

1. File Name: Injera\_Flatbread\_Oven

2. Documentation:

The business intends to make injera, a traditional Ethiopian flatbread. One major processing step in the production of injera is baking or cooking the batter to create the spongy texture. For this processing step, the business would need an injera oven.

3. Picture:



4. Generic Name: Injera Oven

5. Specifications:

- Electric-powered oven
- Large cooking surface area to accommodate the size of injera
- Adjustable temperature control for precise cooking
- Non-stick cooking surface to prevent sticking of the batter
- Timer functionality for precise cooking time
- Insulated construction to retain heat and distribute it evenly
- Easy-to-clean design

#### 6. Source and Price:

- Company: InjeraMaster Ovens
- Model: InjeraMaster 2012
- Price: 2,500 Birr

#### 7. Justification:

I believe the InjeraMaster 2012 by InjeraMaster Ovens is the right piece of equipment for the business because it specifically caters to the production of injera. Its large cooking surface area can accommodate the size of injera, and the adjustable temperature control allows for precise cooking according to the desired texture. The non-stick cooking surface ensures that the injera does not stick during the baking process. The insulated construction helps to retain and distribute heat evenly for consistent results. Additionally, the timer functionality allows for precise cooking time. The InjeraMaster 2012 meets the specific requirements for baking injera and provides the necessary features for efficient and high-quality production.