

DOUGH PROCESSING GROUP

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COOKING GROUP

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MULTIPACK BREAD PACKING MACHINE

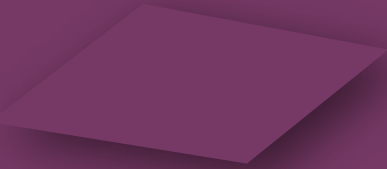
34	MULTIPACK	Bread Packing Machine
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Dough Processing Group

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Flour Sifter

The flour sifter is an automated equipment which replaces the manual straining process of sifting the flour. The sifting process breaks lumps, aerates the wheat, improves consistency and further makes it easier to mix with other ingredients. The result is a more balanced texture. It's mounted on wheels for enhanced mobility which enables easier cleaning. The output capacity is approx. 50kgs every 8-10 minutes.

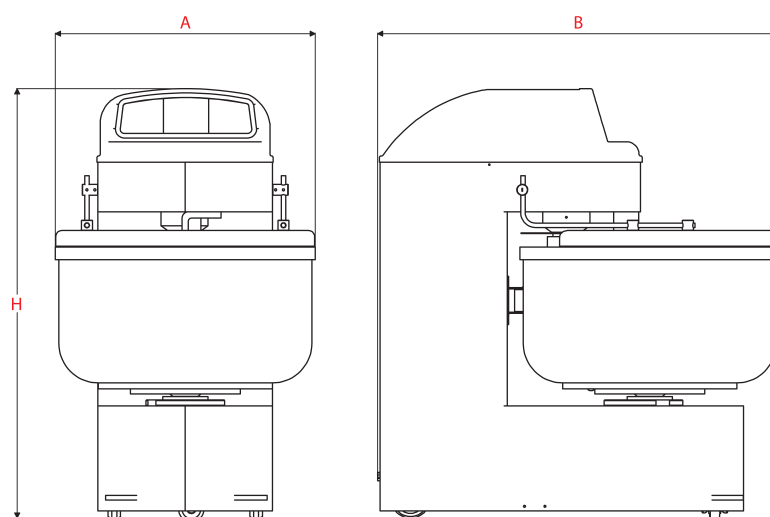
	Model	BFS-50
Capacity	kg	50
Power	kW	1.5
Weight	kg	110
Sifting Time	min / 50 kg	8-10
Machine Dimension	W/L x D x H (mm)	720x1180x1635

Spiral Mixer

Spiral mixers are commonly used by bakery and pastry shops in order to shorten the usual kneading time. Homogeneous dough mixture is obtained; thus volume of bread becomes even bigger. The bowl, spiral arm and bar is constructed of Stainless Steel (SS304). The bowl can rotate in reverse motion which enables the dough to be easily removed. The machine works silently whilst utilizing the belt transmissions. It is a mobile machine and the wheels have a locking mechanism.

Optional: Temperature probe

	Model		BSK 80	BSK 130	BSK 160	BSK 250
Dough Capacity	kg		80	130	160	250
Flour Capacity	kg		50	80	100	150
Bowl Dimension	Ø x H (mm)		720x410	825x430	925x470	1025x520
Machine Dimension	A x B x H (mm)		725x1250x1350	825x1300x1350	925x1470x1530	1025x1570x1570
Motor Power	kW		3.5-5.5	3.5-5.5	5.5-7.5	7.5-11
Bowl & Spiral Speed (RPM)	Bowl	u/min	13-26	18	18	18
	Spiral	tr/min	125-250	125-250	106-212	106-212
Weight	kg		500	530	840	880

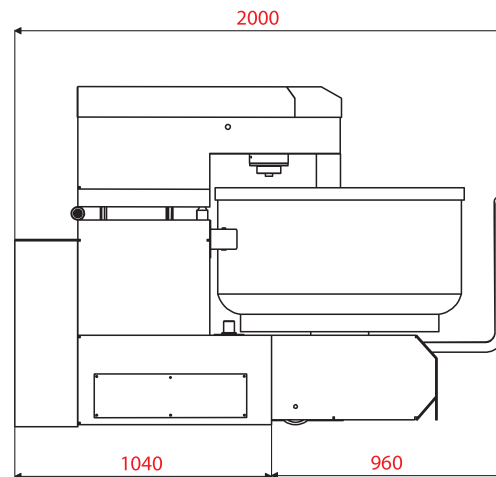
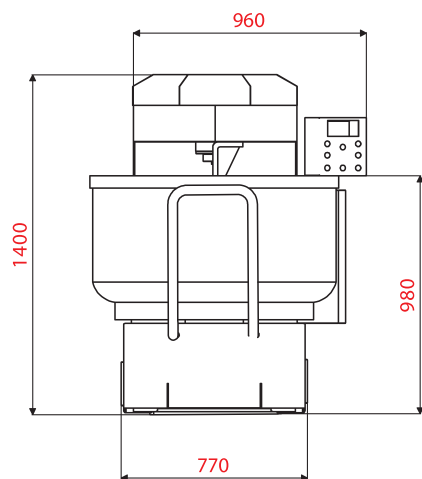


Removable Bowl Spiral Mixer

Spiral mixer with removable bowl option are especially designed for industrial plants and heavy duty applications. The head of the mixer lifts up automatically at the end of kneading process which allows removal of the bowl by the user. The bowl is fastened to the mixer's body with a locking unit. Merged by two speed powerful motors, kneading of the dough is excellent. It has two different timers and power transmission is high. Homogeneous dough mixture is obtained; thus volume of bread becomes even bigger.

Optional: Touch Screen / Temperature Probe / Water Dosing System

	Model		BKM 250
Dough Capacity	kg		250
Flour Capacity	kg		150
Bowl Dimension	Ø x H (mm)		100x1400
Machine Dimension	A x B x H (mm)		1280x2200x1495
Motor Power	kW		17,5
Bowl & Spiral Speed (RPM)	Bowl	u/min	18
	Spiral	tr/min	106-212
Weight	kg		1440

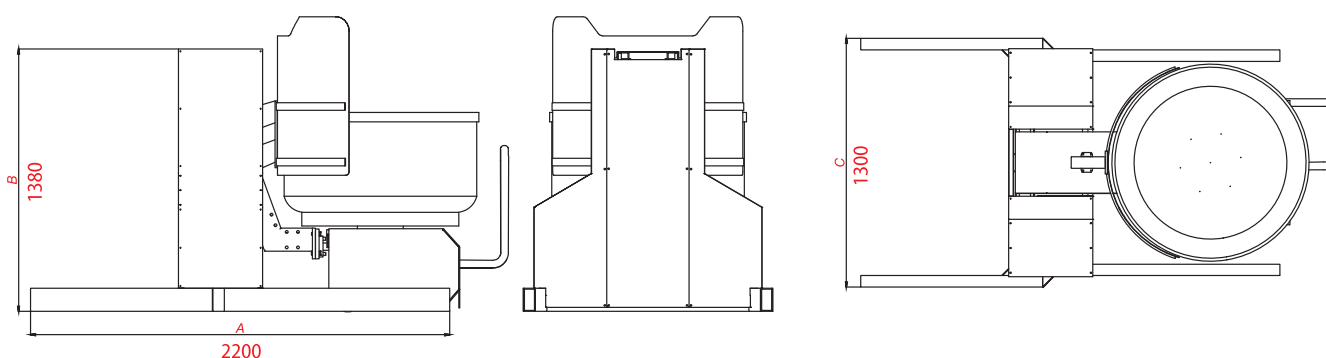


Lifting and Tilting Machine

This machine reduces manpower and effort towards transferring the dough into the volumetric divider. All this is achieved through minimal power usage. Adjustable height modules allow easy compatibility with various dough dividers.

Optional: *Loading Platform*

	Model	BKD-M
Machine Dimension	A x B x H (mm)	2200x1380x1300
Electric Power	kW	1.1
Capacity	Min	100 kg
	Max	250 kg
Weight	kg	250 kg

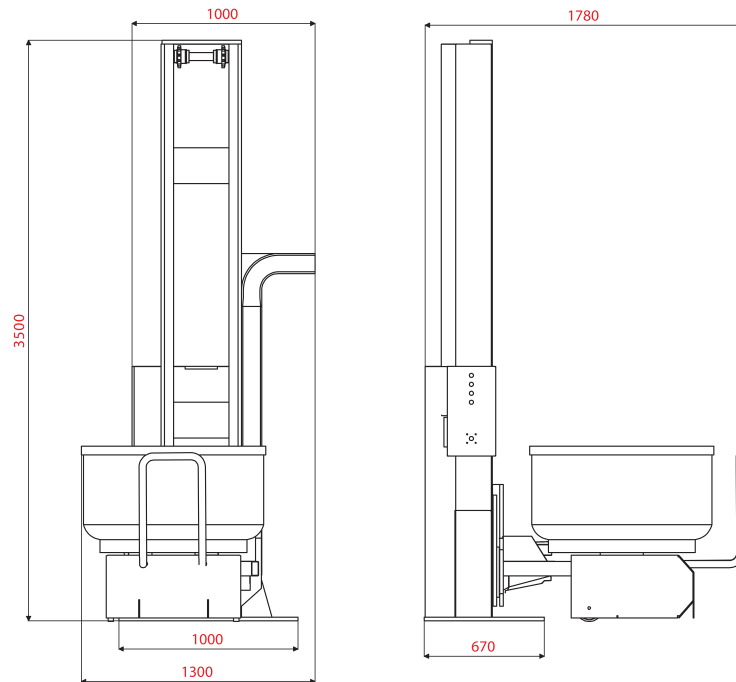


Industrial Type Lifting and Tilting Machine

This machine reduces man-power and effort towards transferring the dough into the volumetric divider. All this is achieved through minimal power usage. Adjustable height modules allow easy compatibility with various dough dividers.

Optional: Loading Platform

	Model	BKD-E
Machine Dimension	A x B x H (mm)	1000x1780x3500
Electric Power	kW	1.1
Capacity (Pcs/Hr)	Min	100 kg
	Max	250 kg
Weight	kg	250 kg



Volumetric Divider - Single Piston

Volumetric Divider divides large quantity of dough into small manageable equal parts. The manual work of rolling the dough, shortening and facilitating the processes of creating bread is replaced with a more sophisticated, time saving, consistent & efficient equipment. A stainless steel body with anti-oxidation material of the vacuum piston, ensures longer life of the equipment. Operational efficiency is achieved through a single piston, hand wheel weight adjustment & a piston which automatically shifts to discharge position on machine shut-off. The 70 kg Hopper Capacity can be enabled to deliver dividing ranges. A 24 V Control Board and Closed Circuit Lubrication System is already integrated to ensure better performance.

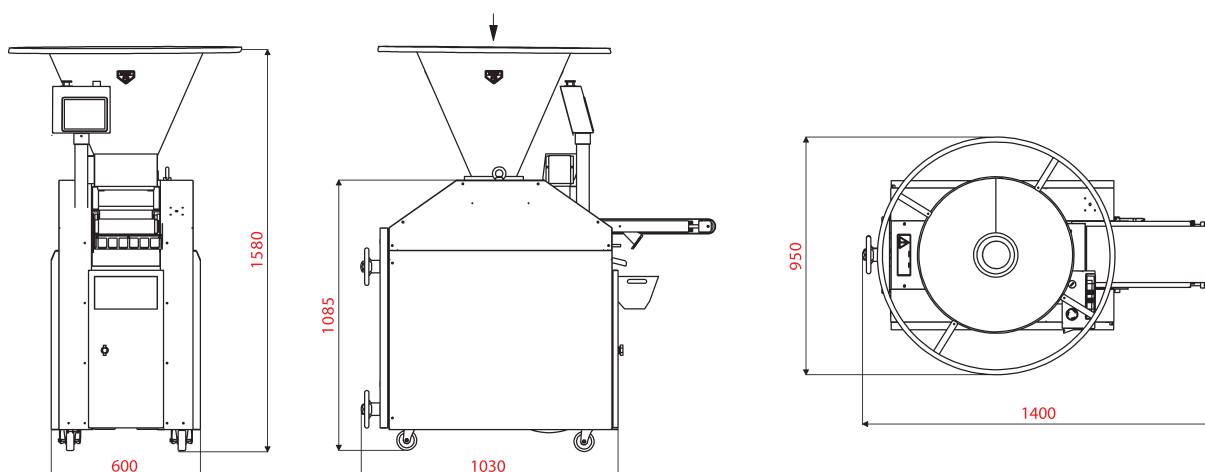
Optional: Single or double piston 50-200, 100-600 and 250-1000 gr dividing range

Manual and touchscreen control panel

Teflon coated hopper

Big sized hopper (140 kg dough capacity)

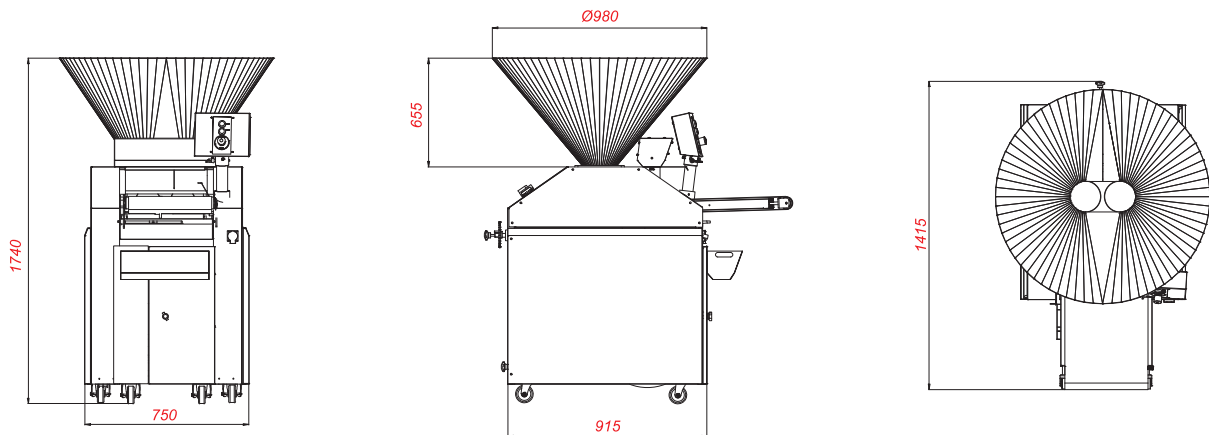
	Model	BHK 3000 M		BHK 3000 A
Machine Dimension	A x B x H (mm)	1400x950x1580		
Capacity (Pcs/Hr)	N6	2400		
Weight (kg)	A mm	495		
Dividing	Piston Diameter	70	110	130
	Gr	50-200	100-600	250-1000
Motor Power	kW	1.5		
Voltage/Frequency		AC 220-380 V / 50 Hz		



Volumetric Divider - Double Piston

Industrial Type Volumetric Divider divides dough into small manageable equal parts. Through a newly designed dividing drum and intake piston, the most sensitive type of dough is cut without being disturbed or compressed. Dough hopper and outer lids are made of Stainless Steel (SS304). Set-up the required weight of dough manually or via PLC control. Volumetric divider is enabled for the following weight ranges; 50 to 200, 100 to 600 and 250 to 1000 grams. Further, the equipment enables better ROI because of 80% less oil consumption.

	Model	BHK-E 4000	
Machine Dimension	A x B x H (mm)	750x1415x1740	
Capacity (Pcs/Hr)	N6	3600	
Weight (kg)	A mm	700	
Dividing Range	Piston Diameter	70	110
	Gr	50-200	100-600
Motor Power	kW	2.2 kW	
Voltage/Frequency		AC 220-380 V / 50 Hz	

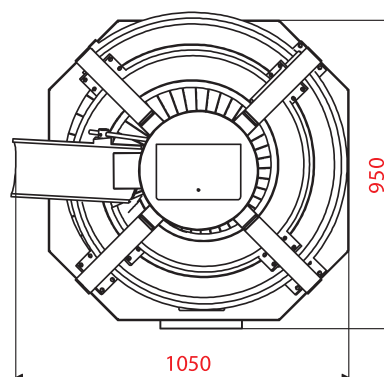
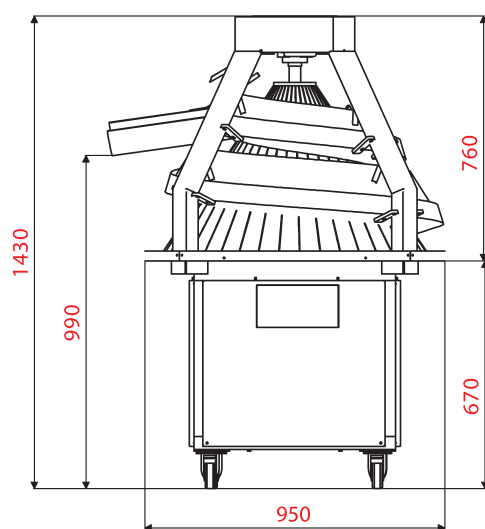


Conical Rounder Machine

The Conical Rounder is designed to shape dough into spherical loaves. The dough becomes perfectly rounded while moving from bottom to top in the adjustable tracks. The machine is also equipped with a newly designed mechanical flour duster which enables noise free operations. The channels as well as the cone are coated with Teflon to minimize sticking of the dough.

Optional: Hot and cold air blowing system /
Teflon coated channels or conic body /
Electronic speed control

	Model	BKM 3000 STD		
Type	gm	50-200	100-600	250-1000
Electric Power	kW	0.55		
Capacity (Pcs/Hr)	Min	100		
	Max	2400		
Weight	kg	230		

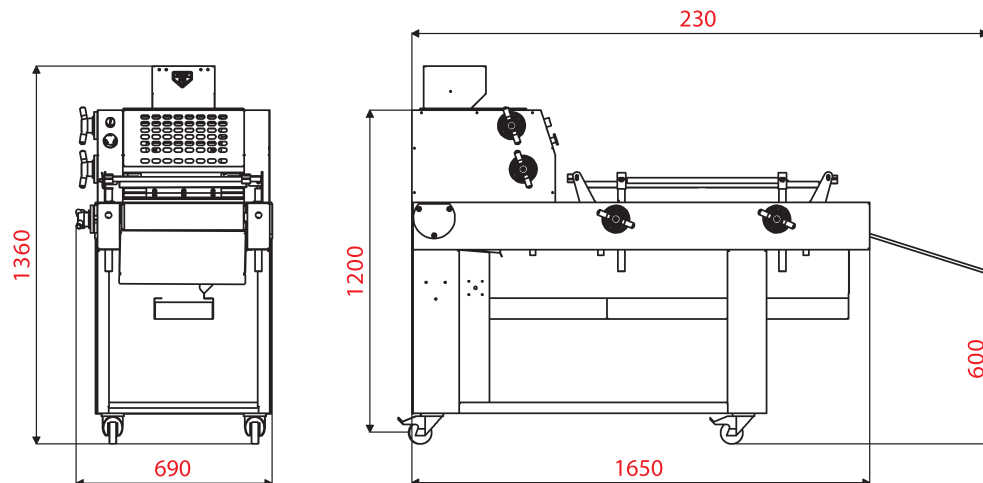


Long Moulder Machine With Double Pressure Board

This machine is equipped to mould a range of dough pieces from an ultra-thin toast, medium loaves of bread and also baguettes. The machine has four pieces of rollers and a pressure board for a choice of operations. Pressure board can be arranged and easily opened for cleaning as well as pushing to the back. Plastic removing units have been added on rollers to deliver quality products to customers. Maximum moulding length is 420 mm and dough processing quantity is 2800 pieces which serves multiple capacity requirements. Arrangement channels of the roller and pressure board can be assembled on reverse direction.

Optional: *Single or double pressure board / Guide on the transport band / Flour dusting system / Triangle mould on pressure board*

	Model	BSV-C
Voltage/Frequency		AC 220-380 V / 50 Hz
Max Dough Length	mm	420
External Dimension	mm	699x2300x1365
Electric Power	kW	0,55
Capacity (Pcs/Hr)	Min	1200
	Max	2400
Weight	kg	275

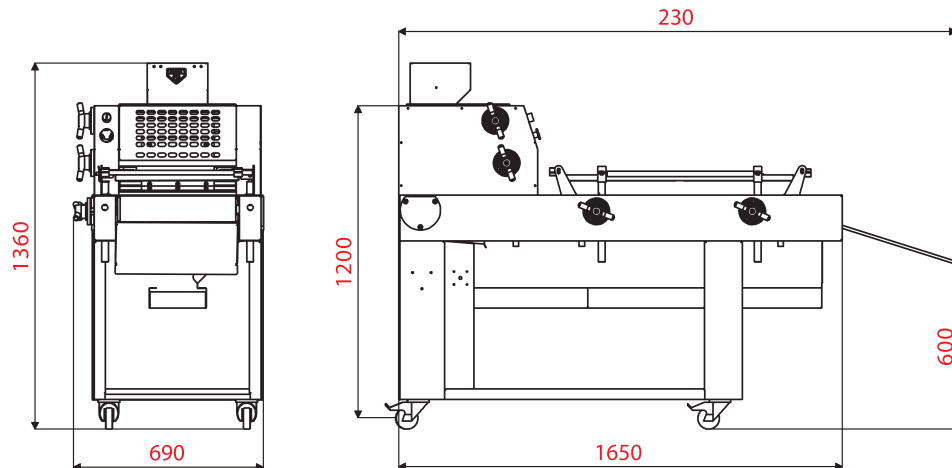


Long Moulder Machine With Single Pressure Board

Highly suitable for industrial bakeries and commercial establishments. This machine is equipped to mould a range of dough pieces from an ultra-thin toast, medium loaves of bread and also baguettes. The machine has four pieces of rollers and pressure board for a choice of operations. Pressure board can be arranged and easily opened for cleaning as well as pushing to the back. Plastic removing units have been added on rollers to deliver quality products to customers. Maximum moulding length is 420 mm and dough processing quantity is 2800 pieces to service multiple capacity requirements. Arrangement channels of roller and pressure board can be assembled on reverse direction.

Optional: Double pressure board

	Model	BSV-T
Voltage/Frequency		AC 220-380 V / 50 Hz
Max Dough Length	mm	420
External Dimension	mm	699x2300x1365
Electric Power	kW	0.55
Capacity (Pcs/Hr)	Min	1200
	Max	2400
Weight	kg	275

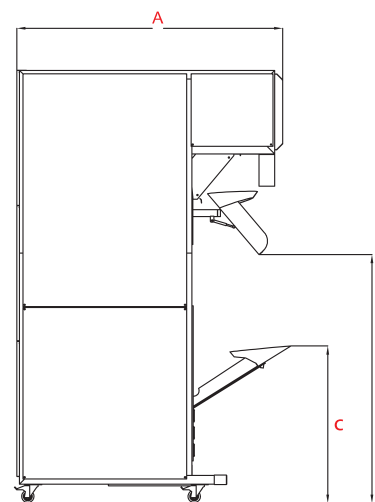
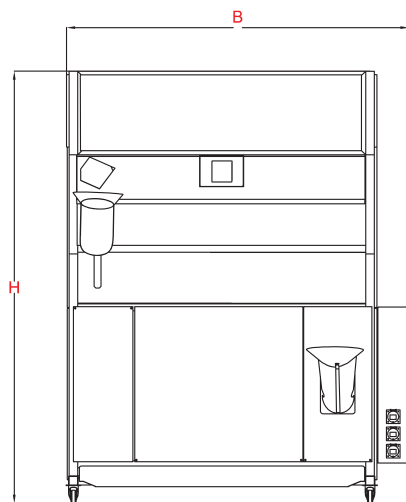


Intermediate Prover

An Intermediate Prover serves to recover the dough. This enables the dough to rise to the proving stage prior to baking. To prevent the dough from falling, sensors are placed at specific points. This enables the dough pieces to be placed into the output basket. The synchronized transmission of dough pieces is enabled for superior operations. Further the Teflon-coated transfer panels help with smooth movement.

Optional: Left or right entrance / UV lamp and clima unit / Transport belt at the entrance or exit

	Model	BDM-S 88	BDM-S 152	BDM-S 176	BDM-S 240
Number of Basket	No	88	152	176	240
Machine Dimension	A x B x H (mm)	1225x1075x2500	1950x1075x2100	1270x1980x2270	1800x1990x2100
Height of Entrance	C (mm)	800/950	800/950	800/950	800/950
Height of Exit	D (mm)	1550	1250	1550	1250
Weight	kg	400	450	550	500
Proving Time	min/max	2-4	3,6-7,2	4,2-8,4	6-12

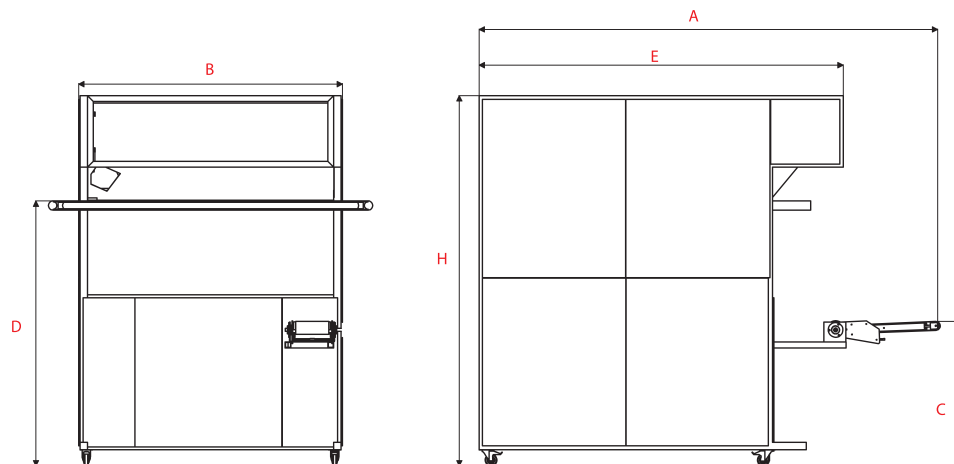


Industrial Intermediate Prover

The Industrial Intermediate Prover serves to recover the dough on a large scale. This enables the dough to rise to the proving stage prior to baking. It enables dough processing in a manual or automatic mode. This is managed through a digital display. User has an option for right or left mode for entry and exit. To prevent the dough from falling, sensors are placed at specific points. This allows the dough pieces to be placed into the output basket. The basket is easy to remove and clean and thus ensures proper hygiene with least effort.

Optional: *UV Lamp and Clima System*

	Model	BDM-E 328	BDM-E 416
Number of Basket	No	328	416
Machine Dimension	A x B x H (mm)	1910x1995x2400	2400x1825x2400
Height of Entrance	C (mm)	800/950	800/950
Height of Exit	D (mm)	1550	1250
	E (mm)	1810	2300
Weight	kg	700	850
Proving Time	min/max	8-16	16-24



Steam Climator

Yeasting of the dough is a very important aspect of quality bread making. The steam climator is an integral component within the fermentation rooms. The equipment calibrates the steam and heat to create homogeneity in the room. The room temperature and humidity is automatically controlled at the requested level. This is due to the thermostat and hygostat, which is available with the equipment. All the bowls are made of stainless steel (SS 304) sheets. It produces steam and heat internally and dissipates it into the room. All this achieved with a relative humidity of 60-90% variation.

	Model	BSC-25
Capacity		6 Trolley with Control Panel Board System
Body Make		Full Stainless Steel
Heat Range	°C	0-80
Humidity Rate	%	0-40
Machine Dimension	WL x D x H (mm)	605x350x1460
Weight	kg	50
Power	kW	5.5



Cooking Group

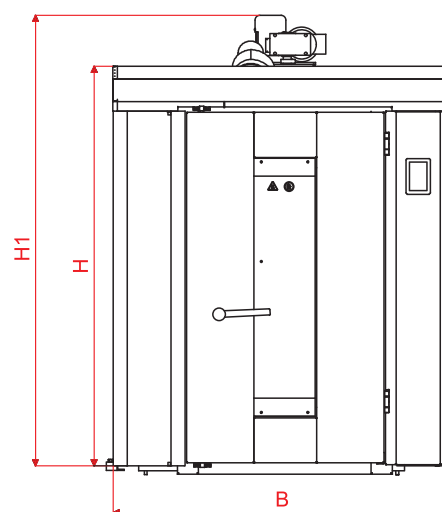
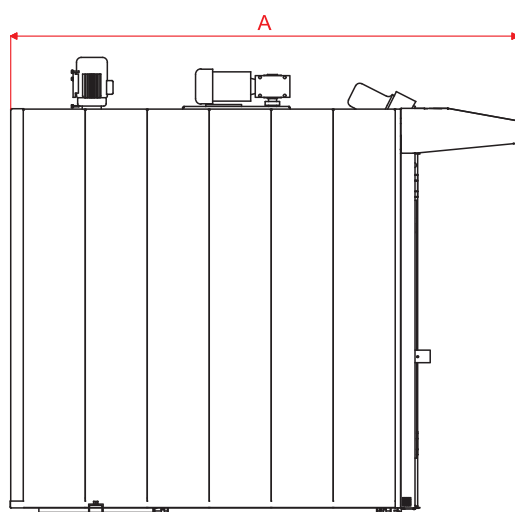
Rotary Oven

The Rotary ovens are especially designed for bakeries that want productivity, quality, homogeneity and energy efficiency. All this ensures long-term usage and value. The oven burning chamber is of stainless steel SS (304). The adjustable air-flow channels inside the baking chamber ensures equal distribution of heat and a superior experience. The equipment contains a powerful steam generator for humidity control. Thick insulation material surrounding the oven and an observation window with double glass reduces the heat loss. Temperature-level in the baking chamber can be controlled automatically through an electronic system. The electrical components are manufactured by leading companies including Schneider, Siemens, Telemecanique and ABB.

Optional: *Electric, Gas, Wood Fire systems*

Rotary Oven

	Model	BRT 57	BRT 57E	BRT 68	BRT 68E	BRT 68H	BRT 68HE	BRT 81	BRT 81AE
Capacity (370 gr - pcs/8 S.)		1730	1730	2500	2500	3000	3000	5000	5000
		1000 kg	950 kg	1050 kg	1200 kg	1800 kg	1600 kg	2500 kg	1800 kg
Baking Area	m ²	4.2	4.2	5.2 / 6.2	5.2 / 6.2	7.6 / 8.6	7.6 / 8.6	11.2 / 13.8	11.2 / 13.8
Number of Trays	N	12	12	11 / 13	11 / 13	16 / 18	16 / 18	14 / 16	14 / 16
Tray Size	mm	530x650	530x650	600x800	600x800	600x800	600x800	800x1000	600x800 750x1040
Width	A mm	1832	2660	2090	2100	2300	2090	2817	2345
Length	B mm	1220	1880	1580	1480	1580	1580	1880	1680
Height	H1 mm	2000	2535	2535	2178	2225	2535	2490	2630
	H mm	1865	2260	2220	1948	1948	2220	2250	2222
Electric Power	kW	3	38	3	50	3	63	4	72
Heating Capacity Gas Diesel Energy	kcal/hr	32.000	-	50.000	-	60.000	-	70.000	-
Max Temperature	°C	350	350	350	350	320	320	350	350
Energy Source	Diesel, PNG, LPG, Electric								
Weight	kg	1000	950	1650	1100	1800	1800	2500	1650
Consumption	Diesel kg/hr	4.2	Max 38 kW/Hr	6.5	Max 50 kW/Hr	7.9	Max 63 kW/Hr	9.2	Max 72 kW/Hr
	PNG/LPG m ³ /h	3.13	-	4.9	-	5.8	-	6.85	-
	Electric	4.21	-	6.9	-	8	-	9.22	-



Rotary Convection Oven With Prover

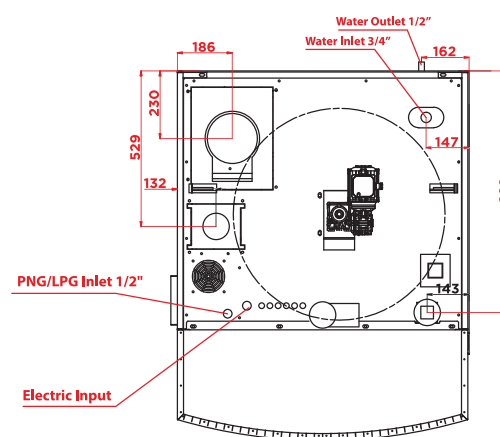
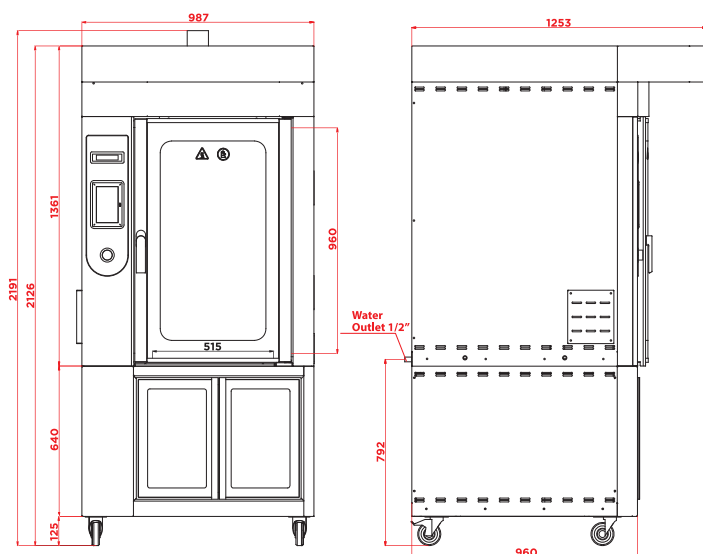
The rotary convection oven has been designed for most cooking, roasting and baking needs of pastry shops, restaurants and bakeries. The oven ensures equal heat distribution and baking balance. This results in a uniform experience. The oven is constructed with (SS 304) material and energy saving is enhanced with superior heat insulation.

Optional: *Digital or Manual control panel; Electric or Gas Convection Oven; Fermentation Unit which can be placed below the oven*

REVOLUTION

Rotary Convection Oven With Prover

	Model	Electric		Gas	
Baking Area	m ²	2.4		2.4	
Tray Dimension	mm	400x400		400x400	
Distance Between Trays	mm	83		83	
Tray Capacity	Per Pc	10		10	
Electric Power		Oven	Prover	Oven	Prover
	kW	23	2.5	1	2.5
Heating Power	kW	23		20.000 (kcal/hour)	
Burner Capacity	kW	-		32	
Gas Pressure Needed	mbar	-		21-40	





LOTUS

Automatic Tray Loading / Unloading Lines

Automatic Tray Loading / Unloading Line

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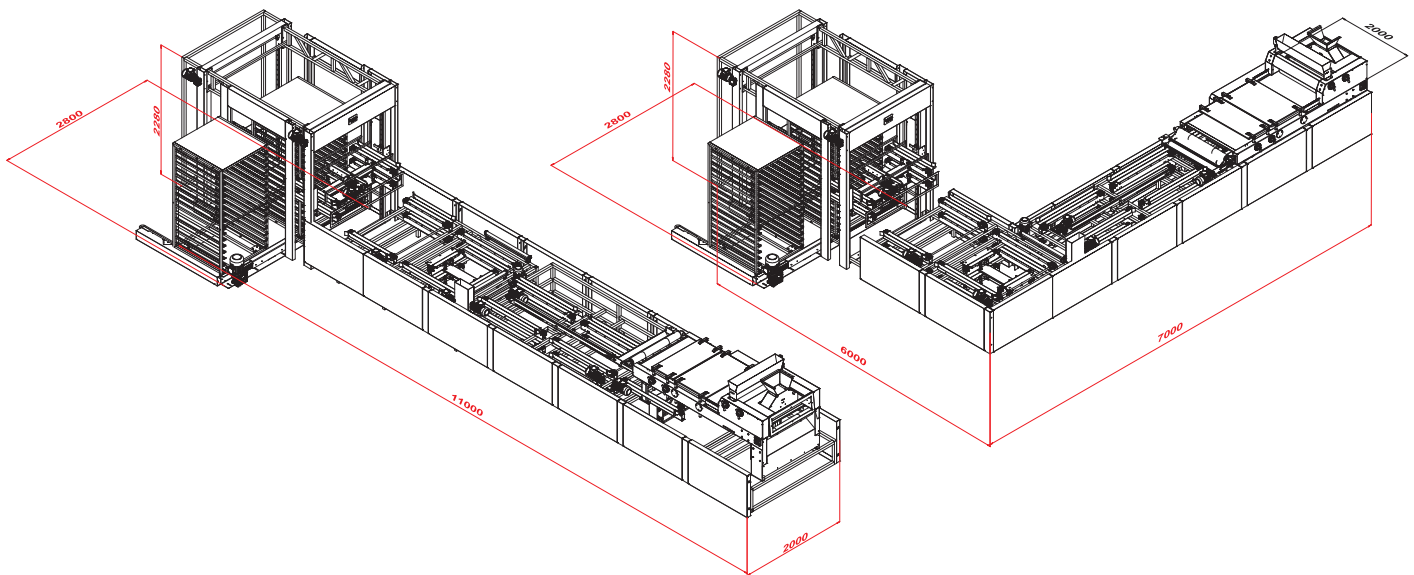
SUTOL

Automatic Tray Loading / Unloading Line

The shaped dough pieces coming out from the long moulder are placed on the wooden palate/tray in options of single, double or triple rows as programmed. The all new, highly intelligent, BROTMAS Automatic Tray Loading/Unloading Line, efficiently picks up the tray, loads it on to the trolley & simultaneously gets the next empty tray ready for loading. Thanks to it's reliable conveyor belt, the task seems effortless. When the process of loading all the trays is completed onto the trolley it automatically moves forward towards the exit and is replaced by another empty trolley to be loaded.

Automatic Tray Loading / Unloading Line

Tray Loading Robot	Model	L Line	All Line
External Dimension	A x B x H (mm)	6000 x 2200 x 2000	11000 x 2200 x 2000
Electric Power	kW	4.55	4.55
Voltage/Frequency		AC 220 - 380V / 50 Hz	AC 220 - 380V / AC 50 Hz
Capacity	400 gr dough/pcs/hr	1000-3500	1000-3000



Automatic Tray Loading / Unloading Line

Wooden Pallets or Aluminium Trays can be used in the Automatic Loading/Unloading Line individually or in combination on the conveyor belt. Additional equipment such as a Sprinkler System can be used for the dough. The machine is controlled & observed by a touch screen display. It can be customised & designed according to the floor plan or dough processing line.

Optional: *Single, double or triple dough panning
aluminium tray or wooden pallet available.
Sprinkle system
Air compressor*

**Tray Loading/Unloading Line can be customized
depending on the customers floor plan.**

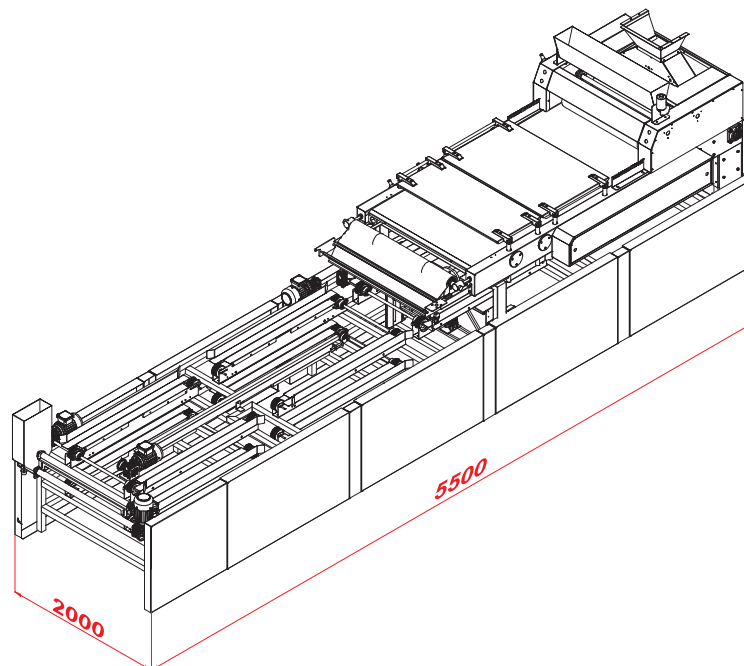
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Automatic Tray Loading / Unloading Line

Automatic Tray Loading / Unloading Line

S-S-UTO

Tray Loading Robot	Model	Lotus-S
External Dimension	A x B x H (mm)	5500 x 2000 x 2000
Electric Power	kW	4.55
Voltage/Frequency		AC 220 - 380V / 50 Hz
Capacity	400 gr dough/pcs/hr	1000-4750





MULTIPACK

Bread Packing Machine

Bread Packing Machine

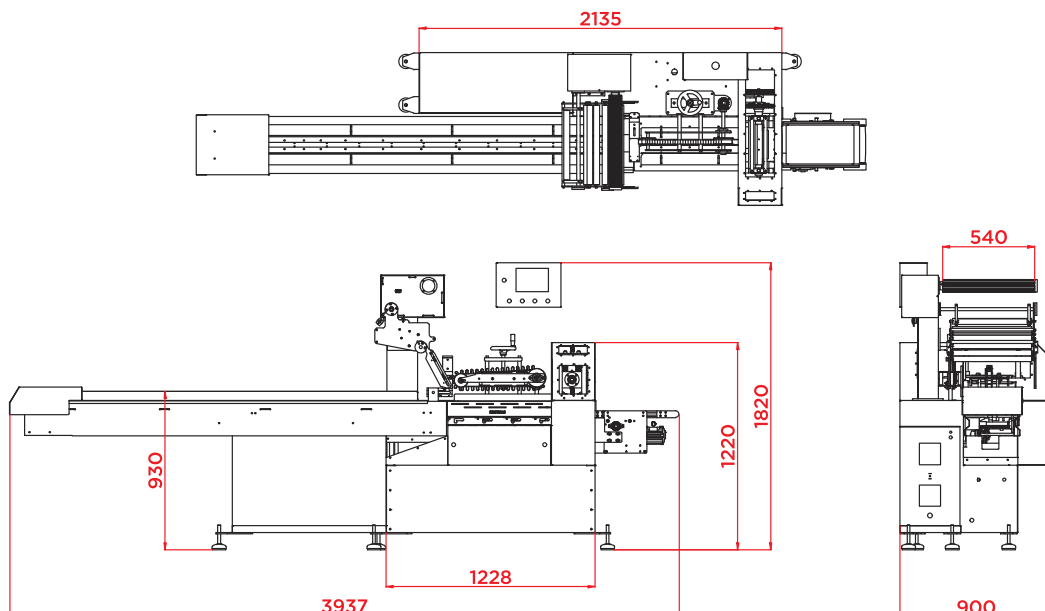
MULTIPACK

Bread Packing Machine

This machine is used for packing sliced / non-sliced bread. It is equipped with double frequency converter control for which the bag length can be set and cut and there is no need to adjust the air. This saves time and film. The machine has a self-diagnosis fault function where the fault is displayed clearly at a glance. It also contains digital input sealing and cutting positions, making the sealing/cutting process more accurate.

Temperature independent PID control, better suited to a variety of packing materials. The transmission system is simple, the work is more reliable, hence maintenance is convenient. The equipment is made of Stainless Steel (SS 304) whereas the mainframe is made of high quality painted metal.

	Model	Multipack
Machine Dimension	A x B x H (mm)	3940x900x1820
Air Pressure	BAR	6
Electric Power	kW	2.9 kW



Notes



Zoko International LLP

Manufacture of Commercial Kitchen & Bakery Equipment

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