

BARUTÇUOĞLU GROUP

*signature of technology
from wheat to your meal*



Professional partner for food sector

bartech
BAKERY

bartech
BAKERY

bartech
INDUSTRIAL

bartech
INDUSTRIAL

bartech
GASTRONOMY

bartech
BAKERY

bartech
SUPERMARKET

bartech
INDUSTRIAL

bartech
GASTRONOMY

bartech
GASTRONOMY

bartech
SUPERMARKET

bartech
SUPERMARKET

Solution partner

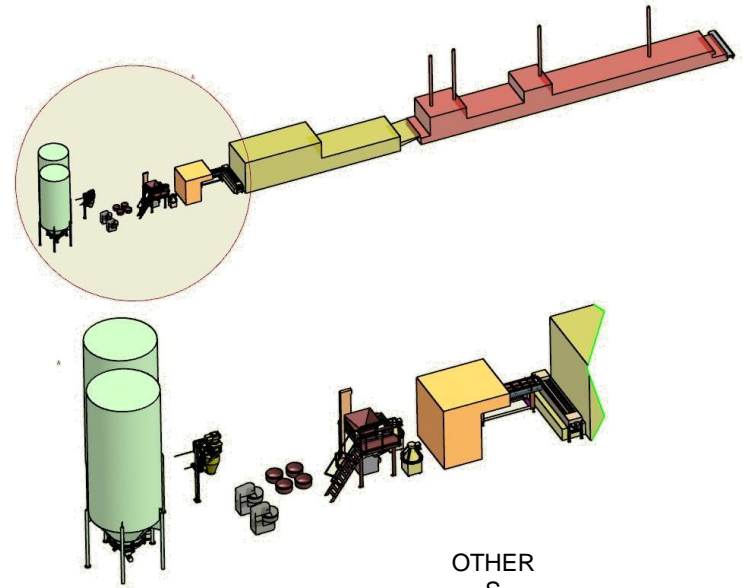
Artisan Solutions



BARUTCUOGLU
23%

Market share of the
Bartech in Turkey

Industrial Solutions



OTHER S

BARUTCUOGLU
90%

Market share of the
Bartech in Turkey

Our customers



Artisans



Industry



Foodservice



Retail



Bread Library

Which type of Bread you want to produce?



Production line



Projected depending on;

- Product type
- Capacity
- Available space
- Financial investment budget

AUTOMATIC & SEMI-AUTOMATIC BREAD PRODUCTION LINES

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





World of
♥♥♥♥♥♥♥♥♥♥
FLOUR HANDLING
solutions





World of
♥♥♥♥♥♥♥♥
MIXING
solutions





World of
♥♥♥♥♥♥♥♥
DOUGH MAKE-UP
solutions





World of
♥♥♥♥♥♥♥♥
FERMENTATION

solutions





World of
♥♥♥♥♥♥♥♥
BAKING
solutions



World of
♥♥♥♥♥♥♥♥
COOLING
solutions

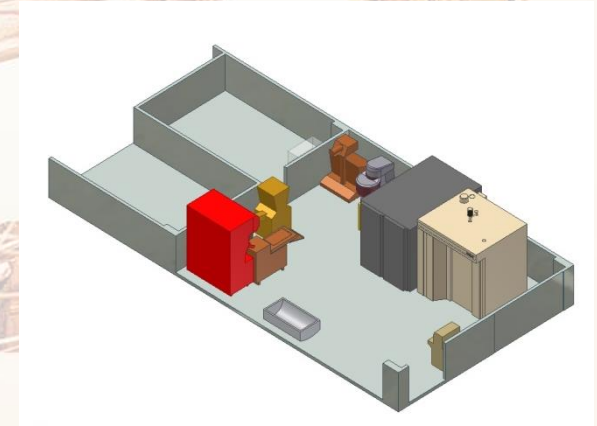
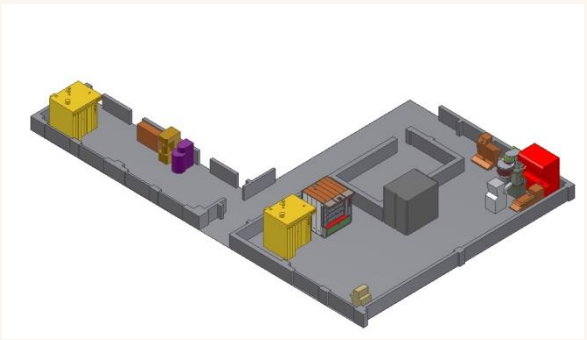
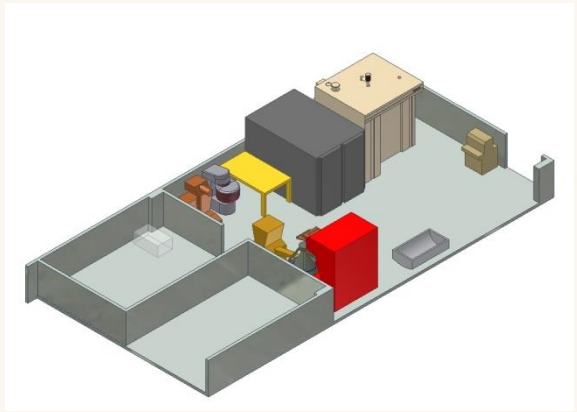




World of
♥♥♥♥♥♥♥♥♥♥
ACCESSORIES



LAYOUT SAMPLES



Solutions in Store

In Bakery solutions

- Process starts from flour to Packaged bread
- From fresh dough
- Machines and ovens chosen depending on the products and capacities
- Transport and cold chain costs decrease

Bake off solutions

- Ready to bake
- Whole concept with a bake off oven, retarder proofer and refrigerator
- Different modules customising your solution
- Labelling on machines to support customer brands

Solutions in and out Store

Central Bakery and Cold chain solutions

- Process starts from flour to Frozen dough or par-baked product
- Machines and ovens chosen with higher capacity depending on the products and capacities
- Automation systems available
- Transport and cold chain costs should be added
- Ready to bake in store
- Whole concept with a bake off oven, retarder profer and refrigerator
- Different modules customising your solution
- Labelling on machines to support customer brands

Retail brands we worked

Özdilek®

K GROUP

OLİCenter

akmansoy

akyurt

basyazici center
ALIŞVERİŞ MERKEZİ

FURPA
ALIŞVERİŞ MERKEZLERİ

Masskar
Hypermarket
Part of your family

saveco
A Way of Life

İSMAR
MARKETLER ZİNCİRİ

ONUR
Alışverişte Onur Sözü

MAXI
MARKET
"Cebinizin Dostu"

Gima
Hesaplı alışveriş yanbaşımada...

beğendik
kayıtlı ve güvenilir alışveriş

ekoroma
"süper emeklede gıda"

Almer

MAZİ
MARKET

B Başak Gıda

bizim
MARKET

БООРСОК
ТОПМАРКЕТ

Bolmart

Carrefour

M
MIGROS

yunus®
marketler zinciri

veroli
SÜPERMARKET

K CITYMARKET

TESCO kipa

Çelinkaya®

Памстоп

abide
park

TUSKYS
Pay less, get more, Everyday

Auchan

კარფური
Carrefour

kiler
Kazançlı Alışveriş

SUPERMARKT
ETSAN

Company in brief

- Founded at : 1981
- Open area : 15.000 m²
- Building area : 18.000 m² (underroof)
- Remain open space for new project: 6000 sq.m
- Administration Building:2.000 m²
- Employees : 110
- Steel Fabrication capacity : 600 tons
- Turn-over : 9.300.000 EUR
- Export ratio : % 70

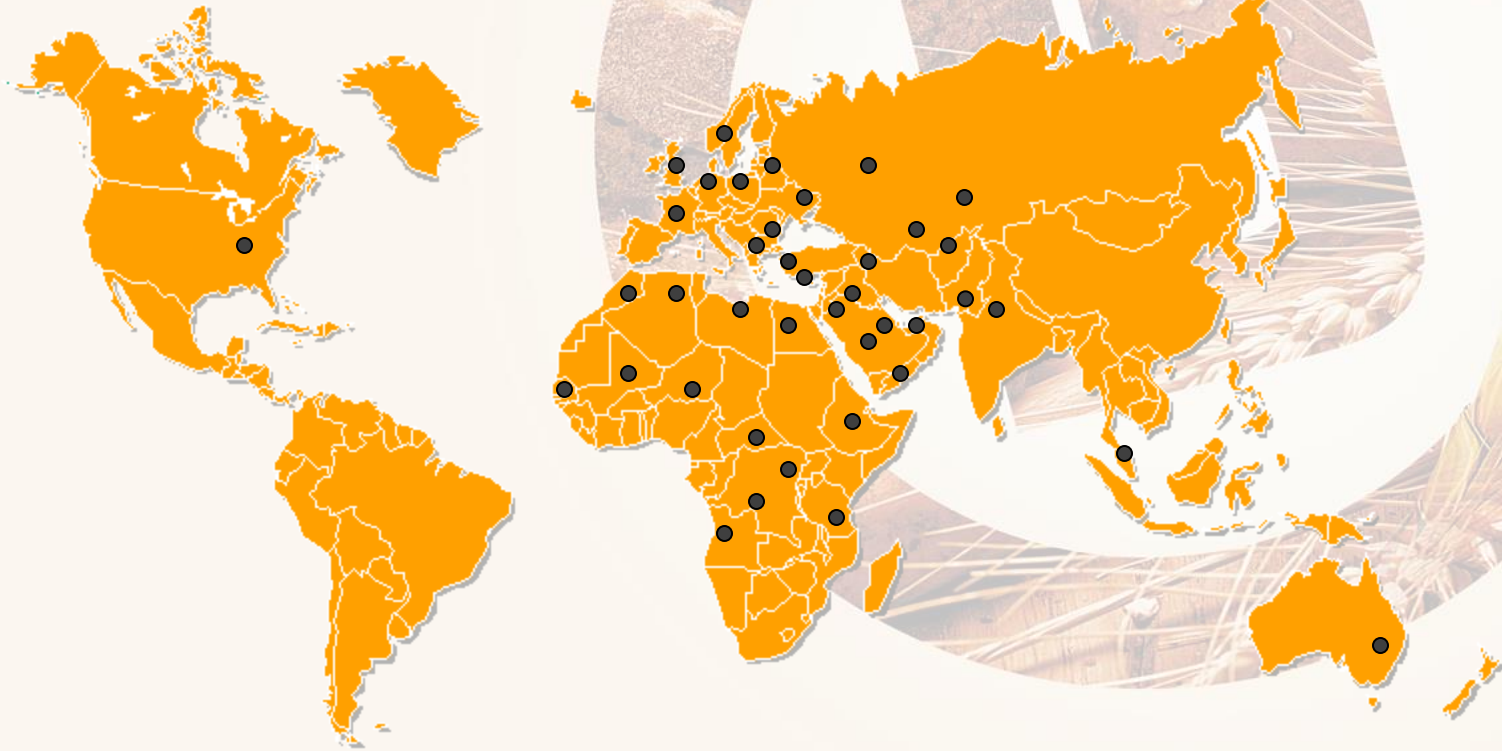


Key Performance Parameters

- Certified and confirmed R&D center by Turkish republic Ministry of Industry
- Head quarter & Production in Bursa (Bursa is industrial center of Turkey , just 1,5 hr drive from Istanbul)
- Technology center and testing facilities
- 2 years mechanical guarantee, optionally extendable guarantee period
- 5 years heating chamber guarantee
- 10 years spare part support guarantee
- Product Certificates : CE, TSE, TSEK, GOST

Export

We export our products to different countries like Germany, Romania, Bulgaria, France, USA, Holland, Russia, Finland, UAE, Austria, Serbia, Kazakhstan, Turkmenistan, Belgium, Sudan, Egypt, Saudi Arabia, Pakistan, Australia, Uzbekistan, Georgia, Greece, Azerbaijan, Nigeria and many others



Group companies

BARUTÇUOĞLU GROUP

-  **ekmasan** Bread, bakery and flour company
-  **betatech** After sales and spare part company
-  **barmak** Dough machinery company
-  **bartech** Brand for special markets
-  **bartaş** Construction company
-  **alfa** Import-export company

Food, Bakery, Retail, Machinery, Automotive, Construction, Restaurant



bartech
ALL YOU NEED
FOR YOUR BAKERY
- *silos and*
STORAGE SYSTEMS
- *dough mixing systems*
- DOUGH MAKE UP EQUIPMENTS
- FERMENTATION SYSTEMS
- *baking ovens*
- COOLING SYSTEMS
- TURN KEY PROJECTS

To contact us
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TURKEY

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GSM:+90 541 241 6320

info@barutcuoglu.com.tr

How to come to Bursa from Istanbul?

from Istanbul Sabiha Gokcen Airport to Bursa Terminal

-1 hour with normal drive from

-1 and half hour from (with Bbus) every hour

<https://bus.burulas.com.tr/> (online ticketing possible)

from New Istanbul Airport to Bursa Terminal

-2 hours with normal drive

-2 and half hour (with Bbus) every hour

<https://bus.burulas.com.tr/> (online ticketing possible)

from Yenikapi Ferry station to Bursa Guzelyali Ferry station

-75 minutes sea voyage (with ido) every hour

<https://www.ido.com.tr/> (online ticketing possible)

from Istanbul Eminonu/Sirkeci to Bursa Mudanya Ferry station

-90 minutes sea voyage (with budo) every hour

<https://budo.burulas.com.tr/> (online ticketing possible)

You are
welcome to
our factory

Just pre-inform us and we will pick you from the terminal point you are and bring to our factory.