Food Manufacturing Service Company

MASDAC

MASDAC MACHINERY Co., Ltd.

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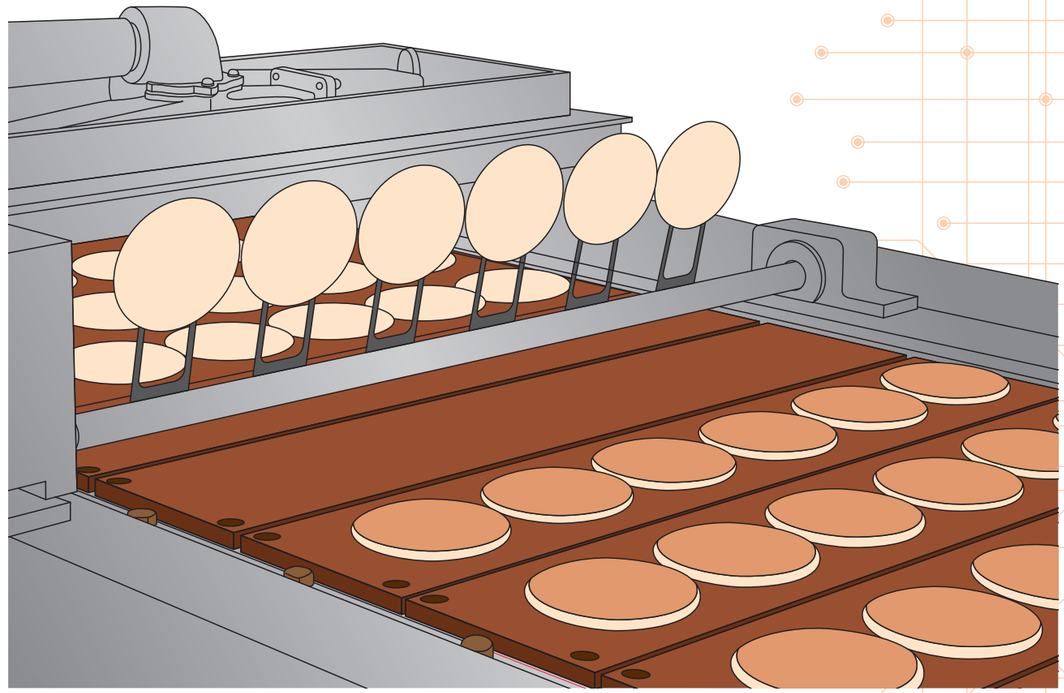
2205AL

Dorayaki machine

SDR-SGA

SDR-SGA-500

SDR-KAM



MASDAC MACHINERY Co., Ltd.

TASTY, DELICIOUS, ATTRACTIVE
MASDAC Dorayaki machine.



Compact type Dorayaki machine

Capacity Dorayaki : 340pcs/hr (Baking time 1min.25sec.)



SDR-SGA



SDR-SGA-WZ

Easy operation Anyone can make uniformly beautiful dorayaki.



The height of the upper heater is adjustable and can be removed. It can be used according to the product and baking method.

An 8 mm thick copper plate provides even heat and beautiful baking.



Dough tank and depositing part are double-layered.
Cold water is circulated to prevent dough from getting warm.

Deposit two pieces of dough at a time. The piston type deposit a constant amount of dough for stable production.
The amount of dough can be easily adjusted.



Can be arranged by changing the dough or filling.



Corresponding process

Oil wipe | Dough depositing | Baking | Turn over | Taking out | Filling depositing | Heat stamp | Sandwiching | Edge Sealing

Heat source

Gas type | Electric type

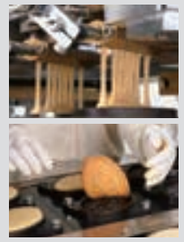
Option Compatible with various products(WZ type)

Mold



Waffle
520crusts/hr



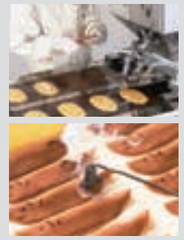


Oval shape



Ayuyaki
200crusts/hr





Rectangle shape

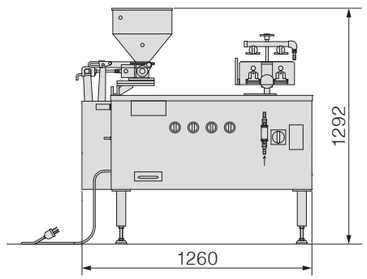


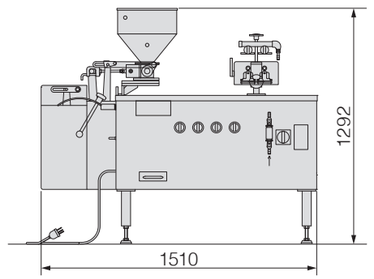
Anmaki
200crusts/hr





Type	SDR-SGA	SDR-SGA-WZ
Dimensions	L1,260mm×W845mm×H1,292mm	L1,510mm×W985mm×H1,292mm
Weight	360kg	390kg
Power supply	3phase 200V 0.4kW	
Heat source	We have gas type and electric type.	
Water consumption	30ℓ/hr	
Volume of dough hopper	20ℓ	



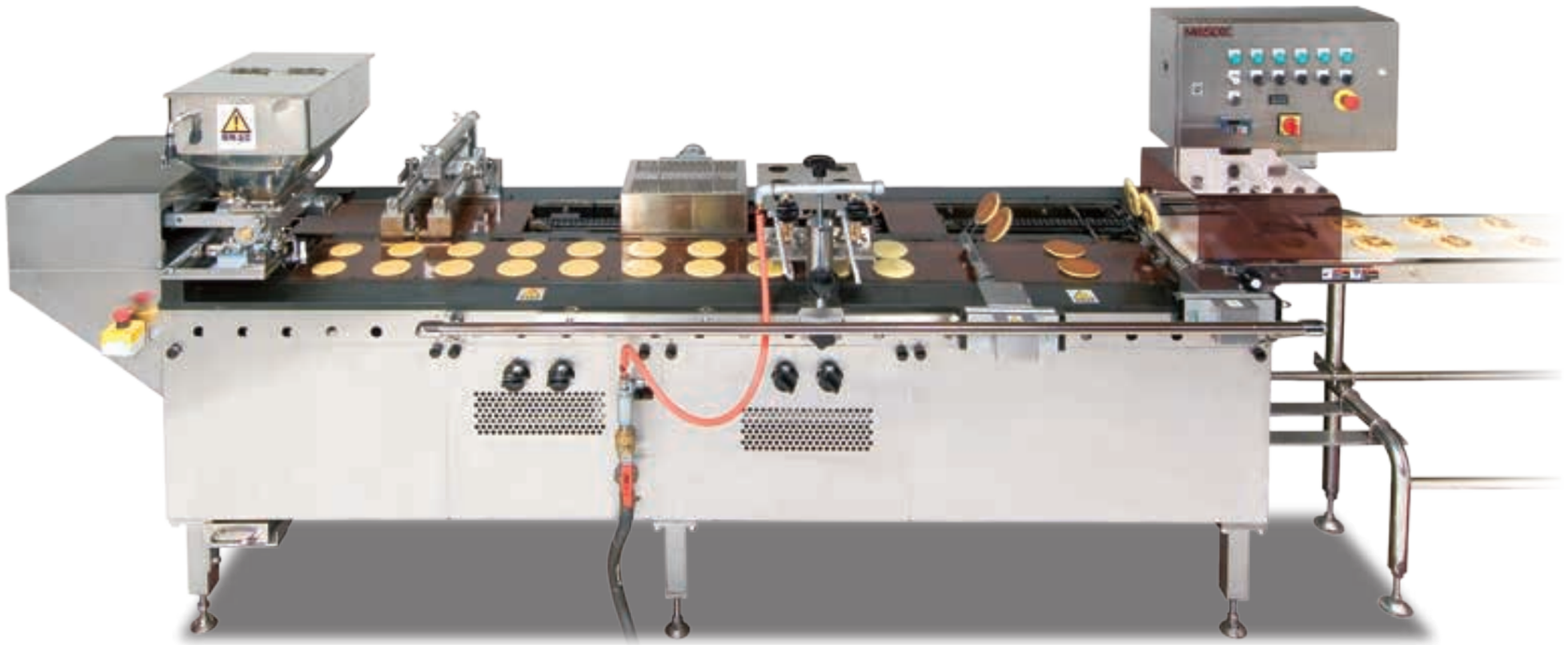


Medium type Dorayaki machine

Capacity Dorayaki : 500pcs/hr (Baking time 1min.25sec.)

Corresponding process: Oil wipe | Dough depositing | Baking | Turn over | Taking out | Filling depositing | Heat stamp | Sandwiching | Edge Sealing

Heat source: Gas type | Electric type



SDR-SGA-500

This machine is designed for high-mix, medium-volume production with higher production capacity than small dorayaki machines and easier to arrange manually than fully automatic dorayaki machines.

Productivity improvement

Rationalize post-process with various equipment

Compact filling depositor





Filling depositing is possible on the line. Manual topping and two fillings are also possible with two depositors.



Folding conveyor (option)



A folding conveyor is added after filling depositing to rationalize the folding process. Finishes uniformly.



Option

Full range of waffle molds and depositing mechanisms for high-mix production

Waffle baking molds (easy to replace)





Waffle
800crusts/hr

Oval shape





Ayuyaki
280crusts/hr

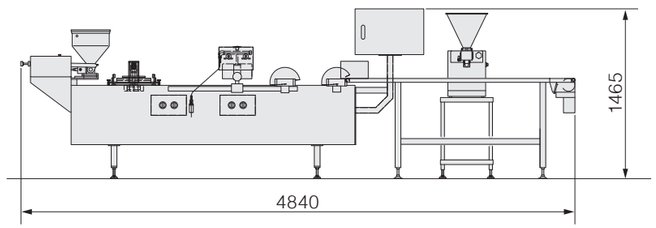
Rectangle shape





Anmaki
280crusts/hr

Type	SDR-SGA-500
Dimensions	L4,840mm×W1,190mm×H1,465mm
Weight	780kg
Power supply	3phase 200V 1.0kW
Heat source	We have gas type and electric type.
Water consumption	30ℓ/hr
Air comsumption	150ℓ/min
Volume of dough hopper	20ℓ
Volume of filling hopper	9.6ℓ



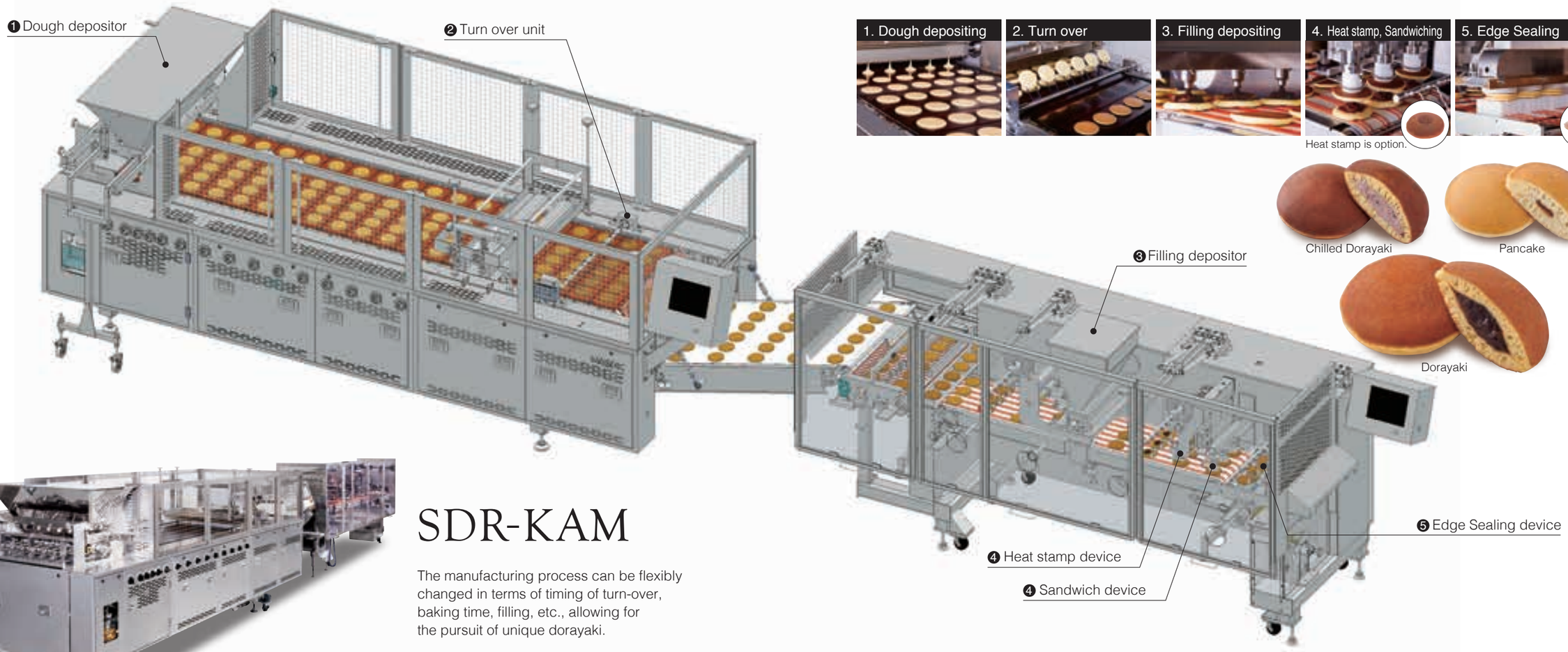
Fully Automated Dorayaki Machine

Capacity Dorayaki : 850~3,200pcs/hr (Baking time 1min.25sec.)

Corresponding process

Oil wipe | Dough depositing | Baking | Turn over | Taking out | Filling depositing | Heat stamp (option) | Sandwiching | Edge Sealing

Heat source: Gas type / Electric type



SDR-KAM

The manufacturing process can be flexibly changed in terms of timing of turn-over, baking time, filling, etc., allowing for the pursuit of unique dorayaki.

1. Dough depositing

2. Turn over

3. Filling depositing

4. Heat stamp, Sandwiching

5. Edge Sealing

Heat stamp is option.

Chilled Dorayaki

Pancake

Dorayaki

Operability
Easier to understand and use

Productivity
Easy to install and remove

Risk reduction
Reduce parts on the product zone

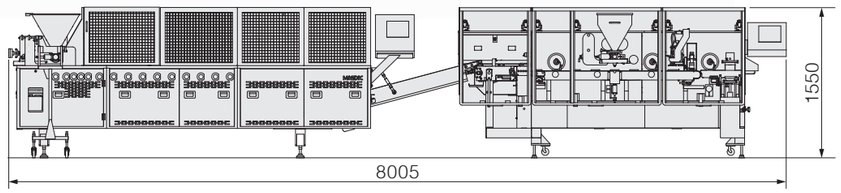
Two filling depositors for added value (option)




Dorayaki (double filling)


Pancake

Dimensions (SDR-KAM-24GD)



Type	SDR-KAM-32GD	SDR-KAM-24GD	SDR-KAM-16GD	SDR-KAM-800GD
Capacity	3,200pcs/hr	2,400pcs/hr	1,600pcs/hr	850pcs/hr
L×W×H	8,028×1,594×1,550mm	8,005×1,374×1,550mm	8,005×1,154×1,550mm	5,849×1,154×1,550mm
Weight	3,700kg	2,800kg	2,400kg	1,700kg
Power supply	3phase 200V 8.0kW	3phase 200V 6.0kW	3phase 200V 5.5kW	3phase 200V 4.0kW
Heat source	We have gas type and electric type.			
Water consumption	150ℓ/hr	120ℓ/hr	90ℓ/hr	90ℓ/hr
Air comsumption	1,000ℓ/min	700ℓ/min	700ℓ/min	500ℓ/min
Volume of dough hopper	88ℓ	70ℓ	56ℓ	26ℓ
Volume of filling hopper	55ℓ	48ℓ	25ℓ	14ℓ
Baking plate (efective)	45(19)			27(10)

Supports mass production for the Western market

Sandwich pancake machine

Capacity Dorayaki : 6,000~14,000pcs/hr



In Europe and the United States, equipment with high production capacity is required due to the characteristics of the market. We have developed and lined up sandwich pancake machines with capacity of 6,000, 12,000, 14,000 per hour according to customer requirements. Currently, it is active in Europe, North and Central America, etc.





Use paper and make a tiger pattern

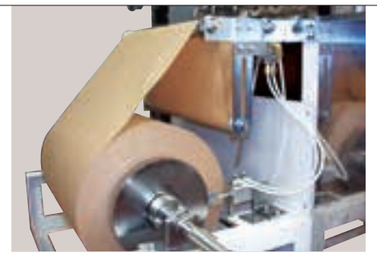
Tiger pancake line

Capacity 850~3,200pcs/hr



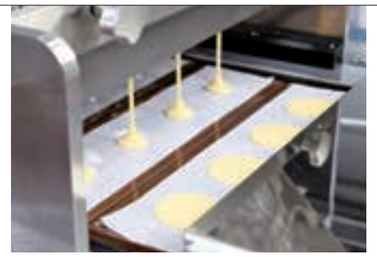
Deposit the dough on paper, bake it, and peel it off from the paper to create a unique pattern.

"Roll paper type"
with a simple line





"Cut paper type"
that can be turn-over
the product





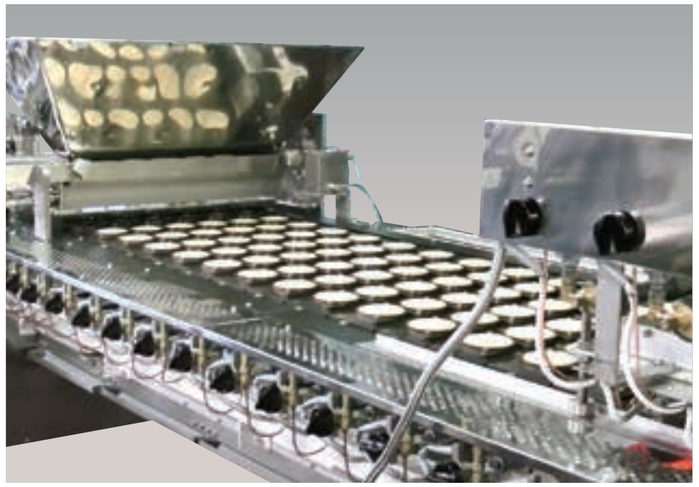
Integrated production on a dedicated line

Waffle line

Capacity 2,600~8,000pcs/hr



Fully automated waffle production from dough baking to filling and product finishing.
Sandwich type or folding type can be selected for finishing after filling.





Sandwich type



Fold type

Bake dough between molds

Waffle cookie line

Capacity 1,600~4,500pcs/hr



Waffle cookie with a characteristic wavy pattern. Sandwich the cream by sandwiching it between baking molds.





