Safire Industries

Manufacturers of
Quality Commercial Kitchen and
Bakery Equipment



www.safireindustries.com

Our Product Categories



COME BOOK YOUR OVEN WITH US

Our Presence
Pan - India

Service
Best support in the industry. We @ Safire care and understand

Invest in our Quality Equipment and become a part of **SAFIRE** undivided Family

EXPERIENCE THE DIFFERENCE

Safire Industries

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ESTABLISHED 1999

Save time and money, while you increase productivity

SWIRL STREAM

CONVECTION OVENS

MAKE IN INDIA

ELECTRIC / GAS



6 Tray, Rack Oven
Electric, L39" x B38" x H40"
Gas, L39" x B38" x H44"



10 Tray, Rack Oven
Electric, L39" x B39" x H48"
Gas, L39" x B39" x H52"



20 Tray, Trolley Oven, Electric, L44" x B39" x H86"
Gas, L44" x B39" x H86"

Specifications	6 Tray Electric	10 Tray Electric	20 Tray Electric
Power load	12.5 kW, 410V 50Hz	16.75 kW, 410V 50Hz	30.5 kW, 410V 50Hz
Voltage supply - Three phase	4 pole-32 Amp MCB		4 pole-63 Amp MCB
Tray system	Rack type: Detachable / Interchangeable		Trolley type
Floor area	0.91 square meters (approximately)		1.1 square meters (approx.)
Steamer	Only in **SWIRL STREAM**		
Timer / Temperature controller	Yes / Digital		
Max temperature	210°C / 410°F		
Material of construction - external	**Swirl Stream** full body SS 430 / **Panna** front door SS 430, rest is aluminised steel		
Material of construction - internal	Stainless Steel, Grade 430		
Fault alarm system	Yes - Audio & Visual		
Tray size	16" x 24" / 40 cm x 60 cm		





Specifications and dimensions are subject to change without notice.

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Save time and money, while you increase productivity

CONVECTION OVENS

ELECTRIC / GAS



6 Tray, Rack Oven
Electric, L39" x B38" x H40"
Gas, L39" x B38" x H44"



10 Tray, Rack Oven
Electric, L39" x B39" x H48"
Gas, L39" x B39" x H52"



20 Tray, Trolley Oven, Electric, L44" x B39" x H86"
Gas, L44" x B39" x H86"

Specifications	6 Tray Gas	10 Tray Gas	20 Tray Gas
Power load, Voltage supply	0.5 kW, 220V 50Hz	0.75 kW, 220V 50Hz	1.5 kW, 220V 50Hz
Gas consumption, Gas connection	400 gms/hr, 3/8" BSP	500 gms/hr, 3/8" BSP	1.25 kg/hr, 3/8" BSP
Tray system	Rack type: Detachable / Interchangeable		Trolley type
Floor area	0.91 square meters (approximately)		1.1 square meters (approx.)
Steamer	Only in **SWIRL STREAM**		
Timer / Temperature controller	Yes / Digital		
Max Temperature	210°C / 410°F		
Material of construction - external	**Swirl Stream** full body SS 430 / **Panna** front door SS 430, rest is aluminised steel		
Material of construction - internal	Stainless Steel, Grade 430		
Fault alarm system	Yes - Audio & Visual		
Tray size	16" x 24" / 40 cm x 60 cm		







Specifications and dimensions are subject to change without notice.

www.safireindustries.com

BAKDEK DECK OVENS 74" x 41" - Gas

ELECTRIC / GAS



Triple deck, 21 Trays
Tray:16" x 24" / 40 x 60 cm
L95" x B54" x H68"



Triple deck, 21 Trays
Tray:16" x 24" / 40 x 60 cm
L96" x B55" x H77"



Double deck, 14 Trays
Tray:16" x 24" / 40 x 60 cm
L95" x B54" x H60"



Double deck, 14 Trays
Tray:16" x 24" / 40 x 60 cm
L96" x B55" x H68"



Single deck, 7 Trays
Tray:16" x 24" / 40 x 60 cm
L95" x B54" x H54"



Single deck, 7 Trays
Tray:16" x 24" / 40 x 60 cm
L96" x B55" x H53"

Specifications per deck	Electric	Gas
Power load / voltage supply	19 kW, 410V 50Hz Three phase, 4 pole-40 Amp MCB	100 watts, 220V 50Hz Single phase, 6 Amp socket
Gas consumption / Gas connection		550 gms/hr, LPG/NG, 3/8" BSP
Material of construction - external	Front Stainless Steel, Grade 430, rest Aluminised Steel	
Material of construction - internal	Aluminised Steel	
Temperature controller	Digital - independent top and bottom	
Deck material / Internal size	Metal / 74" x 41"	
Maximum temperature	300°C / 572°F	
Timer	Yes - Digital	
Fault alarm system	Yes - Audio & Visual	
Floor area	3.4 square meters (approximately)	







OPTIONAL: Steamer at extra cost, Stone base at extra cost.

Specifications and dimensions are subject to change without notice.

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Robust body, simple function, perfect result

BAKDEK

DECK OVENS 65" x 32"

ELECTRIC / GAS



Triple deck, 15 Trays
Tray:16" x 24" / 40 x 60 cm
L86" x B42" x H68"

Triple deck, 15 Trays
Tray:16" x 24" / 40 x 60 cm
L87" x B44" x H77"





Double deck, 10 Trays
Tray:16" x 24" / 40 x 60 cm
L86" x B42" x H60"

Double deck, 10 Trays
Tray:16" x 24" / 40 x 60 cm
L87" x B44" x H68"





Single deck, 5 Trays
Tray:16" x 24" / 40 x 60 cm
L86" x B42" x H48"

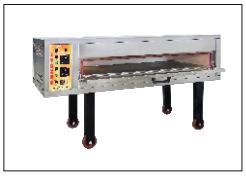
Single deck, 5 Trays
Tray:16" x 24" / 40 x 60 cm
L87" x B44" x H53"



Specifications per deck	Electric	Gas
Power load / voltage supply	15 kW, 410V 50Hz Three phase, 4 pole-40 Amp MCB	100 watts, 220V 50Hz Single phase, 6 Amp socket
Gas consumption / Gas connection		450 gms/hr, LPG/NG, 3/8" BSP
Material of construction - external	Front Stainless Steel, Grade 430, rest Aluminised Steel	
Material of construction - internal	Aluminised Steel	
Temperature controller	Digital - independent top and bottom	
Deck material / Internal size	Metal / 65" x 32"	
Maximum temperature	300°C / 572°F	
Timer	Yes - Digital	
Fault alarm system	Yes - Audio & Visual	
Floor area	2.5 square meters (approximately)	













OPTIONAL: Steamer at extra cost, Stone base at extra cost.

Specifications and dimensions are subject to change without notice.

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Buy “Safire Oven” and grow your business fast

BAKDEK

DECK OVENS 40" x 32"

MAKE IN INDIA

ELECTRIC / GAS



Triple deck, 9 Trays
Tray:16" x 24" / 40 x 60 cm
L57" x B39" x H60"

Triple deck, 9 Trays
Tray:16" x 24" / 40 x 60 cm
L58" x B43" x H70"





Double deck, 6 Trays
Tray:16" x 24" / 40 x 60 cm
L57" x B39" x H34"

Double deck, 6 Trays
Tray:16" x 24" / 40 x 60 cm
L58" x B43" x H45"





Single deck, 3 Trays
Tray:16" x 24" / 40 x 60 cm
L57" x B39" x H18"

Single deck, 3 Trays
Tray:16" x 24" / 40 x 60 cm
L58" x B43" x H24"



Specifications per deck	Electric	Gas
Power load / Voltage supply	10 kW, 410V 50Hz Three Phase, 4 Pole-32 Amp MCB	100 watts, 220V 50Hz Single Phase, 6 Amp Socket
Gas consumption, Gas connection		350 gms/hr, LPG/NG 3/8"BSP
Material of construction - external	Front Stainless Steel, Grade 430, rest Aluminised Steel	
Material of construction - internal	Aluminised Steel	
Temperature controller	Digital - independent top and bottom	
Deck material / Internal size	Metal / 40" x 32"	
Maximum temperature	300°C / 572°F	
Timer	Yes - Digital	
Fault alarm system	Yes - Audio & Visual	
Floor area	1.6 square meters (approximately)	









OPTIONAL: Steamer at extra cost, Stone base at extra cost.

Specifications and dimensions are subject to change without notice.

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With Safire Oven, make your business and future bright

BAKDEK

DECK OVENS 38" x 26"

MAKE IN INDIA

ELECTRIC / GAS



Electric
Single deck
L55" x B32" x H18"



Gas
Triple deck
L55" x B36" x H70"



Electric
Double deck
L55" x B32" x H34"

Gas
Double deck
L55" x B36" x H45"





Electric
Triple deck
L55" x B32" x H60"

Gas
Single deck
L55" x B36" x H24"



BAKDEK

DECK OVENS 25" x 26"

ELECTRIC / GAS



Electric
L42" x B32" x H18"

Gas
L42" x B36" x H24"











	Deck Size - 25"x26"		Deck Size - 38"x26"	
Specifications	**Electric**	**Gas**	**Electric**	**Gas**
Power load / voltage supply	6 kW, 410V 50Hz 3 ph, 4 Pole-32 Amp MCB	100 watts, 220V 50Hz Single phase, 6 Amp socket	10 kW, 410V 50Hz 3 ph, 4 Pole-32 Amp MCB	100 watts, 220V 50Hz Single Phase, 6 Amp Socket
Gas consumption / connection		200 gms/hr approx, LPG/NG 3/8"BSP		250 gms/hr approx, LPG/NG 3/8"BSP
Material of construction - external	Full body Stainless Steel, Grade 430		Full body Stainless Steel, Grade 430	
Material of construction - internal	Aluminised steel		Aluminised Steel	
Temperature controller	Digital - independent top & bottom		Digital - independent top and bottom	
Deck material / Internal size	Metal / 25" x 26"		Metal / 38" x 26"	
Maximum Temperature	300°C / 572°F		300°C / 572°F	
Timer	Yes - Digital		Yes - Digital	
Fault alarm system	Yes - Audio & Visual		Yes - Audio & Visual	
Floor area	0.98 square meters (approximately)		1.27 square meters (approximately)	

OPTIONAL: Steamer at extra cost, Stone base at extra cost.

Specifications and dimensions are subject to change without notice.

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METAL DECK - Electric



Bake Genie 150, L22.5" x B17" x H14"



Bake Genie 300, 1 Tray, L35" x B21" x H16"





Bake Genie 600, 2 Tray, L35" x B37" x H16"



Bake Genie 900, 3 Tray, L50" x B37" x H16"



Bake Genie 750, 4 Tray, L48" x B32" x H16"





Specifications	Bake Genie 150	Bake Genie 300	Bake Genie 600	Bake Genie 900	Bake Genie 750
Power load	2.1 kW, 220V 50Hz	3 kW, 220V 50Hz	5.8 kW, 220V 50Hz	10 kW, 410V 50Hz	10 kW, 410V 50Hz
Voltage supply	1 ph, 16 Amp socket	1 ph, 16 Amp socket	1 ph, 2 pole-32 Amp MCB	3 ph, 4 pole-32 Amp MCB	3 ph, 4 pole-32 Amp MCB
Deck size - Internal	16" x 13"	26" x 16"	26" x 32"	40" x 32"	38" x 26"
Floor area	0.25 m^2(approximately)	0.48 m^2(approximately)	0.84 m^2(approximately)	1.25 m^2(approximately)	1 m^2(approximately)
Tray size	16" x 12" / 40 cm x 30 cm	24" x 16" / 60 cm x 40 cm	24" x 16" / 60 cm x 40 cm	24" x 16" / 60 cm x 40 cm	18" x 13" / 43 cm x 33 cm
Deck material	**Metal**				
Temperature controller	Analog - independent top & bottom				
Maximum temperature	300°C / 572°F				
External construction	Full body Stainless Steel, Grade 430				
Internal construction	Aluminised Steel				

Specifications and dimensions are subject to change without notice.

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Enjoy easy and safe baking in “Safire Ovens”

STONE DECK - Electric



Pizzani 150, L22.5" x B17" x H14"



Pizzani 300, 1 Tray, L35" x B21" x H16"



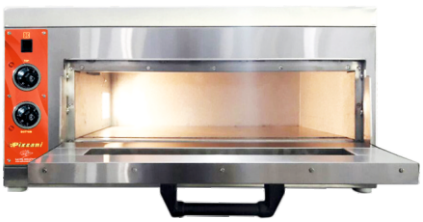


Pizzani 600, 2 Tray, L35" x B37" x H16"





Pizzani 900, 3 Tray, L50" x B37" x H16"





Pizzani 750, 4 Tray, L48" x B32" x H16"





Specifications	Pizzani 150	Pizzani 300	Pizzani 600	Pizzani 900	Pizzani 750
Power load	2.1 kW, 220V 50Hz	3 kW, 220V 50Hz	5.8 kW, 220V 50Hz	10 kW, 410V 50Hz	10 kW, 410V 50Hz
Voltage supply	1 ph, 16 Amp socket	1 ph, 16 Amp socket	1 ph, 2 pole-32 Amp MCB	3 ph, 4 pole-32 Amp MCB	3 ph, 4 pole-32 Amp MCB
Deck size - Internal	16" x 13"	26" x 16"	26" x 32"	40" x 32"	38" x 26"
Floor area	0.25 m^2(approximately)	0.48 m^2(approximately)	0.84 m^2(approximately)	1.25 m^2(approximately)	1 m^2(approximately)
Tray size	16" x 12" / 40 cm x 30 cm	24" x 16" / 60 cm x 40 cm	24" x 16" / 60 cm x 40 cm	24" x 16" / 60 cm x 40 cm	18" x 13" / 43 cm x 33 cm
Deck material	**Stone**				
Temperature controller	Analog - independent top & bottom				
Maximum temperature	**400°C / 752°F**				
External construction	Full body Stainless Steel, Grade 430				
Internal construction	Aluminised Steel				

Specifications and dimensions are subject to change without notice.

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PROOFERS - Electric



Pro400K, 4 Tray Proofer
Tray:18" x13" / 45 x 33 cm
L23" x B26" x H32"



Pro400, 4 Tray Proofer
Tray:16" x 24" / 40 x 60 cm
L35" x B21" x H28"

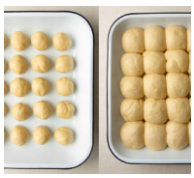


Pro1200, 12 Tray Proofer
Tray:16" x24" / 40 x 60 cm
L39" x B39" x H36"



Pro1600, 16 Tray Proofer
Tray:16" x24" / 40 x 60 cm
L23" x B31" x H68"

Specifications	Khushboo Pro400	Pro400	Pro1200	Pro1600
Electric power rating	1 kilowatt	1 kilowatt	2.5 kilowatts	2.5 kilowatts
Tray capacity	4 trays	4 trays	12 trays	16 trays
Proofer type	Static	Static	Dynamic	Dynamic
Floor area	0.386 sq. m. (approx.)	0.48 sq. m. (approx.)	0.98 sq. m. (approx.)	0.49 sq. m. (approx.)
Tray size	18" x 13" / 45 cm x 33 cm	24" x 16" / 60 cm x 40 cm	24" x 16" / 60 cm x 40 cm	16" x 24" / 40 cm x 60 cm
Supply voltage	Single phase, 220V 50Hz			
External material of construction	Stainless Steel Grade 430			
Internal material of construction	Stainless Steel Grade 430			





Specifications and dimensions are subject to change without notice.

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Gas Fryer - Tube Type



2400G
L18" x B37" x H46"
Tank size: 14"x14"x5"



4800G
L24" x B42" x H46"
Tank size: 19"x19"x5"





K 24G
L24" x B39" x H37.5"



K 29G
L29" x B42" x H44"



K 36 G
L36" x B46" x H44"

Fast temperature recovery. Very efficient and economical.
Fully automatic with auto ignition. Fryer will also work on inverter backup.

	Square Tank		Round Kadai		
Specifications	**2400G**	**4800G**	**K 24G**	**K 29G**	**K 36G**
Gas consumption (average)	About 250 gms/hr	About 400 gms/hr	About 350 gms/hr	About 550 gms/hr	About 750 gms/hr
Oil capacity	25 litres	50 litres	35 litres	65 litres	85 litres
Floor area	0.43 sq. m. (approx.)	0.65 sq. m. (approx.)	0.55 sq. m. (approx.)	0.71 sq. m. (approx.)	0.84 sq. m. (approx.)
Oil cold zone	Yes (min 23% of the total oil)				
Power rating electrical	100 Watts				
Supply voltage	Single phase, 220V 50Hz				
Gas connection	LPG 3/8" BSP				
Temperature controller	Yes - Digital				
Fuel efficiency	80%				
Material of construction	Full Body Stainless Steel, Grade 430				

OPTIONAL: Automatic oil filtration at extra cost.

Specifications and dimensions are subject to change without notice.

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Saves Space, Oil and Gas, best in it's Class

Khushboo

4 Trays (18"x13") CONVECTION OVEN

MAKE IN INDIA

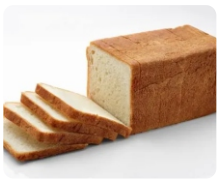
ELECTRIC





* **Digital Timer**
* Dual speed fan
* Chamber light LED
* Spring loaded door
* Tray spacing: 75mm / 3"
* Outside & inside body SS 430
* **Digital Temperature Controller**
* Single Phase, 3.3 kW, 220 V / 50Hz
* Tray size: 450mm x 330mm / 18" x 13"
* Highly insulated, very efficient, very economical
* Dimension - 595mm x 660mm x 585mm / 24" x 26" x 23"







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