

BeSTekLOZA<sup>®</sup>

INDIA

COMMERCIAL BAKERY



BestekLoza's range of Rotary oven reflects its knowledge of products and technology of high quality production. These ovens are widely used in bakeries for preparing biscuits, cakes and many other food items. The product is manufactured under the supervision of our virtuoso professionals who make sure that high quality product is delivered to the customers.



Features

- ◊ Maximum Temperature : 450 deg. C
- ◊ Burner : Riello (Italy)
- ◊ Available with options of diesel, gas or electric heating system.
- ◊ Faster Heat up and heat recovery & retention for continuous production
- ◊ Available with option of steam generator and excellent steam ventilation system for effective drying
- ◊ Environmentally Compatible, highly efficient insulation and heat resistant toughened glass.
- ◊ High flexibility and baking efficiency.



Model	BLI RO 60	BLI RO 70	BLI RO 80	BLI RO 90	BLI RO 130
Dimension(in mm) (w x d x h)	1360 X 1020 X 1400	1360 X 1020 X 1930	1280 X 1830 X 2220	1760 X 1400 X 2400	2140 X 1740 X 2420
Tray size (in mm)	450 X 450	450 X 450	450 X 700	450 X 700	450 X 700
Bread 400 gms No. of Trolleys	56 loaves 1 trolley 7 shelves	80 loaves 1 trolley 10 shelves	120 loaves 1 trolley 10 shelves	168 loaves 1 trolley 14 shelves	336 loaves 2 trolley 14 shelves
Buns 45 gms No. of Trolleys	192 Nos 1 trolley 12 Shelves	224 Nos 1 trolley 14 Shelves	336 Nos 1 trolley 14 Shelves	432 Nos 1 trolley 18 Shelves	864 Nos 2 trolley 36 Shelves
Dry Rusk No. of Trolleys	8 kg 1 trolley 12 Shelves	9.5 kg 1 trolley 14 Shelves	13-14 kg 1 trolley 14 Shelves	18-20 kg 1 trolley 14 Shelves	36 kg 2 trolley 36 Shelves
Sponge Cake No. of Trolleys	12 kg 1 trolley 12 shelves	19 kg 1 trolley 14 shelves	40 kg 1 trolley 14 Shelves	53 kg 1 trolley 14 Shelves	106 kg 2 trolley 28 Shelves
BISCUITS No. of Trolleys	7.5-8.5 kgs 1 trolley 12 shelves	9-10 kgs 1 trolley 14 shelves	16-18 kgs 1 trolley 14 Shelves	20 kgs 1 trolley 14 Shelves	40 kgs 2 trolley 28 Shelves
Kharis No. of Trolleys	6 kg 1 trolley 12 shelves	7kg 1 trolley 14 shelves	10kg 1 trolley 14 Shelves	12kg 1 trolley 14 Shelves	24kg 2 trolley 28 Shelves
Connected load	1.5 Kw(2HP) 3 Ph or 1 Ph	1.5 Kw(2HP) 3 Ph or 1 Ph	1.5 Kw(2HP) 3 Ph or 1 Ph	2.75 Kw(4HP) 415VAC, 50 hz	2.7 Kw(4HP) 415VAC, 50 hz



A deck oven is one of the two major varieties of ovens found in most professional Bakeries, They will usually include features like steam injection and a venting system to adjust the humidity inside the baking chamber.



Features

- Compact Design Tempered Glass window for Viewing the baking process
- With Venting System at the back side
- Suitable for Tray Size:400 x 600mm
- Mounted on four wheels for easy movement
- All Decks are individually operated
- Gas operated

MODEL NO.	BLI DO 1G	BLI DO 2G	BLI DO 3G
Dimension (in mm)	1350 X 850 X 600	1350 X 850 X 1340	1350 X 850 X 1615
No. of decks	1	2	3
No of Tray per deck	2	4	6
Power (Kw)	0.100	0.200	0.300
Voltage	220V	220V	220V



Features

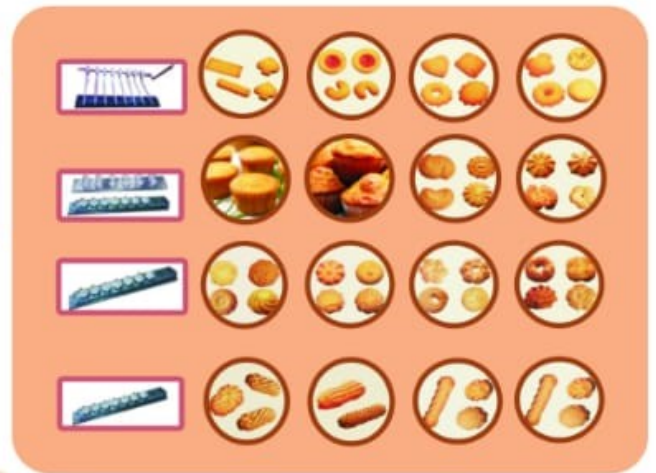
- Compact Design Tempered Glass window for Viewing the baking process
- With Venting System at the back side
- Suitable for Tray Size:400 x 600mm
- Mounted on four wheels for easy movement
- All Decks are individually operated
- Electric operated

MODEL NO.	BLI DO 1E	BLI DO 2E	BLI DO 3E
Dimension (in mm)	1230 X 820 X 530	1230 X 820 X 1250	1230 X 820 X 1490
No. of decks	1	2	3
No of Tray per deck	2	4	6
Power (KW)	6.0	12.0	18.0
Voltage	220V	440V	440V



### COOKIE DEPOSITOR MACHINE

The all new cookie depositor specially designed for every customer. The machine is fitted with latest Servo Motors, Italian Gear Motors & Equipped with Compact high speed PLC along with touch screen. The machine operates on 3 phase 400V 50Hz power, 2.5 kw and it can be also used to produce twin color/twin taste cookies using two different dough at the same time.



Model No.	Capacity(kg/hr)	Power Load (HP)	Tray Size
4 Nozzles	60	3.0	10" x 18"
5 Nozzles	80	3.0	14" x 18"
6 Nozzles	100	3.0	16" x 27"
7 Nozzles	150	4.0	18" x 27"

### DOUGH SHEETER

Suitable for bakeries, confectioners, hotels, restaurants and large kitchens; Stable, robust Construction Easy transportation for various working process, Minimum Space requirement; Automatic reversing gear; Motorized Sheeting tables; Easy to clean; Excellent quality of chromium plated rollers with scaper



Overall Dimension(in mm)	2550 x 880 x 1180
Belt Size	2000x500
Roller Size	520 x 88(dia)
Roller Speed r/min	124
Roller adjustment Gap (in mm)	1-35
Dough (in Kg)	5
Power (kw)	0.37
Voltage	220V/440V

Overall Dimension(in mm)	2080 x 820 x 620
Belt Size	2000x500
Roller Size	520 x 88(dia)
Roller Speed r/min	124
Roller adjustment Gap (in mm)	1-35
Dough (in Kg)	5
Power (kw)	0.37
Voltage	220V/440V





## BREAD SLICER

The bread slicer machine is specialized in cutting square bread and toasts into small slices more evenly with few bread crumbs. It uses sharp and high-quality blade with long service life.



## Features

- ◉ Table top design is suit for bakeries and supermarkets;
- ◉ Imported blade which is sharp and durable to slice evenly;
- ◉ Bar and sheet are made of s/steel
- ◉ Incline inlet and outlet.
- ◉ Adjustable bar,
- ◉ High quality motor,

Dimension ( in mm)	650x740x780
Bread thick( in mm)	12
Blade qty(in pcs)	31
Power(in kw)	0.25
Voltage	220V



## HORIZONTAL SLICER

These machines are mainly used for slicing breads, burgers and cakes. The products are transported to the blades by the conveyor belt. Easy to adapt distance between blades. Equipped with two perspex safety hoods. Delivered with socle on castors with locking system.



Model No.:	BLI HS 35	BLI HS 50
Capacity(per Hr)	3500 burgers	5000 burgers
Power(in KW)	0.42	0.42
Standard Attachment	2 Blades	2 Blades
Weight(in kg)	120	150
Remark	Adjustable for different standard of thickness	
Dimension (in mm)	790 X 1150 X 1165	790 X 1150 X 1165

**SPIRAL MIXERS**

The function of a spiral mixer is to gently and efficiently mix dough, allowing proper development. The bowl of a spiral mixer swivels and turns the dough into the rotating hook for optimal kneading. The synchronization of the hook and bowl allows for ideal mixing for the desired outcome.



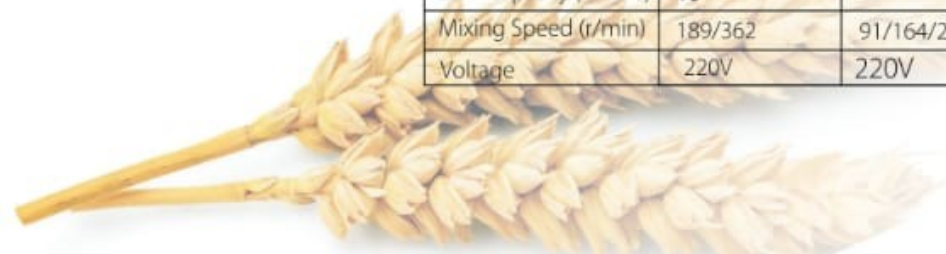
Model No.	SM 20	SM 40	SM 60
Dimension (in mm)	720 X 380 X 720	870 X 480 X 890	920 X 530 X 890
Bowl capacity ( in litre)	20	40	60
Mixing Speed (r/min)	185	185	185
Bowl Speed (r/min)	15	15	15
Maximum Kneading Capacity(IN KGS)	8~10	16~18	20~22
Power ( IN KW)	1.0	2.2	3.5
Voltage	220V	440V	440V

**PLANETARY MIXERS**

Planetary mixers are more versatile. They are often referred to as "all-purpose" mixers. They can prepare everything from cookie, pizza and bread doughs. The removable whip, beater and hook attachments allow for much more flexibility in mixing.



Model No.	PM 10	PM 20	PM 30	PM 40	PM 60
Dimension (in mm)	420 X 380 X 750	415 X 530 X 750	630 X 630 X 1010	680x540x1100	840 X 700 X 1140
Bowl capacity ( in litre)	10	20	30	40	60
Mixing Speed (r/min)	189/362	91/164/294	91/164/294	65/102/296	
Voltage	220V	220V	440V	440V	440V





**DOUGH DIVIDER CUM ROUNDER**

Dividers are machines for bakeries and pastries. Each piece is of uniform shape and equal weight. it is a necessary equipment for steamed buns and bread processing industry. This helps in uniform baking of bread rolls, which means there is less chance of burning individual buns or rolls



**DOUGH DIVIDER CUM ROUNDER**

**ITEM DESCRIPTION :**

- The bread tray and protection cover are made of s/steel which is applicable sanitary standards
- High quality motor
- Big twisting force and low noise
- Easy operating
- Even dividing



Model	Dimension(mm)	Number of Division	Dough weight Range (g)	Weight (Kg)	Power(Kw)
BLSM-330	650 x 710 x 2050	30	30 - 100	340	0.75

**PROOFER**

Proofing is a step in the preparation of yeast bread and other baked goods where the dough is allowed to rest and rise a final time before baking. During this rest period, yeast ferments the dough and produces gases, thereby leavening the dough.



**Features**

- Compact Design, Economy version,
- Stainless Steel Body,
- Four wheels for easy mounting
- Glass Door for Visibility.
- Suited for tray size: 400 x 600

Dimension	500 x 770 x1910
Capacity	14 trays
Door	1
Power	2.5 Kw
Voltage	220 V

