
FiMAK®
Bakery and Gastronomy Machines

Fueling Imagination, Making All Kitchens Better

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SINCE
1976

Who We Are

Since 1976, Fimak has served the bakery industry with specialist expertise and the latest technology. Its factory occupies a 45,000 m² site, including 20,000 m² of enclosed production space. As one of Türkiye's leading bakery machinery manufacturers, Fimak proudly represents Turkish industry in international markets through its turnkey production facilities. Customer satisfaction guides every aspect of its products and operations. A pioneer in bakery technology, Fimak continually follows technological advances to deliver better equipment and solutions.

50 years


FIMAK
FIMAK
FIMAK
FIMAK
Rotary Rack Ovens
The New Standard in Professional Baking

ROVEN®

Rotary Rack Bread Oven





Scan the QR code for product details.

The FIMAK Electric Rotary Rack Oven is designed to meet the needs of modern production facilities with high baking performance, homogeneous heat distribution, and efficient operation. Its advanced air circulation system and specially designed heating elements ensure balanced heat distribution throughout the oven, delivering consistent quality in every batch.

The absence of chimney-related heat loss improves energy efficiency, allowing the desired baking results to be achieved with lower energy consumption. This provides businesses with an economical solution without compromising on performance.

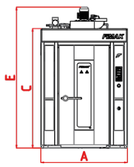
The dual-direction cassette steam system generates high volumes of steam and ensures that all trays are supplied evenly. This creates an ideal crust structure, volume, and color in baked products. The integrated hood and exhaust system prevents steam from spreading into the production area, providing a cleaner and more comfortable working environment.

The chassis, baking chamber, and baking chamber door are manufactured entirely from stainless steel, offering hygiene, durability, and long-lasting performance.

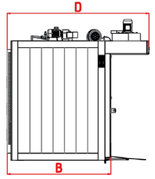
The Hot Steam Shield system activates 3 seconds after the door is opened, minimizing heat loss and improving energy efficiency.

The FIMAK Electric Rotary Rack Oven is a professional solution for bakeries, pastry shops, and industrial production facilities, delivering high-quality baking, low energy consumption, and superior performance.

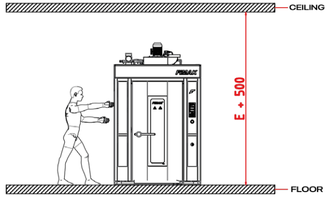
FRONT VIEW

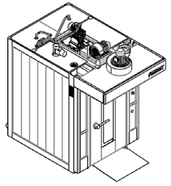


SIDE VIEW



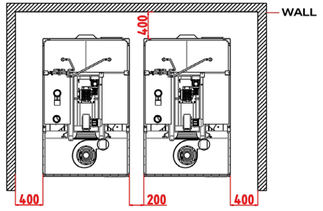
FRONT VIEW





PERSPECTIVE VIEW

Installation Clearances



TOP VIEW

MODEL	ROVEN FD 50 E	ROVEN FD 100 E	ROVEN FD 150 E	ROVEN FD 200 E
Capacity (Loaves / 8 hours)	1056	1584	2016	3360
Capacity Calculation	Trays x Loaves per Tray x Batches per Hour x Hours = Loaf Capacity			
Number of Trays	9 - 15	11 - 15	14 - 18	14 -18
Tray Size (mm)	500X700	600X800 / 600X900	600X800 - 600X900	800X1000 / 740X1000 / 750X1040
Width - A (mm)	1300	1500	1500	1650
Depth - B (mm)	1800	1800	1800	1900
Height - C (mm)	1700	2070	2350	2350
Max. Depth - D (mm)	2080	2470	2460	2570
Max. Height - E (mm)	2050	2450	2750	2750
Min. Doorway Size (mm)	1700X2000	1700X2300	1700X2600	1900X2600
Min. Doorway - Sectional Oven (mm)	-		900X2000	
Min. Doorway - Disassembled Oven (mm)	1350X2100	1510X2300	1510X2550	1760X2550
Electrical Power (kW)	32,3	50,9	61,2	68,4
Oven Weight (kg)	900	1300	1475	1630
Electrical Connection	3P + N + PE			
Control System	Manual and Digital			
Energy Sources	Electric			

MODEL	ROVEN FD 150 YC	ROVEN FD 200 YC
Capacity (Loaves / 8 hours)	2016	3360
Capacity Calculation	Trays x Loaves per Tray x Batches per Hour x Hours = Loaf Capacity	
Number of Trays	14 - 18	
Tray Size (mm)	600X800 - 600X900	800X1000 / 740X1000 / 750X1040
Width - A (mm)	2250	2500
Depth - B (mm)	1820	2030
Height - C (mm)	2350	
Max. Depth - D (mm)	2230	2430
Max. Height - E (mm)	2750	
Min. Doorway Size (mm)	2240x2500	2445x2500
Min. Doorway - Sectional Oven (mm)	900x2000	
Oven Weight (kg)	2270	2650
Electrical Connection	3P + N + PE	
Control System	Manual and Digital	
Energy Sources	Natural Gas, LPG, Diesel, Fuel Oil, Solid Fuel	



MODEL	ROVEN FD 50 G	ROVEN FD 100 G	ROVEN FD 150 G	ROVEN FD 200 G
Capacity (Loaves / 8 hours)	1056	1584	2016	3360
Capacity Calculation	Trays x Loaves per Tray x Batches per Hour x Hours = Loaf Capacity			
Number of Trays	9 - 15	11 - 15	14 - 18	14 -18
Tray Size (mm)	500x700	600x800 / 600x900	600x800 - 600x900	800x1000 / 740x1000 / 750x1040
Width - A (mm)	1500	1600	1600	1900
Depth - B (mm)	1800	1970	2110	2340
Height - C (mm)	1800	2080	2350	2360
Max. Depth - D (mm)	2100	2650	2780	3000
Max. Height - E (mm)	2010	2450	2750	2750
Min. Doorway Size (mm)	1700X2100	1800x2400	1800x2500	2100x2500
Min. Doorway - Sectional Oven (mm)	-		900x2000	
Min. Doorway - Disassembled Oven (mm)	1400X2100	1550X2300	1560X2550	1840X2550
Oven Weight (kg)	1200	1735	2180	2595
Electrical Connection	3P + N + PE			
Control System	Manual and Digital			
Energy Sources	Natural Gas, LPG, Diesel, Fuel Oil, Solid Fuel			



Convection Ovens

Distinctive Design. Exceptional Baking.

ROKON®

Washable Rotary Convection Oven







Scan the QR code for product information!

The FIMAK ROKON Rotary Convection Oven meets professional baking needs with uniform heat distribution, high energy efficiency and an advanced air circulation system. Its convection technology maintains an even temperature throughout the oven for consistent, high-quality baking results.

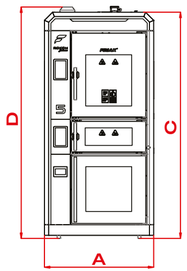
Specially designed heating elements, optimized airflow and a low-heat-loss structure deliver high output with lower energy consumption, combining economical operation with excellent baking quality.

The cassette steam system produces dense, evenly distributed steam so that every product receives sufficient moisture. This helps bread, pastries and other baked goods develop the ideal crust, volume and color.

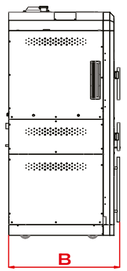
In addition to the many preset recipes, USB support makes it easy to transfer custom recipes created on other machines, maintaining production consistency and simplifying operation.

The optional touchscreen control panel features a color capacitive display for quick, convenient recipe creation and adjustment. The advanced process control system manages baking in four distinct phases, allowing precise settings for each product.

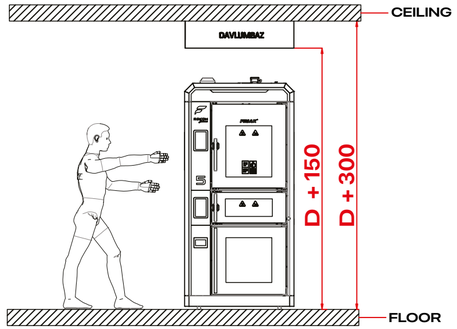
FRONT VIEW

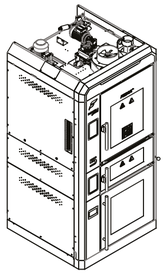


SIDE VIEW



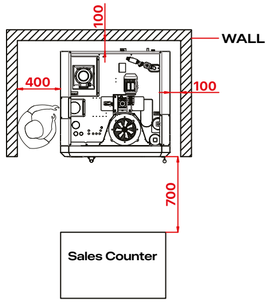
FRONT VIEW





PERSPECTIVE VIEW

INSTALLATION CLEARANCES



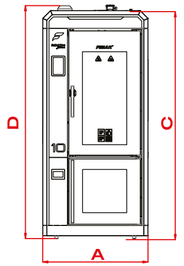
TOP VIEW

MODEL	FRN 5 Countertop	FRN 5 With Stand	FRN 5 Stand + Middle Deck	FRN 5 With Proofer	FRN 5 With Proofer / Middle Deck	FRN 5 DOUBLE
Baking Area (m²)	1,2	1,2	1,44	1,2	1,44	2,4
Convection Section Tray Count (Pieces)	5	5	5+1	5	5+1	5+5
Convection Section Tray Size (mm)	400 x 600					
Stone Deck Dimensions (mm)	-	-	400x600	-	400x600	-
Width - A (mm)	1015					
Depth - B (mm)	975					
Height - C (mm)	990	1800	2125	1770	2100	2090
Max. Depth - D (mm)	1220					
Max. Height - E (mm)	1060	1880	2200	1840	2170	2170
Depth with Door Open (mm)	1625					
Oven Weight (kg)	280	320	410	385	475	520
Total Electrical Power (kW)	13,3	13,3	18,1	16	20,6	26,6
Electrical Connection	3P + N + PE					
Control System	Digital - Touchscreen					
Energy Sources	Electric					

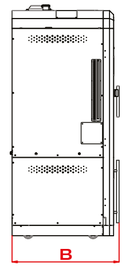
MODEL	FRN 5 BUSINESS With Proofer / Middle Deck	FRN 5 BUSINESS DOUBLE
Baking Area (m²)	1,44	2,4
Convection Section Tray Count (Pieces)	5+1	5+5
Convection Section Tray Size (mm)	400 x 600	
Stone Deck Dimensions (mm)	400x600	-
Width - A (mm)	1015	
Depth - B (mm)	980	
Height - C (mm)	2100	
Max. Height - D (mm)	2150	
Depth with Door Open (mm)	1650	
Oven Weight (kg)	560	600
Total Electrical Power (kW)	20,6	26,6
Electrical Connection	3P + N + PE	
Control System	Digital - Touchscreen	
Energy Sources	Electric	

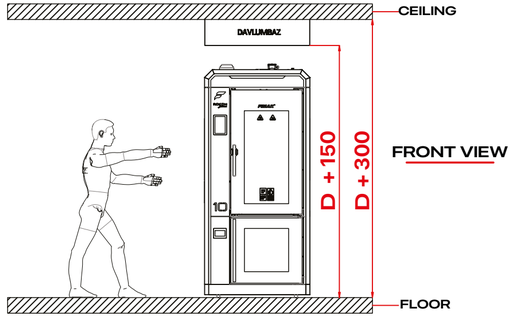
MODEL	FRN 10 Countertop	FRN 10 With Stand	FRN 10 With Proofer
Baking Area (m²)	2,4	2,4	2,4
Convection Section Tray Count (Pieces)	10	10	10
Convection Section Tray Size (mm)	400 x 600		
Width - A (mm)	1015		
Depth - B (mm)	975		
Height - C (mm)	1410	2220	2190
Max. Depth - D (mm)	1230		
Max. Height - E (mm)	1480	2280	2260
Depth with Door Open (mm)	1625		
Oven Weight (kg)	330	380	460
Total Electrical Power (kW)	23,5	23,5	25,95
Electrical Connection	3P + N + PE		
Control System	Digital - Touchscreen		
Energy Sources	Electric		

FRONT VIEW

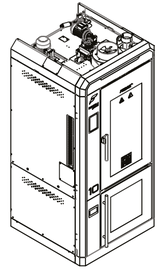


SIDE VIEW

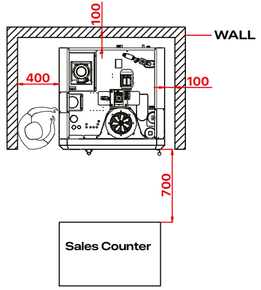




INSTALLATION CLEARANCES



PERSPECTIVE VIEW



TOP VIEW

MODEL	FRN 10 BUSINESS
Baking Area (m²)	2,4
Convection Section Tray Count (Pieces)	10
Convection Section Tray Size (mm)	400 x 600
Width - A (mm)	1020
Depth - B (mm)	980
Height - C (mm)	2190
Max. Height - D (mm)	2250
Depth with Door Open (mm)	1650
Oven Weight (kg)	550
Total Electrical Power (kW)	25,95
Electrical Connection	3P + N + PE
Control System	Digital - Touchscreen
Energy Sources	Electric

MODEL	FRN 10 BUSINESS
Baking Area (m²)	2,4
Convection Section Tray Count (Pieces)	10
Convection Section Tray Size (mm)	400 x 600
Width - A (mm)	1040
Depth - B (mm)	980
Height - C (mm)	2170
Max. Height - D (mm)	2230
Depth with Door Open (mm)	1625
Oven Weight (kg)	590
Electrical Connection	P + N + PE
Control System	Digital - Touchscreen
Energy Sources	Natural Gas

MODEL	FRN 10 Countertop	FRN 10 With Stand	FRN 10 With Proofer
Baking Area (m²)	2,4	2,4	2,4
Convection Section Tray Count (Pieces)	10	10	10
Convection Section Tray Size (mm)	400 x 600		
Width - A (mm)	1040		
Depth - B (mm)	1000		
Height - C (mm)	1410	2220	2190
Max. Depth - D (mm)	1220		
Max. Height - E (mm)	1480	2280	2260
Depth with Door Open (mm)	1625		
Oven Weight (kg)	340	390	470
Electrical Connection	P + N + PE		
Control System	Digital - Touchscreen		
Energy Sources	Natural Gas		

MODEL	FRN 15 LONG	FRN 15 LARGE
Baking Area (m²)	2.4 - 3.6	3.44 - 5.16
Convection Section Tray Count (Pieces)	10 - 15	
Width - A (mm)	1150	1430
Depth - B (mm)	970	1100
Height - C (mm)	1960	
Max. Height - D (mm)	2020	
Depth with Door Open (mm)	1720	1980
Oven Weight (kg)	650	850
Total Electrical Power (kW)	38,5	47,5
Electrical Connection	3P + N + PE	
Control System	Digital - Touchscreen	
Energy Sources	Electric	

MODEL	FRN 15 LONG	FRN 15 LARGE
Baking Area (m²)	2.4 - 3.6	3.44 - 5.16
Convection Section Tray Count (Pieces)	10 - 15	
Width - A (mm)	1150	1330
Depth - B (mm)	1000	1130
Height - C (mm)	1960	
Max. Depth - D (mm)	1230	1360
Max. Height - E (mm)	2020	
Depth with Door Open (mm)	1720	1980
Oven Weight (kg)	580	700
Total Electrical Power (kW)	38,5	47,5
Electrical Connection	3P + N + PE	
Control System	Digital - Touchscreen	
Energy Sources	Electric	

MODEL	FRN 15 LARGE
Baking Area (m²)	2.4 - 3.6
Convection Section Tray Count (Pieces)	10 - 15
Width - A (mm)	1430
Depth - B (mm)	1130
Height - C (mm)	1960
Max. Depth - D (mm)	1360
Max. Height - E (mm)	2020
Depth with Door Open (mm)	1980
Oven Weight (kg)	750
Electrical Connection	P + N + PE
Control System	Digital - Touchscreen
Energy Sources	Natural Gas

MODEL	FRN 15 LARGE BUSINESS
Baking Area (m²)	2.4 - 3.6
Convection Section Tray Count (Pieces)	10 - 15
Width - A (mm)	1430
Depth - B (mm)	1100
Height - C (mm)	1960
Max. Height - D (mm)	2020
Depth with Door Open (mm)	1980
Oven Weight (kg)	845
Electrical Connection	P + N + PE
Control System	Digital - Touchscreen
Energy Sources	Natural Gas

FSET

Countertop Convection Oven





Scan the QR code for product information!

FSET series ovens are professional cooking solutions specifically developed for limited spaces, offering maximum efficiency for small businesses with their compact design. Despite their small size, they deliver high cooking performance without compromise, combining ease of use with consistent cooking quality.

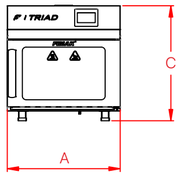
Thanks to their innovative thermal insulation technology and specially designed glass structure, heat loss is minimized while heat accumulation on the glass surface is prevented. This improves energy efficiency while enhancing user safety and reducing the risk of burns.

Unlike conventional systems, the advanced steaming technology sprays water into the oven in fine particles, ensuring homogeneous moisture distribution together with the oven heat. This method helps achieve an ideal crust, soft interior, and consistent cooking quality in products.

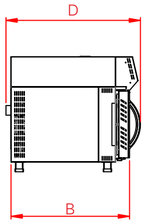
Equipped with a mobile water reservoir, the FSET series can operate without requiring a fixed water connection. Its 2-liter water tank (excluding washing mode) provides practical operation while offering businesses greater installation convenience and flexibility.

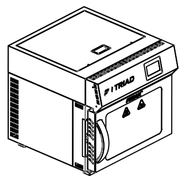
With its countertop design, the FSET series can be easily integrated into various working environments, making it an ideal solution for cafés, delicatessens, bistros, buffets, bakeries, and many similar businesses. Despite its compact footprint, it delivers outstanding performance and stands out as an essential piece of equipment for modern kitchens.

FRONT VIEW

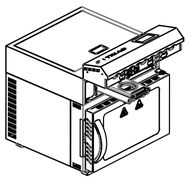


SIDE VIEW

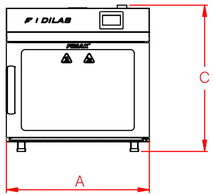




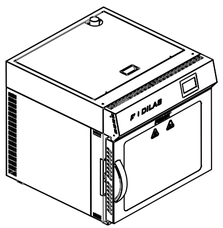
PERSPECTIVE VIEW



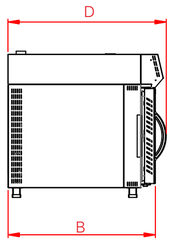
FRONT VIEW



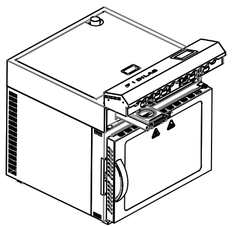
PERSPECTIVE VIEW



SIDE VIEW



PERSPECTIVE VIEW







MODEL	FSET-3 TRİAD	FSET-4 DİLAS
Baking Area (m²)	0,72	0,96
Number of Trays	3	4
Tray Size (mm)	450 x 350	400 x 600
Max. Temperature (°C)	250	
Width - A (mm)	600	760
Depth - B (mm)	630	785
Height - C (mm)	610	780
Max. Depth - D (mm)	700	840
Depth with Door Open (mm)	1200	1470
Oven Weight (kg)	60	95
Total Electrical Power (kW)	3,2	7,7
Control System	Touchscreen	
Energy Sources	Electric	

KORTO®

Countertop Convection Oven







Scan the QR code for product information!

FIMAK KORTO is a high-tech professional convection oven solution developed for bakery and pastry production. Available in 6- or 10-tray capacities with 40 × 60 cm tray dimensions, it adapts to different production needs while delivering high efficiency.

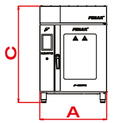
One of KORTO's key features is its advanced automatic washing system. Operating according to industrial principles, the detergent-based washing system continuously recirculates the water inside the oven, minimizing water consumption. This feature not only enhances hygiene standards but also significantly simplifies the cleaning process.

Thanks to its specially designed multi-fan air circulation system and powerful steam support, KORTO ensures homogeneous cooking, an ideal crust structure, and consistent color throughout the products. This provides consistent quality and high efficiency in every baking cycle.

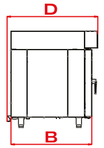
Its capacitive touchscreen control panel offers ease of use and a modern interface, while the memory capacity for up to 99 different recipes enables fast and standardized production of a wide variety of products.

FIMAK KORTO is a professional solution for bakeries and pastry shops, bringing together hygiene, efficiency, precise control, and high-quality baking performance.

Front View



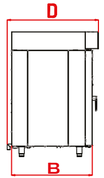
Side View



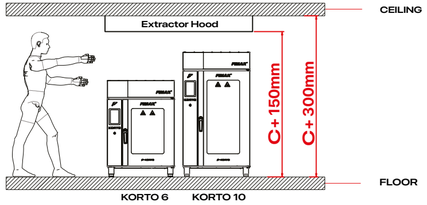
Front View



Side View

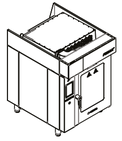


Front View



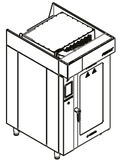
Installation Clearances

KORTO 6

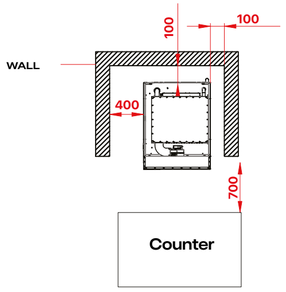


Perspective View

KORTO 10



Perspective View



Top View

MODEL	KORTO 6 COUNTERTOP	KORTO 6 STAND	KORTO 6 WITH PROOFER	KORTO 10 COUNTERTOP	KORTO 10 STAND
Baking Area (m²)	1,44	1,44	1,44	2,4	2,4
Number of Trays		6		10	
Tray Size (mm)			400 x 600		
Max. Temperature (°C)			300		
Width - A (mm)			790		
Depth - B (mm)			955		
Height - C (mm)	1145	2130	2105	1475	2130
Max. Depth - D (mm)			1080		
Depth with Door Open (mm)			1570		
Width with Door Open (mm)			1380		
Oven Weight (kg)	180	230	290	230	280
Total Electrical Power (kW)	11,2	11,2	14,7	16,5	16,5
Control System			Touchscreen		
Energy Sources			Electric		



Stone Deck Ovens

Stone Deck Technology for **Professional Baking**

Tubular Deck Oven

Scan the QR code for product information!

FIMAK Tubular Deck Oven is designed to combine traditional stone-deck baking technology with modern engineering, delivering high efficiency, balanced heat distribution, and superior baking performance. Its closed-loop heating system with steam tubes ensures homogeneous heat transfer, enabling the oven to maintain maximum performance even during prolonged and intensive use.

The combustion chamber, constructed from specially engineered heat-resistant concrete and bricks, enhances energy efficiency. De-mineralized water is converted into steam, which circulates around the baking decks to ensure that products are baked evenly and achieve the ideal texture. The bottom and top sections of each deck are supported by a direct tube heating system. The amount of water inside the tubes and the spacing between them have been specially optimized to ensure balanced heat distribution.

The baking decks are manufactured entirely from stainless steel, providing hygienic operation and long-lasting durability. The specially formulated stone decks, suitable for food production, have a density of 1,900 kg/m³ and a thickness of 20 mm. They retain heat for extended periods, helping reduce fuel consumption. Heat-resistant glass doors allow the baking process to be monitored safely and conveniently.

MODEL	FM 3309	FM 3312	FM 3314	FM 4206	FM 4208	FM 4210	FM 4212	FM 4312	FM 4315	FM 4318	FM 5323
Capacity (Loaves / 8 hours) (Loader - Peel)	2592 / 3168	3240 - 3960	3880 - 4752	1728 - 2016	2304 - 2688	2880 - 3360	3456 - 4032	3456 - 4224	4307 - 5280	5184 - 6336	6480 - 7920
Capacity Calculation	Loaves per Loader X Loaders per Deck X Decks X Cycles per Hour X Operating Hours = Bread Capacity										
Baking Area (m²)	8,9	11,2	13,4	5,9	7,9	9,9	11,9	11,9	14,9	17,9	22,4
Deck Count / Loader Count	3 / 3	3 / 3	3 / 3	4 / 2	4 / 2	4 / 2	4 / 2	4 / 2	4 / 3	4 / 3	5 / 3
Oven Internal Width (mm)	1860	1860	1860	1240	1240	1240	1240	1860	1860	1860	1860
Oven Internal Depth (mm)	1600	2000	2400	1200	1600	2000	2400	1600	2000	2400	2400
Deck Opening Height (mm)	195										215
Width - A (mm)	2550	2550	2550	1930	1930	1930	1930	2550	2550	2550	2550
Depth - B (mm)	2830	3230	3630	2430	2830	3230	3630	2830	3230	3630	3630
Height - C (mm)	2200										2560
Max. Height - D (mm)	2560										2900
Min. Ceiling Height - F (mm)	3000										3300
Min. Doorway Size for Oven (mm)	1400 X 2000										
Electrical Power (kW)	1,15										
Net Oven Weight / Installed Weight (kg)	4400 / 8500	5190 / 8900	5950 / 9300	3260 / 8500	4060 / 8900	4860 / 9300	5660 / 9700	4950 / 9700	6000 / 10100	6740 / 10500	7500 / 12000
Electrical Connection	3P + N + E										
Control System	Digital										
Energy Sources	Diesel, Natural Gas, LPG, Solid Fuel										

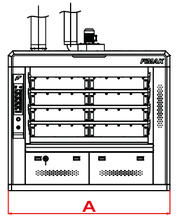
The FIMAK Tubular Deck Oven is available with 2, 3, or 4 doors and in configurations with 3, 4, or 5 decks. With depth options of 1,600, 2,000, and 2,400 mm, it offers different baking area configurations ranging from 8 m² to 24 m². Compatible with natural gas, diesel fuel, LPG, and solid fuel, the system provides comprehensive solutions for professional baking operations, with independent steam generation for each deck.

With an average temperature increase rate of 2–3°C per minute, the FIMAK Tubular Deck Oven is designed for continuous operation over 24 hours, combining high production capacity with reliable performance.

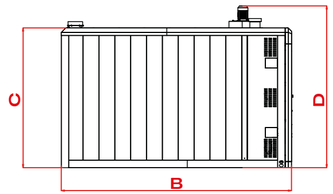
- Capacity is based on 250 g bread loaves and may vary depending on product weight and baking time.
- When multiple units operate on the same gas supply line, the system should be designed for 300 mbar pressure, with a regulator reducing the pressure to 20 mbar at the point of use to maintain system efficiency.
- For safe and efficient operation, the gas inlet flexible hose must not exceed 40 cm in length.
- The flue connection must be installed by an authorized company in accordance with applicable standards. The horizontal flue length should not exceed 10 meters. The damper flue should be installed on a separate line, independent of the exhaust hood flue.

FIMAK®
Bakery and Gastronomy Machines

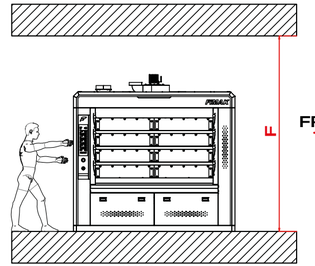
FRONT VIEW



SIDE VIEW

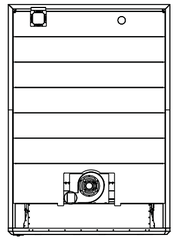


CEILING

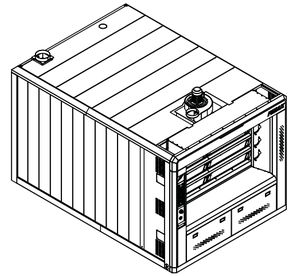


FRONT VIEW

FLOOR

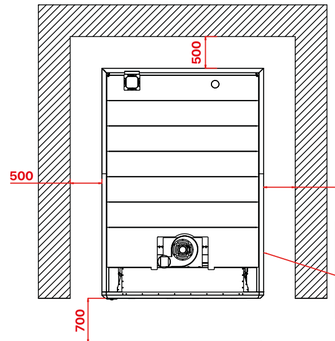


TOP VIEW



PERSPECTIVE VIEW

WALL



TOP VIEW

Optional
When using solid fuel, maintain a clearance of at least 150 cm.

Bread Unloading Table

Matador

Stone Deck Bread Oven

Scan the QR code for product information!

FIMAK Stone Deck Bread Ovens combine traditional stone-deck baking quality with modern production technology, delivering high efficiency and superior baking performance. Manufactured as standard with four decks, these ovens feature a specially designed air circulation system and stone-deck technology to ensure even and consistent baking.

The specialized circulation system provides uniform heat distribution across all decks, creating a stable and consistent baking environment. The still baking atmosphere helps achieve the ideal crust, color, and internal texture in bread, pita, and similar products. The stone-deck system further enhances the authentic, traditional oven-baked flavor.

The steam system is designed separately for each deck, allowing independent adjustment of the steam generators. This ensures precise steam control for different product types and improves production quality. All decks are designed to operate simultaneously, providing high production capacity and efficient operation.

Available in different baking area options of 5 m², 10 m², 15 m², and 18 m², FIMAK Stone Deck Ovens offer solutions tailored to various operational needs, with fuel systems compatible with diesel, fuel oil, LPG, and natural gas.

With their durable construction, high thermal performance, and professional baking technology, FIMAK Stone Deck Ovens provide a reliable, long-lasting baking solution for bakeries, pastry shops, and industrial production facilities.

Capacity is based on 250 g bread loaves and may vary depending on product weight and baking time.

In solid-fuel models, an auger replaces the burner, increasing the electrical power requirement by 0.55 kW.

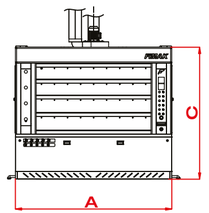
When multiple units operate on the same gas supply line, the system should be designed for a pressure of 300 mbar, with a regulator reducing the pressure to 20 mbar at the point of use to maintain system efficiency.

For safe and efficient operation, the gas inlet flexible hose must not exceed 40 cm in length.

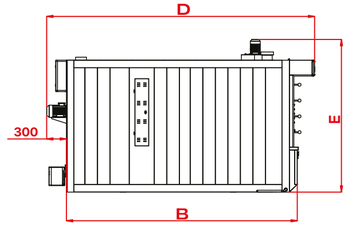
The flue connection must be installed by an authorized company in accordance with applicable standards. The horizontal flue length should not exceed 10 meters. The damper flue should also be installed on a separate line, independent of the exhaust hood flue.

MODEL	FM-50	FM-100	FM-150	FM-180
CAPACITY (Loaves / 8 hours)	1440	2880	4320	5184
Capacity Calculation	Loaves per Loader X Loaders per Deck X Decks X Cycles per Hour X Operating Hours = Bread Capacity			
Baking Area (m²)	5m²	10m²	15m²	18m²
Deck Count / Loader Count	4/2	4/2	4/3	4/3
Loader Dimensions (mm)	580x1400	580x2400	580x2400	580x2800
Oven Internal Width (mm)	1200	1200	1800	1800
Oven Internal Depth (mm)	1020	2050	2050	2450
Internal Height, Decks 1–2 / Decks 3–4 (mm)	210/190			
Opening Height, Decks 1–2 / Decks 3–4 (mm)	175/150			
Width - A (mm)	1880	1880	2490	2490
Depth - B (mm)	2220	3300	3300	3690
Height - C (mm)	2100			
Max. Depth - D (mm)	2780	3870	3870	4270
Max. Height - E (mm)	2475			
Min. Ceiling Height - F (mm)	3000			
Trays per Deck 800x1000 / 750x1040 / 600x900 (mm)	4 / 4 / 8	8 / 8 / 16	16 / 16 / 24	20 / 20 / 32
Min. Doorway Size for Oven (mm)	1500x2500	2000x2500	2500x2500	2500x2500
Electrical Power (kW)	4			
Oven Weight (kg)	2380	3220	4680	5145
Electrical Connection	3P + N + PE			
Control System	Manual and Digital			
Energy Sources	Natural Gas, LPG, Solid Fuel, Diesel, Fuel Oil, Electric			

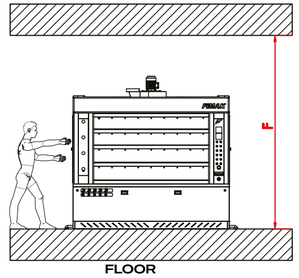
FRONT VIEW



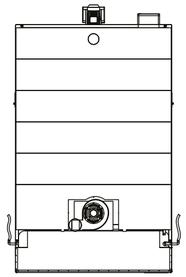
SIDE VIEW



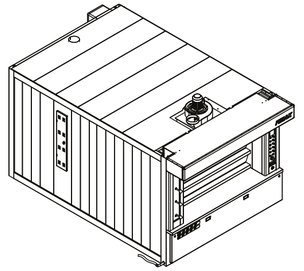
CEILING



FRONT VIEW

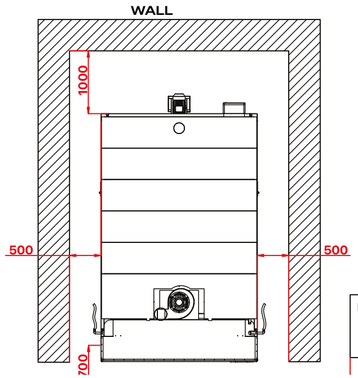


TOP VIEW



PERSPECTIVE VIEW

WALL



TOP VIEW

Bread Unloading Table



ESTONE®

Electric Deck Bakery and Pastry Oven



Scan the QR code for product information!

The FIMAK Electric Deck Oven allows different products to be baked simultaneously under ideal conditions. Each deck operates independently for flexible, efficient production.

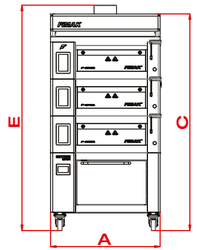
Special alloy baking stones and ceramic heating elements distribute heat evenly for consistent results. Top and bottom temperatures and steam duration can be set separately for each deck to suit different products.

The proofing chamber beneath the oven controls temperature and humidity for reliable dough fermentation. The modular design allows single-deck use, with extra decks, a hood and a proofer added as needed.

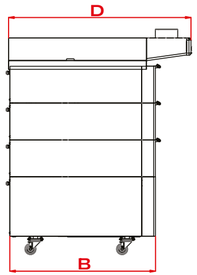
Low energy consumption makes operation economical, while castors allow easy movement between workspaces.

Combining high performance, flexibility and professional baking quality, the FIMAK Electric Deck Oven is ideal for bakeries, pastry shops, cafés and commercial baking facilities.

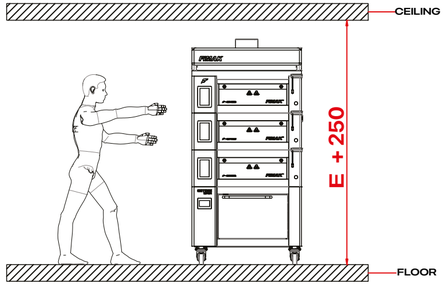
FRONT VIEW



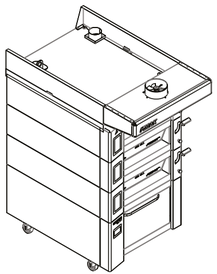
SIDE VIEW



FRONT VIEW

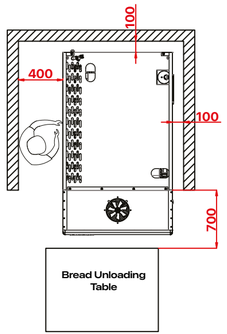


INSTALLATION CLEARANCES



PERSPECTIVE VIEW

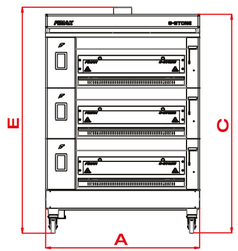
WALL



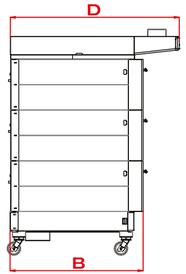
TOP VIEW

MODEL	ESTONE 60X80X1	ESTONE 60X80X2	ESTONE 60X80X3	ESTONE 60X80X4
Capacity (Loaves / 8 hours)	144	288	432	576
Baking Area (m²)	0,48	0,96	1,44	1,92
Decks	1	2	3	4
Oven Internal Width (mm)	600			
Oven Internal Depth (mm)	865			
Deck Opening Height (mm)	190			
Width - A (mm)	985			
Depth without Hood - B (mm)	1310			
Height - C (mm)	1290	1620	1950	2280
Depth - D (mm)	1640			
Max. Height - E (mm)	1390	1720	2050	2380
Oven Weight (kg) With / Without Proofer	280/200	400/320	560/480	720/640
Trays per Deck 400x300 / 400x600 / 450x350 / 600x800 (mm)	4 / 2 / 2 / 1	8 / 4 / 4 / 2	12 / 6 / 6 / 3	16 / 8 / 8 / 4
Electrical Power (kW) With / Without Proofer	8.6 / 6.15	14.35 / 11.9	20.1 / 17.65	23.4 / 25.85
High-Power Heating Element Rating With / Without Proofer	10 / 7.55	17.15 / 14.7	24.3 / 21.85	31.45 / 29
Electrical Connection	3P + N + PE			
Control System	Digital - Touchscreen			
Energy Sources	Electric			

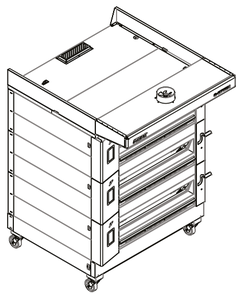
FRONT VIEW



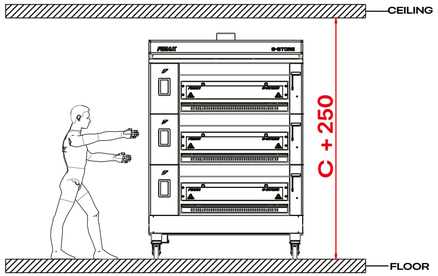
SIDE VIEW



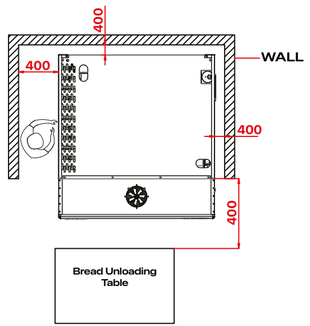
PERSPECTIVE VIEW



FRONT VIEW



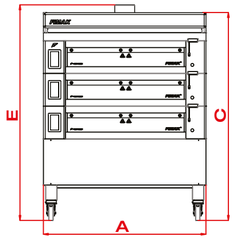
INSTALLATION CLEARANCES



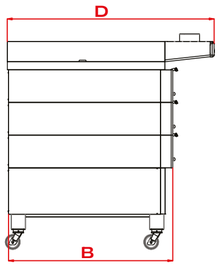
TOP VIEW

MODEL	ESTONE 120X80X1	ESTONE 120X80X2	ESTONE 120X80X3	ESTONE 120X80X4
Capacity (Loaves / 8 hours)	336	672	1008	1344
Baking Area (m²)	0,96	1,92	2,88	3,84
Decks	1	2	3	4
Oven Internal Width (mm)	1200			
Oven Internal Depth (mm)	865			
Deck Opening Height (mm)	190			
Width - A (mm)	1560			
Depth - B (mm)	1310			
Height - C (mm)	1290	1620	1950	2280
Depth - D (mm)	1640			
Max. Height - E (mm)	1390	1720	2050	2380
Oven Weight (kg) With / Without Proofer	485 / 365	736 / 616	1000 / 880	1250 / 1130
Trays per Deck 400x300 / 400x600 / 450x350 / 600x800 (mm)	8 / 4 / 5 / 2	16 / 8 / 10 / 4	24 / 8 / 15 /6	32 / 16 / 20 / 8
Electrical Power (kW) With / Without Proofer	12.55 / 10.1	22.25 / 19.8	31.95 / 29.5	41.65 / 39.2
High-Power Heating Element Rating With / Without Proofer	14.65 / 12.2	28.9 / 24	38.25 / 35.8	50 / 47.6
Electrical Connection	3P + N + PE			
Control System	Digital - Touchscreen			
Energy Sources	Electric			

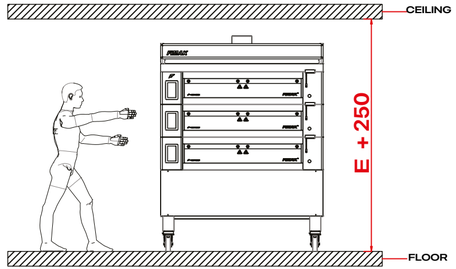
FRONT VIEW



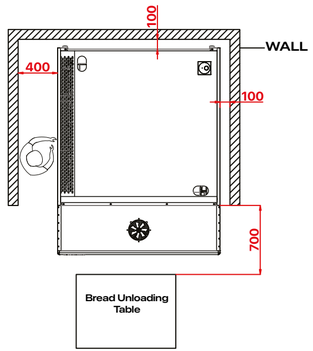
SIDE VIEW



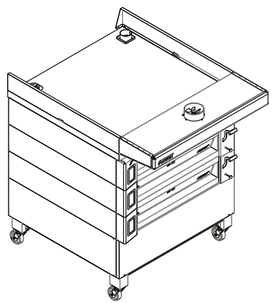
FRONT VIEW



INSTALLATION CLEARANCES



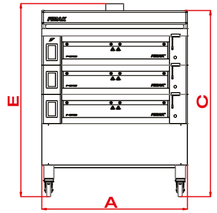
TOP VIEW



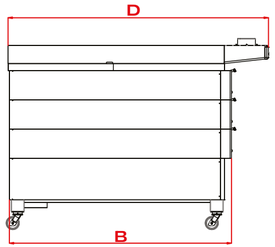
PERSPECTIVE VIEW

MODEL	ESTONE 120X120X1	ESTONE 120X120X2	ESTONE 120X120X3	ESTONE 120X120X4
Capacity (Loaves / 8 hours)	430	860	1290	1720
Baking Area (m²)	1,44	2,88	4,2	5,76
Decks	1	2	3	4
Oven Internal Width (mm)	1200			
Oven Internal Depth (mm)	1200			
Deck Opening Height (mm)	190			
Width - A (mm)	1650			
Depth - B (mm)	1615			
Height - C (mm)	1730	1860	2090	2420
Depth - D (mm)	2100			
Max. Height - E (mm)	1810	1940	2170	2500
Oven Weight (kg)	565	865	1230	1555
Trays per Deck 400x300 / 400x600 / 450x350 / 600x800 (mm)	12 / 6 / 8 / 2	24 / 12 / 16 / 4	36 / 18 / 24 / 6	48 / 24 / 32 / 8
Electrical Power (kW) With / Without Proofer	14.65 / 12.2	28.9 / 24	38.25 / 35.8	50 / 47.6
High-Power Heating Element Rating With / Without Proofer	17.65 / 15.2	32.45 / 30	47.25 / 44.8	62.05 / 59.6
Electrical Connection	3P + N + PE			
Control System	Digital - Touchscreen			
Energy Sources	Electric			

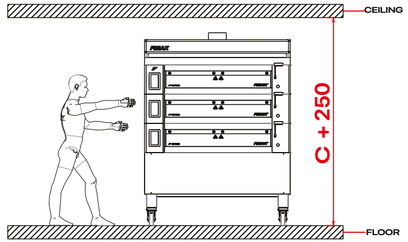
FRONT VIEW



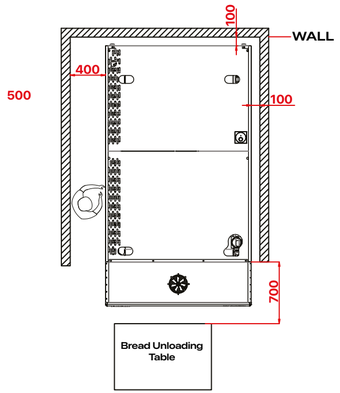
SIDE VIEW



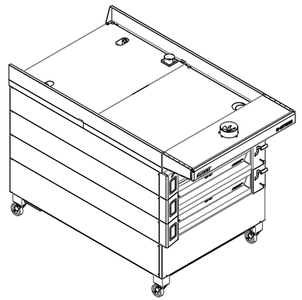
FRONT VIEW



INSTALLATION CLEARANCES



TOP VIEW



PERSPECTIVE VIEW

MODEL	ESTONE 120X200X1	ESTONE 120X200X2	ESTONE 120X200X3	ESTONE 120X200X4
Capacity (Loaves / 8 hours)	720	1440	2160	2880
Baking Area (m²)	2,4	4,8	7,2	9,6
Decks	1	2	3	4
Oven Internal Width (mm)	1200			
Oven Internal Depth (mm)	2060			
Deck Opening Height (mm)	190			
Width - A (mm)	1650			
Depth - B (mm)	2520			
Height - C (mm)	1730	1860	2090	2490
Depth - D (mm)	2950			
Max. Height - E (mm)	1810	1940	2170	2500
Oven Weight (kg)	950	1510	2070	2610
Trays per Deck 400x300 / 400x600 / 450x350 / 600x800 (mm)	20 / 10 / 14 / 4	40 / 20 / 28 / 8	60 / 30 / 42 / 12	80 / 40 / 56 / 16
Electrical Power (kW) With / Without Proofer	20.65 / 18.2	38.45 / 36	56.25 / 53.8	74 / 71.6
High-Power Heating Element Rating With / Without Proofer	22.65 / 20.2	42.45 / 40	62.25 / 59.8	82 / 79.6
Electrical Connection	3P + N + PE			
Control System	Digital - Touchscreen			
Energy Sources	Electric			



G-STONE®
Gas Deck Oven



Scan the QR code for product information!

The FIMAK Gas Deck Oven is a professional baking solution featuring an independent deck control system that allows different products to be baked simultaneously under ideal conditions. Each deck operates independently, providing greater production flexibility while improving energy efficiency.

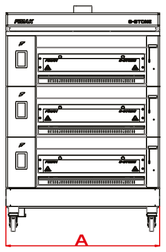
Thanks to its specially formulated alloy baking stones and high-efficiency gas heating system, heat is distributed evenly throughout each deck, ensuring consistent and high-quality baking performance. Top and bottom temperature settings, as well as steam duration, can be adjusted independently for each deck, creating optimal baking conditions for different product types.

The advanced steam system helps achieve the ideal crust, volume, and color, while the stone deck technology enhances the traditional flavor of stone-baked products. The lower section of the oven features a proofing chamber with adjustable temperature and humidity, ensuring controlled and consistent dough fermentation.

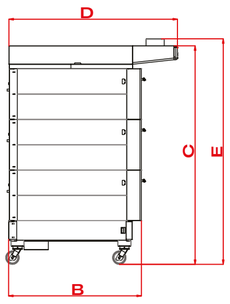
Its modular design allows the oven to be used as a single-deck unit or expanded with additional decks, a hood, and a proofing chamber according to production needs. The low fuel consumption system offers economical operation, while its wheeled design ensures easy mobility and flexibility across different working environments.

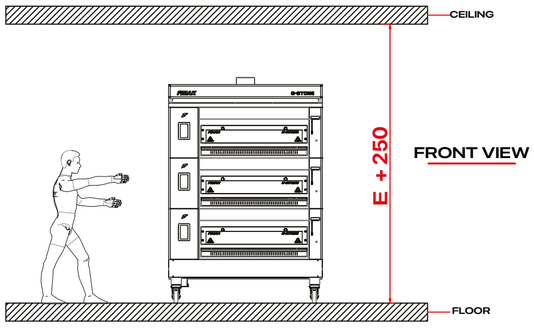
The FIMAK Gas Deck Oven combines high performance, energy efficiency, and professional baking quality in a modern solution designed for bakeries, pastry shops, and commercial baked goods production facilities.

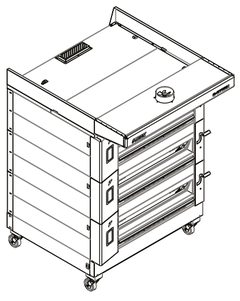
FRONT VIEW



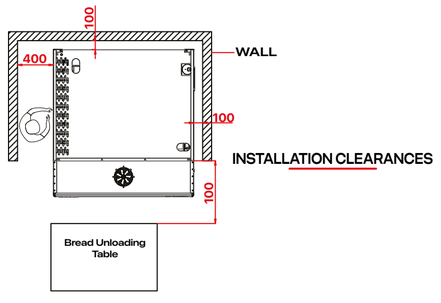
SIDE VIEW







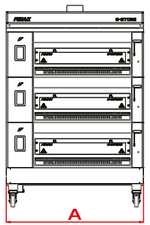
PERSPECTIVE VIEW



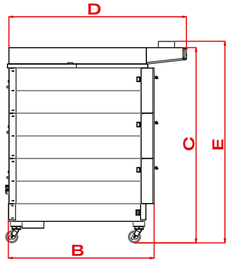
TOP VIEW

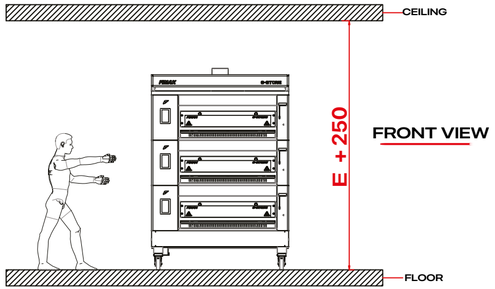
MODEL	GSTONE 120X80X1	GSTONE 120X80X2	GSTONE 120X80X3
Capacity (Loaves / 8 hours)	336	672	1008
Baking Area (m²)	1,03	2,06	3,09
Decks	1	2	3
Oven Internal Width (mm)		1200	
Oven Internal Depth (mm)		865	
Deck Opening Height (mm)		190	
Width - A (mm)		1712	
Depth - B (mm)		1472	
Height - C (mm)	1589	2153	2718
Depth - D (mm)		1874	
Max. Height - E (mm)	1667	2232	2796
Oven Weight (kg)	690	1120	1150
Trays per Deck 400x300 / 400x600 / 450x350 / 600x800 (mm)	8 / 4 / 5 / 2	16 / 8 / 10 / 4	24 / 8 / 15 /6
Electrical Power (kW) With / Without Proofer	9.8 / 6.3	12.6 / 9.1	15.4 / 11.9
Electrical Connection		P + N + PE	
Control System		Digital	
Energy Sources		Natural Gas	

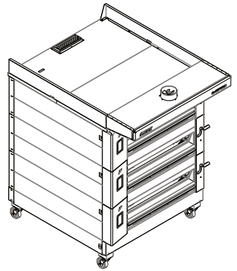
FRONT VIEW



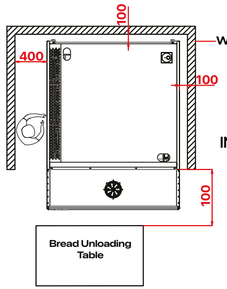
SIDE VIEW







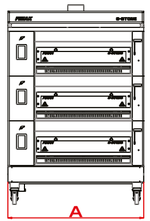
PERSPECTIVE VIEW



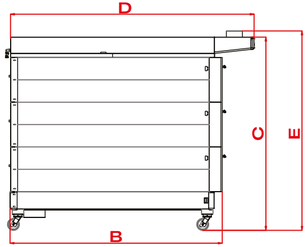
TOP VIEW

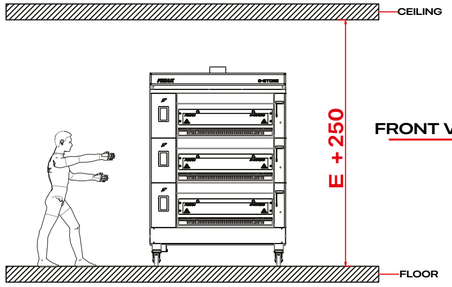
MODEL	GSTONE 120X120X1	GSTONE 120X120X2	GSTONE 120X120X3
Capacity (Loaves / 8 hours)	430	860	1290
Baking Area (m²)	1,44	2,88	4,2
Decks	1	2	3
Oven Internal Width (mm)		1200	
Oven Internal Depth (mm)		1200	
Deck Opening Height (mm)		190	
Width - A (mm)		1712	
Depth - B (mm)		1811	
Height - C (mm)	1778	2152	2437
Depth - D (mm)		2214	
Max. Height - E (mm)	1856	2230	2515
Oven Weight (kg)	789	1282	1775
Trays per Deck 400x300 / 400x600 / 450x350 / 600x800 (mm)	12 / 6 / 8 / 2	24 / 12 / 16 / 4	36 / 18 / 24 / 6
Electrical Power (kW)	2,8	5.6	8.4
Electrical Connection		P + N + PE	
Control System		Digital	
Energy Sources		Natural Gas	

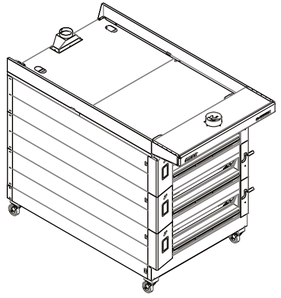
FRONT VIEW



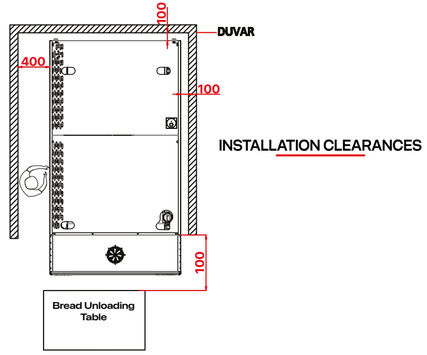
SIDE VIEW







PERSPECTIVE VIEW



TOP VIEW

MODEL	GSTONE 120X200X1	GSTONE 120X200X2	GSTONE 120X200X3
Capacity (Loaves / 8 hours)	720	1440	2160
Baking Area (m²)	2,47	4,94	7,41
Decks	1	2	3
Oven Internal Width (mm)		1200	
Oven Internal Depth (mm)		2060	
Deck Opening Height (mm)		190	
Width - A (mm)		1712	
Depth - B (mm)		2667	
Height - C (mm)	1778	2152	2437
Depth - D (mm)		3069	
Max. Height - E (mm)	1856	2230	2514
Oven Weight (kg)	1129	1834	2539
Trays per Deck 400x300 / 400x600 / 450x350 / 600x800 (mm)	20 / 10 / 14 / 4	40 / 20 / 28 / 8	60 / 30 / 42 / 12
Electrical Power (kW)	2,8	5.6	8.4
Electrical Connection		P + N + PE	
Control System		Digital	
Energy Sources		Natural Gas	

BONA®

Home Stone Deck Electric Oven





Scan the QR code for product information!

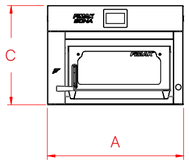
BONA Home Stone Deck Electric Oven is designed to deliver a professional baking experience in the comfort of your home. Thanks to its traditional stone-deck baking technology, it provides even baking and exceptional flavor for bread, pizza, and other baked goods.

With its compact and ergonomic design, BONA is ideal for countertop use while delivering powerful baking performance despite its compact size. Its specially designed stone deck and 230V-compatible heating system ensure homogeneous heat distribution for efficient and consistent baking.

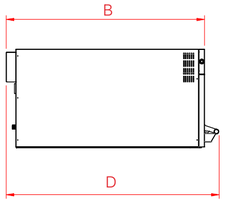
The easy-to-fill mobile water tank provides steam support without requiring additional plumbing. This helps achieve an ideal crust and professional baking quality.

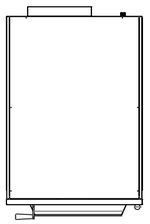
With its modern design, practical operation, and professional performance, BONA delivers a high-quality and enjoyable baking experience for home kitchens.

FRONT VIEW



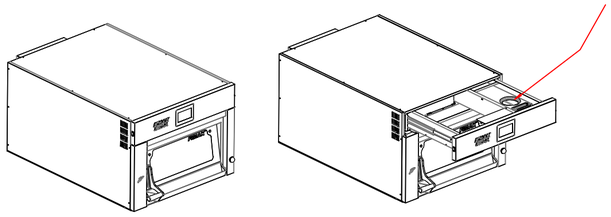
SIDE VIEW





TOP VIEW

CLEAN WATER FILLING TANK



PERSPECTIVE VIEW



MODEL	BONA
Baking Area (m²)	0,36
Oven Internal Width (mm)	505
Oven Internal Depth (mm)	700
Deck Opening Height (mm)	175
Width - A (mm)	710
Depth - B (mm)	1035
Height - C (mm)	515
Max. Depth - D (mm)	1110
Max. Temperature (°C)	280
Oven Weight (kg)	127
Electrical Power (kW)	5,3
Control System	Digital - Touchscreen
Energy Sources	Electric


FiMAK
MONDO CUP
inSmoker
OPEN
Built for speed!
Designed especially for pizza makers.



MONDO CUP

Gas Pizza Oven

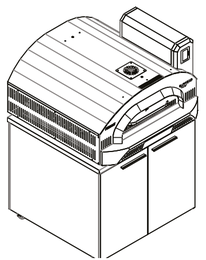


Scan the QR code for product information!

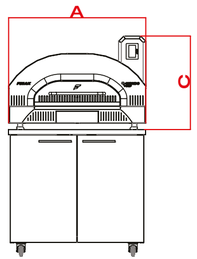
This oven, with its 4.3" resistive touch control panel, simplifies usage while delivering a perfect pizza experience through its stone base that ensures even cooking. Offering flexibility with adjustable flame height and independent left-right burning features, it recreates the feeling of wood-fired cooking with an open flame and smoking system inside the chamber.

This fast oven, capable of baking Italian-style pizza in just 90 seconds, is compatible with natural gas and LPG and operates on 220-volt power. With a maximum temperature of up to 450 degrees and a large baking stone, it offers both professional and efficient solutions. Additionally, its ability to be used under a chimneyless hood provides convenience for your business.

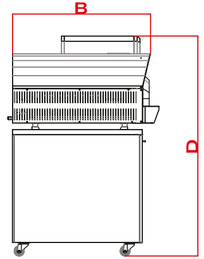
PERSPECTIVE VIEW



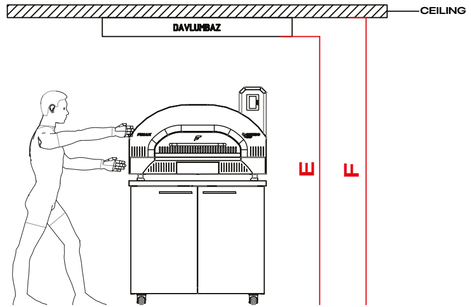
FRONT VIEW



SIDE VIEW



FRONT VIEW



MODEL	MONDO CUP
Capacity (Pizzas / hour)	30 - 40
Baking Area (m²)	0,45
Oven Internal Width (mm)	660
Oven Internal Depth (mm)	680
Width - A (mm)	1083
Depth - B (mm)	1157
Height - C / D (mm) Countertop / With Stand	740 / 1740
Min. Working Height below Hood - E (mm)	2050
Min. Ceiling Height - F (mm)	2250
Oven Weight (kg) Countertop / With Stand	220
Electrical Power (kW)	0,5
Max. Temperature (°C)	450
Electrical Connection	P + N + E
Control System	Touchscreen
Energy Sources	Natural Gas



MONDO®

Electric Pizza Oven







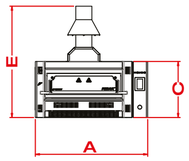
Scan the QR code for product information!

Mondo Pizza Ovens are designed for easy and efficient operation with a 4.3-inch color resistive touchscreen control panel. Cooking time and temperature can be adjusted quickly and easily, providing practical control during operation.

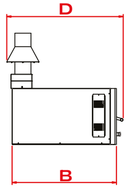
The high-quality stone deck ensures homogeneous heat distribution, allowing pizzas to be baked evenly and consistently. With a capacity of four 33 cm pizzas, the oven can also be stacked up to two units, providing businesses with greater production capacity and flexibility.

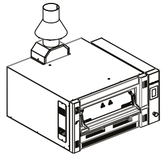
Mondo Pizza Ovens are available in both natural gas and electric versions.

FRONT VIEW



SIDE VIEW

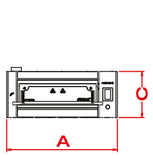




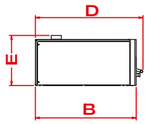
PIZZA MONDO -G

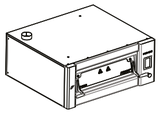
PERSPECTIVE VIEW

FRONT VIEW



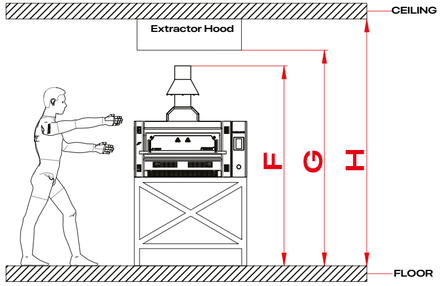
SIDE VIEW



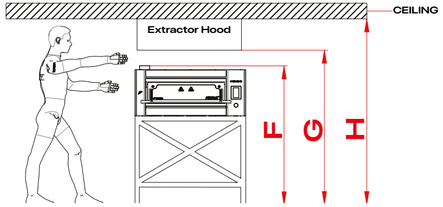


PIZZA MONDO -E

PERSPECTIVE VIEW



FRONT VIEW



MODEL	MONDO E X 1	MONDO E X 2
Capacity (Pizzas / hour)	36	72
Baking Area (m²)	0,5	1
Decks	1	2
Oven Internal Width / Depth (mm)	720 / 720	
Deck Opening Height (mm)	150	
Width - A (mm)	1060	
Depth - B (mm)	1000	
Height - C / F (mm) Countertop / With Stand	480 / 1330	960 / 1730
Max. Depth - D (mm)	1070	
Max. Height - E (mm) Countertop / With Stand	500 / 1340	940 / 1810
Min. Working Height below Hood - G (mm)	1650	2100
Min. Ceiling Height - H (mm) Countertop / With Stand	2000	2300
Oven Weight (kg) Countertop / With Stand	160	320
Electrical Power (kW)	5,3	10.6
Max. Temperature (°C)	400	
Electrical Connection	3P + N PE	
Control System	Touchscreen	
Energy Sources	Electric	

MODEL	MONDO G X 1	MONDO G X 2
Capacity (Pizzas / hour)	36	72
Baking Area (m²)	0,45	0,9
Decks	1	2
Oven Internal Width / Depth (mm)	688 / 670	
Deck Opening Height (mm)	150	
Width - A (mm)	1080	
Depth - B (mm)	1000	
Height - C / F (mm) Countertop / With Stand	540 / 1290	1080 / 1830
Max. Depth - D (mm)	1070	
Max. Height - E (mm) Countertop / With Stand	1070 / 1820	1605 / 2355
Min. Working Height below Hood - G (mm)	1800	2200
Min. Ceiling Height - H (mm) Countertop / With Stand	1800	2300
Oven Weight (kg) Countertop / With Stand	194	384
Electrical Power (kW)	0,1	0.2
Max. Temperature (°C)	400	
Average Electricity Consumption	2.74	5.48
Electrical Connection	P + N PE	
Control System	Touchscreen	
Energy Sources	Natural Gas	

MONDO® FORNI
Pizza Oven



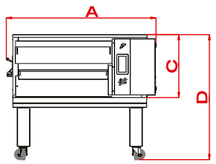




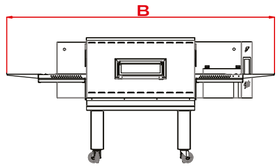
Scan the QR code for product information!

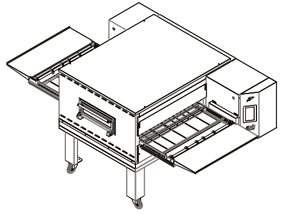
Mondo Pizza Ovens feature a 4.3-inch color resistive touchscreen for easy operation and quick adjustment of baking time and temperature. The high-quality stone deck distributes heat evenly for consistent results. Each oven holds four 33 cm pizzas, and two units can be stacked for greater production capacity. Mondo Pizza Ovens are available in natural gas and electric models.

FRONT VIEW



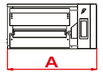
SIDE VIEW



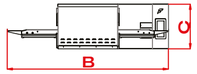


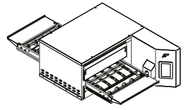
PERSPECTIVE VIEW

FRONT VIEW



SIDE VIEW





PERSPECTIVE VIEW

MODEL	MONDO FORNİ 5E	MONDO FORNİ 5G	MONDO FORNİ 3S
Capacity (Pizzas / hour)	60		30
Width - A (mm)	1420		855
Depth - B (mm)	2550		1540
Height - C (mm)	660		430
Height with Stand - D (mm)	1200		-
Belt Width (mm)	810		440
Belt Length (mm)	1850		1170
Oven Weight (kg)	380		110
Electrical Power (kW)	18,5	1	8
Baking Temperature (°C)	350	350	350
Electrical Connection	3P + N PE	P + N PE	3P + N PE
Control System	Touchscreen		
Energy Sources	Electric	Natural Gas	Electric





Auxiliary Equipment

Innovative Technology **For Traditional Flavors**



PORTER

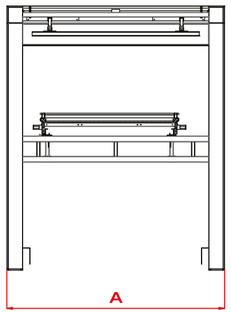
PORTER

Manual Oven Loading

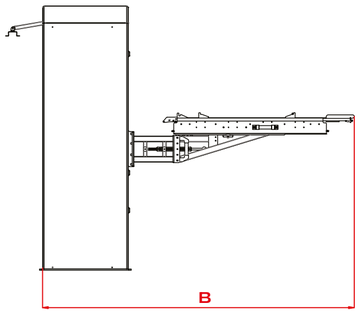
Scan the QR code for product information!

The loading and unloading process is manual. The main chassis of the rack is made of aluminum. A 400 °C resistant and food-grade certified rack belt is used. The rack cart can load 9 pieces of 250g bread or 20 pieces of 100g bread at once into the oven.

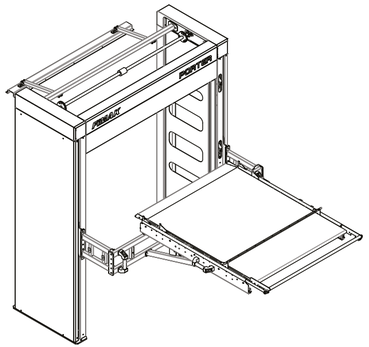
It has a rack width of 55 cm and a rack length of 118 cm. The machine's width is 210 cm, length is 300 cm, and its height is 208 cm for a 2-deck, 231 cm for a 3-deck, and 264 cm for a 4-deck. The machine weighs 408 kg for a 2-deck, 418 kg for a 3-deck, and 430 kg for a 4-deck.



FRONT VIEW



SIDE VIEW



PERSPECTIVE VIEW

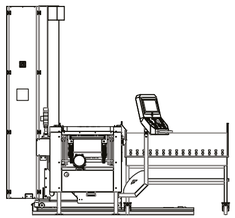
MODEL	120X80	120X120	120X200
LOADER AREA (m²)	1,7	2,16	1,45
LOADER WIDTH (mm)	1125		2630
LOADER LENGTH (mm)	1515	1920	550
WIDTH (A) (mm)	1930	1970	2045
DEPTH (B) (mm)	2760	3240	3730
DECK MODELS	2/3/4	2/3/4	2/3/4
CONTROL SYSTEM	MANUAL	MANUAL	MANUAL

PORTER

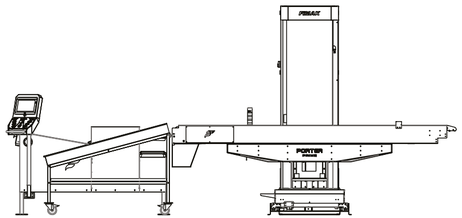
PORTER PRIME

Manual Oven Loading

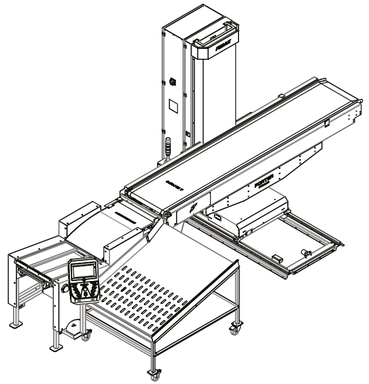
Scan the QR code for product information!



FRONT VIEW



SIDE VIEW



PERSPECTIVE VIEW

MODEL	PORTER PRİME
Compatible Oven Series	ESTONE - GSTONE - PIHESTO (TUBULAR OVEN) - MATADOR
Loader Widths (mm)	60 - 90 - 180
Electrical Power (kW)	4,6
Electrical Connection	3P + N + PE
Control System	TOUCHPANEL





Proofer
Proofing Cabinet



Scan the QR code for product information!

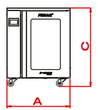
FIMAK Proving Cabinets are available in different sizes with capacities of 12, 16, and 20 trays (40x60 cm) to meet various production requirements. The Korto proving chamber can also be manufactured to accommodate gastronomic containers.

The interior and exterior surfaces of the cabinets are made entirely of AISI 304 stainless steel, providing durable and long-lasting operation. The control panel allows precise adjustment of temperature and steam levels for fermenting products, while the timer function ensures products are ready within the desired time.

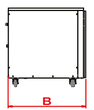
Thanks to the steam generator and specially designed heating elements, products can be proofed using different levels of steam and heat according to production requirements. The simple and user-friendly control panel allows even non-specialized personnel to operate the system easily, while the durable keypad ensures reliable and long-term use.

KORTO MD

FRONT VIEW



SIDE VIEW

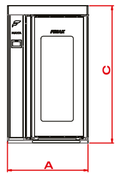




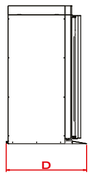
PERSPECTIVE VIEW

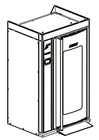
FMD 16

FRONT VIEW



SIDE VIEW

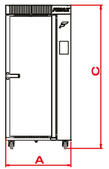




PERSPECTIVE VIEW

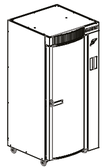
FMD 16 (Shelved)

FRONT VIEW



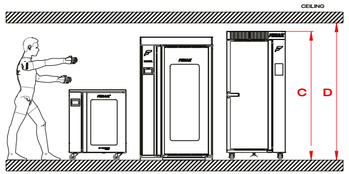
SIDE VIEW

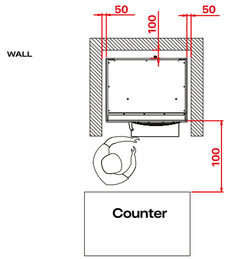




PERSPECTIVE VIEW

INSTALLATION CLEARANCES





MODEL	FMD 16	FMD 16 (Shelved)	KORTO MD
Proofing Area m²	3,84		2,88
Number of Trays	16		12
Tray Size (mm)	400 x 600		
Width (A) (mm)	1020	820	790
Depth (B) (mm)	990	840	950
Height (C) (mm)	1690	1800	990
Maximum Temperature (°C)	90		
Humidity (%RH)	70		
Electrical Power (kW)	6,5		3,5
Proofer Weight (kg)	195	240	110
Electrical Connection	3P + N + PE		
Control System	Digital		
Energy Sources	Electric		



CLU





CLU

Proofing and Humidification Unit



Scan the QR code for product information!

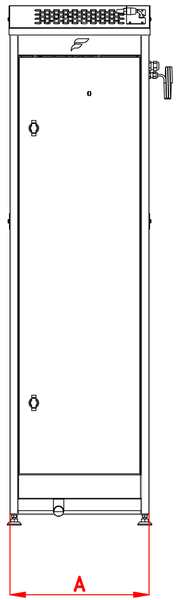
FIMAK Proving and Humidification Unit is designed to provide ideal conditions for the fermentation process, one of the most important stages in achieving consistent, high-quality bread production. It ensures homogeneous heat and humidity distribution within proving rooms, allowing dough to ferment in a balanced and controlled environment.

The unit generates consistent levels of steam and heat throughout the room, helping maintain production quality. Its built-in thermostat and hygrostat (humidity controller) automatically regulate temperature and humidity to the desired levels, providing stable and efficient operation under different production conditions.

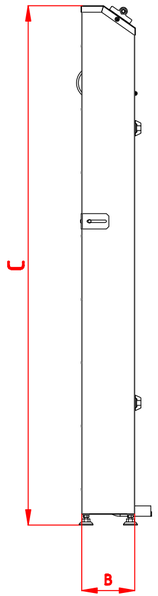
The entire body and components are manufactured from stainless steel, offering hygienic, durable, and long-lasting operation. The system generates heat and steam internally and, with the support of a powerful fan, distributes warm and humid air evenly throughout the room.

The FIMAK Proving and Humidification Unit provides a professional solution for bakeries, pastry shops, and industrial production facilities, ensuring controlled fermentation, consistent product quality, and reliable production performance.

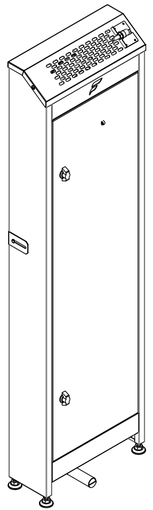
FRONT VIEW



SIDE VIEW

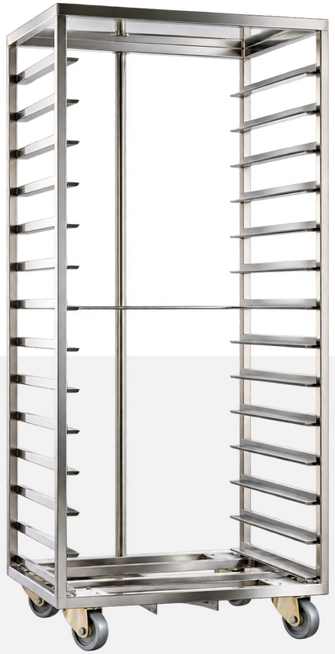


PERSPECTIVE VIEW



MODEL	CLU
Humidity Range (%)	30 - 90
Heating Range (°C)	0 - 40
Capacity (m²)	10
Machine Dimensions AxBxC (mm)	450x175x1680
Electrical Power (kW)	6,5
Machine Weight (kg)	49
Water Inlet (inches)	1/2
Electrical Connection	3P + N + PE
Control System	Digital





TRAY TROLLEYS
Wheeled Tray Trolleys



Scan the QR code for product information!

FIMAK Tray Trolleys are manufactured from profiles and guide rails in dimensions suitable for ovens and compatible with trays measuring 40×60, 60×80, 60×90, 75×104, and 80×100 cm. Their heavy-duty castors, which allow movement in all directions, provide easy and safe handling.

Depending on the model, the tray trolleys have a capacity of 11–15 or 14–18 trays. The distance between the rails varies from 90 to 135 mm, depending on the tray configuration.

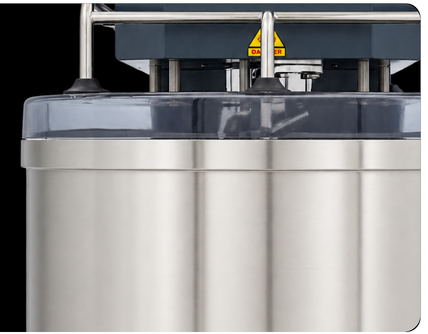
Made entirely of AISI 304 stainless steel, FIMAK Tray Trolleys offer durability and long-lasting performance. Manufactured using special spot-welding technology, they are designed to withstand demanding professional production environments and provide reliable, deformation-resistant use for years.



Dough Processing Equipment

Continuous Production, **Efficiency at Every Stage**

AUTOMATIC SPIRAL MIXER





Scan the QR code for product information!

SPM 40, SPM 100, SPM 200, and SPM 250 Automatic Spiral Mixer models are designed to meet the needs of professional businesses by combining high performance, durability, and ease of use. With their powerful motors and advanced kneading systems, they bring dough to a homogeneous consistency in a short time, saving both time and labor.

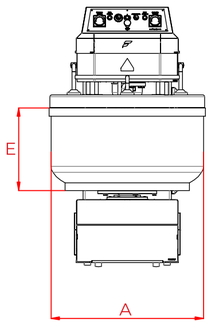
The user-friendly digital control panel provides hygienic and practical operation while allowing the kneading time to be monitored in real time. The water dosing system enables precise control of the amount of water added to the dough, ensuring consistent and high-quality production.

The stainless steel bowl, spiral, and knife system provide excellent durability, long-lasting performance, and high hygiene standards. With both automatic and manual operating modes, the SPM Series adapts to different production requirements. Adjustable kneading times also allow the desired dough consistency to be achieved easily.

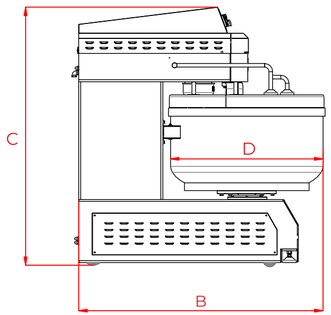
Thanks to the two-speed motor system, the mixers can operate at two different speeds, delivering high performance and greater efficiency throughout the production process. User safety is prioritized with an emergency stop system and a safety-protected bowl cover. Their wheeled design allows easy movement within the production area, providing additional convenience.

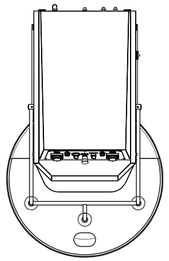
Developed for professional production environments, SPM Series Spiral Mixers offer reliable, efficient, and long-lasting solutions for bakeries, pastry shops, restaurants, and industrial kitchens.

FRONT VIEW

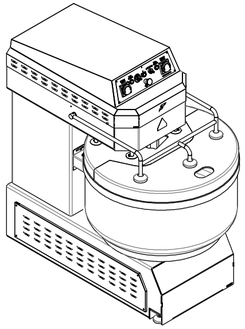


SIDE VIEW





TOP VIEW



PERSPECTIVE VIEW



"The specified weight values are calculated based on a 40% liquid ratio. Actual values may vary depending on the type of dough and flour used. For stiff doughs such as baklava and yufka, operating the machine at 40% of its capacity is recommended to ensure optimal performance and long service life."

MODEL	SPM 40	SPM 100	SPM 200	SPM 250
Dough Capacity (kg)	40	100	200	250
Flour Capacity (kg)	25	62,5	125	150
Min. Dough Capacity (kg)	4	10	20	25
Bowl Size Ø x h (mm) (D x E)	534 x 337	705 x 432	906 x 492	1004 x 492
Width - A (mm)	560	725	930	1110
Depth - B (mm)	1025	1240	1505	1655
Height - C (mm)	1085	1435	1545	1475
Spiral Motor Power and Speed (kW - rpm)	3 / 1.5 kw - 714 / 1435 rpm	5.5 / 3.5 kw - 700 / 1400 rpm	12 / 8 kw - 715 / 1440 rpm	
Spiral Speed (rpm)	105 - 210		100 - 200	
Bowl Motor Power and Speed (kW - rpm)	1.1 kw / 940 rpm	1.5 kw / 950 rpm		
Bowl Speed (rpm)	15			
Machine Weight	324	580	754	950
Electrical Connection	3P + N + PE			
Electrical Power (kW)	4,1	7	13,5	
Control System	Manual or Digital			

Automatic Spiral Mixer with Mobile Bowl







Scan the QR code for product information!

FIMAK Automatic Spiral Mixer with Mobile Bowl is designed to meet professional production requirements by combining high performance and flexible operation. Its powerful kneading system quickly brings dough to the ideal consistency while adapting easily to different production capacities.

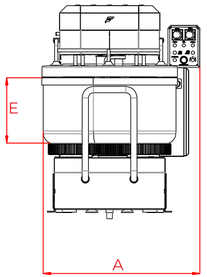
The stainless steel bowl, spiral, and knife system provide hygienic operation, durability, and long-lasting performance. Thanks to its specially designed system, the mixer also delivers high efficiency when working with low flour quantities, providing excellent kneading performance for different types of dough.

The system offers both automatic and manual operating modes, with adjustable kneading times to suit different production requirements. Its belt-and-pulley drive system and two-speed motor provide two different operating speeds, allowing optimized kneading performance for various dough types.

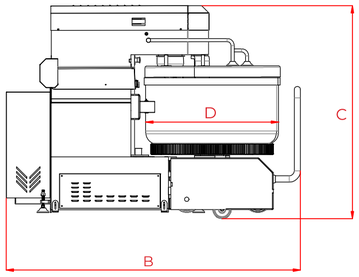
User safety is prioritized with an emergency stop system and a safety-protected bowl cover. One of the key features of the mixer is its independently movable mobile bowl, which allows the bowl to be easily transported to the desired area after kneading. The use of a spare bowl also enables continuous production without interruptions.

The mobile bowl system is fully compatible with automatic bowl lifting and tipping machines, improving production speed, efficiency, and labor savings.

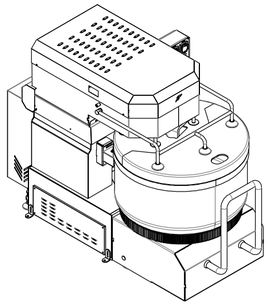
FIMAK Automatic Spiral Mixer with Mobile Bowl is a reliable, efficient, and professional solution for bakeries, pastry shops, and large-scale industrial production facilities.



TOP VIEW



SIDE VIEW



PERSPECTIVE VIEW

"The specified weight values are calculated based on a 40% liquid ratio. Actual values may vary depending on the type of dough and flour used. For stiff doughs such as baklava and yufka, operating the machine at 40% of its capacity is recommended to ensure optimal performance and long service life."



MODEL	SPM 100M	SPM 200M	SPM 250M
Dough Capacity (kg)	100	200	250
Flour Capacity (kg)	62,5	125	150
Min. Dough Capacity (kg)	10	20	25
Bowl Size Ø x h (mm) (D x E)	705 x 432	906 x 492	1004 x 492
Width - A (mm)	900	1075	1145
Depth - B (mm)	1830	2000	2000
Height - C (mm)	1285	1405	1440
Spiral Motor Power and Speed (kW - rpm)	5.5 / 3.5 kw - 700 / 1400 rpm	12 / 8 kw - 715 / 1440 rpm	
Spiral Speed (rpm)	105 - 210	100 - 200	
Bowl Motor Power and Speed (kW - rpm)	1.5 kw / 710 rpm		
Bowl Speed (rpm)	15		
Machine Weight	924	1224	1286
Electrical Connection	3P + N + E		
Electrical Power (kW)	8,1	14,6	
Control System	Manual		



AUTOMATIC LIFTING AND TIPPING MACHINE



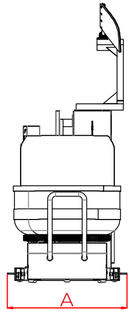
Scan the QR code for product information!

FKD Automatic Lifting and Tipping Machine is designed to operate fully compatible with FIMAK automatic spiral mixer systems with mobile bowls. Its efficient design accelerates the production process and minimizes labor requirements, providing maximum efficiency in industrial dough production.

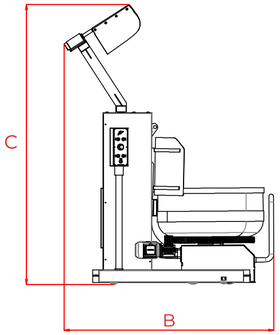
The dough prepared in the mobile mixer is transferred safely and hygienically to the dough divider through the mobile bowl system, without requiring manual intervention. This accelerates production, maintains product consistency, and enables high-capacity continuous production.

Thanks to its powerful lifting and controlled tipping mechanism, even heavy dough loads can be transferred easily and safely. Operator safety and ease of use are prioritized, while its robust construction and industrial-grade design ensure reliable and long-lasting performance.

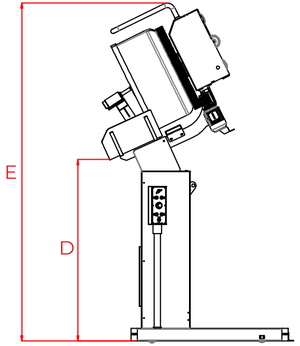
The FKD Automatic Lifting and Tipping Machine combines hygiene, speed, and efficiency for modern production lines, offering a professional solution for bakeries, pastry shops, and high-capacity production facilities.



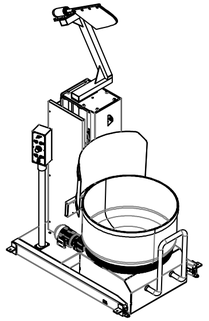
FRONT VIEW



SIDE VIEW



CYLINDER OPEN VIEW



PERSPECTIVE VIEW

MODEL	FKD 200	FKD 250
Dough Capacity (kg)	200	250
Lifting Capacity (kg)	600	
Width - A (mm)	1140	
Depth - B (mm)	2000	
Height - C (mm)	2675	
Discharge Height - D (mm)	1760	
Max. Height - E (mm)	3300	
Machine Weight (kg)	580	
Electrical Power (kW)	1,65	
Electrical Connection	3P + N + E	
Dough Discharge Angle (degrees)	30	
Mobile Bowl Lifting Distance (Stroke) - S (mm)	550 (Lifting) / 450 (Tipping)	
Lifting Speed (mm/min)	1000	
Lifting System	Hydraulic System	
Control System	Manual	



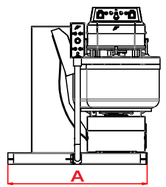
"The specified weight values are calculated based on a 40% liquid ratio. Actual values may vary depending on the type of dough and flour used. For stiff doughs such as baklava and yufka, operating the machine at 40% of its capacity is recommended to ensure optimal performance and long service life."



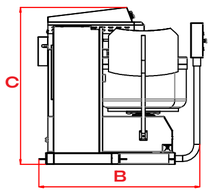
LIFTING & TIPPING MACHINE

Scan the QR code for product information!

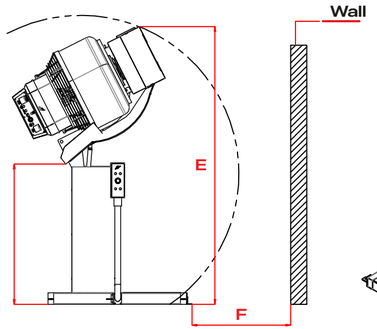
The FIMAK KDM 200 is a professional mixing solution designed for high-capacity dough production. Its powerful mixing system and automatic tilting mechanism enable easy and efficient dough discharge. Designed for industrial production environments, it helps reduce manual labor while improving production efficiency and ease of operation.



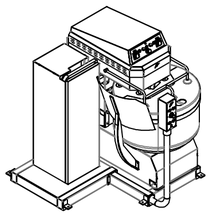
FRONT VIEW



SIDE VIEW



CYLINDER OPEN VIEW



PERSPECTIVE VIEW

MODEL	KDM 200
Dough Capacity (kg)	200
Flour Capacity (kg)	125
Min. Dough Capacity (kg)	20
Width - A (mm)	1600
Depth - B (mm)	1170
Height - C (mm)	1650
Discharge Height - D (mm)	1500
Max. Height - E (mm)	2820
Min. Wall Clearance - F (mm)	600
Spiral Motor Power and Speed (kW - rpm)	12 / 8 kw - 715 / 1440 rpm
Spiral Speed (rpm)	107 - 215
Bowl Motor Power and Speed (kW - rpm)	1.5 kw / 1000 rpm
Bowl Speed (rpm)	15
Machine Weight	754
Electrical Connection	3P + N + PE
Electrical Power (kW)	14,6
Control System	Manual



"The specified weight values are calculated based on a 40% liquid ratio. Actual values may vary depending on the type of dough and flour used. For stiff doughs such as baklava and yufka, operating the machine at 40% of its capacity is recommended to ensure optimal performance and long service life."

DOUGH DIVIDER AND WEIGHER





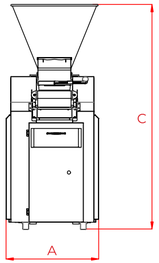
Scan the QR code for product information!

The Cutting & Weighing Machine is one of the latest systems developed to meet the modern production requirements of dough processing technology. It ensures standardized and high-quality production by precisely cutting dough into the desired weight without compressing, damaging, or altering its structure.

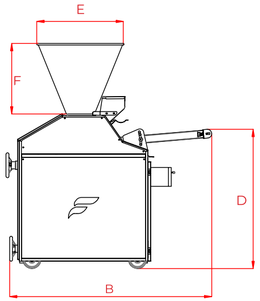
All surfaces that come into contact with the dough are manufactured from stainless steel, providing hygiene, durability, and long-lasting performance. Thanks to the vacuum technology created by the specially designed piston-cylinder system, the dough is processed using its natural weight, helping preserve its structure. This system enables healthier and more homogeneous results without disrupting the dough's air structure.

The automatic lubrication system regularly lubricates the machine's moving components, minimizing friction and wear while ensuring high-performance operation over an extended period. All lubrication points are equipped with special food-grade lubricants suitable for food production.

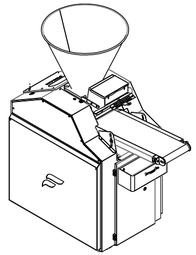
With its adjustable weight system, the Cutting & Weighing Machine easily adapts to different products and production requirements. It is a professional solution for bakeries, pastry shops, and industrial production facilities seeking high capacity, precision, and efficiency.



FRONT VIEW



SIDE VIEW



PERSPECTIVE VIEW

MODEL	KTM 60	KTM 70	KTM 80	KTM 90	KTM 100	KTM 110	KTM 130
Dividing Capacity				1000 - 2000			
Weight Range (g)	60 - 150	65 - 200	70 - 350	90 - 420	100 - 500	120 - 600	200 - 800
Width - A (mm)				650			
Depth - B (mm)				1430			
Height - C (mm)				1550			
Dough Outlet - D (mm)				810 - 1070			
Large Hopper Size - E x F (mm)				900 x 530 - 120 kg			
Small Hopper Size - E x F (mm)				600 x 500 - 60 kg			
Machine Weight (kg)				510			
Electrical Power (kW)				1,5			
Electrical Connection				3P + N + PE			
Control System				Manual			

"Cutting capacity may vary depending on the dough type and product weight.

The specified weight ranges are calculated based on standard bread dough with a 40% water content. Variations may occur depending on the type of flour used and the water-to-flour ratio. Depending on these factors, deviations in portioning weights may start at 3%."



CONICAL ROUNDING MACHINE





Scan the QR code for product information!

The Conical Rounding Machine is a professional system designed to provide high efficiency and consistent product quality during the dough shaping process. Its aluminum conical body and spiral-shaped aluminum arms ensure precise and uniform rounding of the dough.

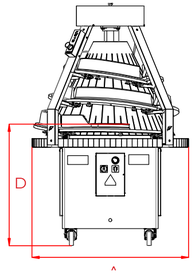
The dough coming from the Cutting & Weighing Machine is transferred in a controlled manner through the aluminum infeed chute. Guided by the rounding drum and directing channels, the dough takes the desired shape before being transferred to the intermediate proofing unit. This design ensures a smooth and continuous flow throughout the production line.

A flour-sifting system is used to prevent the dough from sticking to the surfaces, minimizing the risk of adhesion to the discharge chute. In addition, the ventilation system provides airflow through the channels, preventing the dough from sticking to the drum and surfaces while creating a cleaner and more efficient working environment.

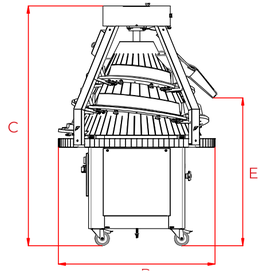
All aluminum components can optionally be manufactured with a Teflon coating, providing enhanced hygiene, durability, and ease of cleaning. The machine is designed to operate with dough weights ranging from 50–150 grams as standard, while its adjustable arm structure allows it to accommodate different dough weights between 100–1000 grams.

The Conical Rounding Machine is a modern dough-shaping solution designed for bakeries, pastry shops, and industrial production facilities, offering high precision, hygiene, and continuous operation.

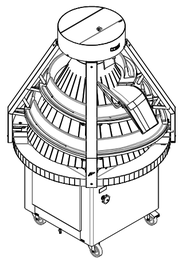
FRONT VIEW



SIDE VIEW



PERSPECTIVE VIEW



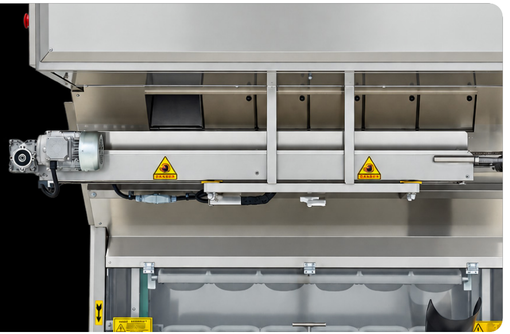
"For the KÇM 2000A and KÇM 2000A-C models, the hopper and upper arms can optionally be manufactured with a Teflon coating. The machine can optionally be manufactured with 9 or 11 arms. In 9-arm models, the dough exits to the left, while in 11-arm models, it exits to the right."



MODEL	KÇM 1000S	KÇM 2000A	KÇM 2000A-C
Rounding Capacity (Pieces/Hour)	1000 - 2000		
Weight Range (g)	50 - 150	100 - 1000	
Flour Hopper Capacity (kg)	3	3	1
Width - A (mm)	950	1100	
Depth - B (mm)	950	1100	
Height - C (mm)	1580	1660	
Dough Inlet - D (mm)	930	870	
Dough Outlet - E (mm)	1040		
Arm Mechanisms	Fixed Arm	Adjustable Arm	Centrally Adjustable Arm
Arm Count / Total Length (mm)	10 / 4600	10 / 5280	
Machine Weight (kg)	255	385	420
Electrical Power (kW)	1,1		
Electrical Connection	3P + N + PE		
Control System	Manual		



INTERMEDIATE PROOFER



Scan the QR code for product information!

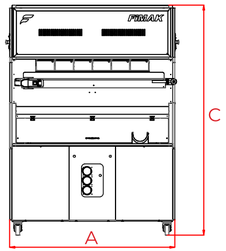
The FIMAK Industrial Intermediate Proofer is designed to improve production quality by ensuring that the dough reaches the ideal resting time before shaping. It can be manufactured in different configurations according to the production capacity of the facility and the required proofing time.

The machine's frame, chassis, outer covers, and swing system are manufactured from stainless steel, providing hygienic, durable, and long-lasting operation. A removable plastic mesh system is used to facilitate cleaning and maintenance. Thanks to its durable mesh structure, dough pieces ranging from 100–1000 grams can be transported safely.

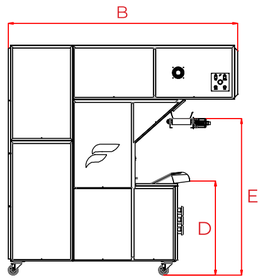
The electrical control panels are positioned on both sides of the machine for easy operator access. In addition, the electrical panel is equipped with connection sockets to enable integration with cutting, rounding, and shaping machines. This ensures smooth and uninterrupted operation throughout the production line.

Thanks to the sliding discharge conveyor system, the dough outlet can be easily adjusted to either the right or left side, providing flexible compatibility with different production line configurations.

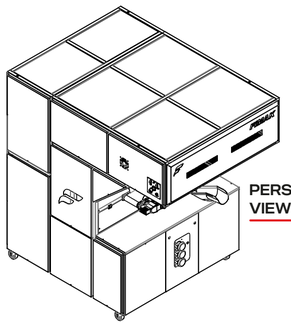
The FIMAK Intermediate Proofer offers a professional solution for modern bakeries, pastry shops, and industrial dough processing facilities by combining hygiene, efficiency, and consistent production.



FRONT VIEW



SIDE VIEW



PERSPECTIVE VIEW



MODEL	SMALL 6	SMALL 8	SMALL 10	LARGE 6	LARGE 8	LARGE 10
Dough Capacity (Pieces)	144	192	240	240	320	400
Number of Trays	24	24	24	40	40	40
Pockets per Tray	6	8	10	6	8	10
Dough Weight (g)	100 - 1000					
Pocket Size (mm)	190 x 190					
Resting Time (min)	0:40 - 4	0:40 - 5:20	0:40 - 6:30	1:10 - 7	1:10 - 9:30	1:10 - 11:30
Width - A (mm)	1650	2020	2400	1650	2020	2400
Depth - B (mm)	1670				2290	
Height - C (mm)	2300					
Dough Inlet - D (mm)	1030					
Dough Outlet - E (mm)	1480					
Machine Weight (kg)	725	805	870	985	1066	1135
Electrical Power (kW)	0,8					
Electrical Connection	3P + N + PE					
Control System	Manual					

LONG MOULDER MACHINE





Scan the QR code for product information!

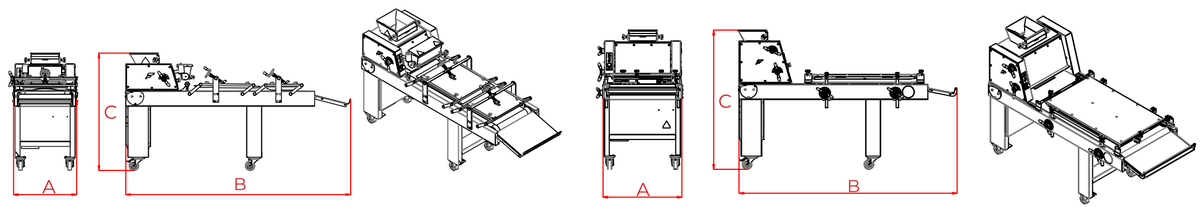
The Long Moulder Machine is a high-efficiency dough processing system designed to give dough a consistent and high-quality shape. Using two or four polyamide rollers, the dough is sheeted to the desired dimensions and shaped to the required length and thickness with the help of a specially designed cushion system.

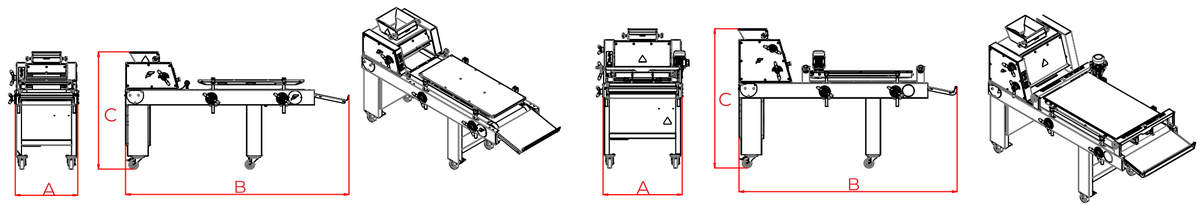
Thanks to the steplessly adjustable roller system, the roller gap can be precisely adjusted between 0–30 mm, allowing the machine to easily accommodate different types of dough and product dimensions. The spring-loaded scraper mechanism on the rollers prevents the dough from sticking to the surfaces, ensuring smooth and continuous operation.

With its high-strength polyester-woven conveyor belt and adjustable roller assembly, the machine can shape dough pieces up to 400 mm in length. The folding chain and all related components are manufactured from stainless steel, providing hygienic, durable, and long-lasting operation.

With a production capacity of up to 2,000 dough pieces per hour, the machine can process dough weights ranging from 80–1000 grams with high precision. The Long Moulder Machine is a professional solution for modern production facilities, providing consistent quality, speed, and efficiency in the mass production of pide, bread, and similar products.

FRONT VIEW SIDE VIEW PERSPECTIVE VIEW FRONT VIEW SIDE VIEW PERSPECTIVE VIEW





FRONT VIEW SIDE VIEW PERSPECTIVE VIEW FRONT VIEW SIDE VIEW PERSPECTIVE VIEW

MODEL	UŞV 3000M	UŞV 3000MB	UŞV 3000MT	UŞV 3000MTS
Moulding Capacity (Pieces/Hour)	2000			
Moulding Weight (g)	80 - 1000	80 - 1000	30 - 1000	80 - 1000
Moulding Belt Width (mm)	680	680	420	420
Number of Rollers	4	4	2	2
Width - A (mm)	910	910	740	740
Depth - B (mm)	2400	2400	2400	2400
Height - C (mm)	1470	1470	1240	1240
Max. Dough Length (mm)	550	550	400	400
Max. Dough Thickness (mm)	95	50	70	70
Electrical Power (kW)	1,1	1,35	1,1	1,1
Electrical Connection	3P + N + PE			
Control System	Manual			

FİMAK®
Bakery and Gastronomy Machines



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