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Steam Tube Stone Hearth Tunnel Ovens

- Steam-tube heating providing balanced, high-intensity and economical baking
- Steam-tube heating system allowing any kind of fuel consumption
- Durable and long-lasting heat exchanger made of refractory bricks and gas channels
- Steam-tube circuits wrapped around the baking chamber to ensure even and intense baking
- Space-saving three deck design
- PLC Control System allowing separate operation of each baking chamber
- Long-life stone plates belt driven by chain system at both sides
- Boards can be manually placed or automatically fed onto the oven loader for automatic oven chamber loading
- Automatic oven unloader discharging of the product
- Easy synchronization of discharged product to a cooling conveyor system
- High volume steam production by the steam boiler placed beside the oven

**OPTIONAL**
- Stainless steel dough loading and elevator belts
- Fully-automatic production lines with various capacities
- Smart blading system
- Cooling spray system at the exit of the oven providing quicker cooling of the baked goods while moving on the cooling band
- Stainless steel side panels
Technical Specifications

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Subject to alteration without prior notice.
Steam-Tube Mesh Belt Tunnel Ovens

- Steam-tube heating providing balanced, high-intensity and economical baking
- Steam-tube heating system allowing any kind of fuel consumption
- Durable and long-lasting heat exchanger made of refractory bricks and gas channels
- Steam-tube circuits wrapped around the baking chamber to ensure even and intense baking
- Space-saving three deck design
- PLC Control System allowing separate operation of each baking chamber
- Long-life mesh-wire belt driven by chain system at both sides
- Boards can be manually placed or automatically fed onto the oven loader for automatic oven chamber loading
- Automatic oven unloader discharging of the product
- Easy synchronization of discharged product to a cooling conveyor system
- High volume steam production by the steam boiler placed beside the oven

**OPTIONAL**
- Stainless steel dough loading and elevator belts
- Fully-automatic production lines with various capacities
- Cooling spray system at the exit of the oven providing quicker cooling of the baked goods while moving on the cooling band
- Smart blading system
- Stainless steel side panels
- Project-based manufacturing according to the capacity
- Automatic dough loading for full automatic production lines
Smart Blading System

Technical Drawings

Technical Specifications

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Subject to alteration without prior notice.
TNS Series
Single Deck Tunnel Ovens

- Baking band width of 2.0 – 2.5 – 3.0 meters and band length varying from 16.0 meters to 40.0 meters offering wide options to the bakers
- Economical and even baking for both hearth and pan baked products via turbulence air distribution
- Vertical heat circulation in the baking chamber between the special designed radiators located parallelly at the bottom and the top of the chamber

- Economical and ideal baking with turbulence system
• Hydraulic belt tensioning system correcting any mechanical or thermal deviations

• Sensor controlled belt regulation system adjusting the belt movement while also extending the belt-life

• Hydraulic belt tensioning system correcting any mechanical or thermal deviations

• Stone-hearth conveyor
• Cooling spray system at the discharge of the oven providing quicker cooling of the baked goods while moving on the cooling band
• Fully-automatic production lines with various capacities
• Smart blading system
• Stainless-steel side panels

O P T I O N A L
- Modern Series Steam-Tube Multi-Deck Ovens allowing the consumption of any kind of fuel like diesel, fuel-oil, gas, coal, wood etc. without any replacement or modification on the oven
- Even and perfect heat distribution by closed-end system tube system
- 20 mm thick stone base
- Economical baking cost by its special tube system and frame construction surrounded with special concrete
- Heat-tempered glass windows in all decks
- Durable and long-lasting burning chamber made of refractory bricks
- Easy operation and maintenance
- Models available with various sizes offering different capacities both for small and large bakeries
- High performance steam generation through high volume steam tubes
- Proof box steam discharge
- Selenoid valve controlled steaming system
- Front side made of AISI 304 stainless-steel

- **OPTIONAL**
  - Stainless steel side panels
  - Side infeed furnace for solid fuels

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**Steam-Tube Stone Hearth Deck Ovens**

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**SARMASIK**

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14
MODERN Series

3 Deck Steam-Tube System Ovens

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P = Loader number at each deck

Subject to alteration without prior notice.
# 4 Deck Steam-Tube System Ovens

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*P = Loader number at each deck

Subject to alteration without prior notice.
Steam Tube Stone Hearth Deck Ovens

- Modern Series Steam-Tube Multi-Deck Ovens allowing the consumption of any kind of fuel like diesel, fuel-oil, gas, coal, wood etc. without any replacement or modification on the oven
- Even and perfect heat distribution by closed-end system tube system
- 20 mm thick stone base
- Economical baking cost by its special tube system and frame construction surrounded with special concrete
- Heat-tempered glass windows in all decks
- Durable and long-lasting burning chamber made of refractory bricks
- Easy operation and maintenance
- Models available with various sizes offering different capacities both for small and large bakeries
- 26.5 cm deck height allowing bake of large size products
- High performance steam generation through high volume steam tubes
- Proof box steam discharge
- Selenoid valve controlled steaming system
- Front side made of AISI 304 stainless-steel

Optional
- Stainless steel side panels
- Side infeed furnace for solid fuels
Technical Specifications

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<td>62</td>
<td>275</td>
</tr>
<tr>
<td>33M K</td>
<td>3P</td>
<td>13,60</td>
<td>373</td>
<td>249</td>
<td>58 x 290</td>
<td>62</td>
<td>301</td>
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<tr>
<td>33L K</td>
<td>3P</td>
<td>15,10</td>
<td>399</td>
<td>276</td>
<td>58 x 317</td>
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<tr>
<td>34CS K</td>
<td>4P</td>
<td>12,20</td>
<td>293</td>
<td>170</td>
<td>58 x 211</td>
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<td>34CC K</td>
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<td>58 x 237</td>
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<tr>
<td>34C K</td>
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<td>16,20</td>
<td>346</td>
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<td>58 x 264</td>
<td>62</td>
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<tr>
<td>34M K</td>
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<td>18,20</td>
<td>373</td>
<td>249</td>
<td>58 x 290</td>
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<tr>
<td>34L K</td>
<td>4P</td>
<td>20,20</td>
<td>399</td>
<td>276</td>
<td>58 x 317</td>
<td>62</td>
<td>328</td>
</tr>
</tbody>
</table>

EXTRACTOR FAN CHIMNEY Ø9cm
STEAM CHIMNEY Ø12,5cm
EXHAUST CHIMNEY Ø20cm

Subject to alteration without prior notice.

P = Loader number at each deck
Stone Hearth Multi-Deck Ovens

- Stone hearth multi-deck ovens with cyclothermic heating
- Heating system with a single fan in 1P series and double fan in 2P and 3P series
- Homogeneous heating and even baking as a result of the heating of one half of the baking chambers by one fan and the other half by a second fan (2P and 3P series)
- Frontally located circulation fans, control panel and steaming tubes allowing easy installation of the oven to closed areas overcoming space constraints
- High performance steam generation through high volume steam tubes
- Automatic burner system; heating system controlled by digital thermostat
- Burning chamber controlled by a safety thermostat
- Proof box steam discharge

OPTIONAL
- PLC control unit
- Steam exhaust damper system
- Stainless-steel side panels
- Selenoid valve controlled steaming system
## Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Baking Surface</th>
<th>Outer Dimensions</th>
<th>Inner Dimensions</th>
<th>Loader Dimensions</th>
<th>Loader Rack Dimensions</th>
<th>Heating Capacity</th>
<th>Total Power</th>
<th>Weight</th>
<th>Kat Sayısı</th>
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</thead>
<tbody>
<tr>
<td></td>
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<td>Length (B)</td>
<td>Width (C)</td>
<td>Depth (D)</td>
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<td>Length</td>
<td>Height</td>
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<tr>
<td>-------</td>
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<td>-------------</td>
<td>------------</td>
<td>-----------</td>
<td>--------------</td>
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<tr>
<td>1P</td>
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<tr>
<td>Z 100</td>
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<td>217</td>
<td>302</td>
<td>122</td>
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<tr>
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<td>12.0</td>
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<td>332</td>
<td>122</td>
<td>200 58 x 240</td>
<td>60</td>
<td>255</td>
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<td>372</td>
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<td>60</td>
<td>295</td>
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<td>3P</td>
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</tr>
<tr>
<td>Z 120</td>
<td>12</td>
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<td>302</td>
<td>181</td>
<td>160 58 x 185</td>
<td>60</td>
<td>200</td>
<td>190</td>
<td>90,000</td>
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<td>Z 150</td>
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<td>261</td>
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<td>181</td>
<td>200 58 x 240</td>
<td>60</td>
<td>255</td>
<td>190</td>
<td>110,000</td>
</tr>
<tr>
<td>Z 180</td>
<td>18</td>
<td>299</td>
<td>372</td>
<td>181</td>
<td>240 58 x 280</td>
<td>60</td>
<td>295</td>
<td>190</td>
<td>130,000</td>
</tr>
</tbody>
</table>

P = Loader number at each deck

Subject to alteration without prior notice.
DMX Series Rack Ovens

- Excellent baking performance as a result of high volume, low velocity air flow and quick recovery time
- High thermal efficiency and durable stainless-steel heat exchanger and stainless-steel interior panels
- High capacity self-contained steam generating system
- Low level providing easy loading and discharging
- Easily adjustable damper
- Maintenance free overhead rack lifting device raising and rotating the rack automatically when door is closed
- Well-insulated with rock wool

OPTIONAL
- Electronic or PLC control unit
- PLC Control unit with touch screen monitor storing 500 baking programs
- Diagnostics display identifies malfunctions
- Stainless-steel side panels
- Platform rack rotation available
- Delivery as completely assembled
- Natural Gas, fuel-oil, diesel or electrical heating Systems
- Extra steam discharge system
## Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Outer Dimensions</th>
<th>Pan Sizes</th>
<th>Heating Capacity</th>
<th>Power Requirement</th>
<th>Total Power (kW)</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>DMX-S</td>
<td>Width (A) cm, Length (B) cm, Height (C) cm</td>
<td>60 x 80, 80 x 100</td>
<td>65,000, 90,000</td>
<td>220-380 V, 50 Hz</td>
<td>4, 94</td>
<td>2,000, 2,300</td>
</tr>
<tr>
<td>DMX</td>
<td>220, 157, 236</td>
<td>60 x 80, 80 x 100</td>
<td>65,000, 90,000</td>
<td>220-380 V, 50 Hz</td>
<td>4, 94</td>
<td>2,000, 2,300</td>
</tr>
</tbody>
</table>

## Racks

Racks are designed and manufactured as galvanized steel or AISI 304 stainless steel according to the desired number of shelves.

### Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (A) cm</th>
<th>Length (B) cm</th>
<th>Height (C) cm</th>
<th>Pan Sizes</th>
</tr>
</thead>
<tbody>
<tr>
<td>PS 60x80</td>
<td>67</td>
<td>80</td>
<td>183</td>
<td>60x80</td>
</tr>
<tr>
<td>PS 80x100</td>
<td>87</td>
<td>100</td>
<td></td>
<td>80x100</td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
Convection Oven

- Ideal for small-batch-production bakeries and pastry shops allowing production of baked goods such as bread, buns, cookies etc.
- A baking surface of approximately 3m² with either 6 trays of 60x80cm or 12 trays of 40x60cm
- Perfect heat distribution through adjustable air channels and bi-directional air circulation
- Double-tempered thermoreflectant door glass preventing heat escape
- Thermostat controlled heating components and proofer with an independent steam generator
- Independent proofer operation; with/without the oven
- Stainless steel baking chamber, proofer and control panel

**OPTIONAL**
- LPG or electrical heating
- Steam exhaust fan on the hood
- Stainless-steel side panels
### Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Outer Dimensions A (cm)</th>
<th>Outer Dimensions B (cm)</th>
<th>Outer Dimensions C (cm)</th>
<th>Pan Quantity</th>
<th>Pan Dimensions A x B (cm)</th>
<th>Pan Dimensions C (cm)</th>
<th>Heating Capacity Electric Kcal/h</th>
<th>Heating Capacity Gas Kcal/h</th>
<th>Baking Surface Kcal/h</th>
<th>Power Requirement Total Power Electric kW</th>
<th>Power Requirement Total Power Gas kW</th>
<th>Weight (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Complete Unit</td>
<td>181</td>
<td>106</td>
<td>219</td>
<td>6</td>
<td>60x80</td>
<td>40x60</td>
<td>15,500</td>
<td>18</td>
<td>25,000</td>
<td>220-380 V 50 Hz</td>
<td>23 30 4.5 5.5 250</td>
<td>250</td>
</tr>
<tr>
<td>Oven</td>
<td>128</td>
<td>105</td>
<td>192</td>
<td>02</td>
<td>12</td>
<td>04</td>
<td>19</td>
<td>25</td>
<td>1</td>
<td>220-380 V 50 Hz</td>
<td>19 25 1 1.25 156</td>
<td>156</td>
</tr>
<tr>
<td>Proofer</td>
<td>128</td>
<td>105</td>
<td>192</td>
<td>02</td>
<td>12</td>
<td>04</td>
<td>19</td>
<td>25</td>
<td>1</td>
<td>220-380 V 50 Hz</td>
<td>19 25 1 1.25 156</td>
<td>156</td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
- Two-deck electric deck oven used in restaurants, hotels and patisseries primarily to bake pizza and pizza-like breads
- Compact and space-saving design
- Separate top and bottom temperature controls for each deck
- Excellent heat circulation inside the stone-based decks
- Independent use of the decks providing economical and versatile operation
- Steam exhaust chimney

### Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Outer Dimensions</th>
<th>Inner Deck Dimensions</th>
<th>Heating Capacity</th>
<th>Power Requirement</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>PİDE 8</td>
<td>Width (A) cm</td>
<td>Length (B) cm</td>
<td>Height (C) cm</td>
<td>cm</td>
<td>Kcal/h</td>
</tr>
<tr>
<td></td>
<td>83</td>
<td>75</td>
<td>64</td>
<td>61x56x11</td>
<td>6,500</td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.

### Technical Drawings

- Front view
- Side view
Electrical Deck Ovens

- Ideal for small-batch production shops like restaurants, hotels and pastry shops
- Modular design allows easy expansion of capacity by deck addition
- Separate control of deck top and bottom heating elements temperatures
- Perfect heat distribution at stone based decks
- Double-tempered glass door preventing heat loss
- Steam discharge system

**OPTIONAL**
- Steaming system for baking room
- Proof box
- Cooling shelves
- Steam exhaust hood

**Technical Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>Outer Dimensions</th>
<th>Inner Dimensions</th>
<th>Total Power</th>
<th>Power Requirement</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Width (A)</td>
<td>Length (B)</td>
<td>Height (C)</td>
<td>Width</td>
<td>Length</td>
</tr>
<tr>
<td>1T-4060</td>
<td>93</td>
<td>83</td>
<td>46</td>
<td>42x62</td>
<td>5</td>
</tr>
<tr>
<td>2T-4060</td>
<td>113</td>
<td>103</td>
<td></td>
<td>62x82</td>
<td>8</td>
</tr>
<tr>
<td>4T-4060</td>
<td>155</td>
<td>125</td>
<td></td>
<td>83x124</td>
<td>12.5</td>
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</tbody>
</table>

Subject to alteration without prior notice.
Flour Storage and Sifting Systems
SARMAŞIK Silo Systems are designed to operate in closed environments. Depending on the required capacity and available space, project-based designs with different types and dimensions are suggested fulfilling the customer needs.

Some advantages of Silo Systems:
- Significant savings comparing to the use of flour bags
- Higher production capacity
- Better flour quality increasing also the dough quality
- Saving of workspace and labor costs

Silo Systems consists of 4 main sections:
1. Silo (s)
2. Flour transfer system
3. Scale hopper
4. Control unit

SARMAŞIK Silo Systems presents 2 different types:
1. Square silos
2. Cylindrical silos

STANDARD
- AISI 304 stainless steel construction
- Air lock system
- Pneumatic flour transfer
- Fabric filters
- Silo truck connection port
- Bolted connection modular system
- Bag flour infeed unit
- Control panel
- Conveyor and airslide blowers
- Silo upper and lower level switches

OPTIONAL
- Automatic silo weighing system
- Jet filter system mounted above or beside the silo
- Complete welded production
- Printer connection port
- Vibration system
Scale Hopper

- 160 kg. flour capacity
- Stainless steel flour hopper
- Easy transfer of the flour to bowl by the hand damper

**OPTIONAL**
- Motorized discharge lid
- Available for automatic silo Systems or flour sifters with storage cabins

Sample Layouts

Side view

Top view

Subject to alteration without prior notice.
Flour Sifting Machines

Silk Sifter: Continuous, hygienic and perfect sifting by silk sifter which prevents the pass of any unknown substances except flour

Brush Sifter: Efficient sifting by two special brushes
- Fast flour transfer by endless elevator to the sifting station
- Quick discharge into the mixer bowl
- Bag support
- Magnetic metal separation

Optional
- Silk made or brush flour sifting
- Stainless steel construction

Technical Specifications

<table>
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<tr>
<th>Model</th>
<th>Width</th>
<th>Length</th>
<th>Height</th>
<th>Discharge Height</th>
<th>Capacity</th>
<th>Total Power</th>
<th>Power Requirement</th>
<th>Weight</th>
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<tr>
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<td>76.5</td>
<td>115.5</td>
<td>162</td>
<td>100</td>
<td>50 kg/min.</td>
<td>0.75</td>
<td>220-380 V 50 Hz</td>
<td>78</td>
</tr>
<tr>
<td>UNEL 50 IP</td>
<td>68</td>
<td>112</td>
<td>160</td>
<td>94</td>
<td>50 kg/1.5min.</td>
<td>1.0</td>
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<td></td>
</tr>
<tr>
<td>UNEL 100</td>
<td>76.5</td>
<td>115.5</td>
<td>162</td>
<td>100</td>
<td>100 kg/3min.</td>
<td>1.5</td>
<td></td>
<td>85</td>
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<tr>
<td>UNEL 100 IP</td>
<td>68</td>
<td>112</td>
<td>160</td>
<td>94</td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tbody>
</table>

Subject to alteration without prior notice.
Helical Flour Sifting Machines

- Different capacities for 6, 10, 15 bags
- 2 stage flour sifting
- Flour mixing system
- Flour hopper lid
- Helical sifting system

**Optional**
- Project-based design of helical sifting length
- Stainless steel construction

**Technical Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>Width</th>
<th>Length</th>
<th>Height</th>
<th>Capacity</th>
<th>Total Power</th>
<th>Power Requirement</th>
<th>Weight</th>
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<tbody>
<tr>
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<td>292</td>
<td>260</td>
<td>300</td>
<td>3.5</td>
<td>220-380 V 50 Hz</td>
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<tr>
<td>UNEL 500</td>
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<td>500</td>
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<td>UNEL 750</td>
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<td>750</td>
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<td>400</td>
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</table>

Subject to alteration without prior notice.
Dough Processing Equipments
• Mixing capability of the network water and water arriving from a cold water source at the intended temperature and volume.
• Microcontrollers and digital control unit allowing the discharge of intended amount of water into the dough bowl.
• Operation capability as °C-L or °F-Ib; 220-240 V/50 Hz or 110 V/60 Hz.

### DOMIX 35

<table>
<thead>
<tr>
<th>Specification</th>
<th>Value</th>
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<tbody>
<tr>
<td>Water Connections</td>
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<tr>
<td>Max. Water Output</td>
<td>40 ft / min</td>
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<tr>
<td>By-pass Water Fittings</td>
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</tr>
<tr>
<td>Max. Water Inlet Temperature</td>
<td>65 ºC</td>
</tr>
<tr>
<td>Setting Range</td>
<td>2 ºC – 60 ºC</td>
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<tr>
<td>Heating Sensitivity</td>
<td>±1 ºC</td>
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<tr>
<td>Max. Water Inlet Pressure</td>
<td>5 bar</td>
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<td>Min. Water Inlet Pressure</td>
<td>1 bar</td>
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<tr>
<td>Max. Ratio Between Two Input Pressures</td>
<td>1/5</td>
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<tr>
<td>Max. Dosing</td>
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<td>Dosing Sensitivity</td>
<td>± % 1</td>
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<tr>
<td>Water Outlet at 1 bar and 20 ºC</td>
<td>18 ft / min</td>
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<tr>
<td>Water Outlet at 5 bar and 20 ºC</td>
<td>40 ft / min</td>
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<tr>
<td>Power</td>
<td>25 VA</td>
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### DOMIX 45

<table>
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<th>Specification</th>
<th>Value</th>
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<tbody>
<tr>
<td>Water Connections</td>
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<tr>
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<td>40 ft / min</td>
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<td>By-pass Water Fittings</td>
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<tr>
<td>Max. Water Inlet Temperature</td>
<td>65 ºC</td>
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<tr>
<td>Setting Range</td>
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<tr>
<td>Heating Sensitivity</td>
<td>±1 ºC</td>
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<tr>
<td>Max. Water Inlet Pressure</td>
<td>5 bar</td>
</tr>
<tr>
<td>Min. Water Inlet Pressure</td>
<td>1 bar</td>
</tr>
<tr>
<td>Max. Ratio Between Two Input Pressures</td>
<td>1/5</td>
</tr>
<tr>
<td>Max. Dosing</td>
<td>999,9</td>
</tr>
<tr>
<td>Dosing Sensitivity</td>
<td>± % 1</td>
</tr>
<tr>
<td>Water Outlet at 1 bar and 20 ºC</td>
<td>18 ft / min</td>
</tr>
<tr>
<td>Water Outlet at 5 bar and 20 ºC</td>
<td>40 ft / min</td>
</tr>
<tr>
<td>Power</td>
<td>25 VA</td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
HYK Series  
Dough Kneaders

- Stainless-steel kneading bowl.
- Stainless-steel fork kneading without damaging and heating up the dough.
- Various capacities ranging from 110 to 1100 pounds / 50 to 500 kgs.
- Ease of operation.
- Shipping as complete unit.

### Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Width cm</th>
<th>Length cm</th>
<th>Height cm</th>
<th>Bowl Capacity - Dimensions</th>
<th>Power Requirement 220-380 V 50 Hz</th>
<th>Total Power kW</th>
<th>HP</th>
<th>Weight kg</th>
</tr>
</thead>
<tbody>
<tr>
<td>HYK 60</td>
<td>70</td>
<td>120</td>
<td>90</td>
<td>Dough 50 Flour 25 Diameter 60</td>
<td>0.75 1</td>
<td>160</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HYK 80</td>
<td>90</td>
<td>150</td>
<td>100</td>
<td>Dough 80 Flour 50 Diameter 80</td>
<td>1.5 2</td>
<td>260</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HYK 90</td>
<td>100</td>
<td>150</td>
<td>110</td>
<td>Dough 130 Flour 100 Diameter 90</td>
<td>2.2 3</td>
<td>360</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HYK 100</td>
<td>110</td>
<td>200</td>
<td>120</td>
<td>Dough 200 Flour 150 Diameter 100</td>
<td>3 4</td>
<td>395</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HYK 110</td>
<td>120</td>
<td>200</td>
<td>120</td>
<td>Dough 260 Flour 200 Diameter 110</td>
<td>4 5.5</td>
<td>410</td>
<td></td>
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</tr>
<tr>
<td>HYK 120</td>
<td>130</td>
<td>220</td>
<td>130</td>
<td>Dough 390 Flour 250 Diameter 120</td>
<td>5.5 7.5</td>
<td>450</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HYK 130</td>
<td>140</td>
<td>250</td>
<td>140</td>
<td>Dough 500 Flour 350 Diameter 130</td>
<td>7.5 10</td>
<td>490</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
Spiral Mixers with Fixed Bowl

- Homogeneous and low friction mixing action due to wide diameter spiral and peripheral dough circulation around the bowl
- Synchronized operation through separate motors for bowl and spiral head
- Stainless steel spiral dough hook and heavy duty stainless steel bowl
- Mixing capability for small and heavy loads

- Dual direction bowl switch
- Wheel mounted for easy portability
- Silent operation through belt drive system
- Dual speed control
- Automatic deactivation safety switch located on the bowl cover
- Safe operation with an “Emergency Stop” button
### Technical Drawings

#### Side view

#### Front view

### Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (A) (cm)</th>
<th>Length (B) (cm)</th>
<th>Height (C) (cm)</th>
<th>Bowl Capacity - Dimensions</th>
<th>Total Power</th>
<th>Power Requirement</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Dough (kg)</td>
<td>Bowl Diameter (cm)</td>
<td>Depth (cm)</td>
<td>kW</td>
<td>HP</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SX 35</td>
<td>54</td>
<td>88</td>
<td>110</td>
<td>25</td>
<td>50</td>
<td>27</td>
<td>2.7</td>
</tr>
<tr>
<td>SX 100</td>
<td>71</td>
<td>123</td>
<td>125</td>
<td>80</td>
<td>68</td>
<td>40</td>
<td>6.25</td>
</tr>
<tr>
<td>SX 160</td>
<td>87</td>
<td>137</td>
<td>130</td>
<td>100</td>
<td>85</td>
<td>43</td>
<td>650</td>
</tr>
</tbody>
</table>
Spiral Mixers with Removable Bowl

- Homogeneous and low friction mixing action due to wide diameter spiral and peripheral dough circulation around the bowl
- Stainless steel spiral dough hook and heavy duty stainless steel bowl
- Dual speed control
- Mixing capability for small and heavy batches
- Mixing head up/down motion via hydraulic system
- Reliable bowl clamp system
- Convenient operation with easily removable bowl
- Safe operation with an “Emergency Stop” button
- Compact and robust design

OPTIONAL
- Pastry dough mixing system
MXK 240
Interchangeable Mixing Attachments

Technical Drawings

Side view

Front view

Bowl Clamp System

Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (A)</th>
<th>Length (B)</th>
<th>Height</th>
<th>Bowl Capacity - Dimensions</th>
<th>Total Power</th>
<th>Power Requirement</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>cm</td>
<td>cm</td>
<td>cm cm kg cm cm</td>
<td>kW HP</td>
<td>220-380 V 50 Hz</td>
<td>kg</td>
<td></td>
</tr>
<tr>
<td>MXK 240</td>
<td>120 162</td>
<td>149 202</td>
<td>240 96 52</td>
<td>17.5 23.5</td>
<td>1450</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
MXD Series

Dual Arm Spiral Mixer with Removable Bowl

- Homogeneous and low friction mixing action due to wide diameter spiral and peripheral dough circulation around the bowl
- Stainless steel spiral dough hooks and heavy duty stainless steel bowl
- Dual speed control
- PLC or relay control unit
- Mixing capability for small and heavy batches
- Mixing head up/down motion via hydraulic system

- Reliable bowl clamp system
- Convenient operation with easily removable bowl
- Safe operation with an “Emergency Stop” button
- Compact and robust design

**OPTIONAL**
- Individual speed control of the bowl and the spiral via inverters
Technical Drawings

Front view

Side view

Bowl Clamp System

Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (A)</th>
<th>Length (B)</th>
<th>Height</th>
<th>Bowl Capacity - Dimensions</th>
<th>Total Power</th>
<th>Power Requirement</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>cm</td>
<td>cm</td>
<td>cm</td>
<td>During Mixing (C1)</td>
<td>Dough</td>
<td>Diameter</td>
<td>Depth</td>
</tr>
<tr>
<td>MXD 240</td>
<td>146</td>
<td>195</td>
<td>166</td>
<td>218</td>
<td>240</td>
<td>96</td>
<td>52</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>After Mixing (C2)</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
KD Series  Bowl Elevators

- Bowl elevator allowing easy and safe dumping of the dough into the following machine’s hopper
- Automatic or manual operation feature
- Bowl platform adjustable for different bowl heights
- Constructed with castors for portability
- Stabilizing legs allowing stationary positioning
- Safe operation with an Emergency Stop button
- Safety mixing bowl ring deactivating the system automatically

**OPTIONAL**
- Bowl rotation system
- Pneumatically actuated bowl scraper
### Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (A)</th>
<th>Length (B)</th>
<th>Height (C)</th>
<th>Tilting Height (D)</th>
<th>Max. Height (E)</th>
<th>Lifting Capacity</th>
<th>Power Requirement</th>
<th>Total Power</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>KD 500</td>
<td>175</td>
<td>224</td>
<td>240</td>
<td>200</td>
<td>303</td>
<td>300</td>
<td>220-380 V 50 Hz</td>
<td>2.2</td>
<td>650</td>
</tr>
<tr>
<td>KDL 500</td>
<td>283</td>
<td>250</td>
<td>283</td>
<td>250</td>
<td>370</td>
<td></td>
<td></td>
<td>3</td>
<td>900</td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
**ONB 500 Dough Chunker**

- Pneumatically actuated teflon coated dough dividing blade
- 300 kg. dough capacity
- Stainless steel hopper
- Stainless steel frame

**OPTIONAL**
- Ladder frame allows easy access to the hopper

### Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (A)</th>
<th>Length (B)</th>
<th>Height (C)</th>
<th>Capacity</th>
<th>Air Requirement</th>
<th>Power Requirement</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>ONB 500</td>
<td>180 cm</td>
<td>241 cm</td>
<td>243 cm</td>
<td>300 kg</td>
<td>3 bar</td>
<td>220 V 50 Hz</td>
<td>350 kg</td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.

### Technical Drawings

- **Side view**
- **Front view**

---

Subject to alteration without prior notice.
HN 30 Semi-Automatic Bun Divider & Rounder

- Semi-automatic dividing and rounding system for rolls
- Gentle and accurate dividing/rounding of the dough on the moulding plate with a simple lever operation
- Easy, fast, and efficient operation reducing labor for small bakeries
- Continuous and automatic lubrication system
- Easy maintenance
- Long-life operation with durable cast iron and steel construction
- Low energy consumption

### Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Width</th>
<th>Length</th>
<th>Height</th>
<th>Rounding Range</th>
<th>Weight Range</th>
<th>Power Requirement</th>
<th>Total Power</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>HN 30</td>
<td>63 cm</td>
<td>63 cm</td>
<td>115 cm</td>
<td>30 pcs</td>
<td>40-110 gr</td>
<td>220-380V 50 Hz</td>
<td>0.75 kW</td>
<td>1 kg</td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
Industrial Dough Divider

- Robust and gentle dough divider for industrial bakeries
- Design in accordance with the food regulations and safety requirements
- Stainless-steel hopper
- Adjustable dividing speed
- Central food-grade oiling system lubricating the guides and housings in contact with the dough
- Buzzer indicating low oil level
- Easily adjustable stainless-steel flour duster
- Easy operation and maintenance
- Stainless-steel side panels

**OPTIONAL**
- Speed control via inverter
- Single or dual direction product discharge
Technical Drawings

Front view

Side view

Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (A)</th>
<th>Length (B)</th>
<th>Height (C)</th>
<th>Dividing Weight Range</th>
<th>Capacity</th>
<th>Piston Quantity</th>
<th>Total Power</th>
<th>Power Requirement</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>KT 4500</td>
<td>115</td>
<td>150</td>
<td>180</td>
<td>100-450</td>
<td>4,500</td>
<td>4</td>
<td>2.2</td>
<td>220–380 V 50 Hz</td>
<td>700</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>120-850</td>
<td>3,375</td>
<td>3</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>200-1,300</td>
<td>2,250</td>
<td>2</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
KT Series Volumetric Dough Dividers

- Heavy duty single-pocket bread divider. Extremely gentle dividing action on doughs
- Design in accordance with the food regulations and safety requirements
- Easy speed and dough weight adjustment via handwheels
- Automatic lubrication system providing low oil consumption and hygienic lubrication
- Oil level sight glass and buzzer indicating low oil level
- Stainless-steel teflon-coated hopper
- Easily adjustable stainless-steel flour duster
- Stainless-steel side panels

OPTIONAL
- Speed control via inverter
Technical Drawings

Side view

Front view

Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (A)</th>
<th>Length (B)</th>
<th>Height (C)</th>
<th>Conveyor Length</th>
<th>Dividing Weight Range</th>
<th>Piston Diameter Ø</th>
<th>Capacity</th>
<th>Total Power</th>
<th>Power Requirement</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>KT 3000-2P/80</td>
<td>70</td>
<td>150</td>
<td>157</td>
<td>76</td>
<td>40 - 250</td>
<td>60</td>
<td>1,800 - 6,000</td>
<td>1.5</td>
<td>220-380V 50 Hz</td>
<td>550</td>
</tr>
<tr>
<td>KT 3000-1P/100</td>
<td>167</td>
<td>150 - 900</td>
<td>140</td>
<td>670 - 2,300</td>
<td>100 - 600</td>
<td>110</td>
<td>3,300 - 4,800</td>
<td>3</td>
<td></td>
<td>580</td>
</tr>
<tr>
<td>KT 3000-1P/110</td>
<td>89</td>
<td>157</td>
<td>81</td>
<td>100 - 600</td>
<td>110</td>
<td></td>
<td>3,600 - 4,800</td>
<td>3</td>
<td></td>
<td>725</td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
Conical Rounders

- Different models enabling dough rounding from 50 to 1600 grams between the rounding cone and adjustable or fixed rounding tracks
- Ideal and smooth rounding through long rounding tracks
- Aluminum-coated rounding tracks
- Channels with on/off switch blowing warm air to prevent dough sticking
- Heavy duty long lasting V-belt drive
- Easily adjustable stainless-steel flour duster
- Synchronization with automatic dough processing lines
- Stainless-steel side panels

OPTIONAL
- Teflon-coated rounding tracks
- Teflon-coated rounding cone
- Narrow or wide rounding tracks depending on the product weight
Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Width-Length (A)</th>
<th>Height (B)</th>
<th>Dough Discharge Height (C)</th>
<th>Dough Infeed Height (D)</th>
<th>Weight Range</th>
<th>Power Requirement</th>
<th>Motor Power</th>
<th>Heating Power</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>HC 4100</td>
<td>122</td>
<td>145</td>
<td>90</td>
<td>88</td>
<td>200-1600</td>
<td>220-380V 50 Hz</td>
<td>1.1</td>
<td>1.5</td>
<td>310</td>
</tr>
<tr>
<td>HC 4100 A</td>
<td>150</td>
<td>150</td>
<td>90</td>
<td>88</td>
<td>50-1000</td>
<td></td>
<td>1.0</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
AD Series

Intermediate Proofers

- Intermediate proofer: depending on capacity, various types of infeed systems can be utilized such as single claw infeed, double claw infeed and double conveyor infeed
- Number of pockets and trays vary depending on the intermediate proof time required
- Proofer trays available in 7, 8 or 10 pockets across consisting of rectangular nylon-mesh pockets
- The pockets and trays are easily removable for sanitation and maintenance
- Automatic discharge of the dough pieces onto a teflon chute or cross-conveyor
- Infeed system is available with right or left and front or back options
- Easy speed adjustment through inverter control
- Welded rugged tubular steel construction
- Fan system

**OPTIONAL**

- Custom production availability of different models depending on the capacity
- Teflon-coated dough infeed and transfer components
- Stainless-steel side panels
- Stainless-steel frame
- Steaming unit
- Ultraviolet lamp
Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Width A</th>
<th>Length B</th>
<th>Height C</th>
<th>Height D</th>
<th>Height E</th>
<th>Infeed Height</th>
<th>Discharge Height</th>
<th>Number of Pockets on a Tray</th>
<th>Total Number of Pockets</th>
<th>Power Requirement</th>
<th>Total Power</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>AD 300</td>
<td>181 cm</td>
<td>65 cm</td>
<td>244 cm</td>
<td>177 cm</td>
<td>239 cm</td>
<td>89 cm</td>
<td>95-135 cm</td>
<td>7 pcs</td>
<td>238 pcs</td>
<td>220-380 V 50 Hz</td>
<td>0.75 kW</td>
<td>1.5 HP</td>
</tr>
<tr>
<td>AD 450</td>
<td>185 cm</td>
<td>123 cm</td>
<td>283 cm</td>
<td>195 cm</td>
<td>260 cm</td>
<td>89 cm</td>
<td>95-135 cm</td>
<td>7 pcs</td>
<td>378 pcs</td>
<td>220-380 V 50 Hz</td>
<td>1.1 kW</td>
<td>1.5 HP</td>
</tr>
<tr>
<td>AD 540</td>
<td>246 cm</td>
<td>217 cm</td>
<td>287 cm</td>
<td>240 cm</td>
<td>310 cm</td>
<td>89 cm</td>
<td>95-135 cm</td>
<td>8 pcs</td>
<td>688 pcs</td>
<td>220-380 V 50 Hz</td>
<td>1.5 kW</td>
<td>1.5 HP</td>
</tr>
<tr>
<td>AD 600</td>
<td>204 cm</td>
<td>181 cm</td>
<td>351 cm</td>
<td>217 cm</td>
<td>287 cm</td>
<td>89 cm</td>
<td>95-135 cm</td>
<td>10 pcs</td>
<td>540 pcs</td>
<td>220-380 V 50 Hz</td>
<td>2.2 kW</td>
<td>3 HP</td>
</tr>
<tr>
<td>AD 700</td>
<td>246 cm</td>
<td>181 cm</td>
<td>351 cm</td>
<td>217 cm</td>
<td>287 cm</td>
<td>89 cm</td>
<td>95-135 cm</td>
<td>10 pcs</td>
<td>860 pcs</td>
<td>220-380 V 50 Hz</td>
<td>3.0 kW</td>
<td>4 HP</td>
</tr>
<tr>
<td>AD 800</td>
<td>246 cm</td>
<td>181 cm</td>
<td>351 cm</td>
<td>217 cm</td>
<td>287 cm</td>
<td>89 cm</td>
<td>95-135 cm</td>
<td>10 pcs</td>
<td>860 pcs</td>
<td>220-380 V 50 Hz</td>
<td>4.0 kW</td>
<td>5 HP</td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
**SM Series Moulders**

- Single-, two-, or three stage dough sheeting
- Adjustable sheeting rollers made of stainless steel or polyamide with spring loaded scrapers
- Single or two adjustable pressure boards sized according to the required dough weight and length
- Polyamide or felt belt pressure boards
- Adjustable catch pan
- Complete with castors for portability
- Stainless steel side panels
Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (A)</th>
<th>Length (B)</th>
<th>Height (C)</th>
<th>Dough Discharge Height (D)</th>
<th>Band Width (E)</th>
<th>Power Requirement</th>
<th>Total Power</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>SM 3000</td>
<td>75</td>
<td>220</td>
<td>85</td>
<td>75</td>
<td>50</td>
<td>220-380V 50 Hz</td>
<td>1</td>
<td>250</td>
</tr>
<tr>
<td>SM 4000</td>
<td>71</td>
<td>239</td>
<td>140</td>
<td>82</td>
<td>45</td>
<td>220-380V 50 Hz</td>
<td>1.5</td>
<td>310</td>
</tr>
<tr>
<td>SM 4500</td>
<td>90</td>
<td>200</td>
<td>160</td>
<td>60</td>
<td>65</td>
<td>220-380V 50 Hz</td>
<td>0.55</td>
<td>430</td>
</tr>
<tr>
<td>SM 6000</td>
<td>105</td>
<td>354</td>
<td>177</td>
<td>60</td>
<td>65</td>
<td>220-380V 50 Hz</td>
<td>0.75</td>
<td>690</td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
Some sample designs

- Stainless steel frames
- High efficiency by polyurethane constructed walls
- Easy disassembly and assembly for future transportations
- Inside lumination allowing easy observation of the proofing process

Optional
- Different capacities available
- Stainless steel inside and outside covers
- Rackrails on the ground

FMO Series

Proofing Units

Subject to alteration without prior notice.
Separate temperature and humidity controls for a perfectly balanced proof box condition
Control panel is mounted on the exterior of the proof box for easy access and operation
Can be easily retrofitted to any existing proof box enclosure
Easy temperature and humidity control through strong and durable resistances

Sensitive temperature control through a thermostat
Sensitive humidity control through sensors
Automatic water level control with a solenoid valve
Long-life operation with stainless steel construction

### Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (A)</th>
<th>Length (B)</th>
<th>Height (C)</th>
<th>Power Requirement</th>
<th>Total Power</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Clm 100</td>
<td>26</td>
<td>60</td>
<td>145</td>
<td>220-380 V 50 Hz</td>
<td>5.5</td>
<td>40</td>
</tr>
<tr>
<td>Control Panel</td>
<td>16</td>
<td>45</td>
<td>46</td>
<td></td>
<td>20</td>
<td></td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
**Baguette Moulder**

- Baguette Moulder: sheets and moulds elongated loaves to specified lengths
- Adjustable sheeting rollers and moulding belts provide accurate moulding and ease of operation
- Wheel mounted for easy portability and easy adaptation to any dough processing line
- Synchronized operation with intermediate proving unit
- Easy tension adjustment of the felt conveyor belts
- Safe operation with an “Emergency Stop” button
- Stainless steel side panels

**Optional**
- Stainless steel frame
- Dough discharge conveyor

### Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (A)</th>
<th>Length (B)</th>
<th>Height (C)</th>
<th>Band Width</th>
<th>Infeed Cylinder Distance</th>
<th>Power Requirement</th>
<th>Total Power</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>BAG 770</td>
<td>110</td>
<td>90</td>
<td>155</td>
<td>77</td>
<td>18</td>
<td>220-380 V 50 Hz</td>
<td>0.55</td>
<td>230</td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
Cookie Deppositor

- Cookie machine automatically dosing and dropping cookies on the pans
- Soft and heavy dough processing
- Automatic pan loader
- Interchangeable fixed or rotating dropping nozzles and hopper
- Nozzle assembly easy to remove and clean
- Control of dropping time, pan travel, and nozzle rotation
- Control panel enabling 150 different programs storage

**OPTIONAL**
- Various nozzles for different products
- Wire cut for stiff dough

### Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (A)</th>
<th>Length (B)</th>
<th>Height (C)</th>
<th>Pan Dimension</th>
<th>Number of Nozzles</th>
<th>Power Requirement</th>
<th>Motor Power</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>KP</td>
<td>109 cm</td>
<td>260 cm</td>
<td>142 cm</td>
<td>60x80, 40x60</td>
<td>9 pcs</td>
<td>220-380V 50 Hz</td>
<td>2.5 HP</td>
<td>380 kg</td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
GAL 140 

Semi-Automatic Grissini Divider and Moulder

- Semi-Automatic grissini divider/moulder with automatic moulding and manual dividing features
- Interchangeable moulding drums available for different product profiles
- Adjustable speed control provides variety of product lengths
- Manual feeding of the 17x50cm pans with automatic discharge of product on the pans
- Easy operation and maintenance
- Stainless-steel side panels

**Technical Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (A)</th>
<th>Length</th>
<th>Height</th>
<th>Product Thickness</th>
<th>Power Requirement</th>
<th>Total Power</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>GAL 140</td>
<td>48</td>
<td>133</td>
<td>182</td>
<td>156</td>
<td>160</td>
<td>8</td>
<td>0.18 kW 220-380 V 50 Hz</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0.24 HP</td>
<td>83 kg</td>
<td></td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
• Automatic grissini divider/moulder with automatic pan loading, dividing and product orientation features
• Interchangeable moulding drums available for different product profiles
• Flexible dividing length through an electronic counter
• Synchronized operation of automatic pan loader and pan conveyor
• Collapsible/hinged pan discharge conveyor
• Safe operation with an “Emergency Stop” button
• Easy operation and maintenance
• Hygienic construction at the locations in contact with the dough
• Stainless-steel side panels

Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (A)</th>
<th>Length (B)</th>
<th>Height Closed (C)</th>
<th>Height Open (C1)</th>
<th>Product Thickness</th>
<th>Pan Dimensions</th>
<th>Power Requirement</th>
<th>Total Power</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>GAL 170</td>
<td>70</td>
<td>285</td>
<td>143</td>
<td>160</td>
<td>8</td>
<td>40x80</td>
<td>220-380 V 50 Hz</td>
<td>0.83</td>
<td>325</td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
Miscellaneous
• Reciprocating slicing motion utilizing stainless steel blades
• Easy slicing with simple lever operation
• Numerous slice thicknesses available
• Large crumb catch tray
• Provided with top mounted bagging spade
• Attachment to slice large products

**OPTIONAL**
• Stainless-steel frame

**Technical Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (A)</th>
<th>Length (B)</th>
<th>Height (C)</th>
<th>Blade Quantity</th>
<th>Power Requirement</th>
<th>Total Power</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>cm</td>
<td>cm</td>
<td>cm</td>
<td>pcs/mm</td>
<td>220-380 V, 50 Hz</td>
<td>0.55 0.75</td>
<td>185</td>
</tr>
<tr>
<td>EDL 444</td>
<td>74</td>
<td>75</td>
<td>110</td>
<td>36/12</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>30/14.5</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>28/16.5</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
EDL-O  Automatic Bread Slicer

- Model EDL-O with long life band blades
- Capacity till 2500 sliced loaves per hour
- Special hardened drums and blade guides for uniform slice thickness
- Quick and easy change of slice thickness
- Easy change of the band blades
- Top conveyor belt for slicing free baked or round bread
- Infeed of the products with bottom and height adjustable top belts; also products are set up with side guides
- Not suitable for wet loaves or with ingredients like raisins or fruit

**OPTIONAL**
- Blade sharpening system
- Automatic lubrication system
- Short or long discharge conveyor
- Product infeed side belts
- Stainless steel side panels

### Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Width (cm)</th>
<th>Length (cm)</th>
<th>Height (cm)</th>
<th>Width (cm)</th>
<th>Length (cm)</th>
<th>Height (cm)</th>
<th>Power Requirement</th>
<th>Motor Power</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>EDL-O</td>
<td>79</td>
<td>232</td>
<td>205</td>
<td>8-20</td>
<td>14-37</td>
<td>6-16</td>
<td>380V 50Hz</td>
<td>4.75</td>
<td>650</td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
**SARCOOL Series**

Modular Band Spiral Cooling Towers

- Spiral conveyor systems used in proofing, cooling, freezing processes of the products such as bread, croissant, cake, biscuits, sugar, milk etc.
- Custom production availability with different diameters and band widths depending on the production capacity
- Different infeed and discharge directions available according to the operation area
- Easily removable and replaceable long-life plastic modular belt
- Adjustable speed via inverter
- Drive via rotating drum
- Emergency stop in case of excessive belt tension

**Optional**
- Stainless steel frame
- Automatic belt cleaning system
• Custom production availability with different diameters and band widths depending on the production capacity
• Different infeed and discharge directions available according to the operation area
• Welded conveyor belt made of AISI 317 test certificated stainless steel chain and AISI 304 stainless steel rods
• PE1000 long-life chain guides
• Individual sprocket drive for each tier
• Automatic lubrication system
• Emergency stop in case of excessive chain tension
• Safety rope around the first tier with a cut-off switch in case of emergency
• Speed adjustment via inverter

OPTIONAL
• Automatic belt cleaning system
SARMAŞIK Depanner gently removes products from the pan and transfers the baked products, pan and pan cover to separate conveyors. System separates the products smoothly from the pan by a noiseless air separator and suction conveyor removes product from the pan and transfers them to the cooling conveyor. Adjustable suction conveyor height allows depanning of different bread sizes.

- Suitable for high capacity industrial lines
- Independent motor control for all operations such as suction conveyor height, bread conveyor height etc.
- PLC control unit
- Speed adjustment via inverter
- Touchscreen display
- Easy removable filter, suction conveyor band and suction nozzles
- Suction air pressure adjustment damper
- Manually adjustable pan side guides
- Stainless steel side panels

**Technical Specifications**

<table>
<thead>
<tr>
<th>Model</th>
<th>Outer Dimensions</th>
<th>Max Band Width</th>
<th>Infeed Height</th>
<th>Total Power</th>
<th>Power Requirement</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>DEPANNER</td>
<td>129 cm x 65 cm x 267 cm</td>
<td>65 cm</td>
<td>80 cm</td>
<td>18.5 kW</td>
<td>220-380V 50 Hz</td>
<td>1650 kg</td>
</tr>
</tbody>
</table>

Subject to alteration without prior notice.
PCK 300 Packaging Machine

- Automatic packaging of breads, buns, sliced goods, fruits etc. into polyethylene, polypropylene, cellophone or paper bags
- Tight and well sealing clips made of plastic strips; automatic cutting of the strips
- Easy to switch from one bag size to another
- Advance drive design to handle 2000 pieces per hour
- Easy, fast, and efficient operation reducing labor
- Constructed with castors for portability
- Easily removable clips without damaging the bag
- Long-life operation with durable construction and ease of maintenance
- Stainless steel side panels

OPTIONAL
- Automatic on-clips date and price printing device
- Loader unit for smaller products
- Transfer belt
- Rotating table

Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Outer Dimensions</th>
<th>Conveyor</th>
<th>Maximum Product Size</th>
<th>Clips</th>
<th>Average Operation Speed</th>
<th>Power Requirement</th>
<th>Connection Power</th>
<th>Pneumatic Pressure</th>
<th>Air Requirement</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Width (A)</td>
<td>Length (B)</td>
<td>Height (C)</td>
<td>Width (D)</td>
<td>Length (E)</td>
<td>Height (F)</td>
<td>Width</td>
<td>Length</td>
<td>Height</td>
<td>Diameter</td>
</tr>
<tr>
<td>PCK 300</td>
<td>45</td>
<td>130</td>
<td>92</td>
<td>42</td>
<td>145</td>
<td>87</td>
<td>23</td>
<td>45</td>
<td>13</td>
<td>8</td>
</tr>
</tbody>
</table>

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