

Since 2005



ALIF OVENS[®]

An ISO 9001:2008 Certified Company



• Certificate of Registration



The Governing Board of
Progressive International Certifications Limited
hereby grant to:

ALIF OVENS

Address to which this Certificate refers:

B- 213, KANARA BUSINESS CENTER, LAXMI NAGAR, GHATKOPAR (EAST),
MUMBAI - 400675, MAHARASHTRA - INDIA.

(Here in after called the Registered firm) the right to be listed in the Directory of Registered firm respect of the services listed below. These services shall be offered by the Registered firm at or from any the address given above in accordance and compliance with

QUALITY MANAGEMENT SYSTEM

ISO 9001:2008

Approved Scope to which this Certificate refers

MANUFACTURER & EXPORTER OF BISCUIT BAKING PLANT,
BREAD BAKING PLANT, PACKING MACHINES AND OTHER
BAKERY EQUIPMENTS

Registration No.: PICL;QMS /1015/9701
Certificate Issue Date: 12.10.2015
1st Surveillance: 10.2016

Head of Certificate



USE OF ACCREDITATION MARK INDICATES ACCREDITATION IN RESPECT OF THE ACTIVITIES COVERED BY
ACCREDITATION INSTITUTE ASSESMENT BODY (EUROPE) CERTIFICATION NUMBER 005

ALIF OVENS was founded 16 years ago by Mr. M. Rizwan Khan. Today **ALIF OVENS** is one of the biggest quality industrial oven manufacturer in India manufacturing all types and all sizes of fully automatic Diesel / Gas / Electric & Wood Fired Rotary Rack Oven to bake all varieties of bakery products such as Breads, Baguettes, Rusk's, Pastries, cakes, cookies biscuits, khari, aflatoon, nan khatai etc.

ALIF OVENS in India offers a variety of Four / Double Trolley Rotary rack oven, Single trolley Rotary Rack Ovens, Mini Rotary Rack oven, Cookies Dropping Machine, Toast (Rusk) / Cookies Biscuit Packing Machine, Spiral Dough Kneader, Planetary Cake mixer etc. The company strives to achieve highest quality standards in its sphere of operation.

We also manufacture all kinds of Direct & Indirect Travelling ovens to bake all variety of Quality Biscuits / Bread / Rusk (Toast) baking, tin / metal decorating barrel / pan masala, drying oven etc.

ALIF OVENS are more efficient & economical in all respects i.e. baking performance, fuel consumption, economically priced & most importantly timely delivery schedule. Due to this our ovens are running all over India and also abroad to countries like Bangladesh, Nepal, Sri Lanka, Madagascar, Nigeria, Mozambique, Tanzania, Saudi Arabia, Sharjah (U.A.E.), South Africa, Eretria, Ghana, Swaziland, Jordan, Mauritius, Kenya, Zimbabwe, Sudan, Botswana, Pakistan, Angola, Ethiopia, Chad, Egypt, Lesotho & many more.

Our Factory is located in Mumbai, in an area of 10000 sq.ft. (approx.). The factory has covered area for production and storage of finished, Semi finished as well as raw material. We have established sophisticated manufacturing units that are spread across a sprawling area. Our both the production units are well equipped with advanced machines and equipment, which allows us to manufacture fully automatic diesel or gas fired (indirect) industrial ovens and other machine as per the international quality standards.

We make use of following machine for smooth production:

- Lathe machine
- Automatic cutting machine
- Automatic bending machine
- Welding machine
- Special purpose machine etc.





ROTARY RACK OVEN

FEATURES:

- Rotary Rack oven with rotating rack and large Extended stainless steel hood
- Maintenance only from front and top
- Rapid heat-up to baking temperature at start of production
- Room temperature to 225° in 20 minutes
- Ideal to bake all varieties of bakery products Such as Breads, Baguettes, Rusk's, Pastries, Cakes, Biscuits, Khari, Aflatoon, Nankhatai etc.
- Stainless steel baking chamber with imported burner
- Even and excellent baking with equally heat distribution
- Full-view of baking products from window of one piece Stainless steel door provided with toughened glasses
- Simplified manually and automatic control panel in two languages with symbol for easy baking and steaming
- Ideal for use in bakeries, hotels, restaurants, schools, Supermarkets etc.
- Heating source will be Diesel, LPG, Electric & Wooden Fire
- Full stainless steel and steam system on option
- 3 Phase 440V or single Phase 220V
- Rotary rack oven can be delivered fully assembled or disassembled so that it fits via a smaller door.



Small Ovens

Suitable for small production capacity.



Specifications

MODEL & TRAY SIZE	DIMENSION (L-W-H)	POWER
AO-70 450 x 450 mm (18" x 18")	52 x 70 x 65 inch	2 H.P. & 0.50 H.P.

Data & Capacity per Batch (Approx.)

FUEL USED	BREAD 400 gm	BUNS 45 gm	BISCUITS	DRY RUSKS	KHARIS (1st Baking)
Electric / Diesel / Gas / Wooden	80 Loaves 80 Moulds	224 Nos. 14 Trays	10-11 kgs. 15 Trays	10 kgs. 15 Trays	7.5 kgs. 15 Trays
Baking time	20-22 min.	18-20 min.	14-16 min.	18-20 min.	10-12 min.



Small Ovens

Suitable for small production capacity.



Specifications

MODEL & TRAY SIZE	DIMENSION (L-W-H)	POWER
AO-80 450 x 700 mm (18" x 27")	51 x 66 x 87 inch	2 H.P. & 1 H.P.

Data & Capacity per Batch (Approx.)

FUEL USED	BREAD 400 gm	BUNS 45 gm	BISCUITS	DRY RUSKS	KHARIS (1st Baking)
Electric / Diesel / Gas / Wooden	80 Loaves 80 Moulds	336 Nos. 14 Trays	16-17 kgs. 15 Trays	15 kgs. 15 Trays	9.5 kgs. 15 Trays
Baking time	28-30 min.	18-20 min.	14-16 min.	18-20 min.	10-12 min.



Medium Size Ovens

Suitable for medium production capacity.



Specifications

MODEL & TRAY SIZE	DIMENSION (L-W-H)	POWER
AO-90 / 1 Trolly 450 x 700 mm (18" x 27")	58 x 76 x 87 inch	3 H.P. & 0.50 H.P.

Data & Capacity per Batch (Approx.)

FUEL USED	BREAD 400 gm	BUNS 45 gm	BISCUITS	DRY RUSKS	KHARIS (1st Baking)
Electric / Diesel / Gas / Wooden	168 Loaves 168 Moulds	432 Nos. 18 Trays	22 kgs. 20 Trays	20-21 kgs. 20 Trays	13.5 kgs. 20 Trays
Baking time	28-30 min.	18-20 min.	14-16 min.	18-20 min.	10-12 min.



Medium Size Ovens

Suitable for medium production capacity.



Specifications

MODEL & TRAY SIZE	DIMENSION (L-W-H)	POWER
AO-110 / 1 Trolly 600 x 800 mm (24" x 32")	66 x 82 x 87 inch	3 H.P. & 0.75 H.P.

Data & Capacity per Batch (Approx.)

FUEL USED	BREAD 400 gm	BUNS 45 gm	BISCUITS	DRY RUSKS	KHARIS (1st Baking)
Electric / Diesel / Gas / Wooden	210 Loaves 210 Moulds	630 Nos. 18 Trays	22 kgs. 20 Trays	28 kgs. 20 Trays	20.5 kgs. 20 Trays
Baking time	28-30 min.	18-20 min.	14-16 min.	18-20 min.	10-12 min.



Medium Size Ovens

Suitable for medium production capacity.



Specifications

MODEL & TRAY SIZE	DIMENSION (L-W-H)	POWER (HP)
AO-130 / 2 Trolly 450 x 700 mm (18" x 27")	70 x 91 x 87 inch	3 H.P. & 1 H.P.

Data & Capacity per Batch (Approx.)

FUEL USED	BREAD 400 gm	BUNS 45 gm	BISCUITS	DRY RUSKS	KHARIS (1st Baking)
Electric / Diesel / Gas / Wooden	336 Loaves 336 Moulds	864 Nos. 36 Trays	44 kg. 40 Trays	40 kgs. 40 Trays	26 kgs. 40 Trays
Baking time	28-30 min.	18-20 min.	14-16 min.	18-20 min.	10-12 min.



Medium Size Ovens

Suitable for medium production capacity.



Specifications

MODEL & TRAY SIZE	DIMENSION (L-W-H)	POWER (HP)
AO-170 / 2 Trolly 600 x 800 mm (24" x 32")	86 x 115 x 87 inch	5 H.P. & 1.50 H.P.

Data & Capacity per Batch (Approx.)

FUEL USED	BREAD 400 gm	BUNS 45 gm	BISCUITS	DRY RUSKS	KHARIS (1st Baking)
Electric / Diesel / Gas / Wooden	420 Loaves 420 Moulds	1260 Nos. 36 Trays	62 kg. 40 Trays	60 kgs. 40 Trays	38 kgs. 40 Trays
Baking time	28-30 min.	18-20 min.	14-16 min.	18-20 min.	10-12 min.



Big Size Ovens

Suitable for large production capacity.



Specifications

MODEL & TRAY SIZE	DIMENSION (L-W-H)	POWER (HP)
AO-180 / 4 Trolley 450 x 700 mm (18" x 27")	91 x 123 x 87 inch	5 H.P. & 1.50 H.P.

Data & Capacity per Batch (Approx.)

FUEL USED	BREAD 400 gm	BUNS 45 gm	BISCUITS	DRY RUSKS	KHARIS (1st Baking)
Electric / Diesel / Gas / Wooden	672 Loaves 672 Moulds	1728 Nos. 72 Trays	88 kg. 80 Trays	80 kgs. 80 Trays	54 kgs. 80 Trays
Baking time	28-30 min.	18-20 min.	14-16 min.	18-20 min.	10-12 min.



Big Size Ovens

Suitable for large production capacity.



Specifications

MODEL & TRAY SIZE	DIMENSION (L-W-H)	POWER (HP)
AO-220 / 4 Trolley 600 x 800 mm (24" x 32")	106 x 137 x 87 inch	7.5 H.P. & 2 H.P.

Data & Capacity per Batch (Approx.)

FUEL USED	BREAD 400 gm	BUNS 45 gm	BISCUITS	DRY RUSKS	KHARIS (1st Baking)
Electric / Diesel / Gas / Wooden	840 Loaves 840 Moulds	2520 Nos. 72 Trays	124 kgs. 80 Trays	118 kgs. 80 Trays	76 kgs. 80 Trays
Baking time	28-30 min.	18-20 min.	14-16 min.	18-20 min.	10-12 min.



SPIRAL MIXER

It comes in three different capacities 30 Kg, 60 Kg, 90 Kg. Our industrial spiral mixers are used in the bakeries and canteens. These industrial spiral mixers find application for mixing the bread, bun, pav, rusk, chapati dough and other food ingredients.

We offer these spiral mixers in standard as well as customized designs to fulfil the specific process demands of our clients. We minimize the first speed so that flour do not fly in the air and once water get absorbed by the flour then second higher speed of the machine starts automatically.

- Compact yet sturdy design
- Stainless steel bowl & kneading spiral
- High & low speed 2 Timer
- Automatic panel board
- Control Panel at front for easy operation
- Easy to handle and clean

SAFETY FEATURES :

All dough spiral mixer machine is equipped with motor protection overload relay and cut-out machine in case protective grill is lifted during operation.



Data

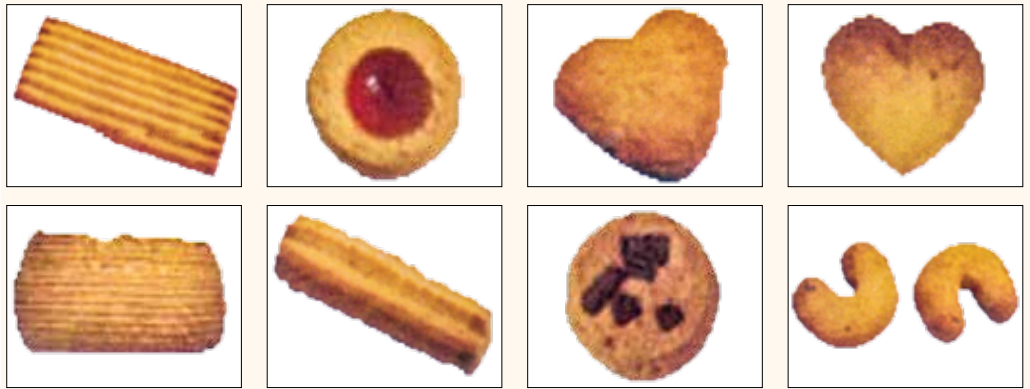
MODEL	FLOUR CAPACITY	DOUGH CAPACITY	MOTOR POWER
AM - 90	90 Kg.	150 Kg.	12.5 H.P. & 3 H.P.
AM - 60	60 Kg.	100 Kg.	7.5 H.P. & 2 H.P.
AM - 30	30 Kg.	50 Kg.	5 H.P. & 1 H.P.



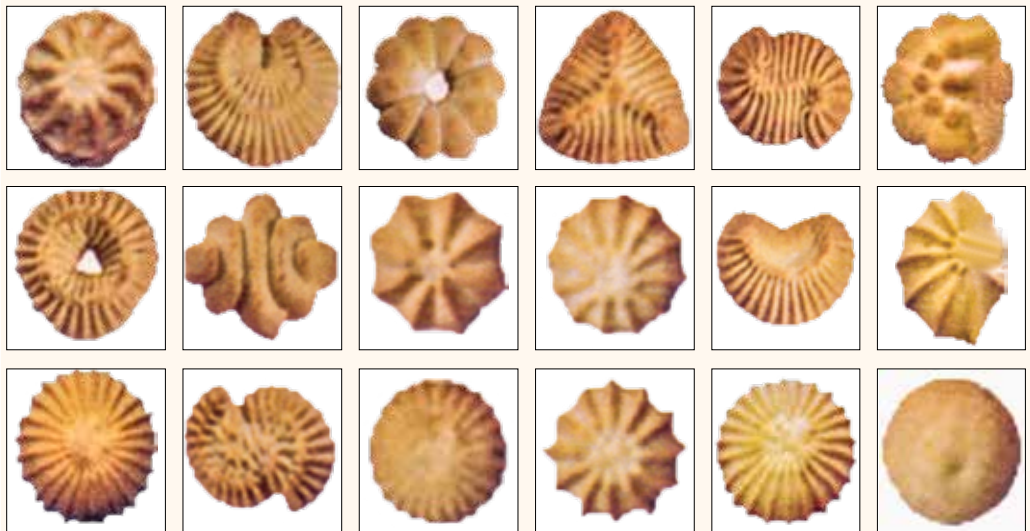
USABLE MOULD TYPES



WIRE CUT



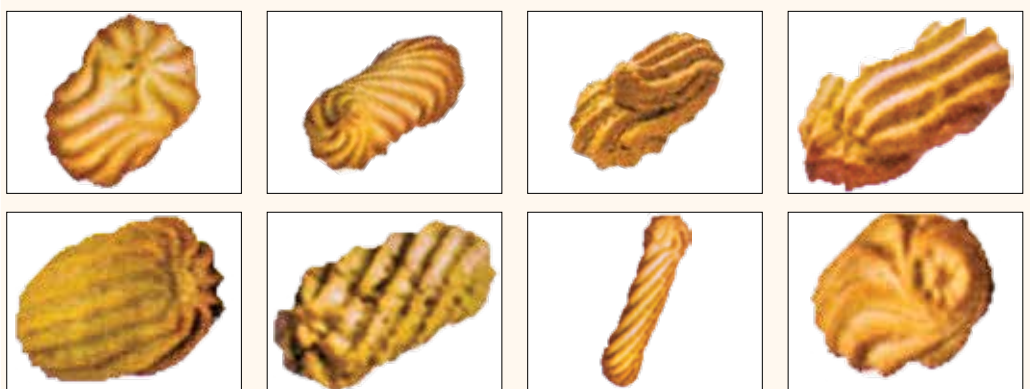
STATIONERY DROP

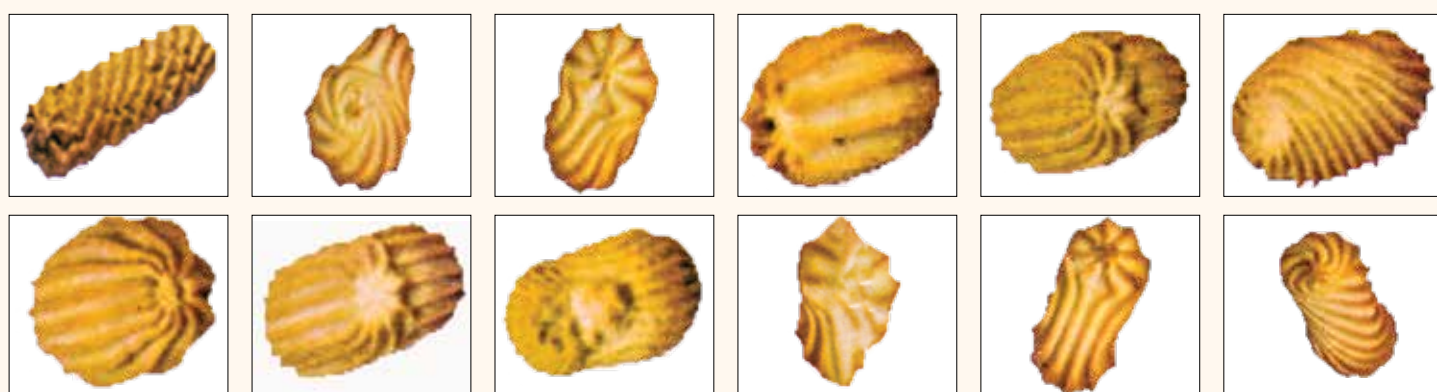
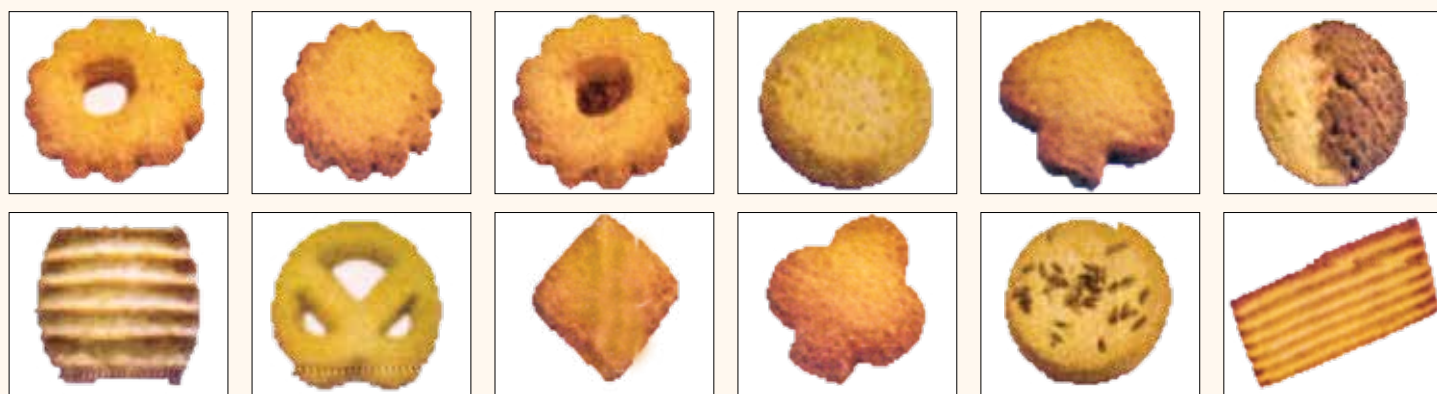


ROTARY DROP



**LONG DROP &
ROTARY LONG DROP**







WIRE CUT (WC)

STATIONERY DROP (SD)



AO-WC 01



AO-WC 02 - 28 mm



AO-WC 03



AO-WC 04



AO-WC 05



AO-WC 06



AO-WC 07



AO-WC 08



AO-WC 09



AO-WC 10



AO-WC 11



AO-WC 12



AO-WC 13



AO-WC 14 - 42 mm



AO-WC 15 - 25, 32, 38 mm



AO-WC 16



AO-WC 17



AO-WC 18



AO-WC 19



AO-WC 20



AO-WC 21



AO-SD 22



AO-SD 23



AO-SD 24



AO-SD 25



AO-SD 26



AO-SD 27



AO-SD 28



AO-SD 29



AO-SD 30



ROTARY DROP (RD)

LONG DROP ROTARY (LD)



AO-SD 31



AO-SD 32



AO-SD 33



AO-SD 34



AO-SD 35



AO-SD 36



AO-SD 37



AO-SD 38



AO-SD 39



AO-SD 40



AO-RD 41



AO-RD 42



AO-RD 43



AO-RD 44



AO-RD 45



AO-RD 46



AO-RD 47



AO-RD 48



AO-RD 49



AO-RD 50



AO-RD 51



AO-LD 52



AO-LD 53



AO-LD 54



AO-LD 55



AO-LD 56



AO-LD 57



AO-LD 58



AO-LD 59



AO-LD 60



HIGH SPEED DOUBLE SERVO COOKIES DROPPING MACHINE

Technical Specification:

This machine is fitted with 7" Coloured T.F.T. touch screen which means lot of space (Lot of Recipe Storage Capacity) in short now production of cookies is on your fingertips. Available in 4 to 12 Nozzles suitable 10" to 32" tray with Length of the tray as per customer's choice.

Features of this machine are:

- Nozzle rotation is powered by a multi speed geared motor.
- Up and Down movement of the table is powered by a servo geared motor
- Table height adjustment is fully automatic
- Wire cut frame is powered by a servo geared motor
- Multi layered & conical shaped cookies
- Hole in centre of cookies for depositing filling jam etc.
- Servo drive controls for high speed and accuracy
- This machine operates on independent motors for all the functions, which give you the flexibility of making different kind of products. Good Positioning control: The Tray movement is powered by a Servo Motor, which result in adequate positioning control.



Data & Capacity per Batch (Approx.)

No. of Cookies per Row	Tray Width Required	Max. Production Capacity per Hour	Weight of Machine	Dimension of Machine in inches (L x W x H)	Power Load (H.P.)
4	10"/ 250 mm	40-50 kg.	525 kg.	50 x 52 x 66	2.0 H.P.
5	12"/ 300 mm	90-100 kg.	550 kg.	50 x 53 x 66	2.0 H.P.
6	16"/ 400 mm	140-150 kg.	675 kg.	58 x 53 x 66	2.5 H.P.
7	18"/ 450 mm	170-210 kg.	700 kg.	58 x 53 x 66	3.0 H.P.
8	20"/ 500 mm	190-240 kg.	700 kg.	31.5 x 41 x 65	3.5 H.P.
9	24"/ 600 mm	215-260 kg.	825 kg.	31.5 x 47 x 65	3.5 H.P.
10	27"/ 680 mm	240-280 kg.	825 kg.	31.5 x 47 x 65	3.5 H.P.
12	32"/ 800 mm	340-350 kg.	1200 kg.	31.5 x 57 x 65	4.5 H.P.

• Actual production may vary from biscuit to biscuit

• Illustration and technical data in the catalogues are information only, subject to change without notice due to research and development and not legally binding.



HIGH SPEED PLANETARY MIXER

Technical Features:

- Special heavy duty automatic mixer used with variable speed, sturdy body imported heavy duty beneficial Gear Box & Motor with VF drives There is no manual transmission of gear; it is all electronically controlled by the VF drive
- The mixer is fitted with scrapper and the mixer doesn't need manual intermittent hard mixing.
- The mixer comes with 2 blades, one for cookies & one of cakes.
- The Mixer has removable bowl with wheels.
- The bowl descends & sits on the floor; it can then be taken to the machine Neither the blade, nor the scrapper need to be opened after mixing Low maintenance & high productivity mixer for consistent batches. Special heavy duty all stainless steel movement system assisted with multiple bearing and injection hardened gears, enables trouble free long lasting performance.



Data & Capacity per Batch (Approx.)

Model	Dry Flour Capacity	Total Dough Capacity	Dimension	Weight of Mixer	Power Load (H.P.)
APM-70	70 Kg.	40 Kg	45 x 40 x 70 inch	320 Kg.	5 H.P. & 1 H.P.
APM-120	140 Kg.	80 Kg	51 x 48 x 80 inch	430 Kg.	7.5 H.P. & 1 H.P.



PLANETARY MIXER

Having four speeds for mixing eggs & cream for cookies, pastry etc. machine is supplied with S.S. bowl, one eggs whisk & beater, all the above attachment are stainless steel.

Data & Capacity per Batch (Approx.)

Eggs	Litres	Biscuit Mava	Motor
25 Eggs	12 litres	4 kg	1 H.P.
50 Eggs	23 litres	8 kg	1.5 H.P.
100 Eggs	46 litres	16 kg	2 H.P.
150 Eggs	75 litres	24 kg	2.5 H.P.
200 Eggs	92 litres	32 kg	3 H.P.
250 Eggs	115 litres	38 kg	3 H.P.
300 Eggs	140 litres	48 kg	3 H.P.
500 Eggs	230 litres	80 kg	5 H.P.



BREAD SLICER

Gravity feed slicers are best suited to the small wholesale and large retail bakeries where a greater number of sliced breads are produced. Slicers are designed for maximum safety.

CAPACITY:

300-400 Breads of 400 Gms / Hour.





COOKIES / BUNS PACKING MACHINE

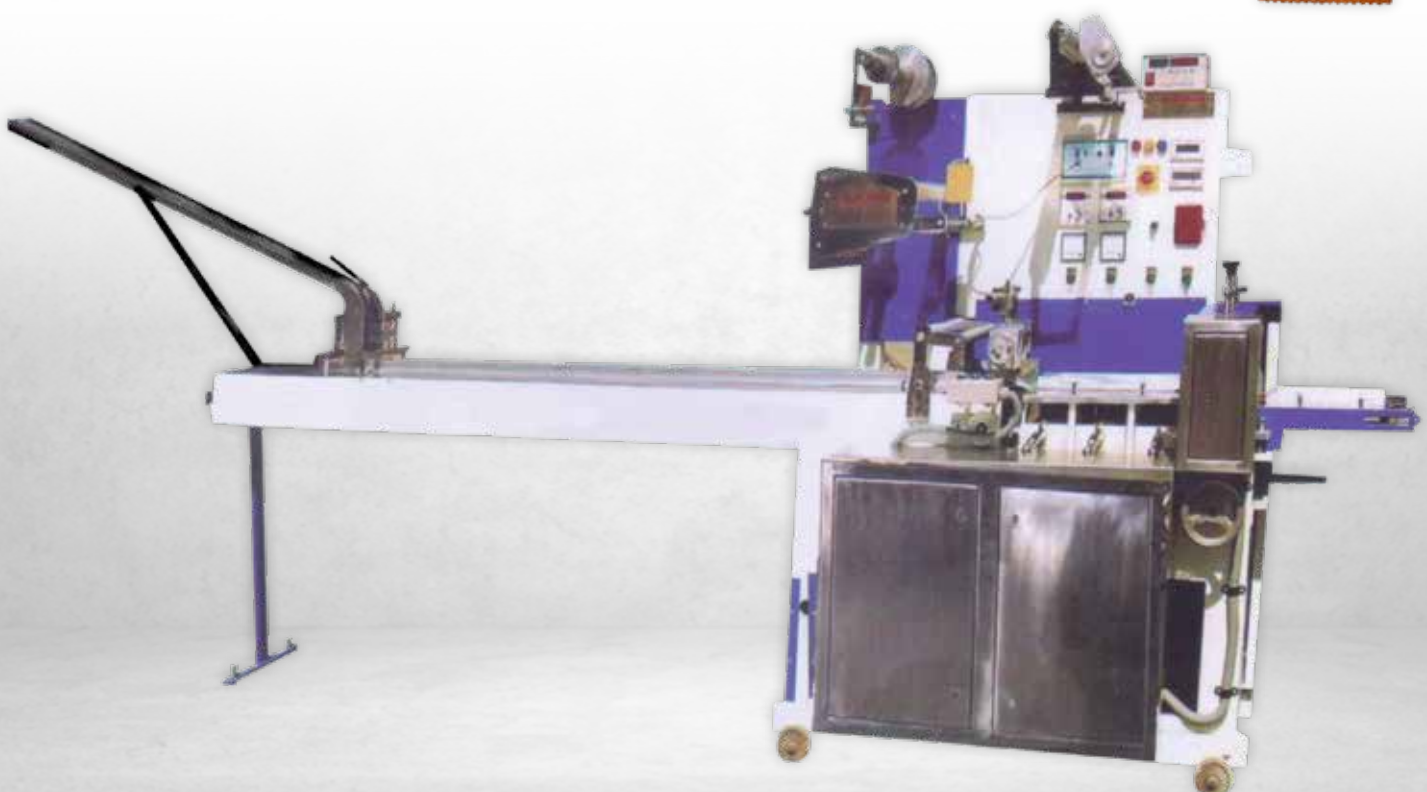
Model No.: **ARCP-100**

This model is suitable for packing Cookies Biscuit / Buns which are manually fed into the conveyor. After this process nylon lugs carry products through the adjustable folding box along with wrappers for centre seal by the pair of hot sealing rollers. The end sealing and cutting is done by rotating hot jaw. The maximum speed of machine is 220 to 250 packets /min.

Technical Data

Maximum products size	60 mm
Minimum products size	10 mm
Maximum products size	60 mm
Minimum products size	20 mm

Maximum stack length	150 mm
Maximum Width of Packing Material	250 mm
Minimum Width of Packing Material	90 mm
Maximum Reel dia	10 inch





COOKIES / TOAST PACKING MACHINE



ON EDGE TOAST PACKING MACHINE

Model No.: **ARTP-110**

This type of machine is suitable for packing Toast on edge. Toast of either rectangle or "D" Shape can be packed on this machine. Feeding on the toast is done manually or by Auto feeding attachment. The Toast are carried by a chain having carrying rods fitted in it. The machine can run at a Maximum speed of 20-25 packets for 4 row of toast or 50-60 packet for 2 rows of toast per minute. (Depend up on size & shape of Toast).

The end seal or cross seal of the packet is done by hot rotary jaw followed by bottom centre sealing roller.

Speed: 25-60 packets per minute depending up on Size, Shape & Number of Rows.



STACK TYPE TOAST PACKING MACHINE

Model No.: **ARTP-120**

This type of machine is suitable for packing Toast on edge. Toast of either rectangle or "D" Shape can be packed on this machine. Feeding on the toast is done manually or by Auto feeding attachment. The Toast are carried by a chain having carrying rods fitted with infeed nylon Lugs. The machine can run at a Maximum speed of 20-25 packets for 4 row of toast or 50-60 packet for 2 rows of toast per minute. (Depend up on size & shape of Toast).

The end seal or cross seal of the packet is done by hot rotary jaw followed by bottom center sealing roller.

Speed: 25-60 packets per minute depending up on Size, Shape & Number of Rows.

Technical Data

Specification	Minimum	Maximum
Width	75 / 40 mm	100 / 40 mm
Height	14 mm	65 mm
Length	75 / 40 mm	200 mm
No. of Rows	1 Row	5 / 2 Rows

Electrical	A.C Drive, 3 Phase
Load	1.5 K.W.
Film	Polyester Laminated with LLPDE, HDPE, Foil Laminates, Heat Sealable Plain / Pearised BOPP, CPP & Polyester Poly Film



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Sales Office:

A large, empty rectangular box with a thin black border, intended for providing sales office information.

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A large, empty rectangular box with a thin black border, intended for providing sales office information.