

RajindraTM
BAKERY OVEN

AN ISO 9001-2008 CERTIFIED COMPANY
SINCE 1992



RAJINDRA
BAKERY OVEN

world class
RACK
OVENS

Bread is Life





RAJINDRA
BAKERY OVEN

**A fresh
start to
the day**

Whole Wheat
Multi Grain
Buttermilk
French Baguettes
Dinner Rolls
Caibatta
Focaccia
Rye



RAJINDRA BAKERY OVEN

ROTARY RACK TYPE DIESEL & GAS FIRED

Bake the very best...





RAJINDRA BAKERY OVEN

We had started our journey from a scratch and now Rajindra Bakery is known for its determination toward manufacturing dynamic bakery ovens. We are acknowledged for our reliability, quality and safety. The amalgamation of technology and innovation is our UPS. We create the best of bake, we have been dealing in this field from the last 2 decades. If you are looking for newer, applying, and convenient bakery ovens, we are the logical solution to your quest. We deal with the best baking equipments of high stability and long life.

Our products are best known for their result i.e. perfectly baked products everytime. We have always been considering your aspiration towards bakery products as our inspiration to manufacture world's best bakery ovens.





RAJINDRA
BAKERY OVEN



Rajindra™
BAKERY OVEN



SPIRAL MIXER



SPIRAL MIXER
30/50/90 Kg.



www.rajinderaovens.com



Propelling bakery industry into higher octave..

We Bakers prefer Rajindra Bakery Oven due to its unsurpassed even flow of heat, which results in perfectly baked products every time.

Rajindra newly designed compact and comet Rack Ovens showcase exceptionally large Baking area with minimum space requirement and also fitted with an additional steam spray system which provides high volume and excellent baking for all products, results the best volume, shine, texture and crust in the market.

The energy required in the baking process is rightly fine tuned by an energy saving heating unit along with a wall balanced blower with precision nozzle which distributes and maintain the exact amount of heat necessary into the baking chamber.

The oven is mounted on a sturdy base frame, thus the rotary rack oven can be delivered fully assembled and also it is reassuring to know that we can also deliver the oven disassembled so that it fits via a smaller door.

All the generating units are located outside the baking chamber where they are easy to reach and make Rajindra oven so practical.

A large stainless steel vapor hood (Chimney) fitted with auto running exhaust fan, prevents steam from escaping into bakery when the oven door is opened.

Rajindra is trolley are known for its high stability and long life. They come with fully welded joints and strong rail for supporting the baking trays. are world's best bakery ovens.



SPECIFICATION

Model	Dim. (L x W x H)	Max Temp (°C)	Connected Load	Weight (kg.) App.
R-100	1275 x 975 x 1275	300 °C	kw .55 (.75hp)	500
	51 x 39 x 51		3ph 0r 1ph	

PRODUCTION CAPACITY

Model	Tray Size & Tray	Bread 400 Gms	Buns 45 Gms.	Biscuit & Dry Rusk
R-100	10" x 15" Trays 18	36 Loaves	60 Nos. Trays 18	10" x 15" x Tray 18
	20" x 15" Trays 9	1 Trolley x 6 Shelves	1 Trolley 9 Shelves	1 Trolley x 9 Shelves



SPECIFICATION

Model	Dim. (L x W x H)	Max Temp (°C)	Connected Load	Weight (kg.) App.
R-200	1575 x 1168 x 1816	300 °C	kw 1.3 (1.75hp)	700
	62 x 46 x 71.5		3ph 0r 1ph	

PRODUCTION CAPACITY

Model	Tray Size & Tray	Bread 400 Gms	Buns 45 Gms.	Biscuit & Dry Rusk
R-200	10" x 14" Trays 28	48 Loaves	168 Nos. Trays 28	10" x 14" x Tray 28
	20" x 14" Trays 14	1 Trolley x 8 Shelves	1 Trolley 14 Shelves	1 Trolley x 14 Shelves



SPECIFICATION

Model	Dim. (L x W x H)	Max Temp (°C)	Connected Load	Weight (kg.) App.
R-300	1778 x 1320 x 1880	300 °C	kw1.65 (2.25hp)	1200
	70 x 52 x 74		3ph Or 1ph	

PRODUCTION CAPACITY

Model	Tray Size & Tray	Bread 400 Gms	Buns 45 Gms	Biscuit & Dry Rusk
R-300	13" x 18" Trays 28	108 Loaves	336 Nos. Trays 28	13" x 18" x Tray 28
	26" x 18" Trays 14	1 Trolley x 9 Shelves	1 Trolley 14 Shelves	1 Trolley x 14 Shelves



SPECIFICATION

Model	Dim. (L x W x H)	Max Temp (°C)	Connected Load	Weight (kg.) App.
R-400	1778 x 1320 x 2222	300 °C	kw2.05 (2.75hp)	1300
	70 x 52 x 87.5		3ph Or 1ph	

PRODUCTION CAPACITY

Model	Tray Size & Tray	Bread 400 Gms	Buns 45 Gms	Biscuit & Dry Rusk
R-400	13" x 18" Trays 36	144 Loaves	432 Nos. Trays 36	13" x 18" x Tray 36
	26" x 18" Trays 18	1 Trolley x 12 Shelves	1 Trolley 18 Shelves	1 Trolley x 18 Shelves

Bakery Oven



SPECIFICATION

Model	Dim. (L x W x H)	Max Temp (°C)	Connected Load	Weight (kg) App.
R-500	1778 x 1320 x 2440	300 °C	kw2.05 (2.75hp)	1400
	70 x 52 x 96		3ph or 1ph	

PRODUCTION CAPACITY

Model	Tray Size & Tray	Bread 400 Gms	Buns 45 Gms	Biscuit & Dry Rusk
R-500	13" x 18" Trays 42	156 Leaves	504 Nos. Trays 42	13" x 18" x Tray 42
	26" x 18" Trays 21	1 Trolley x 13 Shelves	1 Trolley 21 Shelves	1 Trolley x 21 Shelves



SPECIFICATION

Model	Dim. (L x W x H)	Max Temp (°C)	Connected Load	Weight (kg) App.
R-600	1906 x 1410 x 2440	300 °C	kw2.80 (3.75hp)	1600
	75 x 55.4 x 96		(415VAC, 50hz)	

PRODUCTION CAPACITY

Model	Tray Size & Tray	Bread 400 Gms	Buns 45 Gms	Biscuit & Dry Rusk
R-600	24" x 16" Trays 42	234 Leaves	630 Nos. Trays 42	24" x 16" x Tray 42
	24" x 31" Trays 21	1 Trolley x 13 Shelves	1 Trolley 21 Shelves	1 Trolley x 21 Shelves



SPECIFICATION

Model	Dim. (L x W x H)	Max Temp (°C)	Connected Load	Weight (kg.) App.
R-700	2425 x 1790 x 2440	300 °C	kw3.95 (5.25hp)	1900
	95.5 x 70.5 x 96		(415VAC, 50hz)	

PRODUCTION CAPACITY

Model	Tray Size & Tray	Bread 400 Gms	Buns 45 Gms	Biscuit & Dry Rusk
R-700	13" x 18" Trays 84	312 Loaves	1008 Nos. Trays 84	13" x 18" x Tray 84
	26" x 18" Trays 42	2 Trolleys x 26 Shelves	2 Trolleys 42 Shelves	2 Trolleys x 42 Shelves



SPECIFICATION

Model	Dim. (L x W x H)	Max Temp (°C)	Connected Load	Weight (kg.) App.
R-800	2755 x 2160 x 2440	300 °C	kw3.95 (5.25hp)	2400
	108.4 x 85 x 96		(415VAC, 50hz)	

PRODUCTION CAPACITY

Model	Tray Size & Tray	Bread 400 Gms	Buns 45 Gms	Biscuit & Dry Rusk
R-800	24" x 16" Trays 84	468 Loaves	1260 Nos. Trays 84	24" x 16" x Tray 84
	24" x 31" Trays 42	2 Trolleys x 26 Shelves	2 Trolleys 42 Shelves	2 Trolleys x 42 Shelves



SPECIFICATION

Model	Dim. (L x W x H)	Max Temp (°C)	Connected Load	Weight (kg.) App.
R-900	3200 x 2390 x 2490	300 °C	kw4.70 (6.25hp)	3000
	126 x 94 x 98		(415VAC, 50hz)	

PRODUCTION CAPACITY

Model	Tray Size & Tray	Bread 400 Gms	Buns 45 Gms	Biscuit & Dry Rusk
R-900	13" x 18" Trays 168	624 Loaves	2016 Nos. Trays 168	13" x 18" x Tray 168
	26" x 18" Trays 84	4 Trolleys x 52 Shelves	4 Trolleys 84 Shelves	4 Trolleys x 84 Shelves



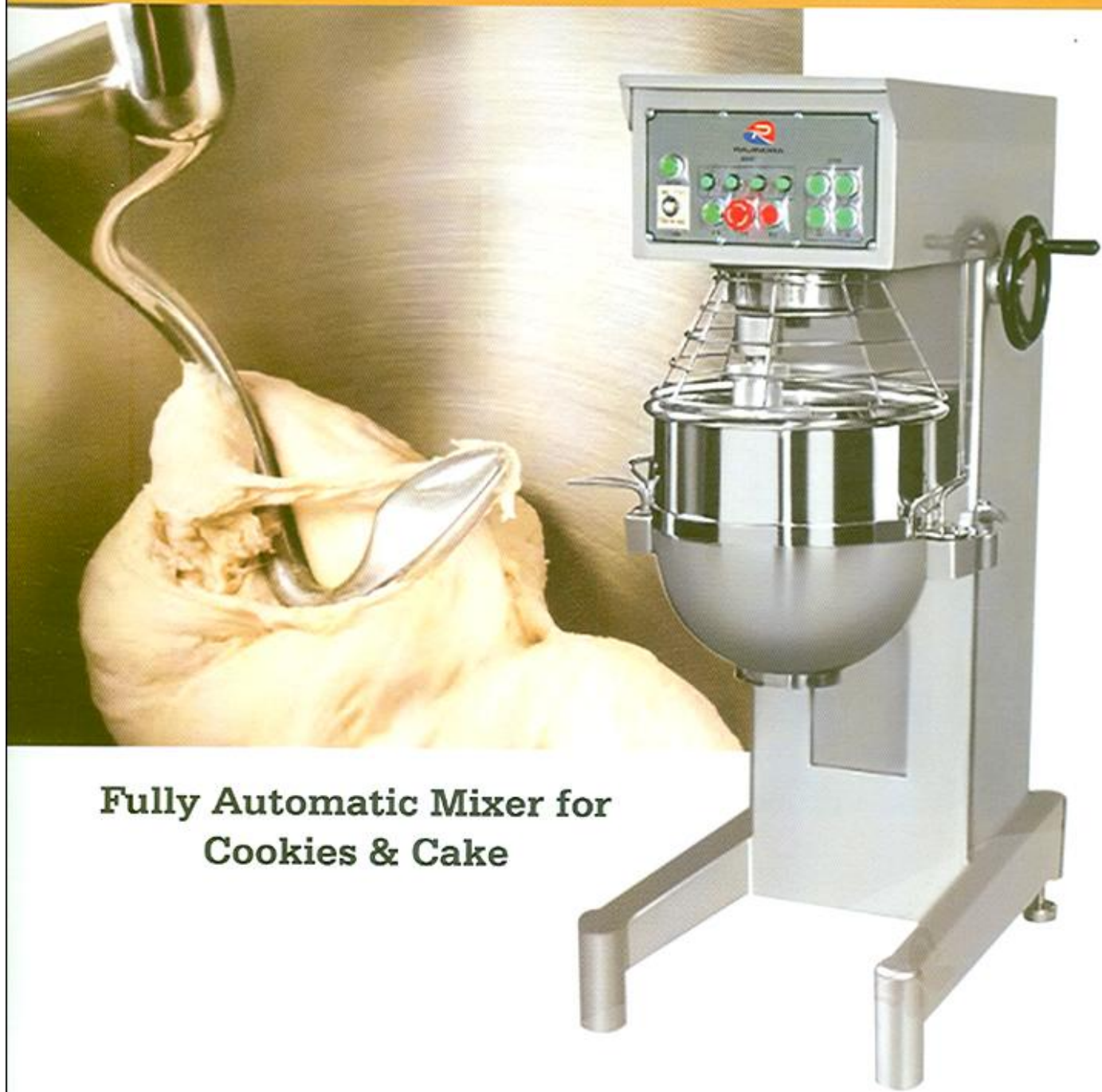
SPECIFICATION

Model	Dim. (L x W x H)	Max Temp (°C)	Connected Load	Weight (kg.) App.
R-1000	3760 x 2870 x 2490	300 °C	kw6.20 (8.25hp)	4000
	148 x 113 x 98		(415VAC, 50hz)	

PRODUCTION CAPACITY

Model	Tray Size & Tray	Bread 400 Gms	Buns 45 Gms	Biscuit & Dry Rusk
R-1000	24" x 16" Trays 168	936 Loaves	2520 Nos. Trays 168	24" x 16" x Tray 168
	24" x 31" Trays 84	4 Trolleys x 52 Shelves	4 Trolleys 84 Shelves	4 Trolleys x 84 Shelves





Fully Automatic Mixer for Cookies & Cake

TECHNICAL FEATURES OF EQUIPMENT

- Special Heavy Duty Automatic Mixer with Variable Speed, Sturdy Body, Imported Heavy Duty bofiglioli Gear Box & Motor with AC Drive.
- There is no manual transmission of gear, it is all electronically controlled by the AC Drive.
- The Mixer is fitted with Scrapper and the Mixer doesn't need Manual Intermittent Hand Mixing.
- The Mixer comes with 2 Blades, one for cookies & one for cakes.
- The Mixer has removable bowl with wheels.
- The Bowl descends & sits on the floor, it can then be taken to the machines.
- Neither the blade, nor the scrapper need to be opened after every mixing.
- AC Drive saves energy.
- Low Maintenance & High Productivity Mixer for consistent batches.

COOKIE DROP



* Available in 4 Drops & above for 12" or tray width

Notes



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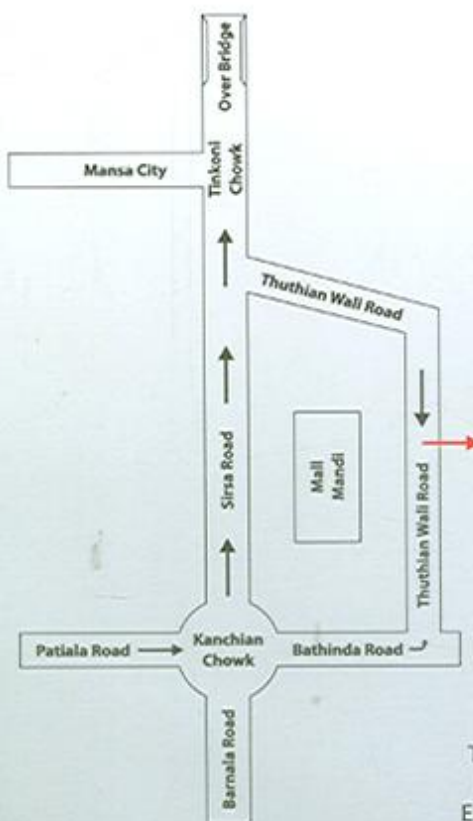
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