

=ARKA=

ISO 9001-2015



PRODUCT CATALOGUE

ARKA MACHINERIES

Your Ultimate Ally in
Bakery Equipment Excellence



Our Products

- Rotary Rack Oven
- Spiral Mixer
- Planetary Mixer
- Bread Slicer
- Biscuit cum Cookie Dropper
- Dough Mixer



MINI ROTARY RACK OVEN - 30

STANDARD TRAY SIZE (W x L) IN mm / Inches IS 305 x 460 / 12" x 18" .
NO OF TROLLY PROVIDED=01, FUEL SOURCE -> DIESEL, GAS. BURNER -> RIELLO (ITALIAN).



PRODUCT SPECIFICATION

MODEL	: ARRO - 30
OVEN DIMENSIONS (WDH) mm	: 925 x 1550 x 1350
MAX TEMP	: 300° C
CONNECTED LOAD kw (hp)	: 1.5 (2)
PHASE / Hz	: 220 / 430V / 50 Hz
WEIGHT (Kgs)	: 550
MIN DIM TO TAKE OVEN IN (wh) in mm	: 1000 x 1650

CAPACITY OF THE OVEN (PER BATCH APPROX.)

No. Of. TRAYS	: 10
BREAD 400 gm(Nos/Kg)	: 28 Nos /12 Kgs 1 Trolley x 5 Shelves
BUNS 45 gms	: 70 Nos 1 Trolley x 10 Shelves
BISCUITS	: 2 - 3 Kgs 1 Trolley x 10 Shelves
DRY RUSK (two times baking)	: 4 - 5 Kgs 1 Trolley x 10 Shelves
KHARIS (two times baking)	: 1.5 - 2.0 Kgs 1 Trolley x 10 Shelves

ROTARY RACK OVEN - 64

STANDARD TRAY SIZE (W x L) IN mm/ Inches IS 450 x 450 / 18" x 18"
NO OF TROLLEYS PROVIDED=03, FUEL SOURCE -> DIESEL, GAS. BURNER -> RIELLO (ITALIAN)



PRODUCT SPECIFICATION

MODEL	: ARRO - 64
OVEN DIMENSIONS (WDH) mm	: 1470 X 1620 X 1040
MAX TEMP	: 300° C
CONNECTED LOAD kw (hp)	: 2.0 (3)
PHASE / Hz	: 220 / 430V / 50 Hz
WEIGHT (Kgs)	: 800
MIN DIM TO TAKE OVEN IN (wh) in mm	: 1470 x 1040

CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. TRAYS	: 12
BREAD 400 gm (Nos/Kg)	: 64 Nos /26 Kgs 1 Trolley x 8 Shelves
BUNS 45 gms	: 160 Nos 1 Trolley x 10 Shelves
BISCUITS	: 6-8 Kgs 1 Trolley x 12 Shelves
DRY RUSK (two times baking)	: 6-7 Kgs 1 Trolley x 12 Shelves
KHARIS (two times baking)	: 4.5 Kgs 1 Trolley x 12 Shelves
SPONGE CAKE	: 11 Kgs 1 Trolley x 8 Shelves

ROTARY RACK OVEN - 80

STANDARD TRAY SIZE (W x L) IN MM / INCHES IS 450 x 450 / 18" x 18"
STANDARD TROLLEY SIZE (WxDxH) IN mm / Inches IS 510x450x1560 / 20x18x62
NO OF TROLLEYS PROVIDED=02, FUEL SOURCE -> DIESEL, GAS. BURNER -> RIELLO (ITALIAN)



PRODUCT SPECIFICATION

MODEL	: ARRO - 80
OVEN DIMENSIONS (WDH) mm	: 1470 x 2035 x 1040
MAX TEMP	: 300° C
CONNECTED LOAD KW (HP)	: 1.5 (2)
PHASE / Hz	: 220 / 430V / 50 Hz
WEIGHT (Kgs)	: 1010
MIN DIM TO TAKE OVEN IN (wh) in mm	: 1470 x 1040

CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. TRAYS	: 14
BREAD 400 gm	: 80 Nos/32 Kgs 1 Trolley x 10 Shelves
BUNS 45 gms	: 224 Nos 1 Trolley x 14 Shelves
BISCUITS	: 10 Kgs 1 Trolley x 14 Shelves
DRY RUSK (two times baking)	: 9.5 Kgs 1 Trolley x 14 Shelves
KHARIS (two times baking)	: 7 Kgs 1 Trolley x 14 Shelves
SPONGE CAKE	: 19 Kgs 1 Trolley x 10 Shelves

ROTARY RACK OVEN - 120

STANDARD TRAY SIZE (W x L) IN mm/ Inches IS 450 x 700 / 18" x 27"
STANDARD TROLLEY SIZE (WxDxH) IN mm / Inches IS 700x520x1580 / 28x20.5x63
NO OF TROLLEYS PROVIDED=02, FUEL SOURCE -> DIESEL, GAS. BURNER -> RIELLO (ITALIAN)



PRODUCT SPECIFICATION

MODEL	: ARRO - 120
OVEN DIMENSIONS (WDH) mm	: 1610 x 2035 x 1725
MAX TEMP	: 300° C
CONNECTED LOAD kw (hp)	: 1.5 (2)
PHASE / Hz	: 220 / 430V / 50 Hz
WEIGHT (Kgs)	: 1220
MIN DIM TO TAKE OVEN IN (wh) in mm	: 1610 x 1350

CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. TRAYS	: 14
BREAD 400 gm	: 120 Nos/48 Kgs 1 Trolley x 10 Shelves
BUNS 45 gms	: 336 Nos 1 Trolley x 14 Shelves
BISCUITS	: 15 - 16 Kgs 1 Trolley x 14 Shelves
DRY RUSK (two times baking)	: 13.5-14 Kgs 1 Trolley x 14 Shelves
KHARIS (two times baking)	: 10 - 11 Kgs 1 Trolley x 14 Shelves
SPONGE CAKE	: 38 Kgs 1 Trolley x 10 Shelves

ROTARY RACK OVEN - 168

STANDARD TRAY SIZE (W x L) IN mm/ Inches IS 450 x 700 / 18" x 27"
STANDARD TROLLEY SIZE (WxDxH) IN mm / Inches IS 700x520x1907 / 28x20.5x75
NO OF TROLLEYS PROVIDED=02, FUEL SOURCE -> DIESEL, GAS. BURNER -> RIELLO (ITALIAN)



PRODUCT SPECIFICATION

MODEL	: ARRO - 168
OVEN DIMENSIONS (WDH) mm	: 1610 x 2500 x 1725
MAX TEMP	: 300° C
CONNECTED LOAD kw (hp)	: 2.75 (3.5)
PHASE / Hz	: 415 V / 50 Hz
WEIGHT (Kgs)	: 1450
MIN DIM TO TAKE OVEN IN (wh) in mm	: 1610x 1350

CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. TRAYS	: 18
BREAD 400 gm	: 168 Nos/68 Kgs 1 Trolley x 14 Shelves
BUNS 45 gms	: 432 Nos 1 Trolley x 18 Shelves
BISCUITS	: 20 Kgs 1 Trolley x 18 Shelves
DRY RUSK (two times baking)	: 18-20 Kgs 1 Trolley x 18 Shelves
KHARIS (two times baking)	: 12 Kgs 1 Trolley x 18 Shelves
SPONGE CAKE	: 53 Kgs 1 Trolley x 14 Shelves

ROTARY RACK OVENS



ROTARY RACK OVEN - 210



STANDARD TRAY SIZE (W x L) IN mm / Inches IS 600 x 800 / 23.5" x 31.5"
STANDARD TROLLEY SIZE (WxDxH) IN mm / Inches IS 800x660x1907 / 31.5x26x75
NO OF TROLLEYS PROVIDED=02, FUEL SOURCE -> DIESEL, GAS. BURNER -> RIELLO (ITALIAN)

PRODUCT SPECIFICATION

MODEL	: ARRO - 210
OVEN DIMENSIONS (WDH) mm	: 1930x 2400 x 1585
MAX TEMP	: 300° C
CONNECTED LOAD kw(hp)	: 2.75 (3.5)
PHASE / Hz	: 415 V / 50 Hz
WEIGHT (Kgs)	: 1640
MIN DIM TO TAKE OVEN IN (wh) in mm	: 1390x 1585

CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. TRAYS	: 18
BREAD 400 gm	: 210 Nos/84 Kgs 1 Trolley x 14 Shelves
BUNS 45 gms	: 630 Nos 1 Trolley x 18 Shelves
BISCUITS	: 28 Kgs 1 Trolley x 18 Shelves
DRY RUSK (two times baking)	: 25 - 28 Kgs 1 Trolley x 18 Shelves
KHARIS (two times baking)	: 16 - 17 Kgs 1 Trolley x 18 Shelves
SPONGE CAKE	: 70 - 75 Kgs 1 Trolley x 14 Shelves

ROTARY RACK OVEN - 336



STANDARD TRAY SIZE (W x L) IN mm/ Inches IS 450 x 700 / 18" x 27"
STANDARD TROLLEY SIZE (WxDxH) IN mm / Inches IS 700x520x1907 / 28x20.5x75
NO OF TROLLEYS PROVIDED=04, FUEL SOURCE -> DIESEL, GAS. BURNER -> RIELLO (ITALIAN)

PRODUCT SPECIFICATION

MODEL	: ARRO - 336
OVEN DIMENSIONS (WHD) mm	: 2130 x 1730 x 2450
MAX TEMP	: 300° C
CONNECTED LOAD kw(hp)	: 2.75 (2)
PHASE / Hz	: 415 V/ 50 Hz
WEIGHT (Kgs)	: 1970
MIN DIM TO TAKE OVEN IN (wh) in mm	: 2480 x 1000

CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. TRAYS	: 36
BREAD 400 gm	: 336 Nos/135 Kgs 2 Trolleys x 14 Shelves
BUNS 45 gms	: 846 Nos 2 Trolleys x 18 Shelves
BISCUITS	: 35 - 40 Kgs 2 Trolleys x 18 Shelves
DRY RUSK (two times baking)	: 34 - 36 Kgs 2 Trolleys x 18 Shelves
KHARIS (two times baking)	: 23 - 25 Kgs 2 Trolleys x 18 Shelves
SPONGE CAKE	: 110 - 115 Kgs 2 Trolleys x 14 Shelves

ROTARY RACK OVEN - 420



STANDARD TRAY SIZE (W x L) IN mm/ Inches IS 600 x 800 / 23.5" x 31.5"
STANDARD TROLLEY SIZE (WxDxH) IN mm / Inches IS 800x660x1907 / 31.5x26x75
NO OF TROLLEYS PROVIDED=04, FUEL SOURCE -> DIESEL, GAS. BURNER -> RIELLO (ITALIAN)

PRODUCT SPECIFICATION

MODEL	: ARRO - 420
OVEN DIMENSIONS (WDH) mm	: 2950 x 2110 x 2520
MAX TEMP	: 300° C
CONNECTED LOAD kw(hp)	: 4.5 (6.2)
PHASE / Hz	: 415 V / 50 Hz
WEIGHT (Kgs)	: 2540
MIN DIM TO TAKE OVEN IN (wh) in mm	: 2480 x 1350

CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. TRAYS	: 36
BREAD 400 gm	: 420 Nos/168 Kgs 2 Trolleys x 14 Shelves
BUNS 45 gms	: 1260 Nos 2 Trolleys x 18 Shelves
BISCUITS	: 55 - 60 Kgs 2 Trolleys x 18 Shelves
DRY RUSK (two times baking)	: 55 - 56 Kgs 2 Trolleys x 18 Shelves
KHARIS (two times baking)	: 32 - 36 Kgs 2 Trolleys x 18 Shelves
SPONGE CAKE	: 150 Kgs 2 Trolleys x 14 Shelves

ROTARY RACK OVEN - 672



STANDARD TRAY SIZE (W x L) IN mm / Inches IS 450 x 700 / 18" x 27"
STANDARD TROLLEY SIZE (WxDxH) IN mm / Inches IS 700x520x1907 / 28x20.5x75
NO OF TROLLEYS PROVIDED=08, FUEL SOURCE -> DIESEL, GAS. BURNER -> RIELLO (ITALIAN)

PRODUCT SPECIFICATION

MODEL	: ARRO - 672
OVEN DIMENSIONS (WDH) mm	: 3050 x 2280 x 2530
MAX TEMP	: 300° C
CONNECTED LOAD kw (hp)	: 4.5 (6.2)
PHASE / Hz	: 415 V / 50 Hz
WEIGHT (Kgs)	: 2980
MIN DIM TO TAKE OVEN IN (wh) in mm	: 2480 x1350

CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. TRAYS	: 72
BREAD 400 gm	: 672 Nos/270 Kgs 4 Trolley x 14 Shelves
BUNS 45 gms	: 1728 Nos 4 Trolley x 18 Shelves
BISCUITS	: 75 - 80 Kgs 4 Trolley x 18 Shelves
DRY RUSK (two times baking)	: 70 - 75 Kgs 4 Trolley x 18 Shelves
KHARIS (two times baking)	: 45- 50 Kgs 4 Trolley x 18 Shelves
SPONGE CAKE	: 210 Kgs 4 Trolley x 14 Shelves

ROTARY RACK OVEN - 840



STANDARD TRAY SIZE (W x L) IN mm / Inches IS 600 x 800 / 23.5" x 31.5"
STANDARD TROLLEY SIZE (WxDxH) IN mm / Inches IS 800x660x1907 / 31.5x26x75
NO OF TROLLEYS PROVIDED=08, FUEL SOURCE -> DIESEL, GAS. BURNER -> RIELLO (ITALIAN)

PRODUCT SPECIFICATION

MODEL	: ARRO - 840
OVEN DIMENSIONS (WDH) mm	: 3480 x 2300 x 2560
MAX TEMP	: 300° C
CONNECTED LOAD kw(hp)	: 6.5 (8.5)
PHASE / Hz	: 415 V / 50 Hz
WEIGHT (Kgs)	: 4040
MIN DIM TO TAKE OVEN IN (wh) in mm	: 2480 x1500

CAPACITY OF THE OVEN (PER BATCH APPROX.)

No.Of. TRAYS	: 72
BREAD 400 gm	: 840 Nos/336 Kgs 4 Trolleys x 14 Shelves
BUNS 45 gms	: 2520 Nos 4 Trolleys x 18 Shelves
BISCUITS	: 110 - 115 Kgs 4 Trolleys x 18 Shelves
DRY RUSK (two times baking)	: 105 -115 Kgs 4 Trolleys x 18 Shelves
KHARIS (two times baking)	: 65 - 70 Kgs 4 Trolleys x 18 Shelves
SPONGE CAKE	: 300- 325 Kgs 4 Trolleys x 14 Shelves

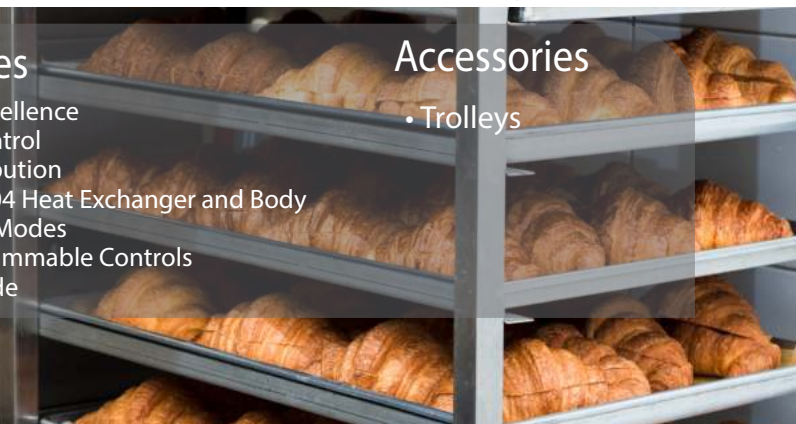


Key Features

1. Italian-Made Excellence
2. Temperature Control
3. Even Heat Distribution
4. Stainless Steel 304 Heat Exchanger and Body
5. Multiple Baking Modes
6. Timer and Programmable Controls
7. Professional Grade

Accessories

- Trolleys



SPIRAL MIXER



SINGLE SPEED SERIES

The Single Speed Spiral Mixer boasts a powerful motor for perfect dough mixing. Its spiral agitator and rotating bowl guarantee thorough mixing and gluten development at a specified speed, ensuring top-notch dough quality.

PRODUCT SPECIFICATION & CAPACITY

MODEL NO:	BOWL VOLUME (L)	BOWL SIZE (mm)	MAX DRY FLOUR CAPACITY (kgs)	MAX DOUGH CAPACITY (kgs)	ROTATION SPEED HOOK / BOWL (rpm)		RATED POWER (hp/kw)	MACHINE SIZE (LxBxH) mm	POWER SUPPLY (Single phase)	WEIGHT (Kgs)
ASM15-1M	30	dia 410 x 215	10 Kgs	16 Kgs	330 / 18		1.5 / 1.1	950 x 555 x 970	220 V	160 Kgs
ASM30-1M	42	dia 460 x 275	18 Kgs	30 Kgs	310 / 14		2.0 / 1.5	1040 x 585 x 880	220 V	240 Kgs

Key Features

- Efficient single-speed mixing action.
- Acid resistant powder-coated body, easy to clean.
- Durable Stainless Steel 304 grade one-piece spiral hook and bowl.

Accessories



SCAN TO KNOW MORE



DOUBLE SPEED SERIES

The Double Speed Spiral Mixer, featuring a powerful motor, ensures maximum aeration of the flour and therefore maximum water absorption makes consistent dough development with dual speed settings.

Key Features

- Dual motors for power and low noise, ensuring efficiency.
- Auto power-off enhances safety.
- Forward/reverse rotation optimizes mixing.
- Sturdy one-piece Stainless Steel 304 spiral hook and bowl for durability.
- Stainless steel safety guard with overload protection for added safety.
- Easy-to-clean, acid-resistant powder-coated body.

SCAN TO KNOW MORE



Accessories



PRODUCT SPECIFICATION & CAPACITY

MODEL NO:	BOWL VOLUME (L)	BOWL SIZE (mm)	MAX DRY FLOUR CAPACITY (kgs)	MAX DOUGH CAPACITY (kgs)	ROTATION SPEED (rpm)		RATED POWER (hp/kw)	MACHINE SIZE (LxBxH) mm	POWER SUPPLY (3 phase)	WEIGHT (kgs)
					SPIRAL 1st / 2nd	BOWL 1st / 2nd				
ASM30-1M / DS	42	dia 460 x 275	18 Kgs	30 Kgs	140/280 (rpm)	12.8/25 (rpm)	3.0 / 2.25	1040 x 585 x 880	415 V	240 Kgs
ASM50-2M / DS	75	dia 600 x 330	30 Kgs	50 Kgs	135/270 (rpm)	18 (rpm)	4 / 3	1210 x 635 x 1290	415 V	420 Kgs
ASM80-2M / DS	150	dia 700 x 390	50 Kgs	80 Kgs	125/250 (rpm)	18 (rpm)	9 / 7	1330 x 710 x 1350	415 V	510 Kgs
ASM130-2M / DS	220	dia 800 x 440	80 Kgs	130 Kgs	110/220 (rpm)	12 (rpm)	12 / 9	1450 x 800 x 1400	415 V	650 Kgs

PLANETARY MIXER

GEAR DRIVE SERIES



The Planetary Mixer - Gear Drive Series is built with durability and longevity in mind. Its sturdy construction and reliable gear drive system enable it to handle heavy mixing tasks with ease, while its user-friendly controls offer convenience and precision in operation.

PRODUCT SPECIFICATION & CAPACITY

MODEL NO:	BOWL CAPACITY (L)	DOUGH CAPACITY	BOWL SIZE(mm)	BOWL LIFTING	NUMBER OF SPEEDS	RATED POWER HP(kw)	POWER SUPPLY	WEIGHT (Kgs)	MACHINE SIZE(LxBxH)mm
APM20-GD	20	3 - 8 Kgs	dia 315 x 290	Manual	3	1.0 (0.75)	220 / 415V	180	720 x 560 x 890
APM30-GD	30	4 - 10 Kgs	dia 350 x 365	Manual	3	1.5 (1.1)	220 / 415V	220	750 x 600 x 980
APM40-GD	40	8 - 18 Kgs	dia 400 x 365	Manual	3	2.0 (1.5)	220 / 415V	270	800 x 650 x 1050

Key Features

- Intelligent Gear Drive System
- Unparalleled Precision
- Limitless Versatility
- Masterful Dough and Batter Development
- Impeccable Hygiene and Efficiency
- Effortless Mobility

Accessories

- S.S BOWL
- S.S WIRE WHISK
- S.S FLAT BEATER
- S.S DOUGH HOOK
- S.S BOWL SCRAPER

Upgrade your bakery with the Planetary Mixer - Gear Drive Series and enjoy the versatility, efficiency, and high-quality mixing results it delivers.



ELECTRONIC DRIVE SERIES

Introducing the extraordinary Planetary Mixer - Electronic Drive Series, a pinnacle of innovation in the world of bakery equipment. Engineered for professional use, this exceptional mixer combines cutting-edge technology with exquisite craftsmanship to elevate your culinary endeavors.

PRODUCT SPECIFICATION & CAPACITY

MODEL NO:	BOWL CAPACITY (L)	DOUGH CAPACITY	BOWL SIZE(mm)	BOWL LIFTING	NUMBER OF SPEEDS	RATED POWER HP(kw)	POWER SUPPLY	WEIGHT (kgs)	MACHINE SIZE(LxBxH)mm
APM40-ED	40	8 - 18 Kgs	dia 400 x 365	Manual / Motorised	Variable	2.0 (1.5)	220 / 415V	270	800 x 650 x 1050
APM60-ED	60	10 - 24 Kgs	dia 450 x 370	Motorized	Variable	3.0 (2.2)	220 / 415V	340	850 x 750 x 1150

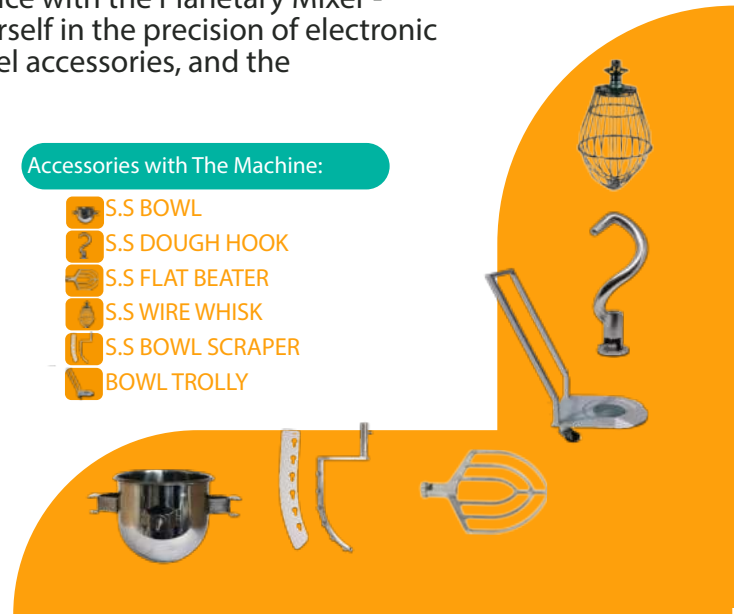
Dive into a world of culinary excellence with the Planetary Mixer - Electronic Drive Series. Immerse yourself in the precision of electronic control, the elegance of stainless steel accessories, and the convenience of the bowl trolley.

Key Features

- Precision Mixing
- Electronic Drive System
- Versatile Attachments
- Multiple Speed Settings
- Durable Construction
- Safety Features

Accessories with The Machine:

- S.S BOWL
- S.S DOUGH HOOK
- S.S FLAT BEATER
- S.S WIRE WHISK
- S.S BOWL SCRAPER
- BOWL TROLLY



BREAD SLICER

TABLE TOP BREAD SLICER

Upgrade your bakery with our Table Top Bread Slicer, revolutionizing the way you slice and present your bread creations. Experience precision, efficiency, and convenience in one powerful machine, and take your bakery offerings to new heights of excellence.



Key Features

- Compact Design
- Uniform Slicing
- Adjustable Thickness
- Safety Features
- Noiseless
- Easy Maintenance



PRODUCT SPECIFICATION & CAPACITY

MODEL NO:	BLADE FRAME WIDTH	NO OF BLADES	LOAF HEIGHT	CAPACITY	THICKNESS OF SLICE	MOTOR	DIMENSION WDH (mm)	WEIGHT (kgs)
ABS-22	250	22	130	400-500 Loaves per hour	10-12 mm	1 / 4 hp	590 x 490 x 550	65 Kgs
ABS-31	385	31	140	400-500 Loaves per hour	10-12 mm	1 / 4 hp	740 x 630 x 740	75 Kgs
ABS-39	485	39	150	400-500 Loaves per hour	10-12 mm	1 / 4 hp	740 x 730 x 740	100 Kgs

INDUSTRIAL BREAD SLICER

Upgrade your bread slicing capabilities with our Industrial Bread Slicer and experience the perfect blend of power, precision, and productivity.

Unlock the potential for increased efficiency and customer satisfaction as you effortlessly slice through loaves of bread, delivering consistent and visually appealing slices. Invest in the cutting-edge technology of our Industrial Bread Slicer and take your bread slicing operations to the next level.

PRODUCT SPECIFICATION & CAPACITY

MODEL NO:	BREAD SIZE W x H mm	CAPACITY	THICKNESS OF SLICE	MOTOR hp / kw	POWER CONNECTION	POWER CONNECTION	WEIGHT (Kgs)
AIBS -1000	470 x 140	800 - 1000 Loaves per hour	10-12 mm	0.5 hp	220 V	1980 x 1000 x 1500	210

Key Features

- High Capacity
- Efficient Slicing
- Customizable Thickness
- Durable Construction
- Noiseless





Crafted with ingenuity and precision engineering, our Biscuit-Cum-Cookie Dropper Machine boasts intuitive controls that make it a breeze to use. Its user-friendly interface enables you to customize the size, shape, and consistency of your baked treats, ensuring each batch meets your exacting standards.

Experience the thrill of perfectly formed cookies and biscuits with every drop, thanks to the machine's impeccable accuracy. From classic round cookies to intricately designed shapes, this versatile dropper machine empowers you to unleash your baking imagination and captivate your customers or loved ones with delightful creations.

Designed to handle high volumes with ease, the Biscuit-Cum-Cookie Dropper Machine optimizes your production process, saving you valuable time and effort. Its sturdy and durable build ensures reliable performance for years to come, making it an indispensable asset in any bakery or kitchen.



Key Features

- Precision Drop Technology
- Versatile Creativity
- Efficient Production
- User-Friendly Interface
- Sturdy and Reliable Build

PRODUCT SPECIFICATION & CAPACITY

MODEL NO:	DROP PER ROW	TRAY (W x D)	PRODUCTION CAPACITY/ hr	POWER (hp / kw)	DIMENSIONS (LBH) in mm
ACD - 5	05	350 x 500 mm	50 - 70 Kgs	3.0 / 2.0	1450 x 1000 x 1650
ACD - 7	07	450 x 700 mm	120 - 150 Kgs	4 / 2.5	1450x1200x1650

DOUGH MIXER

Introducing the remarkable Dough Mixer, a masterful companion in the realm of dough preparation. Crafted with precision and designed for professional use, this extraordinary machine will revolutionize your culinary experiences.

With its powerful motor and robust construction, the Dough Mixer effortlessly transforms ingredients into a cohesive and perfectly kneaded dough. Embrace the art of bread, buns and chapati creation with ease and precision.

MODEL NO:	DOUGH MIXING CAPACITY	BODY MATERIAL	BOWL AND ROTOR MATERIAL	BOWL SIZE (dia x ht) in mm	MODE OF DRIVE	CONNECTED POWER (HP)	POWER SUPPLY	MACHINE WEIGHT (Kgs)
AAK - 10	10kgs	Steel Body	Stainless Steel	480 x 304	Gear & Belt	1	220/430 v	140
AAK - 25	25kgs	Steel Body	Stainless Steel	635x420	Gear & Belt	1.5	220/430 v	180
AAK - 50	50kgs	Steel Body	Stainless Steel	700x500	Gear & Belt	3	220/430 v	240

Key Features

- Dynamic Dough Preparation
- Precise Control and Versatility
- Durability and Reliability
- Easy to Clean and Maintain





ISO 9001-2015

ARKA MACHINERIES

OUR MANUFACTURING FACILITY



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Terms and Conditions:
1. Machine production capacities are subject to slight variations. 2. Catalog information and technical data are for reference only and not legally binding; actual product specs may vary.