

BIMATIC / LEBANON

Full Automatic Line

Arabic Bread

Industrial Lebanese pita bread production system

SYSTEM OVERVIEW

A fully automatic production line for Arabic and Lebanese bread, engineered for flexible output and consistent high-volume production. The system can be configured as a single, double, triple, quadruple or octa-output line to suit the required product size and capacity.



KEY SPECIFICATIONS

Manufacturer	BIMATIC
Country of Origin	Lebanon
Production Capacity	500-20,000 loaves/hour
Bread Diameter	15-38 cm
Output Options	Single to octa output
Installation Area	Approx. 70-240 m2

FULL LINE COMPOSITION

- 01

Dough Divider
Divides dough accurately into consistent portions.
- 02

Primary Proofer
Provides controlled first-stage fermentation.
- 03

Dough Flattener
Forms proofed dough into uniform flat pieces.
- 04

Final Proofer
Provides secondary fermentation before baking.
- 05

Tunnel Oven
Continuously bakes the formed bread.
- 06

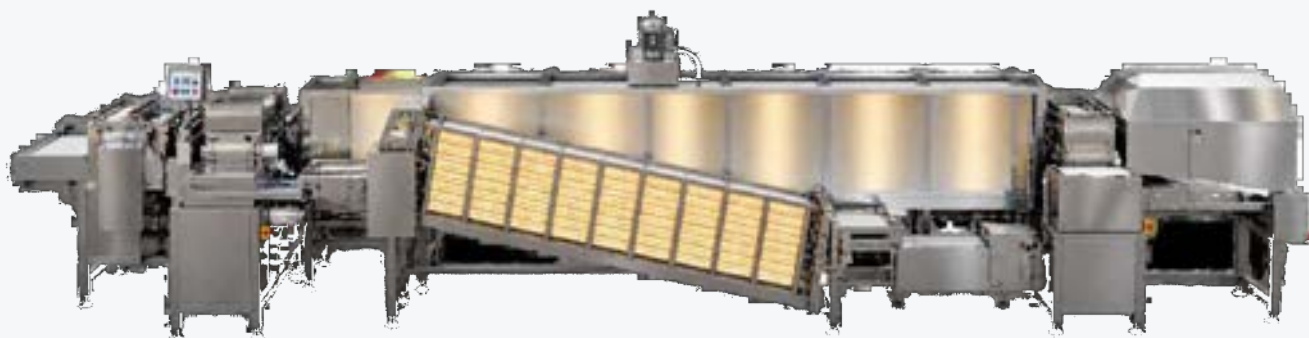
Cooling Conveyor
Cools and transports baked loaves after the oven.

IDEAL APPLICATIONS

Supermarkets, large restaurants, central kitchens and industrial bakeries.

Full Automatic Arabic Bread Line

High-capacity industrial production system - full side view



Full automatic Arabic bread production line - side view

TYPICAL PROCESS FLOW



PLANNING NOTES

- Line output, dimensions and utility requirements depend on the selected configuration.
- Required installation area ranges from approximately 70 to 240 m2.
- Final equipment arrangement must be confirmed against the customer's building and production brief.
- Additional modules can be incorporated according to the required process and packing method.

IMPORTANT

Production figures are nominal and configuration-dependent. Final capacity, utilities, dimensions, layout and included modules must be confirmed in the manufacturer's approved technical offer.