



WWW.KIANIMACHINE.COM



Pastry Depository Machine



- ◆ Touch screen for display and settings of each product individually and the ability to control the details
- ◆ Multi-language touch screen capability
- ◆ Suitable for all types of hard dough (biscuits), soft dough (funnels) and very soft dough without putting stress on sensitive doughs such as roulette, Latifa and cookies
- ◆ Fast and very easy to use by one person
- ◆ No need to change the recipe (benchmark) of the dough compared to working by hand
- ◆ Single phase device and power consumption 1100 watt
- ◆ Dimensions of the device 130cm * 100cm * 125cm
- ◆ Very convenient washing and easy product replacement in 1 minute
- ◆ Full control of product size, weight, length, height and thickness
- ◆ Ability to store and change the number of memories indefinitely for products
- ◆ All steel body
- ◆ One-year unconditional warranty (green warranty) and 10 years after-sales service



◆ Loose funnel

for the production of roulette, board cakes and cupcakes such as Yazdi cake, muffins and apple pie

◆ Hardened funnel

For the production of rice sweets, raisins, Qurabiya, creamy bread, Latifa, heavenly, puff pastry, walnuts, coconut and in general funnels.

◆ German funnel

for the production of dry German sweets, Mashhadi, Sugary and ...

◆ Depository-hopper device tank

The normal tank of the device is 30 kg

It is possible to make a custom tank according to the customer's request for special doughs

The tank is designed so that it can be moved easily during washing.

Two - Color Depository Device

- ◆ Has 2 funnels (2 tanks) depending on the application for dough (hard-soft) funnel dough, cakes and biscuit dough
- ◆ Injection series can be changed.
- ◆ This device is mostly used in factories
- ◆ Ability to make two-color sweets such as umbrellas (highbie), two-color cookies, stuffing cooky and stuffing cooky (jam-chocolate)
- ◆ Has a touch screen to display and configure the product individually and the ability to control all the details
- ◆ Multi-language touch screen capability
- ◆ Suitable for all types of hard, soft and very soft dough
- ◆ Quick and easy to use by one person
- ◆ All steel body
- ◆ Full control of product size, weight, length, height and thickness
- ◆ Single phase power consumption 1100 watts
- ◆ Ability to store and change the number of memories indefinitely for products
- ◆ Dimensions of the device 130 cm * 100 cm * 125 cm
- ◆ Very convenient washing and easy product replacement in one minute
- ◆ No need to change the recipe (benchmark) of the dough compared to working by hand
- ◆ All injection series depending on customer order



Automatic Confectionery Tart Machine



- ◆ To produce a variety of tart bread in different models and sizes
- ◆ Touch screen for display and settings of application parameters
- ◆ Single phase power consumption
- ◆ Power consumption 2400 watts
- ◆ All steel body
- ◆ 60-hole mold
- ◆ Material of aluminum alloy mold
- ◆ Dimensions of the device 170 cm * 40 cm * 80 cm
- ◆ Ability to change molds to produce different types of tart bread with different thicknesses and sizes
- ◆ The mold opens and closes automatically
- ◆ The automatic tart machine has two digital thermometers that control the two, floor and top molds separately and at a specific time that is controlled and opened by the touch screen that you have already made the settings.
- ◆ The user can adjust the mold pressure of cooking time by the touch screen.



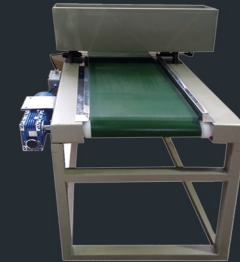
Wet Cake & Roulette Cutting Machine

- ◆ For cutting roulettes (simple and angled) and dessert cakes in different sizes & thicknesses (square, rectangular, rhombus and triangle)
- ◆ To cut gift cakes in different sizes
- ◆ All steel device
- ◆ Single phase power consumption
- ◆ Has a touch screen to enter the settings of any application on the device
- ◆ The blades of the device can be heated up to 120 degrees.
- ◆ Dimensions of the device 170 * 150 * 100
- ◆ The blade has an eraser to remove the cream that sticks to the blade
- ◆ Power consumption of the device is 1500 watts



Horizontal Cake Cutting Machine

- ◆ For cutting molded cakes and board cakes in different sizes and thicknesses
- ◆ To cut one cut, two or more - the size of the cuts is adjustable
- ◆ Dimensions of the device 130cm * 85cm * 100cm
- ◆ Single-phase and three-phase power consumption is at the customer's choice
- ◆ The material of the blades is German
- ◆ The distance between the blades can be adjusted both in the mold cake and in the board cake.



Ice Cream Cutting Machine

- ◆ Dimensions of the device 170 cm * 65 cm * 125 cm
- ◆ Machine for cutting different ice creams in different dimensions transversely and longitudinally as well as ice cream roulette
- ◆ All-steel device material
- ◆ Device with touch screen to adjust the size of the slices (longitudinal and transverse)
- ◆ Single phase power consumption (electricity + wind)



Donuts Machine

- ◆ The device has dimensions of 70cm *110cm *35cm
- ◆ The device can make three donut models in diameters of 8cm *10cm *12cm
- ◆ Single phase power consumption
- ◆ Power consumption 2400 watts
- ◆ All steel body
- ◆ Digital thermometer to adjust oil temperature
- ◆ The part is electric fryer (element)
- ◆ The machine is fully automatic and the donuts are automatically fried on both sides of the donuts after injection.
- ◆ The fryer (frying pan) has a capacity of 20 liters of oil.



Desktop Confectionery Tart Machine

- ◆ The mold opens and closes manually.
- ◆ The mold is made of aluminum alloy
- ◆ 30-hole mold
- ◆ Ability to change molds to produce different types of tart bread with different thicknesses and sizes



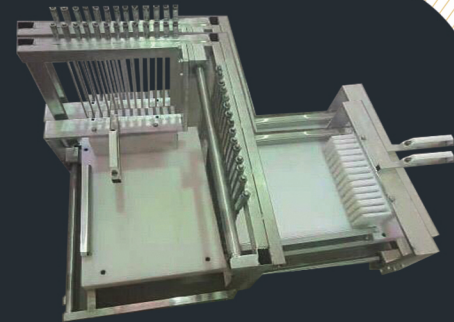
Egg Crusher (Yolk & Withe Separator)

- ◆ First, break the eggs and lay them in the form of whole eggs on the ramp, and by the grooves on the ramp, the white is separated and the yolk comes out of another path.
- ◆ All-steel device material
- ◆ Dimensions of the device 40cm * 50cm * 130cm, of course, the width of the device varies according to the number of rows of eggs for different capacities.
- ◆ Single phase power consumption



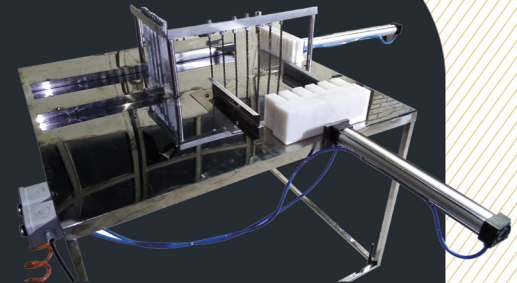
Wafer & Mishka Cutting Machine (Manual)

- ◆ This machine is for cutting all kinds of wafers and Mishka
- ◆ The blade bases of the machine are 2cm apart and can cut from at least 2cm in 2cm to 40cm in 40cm.
- ◆ Ability to adjust the blades to cut to the customer's liking
- ◆ Horizontal and vertical cuts are done manually
- ◆ Dimensions of the device 40cm *50cm *70cm
- ◆ The material of the blades of the machine is German.
- ◆ All-steel device material



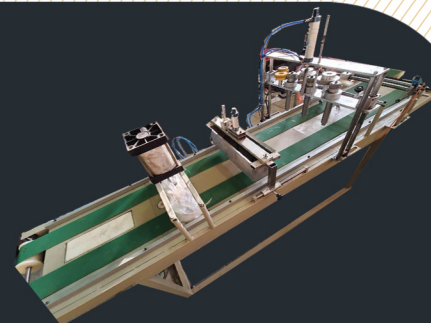
Wafer & Mishka Cutting Machine (Electric-Automatic)

- ◆ This machine is for cutting all kinds of Mishka, wafers and ice cream bread
- ◆ The blade bases of the machine are 2cm apart and can cut from at least 2cm in 2cm to 40cm in 40cm.
- ◆ Ability to adjust the blades to cut to the customer's liking
- ◆ Automatic device in two models, electric and electric-pneumatic
- ◆ Both devices consume single-phase power.
- ◆ The material of the blades of the machine is German.
- ◆ Horizontal or vertical cutting is done by wind or mechanical.
- ◆ Dimensions of the device is 110cm *110cm *90cm
- ◆ All-steel device material



Printing Machine - Yolk & Line

- ◆ Dimensions of the device 120cm * 65cm * 230cm
- ◆ Iron body material and static color
- ◆ For: 1- Press (flattening the dough for cookies or milk or rye bread, etc.)
- ◆ 2- Rubbing the yolk on the surface of the dough 3- Forking on the surface of the dough
- ◆ 4- Sprinkling sesame on the surface of the dough
- ◆ The device has a touch screen to adjust the distance between the cookie dough, the amount of yolk and sesame spilled on the dough surface



Manual Rounder Machine

- ◆ For rounding chickpea, Dudley and Oscar doughs, Haji Badum and ...
- ◆ The material of the device is aluminum alloy and its surface is covered with non-stick Teflon
- ◆ Has different diameters 20mm, 25mm, 30mm
- ◆ Different diameters can be changed depending on the customer's order



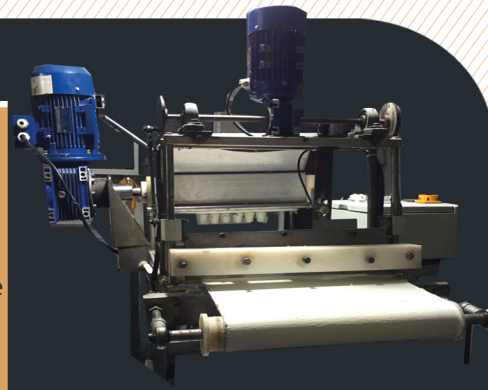
Electric Shutter Device

- ◆ For flattening Danish sweets, Istanbul baklava, Korean
- ◆ Spread the dough thinly like paper
- ◆ Molding capability such as coconut base mold, donut tongue
- ◆ Dimensions of the device 160cm * 100cm * 250cm
- ◆ Single phase power consumption
- ◆ Has a touch screen to determine the thickness and number of layers of dough
- ◆ All-steel device material
- ◆ PLC based device system



Pumice Machine

- ◆ measure dry dough - tart and chickpea
- ◆ In two types of spiral and ball (roller)
- ◆ Dimensions of the device 70cm * 65cm * 110cm
- ◆ Material of iron-steel device
- ◆ The device uses a timer to determine the pumice sizes so that the timer sets the time of cutting of the dough, which moves in the form of a strip on the conveyor.



KIANI MACHINE —conferctionery—



📍 ADDRESS: NO. 69, ABOVE SAHAND GEARBOX, EKBATAN ST
DOLATABAD INDUSTRIAL ZONE, ISFAHAN, IRAN PRODUCTS

📱 [kianidepositor](#) | 📷 [kianimachine](#) | ☎️ +98913 791 8153

