



# NEJO BG

Manufacture Of Machinery And Equipment  
For Bread, Pastry And Other Baker's Wares



info@nejobg.com  
etnejo\_bg@abv.bg



+359 888 87 - 6402



<https://nejobg.com>

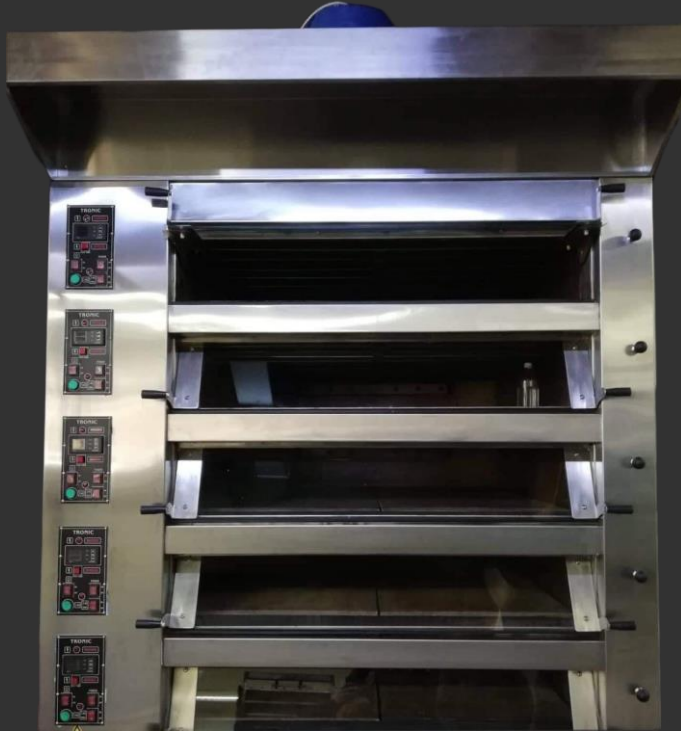


NEJO BG

# ELECTRICAL DECK OVENS

## EFE

---



### Description

Electric ovens are an integral part of modern bakeries. The electric ovens of EFE series offer high productivity within a relatively small working area. In contrast to convection ovens, in electric ovens the heat is transferred through conduction (contact) and radiation. In order to achieve this, heating elements are used, whose power is controlled by SSR (solid-state relays), which additionally extend the life of the oven. The calm air inside the oven allows baking products that have an optimal crispy crust as well as fluffy and soft core.

### Energy efficiency and flexibility

The electric ovens of EFE series are the optimum choice in terms of energy efficiency and flexibility. The baking chambers are stacked on top of each other, which saves working space and at the same time allows the quick and easy loading of the decks.

The electric ovens of EFE series are insulated with thick mineral wool, which makes them energy efficient. The facade is made out of stainless material, which facilitates their maintenance. The oven doors are made of fireproof glass. The automatic control of oven temperatures and the ability to deactivate empty decks reduces the energy consumption and increases the life of the oven.

The decks of the electric ovens of EFE series are able to operate independently, while the temperatures of the top and bottom are set digitally via special displays. Timers control the baking time of the separate decks of the oven. Moreover, each deck of the oven is equipped with steam generator, lights and valves for leading the condensation away. The independent operation of the decks of EFE series ovens allows the simultaneous baking of different products.



info@nejobg.com  
etnejo\_bg@abv.bg



+359 888 87 - 6402



NEJO BG

# ELECTRICAL DECK OVENS

## EFE



### Baking directly on stone

On contact with the floor of the baking chamber, conduction occurs. In order to fully benefit from that phenomenon, the bottom of each deck of the electric ovens of the EFE series is made out of chamotte plates. These plates have the optimal thermal mass that is needed for ideal baking conditions. For the loading of the baking chamber, special loaders are offered.



## ADDITIONAL TECHNICAL EQUIPMENT

### Loaders

The electric ovens of the EFE series are the optimal choice for economical and efficient production. The special loaders are the ideal equipment for saving precious time and provide ideal working conditions.



info@nejobg.com  
etnejo\_bg@abv.bg



+359 888 87 - 6402



# ELECTRICAL DECK OVENS

## EFE

---



info@nejobg.com  
etnejo\_bg@abv.bg



+359 888 87 - 6402





# ELECTRICAL DECK OVENS

## EFE



info@nejobg.com  
etnejo\_bg@abv.bg



+359 888 87 - 6402



NEJO BG

# ELECTRICAL DECK OVENS

## EFE

### TECHNICAL CHARACTERISTICS

| Model    | Decks | Baking plates 60/40 on deck | Total number of 60/40 plates | Area m <sup>2</sup> | Dimensions of the baking chamber (cm) W/D/H | Outer dimensions of the oven (cm) W/D/H | Power (kW) | Power of the steam generators (kW) | Weight (kg) |
|----------|-------|-----------------------------|------------------------------|---------------------|---|---|------------|------------------------------------|-------------|
| EFE 1-2  | 1     | 2                           | 2                            | 0.63                | 90/70/20                                    | 142/100/116                             | 6.00       | -                                  | 90          |
| EFE 1-3  | 1     | 3                           | 3                            | 0.86                | 123/70/22                                   | 175/110/116                             | 7.20       | 1.60                               | 110         |
| EFE 1-4  | 1     | 4                           | 4                            | 1.1                 | 123/90/22                                   | 175/130/116                             | 8.40       | 1.60                               | 160         |
| EFE 1-6  | 1     | 6                           | 6                            | 1.6                 | 123/130/22                                  | 175/170/116                             | 10.80      | 1.60                               | 260         |
| EFE 1-8  | 1     | 8                           | 8                            | 2.1                 | 123/170/22                                  | 175/210/116                             | 13.20      | 2.20                               | 360         |
| EFE 1-10 | 1     | 10                          | 10                           | 2.5                 | 123/210/22                                  | 175/250/116                             | 15.60      | 2.70                               | 470         |
| EFE 2-2  | 2     | 2                           | 4                            | 1.26                | 90/70/20                                    | 142/100/152                             | 12.00      | -                                  | 180         |
| EFE 2-3  | 2     | 3                           | 6                            | 1.72                | 123/70/22                                   | 175/110/152                             | 14.40      | 3.20                               | 220         |
| EFE 2-4  | 2     | 4                           | 8                            | 2.2                 | 123/90/22                                   | 175/130/152                             | 16.80      | 3.20                               | 320         |
| EFE 2-6  | 2     | 6                           | 12                           | 3.2                 | 123/130/22                                  | 175/170/152                             | 21.60      | 3.20                               | 520         |
| EFE 2-8  | 2     | 8                           | 16                           | 4.2                 | 123/170/22                                  | 175/210/152                             | 26.40      | 4.40                               | 720         |
| EFE 2-10 | 2     | 10                          | 20                           | 5                   | 123/210/22                                  | 175/250/152                             | 31.20      | 5.40                               | 940         |
| EFE 3-15 | 3     | 15                          | 45                           | 11.5                | 183/210/22                                  | 245/260/200                             | 62.40      | 13.50                              | 1650        |
| EFE 3-2  | 3     | 2                           | 6                            | 1.86                | 90/70/20                                    | 142/100/170                             | 18.00      | -                                  | 270         |
| EFE 3-3  | 3     | 3                           | 9                            | 2.58                | 123/70/22                                   | 175/110/170                             | 21.60      | 4.80                               | 330         |
| EFE 3-4  | 3     | 4                           | 12                           | 3.2                 | 123/90/22                                   | 175/130/170                             | 25.20      | 4.80                               | 480         |
| EFE 3-6  | 3     | 6                           | 18                           | 4.8                 | 123/130/22                                  | 175/170/170                             | 32.40      | 4.80                               | 780         |
| EFE 3-8  | 3     | 8                           | 24                           | 6.3                 | 123/170/22                                  | 175/210/170                             | 39.60      | 6.60                               | 1080        |
| EFE 3-10 | 3     | 10                          | 30                           | 7.5                 | 123/210/22                                  | 175/250/170                             | 46.80      | 8.10                               | 1410        |
| EFE 4-2  | 4     | 2                           | 8                            | 2.52                | 90/70/20                                    | 142/100/210                             | 24.00      | -                                  | 360         |
| EFE 4-3  | 4     | 3                           | 12                           | 3.44                | 123/70/22                                   | 175/110/210                             | 28.80      | 6.40                               | 440         |
| EFE 4-4  | 4     | 4                           | 16                           | 4.4                 | 123/90/22                                   | 175/130/210                             | 33.60      | 6.40                               | 640         |
| EFE 4-6  | 4     | 6                           | 24                           | 6.4                 | 123/130/22                                  | 175/170/210                             | 43.20      | 6.40                               | 1040        |
| EFE 4-8  | 4     | 8                           | 32                           | 8.4                 | 123/170/22                                  | 175/210/210                             | 52.80      | 8.80                               | 1440        |
| EFE 4-10 | 4     | 10                          | 40                           | 10                  | 123/210/22                                  | 175/250/210                             | 62.40      | 10.80                              | 1880        |
| EFE 4-15 | 4     | 15                          | 60                           | 15.4                | 183/210/22                                  | 245/260/220                             | 83.20      | 18.00                              | 210         |



info@nejobg.com  
etnejo\_bg@abv.bg



+359 888 87 - 6402



NEJO BG

# DOUGH MIXERS



## Description

Spiral dough mixers with stationary bowl shorten the time of dough mixing. Therefore, these machines are preferred in most bakeries. The homogenous mix of dough causes an increase in the volume of the baked good. The machines are equipped with a timer and operate in two speeds (slow and fast). All machine parts that are in contact with the dough (bowl, spiral, blades and cage) are made of stainless steel. At the client's request, the casing of the machine is also made of stainless sheet metal. The machines are on rolls and equipped with stabilizing heels.

## ADDITIONAL TECHNICAL EQUIPMENT

### Hydraulic Lifter

On demand, the dough mixers may be equipped with a hydraulic lifter for easier dough pouring.



info@nejobg.com  
etnejo\_bg@abv.bg



+359 888 87 - 6402



# DOUGH MIXERS

## TECHNICAL CHARACTERISTICS

| Model    | Flour capacity (kg) | Dough capacity (kg) | Volume (mm <sup>3</sup> ) | Bowl diameter (mm) | Installed power (kW) | Voltage (V) | Weight (kg) | Dimensions (D/W/H) |
|----------|---------------------|---------------------|---------------------------|--------------------|----------------------|-------------|-------------|--------------------|
| MTSO-20  | 12                  | 20                  | 0.026                     | 44                 | 1.10                 | 380         | 115         | 780x440x780        |
| MTSO-30  | 20                  | 30                  | 0.06                      | 50                 | 1,1/1,5              | 380         | 150         | 980x500x940        |
| MTSO-50  | 30                  | 50                  | 0.07                      | 55                 | 2.20                 | 380         | 350         | 1200x550x1200      |
| MTSO-80  | 50                  | 80                  | 0.12                      | 63                 | 3,0-4,0              | 380         | 380         | 1200x650x1200      |
| MTSO-120 | 75                  | 120                 | 0.2                       | 76                 | 3,0-4,0              | 380         | 410         | 1300x760x1200      |
| MTSO-160 | 100                 | 160                 | 0.25                      | 86                 | 5,5-7,5              | 380         | 470         | 1460x860x1420      |
| MTSO-200 | 125                 | 200                 | 0.3                       | 94                 | 5,5-7,5              | 380         | 520         | 1460x940x1420      |
| MTSO-250 | 150                 | 250                 | 0.42                      | 102                | 5,5-7,5              | 380         | 550         | 1500x1020x1420     |



info@nejobg.com  
etnejo\_bg@abv.bg



+359 888 87 - 6402



NEJO BG



# DOUGH DIVIDERS

## Operating principle

The dough divider is the first step towards an automated production. The machine is used to divide the dough into pieces of certain weight, without changing its structure. Our dough divider works on volumetric principle. The dough is sucked into the chamber by vacuum, which is generated by a piston.

## Integration

Dough dividers are an integral part of bakeries with high capacity. These machines are often part of an automated or semi-automated line. Therefore, dough dividers and dough mixers are often grouped together. After mixing, the dough is poured directly into the cone of the divider with the help of a hydraulic lifter. NEJO BG manufactures both types of machine both as separate products and as an integrated module.



## Speed and precision

Diving the dough manually is a slow and inaccurate process, which delivers inconsistent results. Our dough dividing machines are capable of dividing large amounts of dough into precise pieces with certain weight in a short time. The facade of the machine is made of stainless steel, which facilitates the maintenance. Adjusting the weight of the dough pieces is done quickly and easily with the help of a special mechanism. The insertion of the dough can be done either manually or by a hydraulic mechanism.

## TECHNICAL CHARACTERISTICS

| Output (Unit/h) | Weight of the pieces (g)          | Voltage (V) | Power (kW) | Weight (kg) | Dimensions (L/W/H) (mm) |
|-----------------|-----------------------------------|-------------|------------|-------------|-------------------------|
| 1250-2000       | 50-150; 60-250; 100-600; 300-1000 | 380         | 1.50       | 500         | 1400/680/1600           |



info@nejobg.com  
etnejo\_bg@abv.bg



+359 888 87 - 6402



NEJO BG

# DOUGH FORMING MACHINES

---

## Description

These machines are used to form the dough in elongated pieces of 150 to 1000 g. The adjustment of the length of the pieces happens quickly and easily with the help of special mechanisms. Two sets of shafts with hardened stainless coating. The dough forming machines could be either powder coated or stainless. Three types of dough forming machines are being manufactured:

- Dough forming machine for bread and snacks
- Dough forming machine for elongated baker's wares (i.e. Easter cake, French baguettes until 550mm)
- Dough forming machine for tunnel ovens



info@nejobg.com  
etnejo\_bg@abv.bg



+359 888 87 - 6402



NEJO BG

# DOUGH FORMING MACHINES

## TECHNICAL CHARACTERISTICS

| Machine type   | Dimensions<br>L/W/H (cm) | Power (kW) | Output<br>(Units/h) | Pieces of<br>dough (g) | Total weight<br>(kg) |
|--|--------------------------|------------|---------------------|------------------------|----------------------|
| Dough forming machine for bread and snacks   | 230/70/120               | 1.20       | 2400                | 150-1000               |                      |
| Dough forming machine for elongated baker's wares (i.e. Easter cake, French baguettes until 550mm) | 230/70/120               | 1.65       | 1800                | 150-800                | 320                  |
| Dough forming machine for tunnel ovens   | 180/52/110               | 0.55       | 2400                | 150-1000               | 180                  |



info@nejobg.com  
etnejo\_bg@abv.bg



+359 888 87 - 6402



NEJO BG

# DOUGH ROUNDERS

## Description

These machines are used for rounding the dough. They are an integral part of the dough processing line.



## TECHNICAL CHARACTERISTICS

| Machine type                   | Dimensions L/W/H (cm) | Power kW | Output (Units/h) | Pieces of dough (g) | Total weight (kg) |
|--------------------------------|-----------------------|----------|------------------|---------------------|-------------------|
| Dough rounder for large pieces | 90/90/140             | 0.75     | 2400             | 300-1000            | 180               |
| Dough rounder for small pieces | 80/80/130             | 0.55     | 2400             | 50-300              | 140               |



info@nejobg.com  
etnejo\_bg@abv.bg



+359 888 87 - 6402



NEJO BG



# BREAD SLICING MACHINES

---

## Description

The machine is offered in two types:

- Semi-automatic bread slicing machine:
  - The bread is put manually and is being pushed with the help of spring mechanism
  - Knives of the type Gatter
  - The possibility of simultaneous loading of two breads
  - The possibility of adjustment (depending on the bread's height)
- Automatic bread slicing machine:

This machine finds application in slicing the bread in pieces. The slicer works in automatic mode. The bread is manually put on the line, whereas every next bread pushes the former one fort. The speed of the line is adjusted with the help of frequency control. The height of the pressing mechanism could be adjusted according to the height of the bread. The machine is equipped with a system for opening the bread package. Each machine part that is in contact with the dough is made of stainless steel. The knives are of the type Gatter.



info@nejobg.com  
etnejo\_bg@abv.bg



+359 888 87 - 6402



# BREAD SLICING MACHINES

## TECHNICAL CHARACTERISTICS

| Machine type                | Max. length of the bread (cm) | Thickness of the slices (mm) | Output (Bread/h) | Power (kW) | Dimensions (cm) |
|-----------------------------|-------------------------------|------------------------------|------------------|------------|-----------------|
| Automatic bread slicer      | 35                            | 12; 14; 16; 18               | 800-1000         | 1          | 1550/1350/1300  |
| Semi-automatic bread slicer | 35                            | 12; 14; 16; 18; 20           | 350              | 0.37       | 700/650/1100    |



| Machine type                | Weight (kg) | Voltage (V) |
|-----------------------------|-------------|-------------|
| Automatic bread slicer      | 200         | 380         |
| Semi-automatic bread slicer | 100         | 380         |



info@nejobg.com  
etnejo\_bg@abv.bg



+359 888 87 - 6402



NEJO BG

# WINDING MACHINES

## Description

The machine is used to form and wind the dough.



## TECHNICAL CHARACTERISTICS

| Voltage (V) | Installed power (kW) | Weight (kg) | Dimensions (L/W/H) (mm) |
|-------------|----------------------|-------------|-------------------------|
| 380         | 0.55                 | 80          | 700/670/1070            |

# FLOUR SIFTING AND AERATION MACHINE

## Description

The machine is used for sifting and aerating the flour before kneading the dough.



## TECHNICAL CHARACTERISTICS

| Output (kg/h) | Voltage (V) | Installed power (kW) | Weight (kg) | Dimensions (L/W/H) (mm) |
|---------------|-------------|----------------------|-------------|-------------------------|
| 1000          | 380         | 1.10                 | 75          | 1400/700/1700           |



info@nejobg.com  
etnejo\_bg@abv.bg



+359 888 87 - 6402



NEJO BG

# DOUGH PROOFER

## Description

- The machine is used for fermenting the dough
- The machine is usually placed between the dough rounder and the dough forming machine
- The dough is kept 6-7min in the machine
- The machine is equipped with 224 plastic baskets, which could be cleaned very easily
- The machine has a receiving unit, which could be placed on the left or the right side according to the client's request
- The machine is made of either powder coating or with stainless doors



## TECHNICAL CHARACTERISTICS

| Voltage (V) | Installed power (kW) | Weight (kg) | Dimensions (L/W/H) (mm) |
|-------------|----------------------|-------------|-------------------------|
| 380         | 0.75                 | 850         | 2000/1900/2500          |



info@nejobg.com  
etnejo\_bg@abv.bg



+359 888 87 - 6402



NEJO BG



# SEMI-AUTOMATIC DOUGH DIVIDER ROUNDER

## Description

The machine is used for dividing and rounding of the dough into pieces between 120 and 200 g. The dividing is done in a bowl with 280 mm diameter into 14 equal parts. In the lower part of the machine the dough is getting rounded into perfect ball-shaped pieces.



## TECHNICAL CHARACTERISTICS

| Weight of the dough pieces (g) | Output (Units/h) | Power (kW) | Voltage (V) | Dimensions (W/D/H) (cm) | Wight (kg) |
|--------------------------------|------------------|------------|-------------|-------------------------|------------|
| 120/200                        | 500-800          | 0.12       | 380         | 66/70/95                | 95         |



info@nejobg.com  
etnejo\_bg@abv.bg



+359 888 87 - 6402



NEJO BG

# ABOUT US

---



NEJO BG is a company with extensive experience in the manufacturing of products for the food industry. The company specializes in the design and manufacturing of machinery and equipment for the baking industry. NEJO BG maintains the machines both during and after the warranty period.

The company helps resolve emerging technical and technological difficulties through continuous communication with the clients. NEJO BG believes that keeping in touch with its customers both during and after the warranty period is one of the contributing factors to the company's growing market share in recent years.

NEJO BG was founded in 1991 in the city of Momchilgrad from the engineer Gyunay Mehmed. The main business activity of the company is the manufacture of machinery and equipment for the baking industry. NEJO BG has its own manufacturing facility with high-performance machines, which ensure flexible and high quality production. The delivery of the machines is made within 20 working days from the date of signing the contract.

NEJO BG's policy is the correct attitude towards its customers. This includes making the necessary efforts to provide fast and quality service. The company considers the emerging difficulties of its clients as its own and helps in resolving them together. NEJO BG believes that this is the only way to lay the foundations for long-lasting and mutually beneficial partnerships.



info@nejobg.com  
etnejo\_bg@abv.bg



+359 888 87 - 6402



NEJO BG