit-Beurre biscuit types only
- Dimension: W: 1800 | L: 4500 | H: 2200 mm
- Features: Suitable for limited space & limited variety (budget offer)
- Control System: P.L.C & Touch Screen

MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM-SH.VR	800 kg/h		P.L.C & Touch Screen	4500	1800	2200	22	380	3



Cooling conveyor:

- for cooling biscuit right after tunnel oven



MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-BST	Based on Line Capacity	E-Panel	1630	1590	1120	3	380	3
OM-CY.COL	Based on Line Capacity	E-Panel	15000	1400	1400	3	380	3

Stacking Machine

- Used for: Biscuit Stacking machine for alining the biscuit of different shape before packing
- Dim.: W:1590mm L:1630mm | H:1120mm
- Wt.: Customized/on request ■ Control system: E-Panel

Cooling & Transferring Conveyor

The conveyor is designed according to the application and available space

- Used for: Cooling stacked biscuits
- Wt.: Customized/on request ■ Control system: E-Panel

Tunnel Oven Model: OM-TOV



- Used for: Baking products (Hard and Soft Biscuits)
- Dimension: W: 2000 | L:38000 | H:2500 mm
- Weight: Based on dimension | Approx 9 tons/zone
- Control System: P.L.C & Touch Screen

MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-TOV	Based on Line Capacity	P.L.C & Touch Screen	38000	2000	2500	13	380	3

Biscuit Double Flavor Jam Sandwiching Connect Packing Machine Model: OM-RCJ-122

- Used For: Applying single or double flavored cream & packing biscuit
- Dimension: W: 1300 | L:7200 | H:1400 mm
- Features: Ability to apply single or double color cream & packing products
- Control System: P.L.C & Touch Screen

MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM-RCJ-122	35 - 260 bag/min		P.L.C & Touch Screen	7200	1300	1400	9	220	1



Complete Line for Chocolate Enrober

Chocolate enrobing lines includes enrobing machine and used for different applications, manufactured in different standard width, and cooling tunnels designed with high accuracy and maximum insulations according to different required cooling times.

MODEL:OM-ENCHO-100



MODEL:OM-ENCTSS-100

MODEL:OM-ENCTSS-40

MODEL:OM-ENCHO-40



Minicoater: Enrobing Machine with 40cm Width

Designed for small-scale chocolate enrobing with high accuracy & efficiency in coating products & giving full coverage with minimum amount of chocolate.

MODEL:OM-ENCHO-100
(Mass Production)

MODEL:OM-ENCHO-40
(Small Scale Production)

■ **Used for :**

Chocolate enrobing the products with high accuracy, minimum chocolate, and full coverage. The machine is designed to obtain a standard temperature for suitable coating of chocolate in the machine tank and fulfill perfect coverage of products with the minimum quantity of chocolate.

■ **Available options are :**

Chocolate Decorating device to design with second-color chocolate on coated or non-coated products.

■ Ability to coat just the bottom of the products by the features designed on the machine

MODEL:OM-ENCTSS-100
MODEL:OM-ENCHO-40

- Cooling tunnel :
Used for cooling the products after enrobing or used as a refrigeration system for cooling the products .
Equipped with compressor, condenser & evaporator.
Stainless steel structure, with perfect insulation for obtaining the ideal temperature.
- Capable of obtaining up to -10°C for refrigeration & cooling the products based on application.
- The cooling tunnel doors are designed into the standard length make it easy to open & close which enables easy cleaning & high efficiency.



Ball Mill Machine



MODEL:OMBL

The Ball Mill is an automatic machine for fine grinding of chocolate paste materials in the chocolate production line. The machine prepares the fine chocolate by friction of steel balls design to move with the tank by special arms e.g capacity of 500kg. Motor power is 15hp , 12kW. The machine is designed in 3 different capacities 500kg / 700 kg / 1000 kg.

Extruding & Co-Extruding: Protein Bars | Encrusted Formable Dough

CAPACITY	PRODUCT'S WEIGHT	REQUIRED SPACE	POWER CONSUMPTION	GAS CONSUMPTION
25000 - 32000 pcs/h	10 - 100 g	45 x 8 m ²	60 kW	-

Chocolate Enrober Machine



Packing Machine

Cooling Tunnel



Chocolate Enrober Line Machinery Includes:

1 Ball Mill Machine

2 Chocolate Preserving Tank

3 Extruder Machine



Cooling Tunnel

Extruder Machine

Ball Mill Machine

Chocolate Preserving Tank



4 Cooling Tunnel

5 Chocolate Enrober Machine

6 Transferring Conveyor

7 Packing Machine



The Complete Line For Extruding and Co- Extruding Bar



Ball Mill Machine Model:OM-BL | Preserving Tank Model: OM-PCH

- Used for: Preparing fine chocolate which is used for the filling or the chocolate enrobing machine for coating the products
- Dimension (mm): W: 1360 | L:1700 | H:2500
- Control system: P.L.C & Touch Screen
- Features: Chocolate ball mill refining machine is designed for milling chocolate cream or similar oil - based products by the continuous frictions between steel balls.

MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-BL	500 kg	P.L.C & Touch Screen	1700	1360	2500	20	380	3
OM-PCH	2000 kg	E-Panel	1200	1200	2000	6	380	3



Nutbar Machine Model: OMNT

- The machine is used to produce nutrition bars using nuts, dried fruit, sesame & granules, etc mixed with glucose and syrup.
- The products are primary extruded in the form of sheets and transferred to a conveyor belt.
- The mixed sheet is cut longitudinally & finally vertically to the desired length.
- The nutri bars could be enrobed if the enrobing machine is added to the line.
- The machine is equipped with P.L.C & touch screen.
- The line is manufactured in standard widths of 40, 60, and 80 cm.



MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OMNT	300 - 400 kg/h	P.L.C & Touch Screen	6400	1200	1400	4	380	3

Extruder Machine Model: OM-ENEX

- A suitable machine for producing extruded & co-extruded products, equipped with 2 hoppers, designed to co-extrude all types of formable doughs, like fruit mixtures and date mixes or different kinds of dried fruit, which are prepared into formable products and could be extruded or co-extruded by this machine. ■ Equipped with optional devices like a pneumatic cutter to cut the extruded product to the desired length.
- Equipped with a press roller to press the product to the desired thickness.
- The optional device is the sprinkling device, which could sprinkle powders and granules on top of the extruded and co-extruded products.



MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM-ENEX	200 - 400 kg/h		P.L.C & Touch Screen	4000	1500	2200	6	380	3

Chocolate Enrober Model:OM-ENCHO100 | Cooling Tunnel Model: OM-ENCTSS100

- Refer to page 81.



MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-ENCHO-100	Based on the product	P.L.C & Touch Screen	2100	1950	2300	17	380	3
OM-ENCTSS-100	Based on the product	P.L.C & Touch Screen	22000	1800	1200	22	380	3

MODEL:OM-CS40

Biscuit Creaming Line with Chocolate Enrober



MODEL	CAPACITY	MACHINE DIMENSION (mm)	POWER CONSUMPTION
OM-CS40	200 - 400 Kg/h	30 x 10 m ²	20 kW



The Biscuit and Sweets decoration line

An interesting machine used for decorating final products with interesting options:

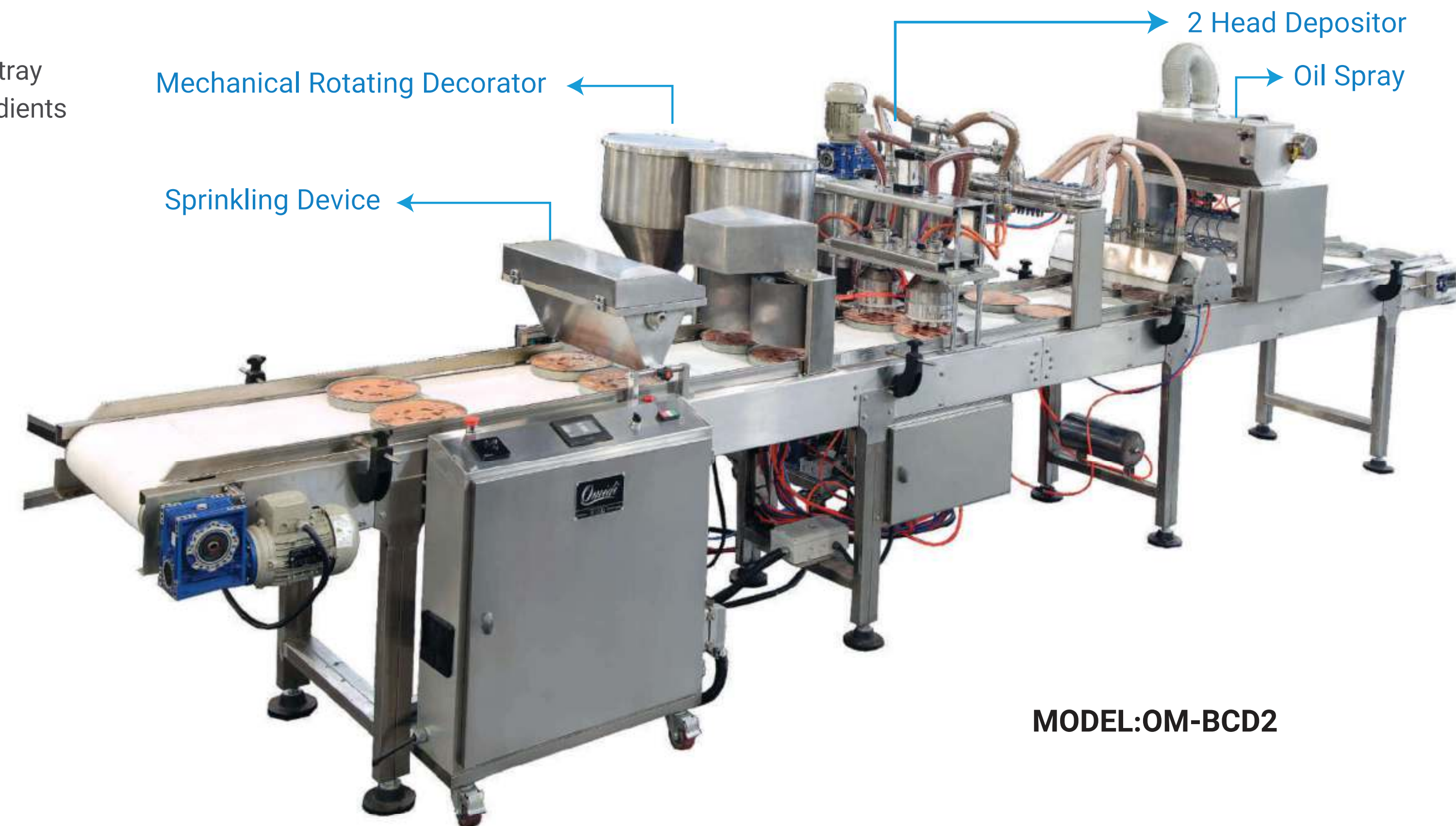
The line starts with a feeder where biscuits or Sweets are fed manually at the first stage.

There are 2 tanks designed, which enables to fill out filling them with 2 different colors of cream or marmalade to cream the desired biscuits or sweets and cap them with another biscuit for the next stage.

- There is a conveyor designed right after the biscuit creaming machine in which different attachable options could be added if desired, which includes:
 - Egg wash/sprinkler device, etc.
 - Final products are transferred to the chocolate enrober line; where products could be: A. Decorated with the Zig-Zag chocolate design. B. Enrobed completely or from the bottom only.

MODEL:OM-BCD2

Sponge Cake 2 Head Depositor



The system consists of 5 major devices:

- Oil Spray: in order to spray oil over the tray
- Depositor: in order to deposit the ingredients into the desired moulds

The depositor is equipped with SS pump which is connected to the tank, & ingredients are transferred automatically into the depositor. The ingredients are then adjusted according to the desired weight for depositing into the moulds.

- The heads designed for depositor includes two or four nozzles for homogeneous spreading of ingredients into the moulds.
- The machine is designed for cakes from 100g to 2000g.
- The mechanical relating decorator deposits a second color dough or marmalade on top of the cake before baking, and by mechanical movement which rotates & decorates the second color on the surface of the cake mould.



- Sprinkling device : also enables to cover the cake with any kind of powder like cake powder for Velvet cake or any other type of decorating powders or granules to cover the top of the cake.

MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-BCD2	400 kg/h	PLC & Touch Screen	6000	1000	1500	5	380	3



Important Elements in Designing Each Spiral

- Automatic or Manual Feeding of Products.
- The Number of Products Across.
- Product Dimension.
- Application of the spiral e.g. it's cooling time.
- Entrance and Exit Up to Down & Vice Versa.
- Area Dimension

Used for conveying/cooling/proofing and refrigeration

90°/180°/S Conveyor Modular Belts

Used for Automation / Changing Line Direction / Saving Space



Mini Spiral Cooler



A machine designed for a wide range of applications with high efficiency, utilizing space and increasing capabilities in an automatic production line. Used for automation, cooling, proofing, and refrigeration. Depending on the available space and & desired products. The machine is customized according to the elements, which helps to benefit the utmost possibilities & abilities.

Twin Spiral Cooler



It could be equipped with panels for a better look and hygiene reasons. This spiral cooler could be used as proofer, adding the accessories & equipment for proofing the bread and similar products. The customized design of the spiral is based on the application and available space.

MODEL:OM-SP

Ambient Spiral Cooler Connecting to Refrigeration System



■ Twin spiral with conveyors is a custom made spiral designed to be placed in cooling storage or cooling rooms. The system is designed according to the available space and application. It would increase the efficiency of the cooling system as well as save a lot of space and time in cooling process.

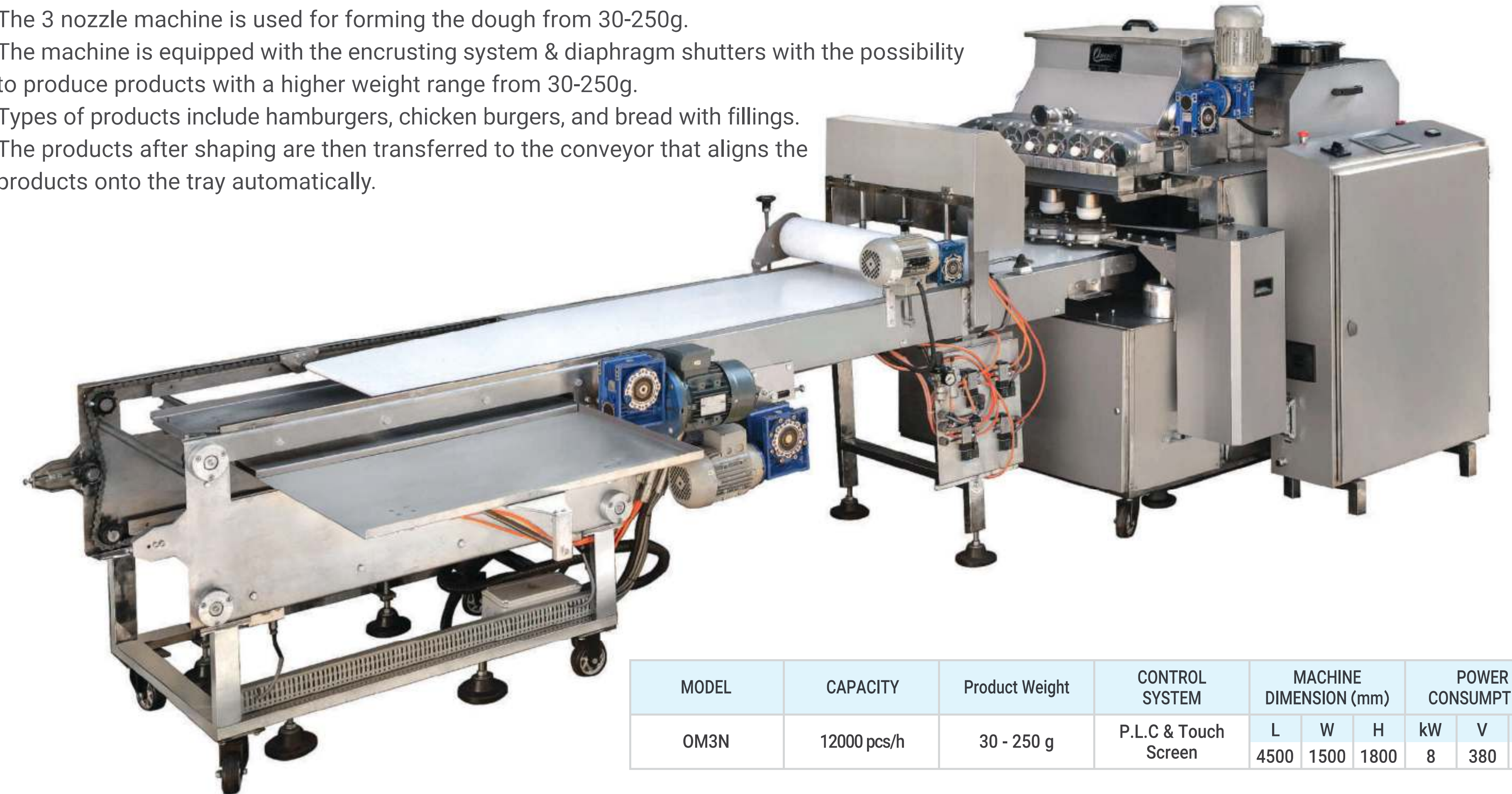
■ Small containers of products like: chocolate, jam, marmalade, cream, cheese, etc. which needs to be cold at refrigerating temperature are recommended for the system, which automatically transfers the products from the conveyor to the spiral cooler, and cooling; the products are then out of the cooling chamber to the conveyors and transferred to the secondary or next stage which could be the packaging and handling area.

MODEL:OM3N

Encrusting Mega Shuttters Used for Center Filled (Bread & Hamburgers)



- The 3 nozzle machine is used for forming the dough from 30-250g.
- The machine is equipped with the encrusting system & diaphragm shutters with the possibility to produce products with a higher weight range from 30-250g.
- Types of products include hamburgers, chicken burgers, and bread with fillings.
- The products after shaping are then transferred to the conveyor that aligns the products onto the tray automatically.



MODEL	CAPACITY	Product Weight	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM3N	12000 pcs/h	30 - 250 g	P.L.C & Touch Screen	4500	1500	1800	8	380	3

Mixers for Different Applications

Vertical Mixer Model:OM-VL200 /400



An ideal mixer for premium quality dough

OM-VL is designed with a special arm taking scientific efficiency and state-of-the-art technology for an utmost quality and quantity of dough.

One of the salient features of OM-VL is to minimize the mixing time while obtaining premium quality dough, prepared.

The attachable aeration system has been quite efficient to offer as an integrated system.

It is used to mix various types of dough like biscuits, cookies, cakes etc.

MODEL	CAPACITY	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
			L	W	H	kW	V	Phase
OM-VL200	200 Liter	P.L.C & Touch Screen	1800	1350	2450	16	380	3
OM-VL400	400 Liter	P.L.C & Touch Screen	2200	1650	2930	23.5	380	3



Premixer Model: OM-PX | Turbomixer Model: OM-TX

A



MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM-PX	300 Liter		Electronic Board	1200	1200	1650	6.5	380	3
OM-TX	1200 Liter		P.L.C & Touch Screen	2000	1200	2150	14	380	3

B



MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM-CTP	1200 Liter		P.L.C & Touch Screen	2500	1250	2250	21	380	3

Compact and Individual Turbo Mixer (see page 53)

Turbo Mixer: is designed in 2 different structures

- A (Seperate Premixer & Turbo Mixer)**
- B (Compact Premixer & Turbo Mixer)**

Turbo Mixer A:

- Used for: Mixing primary ingredients containing solid & liquid contents
- The machine is completely constructed of stainless steel with a perfect finishing
- The bottom of the tank is designed to facilitate the dough discharge completely
- Horizontal mixing arms can be adjusted with regards to speed and controlled through the frequency inverter in 5 stages and 3 different timing speeds.
- The volumetric discharge pump and SS gear pump are suitable for food processing and hygiene.

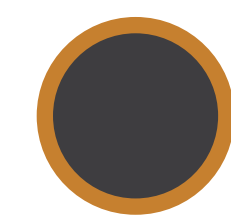
Preparing a perfect dough involves turning the ingredients into a smooth dough in the premixer & then transferring them by pump to the homogenizer/turbo mixer for aeration, which helps a smooth, spongy, and light dough.

Turbo Mixer B: is a machine designed to aerate the dough. It is equipped with a double-jacket SS tank. The cold water is circulated all around the double jacket SS tank, the mixed ingredients are transferred through the pump designed at the bottom of the tank via pipe to the aeration header where the dough passes to a cylindrical header with small arms having the dough passing through the space designed for aeration.

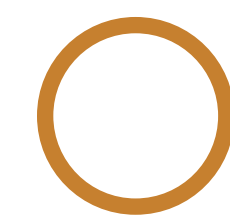
Chiller : is constructed in stainless steel. The Turbo Mixer is equipped with an optional device, The Chiller, which is equipped with compressor used for keeping the water cold for circulation around the turbo mixer tank in stable temperature of approx 5°C. It could be attached to compact or individual turbo mixer. The compact Mixer is also used for cream once the application is changed to cream instead of dough. Element heating is designed within the machine to keep the water hot around the tank.

MODEL:OM-KSM1
Capacity: 20000 - 30000 pcs/h

Wafer Stick Machine



Filling Just The Inner Surface of The Wafer Stick



SEG. 1

SEG. 2

SEG. 3

Filling The Wafer Stick Completely



Producing Wafer Without Filling

MODEL	CAPACITY	MACHINE WEIGHT	CONTROL SYSTEM	MACHINE DIMENSION (mm)			POWER CONSUMPTION		
				L	W	H	kW	V	Phase
OM-KSM1	20000 - 30000 pcs/h		PLC & Touch Screen	3000	2500	3000	11.5	380	3

Used for producing wafer sticks with desired diameters & specific nozzles for filling the wafer stick with chocolate in the desired quantity.

The material (dough) is fed into the machine and baked while being spread over the drum.

Finally the product is rolled & cut by the machine cutter to the desired length



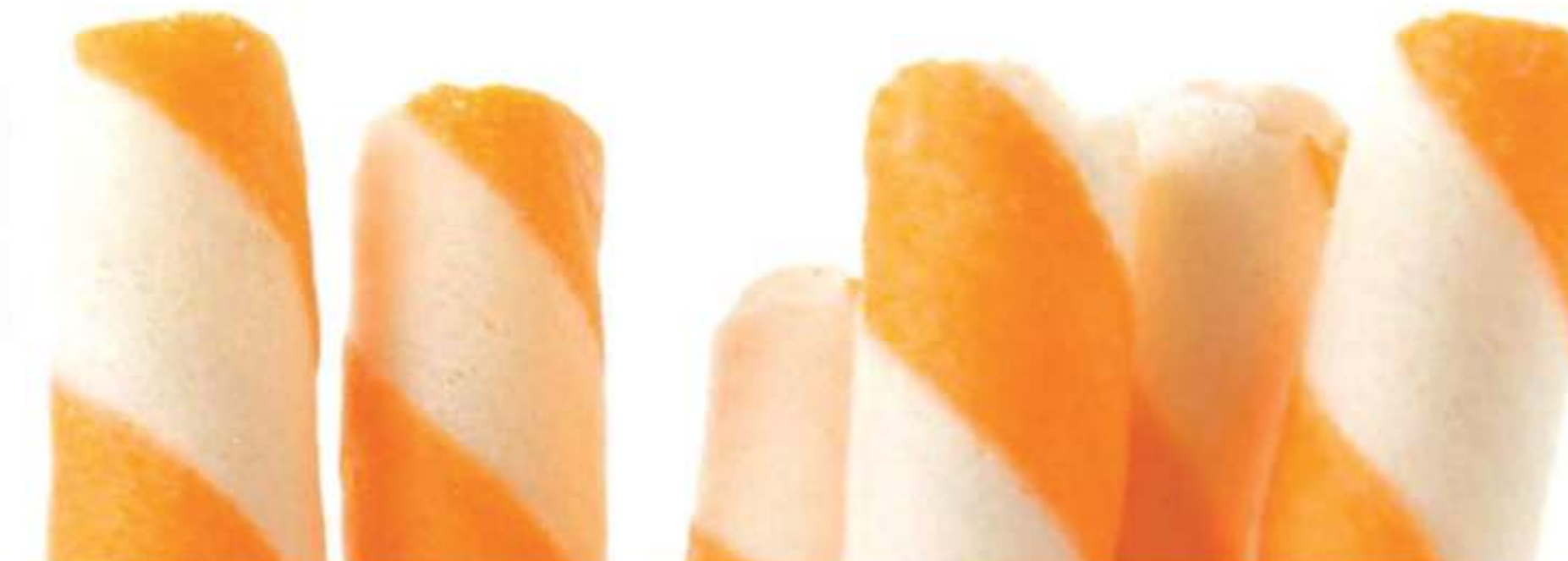
- **Turbomixer Model:OM-KSM2**
- Used for: Mixing wafer roll ingredients
- Dimension (mm): W:950 | L:1350 | H:650
- Features: Preparation of a smooth and homogeneous dough
- Control System: E-Panel



- **Mini Cutter Model:OM-KMC200-S**
- Used for: Production of mini wafer pressed roll
- Dimension (mm): W:550 | L:770 | H:700
- Features: It gives variety to wafer stick
- Control System: E-Panel



- **Ball Mill Machine Model:OM-KBM.500**
- Used for: Preparing fine chocolate which is used for the filling or the chocolate enrobing machine for coating the products
- Dim. (mm): W:2050 | L:1950 | H:2300
- Features: Milling chocolate cream or similar oil - based products by the continuous frictions between steel balls
- Control System: E-Panel



- **Automatic Flow Pack Model:OM-FPK**
- Used for: Packing the finished product
- Dim. (mm): W: 650 | L:3200 | H: 1800
- Features: On request
- Control System: P.L.C & Touch Screen

Dry Cookie Extruder Line

Dry cookie depositor is a machine used for extruding formable type of dough which is possible to produce products from 10 – 50g; the maximum diameter extrudable is from 20 mm to 60 mm.

The machine is just an extruder for extruding and cutting the product to the desired thickness and length.

After the products are extruded, they are transferred to the tunnel oven for baking.



Production Capacity	Product Weight	Required Space	Power Consumption	Gas Consumption
300 - 500 kg/h	10 - 50 g	36 x 12 m ²	60 kW	40 - 50 m ³
400 - 700 kg/h	10 - 50 g	54 x 12 m ²	80 kW	80 - 100 m ³
700 - 1000 kg/h	10 - 50 g	74 x 12 m ²	100 kW	130 - 150 m ³

Dry Cake (Rusk Cake) Production Line



The same system could be used with slight changes for "Dry Cakes or RusCakes". To produce Rusk cakes, primarily the ingredients are first mixed, transferred to the homogenizer for aeration, pumped through pipes to the depositor, deposited into rectangular moulds, & then transferred automatically to the tunnel oven for baking.

- There is an auto discharge of the rectangular cakes to the conveyor, where after the cakes are cooled on the spiral cooler or the cooling conveyors, they are sliced to the desired thickness. Sliced cakes are then transferred to the secondary baking, & accordingly, to secondary cooling. Finally, they are transferred to the handling & packing.



Pizza Bread Forming Machine



The Complete Line of Bread Production



A View of Bread Production Line



Cooling Section & Packing Machine



Bread Forming Section (Middle Dough Reset Unit)



Fermentation Unit/Chamber

Combined Line to Create Your Own Products in Bread Category

The new series of Omid bread production lines is designed for Baguettes, Toast, and Hamburger Buns and is designed with flexible technology to enable a wider variety of producible products in the same line. The line includes the following sections: 1-Bread dough preparation & mixing 2-Molding unit 3-Primary proofing 4-Forming unit (for Toast, Baguettes & Hamburger Buns)

5-Automatic product transfer to the trays 6-Automatic tray transfer to secondary proofing 7-Twin Spiral designed with an ideal entry & exit for products, equipped with "steam system" used for proofing the breads, with timing/ duration control, steam system ,and humidity control for different types of bread.

8-Tunnel oven, which is used at the final stage, products are transferred automatically to the tunnel oven for baking; which is equipped with a steam system.

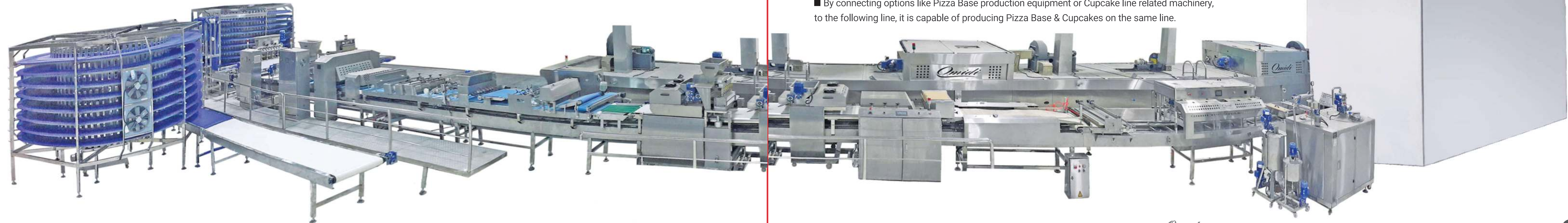
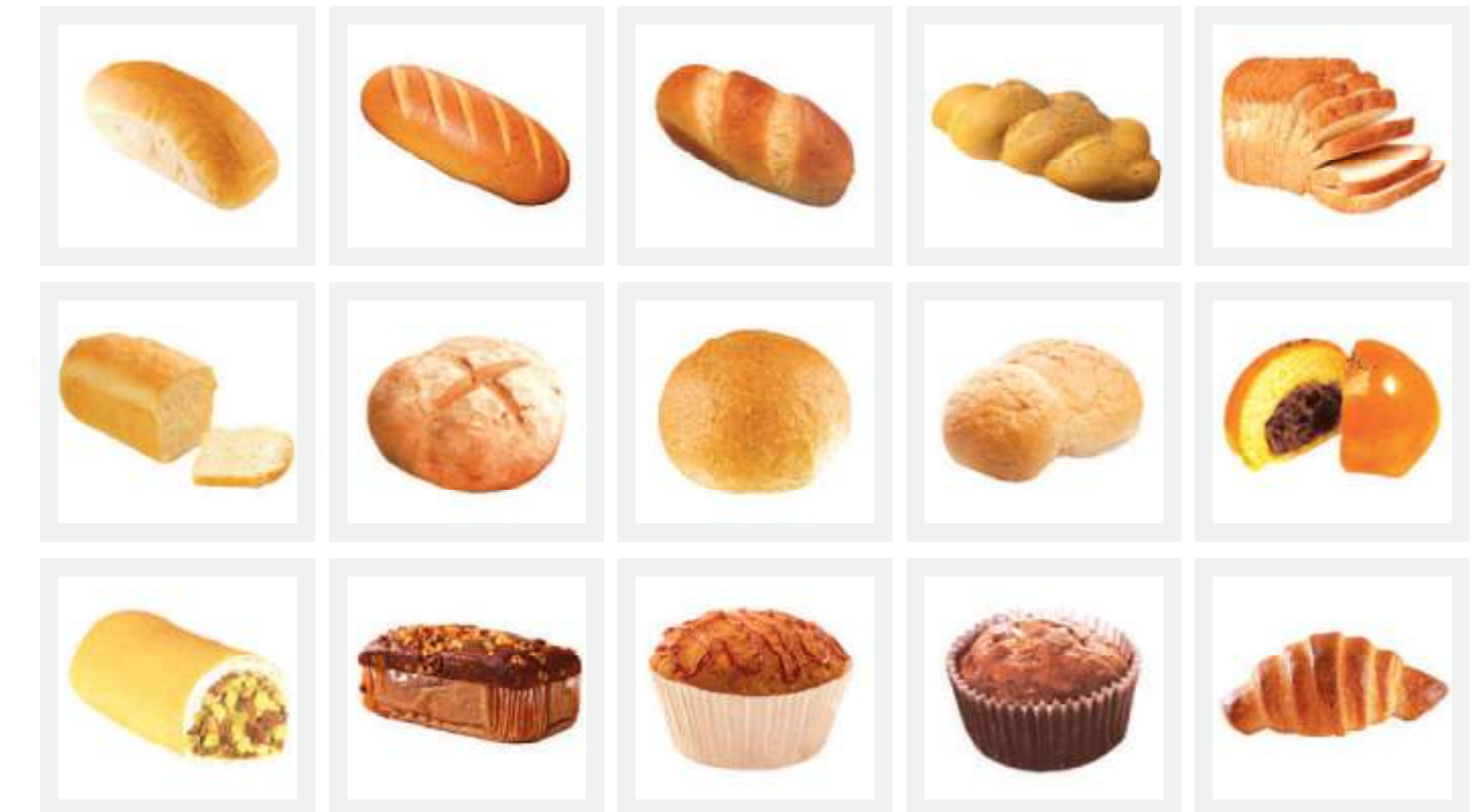
The tunnel ovens are designed in different widths from 200 to 250 cm, to achieve the utmost capacity of the production line with the desired length depending on the baking profile & the line's expected capacity. The Tunnel ovens manufactured for the bread line are cyclothermic (indirect heating) system.

9-The Cooling Conveyor is placed right after the tunnel oven, in which robots are designed to lift the products and place them on the Sprial Cooler.

10-The Sprial Coolers are designed according to the required timing and available space.

(There is also an automatic tray transfer system which transfers the trays to the beginning of the line.)

■ By connecting options like Pizza Base production equipment or Cupcake line related machinery, to the following line, it is capable of producing Pizza Base & Cupcakes on the same line.



We manufacture various types of stainless steel tanks double jacket and triple jacket for different ingredients & applications

Fat Melting Tank Model: OM-FMT

- The capacity varies from 1 ton up to 3 tons.
- Triple-jacket fat melting tank is used for melting fat at a minimum timing to speed up dough preparation time for biscuits, chocolate, etc.
- Equipped with three jackets, in which each layer is utilized for hot water circulation and heating insulation.
- The tank is also equipped with a collector with hot water circulation for fat melting.
- The machine is also equipped with an E-Panel.



Syrup Cooker & Preserving Tank Model: OM-PTST

- The syrup cooker's capacity varies from 200 -500kg. The preserving tank capacity varies from 1 ton to 3 tons.
- With double jacket stainless steel tank
- With a mixing system and SS pump for transferring the ingredients or liquid mix to the preserving tank.
- With an E-Panel



SS Chocolate Preserving Tank Model: OM-PTS

- SS chocolate preserving tank.
- double jacket equipped with electromotor and gearbox for chocolate mixing with ss pump for chocolate circulation and evacuation.
- capacity 500-5000kg.



MODEL:OM-SPT Mega Preserving Tanks. Used For Water, Oil, Glucose, etc.

Capacity: 5000 Liter to 20000 Liter.

Equipped with hot water collector at the bottom of the tank for avoiding sediment of particles.



Model:OM-SPT10



Model:OM-SPT20

International & Domestic References

 Jordan	 RiH	 Jordan	 Turkey	 Macedonia	 Pakistan	 Algeria
 Pakistan	 India	 Greece	 Morocco	 Saudi Arabia	 Greece	 Pakistan
 Syria	 Lebanon	 Albania	 Syria	 Canada	 Afghanistan	 Ivory Coast
 Canada	 Azerbaijan	 Afghanistan	 Uzbekistan	 Serbia	 Pakistan	 Afghanistan
 Azerbaijan	 Iraq	 Jordan	 USA	 Uzbekistan	 Canada	 Tajikistan
 Iraq	 Sudan	 Afghanistan	 Egypt	 Tajikistan	 Lebanon	 Saudi Arabia
 Greece	 Yemen	 Turkmenistan	 Lebanon	 Pakistan	 Pakistan	 Turkmenistan
 Zambia	 Slovakia	 Kenya	 Syria	 Angola	 Afghanistan	 Tajikistan
 Pakistan	 Pakistan	 Netherlands	 Afghanistan	 Morocco	 Azerbaijan	 Afghanistan

 Mashhad	 Tehran	 Karaj	 Tabriz	 Lahijan	 Lahijan	 Tehran	 Khorram Darre	 Lahijan	 Lahijan	 Amol	 Mashhad
 Tehran	 Tabriz	 Qom	 Urumieh	 Tabriz	 Shabestar	 Mashhad	 Mashhad	 Mashhad	 Amol	 Esfahan	
 Esfahan	 Tabriz	 Karaj	 Urumieh	 Tabriz	 Karaj	 Tehran	 Karaj	 Tehran	 Tehran	 Tehran	
 Mashhad	 Rasht	 Benis	 Rafsanjan	 Tehran	 Lahijan	 Shiraz	 Langarud	 Tehran	 Lasht-e-Nesha	 Mashhad	
 Karaj	 Tehran	 Lahijan	 Kermanshah	 Yazd	 Tehran	 Ajabshir	 Ghaemshahr	 Lahijan	 Karaj	 Zanjan	
 Yazd	 Mashhad	 Yazd	 Kerman	 Sanandaj	 Kerman	 Kalardasht	 Babol	 Mashhad	 Tehran	 Tabriz	
 Azerbaijan	 Chalus	 Ardabil	 Mashhad	 Kermanshah	 Mashhad	 Yazd	 Hamedan	 Tehran	 Mashhad	 Kerman	
 Sari	 Sari	 Salman Shahri	 Rafsanjan	 Bandar Anzali	 Tehran	 Kalardasht	 Tehran	 Kerman	 Tehran	 Lahijan	
 Tabriz	 Lahijan	 Astaneh	 Babol	 Kerman	 Karaj	 Semnan	 Tehran	 Hamedan	 Amol	 Karaj	

Your Logo Goes Here

