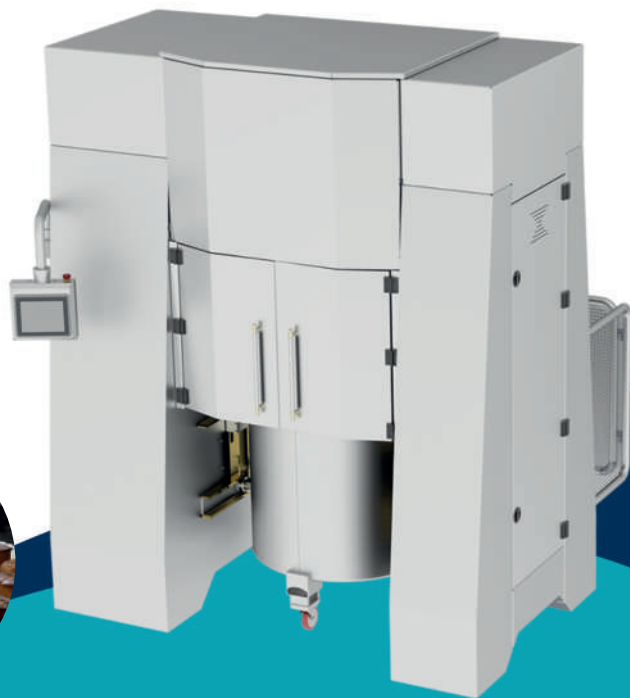
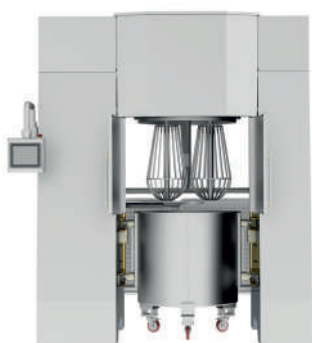




Planetary Type Mixer



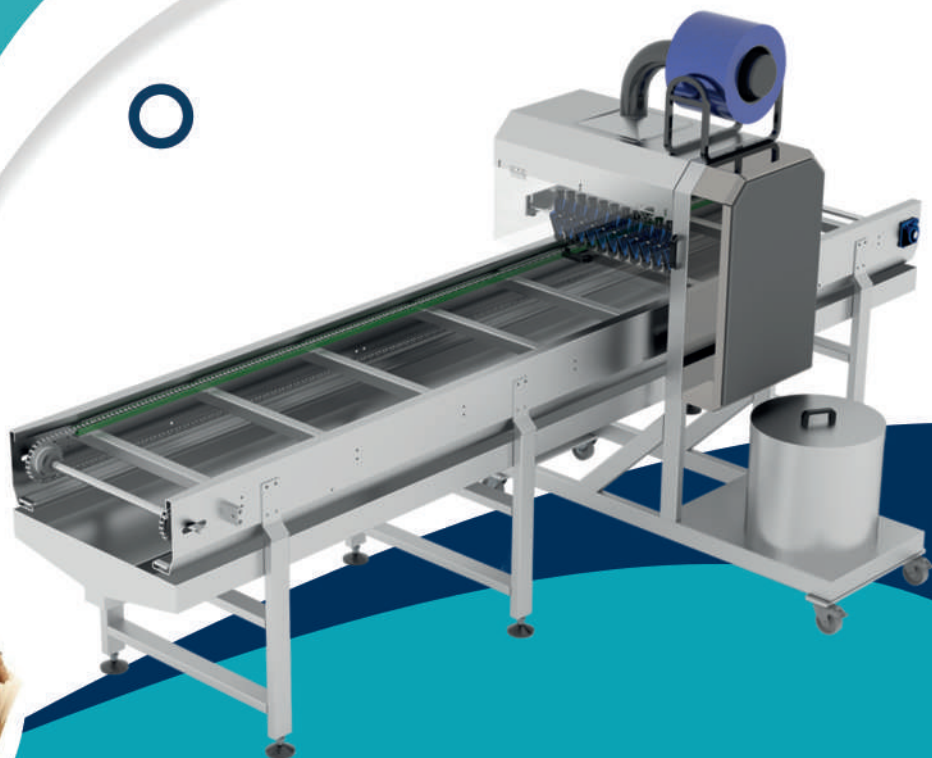
Planetary Type Mixer

It is used for mixing the dough used in cake production quickly and homogeneously.

MODEL

KTPM-2022





PAN LUBRICATION

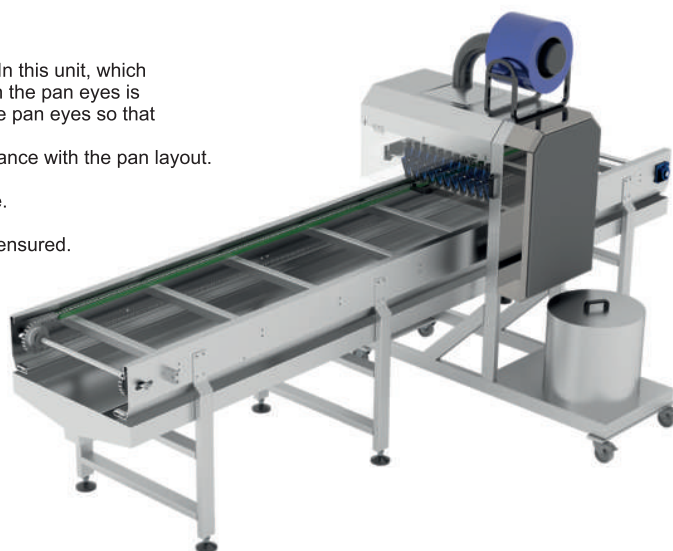


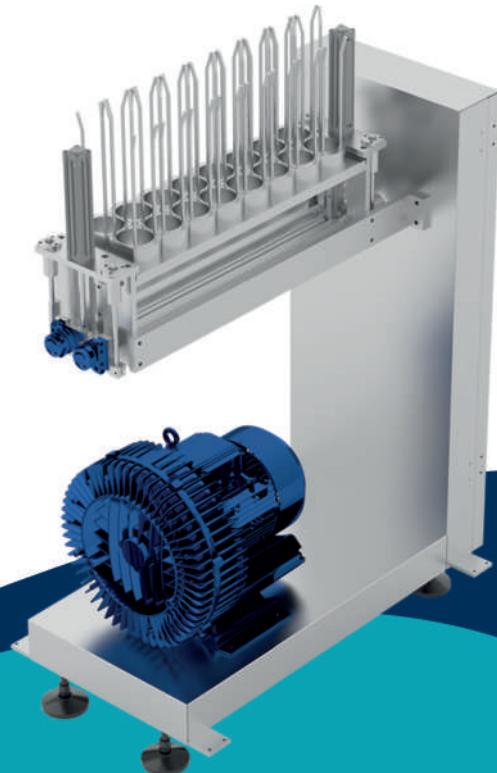
Pan Oiling Machine

The cake pans should be emptied easily and oiled to prevent the cake from sticking. In this unit, which is the first process of the cake production phase, a proper and spread oil spraying on the pan eyes is important. At the same time, it is necessary to prevent oil contact to the outside of the pan eyes so that the oil consumption is not too much and the oil does not burn. In order for the lubrication system to be effective, nozzle selection is made in accordance with the pan layout. Air and oil ratios are adjustable. It is mixed with the air and sprayed by taking a warning from the sensors in each eye. The oil tank is made of stainless CrNi material. With the steam absorption system and particulate filter, the return of the blown oil is ensured. The lubrication system is manufactured independently on a separate chassis.

MODEL

KTPO-2022





Paper Denester

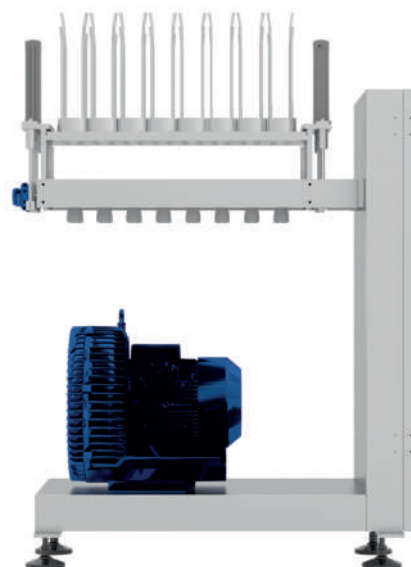


Paper Denester

It is the unit that automatically feeds paper to the pans in the production of paper cake. The high numbers in the pan compartments make it difficult to put a complete sheet of paper with manpower. Trays are fed automatically with the paper loading unit.

MODEL

KTPD-2022





Cake Dough Depositor



Cake Dough Depositor

It is the unit that allows the cake pans to be filled with dough in the selected weight. Weight precision is controlled by servo axis. Mosaic patterned cake batter can be filled by making dough chamber sections.

MODEL

KTDD-2022





Oven Entrance Unit



Oven Entrance Unit

It is here that the cake pans filled in the depositor are arranged and fed to the oven band automatically. The pans that are made ready before transferring to the oven are transferred to the oven inlet belt regularly at once.

MODEL

KTEN-2022





Cake Baking Oven



Cake Baking Oven

Furnace length can be designed according to demand.
There are 3 steam outlets and 3 adjustment flaps.
There are 3 main valves and 24 in-cell control heat valves.
Special insulation for 600 oC
It varies between 200kg/hour and 1200kg/hour according to the preferred capacity.
It has 3 combustion chambers and can be increased upon request.
Inlet drum tensioning system is pneumatic air piston.
It is indirect heating, proportional control Lpg, natural gas compatible burner is used.
Oven insulation rock wool is used.



MODEL

KTCO-2022

This is where the cake pans filled in the depositor are arranged and fed to the oven belt automatically. The pans, which are ready for the oven days before, are transferred to the oven entrance band in a regular way.





Oven Entrance Unit

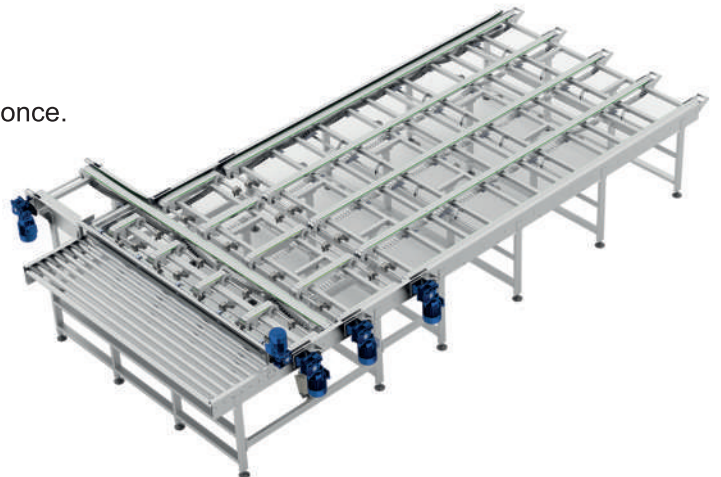


Oven Entrance Unit

It is here that the cake pans filled in the depositor are arranged and fed to the oven band automatically. The pans that are made ready before transferring to the oven are transferred to the oven inlet belt regularly at once.

MODEL

KTEX-2022





Cake Vacuum Machine



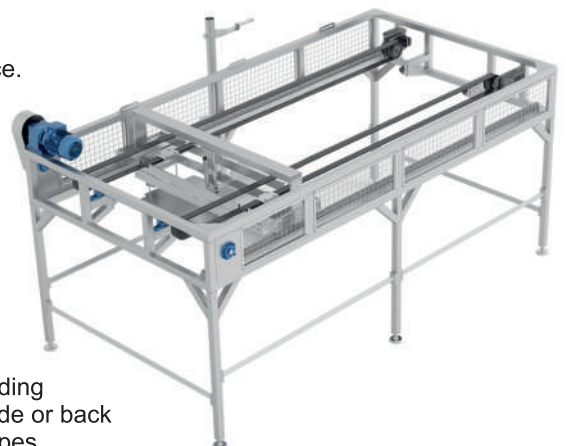
Cake Vacuum Machine

It is the system that discharges the baked cakes from the oven from the pan. The cakes separated from the pan are transferred to the cooling conveyor. Depending on the capacity, it is possible to empty more than one pan side by side or consecutively at once. Needle or vacuum type can be made according to cake types.

MODEL

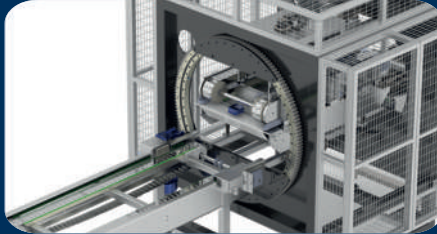
KTVM-2022

It is the system that empties the baked cakes out of the oven from the pan. Cakes separated from the pan are transferred to the cooling conveyor. Depending on the capacity, it is possible to empty more than one pan at a time, side by side or back to back. It can be made with needle or vacuum type depending on the cake types.





Axial Depanner

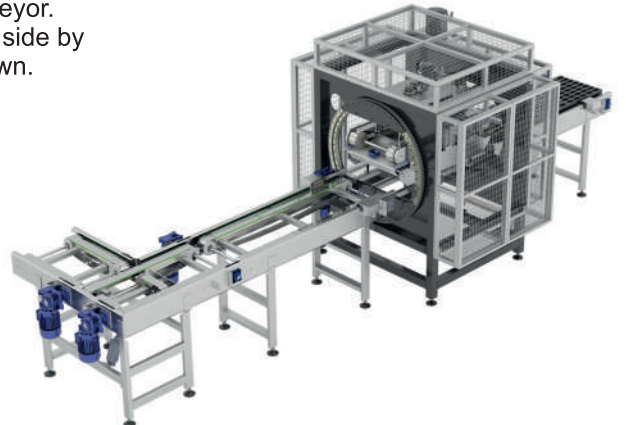


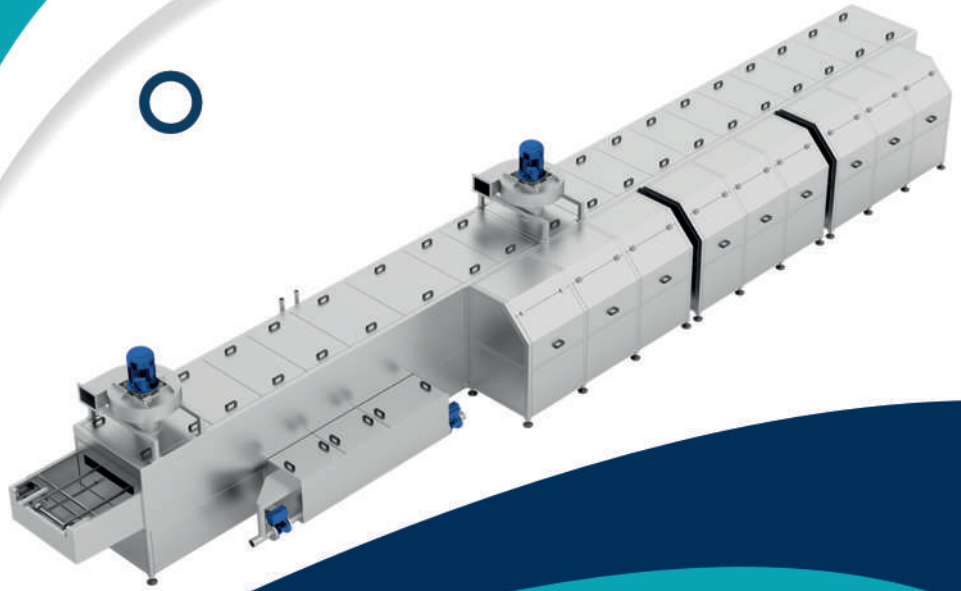
Axial Depanner

It is the system that discharges the baked cakes from the oven from the pan. The cakes separated from the pan are transferred to the cooling conveyor. Depending on the capacity, it is possible to empty more than one pan side by side or one after the other. The pan is emptied by turning it upside down.

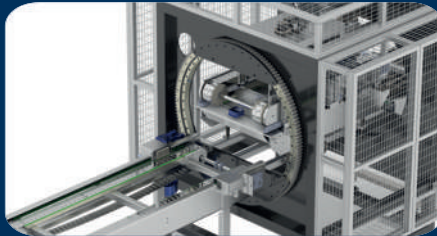
TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KTAD-2022	8-10 cevim/dk	2200 mm	1700 mm	2300 mm	6Kw





Tray Washing Drying Unit



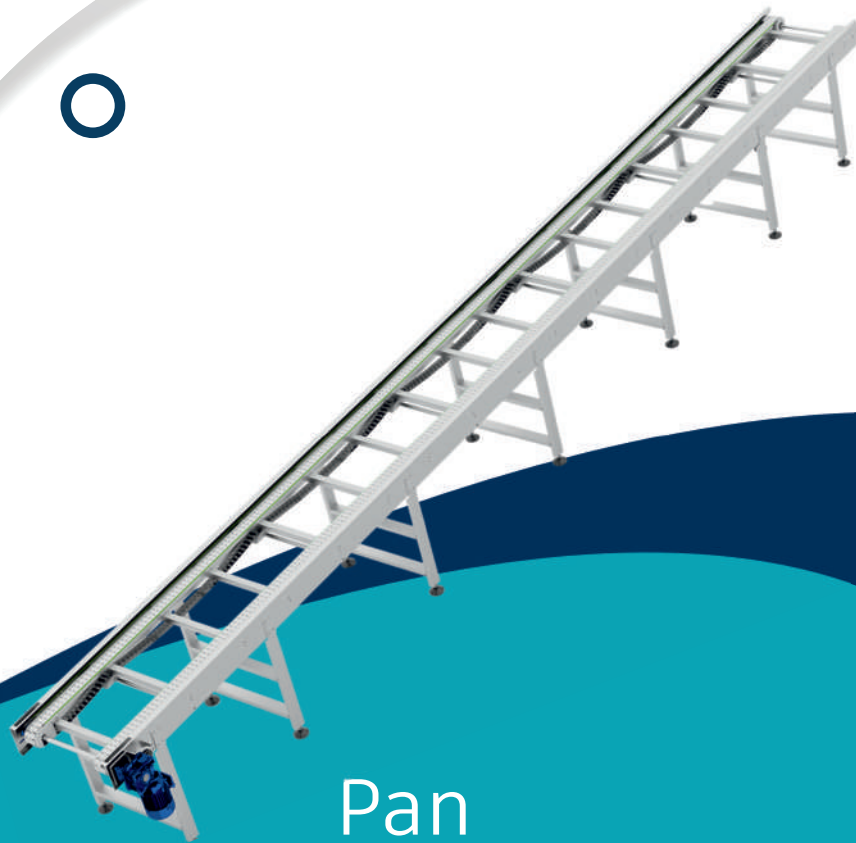
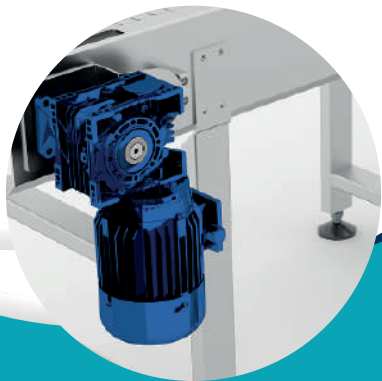
Tray Washing & Drying Unit

It provides washing and drying of the pan after the baked cakes are emptied from the pan.
The washing system performs homogeneous and stable washing regardless of the changes in pan form.
In the Drying Section, it is dried on the pans from the top and bottom with a high volume blower.
It is important for the health of the cake production process that the pan is completely dried and no droplets remain in the pan.
It is the unit that provides washing and drying of the pan after the cooked cakes are discharged from the pan.
The washing system performs homogeneous and stable washing regardless of the changes in the pan form.
In the Drying Section, the pans are dried from the bottom and the top with a high volume blower. It is important for the health of the cake production process that the pan is completely dried and there are no droplets in the pan.
The pan washing and drying machine is different from the classical facility logic and there is no need for pan turning units before washing and after drying. In this working logic, the deformation of the pan coatings is eliminated..

TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KTWD-2022		2100 mm	13000 mm	2300 mm	40 Kw



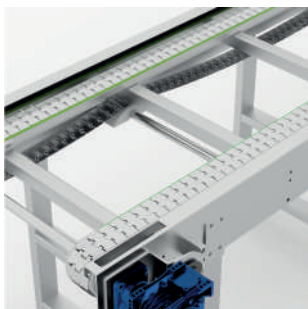


Pan Conveyor



Tray Washing & Drying Unit

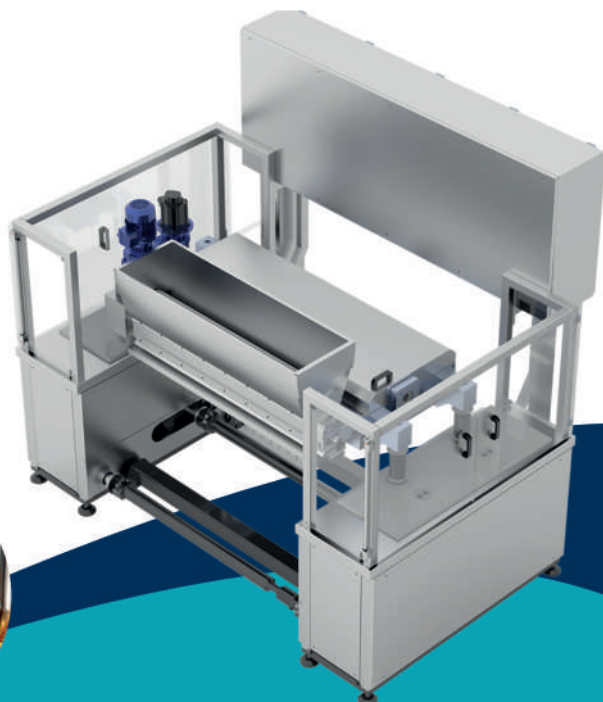
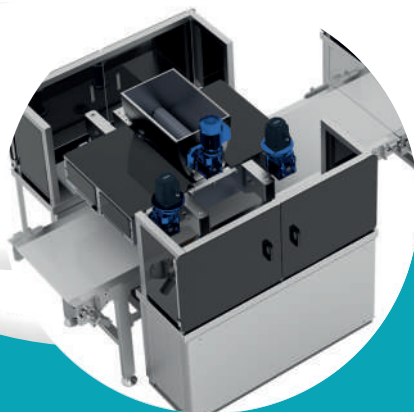
Conveyor systems that transfer cake pans between different units.
Corner turns are also included in the system and are controlled by magnetic sensors.



MODEL

KTPC-2022





Sauce Injection Machine

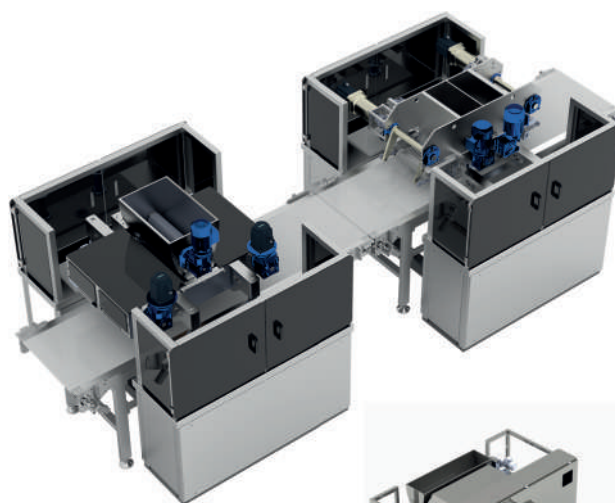


Sauce Injection Machine

It is used for all sauces applied in or on cakes. It can be placed in the pan, before or after the cooling bands.

TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KTIM-2022		2700 mm	3000 mm	2400 mm	15 Kw









Chocolate Coating Machine

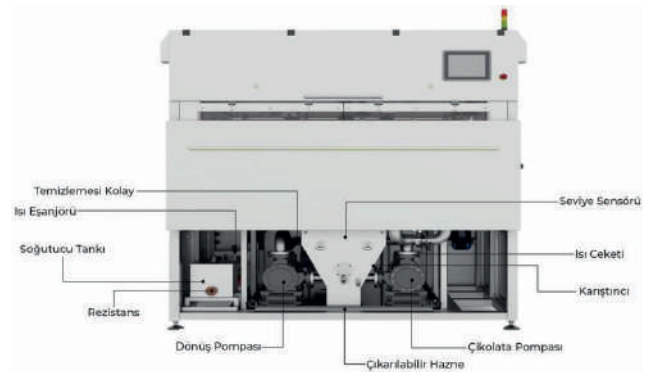


Chocolate Coating Machine

- Designed with a removable bottom section that allows fast and flexible switching between coating materials.
- Provides high quality coating function thanks to advanced engineering and innovative design.
- The machine is completely made of stainless material.
- Precise temperature control is provided thanks to the advanced closed water system and heat exchanger.
- Thanks to the wire band, the lower, upper or lower top coating of the products is made.
- Easy to maintain and clean.
- It gives a faster and more effective response thanks to the pneumatic and vibration system

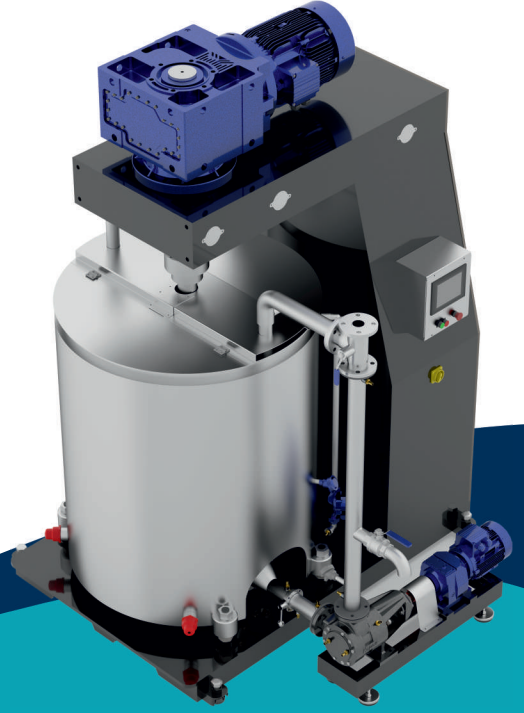
TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KCCE-2022	4-6 m/dk	600-1600 mm	2500 mm	2300 mm	20 kw



- For use, chocolate, real chocolate, caramel coating system is available.
- Feeding the coating line in the lower chamber system and to the tempering or stock tank. There are 2 pumps that provide return.
- Granule Pourer (Optional): Casting mouth system adapted to the product is available





Chocolate Ball Mill



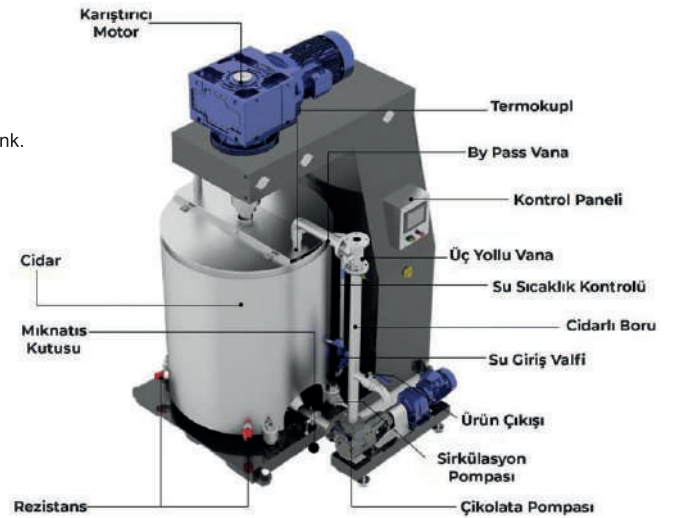
Chocolate Ball Mill

- It is used to thin the chocolate and is used continuously during the process of the product. As a result of the circulation, it ensures that the product is grinded homogeneously.
- The chocolate paste is contained in the shaft equipped with spindles and in the grinding tank. It is refined by combining metal balls.
- A homogeneous thinning with internal circulation thanks to the 3-way valve is provided and automatically transferred to the chocolate settling tank,
- Up and down movement of grain balls is provided with special angled anchors and this In this way, the thinning of the chocolate mixture is carried out.

TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KCBM-2022	500 kg	1500-3000 mm	2000 mm	2680 mm	33 kw

- The design of this machine forces the mass to stay in the mill tank as long as necessary, thus ensuring its homogeneous distribution.
- while allowing the required reduction in fine particle size (20-25µm).
- The machines we produce have precision and good stability. This ball mill cream and It works by finely refining other low-fat masses.
- Circulating the mass and discharging into a storage tank with the integrated chocolate pump and three-way valve has the opportunity





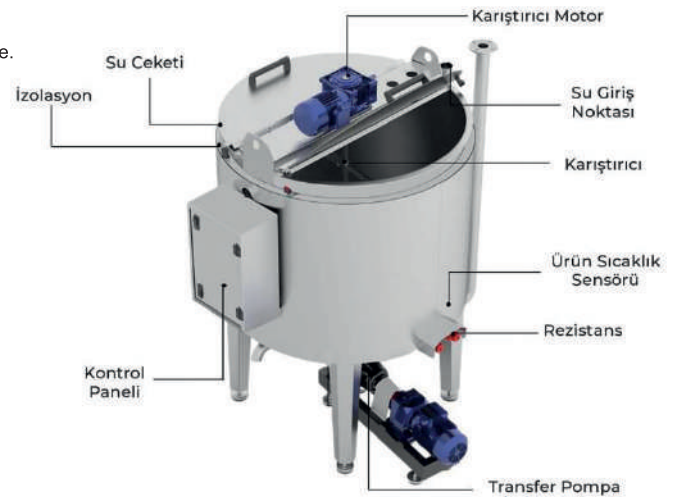
Chocolate Resting Stock Tank

Chocolate Resting Stock Tank

- It is the equipment that allows the chocolate to rest, stock and transfer the product to the desired place.
- Made of stainless steel.
- The machine has a water and insulation wall.
- The mixer motor of the machine runs-stops at set times, thus saving electricity.
- Mixer control and heat control settings are available in the panel.
- There are twin covers fixed with hinges and shock absorbers on both sides of the machine.
- Grinding powdered sugar is conveyed by a spiral system.

TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KCST-2022	10-10000 kg	5-50 kw	1200-2500 mm	1200-2500 mm	1000-2400 mm





Chocolate Drop Line

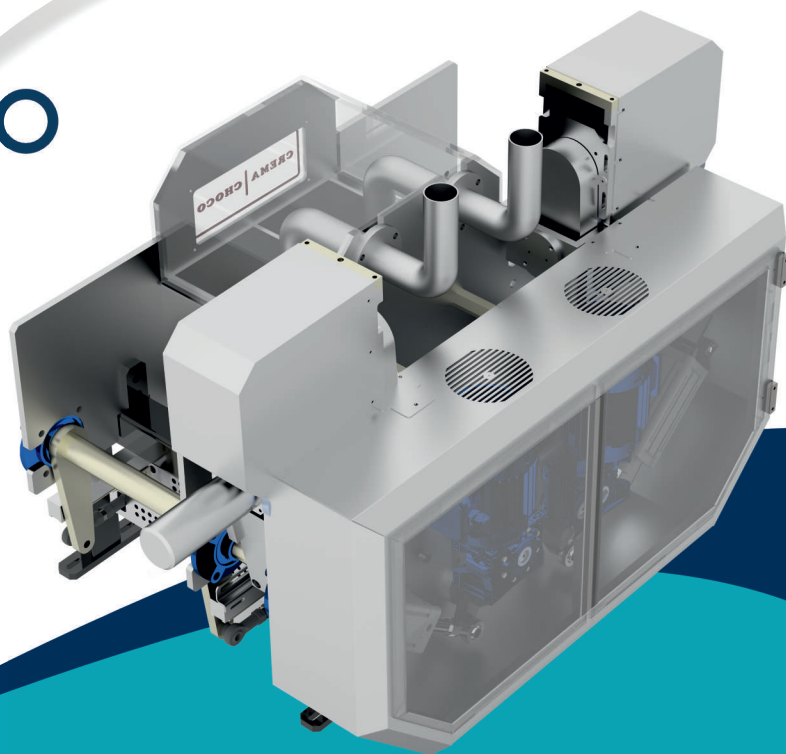
Chocolate Drop Line

- Elips Chocolate drop line produces chocolate drops at high speed and quality.
- Dosing is carried out directly on a polyurethane belt.
- Provides flexible line configuration.
- Each line is adapted to your individual requirements, depending on how and where it will be installed.
- Hygienic design depositors, a conveyor belt and a cooling tunnel are parts of the system.
- Thanks to the optional quick-change plates, it is easy to switch between different products.
- Belt lifting table, depositor and conveyor belt simultaneously
- Allows precise tail breaks while moving.
- Light vibrations give the drops their final shape.
- Depositers and cooling tunnel are made of completely stainless material.
- Chocolate drops or flakes can be produced in different diameters.
- The body of the depositor is completely made of stainless steel and has double-walled chambers.
- The depositor has a horizontal piston design. Piston system is driven by servo motor.
- Piston back suction can be adjusted for speed and stroke or can be eliminated altogether.
- Each drive assembly is supported on bearings by two shafts to provide a horizontal movement throughout the piston stroke.

TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KCCD-2022	8-10 kalp/dk.	8 kw	800-1200 mm	1000 mm	1600 mm





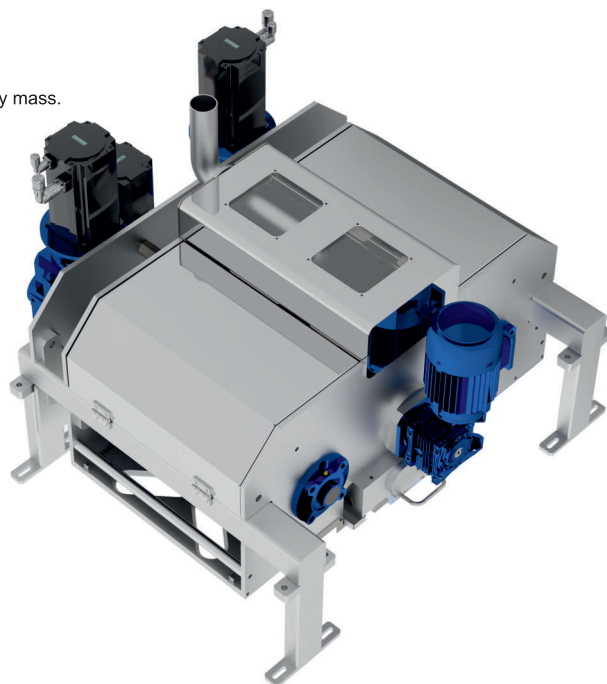
Chocolate Depositor

Chocolate Depositor

- Elips's depositor offers the ultimate solution for chocolate chips and other products with high viscosity mass.
- Provides perfect filling thanks to its servo motor filling system.
- Thanks to its ergonomic design, it offers a solution to do more work in less space.
- Kafft depositors have high speed and capacity.
- Easy to clean.
- Optional versions with single, double and triple chambers are available.
- It can vary in size according to demand.
- Chocolate Depositor Speed control is electronic.
- It is safe against cold working.
- The chambers have level sensors.
- Pistons are servo controlled, therefore it offers the possibility of catching weight precisely.

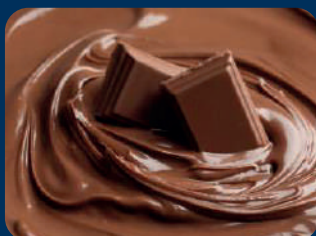
TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KCCD-2022	8-10 ka/p/dk.	8 kw	800-1200 mm	1000 mm	1600 mm





Chocolate PreMaking Mixer



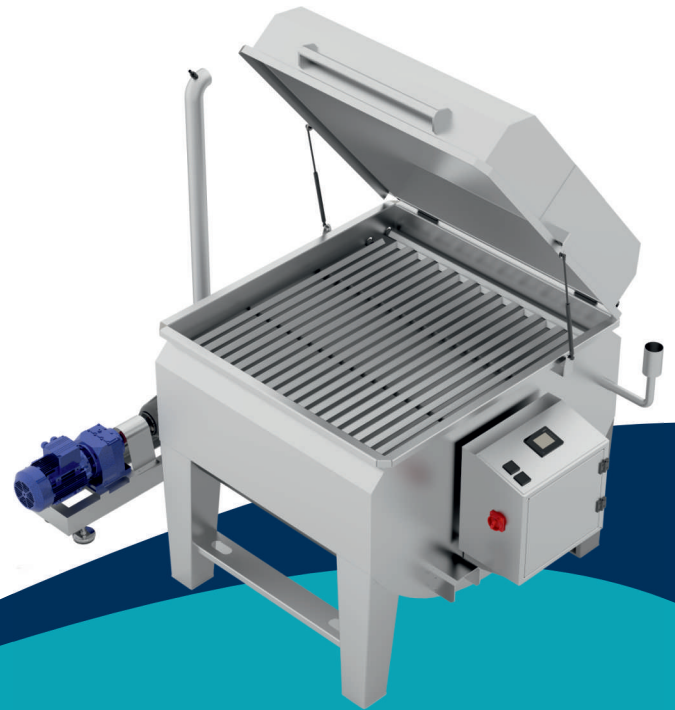
Chocolate Pre-Making Mixer

- Chocolate mixer with a capacity of 1000 kg, a homogeneous mixer according to the recipes of different additives. It ensures the preparation of the desired final product with the double mixing system.
 - Chocolate additives are processed by specially designed mixers and turbo mixers. eventually turns into a soft voluminous product.
 - Thanks to the efficient mixer turbines and the shredder rotating blade shaft, a light and fluffy product is not only possible to produce in a short time like 8-10 minutes.
 - Cdark mixer, floor-side scraping blades, level sensor and pump feature that provides continuous cream transfer. One or more products feed the unit.
 - Thanks to the double-walled tank, heat loss is prevented and energy saving is achieved
 - Thanks to the easy-open covers, the material can be fed easily from the top by hand.
 - Made entirely of AISI 304 quality stainless steel.
 - In addition to reducing the micron ratio of the mixed product, the product is desired with its double-walled structure. keeps it at temperature.
 - The chamber is hot and circulated continuously with the help of the hot water circulation pump.
 - It is driven by two separate motors.
 - The product in the boiler is emptied automatically with the help of valves.
- The prepared chocolate mixture is sent to the ball chocolate mill by means of pumps.

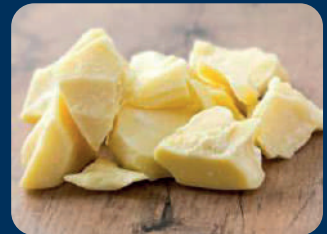
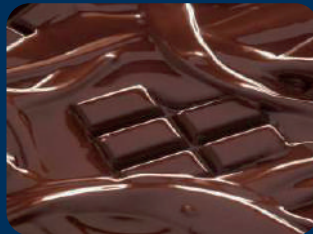
TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KCBM-2022	500 kg	1500-3000 mm	2000 mm	2680 mm	33 kw





Chocolate Fat Melting Tank



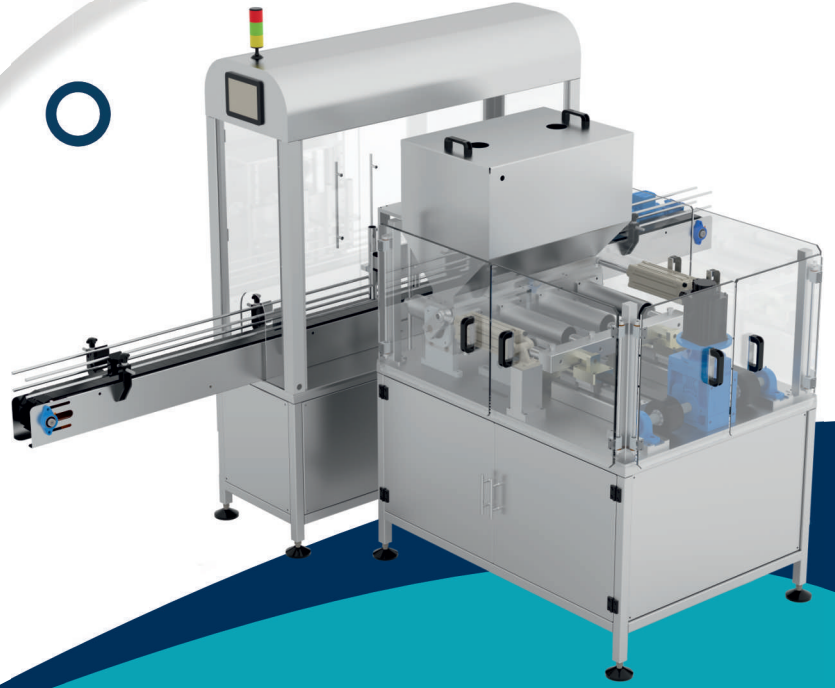
Fat Melting Tank

- It is a machine that turns solid fats into liquids for use in the preparation of chocolate.
- Made of Cr-Ni 304 stainless steel.
- Oil melting machine is a machine used for melting, preserving and transferring solid oils in block form.
- Tank capacity: 1000 kg / hour and 2000 kg / hour, in k tptr.
- Jacketed water heating system
 1. Inner jacket 3 mm 304 L Cr-N
 2. Heating jacket 3 mm 304 L Cr-N
 3. Insulation jacket 1.2 mm 304 L Cr-N
- The water temperature is easily adjusted at the desired value and kept constant at this value.
- It has an easy-to-use interface with a PLC controlled touch screen.
- Thanks to the flow meter, it provides automatic transfer of the desired amount of melted oil, which can be seen on the touch screen.
- Made entirely of Cr-N 304 stainless steel.

TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KCFM-2022	500 kg	2.2 kw	2000 mm	1800/2200/1600 mm	12 kw





Chocolate Filling Machine

Chocolate Filling Machine

- It is a machine designed to fill chocolate into jars with the help of a depositor.
- It makes an average of 18-20 cycles per minute.
- The number of cycles varies according to the size of the jar.
- It has a filling capacity of 5000/200 gr.
- Nozzle up and down movements work with pneumatic group.
- It can be made suitable for double color cream filling upon request.
- It has a vibration system.
- It is made of completely stainless material.
- There is a heating wall for the product waiting chamber and nozzle.
- Piston system works with servo motor and provides high precision.

TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KCCF-2022	1000 kg/saat	8 kw	3600 mm	2100 mm	2200 mm





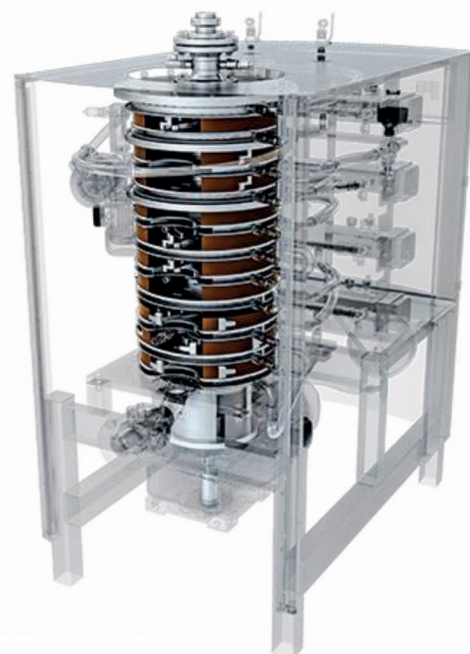
Chocolate Tempering Machine

Chocolate Tempering Machine

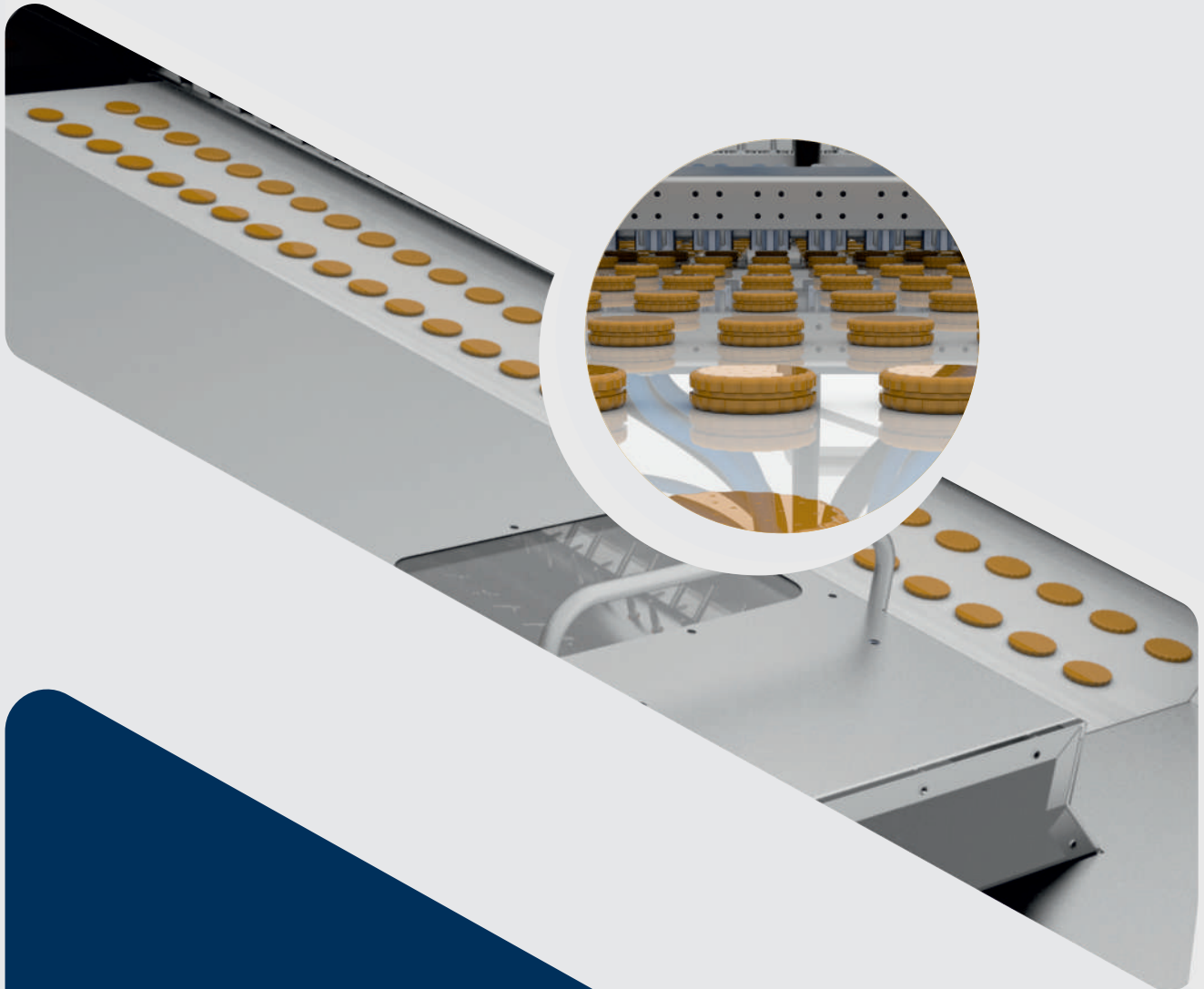
- Stabilizing chocolate for tempering chocolate, coating confectionery and confectionery for heating and cooling.
- Therefore, the automatic chocolate tempering machine gives the chocolate a smooth and shiny surface. It tempers the chocolate.
- Chocolate molecules bind together and harden the chocolate with a smooth and shiny surface.
- 24 kg tank capacity, which can be used by pastry shops, patisseries and small chocolate producers. It is a chocolate tempering machine that tempers 25 kg in 15 minutes and 90 kg per hour.
- There is a temperature setting that provides the temperature of the machine.
- The machine has a melting and storage function.
- The machine is made of stainless steel.
- Melts chocolate fast
- Chocolate flow can be easily controlled via foot pedal
- Has a cooling system
- Dosing is possible
- Expandable with injection head, covering tape and tunnel.
- Takes up little space.

How Does Chocolate Tempering Maker Work?

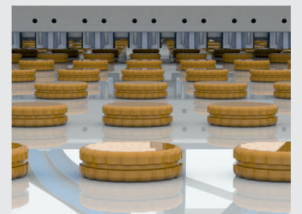
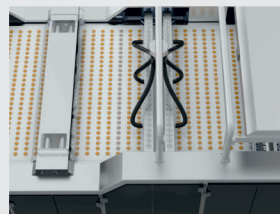
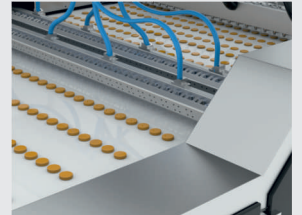
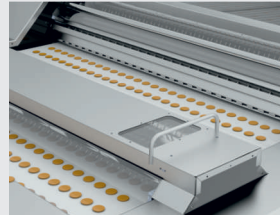
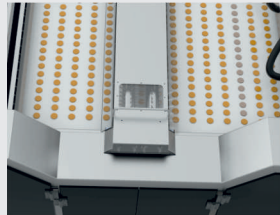
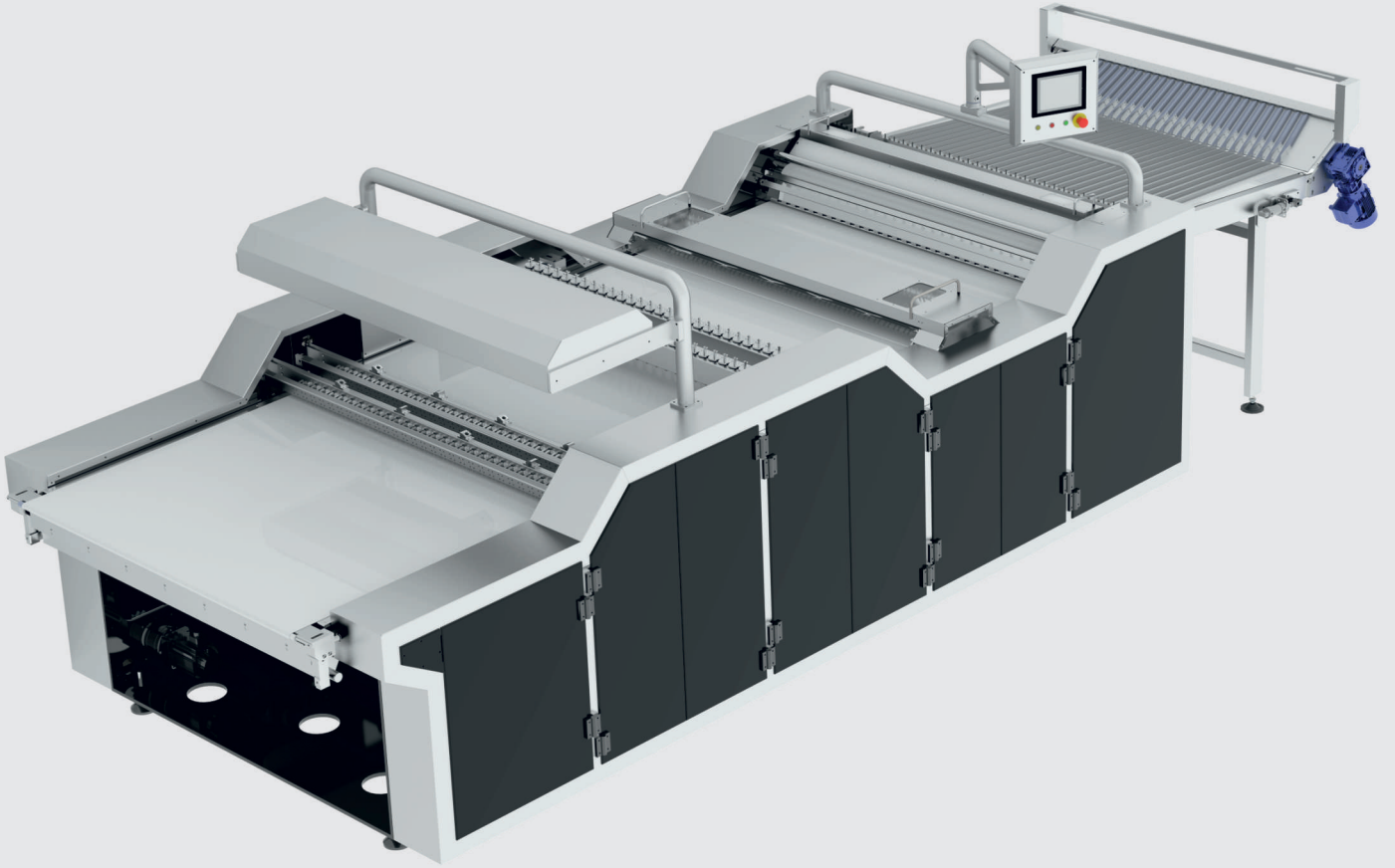
- A chocolate tempering machine uses the precise and precise shape of the molecular crystals of chocolate, known as the Beta V shape.
- It provides a consistent structure.
- This is known as tempering.
- The chocolate tempering machine does this by melting the chocolate to a certain temperature.
- It then cools and reheats the chocolate slightly while stirring in a controlled manner.
- Integration of heating to varying suitable temperature for dark chocolate, milk chocolate and white chocolate.
- A computer-controlled chocolate tempering machine can keep the chocolate tempered and molten for hours.
- Tempered chocolate cools evenly, becomes shiny, melts into a smooth, creamy smoothness on the tongue.







SANDWICH BISCUIT MACHINE

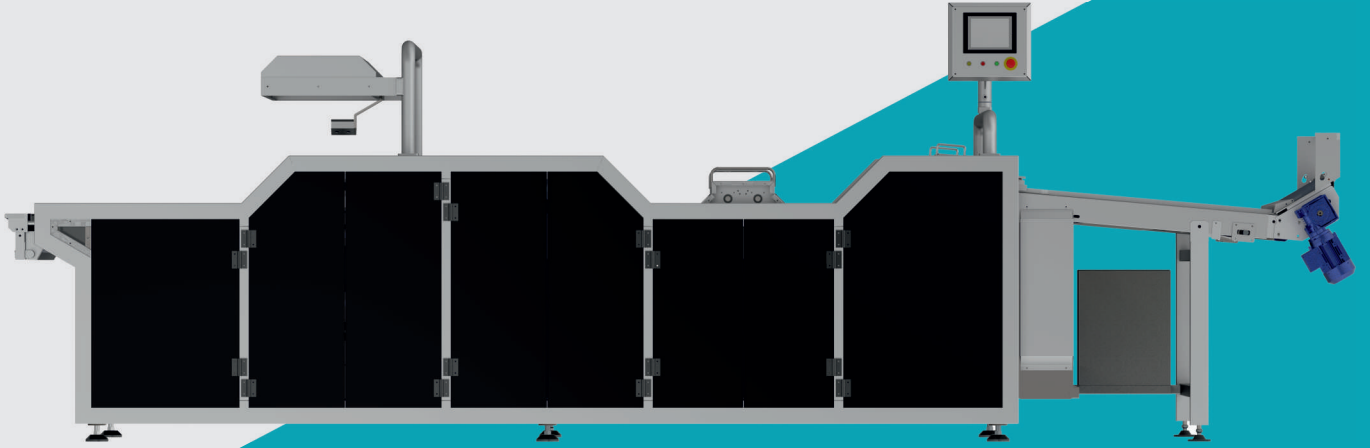


BISCUIT SANDWICH MACHINE



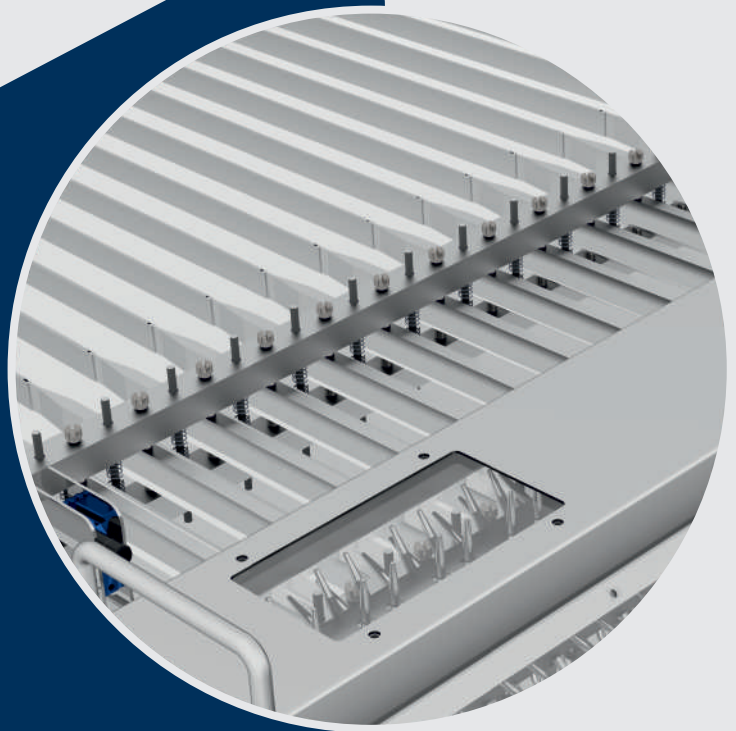
*Best Price
Guarantee*

Sandwich biscuit machine directly from a continuous oven belt takes a full stream, translates and indexes each line, and indexes the right amount of applies padding and then automatically fills the tops with bottoms. towards the sides of the biscuit. The sandwich biscuit machine automatically produces 280 biscuits per minute. speeds up to cookie row (140 rows of sandwiches Q 65).Biscuit turning cookie cover is available.Th



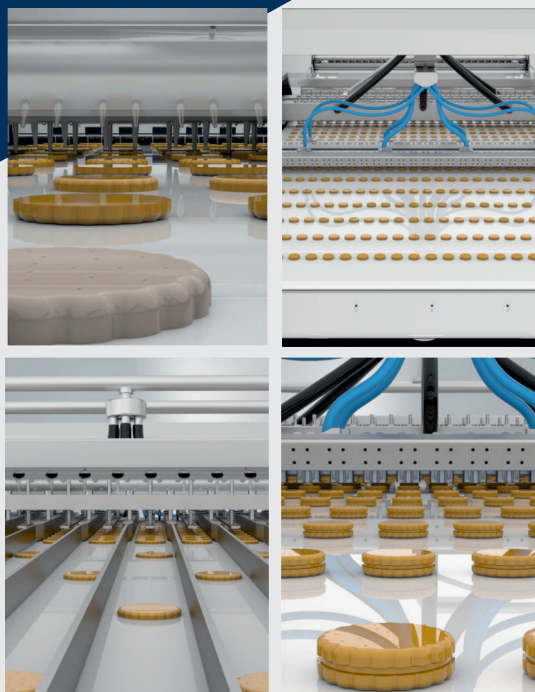
TEKNİK BİLGİLER Technical Information

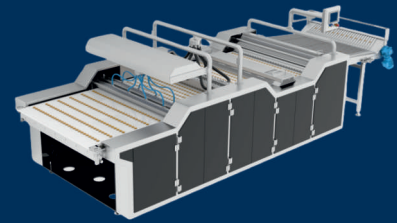
MODEL Model	KAPASİTE Capacity	MOTOR GÜCÜ Motor Power (KW)	TOPLAM GÜÇ Total Power (KW)	ÇALIŞMA BASINCI Air Pressure	EN Width (mm)	BOY Length (mm)	YÜKSEKLİK Height (mm)
KTCC-TH15	140 Rows/min	22	22	6-8 bar	2200	6000	2000
KTCC-MF15	80 Rows/min	12	12	6-8 bar	2200	4200	2000



Biscuit Sandwich Machine

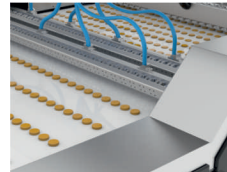
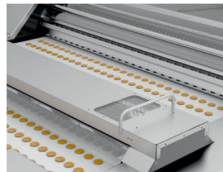
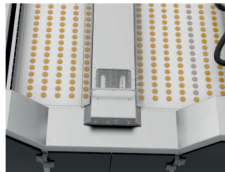
- Systems designed for easy cleaning and to meet high hygiene standards.
- Sandwich biscuit system, to ensure repeatability of settings is a flexible and easily modifiable system.
- All drives in the system are servo controlled and all settings are memorized.
- 14 servo axes are available.
- The conveyor belt is 1.500 mm wide.
- Suitable for food.
- All Product contact surface will be stainless.
- The main body is made of



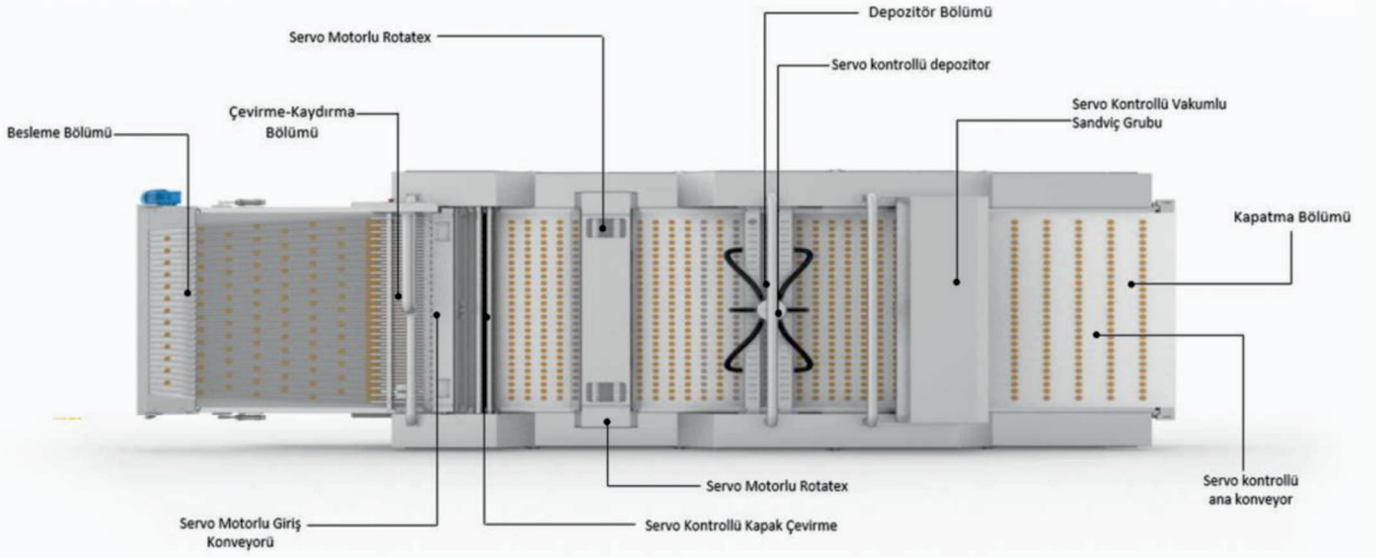


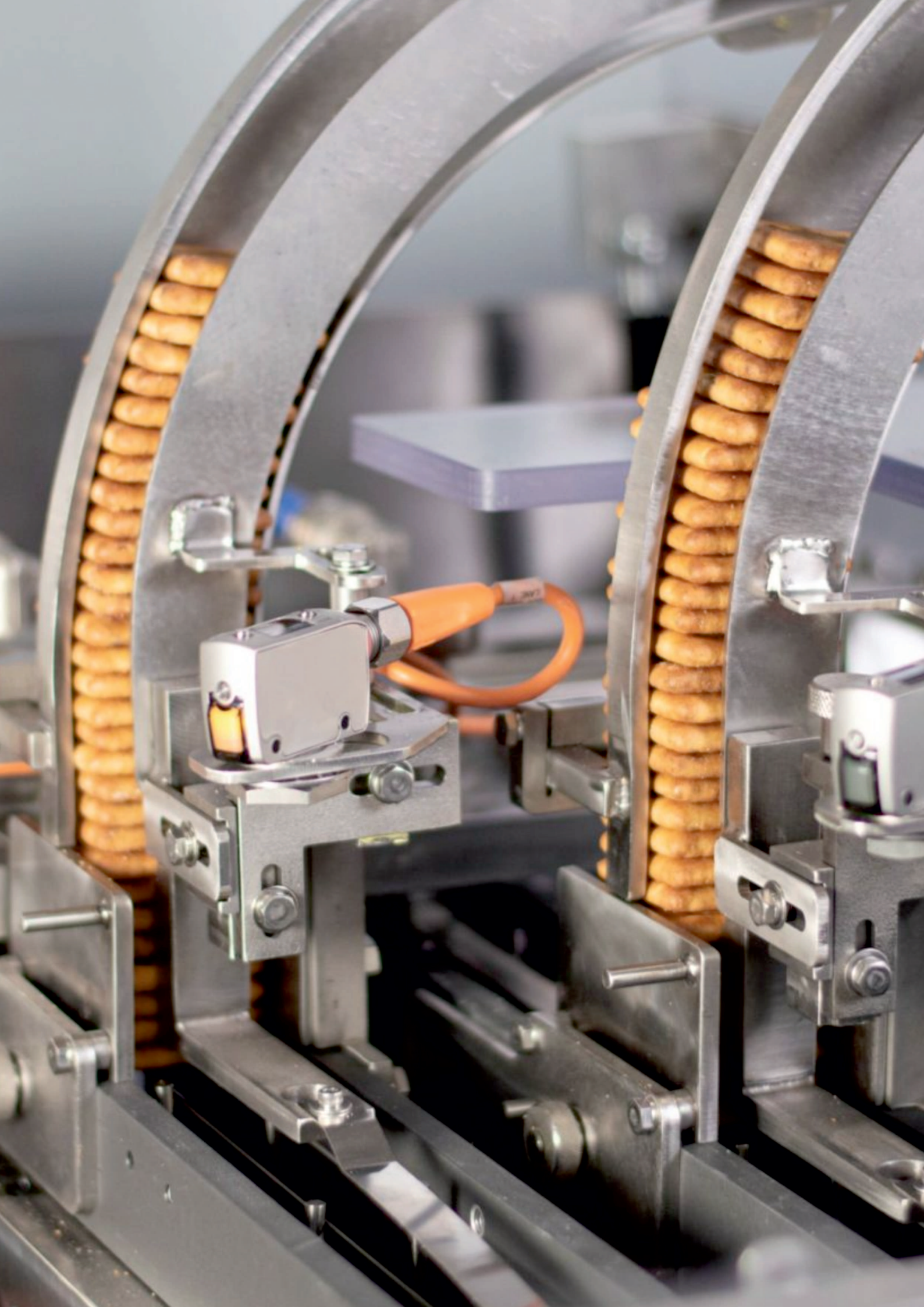
Biscuit Sandwich Machine

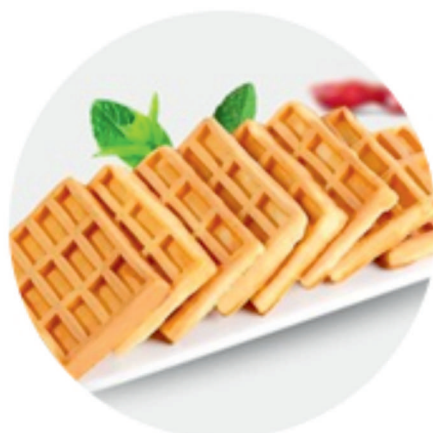
- Easy cleaning and to meet high hygiene standards designed systems.
- Sandwich biscuit system, to ensure repeatability of settings is a flexible and easily changeable system.
- All drives in the system are servo controlled and all settings are memorized.
- 14 servo axes are available.
- The conveyor belt is 1.500 mm wide.
- Suitable for food.- All product contact surface will be stainless.
- Main body is made of steel.
- Belt sliding is electronically controlled.
- Depositor is produced according to the product.
- Depositor, up/down and back/forward movement is controlled by servo axis.will be made.
- The movement of the depositor is on linear guides.
- The alignment bar is made of chrome material.
- The sandwich biscuit system has 3 aligners with servo axis control.
- The sandwich biscuit machine can produce up to 160 cookie rows per minute (80 rows of sandwiches Q65)switches off manual feeding at speeds up to
- Cookie cover with biscuit turner is available.
- The belt turns the transfer from flat belt conveyors, orientation up to 180 degrees.and feeds it back to other conveyors.
- Easy cleaning and to meet high hygiene standards designed systems.
- The sandwich biscuit system is flexible to ensure repeatability of settings and is an easily replaceable system.

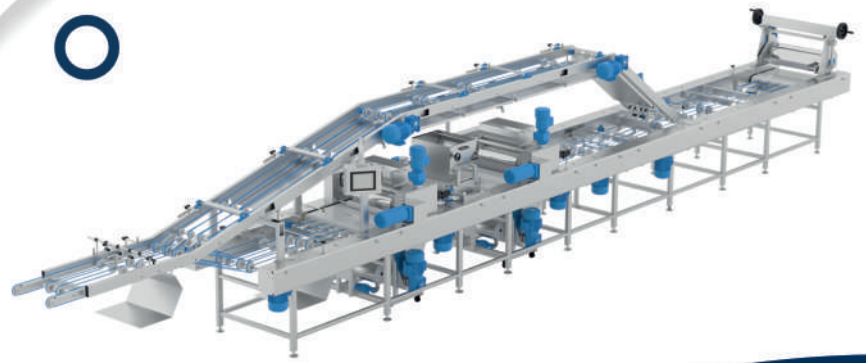


e l i p s









Cream Spreading Machine

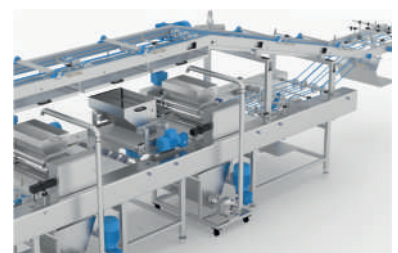
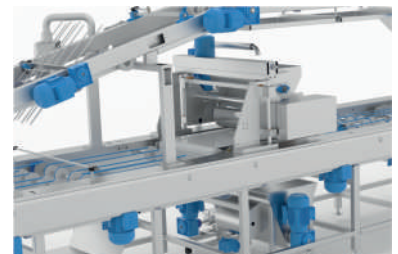


Cream Spreading Machine

It is a machine that is used to apply cream between the wafer sheets passing automatically through the leaf cooling conveyor and to stack them in the desired number. In the system, the thickness of cream spreading and the number of layers of wafer sheets can be adjusted automatically. In the system, the thickness of cream spreading and the number of layers of wafer sheets can be adjusted automatically.

MODEL

KTCS-2022





Wafer Dough Mixer



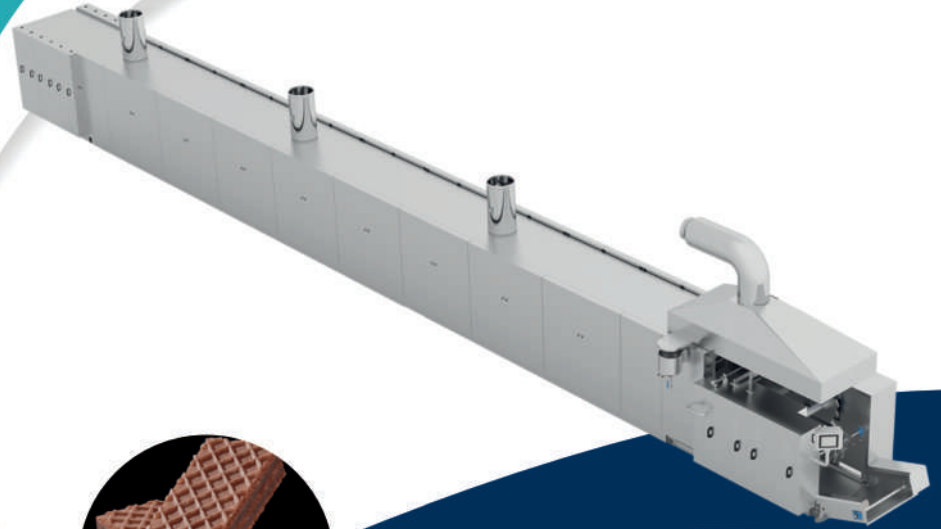
Wafer Dough Mixer

It is the machine in which wafer dough is prepared. It consists of a mixer and a stock tank. Water intake into the mixer is automatically controlled by the meter. Discharging can be done by pump or manually.

TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KTDM - 2022	800 mm	2000 mm	400 kg /saat	1800 mm	8 kw





Wafer Baking Oven



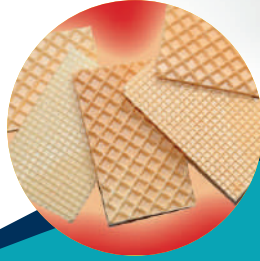
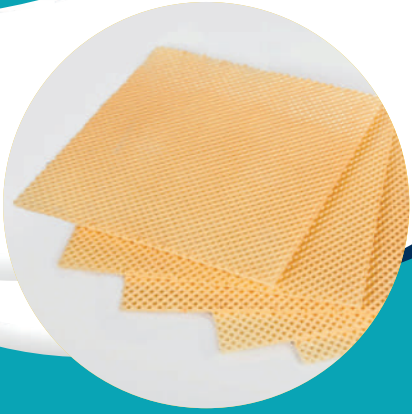
Wafer Baking Oven

Fully automatic ovens have a capacity of 36 to 112 sheets. It is designed for the industrial production of shaped or flat wafer sheets. Depending on the cooking time and the selected cooking temperature, the wafer layers are baked, automatically removed and then further processed.

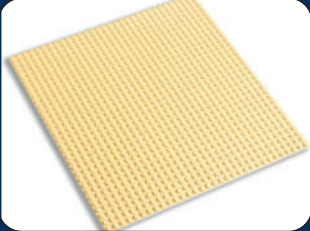
MODEL

KTWO-2022





Wafer Sheet Cooler

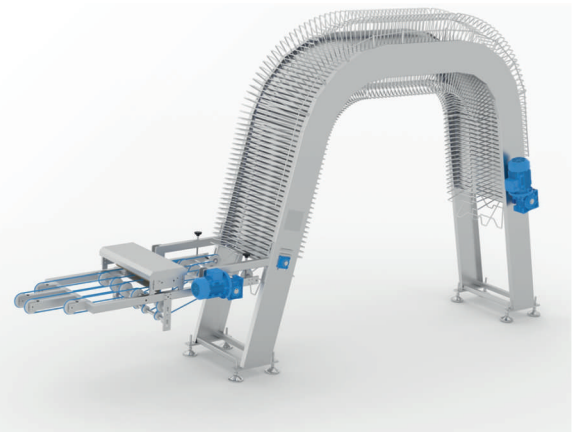


Wafer Sheet Cooler

It is the machine where the cooked wafer plates are cooled in the ambient air and their tension is removed. Wafer sheets coming out of the oven automatically enter the leaf cooling conveyor. Here, the leaves cooled for a while are automatically transferred to the cream spreading machine or wafer conditioning tunnel.

TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KTSC - 2022	1000 mm	4900 mm	100 Yaprak	2750 mm	45 Kw





Cream Mixer



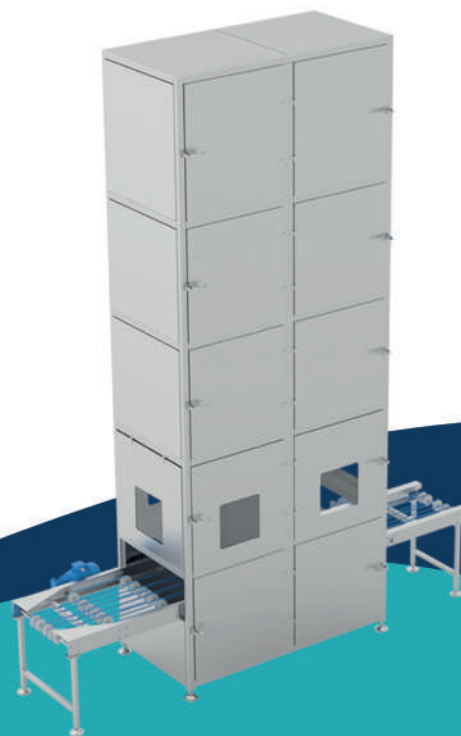
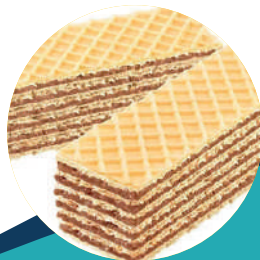
Cream Mixer

It is the machine used to prepare the wafer cream homogeneously at the appropriate density. It consists of a mixer and a stock tank.

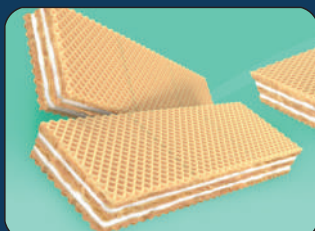
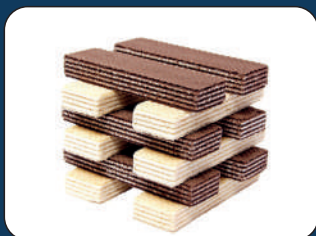
TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KTCM - 2022	1800 mm	3200 mm	350 Litre	1800 mm	15 Kw





Block Cooling Tunnel

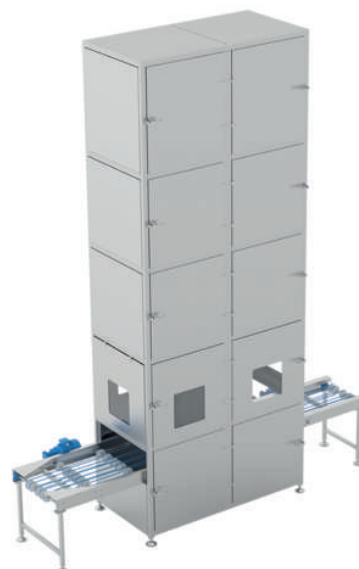


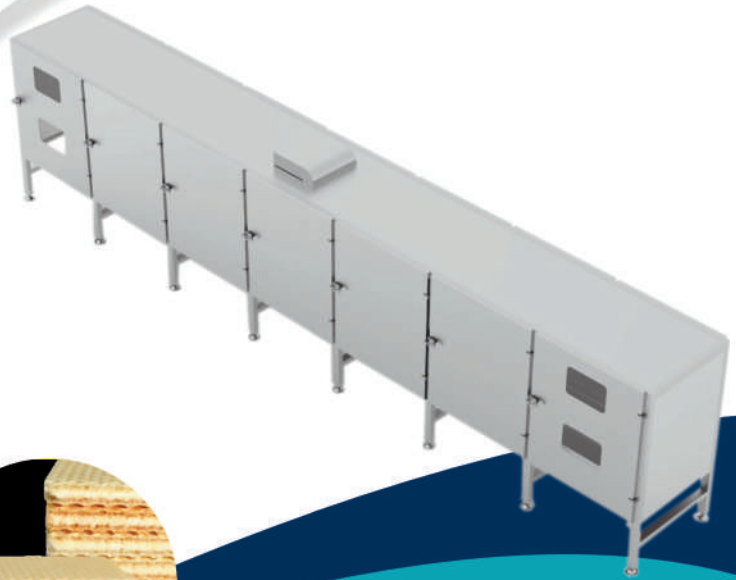
Block Cooling Tunnel

It is a machine designed to cool the cream-coated block wafers for the desired time. The blocks that pass through the cream release automatically are stacked vertically and cooled.

MODEL

KTWO-2022





Wafer Sheet Conditioner

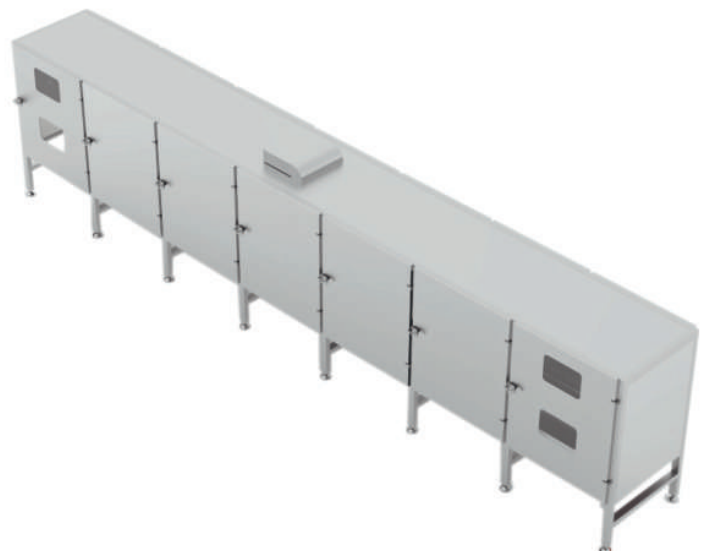


Wafer Sheet Conditioner

It is a machine designed to keep the wafer sheets at the desired temperature and relative humidity.

MODEL

KTSC - 2022





Wafer Cutting Machine

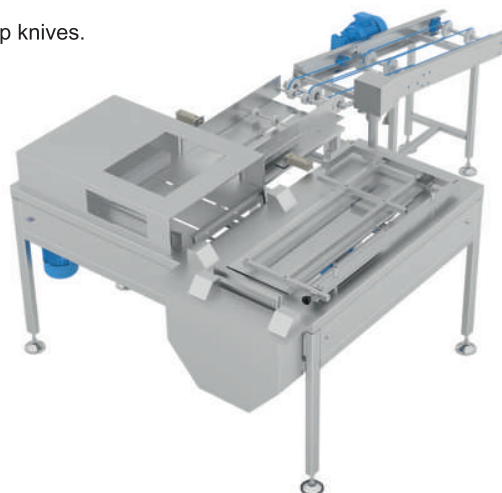


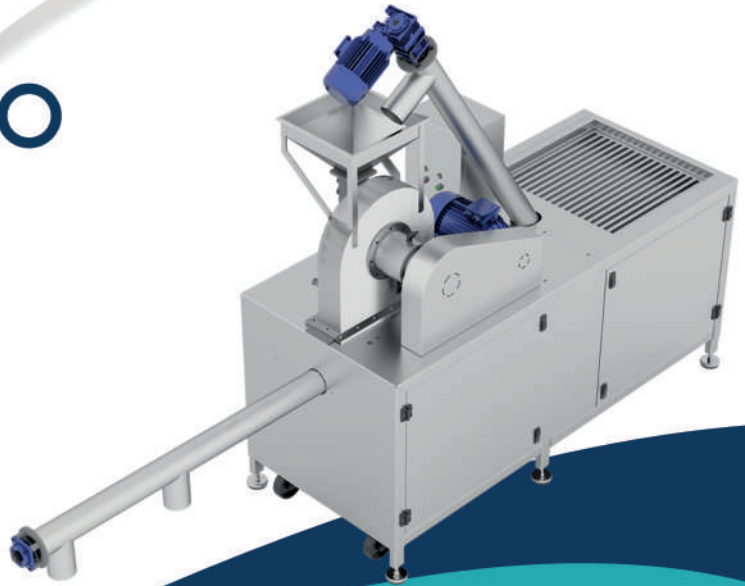
Wafer Cutting Machine

It is a machine that cuts the creams spread on the cooled wafer blocks by means of sharp knives.

MODEL

KTSC - 2022





Powder Sugar Mill



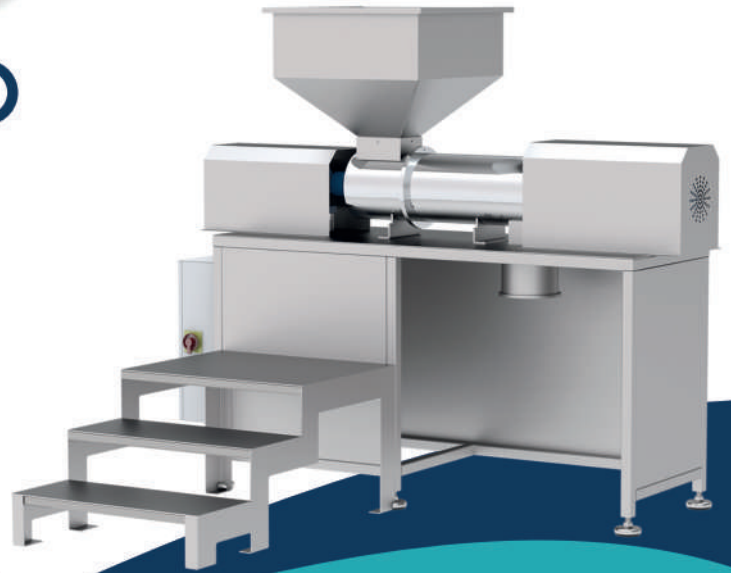
Powder Sugar Mill

It is the machine that thins the powdered sugar to the desired consistency and turns it into powdered sugar. Ground powdered sugar was obtained by a screw system.

MODEL

KCSG - 2022





Wafer Discard Mill



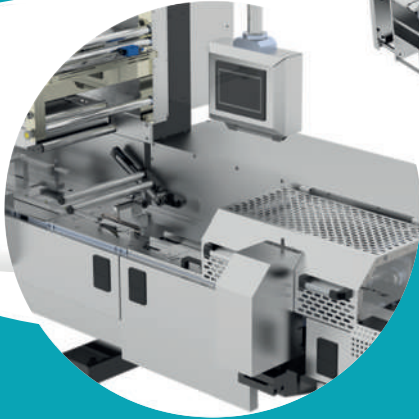
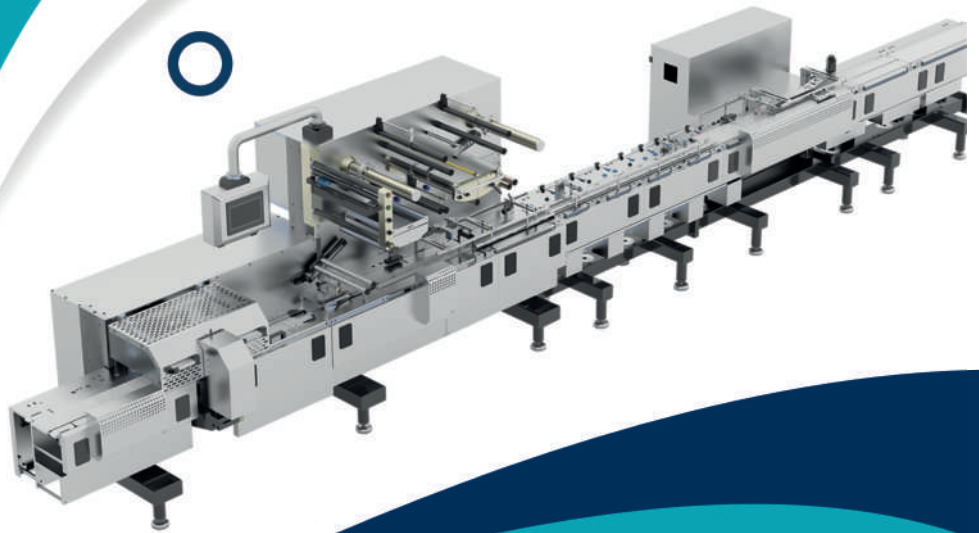
Wafer Discard Mill

It is a machine that turns granulated sugar into powdered sugar by thinning it to the desired thickness. Ground icing sugar is conveyed by a spiral system.

MODEL

KTWC - 2022



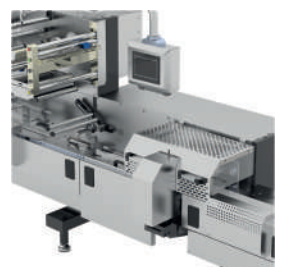
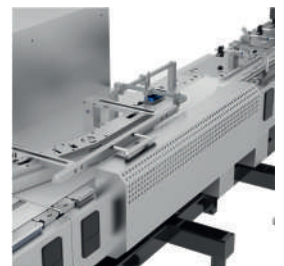


Flowpack Packaging Machine



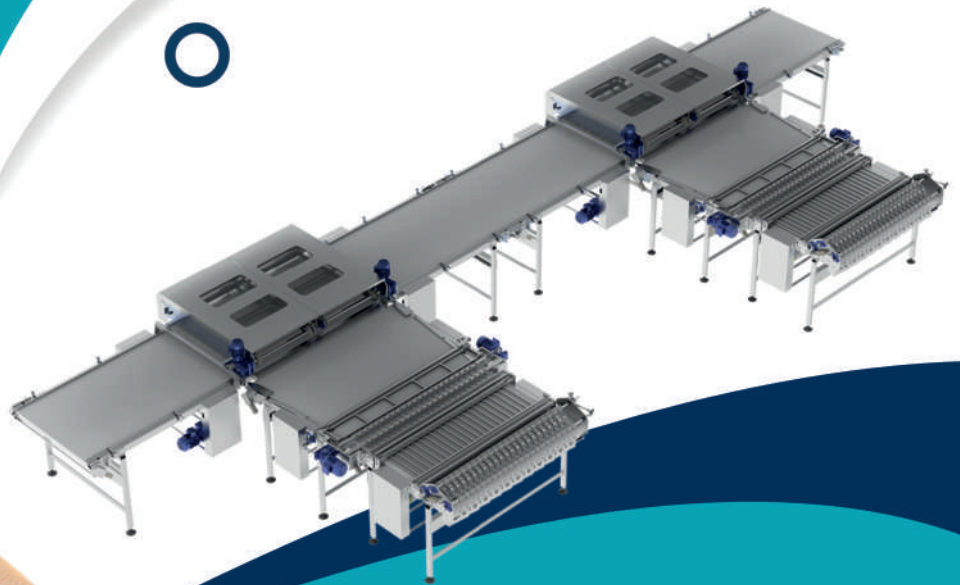
Flowpack Packaging

Horizontal packaging machine provides fast and serial function by controlling the packaging process of all kinds of single and block type products with PLC electronic control system over the touch panel. Nevon Horizontal Packaging Machine, based on 20 years of experience, directs continuous development, innovation and technical developments. It provides reliable, durable, tight, attractive, perfect packaging. High performance level, less noise, adjustable speed control makes cleaning activities comfortable and easy. The capacity may vary depending on the type of packaging material, whether it is hot or cold bonding, the bonding method and the dimensions of the product. It is possible to design packaging machines with higher capacities according to our production volume. It is possible to develop automatic product feeding systems in packaging processes by synchronizing our production line with the packaging machine. Apart from these ranges, a packaging machine can be designed according to the customer's demand. It is possible to use blade selection according to the customer's request. The machine is stainless.

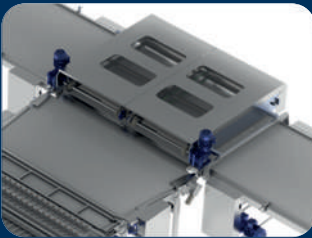


TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KTHF-2022	600 dev/dk	110-175 dev/dk	300 mm	500 mm	
Package Width	Package Size	Machine Width	Machine Size	Machine Height	
min 45 mm max 300 mm	min 10 mm max 80 mm	1920 mm	8600 mm	2150 mm	



On Edge Feeding System

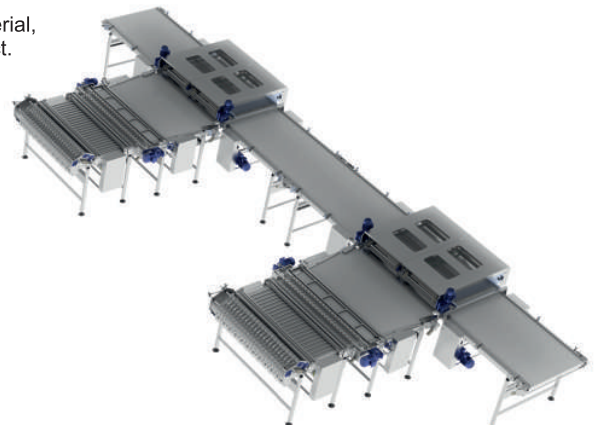


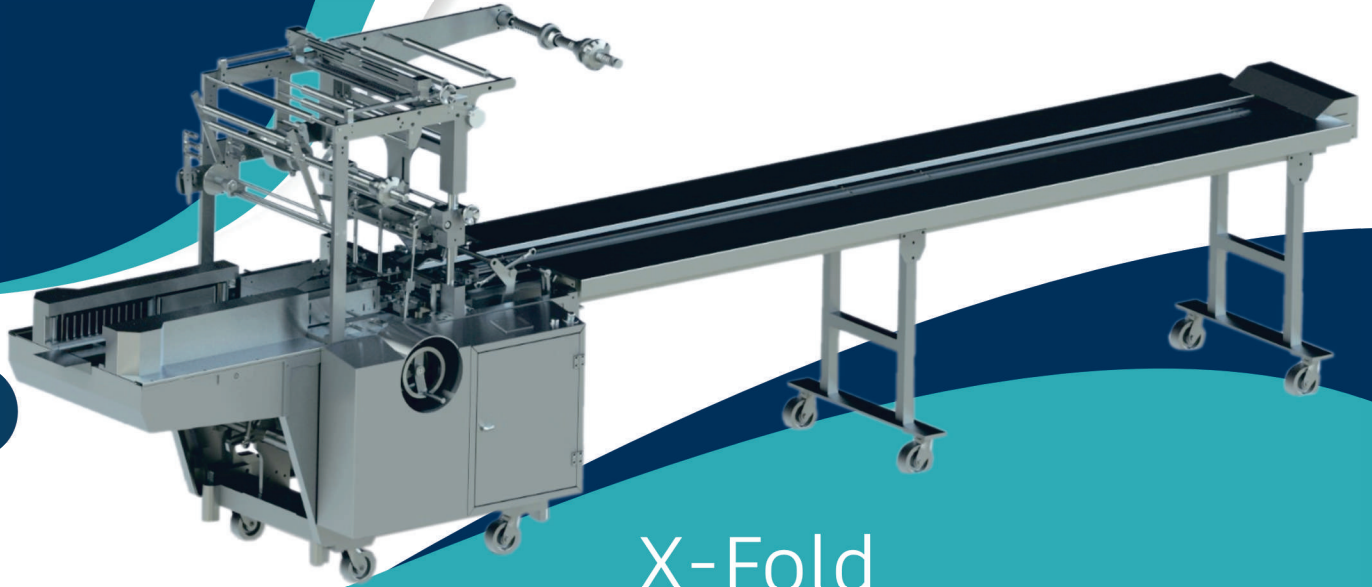
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MODEL

KTOF-2022





X-Fold Type Packaging Machine

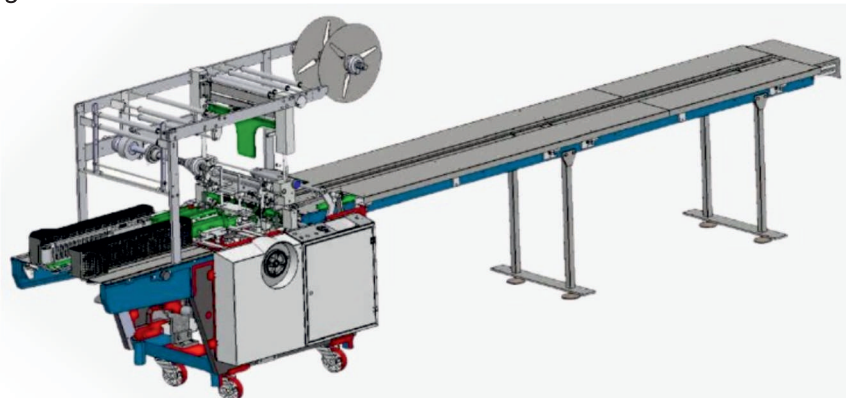


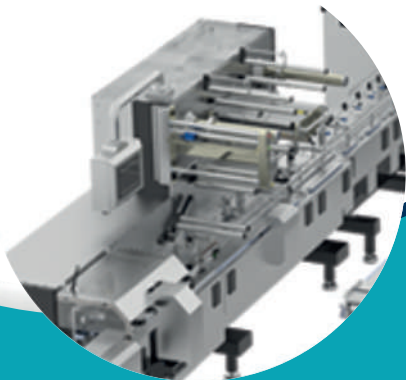
X-Fold Type Packaging

It enables prismatic or cylindrical shaped products to be wrapped and packaged with heat-adhering laminated cellophane.

MODEL

KTXF-2022





Bar Feeding Unit

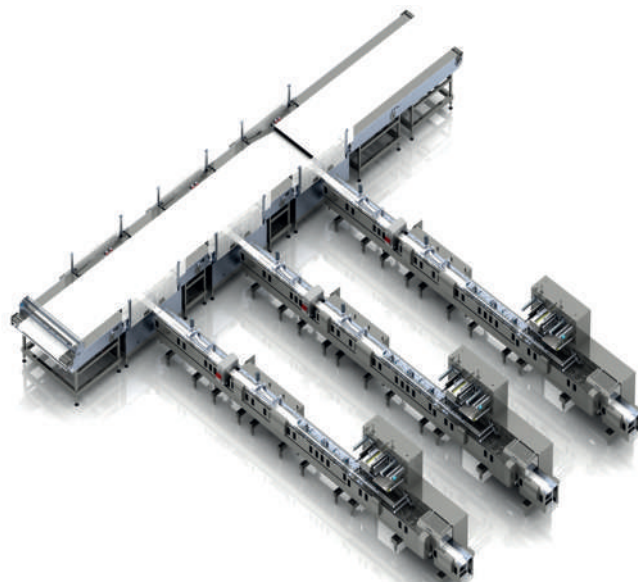


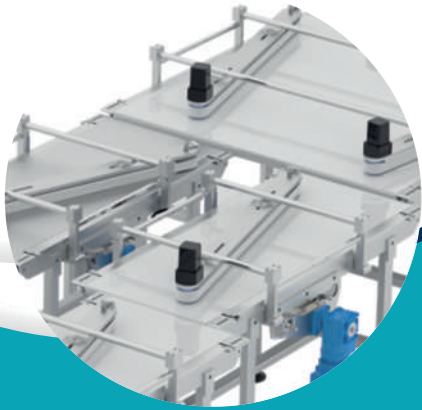
Bar Feeding Unit

It is a modular structure designed for the automatic distribution of chocolate tablets, cakes, wafers, biscuits and similar products coming in groups from the production line.

MODEL

KTBF-2022



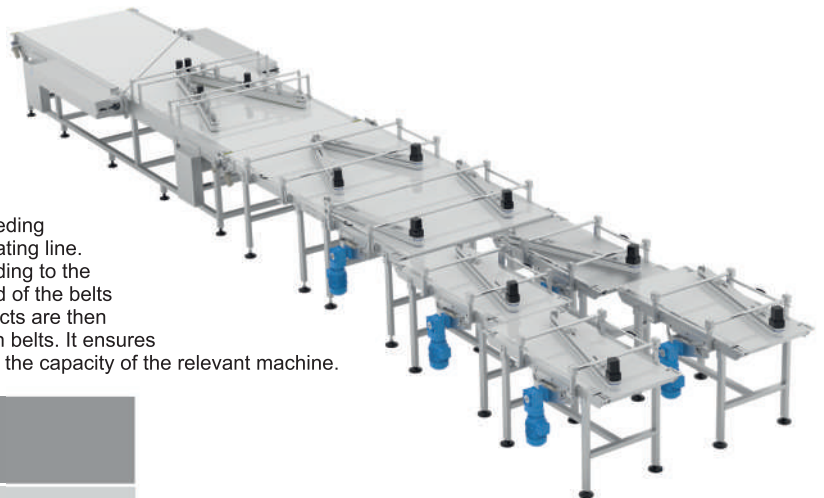


Continus Flow Distribution Unit



Continus Flow Distribution Unit

The products that come in order or scattered on a conveyor are divided into many equal channels by the guides placed on them at an angle. The products are then aligned under the guidance of one or two driven belts positioned at an angle. The channeled product lines pass to the main belt with many routing sections, which carries products to packaging machines. The distribution-feeding system is generally used for products coming from the filling or coating line. This system primarily divides the product flow into channels according to the supplied machine loading. This is achieved by increasing the speed of the belts equipped with plates on which fixed dividers are placed. The products are then transported onto the fast track with vertically mounted motor driven belts. It ensures that the products that come in this row are distributed according to the capacity of the relevant machine.



MODEL

KTCF-2022





Wafer Block Feeding System

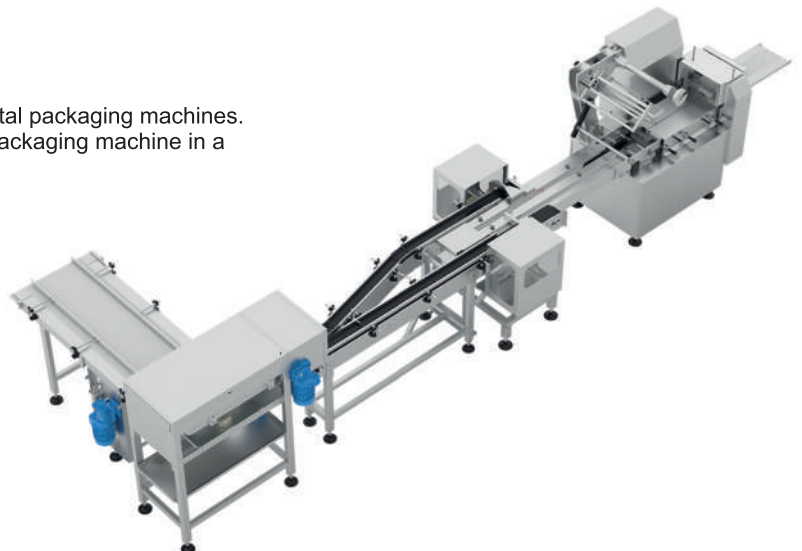


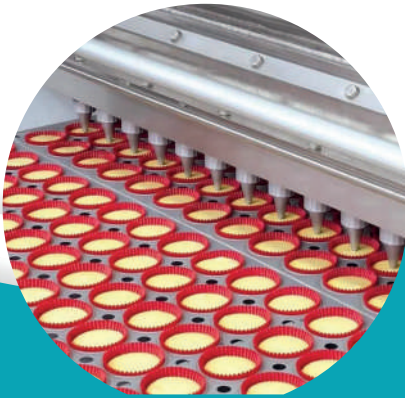
Wafer Block Feeding System

It is the machine that feeds the wafer blocks used in horizontal packaging machines. The products on the system are fed to the conveyor of the packaging machine in a controlled manner with the help of equipment.

MODEL

KTWF-2022





Diagonal Conveyor

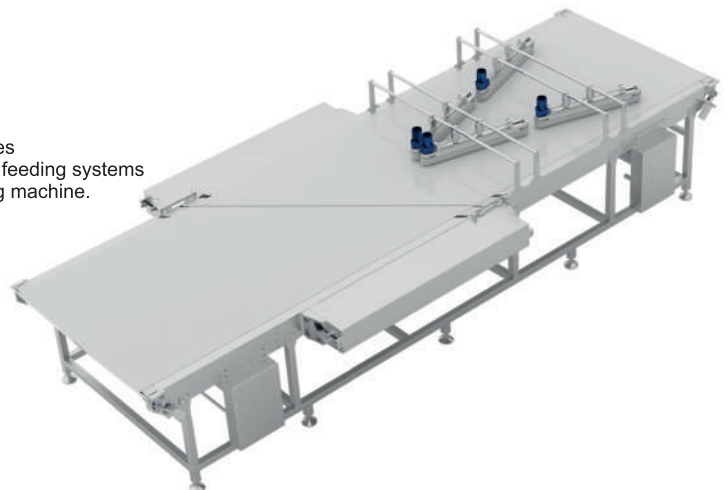


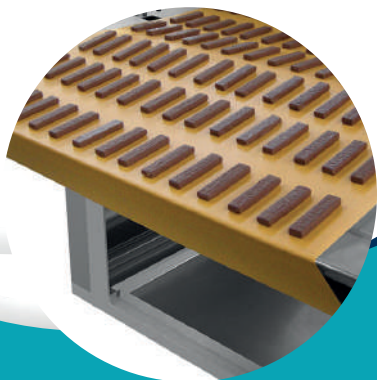
Diagonal Conveyor

The horizontal packaging machine provides a fast and serial, function by controlling the packaging process of all kinds of single and block type products with the PLC electronic control system via the touch panel. It provides reliable, durable, tight, attractive, perfect packaging. High performance level, less noise, adjustable speed control makes cleaning activities comfortable and easy. The capacity may vary depending on the type of packaging material, whether it is hot or cold bonding, the bonding method and the dimensions of the product. It is possible to design packaging machines with higher capacities according to our production volume. It is possible to develop automatic product feeding systems in packaging processes by synchronizing our production line with the packaging machine.

MODEL

KTWF-2022





Cooling Tunnel



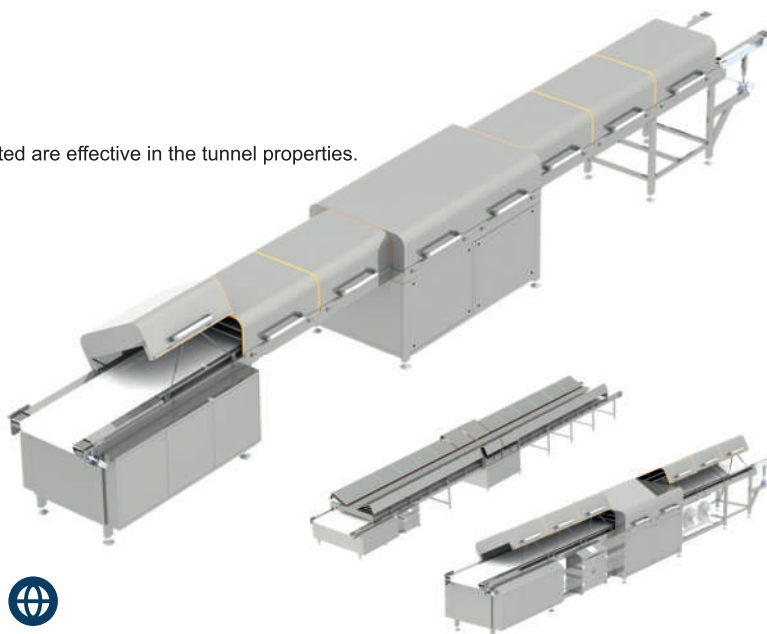
Cooling Tunnel

It is used for freezing coated or creamed products.

The cooling principle can differ as water-cooled evaporator, gas-cooled evaporator and air condenser. In coated products, the product flow rate, the characteristics of the product to be coated, the working ambient temperature and the cooling principle to be selected are effective in the tunnel properties.

MODEL

KCCT-2022





Cooling Conveyor



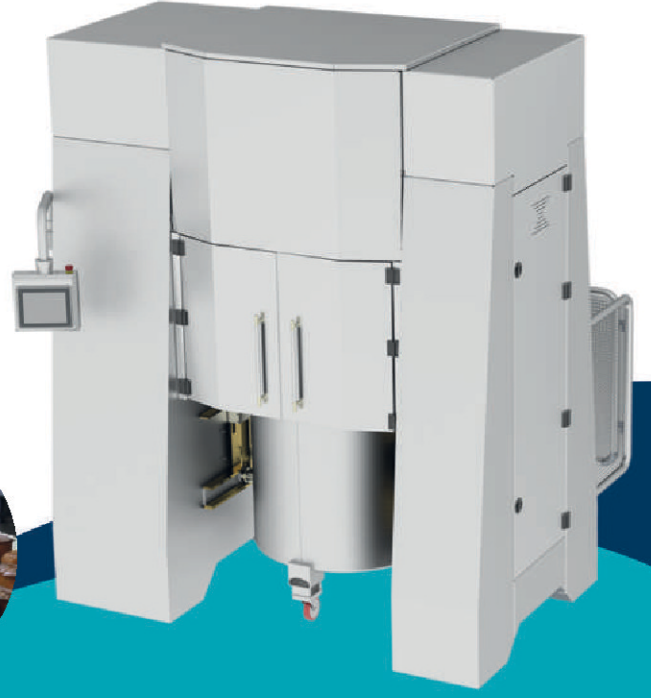
Cooling Conveyor

They are conveyors where the cakes coming out of the oven are cooled. It may contain some 90 degree and 180 degree turn band elements. It can be moved from the ceiling level when necessary. Some factors such as the product flow rate, the temperature at which it will enter the packaging or the coating, and the production ambient temperature are effective in its length. Depending on the product coming out of the oven, the cake should be left to cool for about 30 minutes.

MODEL

KCCC-2022





Planetary Type Mixer



Planetary Type Mixer

It is used for mixing the dough used in cake production quickly and homogeneously.

MODEL

KTPM-2022



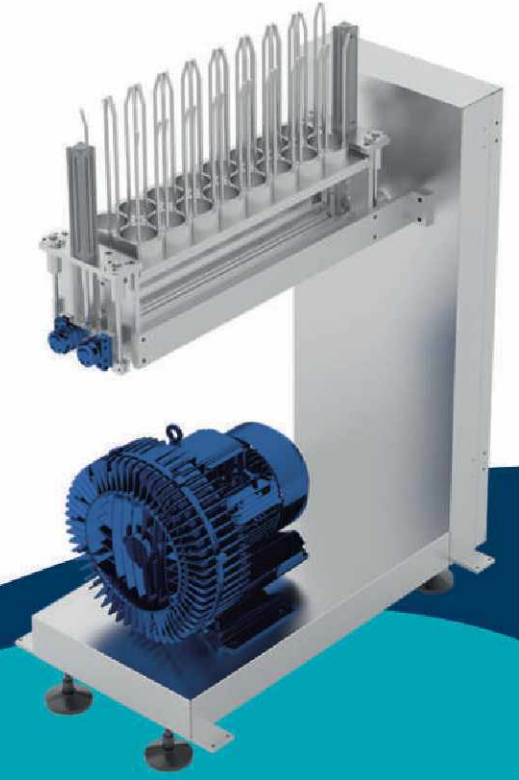
+90 338 224 16 33



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Paper Denester

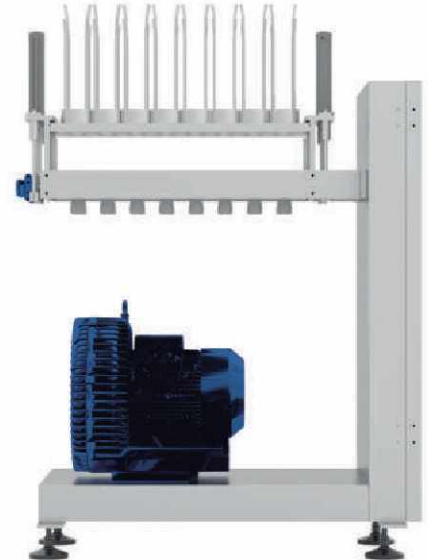


Paper Denester

It is the unit that automatically feeds paper to the pans in the production of paper cake. The high numbers in the pan compartments make it difficult to put a complete sheet of paper with manpower. Trays are fed automatically with the paper loading unit.

MODEL

KTPD-2022





Cake Dough Depositor



Cake Dough Depositor

It is the unit that allows the cake pans to be filled with dough in the selected weight. Weight precision is controlled by servo axis. Mosaic patterned cake batter can be filled by making dough chamber sections.

MODEL

KTDD-2022



+90 338 224 16 33



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Cake Baking Oven



Cake Baking Oven

Furnace length can be designed according to demand.

There are 3 steam outlets and 3 adjustment flaps.

There are 3 main valves and 24 in-cell control heat valves.

Special insulation for 600 oC

It varies between 200kg/hour and 1200kg/hour according to the preferred capacity.

It has 3 combustion chambers and can be increased upon request.

Inlet drum tensioning system is pneumatic air piston.

It is indirect heating, proportional control Lpg, natural gas compatible burner is used.

Oven insulation rock wool is used.



MODEL

KTCO-2022

This is where the cake pans filled in the depositor are arranged and fed to the oven belt automatically.

The pans, which are ready for the oven days before, are transferred to the oven entrance band in a regular way.





Oven Entrance Unit



Oven Entrance Unit

It is here that the cake pans filled in the depositor are arranged and fed to the oven band automatically. The pans that are made ready before transferring to the oven are transferred to the oven inlet belt regularly at once.

MODEL

KTEX-2022





Cake Vacuum Machine



Cake Vacuum Machine

It is the system that discharges the baked cakes from the oven from the pan. The cakes separated from the pan are transferred to the cooling conveyor. Depending on the capacity, it is possible to empty more than one pan side by side or consecutively at once. Needle or vacuum type can be made according to cake types.

MODEL

KTVM-2022

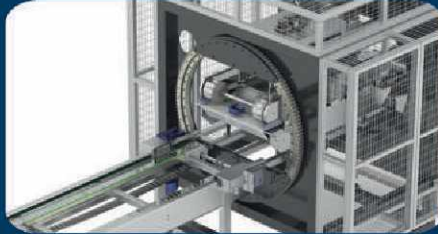


It is the system that empties the baked cakes out of the oven from the pan. Cakes separated from the pan are transferred to the cooling conveyor. Depending on the capacity, it is possible to empty more than one pan at a time, side by side or back to back. It can be made with needle or vacuum type depending on the cake types.





Axial Depanner



Axial Depanner

It is the system that discharges the baked cakes from the oven from the pan. The cakes separated from the pan are transferred to the cooling conveyor. Depending on the capacity, it is possible to empty more than one pan side by side or one after the other. The pan is emptied by turning it upside down.

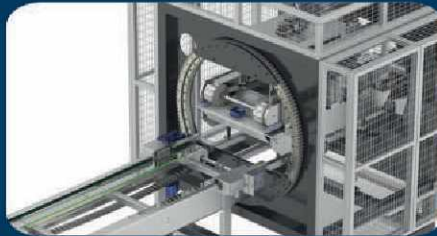
TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KTAD-2022	8-10 cevim/dk	2200 mm	1700 mm	2300 mm	6Kw





Tray Washing Drying Unit



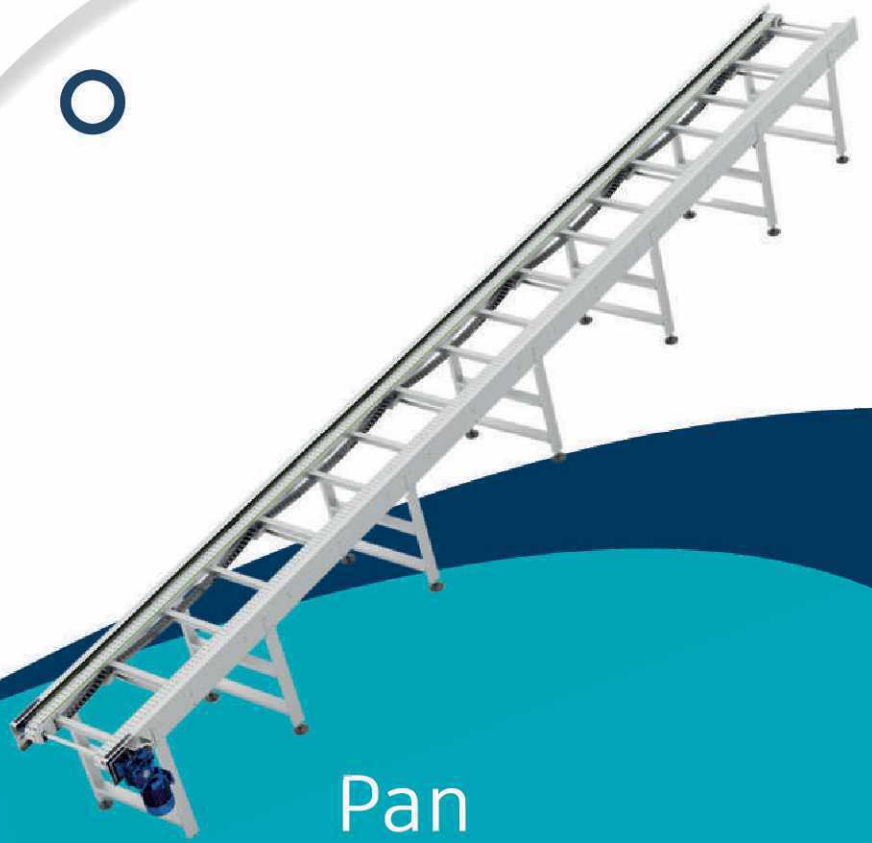
Tray Washing & Drying Unit

It provides washing and drying of the pan after the baked cakes are emptied from the pan.
The washing system performs homogeneous and stable washing regardless of the changes in pan form.
In the Drying Section, it is dried on the pans from the top and bottom with a high volume blower.
It is important for the health of the cake production process that the pan is completely dried and no droplets remain in the pan.
It is the unit that provides washing and drying of the pan after the cooked cakes are discharged from the pan.
The washing system performs homogeneous and stable washing regardless of the changes in the pan form.
In the Drying Section, the pans are dried from the bottom and the top with a high volume blower. It is important for the health of the cake production process that the pan is completely dried and there are no droplets in the pan.
The pan washing and drying machine is different from the classical facility logic and there is no need for pan turning units before washing and after drying. In this working logic, the deformation of the pan coatings is eliminated..

TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KTWD-2022		2100 mm	13000 mm	2300 mm	40 Kw





Pan Conveyor



Tray Washing & Drying Unit

Conveyor systems that transfer cake pans between different units.
Corner turns are also included in the system and are controlled by magnetic sensors.



MODEL

KTPC-2022









Chocolate Ball Mill



Chocolate Ball Mill

- It is used to thin the chocolate and is used continuously during the process of the product. As a result of the circulation, it ensures that the product is grinded homogeneously.
- The chocolate paste is contained in the shaft equipped with spindles and in the grinding tank. It is refined by combining metal balls.
- A homogeneous thinning with internal circulation thanks to the 3-way valve is provided and automatically transferred to the chocolate settling tank,
- Up and down movement of grain balls is provided with special angled anchors and this In this way, the thinning of the chocolate mixture is carried out.

TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KCBM-2022	500 kg	1500-3000 mm	2000 mm	2680 mm	33 kw

- The design of this machine forces the mass to stay in the mill tank as long as necessary, thus ensuring its homogeneous distribution.
- while allowing the required reduction in fine particle size (20-25µm).
- The machines we produce have precision and good stability. This ball mill cream and It works by finely refining other low-fat masses.
- Circulating the mass and discharging into a storage tank with the integrated chocolate pump and three-way valve has the opportunity





Chocolate Resting Stock Tank

Chocolate Resting Stock Tank

- It is the equipment that allows the chocolate to rest, stock and transfer the product to the desired place.
- Made of stainless steel.
- The machine has a water and insulation wall.
- The mixer motor of the machine runs-stops at set times, thus saving electricity.
- Mixer control and heat control settings are available in the panel.
- There are twin covers fixed with hinges and shock absorbers on both sides of the machine.
- Grinding powdered sugar is conveyed by a spiral system.

TECHNICAL INFORMATION

MODEL	CAPACITY	WIDTH	SIZE	HEIGHT	TOTAL POWER
KCST-2022	10-10000 kg	5-50 kw	1200-2500 mm	1200-2500 mm	1000-2400 mm

