

Ayash Engineering - The Standard for
Innovation in the Baking Industry



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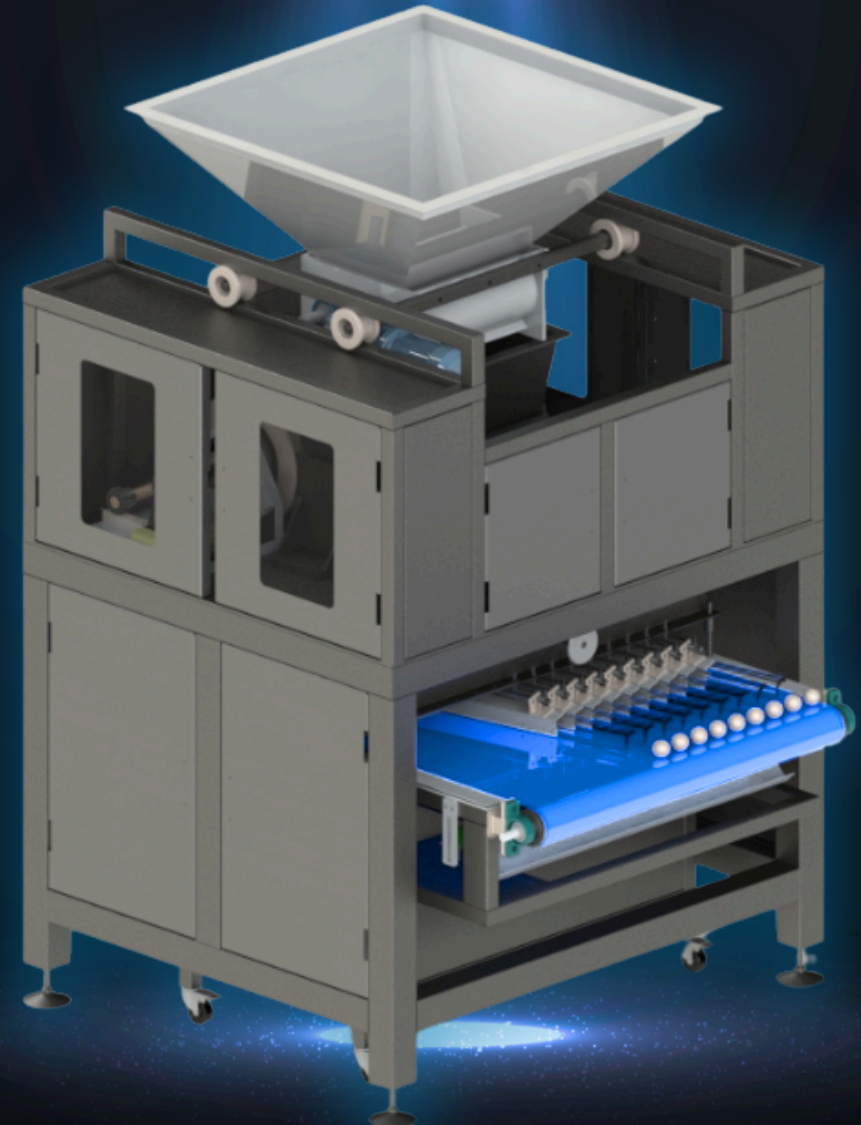


PATENT PENDING



AYASH ENGINEERING INC.

**THE NEW AYASH *DRUM-LESS*
DIVIDER ROUNDER**



Precision & Reliability with Simplicity

Your Partner for Modern Tortilla & Bakery Production Systems.

Ayash Engineering specializes in the design and manufacture of high-quality automated Tortilla and bakery processing equipment. We deliver precise engineered solutions that increase productivity and efficiency for a wide range of baking industries.



Innovation



High Performance



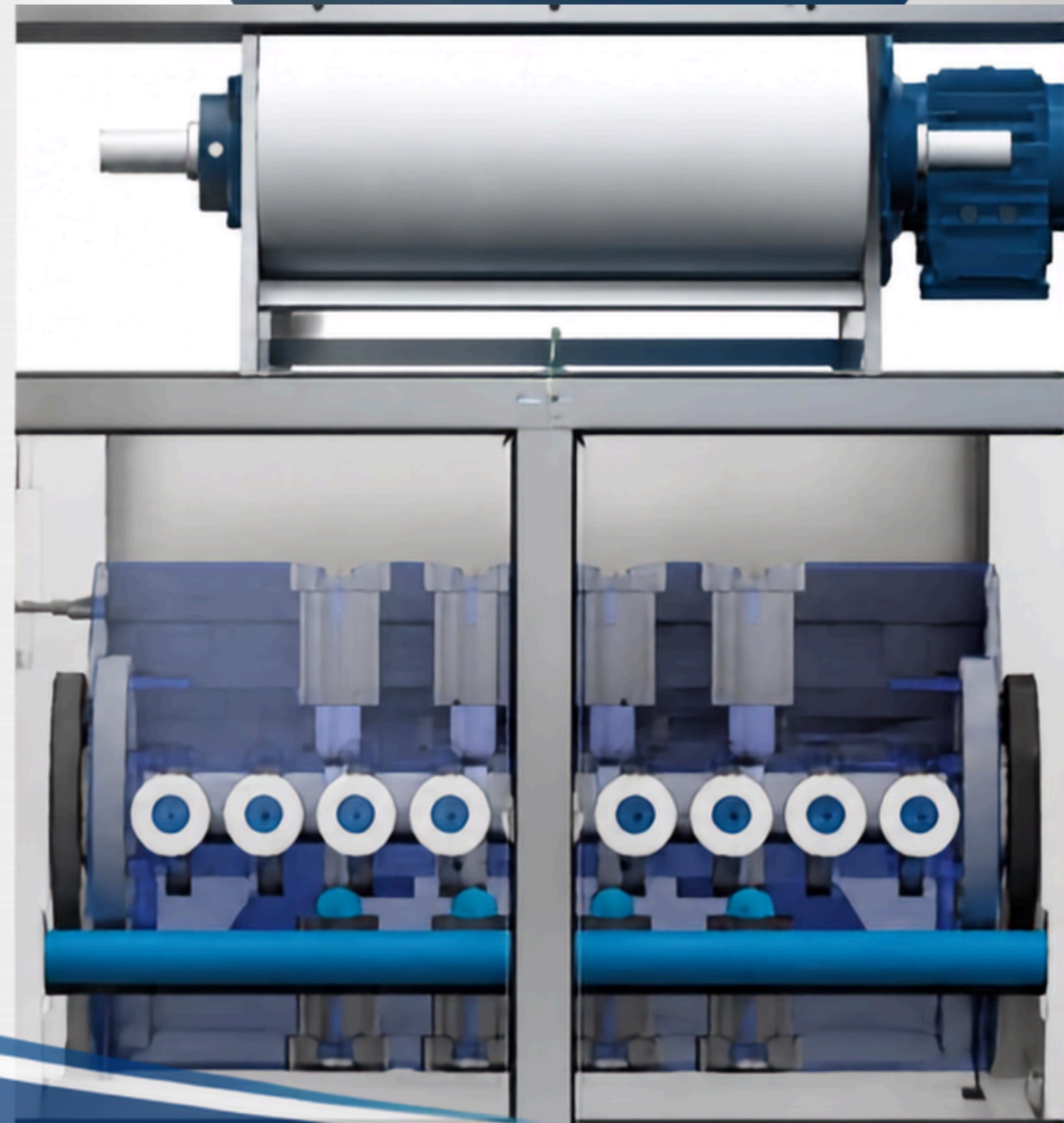
High Efficiency



Customized Solutions

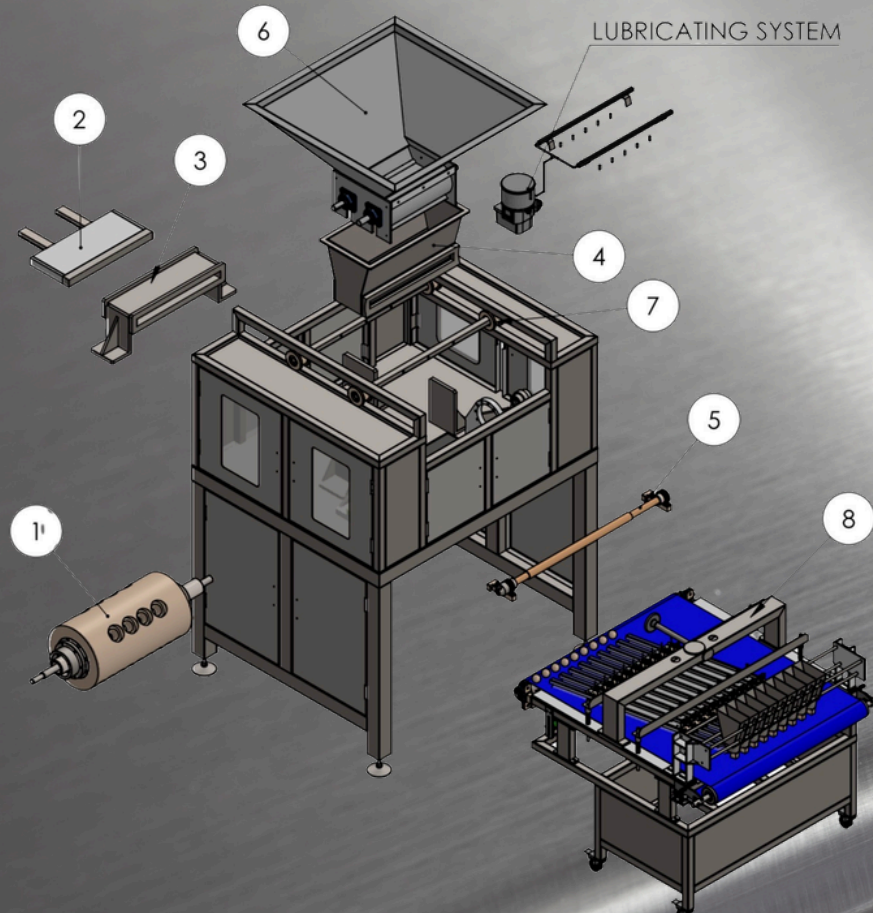


UNLEASH YOUR POTENTIAL WITH THE AYASH DRUM-LESS



Drum-Less Divider Rounder

The next generation of dough handling



Up to 65%
water
content

40-45 stroke
per minute

From 20g to
350g with the
same head

Accuracy +/-
1.5 grams

600 lb
hopper
capacity

Fine weight
adjustment
mechanism

Advantages of the Ayash Drum-Less Divider Rounder

Current Volumetric Divider Rounders:

- Multiple Division Blocks
- Multiple Rounding / Molding Drums
- Hydraulics
- Sprockets & Chains
- Pulleys & Timing Belts
- High Downtime
- High Maintenance
- High Cost

Ayash Volumetric Divider Rounder:

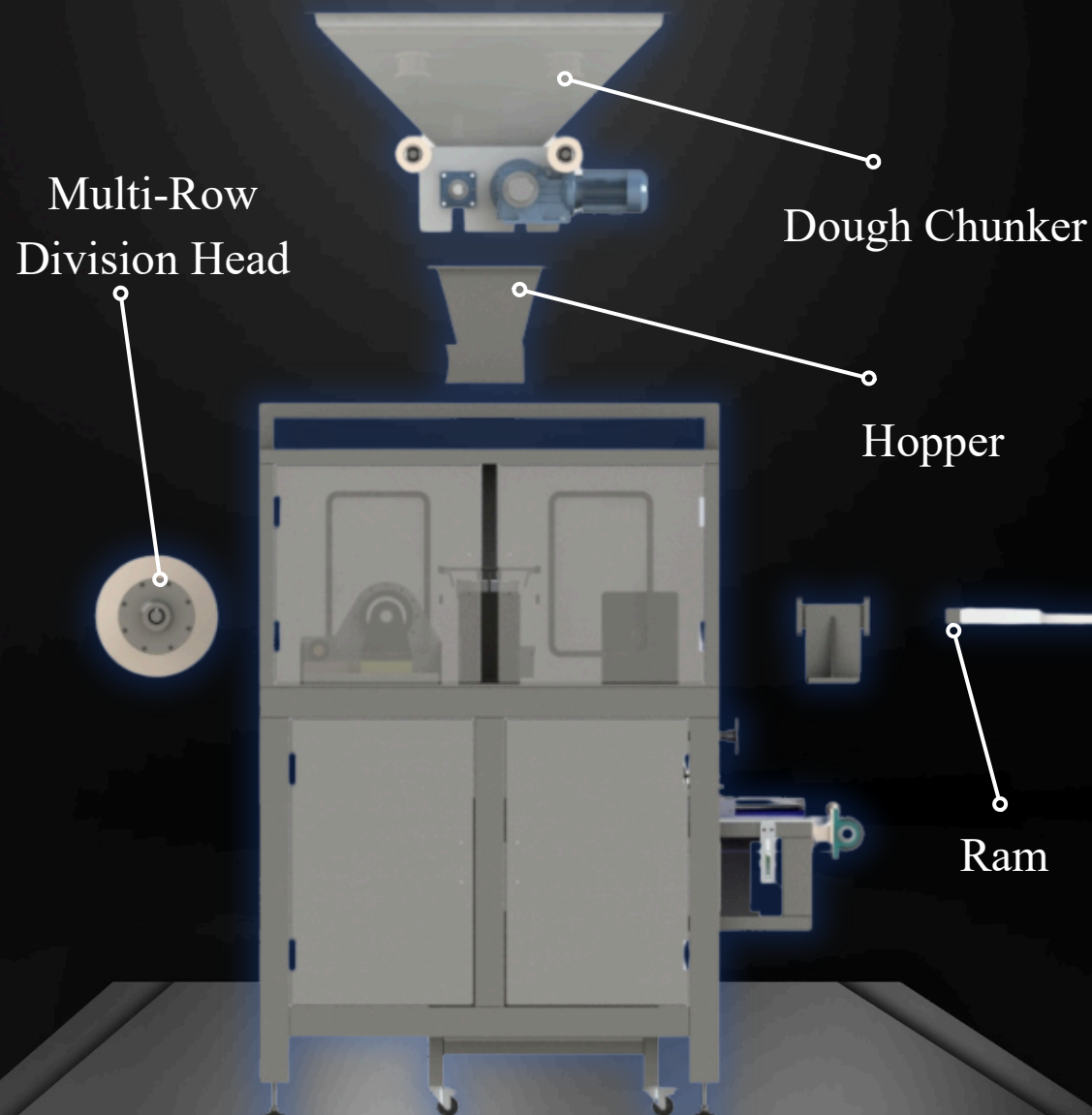
- Single division head capable of producing multiple sizes without replacement
- Precise weight adjustment mechanism
- Rounding table with rounding pipes avoiding drums and ensuring perfect round dough balls
- No Hydraulics
- No Sprockets or Chains
- No Pulleys or Timing Belts
- Minimum Downtime
- Low Maintenance
- Low Cost

Precision Is Not A Detail. *It's The Basis.*

The first volumetric system without **rounding drums**.

From the dough chunk to the round dough ball

Every component of the Drum-Less is on maximum efficiency, reliability and easy integration.



Proven Technology for the Following Products

The **Ayash Drum-Less** delivers precise portioning and uniform rounding for dough and similar products, ensuring consistent results across high-volume production lines. Its innovative *Drum-Less* design provides exceptionally precise dough rounding, reduced maintenance, and superior hygiene. This makes it ideal for demanding applications such as industrial tortilla manufacturing, bun and roll systems, pizza-dough processing, sub-roll production, and a wide range of other bakery environments.

