



# *Flatbread*

## *Complete Solutions*



# Flatbread Pita Flexible Line



**"Versatile flatbread, streamlined process.  
Elevate your bakery today."**



**Pizza**  
Base



**Mini**  
Pita



**Lavash**



**Pocket**  
Pita



**Greek**  
Pita Bread



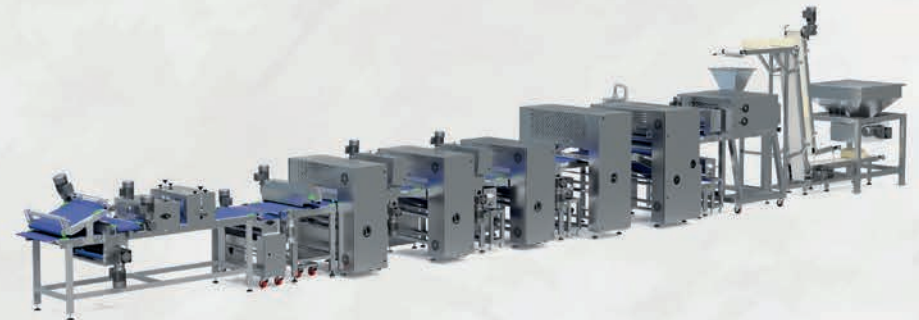
**Cypriot**  
Pita



## Continuous Sheeting Flexible Line

Discover our innovative Continuous Sheeting Production Line designed to optimize your bakery operations. This versatile system allows you to produce various bread types with a simple change in rotary die-cut cutters.

- **Versatility:** Easily switch between different bread types with rotary die-cut cutter adjustments with the capability of attaining a minimum dough thickness of 1mm and 0.6mm with a stretching unit.
- **Capacity:** Capable of handling up to 3,000kg/hr for high-volume production while preserving the dough structure.
- **Hygienic Design:** Emphasis on easy cleaning and maintenance.
- **Supplementary elements for a turnkey solution:** Includes cascade proofers, topping systems, seeding units, spraying systems, high-temperature baking ovens, spiral cooling conveyors, stretching units, folding units, and automatic stacking counting machines.



## Dough Make-Up Line





# Arabic and Lebanese Pita Automatic Line



**"Authentic Taste, Automated Excellence:  
Transforming Lebanese & Arabic Bread"**



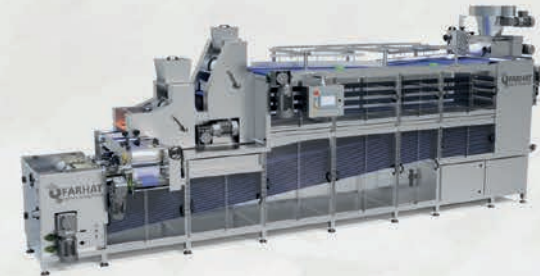
**lebanese**  
Arabic Pita



## Arabic and Lebanese Pita Automatic Line

Farhat Bakery Equipment Lebanese & Arabic Pita Bread Line is designed to elevate efficiency and adaptability in your bakery. This production line stands as a testament to our commitment to providing complete solutions for small, medium, and large-scale bakeries worldwide.

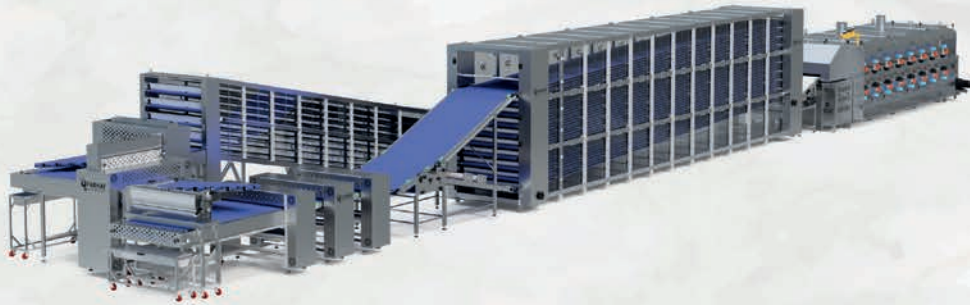
- **Versatility:** Capable of producing different sizes of pita bread, ranging from 14 cm to 38 cm in diameter.
- **Capacity:** Our bakery equipment can efficiently handle a wide range of production capacities, making it suitable for various bakery settings.
- **Mini Line:** Ideal for small spaces, supermarkets, and mobile bakeries, with a production capacity ranging from 400 to 1,500 loaves per hour.
- **Compact Line:** Designed for medium-sized operations, offering a production capacity of 1,500 to 3,000 loaves per hour.
- **Industrial Lines:** For large-scale bakery facilities, our industrial lines can handle production capacities ranging from 3,000 to 20,000 loaves per hour.
- **Supplementary elements:** Supplementary elements such as the feeding dosing dough hopper, damaged dough selector, mini pita cutting device, bread stacker and counter, and bread bagger for packaging can be included to tailor your bakery's equipment to your specific requirements. Moreover, we offer the flexibility to make modifications based on your customers' needs for other pita and flatbread types.



**Miniline**



# Pita & Flatbread Industrial Line



**"Revolutionize Pita Production:  
High-Volume, Authentic Quality."**



**Pocket**  
Pita



**Greek**  
Pita Bread



**Cypriot**  
Pita



## **Pita & Flatbread Industrial Line**

Designed with the versatility of modern bakeries in mind, this production line can churn out various types of pita breads. Its flexibility makes it an indispensable asset to bakeries seeking to cater to diverse customer tastes and preferences.

- **Capacity:** Up to 20,000 loaves per hour for 8 rows operation.
- **Hygienic design:** The materials used are hygienic and approved for food contact.
- **Advanced Pneumatics:** Ensuring high performance, reliability, and consistent output.
- **Versatility:** Capable of producing different types of pita and Flatbread.
- **Supplementary elements:** Dough Docker, Bypass, Liquid sprayer.



**Divider** Rounder





# Tortilla Complete Solution



**"Craft Tortillas at Scale: Your Recipe,  
Our Technology."**



**Flour**  
Tortilla



## Tortilla Complete Solution

In the fast-paced and diverse world of bakery production, Farhat's Tortilla Complete Solution stands as a groundbreaking asset. Its state-of-the-art technology and integrated systems enable bakeries to produce high-quality Flour Tortillas with efficiency and consistency.

- **Capacity:** With capacity ranging from 800 to 7500 loaves per hour and adjustable bread diameter from 15 cm to 45 cm, the flour tortilla Line caters to a variety of production needs.
- **Hygienic design:** The materials used are hygienic and approved for food contact.
- **Effortless Flattening with heated tortilla press:** Easily and evenly flatten dough with minimal effort.
- **Consistent Thickness:** Achieve uniform tortilla thickness for perfectly cooked results.
- **Time-Saving:** Speed up the tortilla-making process compared to hand-rolling.
- **Versatile:** Suitable for various dough types and sizes, from corn to flour tortillas.
- **Enhanced Cooking:** Ensures even cooking and authentic texture when preparing tortillas.



**Basket Proofer**



# Pizza Make-Up Line



**"Precision Meets Pizza:  
Streamline Your Make-Up Line for Peak Efficiency."**



**Pizza  
Base**



## Pizza Make-Up Line

At Farhat Bakery Equipment, we are dedicated to revolutionizing pizza base production. Our Pizza Base Line, featuring precise dough depositing into trays, is designed to enhance the efficiency and consistency of your pizza base manufacturing process.

- **Capacity:** Ranging from 500 to 8000 pieces/hr
- **Precise Dough Dividing:** Our system accurately portions the dough, ensuring uniform size and weight for each pizza base. This precision is essential for achieving consistent baking results.
- **Expert Rounding:** The rounding component of our system shapes the divided dough portions into perfectly round balls, eliminating variations and ensuring a uniform appearance.
- **Consistent Sheeting:** The dough sheets produced by our system are of the exact thickness required for pizza bases, guaranteeing even cooking and exceptional texture.
- **Automatic Tray Depositing System:** Enhancing pizza base production with precise and rapid dough depositing into trays.
- **Hygienic design:** The materials used are hygienic and approved for food contact.
- **Supplementary elements:** dough docking station, preparation conveyor, temperature and humidity-controlled room, direct-fired infrared with ribbon pipes oven, spiral freezing conveyors.

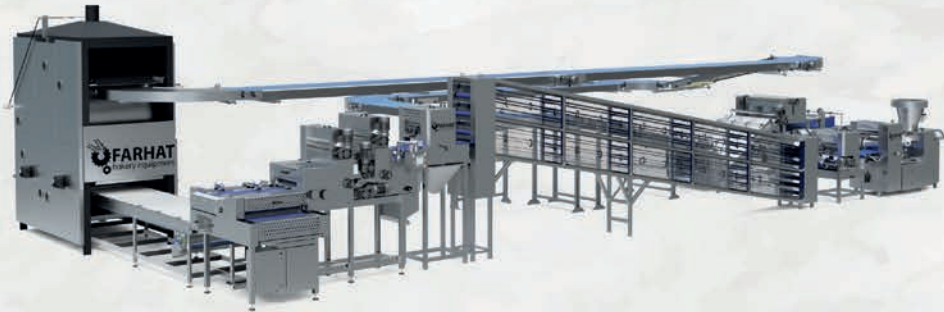


**Pizza Tunnel Oven**





# Tannour bread Production Line



**"Traditional Tannour, Modern Efficiency.  
Craftsmanship meets innovation."**



**Tannour**  
Bread



**Saj**  
Bread

## Tannour bread Production Line

Farhat's Tannour Bread Production Line marks a paradigm shift in the world of bakery technology. This fully automated solution is designed specifically for the production of healthy, ethnic flatbread, also known as Tannour or bran healthy bread.

- **Capacity:** With capacity ranging from 800 to 7500 loaves per hour and adjustable bread diameter from 15 cm to 45 cm, the Tannour Line caters to a variety of production needs.
- **Hygienic design:** the equipment is constructed with materials that prioritize hygiene and have received approval for food contact.
- **Advanced baking system:** The ribbon burners enhance the efficiency of Tannour ovens by providing uniform heat distribution, faster preheating, energy efficiency, precise temperature control, reduced heat loss, clean burning, and durability.



**Tannour Oven**



# Breadsticks, Grissini & Crackers Machine



**"Crunchy perfection, endless variety.**  
*Revolutionize your cracker and grissini production."*



**Crackers**



**Kaak**



**Breadsticks  
& Grissini**



## **Breadsticks, Grissini & Crackers Machine**

Farhat Bakery Equipment proudly presents the Breadstick & Grissini Machine, a state-of-the-art innovation designed to streamline the production of breadsticks, Arabian kaak, and various other bakery products by adjusting the working head and cycle settings.

- **Versatility:** Easily switch between producing breadsticks, Arabian kaak, and other treats with a simple change in the working head.
- **Capacity:** Can handle production capacities from 75 to 400 Kg of per hour.
- **Hygienic design:** The materials used are hygienic and approved for food contact.
- **Supplementary elements:** feeding dosing dough hopper, Sesame and seeds depositor, Water Bath.

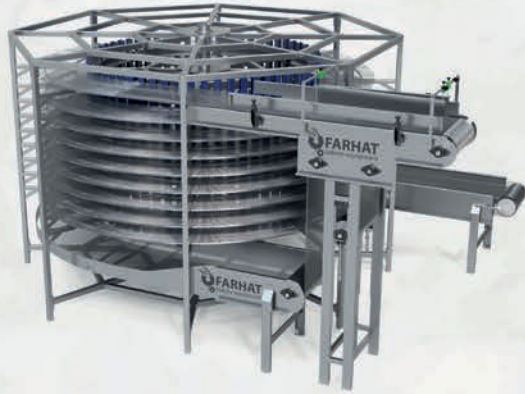


**Grissini Machine**

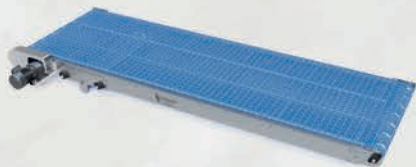




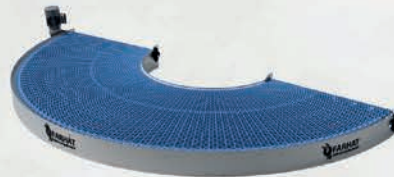
# Conveying System



**"Custom conveyance, limitless possibilities.  
Streamline your operations effortlessly."**



**Straight** Conveyor



**Curved** Conveyor



## Conveying System

Recognizing the diverse needs across various industries, FARHAT's Conveying Solution has been meticulously engineered with adaptability as its core feature. This is not a one-size-fits-all solution but rather a modular system designed to accommodate varying production scales and product types, seamlessly integrating into any operational environment.

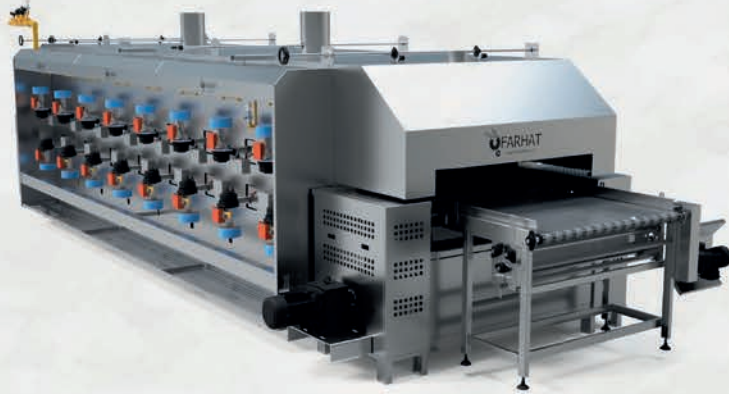
- **Diverse Conveyor Types:** Our conveyors come in a range of designs, from traditional straight conveyors to conveying corners, multilayer cascade conveyors, and innovative spiral towers. Each design is meticulously crafted for efficiency and precision. We select the chains based on the product type, offering many options such as modular plastic belt chain, stainless steel wire mesh chain, special chain for freezing conveyors, and galvanized wire mesh.
- **Universal Applicability:** FARHAT's conveyor systems are engineered to cater to a wide spectrum of industries extending beyond food industry, ensuring optimal performance and adaptability across the board.
- **Hygienic Design:** We prioritize hygiene with materials that are both hygienic and approved for food contact, guaranteeing the safety and quality of your products.



**Cascade** Conveyor



# Direct-Fired Tunnel Ovens



**"Versatile flatbread, streamlined process.  
Elevate your bakery today."**



**Pizza**  
Base



**Mini**  
Pita



**Lavash**



**Pocket**  
Pita



**Greek**  
Pita Bread



**Cypriot**  
Pita



## Direct-Fired Tunnel Ovens

Farhat Bakery Equipment's Direct-Fired Tunnel Ovens, equipped with both Infrared and Ribbon Burners, represent the pinnacle of baking technology for high-temperature applications, specifically at 900°F and above. These ovens are meticulously designed to excel in precision and control, ensuring a flawless baking experience.

- **Ribbon Burners:** Our ovens incorporate advanced ribbon burners that offer a multitude of advantages: Efficient and Precise Temperature Control, Quick Heat-Up and Recovery Times, Reduced Emissions, Even Heat Distribution, Energy Efficiency, Longevity, and Durability.
- **Infrared Gas Burners:** Infrared burners offer several notable benefits: Rapid Heating, High Heat Transfer Efficiency, Precise Temperature Control, Even Baking, and Reduced Energy Consumption.
- **Multiple Zone Control:** Our ovens allow independent control of multiple zones, enhancing versatility for various baked goods, from traditional bread and rolls to bagels and flatbreads.
- **Top and Bottom Heat:** Benefit from independent control of top and bottom heat, allowing you to tailor baking conditions to different product types.
- **Versatile Baking Surfaces:** Choose from a range of baking surfaces, including wire mesh bands, stone baking floors, and solid steel bands, to suit your specific baking needs.





# Pizza And Manakish Rotating Oven



**"Rapid baking, lower fuel costs.  
Perfect pizza, every time."**



**Pizza**



**Lahmacun**



**Manakish**



## Pizza And Manakish Rotating Oven

Experience a revolutionary approach to pizza and Manakish baking with Farhat Bakery Equipment's Pizza & Manakish Rotating Oven. This oven employs advanced infrared burners and ribbon pipes, a system that can reduce gas consumption by up to 40%. A practical solution designed for the modern bakery, providing you not only energy efficiency but also the highest baking quality.

- **Infrared Burners and Ribbon Pipes:** The oven uses advanced infrared burners and ribbon pipes that can save gas consumption up to 40%, making it a cost-effective choice for your business.
- **Wide Product Application:** From thin & thick bread like Pizza Pies, Manakish, Flatbread, Turkish Lahmacun, Armenian Lahmajun, Lebanese Manakeesh, Pita bread, Pocket Pitta, Zaatar pies, Naan Indian, Falafel Bread, Thym pies, this oven caters to a vast range of bakery products.
- **Adjustable Baking Time:** With adjustable baking time ranging from 30 seconds to 4 minutes, this oven offers flexibility and control in your baking process.
- **Versatile Baking Surfaces:** Our oven can accommodate a variety of baking surfaces, including steel, natural stone, or refractory material, depending on your baking requirements.

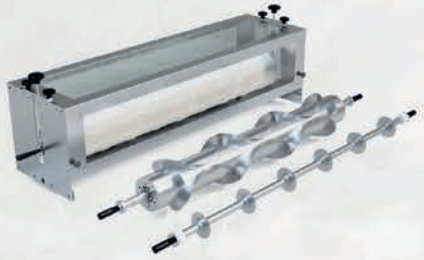


**Pizza Divider**



**Pizza Sheeter**





**Rotary  
Cutter**



**Bread  
Slicer**



**Dough  
Docker**



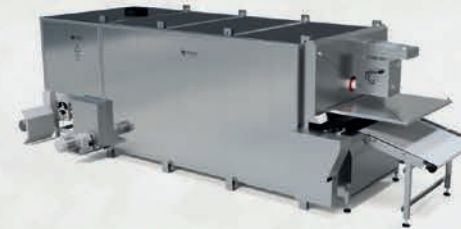
**Flip Flap  
Flattener**



**Counter Stacker  
Machine**



**Bypass**



**Lebanese & Arabic  
Tunnel Oven**



**Pita Chips  
Cutter**



**Damaged Dough  
selector**

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**Dough  
Divider**



**Pizza & Manakish  
Oven**

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**Tortilla  
Press**





# FARHAT

bakery equipment



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