



## Baklava Machine (VERSION-0)

- The Baklava Dough Sheeter Machine is specifically designed for various dough types, emphasizing baklava sheets.
- The machine's working principle starts with the cooling system, ensuring optimal temperature for the rollers.
- Dough is fed into the machine's hopper, passing through the rollers and reaching a specific thickness via the feeding unit.
- The thinning unit further adjusts the thickness, preparing the dough for the intended product, such as baklava.
- Baked dough is transferred onto a conveyor belt with a scraper blade, preventing sheets from sticking together.
- Sheets pass through a starching/dusting unit for homogeneous starching, maintaining quality.
- Processed sheets, achieving the desired thickness, move onto a conveyor belt and then onto the rolling pin.
- Operator replaces the rolling pin when the desired amount is reached, continuing the process until the dough is depleted.
- It has a processing capacity of 70 kg of dough per hour, efficiently turning it into uniform sheets.

Overview

- **Highly Versatile Tool:** The Baklava Dough Sheeter Machine is designed as a multifunctional tool, streamlining various processes efficiently.
- **Quick Dough Processing:** Simply place the prepared dough into the machine's chamber for swift and easy processing, achieving the desired dough appearance in a short time.
- **Specialized for Baklava:** Tailored specifically for rolling dough used in baklava, this machine is crucial for businesses in the sweets industry.
- **Wide Usage in Businesses:** Commonly found in patisseries, restaurants, and bakeries, this machine has become a staple in various businesses within the same category.
- **Affordable Investment:** Available at reasonable prices, this machine proves to be a cost-effective solution, simplifying daily tasks for businesses.
- **Time-Saving Convenience:** By automating the dough rolling process, this machine significantly reduces the time and effort required for manual tasks.

Benefits

- **Quick Delivery:** Your machine arrives at your doorstep hassle-free.
- **Easy Setup:** Our experts ensure your machine is ready for production without any complications.
- **Personalized Training:** Gain confidence in operating your machine through tailored training sessions.
- **Proven Recipes:** Access a range of tested recipes for top-notch product quality and efficient manufacturing.
- **Continuous Support:** Our dedicated technical team is always ready to assist, ensuring your machine operates smoothly.

Technical Specifications

| DETAIL        | DETAIL  |
|---------------|---|
| Length        | 3200 mm                                       |
| Height        | 1826 mm                                       |
| Width         | 1580 mm                                       |
| Weight        | 1600 kg                                       |
| Power         | Compatible in the U.S.                        |
| Energy        | Electricity                                   |
| Machine Parts | Chiller & Conveyer Units, Dough Feeder, Dough |

## PRODUCT APPLICATIONS



### Links:

<https://youtu.be/bCtYSuSHOKc>

[https://www.instagram.com/reel/C9-9p5LxAkO/?utm\\_source=ig\\_web\\_copy\\_link&igsh=MzRlODBiNWFlZA==](https://www.instagram.com/reel/C9-9p5LxAkO/?utm_source=ig_web_copy_link&igsh=MzRlODBiNWFlZA==)

<https://fbmtechus.com/product/baklava-dough-sheeter-machine/>