

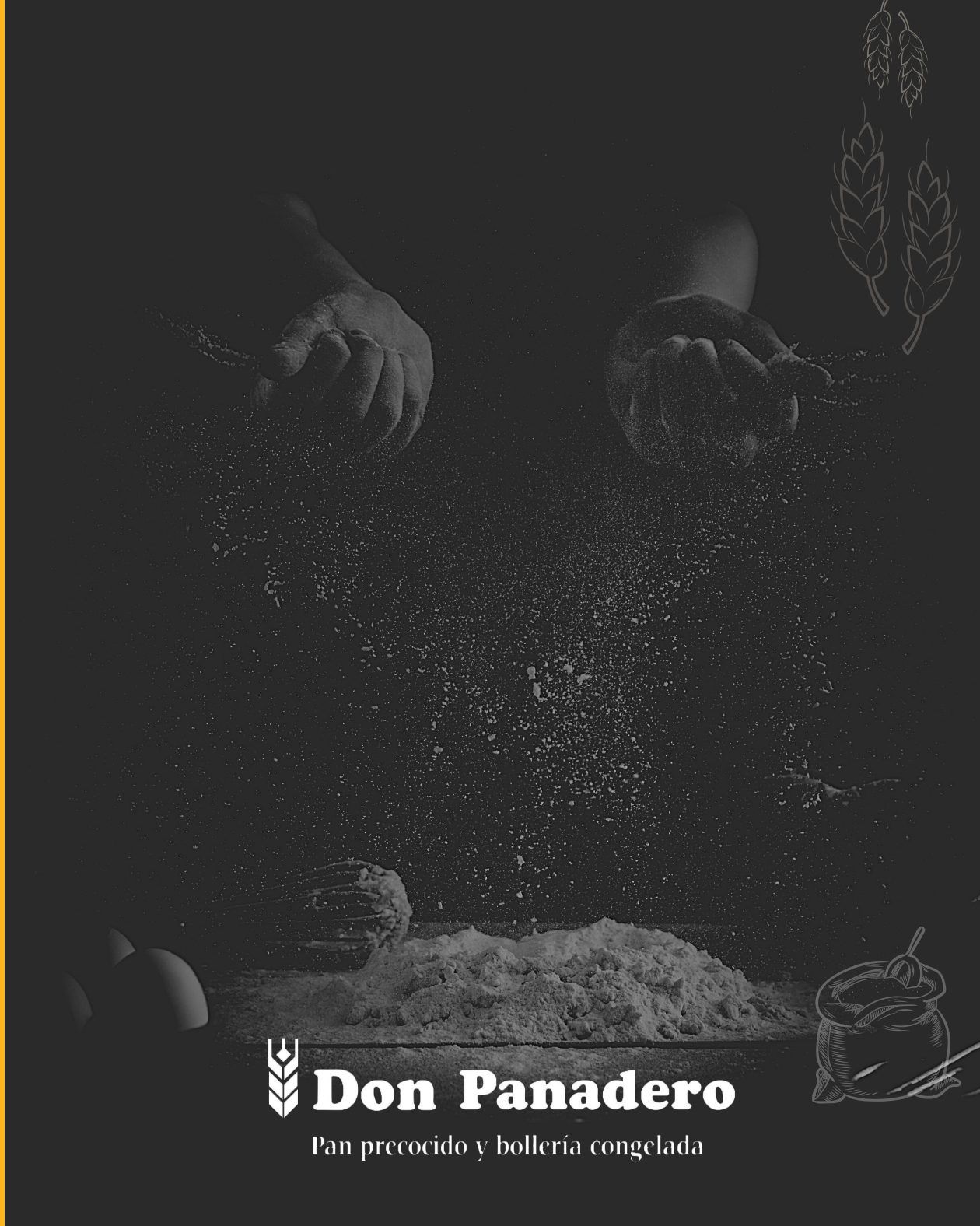
“

EVERY
FLAVOR
HAS A
STORY.



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Don Panadero

Pan precocido y bollería congelada



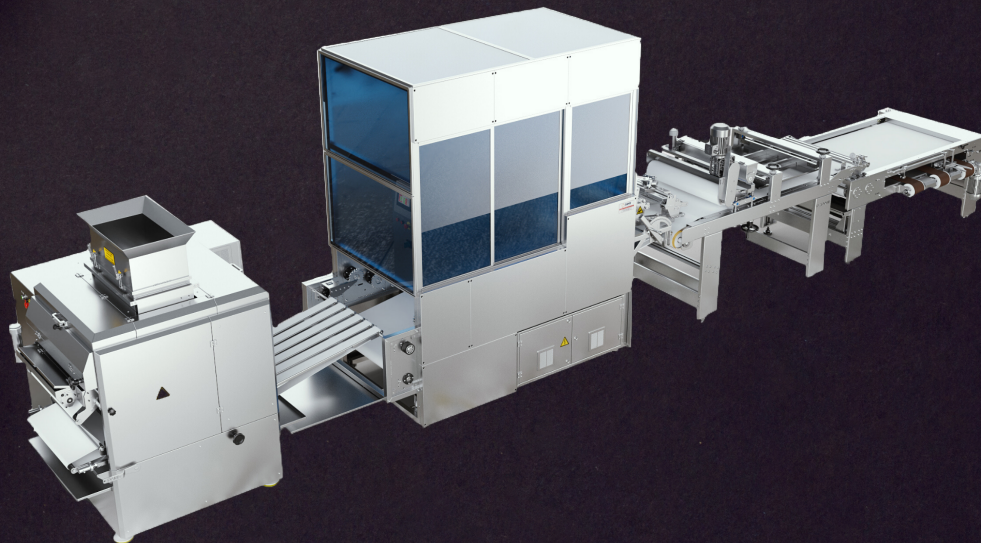


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SANDWICH & HAMBURGER, ROLL BREAD PRODUCTION LINE



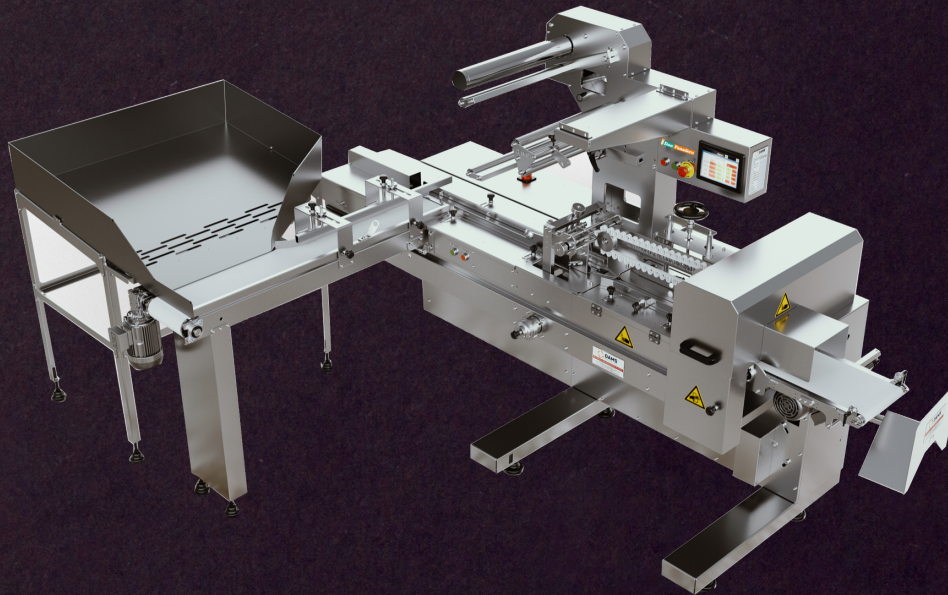
PRODUCT DESCRIPTION

- Electric and electronic issues on the machine can visually be seen on the screen and precautions can be taken.
- The machine's general settings are done through PLC controlled touch screens.
- In case of a failure in the PLC program, the program can be re-installed from a safe distance.
- The working parts and belts can easily be removed and inserted.
- The machine can easily be cleaned.
- Our machines are at the top of it's class in Turkey.
- The machine is not affected by significant heat changes.
- All the information in the machine can be stored in memory and reused.
- The speed of all the belts can be changed.
- The machine can easily be learned to use.





AUTOMATIC ORDINAL ROLL BREAD PACKAGING MACHINE



PRODUCT DESCRIPTION

- Our packaging machines untouched by the roll of bread, and even the automatic retrieval system with bulk packaging can be made.
- The feed unit comprises two groups drum.
- Cast a product tape, two by open call and correction tapes.
- Feeding tray production line is poured into trays to be made.
- Product band sensors, the amount of product required to carry on the tape.
- The product is then fed to the sorting and packing department.
- Even the supply of the product in the bands where the band is approximated. According to product arrival rate (within the capacity of our packaging machines) products are packaged.
- Easy and intelligent automation in the packaging division (servo system) is available.
- Our machine with a PLC touch control screen, thanks to computer software package length, photocell setting, easy access to machine speed and response capabilities are provided.





CONVECTION OVEN

DM CO

4 | 5 | 8E | 8G

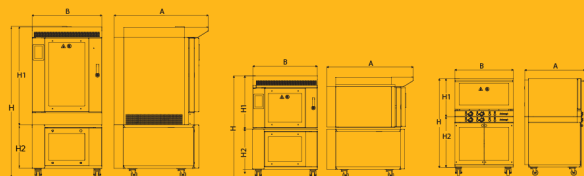


PRODUCT DESCRIPTION

- Designed for multipurpose usage in patisseries, restaurants and hotels.
- Homogeneous baking with rotating fan system.
- Tempered glass door preventing heat loss.
- 4-5 or 8 trays capacity in 40x60 cm.
- Electrical or gas energy options in 8 trays models.
- Remote control via internet connection for the PLC Control option.



KOD CODE CODE الكود		DM CO 4	DM CO 5	DM CO 8E	DM CO 8G
Dış Ölçüler External Dimensions Dimensions Extérieures الأبعاد الخارجية	A (mm)	840	1200	1200	1200
	B (mm)	800	885	885	885
	H (mm)	535	720	1260	1260
	H1 (mm)	1070	1330	-	-
Tava Ölçüleri Trays Dimension Dimensions de plateaux أبعاد التوابق		600 x 400	600 x 400	600 x 400	600 x 400
Tavalar Arası Mesafesi Distance Between Trays Distance Entre Plateaux المسافة بين التوابق	mm	75	80	100	100
Isı Kapasitesi Heating Capacity Capacité de Chauffage الطاقة الحرارية بالتدفق	Kcal	5200	6900	13800	14000
Max. Isı Değeri Max Heating Temperature Maximale القيمة القصوى	°C	250	250	250	250
Elektrik Gücü Electric power Puissance Electrique الطاقة الكهربائية	Kw	6,3	8,5	16,7	1
Tava Kapasitesi Number of Trays Nombre de Plateaux عدد التوابق		4	5	8	8
Ağırlık Weight Poids الوزن	Kg	75	130	195	230
Gas Tüketimi Gas Consumption Consommation du Gaz استهلاك الغاز	m³/h	-	-	-	1,5





ROTARY CONVECTION OVEN

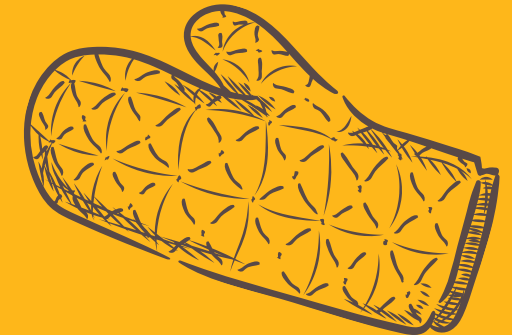
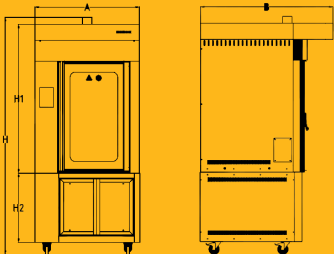
DM RC



PRODUCT DESCRIPTION

- It is designed for multipurpose usage in patisseries, restaurants and hotels. Further, it is ideal for small bakeries.
- High level steam production ability.
- Extraordinary and excellent design.
- Perfect and equal baking quality with rotating tray ability.
- 10 trays capacity in 40x60 cm.
- Internal fermentation cabinet.
- Electrical or gas energy options.
- Remote control via internet connection for the PLC Control option.

KOD CODE CODE الرمز		DM RC E	DM RC G
Dis ölçüler External Dimensions Dimensions Externes البيانات الخارجية	A (mm)	990	990
	B (mm)	1260	1260
	H (mm)	2250	2250
	H1 (mm)	1413	1330
Tava Ölçüleri Trays Dimension Dimensions de Plateaux أبعاد الصواني	mm	600 x 400	600 x 400
Tavalar Arası Mesafe Distance Between Trays Distance Entre Plateaux المسافة بين الصواني سم	mm	82	82
Max. Isı Değeri Max. Heating Température Maximale الحرارة القصوى	°C	300	300
Elektrik Gücü Electric Power Puissance Electrique القد الكهربائي	Kw	23	15
Tava Kapasitesi Number of Trays Nombre de Plateaux عدد الصواني		10	10
Ağırlık Weight Poids الوزن	Kg.	240	290





ROTARY OVEN

DM RO

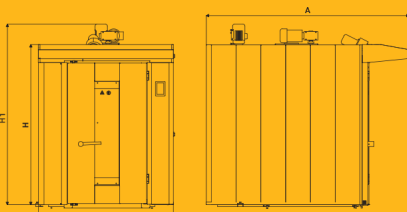
5070 | 5070E

6080 | 6080E

6080H | 6080HE

80100 | 80100E

KOD CODE CODE الكود	DM RO 5070	DM RO 5070E	DM RO 6080	DM RO 6080E	DM RO 6080H	DM RO 6080HE	DM RO 80100	DM RO 80100E
Hammur Kapasitesi (kg/B saat) Capacity (kg.) of Dough Bt Capacité en (kg.) De Pâte / Bt سعة (كجم) خبز / ساعة	Kg	700	700	1000	1000	1200	1200	2000
Pişirme alanı Baking Area Surface de Cuisson مساحة الخبز	m ²	4,2	4,2	6,2 - 5,2	6,2 - 5,2	8,6 - 7,6	8,6 - 7,6	13,8 - 11,2
Tava Kapasitesi Number Of Trays Nombre De Plateaux عدد الصواني	N	12	12	13	13	18-16	18-16	18-16
Tava Ölçüleri Trays Dimension Dimensions De Plateaux ابعاد الصواني	mm	530x450	530x450	600x600	600x600	600x600	800x1000 750x1040	800x1000 750x1040
Genişlik Width Largeur العرض	A (mm)	1840	1660	2220	2015	2465	2465	2500
Uzunluk Length Longueur الطول	B (mm)	1220	1220	1580	1480	1580	1480	1680
Yükseklik Height Hauteur الارتفاع	H (mm)	1865	1865	1960	1960	2260	2260	2260
Elektrik Gücü Electric Power Puissance Electrique الطاقة الكهربائية	Kw	3	38	3	50	3	63	4
Isı Kapasitesi Heating Capacity Capacité de Chauffage القدرة الحرارية	Kcal/ h	32000	-	50000	-	60000	-	70000
Max. Isı Değeri Max. Heating Température Maximale أقصى الحرارة	°C	350	350	350	350	350	350	350
Ağırlık Weight Poids الوزن	Kg	1000	950	1650	1100	1400	2500	1650
Yakıt Tüketimi Energy Consumption Consommation D'énergie استهلاك الطاقة	L/ h	4,2	-	6,5	-	7,9	-	9,2
	m ³ / h	3,13	-	4,9	-	5,8	-	6,85
	Kw/ h	-	38	-	50	-	63	-



PRODUCT DESCRIPTION

- Refractory stainless-steel burning chamber and interior panels.
- High capacity self-contained steam generating.
- Easy loading and unloading.
- Well designed halogenic lightning.
- Extra steam discharge system.
- Well isolation with rockwool .
- Remote control via internet connection for the PLC Control option.
- Control Panel and burning chamber can be design on the right or left side according to your work place.
- Door with double glazing to prevent heat loss.
- Natural gas, diesel or electrical heating systems.



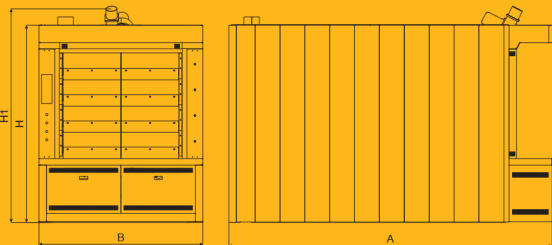


STEAM TUBE OVEN

DM TO

100 | 150 | 180

KOD CODE CODE الرمز		DM TO 100	DM TO 150	DM TO 180
Pişirme Alanı Baking Area Surface De Cuisson مساحة الطهي	m ²	10	15	18
Kat Sayısı Number of Decks Nombre d'Étage عدد الطوابق	N	4	4	4
Uzunluk Length Longueur الطول	A (mm)	3500	3500	3900
Genişlik Width Largeur العرض	B (mm)	2100	2700	2700
Yükseklik Height Hauteur الارتفاع	H (mm)	2350	2350	2350
İç Ölçüler Inner Dimensions Dimensions Internes الأبعاد الداخلية	H1 (mm)	2600	2600	2600
	a (mm)	2000	2000	2400
	b (mm)	1240	1860	1860
İç Ölçüler Inner Dimensions Dimensions Internes الأبعاد الداخلية	h (mm)	200	200	200
	Isı Kapasitesi Heating Capacity Capacité De Chauffage القدرة الحرارية	Kcal/ h	90000	120000
Max. Isı Değeri Max. Heating Température Maximale الحرارة القصوى	°C	300	300	300
Ağırlık Weight Poids الوزن	Kg	6000	9000	11000
Paşa Ölçüleri Pallet Dimension Dimension De Planches أبعاد الأواص	a (mm)	2400	2400	2800
	b (mm)	580	580	580



PRODUCT DESCRIPTION

- Minimizes baking costs by its special tube system and its concreted body.
- Durable and long-lasting burning chamber made of refractory bricks.
- Equal and perfect heat circulation by closed-end tube system.
- Separate solenoid steam system and steam discharge systems for each deck.
- Control Panel and burning chamber can be design on the right or left side according to your work place.
- Remote control via internet connection for the PLC Control option.
- Natural gas, diesel or solid fuel heating systems.
- Heat-resistant glass door on each deck.
- Well designed halogenic lightning.
- Different model options according to the surface and the capacity of your work place.



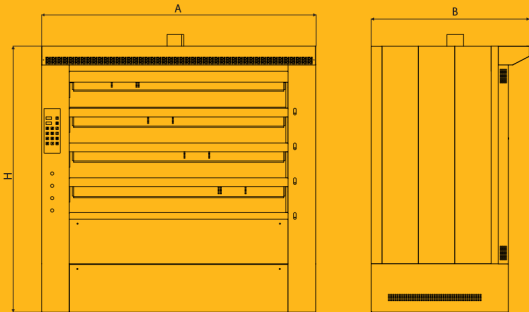


MINI TUBE OVEN

DM MTO

40 | 50

KOD CODE CODE الرمز		DM MTO 40	DM MTO 50
Pisirme Alanı Baking Area Surface de Cuisson مساحة الطهي	m ²	4	5
Kat Sayısı Number of Decks Nombre d'Etage عدد الطوابق	N	4	4
Uzunluk Length Longueur الطول	A (mm)	2150	2150
Genişlik Width Largeur العرض	B (mm)	1085	1285
Yükseklik Height Hauteur الارتفاع	H (mm) H1 (mm)	1957 2175	1957 2175
İç Ölçüler Inner Dimensions Dimensions Internes الأبعاد الداخلية	a (mm) b (mm) h (mm)	1500 635 150	1500 840 150
Isı Kapasitesi Heating Capacity Capacité de Chauffage القدرة الحرارية	Kcal/h	34,500	43,000
Max. Isı değeri Max. Heating Température Maximale الحرارة القصوى	°C	275	275
Ağırlık Weight Poids الوزن	Kg	1500	1850



PRODUCT DESCRIPTION

- It has tube system which provides equal and homogenous baking in each deck.
- Equipped with steam generators which produce the required steam for each deck.
- The heat exchanger and fume channels are made of fire proof bricks.
- Owing to its small size, it is ideal for mini size bakeries or shops that have narrow space .
- Remote control via internet connection for the PLC Control option.
- Well designed halogenic lightning.



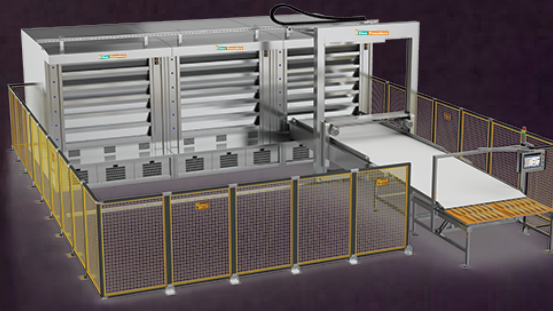
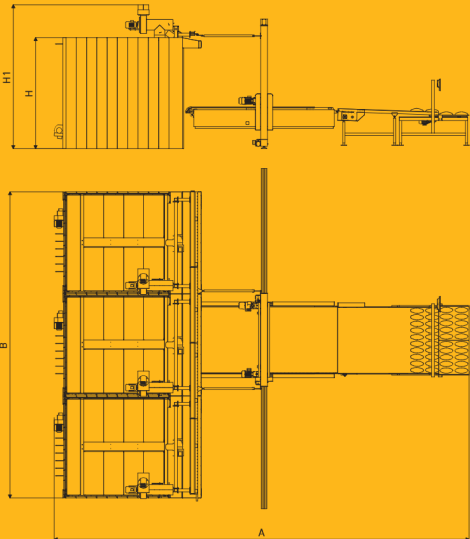


STEAM TUBE OVEN (AUTOMATIC LOADING UNIT)

KOD CODE CODE الرمز		DM TO 250	DM TO 500	DM TO 750
Pisirme Alanı Baking Area Surface de Cuisson مساحة الطهي	m ²	25	50	75
Kat Sayısı Number of Decks Nombre d'Etage عدد الطوابق	N	6	6	6
Uzunluk Length Longueur الطول	A (mm)	11500	11500	11500
Genişlik Width Largeur العرض	B (mm)	2700	5400	8100
Yüksaklık Height Hauteur الارتفاع	H (mm) H1 (mm) a (mm)	2950 3800 2320	2950 3800 2320	2950 3800 2320
İç Ölçüler Inner Dimensions Dimensions Internes الأبعاد الداخلية	b (mm) h (mm)	1770 200	1770 200	1770 200
Max. Isı Değeri Max. Heating Température Maximale الحرارة القصوى	°C	300	300	300
Ağırlık Weight Poids الوزن	Kg	20,000	35,000	50,000

DM TO

250 | 500 | 750



PRODUCT DESCRIPTION

- Automatic loading and unloading robot system.
- Multi functional baking and setting combinations.
- It is produced with steam tube heating system as 6 decks.
- Equal baking balance in all surfaces.
- Remote control via internet connection for the PLC Control option.
- Natural gas, diesel or solid fuel heating systems.
- Burning chamber and gas channels are produced from refractory bricks.
- Strong steam boiler is included in the system as external.
- Managing and following up the every decks with PLC control system.



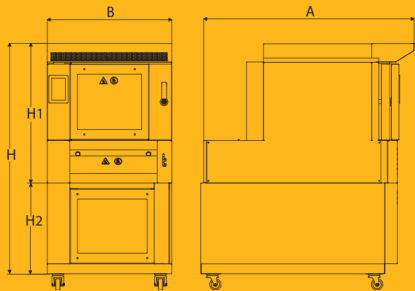


COMPACT OVEN

DM

COM1 | COM2

KOD CODE CODE الرمز		DM COM 1	DM COM 2
Dış ölçüler External Dimensions Dimensions Externes الأبعاد الخارجية	A (mm.)	1590	1590
	B (mm.)	885	885
	H (mm.)	700	700
	H1 (mm.)	1015	1315
Tava Ölçüleri Trays Dimension Dimensions de Plateaux أبعاد الصواني	mm	600 x 400	600 x 400
Tava Arası Mesafe Distance Between Trays Distance Entre Plateaux المسافة بين الصواني سم.	mm	80	80
Isi Kapasitesi Heating Capacity Capacité de Chauffage القدرة الحرارية بالكيلو كال	(Kcal/sa)	11200	14200
Max. Isi değeri Max. Heating Température Maximale الحرارة القصوى	°C	300	300
Elektrik Gücü Electric Power Puissance Electrique الطاقة الكهربائية (Kw)	Kw	14,5	20
Tava Kapasitesi Number of Trays Nombre de Plateaux عدد الصواني		7	9
Ağırlık Weight Poids الوزن	Kg.	410	610



PRODUCT DESCRIPTION

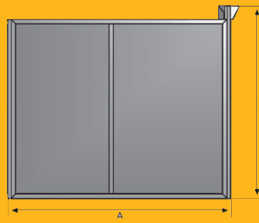
- It's a combination of convection oven and electrical stone based deck oven.
- Designed to bake a large range of products.
- It is suitable for multipurpose usage in patisseries, restaurants and hotels.
- Electrical heating system.
- Seperate steam system.
- Tempered glass door preventing heat loss.
- Internal fermentation cabinet.
- Remote control via internet connection for the PLC Control option.





FERMENTATION CABINET

6080 | 8010
110 | 160



ТЕХНИЧЕСКИЕ ТРЕБОВАНИЯ
TECHNICAL SPECIFICATIONS

МАТЕРИАЛЫ И МАТЕРИАЛЫ / CHAMBRE DE FERMENTATION РАССТОЯНИЕ ШКАФ / GERUNGSKABINE	DM 6080 / DM 8010	DM 110 / DM 160
Корпус / Body / Case Панель / Panel / Panel Вентилятор / Fan / Fan Термометр / Thermometer / Thermometer Термостат / Thermostat / Thermostat	4	2
Кабинет / Cabinet / Cabinet Длина кабинета / Cabinet length / Cabinet length	2500	2500
Кабинет / Cabinet / Cabinet Высота кабинета / Cabinet height / Cabinet height	1250	2000
Кабинет / Cabinet / Cabinet Высота кабинета / Cabinet height / Cabinet height	2150	2150



PRODUCT DESCRIPTION

- Fermentation cabinet protects the humidity and temperature which exists in the room due to using climator unit and moisturizing equipment.
- For observing the fermentation, a window added on the cabinet door.
- This final fermentation cabinet is necessary for the fermentation process of the dough.
- The dough which is divided for making bread should be kept inside this cabinet and required heat and humidity must be supplied in to fermentation cabinet.
- It is made of stainless steel or PVC covered material which gives hygienic environment for dough.
- For observing the fermentation, a window added on the cabinet door.
- The humid and heat inside the cabinet can be seen and controlled on control box.



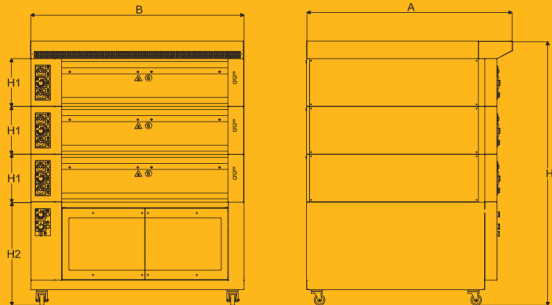


MINI ELECTRICAL DECK OVEN

DMO

45 | 90 | 180

KOD CODE CODE الرمز	DMO 45	DMO 90	DMO 180	
Dış Ölçüler External Dimensions Dimensions Externes الأبعاد الخارجية	H (mm)	1950	1950	1950
	H1 (mm)	350	350	350
	H2 (mm)	760	760	760
	A (mm)	1610	1610	2550
	B (mm)	1100	1560	1560
İç Ölçüler Inner Dimensions Dimensions Internes الأبعاد الداخلية	h (mm)	210	210	210
	a (mm)	920	920	1860
	b (mm)	740	1245	1245
Tava Kapasitesi ve Ölçüleri Number and Dimensions of Trays Nombre et Dimensions de Plateaux عدد و أبعاد الصواني	350 x 450	4	6	12
	600 x 400	2	4	8
	600 x 800	1	2	4
Isı Kapasitesi Heating Capacity Capacité de Chauffage القدرة الحرارية	Kcal/saat	4300	8600	17200
	°C	300	300	300
Elektrik Gücü Electric Power Puissance Electrique القدرة الكهربائية	Kw	2+5	4+10	4+18
	Ağırlık Weight Poids الوزن	Kg	170	280



PRODUCT DESCRIPTION

- This oven is ideal for small size bakeries.
- Modular design allows easy expansion of capacity by deck addition.
- Separate control of deck top and bottom heating elements temperatures.
- Perfect heat distribution inside every decks.
- Double-tempered glass door to prevent heat loss.
- Steam discharge system.
- Remote control via internet connection for the PLC Control option.
- Well designed halogenic lightning.



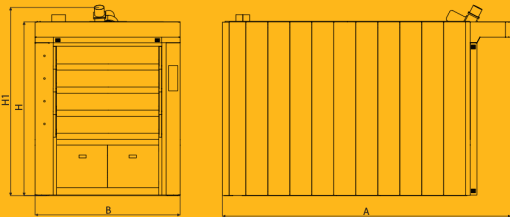


CYCLOTHERMIC DECK OVEN

DM MF

50 | 100 | 150

KOD CODE CODE الرمز		DM MF 50	DM MF 100	DM MF 150
Figürme Alanı Baking Area Surface De Cuisson مساحة الطبخ	m ²	5	10	15
Kat Sayısı Number of Decks Nombre d'Étage عدد الطوابق	N	4	4	4
Uzunluk Length Longueur الطول	A (mm)	2113	3457	3488
Genişlik Width Largeur العرض	B (mm)	1880	1880	2440
Yükseklik Height Hauteur الارتفاع	H (mm)	2100	2100	2100
	H1 (mm)	2462	2421	2447
	a (mm)	1210	1200	1800
İç Ölçüler Inner Dimensions Dimensions Internes الأبعاد الداخلية	b (mm)	950	2050	2050
	h (mm)	190	190	190
Max. Isı Değeri Max. Heating Température Maximale الحرارة القصوى	°C	300	300	300
Ağırlık Weight Poids الوزن	Kg	2000	3500	4250



PRODUCT DESCRIPTION

- DAMAK Cyclotermic deck ovens are produced in 5 m², 10 m² and 15 m² according to baking area capacity.
- Cyclotermic heating systems with 4 decks.
- Separate solenoid steam system and steam discharge systems for each deck.
- Burning chamber controlled by a safety thermostat.
- Remote control via internet connection for the PLC Control option.
- Natural gas, diesel, fuel-oil or LPG heating systems.
- Well designed halogenic lightning.



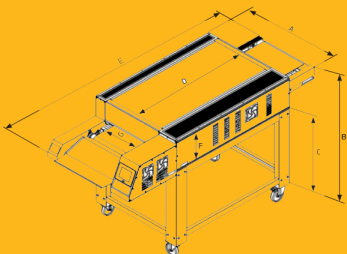
MINI TUNNEL OVEN

DM SF

800 | 1300 | 1300 L
1300 LD | 1900 LD



KOD CODE CODE الكود	DM SF 800	DM SF 1300	DM SF 1300 L	DM SF 1300 LD	DM SF 1900 LD
Hamur Kapasitesi (Lahmacoun) Adet/Saat Capacity (Turkish Pizza) / Pcs. /Hour Capacité en (Turkish Pizza) /Pcs./Heure	190-160	250-200	350-300	350-300	500-450
Geniřliđi Width Largerer العرض	A (mm) 925	885	925	1020	925
Sise + Fırın Yüksekliđi Chassis + Oven Height Châssis + Hauteur du four سبة العربة وارتفاع الفرن	B (mm) 1850	1220	1580	1480	1580
Sise Yüksekliđi Chassis Height Hauteur du Châssis سبة العربة	C (mm) 922	922	922	922	922
Pişirme Odası Buring Chamber Chambre de Combustion غرفة السبك	D (mm) 425	1300	1300	1300	1925
Uzunluđu Length Longueur الطول	E (mm) 1850	2400	2400	2400	3020
Yüksekliđi Height Hauteur السبة	F (mm) 310	310	310	310	310
Band Geniřliđi Width of Band Largerer de la Bande العرض	G (mm) 520	440	520	245 x 245	520
Elektrik Gücü Electric power Puissance Electrique الطاقة الكهربية	Kw 14	18	21	21	24
Max. Isi deđeri Max. Heating Temperature Maximale الحرارة القصوى	°C 500	500	500	500	500
Ağırlık Weight Poids الوزن	Kg 218	365	382	310	385
Energy Tibetimsi Energy Consumption Consommation D'energie استهلاك الطاقة	Kwh 5	7.4	8.7	8.7	10.8



PRODUCT DESCRIPTION

- PLC controller programing
- All stainless body.
- Programmed saved memory and ability to operate manually apart from the saved program.
- Baking time between 1 - 60 min.
- Low energy consumption.
- Easy usage with LCD touchable screen.
- Electrical or natural gas energy options.





CONICAL ROUNDER

DM CR

1000 | 2000 | 3000

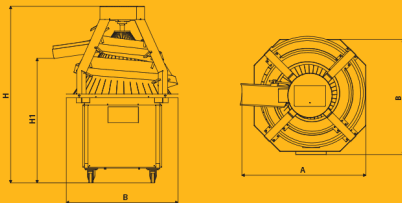


PRODUCT DESCRIPTION

- Fixed or adjustable spiral channels.
- Stainless steel outer lids.
- Flouring system.
- Compatible working with the dough processing lines.
- Different models in 50- 1100 gr. weight range.
- Noiseless.
- Has a cold/hot air blowing unit to protect the quality of dough according to conditions of working place.
- Electronic speed control system.
- Teflon coated body and channels options.



Kod Code Code البراز	Maşine Ölçüleri Dimensions القياسات	Çalışma Aralığı Working Range المدى	Motor Gücü Motor Power قوة المحرك	Kapasite (Adet/ Saat) Capacity (Pcs / Hour) القدرة	Ağırlık (kg) Weight الوزن
	A X B X H x H1 (mm)	Gr	Kw		Kg
DM CR 1000	1050 x 950 x 1430 x 990	50-200	0,55	1200-2400	195
DM CR 2000		100-400			
DM CR 3000		100-1100			





INDUSTRIAL CONICAL ROUNDER

DM ICR

6000

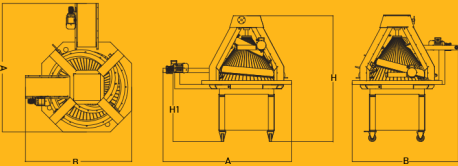


PRODUCT DESCRIPTION

- Excellent rolling owing to long channels
- 4,75 mt. channel length
- Stainless steel outer lids.
- Compatible working with the automatic dough processing lines.
- Teflon coated cast iron body.



Kod Code Code الكود	Maline Ölçüleri Dimensions Dimensions المقادير	Çalışma Aralığı Working Range Grammage أقصى القمع المسموح	Motor Gücü Motor Power Puissance du Moteur قوة المحرك	Kapasite (Adet/ Saat) Capacity (Pcs / Hour) Capacité (Pcs / Heure) الانتاج في الساعة	Ağırlık (kg) Weights Poids الوزن
	A X B X H x H1 (mm)	Gr	Kw		Kg
DM-ICR 6000	1320 x 1660 x 1620 x 830	50-2400	1,50	1800-4800	640





VOLUMETRIC DIVIDER

D-VD

M 1000 | PLC 1000

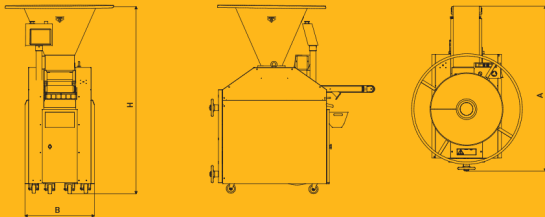


PRODUCT DESCRIPTION

- Volumetric Divider
- Volumetric dividing system without pressing the dough.
- The divider can process the most sensitive dough type like if it was divided by hand.
- Dough hopper and outer lids are made of stainless steel.
- Weight can be set up as manually or automatically.
- Dividing capacity is 20 - 40 pieces of dough per minute.
- Automatic lubrication system. Oil level indicator and level warning alarm.
- PLC Control option.



Kod Code Code الرمز	Machine Dimensions Dimensions المقاس	Capacity (Pcs/Hour) Capacité (Pcs/Heure) القدرة في الساعة	Atrik (kg) Weight الوزن	Calisma Analiz Working Plange Grammage وزن قطع العجين		Motor Glacé Motor Power Puissance du Moteur قوة المحرك
				Piston Caps (mm) Piston Diameter (mm) قطر المكابس مع	Gr	
D - VD M 1000	1400 x 950 x 1580	1000 - 2400	450	70	50-200 (-/+ 10 gr)	1,5 kw 220-380 V AC 50 Hz
				110	100-600 (-/+ 10 gr)	
D - VD PLC 1000				130	250-1000 (-/+ 10 gr)	



DOUBLE PISTON VOLUMETRIC DIVIDER

D-VD

M 2000 | PLC 2000

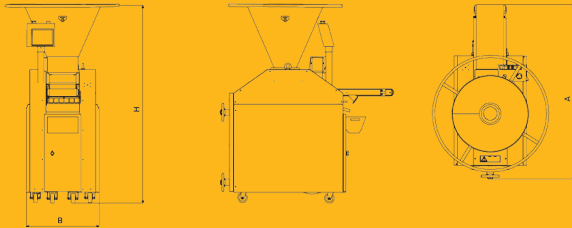


PRODUCT DESCRIPTION

- Double Piston Volumetric Divider
- Volumetric dividing system without pressing the dough.
- The divider can process the most sensitive dough type like if it was divided by hand.
- Dough hopper and outer lids are made of stainless steel.
- Weight arrangement can be set up as manually or automatically.
- Dividing capacity is 40 -80 pieces of dough per minute.
- Automatic lubrication system. Oil level indicator and level warning alarm.
- PLC Control option.



Kod Code كود الترميز	Makine Ölçüleri Dimensions القياسات	Kapasite (Adet/Saat) Capacity (Pcs./Hour) Capacité (Pcs./Heure) الانتاج في الساعة	Ağırlık (kg) Weight Poids الوزن	Çalışma Aralığı Working Range Grammage أوزان قطع العجين		Motor Gücü Motor Power Puissance du Mot قوة المحرك
				Piston Çapı (mm) Piston Diameter (mm) Diamètre du Piston (mm) قطر المكبس (مم)	Gr	
M 2000	1300 x 1450 x 1180	2000 - 2400	1200	70	100-2000 (1 - 20 gr)	2.2 Kw (3HP) 1800 W
PLC 2000	1300 x 1450 x 1180	2000 - 2400	1200	70	100-2000 (1 - 20 gr)	2.2 Kw (3HP) 1800 W





MULTI POCKET DIVIDER ROUNDER

DM-DR

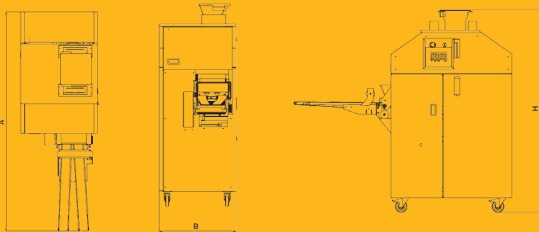
2000 | 4000 | 6000

PRODUCT DESCRIPTION

- Automatic weight adjustment.
- The machine is controlled by PLC touchable screen.
- Automatically stopping itself by fault warning system.
- Weight adjustment between 30-100 gr.
- Advisable for roll bread, small baguette, sandwich and hamburger breads.
- It is manufactured with 2, 4 or 6 pistons.
- Pinning machinery that is suitable for sandwich bread moulding can connect to 2 rows model.
- Possibility of combining by automatic dough positioning machine in 4 and 6 rows models.
- 3000-6000-9000 (2, 4, 6 rows models) pieces of dough dividing rounding capacity in a hour.



Kod Code التر الترميز	Makine Ölçülen Dimensions القياس	Kapasite (Adet/Saat) Capacity (Pcs./Hour) القدرة (القطعة / الساعة)	Ağırlık (kg) Weight الوزن	Çalışma Aralığı Working Range Grammage المدى (الغرام)		Motor Gücü Motor Power Puissance du Moteur قوة المحرك
	A X B X H (mm)			Piston Çapı (mm) Piston Diameter (mm) Diametre du Piston (mm) قطر المكابس (مع)	Gr	Kw
DM-DR 2000	1400x1400x1800	18000-20000	7000	30-100	30-100	11 Kw-300 V-50-60 Hz
DM-DR 4000	1800x1750x1800	36000-40000	8500	30-100	30-100	11 Kw-380 V-50-60 Hz
DM-DR 6000	1800x1850x1800	54000-60000	10000	30-100	30-100	11 Kw-380 V-50-60 Hz





INTERMEDIATE PROOFER

DM-IP

88 | 152 | 176 |
240 | 328 | 416 |
640

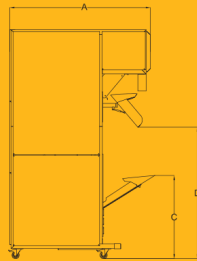
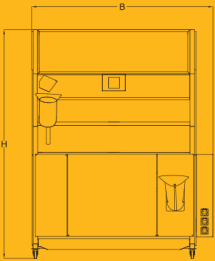


PRODUCT DESCRIPTION

- Guarantee a resting for the dough that comes from dough divider or conical rounder.
- Removable plastic pockets for cleaning which are suitable to health standarts.
- Dough counting system.
- It can combine with volumetric divider, conical rounder and long moulder by sockets on the electric control panel.
- 88-152-176-240-328-416-640 pockets capacity models.



Kod Code الرمز الرمز	Tas Adedi Pocket Number عدد الجيوب	Makine Ölçüleri Dimensions الابعاد	Giris Yüksekligi Input Height ارتفاع الدخول مع اليد	Çıkış Yüksekligi Output Height ارتفاع المخرج مع اليد	Ağırlık Weight Poids الوزن	Dinlendirme Süresi Resting Time مدة الترويق
		A x B x H (mm)	C mm	D mm	Kg	min. - max. (dk.)
DM-IP 88	88	1075x1225x2500	800 / 950	1550	400	2-4
DM-IP 152	152	1075x1970x2100	800 / 950	1250	450	3,6 - 7,2
DM-IP 176	176	1075x1970x2500	800 / 950	1550	500	4,2 - 8,4
DM-IP 240	240	1550x1970x2100	800 / 950	1250	550	6-12
DM-IP 328	328	1550x1970x2500	800 / 950	1550	700	7-15
DM-IP 416	416	2150x1970x2500	800 / 950	1250	850	8-17
DM-IP 640	640	2100x2900x2400	850 / 950	1765	900	8-19





LONG MOULDER

D LM

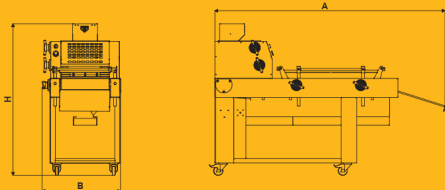
1000

PRODUCT DESCRIPTION

- Moulding up to 420 mm. Length set by adjustable stainless rolls.
- 2400 pieces dough moulding capacity per hour
- 200-1100 gr. dough weight range.
- Single or double pressure board choice.
- Two or four rollers system.
- Stainless steel body.



Kod Code الرمز الكود	Max. Hamur Uzunluđu Max. Dough Length Longueur Max. De Façonnage الطول الأقصى للتشكيل	Ölçüler Dimensions القياس	Motor Gücü Motor Power Puissance du Moteur القدرة الكهربائية	Kapasite (Adet/ Saat) Capacity (Pcs / Hour) Capacité (Pcs / Heure) النتاج في الساعة	Ağırlık (kg) Weight Poids الوزن
	mm	mm	Kw		Kg
D-LM 1000	420	690x1650x1360	0,55 kw 380 220 V AC 50 Hz	1200-2400	235





FIXED BOWL SPIRAL MIXER

DSPM

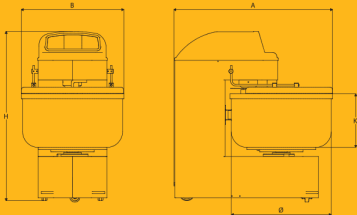
80 | 130
160 | 250



PRODUCT DESCRIPTION

- Silent operation by belt drive system.
- Two timers with automatic changeover from low to high speed.
- Stainless steel bowl, spiral arm and dividing blade.
- With two motors, one for the bowl and one for the spiral.
- Protection cover with security sensor.
- The bowl can be rotated in reverse motion.

Kod Code الرمز	Un Kapasites Floor Capacity Capacite de Farine	Hammur Kapasites Dough Capacity Capacite de Pate	Kazan Ocaklet Bowl Dimensions Dimensions de la Cuve	Makine Ocaklet Machine Dimensions Dimensions de la Machinerie	Motor Gücü Motor Power Puissance Electrique	Kazan Ve Spiral Hız Bowl and Spiral Speed (rpm) Vitesse de Cuve et Spiral (rpm)	Ağırlık Poids الوزن	
	Kg	Kg	Ø x K mm	A x B x H (mm)	Kw	(Min. - Max.)		
DSPM 80	50	80	720 x 430	725 x 1250 x 1350	3,5 - 5,5	13-26	125-250	500
DSPM 130	80	130	825 x 430	825 x 1300 x 1350	3,5 - 5,5	18	125-250	530
DSPM 160	100	160	925 x 470	925 x 1470 x 1530	5,5 - 7,5	18	106-212	840
DSPM 250	150	250	1025 x 520	1025 x 1570 x 1570	7,5 - 11	18	106-212	880





REMOVABLE BOWL SPIRAL MIXER

DSPM

250 M

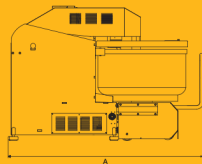
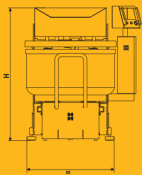


PRODUCT DESCRIPTION

- It is designed for industrial plants and heavy duty service conditions.
- Stainless steel bowl, spiral arm and breaker bar.
- With two motors, one for the bowl and one for the spiral.
- The bowl can be rotated in reverse motion.
- Two timers with automatic changeover from low to high speed.
- Bowl locking system.
- Additional bowl and lifting & tilting system with reducer provides maximum lifting force with minimum power and removes hydraulic systems.



Kod Code الرمز	Un Kapasite Flour Capacity Capacite de Farine	Hamiir Kapasite Dough Capacity Capacite de Pate	Kazan Olcileri Bowl Dimensions Dimensions de la Cuve	Machine Olcileri Machine Dimensions de la Machine	Motor Gücü Motor Power Puissance Electrique	Kazan ve Spiral Hızı (devir/dk) Bowl and Spiral Speed (rpm) Vitesse de Cuve et Spirale (tr/m)	Ağır Weight Poids
	Kg	Kg	Ø x K mm	A x B x H (mm)	Kw	(Min - Max) Kazan Bowl Cuve Spiral Spirale Lame Spirale	
DSPM 250 M	160	250	1000 x 1400	1280 x 2200 x 1495	21	18 106-212	1440





PLANET MIXER

DM PM

60

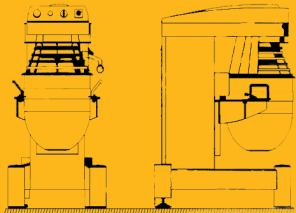


PRODUCT DESCRIPTION

- Suitable for mixing many product.
- Three spins motor.
- Stainless steel bowl.



Kod Code Code الرمز	Kazan Hacmi Bowl's volume Volume de la cuve حجم الجوفى	Motor Gücü Motor Power Puissance Electrique قوة المحرك	Makine Ölçüleri Machine Dimensions Dimensions de la Machine أبعاد الآلة	Ağırlık Weight Poids الوزن
	Lt	Kw	A x B x H mm	Kg
DM PM 60	60	1-2,2	630 x 910 x137	230



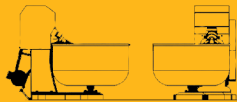


FORK MIXER

DM DK

70 | 75 | 90
100 | 110 | 120
130

Kod Code Code البر	Un Kapasitesi Flour Capacity Capacité de Farine الخبز	Hamur Kapasitesi Dough Capacity Capacité de Pâte الخبز من العجين	Motor Gücü Motor Power Puissance du Moteur قوة المحرك	Kazan Çapı Bowl Diameter Diamètre de Cuve قطر الحوض	Makine Ölçüleri Machine Dimensions Dimensions de la Machine الآلة	Ağırlık Weight Poids الوزن
	Kg	Kg	Kw	mm	A x B x H mm	Kg
DM DK70	40	70	1,1 kw	70	950 x 1120 x 900	194
DM DK75	50	80	1,5 kw	75	970 x 1170 x 920	209
DM DK90	100	160	2,2 kw	90	1050 x 1320 x 1060	317
DMDK100	150	250	3 kw	100	1160 x 1470 x 1220	466
DM DK110	200	320	4 kw	110	1230 x 1610 x 1190	480
DM DK120	250	400	5,5 kw	120	1300 x 1710 x 1250	550
DM DK130	300	480	7,5 kw	130	1360 x 1820 x 1270	620



PRODUCT DESCRIPTION

- Bowl and dough contact surface made of Stainless steel.
- 3 pronged mixing arm.
- Traditional European style mixer.
- Security grid option.





LIFTING & TILTING MACHINE

DM LT1

PRODUCT DESCRIPTION

- Adjustable height.
- Stainless Steel Body.
- Reducer System.
- Maximum lifting power with minimum energy.
- Dough Transfer platform can be added optionally.

Kod Code Code الرمز	Makine Ölçüleri Machine Dimensions Dimensions de la Machine أبعاد الآلة	Motor Gücü Motor Power Puissance Electrique قوة المحرك	Kapasite (Adet/ Saat) Capacity (Pcs / Hour) Capacité (Pcs / Heure) الانتاج في الساعة	Ağırlık Weight Poids الوزن
	A x B x H (mm)	Kw	Kg	Kg
DM LT1	1000x 1780x 3500	11	250 - 100	940

