

THE KITCHEN PROJECT

CROUSTILLONS LOKMA

MACHINE MANUAL



**SUPPORTS YOUR PASSION FOR
THE FOOD YOU CREATE AND
THE PEOPLE YOU SERVE.**

THE
KITCHEN[®]
PROJECT
TASTE, EAT & MORE
ESTD 2015

www.thekitchenproject.eu

MANUAL ARM FOR REMOVING DOUGH AND STOPPING EASILY AT THE DESIRED STAGE. NO ELECTRICITY NEEDED.

BRAS MANUEL POUR RETIRER LA PÂTE ET S'ARRÊTER FACILEMENT AU MOMENT SOUHAITÉ. PAS BESOIN D'ÉLECTRICITÉ.

MANUAL DOUGH CUTTING SYSTEM

SYSTÈME DE COUPE DE PÂTE MANUEL

EASY REMOVABLE DOUGH HOPPER

HOPPER À PÂTE FACILEMENT AMOVIBLE

DOUGH CUTTING PIPE CUTTING SYSTEM

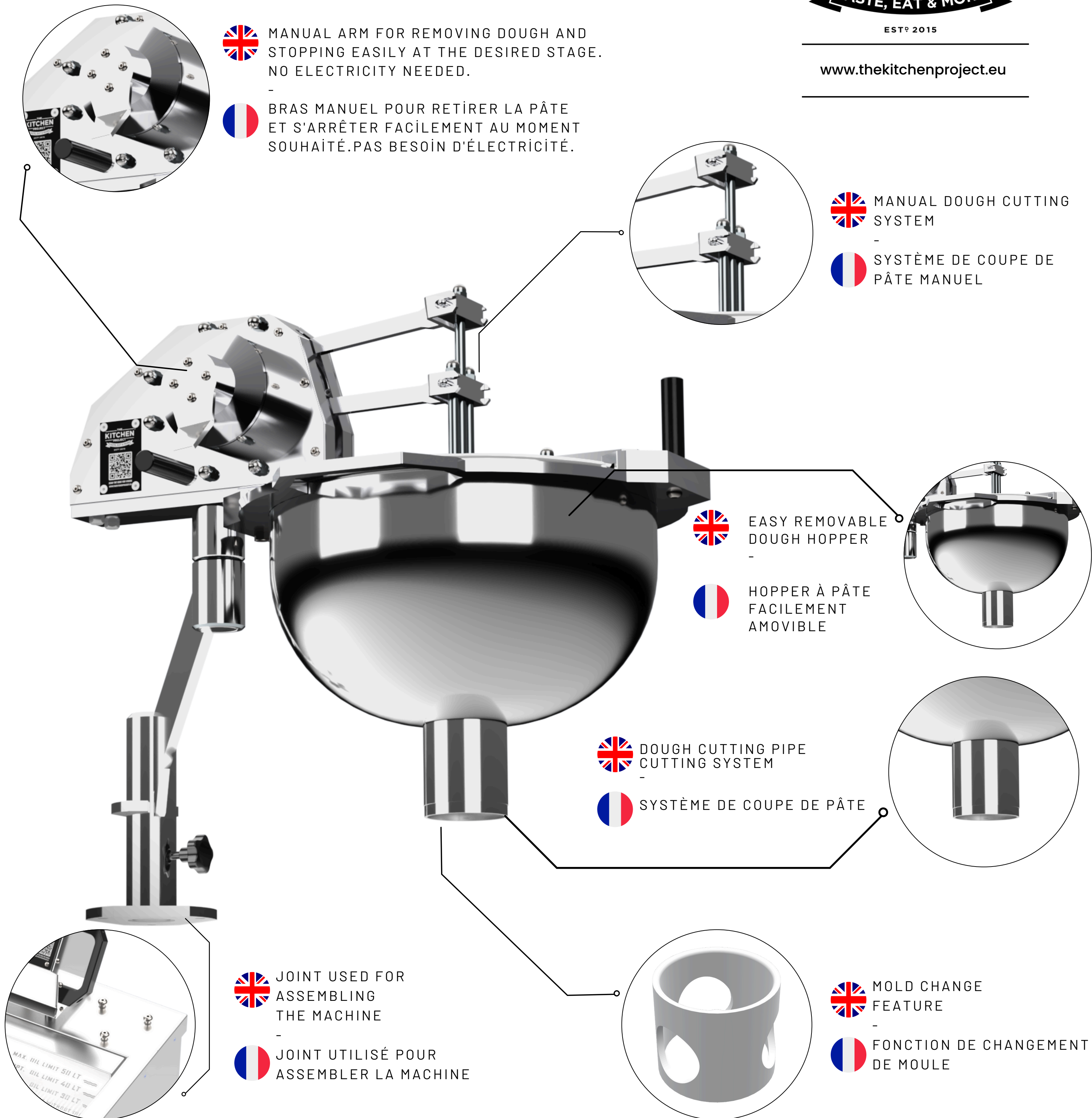
SYSTÈME DE COUPE DE PÂTE

JOINT USED FOR ASSEMBLING THE MACHINE

JOINT UTILISÉ POUR ASSEMBLER LA MACHINE

MOLD CHANGE FEATURE

FONCTION DE CHANGEMENT DE MOULE



The Manual Croustillons Lokma Machine has revolutionized the method of shaping dough by hand and greatly simplified its production. It is made entirely of stainless steel and aluminum, so its service life is long. The Manual Croustillons Lokma Machine is attached to an adjustable and rotatable support leg. It is very easy to assemble. The support leg is mounted to the left or right corner of the frying unit with fixing bolts. The machine is then placed in the slot in the support leg and the installation is complete. The machine operates manually without the need for electricity. After the fermented dough is poured into the dough hopper, the handle on the left is turned counterclockwise to cut the dough. A total of 4 kg of yeast dough can be put in the 13-liter hopper. 3 molds in total come with the machine (one on the machine, two in the package). Molds can be changed by rotating inside the hopper pipe.

Thanks to its equal cutting feature, the shaping mold can produce 2, 4 or 5 pieces of dough at a time, depending on the mold. Using the 5 pieces mold, one can make an average of 250 pieces of lokma dessert per minute.

