



ARUN REGA
BAKERY MACHINERIES
PVT LTD



*First choice
of
topline baker's
since 1994*

Sensible economy Year after year

The rack ovens are fitted with efficient heat exchangers, solid insulation, and a steam system which ensures quicker recovery. The result is higher productivity and reduced maintenance cost.



Specifications

Gas Operated Convection Oven

Rotor Oven - Rear heat exchanger

MODEL	DIMENSION	TRAY SIZE	POWER	THERMAL	BAKING	BREAD/LOAD
00AR/ 5070R	1310 x 1890 x 1725	12-50 x 70	2.25 HP	39000 Kcal / h	4.2 108	108
01 AR/ 5070R	1310 x 1890 x 2000	15-50 x 70	2.25 HP	45000 Kcal / h	5.25144	144
02 AR/ 5070R	1310 x 1970 x 2330	18-50 x 70	2.75 HP	50,000 Kcal / h	6.3168	168
03 AR/ 6080R	1560 x 2300 x 2330	18-60 x 80	4 HP	64,000 Kcal / h	8.64252	252
04 AR/ 7090R	1560 x 2300 x 2330	18-70 x 90	4 HP	72,000 Kcal / h	11.34336	336
05 AR/ 80100R	1760 x 2570 x 2330	18-80 x 100	4 HP	80,000 Kcal / h	14.4448	448
06 AR/ 9090R	1760 x 2570 x 2330	18-90 x 90	4 HP	90,000 Kcal / h	16.044	44
07 AR/ 80120R	2105 x 2820 x 2370	60 x 80	6.25 HP	1,10,000 Kcal / h	17.28504	504

Rotor Oven - Front heat exchanger

MODEL	DIMENSION	TRAY SIZE	POWER	THERMAL	BAKING	BREAD/LOAD
08AR/90 x 140FO	3255 x 2465 x 2370	18-70 x 90-2 (2 Trolley)	6.25 HP	14000 Kcal / h	22.68	672
09AR/120 x 160F	3595 x 2730 x 2370	18-45x70-4 (2 Trolley)	6.25 HP	190000 Kcal / h	34.56	840
10AR/ 140 x 180F	4000 x 3100 x 2370	18-60 x 80 - 4 (4 Trolley)	9.25 HP	249000 Kcal / h	45.36	1008

Convection Oven

MODEL	DIMENSION (LXBW)	TRAY SIZE	POWER	THERMAL	BAKING	BREAD/LOAD
11 AR / 4060C (Electrical)	1140 x 1800 x 960	40 x 60 4 Trays	3.7 HP	4270 Kcal / h	0.96	12
12 AR / 6080C (LPG)	1140 x 1350 x 920	40 x 60 12 Trays 60 x 80 6 Trays	1 HP	17270 Kcal / h	2.88	48

Arun rega Baking simple



Rotor Oven - Rear Heat Exchanger

With a range of classical baking ovens which are efficient and reliable, ARUN REGA Rotor Ovens ensures the quality of your baking.

Thermal capacity obtained by a newly - designed heat exchanger able to bake traditionally but with reduced Consumption.

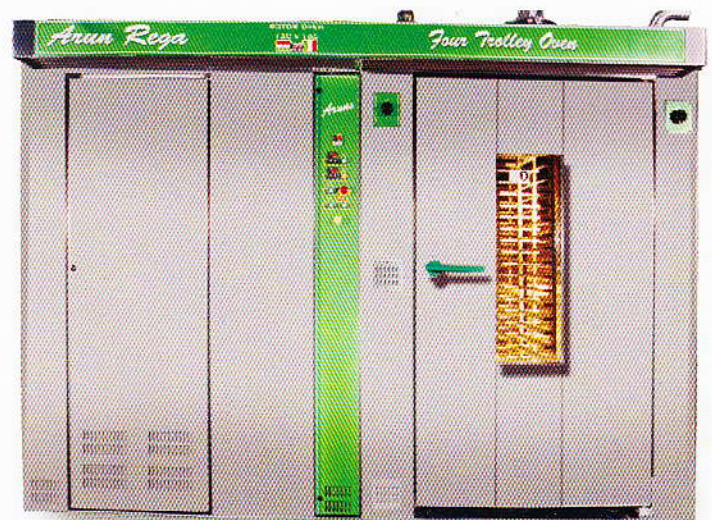
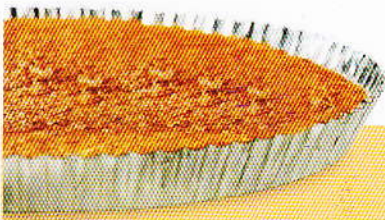
A two-way steamer enables homogenous and abundant steam distribution.

Use a special high-temperature and heat-retaining steel in our heating channels, helps to maintain the heat observed and also reduce burner ignition and consumption as much as possible up to 40%.



Rotor rack ovens for Professional baking

Is an INDO-ITALIAN Project, set for the manufacturing of Rotor Rack Ovens for Professional Baking. Rega from Italy with their long accumulated wealth of experience in oven manufacturing came out with their latest designs & Manufacturing technology to join hands with Arun's India. Our ovens are designed and manufactured by the most modern methods with the latest technology and by extremely competent people at Coimbatore, India.



Rotor Oven - Front Heat Exchanger



Hewer-high speed Spiral kneaders



The right kneader - for your dough and the right choice for every baker. Robust and durable Hewer Spirals are built with a special Rotating Centre Hump Bowl which enhances the kneading quality of the dough.

Specifications

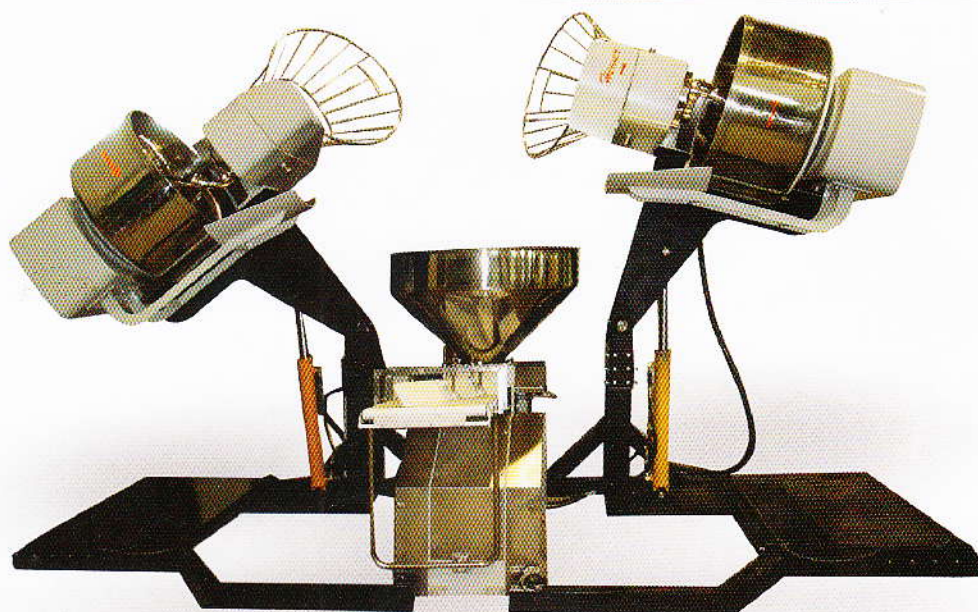
MODEL	CAPACITY	L x B x H	TIPPER
H - 50	50 KG Dough (30 kg. Flour)	1150 x 600 x 1100	—
H - 100	100 kg Dough (60 kg. Flour)	1320 x 820 x 1480	Optional
H - 150	150 kg Dough (90 kg. Flour)	1450 x 975 x 1580	Optional

MODEL	SPIRAL	BOWL
H - 50	3 HP	1 HP
H - 100	7.5 HP	1.5 HP
H - 150	10 HP	2.0 HP

Tilting Spiral Ht 150

Specifications

MODEL	Capacity	Spiral	Bowl	Hydrate
HT- 100	100kg dough 60kg flour	3/7.5	1.5HP	2HP
HT- 150	150kg dough 90kg flour	5/12.5	2HP	2HP



Cephas Planetary mixer

Features

- Variations in Speed from 5% to 100% of rated rpm achieved electronically
- Mixing time 8 min/batch
- Higher yield than conventional machine
- Fine quality texture of finished product
- 40% power savings
- Timer for uniformity in batches

Specifications

MODEL	C-150	C- 100	C- 60	C- 40	C- 20
Capacity	150 Ltr.	100 Ltr.	60 Ltr.	40 Ltr.	20
Ltr.Battery Capacity	60 kgs	40 kgs	24 kgs	16 kgs	8 Kgs
Motor Hp	7.5	5	4	3	1.5
Motor Phase	3Ø	3Ø	3Ø	3Ø /1Ø	1Ø

Cephas accessories



Cakes



Biscuits



Bread & puffs



Scraper



Bridge type Planetary mixer

The bridge type planetary mixer for the food processing industry is suitable for the mixing of solid and liquid ingredients. The machine is built with stainless steel material and is designed to comply with hygiene and safety regulation.

The mixing process takes place in a sealed room. The machine has the facility to inject air while mixing which reduces the mixing time and enables to produce aerated dough. Complete automation for the automatic control of the different production stages with a capability of controlling upto 99 recipes through TOUCH-SCREEN PLC.



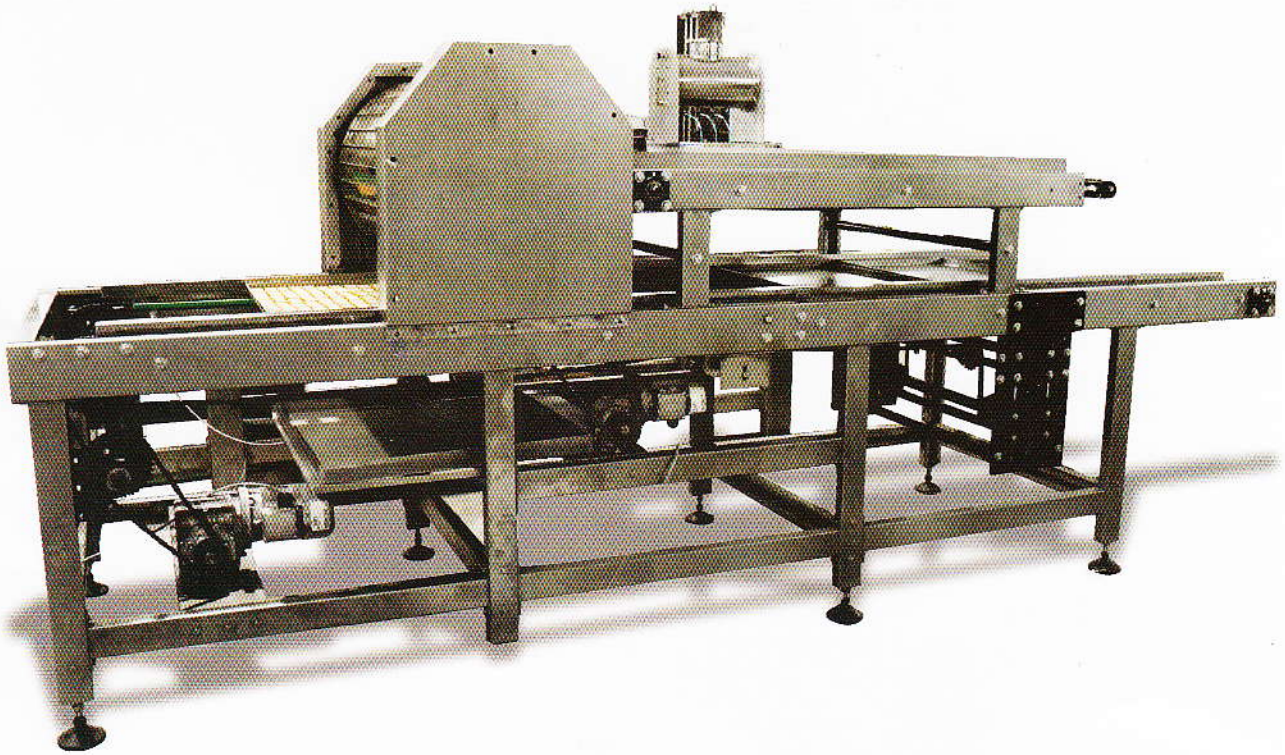
Specifications

MODEL	A	B	C	D
CG - 200	2860	2300	1600	1200
CG - 300	1200	2600	3288	1926

MODEL (kg)	WEIGHT	MIXER	MIXER
11	1888	120	200
18.5	2470	175	300



Rusk Laying Machine



We are manufacturers and suppliers of precision engineered rusk cutter which is perfectly designed by skilled professionals. Leveraging on our advanced facilities, we introduce our huge production capacity so as to serve you with our high-tech products at industry leading prices. With immense expertise, we are capable of catering the customer's ever-growing demands as per their mentioned requirements. A renowned rusk cutter manufacturer is always abided by the compliance issues of buyers so as to cater their specific requirements.



Dough Sheeter

This machine has been studied and realized with modern ideas, to provide robust, functional and easy to use features. It can work every type of dough even to very minimum thickness. The roller cylinders are had chrome plated ground and polished. The scraper blades can be easily taken down.



Specifications

Specification:S-600
Belt Dimension:600 x 1400
Roller Dimension:600mm
Roller Length:34 mm to 0.5 mm
Power:1 HP
Over all Dimension:3300 x 1200 x 1200 mm (L x B x H)

Flour Sieve/Sifter



Designed to eliminate all impurities and oxygenate the flour. Mounted on wheels with Locking device and equipped with spiral delivery system.

The flour delivery height above floor level is 1000 mm for standard machine (this height can be increased on request)

Specifications

Shifting Capacity :90 kg in 5 min
Power:1 HP
Overall Dimension:1100 x 620 x 1350
(L x B x H)

Table Top Slicer



A Rugged Machine which has a proven track record in the Indian market, this employs Stainless steel for bread contact areas and acts through gravity feed. Ideal for bakeries and star hotels.

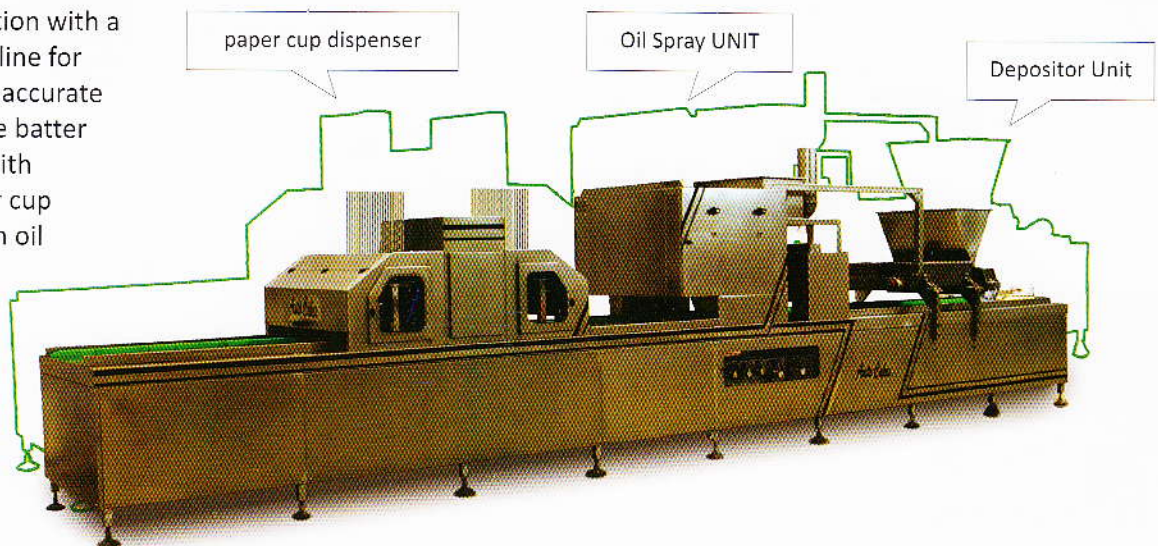
Specifications

Model:Table Top
Slice Width:10 mm / 12 mm
Max Bread Size:W - 380 mm / H -125 mm
Capacity:400 loafs / hr. (Approx)
Power:230 V, 0.25 HP
Dimension:800 x 600 x 800 mm (L x B x H)



Cup cake preparation line

The perfect choice for cupcake production with a semi-automatic line for faster and more accurate depositing of the batter clubbed along with automatic paper cup dispenser and an oil spraying unit.



Specifications

MODEL	CAPACITY	No. of Nozzels / Cups / Deposits per Min	PRESSURE	POWER	DIMENSION
Oil Spray Unit	16 strokes/Min	20 Nozzel	4 Bar	750 watts servo Motor	As per customer specification
Paper Cup Dispenser	16 strokes/Min	20 cups	6 Bar	750 watts servo Motor	As per customer specification
Depositor Unit	16 strokes/Min	20 Deposits	6 Bar	750 watts servo Motor	As per customer specification

Dosing & injection machine



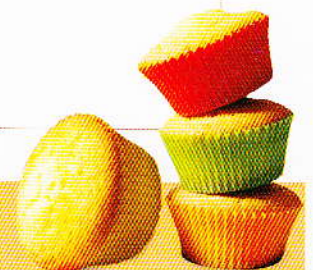
Steel Structural with wheels, funnel loading hopper of 40 liters. Dosage from 60 upto 400 grams with cylinders. Filling by pneumatic foot - control lever by hand-on pistol grip or by electric drive pulse. Equipment with interchangeable dosing-way on request.

Specifications

- Pneumatic source : 6 bar
- Air average consumption : 50 NI/min
- Machine Weight : 115 kgs.
- Cycles of production : adjustable from 5 to 30 / min

Dimensions

L x B x H
500 X 1230 x 1700



Batter pump Scoop

This pneumatic powered line is a unique transfer system to draw products directly from a mixer bowl to the hopper without damaging the batter consistency.

Features

- ▶ Draws products directly from the mixer bowl to the hopper.
- ▶ Extremely gentle process of transfer.
- ▶ Quick and easy to clean.

Specifications

MODEL	Scoop 3"	Scoop 4"
Capacity*	15 kg /min	25 kg/min.
Pressure	6 bar	6 bar
Dimension (L x B x H)	1500 x 1100 x 1700	1800 x 1300 x 2100

* Slight variation may be there in timing due to the difference in batter consistency.

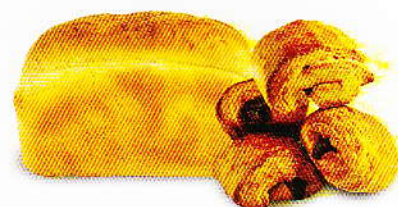


Detachable Spiral kneader

The right kneader - for your dough and the right choice for every baker. Robust and durable Hewer Spirals built with a special Rotating Centre Hump Bowl which enhances the kneading quality of the dough.

Features

- Detachable Bowl Tools
- Imported Bowl Tools
- Hook Lifting & Bowl Clamping - Hydraulics
- Food Grade Stainless Steel on Food Contacts Grease
- Bowl on Movable Wheels
- User Friendly Panel
- High Quality Kneading
- Dough Heating - Very Minimal



Specifications

MODEL	CAPACITY	SPIRAL	BOWL	HYDRA
HD - 240	240 KG Dough (150 kg. Flour)	20HP	1.5HP	1.5HP
HD - 160	150 kg Dough (90 kg. Flour)	12.5HP	1.5HP	1.5HP

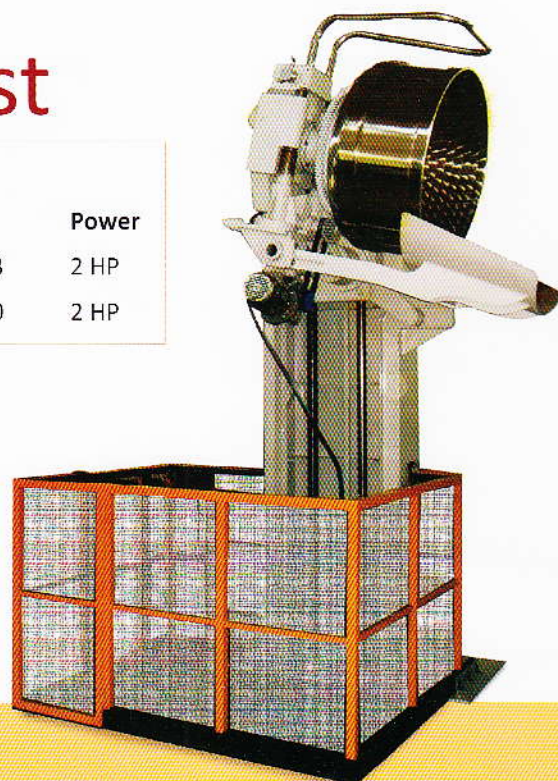
Dimensions

HD - 240			HD - 160		
L	x	B x H	L	x	B x H
2200	x	1650 x 1600	2085	x	1120 x 1552

Bowl Hoist

Specifications

Model	Size (L x B x H)	Power
BH- 160	1512 x 1292 x 3133	2 HP
BH- 240	1875 x 1792 x 3550	2 HP





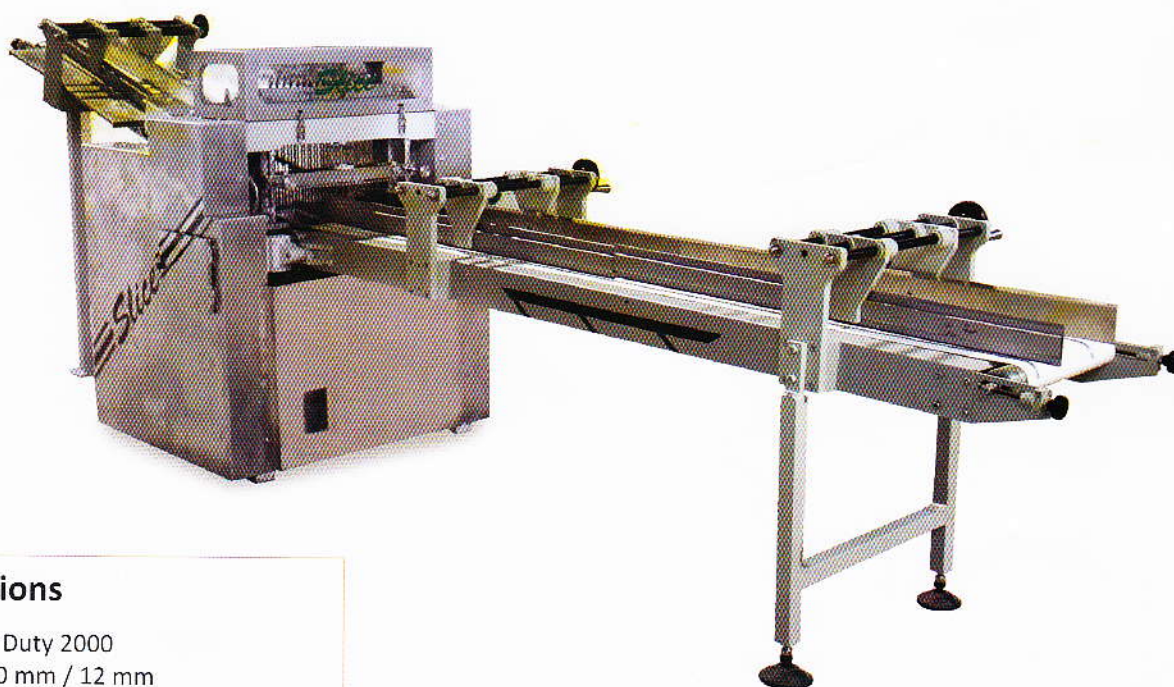
Industrial Slicer-1000

Specifications

Model: industrial slicer
Slice width: 10 mm / 12 mm
Max bread size: 470mm x 140mm (W x H)
Capacity: 800 loafs / hr
Power: 415 v, 1.5 hp
Dimension: 1980 x 960 x 1400 (L x B x H)

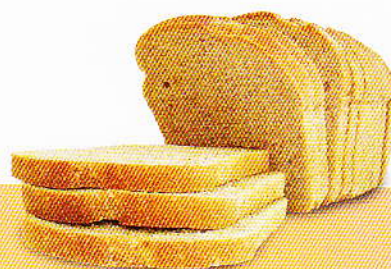


Industrial Slicer-2000



Specifications

Model: Heavy Duty 2000
Slice Width: 10 mm / 12 mm
Max. Bread Size: 400 mm x 120 mm (W x H)
Capacity : 2000 Loafs / hr
Power: 3hp
Dimension: 4495 x 970 x 1045 (L x B x H)





**ARUN REGA
BAKERY MACHINERIES
PVT LTD**

Manufacturers and exporters of biscuit and bakery machineries

Unit II, SF.No.: 213, Site No. 4, SITRA Kalapatti Rd., Kalapatti (PO), Coimbatore 641048
Tel: + 91 422 6458111, 6458222 Cell: + 91 9600965636, 9003688088
Email: info@arunrega.com, Web: www.arunrega.com