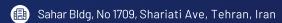
SAHAR

Rotary Oven (AGRIN)















- Automatic Programmable Machine (up to 99 different baking programs can be stored (C and S Models)
- Continuous baking process in high temperature thanks to applying powerful burner
- The best choice for baking all kinds of Bread and Pastries
- Equipped with Automatic damper (C Model) or Manual Damper (R and S Models) in order to decreasing baking chamber's temperature for baking different type of products
- Ability to graph Programming of temperature changes in baking process, thanks to programmable controlling system (C Model)
- The same baking quality due to air circuit system
- Applying delayed steam damper in order to intensive circuit system
- Advanced designing of steam system (No need to Sewage outlet) and using stainless steel piping
- Improving the quality of baking and rubber's lifetime and also reducing energy waste, thanks to the new design of Double-glazed doors
- Using of the reputable European brands of electronic and mechanical equipment
- Applying optimum design of power transferring in order to moving of heavy Products (up to 350 kg)
- Minimum Depreciation and maintenance cost
- Also available as 60×90 size (per customer's request)



Specification	AGRIN C 6080M	AGRIN C 6080S	AGRIN R 6080M	AGRIN S 4060M
Number of Trolley	1	1	1	1
Number of Tray	14 - 18	11 - 14	14 - 18	12 - 15
Baking Tray Size (cm)	60×80	60×80	60×80	40×60
Baking Area (m²)	7.2	5.28	7.2	3.6
Baking Capacity (kg/8h)	800	600	600	400
Maximum Baking Temperature	330	330	330	280
Fuel: Natural Gas	12.5	12.5	12.5	5.2
Fuel: Diesel (kg/h)	9.3	9.3	9.3	3.8
Dimensions (W×D×H)(cm)	183×179×253	183×179×220	183×179×253	115×117.1×208
Power (kw)	2.3	2.3	2.3	1.2
Weight (kg)	2100	1800	2000	900