

ABOUT EKMAK

Ekmak as an international manufacturer and provider for commercial Bakery machines is one of the leading companies in Turkey thanks to its expertise in manufacturing systems and technology combined with industry experience. Ekmak started its activities in 1985 by providing services to Turkish bread manufacturers by manufacturing a reliable dough dividing machine and therefore bring technological use and modern equipment into local Turkish Bakeries. Today Ekmak offers equipment and machines solutions starting from small Bakeries to high capacity production facilities, offering ideal machine solutions for wide range of needs and requirements. By adopting innovative thinking and customer centric approach, Ekmak can satisfy all customer needs while fulfilling industry requirements.

Experience in the bread making industry and technical know-how in machinery solutions enables Ekmak to offer reliable and professional business solutions while satisfying various customer needs and industry standards. By positioning the company with customer keeping creating value as primary objective, Ekmak bring value to their users by improving production process and product quality while lowering costs and increasing profitability. Ekmak strives to create value by making production of baked goods easier and better. Ekmak machines offer durability and reliability while bringing simplicity and utilization advantages to production thus creating incomparable competitive advantage over its competitors in quality, price and benefit areas.



Our Vision:

To become the leading company in bread and pastry making Machines in Turkey and in all potential markets.

Our Mission:

Manufacturing effective, reliable and durable machines, embracing righteous and just business culture, providing competitive solutions that creates value while serving nature, economy and society in positive ways.

Rotary Rack Oven

Being highly efficient, flexible, and enduring, EKMAK's rotary rack oven model provides a convenience and simplicity of using and maintenance. Due to its specialization and expertise in the machine and baking industry, Ekmak is able to provide a wide range baking solutions for all types of Bakery businesses. EKMAK ovens provide exquisite and perfectly baked flour products of all kinds, with the convenience of its rotary rack system and flexible production facility. Rotary rack ovens deliver high quality production with efficiency and low production costs. Known for their durable quality and sturdiness, EKMAK's rotary rack ovens will never fall short of high quality production and they are suitable for large scale *production* for patisseries, cafe shops, central production units, catering firms, and bakery sections of grocery stores. Rotary ovens are designed to produce a wide range of flour goods from heavy bread which requires strong steam to different types of flour products such as simit, pastry, bun, cookies, cakes, hamburger bun, sandwich, and roll bread of different shapes and sizes.



Rotary Rack Oven(Electrical)				
	Unit	E-DFE 100	E-DFE 200	E-DFE 150
Baking Capacity	kg/hr	100	200	150
	Pcs(Bread)	360	700	450
Trolley Capacity	Pieces	1	1	1
Trolley Dimensions	cm	64x80x158	80x95x183	64x80x183
Tray Dimensions	cm	59x80	75x104	59x80
		2*40x60	74x98	2*40x60
Tray Capacity	Pieces	12-15	15-18	15-18
Distance Btw Trays	cm	8-12	8-12	8-12
Baking Area	m ²	7,00	14,00	8,50
Weight	Kg	1750	2085	1900
Dimensions(Width)	cm	160	180	160
Machine Depth	cm	230	265	230
Machine Height	cm	238	258	260
Energy Type		Electrical	Electrical	Electrical
Electrical Connection		380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N
Power	kw	45	85	50
Consumption	kw/hr	30	45	35
Baking Time	min	15-20	15-20	15-20
Max Working Temperature	°C	320	320	320
Heating System	Convectional	Air Circulation	Air Circulation	Air Circulation
Heating Capacity	Kcal/hr	70.000	100.000	80.000
Control System	Analog Type	Digital	Digital	Digital
Insulation		Rock Wool	Rock Wool	Rock Wool
Door Opening	From Front	Left	Left	Left
Door Opening Width	cm	82	99	82
Rotation System	Type	Rotating Platform	Rotating Platform	Rotating Platform
Exhaust Pipe Conneciton	cm	Ø125	Ø125	Ø125
Steam Pipe Connection	Internal	Castte type	Castte type	Castte type
Aspiration System		Internal	Internal	Internal
Water Pressure	bar	3.4	3.4	3.4
Water Inlet	inch	½"	½"	½"
Water Outlet	Collector	¾"	¾"	¾"
Min Ceiling Height	m	2.7	3.0	3
Ideal Area Requirement	m ²	14 (3.1 x 4.5mt)	16.5 (3.3 x 5mt)	14 (3.1 x 4.5mt)
Distance when door open	m	3	3.5	3

Rotary Rack Oven(Diesel-Gas)					
	Unit	E-DFM 100	E-DFG 200	E-DFG 300	E-DFG 150
Baking Capacity	kg/hr	100	200	300	150
	Pcs(bread)	360	700	1000	450
Trolley Capacity	Pieces	1	1	2	1
Trolley Dimensions	cm	64x80x158	80x95x183	64x95x183	64x80x183
Tray Dimensions	cm	59x80	75x104	2* 60x100	59x80
		2*40x60	74x98	120x100	2*40x60
Tray Capacity	Pieces	12-15	15-18	15-18	15-18
Distance Btw Trays	cm	8-12	8-12	8-12	8-12
Baking Area	m ²	7,00	14,00	21,00	8,50
Weight	Kg	1800	2150	2500	1900
Dimensions(Width)	cm	160	180	210	160
Machine Depth	cm	230	265	275	230
Machine Height	cm	238	258	260	260
Energy Type		Gas,Lpg,Lng,Diesel	Gas,Lpg,Lng,Diesel	Gas,Lpg,Lng,Diesel	Gas,Lpg,Lng,Diesel
Electrical Connection		380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N
Power	kw	2.6	3.5	4.5	3
Consumption	lt/hr	6	10	10	7
Baking Time	min	15-20	15-20	15-20	15-20
Max Working Temperature	°C	320	320	320	320
Heating System	Convectional	Air Circulation	Air Circulation	Air Circulation	Air Circulation
Heating Capacity	Kcal/hr	70.000	100.000	120.000	80.000
Control System	Analog Type	Digital	Digital	Digital	Digital
Insulation		Rock Wool	Rock Wool	Rock Wool	Rock Wool
Door Opening	From Front	Left	Left	Left	Left
Door Opening Width	cm	82	99	99	82
Rotation System	Type	Rotating Platform	Rotating Platform	Rotating Platform	Rotating Platform
Exhaust Pipe Conneciton	cm	Ø125	Ø125	Ø125	Ø125
Steam Pipe Connection	cm	Ø180	Ø180	Ø180	Ø180
Steam Support	Internal	Casette Type	Casette Type	Casette Type	Casette Type
Aspiration System		Internal	Internal	Internal	Internal
Water Pressure	bar	3.4	3.4	3.4	3.4
Water Inlet	inch	½"	½"	½"	½"
Water Outlet	Collector	¾"	¾"	¾"	¾"
Gas Pressure	mbar	21	21	21	21
Min Ceiling Height	m	2.7	3.0	3.0	3
Ideal Area Requirement	m ²	14 (3.1 x 4.5mt)	16.5 (3.3 x 5mt)	18 (3.6 x 5mt)	14 (3.1 x 4.5mt)
Distance when door open	m	3	3.5	4	3

Mini Rotary Rack Ovens

EKMAK's mini rotary rack oven is ideal for high capacity bakeries that need to operate in little spaces that are also aiming for a wide variety of pastry products which they want to serve warm. Mini rotary rack ovens are able to bake a wide variety of flour goods such as bread, simit, cake, muffin, cookies, and baklava in a fast and cost efficient way while bringing together large scale production and low costs. In addition, these ovens enable artisanal production of flour goods even with a wide variety. If you wish to serve a wide variety of products, have limited space, and need a practical oven, our mini rotary rack oven will serve all your needs in the best possible way. Its compact structure, simplicity, and convenience allows for baking a wide range of flour products baking after baking. It stands out from its equivalents with its low energy consumption, durable quality, and practical design which make it possible to function for long hours without a problem. The oven's key components are made of 304 quality stainless steel. It is equipped with a powerful steam system and a balanced heating distribution system which altogether delivers perfect results in flour goods whether they are matte, soft, hard, or crispy.



Mini Rotary Rack Oven(Electrical)			
	Birim	E-DFE 75	E-DFE 50
Baking Capacity	kg/hr	75	100
	Pcs(Bread)	300	200
Trolley Capacity	Pieces	1	1
Trolley Dimensions	cm	58x65x135	58x65x135
Tray Dimensions	cm	53x65	53x65
		40x60	40x60
Tray Capacity	Pieces	10-12	8-10
Distance Btw Trays	cm	8-12	8-12
Baking Area	m ²	4,00	3,50
Weight	Kg	1050	950
Dimensions(Width)	cm	120	120
Machine Depth	cm	165	165
Machine Height	cm	235	215
Energy Type		Electrical	Electrical
Electrical Connection		380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N
Power	kw	30	25
Consumption	kw/hr	18	15
Baking Time	min	15-20	15-20
Max Working Temperature	°C	320	320
Heating System	Convectional	Air Circulation	Air Circulation
Heating Capacity	Kcal/hr	45.000	35.000
Control System	Analog Type	Digital	Digital
Insulation		Rock Wool	Rock Wool
Door Opening	From Front	Left	Left
Door Opening Width	cm	70	70
Rotation System	Type	Rotating Platform	Rotating Platform
Exhaust Pipe Conneciton	cm	Ø125	Ø125
Steam Pipe Connection	Internal	Castte type	Castte type
Aspiration System		Internal	Internal
Water Pressure	bar	3.4	3.4
Water Inlet	inch	½"	½"
Water Outlet	Collector	¾"	¾"
Min Ceiling Height	m	2.7	2.5
Ideal Area Requirement	m ²	5 (2.5x2.0mt)	5 (2.5x2.0mt)
Distance when door open	m	2	2

Convection Ovens

Warm air circulating Ekmak convection ovens provide good quality products with perfect end results using consistent technology while displaying the products right by the customers. With their heat distribution system, they are able to produce evenly and perfectly baked products. Not only they produce excellent quality products, they also exhibit an image of modern production to the selling point. These ovens are used with a proofing cabinet and they ensure safe storage, fermentation, and safe transportation of the products to the customers. They stand out with quality stainless steel material which gives them an enduring quality and makes it possible to work for long hours. These ovens are also environment friendly as they consume less electricity, protecting both the environment and the business. They are suitable for baking all kinds of pastry products and bread for different businesses such as bakeries, boulangeries, cafe shops, restaurants and hotels. What sets them apart from their equivalents is that, these ovens can also bake heavy massive bread with its powerful steam support. Ekmak convection ovens are ideal for baking at the selling points as they combine great design, quality material, efficiency, and professional after-sales support. Products that are baked at the selling point, right before the customer's eyes will be appetizing and make money generating selling points.



Convection Ovens				
	Unit	E-PFD 300	E-PF 200	E-PF 100
Production Capacity	kg/hr	40	35	25
	Pcs(Bread)	400	350	250
Tray Dimensions	cm	40x60	40x60	40x60
Tray Capacity	Pieces	10	9	5
Weight	Kg	380	320	250
Machine Dimensions	cm	100	85	85
Machine Depth	cm	120	120	120
Machine Height	cm	215	200	180
Energy Type		Electrical	Electrical	Electrical
Electrical Connection		380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N
Power	kw	18	15	9
Consumption	kw/hr	10	8	5
Distance btw Trays	cm			
Baking Area	m ²	2.40	2.15	1.20
Baking Time	min	15-20	15-20	15-20
Max Working Temperature	°C	300	300	300
Heating System	Convectional	Air Circulation	Air Circulation	Air Circulation
Heating Capacity	Kcal/hr	40.000	30.000	20.000
Control System	Analog Type	Digital	Digital	Digital
Insulation		Rock Wool	Rock Wool	Rock Wool
Door Opening	From front	Left	Left	Left
Door Opening Width	cm			
Steam pipe Connection	cm			
Steam Support	Internal	Casette Type	Water Spraying	Water Spraying
Aspiration System		External	External	External
Water Pressure	bar	3.4	3.4	3.4
Water Inlet	inch	½"	½"	½"
Water Outlet	Collector	¾"	¾"	¾"
Min Ceiling Height	m	2.4	2.2	2.0
Rotation System	Type	Rack Hanger		

Stone Based Deck Ovens

Ekmak's Stone based deck ovens are suitable for those looking for convention and high scale production. They stand out with their minimalist design, durable quality, and ability to bake maximum surface. Added to that, stone based deck ovens are favored for their low fuel cost and high scale production ability. They are especially ideal for baking traditional bread and a variety of other flour products. They guarantee low energy consumption and heat loss prevention thanks to their isolation system, efficient heating unit, and heat circulation system. They are also capable of maintaining the acquired level of heat for a long time, thus lowering fuel costs. While offering a cost efficient solution for baking, these ovens also provide a facility to load and unload products. Ekmak's stone based deck ovens are widely used by many baking businesses with different needs such as bakeries and patisserie shops, as they combine conventional design and high technology.



Multi Deck Oven(Gas)				
	Unit	E-KFG 10	E-KFG 15	E-KFG 18
Baking Capacity	kg/hr	125	180	200
	Pcs(Bread)	400	600	720
Trolley Capacity	Pieces	2	3	3
Trolley Dimensions	cm	58x240	58x240	58x280
Tray Dimensions	cm	8*60x90	8*60x90	8*60x90
		16*40x60	16*40x60	16*40x60
Tray Capacity	Pcs	16-32	24-48	32-64
Baking Area	m ²	10,00	15,00	18,00
Baking Surface Width	cm	120	183	183
Baking Surface Depth	cm	200	200	240
In Deck Height	cm	185-210mm	185-210mm	185-210mm
Weight	Kg	3650	4300	5300
Dimension Width	cm	190	250	250
Machine Depth	cm	320	320	360
Machine Height	cm	250	250	250
Power		Gas,Lpg,Lng,Diesel	Gas,Lpg,Lng,Diesel	Gas,Lpg,Lng,Diesel
Electrical Connection		380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N
Power	kw	5.5	5.5	5.5
Consumption	m3/hr	8	10	12
Baking Time	min	15-20	15-20	15-20
Max Working Temperature	°C	350	350	350
Heating System	Indirect	Cyclothermic	Cyclothermic	Cyclothermic
Heating Capacity	Kcal/hr	90.000	110.000	120.000
Control System	Analog Type	Digital	Digital	Digital
Insulation		Rock Wool	Rock Wool	Rock Wool
Exhaust Pipe Connection	cm			
Steam Pipe Connection	cm	Ø180	Ø180	Ø180
Steam Support	Internal	Steam Generator	Steam Generator	Steam Generator
Aspiration System		Internal	Internal	Internal
Water Pressure	bar	3.4	3.4	3.4
Water Inlet	inch	½"	½"	½"
Water Outlet	Collector	¾"	¾"	¾"
Gas Pressure	mbar	21	21	21
Min Ceiling Height	m	2.7	2.7	2.7

Modular Deck Ovens

Modular deck ovens are capable of baking different kinds of flour products at the same time, though each product type requires different temperature and baking time. These ovens can be easily used at small and medium sized production units, patisseries, hotel kitchens, and traditional bakeries. Thanks to their separate decks which work independently of each other, it is possible to control each deck independently and bake different kinds of products regardless of temperature, baking time and steam level that each product type requires. This way, modular deck ovens can assure the quality of each baked product whether baked in a pan or baked directly. These ovens vary according to baking capacity, deck numbers, and sizes and they could be used with fermentation cabins if needed.



Modular Deck Ovens (Electrical)				
	Unit	E-MKF 1	E-MKF 2	E-MKF 3
Baking Capacity	kg/hr	12	25	40
	Pcs(Bread)	40	80	120
Tray Dimensions	cm	4*40x60	8*40x60	12*40x60
Baking Area	m ²	1,00	2,00	3,00
Baking Surface Width	cm	120	120	120
Baking Surface Depth	cm	85	85	85
In Deck Height	cm	185-210mm	185-210mm	185-210mm
Weight	Kg	500	700	900
Dimension Width	cm	150	190	190
Machine Depth	cm	130	240	240
Machine Height	cm	130	160	190
Energy Source		Electrical	Electrical	Electrical
Electrical Connection		380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N
Power	kw	13	23	33
Consumption	kw/hr	8	15	25
Baking Time	min	15-20	15-20	15-20
Max Working Temperature	°C	350	350	350
Heating System	Indirect	Ceramic Resistance with stone base	Ceramic Resistance with stone base	Ceramic Resistance with stone base
Heating Capacity	Kcal/hr	20.000	35.000	50.000
Control System	Analog Type	Digital	Digital	Digital
Insulation		Rock Wool	Rock Wool	Rock Wool
Steam Pipe Connection	cm			
Steam Support	Internal	Steam Generator	Steam Generator	Steam Generator
Aspiration System		Internal	Internal	Internal
Water Pressure	bar	3.4	3.4	3.4
Water Inlet	inch	½"	½"	½"
Water Outlet	Collector	¾"	¾"	¾"
Min Ceiling Height	m	2.7	2.7	2.7

Dough Divider Machines

Dough divider machines have become essential equipments for profit making businesses. They are ideal for cutting different types of dough in the precise amount and weight while demonstrating this function with their special dividing method. While cutting the dough gently without harming its texture, these machines also make high scale production possible under busy working conditions. With their automatic system, they facilitate cutting the right amount of dough in an easy and sanitary way, which is the most critical stage of dough processing. They can work succesfully with a wide variety of flour products, such as different sizes of bread, and also local products such as bun, simit, puff pastry, flat bread, etc. These features make them very convenient for patisseries, bakeries, and production units. Depending on the needs of your business, these machine can be manufactured in different weights and production capacity.



Dough Dividing Machine						
	Unit	E-TK 110	E-TK 60	E-TK 80	E-TK 130	E-TKÇ
Cutting Capacity	Pcs/hr	1000-2000	1000-2000	1000-2000	1000-2000	2000-4000
Grammage Interval	gr	100-600	50-250	70-300	300-1000	50-250
Electrical Connection		380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N
Power	kw	1,5	1,5	1,5	1,5	1,5
Dough exit height	cm	85-100	85-100	85-100	85-100	85-100
Dough Bunker Capacity	kg	50-100	50-100	50-100	50-100	50-100
Dough Dividing System	Volumetric	Vacuum Cutting	Vacuum Cutting	Vacuum Cutting	Vacuum Cutting	Vacuum Cutting
Grammage Adjustment		Manuel	Manuel	Manuel	Manuel	Manuel
Grammage Sensitivity	+/-	3%	3%	3%	3%	3%
Flour Dusting	capacity2kg	Included	Included	Included	Included	Included
Oiling System	Pump	Closed circuit	Closed circuit	Closed circuit	Closed circuit	Closed circuit
Oil Filtration	2stage	Filter	Filter	Filter	Filter	Filter
Speed Control		Bel-pulley	Bel-pulley	Bel-pulley	Bel-pulley	Bel-pulley
Weight	Kg	500	500	500	500	500
Dimensions(Width)	cm	70	70	70	70	70
Machine Depth	cm	140	140	140	140	140
Machine Height	cm	150	150	150	150	150



Ekmak Makine Sanayi ve Tic.Ltd.Şti - İmes Sanayi Sitesi C Blok 308 Sokak No:30 Y.Dudullu İstanbul Turkey

tel: +90 (216) 364 84 84 +90 (216) 314 09 42 +90 (216) 314 22 77 fax:+90 (216) 314 09 42

www.ekmak.com.tr ekmak@ekmak.com.tr

Dough Rounder Machines

Before shaping and proofing, dough that comes in different texture and formation needs to be rounded and turned into little balls of dough, so they get to the right shape as final products. Dough rounding machines perform this job by running the dough on the conic surface through concave tubes, thus producing balls of dough with a smooth texture. To prevent sticking of the dough on the surface of the machine, the contact surfaces and the tubes can be covered with teflon coating upon request. Maintenance is easy and malfunction is minimal since they are easy to clean, practical, and durable. Conic rounder machines are essential helpers, made of stainless steel and designed to give you perfectly rounded balls regardless of the type and formation of the dough.



Dough Rounding Machine				
	Unit	E-YM	E-YMK	E-YMB
Rounding Capacity	Adet/Saat	1000-4000	1000-4000	1000-4000
Grammage Interval	gr	100-600	50-250	300-1000
Electrical Connection		380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N
Power	kw	1,5	1,5	1,5
Dough Entry Height	cm	90	90	90
Dough Exit Height	cm	100	100	100
Surface	Konik ve Kanal	Aluminium	Aluminium	Alüminyum
Flour Dusting	Kapasite 2kg	Included	Included	Included
Weight	Kg	200	200	200
Dimensions(Width)	cm	100	100	100
Machine Depth	cm	100	100	100
Machine Height	cm	160	160	160



Dough Proofer Machines

Dough proofer machines allow for proper resting and working of the pre- divided and rounded dough for the required time, before processing the dough. They come with different models for different amounts, texture and capacity of dough. They are modular machines since input and output sides can be changed depending on the working space conditions. The Stones upon which dough is rested, are made of a special kind of plastic that does not include harmful substances for humans. These machines are designed for easy use with all parts made of stainless steel. Even cleaning is easy with removable plastic stones which also enables production under hygienic conditions. Integrated with both the rounder machine and the shaping machine, dough proofer machines are crucial equipments for the quality of the dough at the final stage and for processing the dough easily.



Intermediate Proofer Machine			
	Unit	E-DM 154	E-DM 280
Capacity	Pcs/hr	1500	1500
Number of Pockets	Pcs	154	280
Proofing time	min	3-5	5-7
Number of Laps		7	7
Grammage Interval	gr	50-600	100-1000
Electrical Connection		380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N
Power	kw	0,55	0,55
Dough Entry Height	cm	100	100
Dough Exit Height	cm	100	100
Pocket Diameter	cm	16	16
Flour Dusting		Included	Included
Weight	Kg	550	800
Dimensions(Width)	cm	160	160
Machine Depth	cm	90	170
Machine Height	cm	220	220



Dough Moulder Machine

Dough moulder machines can give the desired form and length with a smooth finish to the pre-cut and rounded bread dough and they come with different models according to the type of dough. Moulding stage of dough processing is tricky and requires craftsmanship. Dough moulder machines perform this job in a practical and effortless way. They are suitable for different types of bread dough in all sizes and length such as loaf, sandwich, baguette or toast. They can shape the dough into a French roll thanks to the adjustable rollers and cushions in the machines. The automatic flour sprinkle system prevents the dough from sticking to components and the wheels make it easy to move the machines. They are made of stainless steel with easy adjusting mechanism. They are also easy to clean and they make shaping possible in every form and length.



Dough Moulding Machine				
	Unit	E-ŞM	E-SŞM	E-BGT
Capacity	Pcs/hr	1000-2000	1000-2000	500-1500
Grammage Interval	gr	100-600	50-500	50-500
Electrical Connection		380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N
Power	kw	0,55	0,55	0,75
Number of Rollers	Pcs	2	4	2
Number of Pillows	Pcs	2	1	3
Dough Entry Height	cm	105	115	140
Dough Exit Height	cm	90	90	110
Band width	cm	40	45	60
Flour Dusting		Dahili	Dahili	Manuel
Weight	Kg	200	240	250
Dimensions(Width)	cm	75	65	80
Machine Depth	cm	230	195	95
Machine Height	cm	120	130	170



Ekmak Makine Sanayi ve Tic.Ltd.Şti - İmes Sanayi Sitesi C Blok 308 Sokak No:30 Y.Dudullu İstanbul Turkey

tel: +90 (216) 364 84 84 +90 (216) 314 09 42 +90 (216) 314 22 77 fax:+90 (216) 314 09 42

www.ekmak.com.tr ekmak@ekmak.com.tr

Spiral Dough Mixers

Compared to classical fork arm machines, spiral dough mixers offer a convenience for easy production and low labor costs due their time and speed control facility. Ekmak's spiral dough mixers provide homogenous kneading while preserving the nature of the dough, saving it from decomposition. With double motors and a sturdy design, they are reliable equipments and they work quietly. Working with a belt and pulley system, they are equipped with spiral arms and divider arms all made of 304 quality stainless steel. The spiral arm is guaranteed for breaks and damages. They render production easy for businesses with their digital and analogue control options and plumbing in facility.



Spiral Dough Mixer							
	Unit	E-SPM 40	E-SPM 50	E-SPM 60	E-SPM 80	E-SPM 100	E-SPM 150
Flour Capacity	kg	40	50	60	80	100	150
Dough Capacity	kg	60	80	90	130	150	250
Bowl Volume	lt	90	120	150	200	250	360
Electrical Connection		380V /50-60Hz / 3P+N					
Power	kw	3+1,1	(3,5-5,5)+1,1	(3,5-5,5)+1,1	(3,5-5,5)+1,1	(5,5-7,5)+1,5	(6,5-9)+1,5
Mixing Technique	Spiral Arm	Cutting Knife					
Bowl Mobility		Fixed Bowl					
Bowl Rotation Speed	One Way(rpm)	15					
Spiral Arm Rot.Speed	Rpm	100-200					
Control system		Analog					
Time Control		Internal					
Speed Control		Single Speed	Double Speed	Double speed	Double speed	Double speed	Double speed
Water Feed		External	Optional	Optional	Optional	Optional	Optional
Weight	Kg	300	300	550	500	850	900
Dimensions(Width)	cm	65	65	70	85	95	105
Machine Depth	cm	110	110	120	135	140	160
Machine Height	cm	125	125	125	135	145	150



Dough Kneading Machine

Dough mixing and kneading machines can be divided into 3 groups as spiral dough mixers, fork arm dough mixers and pastry mixers. With time and speed settings, spiral arm mixers enable high capacity production while producing perfectly homogenous products in a short time with their high control ability. They facilitate kneading different types and amounts of dough in the same machine while scraping well the bottom of the dough container. Manufactured with analogue and digital control, these mixers are equipped with 304 quality stainless steel containers, spiral arms and dividers. They are highly in demand due to their durability and low maintenance need. These machines are sought after by conventional bakeries as well, since they also have the conventional dough container with the one way spin mixing fork. Added to that, planet mixers are highly preferred for mixing and preparation of cakes, and other flour goods that have eggs, and these mixers are essential for patisseries that produce a wide variety of flour goods.



Dough Kneader Machine				
	Unit	E-HYM 50	E-HYM 100	E-HYM 150
Flour Capacity	kg	50	100	150
Dough Capacity	kg	80	150	250
Bowl Volume	lt	130	250	400
Bowl Diameter	cm	70	90	100
Electrical Connection		380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N
Electrical Power	kw	2,2	2,2	3
Mixing Technique	Fork Arm	Differential	Difransiyelli	Difransiyelli
Weight	Kg	200	300	350
Dimensions(Width)	cm	80	90	100
Machine Depth	cm	160	160	190
Machine Height	cm	100	110	120

Planetary Pastry Mixers

Planetary pastry mixers are ideal for mixing and beating of a wide variety of flour mixtures from cake batter and dessert mixture to fermented and creamy mixtures. They are easy to use and clean with removable mixing arms and dough containers. The most commonly used models are the ones that have time settings and analogue control facility. They can also be used for kneading small amounts of dough as well as mixing and beating on different speeds. As per health regulations, all surfaces that come into contact with the dough are made of stainless steel.



Planetary Pastry Mixer			
	Unit	E-SPM 40	E-SPM 60
Bowl Volume	lt	40	60
Electrical Connection		380V /50-60Hz / 3P+N	380V /50-60Hz / 3P+N
Power	kw	1,4	1,8
Functions		Stirring-Mixing-Kneading	Stirring-Mixing-Kneading
Bowl Mobility		Removable	Removable
Head Spin Speed	rpm	55-110-120	55-110-120
Brush Speed	rpm	140-280-560	140-280-560
Control System		Analog	Analog
Time Control		Internal	Internal
Speed Control		3 speed	3 speed
Water Entry		External	External
Weight	Kg	220	240
Dimensions(Width)	cm	65	65
Machine Depth	cm	95	95
Machine Height	cm	140	140

Bread Slicer Machine

Bread slicers come in different models depending on the type and size of bread they are manufactured for and they can slice bread into 10- 13- 16mm thickness. All surfaces that come in contact with bread are made of stainless steel. Their special blades give them a long lasting quality and make cleaning and maintenance easy. They are practical, take up little space, and easy to move with wheels attached to them. They come in two models, one automatic, and the other working with a manual arm.



Bread Slicer Machine		
	Unit	E-DiL
Slicing Capacity	Pcs/hr	500
Max. Bread Length	cm	45
Max. Bread Height	cm	18
Max Bread Weight	kg	2
Number of Knives	pcs	28-30-32-36
Distance Btw Knives	cm	10-13-16
Electrical Connection		230V /50-60Hz
Power	kw	0,37
Oiling System	Optional	Closed Circuit
	Single Stage	Filter
Weight	Kg	150
Dimensions(Width)	cm	70
Machine Depth	cm	90
Machine Height	cm	120

Horizontal Bread Slicer

This machine is used for splitting horizontally different types and sizes of bread such as sandwich bread, burger buns, etc. It is especially good for cutting or splitting large numbers of sandwich bread in a fast and standard way. Its special cutter blade is long lasting and all surfaces are made of stainless steel. It can be used either counter top or on a wheel platform. In addition to all these features, splitting distance, height, and width can be adjusted.



Horizontal Bread Slicer		
	Unit	E-YDL
Slicing Capacity	Pcs/hr	1500
Max. Bread Length	mm	140
Max. Bread Height	mm	90
Max Bread Weight	gr	400
Bread Feed		Manuel
Knife Characteristic	Stainless Steel	Circular Knife
Electrical Connection		380V /50-60Hz / 3P+N
Power	kw	0,75
Weight	Kg	45
Dimensions(Width)	cm	45
Machine Depth	cm	90
Machine Height	cm	70

Ekmak Makine Sanayi ve Tic.Ltd.Şti - İmes Sanayi Sitesi C Blok 308 Sokak No:30 Y.Dudullu Istanbul Turkey

tel: +90 (216) 364 84 84 +90 (216) 314 09 42 +90 (216) 314 22 77 fax:+90 (216) 314 09 42

www.ekmak.com.tr ekmak@ekmak.com.tr

Dough Sheeter Machine

Dough sheeter machines enable working with different types of dough that have different textures in an easy and efficient way, which otherwise can be very difficult to handle if done manually. With arms folded, they take up very little space when not in use. Dough is compressed between two rolling cylinders made of hard chromium coating and is rolled out perfectly. They are ideal for making baklava and croissant which are normally very tricky products to make. These machines are able to produce large quantities without any harm to the quality the product.



Dough Sheeter Machine		
	Unit	E-HA
Sheeting Interval	mm	0,5-60
Roller Diameter	mm	800
Roller Width	mm	650
Dough Exit Height	cm	85-100
Dough Capacity	kg	50-100
Conveyor Dimensions	cm	65x120
Number of Conveyors	Pcs	2
Conveyor Height	cm	90
Belt Speed	mt/min	30
Speed Control		Adj Lever
Electrical Connection		380V /50-60Hz / 3P+N
Power	kw	1,1
Weight	Kg	220
Dimensions(Width)	cm	120
Machine Depth	cm	300
Machine Height	cm	130

Ekmak Makine Sanayi ve Tic.Ltd.Şti - İmes Sanayi Sitesi C Blok 308 Sokak No:30 Y.Dudullu Istanbul Turkey

tel: +90 (216) 364 84 84 +90 (216) 314 09 42 +90 (216) 314 22 77 fax:+90 (216) 314 09 42

www.ekmak.com.tr ekmak@ekmak.com.tr

Flour Sifter Machine

Flour sifter machines are used to separate the fine from the coarse particles while airing the flour. They come in various capacities and models as portable or stable. They are very convenient equipments as they increase the number of produced items and make the businesses more profitable. They help increase the production by airing flour during the sifting process which increases the capacity of the flour to hold water. This process consequently improves the number of produced items and quality of the bread. Low capacity models are practical as they are portable, whereas high capacity models are stable and include a flour storing system. As per health regulations, all food contacting surfaces are made of stainless steel.



Flour Sifter Machine		
	Unit	E-EL
Flour Capacity	Kg	50
Sifting Time	min	1,5
Helix Height	Optional	
Number of Motors	Pcs	2
Electrical Connection		380V /50-60Hz / 3P+N
Power	kw	0,9
Sifting System		Silk
Weight	Kg	90
Dimensions(Width)	cm	80
Machine Depth	cm	110
Machine Height	cm	165

Dough Humidifier Machine

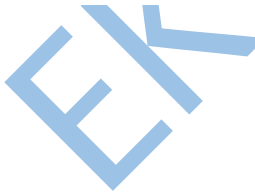
Dough humidifier machines are supplementary equipments that are used to help develop bread dough and other flour mixtures by fermenting the dough. Fermentation happens while circulating air inside proofing rooms by moisture and heat control. As they produce dry and hot steam, they can simultaneously control room conditions. Made of stainless steel, these machines can be installed inside or outside the room.



Dough Humidifier Machine		
	Unit	E-KL
Steam Capacity	m3	30
Humidity	%	30-90
Temprature Interval	°C	0-40
Circulation Fan		Internal
Water Feed	inch	1/2"
Control	Optional	Analog-Digital
Electrical Connection	kw	6,5
Power		380V /50-60Hz / 3P+N
Weight	Kg	50
Dimensions(Width)	cm	25
Machine Depth	cm	50
Machine Height	cm	130

Final Proofing Room

Master bakers appreciate the fact that it is not only the baking process that determines the quality of the final product, but also the procedure that takes place before baking. Temperature and humidity levels are key factors in production which are just as fundamental as the timing for putting the products in the oven. Final proofing rooms enable preparing products for fermentation under controlled conditions and signal the perfect timing for putting the products in the oven. Thus assuring the quality of the products by perfect humidity and temperature levels. These rooms are used with dough humidifier machines and they provide individual solutions for fermentation and storing. They are tailor-made for each bakery project, keeping in mind the special needs of each business. These rooms are manufactured with polyurethane thermal insulation or stainless sandwich panels. They are portable, easy to install and can be enlarged thanks to their lock panel system.



Final Proofing Room		
	Unit	E-NDO
Trolley Capacity	pcs	2-4-6
Humidity Interval	%	30-90
Panel Quality	Polyuretan	Sandwich Panle
Insulation Thickness	mm	60-80
Material Qualitty	Optional	PVC-POLY-SS
Power		Neutral
Dimensions(2 trolley)	mt	1,3 x 2,2 x 2,2
Dimensions(4 trolley)	mt	2,2 x 2,2 x 2,2
Dimensions(6 trolley)	mt	2,2 x 3,2 x 2,2

Dough Fermentation Cabinets

Dough fermentation cabinets provide individual solutions for fermentation in various capacities and sizes. They are made of stainless steel and include fan, heating, and steamer appliances which help circulate humidity inside the cabin, thus enabling the dough to develop under ideal conditions. They are equipped with heat and humidity control options and time setting can be included.

Dough Proofing Cabinet		
	Unit	E-MK
Tray Capacity	pcs	10-18
Tray Size	cm	40x60
Dimension btw trays	cm	8-10
Humidity Interval	%	30-90
Temperature Interval	°C	0-40
Steam Support		Internal
Air Circulation Fan		Internal
Control System		Analog-Digital
Electrical Connection	kw	2
Power		380V /50-60Hz / 3P+N
Weight	Kg	90
Dimensions(Width)	cm	90
Machine Depth	cm	110
Machine Height	cm	120

Trolleys for Pastry Ovens

Designed to transfer and display products, trolleys for pastry ovens are essential equipments for managing the variety and capacity of the production. Depending on the capacity, they can be manufactured in different sizes fitting to the pan or pasa, either open or closed. All parts are made of stainless steel with steel welding, With heat resistant wheels and their sturdy construction, they are long lasting equipments to serve businesses.

Trolleys for Rotary Oven

Trolleys are compatible with rotary ovens and are basic equipments that supplement production. Depending on the type and capacity of the oven, trolleys can be manufactured in different sizes. They are completely made of stainless steel with welding. With their heat resistant wheels and sturdy construction, they are long lasting equipments to serve businesses.



Trolleys for Rotary Oven							
	Unit	E-DFPA 100	E-DFPA 200	E-DFPA 300	E-DFPA 150	E-DFPA 75	E-DFPA 50
Number of Trays	pcs	13-14-15	15-16-17	15-16-17	15-16-17	11-12	9-10
Tray Dimensions	cm	60x80	75x104-74x98	60x80	60x80	53x65- 40x60	53x65- 40x60
Material	304 quality	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Weight	Kg	35	45	35	35	30	25
Dimensions(Width)	cm	65	80	65	65	58	58
Machine Depth	cm	80	95	80	80	65	65
Machine Height	cm	160	185	160	185	135	115