



## AZARYAP LAVASH PRODUCTION MACHINERY



GDM100/120/180  
Dough Kneader Machine



APGM300/900/...  
Round And Oval Dough Sheeter



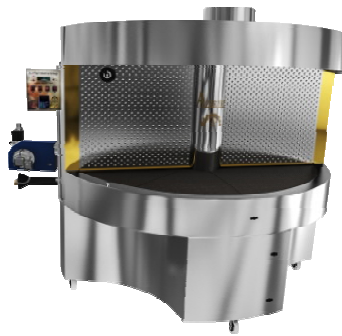
AMP250  
Rectangle Dough Sheeter



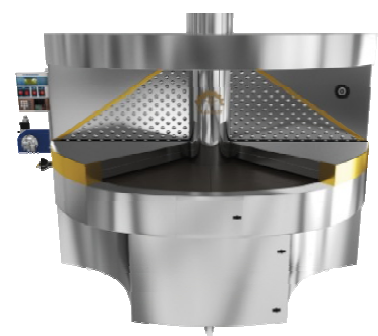
ARM1000  
Robot



ATMM500  
Sloping Oven



ATMM400  
Classic Oven



ATBM600  
Classic Big Oven

LAVASH PRODUCTION MACHINERY

### Lavash Production Line Steps

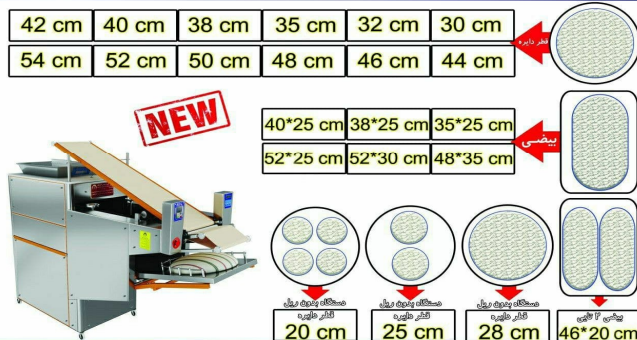
- Previously kneaded dough is thrown into the funnel - shaped tank ( with 80 kg capacity ) of the dough sheeter
- The main dough sheeter unwinds the dough with a thickness of 0.5-1 cm. In the next step, dough is opened in the desired thickness passing through 2 rotary cylinders.
- The dough that is opened in the desired thickness , is cut with a cylinder shaped cutting blade and the remaining dough returns to the dough feeding unit (hopper) by means of the feedback conveyor.
- ☞ Thus, lavash is shaped to be given to the oven.
- ☞ Cylinder cutting blade are prepared in desired sizes according to the customer's request.
- ☞ Speed adjustment of all conveyors and rollers on the machine can be made electronically.
- Shaped Lavash is automatically laid on the lavash pillow (Rafata) over the conveyor.
- At this stage , the lavash pillow (Rafata) on which the lavash was placed , is applied to the oven baking plate in the following two ways.
- A The baker takes the lavash pillow ( Rafata) and strikes it on the oven baking plate.
- B Instead of the baker, the robot performs the same task.
- The cooked lavashes in the oven which can reach up to 450 celsius , are collected by the employee after leaving the oven.

# Round And Oval Dough Sheeter

APGM300/900/...



By changing cylinder cutting blade of the machine , different types of lavash in different dimensions can be produced. Makinenin Kalıbını Değiştirerek farklı Ebatlarda Lavaş Üretebilir



## Technical Details

Product Name	Round And Oval Dough Sheeter
Model	APGM300/900/...
Voltage (v) / Phase P. Input	220 Volt / 1 Phase
Phase Converter	Converts Single Phase to 3 Phase
Power (hp)	Hp1/5
Width	0.91 m (91 cm)
Depth	2.2 m ( 220 cm) - 2.47 m ( 247 cm)
Height	1.9 m (190 cm)
Weight	550 kg
Dough Tank Capacity	80 kg
Country Of Origin	IRAN
Brand	AZARYAP
Manufacturer	AZARYAP INDUSTRIAL GROUP LTD. Co.
Certificates	CE/ISO9001/IS/BS ISO10004/DNW ISO6820/
Production Capacity	700 - 1400 / 1 Hour



# Rectangle Dough Sheeter

AMP250



## General Features

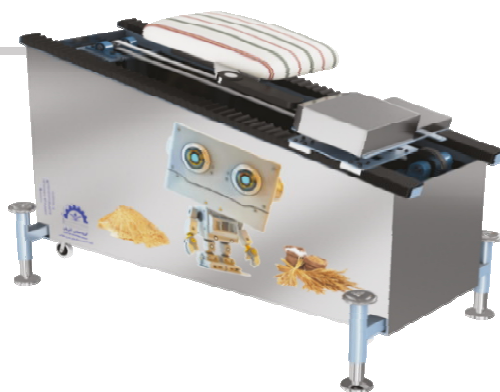
- Rectangle Dough Sheeter (APM250) has a straight blade, ( unlike APM300 that has cylinder cutting blade)
- Since the incoming dough on the conveyor is cut horizontally , the shape of the lavash is either a full square or rectangular shape.
- The width of the lavash is 27-37 cm and the length can be adjusted between 20-55 cm.
- Round and oval lavash are not produced with our rectangular dough sheeter.
- The dough is used completely and there is no extra dough return.

## Technical Details

Product Name	Round And Oval Dough Sheeter
Model	AMP250
Voltage (v) / Phase P. Input	220 Volt / 1 Phase
Phase Converter	Converts Single Phase to 3 Phase
Power (hp)	Hp1/5
Width	0.8 m (80 cm)
Depth	2.1 m ( 210 cm) - 2.37 m( 237 cm)
Height	1.57 m (157 cm)
Weight	500 kg
Dough Tank Capacity	80 kg
Country Of Origin	IRAN
Brand	AZARYAP
Manufacturer	AZARYAP INDUSTRIAL GROUP LTD. Co.
Certificates	CE/ISO9001/IS/BS ISO10004/DNW ISO6820/
Production Capacity	720 / 1 Hour



## ARM1000



## General Features

- As we explained above , Robot is attached to the front of Dough Sheeter Machines ( each 2 type APM300 & AMP250 ) and acts as a baker.
- In other words , the Robot hits the lavash pillow (on which dough is laid) on the baking plate of the Oven without the baker.
- Robot can work 24/7-non stop with other machines.
- The working speed of the Robot is controlled electronically.
- It reduces the Production Cost.
- Saving labor.
- Working at full performance for 24 hours.
- Quality and standard production technique.
- It makes tasks easier.



## Technical Details

Product Name	Robot
Model	ARM1000
Voltage (v) / Phase P. Input	220 Volt / 1 Phase
Phase Converter	Converts Single Phase to 3 Phase
Frequency	50-60 HZ
Energi Class	A+
Power (hp)	Hp1/5
Width	0.85 m ( 85 cm)
Depth	1.5 m (150 cm)
Height	0.9 m (90 cm)
Weight	300 kg
Max. Speed	1.2 m/s
Country Of Origin	IRAN
Brand	AZARYAP
Manufacturer	AZARYAP INDUSTRIAL GROUP LTD. Co.
Certificates	CE/ISO9001/IS/BS ISO10004/DNW ISO6820/
Production Capacity	720 / 1 Houre

# Slooping Oven

ATMM500



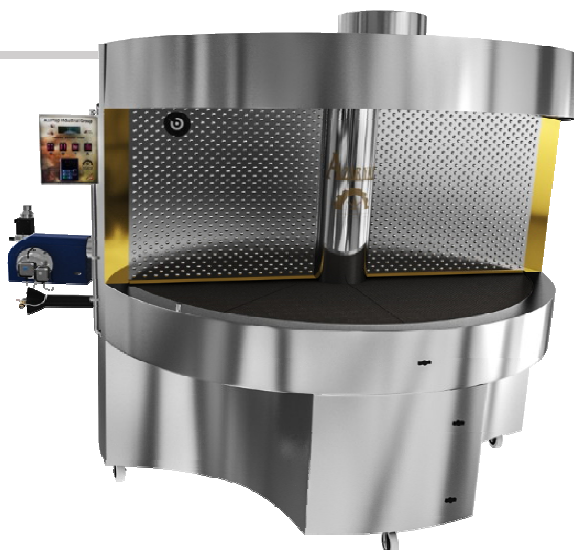
## General Features

- In order to prevent energy loss of the oven ,the upper and lower combustion chambers are completely covered and insulated.
- The baking plate of the oven is produced from METAL casting.
- The temperature of the upper and lower combustion chambers of the oven and the rotation rotational speed of the plate can be adjusted.
- The oven is wheeled and can be easily taken to the desired location without disassembling.
- The heat system of the oven can go up to 400-450 degrees Celsius and work continuously.
- The system has technical features that provide advanced security.
- The upper and lower burners of the oven have special type burner systems with Air-Gas adjustment resistant to high temperature.
- The oven system is single-storey, the system is heated from the bottom and top. CARBONMONOXIDE output in the chimney is far below world standards . Since the output of CARBONMONOXIDE is low it is also possible to use the machines temporarily in places where there is no chimney by connecting to the normal ventilation section everywhere. (not recommended in chimneyless places)
- In the oven , Natural Gas, L.P.G. Gases such as bulk gas, can be used.
- The whole system is designed and manufactured in CE standards Certified Approved.
- Stainless steel body.
- 800 to 1600 lavash cooking capacity per hour.
- The baking plate of the oven is diagonal and the lavash slides down over the plate after cooking

## Technical Details

Product Name	Slooping Oven
Model	ATMM500
Voltage (v) / Phase P. Input	220 Volt / 1 Phase
Phase Converter	Converts Single Phase to 3 Phase
Power (hp)	Hp1/5
Outside Diameter	1.9 m ve 2.2 m (Produced In 2 Types)
Height	2.5 m ( 250 cm)
Weight	1500 (1.9m) & 1900(2.2m) kg
Fuel Type	NG , LPG , Gasoline
Gaz Pressure	G20/21 mbar
Country Of Origin	IRAN
Brand	AZARYAP
Manufacturer	AZARYAP INDUSTRIAL GROUP LTD. Co.
Certificates	CE/ISO9001/IS/BS ISO10004/DNW ISO6820/
Production Capacity	1400 / 1 Heure

## ATMM400



### General Features

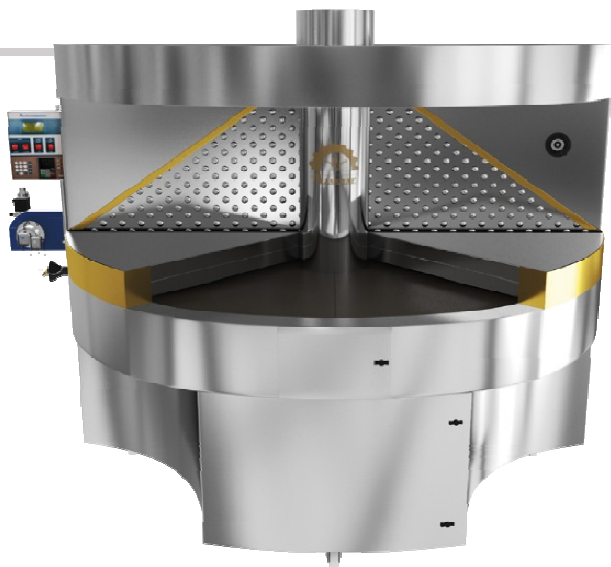
- In order to prevent energy loss of the oven ,the upper and lower combustion chambers are completely covered and insulated.
- The baking plate of the oven is produced from METAL casting.
- The temperature of the upper and lower combustion chambers of the oven and the rotation rotational speed of the plate can be adjusted.
- The oven is wheeled and can be easily taken to the desired location without disassembling.
- The heat system of the oven can go up to 400-450 degrees Celsius and work continuously.
- The system has technical features that provide advanced security.
- The upper and lower burners of the oven have special type burner systems with Air-Gas adjustment resistant to high temperature.
- The oven system is single-storey, the system is heated from the bottom and top. CARBONMONOXIDE output in the chimney is far below world standards . Since the output of CARBONMONOXIDE is low it is also possible to use the machines temporarily in places where there is no chimney by connecting to the normal ventilation section everywhere. (not recommended in chimneyless places)
- In the oven , Natural Gas, L.P.G. Gases such as bulk gas, can be used.
- The whole system is designed and manufactured in CE standards Certified Approved.
- Stainless steel body.
- 800 to 1600 lavash cooking capacity per hour.
- The bakery plate of the oven is horizontal and the baker him/herself takes the lavash from the plate

### Technical Details

Product Name	Classic Oven
Model	ATMM400
Voltage (v) / Phase P. Input	220 Volt / 1 Phase
Phase Converter	Converts Single Phase to 3 Phase
Power (hp)	Hp1/5
Outside Diameter	1.9 m ve 2.15 m (Produced In 2 Types)
Height	2.2 m ( 220 cm)
Weight	1500 -1700 kg
Fuel Type	NG , LPG , Gasoline
Gaz Pressure	G20/21 mbar
Country Of Origin	IRAN
Brand	AZARYAP
Manufacturer	AZARYAP INDUSTRIAL GROUP LTD. Co.
Certificates	CE/ISO9001/IS/BS ISO10004/DNW ISO6820/
Production Capacity	1400 / 1 Houre

## Classic Big Oven

ATBM600



### General Features

- In order to prevent energy loss of the oven ,the upper and lower combustion chambers are completely covered and insulated.
- The baking plate of the oven is produced from METAL casting.
- The temperature of the upper and lower combustion chambers of the oven and the rotation rotational speed of the plate can be adjusted.
- The oven is wheeled and can be easily taken to the desired location without disassembling.
- The heat system of the oven can go up to 400-450 degrees Celsius and work continuously.
- The system has technical features that provide advanced security.
- The upper and lower burners of the oven have special type burner systems with Air-Gas adjustment resistant to high temperature.
- The oven system is single-storey, the system is heated from the bottom and top. CARBONMONOXIDE output in the chimney is far below world standards . Since the output of CARBONMONOXIDE is low it is also possible to use the machines temporarily in places where there is no chimney by connecting to the normal ventilation section everywhere. (not recommended in chimneyless places)
- In the oven , Natural Gas, L.P.G. Gases such as bulk gas, can be used.
- The whole system is designed and manufactured in CE standards Certified Approved.
- Stainless steel body.
- 800 to 1600 lavash cooking capacity per hour.
- The bakery plate of the oven is horizontal and the baker him/herself takes the lavash from the plate

### Technical Details

Product Name	Classic Big Oven
Model	ATBM600
Voltage (v) / Phase P. Input	220 Volt / 1 Phase
Phase Converter	Converts Single Phase to 3 Phase
Power (hp)	Hp1/5
Outside Diameter	2.36 m (236 cm)
Height	2.1 m ( 210 cm)
Weight	1900 kg
Fuel Type	NG , LPG , Gasoline
Gaz Pressure	G20/21 mbar
Country Of Origin	IRAN
Brand	AZARYAP
Manufacturer	AZARYAP INDUSTRIAL GROUP LTD. Co.
Certificates	CE/ISO9001/IS/BS ISO10004/DNW ISO6820/
Production Capacity	1800 / 1 Heure





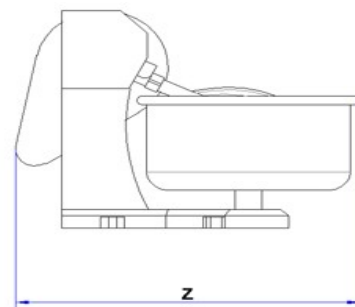
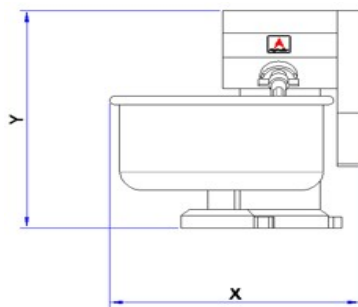
# Dough Kneader Machine

GDM50/75/100/...



## General Features

- Our Dough Kneader Machines are designed for kneading all kinds of dough
- All of the parts (fork and bowl) in contact with the dough are made of stainless steel (304) material according to the rules and regulation of food stuffs
- Simple structure of machines increased the working life.
- Our differential Dough Kneader machines is designed for all kinds of dough kneading.
- Thanks to the specially developed kneading fork, it kneads the dough in hand kneaded quality without heating the dough and without damaging its properties.



## Technical Details

MODEL	GDM40	GDM50	GDM75	GDM100	GDM150	GDM200
Bowl Capacity-Flour/Dough(kg)	40/60	50/75	75/110	100/150	150/230	200/300
Bowl Diameter (cm)	70	75	85	90	100	110
Power (kW)	1.5	2.2	2.2	2.2	3	4
Height [Y] (cm)	94	98	103	110	130	130
Width [X] (cm)	94	98	107	110	110	120
Depth [Z] (cm)	101	106	109	110	160	175
Weight (kg)	194	205	235	270	410	460





Genesis Universal Group



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