

Machinery

www.aynest.com



Showcases & Kitchen



Pastry Showcases

Showcases to show off your delicious pastry products.



Gelato Showcases

Showcases to show off your delicious gelato products.



Ovens

Industrial ovens to meet the highest quality standards



Cold Room

Modular cold rooms and deep freezers.



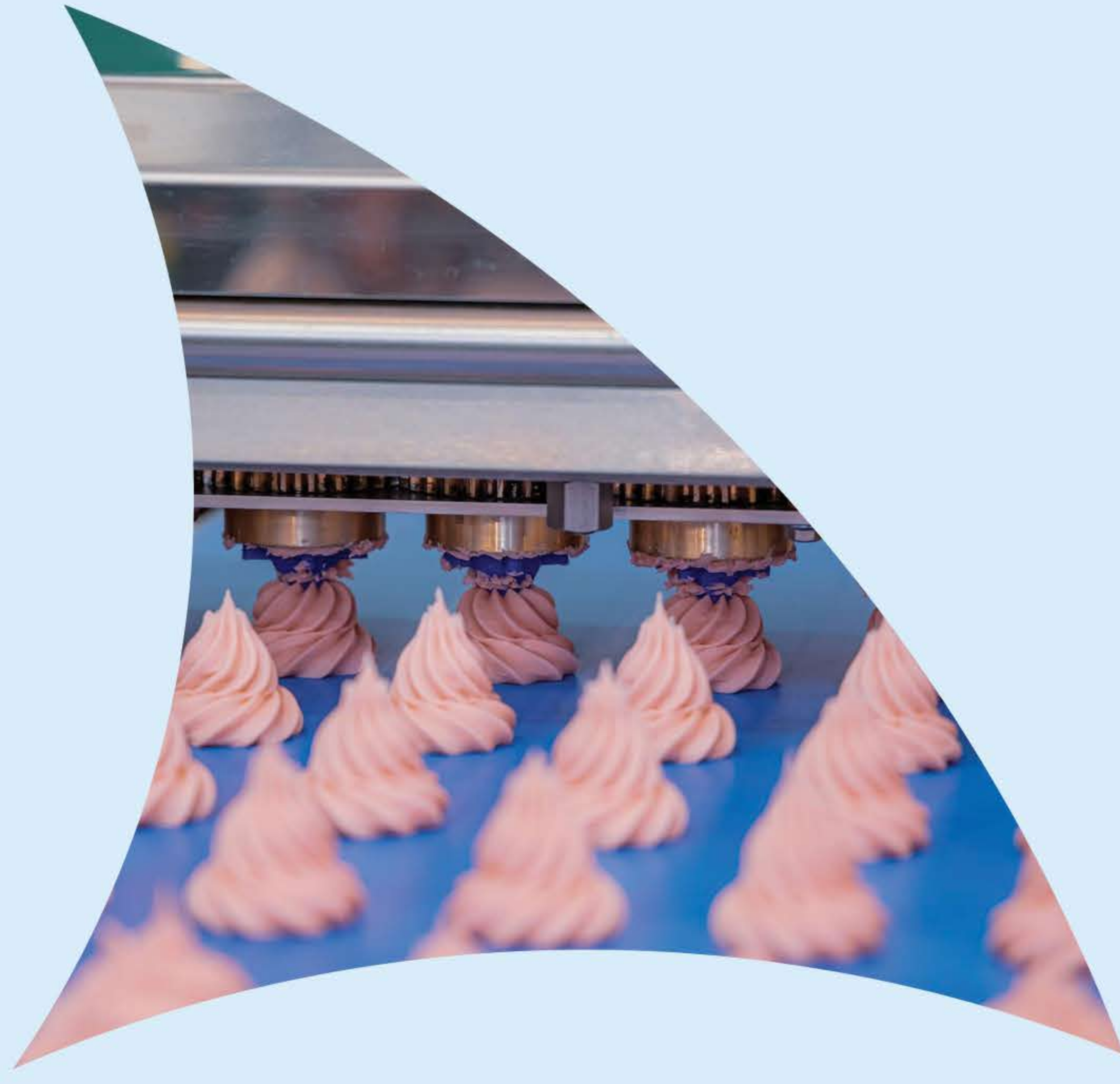
Refrigeration

Industrial refrigeration and cooling technology to meet the highest quality standards.



Mixers

Mixing and kneading purposes in the production of pastry and bakery products.



Gelato Machines



Production Machines



Pasteurizers

High quality machines for your pasteurization process.



Gelato Mixers

Special gelato mixers to create various gelato products.



Cookie Machines

This machines can produce semi-finished bakery products with various shapes.



Filling Machines

This machines allows you to produce pastry products with filling.



Batch Freezers

Serve delicious, low or medium overrun ice cream and gelato.



Blast Freezers

High quality equipment that quickly lowers the temperature of food.



Baklava Machines

The baklava machine is a machine producing baklava dough.



Ravioli Machines

This machines can produce different shapes of Ravioli (Manti).



Upright Cabinets

Preserve your ice creams and gelatos as fresh as the first day.



Patty Machines

A machine designed to produce delicious patty.



Kofte (Kibbe) Machines

A machine designed to produce delicious kibbe.



Packaging Machines

Turkey has been established in a significant region that has managed to be the epicenter of ancient civilizations and strategic partnerships from the past to the present.

As Aynest, we bring new perspective into international trade to evaluate both the power of living in ancient lands and the blessings that we have in terms of geography.



Tray Sealers

Automatically packs the products placed in the plate with fully automatic tray sealing machines.

Vacuum Packaging

You can make bag vacuum packaging with our vacuum packaging machines models.



Dip Tank Machines

After vacuuming you can use this machine to shrink with hot water.

Automatic Slicers

It is used for slicing products such as cheddar, cheese, pastrami, sausage and many more.



We cooperate with you



We grow your business



We save your time

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