



PRODUCT
CATALOG

industrial food machines

2023-24

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WHAT ARE WE **DOING?**



YGMAK

CAKE PRODUCTION LINES:

We produce complete cake plant solutions on a turnkey basis, as well as manufacturing machines that will enable you to develop new products in your existing lines. All the stages of preparing the cake dough and automatically placing it in the pans/trays and injecting the sauce into these cakes after they are baked and then coating them with chocolate if desired, with Ygmak quality.

BISCUIT PRODUCTION LINES:

With our cookie capper lines, we add value to plain biscuits by depositing marshmallows, cream or jelly or making them into sandwiches with the Ase products, and we turn them into products with higher added value in the market.

With our coating lines, we cover plain biscuits with caramel or chocolate, pour granules (hazelnut, pistachio, coconut, biscuit particles, etc.) on it, and we enable you to obtain products that will give you an advantage in the market.

Creaming lines, we put cream in your round or square/rectangular biscuits and turn them into sandwich biscuits. We offer all these lines to our valued customers with manual and automatic feeding options.

SANDWICH CAKE PRODUCTION LINES:

Marshmallows or cream filling to the cakes with a soft dough structure that we bake on a sheet metal band, or we fill them with jelly and cover them with chocolate. We carry out the process from the beginning to the end of this product, which has been in demand recently, and deliver it to our valued customers.



ABOUT **US** ABOUT US A

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Ygmak is a company that has adopted the principle of producing machines used in cake and biscuit production with high level technology and perfection.

It started its corporate life in 2011 and has done turnkey projects in many countries for more than 10 years. All the stages from the beginning to the end of the projects are designed and carried out sensitively within Ygmak.

We, as Ygmak, are aware of the fact that we are a part of your investment and we have always worked in this direction, therefore, it has always been our main goal to produce our products in a way that will work smoothly for years and add value to our customers.

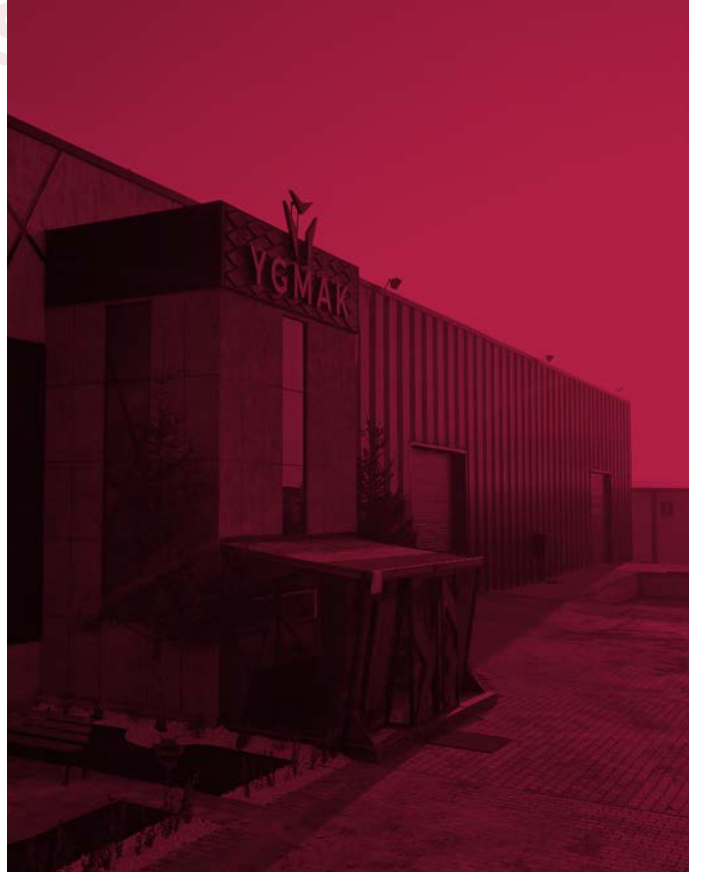




ABOUT US ABOUT US

Our General Manager **Alper Yiğiter** summarizes the secret of the success of Ygmak Makina with the following sentence;

The main reason why **Ygmak Makine** is the preferred company is that it prioritizes quality in all circumstances. We have always stood behind the machines we have built and will continue to be. All these enable us to build trust in the market and become the preferred company.



YGMMAK IN THE **WORLD**



RUSSIA
KAZAKHISTAN
TURKMENISTAN
UZBEKISTAN
AZERBAIJAN
UKRAINE
ROMANIA



BULGARIA
PAKISTAN
IRANIAN
IRAQ
EGYPT
YEMEN
LIBYA

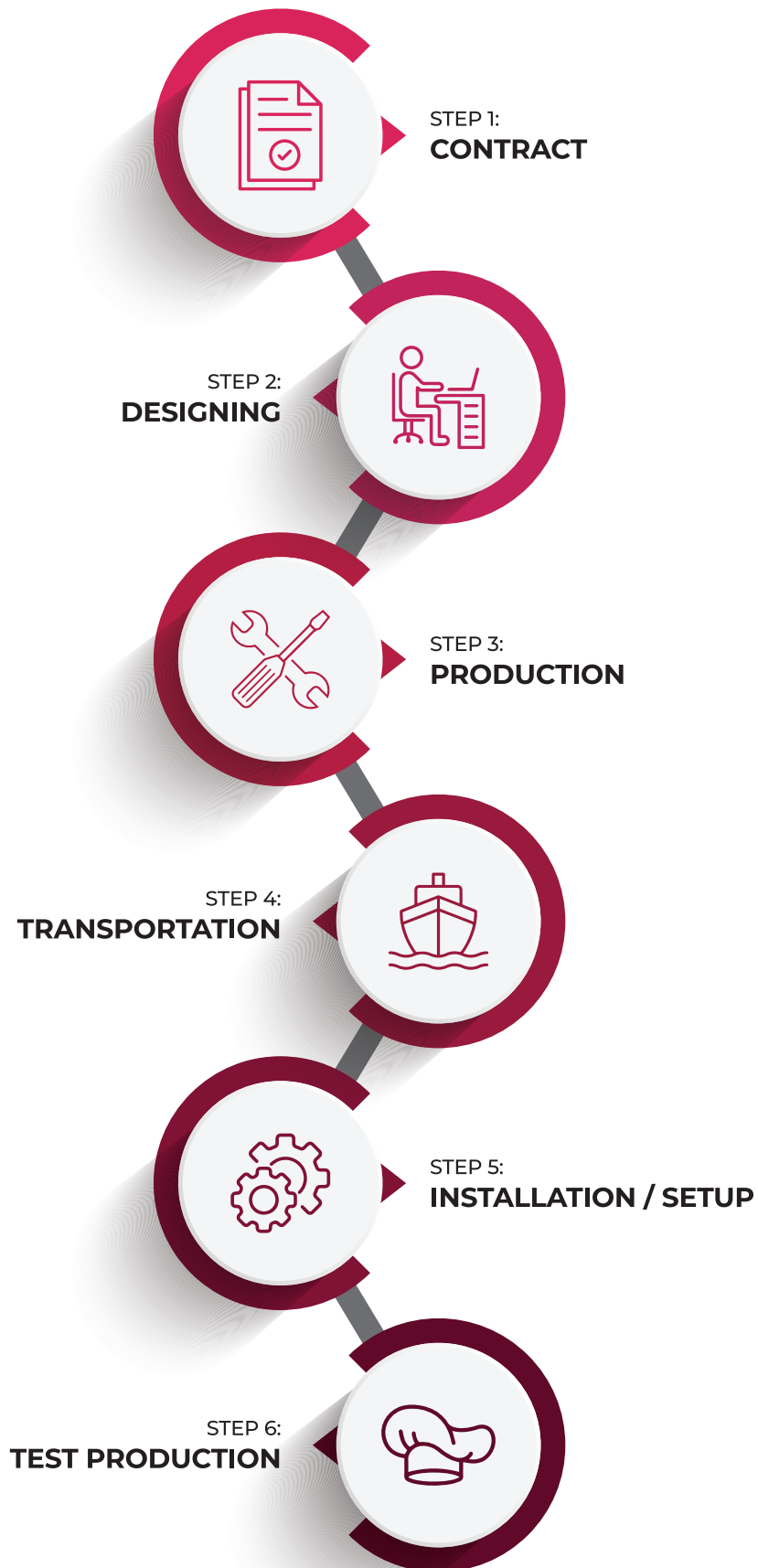


TUNISIA
MOROCCO
ALGERIA
GUINEA
ETHIOPIA
GHANA
ANGOLA



ZAMBIA
ZIMBABWE
SOUTH AFRICA
PHILIPPINES
COSTA RICA
CHILE

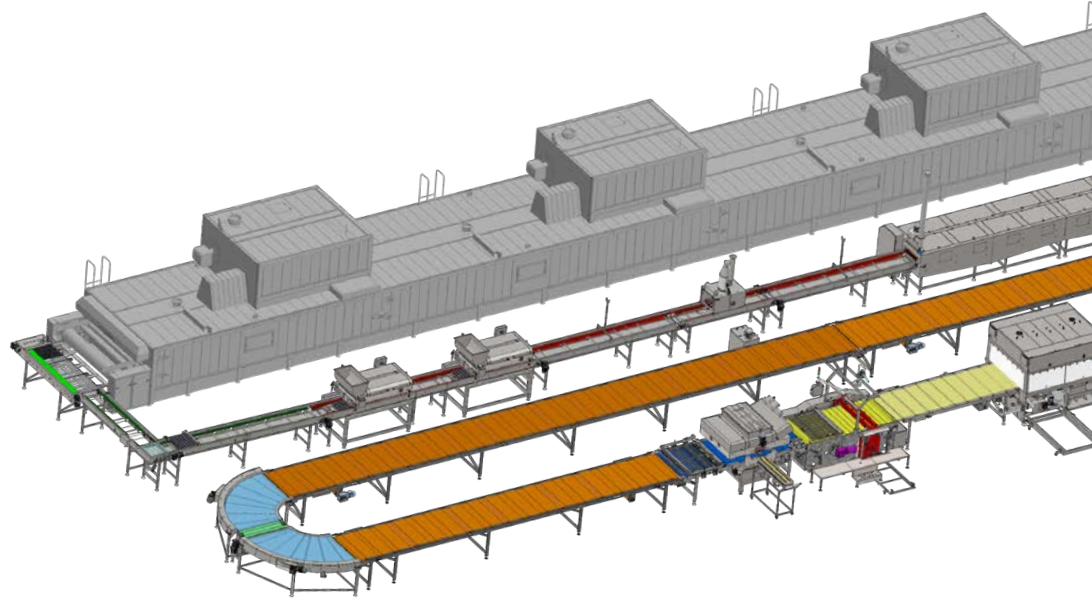




RANGE OF PRODUCTS

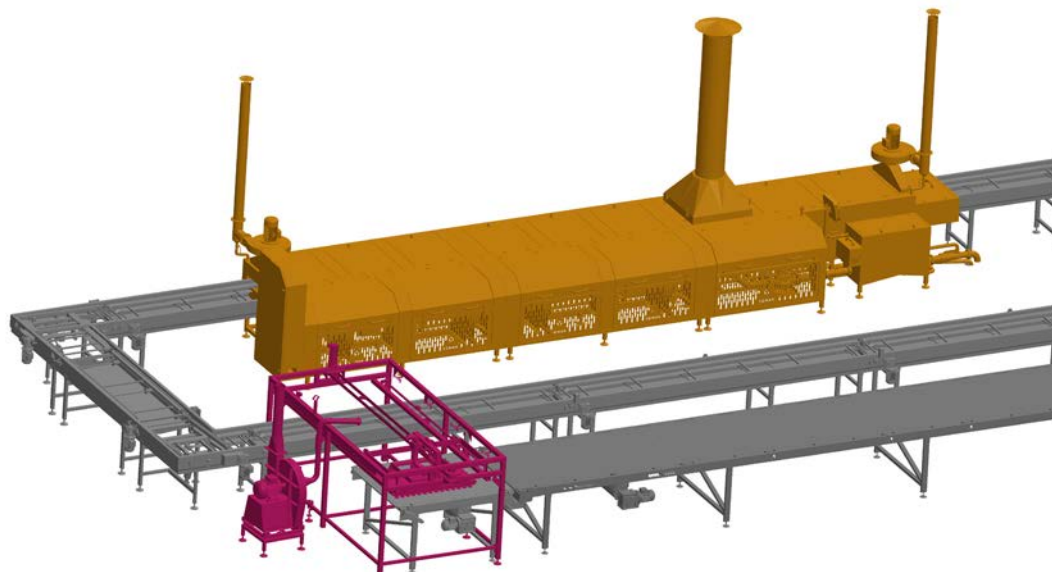
CAKE LINES WITH TUNNEL OVEN

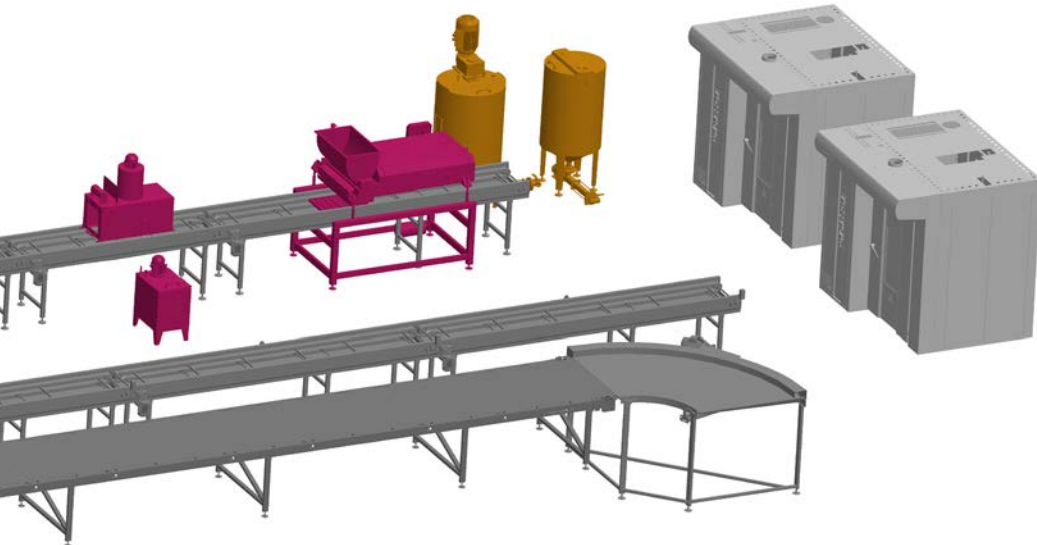
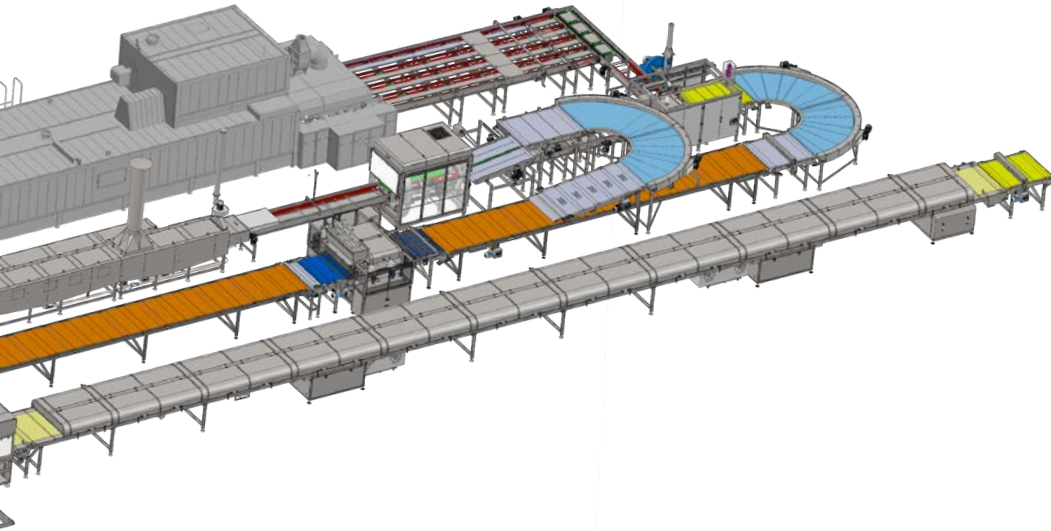
300 KG/H → 2000 KG/H



CAKE LINES WITH ROTARY OVEN

150 KG/H → 300 KG/H

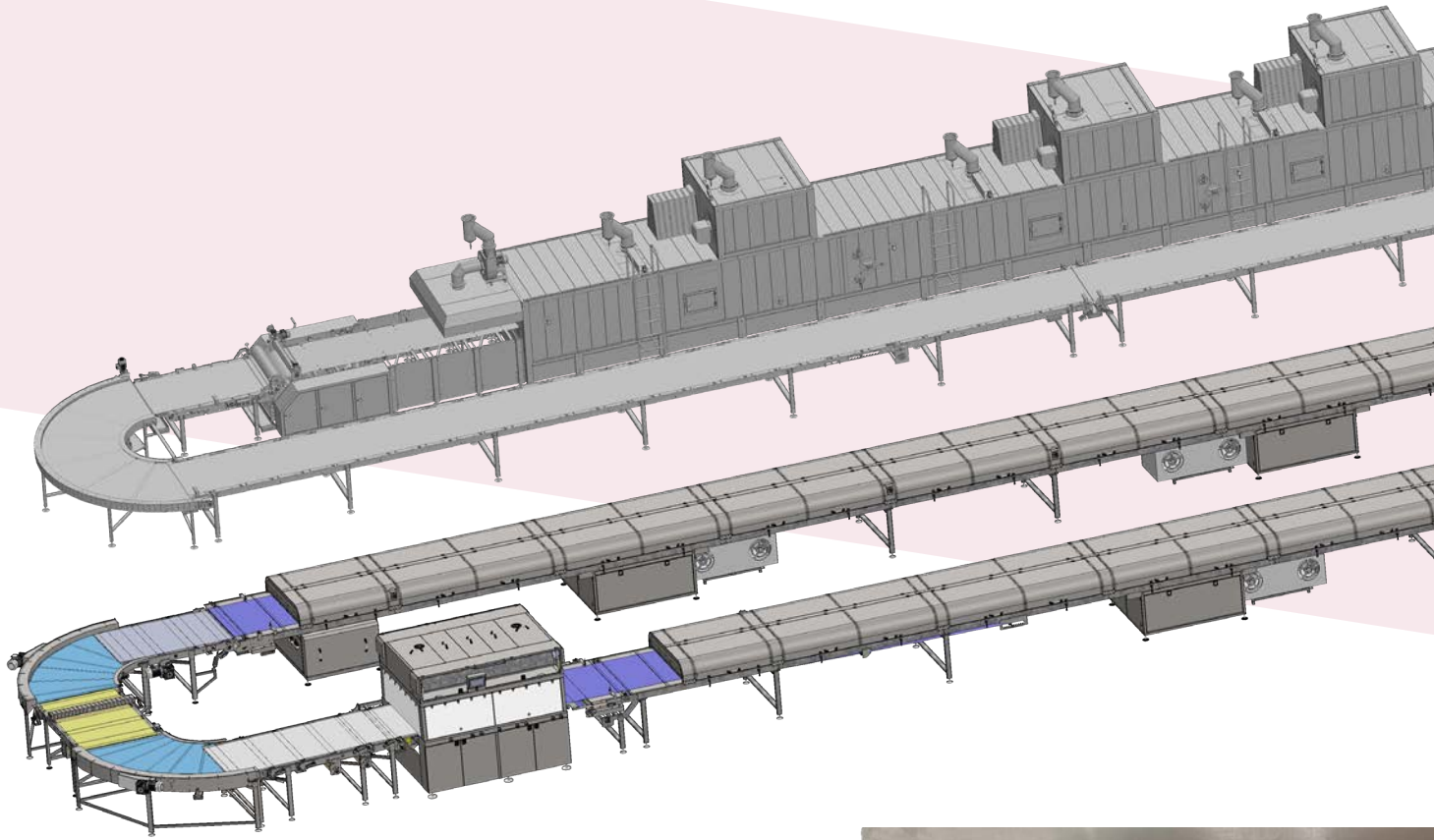






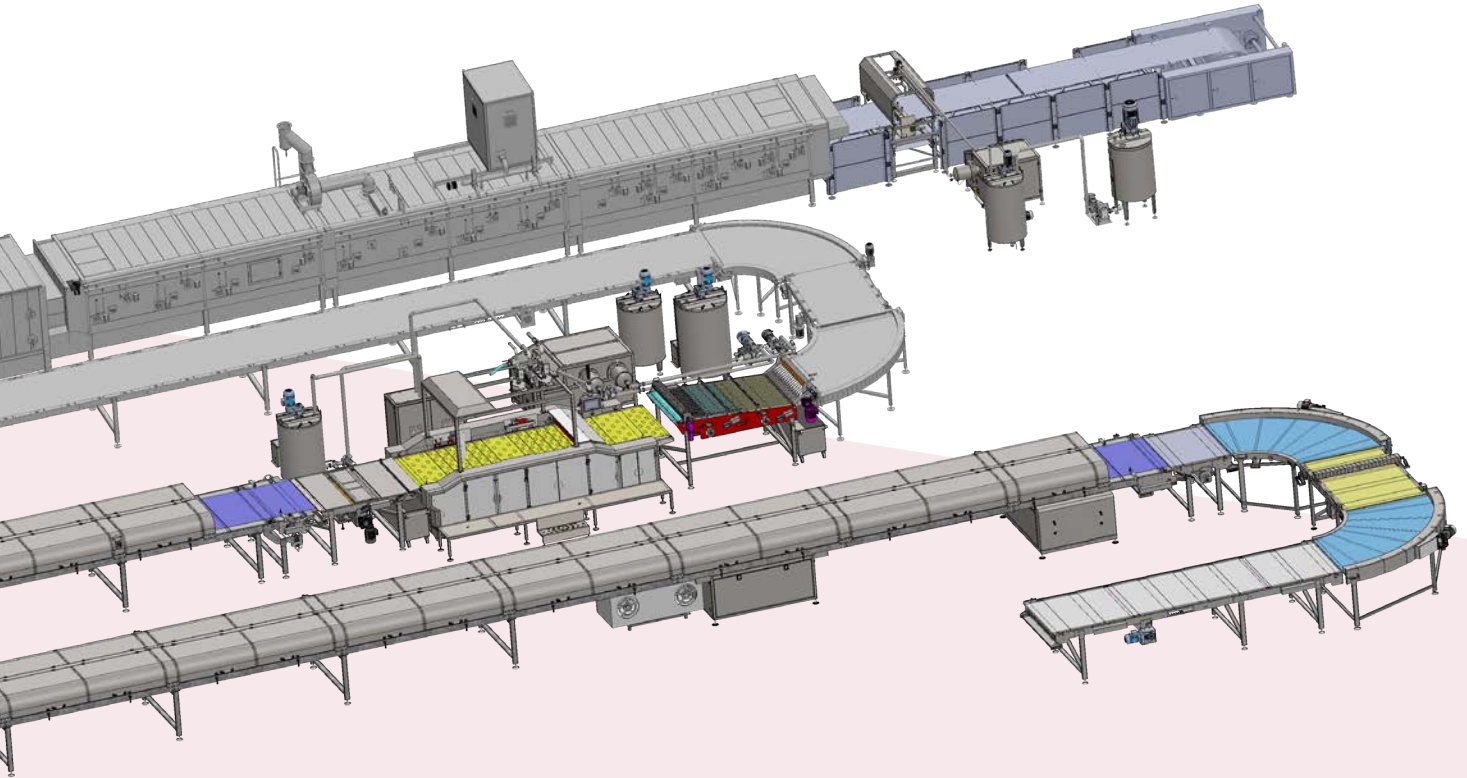



YGMAK



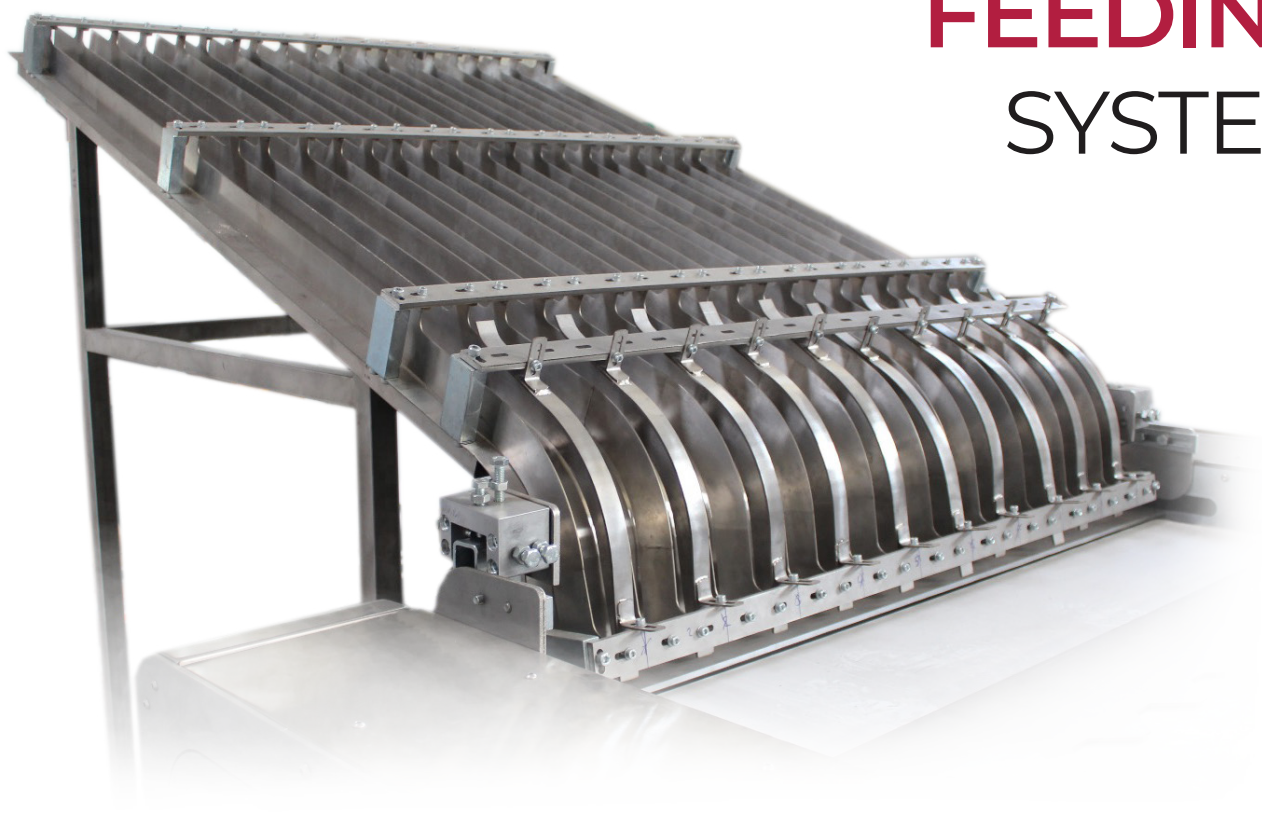
DEPOSITED CAKE LINES



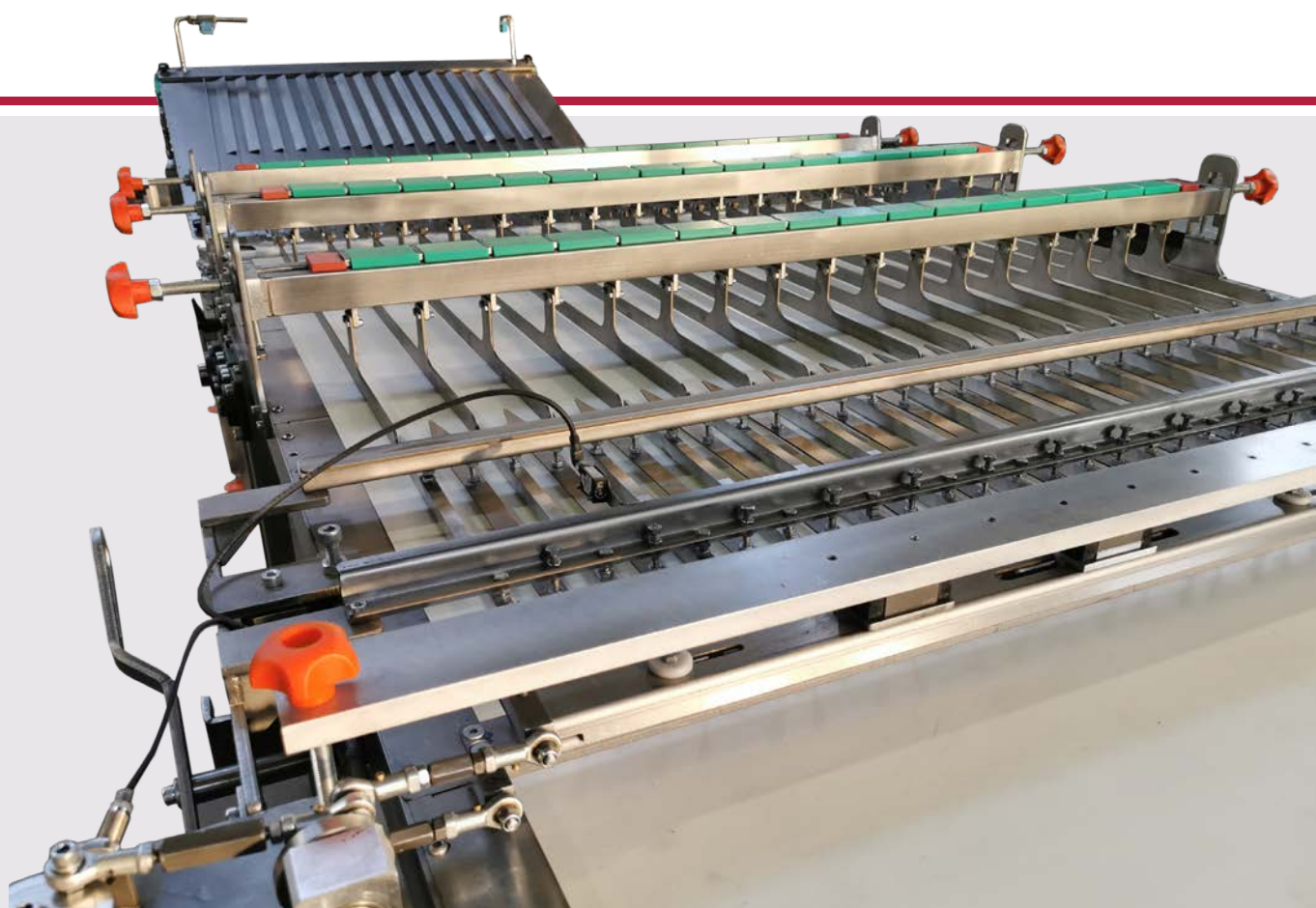


COOKIE CAPPER LINES

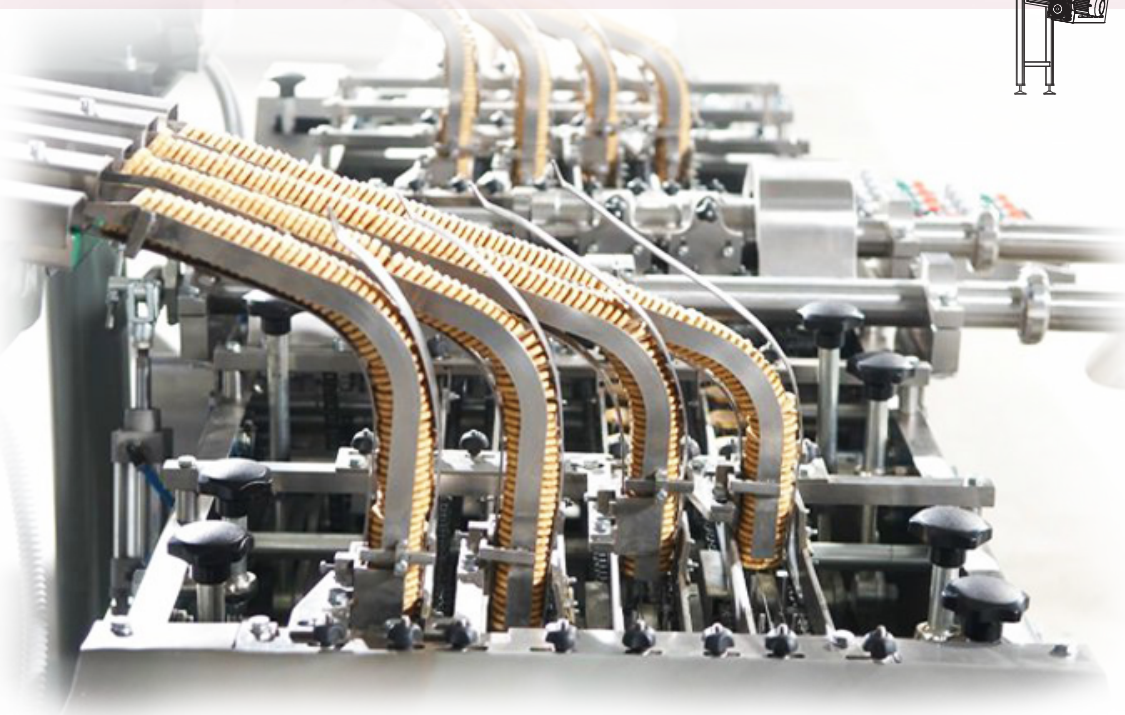
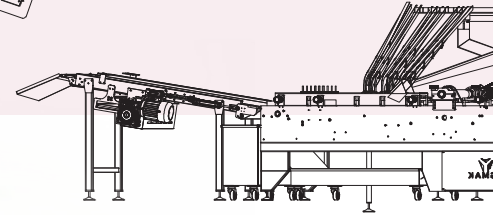
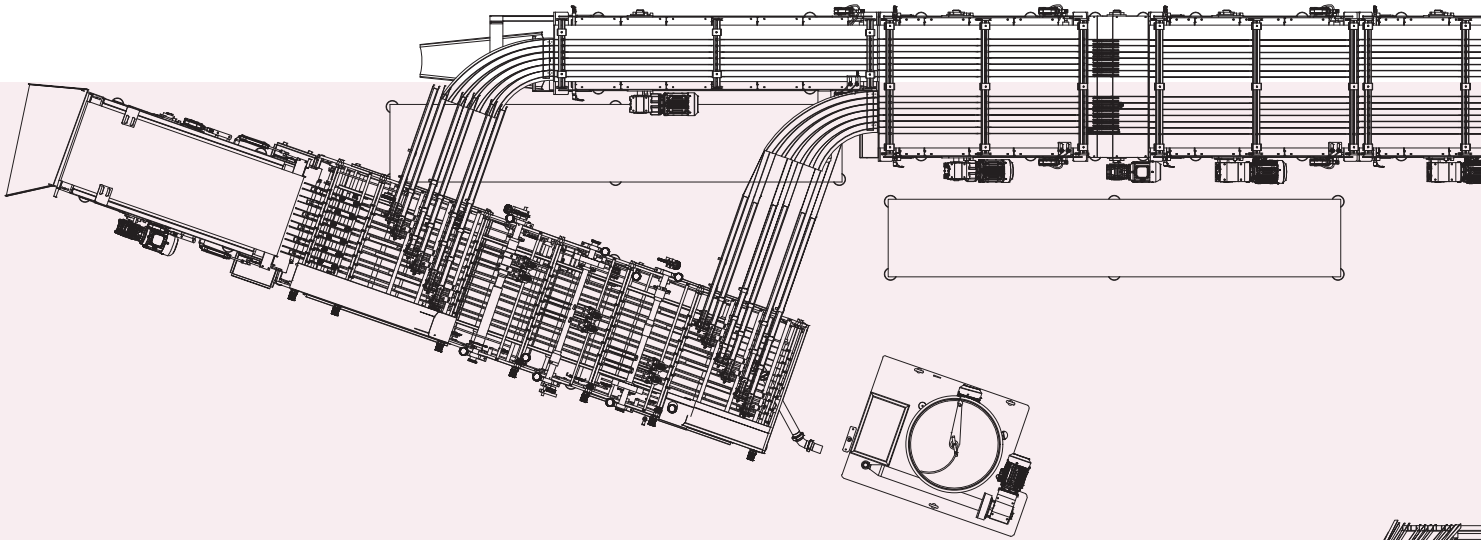
MANUAL FEEDING SYSTEM



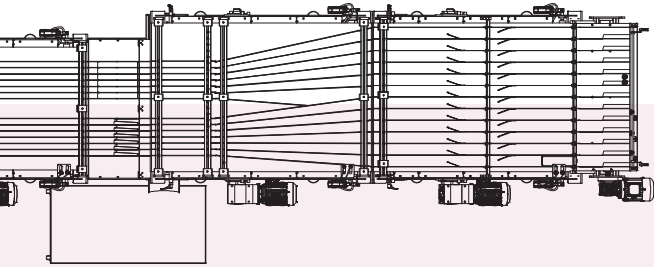
IN-LINE FEEDING SYSTEM



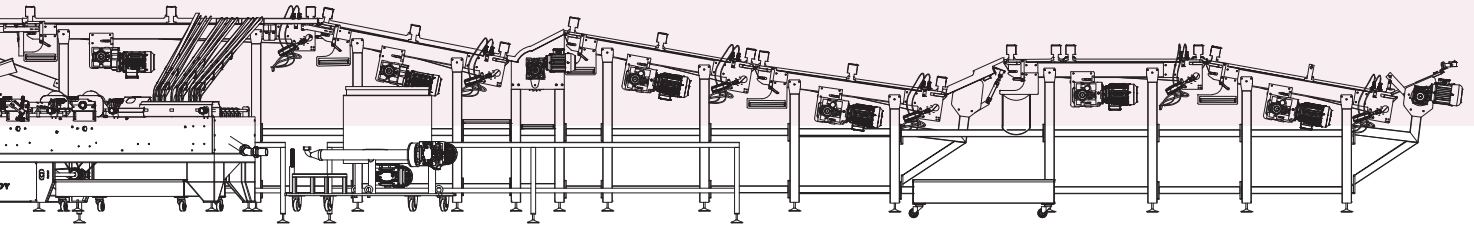




MANUAL FEEDING SYSTEM



IN-LINE FEEDING SYSTEM



cream biscuit



CAKE PRODUCTION LINE

CAKE DOUGH DEPOSITOR

The dough, which comes automatically from the dough kitchen with pipes, is pressed into the pan bowls in the desired weights. There is an automatic lock system to provide fast transition in product change. It is made of completely stainless material.



PAN OILING SYSTEM

In paperless cake pans it sprays oil before dough depositing. Spraying is carried out in the cabin, oil particles flying during spraying are collected and taken to the feed tank for reuse. It is made of completely stainless material. Precise oil adjustment is available.



PAN WASHING AND DRYING SYSTEM

After the baked cakes are removed from the pans, oil or cake particles may remain in the pans. These are thoroughly washed and cleaned in our pan washing-drying machine, then completely dried and made ready for new cakes production. It is made of completely stainless material.



cakes



CAKE PAPER LOADING SYSTEM

In paper cake production, cake dough is put into paper. After these papers are fed into the machine magazine in bulk, our machine automatically places the papers in the pan compartments. With the vacuum suction system, the papers are taken and placed in the pan bowl centers.



CAKE INJECTION MACHINE

We have two different systems: after the cakes are taken out of their pans or in their pans. Sauce is injected into the cake in the desired weight from the desired points. It is completely made of stainless materials and its automation is provided by servo motors. Injection process can be done on PU conveyors or inside the pans.



**Machine
That
Produce
Flavor**



VACUUM CAKE CAPTURE SYSTEM

Cakes are taken from the pans with vacuum holders and left on the conveyor belt. Product types are made compatible by working with product-specific plates. The movable case is made of aluminum material. Thus, it works smoothly even at higher speeds.

CAKE DEPANNING SYSTEM

The pans are emptied by turning them upside down on the conveyor belt. This system is used in varieties such as teddy bear cake and intense cake or large family size cakes. In our machine, whose security measures are in line, the cake pans are held by the holders and emptied onto the belt.



CAKE DOUGH KITCHEN

The cake dough raw materials are taken to the mixers and the prepared dough is automatically sent to the stock tank and from there to the dough depositor. We have two different systems as planetary type and vertical type. Our kitchen equipment, which is completely prepared from stainless materials, can be produced in different capacities depending on the need.



DEPOSITED CAKES (JAFFA CAKES) DOUGH DEPOSITOR

Jaffa cake dough is left on the sheet band in equal weights. Due to its movable structure, it can also be used in high-capacity lines. It is made of aluminum and stainless-steel materials. It is controlled by servo motor.



jaffa cakes

COOKIE CAPPER

Marshmallow, cream or jelly filling is done on biscuits which can be fed with manual or automatic feeding options. This system makes them into sandwiches if desired. It is a multifunctional machine; many kinds of products can be produced in the same machine. It is completely controlled by servo motors, so biscuit centering can be done perfectly.



cookie



CHOCOLATE ENROBING EQUIPMENTS

CHOCOLATE ENROBER

It is used to coat chocolate homogeneously on cakes, biscuits, wafers, dates etc. If desired, all of the products can be coated only on the bottom or only on the top can also be coated. Removable lower chamber facilitates product transitions and cleaning.



COOLING TUNNELS

Due to the homogeneous heat distribution, all areas in the tunnel are at the same temperature. It ensures that coated or cream-filled products are frozen and prepared before packaging. Thanks to its strong insulated structure, it provides an advantage in energy use. Double opening covers provide convenience to the user in tunnel cleaning. It can be produced in desired width and length.



MARSHMALLOW KITCHEN

Our Marshmallow kitchen has a pre-preparation tank, cooking tank, gelatin mixing tank and usage tank. It is located on a complete platform and can be transported as a package. All tanks are walled (double jacketed) and piping is also walled and stainless material. The boiling tank is insulated on the wall and is suitable regarding work safety.



TURBO MIXER (AERATOR)

Marshmallow, cream or dough whisking is done at high speeds and gives air during this time. Thus, the products are provided to be fluffier and foamier. It is very easy to achieve the density you want with the controls and adjustment mechanisms on it.



CHOCOLATE & CREAM KITCHEN

These are the kitchens where chocolate or cream varieties to be used in product coating or to be filled in the product are prepared. It consists of pre-preparation tank, ball mill, stock tank and fat melting tank. It is equipped with many features in order to obtain the desired quality of chocolate. It is transported by pipes with walls (double jacketed) between and after the tanks.



DOUBLE ANCHOR – HARD CREAM MIXER

It is the mixer in which the solid cream (hard cream) used in cream sandwich biscuits is prepared. The mixer is filled manually, the prepared cream is taken to the cream transporter tank and transported manually.



PACKAGING FEEDING AUTOMATION

It allows the round biscuits coming from the line to be taken into the channels and fed automatically to the packaging machine queue. It can work up to 120-150 packet speeds.



CONVEYOR BELTS

Our conveyor belts, consisting of polyurethane or modular systems, are made of completely stainless materials. It is used in product transfer along the line. It can be produced straight or with 90 - 180 degree turns.



GRANULAR POURER

It ensures homogeneous pouring of hazelnut, peanut, coconut, granule, etc. materials on the products. Excess products are reused by blowing air on them.



The background is a photograph of an industrial manufacturing environment, overlaid with a semi-transparent red filter. In the foreground, a large sheet of material with a diamond-patterned texture is visible. On this sheet, a digital depth gauge is placed diagonally. To the right of the gauge, the 'YGMAK' logo is printed in a large, bold, sans-serif font. Below the logo, smaller text reads 'Manufactured in Turkey'. In the middle ground, several cylindrical metal components are arranged in rows on a workbench. In the background, workers are visible at their stations, and a large circular machine is partially seen. The overall scene conveys a sense of precision and industrial scale.

YGMAK



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CATALOG

industrial food machines



www.ygmak.com



info@ygmak.com



+90 (338) 202 01 01
+90 (506) 338 35 94



Organize Sanayi Bölgesi 9. Sk.
No:2 Merkez / Karaman / Turkey