



WAFER & CHOCOLATE MACHINES

go to
website



GOCMEN

www.gocmen.com.tr

all around
the world



Global Reach & Support

We stand by our customers at every stage from precision manufacturing to global logistics. Our commitment extends far beyond delivery, providing comprehensive after-sales technical support, both remotely and on-site, anywhere in the world.

WHO IS GOCMEN?

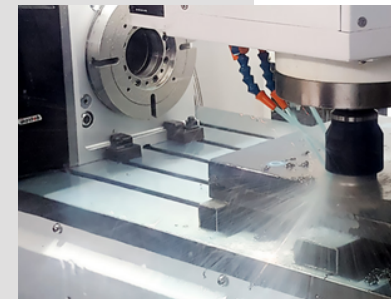
Founded in the late 1960s in the Karaman Industrial Estate, GOCMEN began its journey by manufacturing high-quality food processing machinery. Today, drawing on decades of deep-rooted experience, we have expanded our production power to Turkey's capital, Ankara. We proudly design and manufacture turn-key Wafer and Chocolate production lines across our facilities, with our Ankara headquarters serving as a modern, technology-driven manufacturing hub.

As one of the top food machinery producers in Turkey, GOCMEN closely follows emerging global technologies and continuously upgrades its own infrastructure to offer the most innovative solutions to the world market.



HIGH QUALITY

ABOUT OUR PRODUCTION



Decades of expertise and an unwavering commitment to excellence are the primary reasons global companies choose GOCMEN. We take pride in operating from our state of the art, LEED-certified smart building in Ankara. This eco-friendly, energy-efficient facility reflects our vision for a sustainable future.

Within this highly advanced manufacturing environment, our dedicated R&D department continuously innovates to maximize product capacities, ensure flawless and safe operations, and optimize workforce efficiency. We never compromise on quality at any stage of production.

GOCMEN MACHINE PROVIDES TURNKEY DELIVERY SOLUTIONS TO THE PURCHASER REGARDING WAFER & CHOCOLATE PRODUCTION LINES



- **Laboratory-Approved Formulations:** Through rigorous testing in our own laboratories, we provide our partners with optimized product formulations for superior flavor and texture.
- **Transparent Partnership:** We maintain active, transparent communication with our customers throughout the entire project lifecycle.



Since



1950



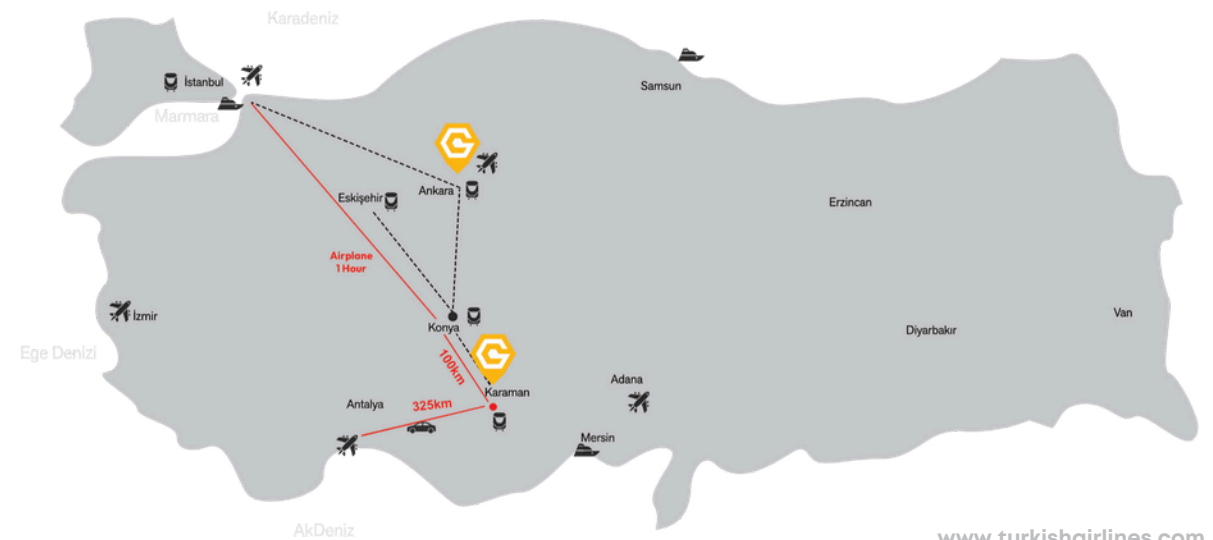
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TURKIYE



WORLD



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LEED CERTIFICATION



LEED Certification (**Leadership in Energy and Environmental Design**) is an internationally recognized certification system developed by the U.S. Green Building Council to evaluate environmentally friendly and sustainable buildings.

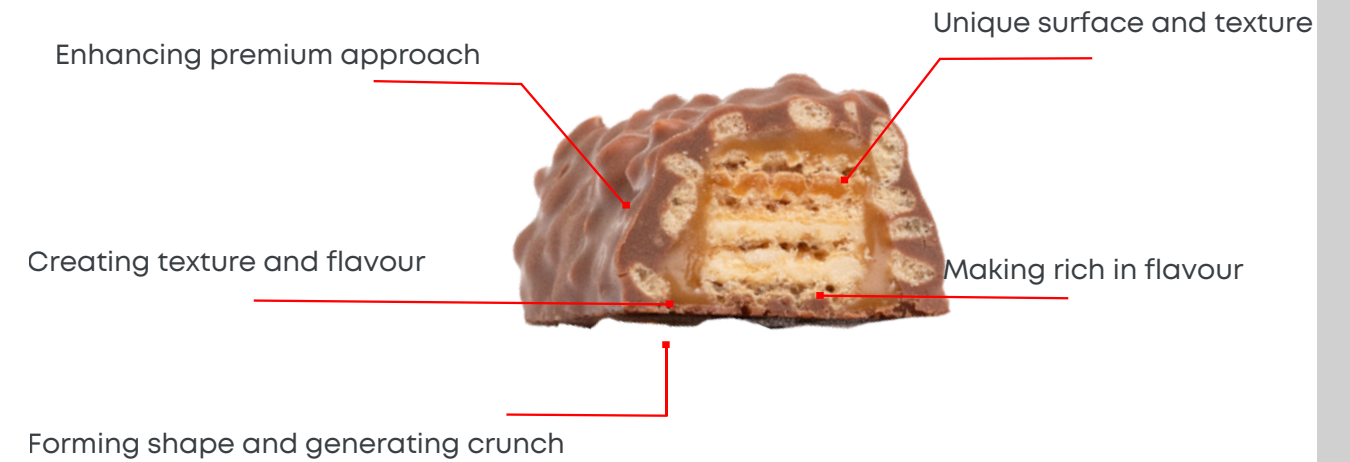
The system aims to improve energy efficiency, reduce water consumption, lower carbon emissions, and create healthier indoor environments. A wide range of building types, including offices, residential projects, factories, and hospitals, can obtain LEED certification. Projects are assessed based on criteria such as sustainable site use, water efficiency, energy and atmosphere, materials, and indoor environmental quality, and are awarded certification levels Certified, Silver, Gold, or Platinum depending on their scores. Buildings with LEED certification offer significant advantages, including lower operating costs, enhanced brand value, and healthier living and working spaces.

We are proud to be the first LEED-certified factory in Türkiye

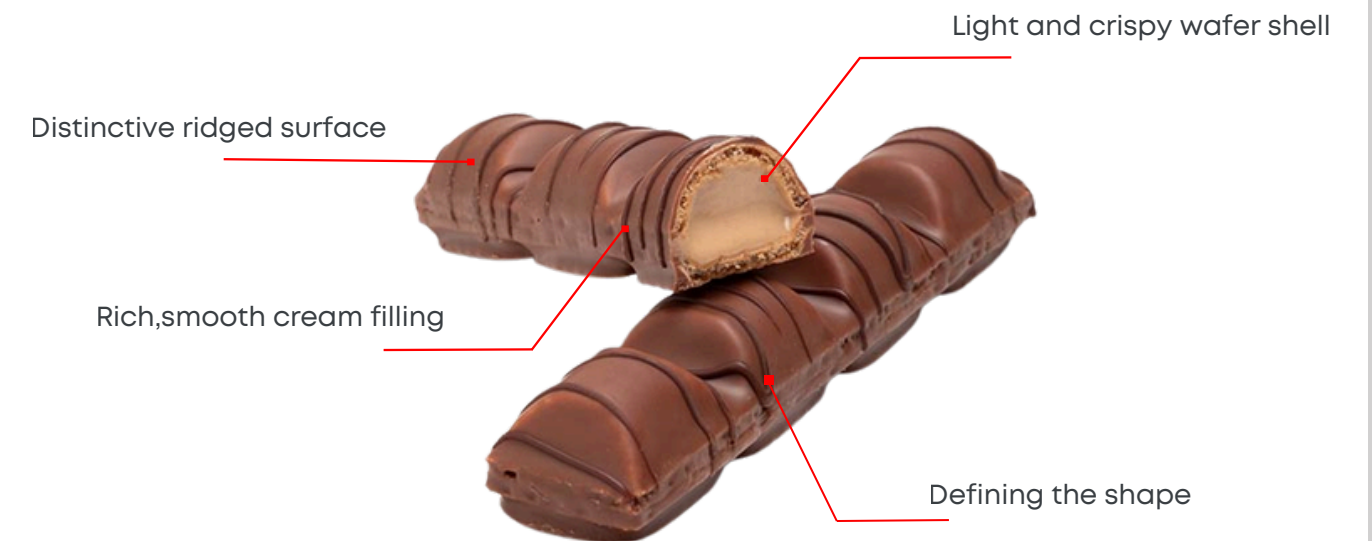


FLAT WAFER

For manufacturers, this translates directly into opportunities: by adjusting layering, cream composition, and product format, a versatile portfolio can be developed quickly with a consistently clear investment and high variant flexibility. One line can serve multiple price points and target groups without adding production complexity.



HOLLOW WAFER



WAFER BAKING OVEN



This premium system combines top-tier European components with intelligent product handling for superior operational reliability. The hygienic design with easy-access maintenance features ensures efficient production while comprehensive safety mechanisms protect both equipment and operators.

FEATURES

- 31-111 baking plates ovens
- Baking plate formats up to **730 x 350 mm**
- Industry-leading components (SIEMENS, SEW, DUNGS, KROMSCHÖDER, SMC, FESTO)
- Pre-venting wave to reduce steam pressure after closing of baking plates
- Pneumatic discharge system with photocell monitoring
- Automatic waste management system
- **160 mm** floor clearance for easy cleaning
- High-temperature resistant materials with quality insulation
- Comprehensive safety systems with automatic shutdown
- Air-conditioned control cabinet (option)



Number Plates

31-41-51-61-71-83-91-111

Sheet Size

- 290x470 mm
- 350x500 mm
- 350x730 mm



Advanced gas heating system

FEATURES

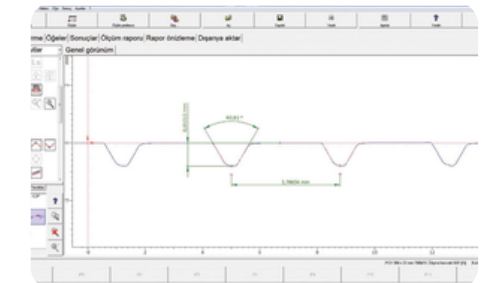
- Compatible with natural (methane) or liquefied gas (propane)
- In-line gas burners with direct flame contact to baking plates
- Dual gas ratio regulators per heating system
- Automatic ignition with flame and leakage monitoring
- Nozzle burners for uniform heat distribution
- Infrared sensor temperature regulation



Wafer baking and conditioning

FEATURES

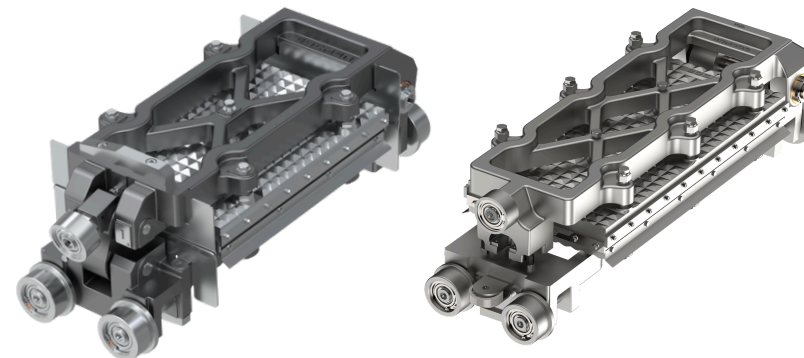
- Heat protection shields for extended component life
- Optimized flame-to-plate distance for enhanced heat transfer up to **8** adjustment bolts with **0.1 mm** thickness tolerance
- Hard chrome coated baking plates
- Automatic pneumatic chain tension system



Flat Wafer Line



Hollow Wafer Line



RAW MATERIAL HANDLING

Raw Material Handling is the first step in production, managing mostly dry ingredients before batter mixing. It includes flour storage, dry ingredient feeding stations and sugar mills, forming the essential basis for wafer sheets and dough products.

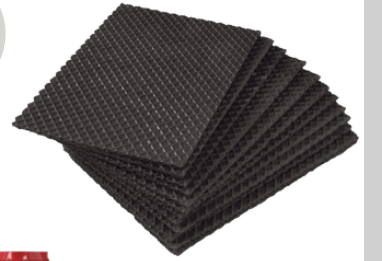
Flour storage and automated dosing

FEATURES

- Antistatic fabric big bag silos
- Stainless steel framework
- Ex-proof design for maximum safety
- Real-time weight monitoring and inventory management
- Vacuum conveyor system for dust-free flour transfer
- Automated dosing system for precise ingredient control



WAFFER BATTER MIXING SYSTEM



FEATURES

- It is a system produced to provide a homogeneous mixture of wafer batter and to feed it fully automatically to one or more automatic wafer baking ovens
- Storage of wafer batter
- Transfer of filtered batter to wafer baking oven under photocell control
- Optional: Flour and water dosing system

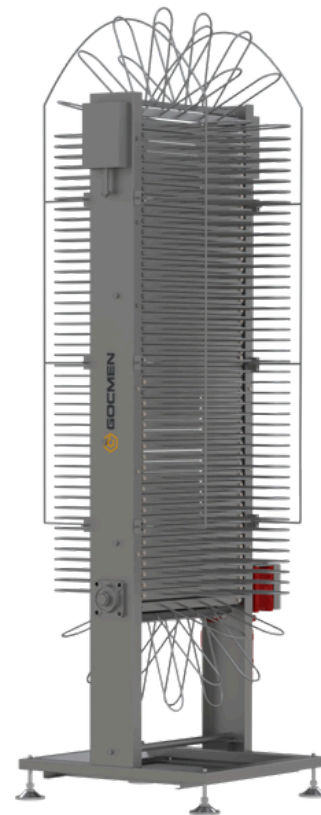
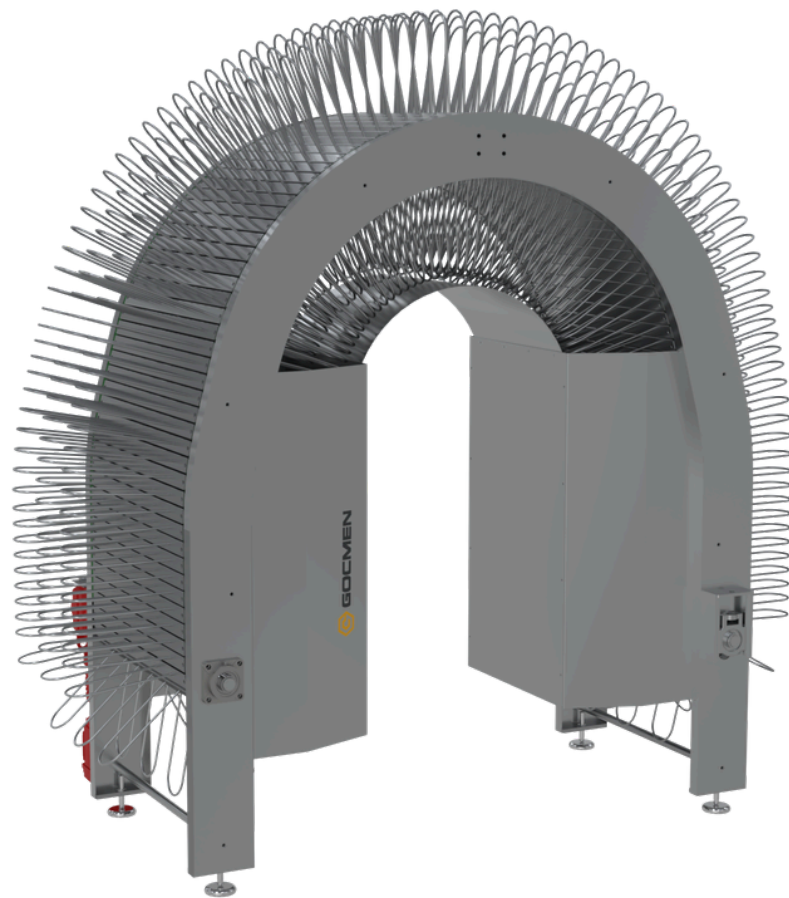


WAFER SHEET ARCH COOLERS

Our ambient cooler ensures optimal wafer sheet quality through controlled temperature reduction, preventing warping while maintaining dimensional stability. The ergonomic design facilitates efficient workflow with easy access for both personnel and materials.

FEATURES

- Stress-relieving temperature reduction
- Ambient air circulation
- Archway design: operator and pallet passage capability
- Premium stainless-steel construction
- Direct integration with oven systems



SHEET CONDITIONER TUNNEL



FEATURES

- It is a machine that moistens the wafer sheets to prepare the products to be coated with chocolate
- It is designed to eliminate tension by bringing the moisture content in the wafer sheet to a certain level
- With the moisture balance obtained in the tunnel, it prevents unwanted cracks and breaks on the final product after chocolate coating
- Specially designed Humidity unit



TURBO CREAM MIXER



Turbo cream mixer creates precisely controlled aeration for premium cream textures. The pressurized operation ensures efficient product transfer while the dual speed capability optimizes both ingredient incorporation and texture development in a foodgrade design.environment, enhancing overall operational efficiency. The food-grade stainless steel construction ensures hygiene compliance while the central drive system provides reliable, consistent performance for superior product quality.

FEATURES

- 125 L mixer capacity
- Batch operation
- Single or tandem execution
- 300 kg/h production capacity (tandem execution)
- Dual-speed mixing
- Pressurized operation
- Three-stage mixing process
- Temperature-controlled product transfer



WAFFER CREAM MIXING SYSTEM



FEATURES

- Transfer of cream to cream spreading machine
- It is designed for the preparation of cream used in wafer fillings
- A homogeneous cream can be achieved
- Shredding, beating system
- Easy-to-clean, double jacket and isolated body
- Cream transfer system
- Easy-to-clean, double jacket and isolated body

AERATOR

FEATURES

- Our system is designed to achieve the desired final specific gravity and volume of the cream
- With the aerated cream system; you can provide the cream with more texture and make it much more delicious
- Additionally, you can offer your customers much more voluminous wafers in the same gram weight
- By this way, you can obtain a lighter product containing less fat
- From 200 to 750 kg/h capacity models
- Continuous operation design
- Stainless steel pin-type mixing head
- Temperature-controlled rotor and stator
- Double mechanical seal

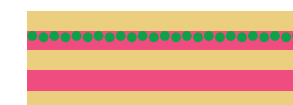
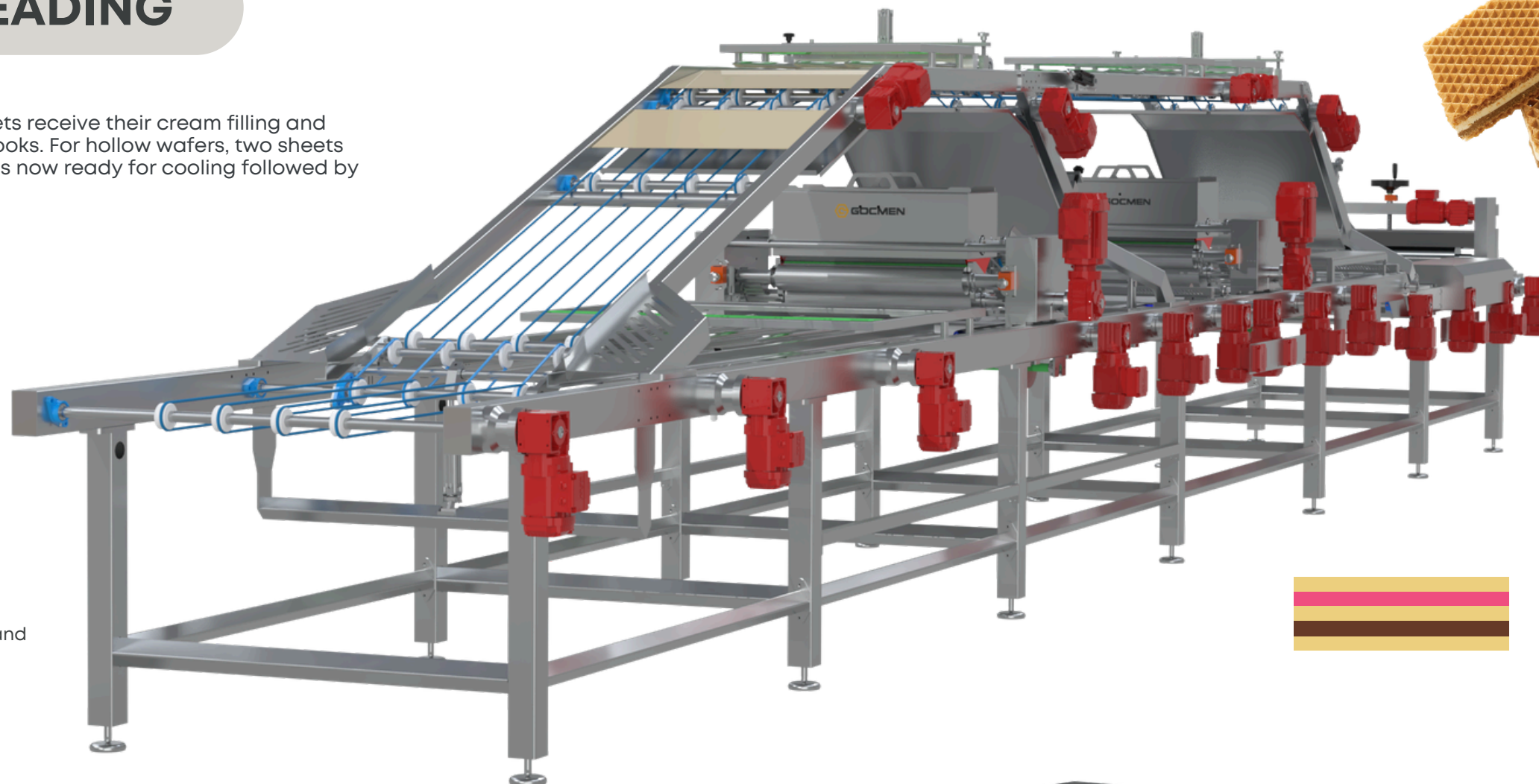


CREAM SPREADING

At this process steps, wafer sheets receive their cream filling and are stacked to become wafer books. For hollow wafers, two sheets are assembled. The wafer book is now ready for cooling followed by cutting or punching.

FEATURES

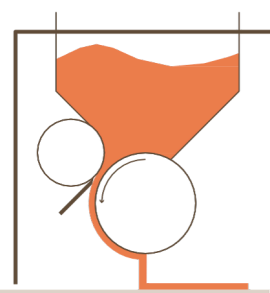
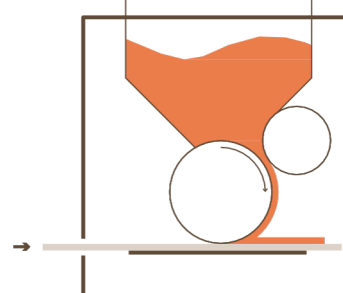
- It is the machine that allows the cream to be spread on the wafer sheets
- Film or contact method
- Single or double color
- Touch screen control
- Easy-to-clean
- Precise grammage rate
- Optional: With weighing system and granule sprinkler



Sprinkler



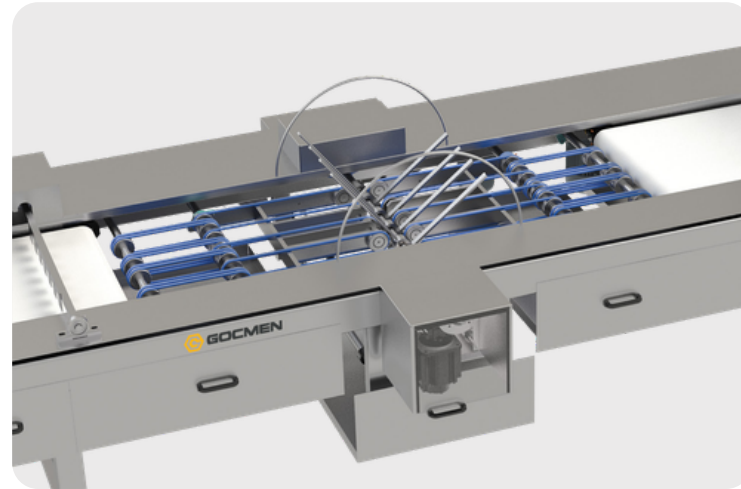
Contact Method



Film Method



HOLLOW WAFER LINE



Fold in the cream-filled wafer sheets is a machine that helps.

FEATURES

- It is a machine for depositing (one shot) the cream on hollow wafer sheets
- Can be produced in different sizes and shapes



BLOCK COOLING TOWER

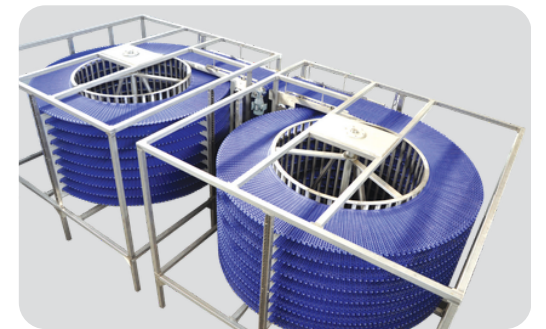


FEATURES

- Cooling of block wafers
- Tower vertical or spiral cooling
- Precise heat control
- Internal lighting
- External surveillance
- Optional: Dehumidifiers unit



SPIRAL COOLER TOWER



FEATURES

- Cooling of block wafer, cake, bread etc.
- Single or Double Arch
- Internal lighting
- External surveillance
- With or without cabin (isolated)
- Optional: Dehumidifiers unit
- Optional: Automatic band cleaning (CIP)

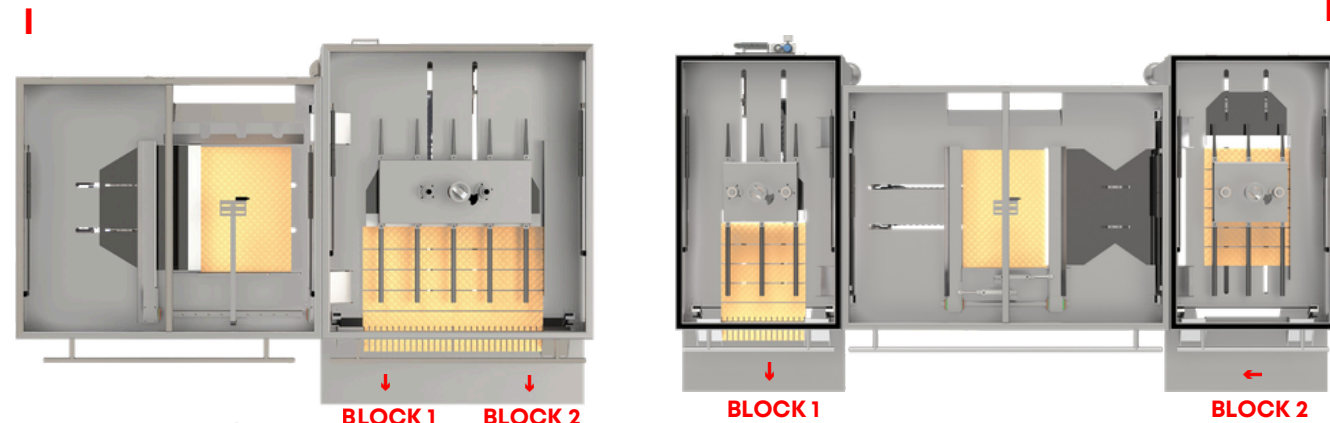
WAFER CUTTING MACHINE



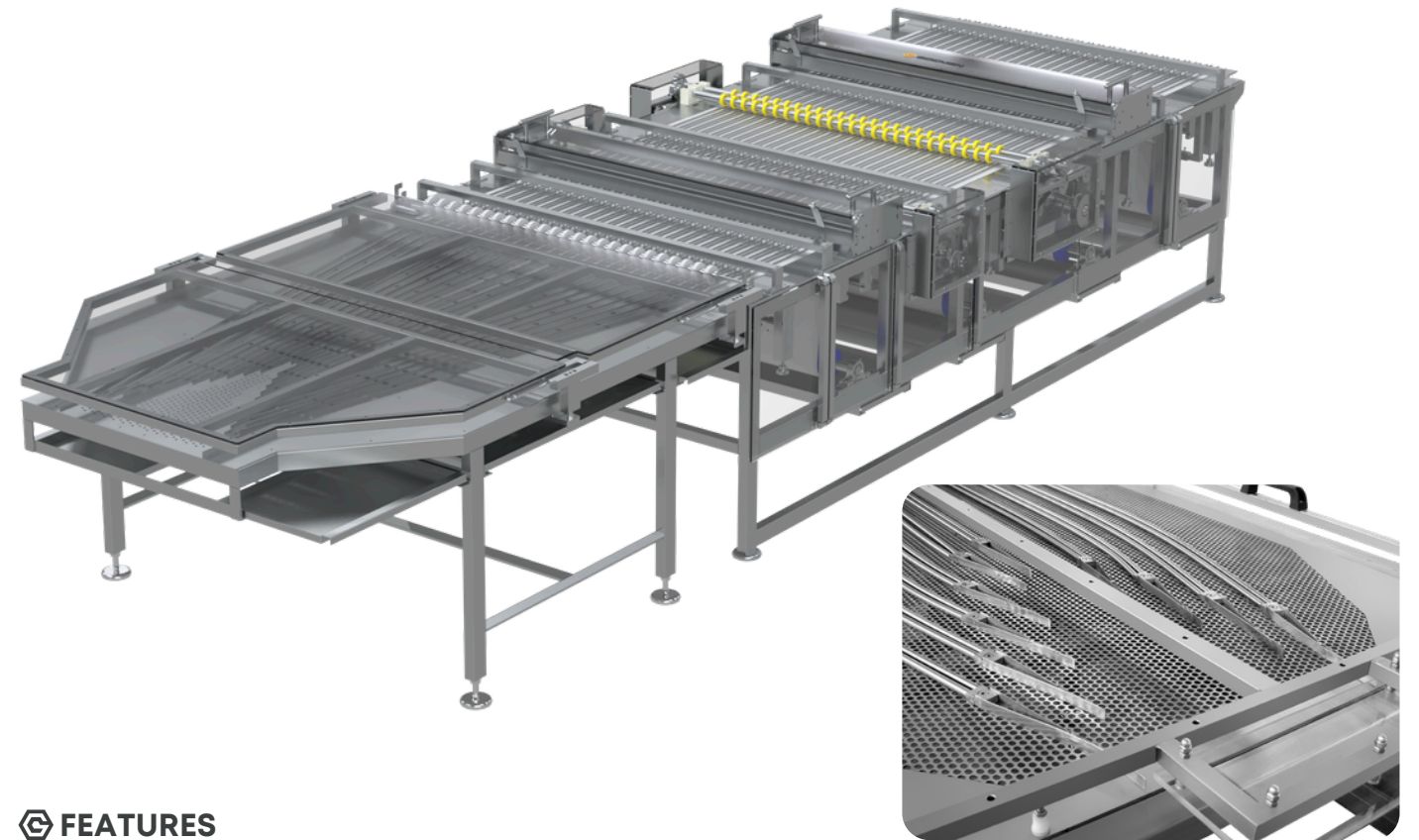
A precision cutting system delivers exact dimensional control for wafer products while maximizing production efficiency. The flexible configuration options ensure perfect integration with existing lines, while multiple cutting technologies accommodate diverse product requirements. The optional waste removal system maintains a clean production environment, enhancing overall operational efficiency. The food-grade stainless steel construction ensures hygiene compliance while the central drive system provides reliable, consistent performance for superior product quality.

FEATURES

- Precise cutting of the wafer blocks
- Cutting with blades or wires
- Single or multi stowage
- Cutting frames are easy to change
- High-performing safety system



WAFER DISTRIBUTION DEVICE



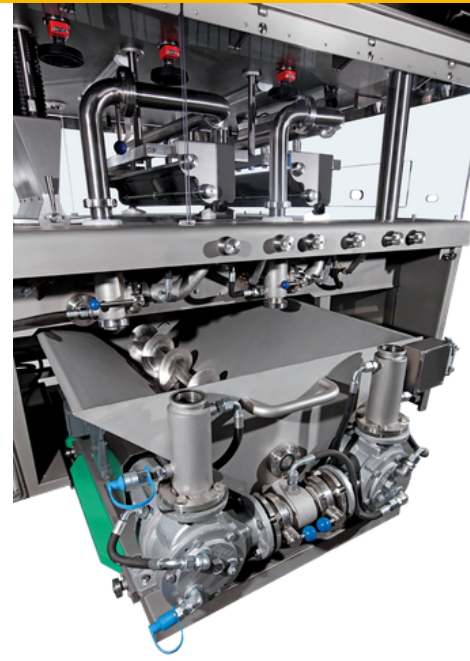
FEATURES

- Wafer separating system
- Transfer to chocolate enrobing machine without human contact
- Any desired size, easy change of upper table

The distribution device optimizes downstream processing through ordered product arrangement in a hygienically compliant design.



CHOCOLATE COATING ENROBING MACHINE



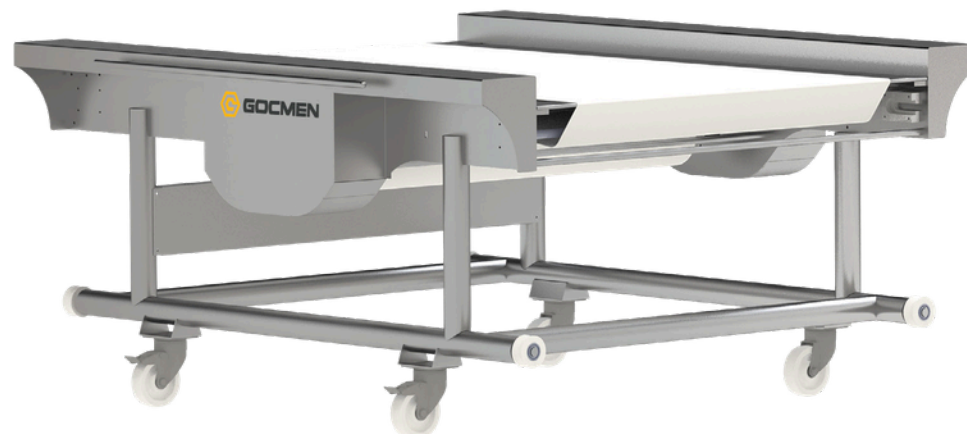
FEATURES

Versatile enrobing system handles chocolate, compound and caramel coatings with consistent coverage. Adjustable features provide optimal distribution for various products, while the removable components enable easy cleaning. Precise temperature control maintains ideal viscosity, ensuring efficient operation and food safety compliance long-term reliable performance in chocolate and cream processing applications.



FEATURES

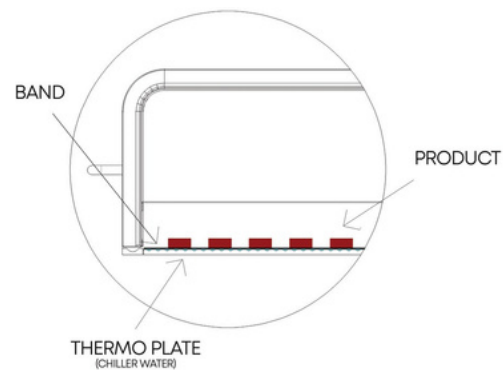
- Real or compound chocolate enrobing
- Mini or jumbo wire band width
- Complete, bottom or top coating of the products
- Precise grammage control
- Touch screen
- Internal lighting



COOLING TUNNEL

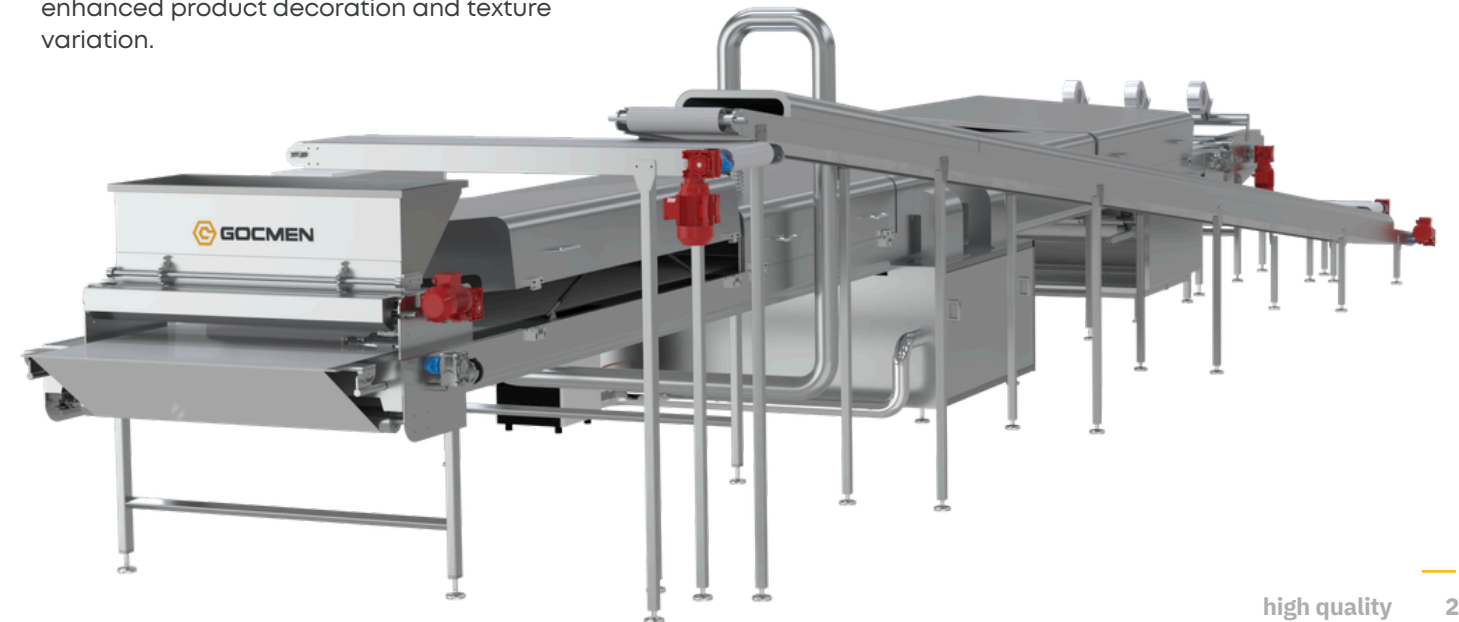
FEATURES

- Next generation design
- Stainless steel and aluminum profile construction
- Direct and indirect air circulation
- Automatic band tensioning and routing system
- Band safety system
- Two-way functional covers
- Highly-isolated body
- Optional: Surface cooling with thermoplate chiller, dehumidifier device



SPRINKLER AND RETURN CONVEYOR

Our sprinkler efficiently applies dry granules to enrobed products, creating complete coverage by forming a sprinkle bed around products after the enrobing process. The return system for excess sprinkles minimizes waste. It seamlessly integrates with existing production lines for enhanced product decoration and texture variation.



BALL MILL

FEATURES

- Ball diameter options: **6.35 mm, 9.52 mm**, or mixed
- Sugar content: **Maximum 50%**
- Fat content: **Minimum 30%**
- Frequency controlled lobe pump with pressure sensor
- Double jacketed system
- Hot water temperature control
- Magnetic filter with sieves



CAPACITIES

Ball Mill 550 open

- Manual loading
- 550 kg steel balls
- 175 kg/h up to 20 µm
- Main drive 15 kW



Automatic Ball Mill 700

- Automatic loading
- 700 kg steel balls
- 250–350 kg/h up to 20 µm with 1 pre-mixer
- Main drive 18,5 kW

Automatic Ball Mill 1.000

- Automatic loading
- 400–500 kg/h up to 20 µm with 2 pre-mixers
- Main drive 55 kW
- 1.000 kg steel balls

Automatic Ball Mill 1.500

- Automatic loading
- 1.500 kg steel balls
- 600–750 kg/h up to 20 µm with 3 pre-mixers
- Main drive 90 kW

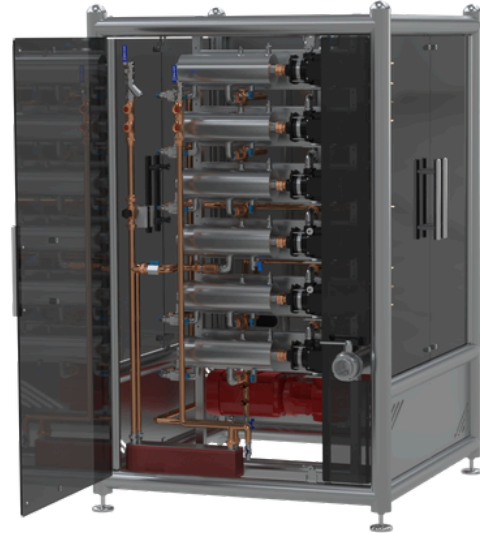


CHOCOLATE PRODUCTION STATION



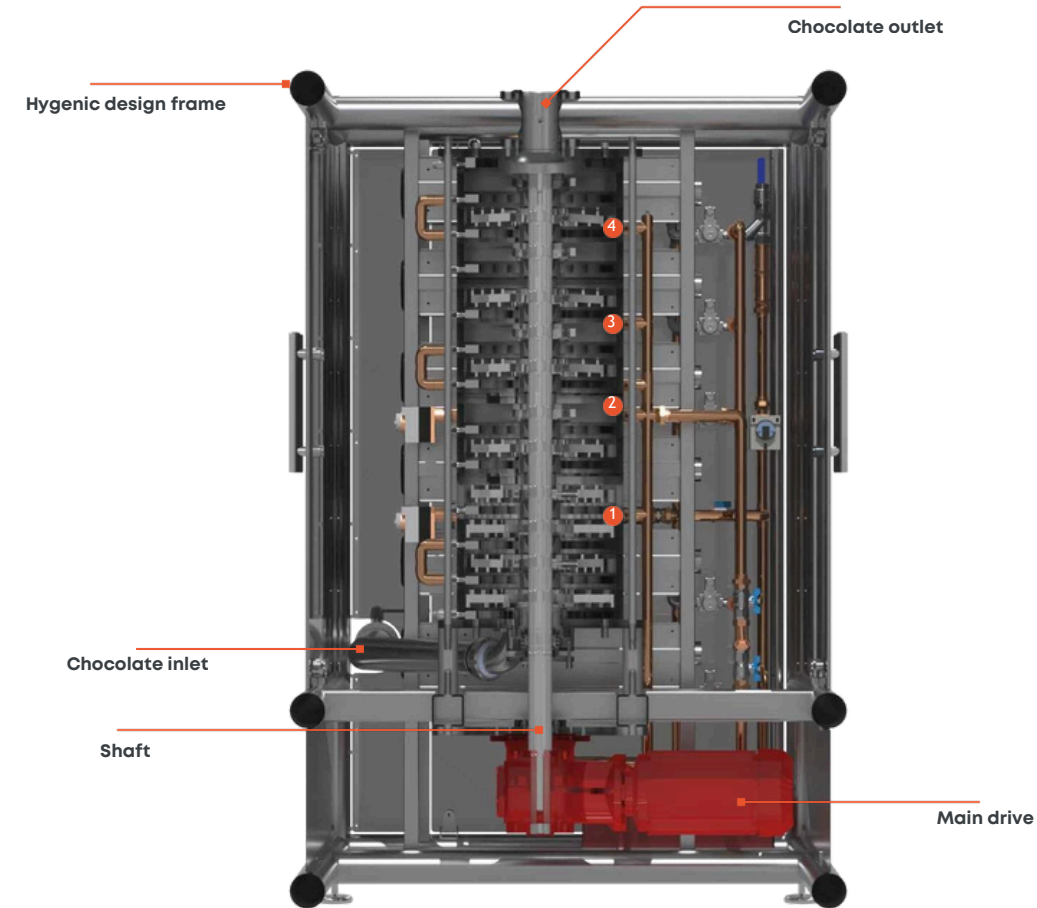
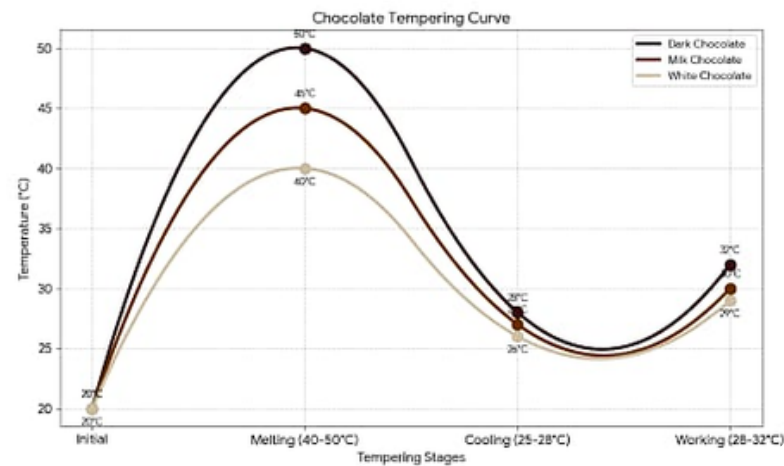
TEMPERING MACHINE

Our continuous tempering equipment ensure consistent chocolate quality through precise **4-zone** control. The efficient heat transfer system delivers reliable performance for professional chocolate manufacturing with stable Beta crystal formation.



FEATURES

- Available sizes : **500-2000 kg/h**
- First-in/First-out principle with equal particle retention time
- Turbulent coolant flow via **6** individual water systems: **4** tempering zones, **1** detemper zone, one zone for jacketed pipes
- Precise temperature control ensures **0.2°C**
- Easy access for maintenance through construction split in left- hand side water system and right-hand side electronic components
- Quick startup time: max. **30 minutes** to stable temper index
- Stainless steel frame for hygiene and durability
- Recipe management system with automatic parameter adjustment
- HMI with SEW drive



Flexible and wide capacity range due to 4-zone disk design:

- Zone 1** Heating section decrystallizes chocolate
- Zone 2** Flexible zone expanding capacity range while maintaining quality
- Zone 3** Cooling/crystallization section generating stable Beta crystals via high shear forces
- Zone 4** Mixing section ensuring homogenous crystal distribution

DETEMPER

Our detemper ensures consistent product temperature and optimal viscosity for downstream operations. The vertical orientation maximizes heat transfer efficiency while minimizing floor space requirements. The integrated design provides seamless integration with existing chocolate and cream processing systems, while the drain valve enables easy cleaning and maintenance for long-term reliable performance in chocolate and cream processing applications.



FEATURES

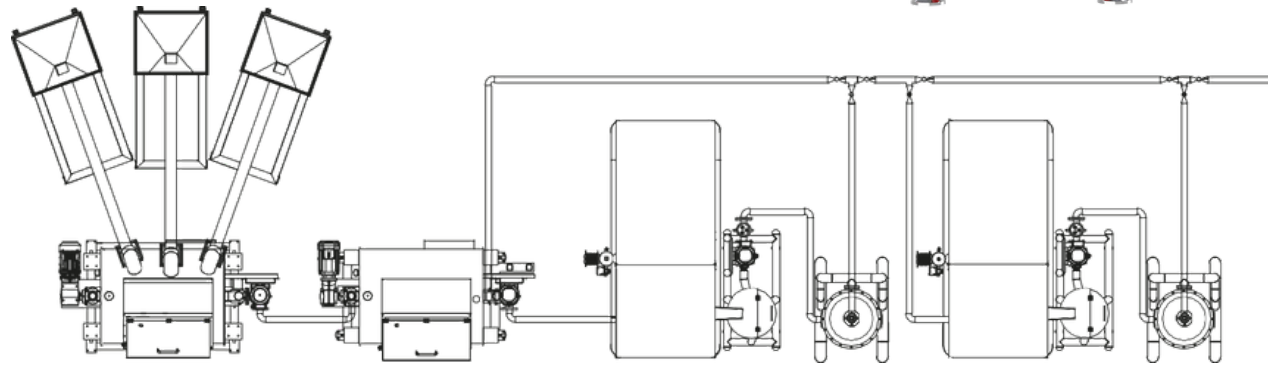
- Vertical Food-grade stainless-steel design
- Integrated water circulation/heating system
- **10-15°C** product temperature increase
- Integrated drain valve
- Standalone frame installation

HEAT EXCHANGER

FEATURES

- Continuous operation system
- Cooling surfaces with scraper system
- Mass density stabilization technology
- Vertical flow optimization
- Process monitoring points
- Optional chiller systems available overflow or dry running.

The food-grade stainless steel construction ensures hygiene compliance while the central drive system provides reliable, consistent performance for superior product quality

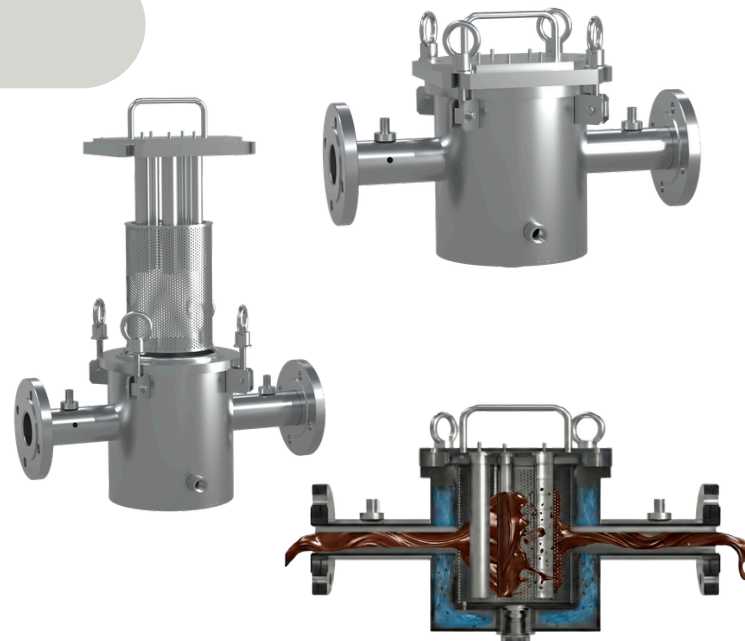


Sample line, top view

MAGNETIC FILTER

FEATURES

- Food-grade stainless steel construction
- Double jacketed temperature control design
- Industry standard pressure rating
- Optional separate heating system
- Easy cleaning and maintenance design
- Magnetic filter with **5 magnets × 10,000 Gauss** each and sieve for superior product quality



FAT MELTING MACHINE

FEATURES

- Available models: **9, 12, and 21 blocks**
- **304** stainless steel double jacket construction
- Serpentine heating system with separate controls
- Circulation pump
- Gas spring-assisted cover
- Built-in mechanical filter
- Mobile version available
- Thermal oil heating system available long-term reliable performance in chocolate and cream processing applications



21 blocks

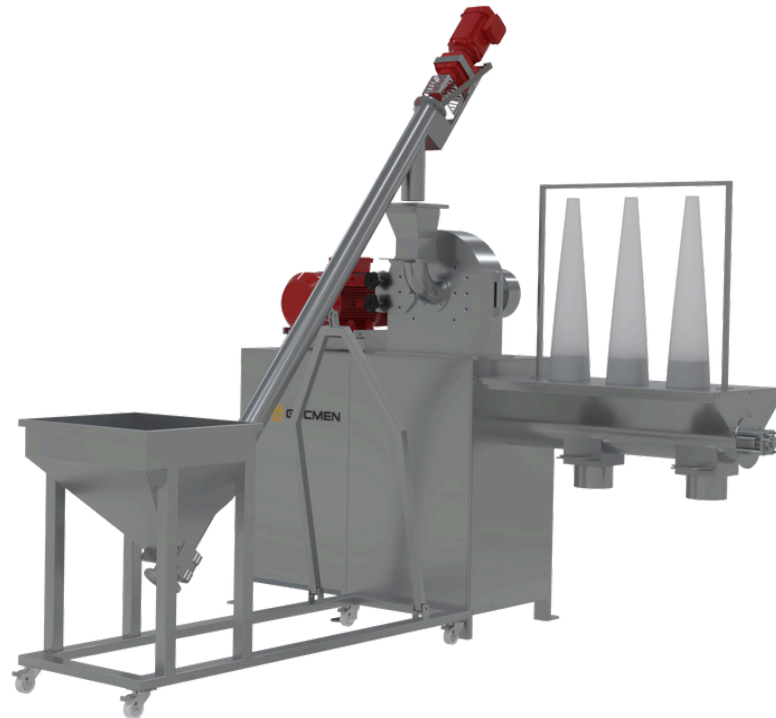


9 blocks



POWDER SUGAR MILL

A industrial grinding system transforms crystal sugar into fine powder with precise particle size control. High-capacity operation with dual bagfilling points maximizes efficiency while maintaining food safety. Pin-mill design ensures consistent quality, with integrated dust collection for a clean environment.



FEATURES

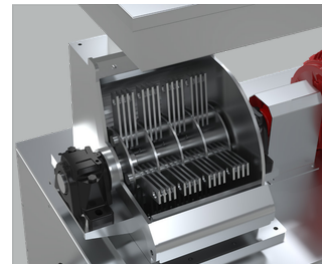
- high production capacity: **500-800 kg/h**
- Processes crystal sugar (**400-1,000 µm**) into powder sugar (**50-150 µm**)
- **22 kW** motor
- Loading silo with felix feeding system
- Integrated dust filter



POWDER SUGAR HAMMER MILL

FEATURES

- Production capacity: **200-300 kg/h**
- Processes crystal sugar (**400-1,000 µm**) into powder sugar (**50-150 µm**)
- **7.5 kW** motor
- Integrated dust collection



PRE MIXER

FEATURES

- **900 L** tank volume (**500 kg product capacity**)
- Load cell weight monitoring system
- Water heating with double-walled design
- By-pass system functionality
- **4 kW** SEW main drive
- Stainless steel agitator with scrapers
- Large loading door for raw materials



Pre Mixer



Feeding station for dry ingredients



LIQUIDE CONCH

FEATURES

- **1,000 kg** batch capacity
- Programmable conching cycles
- Integrated ventilation system
- Precise temperature control
- Stainless steel double-jacketed design
- **DN50** carbon steel gear pump
- **4 kW** SEW gear-motor drive



CHOCOLATE STOCK TANKS



Stainless steel storage tanks maintains consistent product temperature while ensuring integrity with food-grade certified components. The efficient pump system provides reliable product transfer with comprehensive monitoring through the integrated control interface.

CHOCOLATE DECORATOR

Decorating system delivers precise pattern decoration for confectionery products. The dual axis movement creates complex designs while maintaining optimal temperature. Seamlessly integrates with existing production lines or enrobers.



FEATURES

- Production capacity: 250 kg - 25.000 kg
- Designed with or without agitator
- Hot water double jacket
- Insulated system
- Electric or external water heating
- Electric control panel
- Surveillance and ventilation cover
- Optional: Entry filter, transfer pump and valve efficiency through automated level control and sequenced operation protocols to prevent overflow or dry running.



FEATURES

- Multi decor feature
- Pneumatic needles
- Speed control device
- Heating system
- Chocolate stock tank with filter system



WASTE GRINDER

A specialized grinder that enables bakeries to efficiently recycle production waste by transforming it into rework for cream fillings. The high-speed operation ensures consistent particle size reduction while maintaining food safety standards.

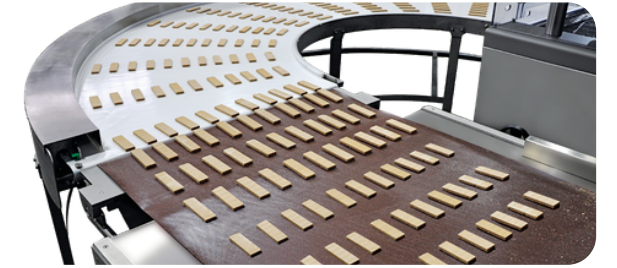


FEATURES

- 120 L infeed silo capacity with pre-shredder
- Changeable mesh size for customized particle reduction
- Dust filter to maintain clean working environment
- Powerful 7.5 kW motor operating at 1,400 rpm
- Stainless steel food-grade construction



CURVE CONVEYORS AND BELTS



FEATURES

- Standalone operation with integration capability into line control systems
- Compatible for HMI integration for centralized control
- Frequency controlled drive for precise speed adjustment
- Hygienic design with stainless steel construction for food processing environments
- Belt material: PU belt (HABASIT) or wire mesh (MAERTENS) or round belt design
- Drive system: SEW gear drive, frequency controlled



PEANUT BUTTER GRINDER MACHINE

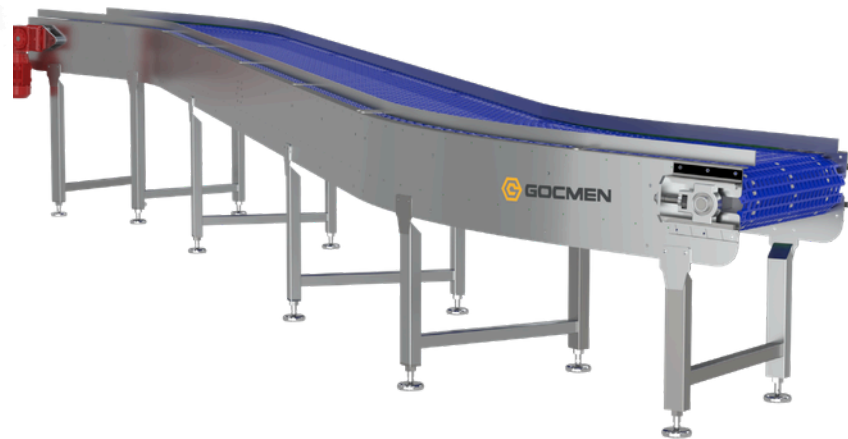
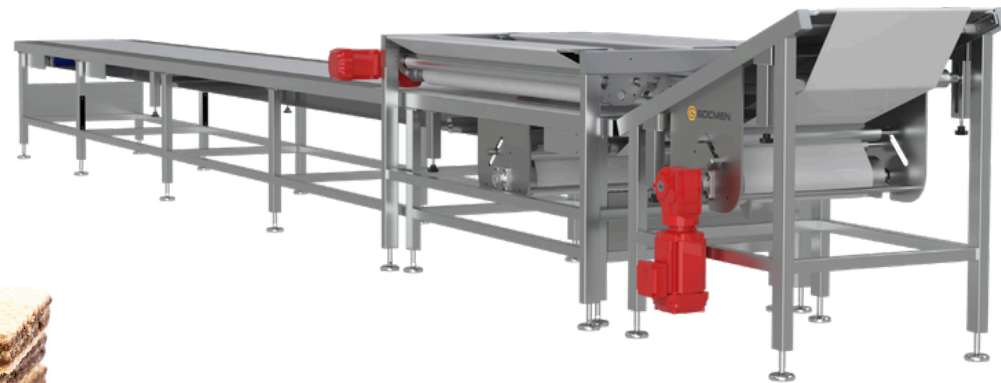
FEATURES

- Continuous operation system
- Cooling surfaces with scraper system
- Mass density stabilization technology
- Vertical flow optimization
- Process monitoring points
- Optional chiller systems available overflow or dry running.
- The food-grade stainless steel construction ensures hygiene compliance while the central drive system provides reliable, consistent performance for superior product quality



CURVE CONVEYORS AND BELTS

Designed for reliable product transport in food processing lines, these systems offer seamless integration with existing equipment while maintaining independent operation capability when needed. The premium components and robust construction ensure long service life with minimal maintenance requirements, making them an ideal solution for demanding production environments.



LABORATORY WAFER SHEET BAKING

Laboratory baking unit with automatic dosing and locking systems for consistent wafer production. Features reliable SEW drives for both machine operation and batter pump, integrated batter tank, and advanced temperature control through the SIEMENS interface for research and development applications.



FEATURES

- Single plate design: **350 x 500 mm**
- Hard chrome coated baking plates
- Automatic hook locking system
- Automatic batter dosing
- SEW driven batter pump and integrated batter tank
- Electrical heating for upper and lower plate
- SIEMENS HMI interface
- Total power: **6.6 kW**



Laboratory mini chocolate mixer



FEATURES

- Manual loading
- Batch capacity: **8-10 kg**
- Mixing balls: **20 kg**
- Stainless steel double jacketed construction
- Main drive: **1.5 kW, 80 RPM**
- Electrical heating system

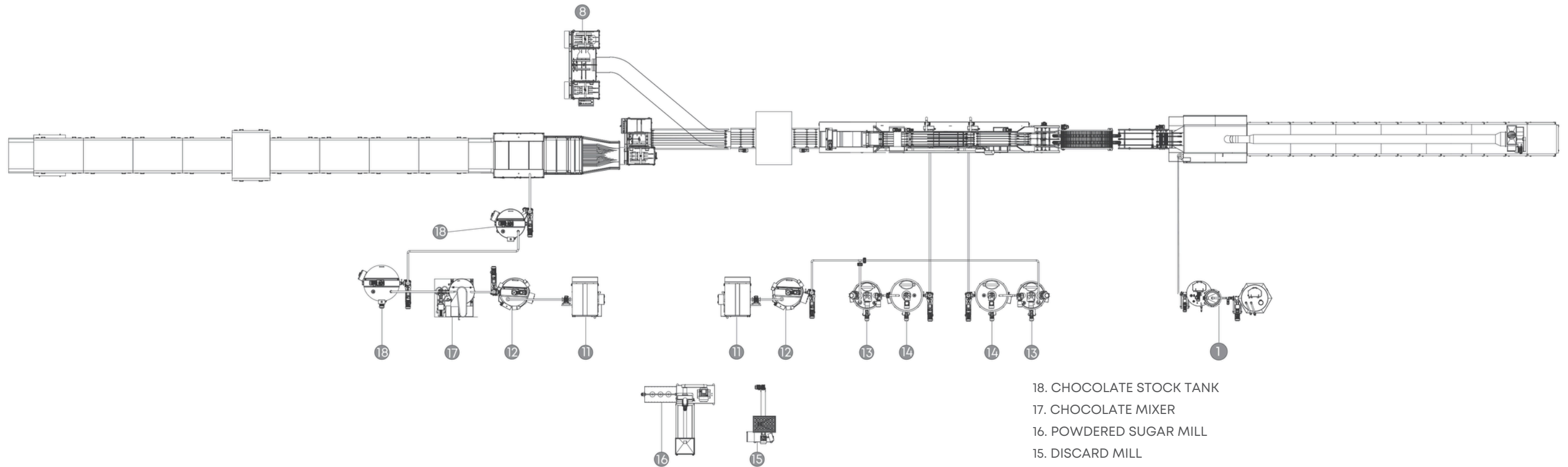
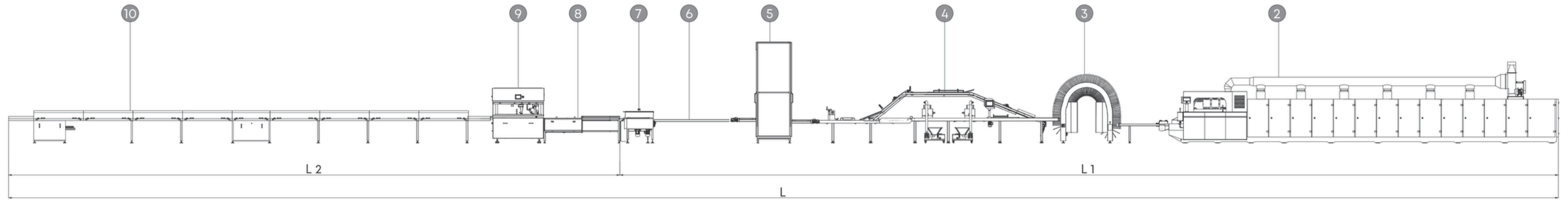


Laboratory mini wafer sheet baking plate



FEATURES

- Single plate wafer baking machine for laboratory
- Baking plate size: **175 x 250 mm** (other sizes available)
- Hard chrome coated baking plates
- Electrical heater for upper and lower plate
- Manual locking system



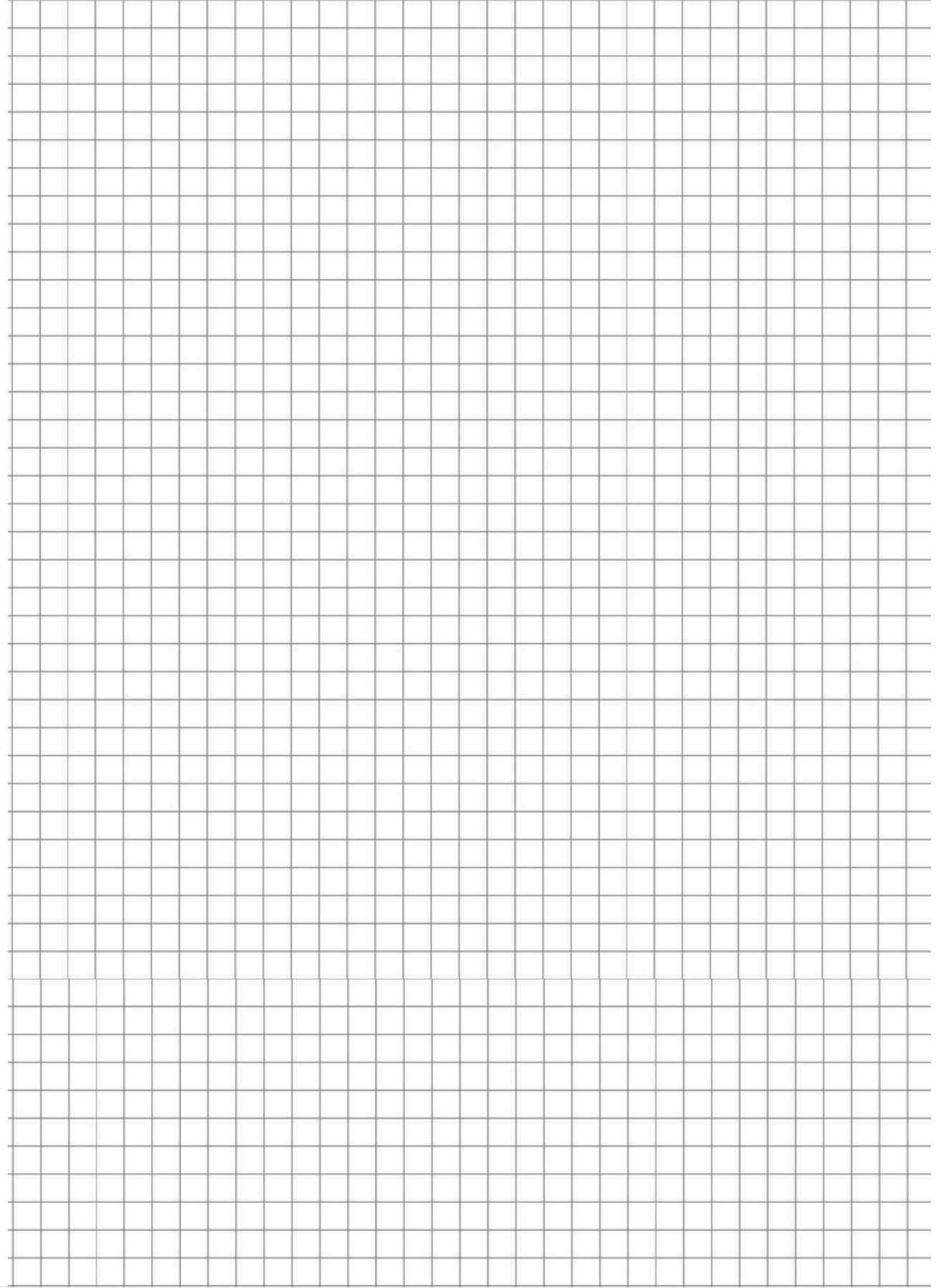
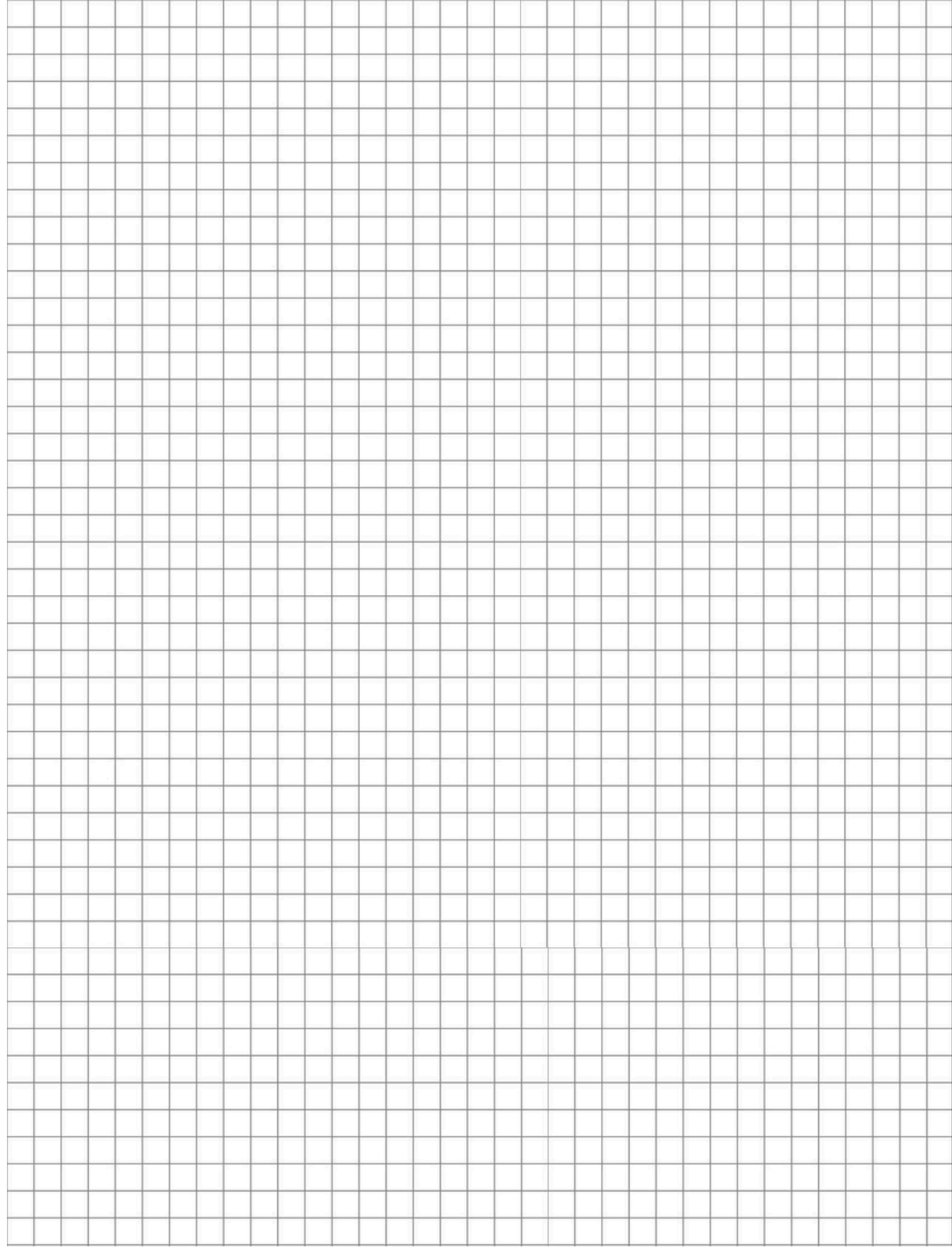
FLAT WAFER AND CHOCOLATE ENROBING LINE

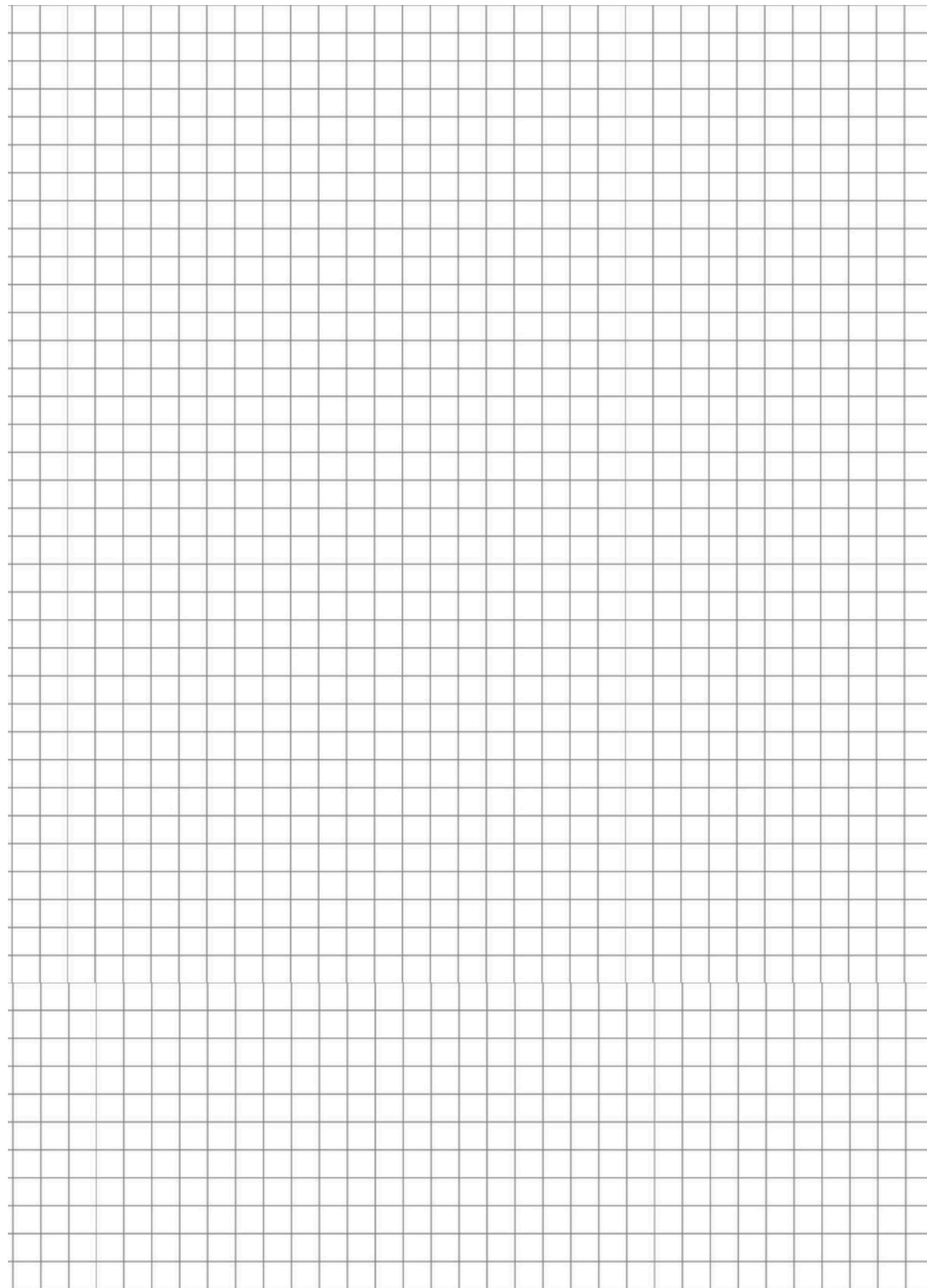
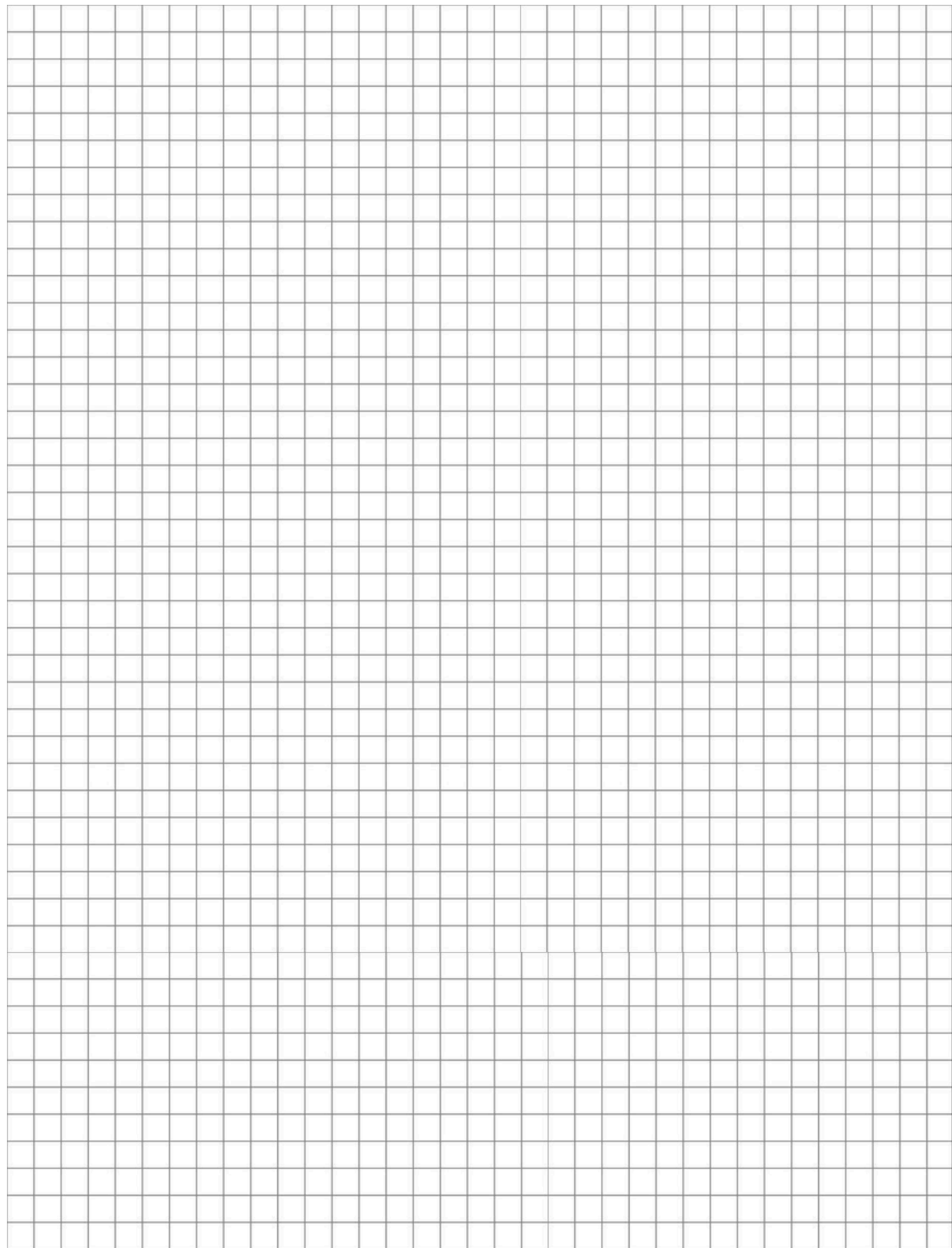
TECHNICAL DRAWING

Notes :

1. All data and specifications mentioned above are approximate values under standard conditions and are not contractually binding. For exact specifications, please contact your sales representative
2. When calculating capacity, the measurement time begins as soon as the chocolate enters the ball mill.

18. CHOCOLATE STOCK TANK
17. CHOCOLATE MIXER
16. POWDERED SUGAR MILL
15. DISCARD MILL
14. WAFER CREAM STOCK TANK
13. WAFER CREAM MIXER
12. FAT DOSING TANK
11. FAT MELTING MACHINE
10. CHOCOLATE COOLING TUNEL
9. CHOCOLATE ENROBING MACHINE
8. WAFER DISTRIBUTION DEVICE
7. WAFER CUTTING MACHINE
6. GUIDANCE SYSTEM (S BAND)
5. BLOCK COOLING TUNNEL
4. CREAM SPREADING MACHINE
3. WAFER SHEET COOLERS (ARCH COOLER)
2. WAFER BAKING OVEN
1. WAFER BATTER MIXING SYSTEM





WAFER & CHOCOLATE LINE



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