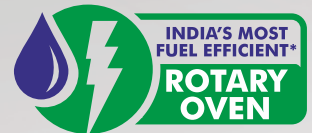




We are the

SOLUTION

for a Perfect Baking Process in Bakery Industry



KONARK[®]
BAKERS PRIDE
OVENS & BAKERY MACHINES



Konark Ovens & Bakery Machines has been at the forefront of engineering and manufacturing cutting-edge industrial ovens, rotary ovens, and bakery machines since 1997. Our long-standing relationships with returning customers are a testament to our success in delivering innovative solutions, both in India and across the globe. With our team of experts leveraging extensive industry knowledge, we also provide customized solutions for food & bakery production companies that supply bakery goods and snacks to retail grocery chains, food service outlets, and state food supply chains.

Whether you are a large, medium or start-up company producing wholesale bakery products or snacks for end consumers, we offer the technology, equipment, and expertise you need to create high-quality products.

At Konark Ovens & Bakery Machines, we are committed to delivering the capacity, consistency, performance, and convenience necessary for producing a wide range of items such as bread, khari, rusk, cookies, biscuits, puffs, patties, burgers, cakes, pizza bases, cream rolls, etc. Our mission is to continuously improve your productivity while reducing costs. In addition to our core baking equipment, we design and manufacture spiral mixers, proofing chambers, and other essential bakery machinery, while also trading in a diverse range of bakery equipment. Our commitment to innovation ensures that our solutions will help you produce superior products faster and with better margins.

Our service doesn't stop at delivering quality equipment. We also provide installation and integration of new equipment with your existing systems. If you need older equipment refurbished, rebuilt, or re-manufactured, our specialized department is equipped to handle that too. Plus, we offer comprehensive service support to keep your machines running smoothly. When it comes to food processing and bakery production equipment, think Konark Ovens & Bakery Machines "We are the Solution a for Perfect Baking Process for Bakery Industries."





Konark Ovens & Bakery Machines has extensive manufacturing capabilities which are rooted in precision engineering, cutting-edge technology, and a commitment to delivering high-performance solutions for bakery and food production companies:

Comprehensive Product Line:

Konark manufactures rotary ovens, dough handling equipment, proofing chambers, and custom automated baking lines tailored for large, medium, and startup production.

Advanced Technology & Automation:

Machines feature PLC control systems, energy-efficient designs, and customized solutions for specific production needs.

Material & Durability:

Built with food-grade stainless steel for durability, hygiene, and long service life, designed to withstand high temperatures and frequent use.

Customization & Flexibility:

Tailor-made solutions with scalable options to match growing production demands.

Quality Control & Certifications:

ISO 9001-2015 certified, with stringent testing and CE compliance for international markets.

Innovation & R&D:

Continuous investments in energy-efficient and automation technologies to enhance product quality and production efficiency.

Manufacturing Facility:

State-of-the-art equipment for precision manufacturing, ensuring consistent quality.

Service & Support:

Konark offers comprehensive services including installation, maintenance, refurbishment, and a robust spare parts network for ongoing support. Additionally, we provide baking training to ensure your team can efficiently operate the equipment and optimize production.

Global Reach:

Import & Export to several countries with custom packaging and shipping solutions.



Convection Ovens

Konark Convection Ovens deliver high-quality baked goods with perfect results, thanks to their advanced heat distribution system that ensures even baking. These ovens not only guarantee superior product quality but also embody modern production standards. Built with premium stainless steel, they offer durability and can handle long hours of operation. Their eco-friendly design minimizes fuel consumption, benefiting both the environment and businesses.

Ideal for baking a variety of pastries and bread, these ovens cater to bakeries, cafes, restaurants, and hotels. What sets them apart is their powerful heat circulation support, enabling the baking of heavy, dense bread with ease. Konark Convection Ovens are perfect for use at point-of-sale locations, combining sleek design, efficient performance, safe storage, and excellent after-sales support.



Model KE 7

7 Tray - Size 13" x 18"
Electrically Heated (3 Unit/Hr)
3 Kw /1 Phase
Cookies 5 to 6 Kg/hr.
Overall Dimensions
2".6" W x 3'3" D X 3'.10" H

Model KG 6

6 Tray - Size 15" x 18"
Gas Fired (450 gm /Hr)
0.5 Kw /1 Phase
Cookies 5 to 6 Kg/hr.
Overall Dimensions
2".10" W x 3'4" D X 3'.10" H



Model KE 8

8 Tray - Size 18" x 24"
Electrically Heated (6 Unit/Hr)
7.5 Kw+0.75 Kw Motor / 3 Phase
Cookies 15 to 18 Kg/hr.
Overall Dimensions
3".1" W x 4' D X 4'.10" H

Model KG 8

8 Tray - Size 18" x 24"
Gas Fired(550 gm /Hr)
0.75 Kw /1 Phase
Cookies 15 to 18 Kg/hr.
Overall Dimensions
3".1" W x 4' D X 4'.10" H



Model KE 10

10 Tray - Size 18" x 24"
Electrically Heated (7.5Unit/Hr)
9 Kw Motor / 3 Phase
Cookies 18 to 23 Kg/hr.
Overall Dimensions
3".1" W x 4' D X 4'.10" H

Model KG 10

10 Tray - Size 18" x 24"
Gas Fired(600 gm /Hr)
0.75 Kw /1 Phase
Cookies 18 to 20 Kg/hr.
Overall Dimensions
3".1" W x 4' D X 4'.10" H



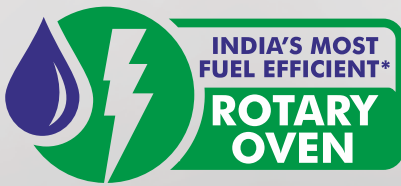
Rotary Ovens

Konark Rotary Ovens are designed to provide consistent, high-quality baking results across all trays, regardless of the product type. The innovative heat exchanger, crafted from high-temperature resistant refractory steel, ensures maximum thermal efficiency. This advanced design enables even heat distribution, allowing for perfect baking while minimizing energy consumption.

The air circulation and rack rotation systems are strategically placed outside the oven for easy access, simplifying all maintenance and service operations. This thoughtful engineering reduces downtime and ensures the oven remains in optimal working condition, even during heavy usage. The robust stainless steel construction of both the outer body and the internal baking chamber ensures durability, hygiene, and long-lasting performance, making the ovens ideal for industrial-scale baking.

Konark Rotary Ovens are equipped with the latest Diesel, Gas Fired and Electrically Heated technologies, offering flexibility to meet diverse production needs. These ovens are specifically designed to handle continuous baking operations, providing precise temperature control and reliable results with every batch. Their ability to maintain consistent baking conditions over long periods makes them perfect for large-scale production, allowing businesses to increase efficiency without compromising on quality. With their exceptional fuel efficiency and high performance, Konark Rotary Ovens are an ideal choice for bakeries, hotels, and industrial food production units, offering a seamless combination of energy savings, reliability, and premium baking outcomes.

Single Rack Models



Model K- 42

Tray Size 15" x 18" Power - 1.5 HP - 1 Phase / 3 Phase
Overall Dimensions - 3'.3" W x 4'.7" D x 4'.10" H

Product	Weight	Production/Batch	Step
Bread	200/400 gm	42/42 Nos	7
Rusk		9 Kg	10
Ladi Pav	35 gm - 4 x 3	20 Nos	10
Buns	45 gm	144 Nos	12
Biscuit	10 gm	4 Kg	12
Khari		3 Kg	12

Model K- 64



Tray Size 18" x 18" Power - 2.0 HP - 1 Phase / 3 Phase
Overall Dimensions - 4'.0" W x 7'.0" D x 5'.8" H

Product	Weight	Production/Batch	Step
Bread	200/400 gm	64/48 Nos	8
Rusk		12 Kg	14
Ladi Pav	35 gm - 4 x 3	28 Nos	14
Buns	45 gm	288 Nos	18
Biscuit	10 gm	9 Kg	18
Khari		6 Kg	18

Model K- 72



Tray Size 18" x 18" Power - 2.0 HP - 1 Phase / 3 Phase
Overall Dimensions - 4'.0" W x 7'.0" D x 6'.0" H

Product	Weight	Production/Batch	Step
Bread	200/400 gm	72/54 Nos	9
Rusk	35 gm - 4 x 3	12Kg	14
Ladi Pav	45 gm	28 Nos	14
Buns	10 gm	288 Nos	18
Biscuit		9Kg	18
Khari		6Kg	18

Single Rack Models

Model K- 80



Tray Size 18" x 24" Power - 2.5 HP - 1 Phase / 3 Phase
Overall Dimensions - 4'.0" W x 7'.3" D x 6'.3" H

Product	Weight	Production/Batch	Step
Bread	200/400 gm	80/60 Nos	10
Rusk		24 Kg	15
Ladi Pav	35 gm - 4 x 3	60 Nos	15
Buns	45 gm	432 Nos	18
Biscuit	10 gm	12 Kg	18
Khari		8 Kg	18

Model K- 120



Tray Size 18" x 27" Power - 2.5 HP - 1 Phase / 3 Phase
Overall Dimensions - 5'.0" W x 7'.6" D x 6'.3" H

Product	Weight	Production/Batch	Step
Bread	200/400 gm	120/90 Nos	10
Rusk		27 Kg	15
Ladi Pav	35 gm - 4 x 3	60 Nos	15
Buns	45 gm	504 Nos	18
Biscuit	10 gm	14 Kg	18
Khari		10 Kg	18

Model K- 144



Tray Size 18" x 27" Power - 2.5 HP - 1 Phase / 3 Phase
Overall Dimensions 5'.0" W x 7'.6" D x 7'.3" H

Product	Weight	Production/Batch	Step
Bread	200/400 gm	144/108 Nos	12
Rusk		27 Kg	15
Ladi Pav	35 gm - 4 x 3	60 Nos	15
Buns	45 gm	504 Nos	18
Biscuit	10 gm	14Kg	18
Khari		10Kg	18

Model K- 168



Tray Size 18" x 27" Power - 2.5 HP - 3 Phase
Overall Dimensions - 5'.0" W x 7'.6"D x 7'.9" H

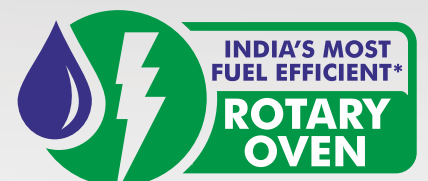
Product	Weight	Production/Batch	Step
Bread	200/400 gm	168/126 Nos	14
Rusk		32 Kg	18
Ladi Pav	35 gm - 4 x 3	72 Nos	18
Buns	45 gm	616 Nos	22
Biscuit	10 gm	17 Kg	22
Khari		12 Kg	22

Model K- 252



Tray Size 16" x 24" Power - 2.5 HP - 3 Phase
Overall Dimensions - 5'.2" W x 10'D x 8' H

Product	Weight	Production/Batch	Step
Bread	200/400 gm	252/168 Nos	14
Rusk		43 Kg	18
Ladi Pav	35 gm - 4 x 3	108 Nos	18
Buns	45 gm	924 Nos	22
Biscuit	10 gm	26 Kg	22
Khari		18 Kg	22



Double Rack Models

Model K- 288



Tray Size 18" x 27" Power - 3.5 HP - 3 Phase
Overall Dimensions - 6'6" W x 8'6" D x 7'3" H

Product	Weight	Production/Batch	Step
Bread	200/400 gm	288/216 Nos	12x2T
Rusk		54 Kg	15x2T
Ladi Pav	35 gm - 4 x 3	120 Nos	15x2T
Buns	45 gm	1008 Nos	18x2T
Biscuit	10 gm	28 Kg	18x2T
Khari		20 Kg	18x2T

Model K- 336



Tray Size 18" x 27" Power - 2.5 HP - 3 Phase
Overall Dimensions - 6'6" W x 8'6" D x 7'9" H

Product	Weight	Production/Batch	Step
Bread	200/400 gm	336/252 Nos	14x2T
Rusk		64 Kg	18x2T
Ladi Pav	35 gm - 4 x 3	144 Nos	18x2T
Buns	45 gm	1232 Nos	22x2T
Biscuit	10 gm	34 Kg	22x2T
Khari		24 Kg	22x2T

Model K- 448



Tray Size 18" x 18" (2 Nos) Power - 3.5 HP - 3 Phase
Overall Dimensions - 7'0" W x 9'0" D x 7'10" H

Product	Weight	Production/Batch	Step
Bread	200/400 gm	448/336 Nos	14x2T
Rusk		81 Kg	18x2T
Ladi Pav	35 gm - 4 x 3	216 Nos	18x2T
Buns	45 gm	1584 Nos	22x2T
Biscuit	10 gm	43 Kg	22x2T
Khari		32 Kg	22x2T

Four Rack Model

Model K- 672



Tray Size 18" x 27" Power - 3.5 HP - 3 Phase
Overall Dimensions - 9'8"W x 7'6" D x 7'8" H

Product	Weight	Production/Batch	Step
Bread	200/400 gm	672/504 Nos	14x4T
Rusk		128Kg	18x4T
Ladi Pav	35 gm - 4 x 3	288 Nos	18x4T
Buns	45 gm	2464 Nos	22x4T
Biscuit	10 gm	68Kg	22x4T
Khari		48Kg	22x4T

Eco / Solar Rotary Oven

The **Konark Eco Rotary Rack Oven** features exceptional heat distribution, ensuring uniform baking results while operating at high production levels. Designed to utilize solar energy, it incorporates well-engineered heat exchanger that provide consistent heat circulation, leading to lower energy consumption and efficient baking.

Constructed from special heat-resistant stainless steel that withstands temperatures exceeding 500 degrees Celsius, the burning chamber ensures durability and safety. The innovative plate-tube system generates high-quality steam, which is effectively distributed to each pan, enhancing the baking process for a variety of products.

Additionally, the Konark Eco Rotary Rack Oven is designed with a side burner, making it ideal for long, narrow spaces in bakeries or production facilities. The oven's capacity varies depending on the height, weight, and baking time of the products, offering flexibility to accommodate different baking needs while maintaining optimal performance.

Tomorrow's competitive advantage begins with your decision today

Wood Fired Rotary Oven

The wood-fired oven from Konark Ovens & Bakery Machines has been expertly reimaged for the 21st century, integrating traditional craftsmanship with modern technology. This innovative oven meets the principles of the Indian bakery trade while satisfying the needs of contemporary artisan bakers.

With its advanced heating chamber, the oven delivers outstanding environmental performance, resulting in significant energy savings and low emissions. A specially adapted traditional blower enhances efficiency by eliminating the need for a circulation fan during both heating and baking.

Each unit is equipped with a central control unit for straightforward monitoring and management. Available in various configurations, Konark ensures that whichever model you choose, you will receive robust, professional oven technology optimized for exceptional baking results.

eco+



CLEAN ENERGY FOR A PURE WORLD

#cleanenergy



ZERO FUEL
COST



ZERO EMISSION
RENEWABLE ENERGY



RELIABLE
LOW MAINTENANCE COST



Deck Ovens

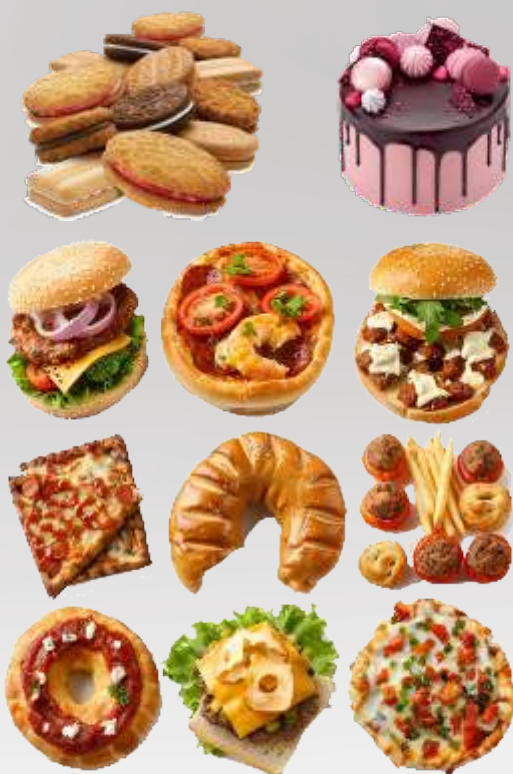
Konark Deck Ovens are meticulously engineered to fulfill the essential requirement of delivering superior baking results while ensuring long-lasting value for food service professionals. These ovens come with a variety of features and configurations tailored to meet the diverse needs of the culinary industry. With user-friendly, intuitive controls, operators can easily adjust settings for optimal baking performance. The strategic placement of burners at both the top and bottom of the oven ensures even heat distribution, which is crucial for achieving perfectly baked products every time. This design allows for versatile baking options, whether you're preparing artisanal bread, delicate pastries, or other baked goods. Built with durable materials, Konark Deck Ovens are made to withstand the rigors of a busy kitchen environment. Their robust construction not only enhances longevity but also simplifies maintenance, making them a reliable choice for professional bakers.

In addition to excellent performance, these ovens are designed for energy efficiency, helping businesses reduce operational costs while maintaining high-quality output. With customizable configurations available, including different sizes and options for steam injection, Konark Deck Ovens provide the flexibility needed to meet specific baking requirements.

Model	Width	Depth	Height	Stand Height	Cake Production Capacity	GAS Heated Fuel Consumption
4 Tray	4'.2"	3'.0"	2'.0"	2'.0"	6" Base 16 Nos	250 gm / Hrs (+ -25gm)
6 Tray	4'.8"	3'.3"	2'.0"	2'.0"	6" Base 24 Nos	280 gm / Hrs (+ -25gm)
8 Tray	5'.8"	3'.3"	2'.0"	2'.0"	6" Base 32 Nos	300 gm / Hrs (+ -25gm)
10 Tray	6'.8"	3'.3"	2'.0"	2'.0"	6" Base 40 Nos	300 gm / Hrs (+ -25gm)

Technical Features:

- Power - Single Phase
- Runs on 1Kw invertor
- Tray Size - 12" x 15" or 13" x 18"
- Maximum Temperature - 300 Deg. Celcius



Imported Deck Ovens

Konark Imported Deck Ovens are high-quality baking solutions that combine advanced technology with superior craftsmanship, catering to the needs of professional bakers and food service establishments. These ovens are known for their exceptional performance, durability, and innovative features that enhance the baking process.

Technical Features:

Precision Baking: Advanced temperature controls ensure even baking for various products, including bread and pastries.

Durable Construction: Made from high-grade stainless steel, these ovens are built to withstand demanding kitchen environments.

User-Friendly Controls: Intuitive interfaces allow for easy adjustments to temperatures and timers.

Energy Efficiency: Many models feature energy-saving technologies, reducing operational costs.

Versatility: Customizable options, such as steam injection and multiple baking decks, cater to diverse production needs.

Enhanced Performance: High-quality heating elements and airflow systems provide superior baking results.



(1 Deck 1 Tray Oven)



(1 Deck 2 Tray Oven)



(1 Deck 3 Tray Oven)



(2 Deck 4 Tray Oven)



(3 Deck 6 Tray Oven)



(3 Deck 9 Tray Oven)

Planetary Mixer

The Konark Planetary Mixer is a robust, high-performance machine engineered to meet the rigorous demands of industrial kitchens, bakeries, and large-scale food production facilities. It excels in handling large volumes of thick dough and delicate mixtures alike, ensuring consistent results while maintaining durability and reliability for heavy-duty operations.

Technical Features:

Powerful Motor: Delivers high torque, perfect for heavy dough like bread and pizza.

Versatile Use: Mixes dough, creams, sauces, and more, making it ideal for bakeries and food manufacturers.

Variable Speeds: Adjustable settings ensure proper mixing for different textures and consistencies.

Stainless Steel Construction: Durable and hygienic, with a removable bowl for easy cleaning.

Planetary Motion: Ensures even mixing across all ingredients. The heavy-duty planetary mixer is designed for easy maintenance, with accessible components that simplify cleaning and reduce downtime between batches.



Spiral Mixer

The Konark Spiral Mixer is a powerful and versatile machine specifically engineered for mixing various types of dough and ingredients, including powder balls, crisp mixtures, and formulations containing up to 75% water. Its innovative design allows for efficient and effective mixing, making it an indispensable tool in bakeries and food production facilities.



Technical Features:

- Stainless Steel bowl
- Bowl Safety Guard
- Stainless steel kneading spiral
- At different speed levels it ensures the consistency of the kneading gently and develops the proper gluten structure.
- Electro mechanical control panel.
- Control panel at front for easy operation with switch gear & DTC.
- Easy to maintenance and clean.

Model Name	Dry Flour Capacity	Dough Capacity	Connected Load	Speed Level
KM 20	20 Kg	34 Kg	2.5 HP ϕ 1/3	Single Speed / Dual Speed
KM 30	30 Kg	51 Kg	4 HP ϕ 1/3	Single Speed / Dual Speed
KM 40	40 Kg	68 Kg	6 HP ϕ 3	Dual Speed
KM 50	50 Kg	85 Kg	6 HP ϕ 3	Dual Speed
KM 60	60 Kg	102 Kg	9 HP ϕ 3	Dual Speed
KM 80	80 Kg	136 Kg	9 HP ϕ 3	Dual Speed
KM 100	100 Kg	160 Kg	15 HP ϕ 3	Dual Speed

*Approx Dough Capacity



Cookies Depositor Machine



Konark Cookies Depositor & Wire-Cut Machines are used particularly for small, medium and large-sized companies and it is able to satisfy the needs of the bakery industry.

It is a dropping, modular and fitted machine with easy use, able to satisfy the needs and the productive necessities of the client. Thanks to the inclusion of a few parameters into the control panel, you can have the data about each production included and stored on it; all you have to do is select it through the name assigned to your recipe and the machine will work automatically. Moreover, it is possible to modify the parameters during the dosing phase without modifying the original settings of the recipe itself. This was planned because the dough and its density can change so, for example, the speed of the rotation of the nozzle, the speed of rollers and the conveyor belt will be increased or decreased.



Cookies Wirecut Machine (4 Nozzle)



Cookies Wirecut Machine PLC Control
(6 Nozzle)



Cookies Dropping Machine
(5 / 7 Nozzle)

Dough Moulder Machine

The Konark Bakery Dough Moulder is a high-performance solution designed to streamline the dough shaping process, ensuring consistency, precision, and efficiency for bakeries of all sizes. With its advanced design, the Konark Dough Moulder delivers exceptional performance, allowing bakeries to produce uniform, high-quality products quickly and efficiently.



Technical Features:

Adjustable Rollers: Customize dough thickness and shape for a variety of products like bread loaves, baguettes, and rolls.

Uniform Moulding: Ensures evenly shaped dough for improved product appearance and consistent baking

High-Speed Performance: Processes large batches quickly, boosting productivity in high-demand environments.

Stainless Steel Build: Durable and hygienic, easy to clean, and built to meet food safety standards.

Compact & Efficient Design: Space-saving yet powerful, suitable for any size bakery operation.

User-Friendly Controls: Intuitive controls make it easy to operate, even for less experienced staff.



High Speed Bread Slicer Machine

The Konark High Speed Bread Slicer Machine is designed to deliver precise, uniform slicing for bakeries, restaurants, and commercial kitchens. Built with high-quality stainless steel, it ensures durability, hygiene, and easy cleaning. The Konark High Speed Bread Slicer Machine helps streamline bread preparation, delivering perfect slices while saving time and effort.

Technical Features:

Consistent Slicing: Produces evenly sliced bread, enhancing presentation and customer satisfaction.

Adjustable Thickness: Allows customization of slice thickness to meet specific customer requirements.

High-Speed Operation: Processes large quantities of bread quickly, improving efficiency in high-demand environments.

Safety Features: Equipped with safety guards and easy-to-operate controls to ensure user protection during operation.

Compact Design: Space-saving and ideal for bakeries of any size.



Konark Dough Sheeter



Konark Dough Sheeters are reliable, sturdy, and efficient machines designed to simplify dough rolling and preparation. Built for ease of use and durability, these sheeters comply with international safety standards, making them ideal for bakeries, restaurants, hotels, and confectioners. The range includes models suited for various needs, from compact machines for smaller operations to larger, heavy-duty models for high-volume production. Konark Dough Sheeters are designed to meet the highest demands, ensuring consistent results with every use.



Proofing Chamber

The Konark Proofing Chambers are available in various sizes to meet customer requirements, fully constructed from durable stainless steel. Equipped with a Temperature and Humidity Controller, they create the perfect warm and humid environment for proofing bread and other baked goods at precise temperatures. These chambers not only ensure consistent results but also reduce production costs, save time, and enhance product quality, making them essential for efficient and high-quality baking operations.



Packing Machine

The Konark Packing Machine is engineered for efficiency and versatility, making it an essential component in modern bakeries and food production facilities. Its robust design and advanced features cater to various baked goods, from loaves of bread to pastries, ensuring optimal freshness and visual appeal. With its combination of speed, versatility, and reliability, the Konark Packing Machine enhances the overall efficiency of the packaging process, helping businesses maintain high standards of quality and presentation while meeting customer demands.

Technical Features:

Versatile Packaging Options: Capable of handling different types of packaging materials and styles, including bags, boxes, and wraps, to suit various products.

High-Speed Operation: Optimized for fast and efficient packaging, significantly reducing labor time and increasing productivity.

User-Friendly Controls: Intuitive interface for easy operation and quick adjustments, making it accessible for operators of all skill levels.

Durable Construction: Built with high-quality materials for longevity and reliability, suitable for continuous use in busy bakeries and production lines.

Precision and Consistency: Ensures accurate and consistent packaging, maintaining product quality and presentation.



Manual Packing Machine



Continuous Band Sealer
Machine (Horizontal)



Continuous Band Sealer
Machine (Vertical)



Flow Wrap
Packing Machine



Automatic
Packing Machine

Other Products



Flour Sifting Machine



Volumetric Dough Divider



Conical Rounder



Dough Moulder



Dough Sheeter



Planetary Mixer



Heavy Duty Bread Slicer



Bread Slicer



Planetary Mixer VFD



Imported Spiral Mixer



Bun Divider



Cookies Dropping Machine



Display Counter



Hot Case



Bread Slicer



Dough Kneading Machine (Bangadi Mixer)



Cream Filling Machine



Cake Icing Machine

Authorised Dealer





At Konark Ovens & Bakery Machines, we are dedicated to empowering your culinary creations with our innovative baking solutions. Our state-of-the-art ovens and equipment are designed to ensure precision, quality, and efficiency. Together, let's elevate the art of baking and create extraordinary flavors.



Konark Baking & Training Institute for Bakers is a dedicated learning center designed to shape skilled professionals for the baking and food production industry. Backed by decades of expertise from Konark Ovens & Bakery Machines, the institute offers hands-on training in baking techniques, equipment handling, and production processes. With industry-focused courses, practical workshops, and expert guidance, Konark Training Institute empowers aspiring bakers to master the art and science of baking and build successful careers in the food industry.

SALIENT FEATURES

- Ovens constructed entirely in Stainless Steel and Branded Electric Switch gears.
- Specially Designed Heat Exchanger ensures high efficiency and longer life.
- Fully Automatic imported burner with perfect combustion system.
- Entire wiring is done as per international standards with R. Y. B. coding and marking.
- Uniform Hot air circulation makes excellent baking.
- Rotary Rack System by means of high quality reduction gear box.
- Homogenous steam generation during the process.
- Minimum heat loss due to high quality insulation.
- Prompt for delivery, after sales services and easily available spares.
- Our goal is to provide bakers with innovative technologies, sturdy dependable equipment and value added services to enhance their business.
- Complete training, customer satisfaction and prompt for delivery and after sales service is the main objective of the company.
- One year free service.
- One year Warranty (without electric & electronic parts).
- Dedicated team of technicians for door step service.
- Also dedicated team of tele service executives, who support round the clock on mobile phone.
- Complete wiring diagram and instructions manual will be provided.
- **Complete Bakery Project Guidance.**

Our Branch:
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Ahilyanagar
Kurnool (A.P)



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