



SARMAŞIK
MAKİNA SANAYİİ VE TİCARET A.Ş.

Advanced Bakery Systems



SARMAŞIK

WELCOME!

Since 1974 the Sarmasik Group have been a pre-eminent force in the bakery industry. We develop and produce high quality, flexible, energy saving bakery equipment for fresh, tasty and healthy bread and bakery products.

We successfully manage and manufacture turn-key projects and complete industrial solutions for bakeries.

Recognized as the industry leader in Turkey, Sarmasik provides state-of-the-art automatic and semi-automatic bakery system solutions to hundreds of multinational private sector companies, government and military organizations.

VISION

To be the world leader in the provision of innovative technologies in the bakery industry focused on positive global environmental and health contribution.

MISSION

To manufacture and support bakery equipment that is:

- Used for healthy and tasty bread and bakery production
- High quality, efficient and leading edge
- Flexible and customer-centric
- Environmentally conscious and human safety-focused

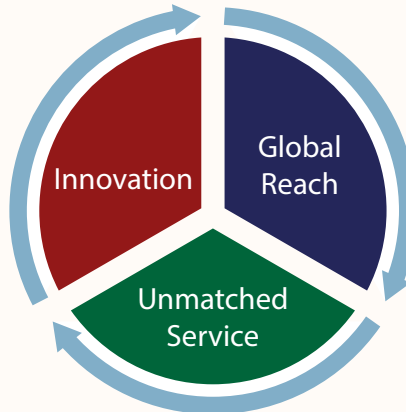
SERVICE OFFERING

Our Service Offering is Extensive and Includes:

- Needs Assessment
- Expert Design
- Project Management
- Training
- Capacity Analysis
- Application Engineering
- Full-system integration
- Life Spares support
- System Selection
- Production Expertise
- Installation
- Service Support



SARMAŞIK's customer-centric and industry-focused approach brings high quality project solutions and innovative technologies to the baking industry.



Our central location provides a global reach allowing Sarmasik to easily develop custom projects and new products for all of our customer needs, regardless of location.

Sarmasik provides high quality services to their customers starting from conceptualization through to successful product runs and after sales service support.



PRODUCT *Range*

FLOUR STORAGE, SIFTING SYSTEMS AND SOURDOUGH TANKS



Flour Storage and Transfer Systems



KNT 160 - Scale Hopper



UNEL Series - Flour Sifting Machines



EMK Series / Sourdough Tanks

MIXING STATIONS AND DOUGH TRANSFER SYSTEMS



SX Series - Spiral Mixer with Fixed Bowl
Capacity: 25 - 40 - 80 - 160 kg



MX Series - Spiral Mixer with Removable Bowl
Capacity: 240kg



MXD - Dual Arm Spiral Mixer with Removable Bowl
Capacity: 240kg



KD Series - Bowl Elevators
KD 500 / KDL 500



ONB 500 - Dough Chucker

DOUGH MAKE-UP LINES



KT Series - Dough Dividers
Single or dual piston from 40 up to 900gr



HC Series - Adjustable Track Conical Rounders
HC 4100A / HC 4100M



AD Series - Intermediate Proofer
238 - 378 - 540 - 640 - 688 - 860 pockets / Project based designs



SM Series - Moulders
1 - 2 - 3 stage sheeting



ROLLOMAT Series - Bun System

Continued... **PRODUCTS**

PROOFING SYSTEMS



STEP TYPE FINAL PROOFERS / Project Based Designs



PROOF BOX

BAKING SYSTEMS



TNS Series - Single Deck Tunnel Ovens

TNS - Mesh Belt / TTNS - Stone Hearth / Baking Area from 25m² up to 130m²



TN Series - Steam Tube Tunnel Ovens

TN - Mesh Belt / TTN - Stone Hearth / Baking Area from 25m² up to 90m²



THERMOIL.K Series - Thermo Oil Deck Ovens



OYB Series - Automatic Oven Loading & Discharge Systems





BAKING SYSTEMS



VECTRA Series - Single and Dual Temperature Controlled Deck Ovens
Baking Area from 5m² up to 18m²



MODERN K Series - Steam Tube Deck Ovens
Baking Area from 5m² up to 20m²



MODERN Series - Steam Tube Deck Ovens
Baking Area from 5m² up to 27m²



MODULAR Series - Electrical Deck Ovens
Stone Based Decks



MINI 5T
40x60cm (5 Trays)

Electrical Convection Ovens



MINI 10T
40x60cm (10 Trays)



DMX Series - Rack Ovens
60x80 cm (1 Racks) / 80x100 cm (1 Racks) / 75x85 cm (2 Racks)



THERMOILS Series - Thermoil Rack Ovens
80x120 cm / 60x80 cm (2 Trays/Shelf)



MINI 6T - Convection Ovens
60x80cm (6 Trays) / 40x60cm (12 Trays)

DEPANNING & BREAD TRANSFER SYSTEMS



Depanner



Inline



Side

Continued... PRODUCTS

COOLING SYSTEMS



SARCOOL Series - Spiral Cooling Towers
Intralox DirectDrive™ Technology



SARCOOL Series - Spiral Cooling Towers
Intralox SideDrive™ Technology

SLICING



EDL 444 - Bread Slicer



EDL-0 - Automatic Bread Slicer



PCK 300 - Packaging Machine

MISCELLANEOUS



GAL 140 - Semi Automatic Grissini
Divider and Moulder



GAL 170 - Automatic Grissini Divider and Moulder



HA 580 - Dough Sheeter



BAG 770 - Baguette Moulder



HN 30 - Semi-Automatic Bun Divider & Rounder



Bread Tins and Trays





TURN KEY SOLUTIONS





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