



FARHAT

bakery equipment

Making ultimate bakery Machines





History

From his humble roots as a pita baker in 1978, Mr. Mahmoud FARHAT began his ascent to one of world's leading pita machines manufacturer when he started to built his own automatic line.

At that time, the 100 sq-m facility besides his bakery was enough to make him design, manufacture, test and sell machines to his local pita bakers.

In 1982, and after the increasing demand on his machines, Mr. Farhat decided to start his own manufacturing company "FARHAT Bakery equipment".

From that moment the company took on an original aspect, specializing in the construction of highly automated, custom built, Arabic & pita bread making plants, breadsticks grissini machines, and pancake depositor.



Mission

For FARHAT, improving the pita baking process is a passion. This is the main heart which drives our development. Our philosophy is to give birth to new ideas in flatbread manufacturing process and transform them into product that meets the baker dream. Simplifying the customer bread manufacturing and reducing the production cost enhances us daily to work harder and solve many unsolved matters, Thus making FARHAT as a partner in the development of the clients' business.

Whatever your baking requirements, count on the name that the bakery industry's leader have chosen for many decades, because no one know more about pita than we do.

Objectives

Best support, quality & after sale services

Acknowledgment of our clients needs to meet and exceed their expectations

Keeping our manufactured machines up-to-date with the latest technologies and trends

Establishing confidence with all our clients by guiding them in every step of their professional path

Reliability in meeting deadlines and deliverables

Yield sales to our customers through our state of the art production lines

Farhat Today

With over than 30 years of experience in this sector, FARHAT is now a leader on the national and international scene, where it operates as a serious and meticulous partner at the complete disposal of anyone who wishes to give his bread manufacturing a modern shape, and from one machine to a complete lines FARHAT engineers have the experience to make the baker project the most efficient and economical in the market.

With its wide variety of flatbread production lines, FARHAT today can supply all bread industry: beginning from the supply of singular machines up to semi-automatic and automatic plants for small, medium and big bakery and pita factories. Every request is carefully analyzed to guarantee the best service to our customers.

With the constant attention to the safety and FDA norms FARHAT managed to attain TUV certification in 2007.

FARHAT today has variety of machines that can be divided into 4 sections:

- Machines for Arabic, flatbread & pita bread
- Machines for Grissini breadsticks
- Equipments & ovens for Manakish & pizza pies
- Depositors & machineries for Arabian sweets.

Machines for Pita, flatbread

& Arabic bread production

At the heart of every FARHAT pita bread line is our commitment to providing the highest quality materials, most efficient equipment and low running cost production.

FARHAT pita & Arabic bread lines can be supplied with many different production capacities:

- Semi-automatic line which can produce from 500 to 1000 pieces/hour and suitable for small shops and traditional bakeries

- Compact automatic line with single or double output and production from 700 to 2500 pieces/hour, these lines can be installed in small scale bakeries and supermarket.

- Medium automatic lines with double or double-four production from 3000 to 6000 pieces/hour.

- Industrial automatic lines with three, four, six or eight output and production from 6000 to 20000pieces/hour. These lines are fully automated from mixing to automatic packaging.



This line can be modified to produce:

- Indian Roti bread
- Pocket pitta bread (oval and circular shape)
- Tortilla flatbread
- Lavash bread
- Tannour bread
- Wrap bread
- Greek pita bread
- Taftoon bread



Machines for Grissini breadsticks

& Arabian Kaak production

This Machine has been designed for the transformation and forming of food dough for the pastry production industry. It is able to transform dough consisting mainly of flour, sugar, baking powder, flavorings and food fats. This dough are transformed by the Breadstick Machine into different products according to the kind of form applied to the working head and of different dimensions, according to the select working cycle.

Today all the functions of the Breadstick machine are completely controlled by multilanguage HMI (Human Machine Interface) via PLC, that offers an easy, visual and accurate control and monitoring. Along with the really high quality components we have chosen only the most valuable materials to build this machine of the future: stainless steel carpentry (AISI 304) and food grade plastics. These materials grant a better resistance of the machines to the wear and tear of time, but also a bigger respect of the hygienic rules.

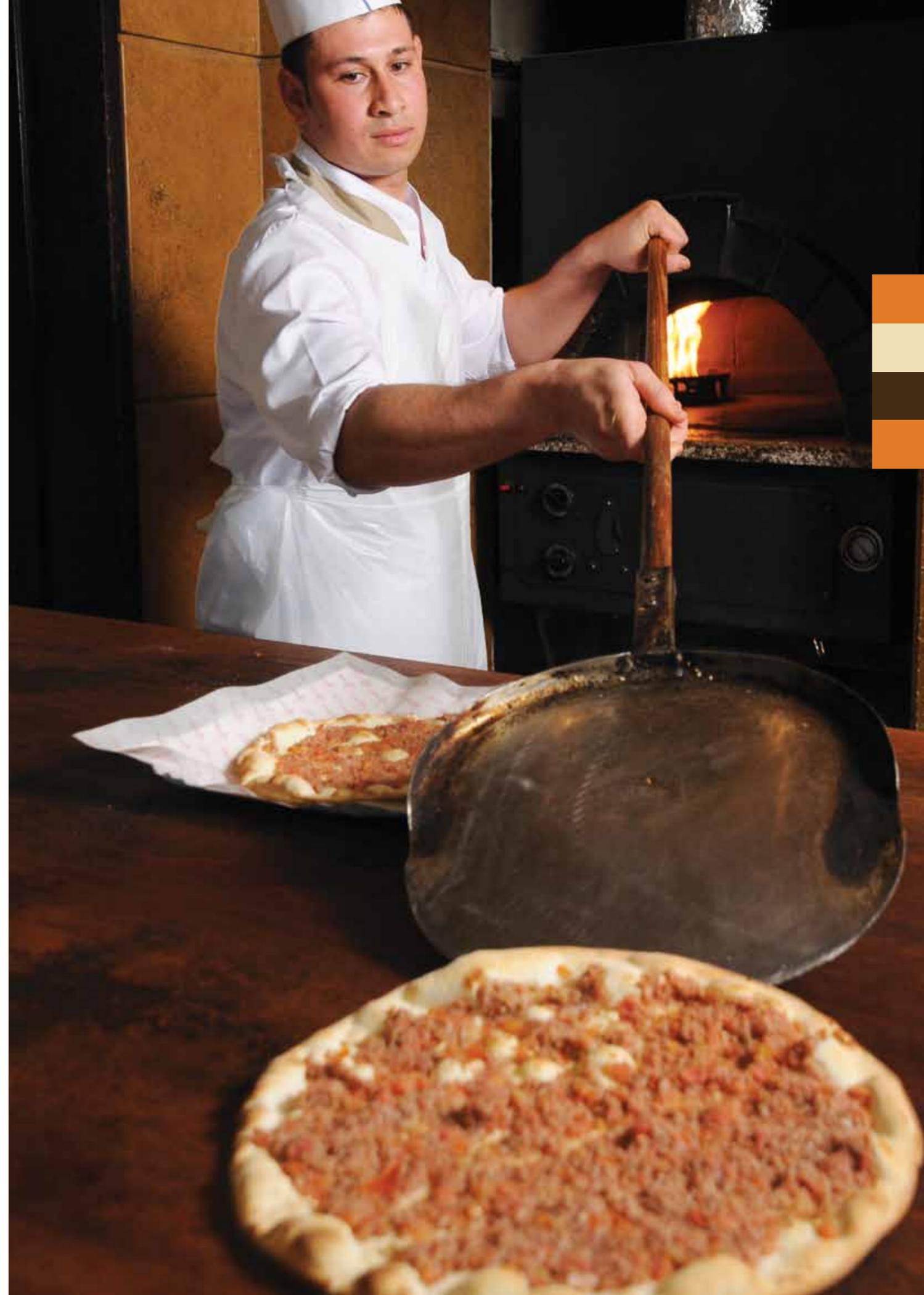


Equipments & ovens for

Manakish & pizza pies production

With its wide range of Manakish & pizza machines, FARHAT can be reliable partner for small snacks as well as big food shops and catering companies.

We offer many small machines for mixing, dough make-up and oven, as well as industrial automatic lines for manakish, lahmuji, and pizza production.



Depositors & machineries for

Arabian sweets

Making Arabian sweets is a matter of passion and pride, involving the sophisticated skills of a craftsman, with the attention to detail and sensitivity of an artist.

FARHAT can design and provide totally new equipment, techniques, and production systems that meet your individual requirements for every product you wish to create.

FARHAT develops and produces machines to form and handle all kinds of Arabian pastry dough. You have a new or unique product? We simply adapt our machines, or we design a complete new one. Due to this we were able to design and build a new state of art depositor which can be used for many applications as Katayef, pancake, muffins and all kind of liquid and semi-liquid dough.



Our Clients

Bakery Name

Country

Abalfadhll Sdn Bhd	Malaysia
Abed Al Ilah Al Hamwi bakery	Jordan
Al Aryaf Bakeries (3 branches)	KSA
Al Doueih Group	Australia
Al Hassan Modern bakery	Al-Hassa, KSA
Al Hiba bakery	Qatar
Al Kharj Modern Bakery	Al-Kharj, KSA
Al Gharaba Bakery	Jordan
Al Ghuneim Bakery	Egypt
Al Najah Bakeries and sweets factory (3 branches)	KSA
Al Othaim Supermarkets (3 branches)	Riyadh, KSA
Al Ridany Bakery	Tripoli, Lebanon
Al Soufara Bakery	Jordan
Al Taj Bakery	Belgium
Al Tannour Bakery	Jubeil, KSA
Amar Bakeries and sweets	West Bekaa, Lebanon
Arabian Loaf bakery	Al Nassim, Riyadh
Baba Khabbaz	Dammam, KSA
Beit Yammine Bakery	Zouk Mikhail, Lebanon
BMA Bread Products	Australia
Bostanco procurement	Iran
Breadko Bakery	Canada
Charalambous Bakery	Cyprus
Easy Pack	Poland
Fouad Al Hajj	Bella Russia
Habibi Bakery	Germany

Bakery Name

Country

Hotine Bakery	Jordan
Jindal AGRO Processing (P) Limited	India
Karam Industria E Comercio de Produtos Alimenticios LTDA	Brazil
Khaled Bakery	Jordan
Kryakos Charilaou & sons LTD	Cyprus
M & C Fladenbrothersteller	Germany
Marhaba Bakery	KSA
Mayen-Orient	Lebanon
Medis Bakery	Norway
Middle East Bakery	USA
Mobin Petro	Iran
Najed Bakery	Al Dawadmi, KSA
Noor Bakery	London, UK
Podolsk bread Factory	Russia
Productos El Cedro S.A.C	Peru
Red Rooster Bakery	Bulgaria
Roi du pain	Maamltein, Lebanon
Salameh Bakery	Jordan
Sima Prod	Romania
Sultan Center Retail Bahrain W.L.L	Bahrain
Tasty Bake	Birmingham, UK
Taza Bakery	USA
The Happy Camel Inc	Canada
United Flevo B.V	Netherland
Yammine bakery	Lebanon
Yanni Bakery	Lebanon



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