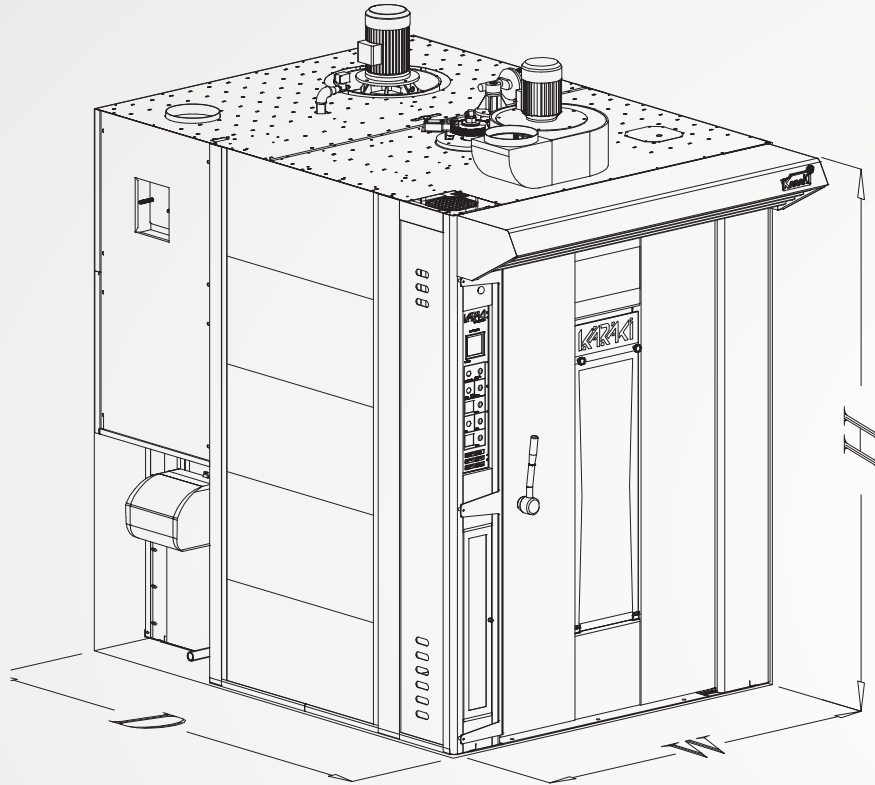


HANDSOME

IMPRESSIVE



KARAKI
BAKERY EQUIPMENT



Specifications	Unit	IMPRESSIVE Combustion	IMPRESSIVE Electrical	IMPRESSIVE HYBRID	HANDSOME Combustion	HANDSOME Electrical	HANDSOME HYBRID
Dim							
W		1420	1420	1420	1670	1670	1670
x		x	x	x	x	x	x
D	MM	1947	1947	1947	2141	2141	2141
x		x	x	x	x	x	x
H		2210	2210	2210	2210	2210	2210
Min Floor/Ceiling Clearance	MM	2800	2800	2800	2800	2800	2800
Pan Size	MM	600x400 600x800	600x400 600x800	600x400 600x800	800x400 800x450 800x800 800x900	800x400 800x450 800x800 800x900	800x400 800x450 800x800 800x900
Standard Pan Spacing	MM/ Shelves No	15/105.5 16/98.5 18/87 17/92.5	15/105.5 16/98.5 18/87 17/92.5	15/105.5 16/98.5 18/87 17/92.5	15/105.5 16/98.5 18/87 17/92.5	15/105.5 16/98.5 17/92.5 18/87	15/105.5 16/98.5 18/87 17/92.5
Baking Area (@ 18 shelves)	M ²	8.64	8.64	8.64	12.96	12.96	12.96
Heat Output	Kcal/hr	50000	-	50000	80000	-	80000
Power Rating	KW	2.5	55	55/2.5	3	48	66/3
Power Rating (economy Mode)	KW	2.5	40	40/2.5	3	48	48/3
* Production Capacity (Mini Baguette)	KG/hr	130	130	130	218.7	218.7	218.7
Pipe Terminal	Nb	2	1	2	2	1	2
Weight	KGS	1450	1400	1550	1800	1750	1900

*All readings were obtained using an 18 shelf-rack and the product was mini baguette of weight 75grams and length of 250MM

COUP D'OEIL:

The name Karaki is linked with quality ovens that can withstand high temperatures and humidity necessary to bake bread, confectionary and kaak.

Since 1987 more than 2000 ovens have been manufactured and sold to prestigious bakeries all over the Middle East and Africa.

Making efficient ovens is our engineers' passion and prioritizing our cherished bakers' interest. We earned this efficiency by working together with the baker, and understanding how important it is to bake bread while maintaining texture and aroma, at the minimal usage of energy.

Our long history with oven manufacturing taught us that a practical oven should be easy to control and maintain even after long years of service and this is exactly what our ovens boast to deliver.

- ▶ Our heat exchanger units are modular, oversized, and made from low carbon high chromium/nickel austenitic stainless. They can withstand high temperatures up to 1050 °C and are less prone to embrittlement and sensitization in service, meaning high efficiency on combustion ovens.
- ▶ Minimum of maintenance is required for our ovens even after long years of service, thanks to the use of premium quality materials.
- ▶ By default our KARAKI rotary ovens come with an upper hook so the bread rack can be latched onto it except for our GIANT that comes by default with a rotating platform. On demand, any oven can be provided with a rotating platform.
- ▶ When mopping up the bakery floor with detergents, the base of all ovens are safe since they never come in contact with the actual floor.
- ▶ The main motor of the main centrifugal fan, whether with direct drive or belt driven, is well aerated and away from the intense heat generated from the heat exchanger.
- ▶ The rotation of the bread rack gives homogenous baking on all trays, which is provided by a geared motor and an incorporated safety clutch.
- ▶ Heat distribution is guaranteed by using well-sized heat resistant impellers coupled with taper shaped ducting, and the use of adjustable vanes at the end of the linear air apertures.
- ▶ Abundant super-heated steam is generated by the modular steam generator tower which obtains its heat from the vicinity of the heat exchanger, and then guarantees the ideal crust of your bread.
- ▶ A panoramic door window and halogen light bulbs brighten up the baking chamber giving the baker an excellent vision and inspection of products being baked.
- ▶ Changing of light bulbs and steam generator tower elements, rack alignment, and power box inspection or maintenance can be completed without the use of any tool.
- ▶ The control panel is the most important part of any oven. It sure does vary between types of ovens, but simplicity and reliability is what we eventually seek for. Hence, our control panel is often quite simple and designed to help the baker control the baking cycle with ease, giving him reliable means maintaining the reproducible quality that is highly appreciated among gastronomes.
- ▶ Good emphasis was paid on how to transport or ship and erect an oven in place keeping in mind that the after sale or maintenance procedures are easy and sporadic.
- ▶ Our ovens can come delivered fully assembled or disassembled where assembly can take place on site with a mere pair of spanners no matter how big the oven is. This would not have been possible without the determination of our motivated staff and by the use of state of art technologies.



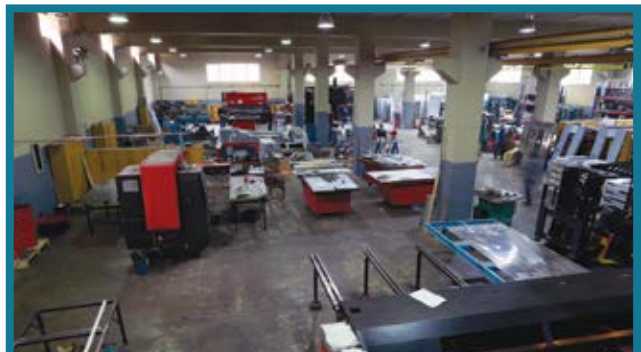
Engineering Hall



Logistics Office



Spacious Facility



State of the art Machineries



Ovens being assembled before getting shipped



KARAKI Compound Choweifat

Specifications and dimensions contained in this catalogue are based on our current knowledge and experience. Karaki company reserves the right to change without prior notice.

KARAKI FOR INDUSTRY AND TRADING SARL

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