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BOWL/KAZAN

SPIRAL HOOK/SPIRAL

CENTRAL BAR/BIÇAK

# The Secrets of Making the Perfect Dough.

 Klematis

[klematis.com.tr](http://klematis.com.tr)

## ABOUT US

## HAKKIMIZDA

In 2016, Klematis started the production of stainless steel products for the food industry with its new production technology investment in its modern factory with an area of 2600m2 in Konya, one of the leading industrial centers of Turkey. Klematis continues to grow rapidly in our country and in the world by increasing its product range with its understanding of high quality and continuous development.

Klematis, 2016 yılında, Türkiye'nin önde gelen sanayi merkezlerinden biri olan Konya'da, 2600m2'lik alana sahip modern fabrikasında, yeni üretim teknolojisi yatırımıyla gıda sektörüne yönelik paslanmaz çelik ürünlerin imalatına başlamıştır. Klematis, yüksek kalite ve sürekli gelişim anlayışıyla ürün çeşitliliğini artıtarak ülkemizde ve dünyada hızla büyümeye devam etmektedir.





## PRODUCTION / ÜRETİM

Klematis, especially dough kneading machines; It manufactures stainless bowls, spirals, central bars and other tools needed by the bakery and food industries in sets. Certified materials of high quality such as AISI 304 and AISI 431 used in the food industry are used in production. The main products - bowls, spirals-mixing tools and central bars are produced in various types and models according to standard and special designs given by our customers.



Klematis, başta hamur yoğurma makineleri olmak üzere; gıda endüstrisinin ihtiyacı olan paslanmaz kazanlar, spiraller, merkezi bıçaklar ve tamamlayıcı diğer ekipmanların set halinde üretimini gerçekleştirmektedir. Üretimde gıda sektöründe kullanılan AISI 304 VE AISI 431 gibi yüksek kaliteli ve sertifikalı malzemeler kullanılmaktadır. Ana ürünler- kazanlar, spiraller ve merkezi bıçaklar standart ve müşterilerimiz tarafından verilen özel tasarımlara göre çeşitli tip ve modellerde üretilmektedir.



### Quality

Only use of high quality and certified materials



### Standard

Using industrial robots and innovative high-automation equipment

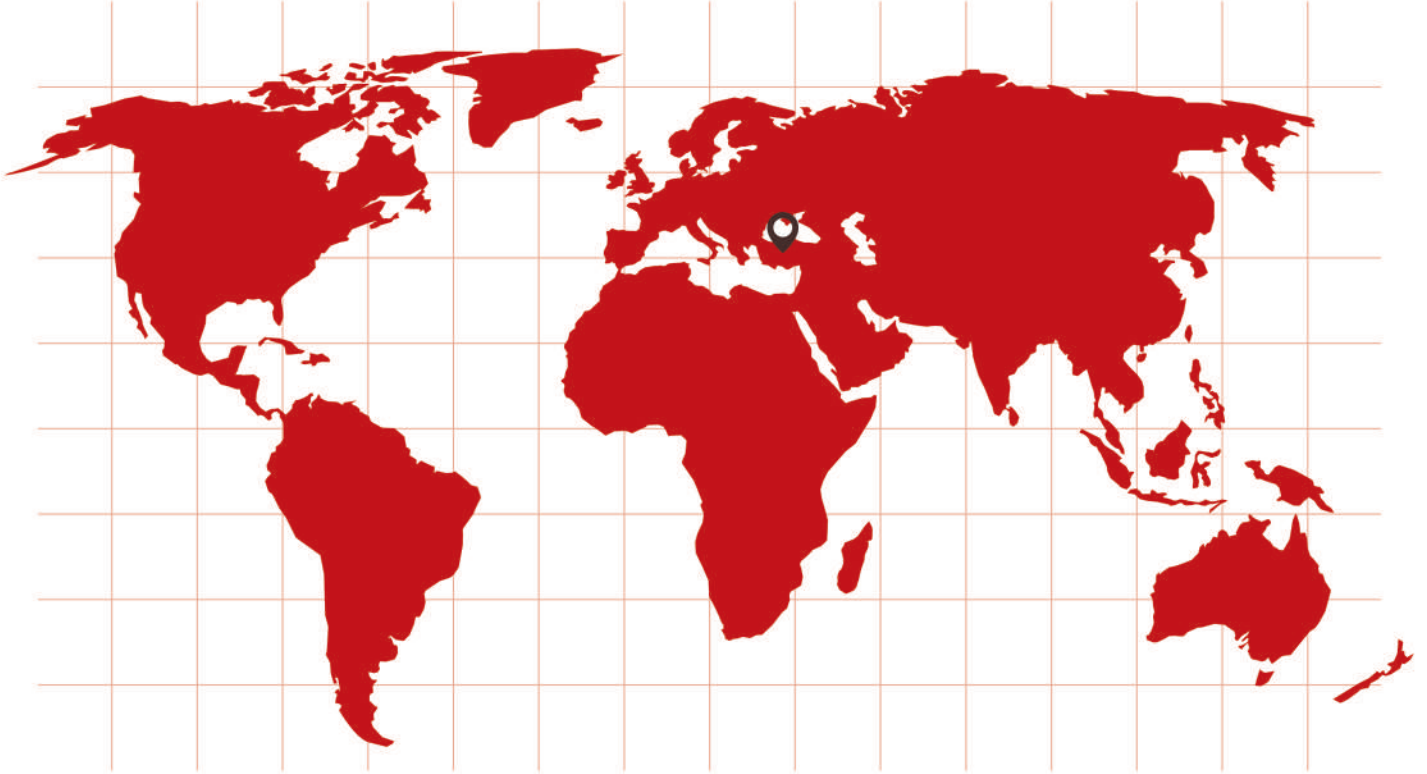


### Timing

Considerable quantity of main products always available ex-stock

## GLOBAL MARKET / KÜRESEL PAZAR

Klematis has become one of the most important supplier for companies producing equipment for the food industry all over the world, by achieving sustainable production standards with robotic production equipment, which strengthens its position in the international competition in its field with its advanced technology production capability and high quality products.



Klematis, sahip olduğu ileri teknoloji üretim yeteneği ve yüksek kalite ürünleriyle kendi alanında uluslararası rekabette konumunu her geçen gün güçlendiren, robotik üretim ekipmanları ile sürdürülebilir üretim standartlarını yakalayarak, tüm dünyada gıda endüstrisi için ekipman üreten şirketler için en önemli tedarikçilerinden biri haline gelmiştir.

## WHAT WE DO

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BOWL  
KAZAN

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SPIRAL HOOK  
SPIRAL

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CENTRAL BAR  
BIÇAK

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BOWL

## BOWL / KAZAN



## BOWLS FOR SPIRAL MIXER

### SPIRAL MİKSER İÇİN KAZANLAR



Elevate your baking process with our premium stainless steel bowls designed specifically for industrial baking operations. Crafted from high-quality stainless steel, our bowls offer durability, hygiene, and efficiency, making them the perfect choice for commercial bakeries, food production facilities, and industrial kitchens.

Our stainless steel bowls are engineered to withstand the rigors of heavy-duty use, ensuring long-lasting performance even in the busiest baking environments. The superior strength and resistance to corrosion of stainless steel make our bowls ideal for mixing dough, batter, and other ingredients, providing a reliable and sanitary solution for your baking needs.

Featuring a sleek and seamless design, our stainless steel bowls are easy to clean and maintain, meeting the strict hygiene standards required in food production facilities. Their smooth surface prevents food particles from sticking, promoting cleanliness and minimizing the risk of contamination.



Available in a variety of sizes and capacities, our stainless steel bowls can accommodate different batch sizes and production requirements, providing versatility and flexibility for your baking operations. Whether you're mixing small batches of artisanal bread or large quantities of commercial pastry dough, our bowls offer the capacity and performance you need to achieve consistent results every time.





## BOWLS FOR SPIRAL MIXER

### SPIRAL MİKSER İÇİN KAZANLAR

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Invest in the quality and reliability of our stainless steel bowls and take your industrial baking to the next level. With their superior construction, hygiene, and efficiency, our bowls are the perfect choice for maximizing productivity and ensuring the highest standards of quality and safety in your bakery or food production facility. Contact us today to learn more about our stainless steel bowls and how they can benefit your baking operation.





## CURLED EDGE BOWLS FOR SPIRAL MIXER

### SPIRAL MİKSER İÇİN KORDONLU KAZANLAR

Volume (lt) Hacim (lt)	Dough Cap. (kg) Hamur Kap. (kg)	Diameter x Depth* (mm) Çap x Derinlik (mm)	Material Thickness (mm) Kalınlık (mm)	Bottom Flange* (mm) Bağlantı Flanşı (mm)
9	6-10	279x195	1,2	240x8
12	15	320x210	1,5	240x8
18	20	360x240	1,5	254x8
22	24	400x260	1,5	254x8
24	30	450x260	2,0	320x8
45	30	500x250	2,0	320x15
50	40	500x300	2,0	320x15
50	30	530x250	2,0	350x15
60	40	530x300	2,0	350x15
70	50	530x350	2,0	350x15
80	50	600x300	2,5	390x19
95	60	600x360	2,5	390x19
120	80	700x370	2,5	470x19
145	100	700x410	2,5	470x19
190	120	800x400	2,5	550x19
200	130	800x415	2,5	550x19
210	130	800x430	2,5	550x19
250	160	900x420/430	3,0	620x19
290	200	900x470/480	3,0	620x19
350	250	1000x470/480	3,0	720x19

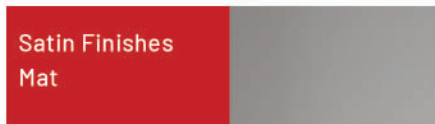
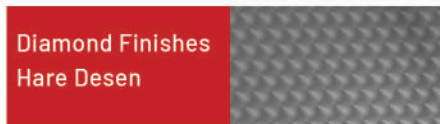
\*Custom depth and bottom flange available on request / Özel derinlik ve alt flanş istek üzerine üretilir.

## WELDED RIM BOWLS FOR SPIRAL MIXER

### SPIRAL MİKSER İÇİN LAMALI KAZANLAR

Volume (lt) Hacim (lt)	Dough Cap. (kg) Hamur Kap. (kg)	Diameter x Depth* (mm) Çap x Derinlik (mm)	Material Thickness (mm) Kalınlık (mm)	Bottom Flange* (mm) Bağlantı Flanşı (mm)
50	40	500x300	2,0	320x15
60	40	530x300	2,0	350x15
80	50	600x300	2,5	390x19
95	60	600x360	2,5	390x19
120	80	700x370	2,5	470x19
145	100	700x410	2,5	470x19
190	120	800x400	2,5	550x19
200	130	800x415	2,5	550x19
210	130	800x430	2,5	550x19
250	160	900x420/430	3,0	620x19
290	200	900x470/480	3,0	620x19
350	250	1000x470/480	3,0	720x19

\*Custom depth and bottom flange available on request / Özel derinlik ve alt flanş istek üzerine üretilir.



## PLANETARY MIXER BOWLS

### PLANET MİKSER İÇİN KAZANLAR

Volume (lt) Hacim (lt)	Dough Cap. (kg) Hamur Kap. (kg)	Diameter x Depth* (mm) Çap x Derinlik (mm)	Material Thickness (mm) Kalınlık (mm)
20	18	320x290/300	1,5
30	25	360x330/360	1,5
40	30	400x360/400	1,5
60	40	430x430	2
60/70/80	40/50/60	450x420/450/520	2
80/100	60/70	500x480/570	2
160	110	600x670	2

\*Custom depth and bottom flange available on request / Özel derinlik ve alt flanş istek üzerine üretilir.









# SPIRAL HOOK

## SPIRAL HOOK / SPIRAL

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## THE STANDARD SPIRALS

### STANDART SPIRALLER

Dough Cap. (kg) Hamur Kap. (kg)	Depth - Width - Bowl Dia. (mm) Derinlik - Geniřlik - Kazan apı (mm)	Hub (mm) Baęlantı Flanřı (mm)	Rod Dia. (mm) ap (mm)
10	239x100 / 279x195	Ø15x58	16
24	270x136 / 400x260	70x30	22
24	276x135 / 400x260	85x30	25
40	322x140 / 500x300	70x30	24
60	308x130 / 600x315	70x30	30
40/50	360x175 / 500-530	100x30	25
60/75	407x218 / 600	100x30	30
80/100	460x237 / 700	120x40	35
120	465x258 / 800	120x40	35
130	498x260 / 800	140x40	40
160/200	535x310 / 900	140x40	45
250	570x350 / 1000	140x40	50

\*Custom versions available on request / İsteęe göre özel üretilir.



Unlock precision and reliability in your industrial baking endeavors with our premium stainless steel mixing tools. Crafted with the highest quality stainless steel, our mixing tools are engineered to meet the demands of commercial bakeries and food production facilities, offering unparalleled durability, hygiene, and efficiency.

Designed to excel in heavy-duty mixing applications, our stainless steel mixing tools are ideal for kneading dough, blending batter, and mixing ingredients with precision and consistency. The superior strength and corrosion resistance of stainless steel ensure long-lasting performance, even in the most demanding baking environments.

## SPIRALS SPIRALLER

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Our mixing tools feature a seamless and hygienic design, making them easy to clean and sanitize to meet stringent food safety standards. The smooth surfaces prevent food particles from sticking, minimizing the risk of contamination and ensuring the purity of your baked goods.

Available in a variety of configurations and sizes, our stainless steel mixing tools can be customized to suit your specific baking requirements. Whether you're producing artisanal bread, delicate pastries, or large batches of commercial dough, our mixing tools offer the versatility and performance needed to achieve exceptional results every time.

Invest in the reliability and efficiency of our stainless steel mixing tools and elevate your industrial baking operation to new heights. With their unmatched durability, hygiene, and performance, our mixing tools are the perfect choice for maximizing productivity and delivering superior-quality baked goods to your customers. Contact us today to learn more about our stainless steel mixing tools and how they can enhance your baking process.

## MIXING TOOLS

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# CENTRAL BAR

## CENTRAL BAR / BIÇAK





## THE STANDARD CENTRAL BARS

### STANDART BIÇAKLAR

Dough Cap. (kg) Hamur Kap. (kg)	Depth - Bowl Dia. (mm) Derinlik - Kazan Çapı (mm)	Flat (mm) Lama (mm)
10	315 / 279	30x10
24	309 / 400	20x6
40/50	428 / 500-530	40x15
60/75	480 / 600	80x20
80/100	533 / 700	80x20
120	537 / 800	80x20
130	567 / 800	100x20
160/200	615 / 900	100x20
250	658 / 1000	100x20

\*Custom versions available on request / İsteğe göre özel üretilir.





**BOWL | SPIRAL HOOK | CENTRAL BAR**  
**KAZAN | SPIRAL | BIÇAK**

 **Klematis**

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