



Kadaifi Pouring Machine

- Specially designed to produce Burma kadaifi, the Kadayif Pouring Machine offers efficiency and precision in the process.
- The machine operates by opening the heating system valve with the gas control valve and igniting it safely using the lighter on the gas control panel.
- Activation of the start button powers the electric motor, and the dough, prepared to the desired consistency through the control panel, is placed in the dough chamber.

- The electronic control system ensures that the dough is poured onto the baking tray in the desired amount when it reaches the appropriate baking temperature.
- The baking process is carried out efficiently, and the baked dough is placed on the counter next to the machine using a scraper arm under operator control.
- The scraper arm not only facilitates the transfer of the baked dough but also automatically cleans the tray, preparing it for the next dough pouring cycle.
- This automated process enhances productivity and maintains a clean and efficient workflow in the production of Burma kadaifi.

Overview

- Achieve precision and efficiency in Burma Kadayif production with our specially designed Kadayif Pouring Machine.
- The machine seamlessly integrates a gas control system and electric motor to optimize the pouring process.
- Controlled through a user-friendly panel, the machine ensures the dough is prepared to the desired consistency for perfect results.
- Experience a seamless workflow as the electronic control system precisely pours the dough onto the baking tray at the ideal temperature.
- Operator-controlled transfer and automatic cleaning with the scraper arm contribute to a smooth and productive operation.
- Enhance your production capacity and maintain hygiene standards with our automated Kadayif Pouring Machine.

Technical Specifications

DETAIL	UNIT
Length	120 cm
Height	145 cm
Width	120 cm
Weight	270 kg
Power	Compatible in the U.S.
Energy	Electricity / Natural Gas
Capacity	150-200 dumps per hour twisting shredded wheat

Product Applications

- Burma Kadaifi: Precisely produce traditional Burma kadaifi with consistent texture and quality.
- Kadaifi Nests: Perfectly formed kadaifi nests, ideal for various sweet and savory fillings.
- Kadaifi Rolls: Create uniform rolls for desserts and appetizers, ensuring even baking and presentation.
- Layered Kadaifi Desserts: Efficiently produce the thin strands needed for layered kadaifi-based desserts, like Kunafa.
- Savory Kadaifi Pastries: Ideal for crafting savory pastries, such as seafood or cheese-filled kadaifi wraps.
- Custom Kadaifi Shapes: Flexibly produce a variety of custom shapes and sizes to meet diverse culinary needs.

