

Mixer types are:

- 1 - Butterfly mixer with fixed trough: used more for heavy pastes.
- 3 - the oval shape and pan rotary mixer with a brachial
- 4 - brachial mixer with a rotating circular trough (trough mixer rotates in the opposite direction)

Sangak bread equipment: shovel muck for PASTE: 40 to 50 cm in height, this shovel is made of aluminum Vdsth of 3 meters.

- Pelvis for water to be used Nchsbydn paste the footman.
- Grill with a metal rod length 3 to 20 / 3 is sharp with Nvky.

Sand filter to remove sand: the sand is firmer and better stick to the floor of the oven is used.

- Gravel or sand filter cache: a metal rod through the sand and move them into the oven.
- Chngg: to move and better browning bread.

Tenor: mud brick building is the tenor, tenor half-circular roof and floor is covered with the sand. The semi-direct heat and flame up to about 250 to 500 ° Ryg·ha is hot. Unlike in the past been the tenor of mazut fuel oil or gas is.

The partially burned oil at high temperatures will be carcinogenic.

Equipment and work tools Lavash:

- 1 - With the mixer trough
- 2 - board to flatten the chin
- 3 - rock or bed
- 4 - or Lyfth leak: another name for it is teak. The pads are usually round or oval shape of a board made of fabric with a surface is made of canvas.

5 - to earn bread for thin cylindrical timber (2)

6 - Iron Grill: The removal of burnt bread is used.

7 - Balance

8 - Electric fans

9 - pan dough

10 - palette knife for cutting the dough, or chin.

Lavash mixer:

The mixer has a spindle-shaped arm that works in about 50 to 60 rpm and heated to 30 ° to 28 brings the dough.

- Devices used bread:

1 - With the mixer trough

2 - rolling pin to make a thin paste

3 - boards to flatten the dough

4 - put to bed rock or chin

5 - For leak or pad

6 - iron rod

7 - Balance

8 - palette knife for cutting the dough or chin

9 - trough

10 - a special comb to puncture dough

Tenor: there are two types of oven, ground and air oven, the oven, made of clay is a crock.

Barbari bread devices work:

- 1 - With the mixer trough
- 2 - palette knife
- 3 - Dedicated to the bargaining table
- 4 - to widen the bargaining table
- 5 - carrying a shovel Manufacturer
- 6 - a special shovel to move out and get bread.
- 7 - a special dish and spoon Rvmal
- 8 - tenor

Barbari bread mixer:

Spindle shaped and about 60 to 75 minutes away and makes the dough to 28 to 30 ° C temperature increase. Barbari bread in traditional oven heating system is the most complete, about 250 ° C. The temperature sometimes rises to more than 270 degrees. The temperature of the possibility that cancer-causing substances from the oil well that is not burned. Therefore, the fuel gas is likely Tnvrhayy such materials is much less.

Tags: bakery equipment, bakery dough stuck, Tnvrgrdan bakery to buy bread machines, bread machines

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