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**TUZCUOĞLUMAKİNE**

*"Bugün İçin Akıllı Çözüm, Gelecek İçin Güvenli Yatırım"*



**FOOD  
MACHINERY**

CAKE LINE CATALOG

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# ABOUT US

We have combined our top-level technical professionalism with over 35 years of experience in the industry and have become a solution to your needs. Until today, we have served and continue our services without interruption in line with your demands.

Tuzcuoğlu Makine, which is one of the leading companies of the world and our country, with its understanding of quality products and perfect service, aims to be one of the leading companies in its sector in the near future.

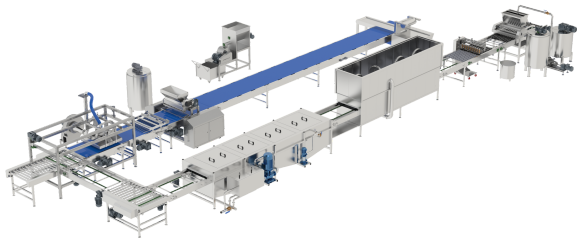
Protecting its innovative line without sacrificing quality, Tuzcuoğlu Makine has been a company that works to provide quality service in the kitchen of the business and aims to lead in every field of production.

In line with the importance we attach to science and technology, we also attached great importance to our R&D studies in order to obtain new information and improve our existing values.

Bringing a new understanding to the industry, offering effective solutions suitable for all areas and budgets, Tuzcuoğlu Makine constantly develops and researches ourselves in this direction and invests constantly in order to meet the needs of the age. He has succeeded.

Every product offered with the signature of Tuzcuoğlu Makine reflects the pleasure and comfort of quality.

# CAKE LINE



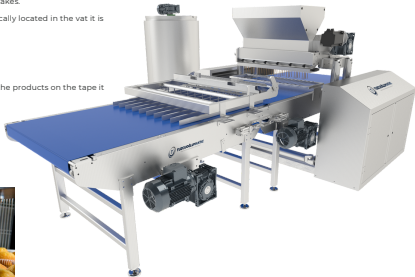
## ROTARY RACK OVEN

- Rotary ovens designed to bake bread and pastry products
- Heat insulation is improved and door can be opened from inside
- Burning chamber, baking chamber and bodywork is fully produced of stainless steel
- Fuel economy thanks to two layers of insulation
- Rotating group with reductor - gear system Stainless steel double glass door
- Healthy baking with indirect heat transfer
- Can be fuelled with diesel, lpg, natural gas, solid fuel or electric
- Value adding design
- Secondary safety thermostat for a safer operation
- Heat and steam resistant control panel
- Electromechanic or optional PLC touch screen control panel
- Powerful steam with selenoid valves
- Can be totally disassembled and can pass through a standard door



# CAKE JELLY INJECTION MACHINE

- It is used to inject jelly into finished products.
- It injects into the desired number of cakes.
- Prepared jelly, the machine automatically located in the vat it is transferred.
- Machine works with servo system.
- Machine is working in two axes.
- Jelly press process without stopping the products on the tape it realizes.



## CAKE DOUGH MIXER AND STOCK TANK

- Completely made of stainless steel material.
- Capacity is determined according to needs.
- Top mixing system.
- The anchor used for mixing is made of stainless steel suitable for food.
- Mixing speed and time can be adjusted via control panel.
- Mixed dough pump is automatically transferred to storage tank.



- It is used to stock and transfer the jelly to be used in the jelly injection machine.
- The jelly is transferred to the jelly injection machine automatically with the help of the pump.
- It is completely made of stainless steel material.
- Capacity is determined according to need.



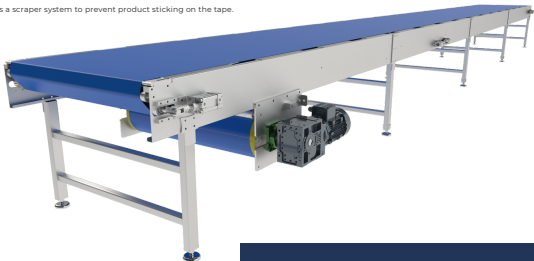
# MOLD DOUGH PRESSING DEPOSITOR

- Its capacity is determined according to the need,
- The depositor body is made of aluminum material,
- Dough chamber and all other parts (chassis, piston, shaft, drum, etc.) are made of stainless material,
- There is a PLC touch control panel,
- Recipe setting is made from the control panel of the machine in order to press the dough in the desired weight,
- Cake pan centers can be adjusted with the plate on it, Dough weight control and pressure are provided by 2 servo motors,
- The dough is fed to the machine with the help of a pump.



## PRODUCT COOLING BAND

- Paket naturally cooling products are made ready.
- Length is determined according to capacity.
- Completely made of stainless steel material.
- The tape used on the machine is made of polyurethane material suitable for food are manufactured.
- There is a scraper system to prevent product sticking on the tape.



# CAKE PAN WASHING MACHINE

- It is used with the purpose of cleaning cake residues that stick to cake coats over lime.
- Completely made of stainless steel material.
- Machine works with high pressure water system.
- The pan transport system used in the machine is water resistant and does not rust is used for a long time.
- It is used during pan washing and the contaminated water can be filtered again water saving is achieved.



## CAKE PAN DRYING MACHINE

- It is used to dry the wet pan out of the pan washing machine.
- Drying process is done by high pressure air.
- The machine is manufactured from completely stainless material.
- The pan transport system used in the machine is water resistant and does not rust is used for a long time.
- Working with the pan washing machine synchronously.



# CAKE VACUUM MACHINE

- Taking products that are cooked in a pan with a vacuum system transferring it to the other band.
- Completely stainless or painted as required.
- Machine is working as two axes.
- The machine system is fully automatic thanks to the sensors.
- The holders on the machine are specially manufactured and the damage is provided.



## CAKE GRINDING MACHINE

- Reproducing defective products that are not suitable for packaging during production making it convenient to use.
- Completely made of stainless steel material.
- Capacity is determined according to needs.
- Sieve system is available on the machine.



# PACKAGING MACHINE

- Product feeding is done manually by moving conveyor made of stainless steel.
- It provides easy control with PLC automation.
- Speed control, temperature control and package length adjustments can be easily provided with the color PLC screen.
- No waste of packaging in printed packages with photocell system.
- With the servo-controlled disk group and the servo-motor-controlled front group, packet length and packet progression are provided accurately.
- Products of different sizes can be easily packaged with replaceable gears.
- All parts in contact with the product are made of AISI 304 quality stainless steel. It is suitable for food production.
- Equipped with a minimum level of mechanical parts, the machine provides the user with the advantages of easy operation and minimum maintenance.

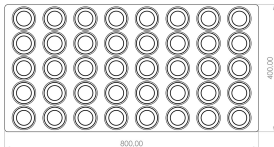
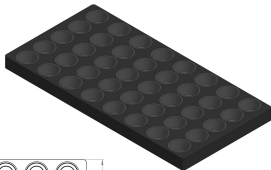


## CAKE PAN CONVEYING BAND

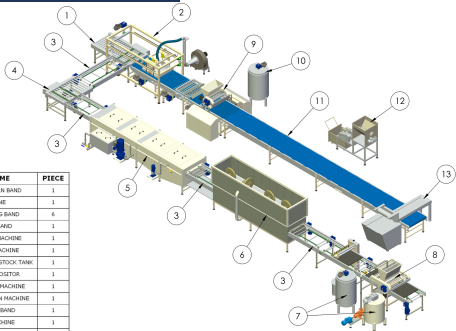
- Cake is used for the purpose of moving the pan in the production facility.
- Machine body is optionally made of stainless steel ore painted are manufactured.
- Machine length is determined according to line capacity.
- Pan conveyor system optionality with conveyor belt or chain system.
- Works synchronously with the whole system.



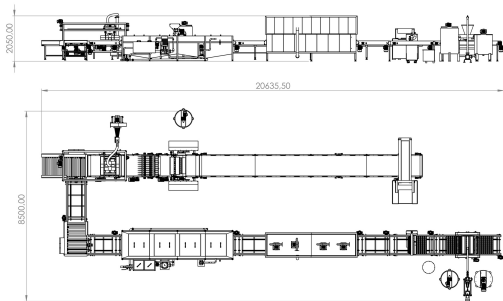
## CAKE PAN



8x5: 40 Cubby



NO	MACHINE NAME	PIECE
1	LOGIN CORNER RETURN BAND	1
2	VACUUM MACHINE	1
3	CAKE PAN CONVEYING BAND	6
4	CORNER RETURN BAND	1
5	CAKE PAN WASHING MACHINE	1
6	CAKE PAN DRYING MACHINE	1
7	CAKE DOUGH MIXER AND STOCK TANK	1
8	DOGH PRESSING DEPOSITOR	1
9	CAKE JELLY INJECTION MACHINE	1
10	CAKE JELLY PREPARATION MACHINE	1
11	PRODUCT COOLING BAND	1
12	CAKE DISCARD MACHINE	1
13	PACKAGING MACHINE	1



2 ROTARY OVEN	CAKE PAN	PAN TROLLEY	BAKING TIME	PCS/H	KG/H
35 gr CupCake	8x5:40 Cubby	850x850 mm 36x2:72 Pan	23-25 Min.	6900 Pcs	240 Kg
40 gr CupCake	8x5:40 Cubby	850x850 mm 36x2:72 Pan	24-26 Min.	6650 Pcs	265 Kg
50 gr CupCake	8x5:40 Cubby	850x850 mm 36x2:72 Pan	28-30 Min.	5760 Pcs	290 Kg

- Capacity was calculated with 2 rotary cooking ovens.
- Each row of pan trolleys is designed to hold 2 pans. Pan trolleys consist of 18 rows
- An exemplary capacity calculation has been made. The capacity varies according to the type and weight of the cake to be produced.



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# FOOD MACHINERY

*Smart solution for today,  
Safe investment for the future*

## CONTACT

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