

2022

 KUDRET MAKINE

PRODUCTION EQUIPMENT





KUDRET MAKINE

About company

Kudret Makine develops and implements technological innovation to improve product quality, economically effective production result while maintaining traditional technologies.

We offer complete solutions for the food industry

Production lines for the production of

Chocolate

Halva

Lollipops «Chupa-Chups»

Biscuit

Nuts bars

Sweets and candy's

Cupcakes (Cake)

Muesli bars/Granola bars

Fruit and Vegetable chips

Waffles

Fruit bars

Pitta bread

Turkish delights

Nougat bars

Baklava

Processing lines and various degrees of processing of seeds, nuts and fruits

Individual machines and complete lines supplied by our company, take into account everything necessary for first-class work and the production of high-quality products.

We provide comprehensive services

01

We provide comprehensive services

02

Production of equipment of different capacities, taking into account technological conditions, set productivity, budget

03

Organization of logistics and customs clearance

04

Installation supervision, installation, start-up, training

05

Training in production technologies (Services of highly qualified experienced technologists for any period)

06

Improvement and modification of existing production

07

Supply of original ingredients



Tunnel type oven for roasting and drying, nuts, sunflower seeds, flakes, etc.



Design features roasting ovens «Kudret Makine»



Tunnel ovens are universal and are used for continuous heat treatment (frying, drying) of all types seeds and nuts



The shelf life of the product increases from 6 months to 1 year, while maintaining the taste of the product



Full automation of the drying and frying process



High degree of roasting / drying of the product



The ability to memorize up to 200 recipes



Significant saving



Service staff – from 1 to 2 people



Savings in gas or diesel fuel consumption with the help of modern thermal insulation and with the help of a special design of heat exchangers, which ensure uniform heat output and uniform distribution of heat over the entire area of the furnace



Versatility, the ability to dry both nuts and various products



The construction is made of high quality stainless steel. AISI 304 and AISI 316

Dragee production line



The dragee production line is designed to cover various products with chocolate, glaze and glossy shells: nuts, dried fruits, candied fruits, confectionery, coffee grains, etc., sugar, all types of glaze, fondant masses, vitamin-fruit mixtures, etc. Drageeing pans can be used in pharmaceutical and confectionery industries.



It is possible to manufacture the required material and volume



It is also possible to assemble a complete dragee machine with the desired rpm and engine



The cooling system adapts to each factory

AISI 304

The production line is made entirely of food grade AISI 304 stainless steel



Rotational speed 1-60 rpm



Rotation speed control



All possible additional modifications on behalf of the customer



Stroopwafel



The electric heating system has a specially designed system to generate high heat and contact all surfaces of the plates with heat, as well as a two-piece heater



The oven operating system is powered by electricity



Protection system, warning system, emergency stop system with emergency stop wire



Vacuum system for dough with pumping out and automatic pouring and dripping of dough



The machine is controlled by a PLC



All devices can be controlled separately



Production line of Carousel type



Productivity: 2800/3000 units / hour



Product weight: adjustable



Baking time: adjustable



Installed power of the furnace: 70 kW



Plate design: 5mm x 5mm x 1mm or 6mm x 6mm x 1mm, etc



Possible diameter 50-60-85-90-150mm adjustable (to the desired scale) The plate model will be processed into the model you need

- ☒ Stropwafel oven
- ☒ Dough depositor
- ☒ Product forming system
- ☒ Slicing system
- ☒ Storage tank for caramel



The number of oven plates and the design of the plates are calculated according to the produced plates and the customer's order



The machine is able to rotate 360 ° with stacked plates on a rotating system and a special table



The surfaces of the plates are covered with hard chrome-plated material



The restraint systems use a graphite-resistant bushing with special graphite

- ☒ Caramel pouring system
- ☒ Product assembly conveyor
- ☒ Product disclosure system
- ☒ Cooking machine for caramel
- ☒ Cooling tunnel

**Automatic machines for the production of sweet or savory round flat wafers, cones.
Complete set: Automatic line, set of molds, wrapping system, layout system, mixer for dough preparation**



The automatic line is designed for the production of «cornet» waffle cones



Made of heat-resistant special casting steel mold, consisting of bottom and top block



The pattern of the surface of the plate can be produced in the desired degree and pattern according to the request of the purchasing company



Energy saving thermal insulation of the oven



Easy to use all caps



Industrial and V-shaped production of the Cornet



Easy maintenance, lubrication and long lasting bearings



Working with mold heat resistors, resistors connected to the thermostat provide energy projection with a digital flow indicator



Using the display, it is possible to monitor the temperature of the upper and lower molds separately



Electricity cables are all made of fireproof materials, automatic electricity leakage control system, fuse system. Grounding control

AISI 304

The process of pouring the dough into the molds is provided automatically by a chrome-plated anticorrosive dough kettle with a hose designed for food products, a stainless chrome-plated nickel special production pump. Materials used in AISI 304 quality



The panel is controlled by a PLC touch screen. Our machines use leading high quality and quality materials in all assemblies of electrical, PLC, pneumatic, mechanical systems



Our machines provide low energy consumption for 1/3 of the production cost compared to gas systems. Electricity consumption 28 kW/h.



Machine operation and maintenance manual in various languages



Conveyor tape available



Our machine is designed based on speed, production, competition, cost and quality

Turkish fairy floss production line (Pishmaniye)



Production pishmaniye

Pishmaniye is an oriental sweet with a beautiful history. The proportional combination of flour and sugar turns into sweetness that melts in your mouth.

In Tatarstan, this sweet is known as Talkysh Kaleve, in China like the Dragon Beard, in India - Soan Papdi and in Iran as Peshmak.

The line consists of 6 machines, adding 2 more machines to the same line, you can produce Saray Halva.

The parts of the equipment are entirely composed of 304 stainless steel. Our company can provide you with technologists to consolidate the technological formula.

The package includes

- ✓ Cooking machine and cooling table
- ✓ Caramel Stretching Machine
- ✓ Dough boiling machine
- ✓ Dough Heating Machine
- ✓ Pulling Machine
- ✓ Shredding machine
- ✓ Forming machine (press)
- ✓ Additional form for the press
- ✓ Cooling tanks

Sandwich Biscuit Making Machine (Cream Spread)

For the production of a multi-layer product – a sandwich structure based on sugar, butter or cracker cookies (both round and square). Cream, jam, chocolate, soft caramel, etc. are applied to the cookies, then another cookie is placed on top.

Technical features:



The sandwich biscuit making machine is produced in two modifications: 1 row in 2 channels or 2 rows in 4 channels



The construction is made of stainless steel. The machine consists of guide channels (feeders) with a vibration system

AISI 304

Chocolate tanker with a volume of 120 kg, made of AISI 304 stainless steel



The line productivity is: working in 1 row: 600 pieces. per minute; working in 2 rows: up to 1200 pieces per minute



Ability to work with both round and square products



Standard work sizes with round products are minimum 35mm, maximum 58mm. In square - minimum 32mm, maximum 50mm. (A special machine will be made according to the dimensions of your product.)



Width and length can be adjusted while applying the cream



Stable feeding of the filling with a reliable pump (screw pump)



Conveyor belt 3 meters long



The construction is made of stainless steel.



In packaging processes, continuous production flow with high hygienic performance can be realized without touching, providing synchronization and automation between the biscuit production line and the packaging machines



The line power is 6HP



The line allows the production of a multilayer product - a sandwich structure based on sugar, butter or cracker biscuits (waffles, etc.), which makes it possible to work with both one cookie and a multilayer structure.

Cream, jam, marshmallows, chocolate, condensed milk, soft caramel, etc. are applied to or between cookies. Using the sprinkler, ready-made sandwiches can also be coated with chocolate chips, pastry colored noodles or coconut flakes.

The construction is made of stainless steel. The machine consists of guide channels (feeders) with a vibrator and a sliding system for feeding biscuits of different sizes, a spreading device, a gluing device, and a discharge conveyor. The filling is carried out stably using a reliable pump. Automatic filling heating option. Loading into the guide channels is done manually or with a conveyor. The unitary rotary sprocket allows you to conveniently pack your products.

Turkish delight Production Line



Over the past 10 years, our company has developed and implemented many technical innovations to improve product quality, cost-effective production results while maintaining traditional Turkish delight production technologies.

As you know, oriental sweets were considered the best and most exquisite sweets at all times. But even among them there is a leader - the famous Turkish delight, which has become a kind of visiting card of Turkey. And its history is replete with riddles and legends. Cooking machines are designed and manufactured by us in order to save costs and improve machine productivity and product quality. Operation of the boiler allows you to save production time, reduce the cost of the product by significant indicators. We have a patent for production and the right to sell.





No risk of pressure drops, explosion hazard



An automatic temperature control device allows you to give each batch of product the desired consistency and color in the same way



The tipping system eliminates hydraulics. The tipping unit is equipped with only a motor and gearbox



Insulating layer



Engine-reductor 3hp



Kit includes foldable lid



One employee is enough for service



Cooking of other products is possible



Oil drain system



Boiler tilt angle control system



Safety system that prevents excessive tilt forward / backward



The entire machine, including the main supporting structure, is made from 304 stainless steel



It is possible to cook other product in the boiler



The cooking time is halved in comparison with older type boilers



Economic heating system. Compared to gas systems, fuel savings from 50% to 300%



Special system for exhausting steam outside the production room



A special insulation system avoids heating the temperature of the production room to 50-70%

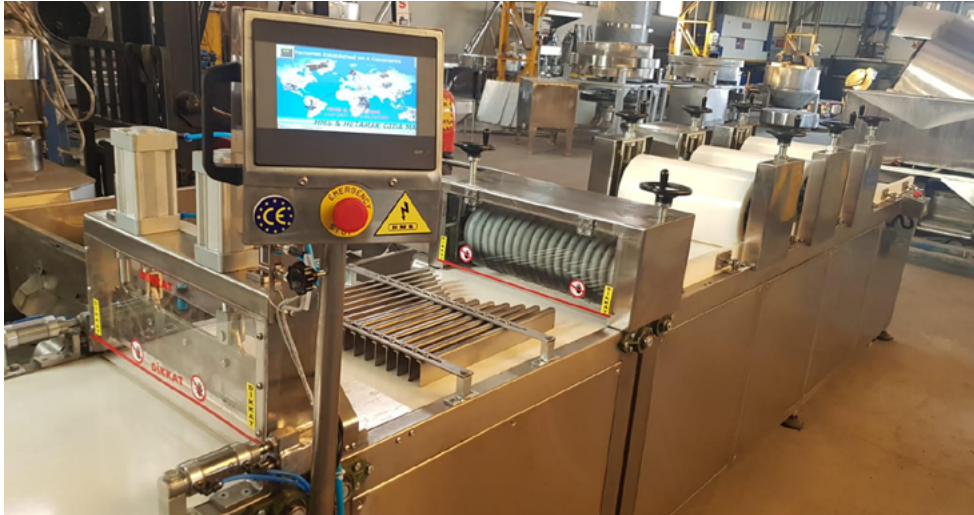


Adjustable mixer speed



More secure digital thermometer system on the control panel compared to gasfired boilers

Lines for the production of muesli bars, nougat bars, fruit and other bars



The completeness and productivity of the automatic line are designed for large production volumes

The machines are made of European-made stainless steel AISI304. High-performance technology, the use of the latest technical advances, carefully selected components and a practical design of the line made of the highest quality steel make it possible to produce competitive products.

Type of heating of the cooking stations: electric energy. The patented innovative system of heating with electric energy will reduce energy consumption, reduce the cost of the product, eliminate the need for additional structures (ventilation system, steam boiler room, etc.).



In the cooking stations of the new type, any risks to life and production that are possible during cooking with natural gas, steam, cylinders, etc. are excluded, systems that can cause explosions and ignitions are completely excluded. The cooking stations of the new type have 2 different security systems built in preventing electric shock.



Automatic systems for gentle, pressure-free forming at precisely defined rates



The automatic cooling system cools the product qualitatively in a short time



Fast transition between products of different compositions, sizes and weights



Modern high speed packaging line with automatic feeding system



High-performance kitchen with maximum automation of cooking and serving processes



Unit for feeding and forming a layer



Cooling tunnel



Product cutting unit



Enrobing machine



Automatic packaging line with fully automated feeding system, eliminating the presence of a worker at the distribution unit

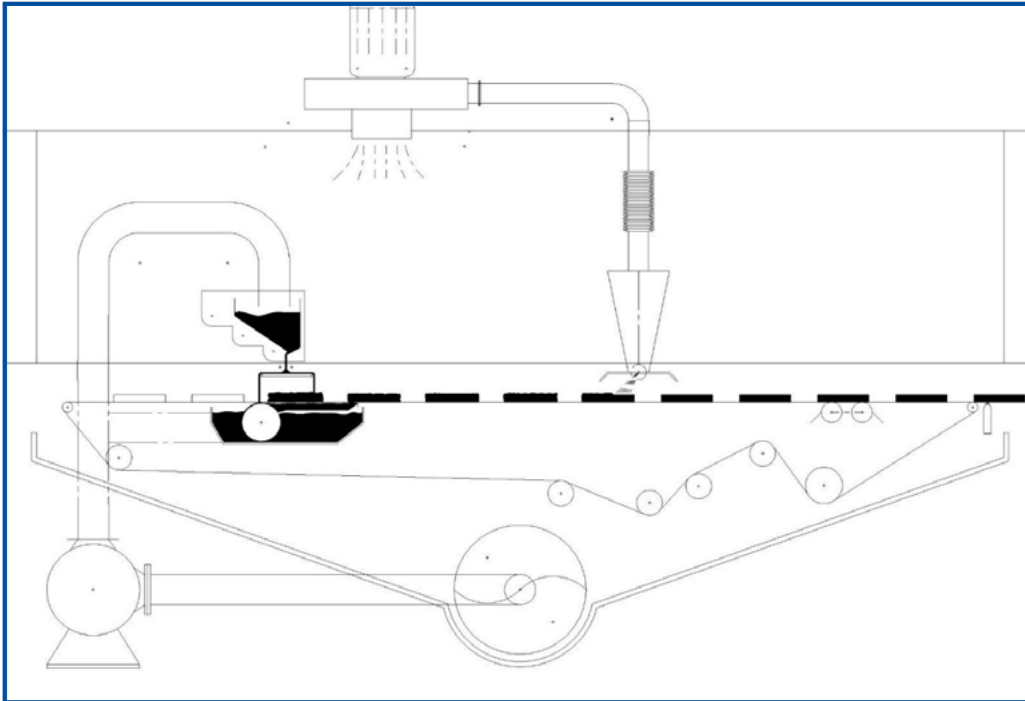
Enrobing machine



Enrobing machine.

Enrobing machines are designed to apply chocolate coat to confectionery. Modern coating equipment has the ability to produce various types of chocolate, sugar and confectionery. Suitable for icing sweets, biscuits, marshmallows, waffles, marmalade.

Generally, enrobing machines are used in large confectionery plants as part of a technological line with a tempering machine.

Glazing and blowing system diagram

The conveyor belt is completely made of stainless steel. The blowing system helps to regulate the thickness of the chocolate coating on the product. There is a modification of the chocolate coating both completely and the bottom or top separately. Single bay and double bay options are available and their chambers have a thermal wall.

Halva production line



Halva is a confectionery product made from roasted crushed kernels of oil seeds or nuts by mixing with a caramel mass, knocked down with a foaming agent, which determines the layered fibrous structure of halva.



Depending on the type of oil-containing seeds or kernels from which halva is prepared, it is subdivided into sunflower, peanut and soy. Halva obtained from sesame seeds is called tahini. The process of obtaining halva consists of the following stages: preparing grated masses, obtaining a caramel mass, preparing a soap root extract, churning a caramel mass with a soap root extract, kneading halva, packing and packaging. Sunflower halva is a homogeneous pulp prepared by kneading the caramel mass knocked down with a foaming agent and a mass of fried pounded sunflower kernels.

The universal line is designed for the production of assorted halva (sunflower, tahini, peanut, nut, combined), produces halva from peeled and unpeeled seeds or kernels.



Fruit and vegetable chips production line



Total surface area of the tray	40 m2
Tray size	80 x 100 cm
Total trays pcs.	50
Heating system on natural gas	60-200 kW
Max. Motor power (380 V)	18 kW / 4 motors
Approximate dimensions (Width x Length x Height)	6 m x 2.50 m x 2.3 m

Technology system

Product
Inspection

Peeling
the product

Slicing
unit

Product
drying

Final product
packaging

Line for the production of caramel candies

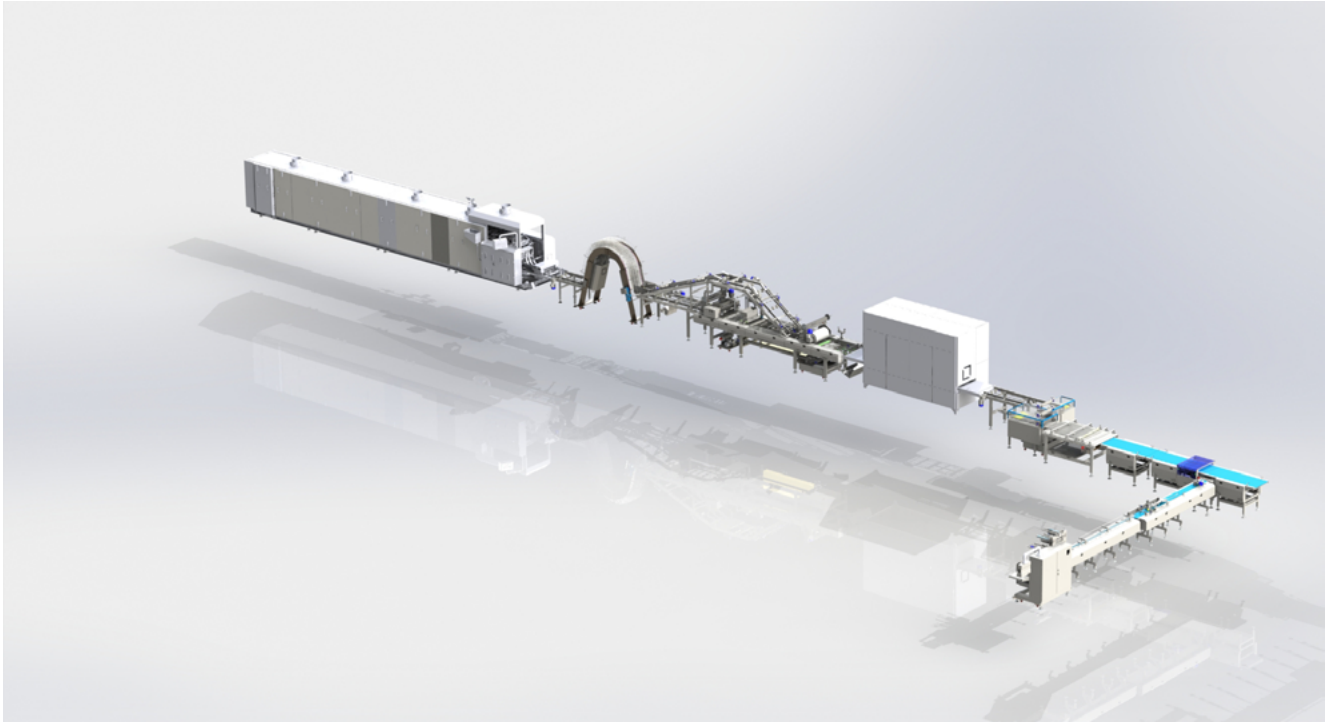
Capacity up to 200 kg per hour



- ✓ Cooking machine of caramel 50 kg
- ✓ Cooling table
- ✓ Rolling machine
- ✓ Calibrating-stretching machine.
- ✓ Forming machine for caramel
- ✓ Cooler with air blowing system. 3 level.

Technology system

Cooking syrup	Cooling syrup
Unrolling a caramel rope	Calibrating and pulling the harness
Forming caramel products	YFinal product packaging



Wafer production line

Automated line for the production of flat and hollow wafers is a high-performance complex for the production of assorted waffles. We manufacture modern, high-speed lines, complete with automated packaging systems with automatic product feeding systems.

The waffle line consists of the following departments and sections:



Horizontal packing machine

The packer is designed for high-speed packaging of the product (using the flow-pack method)



The horizontal packing machine is designed for packing tall and narrow products of various sizes.

Horizontal packing machines are designed according to the principle of horizontal arrangement of the main parts of the machine, the feeding mechanism, the bag former and the cutting system. The machine uses the flow-pack principle. With a single packaging scheme, there are many technical solutions. The packaging technology is approximately the same: from a roll of film a sleeve is formed into which the product is fed with the help of a feeder, then the package is cut.

The flow-pack machine is suitable for packing products in corrugated liners, wafers, food and non-food products in bulk.

Productivity from 100 pcs. up to 500 pcs. per minute.

Thereby use of two frequency controlled drives, the length parameters and the packing speed can be set via the PLC controller interface. This solution allows you to reduce the number of rejects and improve the quality of packaging.

Additionally, it is possible to equip the machine with a thermometer, a labeling machine, a gas filling function, a stainless steel body, etc.

Main Technical Specifications of Horizontal Packaging Machine

Circuit breakers:

Motor protection against — overload, overheating, mechanical failure;

Driver protection against — overload, overheating, motor short circuit, low or high voltage prevents phase loss at the motor input;

Machine Protection — A ground connection with a ground wire to the driver, motor, power supply, and machine frame on the machine

Environmental Protection — To prevent electromagnetic radiation emitted from the drivers to the environment during operation, a shielded cable is used in the motor and control cables and a ground connection is made. In addition, noise generated by the engine and other electrical appliances during operation has been minimized.

Vertical packaging machines

Vertical packaging machines are used to pack various products (food and non-food) into bags of different styles, which are formed by the packaging machine from a roll of film. The direction of movement of the film on the packaging machine tube is vertical - downward. Vertical packaging machines work in two different directions; Intermittent motion for normal speed and high performance continuous motion designed for high speed requirements





Kudret Makine packaging machines are the first in Turkey for their mechanics, digital electronics and technology. Efficiency is the most important aspect of Kudret Makine packaging machines. They can be designed in any required size. Thus, it is considered proof of sealing quality, efficiency and weight sensitivity. They operate with strict security measures and are designed to work 24 hours. They are suitable for different types of filling systems; multi-head weighers, linear weighers, volumetric dosing systems, screw feeders.

A large, stylized, light purple star or comet-like graphic is centered in the background. It has a sharp point at the top and a long, curved tail extending towards the bottom right.

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