

A Perfect Baking Process For Bakery Industries....

KONARK OVENS



BAKERS PRIDE[®]
KONARK

OVENS & BAKERY MACHINES

An ISO 9001:2015 Certified Company

Website- www.konarkbakerymachines.co



About us



Konark Ovens & Bakery Machines has been engineering and manufacturing state-of-the-art and leading-edge Industrial Ovens, Rotary Ovens & Bakery Machines since 1997. Our returning customers are a testament to our success in providing innovative solutions in India & around the world. Our team of experts can draw on a deep pool of knowledge to provide our customers. We build equipment for use by industrial food production for companies that produce bakery food and snack items for sale at retail grocery chains, food, service chains and state food supply chains. If you are a large, medium, or start-up company that produces wholesale food and snack items for end-user consumption and enjoyment, we can provide you with

the information, technology, know-how, and equipment you need to make the best products possible.

Konark Ovens & Bakery Machines delivers the capacity, consistency, performance and convenience you demand, for preparing and baking Bread, Roasting Khari, Rusk, Cookies, Biscuits, Puff, Patties, Burger, Cake, Pizza Bases, Cream Rolls, Kulche, and just about everything in-between. We strive continuously to improve your productivity and reduce your costs. In addition to baking equipment, we also design and manufacture Spiral Mixers & Proofing Chambers and trade in other bakery machinery. With the current product bakery product and snacks, we have positioned ourselves at the forefront of technology in this area, with several new innovations that will help your company produce higher quality products, faster and with better margins.

Konark Ovens & Bakery Machines does not end with the design and production of quality food processing equipment. We also deliver and install the equipment we make. If you need a piece of new equipment integrated into your existing systems, we can handle that for you as well. If you have an older piece of equipment that needs to be rebuilt, refurbished, or re-manufactured before being integrated, we have a department that specializes in doing just that. If some of your equipment needs service, we have you covered there as well.

When it comes to equipment for the production of baked goods or food processing equipment for the production of many kinds of food and snack items, think of Konark Ovens & Bakery Machines. We truly are

"A Perfect Baking Process For Bakery Industries.."



Convection Oven

Konark convection ovens provide good quality products with perfect end results using consistent technology while displaying the products right by the customers. With their heat distribution system, they are able to produce evenly and perfectly baked products. Not only do they produce excellent quality products, but they also exhibit an image of modern production. They stand out with quality stainless steel material which gives them an enduring quality and makes it possible to work for long hours. These ovens are also environment friendly as they consume less fuel, protecting both the environment and the business. They are suitable for baking all kinds of pastry products and bread for different businesses such as bakeries, cafe shops, restaurants and hotels. What sets them apart from their equivalents is that these ovens can also bake heavy massive bread with their powerful steam support. Konark convection ovens are ideal for baking at the selling points as they combine great design, quality material, efficiency, safe storage cabinet and professional after-sales support.



Model KE 6

6 Tray - Size 15" x 18"
Electrically Heated
3 Kw /1 Phase
Cookies 5 to 6 Kg/hr.
Overall Dimensions
2".10" W x 3'1" D X 3'.9" H

Model KG 6

6 Tray - Size 15" x 18"
Gas Fired
0.5 Kw /1 Phase
Cookies 5 to 6 Kg/hr.
Overall Dimensions
2".10" W x 3'4" D X 3'.9" H



Model KE 8

8 Tray - Size 18" x 24"
Electrically Heated
7.5 Kw+0.75 Kw Motor / 3 Phase
Cookies 15 to 18 Kg/hr.
Overall Dimensions
3".1" W x 4' D X 4'.10" H

Model KG 8

8 Tray - Size 18" x 24"
Gas Fired
0.75 Kw /1 Phase
Cookies 15 to 18 Kg/hr.
Overall Dimensions
3".1" W x 4' D X 4'.10" H



Model KG 10

10 Tray - Size 18" x 24"
Gas Fired
0.75 Kw / 1 Phase
Cookies 15 to 18 Kg/hr.
Overall Dimensions
3".1" W x 4' D X 4'.10" H

Model KG 16

16 Tray - Size 18" x 24"
Gas Fired
2 Kw 1 Phase / 3 Phase
Cookies 34 to 36 Kg/hr.
Overall Dimensions
3".9" W x 3' D X 5'.3" H

Konark Ovens guarantees perfect baking uniformly for any type of product from the first to the last tray. The heat exchanger, built with special refractory steel resistant to high temperatures, is designed to give high thermal efficiency, enabling the best result to be obtained from the minimum use of energy. All the equipment concerned with the circulation of air, and rotation of the racks, is placed on the outer part of the oven, and readily accessible all maintenance operations are consequently simplified. Both the outer body of the oven and the internal walls of the baking chamber are entirely made up of stainless steel. In order to equip them with the best available Diesel / Gas Fired / Electrically Heated Technology and obtain a series of heavier ovens than the average (ideal for continuous baking), more precise and more reliable baking: Konark ovens for fuel efficiency & high performances.



Single Rack Models

Model K- 64



Tray Size 18" x 18" Power - 2.0 HP - 1 Phase / 3 Phase
Overall Dimensions - 4'.0" W x 7'.0" D x 5'.8" H

Product	Size / Weight	Production/Batch	Step
Bread	90*90*200	64 Nos	8
Rusk		12 Kg	14
Ladi Pav	35 gm - 4 x 3	28 Nos	14
Buns	45 gm	288 Nos	18
Biscuit	10 gm	9 Kg	18
Khari		6 Kg	18



Model K- 42

Tray Size 15" x 18" Power - 1.5 HP - 1 Phase / 3 Phase
Overall Dimensions - 3'.3" W x 4'.7" D x 4'.10" H

Product	Size / Weight	Production/Batch	Step
Bread	90*90*200	42 Nos	7
Rusk		9 Kg	10
Ladi Pav	35 gm - 4 x 3	20 Nos	10
Biscuit	10 gm	4 Kg	12
Khari		3 Kg	12
Buns	45 gm	144 Nos	12

Model K- 72



Tray Size 18" x 18" Power - 2.0 HP - 1 Phase / 3 Phase
Overall Dimensions - 4'.0" W x 7'.0" D x 6'.0" H

Product	Size / Weight	Production/Batch	Step
Bread	90*90*200	72 Nos	9
Rusk		12Kg	14
Ladi Pav	35 gm - 4 x 3	28 Nos	14
Buns	45 gm	288 Nos	18
Biscuit	10 gm	9Kg	18
Khari		6Kg	18

Model K- 80



Tray Size 18" x 24" Power - 2.5 HP - 1 Phase / 3 Phase
Overall Dimensions - 4'.0" W x 7'.3" D x 6'.3" H

Product	Size / Weight	Production/Batch	Step
Bread	90*90*200	80 Nos	10
Rusk		24 Kg	15
Ladi Pav	35 gm - 4 x 3	60 Nos	15
Buns	45 gm	432 Nos	18
Biscuit	10 gm	12 Kg	18
Khari		8 Kg	18

Model K- 120



Tray Size 18" x 27" Power - 2.5 HP - 1 Phase / 3 Phase
Overall Dimensions - 5'.0" W x 7'.6" D x 6'.3" H

Product	Size / Weight	Production/Batch	Step
Bread	90*90*200	120 Nos	10
Rusk		27 Kg	15
Ladi Pav	35 gm - 4 x 3	60 Nos	15
Buns	45 gm	504 Nos	18
Biscuit	10 gm	14 Kg	18
Khari		10 Kg	18

Single Rack Models

Model K- 144



Tray Size 18" x 27" Power - 2.5 HP - 1 Phase / 3 Phase
Overall Dimensions 5'.0" W x 7'.6" D x 7'.3" H

Product	Size / Weight	Production/Batch	Step
Bread	90*90*200	144 Nos	12
Rusk		27 Kg	15
Ladi Pav	35 gm - 4 x 3	60 Nos	15
Buns	45 gm	504 Nos	18
Biscuit	10 gm	14Kg	18
Khari		10Kg	18

Model K- 168



Tray Size 18" x 27" Power - 2.5 HP - 1 Phase / 3 Phase
Overall Dimensions - 5'.0" W x 7'.6"D x 7'.9" H

Product	Size / Weight	Production/Batch	Step
Bread	90*90*200	168 Nos	14
Rusk		32 Kg	18
Ladi Pav	35 gm - 4 x 3	72 Nos	18
Buns	45 gm	616 Nos	22
Biscuit	10 gm	17 Kg	22
Khari		12 Kg	22

Model K- 252



Tray Size 16" x 24" Power - 2.5 HP - 1 Phase / 3 Phase
Overall Dimensions - 5'.2" W x 10'D x 8' H

Product	Size / Weight	Production/Batch	Step
Bread	200 gm	252 Nos	14
Rusk		43 Kg	18
Ladi Pav	35 gm - 4 x 3	108 Nos	18
Buns	45 gm	924 Nos	20
Biscuit	10 gm	26 Kg	20
Khari		18 Kg	20

Double Rack Models

Model K- 288



Tray Size 18" x 27" Power - 3.5 HP - 1 Phase / 3 Phase
Overall Dimensions - 6'6" W x 8'.6" D x 7'.3" H

Product	Size / Weight	Production/Batch	Step
Bread	90*90*200	288 Nos	12 X 2T
Rusk		54 Kg	15 X 2T
Ladi Pav	35 gm - 4 x 3	120 Nos	15 X 2T
Buns	45 gm	1008 Nos	18 X 2T
Biscuit	10 gm	28 Kg	18 X 2T
Khari		20 Kg	18 X 2T

Model K- 336



Tray Size 18" x 27" Power - 2.5 HP - 1 Phase / 3 Phase
Overall Dimensions - 6'.6" W x 8'.6" D x 7'.9" H

Product	Size / Weight	Production/Batch	Step
Bread	90*90*200	336 Nos	14 X 2T
Rusk		64 Kg	18 X 2T
Ladi Pav	35 gm - 4 x 3	144 Nos	18 X 2T
Buns	45 gm	1232 Nos	22 X 2T
Biscuit	10 gm	34 Kg	22 X 2T
Khari		24 Kg	22 X 2T

Double Rack Models



Model K- 448

Tray Size 18" x 18"(2 Nos) Power - 3.5 HP - 1 Phase / 3 Phase
Overall Dimensions - 7'.0" W x 9'.0" D x 7'.10" H

Product	Size / Weight	Production/Batch	Step
Bread	90*90*200	448 Nos	14 X 2T
Rusk		81 Kg	18 X 2T
Ladi Pav	35 gm - 4 x 3	216 Nos	18 X 2T
Buns	45 gm	1584 Nos	22 X 2T
Biscuit	10 gm	43 Kg	22 X 2T
Khari		32 Kg	22 X 2T

Four Rack Model

Model K- 672

Tray Size 18" x 27" Power - 3.5 HP - 1 Phase / 3 Phase
Overall Dimensions - 9.8 W x 7.6 D x 7.8 H

Product	Size / Weight	Production/Batch	Step
Bread	90*90*200	672 Nos	14 X 4T
Rusk		128Kg	18 X 4T
Ladi Pav	35 gm - 4 x 3	288 Nos	18 X 4T
Buns	45 gm	2464 Nos	22 X 4T
Biscuit	10 gm	68Kg	22 X 4T
Khari		48Kg	22 X 4T



Wood Fired Oven



The wood-fired oven from the Konark Ovens & Bakery Machines has been catapulted into the 21st century with all its developments and advantages and truly revolutionized. We have developed a wood-fired oven that is fully versed in the beliefs and principles of the Indian Bakery trade and meets the modern demands of an artisan bakery. The excellent environmental performance of the heating chamber provides enormous savings potential and extremely low emissions. The traditional blower specially adapted to the oven eliminates the need for a circulation fan during heating and baking. The overall efficiency of this wood-fired oven has been significantly enhanced, thanks to its use of the latest technology and modern design. In this case, the individual ovens are provided with a central control unit. The Oven is available in different versions, as required. Whichever model you decide on, you will receive durable, professional oven technology.

Eco / Solar Rotary Oven

The major feature of the Konark Eco Rotary Rack Oven is the equal heat distribution; operates at a high production and regular circulation using solar energy. It's provided by well-designed heat exchangers ensuring more uniform baking with lower energy consumption. The burning chamber is made of heat resistive (more than 1000 centigrade degrees) special stainless steel. By means of the plate-tube system, high-level steam is produced and each of the pans is adequately provided with the steam. Our rotary Konark Eco Rotary Rack Oven is produced with a side burner which is suitable for long, narrow rooms.

*The capacity varies depending on the product's height, weight, and baking time of the products.

**TOMORROW'S COMPETITIVE ADVANTAGE
BEGINS WITH YOUR DECISION TODAY**



CLEAN ENERGY FOR A PURE WORLD

#cleanenergy



**ZERO FUEL
COST**



**ZERO EMISSION
RENEWABLE ENERGY**



**RELIABLE
LOW MAINTENANCE COST**

Konark Deck Oven

Konark Deck Ovens has been built to meet one clearly defined requirement, delivering superior results and long-lasting value. Features and configurations suited for every professional food service need. With simple intuitive controls and burners at the top and bottom of the deck oven.



Model	Width	Depth	Height	Stand Height	Cake Production Capacity	GAS Heated Fuel Consumption
4 Tray	4'.2"	3'.0"	2'.0"	2'.0"	6" Base 16 Nos	250 gm / Hrs (+ -25gm)
6 Tray	4'.8"	3'.3"	2'.0"	2'.0"	6" Base 24 Nos	280 gm / Hrs (+ -25gm)
8 Tray	5'.8"	3'.3"	2'.0"	2'.0"	6" Base 32 Nos	300 gm / Hrs (+ -25gm)
10 Tray	6'.8"	3'.3"	2'.0"	2'.0"	6" Base 40 Nos	300 gm / Hrs (+ -25gm)

Technical Features:

- Power - Single Phase
- Runs on 1Kw inverter
- Tray Size - 12" x 15"
- Maximum Temperature - 300 Deg. Celcius



Konark Spiral Mixer

Konark Spiral Mixer can mix powder ball, crisp and stuff containing less than 75% water. The machine has different kinds of speed levels, and the mixing tube moves around left to right, to knead, rub, pinch, mix, twist, and sprain. It can easily mix all kinds of powder balls within the shortest time.

Technical Features:

- Stainless Steel bowl
- Bowl Safety Guard
- Stainless steel kneading spiral
- At different speed levels it ensures the consistency of the kneading gently & develops the proper gluten structure.
- Electro mechanical control panel.
- Control panel at front for easy operation with switch gear & DTC.
- Easy to maintenance and clean.



Model Name	Dry Flour Capacity	Dough Capacity	Connected Load	Speed Level
KM 20	20 Kg	34 Kg	2.5 HP ϕ 1/3	Single Speed / Dual Speed
KM 30	30 Kg	51 Kg	4 HP ϕ 1/3	Single Speed / Dual Speed
KM 40	40 Kg	68 Kg	6 HP ϕ 3	Dual Speed
KM 50	50 Kg	85 Kg	6 HP ϕ 3	Dual Speed
KM 60	60 Kg	102 Kg	9 HP ϕ 3	Dual Speed
KM 80	80 Kg	136 Kg	9 HP ϕ 3	Dual Speed

*Approx Dough Capacity



Planetary Mixer

With its outstanding speed ratio, Konark Planetary mixer offers the best results in terms of quality when used for making different types of dough such as pizza, bread, biscuits, croissants, brioches, cream puffs, sponge cake, shortcrust pastry, meringues, purees, various sauces, whipped cream, etc. The thousands of units we have produced testify to the reliable and long-lasting performance of these machines. Our unique variator offers a wide range of speeds between maximum and minimum guaranteeing the highest low-speed torque values & hooked in a removable bowl with extra accessories like a trolley & scrapers.

All these features offer our customers a wide range of choices, allowing them to obtain the maximum efficiency and versatility from our machines.



Cookies Depositor Machine

Konark Cookies Depositor & Wire-Cut Machines are used particularly for small, medium and large-sized companies and it is able to satisfy the needs of the bakery industry. It is a dropping, modular and fitted machine with easy use, able to satisfy the needs and the productive necessities of the client. Thanks to the inclusion of a few parameters into the control panel, you can have the data about each production included and stored on it; all you have to do is select it through the name assigned to your recipe and the machine will work automatically. Moreover, it is possible to modify the parameters during the dosing phase without modifying the original settings of the recipe itself. This was planned because the dough and its density can change so, for example, the speed of the rotation of the nozzle, the speed of rollers and the conveyor belt will be increased or decreased.



Cookies Dropping Machine



Cookies Wire Cut Table Top Machine



Konark Dough Sheeter

Reliable, sturdy, and efficient. Konark dough sheeters are designed and built to guarantee exceptionally easy and functional use in accordance with all international safety standards. All models meet the highest demands of bakeries restaurants, hotels, and confectioners.

The range offers various models, from the small compact machine to the large one.



Proofing Chamber

Available in various sizes as per customers requirements. Fully made in Stainless Steel, having Temperature and Humidity Controller to give the perfect warm and humidity environment for proving breads and other products at specific temperature. It also reduces production cost, saves time and improves product quality.



Other Products



Volumetric Dough Divider



Conical Rounder



Dough Moulder



Flour Sifting Machine



Dough Sheeter



Planetary Mixer



Cake Mixer



Bread Slicer



High Speed Mixer



Bun Divider



Display Counters



Cookies Dropping Machine



Hot Case



Bread Slicer



Dough Kneading Machine
(Bangadi Mixer)



Cream Filling Machine



Spiral Mix
(Imported)

Authorised Dealer



- Our good is to provide bakers with innovative technologies, sturdy dependable equipment and value added services to enhance their business.
- Complete training, customer satisfaction and prompt for delivery and after sales service is the main objective of the company.
- One year free service.
- One year Warranty (without electric & electronic parts).
- Dedicated team of technicians for door step service.
- Also dedicated team of tele service executives, who support round the clock on mobile phone.
- Complete wiring diagram and instructions manual will be provided.
- **Complete Bakery Project Guidance.**

SALIENT FEATURES

- Ovens constructed entirely in Stainless Steel and Branded Electric Switch gears.
- Specially Designed Heat Exchanger ensures high efficiency and longer life.
- Fully Automatic imported burner with perfect combustion system.
- Entire wiring is done as per international standards with R. Y. B. coding and marking.
- Uniform Hot air circulation makes excellent baking.
- Rotary Rack System by means of high quality reduction gear box.
- Homogenous steam generation during the process.
- Minimum heat loss due to high quality insulation.
- Prompt for delivery, after sales services and easily available spares.



KONARK HEAT SYSTEM

H-15, Five Star MIDC, Kagal, Kolhapur - 416 236 (M.S)
 Mob. : +91 9822866101 / +91 9850522394 / +91 9922575060
 E-mail: sales@konarkbakerymachines.co
 Website : www.konarkbakerymachines.co