



PASTA VE ŞEKERLEME EKİPMANLARI
PASTRY AND CONFECTIONERY EQUIPMENT
FROM FACTORY TO CONSUMER

HAKKIMIZDA

Türk sanayisinde yenilikçi ve lider olan VAV makina, fırın, pasta, şekerleme makinaları ve ekipmanları üretiminde profesyonelce çalışmaktadır.

Amacımız sizlerin globalleşen dünya düzeninde en son teknolojileri kullanarak işlerinize kalite ve kolaylık sağlamaktır.

Müşterilerimizle aramızda karşılıklı güveni oluşturarak yıllarca aile ortaklığı hedefliyoruz.

Fırın, pasta ve şekerleme imalatçıları için gerekli teknolojileri kaliteden taviz vermeden rekabetçi fiyatlarla ve servis ağlarıyla sizlerle buluşturmaktan memnunluk duyuyoruz...

نحن...

في شركة واو التركية للصناعة والتجارة الرائدة في صناعة معدات المخابز والحلويات الآلية نطمح لبناء الثقة المتبادلة بيننا وبين العميل وذلك بمتابعة أحدث التقنيات في هذا المجال لتسهيل العمل على أصحاب المهن .
آملين بإيصال التقنيات المطلوبة من معدات المخابز ومعامل الحلويات والمعجنات بأسعار منافسة وجودة في التصنيع وخدمة العملاء على أكمل وجه ...

About us ...

At VAV Turkish Industry and Trade Company, a leader in the manufacture of automatic bakery and confectionery equipment, we aspire to build mutual trust between us and the customer by following the latest technologies in this field to facilitate work for professionals.

Hoping to deliver the required technologies for bakery equipment, confectionery and pastry factories at competitive prices, quality in manufacturing and customer service to the fullest extent...

PETIT FOUR & LONG ROSK MACHINE THAT SUPPORTS SESAME ON THE TOP & THE BOTTOM

A high-quality 4-in-1 machine comprises a total of 6 hoppers. The first hopper is designed for bottom sesame processing, and the subsequent hoppers are divided into two to process soft dough in single and dual colours. The fourth hopper is used for injecting jam or chocolate.

The fifth hopper is designed to coat products with water or syrup. The last hopper is used for top sprinkling ingredients onto the products, including sesame seeds, coconut, pistachios, black sesame, and similar materials.

- The machine adds sesame to both the bottom and top parts of the products.
- Durable and sturdy stainless-steel chassis in AISI 304 quality.
- Capable of processing both bronze and Delrin plastic materials with various shaping molds.
- Provides the ability to control the rotation speed of molds in different formats.
- The length of the product, produced in various shapes, is adjustable.
- For easy use, it features an electronic and touch panel screen with a multilingual menu. Additionally, it offers over a hundred programs.
- Head systems are specially designed for soft and semi-hard doughs.
- High-speed and durable electric drives are a quality solution used to enhance the machine's operational performance and extend its service life.
- Continuous high performance and repeatability of the final product have been ensured.
- The blade cutting system in the machine precisely cuts the shapes of petit fours, breadsticks, and stick cookies to the desired dimensions.
- The machine operates with a specialized pump and a nozzle with eight tips to inject jam or chocolate into the product.
- In the final section of the machine, an adjustable pressure is applied using a stainless-steel roller to prevent the sprinkled sesame from falling off the products.
- A dedicated control panel located at the end of the machine streamlines the adjustment of machine settings for the staff, providing an easy-to-use solution without the necessity of physically approaching the machine.
- 360-degree rotatable, easy-to-control, high durability, and with a control panel.
- High energy-saving principles are applied.
- The motor and electronic components used in the machine collaborate with leading countries worldwide.
- All materials used are food-grade and durable, manufactured from top-quality materials.



DIMENSIONS			
WIDTH	LENGTH	HEIGHT	WEIGHT
140 CM	480 CM	180 CM	1000 KG

PETIT FOUR & LONG ROSK MACHINE SUPPORTS SESAME ON THE TOP

High-quality, all-in-one machine features a total of 5 hoppers. The first 2 hoppers are designed for processing soft and dough in dual colors. The third hopper is used for injecting jam or chocolate. The fourth hopper allows products to be coated with water molasses or syrup. The final hopper is utilized to sprinkle sesame seeds, coconut, pistachios, black sesame, and similar ingredients onto the products.

- Durable and sturdy stainless steel chassis in AISI 304 quality.
- Capable of processing both bronze and delrin plastic materials with various shaping molds.
- Provides the ability to control the rotation speed of molds in different formats.
- The length of the product, produced in various shapes, is adjustable.
- For easy use, it features an electronic and touch panel screen with a multilingual menu. Additionally, it offers over a hundred programs.
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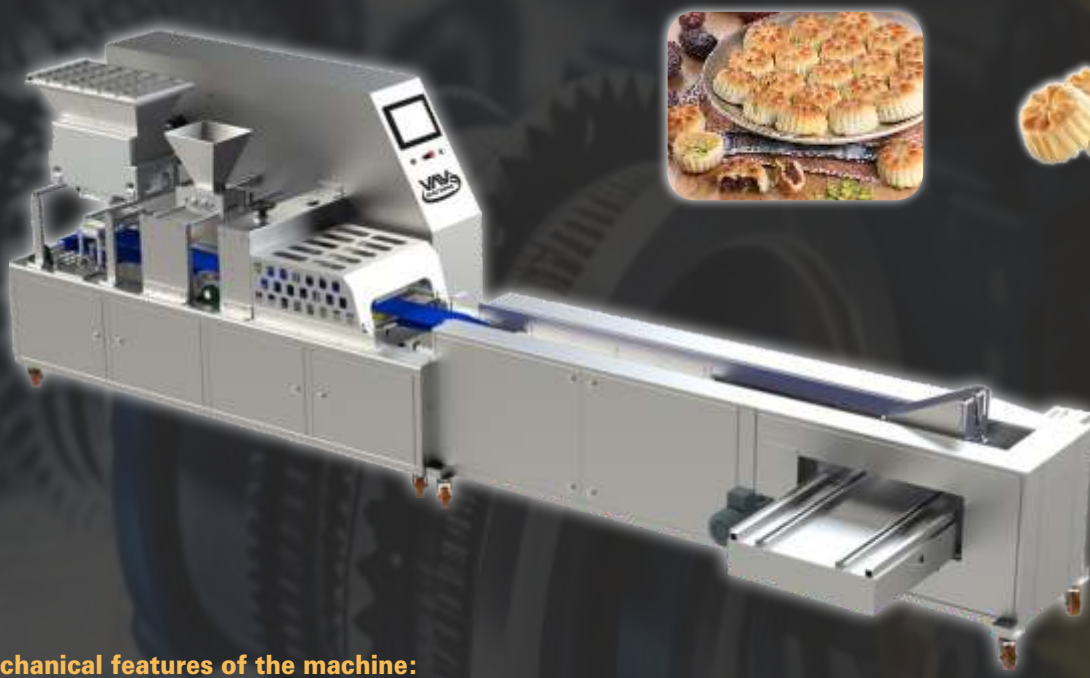


DIMENSIONS			
WIDTH	LENGTH	HEIGHT	WEIGHT
137 CM	405 CM	150 CM	800 KG

Maamoul production line

Description of the machine

The date stuffing machine works by placing the dates inside the dough in the required quantity and turning it into either fingers or circles, then engraving it with the appropriate drawing and placing it on the trays, with a production capacity of 4000 grains per hour or 200 kg of stuffed fingers.



Mechanical features of the machine:

The machine operates six three-phase motors of the original brand in Turkey, capacitive and optical sensors, German-made, Zic, Italian and German-made air group, Festo – Metal Work – touch screen / 7 / inch with its own electronic brain Delta. The machine is made of food chromium by 85%, and coated With a high-end stainless steel cover designated for this purpose. Electricity / 3 / kilowatt 7 / Hz / 50-60 / Volt / 220

Machine accessories:

Date fingers mold (3)

A done mold (1)

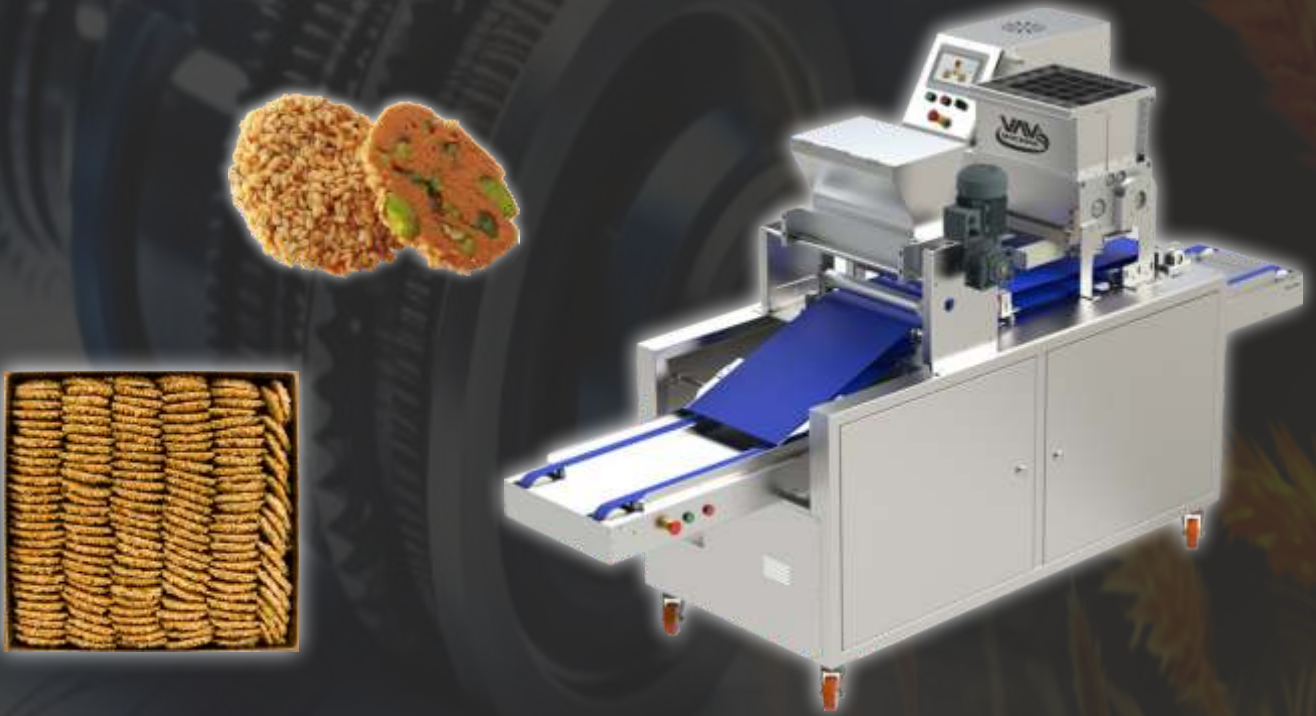
DIMENSIONS			
WIDTH	LENGTH	HEIGHT	WEIGHT
120 CM	450 CM	155 CM	900 KG

Barazek machine

This line produces Barazek kernels sprinkled with sesame and pistachios, with a production capacity of 200 kilos per hour.

Mechanical Specifications:

- 1- The machine operates five three-phase motors of the original brand in Turkey.
- 2- German-made capacitive and optical sensors
- 3- An Italian-made air group cuts the product into pieces of equal weight and length.
- 4- The machine is controlled by a developed electronic one that guarantees ease and accuracy in the work, through a touch screen connected to its electronic brain of the same brand.
- 5- The machine is made of food chromium at 85% of the total weight, and is covered with a high-end stainless steel cover designated for this purpose.
- 6- Electrical energy (3) kilowatts. /380/ Volt 50 – 60 Hz /220/ volts 5__ 60 Hz.
- 7- The approximate weight of the machine / from 500 kg - 1000/ kg According to the required specifications, production capacity by category: Barazek /150/ kph

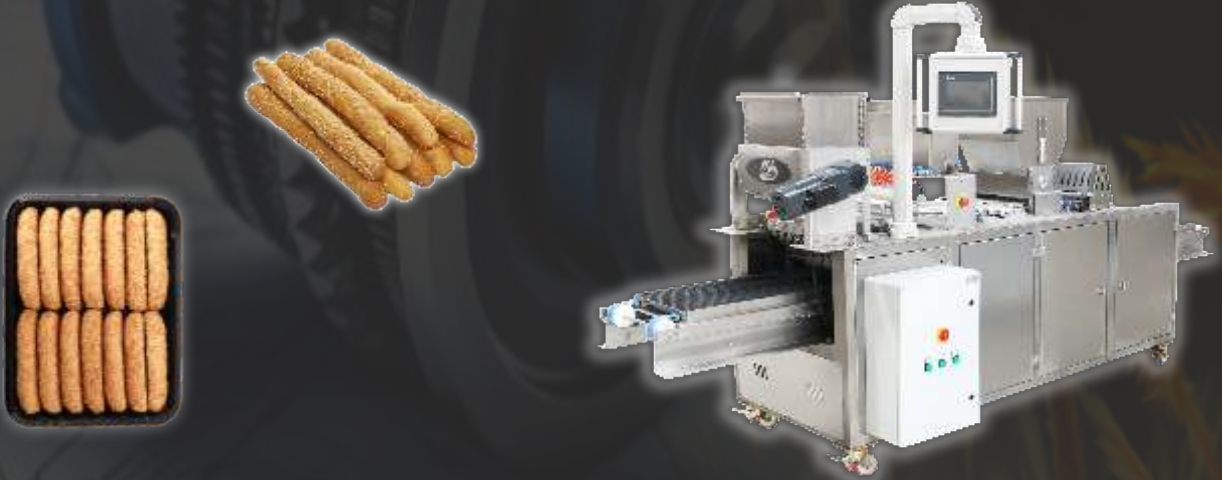


DIMENSIONS			
WIDTH	LENGTH	HEIGHT	WEIGHT
110 CM	350 CM	160 CM	900 KG

LONG RUSK WITH SESAME

The first hopper processes soft and medium-hard dough to produce single-colored results. The second hopper applies water or syrup to the products. The final hopper sprinkles sesame seeds, coconut, pistachios, black sesame, and similar ingredients onto the products.

- Durable and sturdy stainless-steel chassis in AISI 304 quality.
- Capable of processing both bronze and delrin plastic materials with various shaping molds.
- The blade cutting system in the machine precisely cuts the shapes of petit fours, breadsticks, and stick cookies to the desired dimensions.
- Provides the ability to control the rotation speed of molds in different formats.
- The length of the product, produced in various shapes, is adjustable.
- High energy-saving principles are applied.
- For easy use, it features an electronic and touch panel screen with a multilingual menu. Additionally, it offers over a hundred programs.
- A dedicated control panel located at the end of the machine streamlines the adjustment of machine settings for the staff, providing an easy-to-use solution without the necessity of physically approaching the machine.
- 360-degree rotatable, easy-to-control, high durability, and with a control panel.
- In the final section of the machine, a stainless-steel cylinder is utilized to apply adjustable pressure to prevent spilled sesame seeds on the products from slipping.
- Head systems are specially designed for soft and semi-hard doughs.
- High-speed and durable electric drives are a quality solution used to enhance the machine's operational performance and extend its service life.
- Continuous high performance and repeatability of the final product have been ensured.



DIMENSIONS			
WIDTH	LENGTH	HEIGHT	WEIGHT
135 CM	350 CM	150 CM	600 KG

THINNING THE DOUGH MACHINE

The machine has to be started after installing the chilling unit. The chiller unit first pumps the cool water to the machine. Put the dough to the feeder unit. After starting the feeding unit, make the necessary adjustments for the thickness of the dough on the touch screen. The dough which is passed through the sheeter unit will be taken to starch unit by the conveyor. The cylinder will wrap the ready dough.

Machine Parts

- 1 - Chiller Unit
- 2 - Dough Feeder
- 3 - Dough Sheeter
- 4 - Conveyor Unit
- Motor Power : 380 V / 50 Hz



DIMENSIONS			
WIDTH	LENGTH	HEIGHT	WEIGHT
140 CM	350 CM	220 CM	1450 KG

Rotary Oven

The rotary cart bread oven has been redesigned for bakers who want high energy savings with an evenly distributed baking balance. The oven's high efficiency is provided by the newly designed combustion chamber. Stainless steel has been used and its strength has been increased so that the combustion chamber can provide trouble-free service for many years. Thanks to the two-way steam system, sufficient steam is produced and sufficient feeding of the bread pans is ensured. The oven can operate with gas, electricity, and solid fuel. The combustion unit can be placed on the right or left side. The protection of the heat balance inside the cabin is provided by reinforced heat insulation. Thanks to the heat insulation, heat losses are minimized and it helps to maintain the heat balance inside the cabin.



DIMENSIONS			
WIDTH	LENGTH	HEIGHT	WEIGHT
160 CM	240 CM	240 CM	1560 KG

VAV F 450

Cyclotermic Deck Oven

Floor ovens with fan heating system
The oven is four floors.
Each floor is equipped with a steam system
Heat regulator
Lighting of the halogen lamp inside



DIMENSIONS			
WIDTH	LENGTH	HEIGHT	WEIGHT
165 CM	160 CM	250 CM	1750 KG

VAV F 400

STEAM TUBE Oven

Perfect for small-size bakeries

Features a flexible design where floors can be added

Each floor has its own temperature control panel

Double glass for heat preservation

It has a steam discharge system

Lighting of the cooking section with halogen lamps



DIMENSIONS			
WIDTH	LENGTH	HEIGHT	WEIGHT
165 CM	160 CM	182 CM	450 KG

Rotary Convection Oven (10 tray)

Rotary Rack convection oven is particularly suitable for baking of pastry products, gastronomy products and big or small breads. It is useful for confectioners, restaurants and hotels.

At the bottom of the oven there is a fermentation cabinet for the yeast having dough.

This oven has a very good uniformity of baking and vaporizer placed inside the baking chamber.

High quality insulation ensures energy saving.

It is produced with electricity and gas.



DIMENSIONS			
WIDTH	LENGTH	HEIGHT	WEIGHT
100 CM	127 CM	230 CM	480 KG

Rotary Convection Oven (15Tray)

Rotary Rack convection oven is particularly suitable for baking of pastry products, gastronomy products and big or small bread.

It is useful for confectioners, restaurants and hotels. Heat distribution on the product is obtained through the forced circulation of heated air.

This oven has a very good uniformity of baking and vaporizer placed inside the baking chamber.

High quality insulation ensures energy saving.

It is only produced with electricity.

- Steaming system
- Rotary platform for trolley
- Double glass door
- Ergonomic door handle
- Uniform baking
- Compact dimensions
- Illumination system
- Chimney and exhaust fan
- Completely made of stainless steel



DIMENSIONS			
WIDTH	LENGTH	HEIGHT	WEIGHT
100 CM	127 CM	240 CM	490 KG

Capillary Machine

- Perfect for small-size bakeries.
- Features a flexible design where floors can be added.
- Each floor has its own temperature control panel.
- Double glass for heat preservation
- It has a steam discharge system
- Lighting of the cooking section with halogen lamps



DIMENSIONS			
WIDTH	LENGTH	HEIGHT	WEIGHT
140 CM	140 CM	150 CM	400 KG

VAV H 250

SPIRAL MIXER

- Works without noise
- Contains two speed control (slow / fast)
- Pelvis, spiral body and splitting blade of stainless steel
- Contains two engines, one for the spiral body, and one for the pelvis
- The tub can rotate in both directions



DIMENSIONS

WIDTH	LENGTH	HEIGHT	WEIGHT
75 CM	125 CM	145 CM	500 KG

VAV H 200

PLANET MIXER

Mixer for confectionery, as well as for cream, soft pastries, sauces and mayonnaise ...

Three-speed engine

The tub is made of stainless steel



DIMENSIONS

WIDTH	LENGTH	HEIGHT	WEIGHT
54 CM	87 CM	142 CM	230 KG

VAV H 100

Cutting and Weighing machine

The cutting weighing machine, which cuts the dough in the desired weight without compressing and wearing it out, is the latest point reached in dough processing technology. The entire surface that the dough touches is made of stainless steel. It cuts the dough with its own weight and the vacuum provided by the piston-cylinder movement. The lubrication system in the machine works automatically. In this way, the user is saved from trouble and the machine is provided with a longer life.

The dough weight setting can be produced manually or automatically according to the user's request. Weight range: 3 different productions are made between 50-150 gr, 100-600 gr, 200-1000 gr.



DIMENSIONS

WIDTH	LENGTH	HEIGHT	WEIGHT
65 CM	137 CM	160 CM	500 KG

VAV H 120

CONICAL ROUNDER

- Pelletizing machine
- Stainless steel body
- Works between 50 G to 1100 G for one part of dough
- Works without noise
- The hot cold air unit to protect the quality of the dough according to the workplace temperature
- Electronic speed control system



DIMENSIONS

WIDTH	LENGTH	HEIGHT	WEIGHT
100 CM	100 CM	160 CM	210 KG

VAV H 140

Dough Proofing Machine

Based on variable weather conditions, the dough resting machine takes the dough coming from the conical rounding machine into the machine via the loading drum. The dough coming into the machine circulates in all hangers in order with the transfer system.

This circulation period varies according to the air temperature. It takes 8.5 minutes in cold times and 4.5 minutes in hot times. After this process, the dough falls from the transfer chute to the shaping machine.

The features of the transfer system can be adjusted as desired.

In this way, a more comfortable and faster working environment is provided by taking the right or left exit. The fact that the transport filters are made of plastic and can be changed at any time makes cleaning easier.



The covers are designed as glass so that the movements of the dough inside the machine can be observed more easily. The machine can be easily moved to the desired location thanks to the wheels underneath. The dough capacity of the machine is 154 and 238, and the resting capacity is 1800-2000 pieces per hour.

DIMENSIONS

WIDTH	LENGTH	HEIGHT	WEIGHT
170 CM	112 CM	225 CM	560 KG

VAV H 160

Long Shaping Machine

With the help of 2 or 4 polyamide rollers, it shapes the dough it forms into pitas in the desired length and thickness. There is a roller adjustment that can be changed in a stepless manner from 0 to 30 mm. The spring-loaded scraping system on the top of the rollers prevents the dough from sticking. Thanks to the adjustable rollers with a polyester-woven and high-strength conveyor belt, the dough can be shaped up to 420 mm. The folding chain and parts of the machine are made of stainless steel. It has a capacity of shaping 2500 dough per hour and a feature of processing 100-1000 gr dough.



DIMENSIONS

WIDTH	LENGTH	HEIGHT	WEIGHT
70 CM	220 CM	130 CM	250 KG

VAV H 220

Sham Sweet Machine

- This machine producing a three types
- Producing Sham sweet + Float + Donuts
- With the possibility of frying and distillation
- Producing 2000 pieces of Sham sweet p/h
- Producing 14000 pieces of float p/h
- Producing 3500 pieces of donuts p/h
- Works with gas or electricity as desired



DIMENSIONS

WIDTH	LENGTH	HEIGHT	WEIGHT
90 CM	215 CM	105 CM	400 KG

VAV H 240

Ring Sweets Machine

- Clamp production machine
- Produces 560 pieces p/h
- The cooking unit is made of chrome
- Works with electricity or gas



DIMENSIONS

WIDTH	LENGTH	HEIGHT	WEIGHT
140 CM	145 CM	175 CM	450 KG

CAROUSEL FULL AUTOMATIC PACKAGING MACHINE

General Specifications:

- PLC controlled, touch front panel
- Carousel driven by servo motor
- Piston movements with magnetic sensor
- Easy carousel container replacement
- Easy collar change
- Right and left adjustments of the package are made by gearmotor
- Product contact surfaces Stainless ANSI 304-CR-NI stainless steel
- High Precision, Versatility
- Sophisticated design covers a wide range of products
- Automatic stop when the packaging is finished
- Automatic stop feature when the product runs out

Package Types:

- Upright (Sitting) Package
- Pillow Package

Products to be Packaged:

(Pulses, rice, granulated sugar, cereals, salt)



Electric Power and Consumption	380 V. 50 – 60 Hz. – 7,5 kw
Air Consumption	1400 Lt. / Between 4 to 6 Bar
Packaging Speed	40 - 50 Packs / minute or 18 - 40 Packs / minute (Depending on the product)
Filling Range	400 gr to 1000 gr

FULLY AUTOMATIC multi head weighing scale PACKAGING MACHINE

General Specifications:

Serial packaging from 10 grams to 1000 grams

Automatic height adjustment with or without photocell

PLC controlled, touch front panel

Precise and uniform bonding with P.I.D controlled vertical and horizontal heat sealing

Right and left adjustments of the package are made by gearmotor

Product contact surfaces Stainless ANSI 304-CR-NI stainless steel

Easy collar change

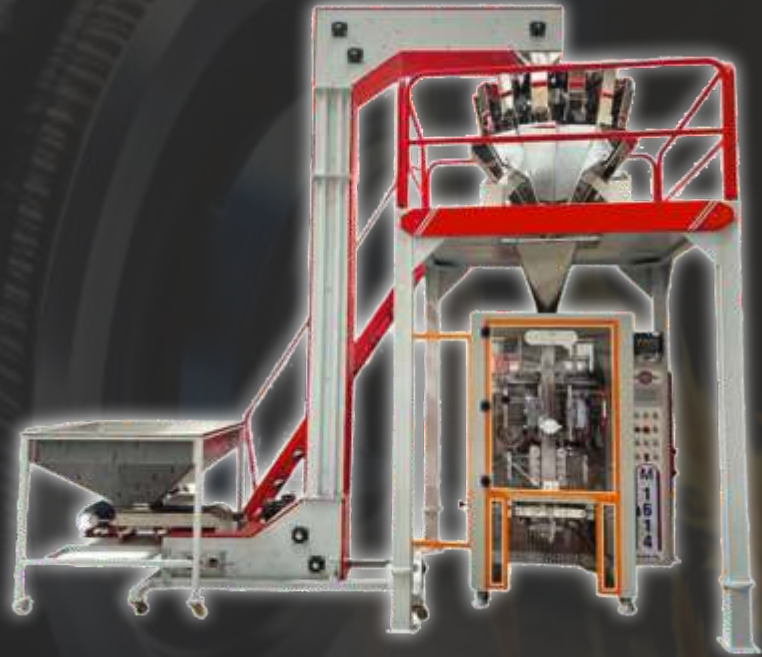
High precision, high efficiency

Products to be Packaged:

(Biscuits, Chips, Corn Fleaks, Chocolate, Wafer, Confectionery, Dried Nuts, Pasta)

Package Types:

- Pillow Pack.
- Gusseted Pack.
- Quadro Pack.



Electric Power and Consumption	380 V. 50 – 60 Hz. – 7,5 kw
Air Consumption	500 Lt. / Between 4 to 6 Bar
Packaging Speed	40 - 60 Packs / minute (Depending on the product)
Filling Range	10 gr to 1000 gr

FULL AUTOMATIC VERTICAL PACKAGING MACHINE WITH AUGER DOSING SYSTEM

General Specifications:

Screw automatic filling system

Serial packaging between 20 and 3000 grams

PLC controlled, touch front panel

Right and left adjustments of the package are made by gearmotor

Product contact surfaces Stainless ANSI 304-CR-NI stainless steel

Easy collar change

Products to be Packaged:

(Spices, Coffee, Milk powder, Powdered products)

Package Types:

Pillow Pack.

Gusseted Pack.



Electric Power and Consumption	380 V. 50 – 60 Hz. – 3 kw
Air Consumption	500 Lt. / Between 4 to 6 Bar
Packaging Speed	20 to 30 Packs/minute (Depending on the product)
Filling Range	20 gr to 3000 gr

FULLY AUTOMATIC VOLUMETRIC VERTICAL PACKAGING MACHINE

General Specifications:

Volumetric weighing system

Weight accuracy depends on the part size of the products to be filled

Filling capacity between 200-2000 grams

PLC controlled, touch front panel

Right and left adjustments of the package are made by gearmotor

Product contact surfaces Stainless ANSI 304-CR-NI stainless steel

Products to be Packaged:

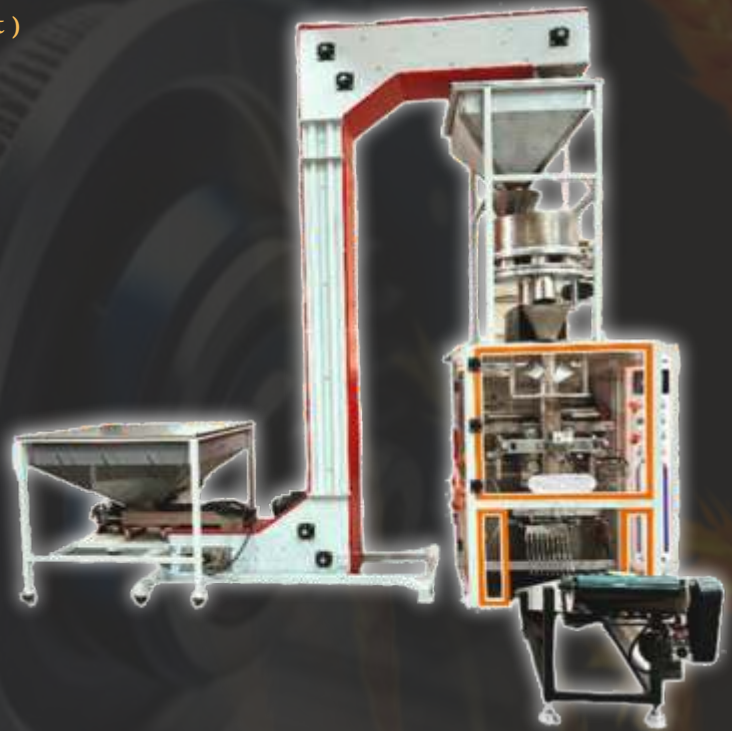
(Pulses, Chips, Cereals, Granulated Sugar, Salt)

Package Types:

Pillow Pack.

Gusseted Pack.

Quadro Pack.

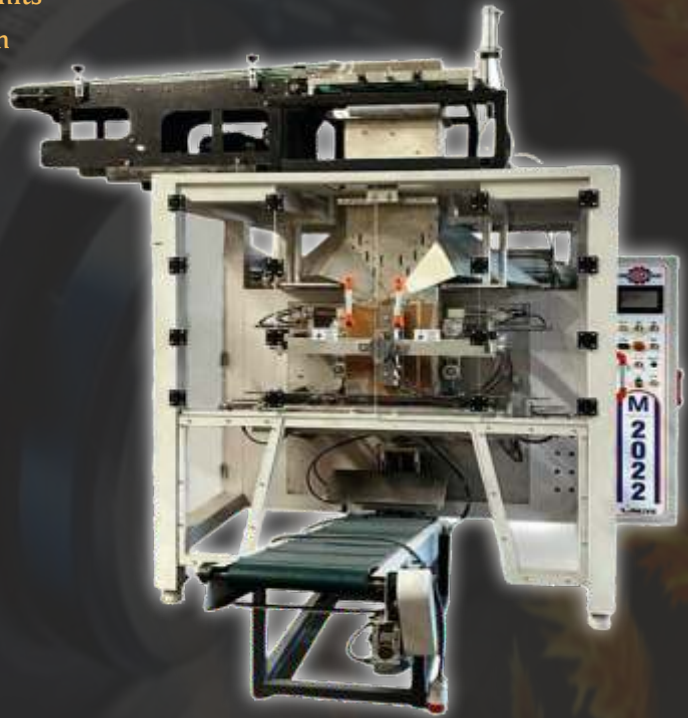


Electric Power and Consumption	380 V. 50 – 60 Hz. – 4 kw
Air Consumption	500 Lt. / Between 4 to 6 Bar
Packaging Speed	20-50 Packs/minute (Depending on the product)
Filling Range	20 gr to 1000 gr

AUTOMATIC PACKAGE BALING MACHINE

General Specifications:

- Programmable logic control system
- Drive Controlled Motors
- Backlash-free planetary gear drives
- Servo drive motors
- 7-color touch screen
- Stainless steel exit conveyor system,
- Stainless steel construction,
- You can connect 2 or more Vertical Packaging units to the Baling Machine via one line (depending on the speed of the machines)
- With the Vertical Baling Machine, you can bale small packages such as 250 Gr. side by side in 3-4-5 rows.



Electric Power and Consumption	380 V. 50 – 60 Hz. – 6 kw
Air Consumption	500 Lt. / Between 4 to 6 Bar
Baling Speed	6 - 7 bales per minute
Bale Package Size	Min. 120 mm - max. 280 mm

FRONT FEED AUTOMATIC SHRINK WRAPPING MACHINE

General Specifications:


- The products are arranged in the desired quantity, wrapped with nylon and pushed into the heat tunnel.
- After being vacuumed and cooled inside, it is ready for shipment in bales.
- The machine consists of two main parts:
 - 1- Front sealing and cutting jaws
 - 2- Heat tunnel and cooling fan
- Tunnel temperature is regulated by a thermocouple-tipped precision temperature gauge.
- Tunnel entrances and exits are covered with heat-resistant Teflon curtains to minimize heat loss.



Electric Power and Consumption	380 V. 50 – 60 Hz. – 7.5 kw
Air Consumption	500 Lt. / Between 4 to 6 Bar
Tunnel Dimensions	620 mm x 1650 mm x 450 mm
Packing Speed	600 -700 parcels / hour (Depending on the product)
Heating Process	15 to 20 minutes



VAV[®]
MACHINE

 export@vavmakina.com.tr

 **Fevzi Çakmak Mh. 10773 Sk. No:1/C Konya / Turkey**

www.vavmakina.com.tr