



Because fine arabic bread  
needs more than technology

## Manakish, Pizza & Pies Semi-automatic machines



اكسترا فور ش.م.م. • Extra Four s.a.r.l.

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➤ **Fork Mixer (SN#EFPM025)**

The machine is made of a free rotational stainless steel (SS) bowl, and a rotating stainless steel fork.

It can mix up to 50 kg of dough, and ensures durability thanks to its well-designed structure.

Its Cast Iron body makes it steady and increases vibration, which by itself increases its life.

A Differential system is the operator of this heavy-duty machine.

It is also equipped with a timer, to regulate and set different times for every mix, based on customer's need.

Outer Dimensions: L1000xW700xH650





### ➤ **Pies Divider** (SN#EFPD002)

The machine is made of a stainless steel (SS) bowl, where dough is placed in. Stainless steel panels, cover its compact and well-designed body. Food-grade aluminum worm and nozzle, to eject the dough in the smoothest way possible.

Proximity sensor, easily adjustable, to regulate the dough weight and size required to cut based on customer's need.

A safety cover for the cutting system, equipped with a transparent panel to safely monitor the cutting procedure.

Heavy duty wheels with braking system, for ease of placement of this machine.

Cutting weight range from 30 to 250 grams

Outer Dimensions: L850xW800XH1250





➤ **Pies Sheeter (SN#EFPF03)**

**STANDALONE TYPE**

This Pies Sheeter is what every baker needs.

It can flatten all kinds of desired dough rounds, up to 400mm in diameter.

Stainless steel covers and panels cover its robust and Hard Chrome coated flattening cylinders. These cylinders are precisely engineered to treat gently and smoothly the sheeted dough.

A German made ½ inches chain drive these cylinders that guarantees a minimum operational period of 15 years for this machine.

Finely designed scrappers are installed.

A food-grade belt, receive the dough rounds from the cylinders.

Single phase or Three phases motor can be installed based on customer's request.

Outer Dimensions: L1500xW750xH900





➤ **Pies Sheeter (SN#EFPF03T)**

**TABLE TOP TYPE**

This Pies Sheeter is what every baker needs.

It can flatten all kinds of desired dough rounds, up to 400mm in diameter.

Stainless steel covers and panels cover its robust and Hard Chrome coated flattening cylinders. These cylinders are precisely engineered to treat gently and smoothly the sheeted dough.

A German made ½ inches chain drive these cylinders that guarantees a minimum operational period of 15 years for this machine.

Finely designed scrappers are installed.

A food-grade belt, receive the dough rounds from the cylinders.

Single phase or Three phases motor can be installed based on customer's request.

Outer Dimensions: L900xW600xH700





➤ **Pies Oven** (SN#EFPO130)

Tunnel Shaped Oven with Heat Brick construction.

Basalt floor tiling of thickness 50mm that ensures the perfect crust for the baked products. (Pies, Manakish, Pizza, Fatayer etc.)

Under these tiles, comes a 150mm thick, insulation layer that contains the heat. This phenomenon is very economical, as it reduces Gas consumption, the thing that is also provided by the three insulation layers that cover its brick tunnel.

The front face of this oven contains a double layer insulation, to prevent heat conduction to the baker's face.

A Mild steel or Stainless Steel structure and covers can be made for this Oven, depending on customer's demand.

Gas valves and tubes/burners certify an impeccable flame with no black smoke.

A hood is installed on this oven to drive the excess heat coming out of the oven to the exhaust/chimney.

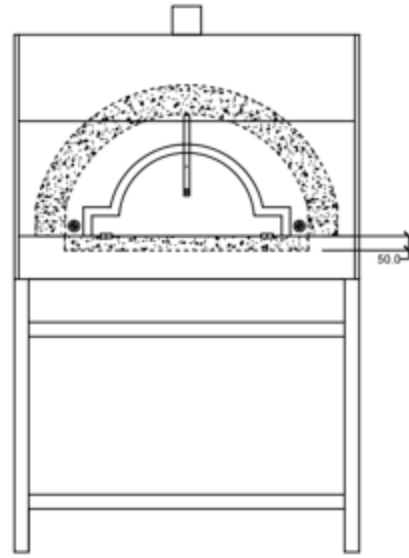
Standard Outer Dimensions: L1300xW1300X2100





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Front View



**NOTE: Multiple shapes, sizes and decorations for the Oven are available on request.**

**Quick Samples below: (prices upon request)**



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➤ **Peels and Wooden plates (SN#EFPW)**

**Wooden Peel to insert dough and Pies inside the Oven.**

**Hardened steel Peel to remove the baked products.**

**Wooden plates for fermentation**

