

ABOUT US



We as ADMIRAL BAKE TECHNOLOGY, is a young and dynamic bakery equipment supplier. We are dealing latest technological Bakery Equipments in Turkey. With a vast experience and knowledge in the sector, we achieved to make our customers happy all over the world. Please contact us at +90 545 332 1982 or info@admiralbaketech.com for more details about our company and its products.

We supply ;

Spiral Dough Mixers

Planetary Mixers

Dough Moulders

Dough Dividers

Dough Rounders

Intermediate Pocket Proofers

Convectional Electrical Ovens

Rotary Ovens – Deck Ovens (Gas-LPG-Diesel-Electric-Solid)

Full Automatic Tortilla & Lavash Production Lines

Full Hamburger & Sandwich Bread Lines

Cooling Towers

Fermentation Towers

We supply many more machines related to flour made products. Our quality equipments are at affordable prices.

Wellcome your valued inquiries.

Mobile Spiral Dough Mixers



Model	Un Kapasitesi Flour Capacity	Hamur Kapasitesi Dough Capacity	Kazan Ölçüleri (0 x h) Dimensions (0 x h)	Genişlik Width	Uzunluk Lenght	Yükseklik Height	Motor Gücü Motor Power	Ağırlık Weight
ADM-160M	100 kg	160 kg	900 x 470 mm	940 mm	1500 mm	1600 mm	6 - 9 + 1,1 Kw	1165 kg
ADM-250M	150 kg	250 kg	1000 x 500 mm	1040 mm	1600 mm	1600 mm	7,5 - 11 + 1,1 Kw	1265 kg

Fixed Bowl Spiral Dough Mixers



Model	Un Kapasitesi Flour Capacity	Hamur Kapasitesi Dough Capacity	Kazan Hacmi Bowl Volume	Motor Gücü Rate of Engine	Ölçüler AxBxC Dimensions AxBxC	Ağırlık Weight	Kazan Ölçüleri Çapı / Derinlik Dim of Bowl Diameter / Height
ADM120	75 kg	120 kg	200 lt	3,5 - 5,5 + 0,75 kw	820 x 1350 x 1400 mm	520kg	800 x 420 mm
ADM100	62 kg	100 kg	150 lt	3,5 - 5,5 + 0,75 kw	720 x 1250 x 1400 mm	460 kg	700 x 400 mm
ADM250	150 kg	250 kg	385 lt	9 - 11 + 1,1 kw	1020 x 1570 x 1550 mm	900 kg	1000 x 490 mm
ADM160	100 kg	160 kg	270 lt	9 - 11 + 1,1 kw	920 x 1480 x 1520 mm	850 kg	900 x 1470 mm

Full Automatic Planetary Mixer



Kazan Hacmi Bowl Volume		Motor Gücü Motor Power	Ölçüler AxBxC Dimensions AxBxC	Ağırlık Weight		Kafa Dönüş Hızı Dot. Head Speed (D/dk/Rpm)		Fırça Dönüş Hızı Rot. Whisk Speed (D/dk/Rpm)
200 lt	EV	11+1,5 Kw kw	1335 x 1580 x 2130 mm	1550 kg	EV	0 - 200	EV	100 - 520

Motorized Bowl Lifter



Kazan Hacmi Bowl Volume	Geniřlik Width	Uzunluk Length	Yükseklik Height	Ağırlık Weight	Motor Gücü Motor Power	Bořaltma Yükseklięi High of the Discharging
120 lt	1100 mm	1400 mm	2600 mm	275 kg	1,5 kw	2200 mm max

Volumetric Dough Divider



	ADM2000		ADM2002		ADM2002S	
En x Boy x Yükseklik Width x Length x Height	685 x 1391 x 1501 mm		1090 x 1832 x 1708 mm		685 x 1391 x 1501 mm	
Ağırlık ±%5 Weight	500 kg		620 kg		500 kg	
Elektrik Türü Electricity Specifications	380 V 50 Hz N+PE 3 Faz(Phase)		380 V 50 Hz N+PE 3 Faz(Phase)		380 V 50 Hz N+PE 3 Faz(Phase)	
Elektrik Gücü Electrical Power	1,5 kW		2,2 kW		1,5 kW	
Kesme Kapasitesi Capacity	1600 - 2500 adet/saat (min.-max.)		2000 - 4000 adet/saat (min.-max.)		2000 - 4000 adet/saat (min.-max.)	
Bunker Hamur kapasitesi Hopper Capacity	80 kg		250 kg		80 kg	
Hamur Çıkış Yüksekliği Dough Exit Height	890 - 1005 mm (min.-max.)		890 - 1005 mm (min.-max.)		890 - 1005 mm (min.-max.)	
Piston Sayısı Number of Pistons	1		2		2	
Piston Çapı ve Kesme Ağırlığı Piston Diameter and Weight Range	Piston Çapı Piston Diameter	Kesme Ağırlığı Weight Range	Piston Çapı Piston Diameter	Kesme Ağırlığı Weight Range	Piston Çapı Piston Diameter	Kesme Ağırlığı Weight Range
	70 mm	50 - 200 g (min.-max.)	110 mm	150 - 700 g (min.-max.)	60 mm	40 - 180 g (min.-max.)
	80 mm	60 - 300 g (min.-max.)				
	90 mm	80 - 450 g (min.-max.)				
	110 mm	150 - 700 g (min.-max.)				
	120 mm	200 - 1000 g (min.-max.)				
	130 mm	250 - 1100 g (min.-max.)				

Dough Divider 3 Pistons



	ADM2400	ADM3600
En x Boy x Yükseklik Width x Length x Height	1900 x 1215 x 1700 mm	1900 x 1215 x 1700 mm
Ağırlık ±%5 Weight	810 kg	810 kg
Elektrik Türü Electricity Specifications	380 V 50 Hz N+PE 3 Faz(Phase)	380 V 50 Hz N+PE 3 Faz(Phase)
Elektrik Gücü Electrical Power	2,4 kW	2,4 kW
Kesme Kapasitesi Capacity	1200 - 2800 adet/saat (min.-max.)	1200 - 4200 adet/saat (min.-max.)
Bunker Hamur kapasitesi Hopper Capacity	110 kg	110 kg
Hamur Çıkış Yüksekliği Dough Exit Height	820 - 920 mm (min.-max.)	820 - 920 mm (min.-max.)
Piston Sayısı Number of Pistons	2	3
Kesme Ağırlığı Weight Range	150 - 1100 g (min.-max.)	100 - 650 g (min.-max.)

Conical Rounders



	ADM3000	ADM3000S	ADM3100AY	ADM3300ST
En x Boy x Yükseklik Width x Length x Height	920 x 920 x 1484 mm	920 x 920 x 1484 mm	1100 x 1100 x 1731 mm	1175 x 1909 x 1863 mm
Ağırlık ±%5 Weight	240 kg	250 kg	260 kg	300 kg
Elektrik Türü Electricity Specifications	380 V 50 Hz N+PE 3 Faz (Phase)	380 V 50 Hz N+PE 3 Faz (Phase)	380 V 50 Hz N+PE 3 Faz (Phase)	380 V 50 Hz N+PE 3 Faz (Phase)
Elektrik Gücü Electrical Power	1,3 kW	1,3 kW	1,3 kW	1,5 kW
Çevirme Ağırlığı Weight Range	150 - 650 g	50 - 250 g	50 - 1000 g	50 - 1000 g
Çevirme Kapasitesi Capacity	4000	4000	4000	5000
Hamur Çıkış Yüksekliği Dough Exit Height	930 mm	1034 mm	1080 mm	904 - 1381 mm

Intermediate Proofer



	AD154	AD280	AD620	AD800	AD1050	AD1160
En x Boy x Yükseklik Width x Length x Height	2020x1244x2394 mm	2020x1729x2394 mm	3006x2226x2413 mm	3006x2723x2413 mm	2252x3634x3174 mm	3049x3681x2393 mm
Ağırlık ±%5 Weight	650 kg	900 kg	1350 kg	1450 kg	1600 kg	1850 kg
Elektrik Türü Electricity Specifications	380 V 50 Hz N+PE 3 Faz (Phase)	380 V 50 Hz N+PE 3 Faz (Phase)	380 V 50 Hz N+PE 3 Faz (Phase)	380 V 50 Hz N+PE 3 Faz (Phase)	380 V 50 Hz N+PE 3 Faz (Phase)	380 V 50 Hz N+PE 3 Faz (Phase)
Elektrik Gücü Electrical Power	0,55 kW	0,55 kW	0,55 kW	2 kW	2 kW	1,6 kW
Tas Sayısı Number of Pockets	154	280	620	800	1050	1160
Gramaj Aralığı Weight Range	50 - 1000 g	50 - 1000 g	50 - 1000 g	50 - 1000 g	50 - 1000 g	50 - 1000 g
Hamur Giriş Yüksekliği Dough Inlet Height	786 mm	786 mm	912 mm	912 mm	912 mm	912 mm
Hamur Çıkış Yüksekliği Dough Exit Height	1345 - 1520 mm	1345 - 1520 mm	1509 mm	1509 mm	2256 mm	1479 mm

Long Moulders



	AD2500	AD3100	AD3201	AD3500
En x Boy x Yükseklik Width x Length x Height	764 x 2096 x 1361 mm	713 x 2582 x 1388 mm	1029 x 3231 x 1305 mm	1019 x 2742 x 1607 mm
Ağırlık ±%5 Weight	200 kg	300 kg	500 kg	500 kg
Elektrik Türü Electricity Specifications	380 V 50 Hz N+PE 3 Faz(Phase)	380 V 50 Hz N+PE 3 Faz(Phase)	380 V 50 Hz N+PE 3 Faz(Phase)	380 V 50 Hz N+PE 3 Faz(Phase)
Elektrik Gücü Electrical Power	1,1 kW	0,55 kW	1,3 kW	1,2 kW
İşleme Yastık Sayısı Number of Pressure Cushions	2	1	2	1
Hamur Giriş Yüksekliği Dough Inlet Height	1361 mm	980 mm	1221 mm	1607 mm
Hamur Çıkış Yüksekliği Dough Exit Height	688 mm	741 mm	607 mm	620 mm
Gramaj Aralığı Weight Range	50 - 1000 g	50 - 1000 g	50 - 1000 g	100 - 2000 g
Kapasite - adet/saat Capacity - piece/hour	4000	4000	4000	3000

Automatic Bread Slicing Machine



Kesilebilen Ekmek Ölçüleri Dimensions of Bread						Makine Ölçüleri Dimensions of Machine				
Ekmek Uzunluğu Bread Lenght	Ekmek Yüksekliği Bread Height	Dilim Kalınlığı Slice Thickness	Kapasite (max / saat) Capacity (Max / h)	Bant Hızı (m / sn) Conveyer Belt Speed	Motor Gücü Motor Power	Makine Genişliği Machine Width	Makine Uzunluğu Machine Lenght	Makine Yüksekliği Machine Height	Tezgah Yüksekliği Bench Height	Ağırlık Weight
400 mm	50 - 140 mm	10 - 20 mm	900 pieces / hour	0,2 - 2,5 m/sn	1,1 Kw	610 mm	1670+1000 mm (with ramp)	1180 mm	820 mm	260 kg

Manual Bread Slicing Machine



Kesilebilen Ekmek Ölçüleri Dimensions of Bread				Makine Ölçüleri Dimensions of Machine						
Ekmek Uzunluğu Bread Lenght	Ekmek Yüksekliği Bread Height	Ekmek Genişliği BreadWidth	Dilim Kalınlığı Slice Thickness	Kapasite (max / saat) Capacity (Max / h)	Motor Gücü Motor Power	Makine Genişliği Machine Width	Makine Uzunluğu Machine Lenght	Makine Yüksekliği Machine Height	Tezgah Yüksekliği Bench Height	Ağırlık Weight
500 mm	50 - 180 mm	410 mm	10- 20 mm	450 pieces / hour	0,37 Kw	690 mm	870 mm	1150 mm	760 mm	160 kg

Table Top Bread Slicing Machine



Kesilebilen Ekmek Ölçüleri Dimensions of Bread				Makine Ölçüleri Dimensions of Machine						
Ekmek Uzunluğu Bread Lenght	Ekmek Yüksekliği Bread Height	Ekmek Genişliği Bread Width	Dilim Kalınlığı Slice Thickness	Kapasite (max / saat) Capacity (Max / h)	Motor Gücü Motor Power	Makine Genişliği Machine Width	Makine Uzunluğu Machine Lenght	Makine Yüksekliği Machine Height	Tezgah Yüksekliği Bench Height	Ağırlık Weight
400 mm	50 - 150 mm	290 mm	10 - 20 mm	450 pieces / hour	0,37 Kw	550 mm	680 mm	640 mm	250 mm	105 kg

8 Rows Diver & Rounder



Product Shape



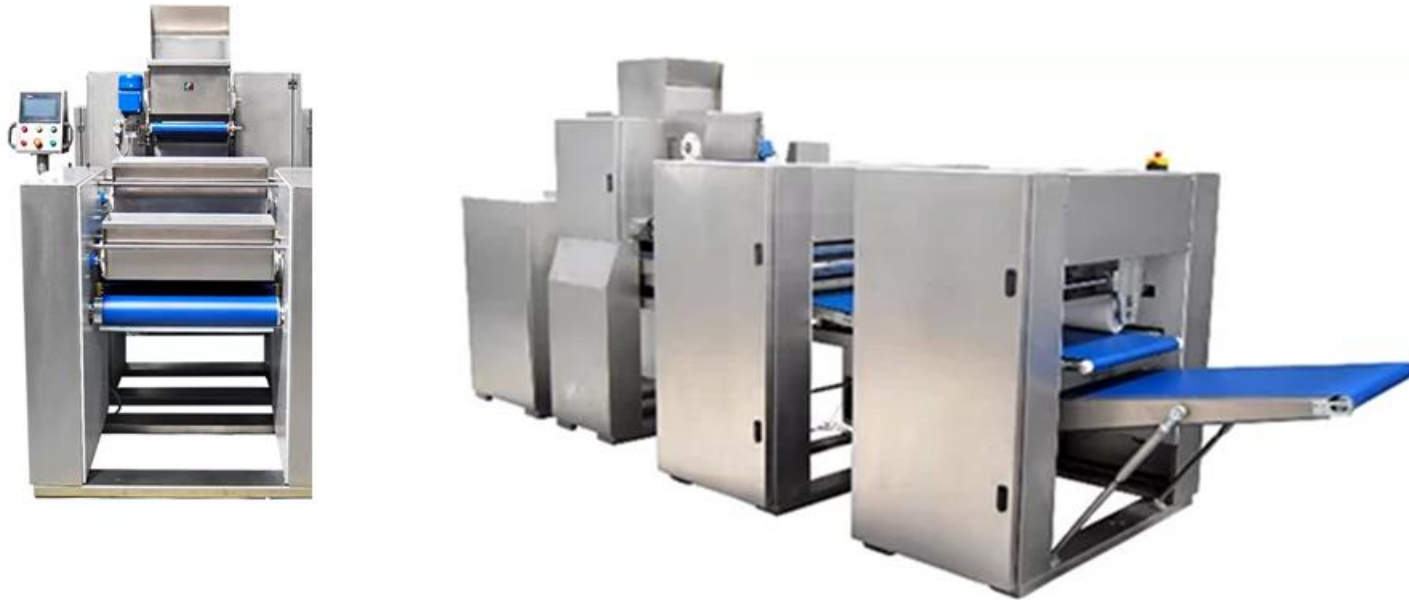
TECHNICAL SPECIFICATIONS	
Width of Mach.	1480 Mm
Lenght of Mach.	2220 Mm
Height of Mach.	1840 Mm
Weight of Mach.	1700kg
Capacity (Max.)	15.000 Pcs/h
Voltage	380 V
Current	25 Amper
Frequence	50 Hertz
Max. Power	5 Kw
Averege Power	4 Kw

6 Rows Divider & Rounder



TECHNICAL SPECIFICATIONS	
Width of Mach.	1480 Mm
Lenght of Mach.	2220 Mm
Height of Mach.	1840 Mm
Weight of Mach.	1700kg
Capacity (Max.)	11.000 Pcs/h
Voltage	380 V
Current	25 Amper
Frequence	50 Hertz
Max. Power	5 Kw
Average Power	4 Kw
Drum Nr.	Weight Range
Nº 0 / Private1	25-40gr
Nº 0 / Private	30-50gr
Nº 0	40-55gr
Nº 1	50-75gr
Nº 2	70-115gr
Nº 3	115-160gr
Nº 4	160-220 gr

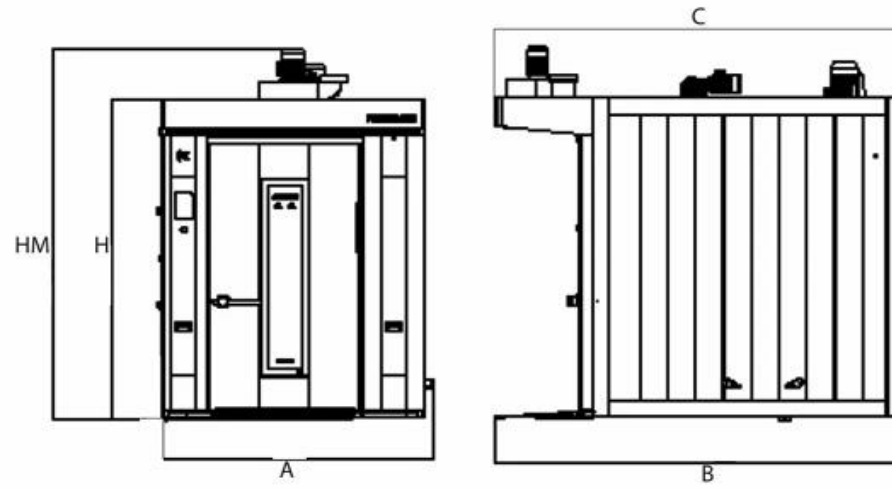
Special Dough Lamination and Processing Line



*It is an essential machine for various types of natural bread and frozen bakery products.
*Managed by PLC Command-Control computer software, the units are synchronized with each other.
*The high water content in the dough prevents it from drying out quickly, making it ideal for frozen dough products.
*The dough remains soft and consistent as it doesn't undergo impact and pressure, thus serving as the primary raw material for various bakery products.
*Natural products are produced without the need for Dough Additives.
*Easy to clean the production line.
*Machines are made of Stainless Steel and Chrome Nickel, preventing the harboring of bacteria and oxidation.
*Operates quietly.
*Remote access is possible.
*100% domestically manufactured machine, produced in our factory in Izmir.
*Machine units are modular, allowing for easy transport and compatibility with future additional machines.
*The product dough has a separate system that can be easily changed according to the type of product.
*Machine unit layout and shape can vary according to the characteristics of the product to be produced, suitable for small spaces.
Products that can be produced
Toasted pizza dough, Döneraltı Tırnaklı Pide, Pizza base dough, Ciabatta bread dough, Puff pastry dough, Baguette bread dough, Square roll bread dough, Pide dough (to be filled inside)
Machine Units
1- Dough Pump
2- Vargel – Horizontal Dough Rolling
3- Dough Thinning (Multi Ruler)
4- Calibration – Crushing Dough with Cylindrical Roller
5- Portioning (product dough) cutting and Marking
6- Dough Processing (filling dough, etc.) unit

ROTARY Electric Ovens



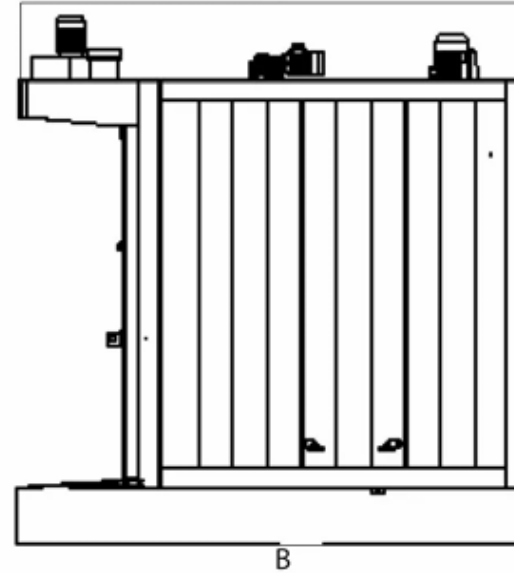
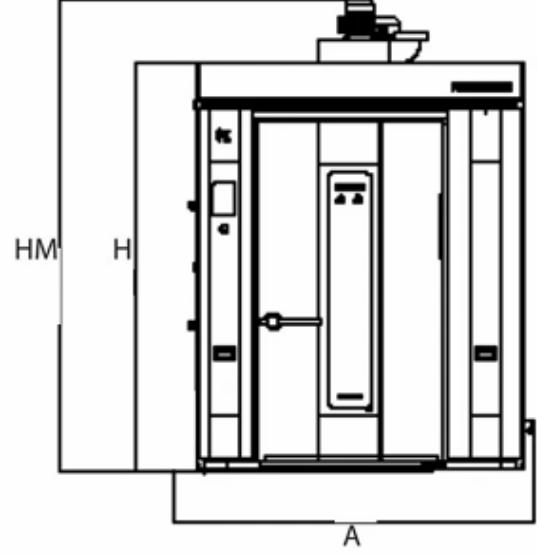


MODEL		100E	-150E	-200E
Pişirme Alanı (m ²)	Cooking Area (m ²)	5,28 - 7,2	6,72 - 8,64	11,2 - 14,4
Tepsi Sayısı	Tray Pcs.	11-15	14-18	14-18
Tepsi Boyu (mm)	Tray Size (mm)	600x800 / 600x900	600x800 / 600x900	800x1000 / 740x1000 750x1040
Tavalar Arası Mesafe (mm)	Distance Between Pans (mm)	114-90		
Kapasite (Ekmek Adedi / 8 saat)	Capacity (Bread Pcs / 8 hour)	3000	4000	5000
Genişlik - A (mm)	Width- A (mm)	1500	1500	1630
Derinlik - B (mm)	Depth- B (mm)	2400	2400	2650
Yükseklik - H (mm)	Height - H (mm)	2550	2700	2700
Maks. Derinlik - C (mm)	Max. Depth - C (mm)	2500	2500	2750
Maks. Yükseklik - MH (mm)	Max Height - MH (mm)	2600	2780	2780
Kapı Genişliği - D (mm)	Door Depth - D (mm)	750	750	1000
Kapı Açık Derinlik - E (mm)	Door Clearance Depth- E (mm)	3150	3150	3650
Elektrik Gücü (kW)	Electrical Power (kW)	60	73	73
Ortalama Yakıt Tük. (8 saat)(kw/saat)	Average Fuel efficiency (8 hour)(kw/hour)	35	41	49
Taşıma Kapasitesi (kg)	Capacity (kg)	500	550	600
Klape Baca Çıkışı	Flapper Chimney Size (mm)	100		
Aspiratör Baca Çıkış Çapı(mm)	Suction Hood Chimney (mm)	200		
Ağırlık (kg)	Weight (kg)	1350	1520	1690
Bağlantı Tipi	Connection Type	3P + N + PE		
Kontrol Tipi	Control Type	DIGITAL-MANUAL		
Enerji Tipi	Energy Type	Electric	Electric	Electric

ROTARY Gas Oven

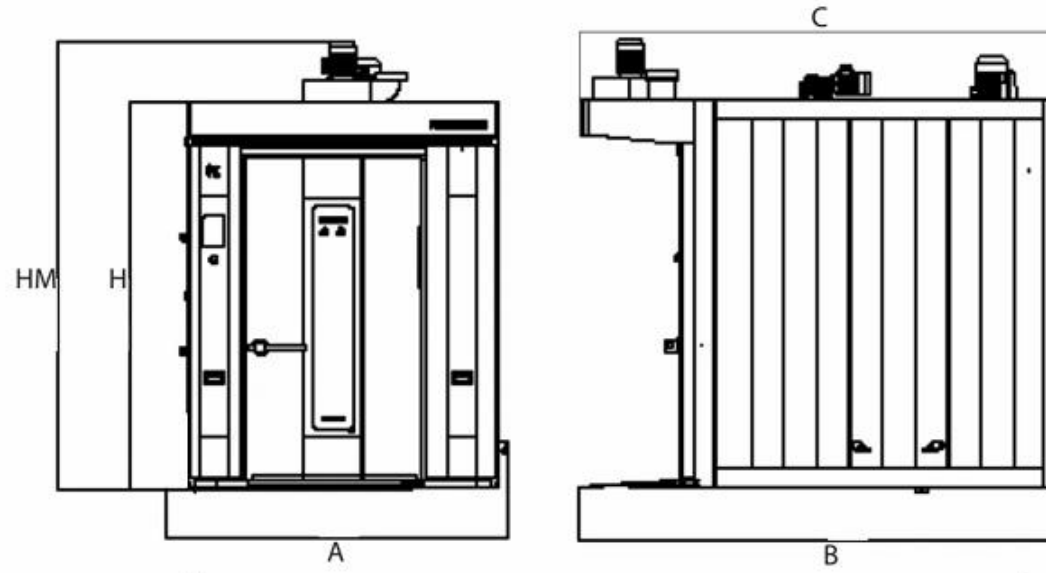


MODEL	-100G	-150G	-200G
Piştirme Alanı (m²)	5,28 - 7,2	6,72 - 8,64	11,2 - 14,4
Cooking Area (m²)			
Tepsi Sayısı	11-15	14-18	14-18
Tray Pcs.			
Tepsi Boyu (mm)	600x800 / 600x900	600x800 / 600x900	800x1000 / 740x1000
Tray Size (mm)			750x1040
Tavalar Arası Mesafe (mm)		114-90	
Distance Between Pans (mm)			
Kapasite (Ekmek Adedi / 8 saat)	3000	4000	5000
Capacity (Bread Pcs / 8 hour)			
Genişlik - A (mm)	1730	1730	2000
Width - A (mm)			
Derinlik - B (mm)	2750	2750	2930
Depth - B (mm)			
Yükseklik - H (mm)	2600	2700	2700
Height - H (mm)			
Maks. Derinlik - C (mm)	2850	2850	2990
Max. Depth - C (mm)			
Maks. Yükseklik - MH (mm)	2700	2760	2760
Max Height - MH (mm)			
Kapı Genişliği - D (mm)	750	750	1000
Door Depth - D (mm)			
Kapı Açık Derinlik - E (mm)	3500	3500	3930
Door Clearance Depth - E (mm)			
Elektrik Gücü (kW)	4,2	4,2	4,2
Electrical Power (kW)			
Ortalama Yakıt Tük. (8 saat)(m³/saat)	4	7,4	9,83
Average Fuel efficiency (8 hour)(m³/hour)			
Isıl Güç (Kcal)(kW)	45000/52	60000/70	80000/93
Thermal Power (Kcal)(kW)			
Brülör Kapasitesi (kW)	x	x	x
Brulor Capacity (kW)			
Gaz Basıncı (mbar)	20	20	20
Gas Pressure (mbar)			
Baca Çıkış Çapı(mm)	190	175	
Chimney Size (mm)			
Aspiratör Baca Çıkış Çapı(mm)		200	
Suction Hood Chimney (mm)			
Ağırlık (kg)	1745	2250	2600
Weight (kg)			
Bağlantı Tipi		3P + N + PE	
Connection Type			
Kontrol Tipi		OTOMATİK-MANUEL	
Control Type			
Enerji Tipi		Gaz	
Energy Type			



ROTARY OVEN SOLID-FUEL-LPG-DIESEL



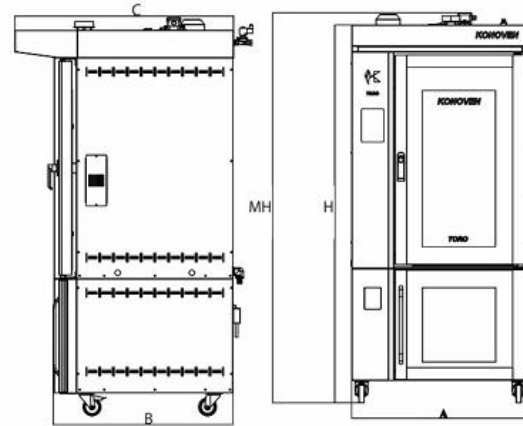


MODEL		RDO-150KY	RDO-200KY
Piştirme Alanı (m²)	Cooking Area (m²)	6,72 - 8,64	11,2 - 14,4
Tepsi Sayısı	Tray Pcs.		14-18
Tepsi Boyu (mm)	Tray Size (mm)	600x800 / 600x900	800x1000 / 740x1000 750x1040
Tavalar Arası Mesafe (mm)	Distance Between Pans (mm)		114-90
Kapasite (Ekmek Adedi / 8 saat)	Capacity (Bread Pcs / 8 hour)	4000	5000
Genişlik - A (mm)	Width- A (mm)	1730	2000
Derinlik - B (mm)	Depth- B (mm)	2750	2930
Yükseklik - H (mm)	Height - H (mm)		2700
Maks. Derinlik - C (mm)	Max. Depth - C (mm)	2800	2100
Maks. Yükseklik - MH (mm)	Max Height - MH (mm)		3300
Kapı Genişliği - D (mm)	Door Depth - D (mm)	770	1010
Kapı Açık Derinlik - E (mm)	Door Clearance Depth- E (mm)	2430	2850
Elektrik Gücü (kW)	Electrical Power (kW)		4,2
Ortalama Yakıt Tük. (8 saat)(kw/saat)	Average Fuel efficiency (8 hour)(kw/hour)	5,5	7,35
Taşıma Kapasitesi (kg)	Capacity (kg)	550	600
Brülör Kapasitesi (Kw) (Kcal)	Brulor Capacity (Kw) (Kcal)	42-116 / 36000-99700	81-175 / 70000-150000
Aspiratör Baca Çıkış Çapı(mm)	Suction Hood Chimney (mm)		200
Ağırlık (kg)	Weight (kg)	2320	2600
Bağlantı Tipi	Connection Type		3P + N + PE
Gaz Basıncı (mbar)	Gas Pressure (mbar)		50-300
Aspiratör Baca Çıkış Çapı(mm)	Hood Chimney (mm)		190
Kontrol Tipi	Control Type		Manuel, Digital
Enerji Tipi	Energy Type		Doğalgaz, Fuel Oil, Katı Yakıt, LPG, Motorin

ORO- 10 TRAYS CONVECTION OVEN



MODEL	ORO-10 E	ORO-10 G
Piştirme Alanı (mm)	Cooking Area (mm)	2,4
Tepsi Sayısı	Tray Pcs.	10
Tepsi Boyu (mm)	Tray Size (mm)	400*600
Genişlik - A (mm)	Width- A (mm)	1010
Derinlik - B (mm)	Depth- B (mm)	1260
Yükseklik - H (mm) (Maya Odalı)	Height - H (mm) (Whit Fermenting Room)	2225
Maks. Derinlik - C (mm)	Max. Depth - C (mm)	1350
Maks. Yükseklik - MH (mm)	Max Height - MH (mm)	2400
Fırın Elektrik Gücü (kW)	Oven Electrical Power (kW)	23
Maya Odası Gücü (kW)	Fermenting Room Power (kW)	3,4
Isıl Güç (Kcal)(kW)	Thermal Power (Kcal)(kW)	--
Fırın Ağırlık (kg)	Oven Weight (kg)	390
Gaz Basıncı (mbar)	Gas Pressure (mbar)	20
Maya Odası Ağırlık (kg)	Fermenting Room Weight (kg)	130
Kontrol Tipi	Control Type	DIGITAL-MANUAL
Enerji Tipi	Energy Type	Electric

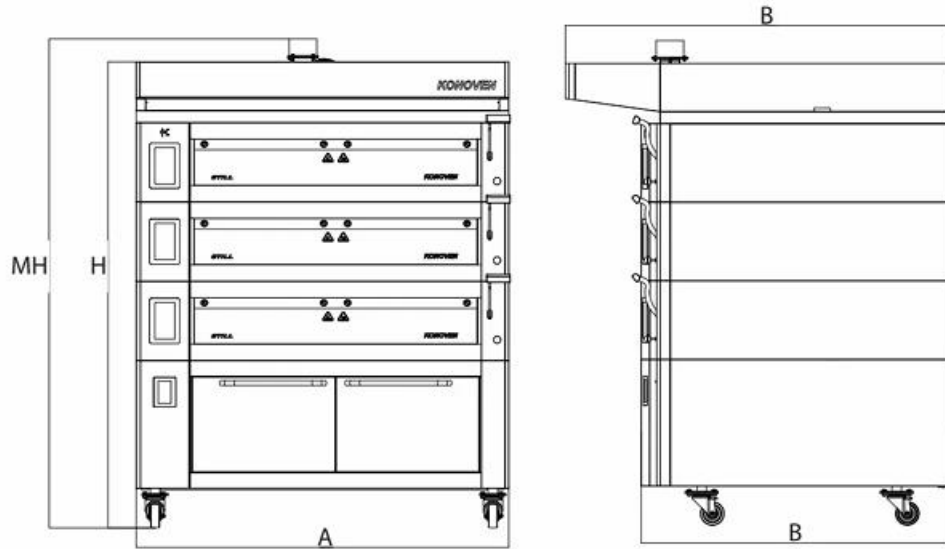


*THESE COMPARTMENTS ARE MODULAR
AND CAN BE ADDED AS DESIRED

ELECTRICAL DECK OVEN 120X200



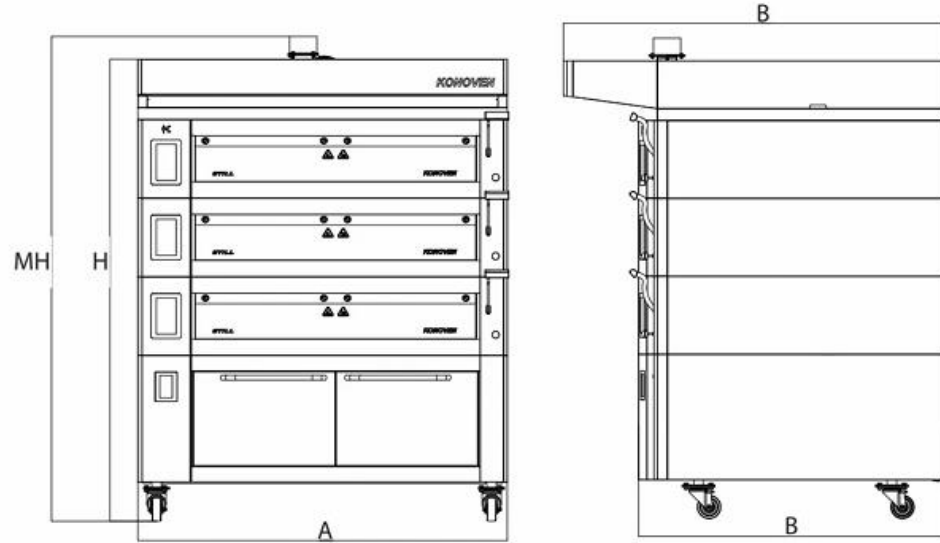
MODEL		120X200 1	120X200 2	120X200 3	120X200 4
Piştirme Alanı (m²)	Cooking Area (m²)	2,4	4,8	7,2	9,6
Kat Sayısı	Deck	1	2	3	4
Fınn İç Genişliği (mm)	Distance Between Pans (mm)		1200		
Fınn İç Derinliği (mm)	Capacity (Bread Pcs / 8 hour)		2000		
Fınn İç Yüksekliği (mm)	Distance Between Pans (mm)		245		
Genişlik - A (mm)	Width- A (mm)		1560		
Derinlik - B (mm)	Depth- B (mm)		2950		
Yükseklik - H (mm)	Height - H (mm)	1500	1740	1970	2200
Maks. Derinlik - C (mm)	Max. Depth - C (mm)		3100		
Maks. Yükseklik - MH (mm)	Max Height - MH (mm)	1450	1800	2120	2300
Min. Tavan Yüksekliği - (mm)	Ceiling Height (mm)	1700	1950	2250	2500
Kat Başına Tava Kapasitesi 400x300 / 400x600 / 450x350 / 600x800 (mm)	Pan Capacity per Floor 400x300 / 400x600 / 450x350 / 600x800 (mm)	15 / 10 / 14 / 4	30 / 20 / 28 / 8	45 / 30 / 42 / 12	60 / 40 / 56 / 16
Elektrik Gücü (kW)	Electrical Power (kW)	18	36	54	72
Maya Odası	Fermenting Room		OPTIONAL		
Ağırlık (kg)	Weight (kg)	950	1500	2100	2650
Bağlantı Tipi	Connection Type		3P + N + PE		
Kontrol Tipi	Control Type		DIGITAL-MANUAL		
Enerji Tipi	Energy Type		Electric		



ELECTRICAL DECK OVEN 120X120



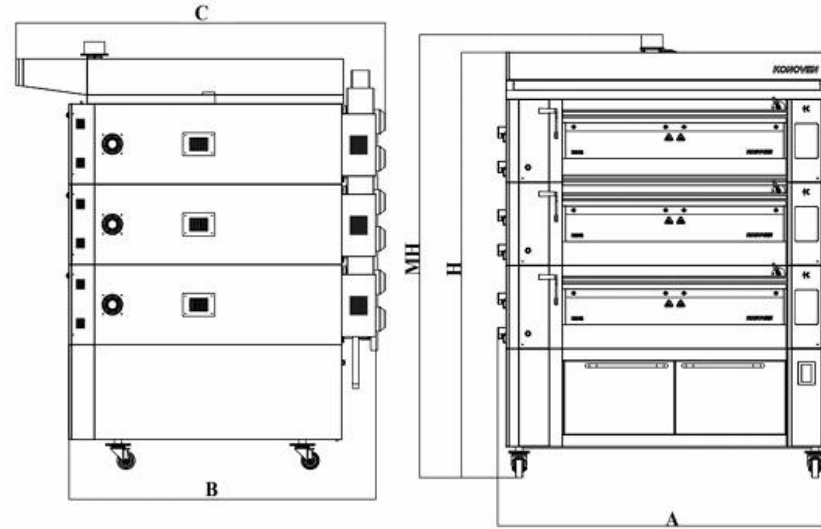
MODEL		120X120 1	120X120 2	120X120 3	120X120 4
Piştirme Alanı (m ²)	Cooking Area (m ²)	1,44	2,88	4,32	5,76
Kat Sayısı	Deck	1	2	3	4
Fınn İç Geniřlięi (mm)	Distance Between Pans (mm)		1200		
Fınn İç Derinlięi (mm)	Capacity (Bread Pcs / 8 hour)		1200		
Fınn İç Yükseklięi (mm)	Distance Between Pans (mm)		245		
Geniřlik - A (mm)	Width- A (mm)		1560		
Derinlik - B (mm)	Depth- B (mm)		1990		
Yükseklik - H (mm)	Height - H (mm)	1390	1745	1970	2200
Maks. Derinlik - C (mm)	Max. Depth - C (mm)		2100		
Maks. Yükseklik - MH (mm)	Max Height - MH (mm)	1450	1800	2120	2300
Min. Tavan Yükseklięi - (mm)	Ceiling Height (mm)	1700	1950	2250	2500
Kat Başına Tava Kapasitesi 400x300 / 400x600 / 450x350 / 600x800 (mm)	Pan Capacity per Floor 400x300 / 400x600 / 450x350 / 600x800 (mm)	9 / 6 / 8 / 2	18 / 12 / 16 / 4	27 / 18 / 24 / 6	36 / 24 / 32 / 8
Elektrik Gücü (kW)	Electrical Power (kW)	12	24	36	48
Maya Odası	Fermenting Room		OPTIONAL		
Ağırlık (kg)	Weight (kg)	560	870	1250	1530
Baęlantı Tipi	Connection Type		3P + N + PE		
Kontrol Tipi	Control Type		DIGITAL-MANUAL		
Enerji Tipi	Energy Type		Electric		



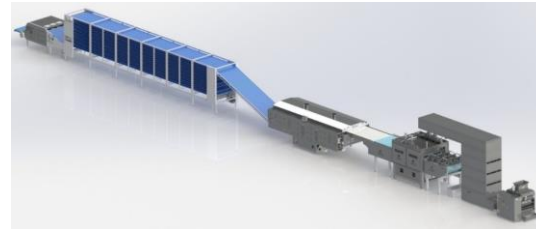
GAS DECK OVEN 120X180



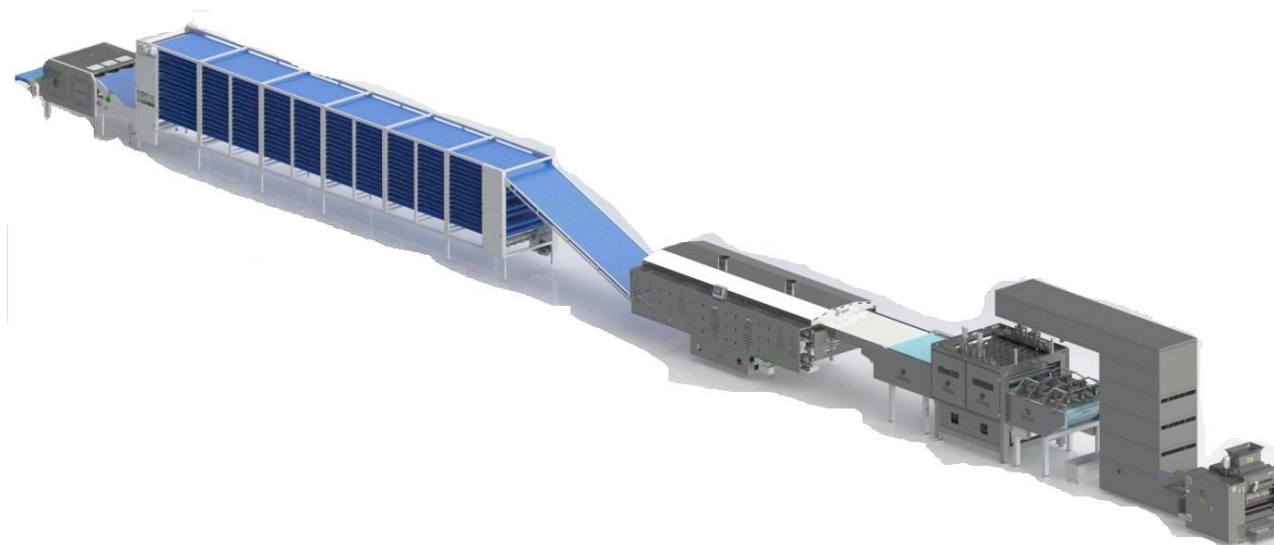
MODEL		120X180/1	120X180/2	120X180/3	120X180/4
Piştirme Alanı (m ²)	Cooking Area (m ²)	2.16	4.32	6.48	8.64
Kat Sayısı	Deck	1	2	3	4
Fınn İç Genişliği (mm)	Oven Internal Width (mm)		1200		
Fınn İç Derinliği (mm)	Oven Internal Depth (mm)		1865		
Fınn İç Yüksekliği (mm)	Oven Internal Height (mm)		245		
Fınn Kat Yüksekliği (mm)	Oven Deck Height (mm)		220		
Genişlik - A (mm)	Width- A (mm)		1800		
Derinlik - B (mm)	Depth- B (mm)		2980		
Yükseklik - H (mm)	Height - H (mm)	1645	2095	2315	2770
Maks. Derinlik - C (mm)	Max. Depth - C (mm)		3100		
Maks. Yükseklik - MH (mm)	Max Height - MH (mm)	1750	2150	2400	2860
Isıl Güç (Kcal/kw)	Thermal Power (Kcal/kw)		21.000 / 24		
Elektrik Gücü (kW) (M.O-M.S)	Electrical Power (kW)	4,4/1	5,4/2	6,4/3	7,4/4
Maya Odası Ağırlığı (kg)	Fermenting Weight (kg)		180		
Ağırlık (kg)	Weight (kg)	980	1875	2700	3600
Bağlantı Tipi	Connection Type		1P + N + PE		
Kontrol Tipi	Control Type		OTOMATİK-MANUEL		
Enerji Tipi	Energy Type		GAS		



INDUSTRIAL LINES



Full Automatic Tortilla – Lavash Line



- **Production Capacities:**
- **ADM4 Model** : Ideal for medium-scale production with a capacity of 4,000 units per hour.
- **ADM6 Model** : The perfect solution for larger production areas with a capacity of 6,000 units per hour.
- **ADM12 Model** : Superior capacity that meets the highest production demands with a capacity of 10,000 units per hour.
- **Tortilla Production Line**
- *Designed for use with different flour types*
- - All dough-contact surfaces along the line are manufactured from food-grade stainless steel or high-performance polymer materials, ensuring hygiene and durability.
 - Suitable for producing tortillas with diameters ranging from 15 to 30 cm.
 - Machine faults related to electrical or electronic systems are displayed on the screen with visual and written alarms for quick intervention.
 - All operating parameters are easily managed through a PLC-controlled touch screen interface.
 - Remote access via the Internet enables monitoring and support from anywhere.
 - Equipped with servo-driven motion control for high precision and consistent performance.
- - Belts and moving components can be easily removed and reinstalled, allowing for quick and efficient cleaning.
 - The system is highly resistant to ambient temperature variations, ensuring stable operation.
 - Operational data are automatically stored in memory for continuous and reliable use.
 - Belt speeds can be adjusted to the desired level, making the line user-friendly and easy to operate.
 - The automatic product counting and grouping system arranges products in batches of 8 to 30 pieces.
 - The oven heating system can be configured to operate with natural gas or LPG, according to customer requirements.

MACHINE FEATURES - ADM12

Total Power	175 kw
Air Consumption	6 Bar
Gas Consumption	18-24 m3
Lenght	32,6 m
Height	3.75 m
Width	2.2 m

MACHINE FEATURES - ADM6

Total Power	125 kw
Air Consumption	6 Bar
Gas Consumption	12-18 m3
Lenght	26 m
Height	3 m
Width	22 m

MACHINE FEATURES - ADM4

Total Power	95 kw
Air Consumption	6 bar
Gas Consumption	12-16 m3
Lenght	22 m
Height	3 m
Width	2.2 m

Modular Belted Spiral Cooling Tower



Spiral Conveyor Systems
Efficient product transfer for bakeries and food production lines
Our Spiral Conveyor Systems are designed for the smooth and continuous transport of various bakery and food products, including bread, rolls, simit, poğaç, croissants, cakes, and more.

- Custom-built in different diameters, heights, and belt widths according to the required production capacity.
- Equipped with an adjustable speed drive system for precise control and flexible operation.
- Engineered to match the existing production layout, ensuring seamless product flow at the entry and exit points.
- Features a durable, modular plastic belt that is easy to remove, replace, and clean—providing a long service life and minimal maintenance.

Asynchronous Main Motor	0.55kW =550 Watt	Tower Floor Count	8 – 27 Floors
Top Pull Motor Power	0.37 kW =370 Watt	Tower Minimum Rotation Time	
Total Motor Power	0.92 kW = 920 Watt	Tower Minimum Rotation Time	
Supply Voltage	220 Volt	Tower Height	6800mm
Grid Frequency	50 Hz	Tower Diameter	3320mm
Current	4.1 Amper	Tower Product Exit Belt Length	5400mm
Tower Weight	1.794 Kg.	Tower Product Exit Belt Width	760mm

Hamburger Sandwich Roll Bread Line with Sesame & Water Sprayer



Product Shape



Hamburger Sandwich Roll Bread Line



Pastry Line



Product Shape



Bagel Line



Product Shape



Bagel and Pastry Line



Product Shape

