



PRODUCT CATALOGUE

2022

ABOUT US

Kandemir Paslanmaz San. Tic. Trade We have aimed to constantly highlight the quality by following the technological developments closely. Our company, which we established in Konya to meet the needs of the public and private sectors, serves with the understanding of offering the best quality at the best price, with years of experience. The cornerstone of our company's mission is, of course, customer satisfaction. Our company, which is aware of the fact that customer satisfaction can be achieved not only with high quality machinery production, but also with high quality technical support, has proven this understanding with TSE and Ce certificates.

Kandemir Paslanmaz San. Tic. is not only a manufacturer of stainless products, but also the solution partner of its valued customers. In this sense, we are at the service of our valued customers who prefer us. With the machines we manufacture and technical support, Kandemir Stainless is a pioneer in the sector. Our values that will carry us to this vision are the same elements that our company has used to reach today. And we care about the future.

Our vision:

To be the solution partner of our customers based on the principle of maximum quality and minimum cost in the manufacture of stainless products.
To provide uninterrupted service based on unconditional customer satisfaction with its widespread service network.

Our Mission:

It is our vision to provide high quality service that exceeds customer expectations, to ensure customer loyalty, and to work with our staff for the welfare and happiness of the society.



ABOUT US 02

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POWDER PRODUCTS PREPARATION AND PACKAGING UNIT



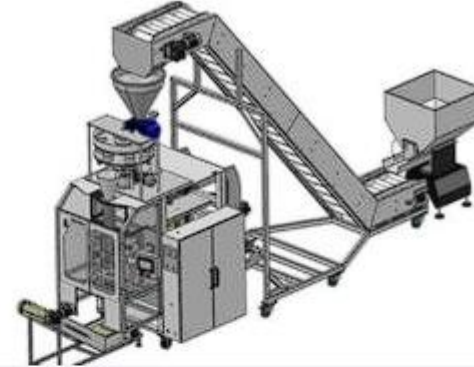
Cube Powder Mixer

Cube powder mixer mixer can be manufactured according to the desired capacities.



Powder Loading and Unloading Screw and Bunker

It is used to transfer the powder product made of stainless steel spirals in optional sizes. We can manufacture 304 quality stainless steel as U type or pipe type in desired diameter.



Vertical Powder Filling Machine

Automatic screw filling machine is used for packaging powder products.

POWDER PRODUCTS PREPARATION AND PACKAGING UNIT



300 Kg Horizontal Type (Ribbon) Powder Mixer Mixer

It is used in industries such as food, chemistry, medicine, cosmetics.

Foodstuff Sector, Medical Sector, Chemicals Sector
Ribbon mixer



Doypack Packaging Filling Machine

All doypack prepackage filling machine is used to fill powder products such as powder spices



Ribbon (Horizontal) Powder Mixer

Powder mixing mixer (Ribbon) can be manufactured from 300 lt to 6000 lt . Powder and granule etc. Performs the mixing process of style products

POWDER PRODUCTS PREPARATION AND PACKAGING UNIT



Horizontal Powder Mixer

2000 Lt Horizontal TYPE powder mixer mixer i
Powder and granular spice chemicals. Performs the mixing process of style products



Conical Type Powder Mixer

Conical Powder Mixer Mixer
Sugar, acid foodstuffs etc products. It is used to mix powdered additives.



V Type Powder Mixer

V TYPE POWDER MIXER
Food

Additives, Bakery products, Milk Powder, Starch and flour, Powdered beverages, Instant Soup, Baby food, Instant Desserts, Spices, Instant coffees, Animal food etc.

Chemicals and Medical Products

Additives, Polymers, Colorants, Powdered minerals, Protective materials etc.

LIQUID, CHEMICAL PRODUCT PREPARATION AND FILLING LINE



LIQUID, CHEMICAL PRODUCT PREPARATION AND FILLING LINE



30 Ton Chemical Liquid Storage Tanks

30 ton storage tank
Cooled heated tanks
Walled Stainless Chrome Tanks,
Agitated Chrome Tanks,
Insulated Chrome Tanks,
Stainless Chrome Olive Oil Storage Tanks,
Stainless Chrome Milk Tanks,
Stainless Chrome Molasses and Honey Tanks,
Stainless Chemical Storage Tanks etc.
Liquid Storage Tanks



Liquid Fertilizer Production Plant

used for mixing liquids and preparing products



Liquid Storage Tank 2000 LT

Liquid Storage Tank 2000 LT is used to store liquid products such as food chemicals.

LIQUID, CHEMICAL PRODUCT PREPARATION AND FILLING LINE



Liquid Product Preparation Tank

Liquid production mixer tank is suitable for the production of liquid detergents, shampoo and conditioner - shower gel and low viscosity products.
Mixing, blending, dispersing processes
- plays an important role in the preparation of liquid products.



Cap Crimping Machine

It can be used safely in the pharmaceutical, food, cosmetic and chemical industries.



Liquid Filling

It can be manufactured with 4,6,8,10 nozzles.

LIQUID, CHEMICAL PRODUCT PREPARATION AND FILLING LINE



Label Sticking Machine (Double Direction)

It performs the process of sticking labels on the packages.



Bottle Collection Tray

PRODUCT FEEDING AND COLLECTING TRAY



Liquid Filling Line (6 Nozzle filling units)

It is suitable for filling antifreeze, antifreeze glass water, foaming, viscous acidic or non-acidic cleaning products, detergents, shampoos, food products.

CHOCOLATE PROCESSING UNIT



Honey Vacuum Tank

Food vacuum tank can be used in desired food products.



Chocolate Ball Mixer (VINNER)

is a grinding machine for chocolate and similar products



Laboratory Mill

It is a laboratory type ball mill where the chocolate refining process is terminated.

CHOCOLATE PROCESSING UNIT



Powdered Sugar Mill

powdered sugar mill Used to turn sugar into powder.



Chocolate Pre-Making Mixer

Chocolate Pre-Preparation Mixer
•It is the first mixer in which all the raw materials required for chocolate are mixed.



Chocolate Resting Stock Tank

Chocolate Resting Stock Tank
It is used for resting and stocking the chocolate.

CHOCOLATE PROCESSING UNIT



Oil Melting Tank

Fat Melting Tank

Block is specially designed to melt margarine.



Chocolate Storage Tank

Chocolate Storage Tank

It is used to rest and stock the chocolate.

MILK PROCESSING UNIT



Buttermilk Processing Unit



Buttermilk Process Tank

Ayran Process Tank It is the tank where the milk to be made from ayran is sent, fermented and fermented milk is crushed and cooled.



Buttermilk Filling Machine

Ayran filling machine has a rotary table and the mouth diameter of the product is 75 – 95 mm per hour. is 50 to 330 gr. is filling in

Feta cheese Processing Unit



White Cheese Tin Sealing Machine

The produced white cheeses are cut and placed in tins, and the lids of the tins are closed by this machine.



White Cheese Boats

CHEESE FERMENTING BOATS
It is the vessel in which white cheese is produced. Feta cheese is fermented in this boat, crushed into curd, strained by the Cendere cloth and the pulleys on the side.

Capacities: 600, 1200, 1500 LT

Milk Intake unit



Milk Receiving Boat

The milk receiving trough can be manufactured according to the desired capacities.



Milk Cooling Exchanger



Milk Storage Tanks

It can be manufactured as insulated, single-walled and heated & cooled in capacities of 1000 lt and 30.000 lt.

Pre-Processing unit



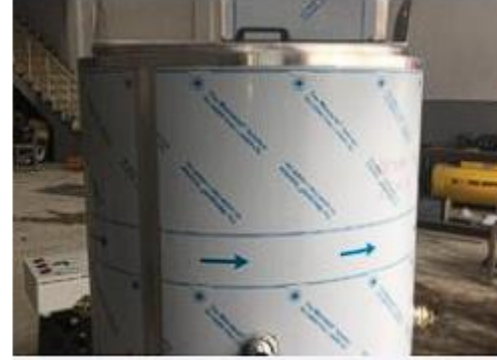
Rolbont Steam Milk Cooking Tank

MILK COOKING TANK WITH STEAM ROLLBONT SYSTEM



Natural Gas Milk Cooking Tank

Natural gas milk cooking tank can be manufactured in desired dimensions.



Electric Milk Cooking Tank

Electric milk cooking tank can be manufactured according to the desired capacities.

Pre-Processing unit



Cream Separator

Capacities: 375, 1000, 2000,
3000, 5000, 10000, 20000 LT/H



Plate Heat Exchangers



Pasteurization Systems (Cooking Tanks)

Optional in capacities from 250
lt to 2000 lt; steam is produced.

Pre-Processing unit



pasteurizer

Yogurt-Cheese Milk
Pasteurization, Pasteurized
Milk, Fruit Juice, Pasteurized
Egg, Alcoholic/Non-Alcoholic
Beverages, Honey
Pasteurization Capacity
500 lt/h – 30000 lt/h



homogenizer

Homogenizers are designed to
break up and homogenize
particles (particles; fat and
proteins) in food products.
Capacities: 1500-10000 LT/H

Milk Transport Systems



3000 Lt Milk Transport Tank

500 Lt, 1000 Lt, 1500 Lt, 2000 Lt, 3000 Lt, 4000 Lt, 5000 Lt Milk Transport Tanks



5000 Lt Transport Tanks

It can be manufactured in 500 Lt, 1000 Lt, 1500 Lt, 2000 Lt, 3000 Lt, 4000 Lt, 5000 Lt sizes.



Rail Scale Milk Reception Boiler

The milk receiving tank with rail scales can be manufactured according to the rear of the vehicle.

Milk Transport Systems



5000 Lt Milk Transport Tank

5 MILK TANKS MADE
ACCORDING TO 5000 LT
TRAILER BODY



Milk Transport Tank and Scaled Milk Receiving Boiler

It is possible to produce according to the capacity of the milk receiving tank and milk transport tank, which are generally mounted on the back of the vehicle.



500lt Milk Transport Tank

It is generally manufactured for use in retail milk transports.

Milk Cooling tanks



1000 Lt Vertical Type Milk Cooling Tank

1000 LT VERTICAL MILK COOLING TANK



Horizontal Type Milk Cooling Tank

It is manufactured in 1500 – 2000 – 3000 – 4000 – 5000 – 6000 – 8000 – 10000 liter sizes.



500 Lt Vertical Type Milk Cooling Tank

It is manufactured in capacities of 300 – 500 – 1000 – 1500 – 2000 liters.



Milk Cooling Tank

300 – 500 – 1000 – 1500 – 2000 liter vertical type milk cooling tank can be manufactured in dimensions upon request.

Cheddar Cheese Processing Unit



Steam Automatic Cheddar Cheese Juicy Boiling Kneading Machine

Block type melting is used in the production of hard and semi-hard cheddar cheeses.



Curd Drum

Cheddar Cheese Standard
Model / Curd Straining Drum



Curd Transfer Unit

Cheese wire transfer machine

Cheddar Cheese Processing Unit



Cheese Process Tank

In the Kashkaval Process tank, the milk is heated up to the fermentation temperature and fermented in this tank. The milk that has become curd is then cut by the special mixers in the tank.

Capacities: 3000, 4000, 5000, 6000, 8000 LT / 10,000 and 11.000 LT



Cheese Resting Trolley

Kashkaval resting trolley with 5 shelves



Dry Boiling Machine

Closed Type Cheese Dry Boiling Machine
Capacities: 40-60-80 lt

Cheddar Cheese Processing Unit



Curd Strainer Trough

QUAD EXTRACTING BOAT
It is a trough with a strainer used for straining curd.



Curd Chopping Machine

The curd needs to be chopped before it is boiled. Thanks to this machine, it is chopped and boiled.
Capacity: 500KG/H



Wet Boiling Machine

Kashkaval Juicy Boiling Machine cooks the curd and performs the kneading.
Capacities: 500, 1000, 1500 KG

Cheese Processing Unit



Curd Press Trolley

ly All AISI 304 quality stainless steel. The product is pressed in the perforated sheet metal tray. 5000 kg pressure is applied to the piston of the pneumatic system. Straining basket is portable and easy to remove



Curd Strainer Trolley

The curd strainer car is used to take the curd from the curd cooking vessel.



Curd Transport Trolley

Used to transport packaged curd cheeses.

Cheese Processing Unit



Curd Hanger Strainer

Used to strain curd cheese



Curd Cooking Pot

Lor cheese is obtained by boiling the whey in a curd boiler.

Capacities: 3000, 4000, 5000 LT



Curd Juice Storage Tank

Curd Juice Storage Tank



Curd Homogenizer

Butter Processing Unit



Butter Trolley

Designed to put butter blocks



Cream Separator

Capacities: 1000, 2000, 5000,
10000, 20000 LT/H



Butter Weighting Machine

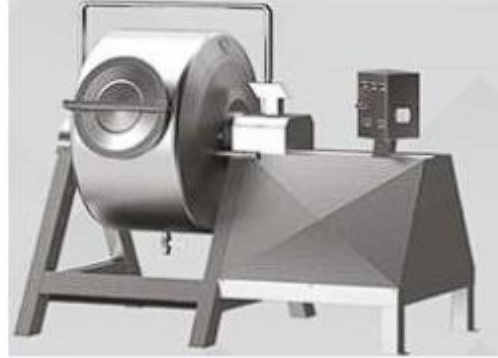
Butter Forming and Weighting
Machine; It is used to remove
the water in the cream that is
kneaded in the butter churning
drum.

Butter Processing Unit



Butter Malaxer

Butter Kneading Malaxer; It is mainly preferred in the production of butter with traditional flavor and consistency.



Butter Drum

It is a drum type churning machine used to obtain butter from cream.

Clarified butter Processing Unit



Clarified Oil Boiler with Selpentine

used to convert butter to clarified butter



Electric Clarified Oil Boiler

used to convert butter to clarified butter



Steam Clarified Oil Boiler

It can be heated with steam. It is used to transform butter into clarified butter. It can be produced according to the desired capacities.

Clarified butter Processing Unit



Centrifugal Pump

It is used in the field of chemistry cosmetic food to transfer liquid products.



CIP Unit

The CIP unit, which allows pre-/post-production line cleaning (sanitation) on-site, is not only suitable for use in the dairy industry, but also in the beverage, carbonated drinks and ready-to-eat food industry.

REFERENCES

