

Barutçuoğlu Grup

signature of technology
from wheat to your meal



Barutçuoğlu Grup

From wheat to packing of bread, BARMAK BARUTÇUOĞLU Food Machinery & Tech Co. offers you turn key projects including all processes from design to machinery production.

Being a solution partner of you, we are dedicated on establishing full or semi-automatic line for artisan type or large volume bakery production. Having high experience in bakery machine sector, we understand your demand, find out your needs and propose you the best solution with the most efficient and suitable machinery concept. BARMAK BARUTÇUOĞLU Food Machinery & Tech Co. also provides you installation, production assistance and service after sales.



Solutions and concepts for

- Francala bread
- Baguette bread
- Toast bread
- Pide bread (Berberi)
- Roll bread
- Hamburger&Sandwich bread
- Brown and rye bread
- Ciabatta



MOBILE BAKERY

'for bread production anywhere'



Mobile Bakery

WHY MOBILE BAKERIES PROJECTED ?

In Turkey , after the earthquake at August 17th , once again the vital importance of bread and water is better understood .

Since we saw the difficulty of supply and distribution of bread to suffering people in these disasterous conditions , we produced the mobile oven .

In NATURAL DISASTERS , WARS , HUMAN SUPPORT WORKS the mobile oven - already produce bread in healthy atmosphere even during moving , has high capacity and is healthy.

Where to use Mobile Bakeries

Mobile Bakeries are mainly special for :

- Army
- Government
- Municipalities
- Aid organisations like WHO, Red Crescent, Red Cross
- Bakers for special purposes
- Construction companies for build sides

Why Mobile Bakeries?

- Can make production anywhere
- Can move to Disaster area urgently
- Can make production during driving
- Needs low manpower

Advantages Of Mobile Bakery

- **Economical production**
- **Healthy and hygienic production**
- **Location independent production**
- **Short time production opportunity with less manpower**
- **Own energy production**
- **Fuel and water tanks required for production**
- **Easy operation of machines**
- **Opportunity to sell or give fresh bread anywhere**
- **Project is tailor-made for requirements of the buyer**

Mobile Bakery

We have no standard solution

We project your lines according to

- Bread type
- Capacity
- Usage aim



Bread Library

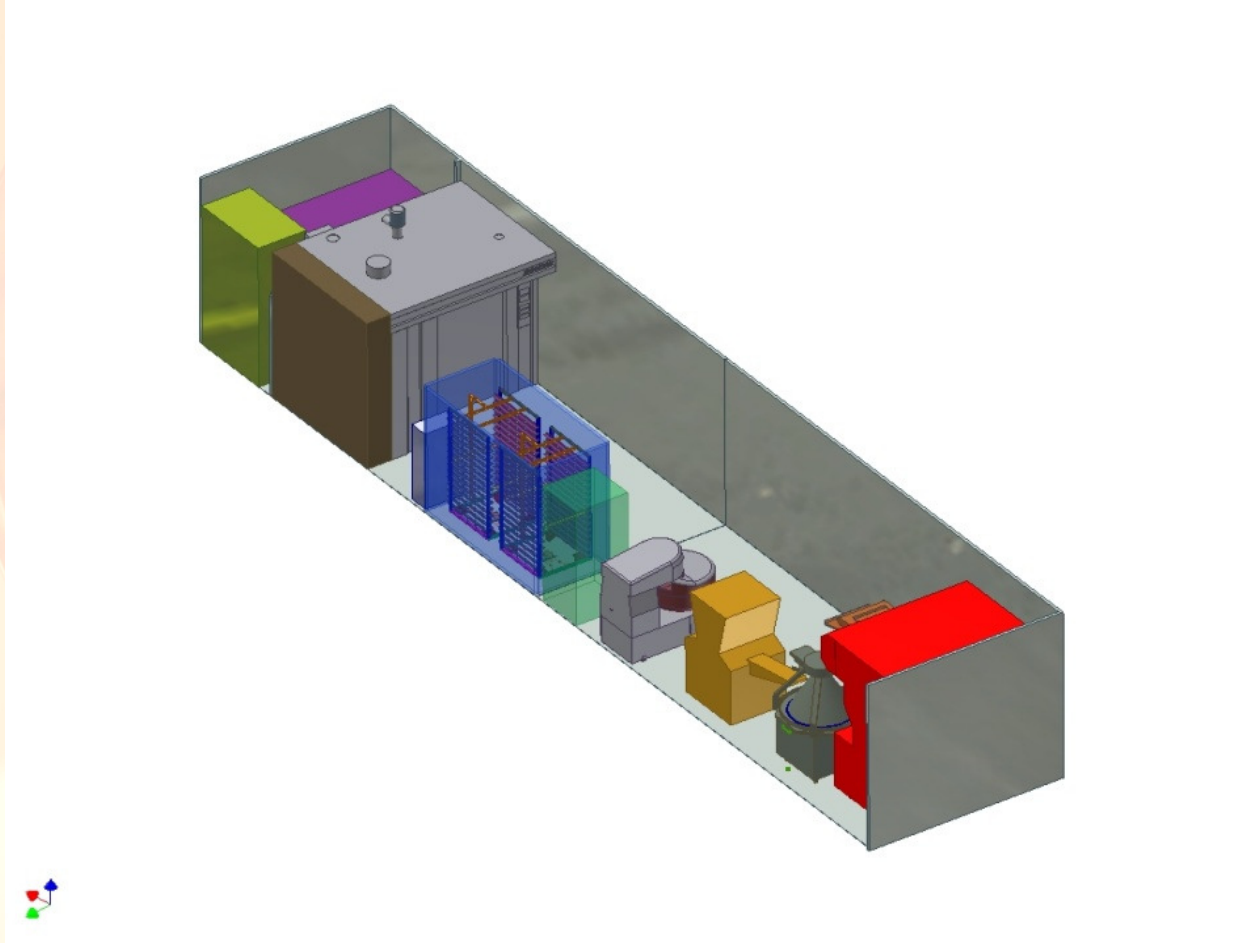
Which type of Bread you want to produce?



Auxiliary accessories for production

- **Electric generator**
- **Fuel tank**
- **Water Tank**
- **Air conditioner**
- **Aeration Ventilator**
- **Windows**
- **Stairs**
- **Hand wash bin**

Layout



Some implementations



Mobile Bakery capacities

The capacity can reach upto

- 200 pieces/hour for Toast bread Mobile Bakery
- 576 pieces/hour for Francala Mobile Bakery
- 1785 pieces/hour for Roll bread Mobile Bakery
- 1200 pieces/hour for Pita bread Mobile Bakery

Some view photos



Some views from inside of the bakery



EQUIPMENT RACK OVEN

BARTECH Rack Ovens provide homogeneous baking with same colour and quality for products put with the trolleys in the oven heated to the desired temperature.

Different oven models are available for any capacities and practices. Designed for places with limited working area. Front burner model offers ease of use and maintenance and rear burner is designed for places with limited working.

Common and the most important characteristics of bakery ovens are homogenous baking by means of homogenous heat distribution, high volume steam generation, which is very important for high quality baking, energy saving, ease of use and high quality materials used.



Features

- High performance for all sorts of baking
- Excellent and homogenous baking for all basis weights
- High steam capacity
- High productivity and expended heater for energy saving
- Stainless steel combustion chamber, baking chassis, hood, front and outer doors
- Complete sealed door circumference
- Ease of use and control
- Digital control panel
- Compatible with diesel fuel, natural gas, LPG and electricity as energy source
- Alarm system for baked product

Teknik Özellikler / Technical Specifications

ROTObar

TURBO	MAXI	MIDI	MINI
Tava Boyutları / Tray Dimensions	750x1050 mm	580x780 mm 600x800 mm	400x600 mm
Tava Sayısı / Quantity of Trays	16	15	13
Pişirme Alanı / Bakery Area	12,6 m ²	6,78/7,2 m ²	3,1 m ²
Genişlik / Width (A)	2380 mm	2050 mm	1385 mm
Fırın Derinliği / Oven Depth (B)	2060 mm	1680 mm	1985 mm
			1585
Fırın Yüksekliği / Oven Height (H)	2800 mm	2500 mm	2000 mm
	2400 mm	2100 mm	1810 mm
Toplam Güç / Total Power	3.3 kW	2.1 kW	1.3 kW
Elektrikli Fırın Elektrik Gücü / Power For Electric Oven	87 kW	47 kW	39 kW
Ağırlık / Weight	2500 kg	1600 kg	900 kg
Günlük Kapasite / Daily Capacity (250-8hr)	5000	2500	1250
Yakıt Türü / Fuel Type	Dizel, Doğalgaz, LPG, Fueloil, Elektrik / Diesel, Gas, Fueloil, Electric		

EQUIPMENT SPIRAL MIXER



Ideal for Bakeries , Supermarkets, Pastry shops , Pizzerias and All bakery product producers

BARTECH Spiral mixers are ideal product for preparation all sorts of dough that saves mixing time compared to classic mixing methods thereby increases performance and provides homogenous mixing. Mixing spiral mixes and aerates dough homogenously and hygenically since made of stainless steel.

Different mixers are available according to capacity demands.

Mixer bowl is ideal for small quantity dough mixing in addition to full capacity dough mixing. This feature offers a great advantage for bakers who have wide range of products.

All dough contact surfaces are made of stainless steel. Robust construction assures long life.

Emergency stop function and security system is available on the bowl lid for emergency cases. Drive belt offers very silent operation. Locking bearings are on the machine. The machine can be moved to a desired place and easily fixed.

Teknik Özellikler / Technical Specifications

MIXObar

CLASSIC-S	SMX 80	SMX 120	SMX 160	SMX 250
Un Kapasitesi / Flour Capacity	50 kg	75 kg	100 kg	150 kg
Hamur Kapasitesi / Dough Capacity	80 kg	120 kg	160 kg	250 kg
Kazan Hacmi / Bowl Volume	130 lt	235 lt	290 lt	350 lt
Kazan Çapı / Bowl Diameter (A)	Ø 700 mm	Ø 850 mm	Ø 920 mm	Ø 950 mm
Derinlik Depth (B)	1155 mm	1330 mm	1465 mm	1480 mm
Yükseklik / Height (H)	1310 mm	1350 mm	1485 mm	1520 mm
Motor Gücü / Motor Power	5,9 kW	7,1 kW	9 kW	11,5 kW
Ağırlık / Weight	442 kg	580 kg	896 kg	950 kg

EQUIPMENT DOUGH DIVIDER



DIVOBAR weighs the dough loaded to its hopper by means of its own weight & vacuum generated by the piston movement across cylinder; and cuts the dough in the required weight without damaging it by rotation movement.

After mixing, dough loaded to the stainless steel hopper is molded by the polyamid piston in the cylinder made of hard chrome. Dough weighed by volumetric system is cut by half rotation movement of the cylinder and conveyed to the dough-rolling machine by means of a conveyor.

Different variations are available for weight ranges.

Also high capacity and high precision industrial models are available for different applications.

Teknik Özellikler / Technical Specifications

DIVO bar

	BAR 10-S	BAR 10-SD	BAR 10	BAR 10-B	BAR 10-LEI
Kesme Ağırlığı / Dividing Range	80-350 gr	50-300 gr	100-600 gr	300-900 gr	100-600 gr
Kapasite (ad./s.) / Capacity (pc./hr.)	1250-2500	2000-4500	1250-2500	1250-2500	1500
Genişlik / Width (A)	680 mm	680 mm	680 mm	680 mm	670 mm
Derinlik / Depth (B)	1390 mm	1390 mm	1390 mm	1390 mm	1400 mm
Yükseklik / Height (H)	1490 mm	1490 mm	1490 mm	1490 mm	1580 mm
Çıkış Bantı Genişliği / Belt Width (A1)	200 mm	200 mm	200 mm	200 mm	
Çıkış Bantı Derinliği / Belt Depth (B1)	750 mm	750 mm	750 mm	750 mm	
Çıkış Bantı Yüksekliği / Belt Height (H1)	930 mm	930 mm	930 mm	930 mm	
Motor Gücü / Motor Power	1.5 kW	1.5 kW	1.5 kW	1.5 kW	3 kW
Ağırlık / Weight	500 kg	500 kg	500 kg	500 kg	500 kg

EQUIPMENT DOUGH ROUNDER



RONDOBAR Dough rounding machine rolls the dough coming from dividing machine, by means of clockwise rotating Teflonised aluminum conical and Teflon coated aluminum tracks.

Conical rounder gives spherical shape to the dough coming from divider and transfers it to the next processing machine.

Rounding starts by loading of dough on the carrying-rolling tracks.

Different variations are available for weight ranges

Teknik Özellikler / Technical Specifications

RONDO bar

	BAR 20-S	BAR 20	BAR 20-E
Yuvarlama Ağırlığı / Weight Range	50-200 gr	150-750 gr	150-1000 gr
Genişlik / Width (A)	890 mm	1000 mm	1000 mm
Derinlik / Depth (B)	1000 mm	1000 mm	1190 mm
Yükseklik / Height (H)	1390 mm	1484 mm	1520 mm
Kapasite(Ad./Saat) / Capacity (u./hr.)	2500	2500	4000
Toplam Güç/ Total Power	1,1 kW	2.05 kW	2,05 kW
Ağırlık / Weight	198 kg	250 kg	400 kg

EQUIPMENT INTERMEDIATE PROOFER



BARTECH Intermediate Proving machine proves dough coming from dough rounding machine for a while and then transfers them to the molding machine or to another place for different operation. This is the first proving step for dough coming from dough rounding machine.

Dough transferred to baskets from inlet of Intermediate Prover passes to the next basket by means of direction channels. This operation goes on throughout the number of cycle according to the model.

Different variations are available for industrial lines for different proving times , dough types and capacities.

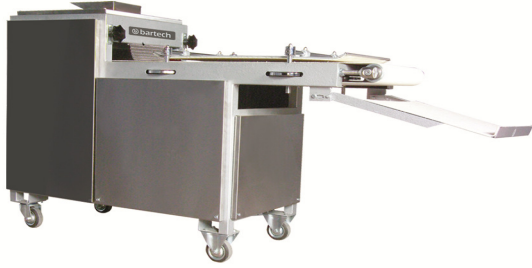
Also high capacity and high precision industrial models are available for different applications.

Teknik Özellikler / Technical Specifications

PRO bar

	BAR 30/154	BAR 30/280	BAR 30/400
Genişlik / Width	1750 mm	1750 mm	1750 mm
Derinlik / Depth (B)	1180 mm	1780 mm	2380 mm
Yükseklik / Height (H)	2230 mm	2230 mm	2230 mm
Dinlendirme Kapasitesi (Ad./Saat) / Capacity (u./hr.)	1800-2000	2000-2500	2500-2800
Dinlendirme Süresi (dk.) Proving Time (min.)	4	8	10
Hamur Ağırlığı / Weight Range	100-1000 gr	100-1000 gr	100-1000 gr
Tas Sayısı / No. Of Bowls	154	280	400
Ağırlık / Weight	560 kg	800 kg	1000 kg
Motor Gücü / Motor Power	0.75 kW	0.75 kW	0.75 kW

EQUIPMENT LONG MOULDER



MOLDOBAR Long Moulding Machine is used for molding of dough coming from intermediate prover.

Proved dough coming from intermediate prover falls on the cylinders through inlet hopper of long moulder. Dough sheeted during passing through cylinders rotates around its own axis by means of curling net and moves on the conveyor band. The pressure board shapes the dough during conveyed on the band.

Teknik Özellikler / Technical Specifications

MOLDObar

	BAR 40	BAR 40 - 4R
Şekillendirme Ağırlığı / Moulding Range	100-1000 gr	50-1500 gr
Hamur Kapasitesi / Capacity	2500 u/hr	3000 u/hr
Genişlik / Width (A)	570 mm	1084 mm
Uzunluk / Length (B)	1658 mm	2360 mm
Çalışma Uzunluğu / Working Length (B1)	1936 mm	2618 mm
Yükseklik / Height (H)	1120 mm	1691 mm
Motor Gücü / Motor Power	1,1 kW	1,85 kW
Ağırlık / Weight	216 kg	700 kg

EQUIPMENT FINAL FERMENTATION



This is a sealed and insulated chamber with closed handles for the final fermentation of dough put on rack carts and dough trolleys. Roof and sides of the chamber are constructed from Poliuretan filled galvanized coated steel.

Size and construction of fermentation room can be designed according to the capacity, process, fermentation time , oven type and available area of customer.

Steam generator is essential and have to be put at the rooms for ideal fermentation in case there is no opportunity to get steam from other source. Humidity and temperature can be followed from the panel on the steam conditioner.

Döner Fırın Dinlendirme Odaları (2 Arabalık) / Rack Oven Fermentation Rooms (2 Trolley) Teknik Özellikler / Technical Specifications

	MAXI	MIDI	MINI
Genişlik / Width (A)	1015 mm	945 mm	742.5 mm
Derinlik / Depth (B1)	2925 mm	2300 mm	1935 mm
Toplam Derinlik / Total Depth (B)	3925 mm	3095 mm	2680 mm
Yükseklik / Height (H1)	1830 mm	1570 mm	1380 mm
Toplam Yükseklik / Total Height (H)	2070 mm	2040 mm	1640 mm

QUESTIONS(1)

How many breads can mobile bakery produce daily? (20 hours)

- 4.000 pieces for Toast bread Mobile Bakery
- 11.520 pieces for Francala Mobile Bakery
- 35.700 pieces for Roll bread Mobile Bakery
- 24.000 pieces for Pita bread Mobile Bakery

QUESTIONS(2)

In this project what type of bread can be produced?

TOAST BREAD

QUESTIONS(3)

How many people you need for production?

- 3 people per shift

QUESTIONS(4)

With one bag of flour how many bread can be produced?

140 breads

QUESTIONS(5)

Which raw materials used in the bread?

Depending on the bread type for Toast Bread

- 50 kg flour, 30 lt water, 1,5 kg yeast,
- 0,25-0,5 kg bread improver,
- 0,5 kg salt, 1 kg oil

QUESTIONS(6)

How energy supplied for production?
What is the fuel type?

Diesel – Generator

