BESİM MAKİNA
San. ve Tic. Ltd. Şti.

Stroopwafel Production Line

A turnkey industrial line for premium caramel waffle production — engineered for product diversification, private-label opportunities and continuous manufacturing.



Product	Weight	Output	Build
85 mm	≈35 g	10,000/h	304 SS

Engineering Your Sweet Success Since 1986

A Premium Snack Category Opportunity

Position stroopwafel as a new retail, export and private-label product — not only as a machine purchase.



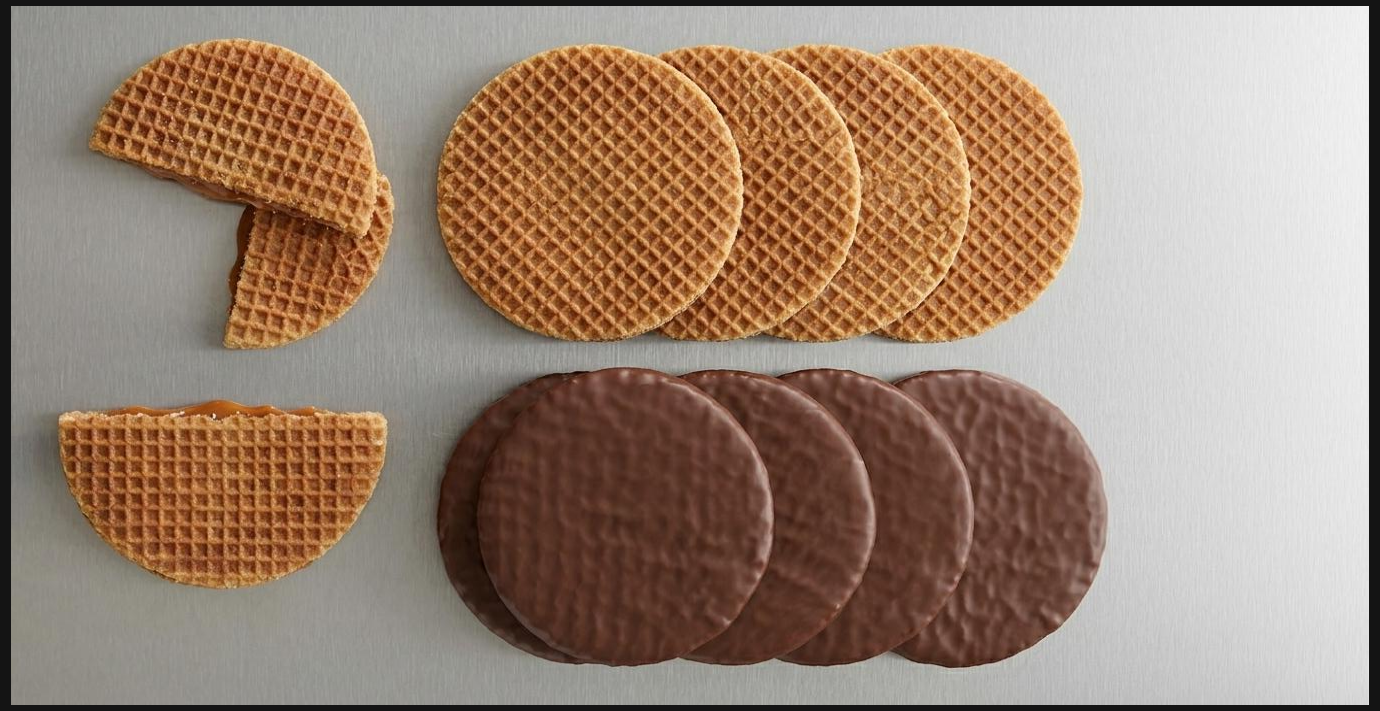
Why this matters

Stroopwafel is a compact, premium-feeling snack with strong shelf appeal. It allows biscuit, wafer, bakery, confectionery and snack producers to enter a differentiated category with both retail and private-label potential.

- Portfolio diversification without leaving familiar bakery/confectionery processes
- Premium snack positioning for supermarkets, cafés, gift packs and export markets
- Flexible product variants: classic caramel, mini size, chocolate-coated and private-label recipes
- Opportunity-led line planning: product, recipe and market first — equipment configuration second

Product Range & Commercial Possibilities

One production concept can support multiple stroopwafel formats and market positions.



Shown: the classic 85 mm stroopwafel. Mini, coated and custom variants follow as real photos.

Additional Variants

- Classic 85 mm caramel-filled stroopwafel
- 45 mm mini products for multipacks
- Chocolate-coated or half-coated variants
- Custom recipes, colors, fillings and packaging

Production Process

From dough portioning to cooled caramel stroopwafels — integrated in one continuous line.

01 **Dough Portioning**

02 **Baking & Forming**

03 **Round Calibration**

04 **Splitting by Wire**

05 **Syrup Depositing**

06 **Capping & Pressing**

07 **Cooling & Discharge**

Key principle: the product path stays controlled at every stage — shaping, baking, slicing, syrup deposit, closing and cooling are designed around the recipe and target output.

Core Line Modules

Modular equipment for complete stroopwafel production.

Wirecut Waffle Depositor

Cuts and portions waffle dough. Dough pieces feed toward the oven on a wire mesh belt. The hopper can be heated for controlled dough handling.

Waffle Oven

Special moulds press and bake the dough into round wafels. Baking temperature, working speed and baking time are set from the touchscreen PLC panel.

Sandwiching Line

Calibrates roundness, splits the baked wafer, deposits caramel syrup, places the top wafer back and forms the final stroopwafel.

Waffle Oven

Special moulds press and bake the dough into round waffles. Baking temperature, baking time and operating speed are precisely controlled through the PLC/HMI system for consistent product quality.



Process Precision

Designed for repeatable product shape, filling control and stable industrial production.

Where the quality is created

- Controlled baking: upper and lower mould temperatures can be adjusted separately.
- Non-stick mould surfaces and air-blow cleaning support consistent release and hygiene.
- Wire splitting separates the baked wafer into top and bottom parts before filling.
- Vacuum handling positions the top wafer back onto the caramelized bottom wafer.
- PLC control manages line speed, timing, temperature and the full operation sequence.

Result: uniform roundness, controlled caramel deposit and stable cooling before packaging.



Engineering & Industrial Components

Built for hygienic, continuous food production — with serviceability in mind.

304 Stainless Steel	food-grade construction
OMRON	PLC / HMI control architecture
Schneider	electrical components
FESTO	pneumatic system
Habasit	belts and conveyors
Danfoss	cooling compressor system
KOYO	bearings
Remote Support	online diagnostics + service

Technical Requirements & Terms

What to plan for, from utilities on-site to lead time and warranty.

Facility & Delivery

- Electrical supply: approx. 9 kW connected load.
- Compressed air: 8 bar working pressure required.
- Delivery: approx. 6 months from down payment, EXW Istanbul.
- Warranty: 1 year on the complete production line.
- Construction: 304 stainless steel throughout, full PLC/HMI control.

Result: a fully specified line — clear utilities, lead time and warranty terms from day one.

9 kW
Electrical supply, connected load

8 bar
Compressed air, working pressure

~6 months
Delivery time from down payment

1 year
Warranty on the complete line

Right-Sized for Market Entry

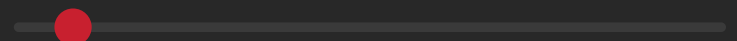
A compact investment built for producers entering the category — not an oversized industrial installation.

Why This Scale Works

- Compact footprint: a single line that fits inside an existing bakery or confectionery facility.
- Lower investment threshold: enter the category without a large-scale capital commitment.
- Faster commissioning: approx. 6 months from down payment to a running line.
- Room to grow: capacity and product variants can expand as demand grows.
- Full turnkey scope: one supplier, one line, one point of contact from dough to packaging.

Result: a production line sized for market entry — not for a mega-facility.

Where This Line Sits



This line

Entry-level, single line

Large-scale industrial installation

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Start with the product. Then build the line around it.

Tell us your target product size, recipe, filling ratio, hourly output, packaging concept and available factory layout. Besim Makina configures the line accordingly — from dough portioning to cooling and final transfer.



Contact Besim Makina for a turnkey stroopwafel solution tailored to your product.

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