

SAHAR

Combined Ovens (PLUTUS)



1 Year Warranty



10 Years After Sales Service



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Deck Oven (Anil)

- The best choice for baking all kind of bread and pizza
- Uniform heat distribution due to using of the best European stone plate of baking chamber
- Top and bottom 's heat can be regulated separately for each deck to ensure
- Possibility of direct baking on the stone plate
- Include powerful and high efficiency steam system
- Possibility of adding automatic or manual damper in order to decreasing baking chamber's temperature (per customer's request)
- Equipped with steam damper system in order to exiting extra steam at the beginning of the process
- Automatic programmable machine (different baking program can be stored)
- Up to four in-store deck ovens can be combined
- Using of the reputable European brands of electronic and mechanical equipment



Convection oven (AYRIN S/ARKA)

- Our best recommendation for narrow places (Restaurants, Cafes & ...)
- Continuous baking process in high temperature thanks to high heat generation power (powerful burner of gas models)(Ayrin s gas models)
- It provides desired features products through its especially air circulation system and also rotating process of trays (Ayrin s)
- Applying delayed steam damper in order to intensive circuit system
- High performance steam system
- Equipped with air control flow for baking different kind of products (per customer's request)
- Possibility of adjusting sealing system in order to preventing waste of energy
- Automatic programmable machine (up to 99 different baking programs can be stored)
- Easy washing process of interior glass oven's door thanks to the new design of double-glazed doors (Arka)
- Equipped with automatic damper in order to decrease baking chamber's temperature in order to bake different types of products



"Customers expect variety and freshness of products but the limited space of the store is an obstacle for this expectation"

It was completely true Before producing PLUTUS oven...

Baking sourdough breads, macaron, croissants, pizza and whatever you want is possible base on your modular oven's combination of PLUTUS



1. Deck Oven (Anil)

Choose the desired composition of your PLUTUS oven based on your needs from 4 categories.



2. IN-STORE PROOFER



3. Convection Oven



4. Underframe and Base



Deck Oven (Anil)

Specification	ANIL
baking chamber's Dimensions (cm)	60×80
Dimensions (W×D×H)(cm)	115×117.1×39
Power (kw)	6

Convection Oven (AYRIN S/ARKA)

Specification	ARKA *	AYRIN S - 4060L	AYRIN S - 4060S
Number of Trays (40×60)	5	10	5
Tray Size (cm)	30×40	40×60	40×60
Dimensions (W×D×H)(cm)	50×80×75	115×117×159.5	115×117×119
Electrical Model Power (kw)	3.5	11	6
Gas Model Power (kw)		1.2	0.8
Weight (kg)	110	650	520

* It is necessary to order two devices of PLUTUS oven

Underframe and Base

Specification	L 360	W 300 *	W 660	W 470
Number of Trays (60×40)(pcs)	12	4	20	12
Dimensions (W×D×H)(cm)	115×126.5×36.5	115×126.5×30	115×126.5×66	115×126.5×47
Weight (kg)	70	45	95	80

* This underframe is designed only for placing 4 Anil ovens on top of each other

IN-STORE PROOFER (ANO S)

Specification	ANO S - 16.4060	ANO S - 10.4060
Number of Trays (60×40)(pcs)	16	10
Maximum Humidity (RH%)	95	95
Maximum Temperature (°c)	45	45
Tray Size (cm)	40×60	40×60
Dimensions (W×D×H)(cm)	115×117×87.5	115×117×66
Power (kw)	1	1