



RATANPAL MACHINES PVT. LTD.

Your Baking Partner

Manufacturer Of All Type Of Bakery Machines





ROTARY RACK OVEN

RATANPAL MACHINE PVT. LTD. Understand needs of a baker & thus we have developed Rack Ovens that are user friendly, fuel efficient and give unsurpassed even flow of heat which results in perfectly baked products every time.

All Rack Ovens are available in two fuel option Gas & Diesel can be delivered fully assembled as well as dismantled as per the customer's preference.



SPECIFICATIONS / स्पेसिफिकेशन

MODEL	RMRO-24	RMRO-36	RMRO-42	RMRO-84	RMRO-120	RMRO-168	RMRO-240	RMRO-320
Dimension (W * L *H)	47" X 65" X 72"	47" X 65" X 90"	47" X 65" X 94"	62" X 89" X 94"	70" X 96" X 94"	84" X 120" X 94"	96" X 132" X 94"	120" X 156" X 94"
No. of Tray	24" (13" X 18") 12" (18" X 26")	34" (13" X 18") 18" (18" X 26")	42" (13" X 18") 21" (18" X 26")	84" (13" X 18") 42" (18" X 26")	120" (13" X 18") 60" (18" X 26")	168" (13" X 18") 84" (18" X 26")	240" (18" X 26") 120" (18" X 26")	320" (18" X 26") 160" (18" X 26")
Weight	700 KG	900 KG	1100 KG	1800 KG	2300 KG	2800 KG	4000 KG	5000 KG
Connected Load	1.5HP	2.5HP	2.5HP	3.5HP	4 HP	5HP	7.5 HP	9 HP
Bread	72 Pc.	120 Pc.	132 Pc.	264 Pc.	352 Pc.	440 Pc.	704 Pcs.	880 Pcs.
Cookies	9 KG	13 KG	15 KG	28 KG	40 KG	60 KG	80 KG	120 KG
Dry Rusk	9	13	15	28	40	60	80	120
Buns	288	408	504	960	1440	1920	2880	3840
Sponge Cake	42 KG	62 KG	72 KG	140 KG	195 KG	290 KG	390 KG	580 KG
Fuel	GAS / DIESEL	GAS / DIESEL	GAS / DIESEL	GAS / DIESEL	GAS / DIESEL	GAS / DIESEL	GAS / DIESEL	GAS / DIESEL

FEATURES

Remarkable even distribution of heat ensures perfectly baked products every time
Unmatched fuel economy.

Special high temperature heat resistant steel used in heat exchanger ensures long life of the oven.

High capacity steam generator ensures even flow of steam throughout baking chamber thus result in better quality and taste of the product with a shiny crust.

Buzzer alarm after every cycle.



DOUGH MOULDER (RMDM)



SPECIFICATION

Total Length 9 Feet Width 41 Inch
Conveyor 24 Inch Wide 2 Hp &
Quarter HP 2 Motors Both Are
Variable Speed With VFD Dough
Capacity 2000 Loaves Per Hour
200 Grm To 900 Grm

SPIRAL MIXTURE (RMSP)

MODELS & SPECIFICATIONS (मॉडल्स एण्ड पॅसिफिकेशन)

MODEL मॉडल	RMSP - 30	RMSP - 50	RMSP - 100
FLOUR CAPACITY सुवा मेवा / आटा	30 kg.	50 kg.	100 kg.
DOUGH CAPACITY गुन्वा हुआ मेवा / आटा	50 Kg.	80 Kg.	150 Kg.
MAX CONN. LOAD SPIRAL (H.P./KW) मेक्स कनेक्टेड लोड स्पाइरल (H.P./KW)	5 HP/1 HP	7.5 HP/2 HP	12.5 HP/3 HP
MAX CONN. LOAD BOWL (H.P./KW) मेक्स कनेक्टेड लोड बाल्टी (H.P./KW)	1.00/0.75	2.00/1.49	3.00/2.24
DIMENSIONS "INCHES" डायमेंशन्स	27" x 41" x 54" (W x D x H)	30" x 38" x 60" (W x D x H)	42" x 54" x 66" (W x D x H)



Dough Sheeter



SPECIFICATIONS / स्पेसिफिकेशन

- Best Dimension : 580x2860mm
- Sheet Width : 600mm
- Sheet Thickness : Max :34mm, Min : 1 mm
- Power : 0.75 kW
- Over all Dimension : 3300x1200x1350mm | LxBxH|
- With Variable Facility :



HIGH SPEED SLICER

- Suitable for bread, cake and rusk
- Noiseless and vibration free operation



MODELS & SPECIFICATIONS

मॉडल्स एण्ड स्पेसिफिकेशन

MODEL	RMBS - 250	RMBS - 550	RMBS - 1800
Food Passage Width	385 mm	385 mm	385 mm to 600 mm
Fppd Passage Height	150 mm	150 mm	200 mm
Slicing Thickness	12 mm	9 / 12 mm	9/12/14/18 mm
Weight	up to 250 loaves / hr	up to 600 loaves / hr	up to 1600 loaves / hr
Power Supply	0.5 HP	0.75 HP	2 HP
Dimensions (mm)	48" x 25" x 42" (l x w x h)	98" x 25" x 52" (l x w x h)	120" x 38" x 60" (l x w x h)



HIGH SPEED & THREE SPEED PLANETRY CAKE MIXTURE

- > User friendly design ensures efficiency, safety, and durability
- > Noiseless operation
- > Permanently lubricated transmission for longer life
- > Hardened alloy gears and shafts for more reliability and power

Standard Accessories
Flat Beater
Wire Whip
Bowl
Power 415 V
Optional Accessories
Spiral Dough Arm
Scraper



capacity (per batch)

Model	Capacity (kg)	Power (HP / kw)	R.P.M.	Dimension (mm)	Weight
RM PCM - 40 L	16 KG	1.5 / 1.10	99.176.320	655 x 60 x 120	180
RM PCM - 60 L	24 KG	2 / 1.5	99.176.320	720 x 63 x 130	240
RM PCM - 90 L	35 KG	5 Hp	140.00	1100X1100X1800	280
RM PCM - 120 L	45 KG	5.5 Hp	140.00	1100X1150X1850	325
RM PCM - 140 L	55 KG	7.5 Hp	140.00	1200X1200X1900	400



HIGH SPEED COOKIES DROPPING MACHINE



SPECIFICATIONS / स्पेसिफिकेशन

Model	Capacity (Kg.)	Power Load (HP)	Tray Size
RMCD - 4 Nozzles	60	3	10"
RMCD - 5 Nozzles	80	3	13"
RMCD - 6 Nozzles	100	3	16"
RMCD - 7 Nozzles	150	4	18"
RMCD - 8 Nozzles	170	4	20"
RMCD - 9 Nozzles	200	4	24"
RMCD - 10 Nozzles	220	4.5	26"
RMCD - 11 Nozzles	250	4.5	28"
RMCD - 12 Nozzles	270	4.5	32"

Gas Deck Oven



SPECIFICATIONS / स्पेसिफिकेशन

Model	Single Deck	Double Deck	Triple Deck
Bread Capacity (Size : 8"x4")	42 Breads per batch	84 Breads per batch	126 Breads per batch
Tray Capacity (Size : 12"x15")	10 Tray per batch	20 Tray per batch	30 Tray per batch
Power requirement	0.3 kW	0.6 kW	0.9 kW
Gas Conversion	300 Gms(+/-10%)	600 Gms(+/-10%)	900 Gms(+/-10%)
Voltage	Single Phase	Single Phase	Single Phase

- ▶ Easy & non-complicated controls.
- ▶ Cost effective operations.
- ▶ Globally abundant fuel - LPG / LNG / CNG.
- ▶ very low floor space utilization - vertically loaded modules.
- ▶ Basic infrastructure needed - single phase power & gas source.
- ▶ Available off the shelf.
- ▶ Compact & elegant design suitable for show kitchens & bakeries alike
- ▶ Wide ranging capacities baking area starting from 2' up to 12' sq. ft.



PROVER

For breads, buns and croissants

- Warm temperature and controlled humidity encourage proving (fermentation) of dough
- Faster and higher rising of dough through increased activity of yeast
- Stainless steel body ensures durability, reliability and low maintenance
- Internal light and large windows make monitoring easy
- Digital humidity controller

MODEL	DIMENSIONS (Inches)	HEATING POWER	NO. OF RACKS	SIZE OF RACKS
RMPC-42R2	77x43x75 (WxLxH)	3 KW/220 V	2	20" x 27" x 66"
RMPC-84R2	97x55x75 (WxLxH)	6 KW/220 V	2	28.5" x 35" x 66"
RMPC-160R2	101x96x94 (WxLxH)	12KW/220 V	2	28.5" x 35" x 80"



HIGH SPEED MIXTURE

- Homogenizes and oxygenates the dough
- Gearbox at the bowl increases strength and power
- Double speed kneading arm motor with programmable timers
- Bowl rotates in both directions
- Shuts down as soon as the guard is lifted
- Rollers guarantee bowl alignment
- Can knead 20% of bowl capacity
- Directly supply of water in to the bowl through the connected water tank ensures hygienic operations
- Illuminates while the dough is mixing.



Model	Flour Capacity	Dough Capacity	Spiral (HP/KW)	Bowl (HP/KW)	Dimensions (Inches)
RMHM-25	25 KG	50 KG	3.00 / 2.24	1.00 / 0.75	27 * 41 * 54 (W*D*H)
RMHM-45	45 KG	80 KG	6.00 / 4.47	2.00 / 1.49	30 * 48 * 60 (W*D*H)
RMHM-90	90 KG	150 KG	10.00 / 7.46	3.00 / 2.24	42 * 54 * 66 (W*D*H)

FLOUR SHIFTER



SPECIFICATIONS / स्पेसिफिकेशन

Heavy duty large capacity flour sifter made of mild steel and painted body. The flour sifter is equipped with 2 motor. One for feeding the flour, one for lifting the flour and third for sieving the flour. The power load is 2 kw. The flour bag directly placed into the lifting hopper and sifted flour can be collected directly in the trolley. The capacity of the flour sifter is 800 kg per hour.

SUGAR GRINDER



SPECIFICATIONS / स्पेसिफिकेशन

Heavy duty sugar grinder with storage tank designed for small and medium bakeries. The sugar grinder can bring up to 30 kg to 100 kg in one hour. There is an inbuilt tank to store the grinded sugar. The machine is fitted with the 5 hp motor for easy and smooth grinding.



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