



# FIRIN MAKİNALARI SAN. Ve DİŞ TİCARET AŞ

## INDUSTRIAL BAKERY (INDUSTRIAL DOUGH PROCESSING) MACHINES PRODUCTION , SALES and EXPORT

 <p><b>DOUGH MOULDER</b></p>	 <p><b>DOUGH MOULDER FOR BAGUETTE</b></p>	 <p><b>DOUGH MOULDER FOR BAGUETTE HORIZONTAL TYPE</b></p>
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 <p><b>KYM-05FA BREAD SLICING MACHINE (FULL AUTOMATIC)</b></p>	 <p><b>ROTATIVE CONVECTION OVEN</b></p>	 <p><b>BLOCK ICE MACHINES 12/24/36 BLOCKS</b></p>

Factory an Showroom Adress: Meclis Mah. Teraziler Cad. Perpim Sanayi Sitesi A.Blok 31/A 24-25-29  
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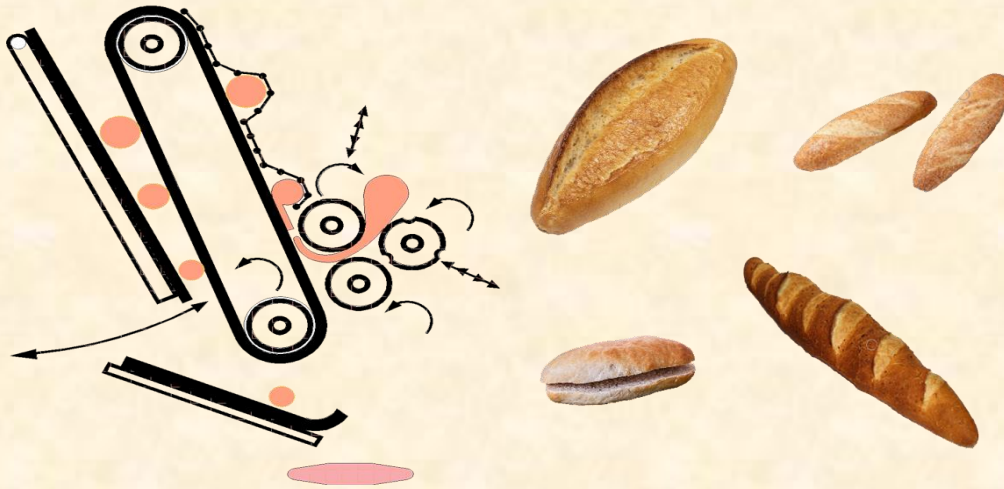
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## DOUGH MOULDER



- . Kayamaktek Dough Moulder is a vertical type machine that turns the dough into a baguette shape.
  - . This machine processes pointed sided breads and sandwiches from 40gr to 700gr/800gr.
  - . It can give a length between 10cm – 30cm.
  - . This machine Works completely without flour , thus saving flour.
  - . Hourly capacity is between 1500 and 1800 pieces.
  - . Machine Dimensions : 100cm x 65cm
  - . Electric Feeding : 380Volt-50Hz Triphase
  - . Motor Power : 0.37Kw
- OTHER FEATURES;**
- . Aesthetic Design
  - . Quiet Operation
  - . Color Alternatives (Grey and Orange)
  - . 4-Wheel sub-construction
- OBSIONNEL**
- . 220Volt 50Hz Monophase energy feeding.



### ADDITIONNEL:

- . Specific electrical devices suitable for the electrical network specifications of the user country can be used at the machine. The buyer should specify this situation at the time of price quotation.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
- . 2 Years warranty period.

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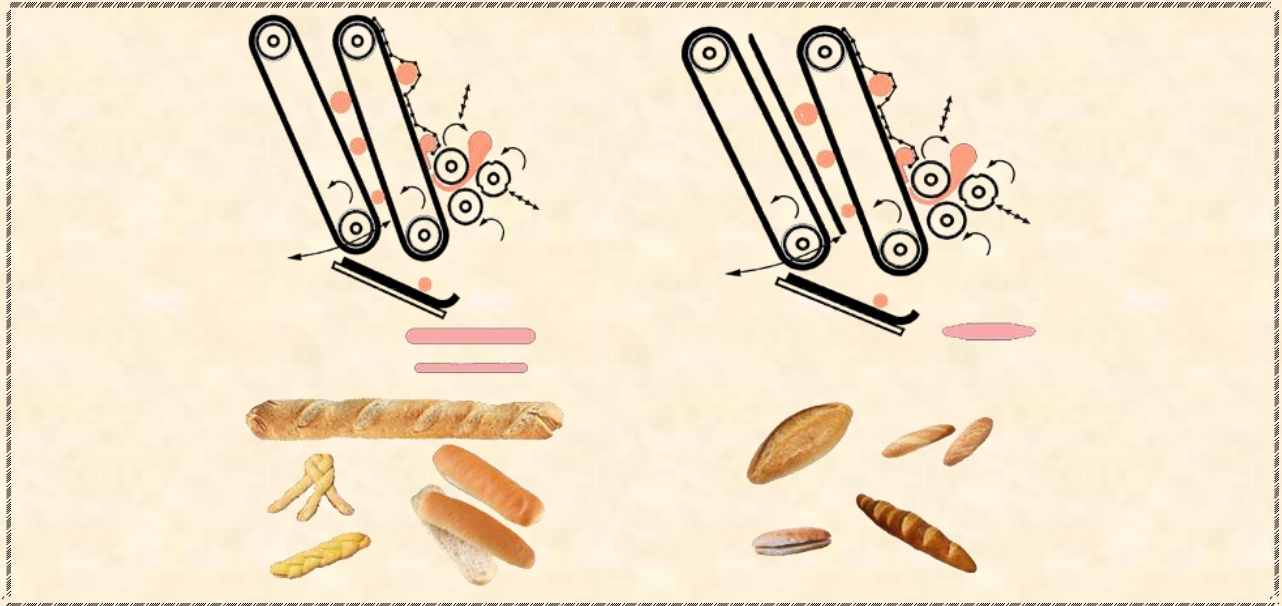
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## DOUGH MOULDER FOR BAGUETTE



- . It is a vertical type machine that turns the dough into a baguette shape.
  - . This machine processes blunted sides sandwich bread and village baguettes from 40gr to 700gr/800gr
  - . Pointed dough product can be produced with the additional pillow provided with the machine. (2.scheme at bottom right side)
  - . It can give a length between 10cm-50cm.
  - . This machine works completely without flour, thus saving flour.
  - . Hourly capacity is between 1500 and 1800 pieces.
  - . Machine Dimensions: 80cmx65cm
  - . Electric Feeding : 380Volt – 50Hz Triphase Motor Power: 0.37Kw
- OTHER FEATURES;**
- . Aesthetic Design / Quiet Operation
  - . Color Alternatives (Grey / Orange)
  - . 4-wheel sub-construction under the machine with suspension connection.
- OBSIONNEL:**
- . 220 Volt 50 Hz Monophase energy feeding.



### ADDITIONNEL:

- . Specific electrical devices suitable for the electrical network specifications of the user country can be used at the machine. The buyer should specify this situation at the time of price quotation.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
- . 2 Years warranty period.

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## DOUGH MOULDER FOR BAGUETTE HORIZONTAL TYPE



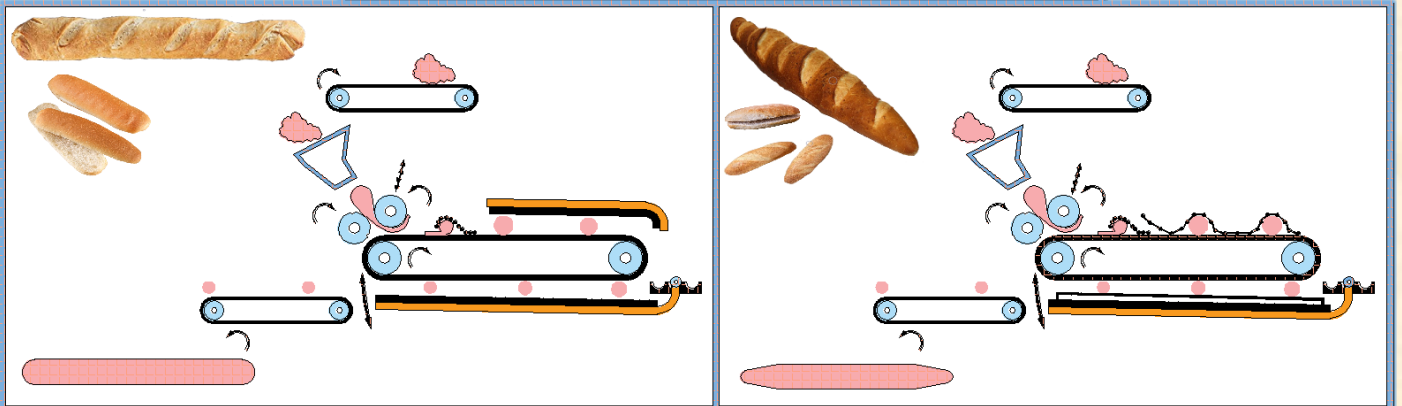
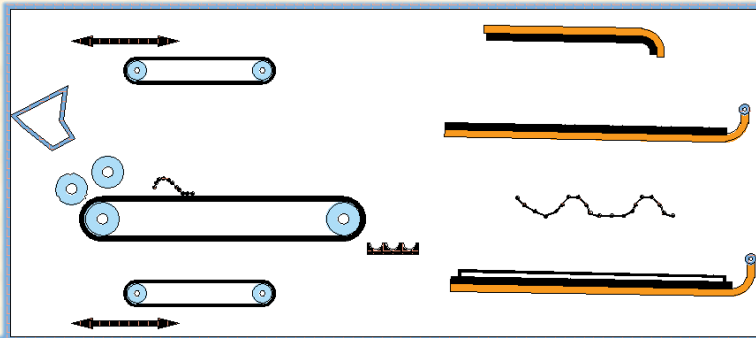
- . It is a horizontal type machine that turns the dough into a baguette shape.
- . Modern Design
- . Quiet Operation
- . Flour Free Operation– thus saving flour.
- . Processing from 40 ile 700gr
- . Hourly processing capacity 1500-2800 pieces
- . Optionnal 220V / 380V 50Hz alternatives.
- . Optionnal Bench Top or With Bottom Chassis.
- . Optionnal with or without Inlet and Outlet Conveyors.

### Type 1

Machine Width:47cm / Dough Lenght: 10cm-30cm

### Type 2

Machine Width:80cm / Dough Lenght: 10cm-60cm



### ADDITIONNEL:

- . Specific electrical devices suitable for the electrical network specifications of the user country can be used at the machine. The buyer should specify this situation at the time of price quotation demand.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
- . 2 years warranty period.

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## BAKERY DOUGH VOLUMETRIC DIVIDER (SERIAL: KES)



This is a machine ,that divides the dough placed in its hopper into desired weights.

With this machine , the dough which is taken from the mixer and placed in the hopper by hand, is divided into pieces in the desired weights and than transfered to the dough rounding machine automatically. Weight sensitivity is +/-5%.

The hopper and the machine body covers are made of stainless steel.

The dough delivery band complies with the food regulations.

This machine can be manufactured having single piston or double pistons , according to the desired production capacity.

TECHNICAL SPECIFICATION	MODEL KES-1	MODEL KES-2
Number of Pistons	1 pc (single piston)	2 pcs (double piston)
Dough Cutting Weight / Piston Diameter	KES-1-60 20-200gr/ Ø60mm KES-1-80 40-350gr/ Ø80mm KES-1-110 100-600gr/ Ø110mm KES-1-130 150-1000gr/ Ø130mm	KES-2-60 20-200gr/ Ø60 KES-2-80 40-350gr/ Ø80 KES-2-110 100-600gr/ Ø110
Machine Capacity (min-max)	1800-2400 pcs/hour	3600-4800 pcs/hour
Hopper Capacity (Standard)	50 Kg	50 Kg
Machine Dimensions (Width / Lenght / Height)	59cm/140cm/154cm	Upon Design
Dough Delivery Belt Width	21cm	Upon Design
Dough Delivery Belt Exit Height	69cm/102cm adjustable	69cm/102cm adjustable
Standard Dough Weight Adjustment	Manuel-via Hand Wheel	Manuel-via Hand Wheel
Machine Electrical Feeding	380V 50-60Hz 3 Phase	380V 50-60Hz 3 Phase
Machine Electrical Power	1.5 Kw	Upon Design
Machine Total Weight	360 Kg	Upon Design

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**OTHER :**

- . While the machine is running , the stroke of the machine piston / pistons can be adjusted by means of a hand wheel on the machine and a scale on the hand wheel. Thus , the desired dough cutting weight of the machine can be easily adjusted.
- . The machine performs the cutting process via an oil application system. There is an oil reservoir in which foodgrade oil to be placed, and an oil pump that performs automatic lubrication during opetarion. Lubrication is applied to two different points. 1. Inside the piston cylinder 2. Piston dough discharge section.
- . This machine has a dough delivery band which accords to the food processing regulations.
- . A flour chamber and a flour sweeping wheel inside this chamber were designed on the dough delivery band. In this way the flour is continuously sprinkled on the dough delivery band.
- . The dough feeding hopper (made from stainless steel) can be easily disassembled and seperated from the machine easily and thus can be easily cleaned.
- . There is a belt and pulley tensioning system on the main motor , to be intervened from outside the machine body without opening of the covers.
- . The machine body is placed on 4 wheels , so it can be easily moved , replaced and the subfloor can be easily cleaned.
- . One 220 Volt monophase socket is placed and connected on the machine so any extra energy can be supplied to the electronic weighing machine etc through this socket.
- . A phase protection relay is placed and connected to the electric system of the machine , so that reverse operation of the machine is automatically prevented in case of unintentional different phase feeding to the machine.
- . An emergency stop button is designated on the machine.
- . There are safety switches that prevent the machine from unintentional operating when the covers of the machine are on the open position.

**OBSIONNEL SPECIFICATIONS:**

- . Extra Hopper Capacity
- . Hopper with Teflon coated
- . Speed Inverter for the Piston Speed
- . Automatic Machine stopping and alarming system in case of exhaustion of the lubrication oil.

**ADDITIONNEL :**

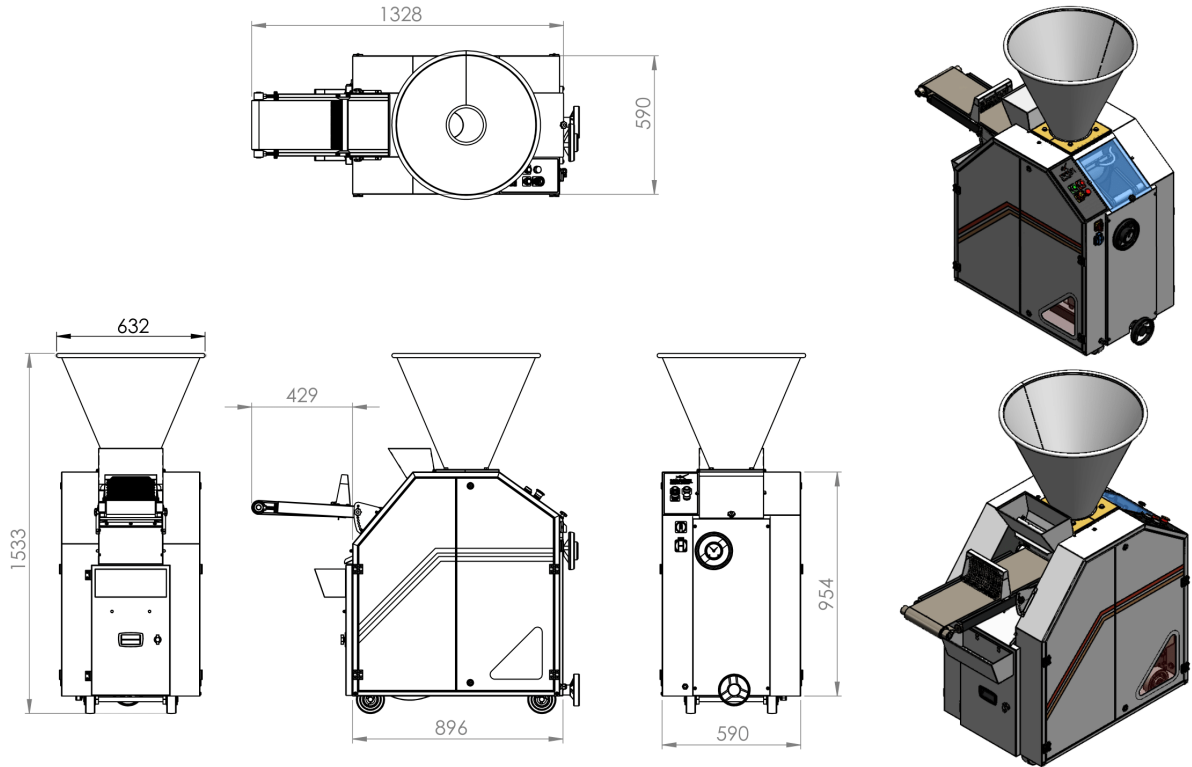
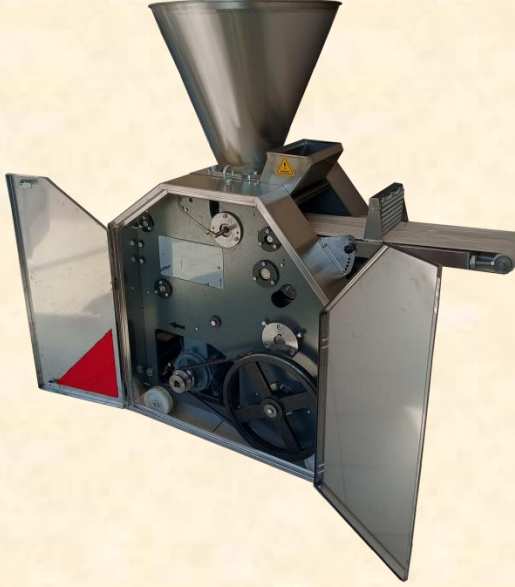
- . Specific electrical devices suitable for the electrical network specifications of the user country can be used at the machine. The buyer should specify this situation at the time of price quotation demand.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
- . 2 years warranty period.

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## CONICAL DOUGH ROUNDER



The dough rounder gives a round shape to the dough thanks to an aluminum cone with vertical channels, rotating on its own axis, and motionless (but adjustable in width) aluminum arms circulating around it in a spiral.

The dough coming from the cutting-weighing machine falls into the inlet chute of the conical rounding machine or this dough is fed directly into the inlet chute of the machine by hand.

Between the rolling drum and the guiding side runners, the dough takes its round shape and moves towards the exit automatically.

The dough is then automatically thrown from this machine onto the resting machine band or on the counter table.

Since flour is constantly sprinkled on the surfaces where the dough circulates with the movable flouring distribution part on the machine, sticking of the dough to the surfaces is prevented.

. The machine body is on 4 wheels, so the removable subfloor can be cleaned easily.

.. There is a phase protection relay in the electrical panel, so that reverse operation of the machine is automatically prevented in case of different phase supply to the machine

### OBSIONNEL:

Aluminium side runners and rotating cone can be teflon coated.

### TECHNICAL SPECIFICATIONS

Dough Weight	100-600gr
Machine Capacity	2400 pcs/hour
Machine Main Body and Upper Flour Chamber Material	Stainless Steel
Machine Rotary Cone Material	Aluminium
Material of Spirals Around Machine Cone	Aluminium
Machine General Dimensions (Width / Length / Height)	100cm/100cm/155cm
Machine Electrical Feeding	380V 50-60Hz 3 phase
Machine Electrical Power	1.5 Kw
Machine Total Weight	230 Kg

### ADDITIONNEL:

. Specific electrical devices suitable for the electrical network specifications of the user company can be used at the machine. The buyer should specify this situation at the time of price quotation demand.

. The manufacturer reserves the right to make changes on the machine without notice.

. 7/24 Technical Service Assistance

. 2 years warranty period.

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## INTERMEDIATE PROOFERS (STATIC TYPE)



**DN42**  
Dough Capacity :270 pcs  
Dough Bowls Capacity : 334 pcs  
WidthxLengthx Height : 2125x2250x2450mm

**DN62**  
Dough Capacity :432 pcs  
Dough Bowls Capacity : 496 pcs  
WidthxLengthx Height : 2212x3163x2450mm

**DN80**  
Dough Capacity :584 pcs  
Dough Bowls Capacity : 648 pcs  
WidthxLengthx Height : 2292x3421x2450mm

All dimensions are the maximum dimensions of the machines.

- . **Intermediate Proofers** are the machines used to rest the dough coming from the dough rolling machine before it is given its final shape in the Dough Moulder machines.
- . Capacity : until 2400 dough / hours
- . Possibility to cure without being disturbed as the dough does not move during travel. (static type superiority)
- . Dough bowls made of plastic.
- . PLC Controlled system operation
- . Stainless Steel Body and Accessories
- . With 3 model and dimension alternatives: DN42/DN62/DN80
- . With 270 / 432 / 548 pcs dough capacity alternatives.
- . Perfect dough positioning via the input unit with photocell.
- . Heavy duty conveying chain system
- . low energy consumption
- . Possibility of loading and unloading from the right or left , according to the machine layout. (This situation should be informed by the customer at the time of order.)
- . Dough viewing windows with lids
- . 3 additional electric sockets on the body for other dough processing machines.
- . Dough bowls design that can carry dough between 50-1000 gr.
- . Easy movement with its wheels, therefore ease of cleaning under the machine
- . Design that adds value to your space.
- . Machine Total Weigh: According to the model and design
- . Electricity Type : 380V 50Hz
- . Electric power : Total 2.5 Kw
- . Dough Entry / Output Heights : 100cm / 175cm
- . With Feeding / Inlet / Outlet Conveyors
- OPTIONNEL:**
- . Polyester powder coated body and accessories made of sheet metal.
- . Optional bowl number and specific oven design according to the customers choose customers working place dimensions.
- . Sliding dust collector unit placed under the machine.
- . UV lamp
- . Teflon coated dough feeding channels
- . Heated air blowing system

### ADDITIONNEL:

- . Specific electrical devices suitable for the electrical network specifications of the user country can be used at the machine. The buyer should specify this situation at the time of price quotation demand.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
- . 2 years warranty period.

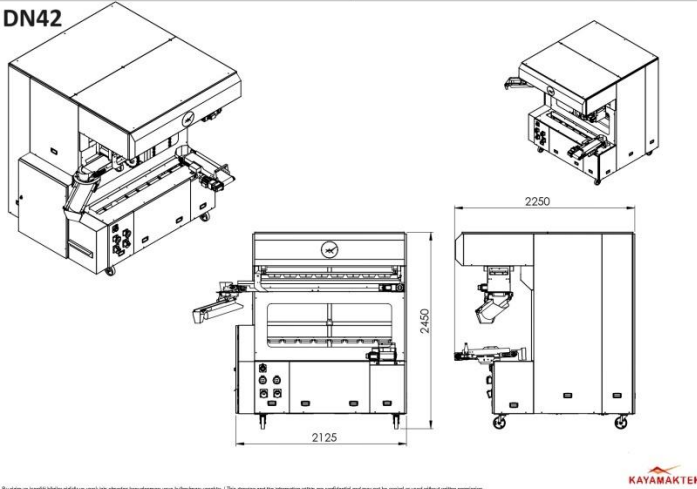
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#### DN42



Bu çizim ve yazılım hiçbir şekilde ve ya da diğer amaçlarla kullanılmamalıdır. Bu çizim ve yazılım sadece Kayamaktek için hazırlanmıştır. / This drawing and the information within are confidential and may not be copied or used without written permission.

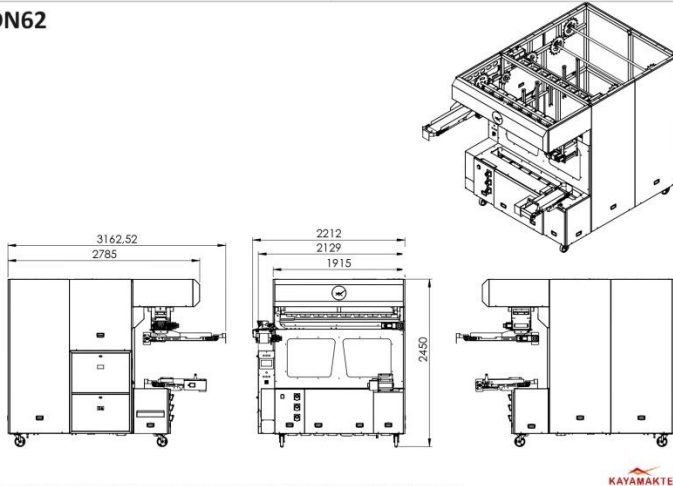
**KAYAMAKTEK**

#### DN42

Dough Capacity :270 pcs  
Dough Bowls Capacity : 334 pcs  
Width x Length x Height :  
2125x2250x2450mm

All dimensions are the maximum dimensions of the machines.

#### DN62



Bu çizim ve yazılım hiçbir şekilde ve ya da diğer amaçlarla kullanılmamalıdır. Bu çizim ve yazılım sadece Kayamaktek için hazırlanmıştır. / This drawing and the information within are confidential and may not be copied or used without written permission.

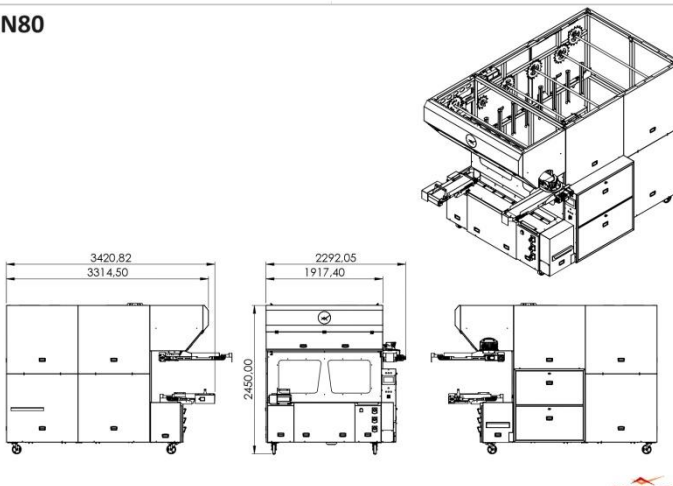
**KAYAMAKTEK**

#### DN62

Dough Capacity :432 pcs  
Dough Bowls Capacity : 496 pcs  
Width x Length x Height :  
2212x3163x2450mm

All dimensions are the maximum dimensions of the machines.

#### DN80



Bu çizim ve yazılım hiçbir şekilde ve ya da diğer amaçlarla kullanılmamalıdır. Bu çizim ve yazılım sadece Kayamaktek için hazırlanmıştır. / This drawing and the information within are confidential and may not be copied or used without written permission.

**KAYAMAKTEK**

#### DN80

Dough Capacity :584 pcs  
Dough Bowls Capacity : 648 pcs  
Width x Length x Height :  
2292x3421x2450mm

All dimensions are the maximum dimensions of the machines.

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## T TYPE DOUGH INTERMEDIATE PROOFERS (STATIC TYPE)



- . **Intermediate Proofers** are the machines used to rest the dough coming from the dough rolling machine before it is given its final shape in the Dough Moulder machines.
- . **Static Type Superiority**; Possibility to cure without being disturbed as the dough does not change its place and position during travel.
- . **T Type Advantage** ; They ensure maximum dough capacity circulation in narrow spaces.

MODEL	DOUGH QUANT.	HEIGHT (mm)	WIDTH (mm)	LENGHT (mm)
T-SD04	368	2510	1100	2650
T-SD05	460	2510	1290	2650
T-SD06	552	2510	1450	2650
T-SD07	644	2510	1640	2650
T-SD08	736	2510	1830	2650

- . **Optional bowl number and specific design** ; according to the customers choose and customers working place dimensions.

- . Dough bowls made of plastic.
- . PLC Controlled system operation
- . Stainless Steel Body and Accessories
- . Perfect dough positioning via the input unit with photocell.
- . Heavy duty conveying chain system
- . Possibility of loading and unloading from the right or left , according to the machine layout. (This situation should be informed by the customer at the time of order.)
- . Dough viewing windows with lids
- . 3 additionnal electric sockets on the body for other dough processing machines. (3 pcs threephase + 1 pc monophase)
- . Dough bowls design that can carry dough between 50-1000 gr.
- . Easy movement with its wheels, therefore ease of cleaning under the machine
- . Machine Total Weigh: According to the model and design
- . Electricity Type : 380V 50Hz
- . Electric power : Total 2.5 Kw (low energy consumption)
- . Dough Entry / Output Heights : 97.5cm / 157cm
- . With Feeding / Inlet / Outlet Conveyors

### OBTIONNEL:

- . Polyester powder coated body and accessories made of sheet metal.
- . Optional bowl number and specific design according to the customers choose customers working place dimensions.
- . Sliding dust collector unit placed under the machine.
- . UV lamp
- . Teflon coated dough feeding channels
- . Heated air blowing system

### ADDITIONNEL:

- . Specific electrical devices suitable for the electrical network specifications of the user country can be used at the machine. The buyer should specify this situation at the time of price quotation demand.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
- . 2 years warranty period.

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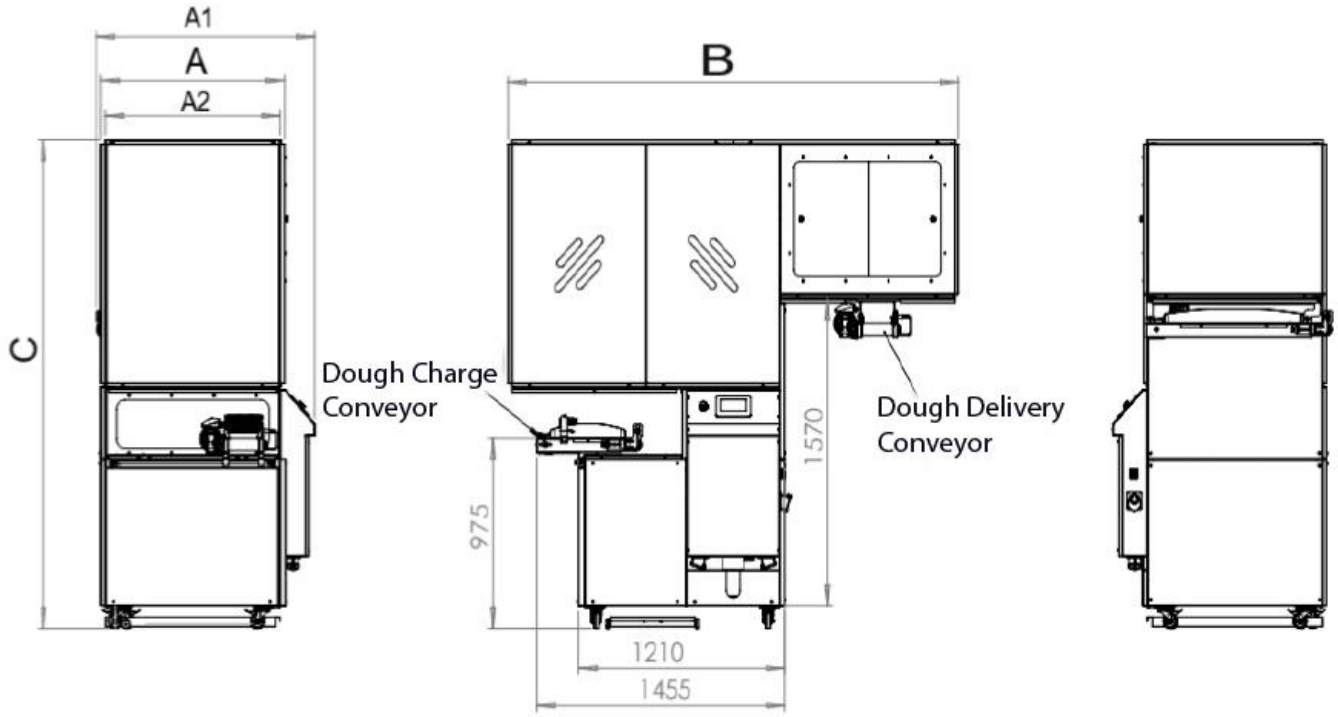
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### **TM12 DOUGH MIXER WITH SCRAPER 12 Kg**



- . 12Kg Flour Capacity
- . 18Kg Dough Capacity
- . With spiral type mixer,
- . With static vertical dough scraper,
- . Speed adjustment via frequency inverter (one common motor and inverter for the bowl and the spiral ,
- . Speed adjustment range : 10d/d / 220 d/d (factory adjusted, upon specific speed demand , this upper speed limit may be increased) ,
- . With automatic and manual running alternatives,
- . Mechanic type time release unit driven system.
- . Mixer reversing system to help separate the dough from the bowl at the end of the process (only works in manual mode).
- . Propeller shaft between spiral and bowl turning mechanism.
- . Silent operation feature thanks to the movement system consisting entirely of belt and pulley (no gear transmission or reducer is used),
- . Robust body structure with robust welded steel construction,
- . Bearings mounted on C45 shafts hardened by heat treatment and fine ground,
- . With Aesthetic design,
- . Standard Electrical Connection : 220V 50-60Hz Monophase
- . Machine Power:  
Motor : 1.1Kw-2.7A
- . Weight : 186 Kg
- . Outer Dimensions : 45 x 85 x 98 by heat treatment cm

#### **ADDITIONAL INFORMATIONS:**

- . Specific electrical devices suitable for the electrical network specifications of the users country can be used at the machine. The buyer should specify this situation at the time of price quotation.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
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**DOUGH MIXERS WITH SCRAPERS TM25/TM40/TM60/TM80/TM125/TM150**



- . With spiral type mixer,
- . With static vertical dough scraper,



- . With touch screen panel,
- . With automatic and manual running alternatives,
- . Mixer reversing system to help separate the dough from the bowl at the end of the process (only works in manual mode)

	<b>TM25</b>	<b>TM40</b>	<b>TM60</b>	<b>TM80</b>	<b>TM125</b>	<b>TM150</b>
<b>Capacity (Flour)</b>	25Kg	40Kg	60Kg	80Kg	125Kg	150Kg
<b>Capacity (Dough)</b>	40Kg	60Kg	100Kg	130Kg	200Kg	250Kg
<b>Spiral Velocity~</b>	218/109d/d	213/109d/d	218/109d/d	207/103d/d	207/103d/d	207/103d/d
<b>Bowl Velocity~</b>	20d/d	20d/d	20d/d	20d/d	20d/d	20d/d
<b>Electricity Values</b>	1.7/1.1 Kw 8A	1.7/1.1 Kw 8A	3.4/1.1 Kw 11A	3.4/2.2Kw 14A	9/2.2Kw 26A	9/2.2Kw 26A
<b>External Dimen.</b>	56x105x115cm	60x106x122cm	72x124x130cm	83x134x135cm	93x148x142cm	103x153x146cm
<b>Weight</b>	375Kg	435Kg	525Kg	625Kg	750Kg	900Kg

- . With two different electrical motor ; for the spiral and the bowl ,
- . Silent operation feature thanks to the movement system consisting entirely of belt and pulley (no gear transmission or reducer is used),
- . Robust body structure with robust welded steel construction,
- . Bearings mounted on C45 shafts hardened by heat treatment and fine grounded,
- . Standard Electrical Connection : 380V 50-60Hz 3 Faz
- . Motor for the Bowl : single speed / Motor for the spiral : double speed

**ADDITIONAL INFORMATION:**

- . Specific electrical devices suitable for the electrical network specifications of the users country can be used at the machine. The buyer should specify this situation at the time of price quotation.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
- . 2 years warranty period.

**Factory and Showroom Address:** Meclis Mah. Teraziler Cad. Perpim Sanayi Sitesi A.Blok 31/A 24-25-29 Sancaktepe / İSTANBUL / TURKEY

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**KYM01M TRABZON TYPE BREAD SLICING MACHINE MANUEL TYPE**

. This machine is used for slicing chubby round type breads such as Trabzon type bread of Turkey as in the photo at the upper left side.

**GENERAL FEATURES:**

- . The cutting process starts with pulling back the handle on the machine, putting the bread into the hopper and releasing the handle.
- . Modern aesthetic design.
- . Easily movable with wheels.
- . 304 quality stainless steel on the contact surface of the bread.
- . The body of the machine is painted with electrostatic paint.
- . There is a crumb drawer at the bottom of the machine.
- . Slices whole bread up to a maximum of 4 kg.
- . Cutting process is made in the desired slice thickness, from 8mm to 18mm. Upon specific demand this thickness may be provided with bigger sizes.
- . Standard blade intervals are installed as 18 mm.
- . It is produced in CE standards.
- . With bread packaging apparatus.

**OPTIONNEL:**

- . Specifically designed slicing machines for other than bread; etc for halva, meat, cake, soap are available upon order.

TECHNICAL SPECIFICATIONS	
Capacity	300 breads/hour
Width	78cm
Length	89cm
Height	120cm
Max. Bread Size	33x48x18cm
Motor	0.37Kw
Electric Supply	220 Volt monophase
Machine Weight	140 Kg

**ADDITIONNEL :**

- . Specific electrical devices suitable for the electrical network specifications of the user country can be used at the machine. The buyer should specify this situation at the time of price quotation demand.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
- . 2 years warranty period.

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**KYM02M STANDARD BREAD SLICING MACHINE (MANUAL TYPE)****GENERAL FEATURES:**

- . The cutting process starts with pulling back the handle on the machine, putting the bread into the hopper and releasing the handle.
- . Modern aesthetic design.
- . Easily movable with wheels.
- . 304 quality stainless steel on the contact surface of the bread.
- . The body of the machine is painted with electrostatic paint.
- . There is a crumb drawer at the bottom of the machine.
- . Slices whole bread up to a maximum of 2.5 kg.
- . Cutting process is made in the desired slice thickness, from 8mm to 18 mm. Upon specific demand this thickness may be provided with bigger sizes.
- . Standard blade intervals are installed as 18 mm.
- . It is produced in CE standards.
- . With bread packaging apparatus.

**OPTIONNEL:**

- . Specifically designed slicing machines for other than bread; etc for halva, meat, cake, soap are available upon order.

TECHNICAL SPECIFICATIONS	
Capacity	300 breads/hour
Width	72cm
Length	89cm
Height	120cm
Max. Bread Size	33x48x18cm
Motor	0.37Kw
Electricity Supply	220 Volt monophase
Machine Weight	140 Kg

**ADDITIONNEL :**

- . Specific electrical devices suitable for the electrical network specifications of the user country can be used at the machine. The buyer should specify this situation at the time of price quotation demand.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
- . 2 years warranty period.

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**KYM03M COUNTERTOP TYPE BREAD SLICING MACHINE (MANUAL TYPE)****GENERAL FEATURES:**

- . The cutting process starts with pulling back the handle on the machine, putting the bread into the hopper and releasing the handle.
- . Modern aesthetic design.
- . 304 quality stainless steel on the contact surface of the bread.
- . The body of the machine is painted with electrostatic paint.
- . There is a crumb drawer at the bottom of the machine.
- . Cutting process is made in the desired slice thickness , from 8mm to 18mm. Upon specific demand this thickness may be provided with bigger sizes.
- . Standard blade intervals are installed as 18mm.
- . With bread packaging apparatus.
- . It is produced in CE standards.

**OBTIONNAL:**

- . With bottom trolley.

TECHNICAL SPECIFICATIONS	
Capacity	300 breads/hour
Width	68cm
Lenght	75cm
Height	76cm
Height (when cover is at open position)	80cm
Max. Bread Size	31x48x15cm
Motor	0.37Kw
Electric Supply	220 Volt Monofaze
Machine Weight	110 Kg

**ADDITIONNEL :**

- . Specific electrical devices suitable for the electrical network specifications of the user country can be used at the machine. The buyer should specify this situation at the time of price quotation demand.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
- . 2 years warranty period.

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**KYM03A COUNTERTOP BREAD SLICING MACHINE AUTOMATIC TYPE****GENERAL FEATURES:**

- . The slicing process is done automatically after the bread is placed in the chamber and the top cover is closed.
- . For automation, there are three mechanical switches: 1 pc under the top cover, 1 pc at the cutting start point, 1 pc at the cutting end point.
- . Modern aesthetic design.
- . 304 quality stainless steel on the contact surface of the bread.
- . The body of the machine is painted with electrostatic paint.
- . There is a crumb drawer at the bottom of the machine.
- . Cutting process is made in the desired slice thickness , from 8mm to 18mm. Upon specific demand this thickness may be provided with bigger sizes.
- . Standard blade intervals are installed as 18mm.
- . It is produced in CE standards.
- . With bread packaging apparatus.

**OBTIONNAL:**

- . With bottom trolley.

TECHNICAL SPECIFICATIONS	
Capacity	300 breads/hour
Width	68cm
Lenght	75cm
Height	76cm
Height (when cover is at open position)	80cm
Max. Bread Size	31x48x15cm
Motor	0.37Kw
Electric Supply	220 Volt Monofaze
Machine Weight	115 Kg

**ADDITIONNEL :**

- . Specific electrical devices suitable for the electrical network specifications of the user country can be used at the machine. The buyer should specify this situation at the time of price quotation demand.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
- . 2 years warranty period.

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**KYM04M HORIZONTAL BREAD SLICING MACHINE (MANUAL TYPE)****GENERAL FEATURES:**

- . The cutting process starts with pulling back the handle on the machine, putting the bread into the hopper and releasing the handle.
- . Modern aesthetic design.
- . Easily movable with wheels.
- . 304 quality stainless steel on the contact surface of the bread.
- . The body of the machine is painted with electrostatic paint.
- . There is a crumb drawer at the bottom of the machine.
- . Slices whole bread up to a maximum of 2.5 kg.
- . Cutting process is made in the desired slice thickness, from 8mm to 18 mm. Upon specific demand this thickness may be provided with bigger sizes.
- . Standard blade intervals are installed as 18 mm.
- . It is produced in CE standards.
- . With bread packaging apparatus.

TECHNICAL SPECIFICATIONS	
Capacity	300 breads/hour
Width	70cm
Length	75cm
Height	125cm
Max. Bread Size	33x48x18cm
Motor	0.37Kw
Electricity Supply	220 Volt monophase
Machine Weight	145 Kg

**ADDITIONNEL :**

- . Specific electrical devices suitable for the electrical network specifications of the user country can be used at the machine. The buyer should specify this situation at the time of price quotation demand.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
- . 2 years warranty period.

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**KYM04A HORIZONTAL BREAD SLICING MACHINE (AUTOMATIC TYPE)****GENERAL FEATURES:**

- . The slicing process is done automatically after the bread is placed in the chamber and the top cover is closed.
- . For automation, there are three mechanical switches: 1 pc under the top cover, 1 pc at the cutting start point, 1 pc at the cutting end point.
- . Modern aesthetic design.
- . Easily movable with wheels.
- . 304 quality stainless steel on the contact surface of the bread.
- . The body of the machine is painted with electrostatic paint.
- . There is a crumb drawer at the bottom of the machine.
- . Slices whole bread up to a maximum of 2.5 kg.
- . Cutting process is made in the desired slice thickness, from 8mm to 18 mm. Upon specific demand this thickness may be provided with bigger sizes.
- . Standard blade intervals are installed as 18 mm.
- . It is produced in CE standards.
- . With bread packaging apparatus.

**OPTIONNEL:**

- . Specifically designed slicing machines for other than bread; etc for halva, meat, cake, soap are available upon order.

TECHNICAL SPECIFICATIONS	
Capacity	300 breads/hour
Width	67cm
Length	75cm
Height	125cm
Max. Bread Size	33x48x18cm
Motor	0.37Kw
Electricity Supply	220 Volt monophase
Machine Weight	150 Kg

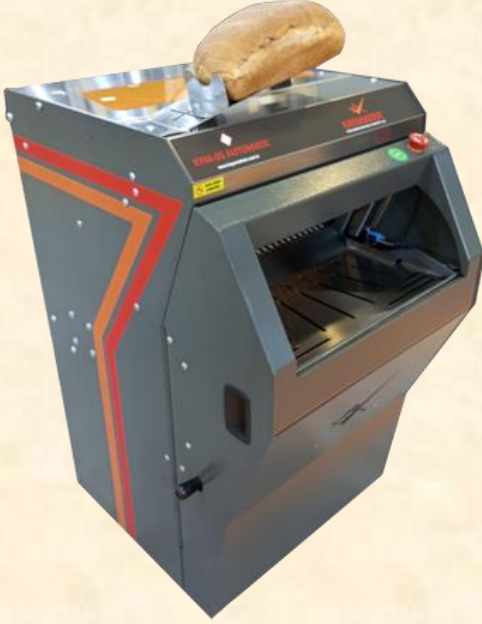
**ADDITIONNEL :**

- . Specific electrical devices suitable for the electrical network specifications of the user country can be used at the machine. The buyer should specify this situation at the time of price quotation demand.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
- . 2 years warranty period.

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**KYM05FA HORIZONTAL BREAD SLICING MACHINE (FULLY AUTOMATIC)****GENERAL FEATURES:**

- .The slicing process is done automatically after the bread is placed in the inlet chamber and the top cover is closed.
- . For automation, there are 5 mechanical switches; 1 pc under the top cover , 1 pc at the cutting start point , 1 pc at the cutting end point and 1 pc outlet cover open position detection , 1 pc outlet cover closed position and 1 pc photocell type detector at the outlet for existence of sliced bread.
- . Bread placing and delivery sections are designed with security compartments.
- . Modern aesthetic design.
- . Easily movable with wheels.
- . 304 quality stainless steel on the contact surface of the bread.
- . The body of the machine is painted with electrostatic paint.
- . There is a crumb drawer at the bottom of the machine.
- . It slices whole bread up to a maximum of 2.5 kg.
- . Cutting process is made in the desired slice thickness, from 8mm to 18 mm. Upon specific demand this thickness may be provided with bigger sizes.
- . Standard blade intervals are installed as 18 mm.
- . It is produced in CE standards.
- . With bread packaging apparatus.

TECHNICAL SPECIFICATIONS	
Capacity	300 breads/hour
Width	67cm
Length	75cm
Height	125cm
Max. Bread Size	33x48x18cm
Motor	0.37Kw
Electricity Supply	220 Volt monophase
Machine Weight	160 Kg

**ADDITIONNEL :**

- . Specific electrical devices suitable for the electrical network specifications of the user country can be used at the machine. The buyer should specify this situation at the time of price quotation demand.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
- . 2 years warranty period.

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## ROTATIVE CONVECTION OVEN



- . Convection Rotary Oven ; It is a product designed for bakeries and markets and small scale bakeries.
- . It has a fermentation room at the bottom and a cooking oven at the top.
- . It has a stylish and ergonomic design
- . Baking Oven Temperature Range 50-300 °C
- . Fermentation Chamber Temperature Range 30-40 °C
- . It has a visual and audible warning
- . Easy to install
- . Easy Cooking Tracking Through Large Surface Heat Resistant Double Glazed Design
- . Two-stage door opening mechanism.
- . Adjustable amount of steam application system.
- . Automatic unloading positioning when the door is opened.
- . Independent Auto-Heat Controlled Fermentation Chamber
- . Compact design that occupy less space
- . PLC control and Touch Control Panel
- . Perfect cooking balance provided by two adjustable hot air ducts
- . Double glazed door design
- . With easy-to-relocate wheels
- . Automatic Steam Control and Steam Flap
- . Interior and Exterior Stainless Design
- . With the fan that provides continuous heat circulation by suction from the heating resistances part in the oven and the hood cover fan that works when the oven door is opened.
- . Trays and tray trolley are not included in the oven price but they can be offered separately to be optional.

### TECHNICAL SPECIFICATIONS

Oven Outer Dimensions Width / Length / Height	1021mm x 1235mm x 1436mm
Oven Weight	300 Kg
Oven Electrical Feeding	380V 50-60Hz N+PE 3 Faz
Oven Electrical Power	19.5 Kw
Cooking Area Minimum	1.4 m <sup>2</sup>
Tray Placing Capacity Upper / Lower chambers.	10pcs / 6pcs
Tray Dimensions	400mm x 600mm

### ADDITIONNEL:

- . Specific electrical devices suitable for the electrical network specifications of the user country can be used at the machine. The buyer should specify this situation at the time of price quotation.
- . The manufacturer reserves the right to make changes on the machine without notice.
- . 7/24 Technical Service Assistance
- . 2 Years warranty period.

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**FIRIN MAKİNALARI  
SAN. ve DİŞ TİC. AŞ**

# BLOCK ICE MACHINES

. **Kayamaktek Block Ice Machines** are the machines that turns the water filled into its chambers into the block ice pieces.  
. They are useful machines for the bread and confectionery bakeries , commercial fishing industries , logistics, mining and concrete production plants, etc.



## TECHNICAL DETAILS

**Number of the Ice Blocks**  
**Block Ice Weight**  
**Block Ice Dimensions**  
**Construction Material**  
**Body Material**  
**Electric Feeding**  
**Motor Power**  
**Machine Dimensions**  
**Machine Weight**  
**Cooling Liquid**  
**Compressor Type**  
**Compressor Brand**  
**Ice Production Time**  
**Ice Temperature**  
**Ice Color**

### BZM12

12  
6-7 Kg  
8x15x43cm  
St37  
304 Stain.Steel  
380V 50-60Hz  
1.5 Hp  
90x90x110cm  
105 Kg  
Freon R404a  
Hermetic  
Tecumseh  
5 hours  
11-13 C  
White

### BZM24

24  
6-7 Kg  
8x15x43cm  
St37  
304 Stain.Steel  
380V 50-60Hz  
3 Hp  
200x125x110cm  
350 Kg  
Freon R404a  
Hermetic  
Tecumseh  
5 hours  
11-13 C  
White

### BZM36

36  
6-7 Kg  
8x15x43cm  
St37  
304 Stain.Steel  
380V 50-60Hz  
5 Hp  
255x125x110cm  
370 Kg  
Freon R404a  
Hermetic  
Tecumseh  
5 hours  
11-13 C  
White

## TECHNICAL DESCRIPTIONS

. It is a energy efficient machine with very good insulation; (made of polyurethane material) can preserve the ice inside for a long time.

. If necessary, ice can be kept in the machine for later use.

. The machine has a brine type cooling system; It has a mixer system and motor to mix salt water.

It is mounted on a wheeled stand and can be easily moved, so the bottom surface can be easily cleaned.

## COMPLEMENTARY DETAILS

. Specific electrical devices suitable for the electrical network of the user country can be used at the machine. The buyer should specify this situation at the time of price quotation demand.

. The manufacturer reserves the right to make changes on the machine without pre notice.

. 2 years warranty period.

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