

HULM AL SAHRA ELECT. DEVICES TR. LTD.

PRODUCTS



SUCCESS PROMOTING TECHNOLOGIES

Hulm Al Sahra Elect. Devices Tr. Ltd. was established in Sharjah city as a trading company.

The main types of activities of our company are:

- Development, production and distribution of industrial products for bakery industry
- Modernization of control systems of equipment for bakery industry
- Development and turnkey equipment supply for bakery production workshops.

Loyalty and flexibility of marketing policy, advanced management strategies, flexible organization structure and professionalism of specialists of our technical departments allow us to meet specific requirements of our clients concerning parameters of our products, increase company marketability and dynamically respond to requirements of UAE and world market.





KHPE-750 bakery oven

The KHPE-750 bakery oven is designed for baking a wide range of wheat bread, rye-wheat molded and hearth, bakery products, flour confectionery, prosthira, cakes, for cooking (heat treatment) meat, fish, vegetable and other dishes. A uniform thermal field is created in the baking chamber of the CPE oven, which ensures uniform heat treatment of products or uniform baking in a stationary air environment. Due to the simplicity of design and versatility, the HPE oven has found wide application: as the main equipment for bakeries of small and medium capacity, in confectionery shops and sites, at catering enterprises.

Features:

- * Three autonomous baking chambers, with separate heating of the hearth and the vault.
- * Steam humidification of the air environment in baking chambers.
- * The oven is equipped with glass doors to monitor the baking process.
- * Setting the temperature of the hearth and the vault of each baking chamber and the baking time is done from the control panel.
- * The temperature is maintained automatically.
- * At the end of baking, a sound and light alarm is issued.

Characteristics:

- Baking area, m ²	1,932
- Type of current	Variable Current frequency
	50 Hz
- Temperature setting range in the baking chamber, °C	50-280
- Heating time of the oven to a temperature of 280 °C, min	no more than 50



Convection oven AB6QM

The AB6QM convection oven is designed for baking or heating confectionery and bakery products, ready meals, frozen or pre-seasoned dough blanks in a rack at catering and retail establishments. The camera is illuminated by a halogen lamp. The camera is easy to clean thanks to the rounded corners. The case is made of stainless steel, the door is made of double tempered glass. A motor with an enlarged crankshaft and a longer service life. Deep tank that prevents overflow of water. Automatic change of the direction of rotation of the fans (reverse). Chamber with improved air circulation. High-performance fan. Switch of fan operation modes.

Characteristics:

Type	convection oven
Maximum operating temperature	285 °C
Minimum operating temperature	30 °C
The number of levels	6 pcs.
Distance between levels	80 mm
Baking tray size	600x400 mm
Type of heating	electric
Supply voltage	380/400V



Fermenter FT-40

The fermenter FT-40 is designed for use in semi-industrial production. The structure is made of high-quality austenitic stainless steel AISI 304.

Areas of application:

- Facilitates the production of bread, which is always homogeneous in its structure and flavor
- Fermentation of starter cultures

Features:

- A touch control panel with a TFT screen monitors and adjusts the configuration of mixing, fermentation and preservation cycles
- Refrigeration unit in the back of the machine
- 2 drain taps
- Upper opening for draining the useful volume of the starter
- Lower opening for complete emptying of the tank
- The sealed lid prevents oxygen access, allowing anaerobic conditions to be maintained
- 4 wheels, 2 of which with stoppers

Additional features:

Volume:	Total: 80 l
	Useful: 40 l
	Maternal starter culture: 12 l
Refrigerant:	R404a
Noise level:	below 75 dB(A)



Dough filling machine for loaves F4

The F4 dough filling machine is used to give the final shape to the dough preparations for their subsequent baking, working it out to create a surface film and obtain uniform porosity of the crumb due to the distribution of gases in a piece of dough. This is a traditional machine that is used in small bread production lines. The dough-filling machine is equipped with 4 rolling rolls, a twisting cloth and a baton-forming cloth, which allows you to get smooth workpieces at the output. The F4 machine can be used both in small bakeries with a low degree of automation of production, and in large productions as part of a line for the production of loaves or small-piece products.

The main advantages of the test machine F4:

- Reliability of the design, ease of operation.
- It can be completed with additional baton-forming cloths.
- The possibility of installing a loaf slicing station (for the production of bread sticks).
- Mechanical adjustment allows you to accurately set the required thickness of the workpiece.
- Optimized for installation in a loaf production line.
- Mounted on transport rollers.

Additional characteristics:

Weight of workpieces, gr.	100 - 3000
The length of the rolling rolls, mm.	250 and 500
The useful width of the conveyor belt (max. length of the workpiece), mm.	- 600

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