



öztiryakiler®

“Kitchen Standard”

Öztiryakiler has 10 producing company and 5 international project and sales company. Öztiryakiler provides best service with its 76 authorized dealer, 78 technical service in Turkey and widespread global sales and aftersales service. Öztiryakiler runs technical trainings on regular bases to educate technical personnel. All Öztiryakiler technical service personnel are trained and fully qualified. Öztiryakiler is the representative of his sector worldwide with its over 1000 employee and 100.000m² production area equipped with latest technology. Öztiryakiler exports to over 100 country and is 217th of “Top 500 exporter in Turkey in 2009”. Besides production Öztiryakiler is also the distributor of many well known brands.

Öztiryakiler is a manufacturing company also involved in the desing, sale and service of industrial kitchen appliances and equipment. With its wide product range, Öztiryakiler serves Hotels, restaurants, bars, military, hospitals, catering firms and any other enterprise which needs a kitchen.

Öztiryakiler present %95 of their goods under Ozti “Made in Turkey” brand in international market. It is only possible by understanding the needs of local market and produce in order to front these needs for Öztiryakiler to be strong in the market. With these understanding of highest standards and accomplishing of these needs by highest technology and quality Öztiryakiler is continuing its growing in international markets. All Öztiryakiler products are tested by international certification companies and approved for 11 quality certificate. All units have their certificates individually.

Product Range:

- Gas and electrical appliances
- Cold units
- Dishwashers
- Mixers, dough kneading machines (preparation machines)
- Doner machines
- Sink units and working benches
- Pastry equipment
- Convection ovens
- Service and display units,
- Bar equipment
- Porcelaine and flatware
- Hospital and medical equipment
- Banquet table and chairs
- Floor drain systems and oil/water separators
- Mobile kitchens (for military use)
- Marine kitchens.

www.oztiryakiler.com.tr e-mail: **oztiryakiler@oztiryakiler.com.tr** Export e-mail: **export@oztiryakiler.com.tr**



Factory/Headquarters: Cumhuriyet Mah. Eski Hadımköy Yolu No: 37 P.K 34900 Büyükçekmece / İstanbul - Türkiye
Tel: +90 (212) 886 78 00 (pbx) Fax: +90 (212) 886 62 36

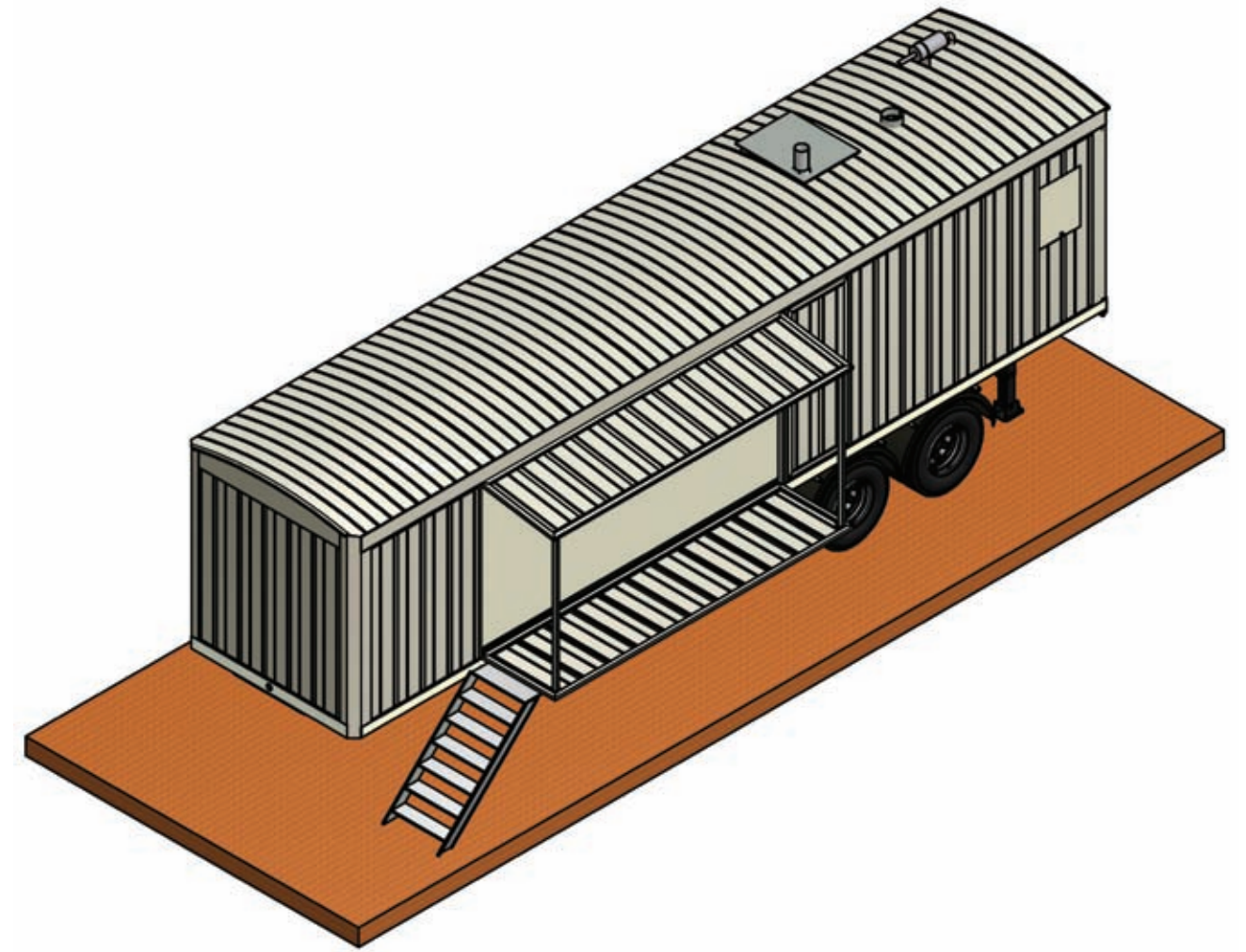


MOBILE
FIELD
BAKERY



WHEREVER you are,
WHENEVER you need...

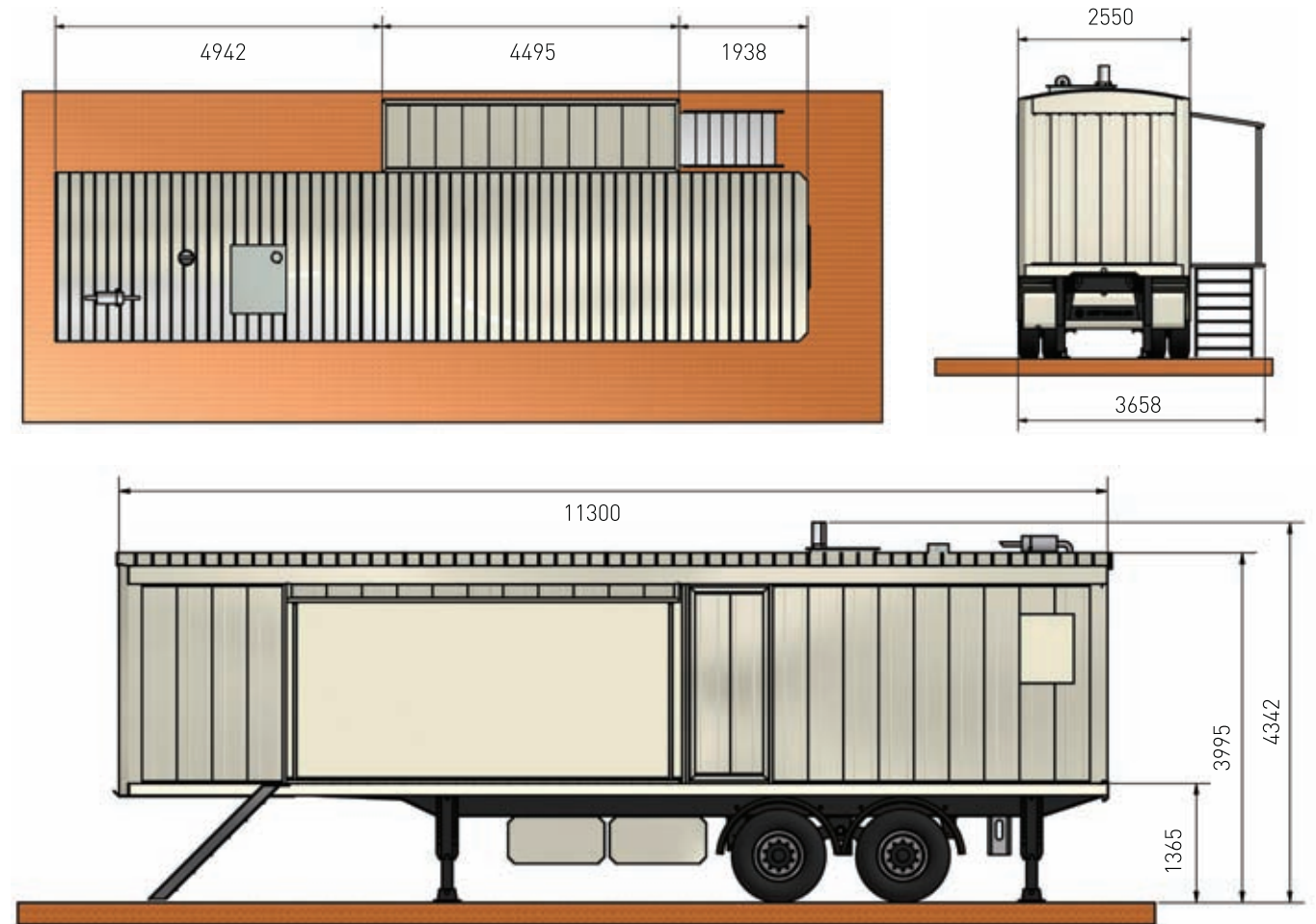
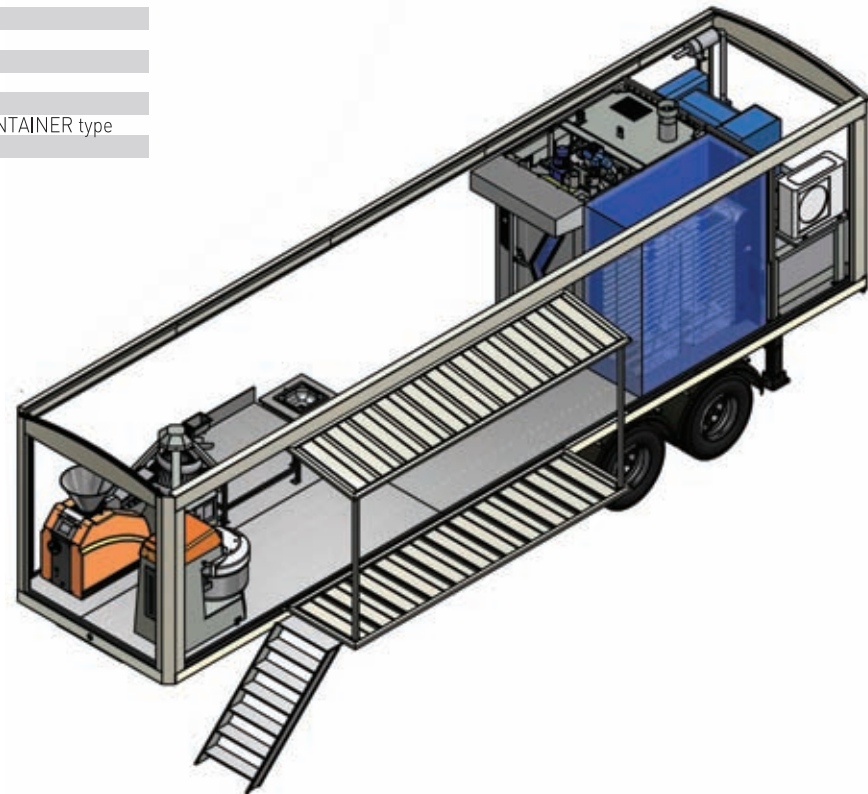




Code	A.S421.00B.02
Dimensions	11300 x 2550 x 4000 mm
Chassis No	NP905V102AA002002
Axle	2
Brake System	Air Brake
Tyres	Continental (12,00 R 22,5) 8+1
Tire Rim	Metal 9,00R 22,5 8+1
Bumper	Shiny double tire
Suspension System	Mechanic Parabolic 3 leaf spring
Taban Traversleri	Z bend
King Pin	2" Ø
Mechanic Leg	4 pcs. Ovro 300T 800
Floor Metal Sheet	4 mm St52
Front-Side Walls and Rear door	1,2 mm CRS quality mild sheet
Ceiling Metal Sheet	1,2 mm CRS quality mild sheet
Rear Door	Two side 270 degree extensible, CONTAINER type
Electric System	24 Volt SABA
Fire Extinguisher	1 pcs. SABA

500 piece 200 gr. bread in one hour!
Total electric power 26 kW.

Saatte 500 adet 200 gr. ekmek!
Toplam elektrik gücü 26 kW.





Mobile Field Bakery

Generator / Jeneratör APD33M



TECHNICAL DATA

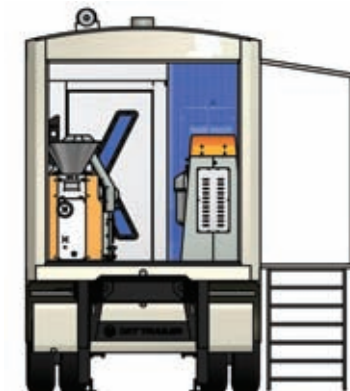
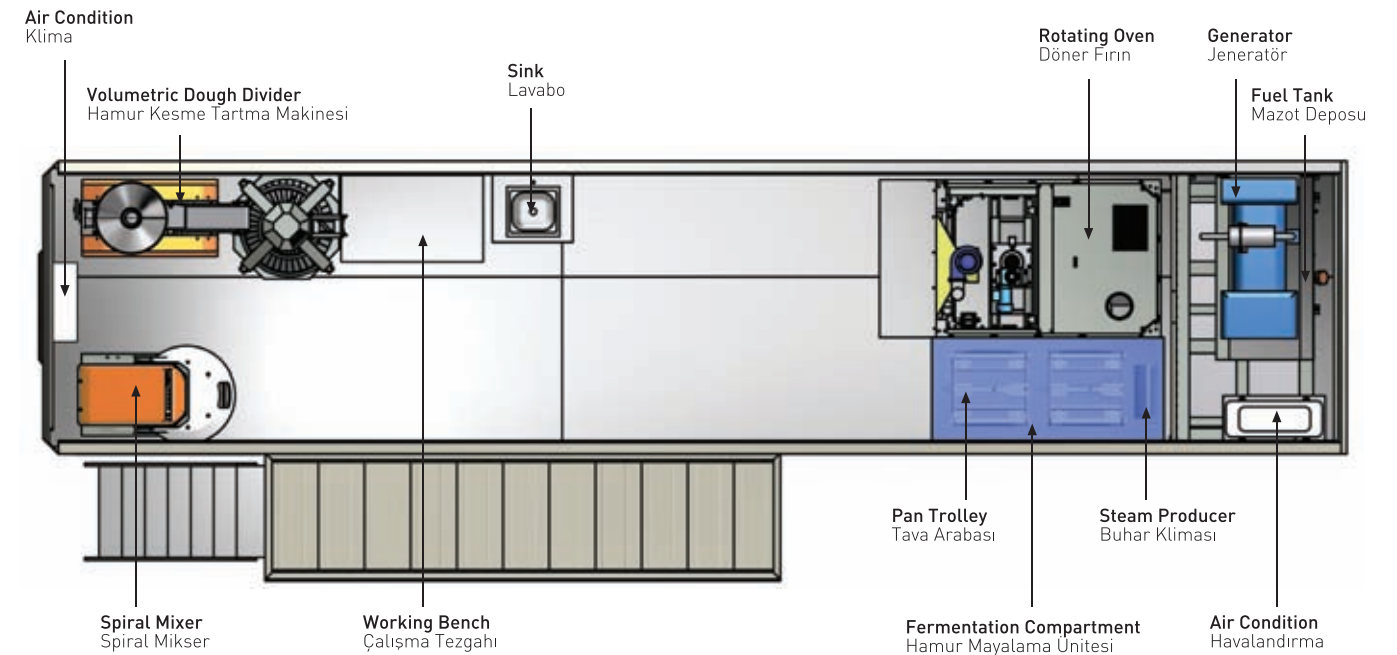
DIESEL GENERATING SETS 400 /230V - 50 Hz

GROUP	MODEL			APD21M3	APD23M	APD27M3	APD33M	APD42M
	Power PE 0B	StandBy	kVA kW	21 16,8	23 18,4	27 21,6	33 26,4	42 33,6
DIESEL ENGINE		Prime	kVA kW	18 14,4	21 16,8	23 18,4	30 24,0	38 30,4
	Engine			Mitsubishi	Mitsubishi	Mitsubishi	Mitsubishi	Mitsubishi
	Model			S3L2-63SGH	S4Q2-63SG	S4L2-63SGH	S4L2-63SG	S4S-DT-63SG
	Engine Power Output at rated rpm			21.2 28.408	21 28.14	28.8 38.592	31.6 42.344	39 52.26
	Aspiration and Cooling			Natural	Natural	Natural	Natural	Natural
	Total Displacement			Lt.	1.31	2.5	1.75	3.31
	No. of Cylinders and Build			3-Inline	4-Inline	4-Inline	4-Inline	4-Inline
	Engine Speed			rpm	3000	1500	3000	1500
	Bore and Stroke			mm x mm	78x92	88x103	78x92	94x120
	Compression Ratio				22:1	22:1	22:1	17:1
	Governor				Mechanical	Mechanical	Mechanical	Mechanical
	Fuel Consumption at full load			Mhr	6.33	5.58	8.6	7.6
	Fuel Tank Capacity			Lt.	38	80	45	80
	Oil Capacity			Lt.	4.2	6.5	6	10
	Coolant Capacity			Lt.	4.2	4	2.5	5.5
	Radiator Cooling Air			m3/min	64	43	85	65
	Air Intake - Engine			m3/min	1.9	1.7	2.3	2.25
	Exhaust Gas Flow			m3/min	4.5	4.5	5.85	6
	Exhaust Gas Flow			m3/min	4.5	4.5	5.85	6

OPEN TYPE								
Dimensions (L x W x H)	mm	1050 x 600 x 900	1380 x 600 x 1000	1150 x 600 x 1000	1480 x 700 x 1000	1480 x 700 x 1000	1480 x 700 x 1000	1480 x 700 x 1000
Dry Weight	kg	380	560	420	700	700	700	700

SOUND ATTENUATED TYPE								
Dimensions (L x W x H)	mm	1830 x 823 x 1192	1830 x 823 x 1192	1450 x 823 x 1092	1830 x 823 x 1192	1830 x 823 x 1192	1830 x 823 x 1192	1830 x 823 x 1192
Dry Weight	kg	480	700	530	850	850	850	850

Mobile Field Bakery





Rotating Oven / Döner Fırın

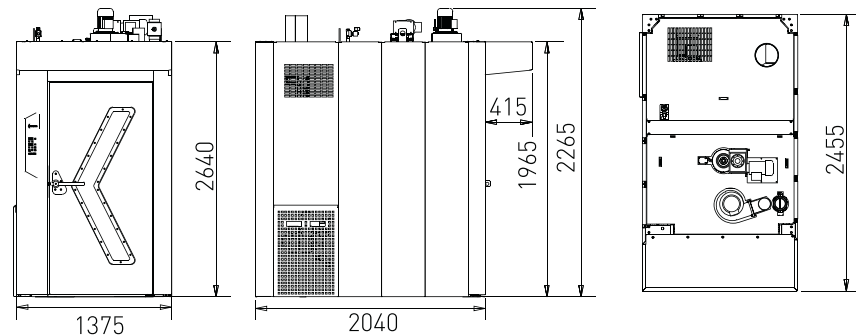


Technical Features / Teknik Özellikler

Model	Model	Rotating Oven
Width ± 5 mm	En ± 5 mm	1375
Length ± 5 mm	Boy ± 5 mm	2455
Height ± 5 mm	Yükseklik ± 5 mm	2640
Weight ± 5 kg.	Ağırlık ± 5 kg.	1150
Type of Electricity	Elektrik Türü	220/380 V 50 Hz N+PE
Fan Motor kW-Amp.	Fan Motoru kW-Amp	3 kW 11.6 A-6.5 A (1420 rpm)
Gearbox Motor kW-Amp.	Redüktör Motor kW-Amp	0,37 kW 2 A-1.2 A (1390-9 rpm)
Steam Hood Motor	Buğu Baca Motoru	0,37 kW 1.73 A-1 A (2800 rpm)
Burner Motor	Brülör Motor	0,37 kW 1.73 A-1 A (2800 rpm)
Total Electric Power	Toplam Elektrik Gücü	4.11 kW
Custom Code	G.T.I.P No:(Gümrük Poz. No)	843.810.100.000

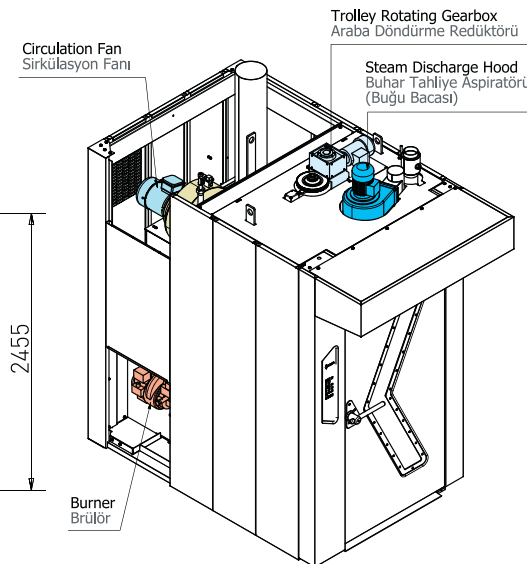
17-18 minute cooking time,
1 pan trolley loading capacity
500 piece 200 gr bread in one hour /
17-18 dakika pişirme süresi
1 tava taşıma arabası yükleme kapasiteli
Saatte 500 adet 200gr'lık ekmek pişirilebilir

Dimensions / Ebatlar (mm)



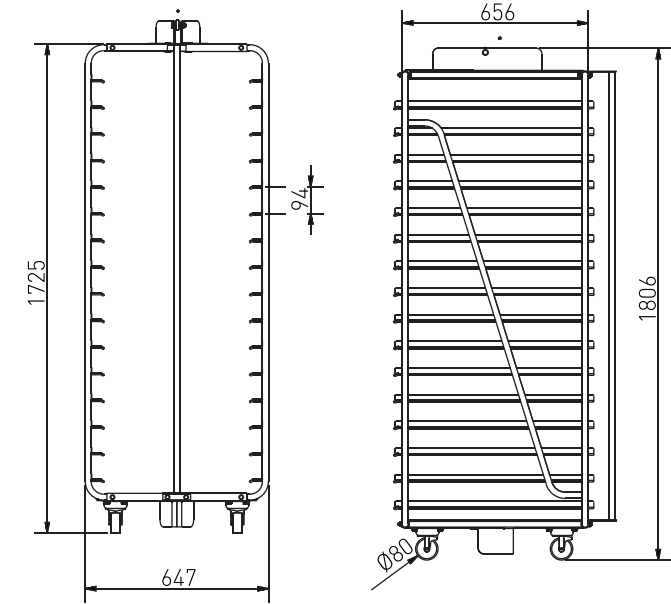
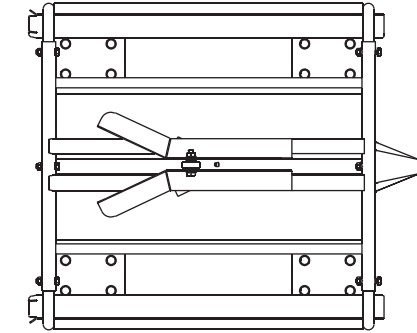
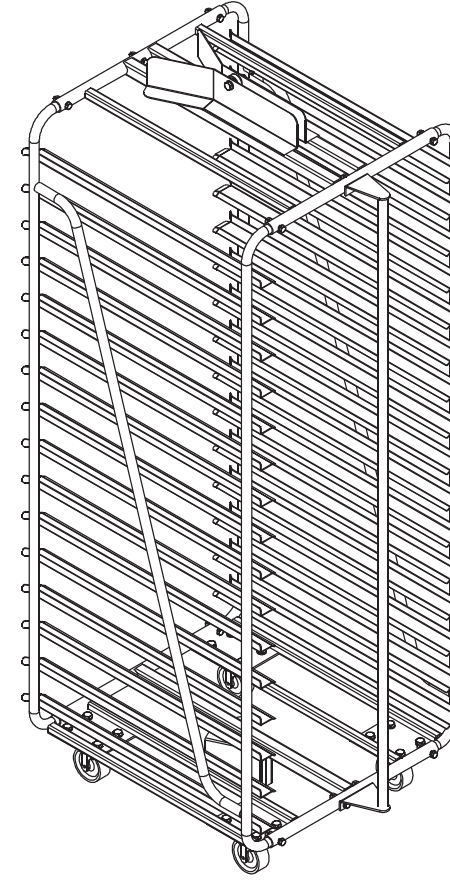
The product is a new generation rotating oven. The steam production is provided through the side plates. The baking balance is utterly homogenous. The burner is in the left corner of the back side and takes little room. The heating is provided by using LPG, GAS OIL, NATURAL GAS and ELECTRICITY.

Yeni nesil döner fırınlardandır. Buhar üretimi yan cephelerdeki plakalarla elde edilmektedir. Pişirme dengesi son derece homojendir. Borular arka, sol köşededir ve yerden tasarruf sağlar. LPG, MOTORİN, DOĞALGAZ, ELEKTRİK ile ısıtma sağlanabilmektedir.



Pan Trolley / Tava Arabası

16 Rack 60 x 80 Pan Trolley
16 Raflı 60 x 80 Tava Arabası



Aluminium Metarial

Air Condition / Klima



Features / Özellikler

- 24,000 Btu / h
- Air filter / Hava filtresi
- Horizontal- vertical air flow groove / Yatay-dikey hava akış ızgarası
- Thermostat / Oda sıcaklığı algılayıcısı
- Digital display / Gösterge paneli
- Remote control / Uzaktan kumanda



Dough Rounding Machine Konik Yuvarlama Makinesi



Dough rounder machines gives the round shape to the dough pieces by the curves of the channels and aluminium cone. Adjustable stainless steel flour unit is standard in all of the rounder models. Flour quantity can be adjusted easily. Electrical components are with accordance to EU standards. Channels and cone can be coated with teflon as an option. Rubber feet are used to fasten the machine to the ground to avoid the damages on the floor coating. Air blower for the channels is standard. Hot air blowing can be bought as an option. Bonnets are coated by electrostatic powder paint. Stainless steel bonnets can be bought as an option. Monospeed machine can be also produced by electronic speed control unit. Polyamide wheels allows to change the place of the machine easily without giving damage to the floor.

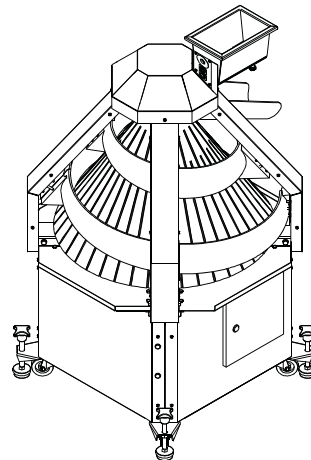
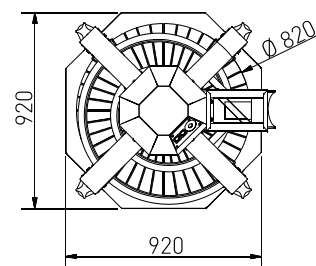
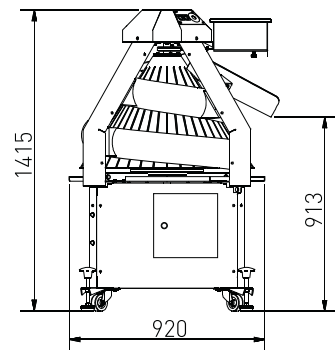
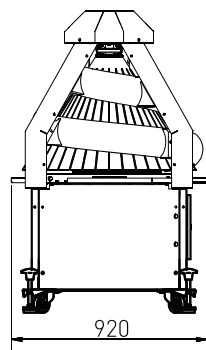
Hamur yuvarlama makinesi, kavistli tasarlanmış kanalları ve alüminyum döküm konik gövdesi arasında aşağıdan yukarıya doğru taşınan hamura yuvarlak şekli verir. Standart olarak sunulan paslanmaz malzemeden imal, ayarlanabilir unlama ünitesiyle hamurun cinsine göre un miktarı kolaylıkla değiştirilebilir. Avrupa normlarına uygun elektrik tesisatıyla donatılmıştır. İsteğe bağlı olarak kanallar ve konik gövde teflon kaplanabilir. Makinanın çalışacağı yere sabitlenmesi için zemine zarar vermeyen lastik ayaklar kullanılmıştır. Standart olarak soğuk hava üfleme ünitesi bulunur. İsteğe bağlı olarak sıcak hava ünitesi de sunulmuştur. Dış kaplamalar standart olarak elektrostatik toz boya kaplanmış. Opsiyonel olarak komple paslanmaz kaporta kullanılabilir. Tek hızda çalışan makinede isteğe bağlı olarak elektronik hız kontrolü ünitesi bağlanabilir. Plastik tekerlekleriyle bina zeminine zarar vermeden kolaylıkla yer değiştirilebilir.

Technical Features / Teknik Özellikler

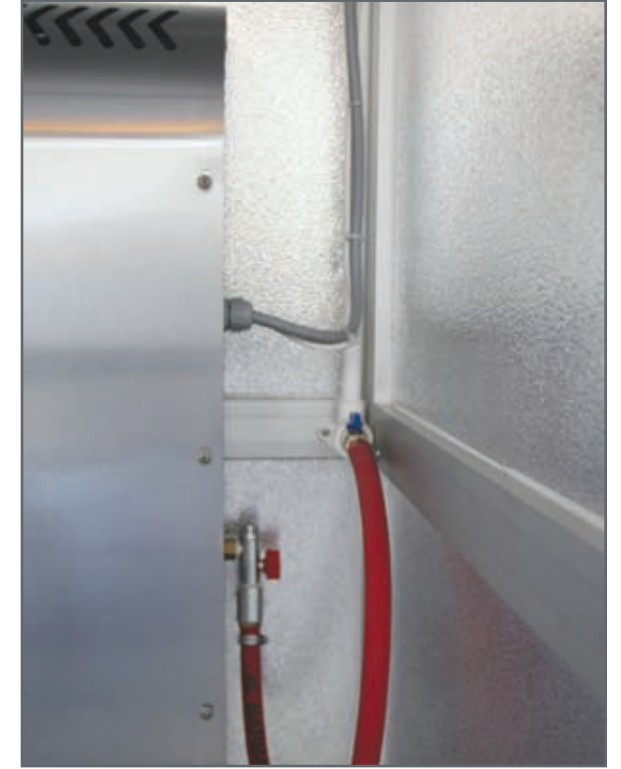
Model	Model	Dough Rounding M.
Width ± 5 mm	En ± 5 mm	920
Lenght ± 5 mm	Boy ± 5 mm	920
Height ± 5 mm	Yükseklik ± 5 mm	1415
Weight ± 5 kg.	Ağırlık ± 5 kg.	240
Type of Electricity	Elektrik Türü	220/380 V 50 Hz N+PE
Machine Motor kW-Amp.	Makine Motor kW-Amp	1,1 kW / 4,5 A-2,6 A (1400rpm)
Total Electric Power	Toplam Elektrik Gücü	1,1 kW
Custom Code	G.T.I.P No: (Gümrük Poz. No)	843.810.100.0000

2100 piece bread in one hour on average speed /
Orta hızda saatte 2100 ekmek hazırlar

Dimensions / Ebatlar (mm)



Fermentation Compartment / Mayalama Ünitesi



Technical Features / Teknik Özellikler

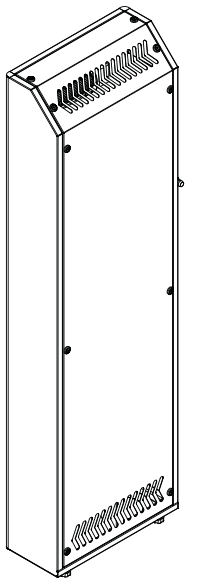
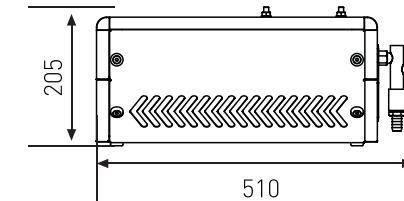
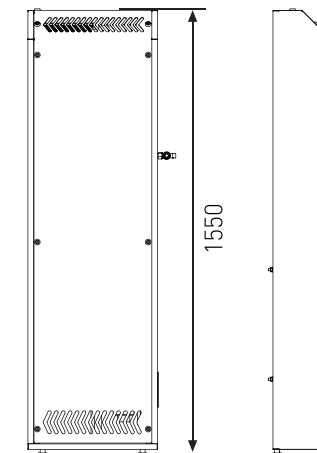
Model	Model	Steam Producer
Serial Number	Seri Numarası	-
Width ± 5 mm	En ± 5 mm	510
Lenght ± 5 mm	Boy ± 5 mm	205
Height ± 5 mm	Yükseklik ± 5 mm	1550
Weight ± 5 kg.	Ağırlık ± 5 kg.	44
Type of Electricity	Elektrik Türü	220/380 V 50 Hz N+PE
Resistance Power kW. Amp.	Rezistans Gücü kW. Amp.	1.5 kW - 6.8 A
Steam Unit Power kW. Amp.	Steam Unit Power kW. Amp.	6 kW - 15.7 A
Total Electric Power	Toplam Elektrik Gücü	7.5 kW
Custom Code	G.T.I.P No: (Gümrük Poz. No)	843.810.100.000

Designed to be used in the fermentation compartments. Seperately produced electrical control pannel can be placed out of the compartment to avoid the troubles which may occure because of the humidity. Heat and humidity can be adjusted seperately. Heat range is +20-+50 C and humidity range is 65%-95%.

Mayalanma kabinlerinde kullanılmak üzere tasarlanmıştır. Ayrılabilen kontrol ünitesi ve elektrik tesisatıyla nemden oluşacak arızaların önüne geçilmiştir. Mayalanma kabinindeki ısı ve nem ayrı ayrı ayarlanabilir. Isı aralığı +20-+50, nem aralığı %65-%95'dir

20 minute fermentation time,
2 pan trolley loading capacity
20 dakika mayalama süresi,
2 tava arabası kapasiteli

Dimensions / Ebatlar (mm)





Spiral Mixer / Spiral Mikser



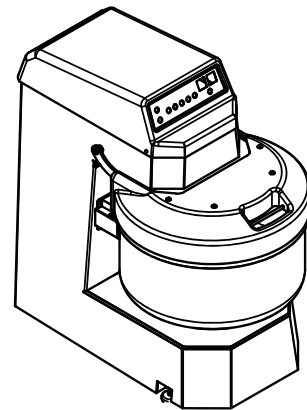
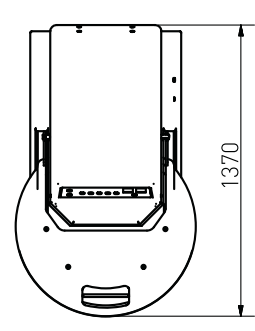
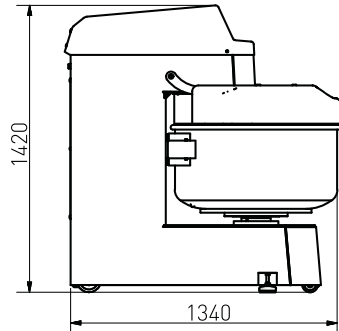
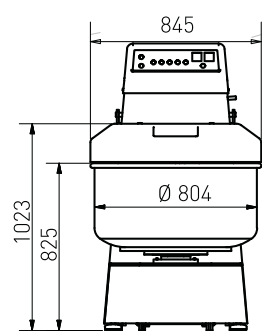
The double speed motor driven spiral mixing arm guarantees a homogeneous and fast mixing. So, a better quality dough can be mixed in a shorter time. The bowls, spiral mixing arms and knives which are made of AISI 304 quality stainless steel are imported from Italy. The beddings of the bearings are produced for heavy duty to be used for also hard dough types. Monoblock chasis system prevents vibration and noises. Electrical components and security systems are with accordance to EU standards. The cover of the bowl is completely closed to avoid flour dust. When the cover is opened, the machine stops. When closed, the machines goes on the programme from the last stop. There is no need to make another programme.

Technical Features / Teknik Özellikler

Model	Model	Spiral Mixer
Width ± 5 mm	En ± 5 mm	845
Lenght ± 5 mm	Boy ± 5 mm	1370
Height ± 5 mm	Yükseklik ± 5 mm	1420
Weight ± 5 kg.	Ağırlık ± 5 kg.	690
Type of Electricity	Elektrik Türü	220/380 V 50 Hz N+PE
Spira Motor kW-Amp	Spiral Motoru kW-Amp	5.5 kW.-7.5 kW. 16,5 A-16 A (700-1450 rpm)
Bowl Motor kW-Amp	Kazan Motoru kW-Amp	0,75 kW./4.5 A 2.5 A (70 rpm)
Total Electric Power	Toplam Elektrik Gücü	8,25 kWt.

130 kg. dough from 75kg. flour/ 75kg. undan 130kg. hamur
15-16 minute doughing time / 15-16 dak. yoğurma süresi
390kg. dough per hour / Saatte 390kg. hamur
270-280gr (approx.) dough for 200gr bread, 390 kg./280 gr =1300 piece per hour/
200gr.'lık ekmek hamuru ortalama 270-280gr olarak hesaplandığında 390kg./
280gr= 1300 adet ekmek saate

Dimensions / Ebatlar (mm)



Volumetric Dough Divider Hamur Kesme Tartma Makinası



Divides the dough with the requested weight gently, without crashing. So, the quality of the bread is higher and yeast consumption is lower. One piece bonnet on the two sides of the machine prevents from taking flour inside the mechanical and electronic parts. Conveyor belt is cleaned when the machine is running. The waste is collected in the special box which is placed under the belt. All of the parts which are contacting to flour or dough are made of stainless steel material with accordance to EU standards. 3 different speed can be adjusted from the motor wheel. Electronic speed control can be bought as an option. High resistance body prevents from vibrations. Lubrication is done by a closed system to avoid oil loses and to extend the life of the oil. The pipes which are used for lubrication are hydraulic type. Electrical system is with accordance to Eu standards. Different weight ranges are available. Poliamide wheels allows to change the place of the machine easily without giving damage to the floor.

Technical Features / Teknik Özellikler

Model	Model	Volumetric Dough Divider
Width ± 5 mm	En ± 5 mm	675
Lenght ± 5 mm	Boy ± 5 mm	1185
Height ± 5 mm	Yükseklik ± 5 mm	990
Weight ± 5 kg.	Ağırlık ± 5 kg.	460
Type of Electricity	Elektrik Türü	220/380 V 50 Hz N+PE
Machine Motor kW-Amp.	Makine Motor kW-Amp	1,5 kW
Total Electric Power	Toplam Elektrik Gücü	1,5 kW/7,27 / 4,2 A(940 rpm)
Cutting weight range	Hamur Kesme Gramaj Ağırlığı	150-700 gr.
Custom Code	G.T.I.P No: (Gümrük Poz. No)	843.810.100.000

150 gr.to 700 gr. bread dough,
2100 piece bread in one hour on average speed /
150 gr. - 700 gr. arası ekmek
Orta hızda saatte 2100 ekmek hazırlar

Dimensions / Ebatlar (mm)

