

KAR Rotary Rack Oven is the CITD National award winner for manufacturing safe, simple and highly efficient Rotary rack oven with latest technology for reduced fuel consumption.

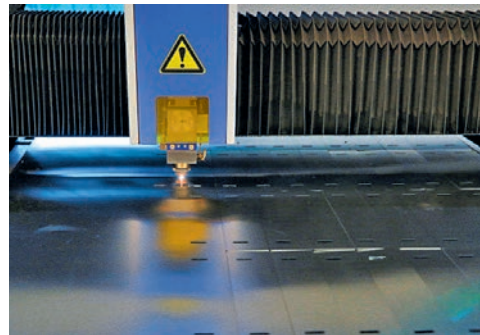
KAR Ovens are sturdy, yet elegant construction, built from superior quality materials, gives

uniform and high quality product every time. Quick heat recovery, two way steam generators, highly efficient insulations, simplified automatic controls for baking and steaming and its superior quality material makes the Oven efficient, durable and easy to maintain.



KAR

Bakery Machineries



CNC Laser cutting machine is used for marking and cutting of stainless steel sheets. Using this machine very accurate cutting and punching of the sheets is attained which will give us the precise assembling of the machine and thus improving the overall performance of the machine.

Rotary Rack Ovens

V25 - Single Trolley



Production Capacity

Bread (400 gms)	80 Loaves (1 Trolley, 10 Shelves)
Sponge Cake	19 kg (1 Trolley, 13 Trays)
Buns (45 gms)	224 Nos (1 Trolley, 13 Trays)
Biscuits	9 to 10 kg (1 Trolley, 15 Trays)
Dry Rusk	9.5 kg (1 Trolley, 15 Trays)
Kharis	7 kg (1 Trolley, 13 Trays)
Puffs	195 Nos (1 Trolley, 13 Trays)

Technical Specifications

Tray Size	450 x 450 mm (17.5" x 17.5")
Dimensions (LxWxH)	1800 x 1650 x 2200 mm (6 x 5.4 x 7.3 fts)
Max Temp.	300°C
Connect Load	1.5 Hp / 1.1 Kw
Weight	1500 kg Appox.

V75 - Single Trolley



Production Capacity

Bread (400 gms)	168 Loaves (1 Trolley, 14 Shelves)
Sponge Cake	53 kg (1 Trolley, 16 Trays)
Buns (45 gms)	432 Nos (1 Trolley, 18 Trays)
Biscuits	20 kg (1 Trolley, 22 Trays)
Dry Rusk	18 to 20 kg (1 Trolley, 20 Trays)
Kharis	12 kg (1 Trolley, 18 Trays)
Puffs	450 Nos (1 Trolley, 18 Trays)

Technical Specifications

Tray Size	450 x 700 mm (17.5" x 27.5")
Dimensions (LxWxH)	1800 x 2000 x 2515 mm (5.11 x 6.7 x 8.3 fts)
Max Temp.	300°C
Connect Load	2.6 Hp / 1.9 Kw
Weight	1700 kg Appox.

V50 - Single Trolley



Production Capacity

Bread (400 gms)	120 Loaves (1 Trolley, 10 Shelves)
Sponge Cake	38 kg (1 Trolley, 13 Trays)
Buns (45 gms)	336 Nos (1 Trolley, 13 Trays)
Biscuits	15 to 16 kg (1 Trolley, 15 Trays)
Dry Rusk	13 to 14 kg (1 Trolley, 15 Trays)
Kharis	9 kg (1 Trolley, 13 Trays)
Puffs	325 Nos (1 Trolley, 13 Trays)

Technical Specifications

Tray Size	450 x 700 mm (17.5" x 27.5")
Dimensions (LxWxH)	1800 x 2000 x 1730mm (5.11 x 6.7 x 6.8 fts)
Max Temp.	300°C
Connect Load	1.5 Hp / 1.1 Kw
Weight	1500 kg Appox.

V100 - Single Trolley



Production Capacity

Bread (400 gms)	210 Loaves (1 Trolley, 14 Shelves)
Sponge Cake	75 kg (1 Trolley, 36 Trays)
Buns (45 gms)	630 Nos (1 Trolley, 36 Trays)
Biscuits	28 kg (1 Trolley, 40 Trays)
Dry Rusk	25 to 28 kg (1 Trolley, 40 Trays)
Kharis	17 kg (1 Trolley, 36 Trays)
Puffs	720 Nos (1 Trolley, 36 Trays)

Technical Specifications

Tray Size	400 x 600 mm (15.5" x 23.5") x 2
Dimensions (LxWxH)	2060 x 2160 x 2515 mm (6.9 x 7.1 x 8.3 fts)
Max Temp.	300°C
Connect Load	3.4 Hp / 2.5 Kw
Weight	2100 kg Appox.

V150 - Double Trolley



Production Capacity

Bread (400 gms)	336 Loaves (2 Trolley, 14 Shelves)
Sponge Cake	106 kg (2 Trolley, 32 Trays)
Buns (45 gms)	864 Nos (2 Trolley, 36 Trays)
Biscuits	40 kg (2 Trolley, 44 Trays)
Dry Rusk	36 Kg (2 Trolley, 40 Trays)
Kharis	24 kg (2 Trolley, 36 Trays)
Puffs	900 Nos (2 Trolley, 36 Trays)

Technical Specifications

Tray Size	450 x 700 mm (17.5" x 27.5") x 2
Dimensions (LxWxH)	2260 x 2465 x 2515 mm (7.5 x 7.4 x 8.3 fts)
Max Temp.	300°C
Connect Load	3.7 Hp / 2.75 Kw
Weight	2550 kg Appox.

V300 - Four Trolley



Production Capacity

Bread (400 gms)	672 Loaves (4 Trolley, 14 Shelves)
Sponge Cake	212 kg (4 Trolley, 64 Trays)
Buns (45 gms)	1728 Nos (4 Trolley, 72 Trays)
Biscuits	80 kg (4 Trolley, 88 Trays)
Dry Rusk	72 Kg (4 Trolley, 80 Trays)
Kharis	48 kg (4 Trolley, 72 Trays)
Puffs	1800 Nos (4 Trolley, 72 Trays)

Technical Specifications

Tray Size	450 x 700 mm (17.5" x 27.5") x 4
Dimensions (LxWxH)	3075 x 3125 x 2515 mm (10.1 x 10.3 x 8.3 fts)
Max Temp.	300°C
Connect Load	5.8 Hp / 4.35 Kw
Weight	4010 kg Appox.

V200 - Double Trolley



Production Capacity

Bread (400 gms)	420 Loaves (2 Trolley, 14 Shelves)
Sponge Cake	150 kg (2 Trolley, 72 Trays)
Buns (45 gms)	1260 Nos (2 Trolley, 72 Trays)
Biscuits	56 kg (2 Trolley, 80 Trays)
Dry Rusk	50 to 56 Kg (2 Trolley, 80 Trays)
Kharis	34 kg (2 Trolley, 72 Trays)
Puffs	1440 Nos (2 Trolley, 72 Trays)

Technical Specifications

Tray Size	400 x 600 mm (15.5" x 23.5") x 4
Dimensions (LxWxH)	2720 x 2800 x 2515 mm (8.11 x 9.2 x 8.3 fts)
Max Temp.	300°C
Connect Load	5.8 Hp / 4.35 Kw
Weight	3260 kg Appox.

V400 - Four Trolley



Production Capacity

Bread (400 gms)	840 Loaves (4 Trolley, 14 Shelves)
Sponge Cake	300 kg (4 Trolley, 144 Trays)
Buns (45 gms)	2520 Nos (4 Trolley, 144 Trays)
Biscuits	112 kg (4 Trolley, 160 Trays)
Dry Rusk	100 to 112 Kg (4 Trolley, 160 Trays)
Kharis	68 kg (4 Trolley, 144 Trays)
Puffs	2880 Nos (4 Trolley, 144 Trays)

Technical Specifications

Tray Size	400 x 600 mm (15.5" x 23.5") x 8
Dimensions (LxWxH)	3410 x 3430 x 2515 mm (11.2 x 11.3 x 8.3 fts)
Max Temp.	300°C
Connect Load	9.1 Hp / 6.75 Kw
Weight	4920 kg Appox.



Introducing our new electrically heated convection oven with rotating platform system, suitable for all types of dough like cakes, cookies, buns, bread, puffs etc. the best recommendation for bakers with premium quality standards.

Salient Features:

- Perfect even colour to the products thanks to the rotating platform and well designed air circulation system.
- Integrated steam device in the baking chamber for first class baking results and shiny crust to the products even when baking frozen small products.
- More volume to the product thanks to the high performance air flow system which meets the product all the bottom to give more bottom heat.
- Baking trolley shelves can be adjusted as per the product height.
- Simply and safe operation of the touch control system enables easy change over of the product time & temperature.
- Proofing cabinet designed with circulation fan to provide even proofing to the products



TECHNICAL DATA

Model	Tray Size	No. of Trays	Max. Temp	Connecting Load	Dimensions (L x W x H)	Weight (Approx.)
EV-10-PC	450 X 450 mm (17.5"X 17.5")	10	300°C	16 kW	1800x1950x2200 mm (5.11 x 6.4 x 7.3 fts)	900 kg
EV-25-PC	450 X 450 mm (17.5"X 17.5")	15	300°C	22 kW	1800x2300x1730mm (5.11 x 7.7 x 6.8 fts)	1300 kg
EV-50-PC	450 X 450 mm (17.5"X 17.5")	15	300°C	28 kW	1800x2300x1730mm (5.11 x 7.7 x 6.8 fts)	1500 kg
EV-75-PC	450 X 700 mm (17.5"X 27.5")	22	300°C	37 kW	1800x2300x2515 mm (5.11 x 7.7 x 7.3 fts)	1700 kg
EV-100-PC	450 X 450 mm (15.5"X 23.5")	40	300°C	45 kW	2060x2460x2515mm (6.9 x 8.1 x 8.3 fts)	2100 kg
EV-150-PC	450 X 450 mm (17.5"X 27.5")	44	300°C	65 kW	2260x2765x2515mm(7.5 x 8.4 x 8.3 fts)	2550 kg
EV-200-PC	450 X 450 mm (15.5"X 23.5")	80	300°C	80 kW	2720x3100x2515mm(8.11x 10.2 x 8.3 fts)	3260 kg

Cookies Wire-Cut and Dropping Machine

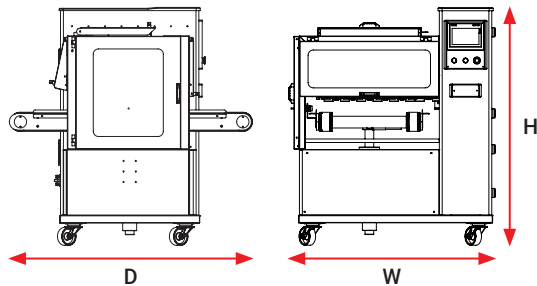
5/6/7/9 Nozzels (Servo Model)

Salient Features

- Our simplified and fully customized model of cookies wire-cut dropping machine enables you to produce more varieties of cookies with ease.
- Touch screen will make the machine user-friendly for the operator to produce cookies of various varieties.
- Adjustable speed and time for depositing rollers.
- Heavy duty motors Gear Box and electronics circuit designed to tolerate varying power supply conditions.
- The machine is built to suit all conditions and can run 24 hrs x 365 days continuously.

TECHNICAL DATA

Model	No. of Nozzels	Tray Width	Max Production Capacity / Hour	Total Power in HP / Kw
WCD-5	5	13.5" (350 mm)	90 Kgs	2.0 / 1.5
WCD-6	6	15.5" (400 mm)	130 Kgs	2.5 / 1.9
WCD-7	7	17.5" (450 mm)	150 Kgs	2.6 / 2.0
WCD-9	9	23.5" (600 mm)	200 Kgs	4.2 / 3.2



MEASUREMENTS

Dimensions (mm)

Model	Height	Width	Depth	Weight
WCD-5	1360	860	1390	390 Kgs
WCD-6	1360	1010	1390	440 Kgs
WCD-7	1360	1010	1390	440 Kgs
WCD-9	1360	1120	1390	520 Kgs



High Speed Cookies Wire-Cut

with Coating and Double Sprinkler Attachments



The newly developed **High Speed Cookie wire-cut with coating and Double sprinkling** system gives you unmatched product quality and production capacity over conventional systems.

Key Benefits:

- High speed production.
- Increased product yield.
- Reduced waste.
- Improved product uniformity.
- Teflon coated hopper for stick- free dough movement.
- Heavy duty stainless steel construction.
- Handle all kinds of wire-cut dough with coating attachment.
- Machine is fitted with additional sprinkling hoppers for depositing Jeera, Nuts, Gems, Sugar, Chaco Chips, Tutti Fruitti etc...

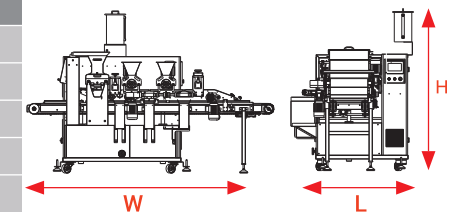


TECHNICAL DATA

Model	No Of Nozzles	Working Width	max Production Capacity/HOUR	Total Power in HP / Kw
HWCS-5	5	13.5" (350 mm)	180 Kgs	3.5/2.66
HWCS-6	6	15.5" (400 mm)	300 Kgs	3.5/2.66
HWCS-7	7	17.5" (450 mm)	350 Kgs	3.5/2.66
HWCS-9	9	23.5" (600 mm)	450 Kgs	4.5/3.36
HWCS-10	10	28.3" (720 mm)	500 Kgs	4.5/3.36

MEASUREMENTS

Model	Height	Width	Dimensions (mm)	
			Length	Weight
HWCS-5	1850	1260	2900	590 kgs
HWCS-6	1850	1360	2900	640 kgs
HWCS-7	1850	1360	2900	640 kgs
HWCS-9	1850	1530	2900	720 kgs
HWCS-10	1850	1530	2900	720 kgs



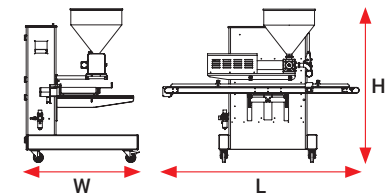
Volumetric Cake Depositor



Introducing the new volumetric cake depositor with advanced technology to give you speed and efficient depositing of soft and hard dough with inclusions in the product. The volumetric piston of the depositor is controlled through a servo system to give you unmatched accuracy in depositing.

Key Benefits

- Accuracy in depositing products with inclusions is highly improved.
- Single machine for soft dough & hard dough depositing.
- The piston and table unit is driven by servo for optimum control of different product densities.
- Up to 10 programmable deposit modes for depositing different dough densities.
- You can store the recipe by product name and other information.
- Heavy duty stainless steel construction.



TECHNICAL DATA

Model	Deposit Range	Speed Range	Installed Power (KW/HP)	Production Range	Connecting Voltage	Weight (Approx.)
VCD-1000	20 - 150 gm	20 - 25 cycle / min	1	300 Kgs/Hour	3 Ph 415 V, 50 Hz	330 Kgs
VCD-1000M	20 - 150 gm	20 - 25 cycle / min	0.6	300 Kgs/Hour	3 Ph 415 V, 50 Hz	300 Kgs

MEASUREMENTS

Dimensions (mm)

Height	Width	Length
1380	1000	1380
1380	1000	1380

Cream Injector

This machine adds flavor and value to your bakery products by injecting, Jam or other flavable fillings into your products. This machine is driven through servo systems which gives efficient and even filling.



Easy to use touch screen controls

Machine features & Key Benefits

- Servo system is used for injection unit and table unit.
- Even and efficient filling of the product.
- Easy to use touch screen control.
- Water Jacketing system for the hopper. (optional)
- Easy cleaning options.



TECHNICAL DATA

Model	Installed Power (KW/HP)	Production Range	Connecting Voltage	Weight (Approx.)
CI-350	1.3 / 1.74	25 Strokes Per Min	3 Ph 415 V, 50 Hz	390 Kgs
CI-400	1.7 / 2.28	25 Strokes Per Min	3 Ph 415 V, 50 Hz	440 Kgs
CI-450	1.7 / 2.28	25 Strokes Per Min	3 Ph 415 V, 50 Hz	440 Kgs
CI-600	2.2 / 3.35	25 Strokes Per Min	3 Ph 415 V, 50 Hz	520 Kgs

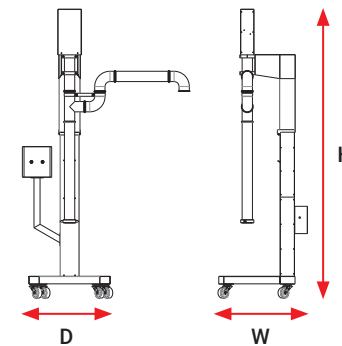
Batter Pump

This machine enables you to transfer the batter from the mixing bowl to the hopper without damaging the batter consistency. It can transfer cake batter cream, Jam or other similar products.



Features

- Very easy to operate
- Stainless steel construction
- Easy to clean options



TECHNICAL DATA

Model	Pressure	Production Range	Connecting Voltage
BP - Scoop 4"	6 bar	25 KGS / Min	3 Ph 415 V, 50 Hz

MEASUREMENTS

Dimensions (mm / ft)

Height	Width	Depth
1520 / 4.98	1155 / 3.78	1680 / 5.51



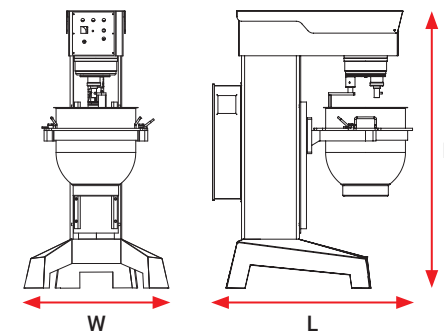
Salient Features

- Ideal Machine for Cookies and cakes.
- With Inverter (AC Drive) multi-speed from 5% to 100% of the rated RPM is achieved.
- A quality mixing is obtained within 8-10mints/ Batch.
- Gives fine quality texture for the finished product.
- Saves power up to 40%.
- Higher yield than conventional machine.



TECHNICAL DATA

Model	Capacity	Batter Capacity	No. of Speeds	Power
PM 60L	60 Ltrs	24 Kgs	Multi Speed	3.0 H.P.
PM 100L	100 Ltrs	40 Kgs	Multi Speed	5.5 H.P.
PM 150L	150 Ltrs	60 Kgs	Multi Speed	8.5 H.P.



MEASUREMENTS

Dimensions (mm)

Model	Height	Width	Length	Weight
PM 60L	1260	810	1100	350 Kgs
PM 100L	1860	960	1220	575 Kgs
PM 150L	2080	1330	1530	935 Kgs

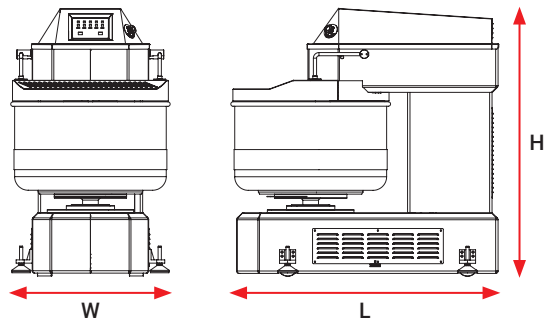
Salient Features

- Automatic timer for the Spiral hook.
- Stainless Steel Bowl and Hook.
- Bowl Safety Guard.
- Its different speed levels ensure the consistency of the kneading.
- Bowl reverse and forwarding allows the better kneading.



TECHNICAL DATA

Model	Capacity	Motor	
		Spiral	Bowl
SM-50	50 kg Dough (30 Kg Flour)	3 HP	1 HP
SM-100	100 kg Dough (60 Kg Flour)	7.5 HP	1.5 HP
SM-150	150 kg Dough (90 Kg Flour)	10 HP	2.0 HP

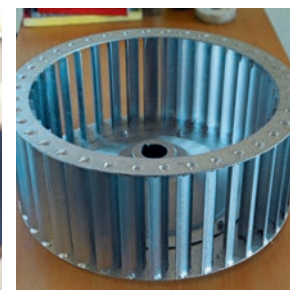


MEASUREMENTS

Dimensions (mm)

Model	Height	Width	Length	Weight
SM-50	1250	700	1150	370 Kgs
SM-100	1350	780	1350	750 Kgs
SM-150	1400	880	1400	800 Kgs





CITD National Award Winner for the BEST ROTARY RACK OVEN

