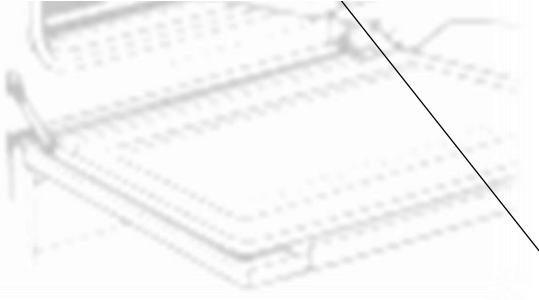


PRODUCT CATALOUGE



ÖZTEK
EXPORT





About us,

Oztek Export, a company established to expand many product groups in the field of Dough Kneading, processing and Baking Machines, in particular, to the foreign area with a strong local supplier. Since the first day of its establishment, it has aimed not only at sales, but also at after-sales support and service. Our goal has always been the best product, the best service.

ÖZTEK EXPORT

Vision; To be the most preferred company in the Bakery and Dough processing, kneading Machines Sector in the international area with high-quality product supply and the best service,

Mission; Our company, founded in Turkey, serves the sector with a high-quality supplier network and Service quality, and presents its products to the international area and contributes to the country's



Potato Peelers Machine

Machine Code:	VHE.PS.10M	
Model	10 kg Monofaze	
Power:	220 V / 50 H	
Capacity	10 kg Cyle- 200 kg / hour	
Power Of Engine:	0,55 kw - 0,75 hp	
Dimensions:	45x78x84 cm	
Weight:	43 kg	

Machine Code:	VHE.PS.25M	
Model	25 kg Monofaze	
Power:	220 V / 50 Hz	
Capacity	25 kg Cyle - 500 kg / hour	
Power Of Engine:	1,1 kw - 1,5 hp	
Dimensions:	56x90x90 cm	
Weight:	65 kg	

Machine Code:	VHE.PS.35M	
Model	35 kg Monofaze	
Power:	220 V / 50 Hz	
Capacity	35 kg Cyle - 700 kg / hour	
Power Of Engine:	1,5 kw - 2 hp	
Dimensions:	52x83x109 cm	
Weight:	68 kg	

Machine Code:	VHE.PS.50M	
Model	50 kg Monofaze	
Power:	220 V / 50 Hz	
Capacity	1000 kg / hour	
Power Of Engine:	2,2 kw - 3 hp	
Dimensions:	56x90x110 cm	
Weight:	75 kg	

The Machine Detail :
Automatic Water Supply.
Timer Control Panel.
Easy Open Lid.
Long-Lasting and Replaceable
Abrasive.
Transparent Lid.
Elegant and Ergonomic Design.
Quick Peeling Time.
Durable Abrasion
Resistant Rotating Plate





The Machine Detail :
 Automatic Water Supply.
 Timer Control Panel. Easy
 Open Lid.
 Long-Lasting and Replaceable
 Abrasive.
 Transparent Lid.
 Elegant and Ergonomic
 Design.
 Quick Peeling Time.
 Durable Abrasion
 Resistant Rotating Plate.



Potato Peelers Machine

Machine Code:	VHE.PS.10T	
Model	10 kg Trifaze	
Power:	380 V / 50-60 Hz	
Capacity	10 kg cycle -200 kg / hour	
Power Of Engine:	0,55 kw - 0,75 hp	
Dimensions:	45x78x84 cm	
Weight:	43 kg	

Machine Code:	VHE.PS.25T	
Model	25 kg Trifaze	
Power:	380 V / 50-60 Hz	
Capacity	25 kg cycle 500 kg / hour	
Power Of Engine:	1,1 kw - 1,5 hp	
Dimensions:	56x90x90 cm	
Weight:	65 kg	

Machine Code:	VHE.PS.35T	
Model	35 kg Trifaze	
Power:	380 V / 50-60 Hz	
Capacity	35 kg cycle 700 kg / hour	
Power Of Engine:	1,5 kw - 2 hp	
Dimensions:	56x90x100 cm	
Weight:	70 kg	

Machine Code:	VHE.PS.50T	
Model	50 kg Trifaze	
Power:	380 V / 50-60 Hz	
Capacity	50 kg cyle 1000 kg / hour	
Power Of Engine:	2,2 kw - 3 hp	
Dimensions:	56x90x110 cm	
Weight:	75 kg	



Onion Chopping Machines



Machine Code:	VHE.SD.05 Onion	
Model	Stainless	
Power:	220 V / 50-60 Hz	
Capacity	5 Lt	
Power Of Engine:	0,37 kw - 0,50 hp	
Dimensions:	38X55X30 cm	
Weight:	17 kg	

Machine Code:	VHE.SD.08	
Model	Stainless	
Power:	220 V / 50-60 Hz	
Capacity	8 Lt	
Power Of Engine:	0,37 kw - 0,50 hp	
Dimensions:	41x59x33 cm	
Weight:	18 kg	

The Machine Detail :
Easy Cleaning,
Practical Use.
Removable Boiler.
Stainless Body and Boiler.





The Machine Detail :
 Stainless Steel Bowl
 Stainless Steel Fork and Shaft
 Easy, Ergonomic, Practical Use
 Overturn Bowl
 Reinforced Rubber Feet.



Classic Dough Kneading Machine

Machine Code:	VHE.HYK.5M	
Model	5 kg Monofaze	
Power:	220 V / 50 Hz	
Capacity	7 kg Dough	
Power Of Engine:	0,25 kw - 0,35 hp	
Dimensions:	32x60x56 cm	
Weight:	25 kg	
Boiler Diameter	Ø 32 cm	

Machine Code:	VHE.HYK.10M	
Model	10 kg Monofaze	
Power:	220 V / 50 Hz	
Capacity	15 kg Dough	
Power Of Engine:	0,37 kw - 0,50 hp	
Dimensions:	39x70x67 cm	
Weight:	45 kg	
Boiler Diameter	Ø 36 cm	

Machine Code:	VHE.HYK.15M	
Model	15 kg Monofaze	
Power:	220 V / 50 Hz	
Capacity	20 kg Dough	
Power Of Engine:	0,37 kw - 0,50 hp	
Dimensions:	46x77x72 cm	
Weight:	46 kg	
Boiler Diameter	Ø 43 cm	

Machine Code:	VHE.HYK.25M	
Model	25 kg Monofaze	
Power:	220 V / 50 Hz	
Capacity	40 kg Dough	
Power Of Engine:	0,55 kw - 0,75 hp	
Dimensions:	54x87x76 cm	
Weight:	55 kg	
Boiler Diameter	Ø 50 cm	



Classic Dough Kneading Machine

Machine Code:	VHE.HYK.25T	
Model	25 kg Trifaze	
Power:	380 V / 50-60 Hz	
Capacity	40 kg Dough	
Power Of Engine:	0,55 kw - 0,75 hp	
Dimensions:	54x87x76 cm	
Weight:	55 kg	
Boiler Diameter	Ø 50 cm	

Machine Code:	VHE.HYK.25C	
Model	25 kg - Two Speed	
Power:	380 V / 50-60 Hz	
Capacity	40 kg Dough	
Power Of Engine:	0,70-0,85 kw	
Dimensions:	54x87x76 cm	
Weight:	55 kg	
Boiler Diameter	Ø 50 cm	

The Machine Detail :
 Stainless Steel Bowl
 Stainless Steel Fork and Shaft
 Easy, Ergonomic, Practical Use
 Reinforced Rubber Feet.
 Overturn Bowl.



Machine Code:	VHE.HYK.35M	
Model	35 kg Monofaze	
Power:	220 V / 50 Hz	
Capacity	50 kg Dough	
Power Of Engine:	0,55 kw - 0,75 hp	
Dimensions:	64x98x77 cm	
Weight:	85 kg	
Boiler Diameter	Ø 60 cm	



Machine Code:	VHE.HYK.35T	
Model	35 kg Trifaze	
Power:	380 V / 50-60 Hz	
Capacity	50 kg Dough	
Power Of Engine:	0,55 kw - 0,75 hp	
Dimensions:	64x98x77 cm	
Weight:	85 kg	
Boiler Diameter	Ø 60 cm	



Classic Dough Kneading Machine

Machine Code:	VHE.HYK.35C	
Model	35 kg - Two Speed	
Power:	380 V / 50-60 Hz	
Capacity	50 kg Dough	
Power Of Engine:	1,1-1,3 kw	
Dimensions:	64x98x77 cm	
Weight:	85 kg	
Boiler Diameter	Ø 60 cm	

Machine Code:	VHE.HYK.50M	
Model	50 kg Monofaze	
Power:	220 V / 50 Hz	
Capacity	75 kg Dough	
Power Of Engine:	1,1 kw - 1,5 hp	
Dimensions:	80x117x99 cm	
Weight:	110 kg	
Boiler Diameter	Ø 75 cm	

Machine Code:	VHE.HYK.50T	
Model	50 kg Trifaze	
Power:	380 V / 50-60 Hz	
Capacity	75 kg Dough	
Power Of Engine:	1,1 kw - 1,5 hp	
Dimensions:	80x118x99 cm	
Weight:	110 kg	
Boiler Diameter	Ø 75 cm	

Machine Code:	VHE.HYK.50C	
Model	50 kg - Two Speed	
Power:	380 V / 50-60 Hz	
Capacity	75 kg Dough	
Power Of Engine:	1,3-1,8 kw	
Dimensions:	80x118x99 cm	
Weight:	110 kg	
Boiler Diameter	Ø 75 cm	

The Machine Detail :
 Stainless Steel Bowl
 Stainless Steel Fork and Shaft.
 Easy, Ergonomic, Practical Use.
 Client an vibration- free
 working due to reinforced
 rubber feet.
 Removable Boiler





Classic Dough Kneading Machine



Machine Code:	VHE.HYK.75M	
Model	75 kg Monofaze	
Power:	220 V / 50 Hz	
Capacity	100 kg Dough	
Power Of Engine:	1,5 kw - 2 hp	
Dimensions:	89x133x108 cm	
Weight:	165 kg	
Boiler Diameter	Ø 85 cm	

Machine Code:	VHE.HYK.75T	
Model	75 kg Trifaze	
Power:	380 V / 50-60 Hz	
Capacity	100 kg Dough	
Power Of Engine:	1,5 kw - 2 hp	
Dimensions:	89x133x108 cm	
Weight:	165 kg	
Boiler Diameter	Ø 85 cm	

The Machine Detail :
Stainless Steel Fork and Shaft.
Stainless Steel Bowl .
Easy, Ergonomic, Practical
Usage
Reinforced Rubber Feet
Overturn Bowl.

Machine Code:	VHE.HYK.75C	
Model	75 kg - Two Speed	
Power:	380 V / 50-60 Hz	
Capacity	100 kg Dough	
Power Of Engine:	1,8-2,2 kw	
Dimensions:	89x133x108 cm	
Weight:	165 kg	
Boiler Diameter	Ø 85 cm	





Classic Dough Kneading Machine 100 Kg

Machine Code:	VHE.HYK.100M	
Model	100 kg Monofaze	
Power:	220 V / 50 Hz	
Capacity	130 kg Dough	
Power Of Engine:	2,2 kw - 3 hp	
Dimensions:	96x139x108 cm	
Weight:	188 kg	
Boiler Diameter	Ø 90 cm	

Machine Code:	VHE.HYK.100T	
Model	100 kg Trifaze	
Power:	380 V / 50-60 Hz	
Capacity	130 kg Dough	
Power Of Engine:	2,2 kw - 3 hp	
Dimensions:	96x139x108 cm	
Weight:	188 kg	
Boiler Diameter	Ø 90 cm	

The Machine Detail :
 Stainless Steel Fork and Shaft
 Stainless Steel Bowl
 Easy, Ergonomic, Practical
 Usage Reinforced
 Rubber Feet
 Overturn Bowl.

Machine Code:	VHE.HYK.100C	
Model	100 kg Two Speed	
Power:	380 V / 50-60 Hz	
Capacity	130 kg Dough	
Power Of Engine:	1,8-2,2 kw	
Dimensions:	96x139x108 cm	
Weight:	188 kg	
Boiler Diameter	Ø 90 cm	



Pro Tipping Dough Kneading Machine



Machine Code:	VHE.HYPD.10M	
Model	10 kg Monofaze	
Power:	220 V / 50 Hz	
Capacity	15 kg Dough	
Power Of Engine:	0,37 kw - 0,50 hp	
Dimensions:	43x71x64 cm	
Weight:	46 kg	
Boiler Diameter	Ø 36 cm	

Machine Code:	VHE.HYPD.15M	
Model	15 kg Monofaze	
Power:	220 V / 50 Hz	
Capacity	20 kg Dough	
Power Of Engine:	0,37 kw - 0,50 hp	
Dimensions:	49x76x68 cm	
Weight:	48 kg	
Boiler Diameter	Ø 43 cm	

Machine Code:	VHE.HYPD.25M	
Model	25 kg Monofaze	
Power:	220 V / 50 Hz	
Capacity	40 kg Dough	
Power Of Engine:	0,55 kw - 0,75 hp	
Dimensions:	60x86x77 cm	
Weight:	70 kg	
Boiler Diameter	Ø 50 cm	

Machine Code:	VHE.HYPD.25T	
Model	25 kg Trifaze	
Power:	380 V / 50-60 Hz	
Capacity	40 kg Dough	
Power Of Engine:	0,55 kw - 0,75 hp	
Dimensions:	60x86x77 cm	
Weight:	70 kg	
Boiler Diameter	Ø 50 cm	

The Machine Detail :
 Stainless Steel Fork and Shaft
 Stainless Steel Bowl
 Easy, Ergonomic, Practical
 Usage Reinforced
 Rubber Feet
 Overturn Bowl.





Pro Tipping Dough Kneading Machine 35 - 50 Kg

Machine Code:	VHE.HYPD.35M	
Model	35 kg Monofaze	
Power:	220 V / 50 Hz	
Capacity	50 kg Dough	
Power Of Engine:	0,55 kw - 0,75 hp	
Dimensions:	70x96x79 cm	
Weight:	85 kg	
Boiler Diameter	Ø 60 cm	

Machine Code:	HE.HYPD.35T	
Model	35 kg Trifaze	
Power:	380 V / 50-60 Hz	
Capacity	50 kg Dough	
Power Of Engine:	0,55 kw - 0,75 hp	
Dimensions:	70x96x79 cm	
Weight:	85 kg	
Boiler Diameter	Ø 60 cm	

The Machine Detail :
 Stainless Steel Fork and Shaft
 Stainless Steel Bowl
 Easy, Ergonomic, Practical
 Usage Reinforced
 Rubber Feet
 Overturn Bowl.

Machine Code:	VHE.HYP.50M	
Model	50 kg Non-Overturning	
Power:	220 V / 50 Hz	
Capacity	75 kg Dough	
Power Of Engine:	1,1 kw - 1,5 hp	
Dimensions:	80x112x87 cm	
Weight:	115 kg	
Boiler Diameter	Ø 75 cm	

Machine Code:	VHE.HYP.50T	
Model	50 kg Trifaze	
Power:	380 V / 50-60 Hz	
Capacity	75 kg Dough	
Power Of Engine:	1,1 kw - 1,5 hp	
Dimensions:	80x112x87 cm	
Weight:	115 kg	
Boiler Diameter	Ø 75 cm	





Classic Dough Roller

Machine Code:	VHE.HAK.30D	
Roller Dimension:	300 mm	
Power:	220 V / 50 Hz	
Dough Diameter	170-290 mm	
Power Of Engine:	0,18 kw - 0,25 hp	
Dimensions:	47x49x63 cm	
Weight:	37 kg	

Machine Code:	VHE.HAK.30Y	
Roller Dimension:	Classic / Horizontal	
Power:	220 V / 50 Hz	
Dough Diameter	170-290 mm	
Power Of Engine:	0,18 kw - 0,25 hp	
Dimensions:	47x51x67 cm	
Weight:	37 kg	

The Machine Detail :
 Stainless Steel Body
 Preventing Dough Sticking with Polyethylene Roller Adjustable Dough Thickness
 Emergency Stop Button



Machine Code:	VHE.HAK.40D	
Roller Dimension:	Classic / Straight	
Power:	220 V / 50 Hz	
Dough Diameter	200-390 mm	
Power Of Engine:	0,18 kw - 0,25 hp	
Dimensions:	56x49x69 cm	
Weight:	40 kg	

Machine Code:	VHE.HAK.40Y	
Roller Dimension:	Classic / Horizontal	
Power:	220 V / 50 Hz	
Dough Diameter	200-390 mm	
Power Of Engine:	0,18 kw - 0,25 hp	
Dimensions:	56x42x79 cm	
Weight:	40 kg	



Pro Dough Roller

Machine Code:	VHE.HAP.30D	
Roller Dimension:	Professional / Straight	
Power:	220 V / 50 H	
Dough Diameter	170-290 mm	
Power Of Engine:	0,18 kw - 0,25 hp	
Dimensions:	47x49x63 cm	
Weight:	37 kg	

Machine Code:	VHE.HAP.30Y	
Roller Dimension:	Professional / Horizontal	
Power:	220 V / 50 Hz	
Dough Diameter	170-290 mm	
Power Of Engine:	0,18 kw - 0,25 hp	
Dimensions:	47x42x67 cm	
Weight:	37 kg	

The Machine Detail :
Stainless Steel Body
Preventing Dough Sticking with
Polyethylene Roller .
Adjustable Dough Thickness.
Emergency Stop Button.



Machine Code:	VHE.HAP.40D	
Roller Dimension:	Professional / Straight	
Power:	220 V / 50 Hz	
Dough Diameter	200-390 mm	
Power Of Engine:	0,18 kw - 0,25 hp	
Dimensions:	56x49x69 cm	
Weight:	40 kg	

Machine Code:	VHE.HAP.40Y	
Roller Dimension:	Professional / Horizontal	
Power:	220 V / 50 Hz	
Dough Diameter	200-390 mm	
Power Of Engine:	0,18 kw - 0,25 hp	
Dimensions:	56x51x79 cm	
Weight:	40 kg	



Straight Dough Roller 55 - 60 Cm

Machine Code:	VHE.HA.55	
Model	Classic / Straight	
Power:	220 V / 50 Hz	
Dough Diameter	250-550 mm	
Power Of Engine:	0,37 kw - 0,50 hp	
Dimensions:	89x62x59 cm	
Weight:	70 kg	

Machine Code:	VHE.HA.60	
Model	Classic / Straight	
Power:	220 V / 50 Hz	
Dough Diameter	250-600 mm	
Power Of Engine:	0,37 kw - 0,50 hp	
Dimensions:	93x68x61 cm	
Weight:	75 kg	

The Machine Detail : Stainless Steel Body
Preventing Dough Sticking with Polyethylene Roller
Adjustable Dough Thickness
Emergency Stop Button
Professional Operation with Aluminum Transmission.
Compatibility with Countertop Use.

Machine Code:	VHE.HA.55.HK	
Model	Speed Control / Straight	
Power:	220 V / 50 Hz	
Dough Diameter	250-550 mm	
Power Of Engine:	0,37 kw - 0,50 hp	
Dimensions:	89x62x59 cm	
Weight:	70 kg	

Machine Code:	VHE.HA.60.HK	
Model	Speed Control / Straight	
Power:	220 V / 50 Hz	
Dough Diameter	250-600 mm	
Power Of Engine:	0,37 kw - 0,50 hp	
Dimensions:	93x68x62 cm	
Weight:	75 kg	





The Machine Detail :
 25 kg Single-Bowl, Single Motor
 35-60 kg Double-Bowl, Double Motor
 25-35-60 kg Dual Speed.
 Adjustable Speed and Time.
 Minimum 50% Water Content.
 Digital and Manual Selection.
 Modular and Portable



Spiral Mixers

Machine Code:	VHE.SHY.25	
Model	25 kg	
Power:	380 V / 50-60 Hz	
Dough Capacity	50 kg Dough	
Power Of Engine:	1,5-2,5 kw	
Boiler Diameter	Ø 53x30 cm	
Weight:	220 kg	
Dimensions	56x109x119 cm	

Machine Code:	VHE.SHY.35	
Model	35 kg	
Power:	380 V / 50-60 Hz	
Dough Capacity	60 kg Dough	
Power Of Engine:	2,5-3,5 kw	
Boiler Diameter	Ø 60x35 cm	
Weight:	335 kg	
Dimensions	65x113x129 cm	

Machine Code:	VHE.SHY.35-2	
Model	35 kg - Double Cycle	
Power:	380 V / 50-60 Hz	
Dough Capacity	60 kg Dough	
Power Of Engine:	2,5-3,5 kw	
Boiler Diameter	Ø 60x35 cm	
Weight:	370 kg	
Dimensions	65x117x128 cm	

Machine Code:	VHE.SHY.60	
Model	60 kg - Double Cycle	
Power:	380 V / 50-60 Hz	
Dough Capacity	100 kg Dough	
Power Of Engine:	3,5-5,5 kw	
Boiler Diameter	Ø 70x40 cm	
Weight:	405 kg	
Dimensions	76x126x137 cm	



Planetary Mixer 60 Lt

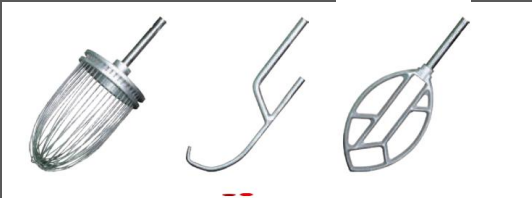
Machine Code:	VHE.PM.60T.2 MANUEL	
Model	2 Cycle / 2 Speed	
Power:	380 V / 50-60 Hz	
Capacity	60 Lt	
Power Of Engine:	1-1,7 kw	
Boiler Diameter	Ø 43x46 cm	
Weight:	280 kg	
Dimensions	78x92x136 cm	

Machine Code:	VHE.PM.60T.3 MANUEL	
Model	3 Cycle / 3 Speed	
Power:	380 V / 50-60 Hz	
Capacity	60 Lt	
Power Of Engine:	1,1-1,5-1,85 kw	
Boiler Diameter	Ø 43x46 cm	
Weight:	280 kg	
Dimensions	66x96x136 cm	

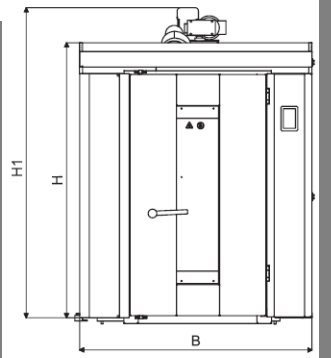
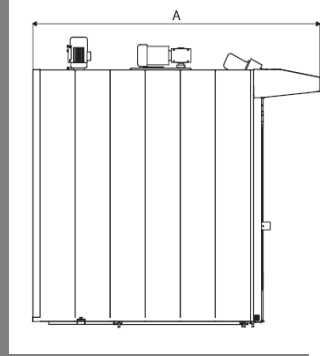
The Machine Detail :
 60 Lt Capacity
 Ergonomic Design
 Versatile Mixing
 Dough Kneading
 Quiet Transmission
 Durable Body
 Stainless Steel Components

Machine Code:	VHE.PD.60T.2 DIGITAL	
Model	2 Cycle / 2 Speed	
Power:	380 V / 50-60 Hz	
Capacity	60 Lt	
Power Of Engine:	1-1,7 kw	
Boiler Diameter	Ø 43x46 cm	
Weight:	280 kg	
Dimensions	66x96x136 cm	

Machine Code:	VHE.PD.60T.3 DIGITAL	
Model	3 Cycle / 3 Speed	
Power:	380 V / 50-60 Hz	
Capacity	60 Lt	
Power Of Engine:	1,1-1,5-1,85 kw	
Boiler Diameter	Ø 43x46 cm	
Weight:	280 kg	
Dimensions	66x96x136 cm	



TETRA Rotary Oven



Döner Fırın / Rotary Oven		BRT 57	BRT 57E	BRT 68	BRT 68E	BRT 68H	BRT 68HE	BRT 81	BRT 81AE
Kapasite (370 gr - adet/8 sn) Capacity (370 gr - pcs/8 S.)		1730	1730	2500	2500	3000	3000	5000	5000
		1000 kg	950 kg	1050 kg	1200 kg	1800 kg	1600 kg	2500 kg	1800 kg
Pişirme Alanı/Bakin Baking Area	m2	4,2	4,2	5,2 / 6,2	5,2 / 6,2	7,6 / 8,6	7,6 / 8,6	11,2/13,8	11,2/13,8
Tepsi Sayısı Number Of Tray	N	12	12	11/13	11/13	16/18	16/18	14/16	14/16
Tava Ebadı / Tray Size	mm	530x650	530x650	600x800	600x800	600x800	600x800	800x1000	600x800 750x1040
Fırın Uzunluğu / Width	A mm	1832	2660	2090	2100	2300	2090	2817	2345
Fırın Geniřlięi / Length	B mm	1220	1880	1580	1490	1580	1580	1880	1680
Fırın Yükseklięi Height	H1 mm	2000	2535	2535	2178	2225	2535	2490	2630
	H mm	1865	2260	2220	1948	1948	2220	2250	2222
Elektrik Gücü Elektrikli Fırınlr İin Elektrik Kapasitesi Electric Power * Electric Power**	kw	3	38	3	50	3	63	4	72
		-		-		-		-	
Isı Kapasitesi Gaz, Dizel Isıtma Heating Capacity Gas-Diesel Energy	kcal/h	32.000		50.000		60.000		70.000	
Maksimum Isı Deęeri Max. Temperature	°C	350	350	350	350	320	320	350	350
Enerji Kaynakları Energy Source	Dizel, Doğal Gaz, Elektrik Enerjisi								
Fırın Ağırlığı / Weight	kg	1000	950	1650	1100	1800	1800	2500	1650
Yakıt Yöketimi Consumption	dizel kg/h	4,2	Max 38 kw/h	6,5	Max 50kw/h	7,9	Max 63kw/h	9,2	Max 72kw/h
	doęalgaz m³/h	3,13		4,9		5,8		6,85	
	elektrik	4,21		6,6		8		9,22	

REVO

Rotary Convection Ovens



Rotary convection oven has been designed especially for producing cake, pastry, sandwich bread at pastry shops, restaurants, hotels and bakery shops.

Owing to rotary platform and heat circulation systems with double fans, in each place on the tray that provides equal heat distribution and baking balance. The oven can be produced with touchscreen or manual control panel. The oven can be produced with Electric or Gas heating systems. The oven manufactured by stainless steel. Energy saving was ensured with a good heating insulation. It works safely owing to it's limit key rotary platform system and two pieces security thermostats. The required steam quantity supplies by the cascade type powerful steam generator. Hood at the top of the oven is a standard hardware with a aspirator fan. Fermentation unit can be placed bottom of the oven which provides humidity and heat for fermenting products.

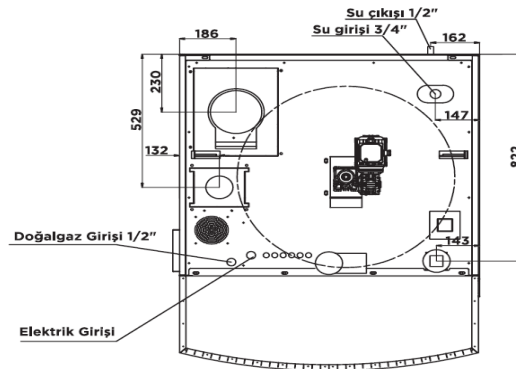
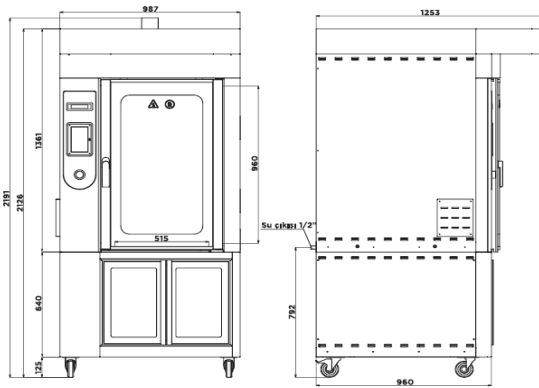
Option Electric or gas heating system / Manual or touchscreen control panel

REVO

Rotary Convection Ovens



	Elektrikli / Electric		Gazlı / Gas	
Pişirme Alanı / Baking Area	2.4 m ²		2.4 m ²	
Tepsi Ebadı / Tray Dimension	400 x 600 mm		400 x 600 mm	
Tepsi Aralığı / Distance Between Trays	83 mm		83 mm	
Tepsi / Tray Capacity	10 Adet / Piece		10 Adet / Piece	
Elektrik Gücü / Electric Power	Fırın Ovens	Maya Odası Mayan Room	Fırın Ovens	Maya Odası Mayan Room
	23 kw	2.5 kw	1 kw	2.5 kw
Isıl Güç / Heating Power	23 kw		20.000 (kcal/saat)	
Brülör Kapasitesi / Burner Capacity			32 kw	
Gaz Bağlantı Basıncı / Gas Pressure Needed			21 - 40 mbar	

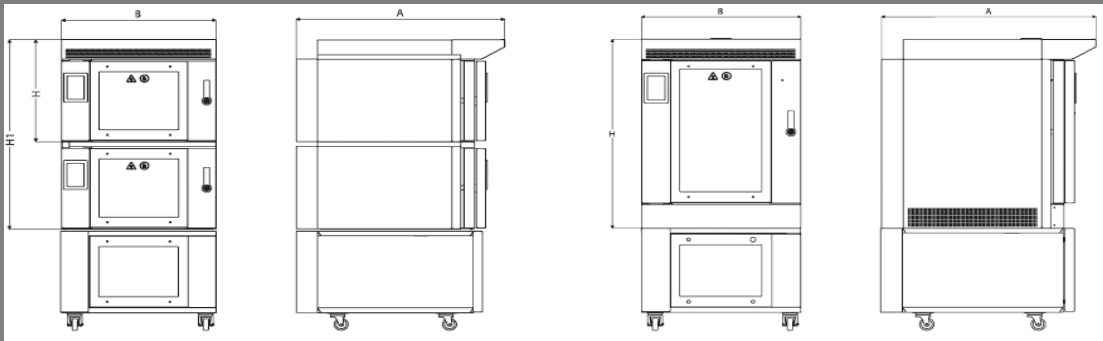


AVEX Convection Ovens

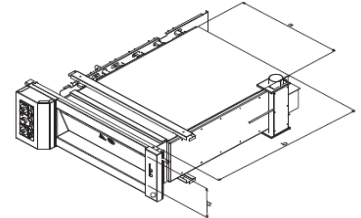
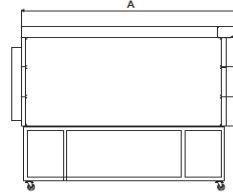
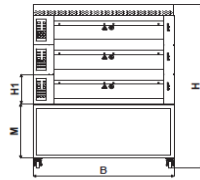


Convection ovens are particularly suitable for baking small volume cake, pastry, sandwich and bread production at patisseries, restaurants, hotels, and bakeries. Hot air circulation is provided by inner fans (one fan for 4 or 5 trays oven, and double fans for 8 trays oven), and spread all over the baking area to provide a homogenous environment. The fermentation unit placed bottom of the oven provides the humidity and temperature needed for fermentation process. Convection oven models for 5 trays is produced only with electric heating system. For the other model 8 trays capacity both electric and gas heating system is possible. Control panel can be produced with manual buttons (standard) or touchscreen panel (option).

Konveksiyonlu Fırınlar / Convection Ovens		E-5T	E-8T	G-8T	FC
Harici Ölçüler / External Dimension	m ²	1200	1200	1240	885
		885	885	885	1070
		1260	720	1260	658
Tava Ebatları ve Her Kat İçin Tepsi Adedi Tray Dimension and Tray Capacity Per Deck	mm	600x400	600x400	600x400	10 Adet
Tavalar Arası Mesafe / Distance Between Trays		80	100	100	80
Isı Kapasitesi / Heating Capacity	kcal/h	6900	13800	14000	
Maksimum Isı Değeri / Max. Temperature	°C	250	250	250	70
Elektrik Gücü / Electric Power	kW	8,5	16,7	1	2,4
Ağırlık / Weigh	kg	130	195	230	80
Yakıt Tüketimi / Consumption	LPG lt/h			2	
	Doğalgaz			1,5	
	m ³ /h				



LINDE Electric Deck Ovens



Model		BMF 45	BMF 90	BMF 180
Harici Ölçüler External Dimension	H1	350	350	350
	H	1940	1940	1940
	M	650	650	650
	A	1640	1640	2426
	B	1100	1562	1562
Dahili Ölçüler Internal Dimension	h	290	290	290
	a	740	1245	1245
	b	1150	1150	1860
Tava Ebatları (mm) ve her kat için tepsi adedi Tray Size and Capacity	350x450	4	6	12
	600x400	2	4	8
	600x800	1	2	4
Isı Kapasitesi / Heating Capacity	kcal/h	4300	8600	17200
Maksimum Isı Değeri Max. Temperature	°C	300	300	300
Elektrik Gücü / Electric Power	kW	5+2	10+4	18+4
Ağırlık / Weight	kg	170	280	560

These ovens are ideal for small bakeries, however can also work very well in larger bakeries as a sec-ond oven for baking of smaller products such as baklava, pizza, pie, pastry, cake, sponge and all other yeast having dough types. Control panel is produced as touch screen or manual type. Up to 5 decks can be used on each and there is equipment which supply moist environment for fer-mented products at underside of the oven. Also the stainless steel table is available. The number of trays for each deck could be seen on technical specifications page. Each deck can be controlled individually between 0-300 C and heat of ceiling and base are managed as separately. It is only produced as an electrical. Holding heat of stone bases is in maximum level. Products can be observed clearly through glass doors and powerful enlightening. Option Manual and touchscreen control panel / Fermentation or stainless table for bottom of oven.

OZTEK



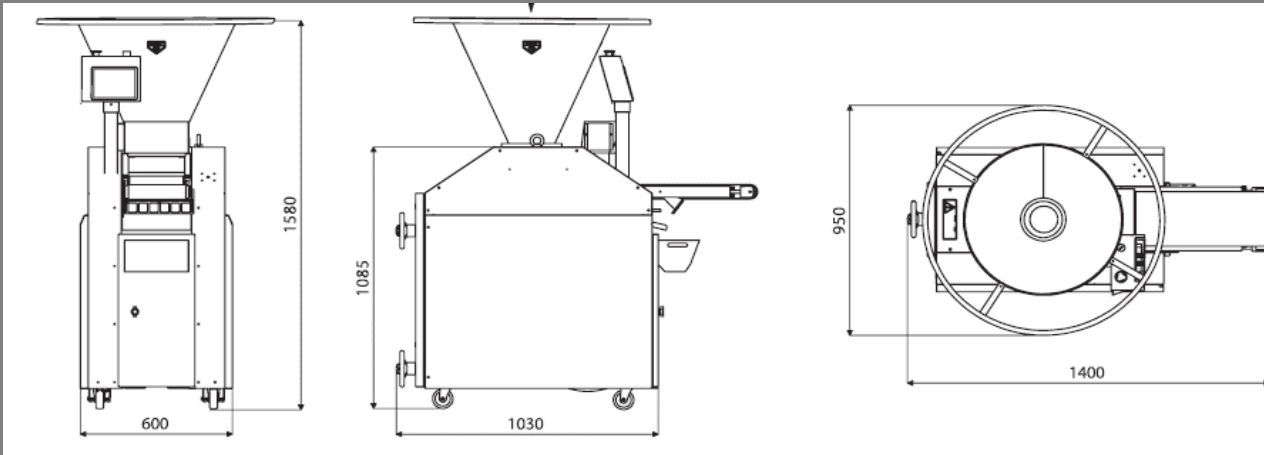
BHK VOLUMETRIC DRIVER



Automatic Divider Machine Specifications Weight adjustment by touchscreen panel • The main body is made completely of stainless steel. • Dough counting screen • Electronic speed control unit • Dough twicing system on the conveyor band. • Drum surface chrome plated. • Piston slot is made of stainless steel. • Vacuum piston is made of anti-oxidation materia

Manuel Dividing Machine Specifications Weight adjustment by hand wheel • The main body is made completely stainless steel • Drum surface chrome plated • Piston slot is made of stainless steel. • Vacuum piston is made of anti-oxidation material. • 24 V Control board • Closed circuit lubrication system. • Piston movies to discharge position automatically when the machine shut-off • 70 kg. hopper capacity • Stainless steel lids. • Belt/pulley power transmission system Option Single or double piston 50-200, 100-600 and 250-1000 gr dividing range Manual and touchscreen control panel Teflon coated hopper Big sized hopper (140 lt dough capacity)

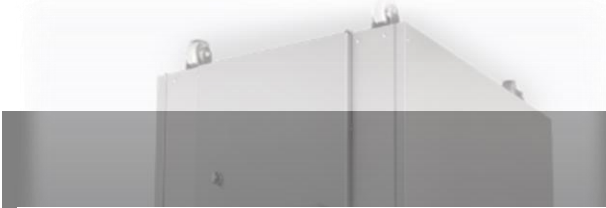
Model		BHK 3000 M		BHK 3000 A	
Makine Ölçüleri / Machine Dimension	A x B x H	1400x950x1580			
Kapasite (Adet/Saat) / Capacity (Pcs/Hr)	N6	2400			
Ağırlık (kg) / Weight (kg)	A mm	450			
Çalışma Aralığı / Dividing Range	Piston Çapı / Piston Dia	70	110	130	
	Gr	50-200	100-600	250-1000	
Motor Gücü / Motor Power	kw	1,5 kw 220 - 380 V AC 50 Hz			



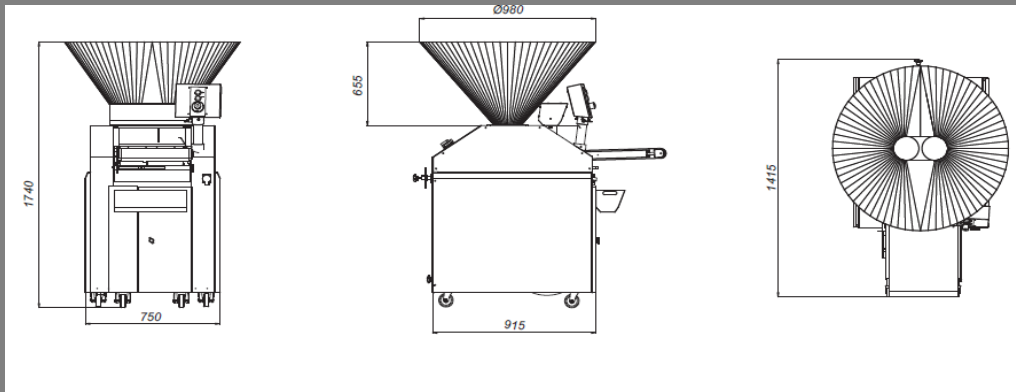
BHK-E – Industrial Type Volumetric Driver



Dough is divided properly with this machine through new designed dividing drum and intake piston without damaging and compressing. It processes the most sensitive dough type like dividing by hand. Dough hopper and outer lids are made by stainless steel. Weight arrangement can be set up as manually or via PLC control. Volumetric divider is produced as separately as considering following weight ranges; 50-200, 100- 600 and 250-1000 grams. It divides minimum 20 and maximum 40 pieces per minute with the automatic machine and between 29 and 31 pieces with the manual machine and consumes 80% less oil with respect to other machines.



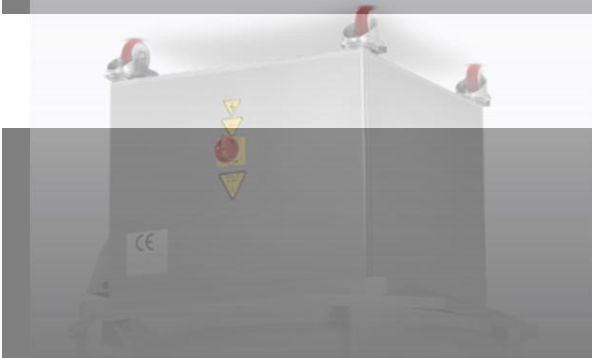
Model		BHK-E 4000	
Makine Ölçüleri Machine Dimension	A x B x H	750 x 1415 x 1740	
Kapasite (Adet/Saat) Capacity (Pcs/Hr)	N6	3600	
Ağırlık (kg) Weight (kg)	A mm	700	
Çalışma Aralığı Dividing Range	Piston Çapı Piston Dia	70	110
	Gr	50-200	100-600
Motor Gücü Motor Power	kw	2,2 kw 220 - 380 V AC 50 Hz	



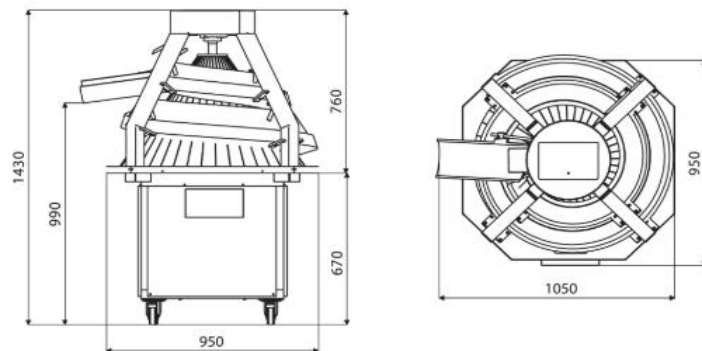
BKM – Conical Rounder Machine



This machine is designed with a rotating cone and adjustable spiral shaped corrosion resistant tracks around it. The dough becomes perfectly rounded while moving from bottom to top in the tracks which are adjustable. The machine is also equipped with a newly designed mechanical flour duster which does not make any noise while working. The standard rounding track is 4.5 meters. The weight range is from 100 gr. To 600 gr. Electric power 0.55 kw 220/380 V AC.50 Hz. It is also possible to produce 50 gr. To 200 gr. working capacity rounder machine. rounding track is 4.5 meters. The weight range is from 100 gr. To 600 gr. Electric power 0.55 kw 220/380 V AC.50 Hz. It is also possible to produce 50 gr. To 200 gr. working capacity rounder machine. Option Hot and cold air blowing system / Teflon coated channels or conic body / Electronic speed control



Model		BKM 3000 STD	
Tip / Model		50 - 200 gr.Ç	100 - 600 gr. T
Elektrik Gücü / Electric Power		0,55 kW	
Kapasite (Adet/Saat) / Capacity (Pcs/Hr)	Min	100	
	Max	2400	
Ağırlık / Weight		195 kg	



BSV-C – Long Moulder Machine

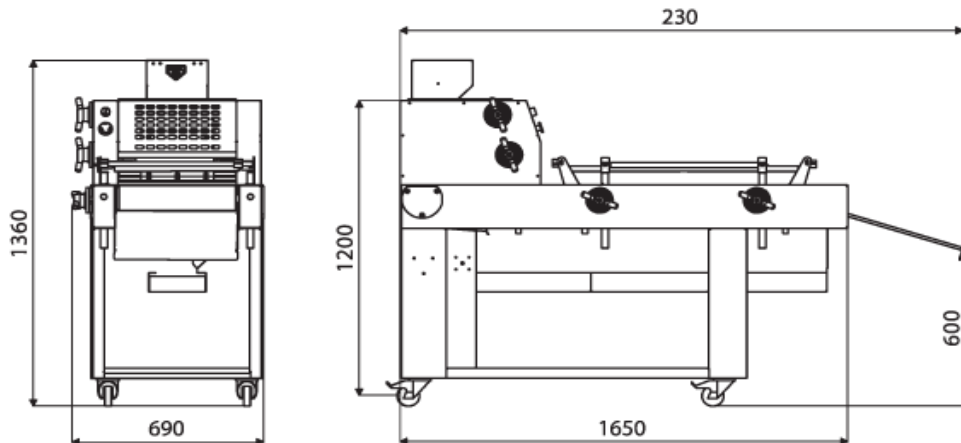


This machine is an adequate in moulding for all dough pieces including thin bread and small baguettes. The machine has four pieces of rollers and pressure board. Plastic removing units had been added on rollers. Pressure board can be arranged and opened easily for cleaning as pushing toward to back at its exist-ing place. Maximum moulding length is 420 mm and dough processing quantity is 2.800 pieces.

Arrangement channels of roller and pressure board can be assembled on reverse direction of existing area. Option Single or double pressure board / Guide on the transport band / Flour dusting system / Triangle mold on pressure board

Uzun Şekil Makinesi / Long Moulder Machine

Elektrik Gücü / Electric Power	kW	0,55
Max. Hamur Uzunluğu / Max. Dough Length	mm	420
Dış Ölçüler / External Dimension		699 x 1650 x 1365
Elektrik Gücü / Electric Power		0,55 kw 220 - 380V AC 50 Hz
Kapasite (adet/s) / Capacity (pcs/hr)	min	1200
	max	2400
Ağırlık / Weight	kg	235t



BSV-T – Long Moulder With Single Pressure Board



This machine is an adequate in moulding for all dough pieces including thin bread and small baguettes. The machine has four pieces of rollers and pressure board. Plastic removing units had been added on rollers. Pressure board can be arranged and opened easily for cleaning as pushing toward to back at its existing place. Maximum moulding length is 420 mm and dough processing quantity is 2.800 pieces. Arrangement channels of roller and pressure board can be assembled on reverse direction of existing area. The machine can be produced with double pressure board optionally.

