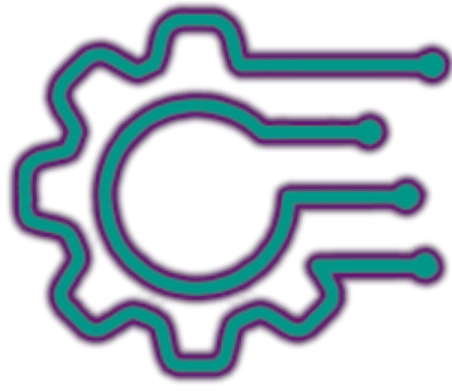




sponge cake
catalog
om 205



**FOOD PACK
TABRIZ**

Sponge Cake Production line

Food Pack Tabriz Company

Foodpacktabriz.com

info@foodpacktabriz.com
Foodpack.tabriz@gmail.com

Tabriz city Iran

+98914 218 7995
+98912 06 06 676



**Decorated
Chocolate Swiss
Roll**



**White Choco
Decorated
Sponge Roll Cake**



**Sponge Sliced
Choco Rollet**



**Sponge Sliced
Rollet**



**Classic Layer
Cake**



**Vertical 3-Layer
Decorated Layer
Cake**



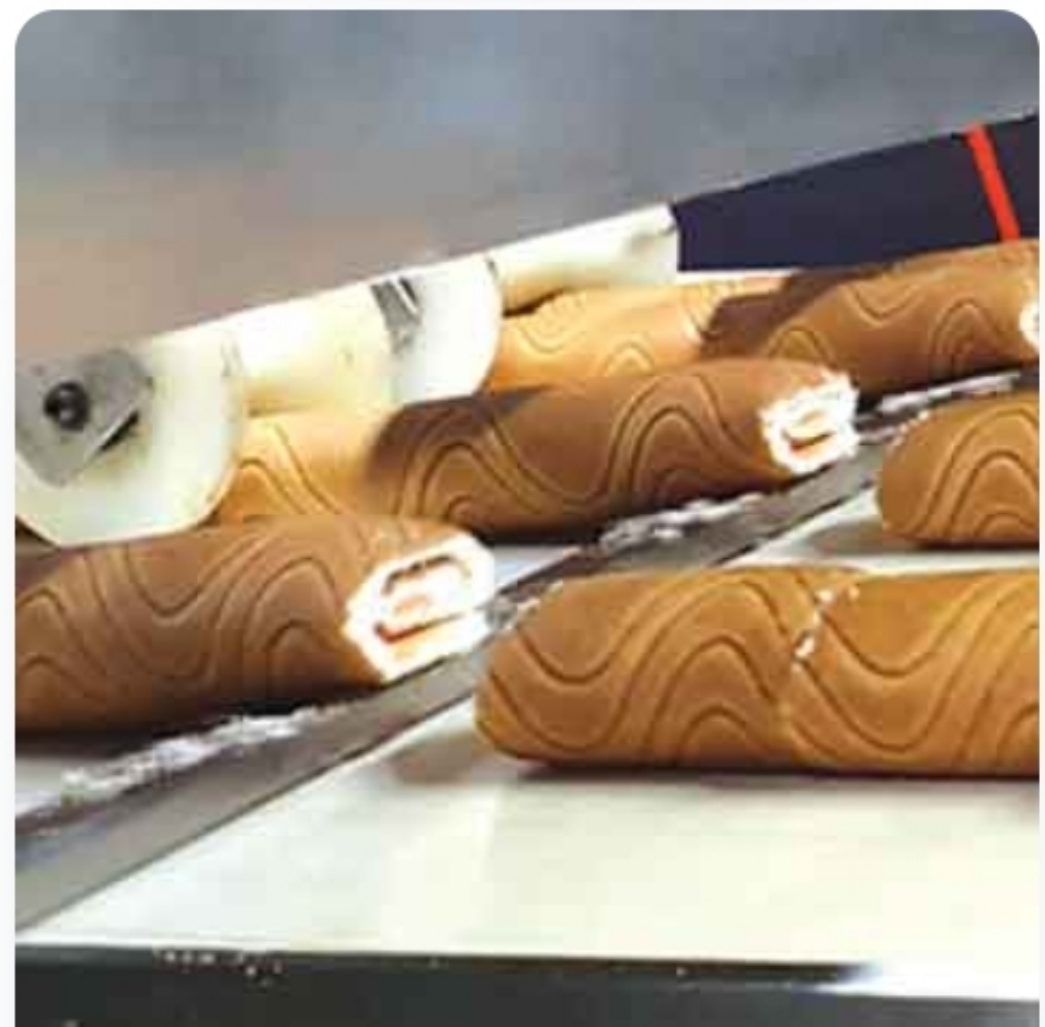
**Coupling
System**



**3-Layer
Cake
Conveyor**



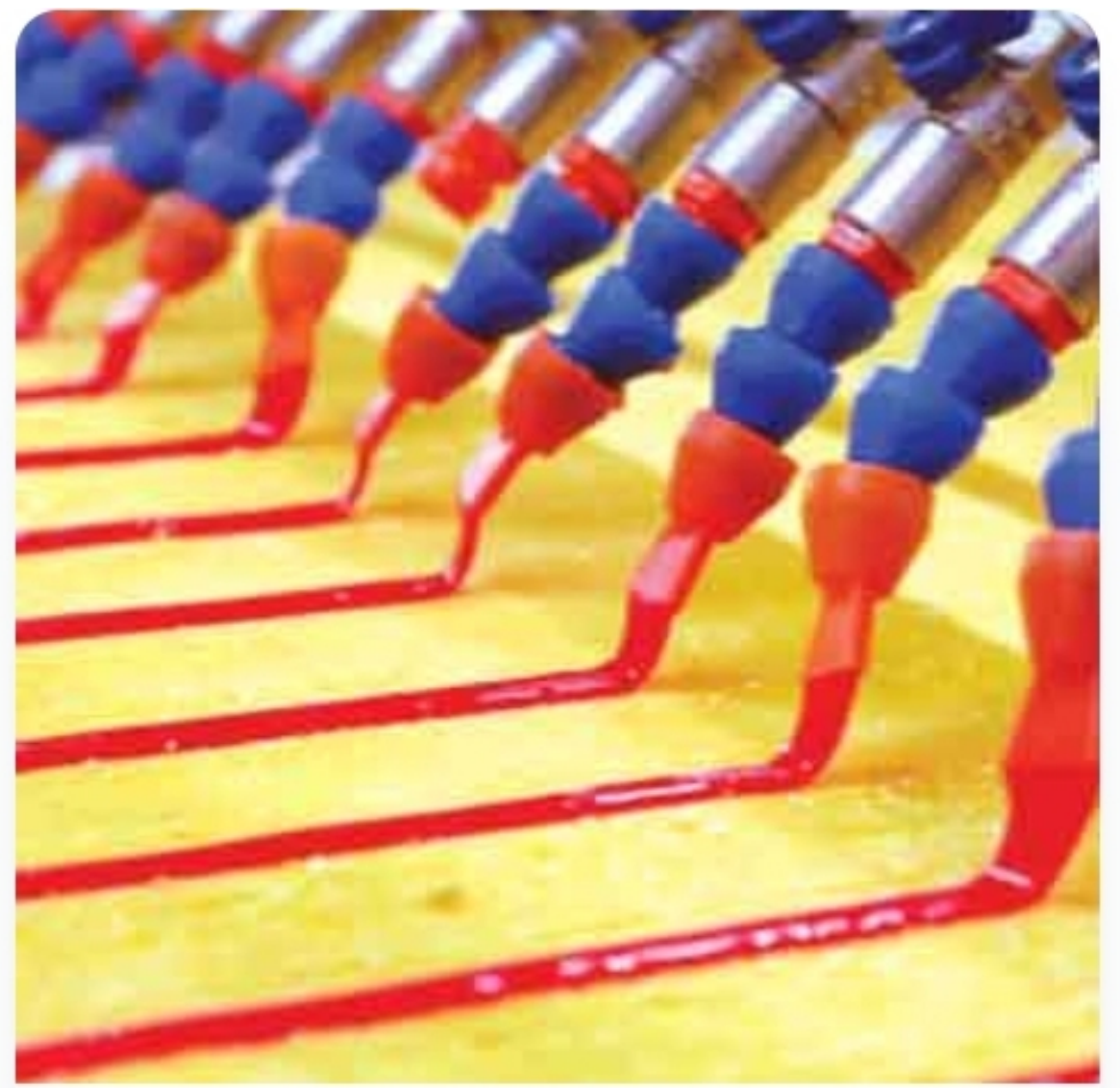
**Big Roll
Swiss Roll**



**Gillutin
Cutter**



**Decorticing
Machine**



**Marmalade
Depositor**



**Cake Return
Drum**



**Overlapping
System**



Premixer

Used for: Mixing Primary
Ingredients



Turbomixer

Used for: Aeration the Dough



Compact Mixer

Used for: Combine Mixing Process



Tunnel Oven

A suitable baking system designed
for accurate baking of
Sponge/Layer Cake sheets



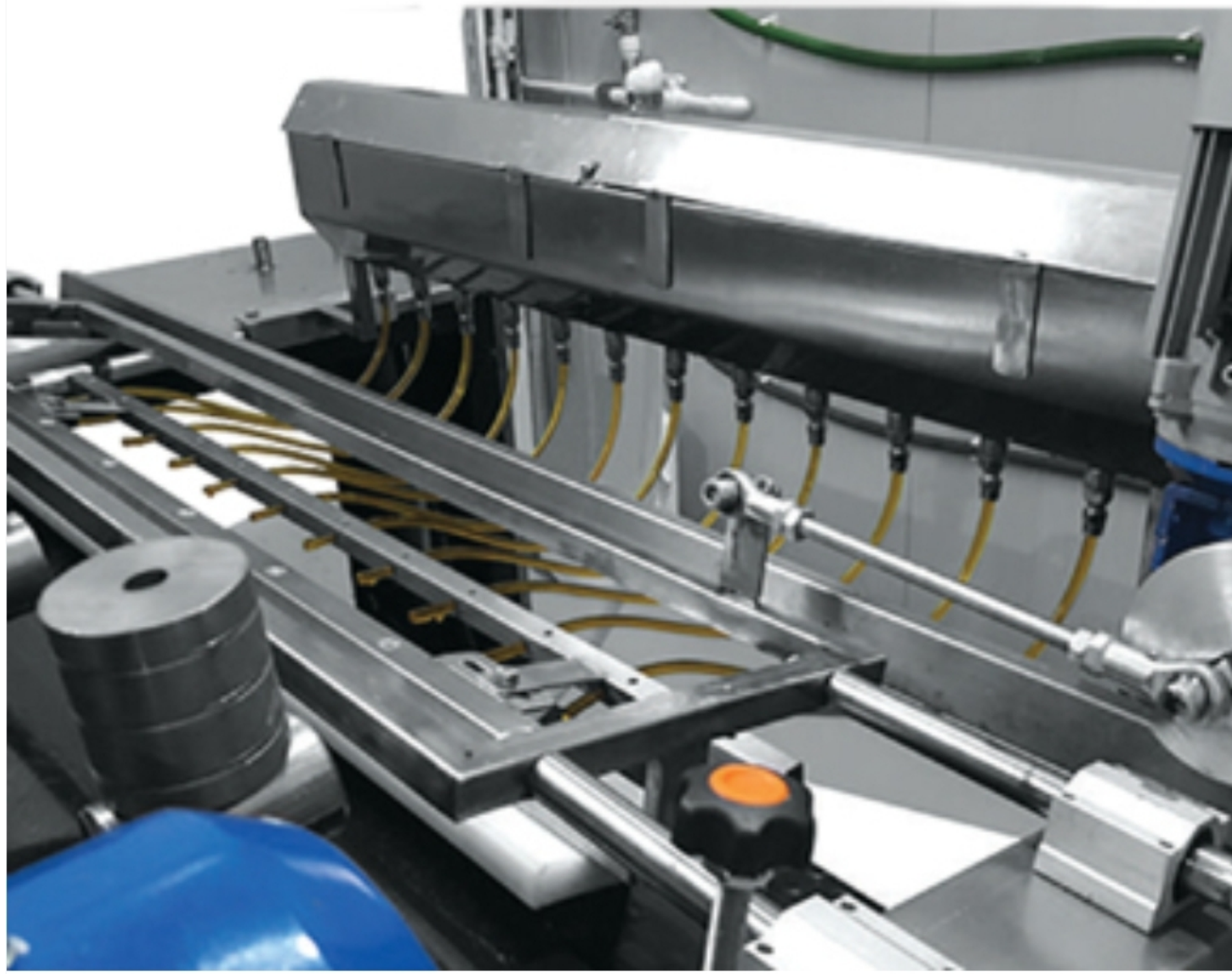
Decorating Machine

Used for: Decorate the dough with zigzag movement



Cake Depositor

Used for: Direct the cake sheet dough on the tunnel oven belt



Lubricating System

Used for: Spread oil on the belt accurately in the form of drops



The Cooling Section & Layer Cake Working Table

Production Capacity	Product Weight	Required Space
400 - 700 kg/h	15 - 300g	52 x 15 m ²
700 - 1000 kg/h	15 - 300g kg/h	66 x 15 m ²
1000 - 1600 m ³	15 - 300g	80 x 15 m ²

Power Consumption	Gas Consumption
63 kW	30 - 40 m ³
78 kW	45 - 60 m ³
100 kW	60 - 80 m ³