



ARTA POKHT

**ARTAPOKHT
INDUSTRIAL GROUP**

**FLOUR
SIFTING
MACHINE**



 ARTAPOKHT.COM

 [ARTAPOKHT](https://www.instagram.com/ARTAPOKHT)

THE PURE FRAGRANCE OF BREAD EACH PARTICLE BREATHING LIFE



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ARTA POKHT



About the Company

Arta Pokht Industrial Group, a subsidiary of O1RS, a knowledge-based holding company, is a pioneering and innovative organization in the field of modern technologies for the bread and flour industry. With over a decade of scientific efforts and activity, the company is committed to its mission of enhancing community health and improving the quality of bakery products through the development and implementation of electromechanical devices and specialized electronic components.

From its inception, Arta Pokht has focused on leveraging cutting-edge knowledge to deliver scientific and technological solutions. The company has been actively engaged in research and development, specialized programming, advanced prototyping, and the production of industrial products that meet global standards. With a strong presence in the domestic market, it has also made significant strides in international arenas.

The company's CEO, with a remarkable track record of inventions and industrial innovations, alongside a team of distinguished experts and educated researchers, has made community health and the improvement of bakery product quality the cornerstone of their activities. By relying on continuous innovation and advanced technologies, Arta Pokht strives for constant transformation and improvement in the flour and bread industry. It is steadfastly committed to elevating quality and health on a global scale with unwavering determination and relentless effort.



ZERO ONE RS
هلدينگ دانش بنیان
صفر یک رایانه سیلان





Mission and Vision



Mission

01RS, a knowledge-based company, relies on advanced knowledge and technologies to design and manufacture electromechanical devices and components that optimize and enhance bread, flour, and pastry production processes across all aspects of the industry and factory operations. With a focus on research and development, providing scientific



Goals

By leveraging cutting-edge technologies, we strive to be a driving force of fundamental transformation in the bread, flour, and pastry industries. Our vision is to design and produce devices that, in accordance with international standards, enable factories and manufacturers in these industries to overcome challenges quickly and efficiently. Through the continuation of this innovative approach, we aim to increase productivity across all flour-related sectors and play a significant role in enhancing the health and well-being of society.



Vision

Our main goal is to develop and manufacture advanced industrial devices and components that, using modern technologies and up-to-date knowledge, can meet the needs of the flour and bread industry in both domestic and international markets. In collaboration with a team of experts and researchers, we design and produce products that, while adhering to global standards, make significant strides in international markets through continuous improvement in quality and efficiency.

Benefits of Sifting Flour

Improved Aeration and Rising of Dough

Sifting flour helps distribute air evenly throughout the flour, resulting in a puffed dough and an increase in the bread's volume during baking.

Increase in Water Absorption by Flour and Dough

Sifted flour, due to its finer structure, has a greater ability to absorb water, which in turn improves the quality of the dough.

Prevention of Clumping Formation

Since flour can clump due to moisture, sifting helps eliminate these lumps.



Increase in Product Volume

Sifted flour with aeration helps increase the volume of the final product, such as bread and cake.

Uniformity of Flour Particles and Improvement of Final Product Quality

Sifting allows the flour particles to achieve a uniform size, which improves the quality of the bread and baked goods produced.

Removal of Impurities and Large Particles

By passing the flour through a sifter, impurities and large particles are removed, resulting in clean and high-quality flour.



Impact of UV-C Rays on Flour



Larvicide and Prevention of Insect Contamination

UV-C can be effective in controlling and eliminating insect larvae and other biological contaminants. This effect is especially important for stored flour, as it can prevent insect contamination and extend the shelf life of the flour.



Disinfection and Reduction of Microorganisms

UV-C eliminates microbes and pathogens in flour, improving its disinfection. This enhances the safety of products and helps maintain the health of baked goods by reducing the risk of microbial contamination at all stages of production.



Absence of Chemical Damage to Flour

The main advantage of UV-C is that it does not damage the chemical structure of the flour, improving its properties without creating new chemical compounds, which enhances the quality and sanitary characteristics of bread.



Increase in Water Absorption Capacity

UV-C radiation increases the water absorption capacity of flour by depolymerizing starch and unraveling the protein structure, which promotes the formation of water-attracting groups and improves the texture and quality of bread.



Regulation of Gluten Quality

UV-C radiation affects the structure of gluten, enhancing its ability to form a network, which results in better bread texture quality and improved dough properties for kneading.



Increase in Flour Shelf Life

UV-C radiation, by damaging the DNA and RNA of microbes and fungi in flour, prevents their growth and reproduction, reducing spoilage. This safe and non-chemical method extends the shelf life of flour without altering its taste or nutritional qualities.

**Effect of
Ventilation on
Flour**

**Removal of
Flour Clumps**

**Increase in
Water Absorption**

**Improvement of
Taste and Color
of the Final Product**

**Increase in
Quality and Shelf Life
of the Final Product**

**Improvement of
Dough Structure**

**Increase in the
Volume of the
Final Product**

The flour sifting device, with a scientifically based design and the use of hygienic and durable steel, performs the flour separation and optimization process with high precision and speed. First, the flour enters a special compartment, where it passes through a mesh using manual and pendulum methods, without damaging the texture. This process removes impurities and eliminates clumps. The flour is then disinfected from microorganisms using UV technology and enters the turbulent ventilation system. This system improves the quality, aroma, and shelf life of the final product, increasing its ability to absorb water and oxygen.

Ultraviolet (UV) Radiation for Flour Disinfection

Increases flour's ability to absorb water

Turbulent ventilation system for greater air volume

Improves the aroma and taste of bread

Simulates manual sifting and pendulum movement

High precision and speed

Powerful and quiet motor

Digital control system

Easy and convenient to use

No need for a vibrator

High safety of the device

Low energy consumption

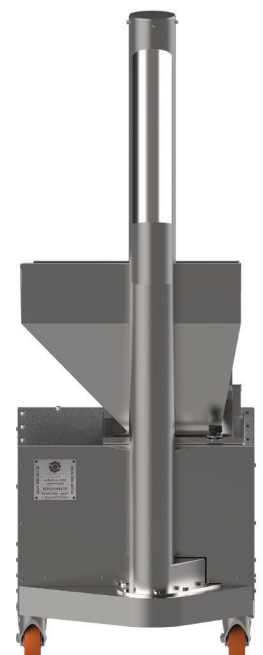
Minimal dust formation

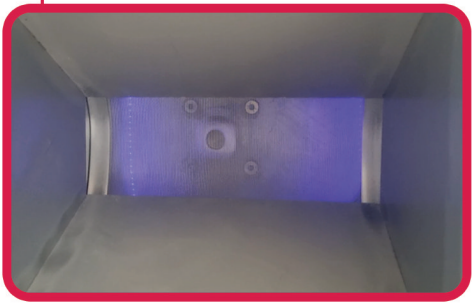
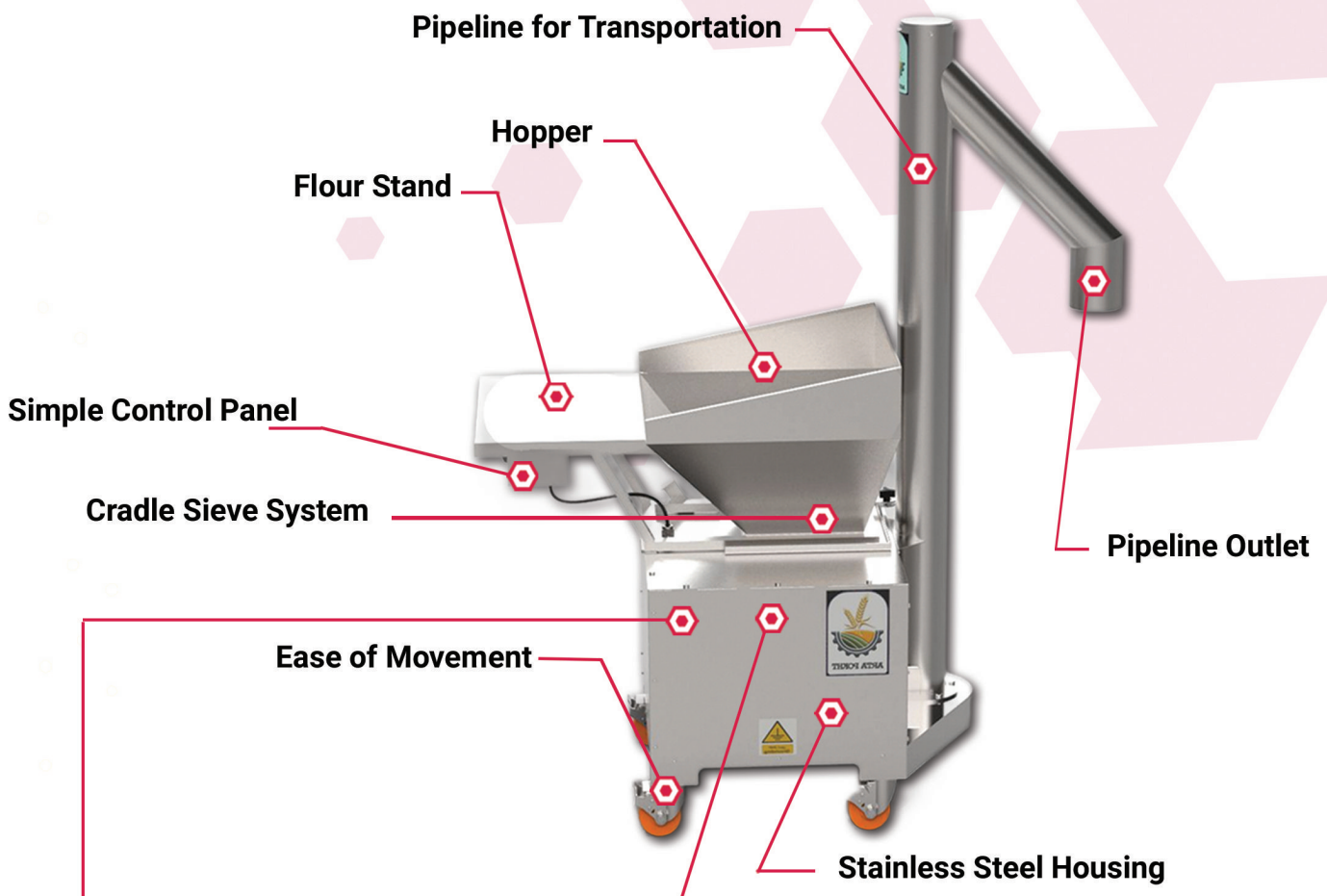
Patented and a scientific development

Durable design made of hygienic stainless steel

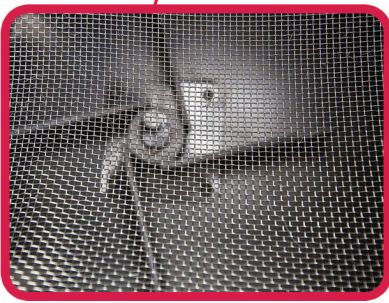
Equipped with wheels for easy movement

Minimal noise level





UV-C Radiation System for Disinfection and Elimination of Flour Larvae



Mesh Sieve, Replaceable in Various Sizes





Model: AP-FS-515 Export Sieve	
Capacity	3000 kg/h
Dimensions	135x58x205 cm
Motor Power	1.5 Horsepower
Power Consumption	Single-phase with inverter
Outlet Height	150cm
Weight	130kg
Hopper Volume	50kg
Body Material	Stainless steel grade 304
Disinfection System	UVC

Model: AP-FS-518 Export Sieve	
Capacity	3000 kg/h
Dimensions	135x58x235 cm
Motor Power	1.5 Horsepower
Power Consumption	Single-phase with inverter
Outlet Height	185cm
Weight	135kg
Hopper Volume	50kg
Body Material	Stainless steel grade 304
Disinfection System	UVC



Model: AP-FS-410 Economical Sieve	
Capacity	1000 kg/h
Dimensions	135x58x150 cm
Motor Power	0.5 Horsepower
Power Consumption	Single-phase electricity
Outlet Height	100cm
Weight	80kg
Hopper Volume	40kg
Body Material	Stainless steel grade 304
Disinfection System	None

Model: AP-FS-510 Industrial Sieve	
Capacity	1000 kg/h
Dimensions	135x58x155 cm
Motor Power	1.0 Horsepower
Power Consumption	Single-phase electricity
Outlet Height	100cm
Weight	120kg
Hopper Volume	50kg
Body Material	Stainless steel grade 304
Disinfection System	UVC

Each loaf of bread is a link in the chain of life.

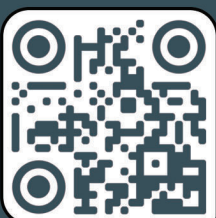
Behind the aroma of this delightful bread lies a great responsibility. It is this responsibility that led us to use our knowledge to simplify the problems of these humble heroes. Problems that were perhaps not within the bakers' control: from impurities in flour that hindered achieving optimal quality, to fluctuations in quality and the complexity of production processes, making their work more difficult. This concern drove us to seriously consider effective solutions. With the efforts of the ArtaPekht team of specialists, research and development began to optimize devices and processes related to bread production. The result of these efforts led to the creation of a device based on modern technologies that was able to eliminate existing issues and improve bread quality. This product, the result of our teamwork and research, was showcased at an international exhibition in Tehran and garnered tremendous interest from both domestic and international clients. This success not only demonstrated the device's effectiveness but also proved that scientific and technological innovations can be the key to solving industry problems.





ARTA POKHT INDUSTRIAL GROUP

ARTAPEKHT, A SUBSIDIARY OF THE SCIENTIFIC AND TECHNOLOGICAL 01RS HOLDING, DEVELOPS AND MANUFACTURES ADVANCED INDUSTRIAL DEVICES FOR BAKERS, BREAD PRODUCERS, AND CONFECTIONERS USING THE LATEST TECHNOLOGIES AND THE SPECIALIZED CAPABILITIES OF ITS TEAM. THESE DEVICES, WITH PRECISE ENGINEERING DESIGN AND UNIQUE INVENTIONS, COMPLY WITH INTERNATIONAL STANDARDS AND CONTRIBUTE NOT ONLY TO IMPROVING HEALTH BUT ALSO TO OPTIMIZING PERFORMANCE AND INCREASING PRODUCTION EFFICIENCY. ARTAPEKHT, RELYING ON CONTINUOUS INNOVATION, MODERN RESEARCH, AND THE SCIENTIFIC EXPERTISE OF ITS TEAM, PROVIDES CUTTING-EDGE TECHNOLOGICAL SOLUTIONS TO ADDRESS THE CHALLENGES OF MODERN PRODUCTION AND ENVISIONS A BRIGHT FUTURE FOR THE BAKING AND CONFECTIONERY INDUSTRIES. THIS APPROACH, COMBINING ENGINEERING PRECISION AND QUALITY, ALLOWS FOR THE SIMULTANEOUS IMPROVEMENT OF PRODUCT QUALITY AND OPTIMIZATION OF THE PRODUCTION PROCESS FOR INDUSTRY PARTICIPANTS.



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