EN

UZERMAK®

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UZERMAK®

UZERMAK®

BETTER PROCESSING
WITH OUR MACHINERY

About Us

Uzermak has begun manufacturing machinery and equipment for dairy and food industry 23 years ago in western part of Turkey, in Izmir. Today, the company has 10.000 m^2 area for manufacturing and sales & marketing offices.

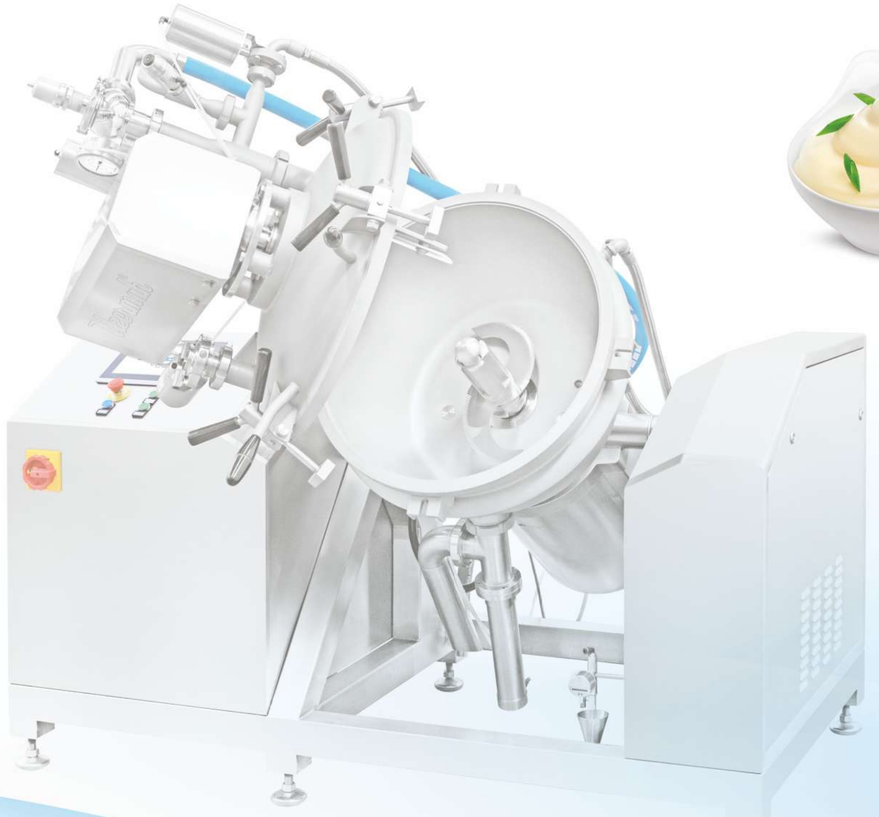
The company specializes in manufacturing of food processing equipments and machines as well as installation and mounting of turn-key projects with after sales services to the leading food processing companies all over the world. Uzermak is one of the most preferred manufacturers that supplies tailor-made machinery with high quality and high performance.

Uzermak product portfolio consists of : "Cheese vats, filter drums, cooker & cooler & mixers, ultra-high temperature treatment system, processing tanks, micro-cutting mechanical homogenizers, moulders, forming machines, cooking & stretching machines, trolleys, centrifugal pumps, lobe pumps, twin screw pumps, curd feeding conveyors & lifters, falling film evaporators, storage tanks, CIP tanks & units, cooking tanks, perforated vessels" etc.

Uzermak equipments and machines are useable for the dairy industry as well as the confectionery and convenience food industry.

As Uzermak Company, we do supply machinery and equipments as well as installation & mounting in turn-key projects with aftersales services to the leading dairy and food processing companies. We have been one of the preferred and chosen as partner company in food sector. We are supporting and serving to our valuable customers with the latest improvements and technology in the world while going to our work with the passions and love we have been feeling from the early times till we have started our company. From the foundation until now, we have always invested our business and are pleased and proud indeed.

Fettah EROĞLU



Applications

• Processed cheese • Spreadable cheese • Dressings • Sauces • Pureed food • Ketchup • Mayonnaise
• Hummus • Ganache • Praline • Confectionery fillings • Almond paste • Marzipan • Creamy desserts
• Butter preparations

CCM SERIES

COOKER & COOLER & MIXER

UZERMAK Cooker & Cooler & Mixers are able to handle with different tasks such as mixing, heating, cooling, grinding, emulsifying, size reduction, direct and indirect heating, cooking under vacuum, de-aerating (vacuum) and homogenizing. Uzermak CCM's can be used in many different applications with their all-in-one feature.

Main Features

- Filling of raw materials via opening of lid or via dosing valves
- Frequency controlled main motor for knives at the bottom (300-3000 rpm)
- Motor and gear for scrapper arm
- Special bowl shape for effective mixing
- Product heating by injecting direct steam via steam nozzles
- Product heating up to 95 °C
- Product heating via double jacket
- Product cooling via double jacket
- Vacuum for de-aeration
- Discharging of the product via a discharge valve or by tilting the bowl

Options

- Vacuum condenser for cooling & dehumidifying
- AISI 316 quality stainless steel material
- Processing temperature: max 125 °C (only available for CCM-200 & CCM-400 & CCM-800)
- Buffer tank • Mass flowmeter
- Discharge pump • Hopper for adding raw materials
- Inline mechanical homogenizer-FetaCUT

Advantages

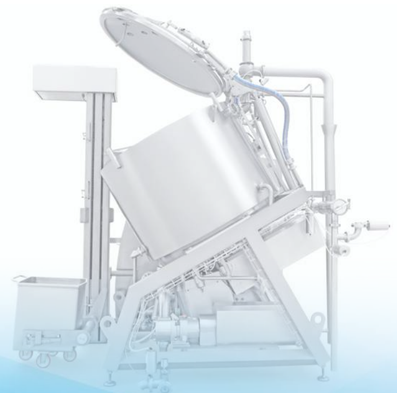
- Short batch times
- Easy product feeding and emptying
- Homogenous mixing and effective cutting
- Configurable for many different applications
- Complete product emptying (minimal losses)
- Energy efficient
- Easy cleaning
- Very few manual operating procedures
- Easy to integrate in a production line
- Long-lasting machines
- PLC controlled process

Functions

Size reduction, Mixing, Heating, Direct/Indirect cooking, Emulsifying, Cooling, Dispersing, Deaerating (Vacuum)

Features

- Inclined design
- Frequency controlled main motor : 4 knives with 300-3000 rpm
- Motor and gear for scrapper arm
- Direct steam injection
- Double jacket (heating / cooling)
- Water cooled mechanical seal
- Vacuum pump
- Electromagnetic flowmeter for dosing water
- Discharge valve
- Steam separation, filtration and pressure regulation devices
- Lid opening closing is automatic
- Lifter
- Discharge pump
- CIP pump



COOKER & COOLER & MIXER

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CCM-800 COOKER & COOLER & MIXER

Machine Data

Bowl Content	(l) Approx.	1620
Batch Quantity (product-dependent)	(l) Max.	800
Max. Vacuum in the Bowl	Bar	-0.5
Max. Over Pressure in Bowl	Bar	0.5
Max. Operating Temperature in Bowl	°C	95
Max. Operating Pressure in Double jacket	Bar	2.0
Max. Operating Temperature in Double jacket	°C	133
Min./Max. Compressed Air	Bar	6-8

Steam

Steam Supply	Kg/h	1200
Steam Feeding – Pressure	Bar	6-8
Steam Pressure at Machine	Bar	6.8
Material Specification	AISI 316	

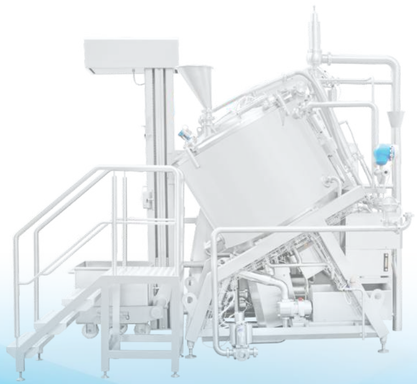
Energy Requirement

Total Electric Consumption	kW approx.	69
Voltage	V / Hz	400/50

CCM-800

Features

- Inclined design
- Frequency controlled main motor : 2 knives with 300-3000 rpm
- Motor and gear for scrapper arm
- Direct steam injection
- Double jacket (heating / cooling)
- Water cooled mechanical seal
- Vacuum pump
- Electromagnetic flowmeter for dosing water
- Discharge valve
- Steam separation, filtration and pressure regulation devices
- Lid opening closing is automatic
- Lifter
- Discharge pump
- CIP pump



COOKER & COOLER & MIXER

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CCM-400 COOKER & COOLER & MIXER

Machine Data

Bowl Content	(l) Approx.	910
Batch Quantity (product-dependent)	(l) Max.	400
Max. Vacuum in the Bowl	Bar	-0.5
Max. Over Pressure in Bowl	Bar	0.5
Max. Operating Temperature in Bowl	°C	95
Max. Operating Pressure in Double jacket	Bar	2.0
Max. Operating Temperature in Double jacket	°C	133
Min./Max. Compressed Air	Bar	6-8

Steam

Steam Supply	Kg/h	600
Steam Feeding – Pressure	Bar (PSI)	6-8
Steam Pressure at Machine	Bar (PSI)	6.8
Material Specification	AISI 316	

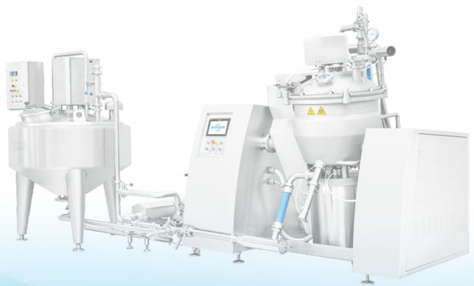
Energy Requirement

Total Electric Consumption	kW approx.	51,4
Voltage	V / Hz	400/50

CCM-400

Features

- Frequency controlled main motor : 3 knives with 300-3000 rpm
- Motor and gear for scrapper arm
- Direct steam injection
- Double jacket (heating / cooling)
- Water cooled mechanical seal
- Vacuum pump
- Electromagnetic flowmeter for dosing water
- Discharge valve
- Steam separation, filtration and pressure regulation devices
- Lid opening closing is automatic
- Bowl is automatically tiltable
- Lifter
- Discharge pump
- CIP pump



COOKER & COOLER & MIXER

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CCM-200 COOKER & COOLER & MIXER

Machine Data

Bowl Content	(l) Approx.	200
Batch Quantity (product-dependent)	(l) Max.	170
Max. Vacuum in the Bowl	Bar	-1
Max. Over Pressure in Bowl	Bar	1.5
Max. Operating Temperature in Bowl	°C	95
Max. Operating Pressure in Double jacket	Bar	2.0
Max. Operating Temperature in Double jacket	°C	133
Min./Max. Compressed Air	Bar	6-8

Steam

Steam Supply	Kg/h	250
Steam Feeding – Pressure	Bar	6-8
Steam Pressure at Machine	Bar	2-3.5
Material Specification	AISI 304	

Energy Requirement

Total Electric Consumption	kW approx.	51
Voltage	V / Hz	400/50

CCM-200

Features

- Frequency controlled main motor : 2 knives with 300-3000 rpm
- Motor and gear for scrapper arm
- Direct steam injection
- Double jacket (heating / cooling)
- Water cooled mechanical seal
- Vacuum pump
- Electromagnetic flowmeter for dosing water
- Discharge valve
- Steam separation, filtration and pressure regulation devices
- Bowl is automatically tiltable

COOKER & COOLER & MIXER

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CCM-110 COOKER & COOLER & MIXER

Machine Data

Bowl Content	(l) Approx.	110
Batch Quantity (product-dependent)	(l) Max.	80
Max. Vacuum in the Bowl	Bar	-1
Max. Over Pressure in Bowl	Bar	1.0
Max. Operating Temperature in Bowl	°C	95
Max. Operating Pressure in Double jacket	Bar	2.0
Max. Operating Temperature in Double jacket	°C	133
Min./Max. Compressed Air	Bar	6-8

Steam

Steam Supply	Kg/h	120
Steam Feeding – Pressure	Bar	6-8
Steam Pressure at Machine	Bar	2-3.5
Material Specification	AISI 304	

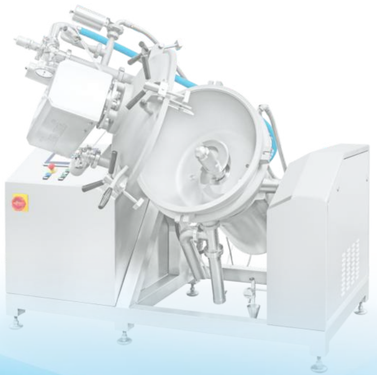
Energy Requirement

Total Electric Consumption	kW approx.	24
Voltage	V / Hz	400/50

CCM-110

Features

- Frequency controlled main motor : 2 knives with 300-3000 rpm
- Motor and gear for scrapper arm
- Direct steam injection
- Double jacket (heating / cooling)
- Water cooled mechanical seal
- Vacuum pump
- Electromagnetic flowmeter for dosing water
- Discharge valve
- Steam separation, filtration and pressure regulation devices
- Bowl is automatically tiltable



COOKER & COOLER & MIXER

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CCM-90 COOKER & COOLER & MIXER

Machine Data

Bowl Content	(l) Approx.	90
Batch Quantity (product-dependent)	(l) Max.	60
Max. Vacuum in the Bowl	Bar	-0.5
Max. Over Pressure in Bowl	Bar	1.0
Max. Operating Temperature in Bowl	°C	95
Max. Operating Pressure in Double jacket	Bar	2.0
Max. Operating Temperature in Double jacket	°C	133
Min./Max. Compressed Air	Bar	6-8

Steam

Steam Supply	Kg/h	90
Steam Feeding – Pressure	Bar	6-8
Steam Pressure at Machine	Bar	2-3.5
Material Specification	AISI 304	

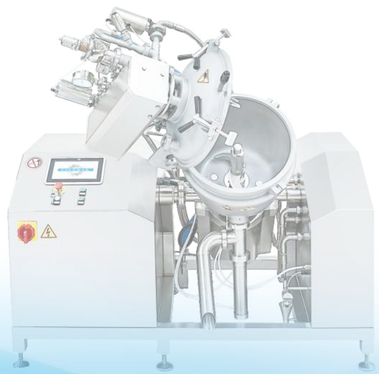
Energy Requirement

Total Electric Consumption	kW approx.	19
Voltage	V / Hz	400/50

CCM-90

Features

- Frequency controlled main motor : 2 knives with 300-3000 rpm
- Motor and gear for scrapper arm
- Direct steam injection
- Double jacket (heating / cooling)
- Water cooled mechanical seal
- Vacuum pump
- Electromagnetic flowmeter for dosing water
- Discharge valve
- Steam separation, filtration and pressure regulation devices
- Bowl is automatically tiltable



COOKER & COOLER & MIXER

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CCM-60 COOKER & COOLER & MIXER

Machine Data

Bowl Content	(l) Approx.	60
Batch Quantity (product-dependent)	(l) Max.	40
Max. Vacuum in the Bowl	Bar	-0.5
Max. Over Pressure in Bowl	Bar	1.0
Max. Operating Temperature in Bowl	°C	95
Max. Operating Pressure in Double jacket	Bar	2.0
Max. Operating Temperature in Double jacket	°C	133
Min./Max. Compressed Air	Bar	6-8

Steam

Steam Supply	Kg/h	60
Steam Feeding – Pressure	Bar	6-8
Steam Pressure at Machine	Bar	2-3.5
Material Specification	AISI 304	

Energy Requirement

Total Electric Consumption	kW approx.	10
Voltage	V / Hz	400/50

Advantages

- Ideal for laboratory use
- 220V operating voltage

Features

- Frequency controlled main motor: 2 knives with 300-3000 rpm
- Direct steam injection
- Double jacket (heating / cooling)
- Vacuum pump
- Manually removable bowl & cover
- Steam separation, filtration and pressure regulation devices

Optional

- AISI 316 quality stainless steel material
- Built-in steam generator
- Built-in air compressor

COOKER & COOLER & MIXER

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Machine Data

Bowl Content	(l) Approx.	5
Batch Quantity (product-dependent)	(l) Max.	2.5
Max. Vacuum in the Bowl	Bar	-0.5
Max. Over Pressure in Bowl	Bar	1.5
Max. Operating Temperature in Bowl	°C	110
Max. Operating Pressure in Double jacket	Bar	1.0
Max. Operating Temperature in Double jacket	°C	115
Min./Max. Compressed Air	Bar	6-8

Steam

Steam Supply	Kg/h	10
Steam Feeding – Pressure	Bar	1.5
Steam Pressure at Machine	Bar	1.0
Material Specification	AISI 304	

Energy Requirement

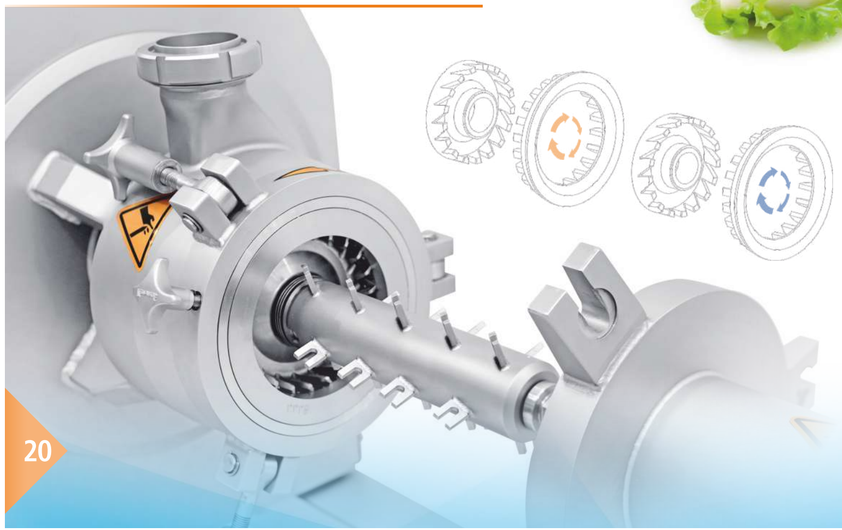
Total Electric Consumption	kW approx.	1.62
Voltage	V / Hz	220/380/410 – 50/60

CCM-5

Functions

- Cutting
- Dispersing
- Emulsifying
- Homogenizing

Double stage homogenising with rotor stator for maintaining high shear



(Inline Type) Mechanical Homogenizer

FETACUT FC-2000

Technical Specifications

- Usable for in-line applications.
- It is suitable for continuous use.
- Two-stage cutting is available.
- The desired size of particles can be obtained depend on interval of blades.
- Applicable for many different products such as Vegetable and fruit grinding, hummus, rework, confectionary, fish products, nuts and almonds grinding, emulsions, sauces, ketchup, and mayonnaise.
- Designed for Cutting, dispersing, emulsifying, and homogenizing.
- Frequency inverter controlled.
- Water cooled mechanical double seal is used.

Technical Data

Blade intervals	mm	0.1, 0.2, 0.5, 0.7, 0.9, 1.1, 1.8
Energy requirements	kW	30
Main motor (knives)	rpm	3000

FC-2000

FETACUT (Batch Type) Mechanical Homogenizer

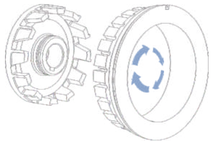
Technical Specifications

- FetaCUT is used for fine cutting and emulsifying.
- It is suitable for batchly use.
- The desired size of particles can be obtained depend on interval of blades while circulating in line for a certain period of time.
- Applicable for many different products such as Vegetable and fruit grinding, hummus, rework, confectionary, fish products, nuts and almonds grinding, emulsions, sauces, ketchup and mayonnaise.
- Designed for cutting, dispersing, emulsifying and homogenizing.
- There is funnel for adding raw materials.

Technical Data

Output, max (depends on product)	l/h	1000
Blade intervals	mm	0.1, 3
Energy requirements	kW	16
Main motor (knives)	rpm	3000

(Inline Type) Mechanical Homogenizer FETACUT



Technical Specifications

- Usable for in-line applications.
- It is suitable for continuous use.
- The desired size of particles can be obtained depend on interval of blades while circulating in line for a certain period of time.
- Applicable for many different products such as Vegetable and fruit grinding, hummus, rework, confectionary, fish products, nuts and almonds grinding, emulsions, sauces, ketchup and mayonnaise.
- Designed for cutting, dispersing, emulsifying and homogenizing.
- Frequency inverter controlled.
- Water cooled mechanical double is used.

Technical Data

Output, max (depends on product)	l/h	5000
Blade intervals	mm	0.1, 0.2, 0.5, 0.7, 0.9, 1.1, 1.8
Energy requirements	kW	15
Main motor (knives)	rpm	3000

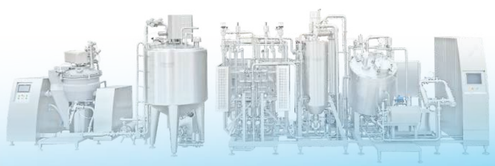

Cream
Cheese
500 gr

ULTRA HIGH TEMPERATURE (UHT) SYSTEM FOR PROCESSED CHEESE

Technical Specifications

- AISI304-316 quality stainless steel.
- Capacity; (min-max) 300 - 6000 Kg/h
  - UHT-UZ system consist of:
  - 1x Buffer Tank
  - 2x UHT head
  - 2 x Holder with Teflon – Inliner
  - 1 x Flash Cooling Tank with tubular condenser
  - 1 x Creaming Tank
  - 1 x Automation
  - 1 x Double filter
  - 1 x Siemens PLC System
  - 1 x Steam Treatment Station
  - 1 x Steam Separator
  - 3 x Filler feeding connection (2 product filters)
  - 1 x Viscosity control system
- Temperature-controlled steam heating system with control valve, PT 100 temperature sensors and software controller.
- UHT temperature supervision system with PT 100 temperature sensors and supervision software.
- Diversion valves, to take out the cheese, in case of temperature fluctuations.
- Stainless steel heat holding sections with teflon inliner.
- Pressure control valve including software controller to create pressure in the heat holding section.
- Pre-assembly with internal piping, wiring and pneumatics.
- Automatic valves for product routing.
- Automatic valves for steam routing.
- CIP routing.
- Operating voltage; 380/400V, maximum frequency; 50/60Hz.
- 2 x 45 m^3/h capacity vacuum pump coupled to flash cooling and creaming tank.
- The air pressure of the pneumatic device used in the machine should be between 6 – 8 bar.
- Used 3 (three) Bornemann Twin Screw pumps and 1 (one) Inoxpa Tri-Lobe Pump.

The UZERMAK UHT System was designed to increase shelf life of processed cheese, cream cheese, spreadable cheese and triangle cheese. The pre-heated cheese from approx. 85°C, is heated at 138-142°C in the UHT heads and after a certain period time of staying in holding tube, is cooled down to 85-90°C. In this way, all kinds of microorganisms and bacterial spores that may cause spoilage of the product are destroyed. After this process, the product becomes long-lasting and keeps its freshness for at least 6 months at non-refrigerated conditions. Capacity can be determined according to customer's need.



UHT SYSTEM

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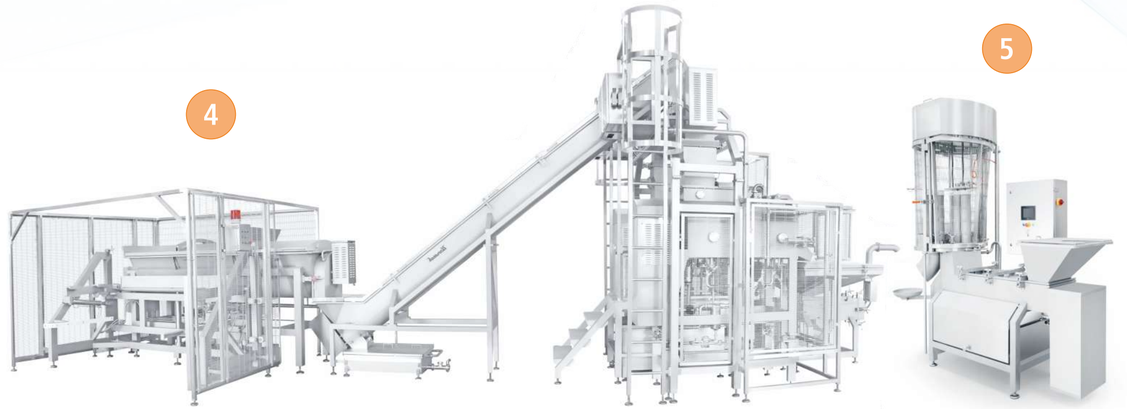
PASTA FILATA & PROCESSED CHEESE PROCESSING LINE

1. Cheese Vat
2. Filter Drum
3. Perforated Vat
4. Cooker & Strecher Unit
5. Molder
6. Whey Cooking Tank
7. Whey Cooking Vat
8. Molds
9. Trolley



CHEESE VAT

Technical Specifications

Curd Preparation Tank

- Uzermak Cheese Vats are designed for production of curd and whey.
- They are suitable for the production of too many cheese types:
  Kashkaval cheese, mozzarella cheese, Halloumi cheese, gouda cheese, lactic cheese, cheddar cheese…
- Tank is used to spread added rennet by stirring, to cut the gel form of curd regularly,
  to suck 1/3 of the whey from the tank by the help of a filter and to ripen by heating up milk
- Production capacities: 3,000 liters, 4,000 liters, 6,000 liters, 8,000 liters, 10,000 liters, 16,000 liters.
- Made of AISI304 stainless steel.
- The plastic parts of the tank are food convenient and certificated.
- Electrical panels are water resistant and made of 304 quality stainless steel material.
- Process is controlled and watched on the PLC touch screen.
- Inner wall is eight shaped.
- The speed of the blades are controlled from 1rpm to 10rpm.
- The tank is a closed system with automatic steam inlet by pneumatically valve.
- Final temperature is obtained by the help of the automatic valves.
- Tank may be connected to a perforated vat or to a filter drum after you obtain curd.
- There is a manhole cover, 4 CIP heads, a coupled motor and gearbox, water & milk inlet, electrical panel
  and lightening on the top of the tank.
- There is a platform with stairs on the side of the tank and is made of a special type of sheet to avoid slipping.
- Steam pressure; 1,5-2,0 bar / Air pressure 6-8 bar.

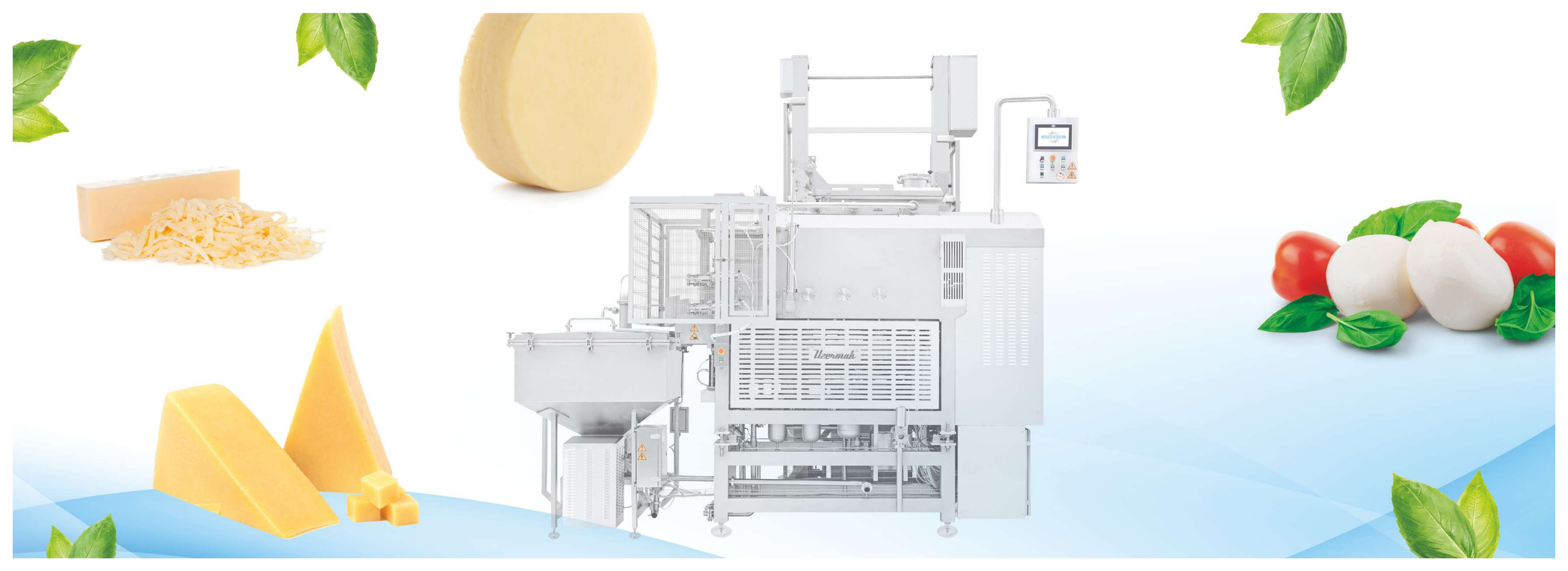
CHEESE VAT

FILTER DRUM

Technical Specifications

- Capacity is 25000 L/h (max).
- Made of AISI304 stainless steel material.
- Whey is extacted while curd is transported on the surface of the drum since the drum is rotating. While the curd is on the surface of the filter drum, no external force is applied to curd therefore curd does not get tightened or compressed or harmed.
- Drum's diameter is Ø625mm, drum's length is 1150mm, cleft width is 350 µm.
- Electricity consumption of the drum rotating motor and reduction gear is maximum 1,5 kW.
- The rotation speed of the drum is adjusted between 0 – 10 rpm with a speed control device.
- Whey is collected in the vat under the drum. Maximum capacity of the vat is 500 liters. There are sensors near the top and bottom of the vat.
- These sensors lets the pump work or stop automatically. Upon demand you also may work the pump manually.
- The centrifugal pump used to discharge is 30 ton/h capacity with maximum electrical consumption of 3kW.

FILTER DRUM


Uzermak

COOKER & STRETCHER

Technical Specifications

- Steam Cooker & Stretcher machines can be used for cooking, kneading, stretching, mixing and melting of natural, analogue and imitation cheeses.
- Made of AISI304 (316 optional) stainless steel material.
- Teflon or similar plastic food grade materials are used.
- Minimum and maximum batch capacity is 1000 - 2000 kg, respectively. While the body is 2000 kg when full charged.
- All the system is controlled on touch screen by PLC automation.
- Batch type processing.
- Automatic opening / closing of product inlet and outlet.
- There are 2 motors conjoint gearboxes.
- Product temperature can be monitored on the touch screen.
- The augers are running up to 120 rpm with PLC-controlled frequency control devices; directions of movement, rotation speed and time can be adjusted according to the recipe.
- Independent two augers are counter-rotating to obtain homogenously mixed product and providing an effective mixing.
- 10 different recipes are saved in the memory.
- Direct steam heating through 14 nozzles.
- Indirect steam heating from double jacket.
- Intermittent steam can be supplied by PLC system.
- There is an extruder at the product discharging for storage and stretching and for transferring the product to the molder.

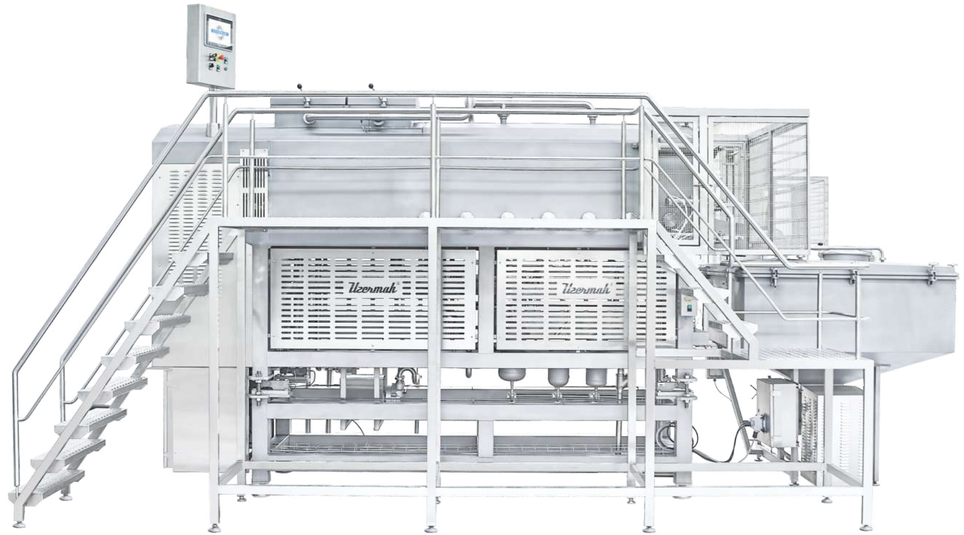
Functions

Cooking, Kneading, Stretching, Mixing, Melting

Applications

Pasta Filata, Mozzarella, Kashkaval, Analogue Cheese, Imitation Cheese, Processed Cheese

CS-2000



CS-2000

COOKER & STRETCHER

Technical Specifications

- Steam Cooker & Stretcher machines can be used for cooking, kneading, stretching, mixing and melting of natural, analogue and imitation cheeses.
- Made of AISI304 (316 optional) stainless steel material.
- Teflon or similar plastic food grade materials are used.
- Minimum and maximum batch capacity is 500 - 1000 kg, respectively. While the body is 1000 kg when full charged.
- All the system is controlled on touch screen by PLC automation.
- Batch type processing.
- Automatic opening / closing of product inlet and outlet.
- There are 2 motors conjoint gearboxes.
- Product temperature can be monitored on the touch screen.
- The augers are running up to 120 rpm with PLC-controlled frequency control devices; directions of movement, rotation speed and time can be adjusted according to the recipe.
- Independent two augers are counter-rotating to obtain homogenously mixed product and providing an effective mixing.
- 10 different recipes are saved in the memory.
- Direct steam heating through 10 nozzles.
- Indirect steam heating from double jacket.
- Intermittent steam can be supplied by PLC system.
- There is an extruder at the product discharging for storage and stretching and for transferring the product to the molder.

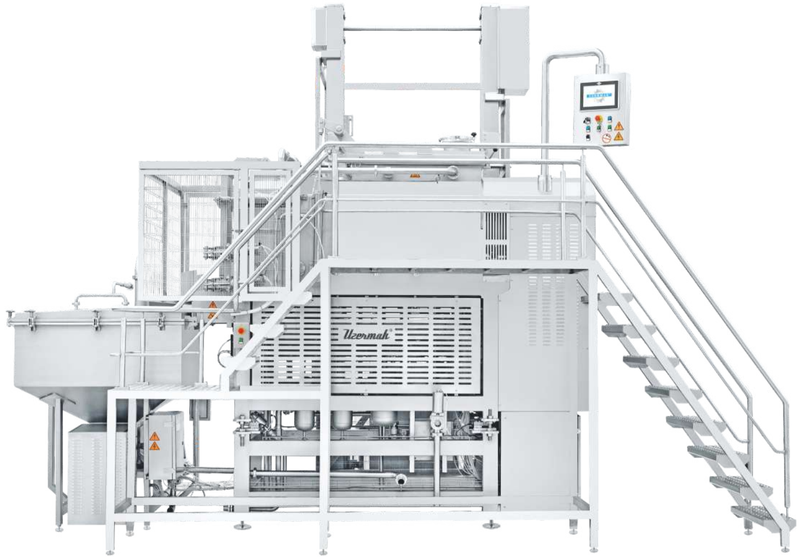
Functions

Cooking, Kneading, Stretching, Mixing, Melting

Applications

Pasta Filata, Mozzarella, Kashkaval, Analogue Cheese, Imitation Cheese, Processed Cheese

CS-1000



CS-1000

COOKER & STRETCHER

Technical Specifications

- Steam Cooker & Stretcher machines can be used for cooking, kneading, stretching, mixing and melting of natural, analogue and imitation cheeses.
- Made of AISI304 (316 optional) stainless steel material.
- Teflon or similar plastic food grade materials are used.
- Minimum and maximum batch capacity is 250 - 450 kg. respectively while the body is 600 kg when full charged.
- All the system is controlled on touch screen by PLC automation.
- Batch type processing.
- Automatic opening / closing of product inlet and outlet.
- There are 2 motors conjoint gearboxes.
- Product temperature can be monitored on the touch screen.
- The augers are running up to 160 rpm with PLC-controlled frequency control devices; directions of movement, rotation speed and time can be adjusted according to the recipe.
- Independent two augers are counter-rotating to obtain homogenously mixed product and providing an effective mixing.
- 10 different recipes are saved in the memory.
- Direct steam heating through 8 nozzles.
- Indirect steam heating from double jacket.
- Intermittent steam can be supplied by PLC system.
- There is an extruder at the product discharging for storage and stretching and for transferring the product to the molder.

Functions

Cooking, Kneading, Stretching, Mixing, Melting

Applications

Pasta Filata, Mozzarella, Kashkaval, Analogue Cheese, Imitation Cheese, Processed Cheese

CS-450

CS-450

COOKER & STRETCHER

Technical Specifications

- Steam Cooker & Stretcher machines can be used for cooking, kneading, stretching, mixing and melting of natural, analogue and imitation cheeses.
- Made of AISI304 (316 optional) stainless steel material.
- Teflon or similar plastic food grade materials are used.
- Minimum and maximum batch capacity is 120 - 200 kg, respectively. While the body is 330 kg when full charged.
- All the system is controlled on touch screen by PLC automation.
- Batch type processing.
- There are 2 motors conjoint gearboxes.
- Product temperature can be monitored on the touch screen.
- The augers are running up to 160 rpm with PLC-controlled frequency control devices; directions of movement, rotation speed and time can be adjusted according to the recipe.
- Independent two augers are counter-rotating to obtain homogenously mixed product and providing an effective mixing.
- 10 different recipes are saved in the memory.
- Direct steam heating through 6 nozzles.
- Indirect steam heating from double jacket.
- Intermittent steam can be supplied by PLC system.
- There is an extruder at the product discharging for storage and stretching and for transferring the product to the molder.

Functions

Cooking, Kneading, Stretching, Mixing, Melting

Applications

Pasta Filata, Mozzarella, Kashkaval, Analogue Cheese, Imitation Cheese, Processed Cheese

CS-200

CS-200

COOKER & STRETCHER
CS-10

Technical Specifications

- Steam Cooker & Stretcher machines can be used for cooking, kneading, stretching, mixing and melting of natural, analogue and imitation cheeses.
- Suitable for laboratory scale use.
- Made of AISI304 (316 optional) stainless steel material.
- Teflon or similar plastic food grade materials are used.
- Minimum and maximum batch capacity is 8 - 12 kg, respectively. While the body is 20 kg when full charged.
- All the system is controlled on touch screen by PLC automation.
- Batch type processing.
- There are 2 motors conjoint gearboxes.
- Product temperature can be monitored on the touch screen.
- The augers are running up to 160 rpm with PLC-controlled frequency control devices; directions of movement, rotation speed and time can be adjusted according to the recipe.
- Independent two augers are counter-rotating to obtain homogenously mixed product and providing an effective mixing.
- 10 different recipes are saved in the memory.
- Direct steam heating through 4 nozzles.
- Indirect steam heating from double jacket.
- Intermittent steam can be supplied by PLC system.

Functions

Cooking, Kneading, Stretching, Mixing, Melting

CS-10

COOKER & STRETCHER

ROTARY TYPE MOLDER

ROTARY TYPE MOLDER
M-1500

Technical Specifications

- Made of AISI304 stainless steel material.
- Teflon or similar plastic food grade materials are used.
- All the system can be controlled from the touch screen with the PLC automation system.
- Hourly production capacity is 2000 kg.
- There are 3 moulding pipe sets of 2 pieces tubes on the rotary table.
- There are 2 product discharge.
- It has a calibration feature according to the structure of the cheese.
- The quantity of cutting can be controlled on the PLC touchscreen.
- The temperature of the product can be controlled on the PLC touchscreen.
- The product can be weighed with +/- 3 grams sensitivity.
- Steam pressure should be 2,5 – 3 bar.
- Indirect steam heating from the double jacket.
- The machine body and outlet can be heated independently from each other.
- The speed of augers can be adjusted from the touch screen by frequency inverter between 0-15 rpm.
- There is a safety cage around rotary table. If the cage is opened while the machine is working, the machine will stop automatically.
- After the product is filled in the tube, it is possible to hold for a certain period of time and gas can be released from inside the product. By compressing the product in tubes,
- Water and gas holes in the product can be minimized.
- 3-5-10-20 kg product can be moulded upon demand (optional).

M-1500

TROLLEY

Technical Specifications

- Made of AISI304 stainless steel material.
- Dimensions are: 69x190x158cm (h).
- Shell height is 27cm.
- The wheels are Ø150mm INOX type.

MOLDS

Technical Specifications

- Made of AISI304 stainless steel material.
- Shape and dimensions are upon demand.

PERFORATED VAT

Technical Specifications

- Made of AISI304 stainless steel.
- Capacity is approximately 300 kg curd.
- There are 4 stainless steel wheels.
- Ø 2mm diameter holes on the screen.
- The outlet is on the edge bottom of the vat.
- Whey outlet will be with DN50 butterfly valve.

WHEY COOKING TANK

Technical Specifications

- Made of AISI304 stainless steel material.
- Capacity may be 3.000, 4.000, 5.000, 6.000, 8.000 l.
- A mixing motor is coupled with gearbox.
- Steam jacket (“Rollbond-Dimple plate” system) for steam heating and cooling.
- Cylindrical type in vertical position.
- Conic type bottom.
- Manhole cover.
- Discharging valve for product outlet.
- Three feet.
- Ladder for access to the upper part.

RICOTTA DRAINING VAT

WHEY COOKING VAT

Technical Specifications

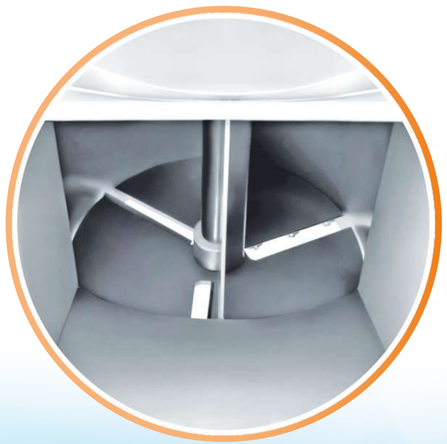
- Made of AISI304 stainless steel.
- Maximum product capacity will be 2.500 l.
- A mixing motor is coupled with gearbox.
- Double jacketed (“Rollbond-Dimple plate” system).
- Steam inlet & outlet.
- Water inlet & outlet.

ROLLBOND DIMPLE PLATE

FRESH CURD CUTTER

Technical Specifications

- Made of AISI304 stainless steel.
- There are 4 stainless steel wheels
- There is a cutter board with 3 knives
- There are 2 CIP heads and water inlet on the top
- 2,2 kW motor coupled with gear is mounted on the top

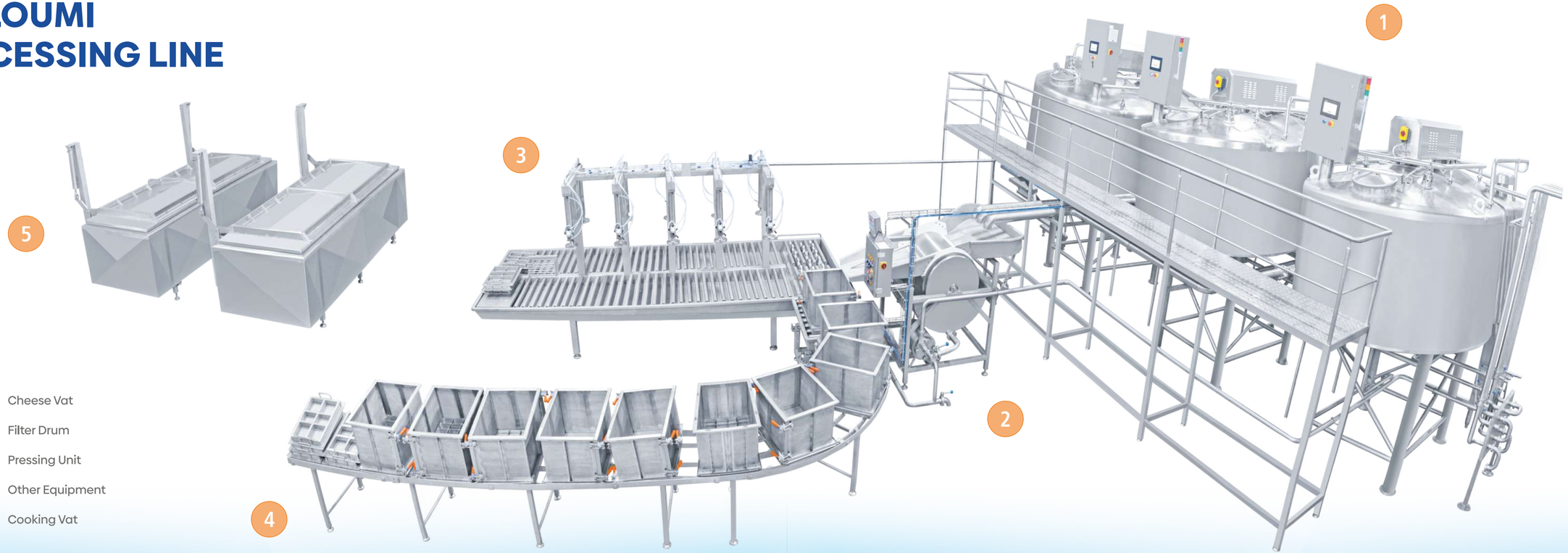


STORAGE TANK

Technical Specifications

- Made of AISI304 stainless steel.
- Can be manufactured cylindrical and vertical type.
- Capacity is upon demand.
- Product inlet and outlet dimensions are upon demand.
- Has a ladder.
- Can be isolated or non-isolated.
- Has CIP heads, mixer and ventilation on top.

HALLOUMI PROCESSING LINE

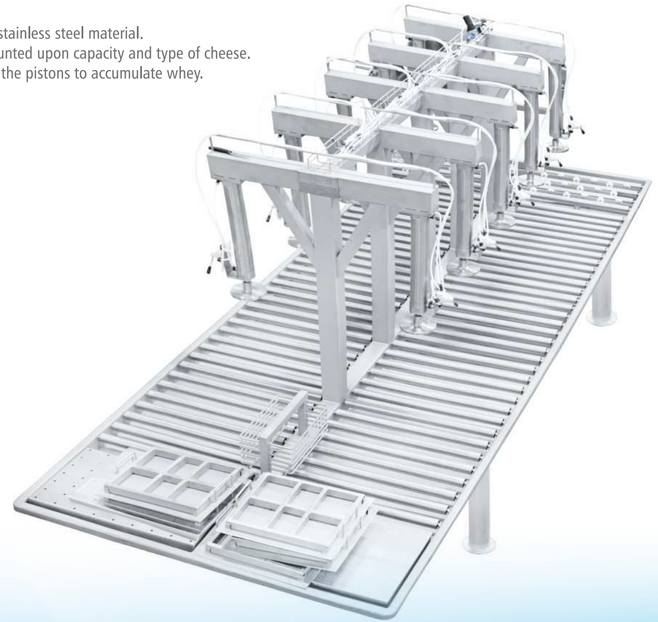


1. Cheese Vat
2. Filter Drum
3. Pressing Unit
4. Other Equipment
5. Cooking Vat

PRESSING UNIT

Technical Specifications

- Made of AISI304-316 quality stainless steel material.
- Stainless steel pistons are mounted upon capacity and type of cheese.
- There is an inclined vat under the pistons to accumulate whey.



HALLOUMI COOKING VAT

Technical Specifications

- Used for cooking of halloumi cheese from the steam-jacket up to 9000C.
- Made of AISI304-316 stainless steel material.
- There are stainless steel pistons coupled to open & close the lid automatically.
- Inner dimensions are: 3600 x 1200 x 750mm (± 200mm).

CHEESE FERMENTATION VAT

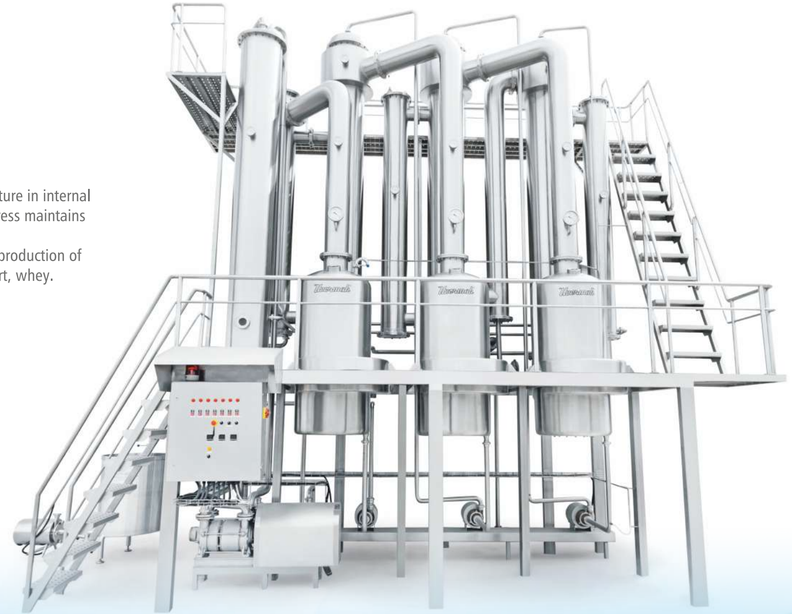
Technical Specifications

- Made of AISI304 stainless steel material.
- There are stainless steel six feet.
- Inner dimensions are; 3000 mm(length) x 1000 mm (width) x 500 mm (depth).
- No label or other unnecessary equipment on the vat.
- Any welding from edge to edge which will prevent proper cleaning.
- The edges of the vat are designed not to cut or hurt the labor's hands.
- The outlet is on the edge bottom of the vat.
- Three special stainless sheets for pressing the curd which have holes for whey drainage.

FALLING FILM EVAPORATOR

Technical Specifications

- Made of AISI304 stainless steel material.
- System works under vacuum conditions.
- Product is preheated to evaporation temperature in internal coil-tube exchangers with regeneration progress maintains low steam consumption.
- May be used in various applications such as production of grape juice, pectin, fruit juice, milk for yoghurt, whey.



YOGHURT TROLLEY

Technical Specifications

- Made of AISI304 stainless steel material.
- Has 6 shelves.
- Overall dimensions: 735 x 1490 x 1550mm (h).
- Has 4 wheels with 150mm diameter.

HEATING APPARATUS

Technical Specifications

- Made of AISI304 stainless steel material.
- Steam is connected as heating medium.
- There is a propeller which is coupled with 0.25 kW gearbox & motor.

CENTRIFUGAL PUMP

Technical Specifications

- Has 5, 10, 15, 20, 25, 30, 35, 40 m^3/h capacity.
- Made of AISI316 stainless steel material.

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