



BAKERY AND PASTRY MACHINES

ATS
PROFESSIONAL

WELCOME...

EXPERIENCE, VISION AND INNOVATION

We represent our experience and knowledge in bakery machine industry with the machines that we are producing to our valuable customers.

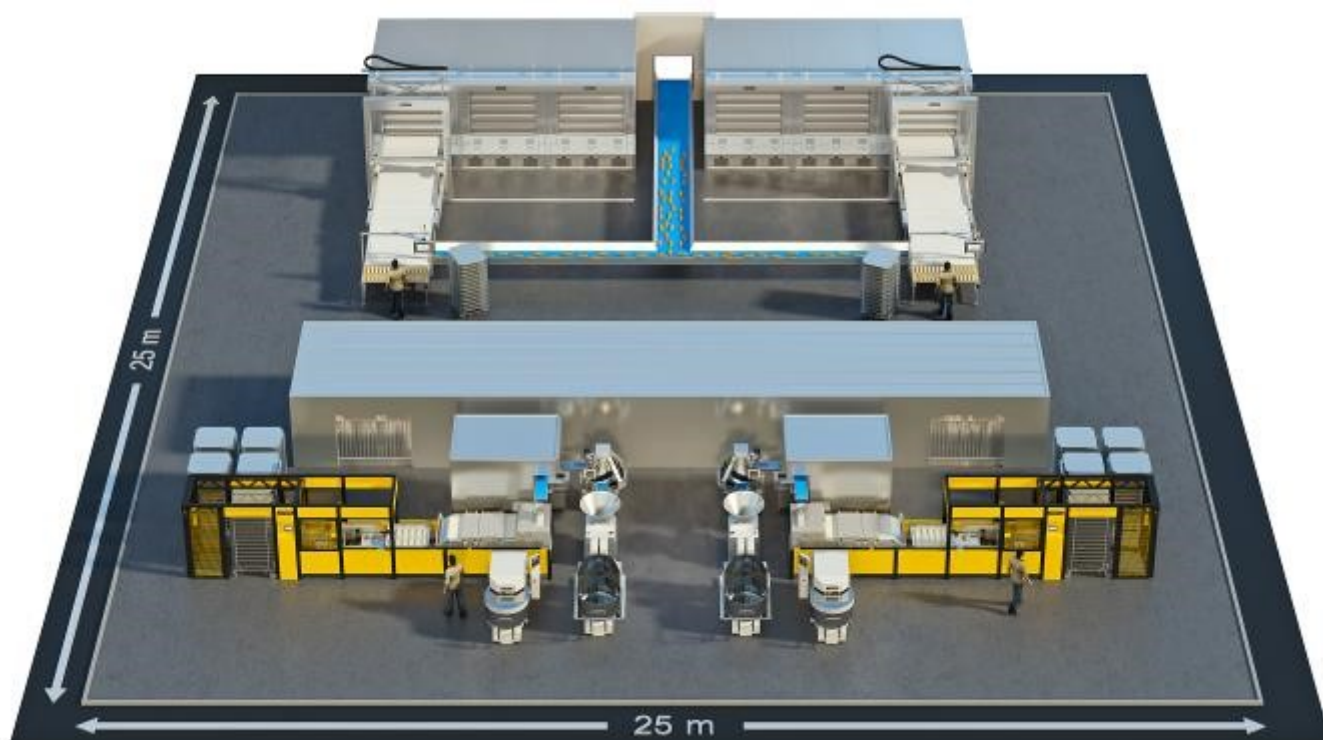
Today, with the 30 different models in the portfolio of bakery machines and equipment, we become a leading and one of the most trustable manufacturer within our industry.

We exported our machines to Germany, USA, Angola, Australia, Azerbaijan, Belgium, Belarus, Bulgaria, Algeria, Chad, Czech Republic, Denmark, Congo, UAE, Armenia, Ethiopia, Morocco, Algeria, Palestine, France, South Africa, Georgia, India, England, Iraq, Iran, Israel, Cameroon, Kenta, Kazakhstan, Kyrgyzstan, Libya, Lebanon, Malaysia, Mali, Martinique, Egypt, Mauritius, Uzbekistan, Poland, Romania, Russia, Senegal, Sudan, Saudi Arabia, Tanzania, Tunisia, Turkmenistan, Uganda, Jordan, Yemen and New Zealand.

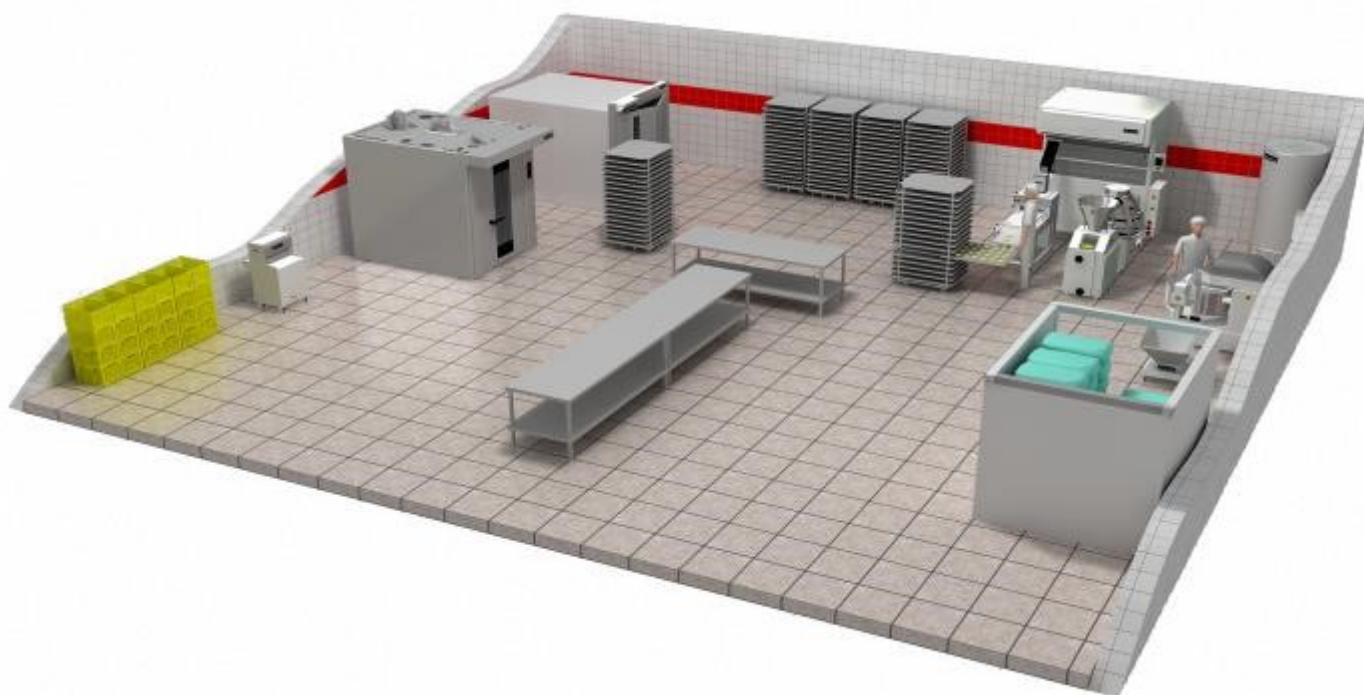
We supply complete production lines as well as medium and small size individual machinery and equipment for global market. Our combination of experience, production line equipped with the latest technology, well-educated and trained human source and the best raw material selections; we assure our customers an efficient start-up, durable machinery and flawless productions.

ATS is continuously works for refinement and innovation by using customer feedbacks, market demands and latest technology. Our goal is always to develop products beyond expectation and to provide solutions which our customers will find us indispensable.

We encourage you to have a look at our wide range products presented in the website. Hope to see you as an ATS customer soon.

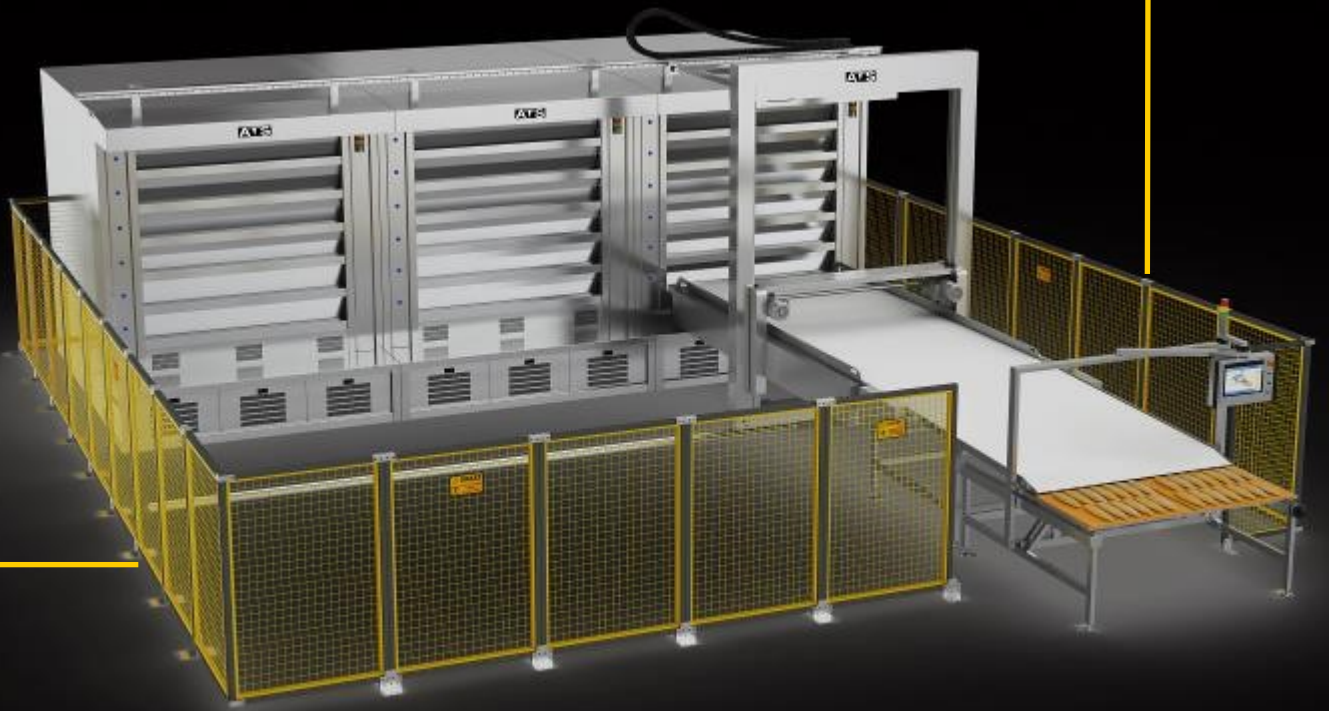


- INDUSTRIAL PRODUCTION LINES -



- SEMI AUTOMATIC PRODUCTION LINES -

DECK OVENS WITH AUTOMATIC LOADING SYSTEM



ETO 625 E1 - E2 - E3

DECK OVENS WITH AUTOMATIC LOADING SYSTEM

- ▶ ATS multi deck oven produced towards high production capacity, expandable and untouched production requirement of our customers in following time as considering the latest technology.
- ▶ Cyclothermic or steam tube heating systems are the two alternatives in production line.
- ▶ Due to the cyclothermic system's adjustable air flow valves and the computer controlled baking system, air flow of each deck can be controlled. Thus, uniform baking is provided on whole surface regardless of upper or lower deck.
- ▶ Uniform baking guaranteed by steam tube system. Because pipes are covering around of each deck and heat is reaching everywhere equally. Uniform baking obtained on whole surfaces of the oven as transferring energy by pipes that located up and down of each deck.
- ▶ ATS's multi deck oven which can be produced as 3-4-5 or 6 decks able to supply all needs of our customers regardless of product variety through automatic loading-unloading robot system, multifunctional baking, settings, combination via different dough processing machines.
- ▶ Thanks to the isolation system, the heat produced can be kept in the oven for a long time. In addition, this heat isolation technology helps for quick heat recovery, same baking quality on production and continuous baking.
- ▶ Base and gas channels of the oven are made by fire-proof bricks. This system is very important, it is causing an equal heat delivery to all surface.
- ▶ Each deck can be loaded or unloaded easily by single operation of loading unit and gates of decks stay open for a very limited time that heat wasting is prevented and it helps to save energy.
- ▶ ATS deck ovens can be operating by gas or diesel type solid energy sources
- ▶ The oven is suitable for high or low baking temperatures which could be up to 300 °C. In both models, upper or lower deck's baking heat balance is maintained.
- ▶ Dough can be automatically taken from the wooden panels to the loading band.
- ▶ Baked products are transposed via a belt to the next station for cooling or packaging.
- ▶ The oven can be manufactured with 3, 4, 5 or 6 floors optionally.
- ▶ Whole system is managed via touchscreen panel and 250 different baking options can be loaded in system memory. Whole production facility can be observed through single system up to three ovens owing to multifunctional and colourful untouched panel.
- ▶ Connection to the computer software is easy in case of any demand or problem accure if internet connection is available on site.
- ▶ Control program is developed by the software engineers employed at ATS to serve our clients better and faster.
- ▶ Our clients can observe the situation of the production line via ios or android system based mobile devices through internet connection.
- ▶ ATS multi deck loading oven presented with its various specifications and it has latest technology in supplying all our customer's needs.

Option

- ▶ Gas or diesel sourced heating system
- ▶ Transportation belt at the exit
- ▶ Water spray at entrance or exit
- ▶ Scoring unit on pre-loading platform (knifing unit)
- ▶ Vacuum cleaner
- ▶ Multideck ovens for 3-4-5 or 6 decks
- ▶ External steaming device



TRAY LOADING ROBOT



ATS 3300

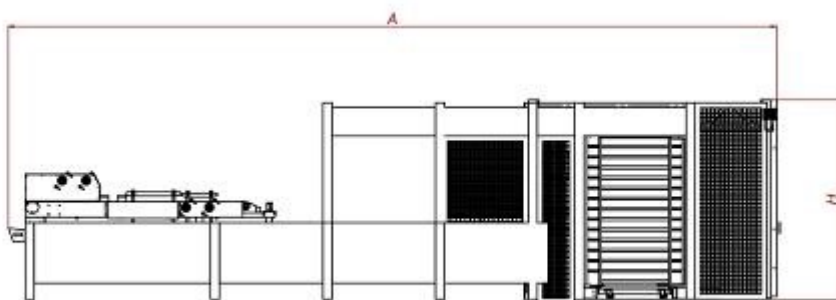
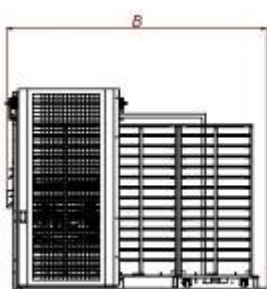
TRAY LOADING ROBOT

- ▶ The shaped dough pieces coming from long moulder are spread out on the wooden pallet or tray in a row single, double or triple as demanded. New designed ATS tray loading robot picks the tray, load on the tray trolley and get the other free tray at the same time. When the process completed for all the trays, the trolley automatically forced to move to the exit and the system get the free trolley to be loaded.
- ▶ The wooden pallets or aluminium trays can be used for the system. Both also available at the same time as an option. If demanded, the additional equipment can be used to sprinkle materials on dough.
- ▶ All the system is controlled and observed by touch screen display.
- ▶ The machine can be designed depending on building plan or dough process direction.
- ▶ The system never deforms the trays or wooden pallets during the process.
- ▶ The capacity of the system is 3.300 pcs dough per hour.

Option

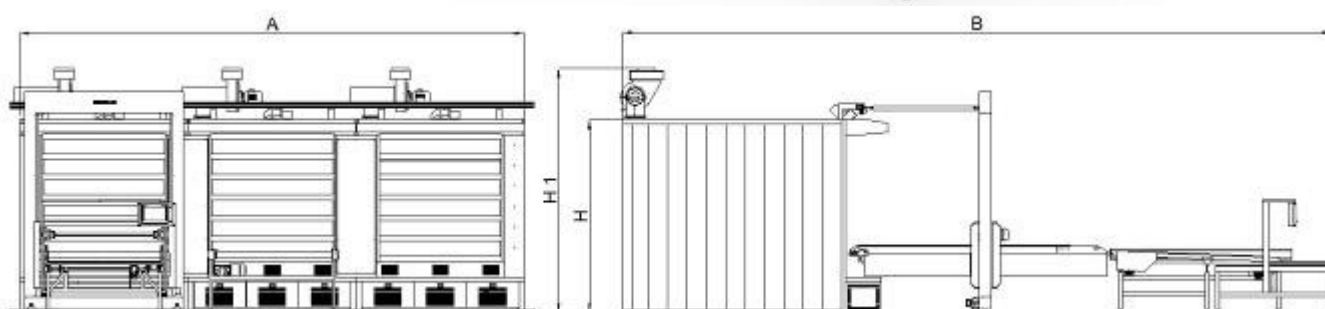
- ▶ Single, double or triple dough panning
- ▶ Aluminium tray or wooden pallet can be handled (both at the same time is also available)
- ▶ Sprinkle system





TRAY LOADING ROBOT	External Dimension (mm)	Electric Power	Capacity (400 gr dough/pcs/hr)	Weight
ATS 3300	3200 x 9500 x 2220*	4,55 kw 380V AC 50 Hz*	1000-3300*	3000 kg*

* The Data Subject To Change Depending On The Project



Deck Ovens With Automatic Loader		ETO 625 E1	ETO 625 E2	ETO 625 E3
Baking Area	m ²	25	50	75
Number Of Decks	N	6	6	6
Width	A mm	2600	5200	7800
Lenght	B mm	11500	11500	11500
Height	H mm	3000	3000	3000
	H 1 mm	3800	3800	3800
Inner Dimension	a mm	2320	2320	2320
	b mm	1770	1770	1770
	H mm	200	200	200
Heat Capacity	kcal/h	180000	360000	540000
Max. Temperature	C	300	300	300
Energy Sources		Diesel, Natural Gas , LPG		
Weight	kg	20000	35000	50000

E1: Single Oven + Loading Robot, E2: 2 Ovens + Loading Robot, E3: 3 Ovens + Loading Robot

ROTARY OVEN



EN 5070 - EN 6080 - EN 6080 H - EN 80100

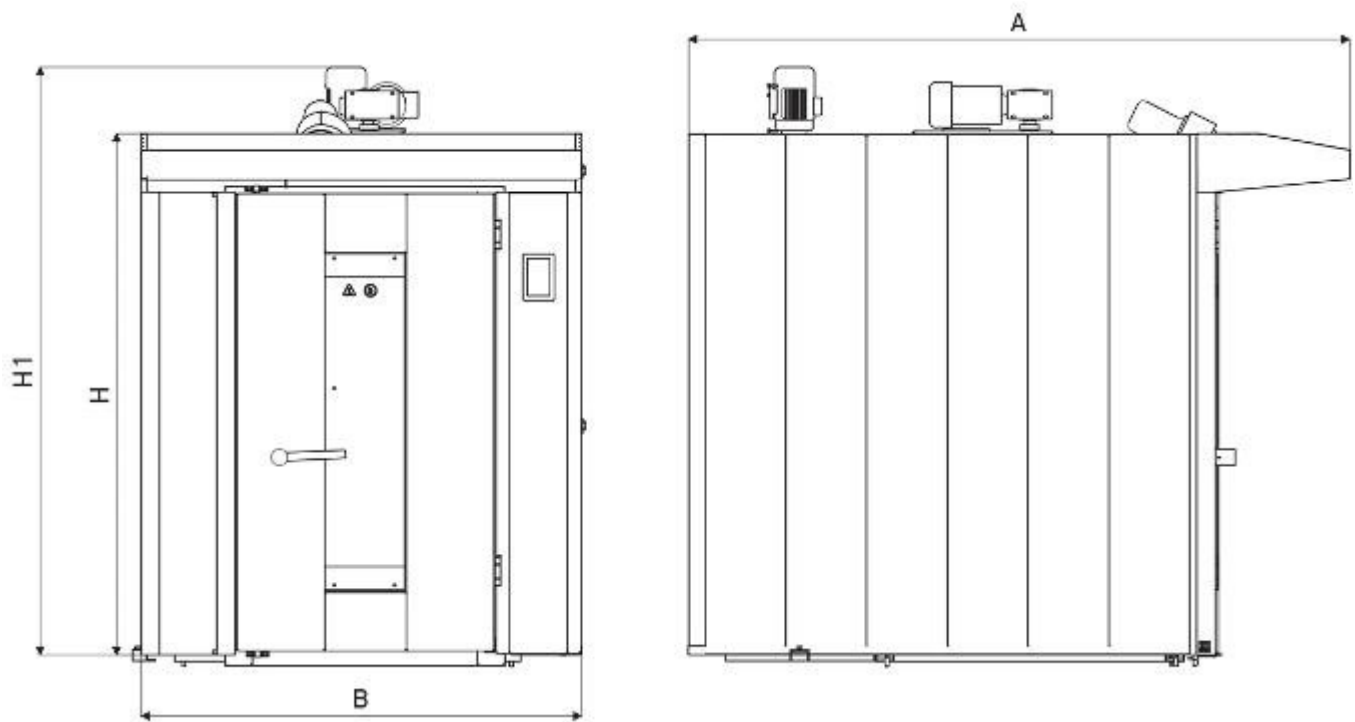
ROTARY OVEN

- ▶ The oven specially designed for bakeries who want productivity, quality product, homogeneous baking characteristic and more energy saving
- ▶ To ensure long term usage, oven burning chamber is produced by stainless steel
- ▶ Air flow channels are adjustable that inside of the baking chamber. So hot air reach equally to all surfaces and obtains equal baking, regardless of up or down floor, right or left side of the tray
- ▶ Required steam quantity is always ready by the newly designed powerful steam generator.
- ▶ Electric, gas, diesel or wood fired system available for heating system.
- ▶ Thick isolation material around the oven and observation window with double glass keeps reduce the heat loses and provides equal heat distribution in the baking chamber
- ▶ Temperature level in the baking chamber automatically controlled by a electronic system and the heat level always kept as standard. By the way homogeneous baking is guaranteed.
- ▶ Reaching the baking temperature is very fast and this save energy and time.
- ▶ Equipped with powerful illumination lamps to observe the products while baking.
- ▶ Manual control panel is resistive against electric fluctuations and electric materials chosen by well-known international manufacturers like Scheneider, ABB, Siemens, Telemecanique.

Option

- ▶ Electric, gas, diesel, wood heating system
- ▶ Right or left burner place
- ▶ Manual or touchscreen control panel





ROTARY OVEN

		EN 5070 D-G-F	EN 5070 E	EN 6080 D-G-F	EN 6080 E	EN 6080 H D-G-F	EN 6080 H E	EN 80100 D-G-F	EN 80100 E
Capacity (370 gr - pcs/8 S.)		1730 700 kg.	1730 700 kg.	2500 Ad. 1000 kg. Dough	2500 Ad. 1200 kg. Dough	3000 Ad. 1200 kg. Dough	3000 Ad. 1200 kg. Dough	5000 Ad. 2000 kg. Dough	5000 Ad. 2000 kg. Dough
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 Tray	N	12	12	11 / 13	11 / 13	16 / 18	16 / 18	14/ 16 / 18	14/ 16 / 18
Tray Size	mm	530 x 650	530 x 650	600 x 800	600 x 800	600 x 800	600 x 800	800 x 1000 750 x 1040	800 x 1000 750 x 1040
Width	B mm	1220	1220	1580	1480	1580	1580	1880	1680
Length	A mm	1840	1680	2300	2300	2100	2100	2660	2350
Height	H mm	1865	1858	1960	1960	2260	2260	2260	2260
	H1 mm	2000	2000	2225	2225	2535	2535	2535	2535
Electric Power*	kw	3	38	3	50	3	63	4	72
Electric Power**	kw	-		-		-		-	
Heating Capacity Gas-Diesel Energy	kcal/h	32.000	-	50.000	-	60.000	-	70.000	-
Max. Temperature	°C	350	350	350	350	320	320	350	350
Energy Source		Diesel, Gas, Electric, Wood							
Weight	kg	1000	950	1650	1100	1800	1800	2500	1650
Consumption	Diesel kg/h	4,2	38 kw	6,5	50 kw	7,9	63 kw	9,2	72 kw
	Gas m ³ /h	3,13		4,9		5,8		6,85	
	Electric	4,21		6,6		8		9,22	

* Electric consumption for Gas (G), Diesel (D) ve Fuel Oil (F) heated ovens

** Electric consumption for electric (E) heated ovens

STEAM TUBE OVENS



ETO 80 - 110 - 160 - BETO 120 - 135 - 180

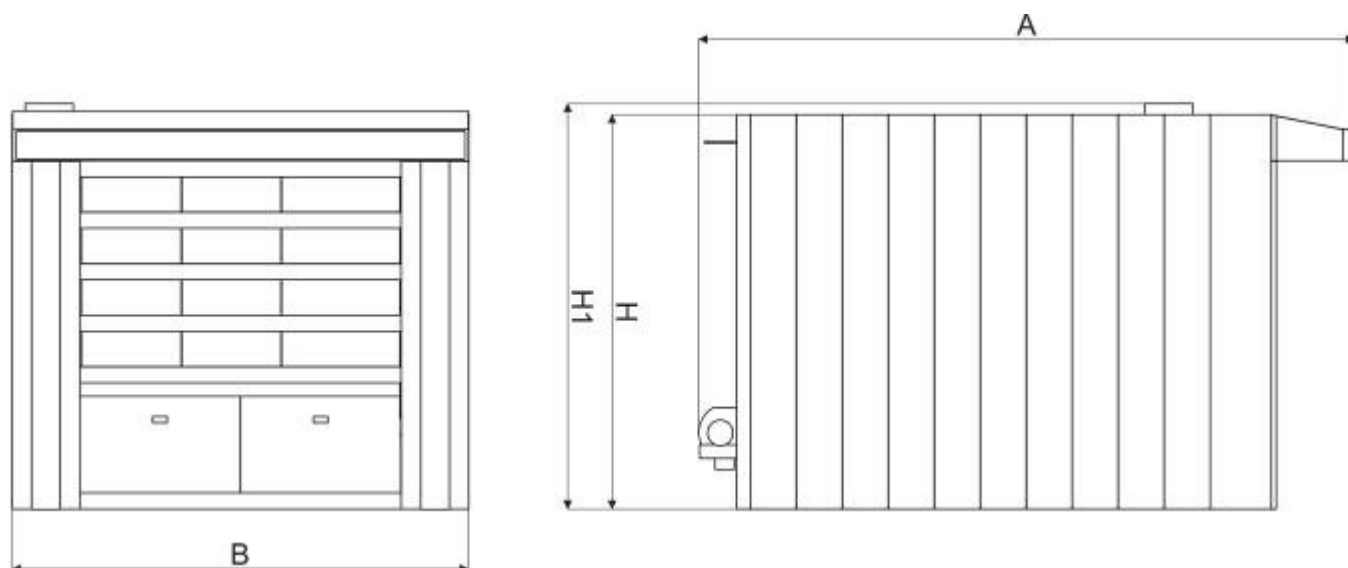
STEAM TUBE OVENS

- ▶ The most important feature of ETO steam tube deck oven, It's heating system is different to the traditional deck ovens
- ▶ Heat ensures with circulating of liquid that is heated between decks. Because of each deck's surface and ceiling bathes with these tubes, it is ensured equal heating circulation in each point of baking surface. So, equal baking balance is guaranteed.
- ▶ Steam generator is separately available for each deck.
- ▶ Control panel can be optionally produce by touchable screen or manual panel.
- ▶ Burning chamber and gas channels have been produced by refractory bricks.
- ▶ Heat maintains long time inside of oven's body that was produced owing to fibre wool which is existed a thick layer. Besides, owing to this insulation system, it provides quick heat collection of oven and same quality and balanced products in every time of one after another baking.
- ▶ Our models have named to be BETO 12- BETO 13,5 and BETO 18 that are produced by pouring chimney out to the surface of oven. Models are ETO 80 – ETO 110 and ETO 160 which have not chimney to the surface

Option

- ▶ Gas or diesel burner
- ▶ Manual button or touchscreen control panel





STEAM TUBE OVENS		ETO 80 D-G-F	ETO 110 D-G-F	ETO 160 D-G-F	BETO 120 D-G-F	BETO 135 D-G-F	BETO 180 D-G-F
Baking Area		8	11	16	12	13,5	18
Number Of Decks and Door		4-2	4-3	4-3	4-2	3-3	4-3
Width		1750	1750	2355	2515	2600	2600
Length		2960	3480	3480	3670	4130	4100
Height		2110	2110	2110	2245	-	-
		2680	2680	2680	2790	2165	2245
Inlet Dimension		1640	2180	2170	1240	1860	1860
		1240	1240	1860	2400	2400	2400
		200	200	200	200	200	200
Electric Power*		1	1	1	1	1	1
Heating Capacity		42500	48000	78000	54000	60000	84000
Max. Temperature		300	300	300	300	300	300
Energy Source		Diesel, Natural Gas , LPG, Wood					
Weight		4800	4000	6600	4600	6500	7000
Consumption	Diesel lt/h	4,9	5,5	8,9	5,8	6,1	9,4
	LPG lt/h	4,2	4,7	7,65	4,9	5,2	8,4
	Natural Gas m³/h	5,6	6,35	10,3	6,6	6,9	10,9

* Electric Power For Natural Gas and LPG (G), Diesel (D), Wood (W)

ROTARY CONVECTION OVEN



EN 6040 ROTOR

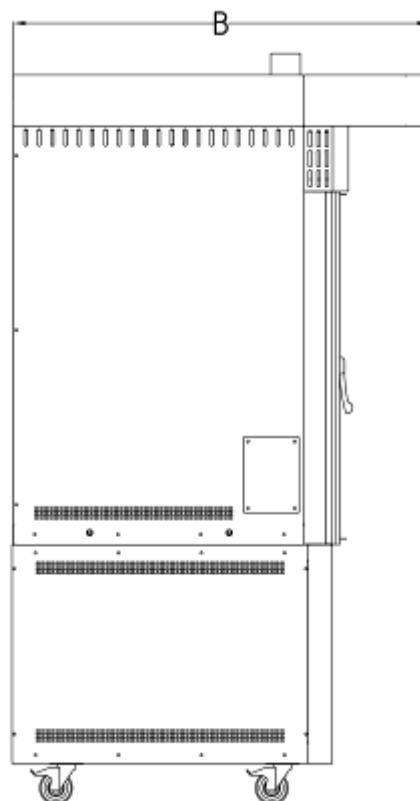
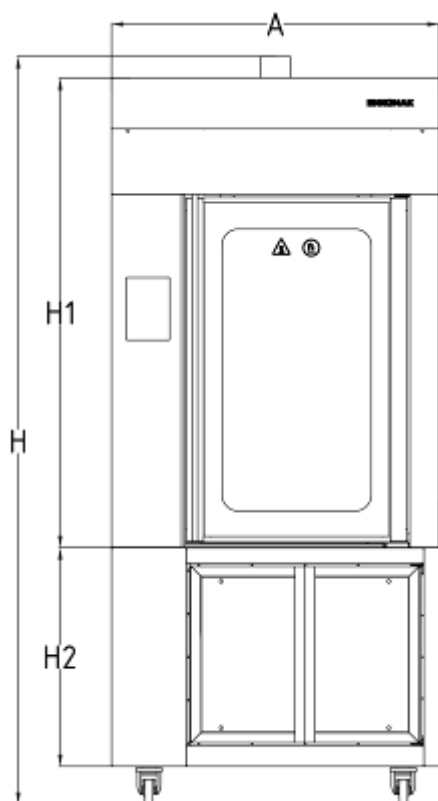
ROTARY CONVECTION OVEN

- ▶ Rotary convection oven has been designed especially for producing cake, pastry, sandwich bread at pastry shops, restaurants, hotels and bakery shops.
- ▶ Owing to rotary platform and heat circulation systems with double fans, in each place on the tray that provides equal heat distribution and baking balance.
- ▶ The oven can be produced with touchscreen or manual control panel.
- ▶ The oven can be produced with Electric or Gas heating systems.
- ▶ The oven manufactured by stainless steel. Energy saving was ensured with a good heating insulation. It works safely owing to it's limit key rotary platform system and two pieces security thermostats.
- ▶ The required steam quantity supplies by the cascade type powerful steam generator.
- ▶ Hood at the top of the oven is a standard hardware with a aspirator fan.
- ▶ Fermentation unit can be placed bottom of the oven which provides humidity and heat for fermenting products.

Option

- ▶ Electric or gas heating system
- ▶ Manual or touchscreen control panel





ROTARY CONVECTION OVEN

		EN Rotor 6040 E 10T*	EN Rotor 6040 G 10T*	EN Rotor 6040 FC E/ G - 10T**
External Dimension	A	990	990	990
	B	1260	1260	1260
	H mm	2250	2250	-
	H1 mm	1413	1413	-
	H2 mm	-	-	660
Tray Size	mm	400x600	400x600	400x600
Tray Capacity	pcs	10	10	10
Distance Between Trays	mm	82	82	82
Max. Heating Temperature	°C	300	300	70
Electric Power	kw	23	1,5	2,4
Weight	kg	240	290	80

* 10T: 10 tray capacity.

E: Electric heating system - G: Gas heating system

** FC: Fermentation unit

MINI DECK OVEN



MDE 45 - 90 - 180

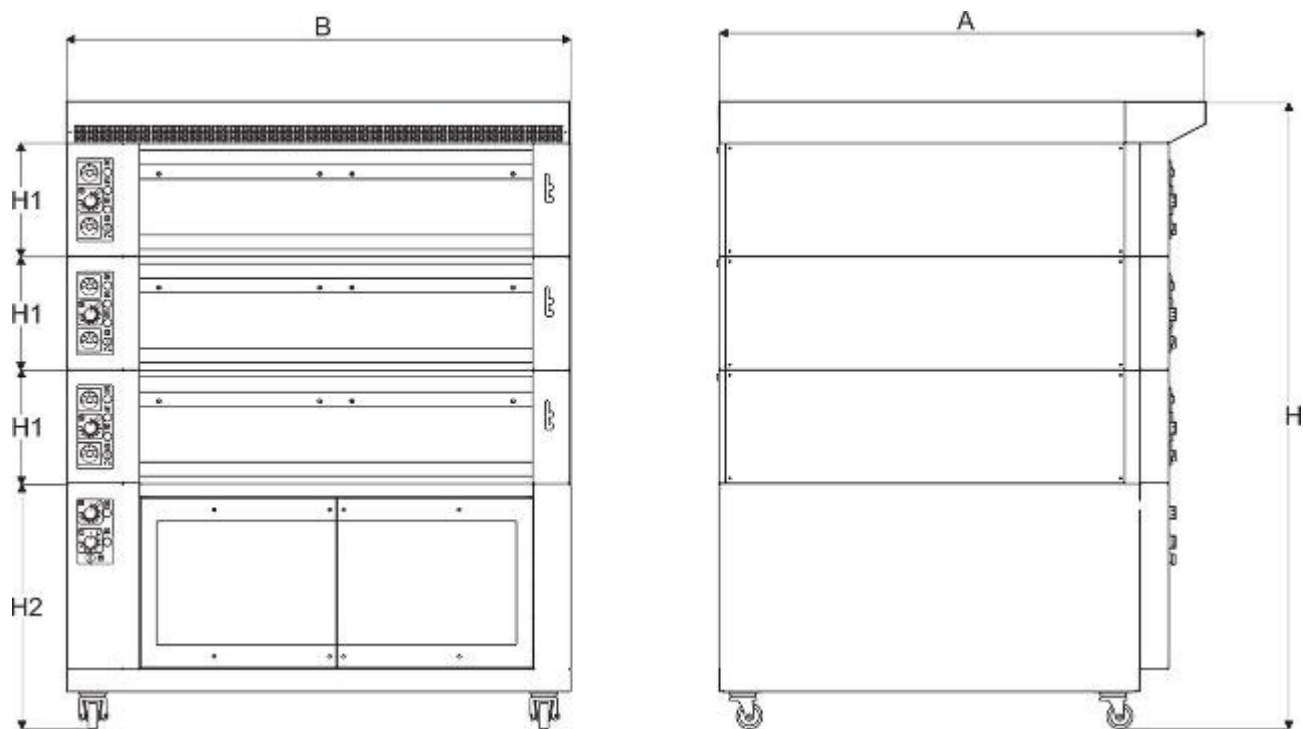
MINI DECK OVEN

- ▶ These ovens are ideal for small bakeries, however can also work very well in larger bakeries as a second oven for baking of smaller products such as baklava, pizza, pie, pastry, cake, sponge and all other yeast having dough types.
 - ▶ Control panel is produced as touch screen or manual type.
 - ▶ Up to 5 decks can be used on each and there is equipment which supply moist environment for fermented products at underside of the oven. Also the stainless steel table is available.
 - ▶ The number of trays for each deck could be seen on technical specifications page.
 - ▶ Each deck can be controlled individually between 0-300 C and heat of ceiling and base are managed as separately.
 - ▶ It is only produced as an electrical.
 - ▶ Holding heat of stone bases is in maximum level.
- Products can be observed clearly through glass doors and powerful enlightening.

Option

- ▶ Manual and touchscreen control panel
- ▶ Fermentation or stainless table for bottom of oven





MINI DECK OVEN		MDE 45	MDE 90	MDE 180
External Dimension	H(mm)	1950	1950	1950
	H1(mm)	350	350	350
	H2(mm)	760	760	760
	H3(mm)	210	210	210
	A(mm)	1100	1560	1560
	B(mm)	1610	1610	2550
Internal Dimension	a(mm)	740	1245	1245
	b(mm)	920	920	1860
Tray Size and Capacity	350 x 450 (mm)	4	6	12
	600 x 400 (mm)	2	4	8
	600 x 800 (mm)	1	2	4
Heating Capacity	kcal/h	4300	8600	17200
Max. Temperature	°C	300	300	300
Electric Power	kw	5+2	10+4	18+4
Weight	kg	170	280	560

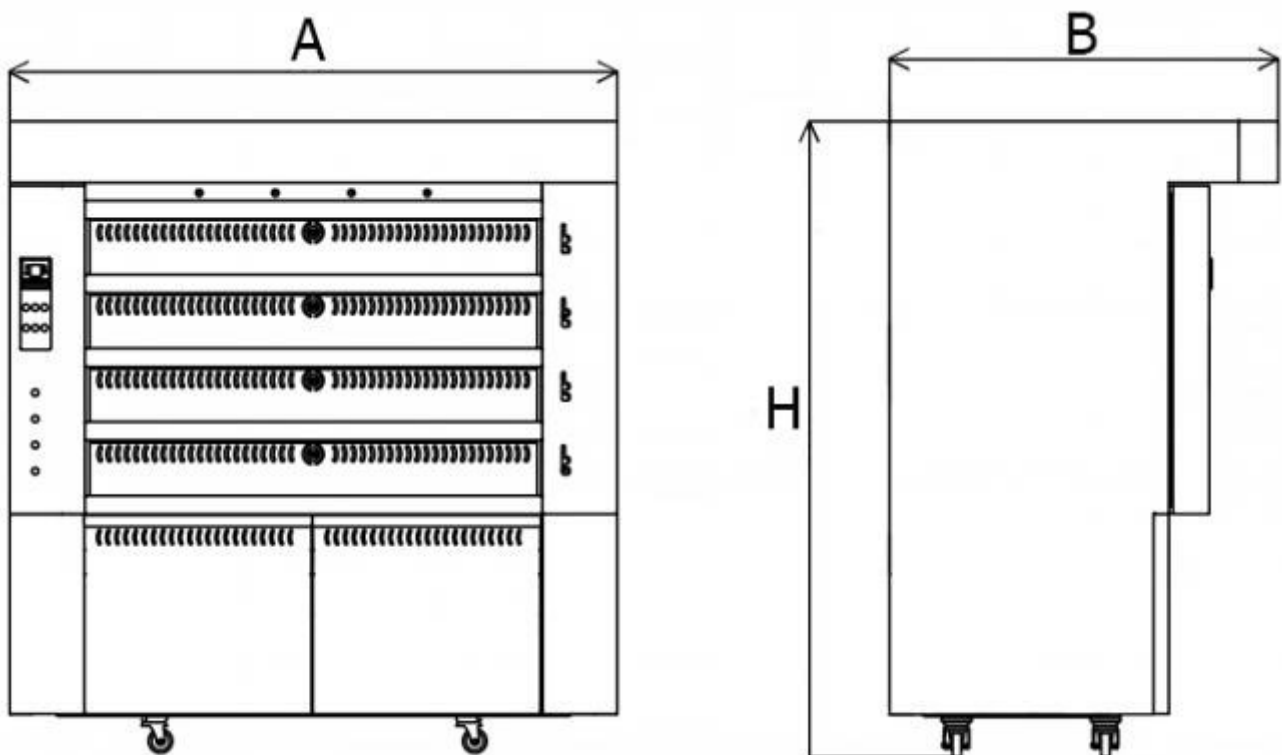
MINI STEAM TUBE OVEN



MTO 40 - 50

MINI STEAM TUBE OVEN

- ▶ The most important advantage of MTO series oven is heating system.
- ▶ Heat distributed by the pipes that covering each deck.
- ▶ Heating cells are covered by pipes from top and bottom and all baking surface effecting equally by heat.
- ▶ Thickness of pipes are 21 mm and made by heat resistive material
- ▶ Perfect heat isolation help to recover the heat fastly and save energy cost.
- ▶ Only gas heating model is available



MINI STEAM TUBE OVEN	Tray	Tray	Internal Dim.	External Dimension	Weight
	Dimension	Capacity	A x B x H mm	A x B x H mm	Kg
MTO 40	40x60	2	100 x 68 x 18	150 x 150 x 2030	1270
	60x80	1			
MTO 50	40x60	3	150 x 68 x 18	200 x 150 x 2030	1360
	60x80	2			

VOLUMETRIC DIVIDER



VD 3000 M - A - PLC

VOLUMETRIC DIVIDER

- ▶ Combination of experience, knowledge and latest technology... Dough pieces divide properly with this machine through new designed dividing drum and intake piston without damaging and compressing the dough. Hopper and outside lids are made of stainless steel. Weight adjustment can be set up as manually (hand wheel) or via PLC controlled touch screen.
- ▶ The machine can be produced with single or double pistons.
- ▶ Dividing ranges are 50 - 200 gr., 100 - 600 gr. or 250 - 1000 gr.
- ▶ Classic dough divider machines consume lots of oil and oil level in the tank must be controlled regularly. If not serious mechanical problems happens and most of the deformations are not repairable. ATS designed a new oiling system for the machine. The new system drops the oil for the surface of cylinder and also oiling around of pistons. Classic divider machines consume around 15 lt oil per week in a medium sized bakeries. By the new oiling system, ATS divider reduced the consumption for about 2,5 lt per week. Of course more oil saving mean is less production cost. On the other hand ATS added an alarm system to the new oiling system. By the way our clients never worry about the oiling level in the tank and prevents any mechanical damage in advance.
- ▶ Thanks to oil recycling and filtering system that help us to save more food based oil.



Manuel Dividing Machine Specifications

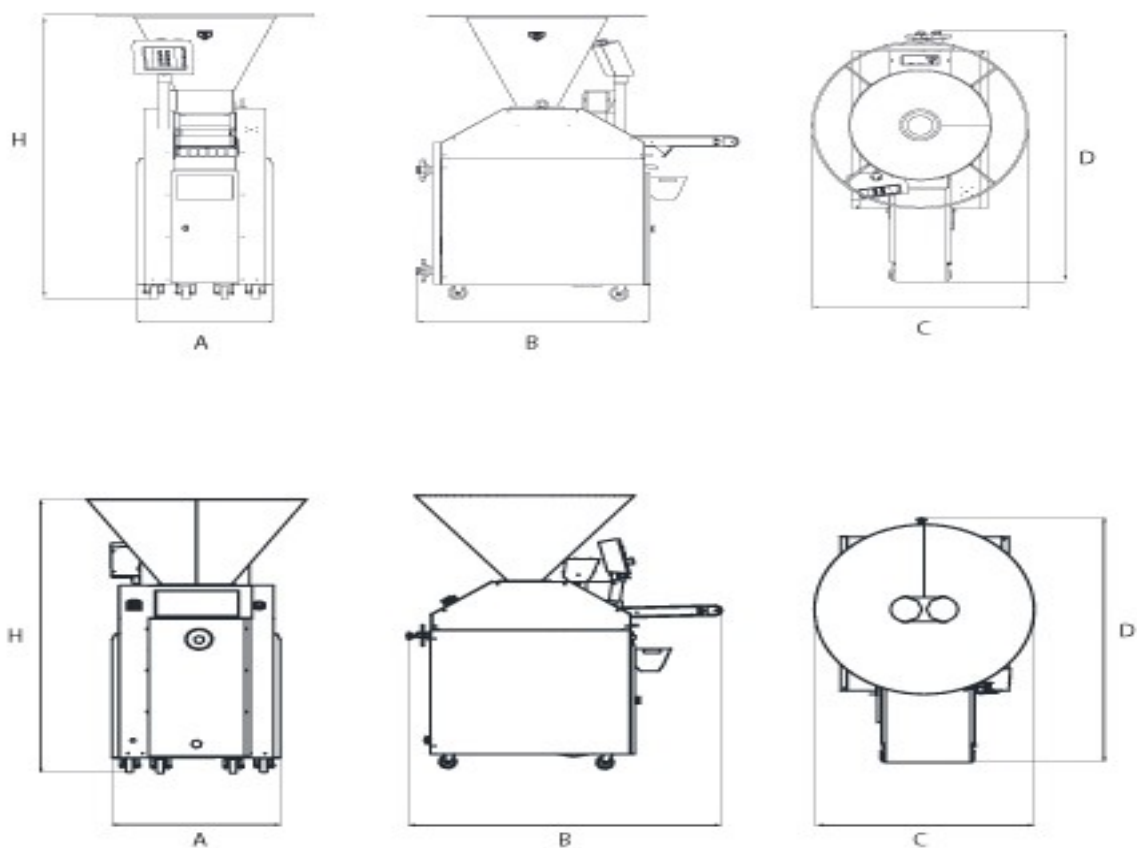
- Weight adjustment by hand wheel
- The main body is made completely stainless steel
- Drum surface chrome plated
- Piston slot is made of stainless steel.
- Vacuum piston is made of anti-oxidation material.
- 24 V Control board
- Closed circuit lubrication system.
- 70 kg. hopper capacity
- Stainless steel lids.
- Belt/pulley power transmission system
- 2 speed position that adjustable by motor pulley

Automatic Divider Machine Specifications

- Weight adjustment by touchscreen panel
- The main body is made completely of stainless steel.
- Dough counting screen
- 2 speed position that adjustable by motor pulley
- Drum surface chrome plated.
- Piston slot is made of stainless steel.
- Vacuum piston is made of anti-oxidation material.
- 24 V Control board
- Closed circuit lubrication system.
- 70 kg. hopper capacity
- Stainless steel lids.
- Belt/pulley power transmission system

Option

- ▶ 50-200, 100-600 and 250-1000 gr dividing range
- ▶ Manual, Pushbutton or touchscreen control panel
- ▶ Teflon coated hopper
- ▶ Big sized hopper (140 lt dough capacity)
- ▶ Electronic Speed Control System
- ▶ Dough Twicing System
- ▶ Motorized Flour Dusting System
- ▶ Safety Grill on Hopper



VOLUMETRIC DIVIDER	Machine Dimension A x B x C x D x H	Capacity (Pcs/Hr)	Weight (kg)	Dividing Range		Motor Power (kw)
				Piston Dia	Gr	
VD 3000 M	595 x 995 x 950 x 1380 x 1580	2400	450	70	50 - 200	1,5 kw 220 380 V AC 50 Hz
VD 3000 A				110	100 - 600	
VD 3000 PLC				130	250 - 1000	
VD 6000 M	750 x 1415 x 980 x 1415 x 1740	1200	700	70	50 - 200	2,2 kw 220 380 V AC 50 Hz
VD 6000 A				110	100 - 600	
VD 6000 PLC				130	250 - 1000	

CONICAL ROUNDER MACHINE



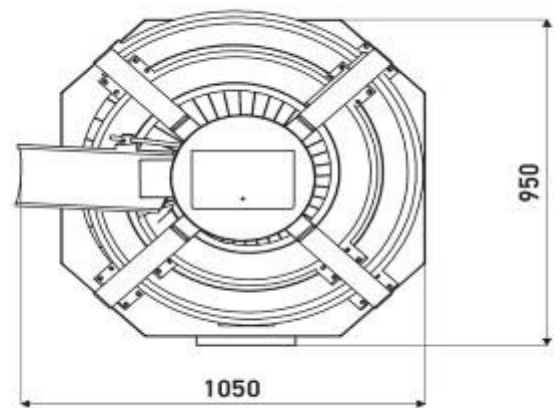
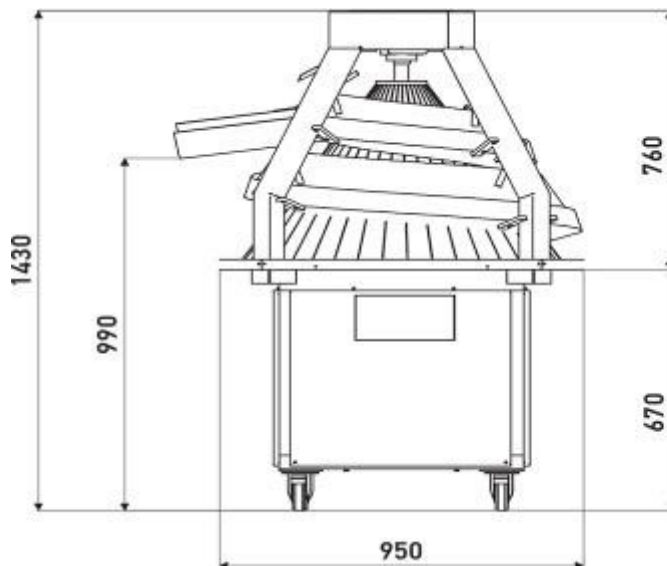
CR 3000 STD - S

CONICAL ROUNDER MACHINE

- ▶ This machine is designed with a rotating cone and adjustable spiral shaped corrosion resistant tracks around it. The dough becomes perfectly rounded while moving from bottom to top in the tracks which are adjustable.
- ▶ The machine is also equipped with a newly designed mechanical flour duster which does not make any noise while working. The standard rounding track is 4.5 meters.
- ▶ The weight range is from 100 gr. To 600 gr. Electric power 0.55 kw-220/380 V AC.50 Hz. It is also possible to produce 50 gr. To 200 gr. working capacity rounder machine.

Option

- ▶ Hot and cold air blowing system
- ▶ Teflon coated channels or conic body
- ▶ Electronic speed control



CONICAL ROUNDER MACHINE	Model	Electric Power	Capacity (Pcs/Hr)		Weight
CR 3000 STD	100 - 1200gr.	0,55 kw	Min	Max	195 kg
	100-600gr.		100	2400	
CR 3000 KCK	50- 200gr.	0,55 kw	Min	Max	195 kg
			100	2400	

INTERMEDIATE PROVER



IP 2000 S - KC - M - STD - BG - IND

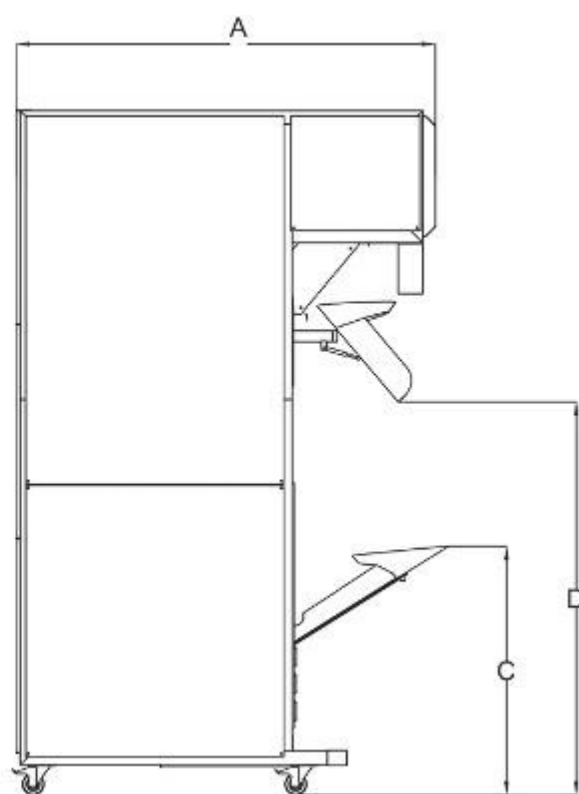
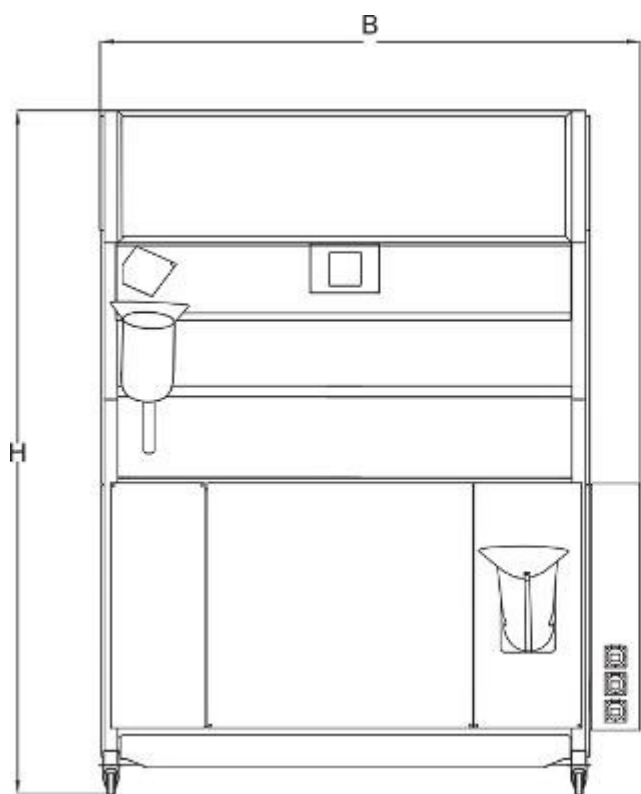
INTERMEDIATE PROVER

- ▶ After the physical force applied during cutting and rolling processes, the dough arrives to the proving stage for recovery. During the period, the yeast continue to perform and the process helping the bakers to get the best result while forming, then a good looking baked bread.
- ▶ To prevent falling dough pieces to the floor and run the process in a hygienic environment, sensors are placed at the entrance, so the dough pieces are transferred into the empty bowls on time.
- ▶ Dough pieces are placed into baskets on automatic (turning that depending dough entrance) or manual operation (continuous turning) model. The total amount that entered into the prover can be observed on the digital display.
- ▶ Producing the prover with double entrance or double exit system is possible as well as front entry back exit (FEBE), or front entry front exit (FEFE).
- ▶ UV light and steaming device can be added optionally.
- ▶ Squire shaped plastic baskets are chosen for long term operation period.
- ▶ The synchronized transmission of dough pieces guaranteed without problems due to teflon-coated transfer panels.
- ▶ The Entry/ Exit of the dough can be designed in the right or left.
- ▶ The machine contains 88, 152, 176, 240, 328 or 640 pieces basket.

Option

- ▶ Left or right entrance
- ▶ UV lamp and clima unit
- ▶ Transport belt at the entrance or exit





INTERMEDIATE PROVER								
Number Of Basket		88	152	176	240	328	416	640
Height	H	2500	2100	2500	2100	2500	2500	2400
Length	B	1225	1970	1970	1970	1970	1970	2100
Width	A	1075	1075	1075	1550	1550	2150	2900
Height of Entrance	C	800 / 950	800 / 950	800 / 950	800 / 950	800 / 950	800 / 950	850
Height of Exit	D	1550	1250	1550	1250	1550	1550	1765
Weight	kg	400	450	550	500	700	850	900
Proving Time	min	2 - 4	3,6 - 7,2	4,2 - 8,4	6 - 12	7 - 15	8 - 17	8 - 19

LONG MOULDER MACHINE



LM 3000 M - SP

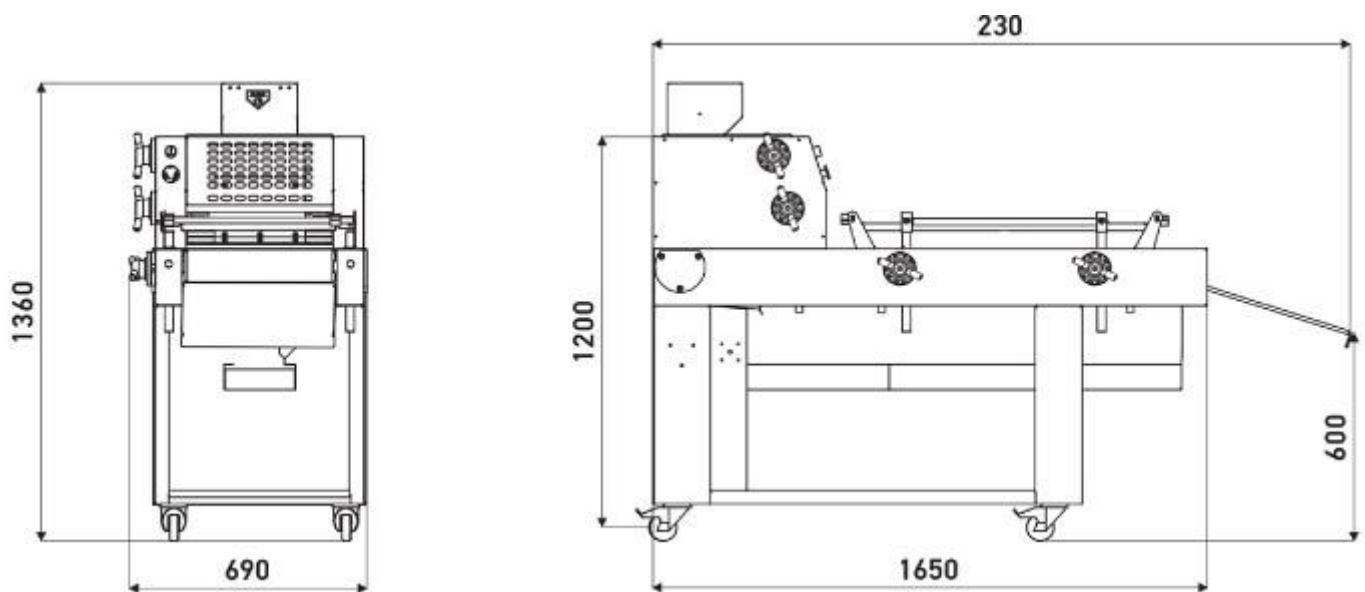
LONG MOULDER MACHINE

- ▶ This machine is an adequate in moulding for all dough pieces including thin bread and small baguettes.
- ▶ The machine has four pieces of rollers and pressure board. Plastic removing units had been added on rollers. Pressure board can be arranged and opened easily for cleaning as pushing toward to back at its existing place. Maximum moulding length is 420 mm and dough processing quantity is 2.800 pieces. Arrangement channels of roller and pressure board can be assembled on reverse direction of existing area.

Option

- ▶ Single or double pressure board
- ▶ Guide on the transport band
- ▶ Flour dusting system
- ▶ Triangle mold on pressure board





LONG MOULDER MACHINE

	Electric Power	Max. Dough Length	External Dimension	Electric Power	Capacity (pcs/hr)	Weight
LM 3000 M	0,55 Kw 380V AC 50 Hz	420 mm	690 x 2100 x 1360		Min	Max
					1200	2400
						235 kg

SPIRAL MIXER



ESPM 60 - 80 - 130 - 160 - 250

SPIRAL MIXER

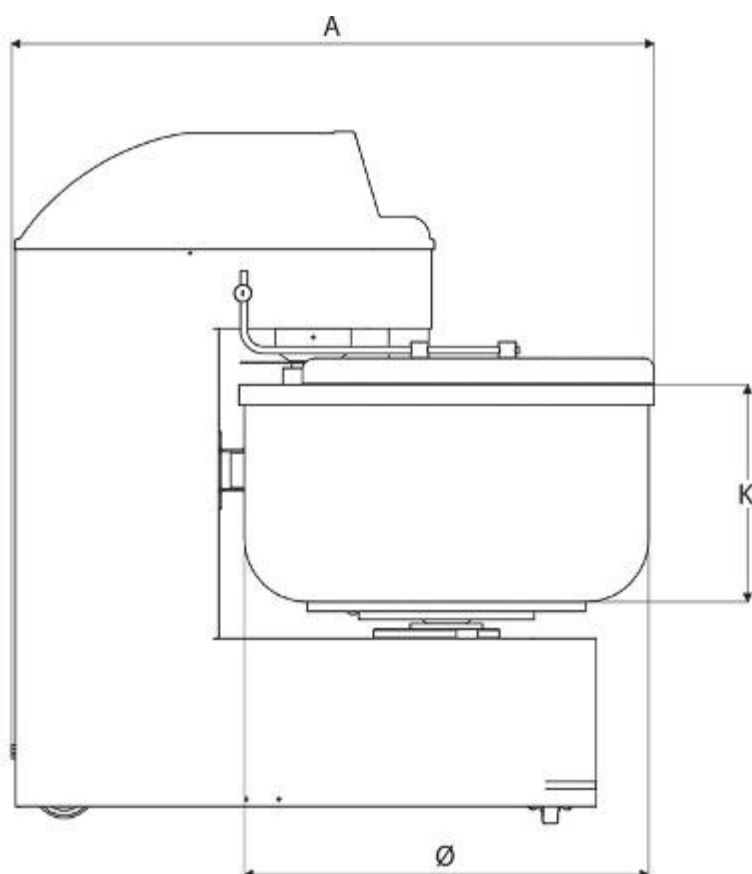
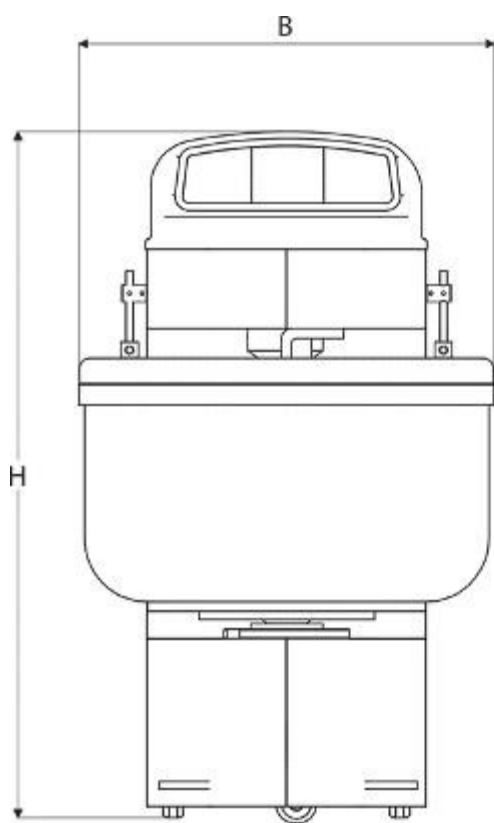
- ▶ Spiral kneading machines are commonly preferred by bakery and pastry shops in order to shorten the usual kneading time. Also homogenous dough mixture is obtained thus volume of bread becomes even bigger.
- ▶ Machine can be worked as manual and automatic cycle with two programmable timers.
- ▶ The bowl, spiral arm, bar are made of stainless steel. The bowl can be rotated in reverse motion.
- ▶ Machine works as silent via belt transmissions of main power.
- ▶ It is a mobile machine and the wheels have locking system. Optionally, the temperature measuring unit may be added.

Option

- ▶ Temperature probe



ESPM 60



SPIRAL MIXER	Dough	Flour	Bowl	Machine	Motor	Bowl & Spiral Speed		Weight
	Capacity	Capacity	Dimension	Dimension	Power	Rpm		kg
	kg	kg	Ø x H (mm)	A x B x H (mm)	kw	Bowl	Spiral	
ESPM 80	80	50	720 X 410	725 X 1250 X 1350	3,5 - 5,5	13 - 26	125 - 250	500
ESPM 130	130	80	825 X 430	825 X 1300 X 1350	3,5 - 5,5	18	125 - 250	530
ESPM 160	160	100	925 X 470	925 X 1470 x 1530	5,5 - 7,5	18	106 - 212	840
ESPM 250	250	150	1025 X 520	1025 x 1570 x 1570	7,5 - 11	18	106 - 212	880

REMOVABLE BOWL MIXER



ESPM 160 M - 250 M

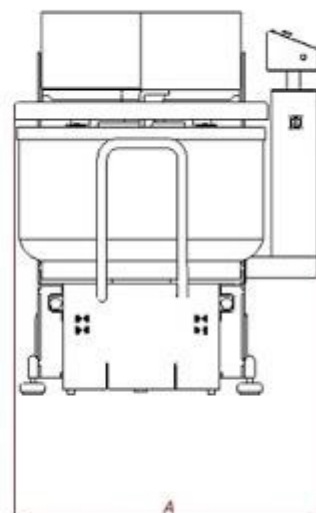
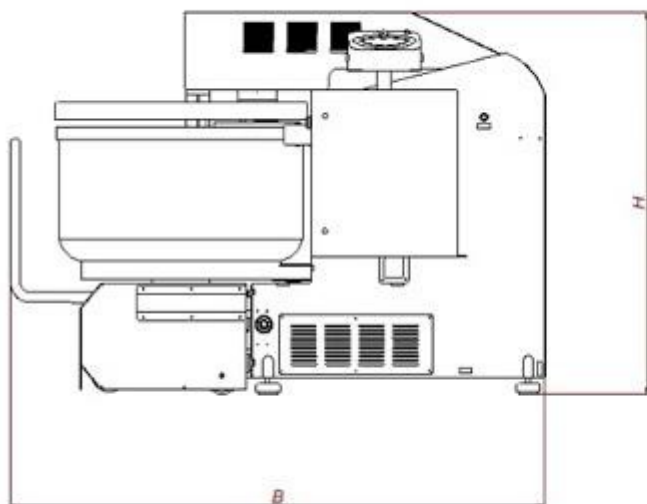
REMOVABLE BOWL MIXER

- ▶ ATS removable spiral mixer with removable bowl designed for industrial plants and heavy duty applications.
- ▶ Excellent kneading and practical usage merged by two speed powerful motor, separated kneading process by two different timers and high power transmission to removable bowl. Moreover long term usage also has been guaranteed by strong chassis.
- ▶ Head of mixer lifts up automatically at the end of kneading process and allows to remove the bowl by user.
- ▶ The bowl is fasten to the mixer's body with a locking system. By the way kneading standardization is always assured.
- ▶ The other specifications of ATS removable bowl mixer are as follow: stainless steel bowl, knife and spiral hook, automatic and manual control, silence in mechanical system and power transfer, mechanical system and security system according to CE standards. Additional bowl and lifting tilting systems are available.

Option

- ▶ Temperature probe





REMOVABLE BOWL MIXER	Dough	Flour	Bowl	Machine	Motor	Bowl & Spiral Speed		Weight
	Capacity	Capacity	Dim.	Dimension	Power	Rpm		kg
	kg	kg	Ø x H (mm)	A x B x H (mm)	kw	Bowl	Spiral	
ESPM 160 M	160	100	900 X 470	1280 X 2200 X 1490	17,5	18	106 - 212	1280
ESPM 250 M	250	150	1000 X 1400	1280 X 1300 X 1495	21	18	106 - 212	1440

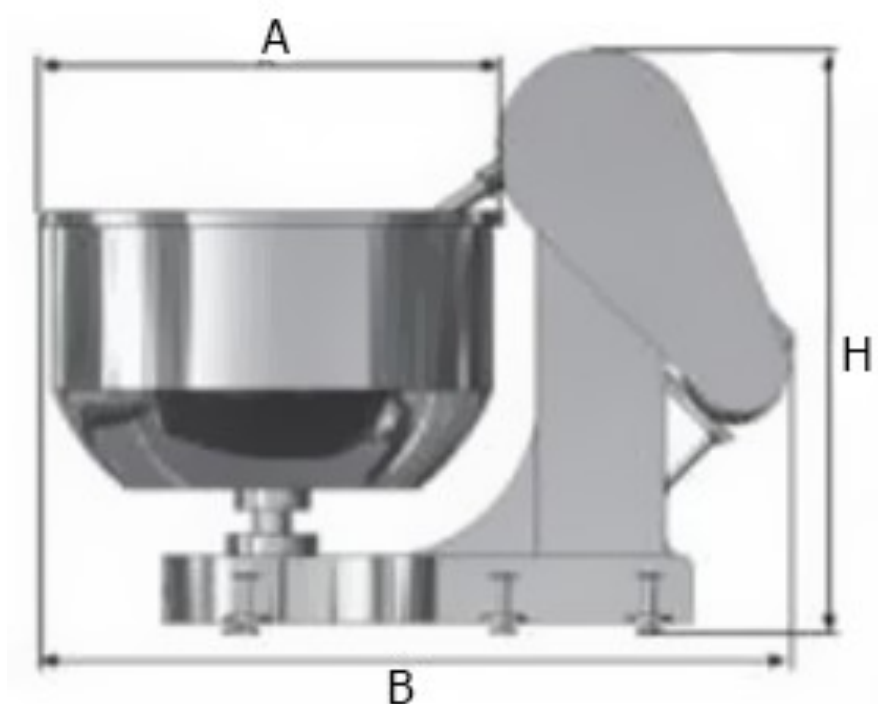
FORK MIXER



DK 3000 - 90 - 100 - 110 - 120 - 130

FORK MIXER

- ▶ The fork designed for the best kneading performance and made of stainless steel
- ▶ The bowl has different capacities from 50 kg up to 300 kg flour capacity and made of stainless steel.
- ▶ Easy to use the machine and service.
- ▶ Security grill is available on bowl (on request)
- ▶ The machine has single motor and fork speed 45 rpm / mnt.



FORK MIXER		DK 3000				
Capacity (Flour)	Kg	100	150	200	250	350
Bowl Dia	mm	900	1000	1100	1200	1300
Length	A mm	1600	1850	1900	2050	2220
Width	B mm	900	1000	1100	1200	1300
Height	H mm	1150	1150	1250	1350	1450
Motor Power	Kw	2,2	3	4	5,5	5,5
Weight	Kg	300	350	450	550	600

FERMENTATION CABINET



FC 2000 FERMENTATION UNIT FOR 2 TROLLEY CAPACITY
FC 4000 FERMENTATION UNIT FOR 4 TROLLEY CAPACITY

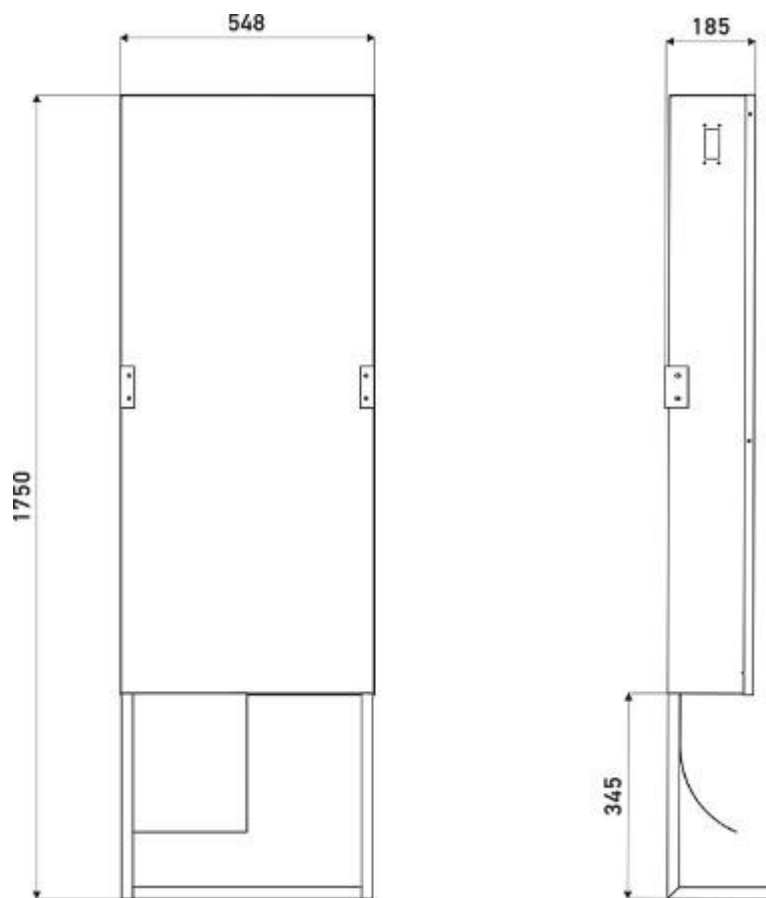
CLIMA UNIT



CL 2000

CLIMA UNIT

- ▶ Climator units ensures an optimum and exact humidity and temperature control in existing provers.
- ▶ Temperature and humidity in the fermentation room can be adjusted automatically by the sensor on climator unit.
- ▶ The control panel could be fixed outside of the chamber.
- ▶ The weight of the climator unit is 50 Kg and humidity is 60% RH/- 95% RH. Heating temperature is between +20C/ +50 C. Capacity is 10m³/ hour.



CLIMA UNIT

Capacity	Weight	Humidity	Temperature	Dimension	Power
m ³ /hour	kg	RH	°C	A x B x H	kw

CL 2000 STD

10

50

%60 - %95

+20 / +50

232,5 x 548 x 1750

6,5

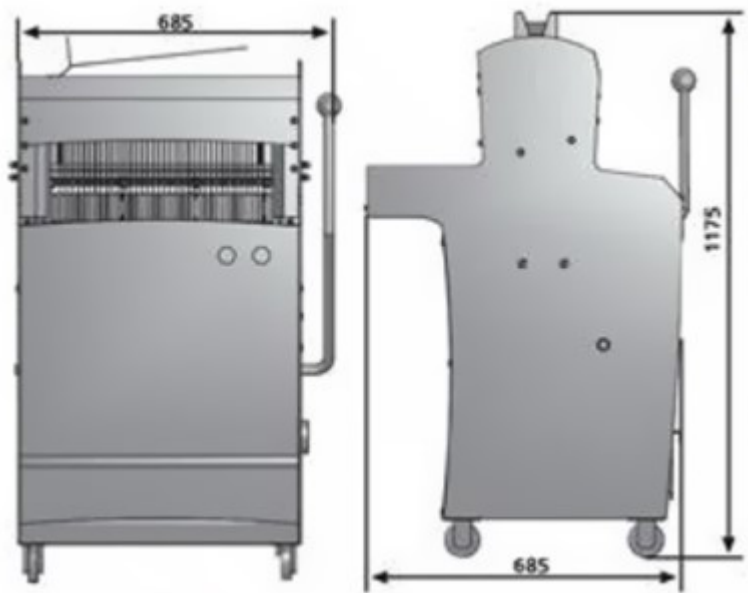
BREAD SLICER MACHINE



EDM 02

BREAD SLICER MACHINE

- ▶ Suitable to slice breads for 10-13-16 thickness equally.
- ▶ Panels that contacting to bread is made of stainless steel
- ▶ After slicing process, the machine stop automatically.
- ▶ Easy to move by wheels
- ▶ Knives are made of stainless steel and for long term operation
- ▶ Outside body painted and easy to clean.



BREAD SLICER

Number Of Knife	Pcs
Capacity	Pcs/Hr
Thickness	mm
Length	mm
Max. Bread Thickness	mm
Dimension of Machine	mm
Weight	Kg

EDM 02

28-32-44

500

16-13-10

450

130

685 x 685 x 1175

180

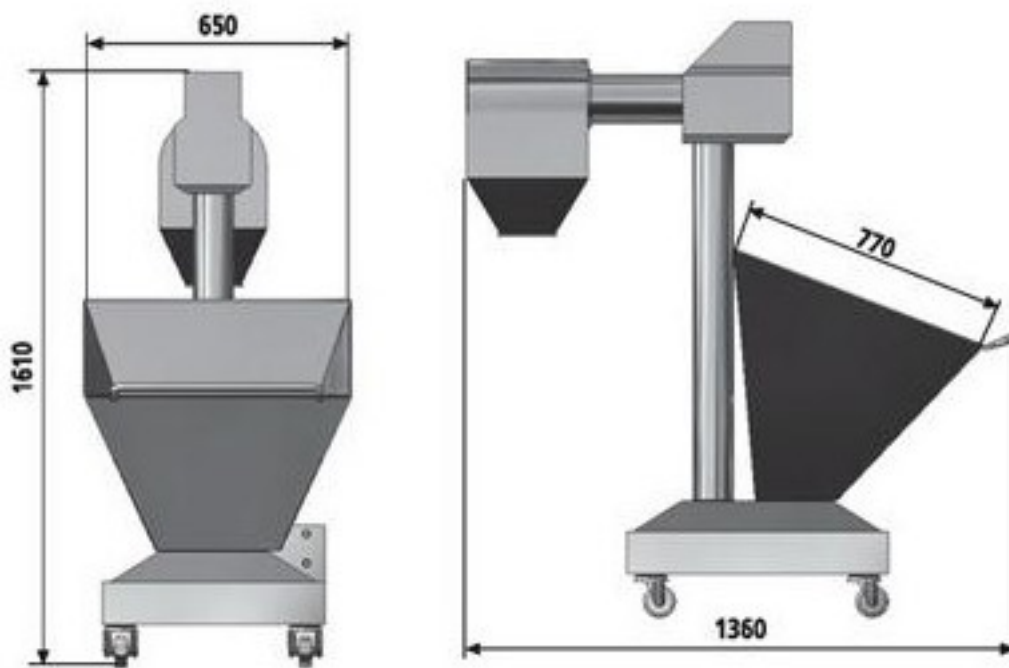
FLOUR SIEVER



FS 3000

FLOUR SIEVER MACHINE

- ▶ The compact designed machine produced by stainless steel. The machine is used for airing the flour, sieving and cleaning. A helicone system move the flour from storage tank for discharging to mixer.
- ▶ Easy to move the machine by wheels. Cleaning brushes are easily cleanable
- ▶ Operational height up to 3 meters
- ▶ Hourly capacity is 2000 kg and safety grill on flour tank is standard.
- ▶ Weight of machine is 93 kg.



FLOUR SIEVER MACHINE	Capacity	Weight	Motor Power	Dimension
	kg/hr	kg	Kw	mm
FS 3000	2000	93	1.1	1360 x 650 x 1610

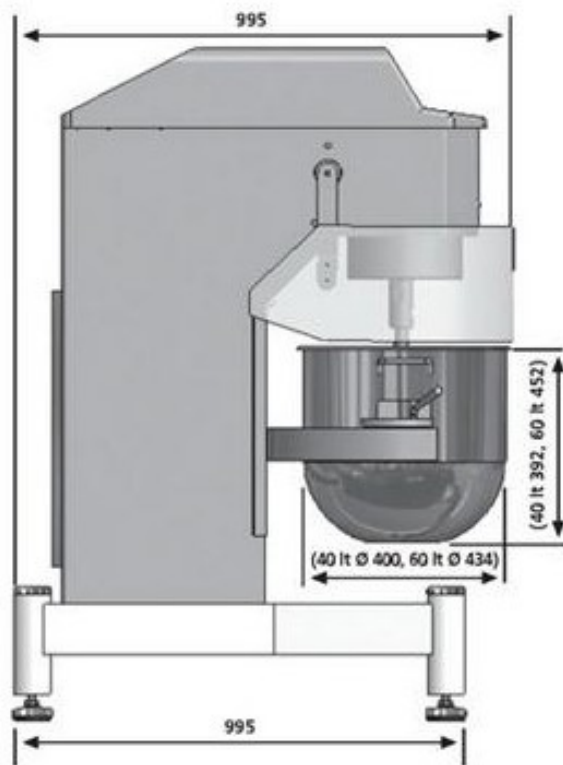
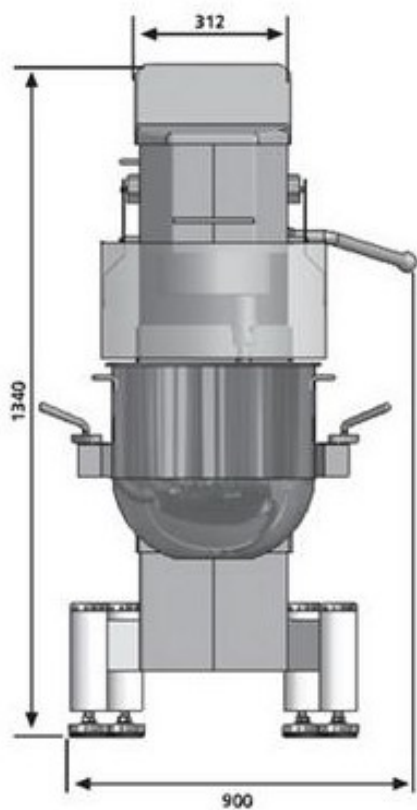
PLANET MIXER



EPLM 02

PLANET MIXER

- ▶ The planet mixer is ideal for the small bakeries, pastry shops, industrial kitchens and hotels for mixing, kneading processes.
- ▶ Simple to use and safely. The materials were chosen to run the machine for long life time.
- ▶ Mixer capacities are 10-20-40-60 lt.
- ▶ Possible to use 40 lt and 60 lt bowls on the same machine
- ▶ Adjustable bowl height
- ▶ Bowl and mixing accessories are made of stainless steel.
- ▶ Scrapers can be installed on the machine on request
- ▶ Automatic bowl lifter on request
- ▶ European standard electrical components
- ▶ 24 control panel



PLANET MIXER

EPLM 60

Capacity

kg/hr

60

Weight

kg

220

Motor Power

Kw

2.2

Dimension

mm

995 x 900 x 1340

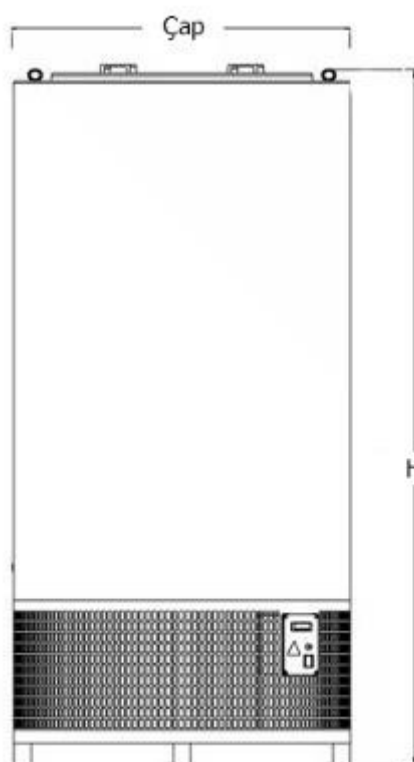
WATER COOLER TANK



ESS 300 - 600 - 900

WATER COOLER TANK

- ▶ Possible to produce big amount of cold water with the water cooler machine.
- ▶ The machine regulates the water temperature automatically and keeps it as adjusted by the screen.
- ▶ Inside and outside are stainless steel.
- ▶ The machine can reduce water temperature minimum 1,5 centigrade degrees and defrost the ice if accurse.
- ▶ The security systems alarms against motor errors, gas leakage, and dirty condensator.
- ▶ The system stops the operation immediately and protects cooling motor.
- ▶ Three different capacities are available as 300-600 and 900 lt.
- ▶ Hourly capacity is water +2 centigrade degrees 80 lt-100 lt-120 lt for different capacities as mentioned above.



WATER COOLER TANK		ESS 300	ESS 600	ESS 900
Power	Kw	1	1	1,5
Voltage	Voltage/Phase/Hz	380/3/50	380/3/50	380/3/50
Cooling Capacity	Lt/Hr	80	100	150
Tank Capacity	Lt	300	600	900
Diameter	mm	800	960	1120
Height	mm	1780	2050	2070

FERMENTATION CABINET



ESS 200 WATER DOOSING UNIT

DOUGH DIVIDER & ROUNDER MACHINE



ATS 15 - 22 - 30 - 36 - 52

DOUGH DIVIDER & ROUNDER MACHINE

- ▶ Semi-automatic bun rounding dividers are machines that cut a piece of raw dough into small portions and, using an oscillating plate, subsequently roll each piece to obtain balls of the same weight and shape, all in a few seconds!

Model	Division	Basis Weight	Dough Capacity	Hourly Capacity
ATS 15	15	100-260 Gr	1.5-4 Kg	1.200 Pcs
ATS 22	22	50-180 Gr	1.1-4 Kg	1.900 Pcs
ATS 30	30	40-135 Gr	1.2-4 Kg	2.700 Pcs
ATS 30 S	30	25-90 Gr	0.75-7 Kg	2.700 Pcs
ATS 36	36	34-110 Gr	1.2-4 Kg	3.200 Pcs
ATS 52	52	12-40 Gr	0.6-2 Kg	4.600 PCs



Plate 15 cavities
Dim: 430x537 mm - Weight: 1,2 Kg



Plate 22 cavities
Dim: 430x537 mm - Weight: 1,2 Kg



Plate 30 cavities
Dim: 430x537 mm - Weight: 1,2 Kg



Plate 36 cavities
Dim: 430x537 mm - Weight: 1,2 Kg



Plate 52 cavities
Dim: 430x537 mm - Weight: 1,2 Kg



Plate 30 cavities small
Dim: 430x537 mm - Weight: 1,2 Kg

Machine Dimension 670 x 600 x 2030 mm

DOUGH SHEETER MACHINE



ATS 600

DOUGH SHEETER

- ▶ The operator's job is made easier and faster when adjusting the pasty thickness by using a simple, innovative joystick.
- ▶ This machine provides the perfect alternative to the manual dough sheeter and the automatic dough sheeter, the former more traditional and the latter, more complicated and expensive.
- ▶ Simplicity is unquestionably the strong point of this machine for customers who want to keep up with the times without revolutionizing their working methods.
- ▶ Reliability and strength are of prime importance in this and in all ATS machines.
- ▶ ATS dough sheeter have been designed and studied for functional operation and simple use.
- ▶ All our models are ideal for use in restaurants, hotels, confectioners and small and medium bakeries.
- ▶ ATS dough sheeter comply with international safety standards.
- ▶ Control lever/Joystick: when the joystick is moved to the right and left the conveyor belts move respectively to the right/left: when the joystick is moved forwards or backwards, the cylinders go up/down respectively.
- ▶ Emergency stop button
- ▶ Actual cylinder measurement indicator
- ▶ Dough thickness setting indicator
- ▶ The desired thickness can be adjusted by unscrewing and moving the knobs
- ▶ Indication of the maximum cylinder opening setting
- ▶ Reset button to return to the initial position

Models	600/1200	600/1400	600/1500
Roller Length (mm)	600	600	600
Roller Diameter (mm)	70	70	70
Roller Opening (mm)	0 a 35	0 a 35	0 a 35
Conveyor Size (mm)	600x1200	600x1400	600x1500
Dimensions in Operation (mm)	2780x1010x1160	3180x1010x1160	3380x1010x1160
Dimensions Closed (mm)	900x1010x1960	980x1010x2150	1060x1010x2250
Motor (Hp)	0.9/1.5	0.9/1.5	0.9/1.5
Weight (Kg)	235	245	250

TRAY TROLLEYS AND TRAYS



40x60 - 53x65 - 53x65 - 60x80 - 75x104 - 80x100 - 80x120 Flat, Perforated Trays
Hamburger, Sandwich, Baguette, Toast Boxes

BAKERY MACHINES AND EQUIPMENT

Mixers	Dough Processing	Handling	Fermentation	Baking	Others
Spiral Mixers Fork Mixer Planet Mixer	Divider Rounder Prover Moulder	Trolleys Trays	Fermentation Cabin Clima Unit	Rotary Oven Tube Oven Mini Deck Oven Mini Tube Oven Convection Oven	Bread Slicer Flour Siever Water Cooler Water Dosing

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