

# BAKERY MACHINERY CATALOG

 **OYA KARDEŞLER**

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## Rotary Oven



In our new designed heat exchanger, the heat produces in combustions chamber is absorbed better than the traditional versions. This ensures more uniform baking with lower energy consumption. New built-in vertical plate steam unit supplies abundant moisture to every part of rack. Our rotary ovens are produced with side burner which is suitable long, narrow rooms and in extra compact dimensions. Therefore, our rotary ovens are ideal for installation in any bread or pastry shop

## Technical Specification

Fr3000	FR 200	FR 150	FR 100	FR 50
Capacity (Piece of Breads 8Hours)	5000	3000	2500	1750
	280 - 330 C	280 - 330 C	280 - 330 C	280 - 330 C
cooking time	15 - 18 dk/min	15 - 18 dk/min	15 - 18 dk/min	15 - 18 dk/min
Number of Tray (Pcs)	14-18	14-18	11-15	9-12
Size Of Tray (mm)	80X100 cm- 75x104cm	59X80 cm	59X80 cm	53X65 cm
Width (mm)	1600 mm	1300 mm	1300 mm	1150 mm
Depth / Length (mm)	2350 mm	2000 mm	2000 mm	1650 mm
Height (mm)	2400 mm	2400 mm	2200 mm	2000 mm
Weight of Oven (kg)	2400 kg	2150kg	1600kg	1350 kg
Source of Energy	Mazot/Gaz	Mazot/Gaz	Mazot/Gaz	Mazot/Gaz
	6-8lt mazot 7-9m <sup>3</sup> s gaz	4-6lt mazot 8m <sup>3</sup> s gaz	6-3-3lt mazot 5-7m <sup>3</sup> s gaz	2-4lt mazot 6m <sup>3</sup> s gaz
Electrical Power (kw)	5 kw	5 kw	3 ,5kw	3,5 kw



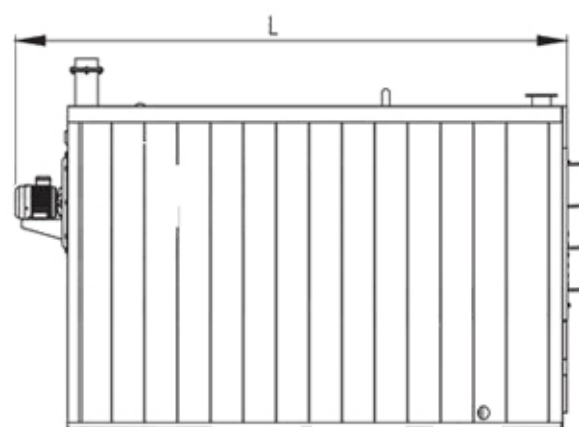
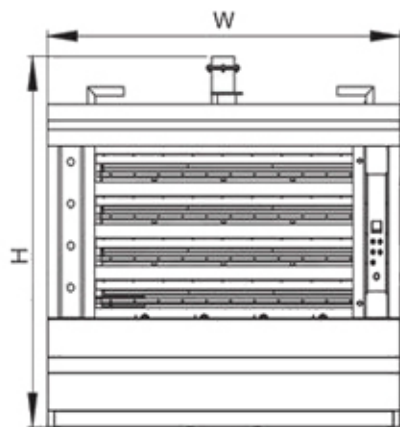
## STONEBASED MULTIDECK OVEN



Multi-Deck ovens (Matador) are equipped with specially designed heat recessive stone soles and heat circulation system. This system supplies an absolutely uniform distribution of heating gases over all decks of the oven therefore excellent baking result. Each deck of oven has a powerful steaming device which enables the demanded amount of steam at any time. The steaming device can be individually switched on and off for each deck. This offers a particular advantage for confectionery goods. High graded insulation material prevents heat losses so, saves energy.

## Technical Specification

MTR3000	MTR 180	MTR 150	MTR 100	MTR 50
Width	2450 mm	2450 mm	1800 mm	1800 mm
Depth	3600 mm	3250 mm	3250 mm	2150 mm
Height	2050 mm	2050 mm	2050 mm	2050 mm
Number of deck	4	4	4	4
Baking Area	18 m <sup>2</sup>	15 m <sup>2</sup>	10 m <sup>2</sup>	5 m <sup>2</sup>
Baking Heat	200- 250°C	200- 250°C	200- 250°C	200- 250°C
Capacity	1008 AD/S	864 AD/S	578 AD6S	289 AD6S
Electric Power	4 kw	4 kw	4 kw	4 kw



## DOUGH DIVIDER- VOLUMETRIC DIVIDER



Our volumetric dough divider machine, which is the latest system of the dough processing technology, cuts the dough at the requested weight in gram without pressing and harming the dough.

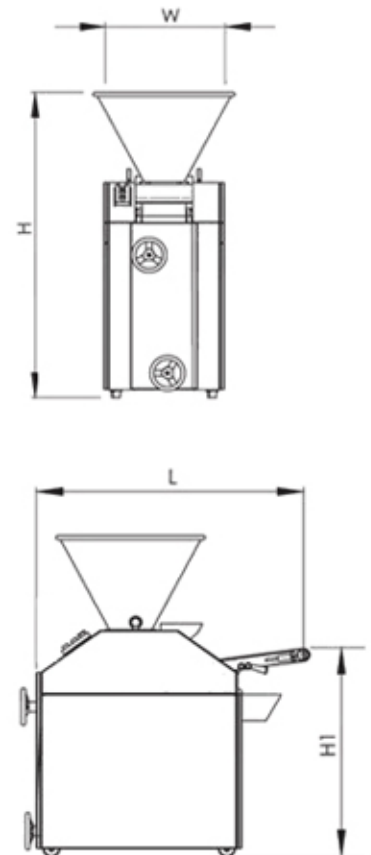
All the surfaces contacting the dough are made of stainless steel. It cuts the dough with its weight thanks to the vacuum generated by piston cylinder movement.

The lubrication system is automatically operated. Thus, the machinery is provided to have longer life. All surfaces are lubricated with the oil which is compatible of food.

The adjustment of gram can be optionally manufactured both manually and mechanically. 3 types of production is performed which is varying between 40-200 gr, 50-300gr, 80-400 gr, 150-600 gr, 200-1000 gr.

## Technical Specification

Model	Unit	Okm3001
Capacity	pcs / h	1600 – 2000
Dough dividing range	g	( 40 – 200) (50-300) (80-400) (150 – 600) (200 – 1000)
Hopper capacity	kg	60
Width (W)	mm	620
Length (L)	mm	1320
Height (H)	mm	1450
Height of dough exit (H1)	mm	930
Weight adjusting system		Manual
Electrical power	Kw	1.5
Weight of machine	kg	approximately 500



## CONICAL ROUNDING MACHINE



Conical rounder machine shapes the dough thanks to a cone made of aluminium and the aluminium sleeves around which spirally move.

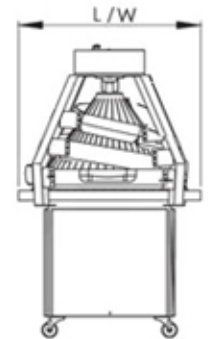
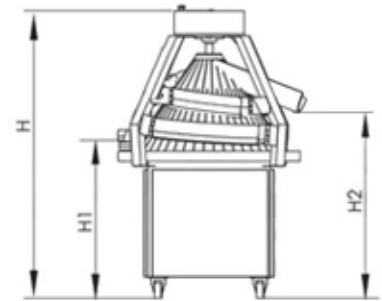
The dough coming from volumetric dough divider drops into the aluminium input chute. It reaches to the proofing machine being shaped thanks to rounding chamber and leading chutes.

At the meantime, the dough is prevented to stick to the discharge chute thanks to the flour system. Thanks to the

All the aluminium components can be coated with teflon as per the request. 3 types of machinery to shape 50-200 gr, 100-600 gr and 200-1200 gr. dough is manufactured.

## Technical Specification

Model	Unit	OCM3000
Capacity	pcs / h	160 – 2000
Dough rounding range	g	( 50-200 ) ( 100-600 ) ( 200-1200 )
Height of dough entrance (H1)	mm	930
Height of dough exit (H2)	mm	930
Width (W)	mm	920
Length (L)	mm	920
Height (H)	mm	1430
Electrical power	Kw	1,1
Weight of machine	kg	220



## DOUGH PROOFING MACHINE



Our dough proofing machine which was specially designed for the cold and hot climates intakes the dough coming from conical rounding machine through dough feeding chamber.

Dough is circulated at all of the hangers one by one with transferring method in the machine. This circulation lasts 8 minutes in the cold climates and 5 minutes in the hot climates.

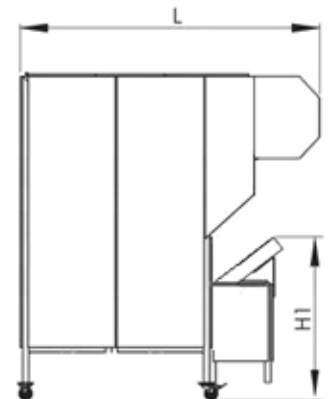
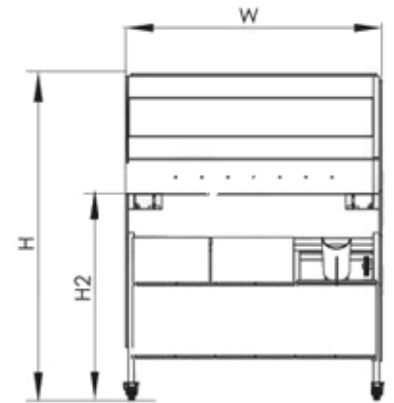
At the end of this period, dough drops into the shaping machine from the dough transferring chute. Right and left outlet is provided thanks to the fact that the transferring mechanism is adjustable, and thus; an untroubled working environment is ensured.

An easy and hygienic cleaning is provided because the conveying nets are plastic and replaceable. They can be moved to any place thanks to their wheels.

Dough capacity is 238 and 154; the capacity of the proofing is 1600-2000 pcs/h.

## Technical Specification

Model	Unit	ODM3001	ODM3001
Number of bowl	pcs	154	238
Proofing range	g	100 - 1500	100 - 1500
Proofing time	min	5	8
Capacity	pcs / h	1600 - 2000	1600 - 2000
Width (W)	mm	1730	1730
Length (L)	mm	1200	1800
Height (H)	mm	2200	2200
Height of dough entrance (H1)	mm	910	910
Height of dough exit (H2)	mm	1150	1150
Electrical power	Kw	0,55	0,55
Weight of machine	kg	560	800



## LONG MOULDER MACHINE



It shapes the dough, which is opened up very flat by the help of two polyamide rollers, at any length and thickness by the means of 2 or

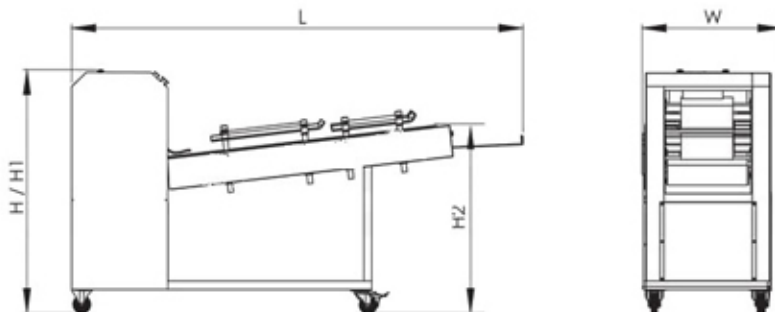
The roller can be adjusted between 0-25 mm without any position. There is a spring scraping mechanism made of stainless steel on the roller.

The dough can be shaped at 400 mm length thanks to the polyester woven and resistance increased long-life conveying band and adjustable roller group.

It has 2500 pieces of dough capacity to shape in an hour and the feature of processing 50-1200 gr dough.

## Technical Specification

Model	Unit	OBM3001
Capacity	pcs / h	2500
Dough moulding weight	g	50 - 1200
Number of pressing board	pcs	2
Width (W)	mm	670
Length (L)	mm	2250
Height (H)	mm	1000
Height of dough entrance (H1)	mm	1000
Height of dough exit (H2)	mm	870
Electrical power	Kw	1,1
Weight of machine	kg	220



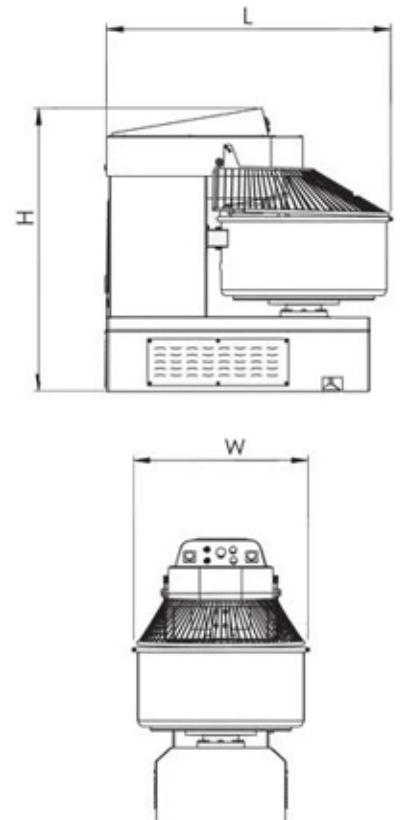
## Spiral Mixer with Fixed Bowl



Spiral kneading machines are commonly preferred by bakery and pastry shops in order to shorten the usual kneading time. This also provides more homogenate dough mixture and bigger volume bread. Machine works in manual and automatic cycle with two programmable timers. The bowl, spiral arm and bar are made of stainless steel. Reverse bowl rotation. Due to belt transmissions of main power the machine noise level is quite low. Mixer is mobile and there is a fixing device on the mixer.

## Technical Specification

Model	Unit	SMX 25	SMX 50	SMX 100	SMX 150
Flour capacity	kg	25	50	100	150
Dough capacity	kg	40	80	160	250
Bowl sizes (Øxh)	mm	500x360	700x350	900x430	1000x470
Width (W)	mm	650	750	900	1000
Length (L)	mm	105	1300	1400	1500
Height (H)	mm	105	1200	1350	1400
Electrical power	Kw	1.5 - 2,5	3.5 - 5,5	5,5 - 7,5	7,5 - 10
Weight of machine	kg	220	380	800	890



## Dough Kneading Machine



1

This fork mixer is suitable for all types of dough. The bowl and mixing fork are made from stainless steel. By means of the mixing fork, kneads the dough without heating and spoil its features. Simple structure of machines increased the working life.



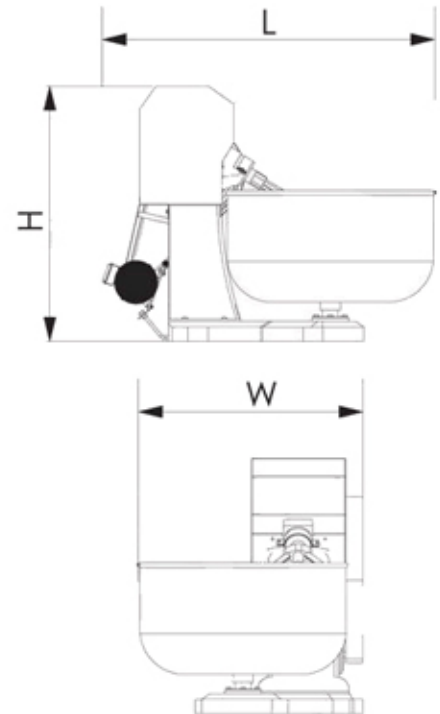
2



3

## Technical Specification

Model	Unit	HK50	HK100	HK150	HK200	HK250
Flour capacity	kg	50	100	150	200	250
Dough capacity	kg	80	160	250	320	400
Bowl diameter	mm	800	900	1000	1100	1200
Width (W)	mm	700	900	1000	1100	1200
Length (L)	mm	1600	1600	1850	1900	2050
Height (H)	mm	1000	1150	1150	1250	1350
Electrical power	Kw	1,1	1,5	3	4	5.5
Weight of machine	kg	200	300	350	450	550



## Planetary Mixer

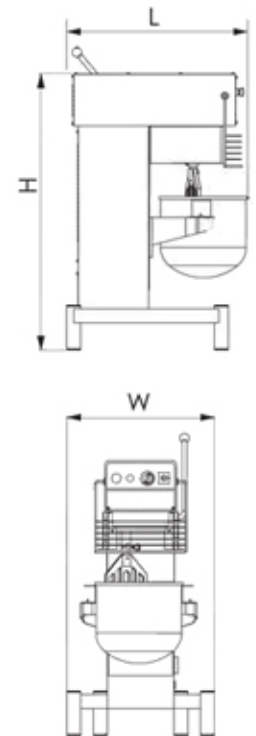


High performance beating, mixing and kneading ability

- Planet system
- Time adjustment available
- Standard 3 Speed 380 Volt.
- Proper choice with 3 different apparatus.
- Silent working.
- Esthetic design.
- Stainless Steel Body.
- Stainless steel mixing bowl.
- Stainless steel apparatus.
- Easily changeable apparatus.
- 220 Volts / 50Hz speed control available

## Technical Specification

Model	Unit	OPM 40	OPM 60
Bowl capacity	l	40	60
Engine rotation	rpm	55 - 110 - 120	55 - 110 - 120
Attachment rotation	rpm	140 - 280 - 560	140 - 280 - 560
Width (W)	mm	650	650
Length (L)	mm	880	980
Height (H)	mm	1430	1470
Electrical power	Kw	1,1 - 1,6 - 1,8	1,5-2-2,5
Weight of machine	kg	244	280
Flour capacity	kg	7	10



### Basic attachments

Wire whisk	Spatula	Dough hook
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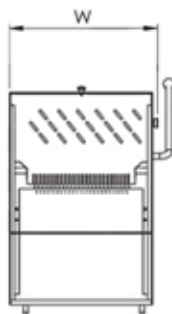
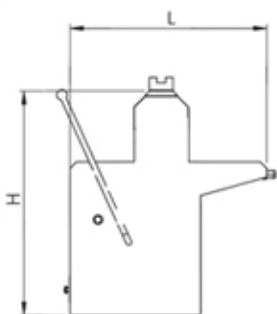
## Bread Slicing Machine

This machine is used for slicing of all types of bread thickness. All bread toughing surface and knives are made of stainless steel. And main body electrostatically painted. At the end of slicing process, machine stops automatically. Easy to use, no maintenance, easy cleaning and small size. Manufactured as single-phase or three-phase motor power (220V or 380V / 50Hz)



## Technical Specification

Model	Unit	ED3000
Capacity	pcs / h	500
Thickness of slice	mm	10 – 13 – 16
Number of knife	pcs	44 – 32 – 28
Max. bread length	mm	450
Width (W)	mm	650
Length (L)	mm	800
Height (H)	mm	1050
Electrical power (220V / 380V)	Kw	0.37 / 0,25
Weight of machine	kg	160



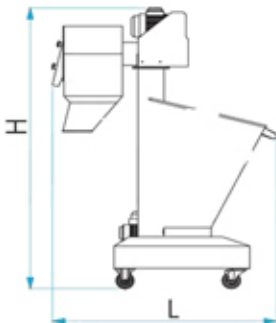
## Flour Sifting Machine



It provides the sifting of the flour by aeration. The flour is transferred into hopper and in is conveyed into the shifting chamber by means of spiral conveyor. Flour sifted by rotating brushes and discharged into the dough kneading machine from the outlet part. It can be removed easily by the help of its wheels. It cleans easily and it takes place small are.

## Technical Specification

Model	Unit	ASL 700
Capacity	kg / h	2000
Width (W)	mm	650
Length (L)	mm	1300
Height (H)	mm	1600
Electrical power	Kw	1.1
Weight of machine	kg	98



## Climator Unit



The most important time to produce quality bread is the time the dough is waited in the curing chambers. It is possible to get continuously standard and quality bread, because the temperature and moisture ratios are keep stationary in curing by automatically controlled climate units.

## Technical Specification

Model	Unit	KÜ 3000
Capacity	m <sup>3</sup> / h	10
Relative humidity	%	60 / 90
Operating temperature	C°	0 - 40
Water inlet	inch	1/2
Width (W)	mm	550
Length (L)	mm	150
Height (H)	mm	1500
Electrical power	Kw	6,5
Weight of machine	kg	50

## Tray Trolley



## Technical Specification

MODEL OTV3000	OTV-50	OTV-100	OTV-150	OTV-200
Number of Trays	9-12	11-15	14-18	14-18
Dimensions of Tray	530x650	600x800	600x800	800x1000 750x1004
Dimensions	580x655x1265	650x780x1570	650x780x1810	850x930x1810
Weight of Trolley (kg)	40-42	48-51	52-56	66-72

## Palette Trolley



## Technical Specification

Model	Unit	AKF 100 PT	AKF 150 PT	AKF 180 PT
Number of palette	pcs	8	12	12
Weight of palette	kg	13	13	14
Dimensions of palette	mm	600x2500x40	600x2500x40	600x2900x40
Width (W)	mm	600	600	600
Length (L)	mm	2500	2500	2900
Height (H)	mm	1430	1900	1900
Weight of trolley	kg	(104+60) : 164	(156+60) : 216	(168+75) : 243