



**BAKERY
GROUP**

**DOUGH PROCESSING
GROUP**

**ASSISTANT
EQUIPMENTS**

ABOUT US

Our company was established in 1973 on spare parts manufacturing and continued as spare parts manufacturing. At the end of 2007 institutionalization and professional studies, it started to manufacture machinery and continues to grow rapidly in the sector.

Nowadays, our company continues its upward trend with determination and aims to create differences outside the existing production understanding and to reach its own real values as a target and will continue to increase its determination in this way.

Total Quality Management

To follow a process that aims to exceed the expectations of our customers from our company, supports teamwork and to continuously renew this process and turn it into quality service.

Customer Focused Understanding

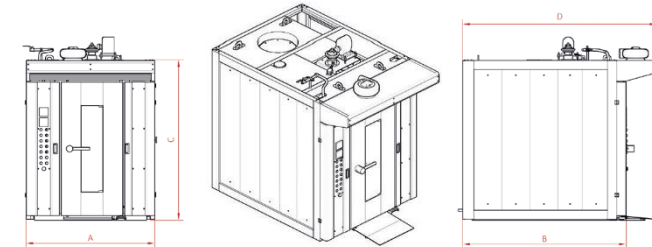
To provide saving time, money and energy to our consumers with an understanding focused on customer satisfaction in accordance with changing conditions.

Customer happiness

Continuous contact with our customers to fulfill their demands on the spot and on time. After-sales service is provided to our customers thanks to our wide service network.



BAKERY GROUP



GENERAL FEATURES	
Newly developed circulation system	Easy montage and installation
Using 100% of the heat produced	Internal and external lighting system
Quality insulation with a ceramic blanket	Corrosion- and heat-resistant stainless steel
Low fuel consumption	Esthetical appearance
High quality and homogeneous cooking	Optional fuel consumption (gas, liquid fuel, electric)
Optional control panel (PNC – computer control, manual)	

Technical features	CDF-200	CDF-100	CDF-50
300 GR for bread	672 pieces / hour	336 pieces / hour	200 pieces / hour
Width	1600 mm	1300 mm	1150 mm
Depth	2300 mm	2000 mm	1650 mm
Height	2400 mm	2200 mm	2000 mm
Temperature	0-400 C	0-400 C	0-400 C
Duration	16 -18 minutes	16 -18 minutes	16 -18 minutes
Number of pans	13 - 16 pieces	10 - 13 pieces	10 - 13 pieces
Sizes of pans	74x104 cm- 80x100 cm	60x80 cm	40x60 cm
Electric Power	4,1 Kw	3 Kw	3 Kw

Heat source	DIEZEL	GAZ	ELECTRIC	DIEZEL	GAZ	ELECTRIC	DIEZEL	GAZ	ELECTRIC
WEIGHT	2400 kg	2400 kg	2200 kg	1730 kg	1730 kg	1580 kg	1250 kg	1250 kg	1150 kg
FUEL Consumption	6-8 lt	7-9 m3	80 Kw	3-5 lt	5-7 m3	50 Kw	2-4 lt	4-6 m3	35 kw

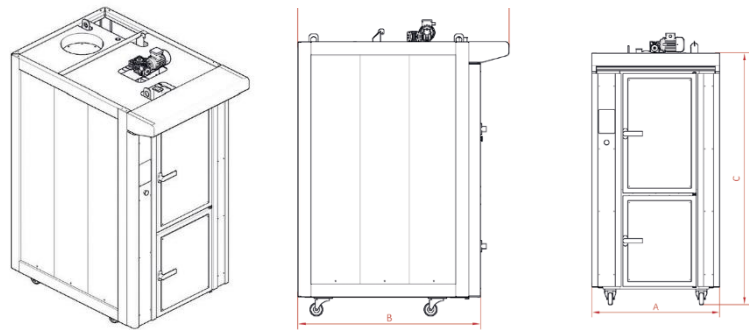
ROTARY RACK OVEN / MDF

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GENERAL FEATURES	
Newly developed double fan circulation system	Use of PNC control
Using 100% of the heat produced	Easy montage
Quality insulation with ceramic blanket	Indoor and outdoor lighting systems
Prevention of heat loss	Corrosion- and heat-resistant stainless steel
Low fuel consumption	Aesthetic look
High-quality and homogeneous cooking	Wheels can be moved to the desired location
Special design resistance	

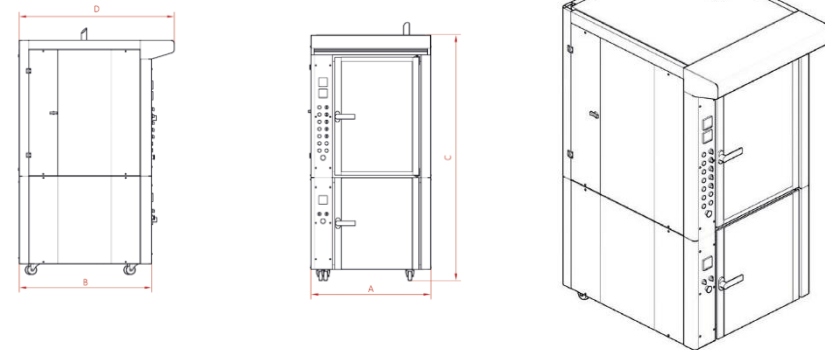


Technical feature	CDKF/10
CAPACITY OF PRODUCTION / Hour	40 kg
Number Of PANS (Baking)	Number of operational pans
Number Of PANS (Leavening)	optional fermentation cabinet
LENGTH of PAN	40x60 cm
WIDTH x DEPTH	100 cm x 121,5 cm
HEIGHT (Baking)	98,6 cm
HEIGHT (Leavening) Only fermentation unit	72,5 cm
TOTAL HEIGHT (Wheels included)	223 cm
BAKING RACK RANGE	8 cm
LEAVENING RACK RANGE	6,25 cm
RESISTANCE	9 Pieces
ELECTRIC POWER	18 kw
WEIGHT	750 kg

ELECTRICAL ROTARY CONVECTION OVEN



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Technical features	CKF/50	CKF/100
PRODUCTION CAPACITY / Hour	20 kg	40 kg
Number of pans (Baking)	Optional number of pan	Optional number of pan
Number of pans (leavening)	Optional fermentation cabinet	Optional fermentation cabinet
SIZES OF PANS	40x60 cm	40x60 cm
WIDTH x DEPTH	85 X 136,5	85 x 165,5
HEIGHT (Leavening fermentation chamber exluded)	92 cm	127 cm
HEIGHT (Leavening fermentation chamber included)	164 cm	213 cm
SOURCE OF HEAT	Electric	Electric
ELECTRIC POWER	8,2 Kw	15,6 Kw
ELECTRICAL CONNECTION	220/380 V , 50hz	220/380 V , 50hz
WEIGHT	530 kg	600 kg

GENERAL FEATURES	
Wide range of uses (bakeries, restaurants, hotels)	High-quality and homogeneous cooking
Newly developed double fan circulation system	Ergonomic fermentation unit
Using 100% of the heat produced	Optional control panel
Quality insulation with a ceramic blanket	Easy montage
Prevention of heat loss	Indoor and outdoor lighting systems
Low fuel consumption	Wheels can be moved to the desired location
Fully stainless-steel production	

CONVECTION OVEN

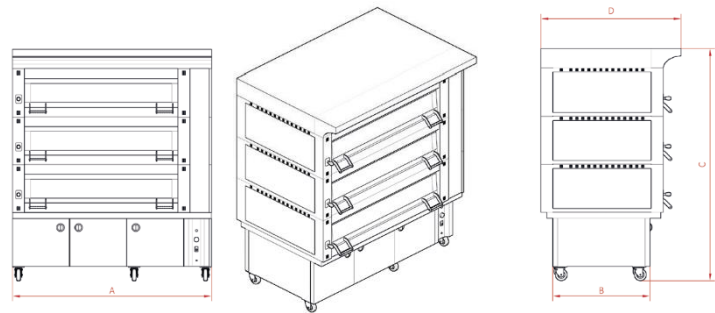


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GENERAL FEATURES

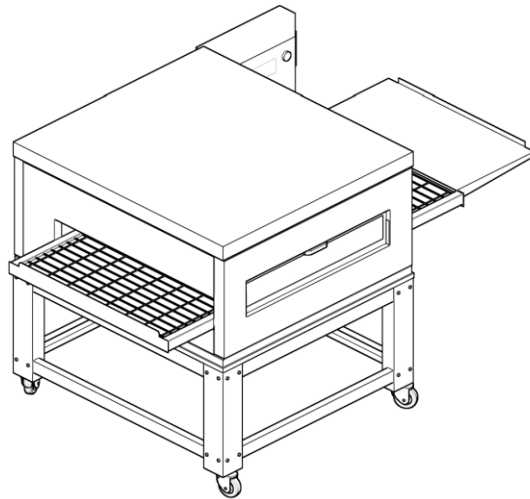
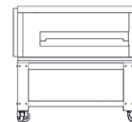
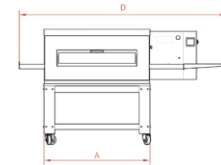
- Self-leveling floors
- Optional independent steam system for each floor
- High-quality and homogeneous cooking
- Integrated fermentation cabinet for temperature and humidity adjustment
- Wheels can be moved to the desired location



TECHNICAL FEATURES	CTF / 1200	CTF / 800
INTERNAL DIMENSIONS	124 x 84 x 18 cm	84 x 84 x 18 cm
EXTERNAL DIMENSIONS	166 x 102 x 40 cm	126 x 102 x 40 cm
DIMENSION OF PAN	80 x 40 cm	80 x 40 cm
Number of PAN(Single floor)	4 pieces	2 pieces
ELECTRICAL POWER	10,5 Kw	7,5 Kw
WEIGHT	190 kg	160 kg

	CTF / 1200 MK	CTF/ 800 MK
INTERNAL DIMENSIONS	126 x 85 x 45 cm	42 x 85 x 70 cm
EXTERNAL DIMENSIONS	162 x 90 x 70 cm	126 x 90 x 80 cm
ELECTRICAL POWER	3 Kw	3 Kw
WEIGHT	105 kg	90 kg

	CTF/ 1200 D	CTF/ 800 D
DIMENSIONS	166 x 122 x 15 cm	126 x 122 x 15 cm
ELECTRICAL POWER	0,37 Kw	0,37 Kw
WEIGHT	40 kg	30 kg



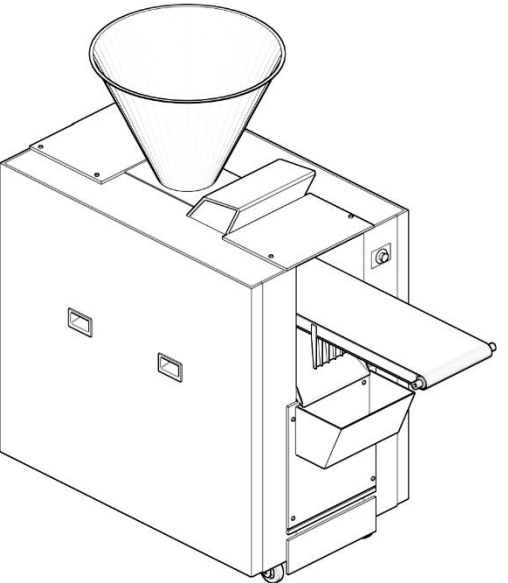
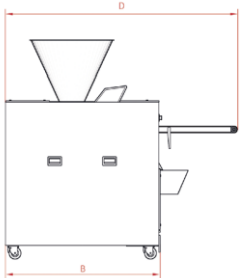
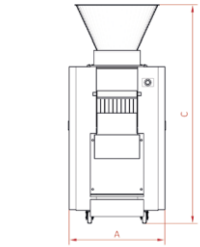
GENERAL FEATURES

- Practical use
- Ergonomic design
- Belt working system
- Easy monitoring with a glass cover
- Fast cooking (Lahmacun 3 min, Pita 4 min, Pizza 5-6 min)
- Wheels can be moved to the desired location

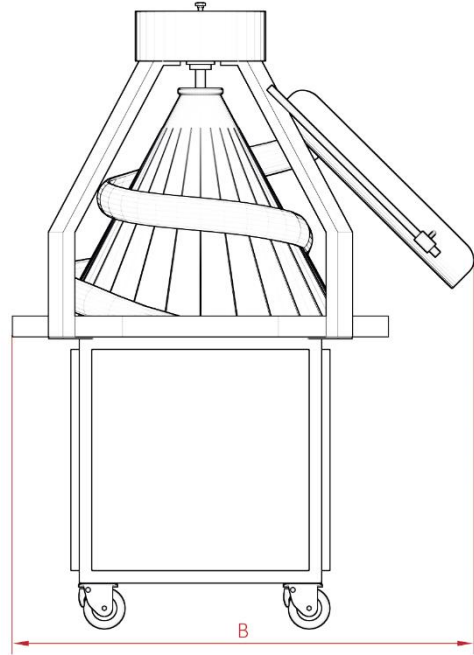
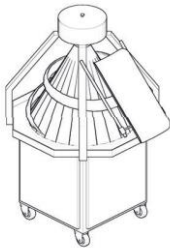
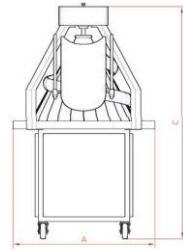
TECHNICAL FEATURES	CKP / 70 G	CKP / 70 E
INTERNAL DIMENSIONS	71 x 48 cm	71 x 48 cm
EXTERNAL DIMENSIONS	170 cm x 110 cm x 110 cm	170 cm x 110 cm 110 cm
ELECTRICAL POWER	13 kw (230 v / 50 hz)	10 kw (380 / 50 hz 3f + n)
SOURCE OF HEAT	Gaz	Electric
LARGEUR OF BAND	70 cm	70 cm
POIDS	135 kg	130 kg



DOUGH PROCESSING GROUP



GENERAL FEATURES		TECHNICAL FEATURES	CHK / 30	CHK / 50	CHK / 100	CHK / 250
Closed-circuit lubrication system		DOUGH CUTTING RANGE	30 - 120 kg	50 - 250 gr	100 - 600 gr	250 - 1200 gr
Newly developed cutting drum and suction piston technology		DOUGH CUTTING CAPACITY	3000 - 4000 pieces/hour	1500 - 2000 pieces/hour	1500 - 2000 pieces/hour	1500 - 2000 pieces/hour
Dough cutting without damaging and compacting		DIMENSIONS	70 x 137 x 160 cm	70 x 137 x 160 cm	70 x 137 x 160 cm	70 x 137 x 160 cm
Use of stainless steel on all surfaces in contact with dough		MOTOR POWER	1,5 Kw	1,5 Kw	1,5 Kw	1,5 Kw
60 kg of dough capacity		WEIGHT	450 kg	450 kg	450 kg	450 kg
Weight adjustment						



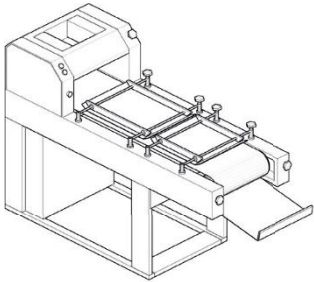
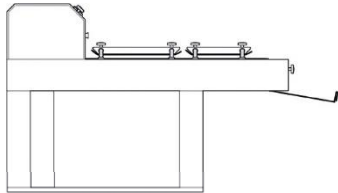
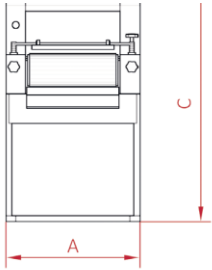
GENERAL FEATURES	
Newly developed flour technology	
Silent operation	
3 meters OF spiral channel length	
Optional teflon or stainless-steel spiral channel	
Wear-resistant spiral grooves	

TECHNICAL FEATURES	CHY / 30	CHY / 50	CHY / 100	CHY / 200
ROUNDING RANGE	30 - 120 gr	50 - 300 gr	100 - 800 gr	200 - 1200 gr
ROUNDING CAPACITY	2000 Pieces/hour	3000 pieces/hour	3000 pieces/hour	3000 pieces/hour
DIMENSIONS (G x D x Y)	70 x 70 x 130 cm	90 x 90 x 150 cm	90 x 90 x 150 cm	90 x 90 x 150 cm
MOTOR POWER	1,1 Kw	1,1 Kw	1,1 Kw	1,1 Kw
WEIGHT	80 kg	195 kg	195 kg	195 kg

CONICAL ROUNDER



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GENERAL FEATURES	
Various dough and bread processing feature	Adjustable printing table
Land furnace – matador – can be used in tubular rotary car ovens	
Two Teflon Rollers	
0 – 25 mm adjustable roller distance	
Single and double pillow system	
Sequential chain dough folding	

TECHNICAL FEATURES	CHS/160	CHS/180
BAND WIDTH	42 cm	42 cm
CAPACITY	2800 pcs/hour	2800 pcs/hour
LENGHT	180 cm	180 cm
DIMENSIONS (WIDTH x HEIGHT)	68 x 140 cm	68 x 140 cm
MOTOR POWER	1,1 Kw	1,1 Kw
WEIGHT	170 kg	200 kg

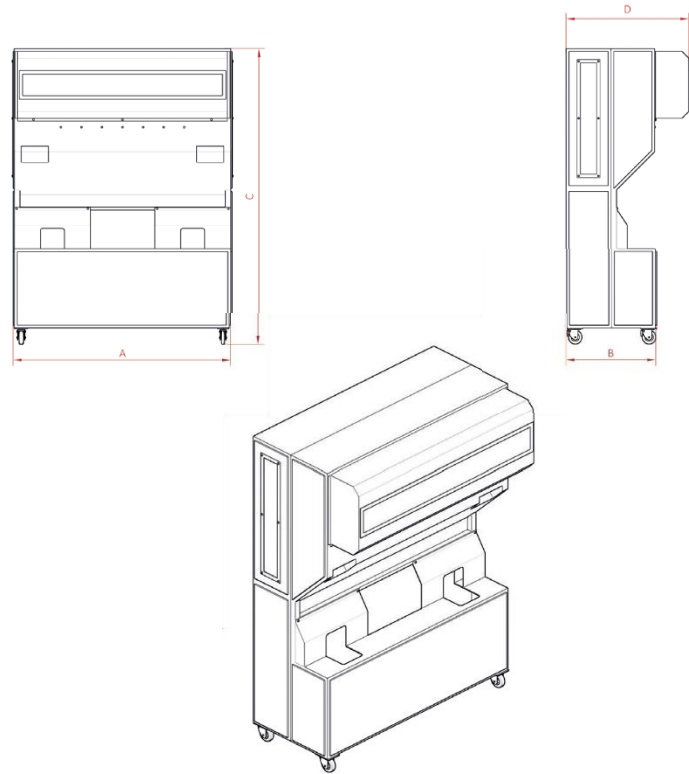
DOUGH FORMING MACHINE



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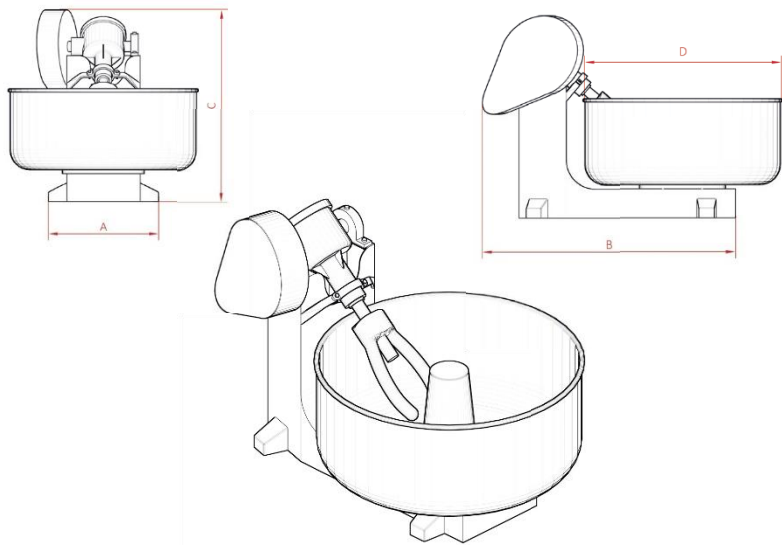
GENERAL FEATURES	
Newly developed synchronization system	
Right and left outlets with an adjustable transfer mechanism	
Hygienic plastic containers for easy cleaning	
Aesthetic glass partition for easy viewing	
Protection against electrical faults	
Adjustable rest time	



TECHNICAL FEATURES	CHD / 154	CHD / 238	CHD / 280
TAS NUMBER	154 Pcs	238 pcs	280 pcs
DWELL TIME	4 - 5 dk	5 - 7 dk	6 - 9 dk
DOUGE RANGE	50 - 1000 gr	50 - 1000 gr	50 - 1000 gr
DIMENSIONS (G x D x Y)	160 x 100 x 216 cm	160 x 140 x 216 cm	160 x 182 x 216 cm
MOTOR POWER	0,37 Kw	0,37 Kw	0,37 Kw
WEIGHT	650 kg	800 kg	1200 kg



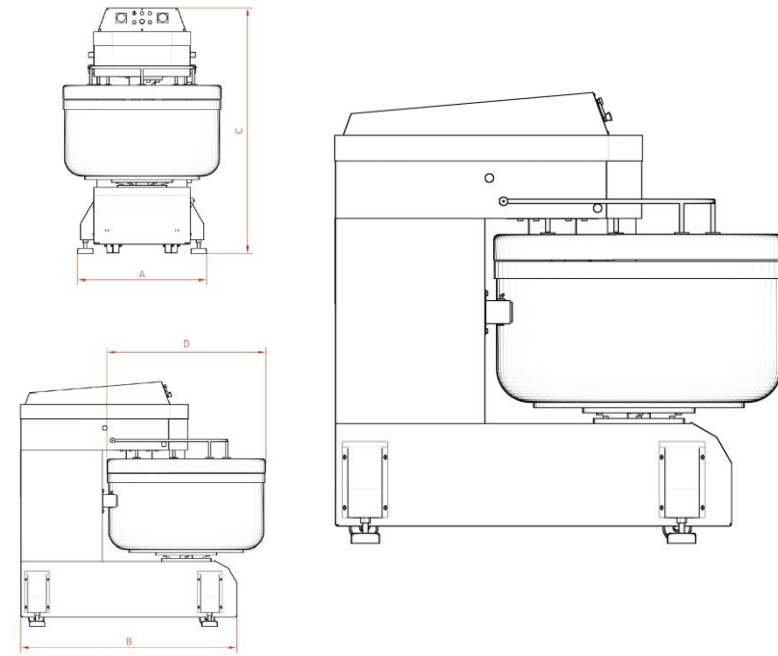
GENERAL FEATURES	
Stainless steel cutlery and boiler	
Cutlery for different doughs	
Easy operation, maintenance, and cleaning	



TECHNICAL FEATURES	CYM-100	CYM-150	CYM-200	CYM-250	CYM-300
FLOUR CAPACITY	100 kg	150 kg	200 kg	250 kg	350 kg
DOUGH CAPACITY	150 kg	225 kg	300 kg	375 kg	450 kg
BOILER ROOF	90 cm	100 cm	110 cm	120 cm	130 cm
DIMENSIONS	160 x 90 x 115 cm	185 x 100 x 115 cm	190 x 110 x 125 cm	205 x 120 x 135 cm	222 x 130 x 148 cm
MOTOR POWER	2,2 Kw	3 Kw	4 Kw	5,5 Kw	7,5 Kw
WEIGHT	350 kg	400 kg	450 kg	550 kg	800 kg
FORK SPEED	45 transfert/minutes	45 transfert/minutes	45 transfert/minutes	45 transfert/minutes	45 transfert/minutes



GENERAL FEATURES	
Saving time in dough kneading	Quiet operation
Homogeneous dough mix and bulky bread	Optional fixing apparatus
Manual and automatic operation	
Two-speed settings	
Stainless steel spiral arm, cutting blade, and boiler	
Two-way boiler	



TECHNICAL FEATURES	CSM-50	CSM-60	CSM-100	CSM-120	CSM-160	CSM-250
FLOUR CAPACITY	25 kg	35 kg	62 kg	75 kg	100 kg	150 kg
DOUGH CAPACITY	45 kg	60 kg	100 kg	120 kg	160 kg	250 kg
BOILER CAPACITY	70 lt	90 lt	150 lt	200 lt	270 lt	385 lt
BOILER DIMENSIONS	50 x 38 cm	60 x 32 cm	70 x 39 cm	80 x 43 cm	90 x 43 cm	100 x 47 cm
MACHINES SIZES	53x95x107cm	62x113x120cm	70x125x125cm	83x133x134cm	93x142x144cm	103x157x151cm
MOTOR POWER	1,5 - 2,5 Kw	2,5 - 3,2 Kw	3,5 - 5,5 Kw	4 - 6 Kw	5,5 - 7,5 Kw	7,5 - 10 Kw
WEIGHT	220 kg	300 kg	410 kg	440 kg	650 kg	800 kg

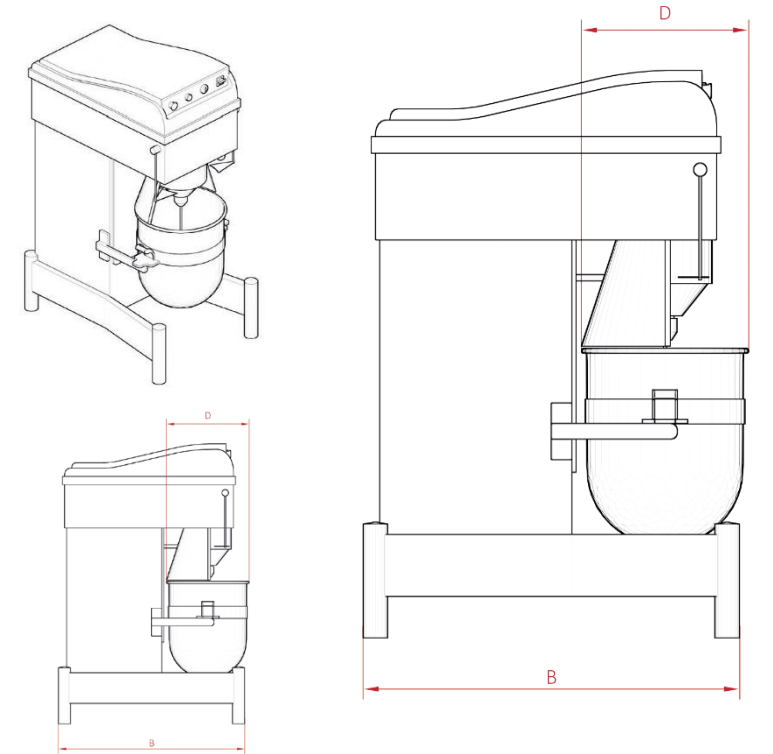
SPIRAL MIXER

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GENERAL FEATURES	
Saving time in whisking and kneading	Stainless steel boilers and parts
Wide range of applications	Optional scraper
Timed and 3-stage speed option	Optional control panel system
Simple and safe operation	Electrical installation in accordance with EU standards
Free-moving and maintenance-free mixing head	
Height adjustable boiler	



TECHNICAL FEATURES	CPM / 20 - EV	CPM / 40 -3	CPM / 40-EV	CPM / 60-3	CPM / 60 - EV
BOILER VOLUME	20 lt	40 lt	40 lt	60 lt	60 lt
HEAD ROTATION SPEED	0 - 100 rpm	55 - 110 - 120 rpm	0 - 220 rpm	55- 110 - 120 rpm	0 - 220 rpm
BRUSH ROTATION SPEED	0 - 360 rpm	140 - 280 - 560 rpm	100 - 520 rpm	140 - 280 - 560 rpm	100 - 520 rpm
DIMENSIONS	55 x 82 x 120 cm	63 x 91 x 137 cm	63 x 91 x 137 cm	63 x 91 x 137 cm	63 x 91 x 137 cm
MOTOR POWER	1,1 Kw	1 - 1,4 - 1,7 Kw	2,2 Kw	1 - 1,4 - 1,7 Kw	2,2 Kw
WEIGHT	110 kg	220 kg	220 kg	230 kg	230 kg

PLANETARY MIXER

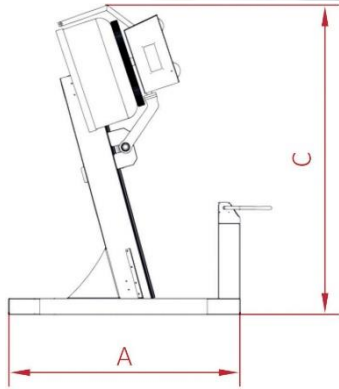
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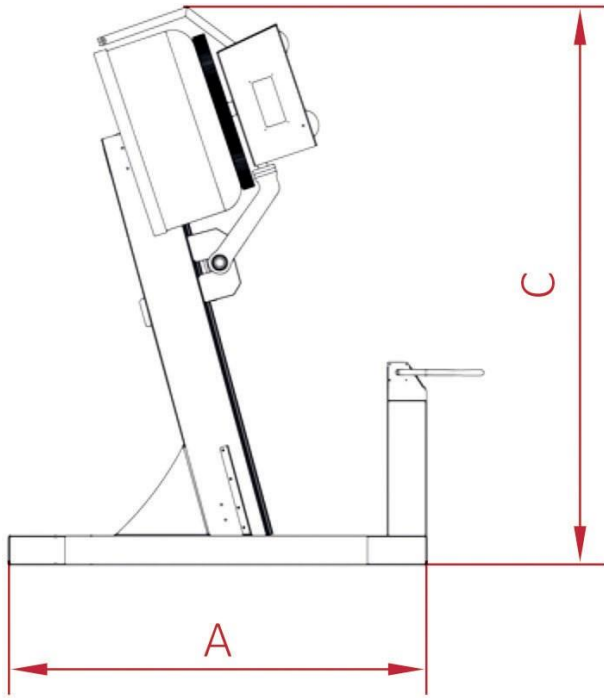


GENERAL FEATURES	
Powerful electric motor	
Free-moving and maintenance-free mixing head	
Height-adjustable boiler	
Stainless steel boilers and parts	
Wheeled boiler	
Electrical installation in accordance with EU standards	

TECHNICAL FEATURES	CPF - 120
BOILER VOLUME	120 lt
ROTATION SPEED	0 - 200 rpm
BRUSH ROTATION SPEED	100 - 520 rpm
DIMENSIONS	118 x 100 x 205 cm
MOTOR POWER	4 Kw
WEIGHT	550 kg

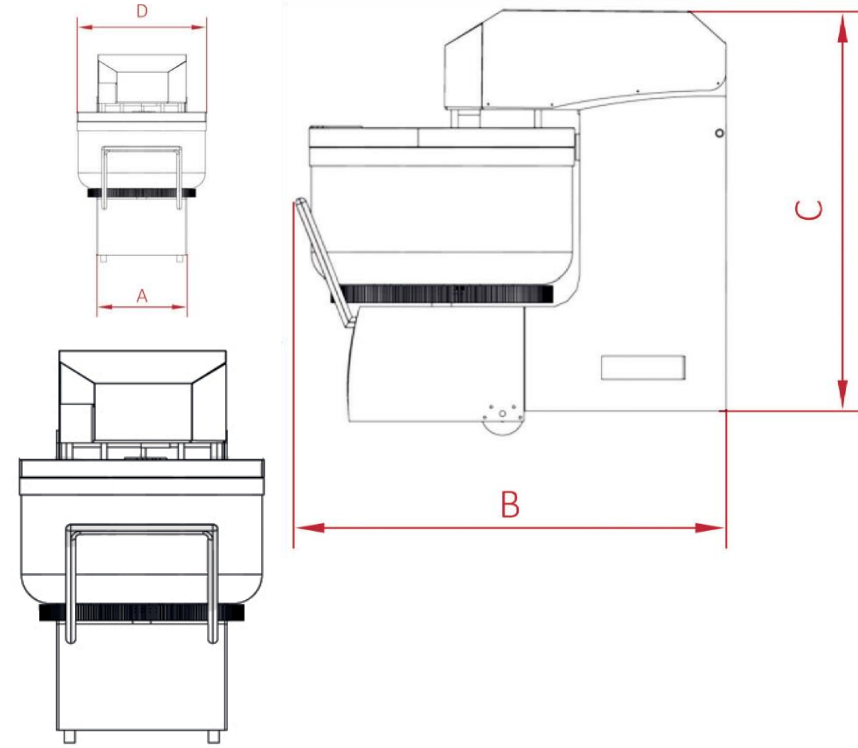


BOWL TILTING MACHINE



TECHNICAL FEATURES	CSA/100	CPA/100
BOILER CAPACITY	160-250 kg	100-120 lt
MOTOR POWER	2,5 Kw	1,1 + 0,37 Kw
HEIGHT	235 cm	255 cm
DEPTH	220 cm	130 cm
WIDTH	160 cm	97 cm
WEIGHT	750 kg	290 kg
DRAINING HEIGHT	1600-1900 mm	2200 mm (maximum)





TECHNICAL FEATURES	CSF / 160	CSF / 250
FLOUR CAPACITY	100 KG	150 KG
DOUGH CAPACITY	160 KG	250 KG
BOILER DIMENSIONS	90 CM X 46 CM	100 CM X 52 CM
MACHINE DIMENSIONS (EN X SIZE X HEIGHT)	94 X 150 X 160 CM	104 X 160 X 160 CM
MOTOR POWER	16 KW	16 KW
WEIGHT	1150 KG	1250 KG

GENERAL FEATURES

Time and energy savings in dough kneading	Possibility to use spare boilers with its mobile boilers
Effective operation with a time-out indicator and temperature display	Kneading dough with a small amount of flour
Appropriate production to EU standards on all food contact surfaces	Silent operation
Two-speed settings	Kneading at constant speed thanks to the newly developed
Stainless steel spiral arm, cutting blade, and boiler	Boiler gear system
Optional dough kneading speed	

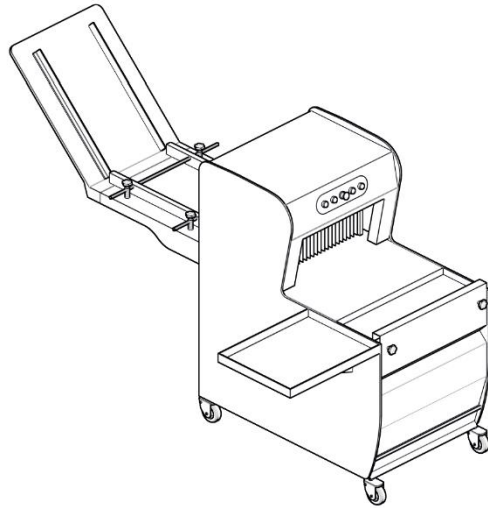
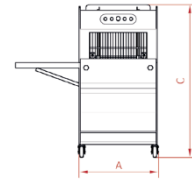
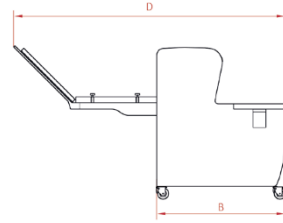
SPIRAL MIXER WITH MOBILE BOILER



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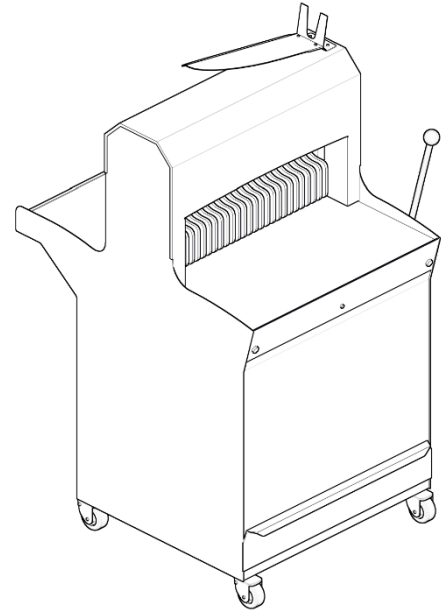
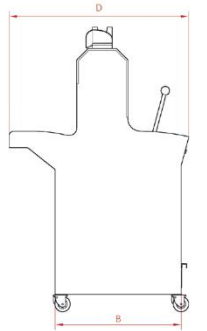
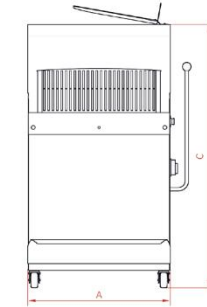


ASSISTANT EQUIPMENTS



GENERAL FEATURES	
Aesthetic design	
Easy mobility thanks to its wheels	
Quiet and vibration- free operation	
900 bread-cutting capacity per hour	
Adjustable bread printing height	
Optional teflon-coated blades	

CED 100	BREAD LENGHT	BREAD HEIGHT	SLICE THICKNESS	KAPACITY HOUR	BAND SPEED (m/mn')	MOTOR POWER	MACHINE LENGHT	MACHINE WIDTH	MACHINE LENGHT
	400 mm	50-140 mm	8-20 mm	Maximum 900	0.2-2	0.55+0.55 Kw	2670 mm	610 mm	1180 mm



GENERAL FEATURES	
Slicing without crushing and shredding	Quiet and vibration-free operation
Production in accordance with EU standards	Stainless steel knives
Ergonomic handling thanks to wheels	Optional teflon-coated blades
Aesthetic look	Automatic safety
Adjustable pressure for bread height	
Packing sheet	

CED 200	BREAD LENGHT	SLICE THICKNESS	BREAD LENGHT	BREAD WIDTH	MOTOR POWER	TABLE HEIGHT	MACHINE DEPTH	MACHINE WIDTH	MACHINE HEIGHT
	50-160 mm	8-20 mm	480 mm	340 mm	0.55 Kw	730 mm	820 mm	650 mm	1200 mm



GENERAL FEATURES	
Special design for limited spaces	Optional teflon-coated blades
Aesthetic appearance and ergonomic use	Automatic safety
Adjustable pressure for bread height	
Packing sheet	
Quiet and vibration free operation	
Stainless steel knives	

CED	BREAD	SLICE	BREAD	BREAD	MOTOR	TABLE	MACHINE	MACHINE
400	HEIGHT	THICKNESS	LENGHT	WIDTH	POWER	HEIGHT	DIMENSIONS	WEIGHT
	50-150 mm	8-20 mm	380 mm	300 mm	0,37 Kw	250 mm	68*55*84 cm	105 kg



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GENERAL FEATURES	
Horizontal slicing	
Wide range of applications (hamburger, roll, baguette, various bakery products)	
Adjustable depth	
Production in accordance with EU standards	

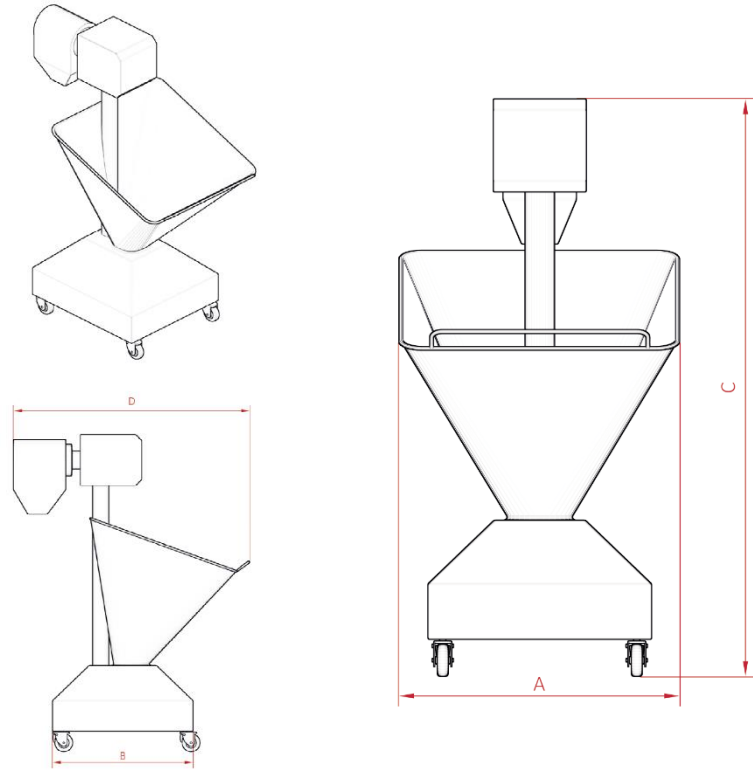
CSD 100	SANDWICH	SANDWICH	ELECTRICAL	MOTOR	MACHINE	WEIGHT
	HEIGHT	WIDTH	POWER	POWER	SIZES	
	min.30 - max. 90 mm	20 - 140 mm	220 V	0,55 Kw	49*78*82 cm	42 kg



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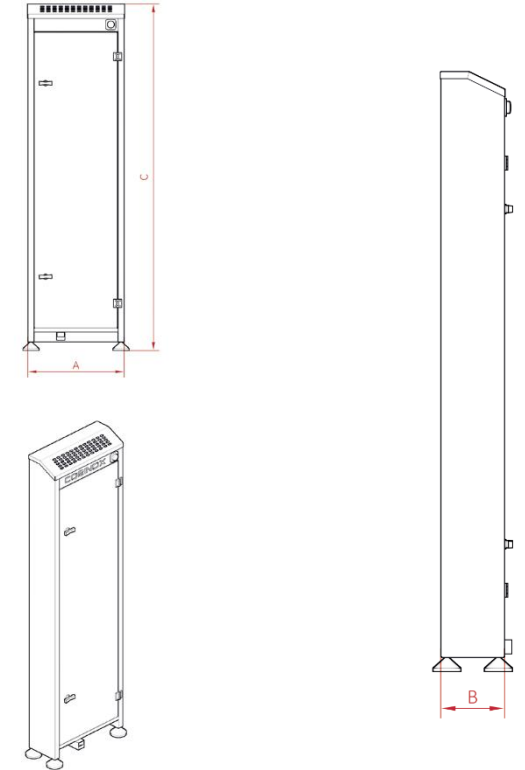
COUNTERTOP BREAD SLICING MACHINE

SANDWICH SLICING MACHINE



GENERAL FEATURES	
Compact design	
Stainless steel production	
Wheels can be moved to the desired location	
Easy replaceable brushes	
Transport up to 3 meters high	
Safety grille	

CUE60	CAPACITY	MACHINE LENGHT	MACHINE WIDTH	MACHINE HEIGHT	ELECTRICAL POWER	MACHINE WEIGHT
	2000 kg/hour	115 cm	75 cm	115 cm	1,47 Kw	93 kg



GENERAL FEATURES	
Proper temperature and humidity production	
Modern steam generation system	
Electronic steam regulation	
Long service life	
Working system with fan	
Optional control panel	

CYA 60	KAPACITY	MOISTURE DENSITY	MOISTURE RANGE	HEATING RANGE	WATER INLET	DIMENSIONS	ELECTRICAL POWER
	10 m³	% 30 - 90	8-90 rh / % 95 rh	(+20 C / + 50 C)	1/2"	45x17x188 cm	8,5 Kw

FLOUR SIFTER

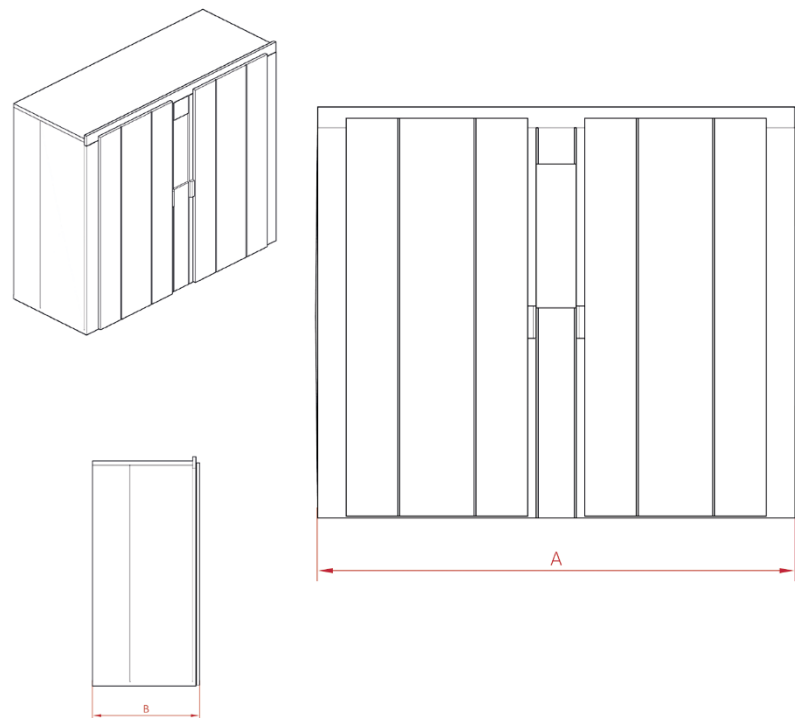


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CLIMATOR UNIT



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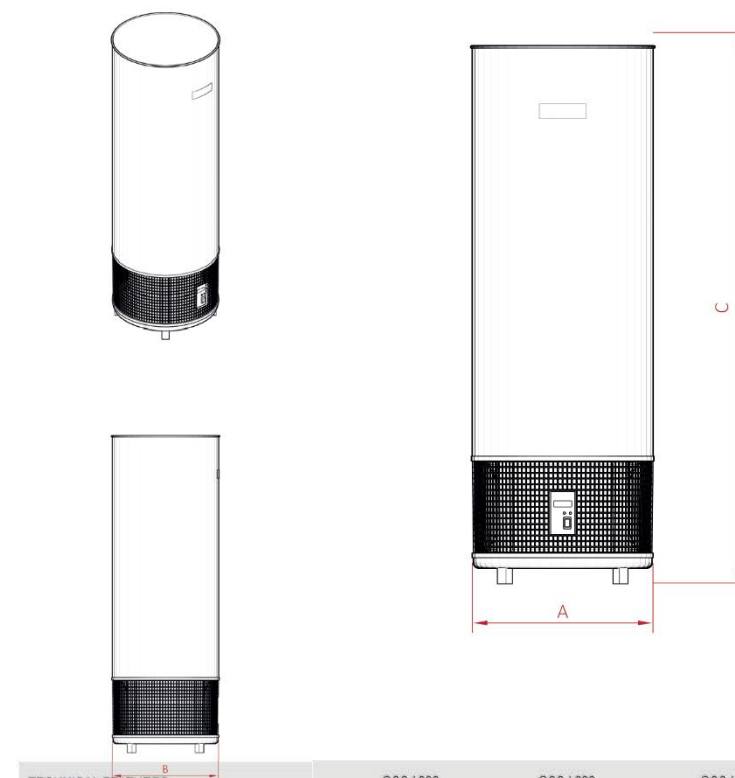
GENERAL FEATURES	
Corrosion- and corrosion-resistant materials	
High-quality insulation material	
Long service life	
Easy cleaning	
Aesthetic glass partition for easy viewing	
Optional electronic control for temperature and humidity	

TECHNICAL FEATURES	CFC / 160	CFC / 60 x 80	CFC / 80 x 100
KAPACITY	1 pcs	2 pcs	2 pcs
CABINET LENGHT	120 cm	125 cm	145 cm
CABINET WIDTH	145 cm	170 cm	245 cm
CABINET HEIGHT	170 cm	200 cm	213 cm

FERMENTATION CABINET



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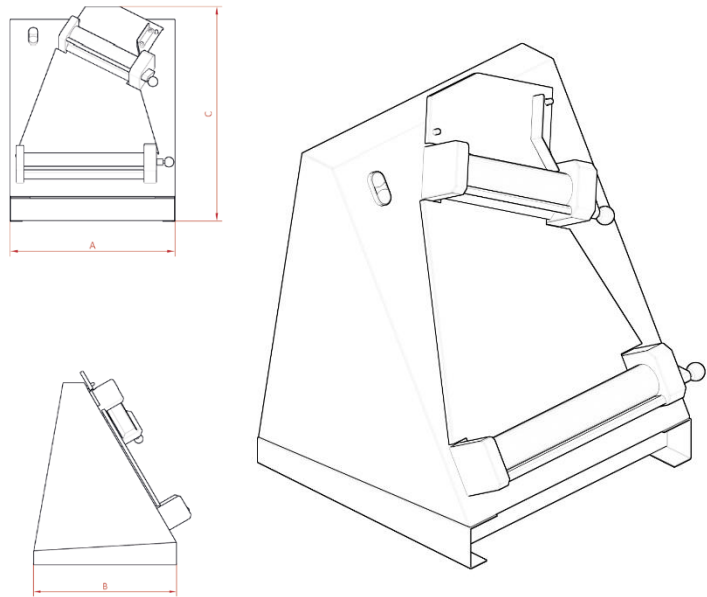
GENERAL FEATURES	
Automatic adjustment of the amount of water to be used	
Advanced custom display	
Touch screen	

TECHNICAL FEATURES	CSS / 300	CSS / 600	CSS / 900
LITER	300 lt	600 lt	900 lt
DIAMETER	80 cm	96 cm	110 cm
HEIGHT	177 cm	203 cm	206 cm
VOLTAGE	220 / 1 / 50 v	220 / 1 / 50 v	380 / 3 / 50 v
POWER	1,25 Kw	1,25 Kw	2 Kw
WEIGHT	137 kg	197 kg	267 kg

WATER CHILLER



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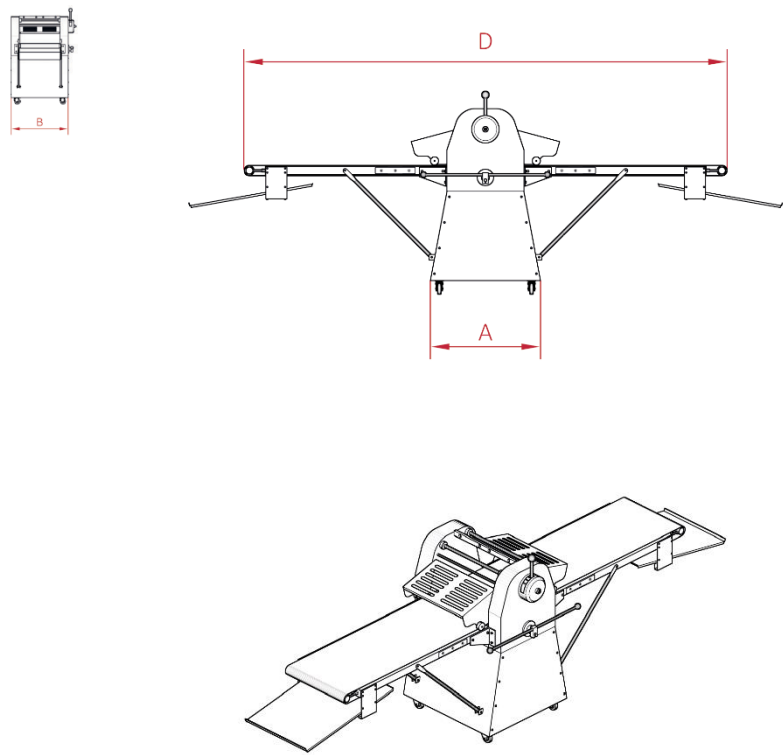
GENERAL FEATURES	
Dough thickness adjustment mechanism	
Derlin roller	
Ergonomic design	
Stainless steel body	
Emergency stop	

TECHNICAL FEATURES	CHA / 30	CHA / 40
ROLLER DIMENSIONS	43x51x85 cm	53x51x85 cm
DIMENSIONS	30 cm	40 cm
POWER	0,5 kw - 220 V	0,5 kw - 220 V
WEIGHT	35 kg	40 kg

PIZZA DOUGH SHEETER/ROLLER



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GENERAL FEATURES	
Robust steel construction	Optional stainless-steel body
Compact dimensions	
Right and left operating buttons	
Stainless steel grates	
Dough scrapers that can be removed	
Compliance with health standards in all parts in contact with dough	

TECHNICAL FEATURES	CHA/500	CHA/600	CHA/700	CHA/500S	CHA/600S
BAND WIDTH	50 cm	60 cm	70 cm	50 cm	60 cm
MOTOR POWER	0,75 Kw	0,75 Kw	0,75 Kw	0,75 Kw	0,75 Kw
CYLINDER SIZE	50 cm	60 cm	70 cm	50 cm	60 cm
CYLINDER DIAMETER	71 mm	71 mm	71 mm	71 mm	71 mm
CYLINDER RANGE	0,1 - 48 mm	0,1 - 48 mm	0,1 - 48 mm	0,1 - 48 mm	0,1 - 48 mm

DOUGH SHEETER/ROLLER



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PALETTE TROLLEY



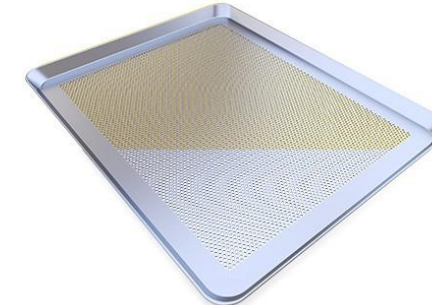
TRAY TROLLEY



FLOUR BOX



DOUGH TROUGH



PERFORATED TRAY



TOAST PAN



BAGUETTE PAN



SANDWICH PAN



HAMBURGER PAN



UNPERFORATED TRAY



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