

AZARYAP LAVASH PRODUCTION MACHINERY



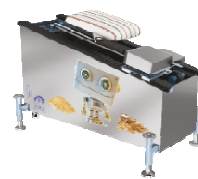
GDM100/120/180
Dough Kneader Machine



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



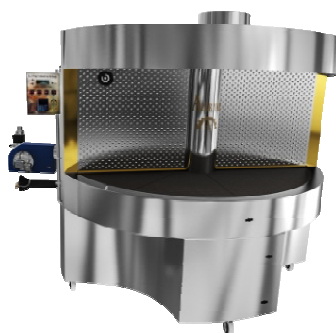
APM250
Rectangle Dough Sheeter



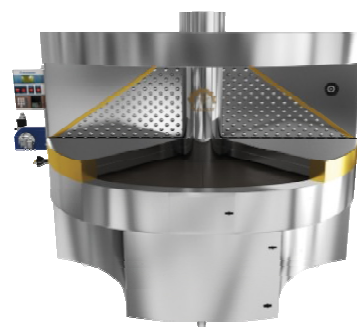
ARM1000
Robot



ATMM500
Slooping Oven



ATTM400
Classic Oven



ATBM600
Classic Big Oven

LAVASH PRODUCTION MACHINERY

MTD - ROTARY



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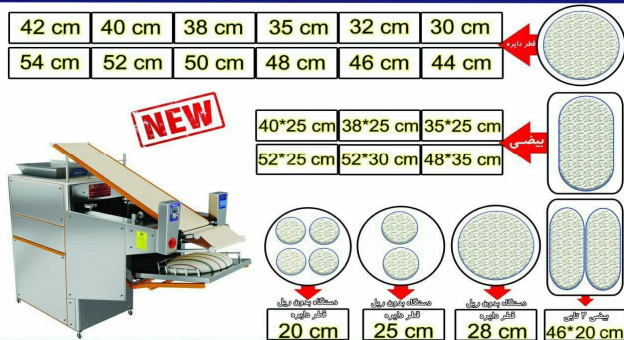
MTD650 - ROTARY
APM250+ATFM1200

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

APM250



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	APM250
Voltage (v) / Phase P. Input	220 Volt / 1 Phase
Phase Convertor	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
Frecuency	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



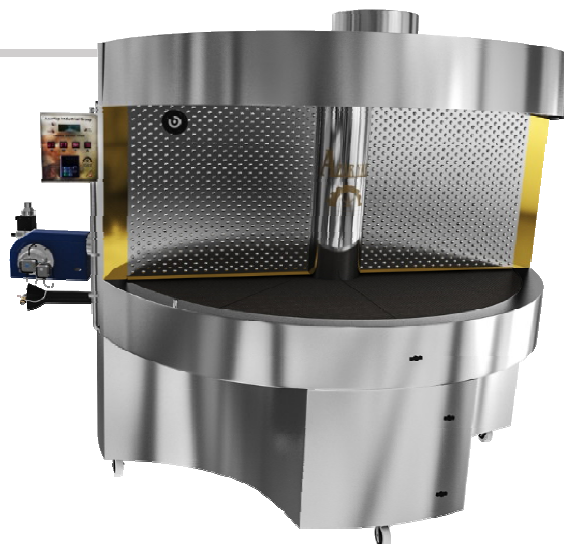
General Features

- 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 Convertor	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 Houre

ATMM400



General Features

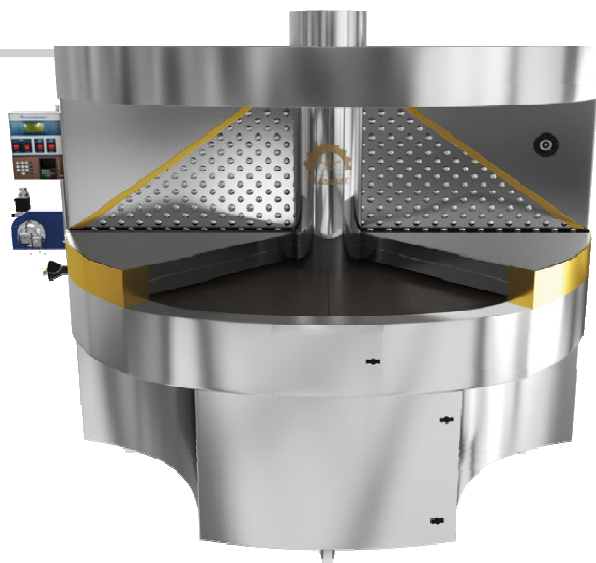
- In order to prevent energy loss of the oven ,the upper and lower combustion chambers are completely covered and insulated.
- The baking plate of the oven is produced from METAL casting.
- The temperature of the upper and lower combustion chambers of the oven and the rotation rotational speed of the 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 Convertor	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 Convertor	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 Houre

MTD - ROTARY



APM250



General Features

- Unique insulation to prevent energy waste
- Controlling of baking speed by
- High quality cast iron baking plates
- Low energy consumption
- Stainless steel cover
- The entire line consists of Dough Sheeter - APM250 and Oven - ATFM1200

The entire line consists of Dough Sheeter - APM250 and Oven - ATFM1200

Technical Details

Product Name	ROTARY Line
Model	MTD650
Voltage (v) / Phase P. Input	220 Volt / 1 Phase
Phase Convertor	Converts Single Phase to 3 Phase
Power (hp)	APM250 1/5 HP + ATFM1200 2 HP
Line Width / Height	W 1.1 m / H 2.3m
Line Length	6.5 m (APM250+ATFM1200)
Weight	APM250 500 kg + ATFM1200 2500 kg
Fuel Type	NG , LPG , Gasoline
Gaz Pressure	G20/21 mbar
Country Of Origin	IRAN
Brand	AZARYAP
Manufacturer	AZARYAP INDUSTRIAL GROUP LTD. Co.
Certificates	
Production Capacity	1200 - 2500 / 1 Houre

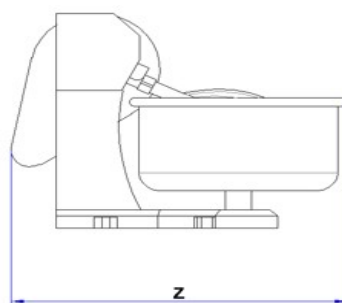
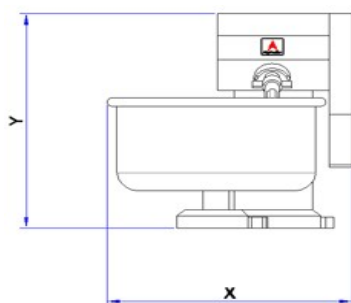
Dough Kneading Machine

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



گروه صنعتی آذریاب



General Features

- Unique insulation to prevent energy waste
- PLC controller - 7 inch touch screen controller
- Low energy consumption
- Stainless steel cover
- The GT line consists of 6 machines . Mixer , Dough Sheeter APM300 , transfer Conveyor , Water Sprinkler Conveyor , Cooling Conveyor

Technical Details

Product Name	Tunnel Oven
Model	AFTG60X4000 / MLMS4000
Voltage (v) / Phase P. Input	220 Volt or 380 Volt
Power	1.5 HP-2 HP
Width	1.3 m
Length	4 m
Height	1.3 m
Weight	1700 kg
Fuel Type	NG , LPG
Gaz Pressure - Consumption	G20/21 mbar / 58.5 KW - Max. 7m3/h
Country Of Origin	TURKEY
Brand	AZARYAP
Manufacturer	AZARYAP INDUSTRIAL GROUP LTD. Co.
Certificates	CE
Production Capacity	1200 - 2500 / h



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