



**Standard Construction**

- Epoxy coated base (food contact).
- Base mounted on castors.
- 2 timers
- 2 arm speeds.
- Stainless Steel, Bowl, Spiral and Divider Shear.
- Motorised stainless steel bowl.
- ABS safety lid.
- 24 V control circuit
- Supply voltage : 220/380 V AC. 50 Hz
- Automatic and manual options are available
- Two speed and double positioned motor
- Emergency stop function
- Security system
- Easy to move my wheels

**Optional**

- Stainless Steel Body



**Health and safety**

- The basic health and safety requirements of Machinery Directive
- The basic requirements of Electromagnetic Compatibility Directive

The specification of the automatic spiral mixer is to knead more dough in a short period. You would knead low volume flour or dough effectively. Suitable for all French bread production methods by means of its divider shear profiled in relation with the geometry of the SPM's spiral providing limited oxygenation of the dough which gives bread more flavour.

MODEL ESMK <sub>spmF</sub>				ESMK <sub>spmF</sub>	ESMK <sub>spmF</sub>	ESMK <sub>spmF</sub>	ESMK <sub>spmF</sub>	ESMK <sub>spmF</sub>	ESMK <sub>spmF</sub>
				40	80	100	130	160	200
Flour Capacity	Mehlkapazität	Capacité Farine	Kg	25	50	65	80	100	135
Dough Capacity	Teigkapazität	Capacité Pate	Kg	40	80	100	130	160	200
Bowl	Kessel	Diamètre	Ø mm	500	700	700	800	925	898
Width	Breite	Largeur	mm	500	725	725	825	945	1430
Length	Tiefe	Longueur	mm	1000	1180	1180	1280	1430	1985
Height	Höhe	Hauteur	mm	1100	1300	1300	1300	1450	1625
Weight	Nettogewicht	Poids	mm	200	485	510	570	750	1640
Electricity	Stromspannung	Puissance		220 V / 380 V 50 Hz N+PE					
Phase	Phase	Phase		3					
Spiral Motor	Motorleistung Spiral	Spiral Vitesse	kW	2,2 - 3,3	3,5 - 5,5	3,5 - 5,5	3,5 - 5,5	5,5 - 7,5	5,5 - 7,5
Bowl Motor	Motorleistung Kessel	Cuve Vitesse	kW	-	1,5	1,5	1,5	1,1	1,1

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**Standard Construction**

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- Base mounted on castors.
- 2 timers
- 2 arm speeds.
- Stainless Steel, Bowl, Spiral and Divider Shear.
- Motorised stainless steel bowl.
- ABS safety lid.
- 24 V control circuit
- Supply voltage : 220/380 V AC. 50 Hz
- Automatic and manual options are available
- Two speed and double positioned motor
- Emergency stop function
- Security system
- Easy to move my wheels

**Optional**

- Stainless Steel Body
- Digital Control

**Health and safety**

- The basic health and safety requirements of Machinery Directive
- The basic requirements of Electromagnetic Compatibility Directive

The specification of the automatic spiral mixer is to knead more dough in a short period. You would knead low volume flour or dough effectively. Suitable for all French bread production methods by means of its divider shear profiled in relation with the geometry of the SPMM's spiral providing limited oxygenation of the dough which gives bread more flavour.

M O D E L				KMKspmF 80	KMKspmF 130	KMKspmF 200
Flour Capacity	Mehlkapazität	Capacité Farine	Kg	50	80	135
Dough Capacity	Teigkapazität	Capacité Pate	Kg	80	130	200
Bowl	Kessel	Diamètre	Ø mm	846 (h:434)	850 (h:494)	946 (h:497)
Width	Breite	Largeur	mm	850	825	1430
Length	Tiefe	Longueur	mm	1471	1280	1534
Heigth	Höhe	Hauteur	mm	1623	1300	1477
Weigth	Nettogewicht	Poids	kg	570	660	780
Electricity	Stromspannung	Puissance		380 V 50 Hz N+PE		
Phase	Phase	Phase		3		
Spiral Motor	Motorleistung Spiral	Spiral Vitesse	kW	3,5 - 5,5 700 rpm – 1420 rpm	3,5 - 5,5 720 rpm – 1450 rpm	7,5 – 11 720 rpm – 1440 rpm
Bowl Motor	Motorleistung Kessel	Cuve Vitesse	kW	0,75	1,5	0,75



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ASM 40



ASM 20

**Construction**

- Epoxy coated base (food contact).
- Base mounted on castors.
- Electronic variator speed
- Stainless Steel, Bowl, Spiral
- ABS safety lid.
- 24 V control circuit
- 220 V AC. 50 Hz
- Emergency stop function
- Security system
- Easy to move my wheels

ASM Kneading Machines with self-proven Spiral Kneading System undertake the 'difficult part of kneading'. It may knead yeasted and bread dough's including those as required for pasta, ravioli and like fillings. This machine may even easily knead coarse-ground wheat dough's.

Self-proven Spiral Kneading System (SP) operates in an intensive and fine tuned manner. Different rotation rates of the kneading hooks and bowl ensure even, good and homogeneous mixing and kneading of the dough. This is of course valid for the minimum quantities as well. As a minimum quantity, approximately 10 percent of the maximum quantity may be kneaded.

Kneading of the mixture takes about 3 to 8 minutes. Its heart is a robust industrial motor. The body is made of thick steel sheet and painted with electrostatic fired powder coat. The dough bowl, kneading spiral, scraper and protecting cover are all made of stainless steel. The whole machine is easy to maintain. It is easily operated and rarely needs any maintenance.

MODEL ASM Fixed Bowl				ASM20 ( 24 lt )	ASM30 (30 lt)	ASM40(41 lt)	ASM50 (70 lt)
Flour Capacity	Mehl Kapazität	Capacité Farine	Kg	10	15	20	28
Dough Capacity	Teig Kapazität	Capacité Pate	Kg	18	28	35	50
Bowl	Kessel	Diamètre	Ø mm	365 (h:245)	360 (h:270)	450 (h:260)	500 (h:360)
Width	Breite	Largeur	mm	350	360	450	500
Length	Tiefe	Longueur	mm	710	680	800	710
Height	Höhe	Hauteur	mm	700	630	620	1200
Weight	Nettogewicht	Poids	kg	70	90	120	150
Electricity	Stromspannung	Puissance		220 V 50 Hz N+PE			
Phase	Phase	Phase		Mono			
Spiral Motor	Motorleistung Spiral	Spiral Vitesse	HP	0,75	1,1	1,5	1,5 - 3

**Health and safety**

- The basic health and safety requirements of Machinery Directive
- The basic requirements of Electromagnetic Compatibility Directive

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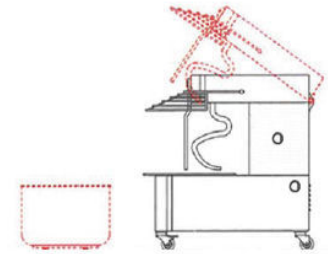


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**Construction**

- Epoxy coated base (food contact).
- Base mounted on castors.
- Digital control pannel
- 2 arm speeds.
- Stainless Steel, Bowl, Spiral
- ABS safety lid.
- 24 V control circuit
- 380 V AC. 50 Hz
- Emergency stop function
- Security system



ASM Kneading Machines with self-proven Spiral Kneading System undertake the 'difficult part of kneading'. It may knead yeasted and bread dough's including thoseas required for pasta, rovioli and like fillings. This machine may even easily knead coarse-ground wheat dough's.

Self-proven Spiral Kneading System (SP) operates in an intensive and fine tuned manner. Different rotation rates of the kneading hooks and bowl ensure even, good and homogeneous mixing and kneading of the dough. This is of course valid for the minimum quantities as well. As a minimum quantity , approximately 10 percent of the maximum quantity may be kneaded.

Kneading of the mixture takes about 3 to 8 minutes. Its heart is a robust industrial motor. The body is made of thicksteel sheet and painted with electrostatic fired powder coat. The dough bowl, kneading spiral, scraper and protecting cover are all made of stainless steel. The whole machine is easy to maintain. It is easily operated and rarely needs any maintenance

MODEL ASM				ASM R12	ASM R16	ASM R25	ASM R38
Capacity	Kapazität	Capacité	Ltr	16	22	35	42
Bowl	Kessel	Diamètre	Ø mm	320 (h:220)	360 (h:220)	400 (h:270)	450 (h:270)
Width	Breite	Largeur	mm	350	390	430	480
Length	Tiefe	Longueur	mm	380	700	780	800
Height	Höhe	Hauteur	mm	750	750	850	850
Weigth	Nettogewicht	Poids	kg	75	76	115	120
Electricity	Stromspannung	Puissance		220 V / 380 V 50 Hz N+PE			
Phase	Phase	Phase		3			
Spiral Motor	Motorleistung Spiral	Spiral Vitesse	HP	0,9-1,2	1,1	1,5-2	1,7-2,5

**Health and safety**

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### Standard Construction

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- Base mounted on castors.
- 8 arm speeds.
- Stainless Steel, Bowl, Spiral and Divider Shear.
- Electronic control pannel
- ABS safety lid.
- 24 V control circuit
- 230 V AC. 50 Hz
- The Transparent plastic lid protection
- Small hole to pour in extra ingredients.
- Emergency stop function
- Security system

### Health and safety

- The basic health and safety requirements of Machinery Directive
- The basic requirements of Electromagnetic Compatibility Directive

It is a spiral kneading machine which performs two functions at the same time, those needed in a pizzeria and those necessary for confectionery. It is certainly the most sophisticated machine for pizzerias and confectioneries. One machine, instead of two. You'll only need one machine for preparing both pizzas and confectionery and in this way you will save space and time. The machine head can be tipped over due to a gas piston ,for a safer and easierto control lifting.

MODEL				AMFM 20	AMFM 10
Capacity	Kapazität	Capacité	Ltr	20	10
Bowl	Kessel	Diamètre	Ø mm	300 (h:210)	260 (h:200)
Width	Breite	Largeur	mm	410	300
Length	Tiefe	Longueur	mm	700	550
Heigth	Höhe	Hauteur	mm	750	750
Weigth	Nettogewicht	Poids	kg	80	46
Electricity	Stromspannung	Puissance	230 V 50 Hz N+PE		
Phase	Phase	Phase	Mono		
Spiral Motor	Motorleistung Spiral	Spiral Vitesse	HP	1	0,5

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