



MELTAR

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ABOUT US

Our company establishes turkey food production facilities in the light of the knowledge and experience gained from various food productions.

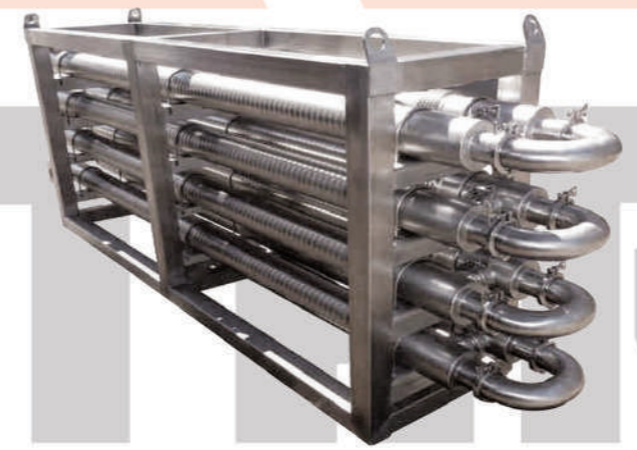
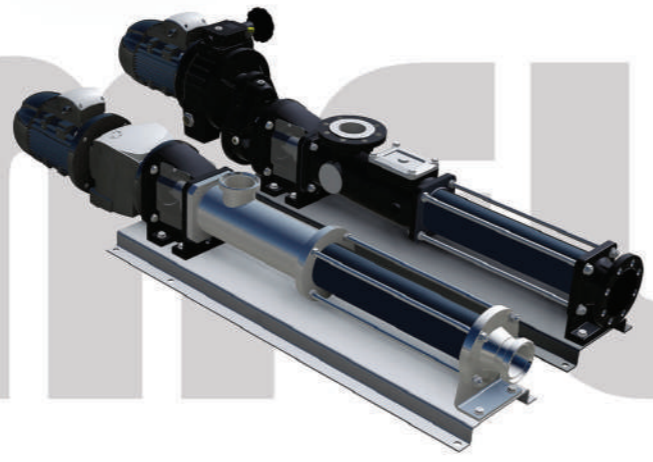
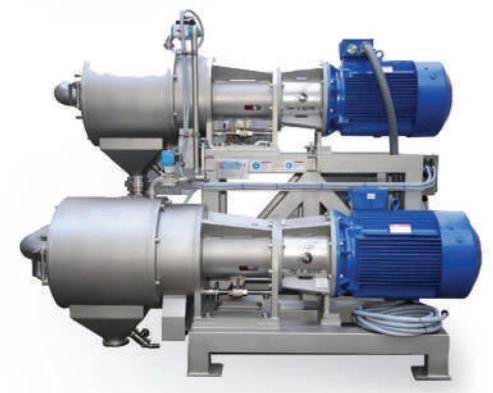
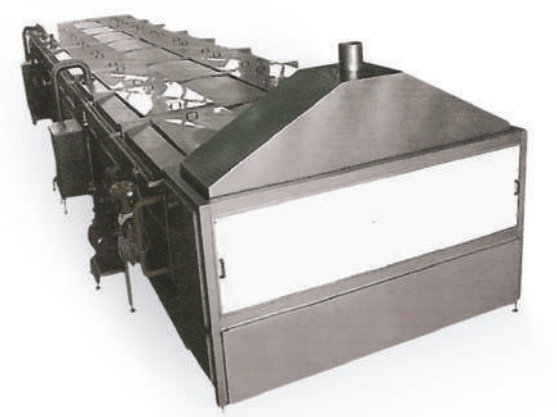
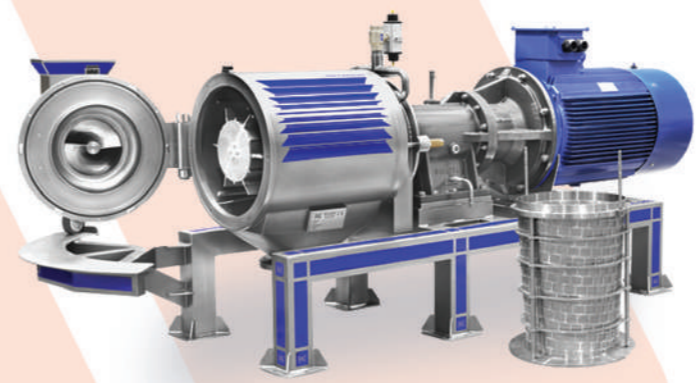
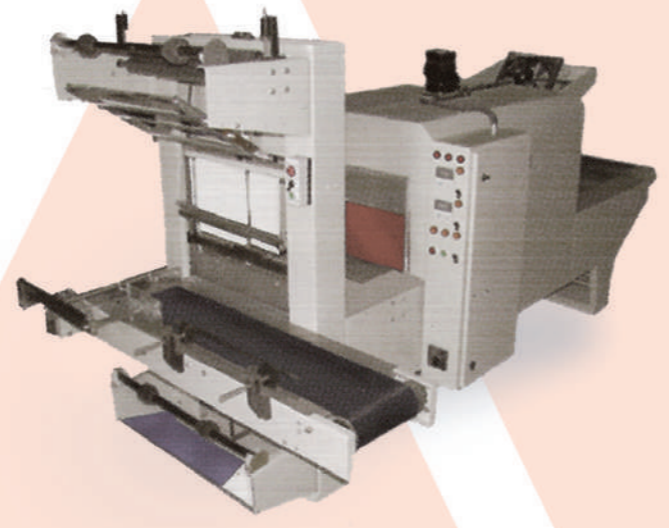
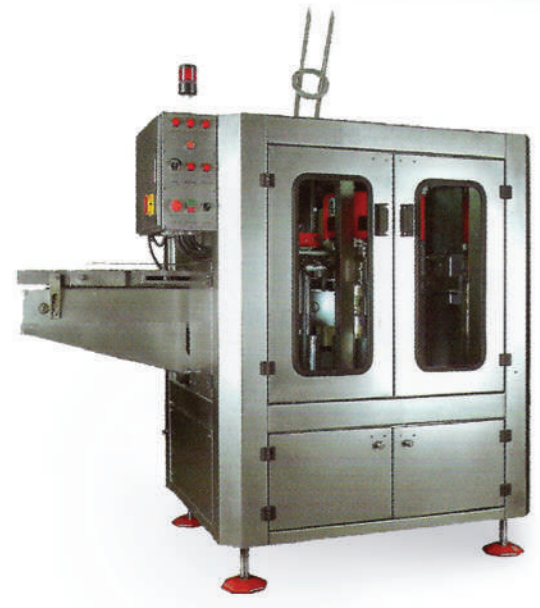
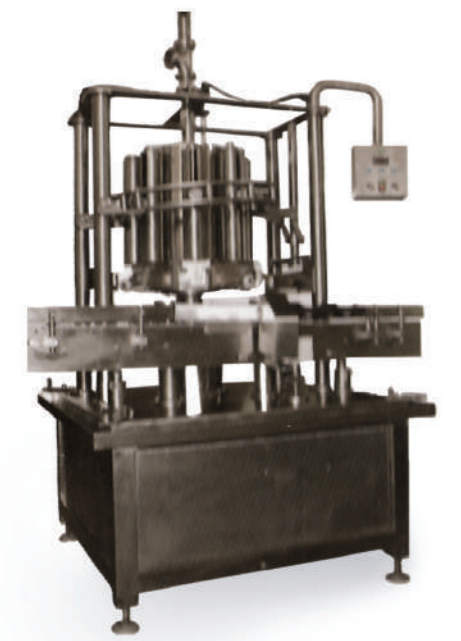
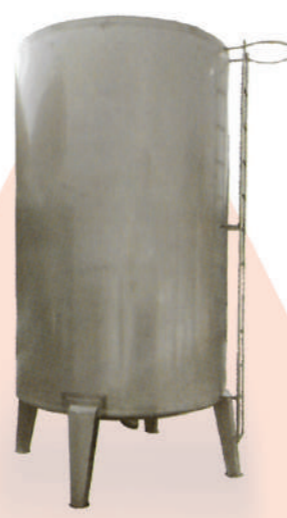
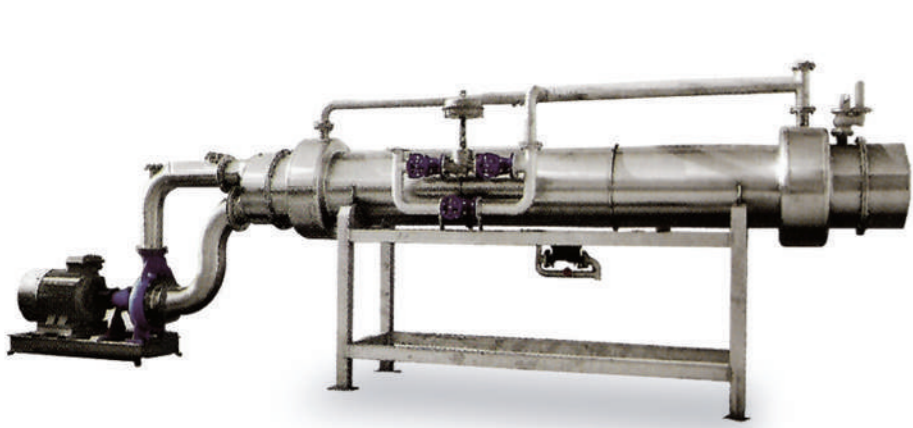
Numerous facilities we deliver at home and abroad operate with customer satisfaction.

Our services include project consultancy, turn-key facility installation, product development and recipe preparation.

Production in our turnkey projects
machines and equipment that we do not build,
We supply it through domestic and foreign companies.

Our company provides the shortest service after installation and spare parts
to its customers in a short time.v

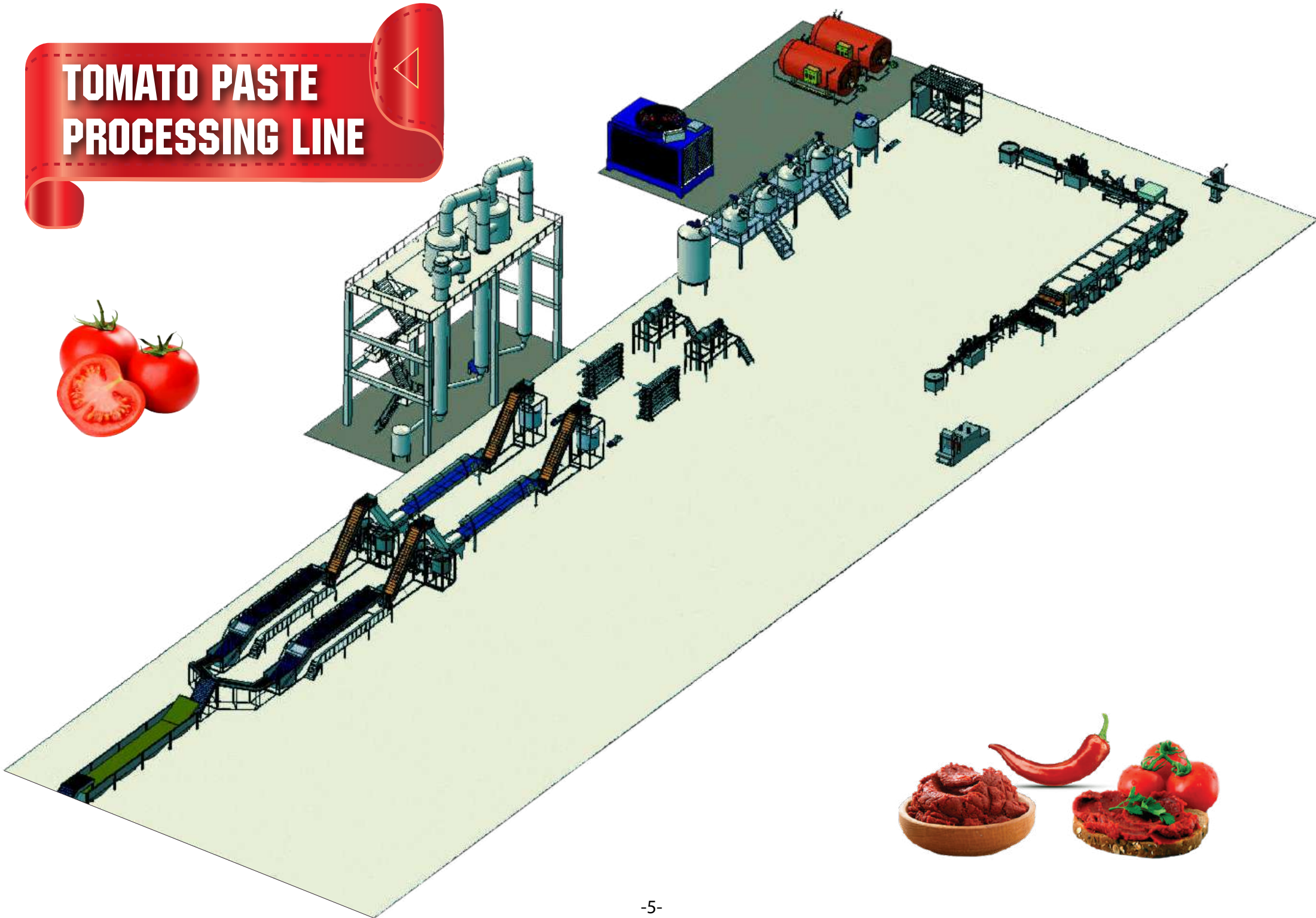




MELTARM

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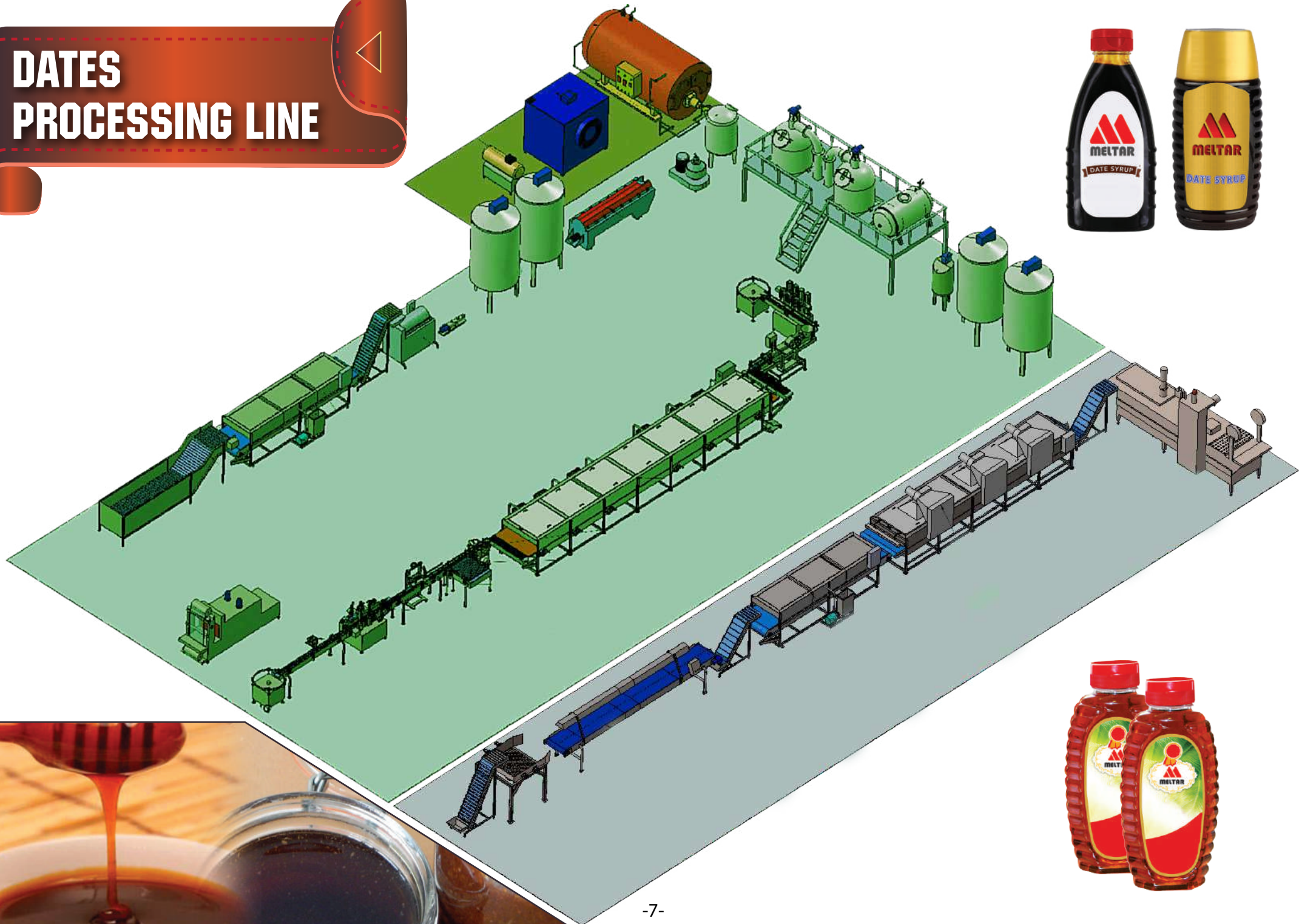
TOMATO PASTE PROCESSING LINE



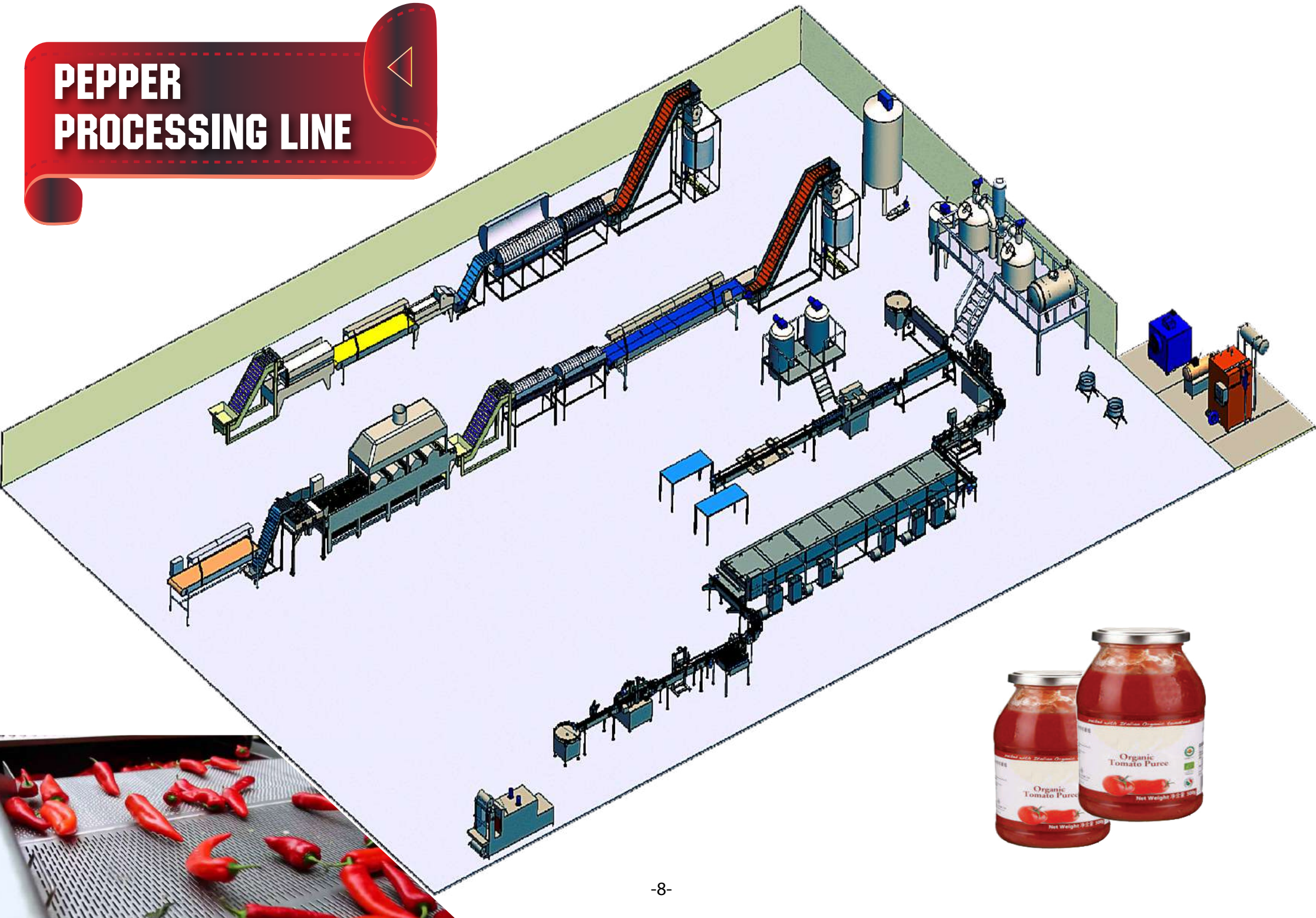
FRUIT JUICE PROCESSING LINE



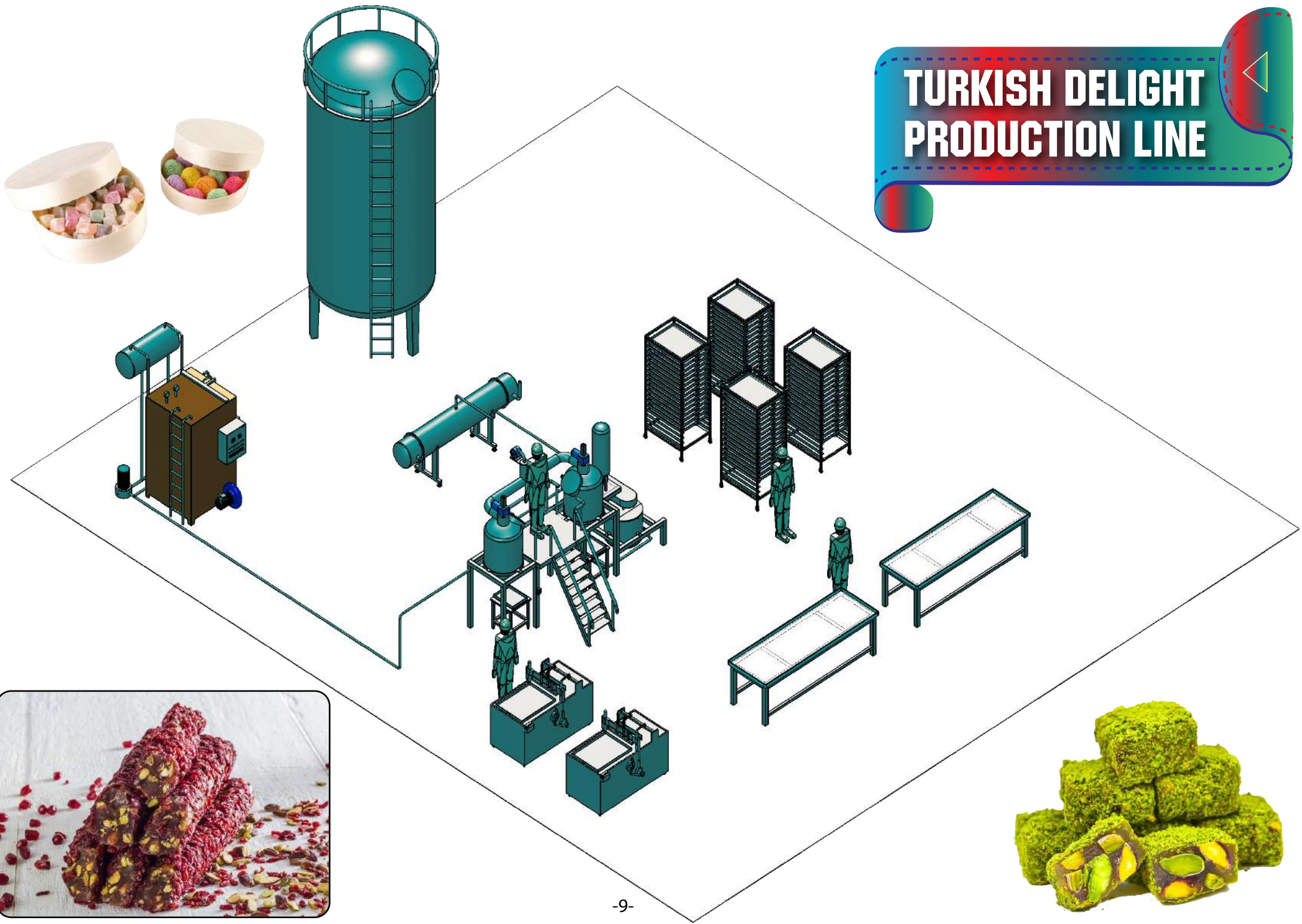
DATES PROCESSING LINE



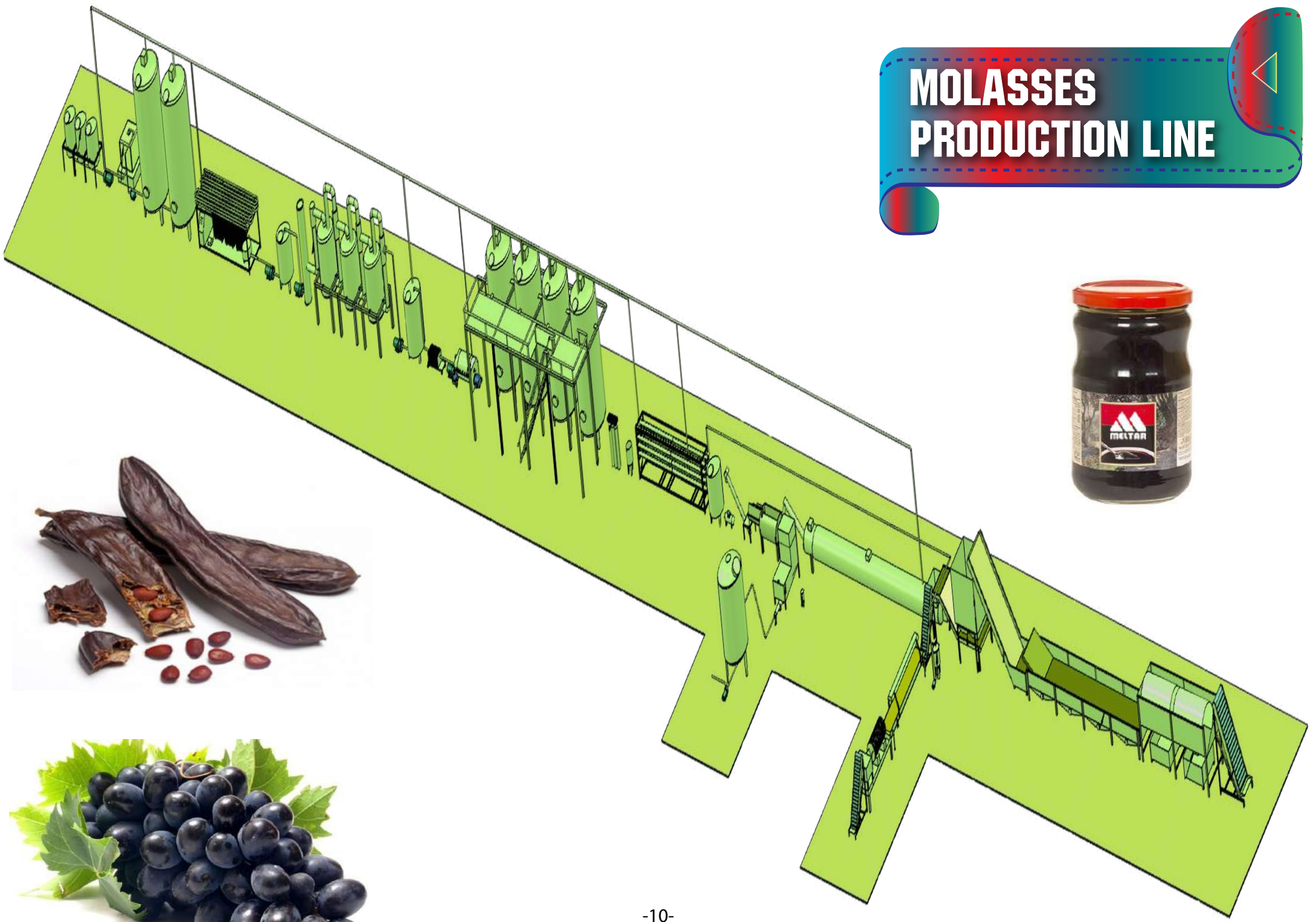
PEPPER PROCESSING LINE



TURKISH DELIGHT PRODUCTION LINE



MOLASSES PRODUCTION LINE



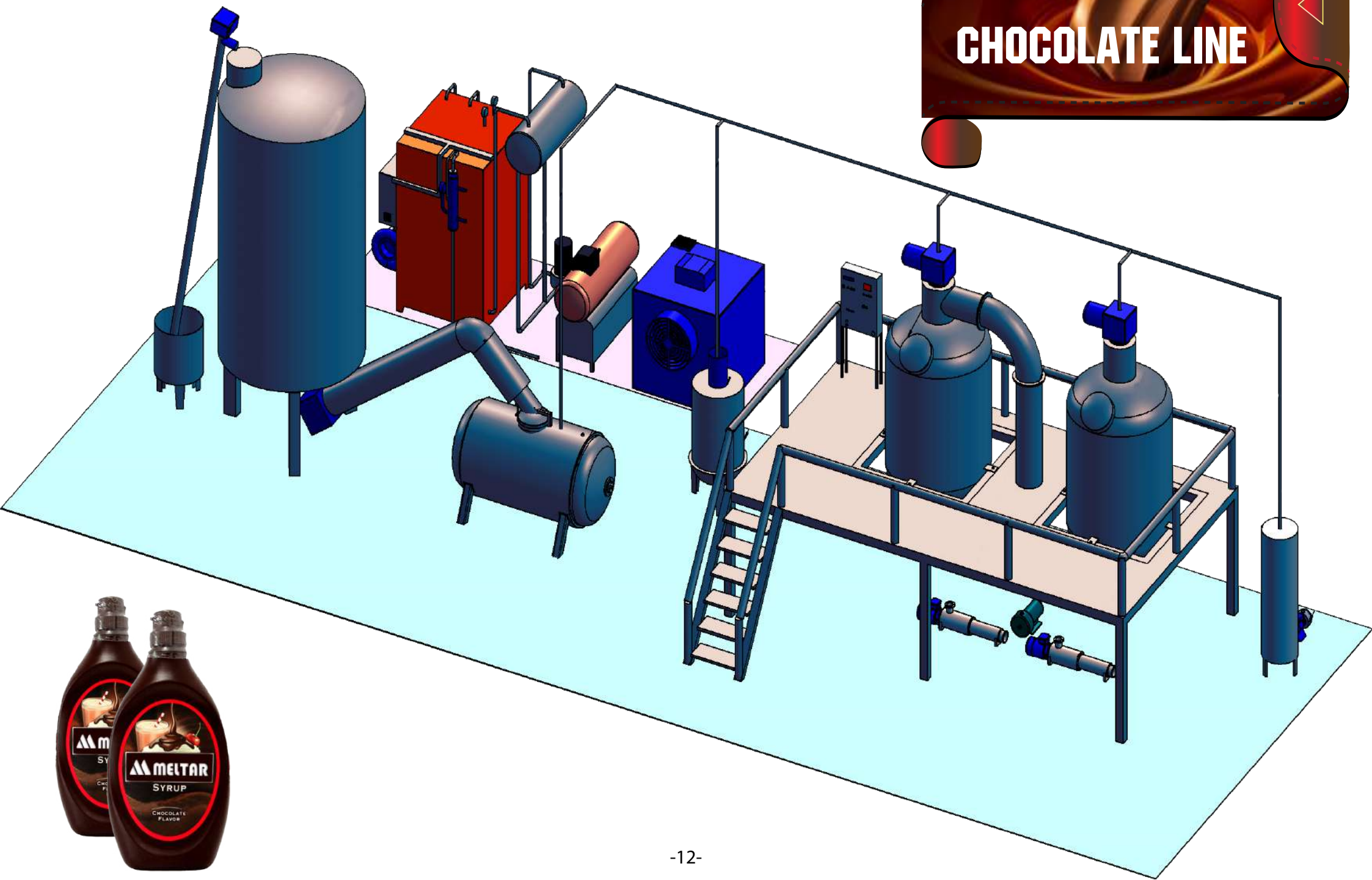


JAM- MARMALADE PRODUCTION LINE

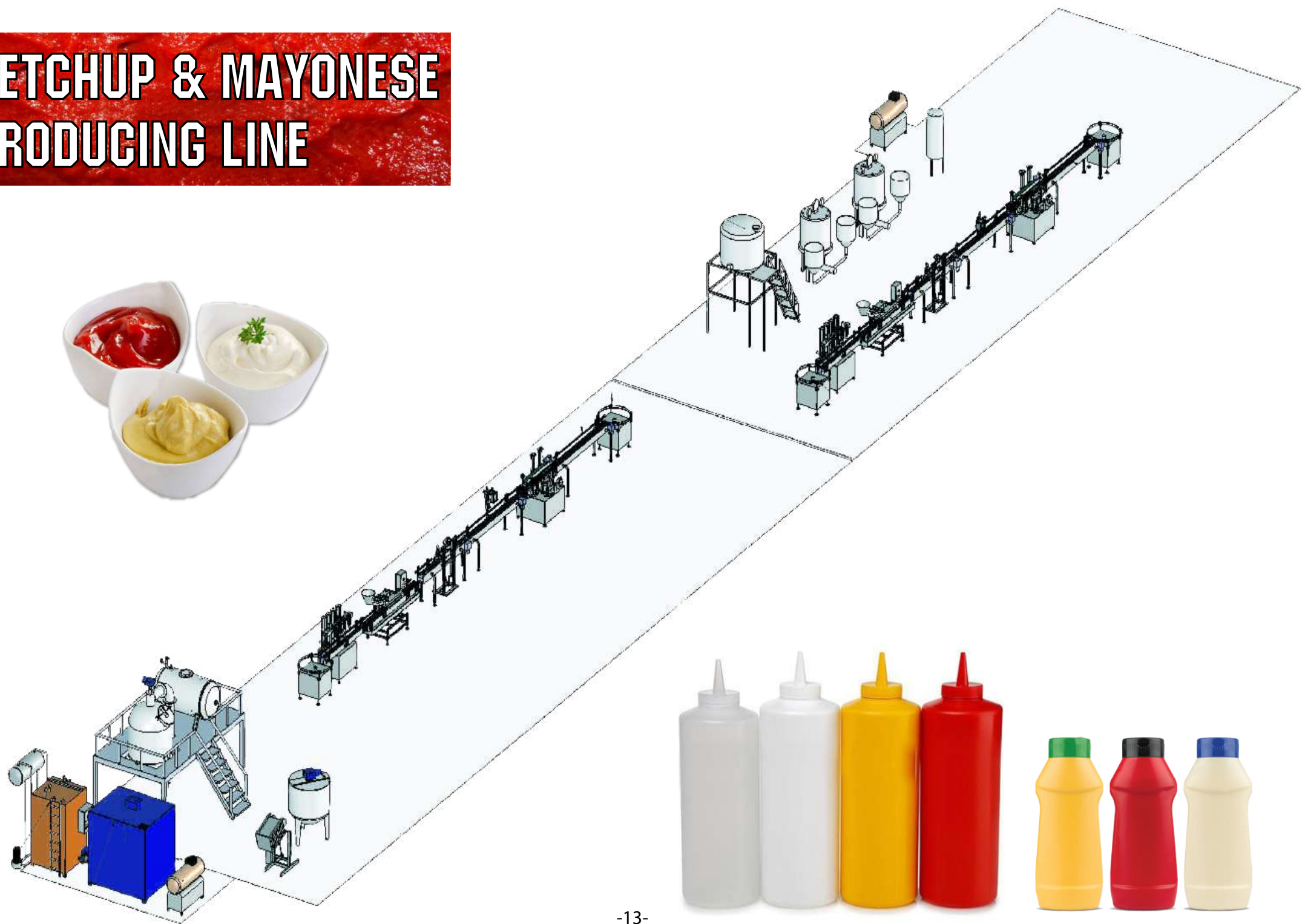
- 1- Premix Boiler
- 2- Vacuum Boiler
- 3- Filling Boiler
- 4- Pectin Preparation Tank
- 5- Dosing Tank
- 6- Rotary Table For Feeding.
- 7- Jar Sterilizing Tunnel
- 8- Filling Machine
- 9- Capping Machine
- 10- Pasteurizing & Cooling Tunnel
- 11- Drying
- 12- Collecting for Controlling.
- 13- Safety Sleeve Machine.
- 14- Labelling Machine
- 15- Date & Coddling Machine
- 16- Collecting Table
- 17- Steam Boiler
- 18- Glicose Heating Exchanger
- 19- Cooling Tower
- 20- Glycose Tank
- 21- Glycose Pump



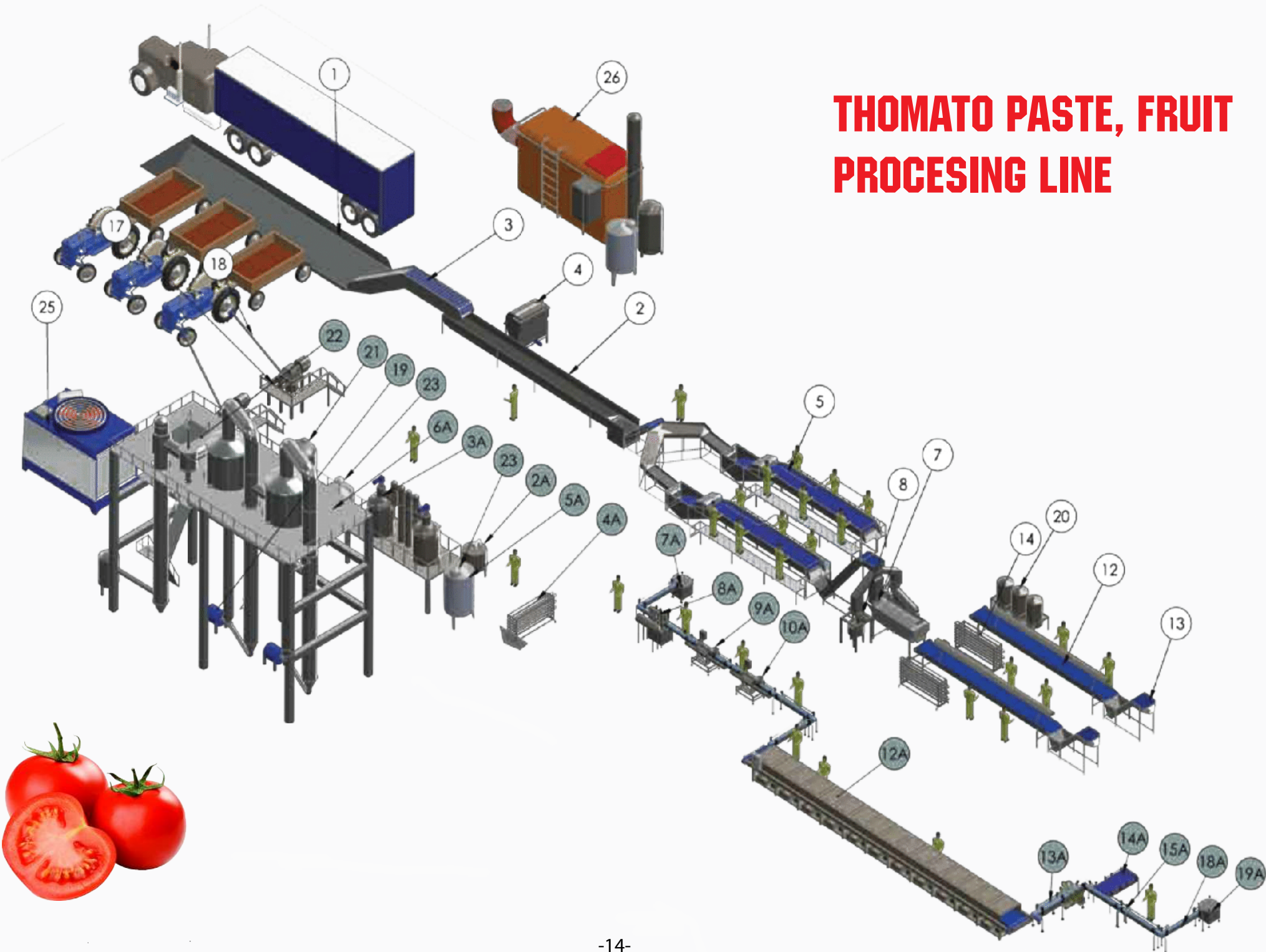
CHOCOLATE LINE



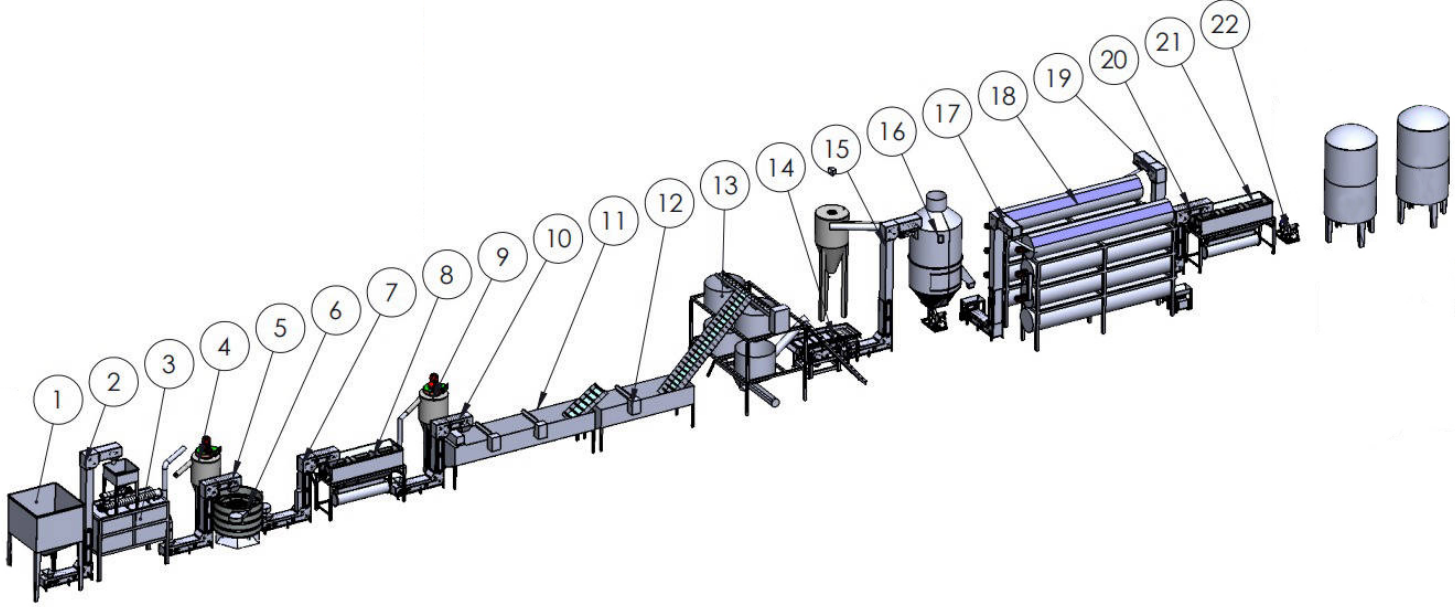
KETCHUP & MAYONESE PRODUCING LINE



THOMATO PASTE, FRUIT PROGESING LINE



1 TON / SAAT SUSAM İŞLEME TAHİN HATTI 1 TON / H SESAME PROCESSING TAHINI LINE



ÜRETİM HATTI / PROCESSING LINE

- | | |
|---|--|
| 1- SUSAM BUNKERİ / SESAME TANK | 15-ELEVATÖR / ELEVATOR |
| 2- ELEVATÖR / ELEVATOR | 16- SUSAM KURUTMA MAKİNESİ / SESAME DRYING MACHINE |
| 3- SUSAM KABUK SOYMA MAKİNESİ / SESAME PEELING MACHINE | 17- ELEVATÖR / ELEVATOR |
| 4- SİKLON / SYCLON | 18- SUSAM KAVURMA ÜNİTESİ (8'Lİ) / SESAME ROASTING UNIT (8 STEP) |
| 5- ELEVATÖR / ELEVATOR | 19- ELEVATÖR / ELEVATOR |
| 6- DAİRESEL ELEK / CIRCULAR SIEVE | 20- ELEVATÖR / ELEVATOR |
| 7- ELEVATÖR / ELEVATOR | 21- SUSAM SOĞUTMA MAKİNESİ / SESAME COOLING MACHINE |
| 8- SUSAM KEPEK ALMA MAKİNESİ / SESAME BRAN TAKING MACHINE | 22- HAVALI SUSAM TAŞIMA SİSTEMİ / SESAME TRANSFER SYSTEM WITH AIR |
| 9- SİKLON / SYCLON | |
| 10- ELEVATÖR / ELEVATOR | |
| 11- SALAMURA HAVUZU 1 / BRINE POOL 1 | |
| 12- SALAMURA HAVUZU 2 / BRINE POOL 2 | |
| 13- SUSAM DURULAMA ÜNİTESİ / SESAME RINSING UNIT | |
| 14- SARSAK ELEK / VIBRATING SIEVE | |



HALVA COOKERS



TUBE IN TUBE HEAT EXCHANGER



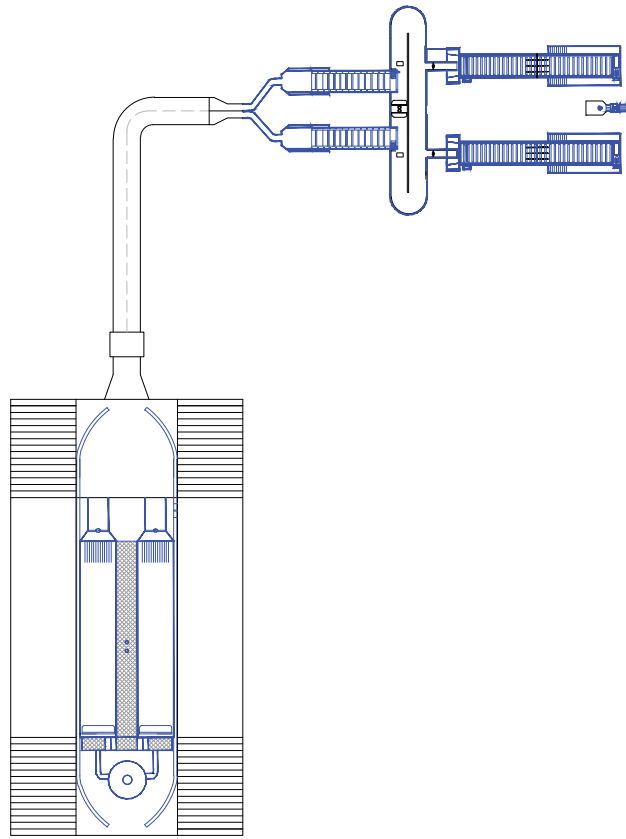
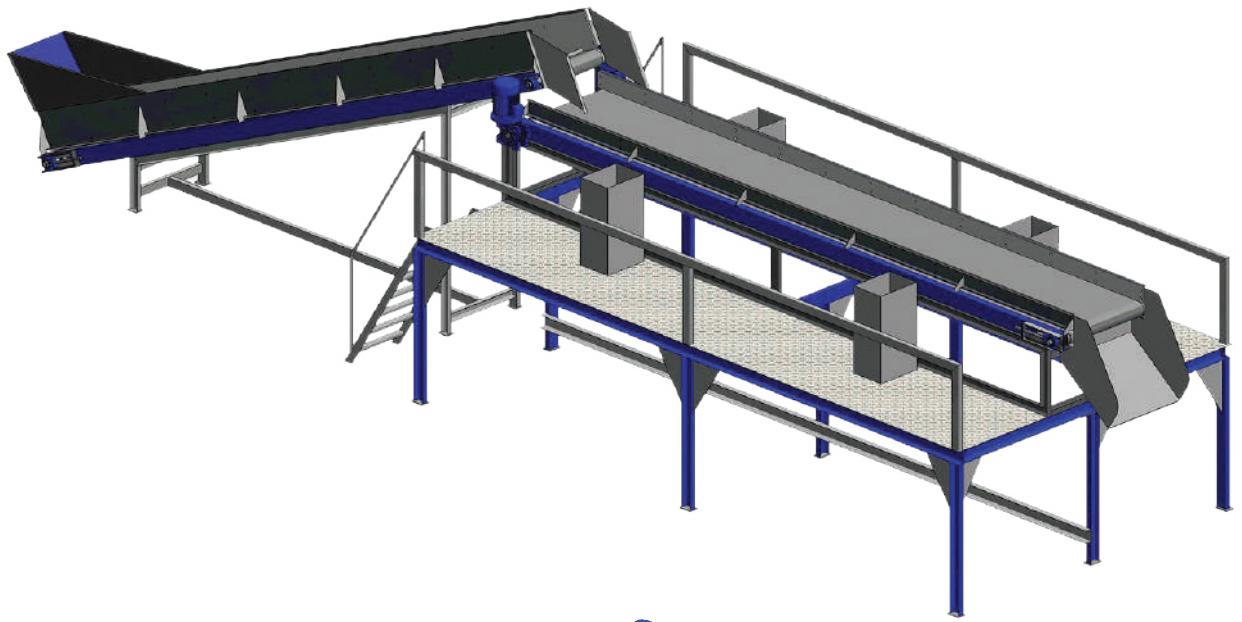
RECEIVING AND WASHING



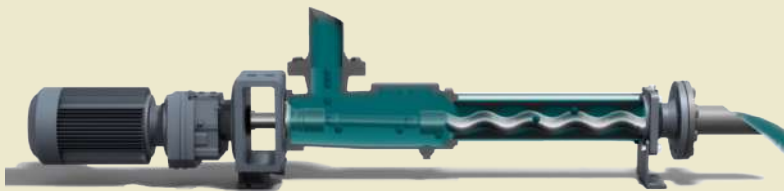
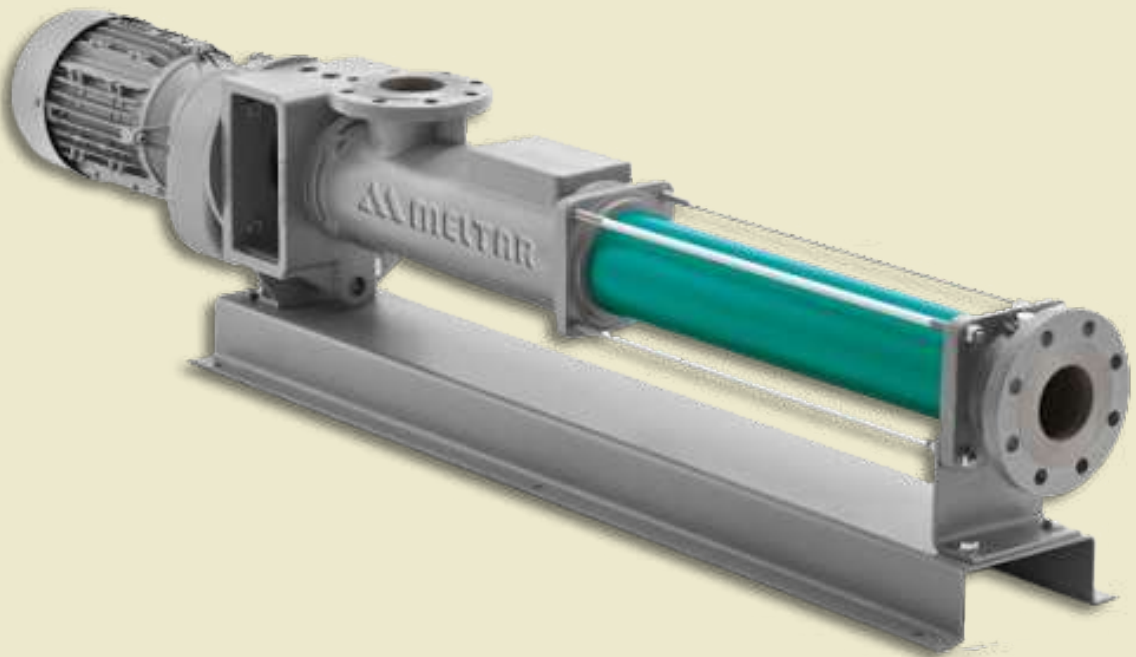
RECEIVING AND WASHING



SORTING TABLE





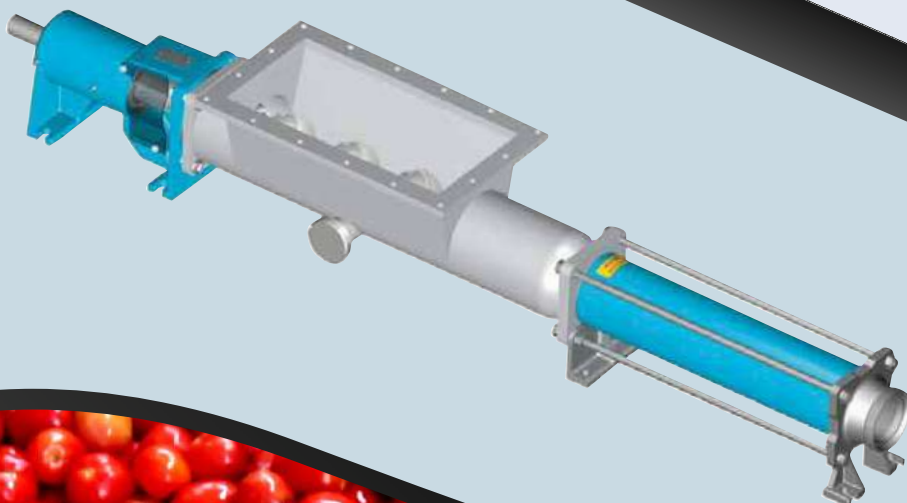
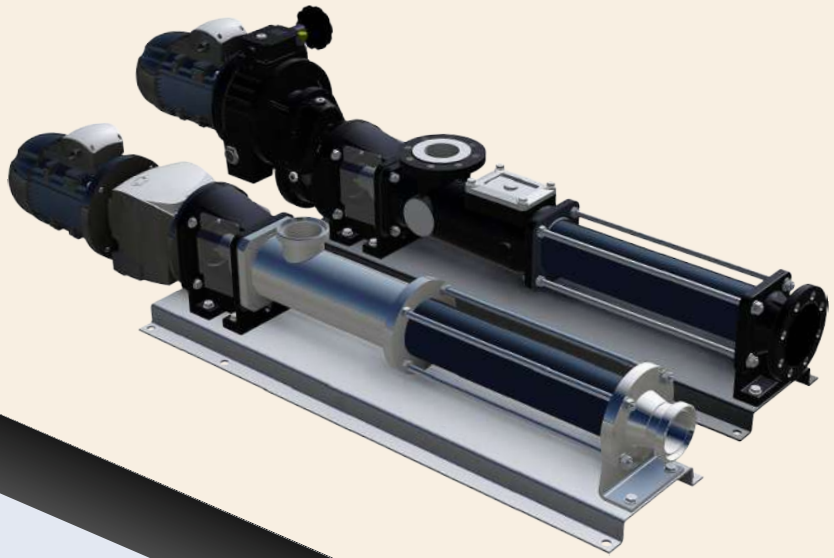


Technical Specifications:

- 1- Machine Capacity: 2-30 tons/h
- 2- For High Viscose Material
- 3- Feeding With Helix
- 4- Platform in S.S. or Cast Iron

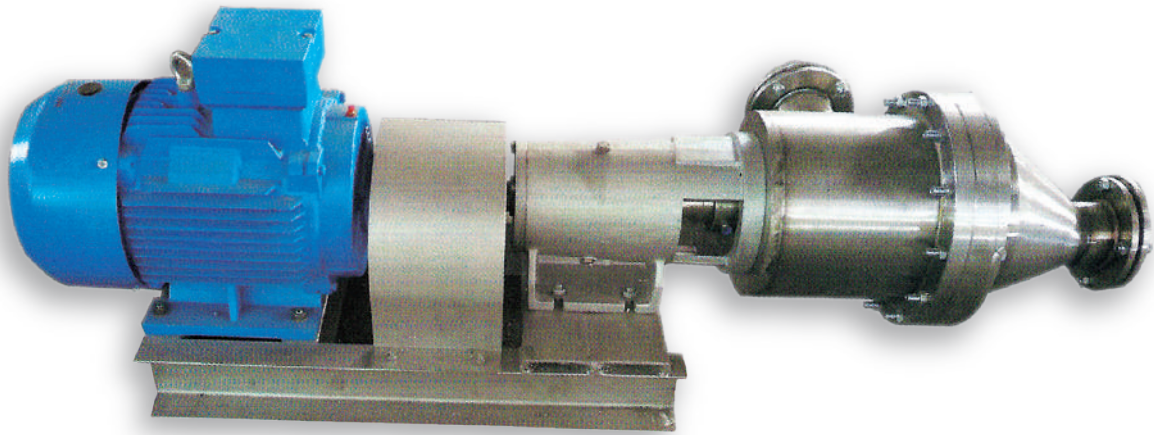


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Crusher Machine



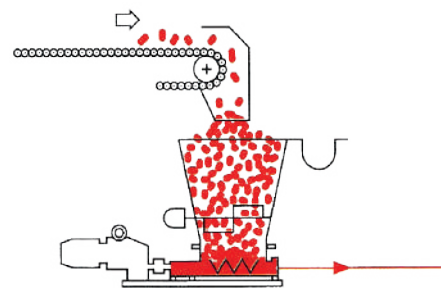
Technical Specifications:

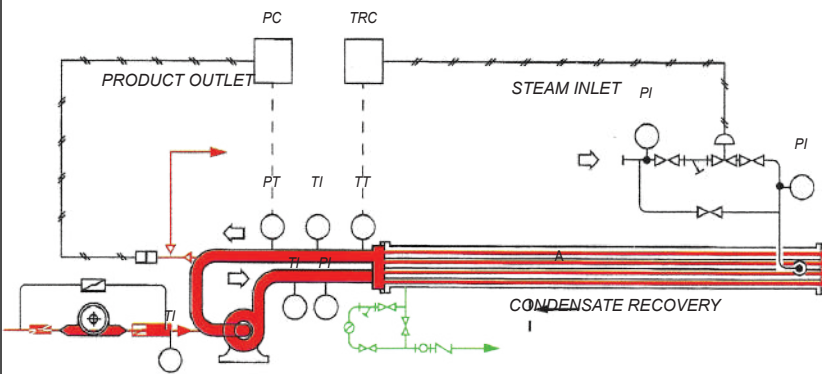
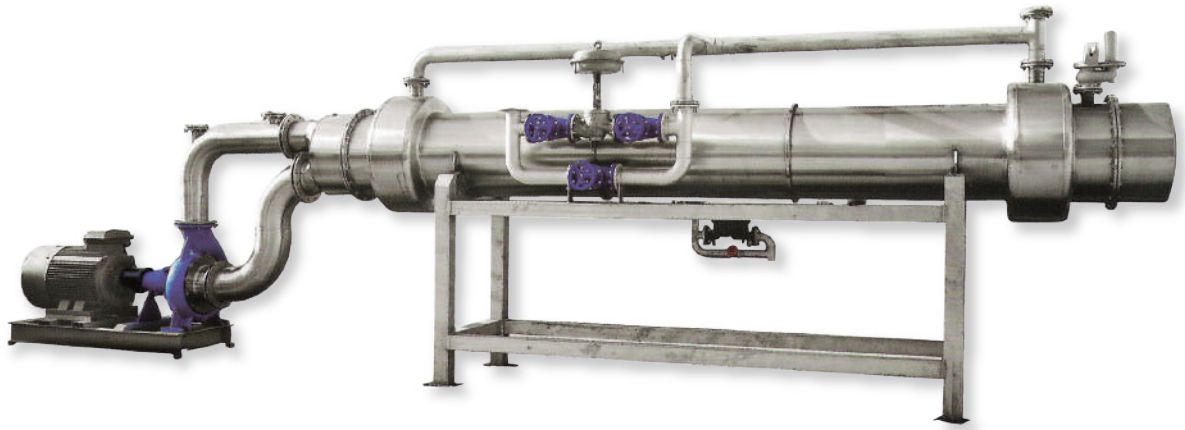
1- Machine Capacity: 1-30 tons/h

2- Platform in S.S. or Cast Iron



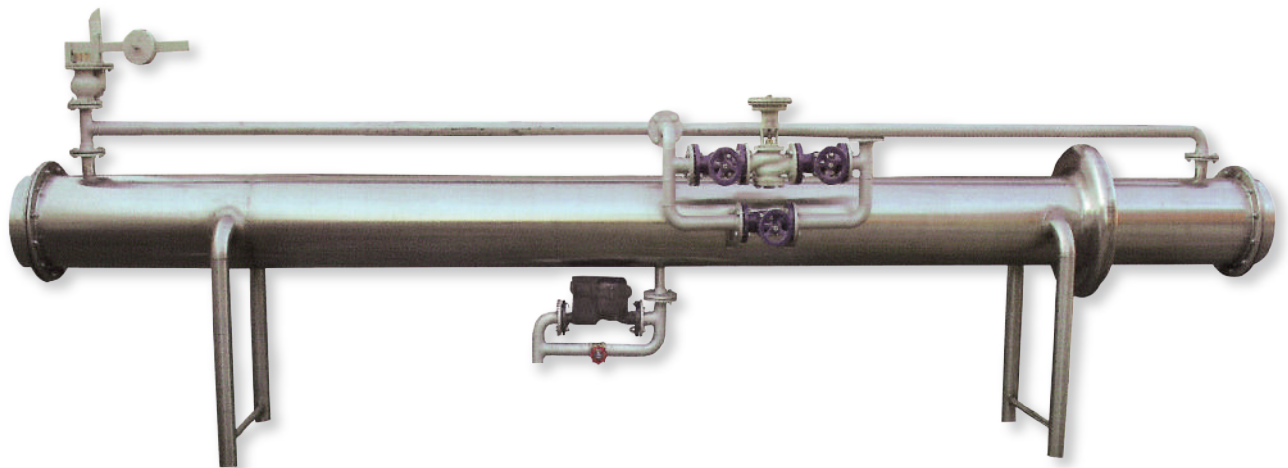
ROLLER SORTING BELT





Technical Specifications:

- 1 - Machine Dimensions: a*b*h=1038cm*153cm*290cm
- 2 - Machine Capacity : 500~800 tons/24h
- 3 - Platform In Cast Iron
- 4 - Automatic Control Temp.

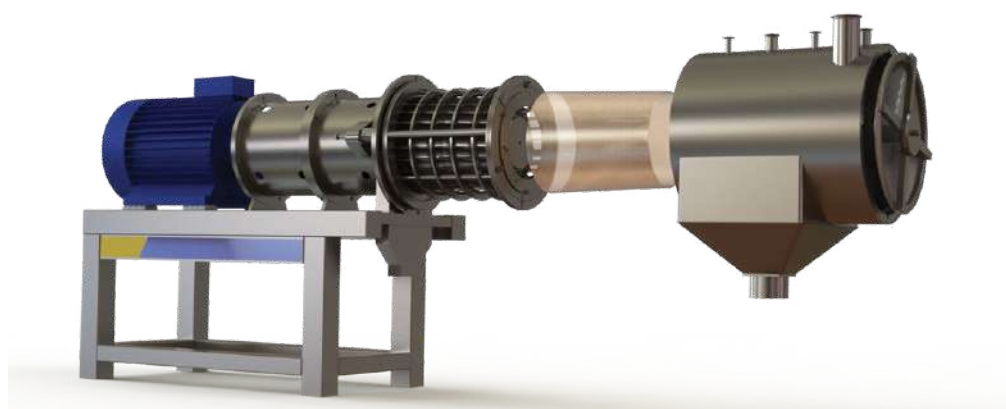


Technical Specifications:

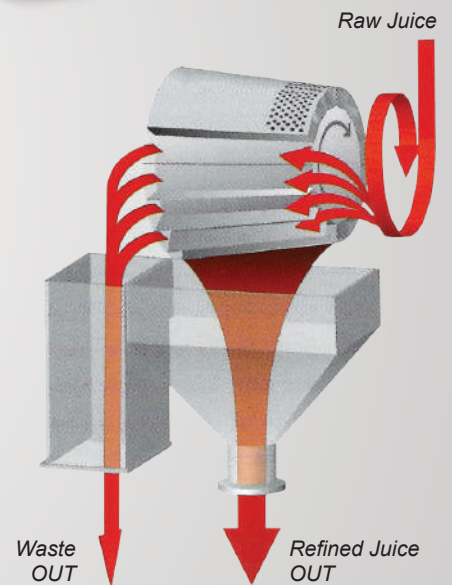
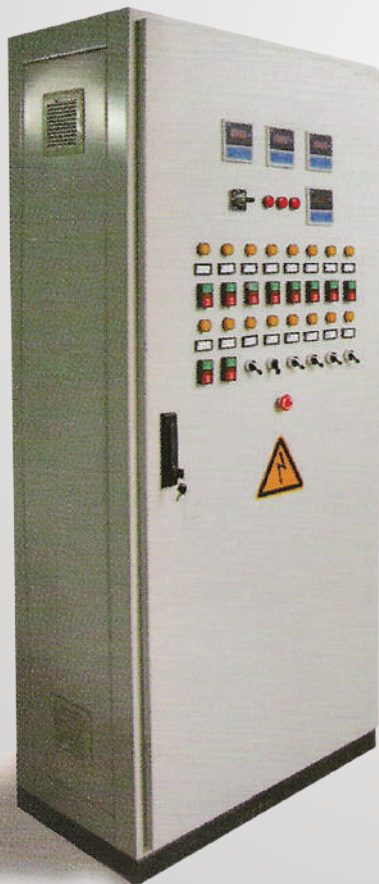
- 1 - Machine Dimensions: a*b*h=1038cm*153cm*290cm
- 2 - Machine Capacity : 500~800 tons/24h
- 3 - Platform In Cast Iron
- 4 - Automatic Control Temp.



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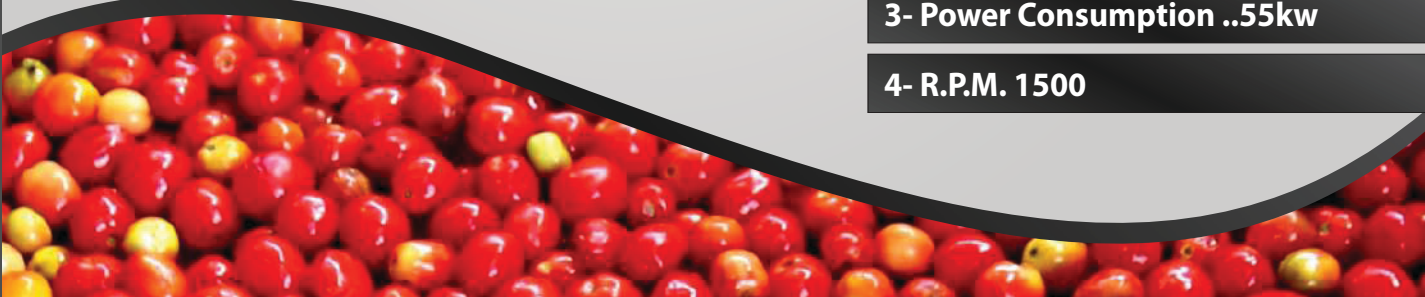
Technical Specifications:

1- Machine Dimensions: a*b*h=250cm*78cm*175cm

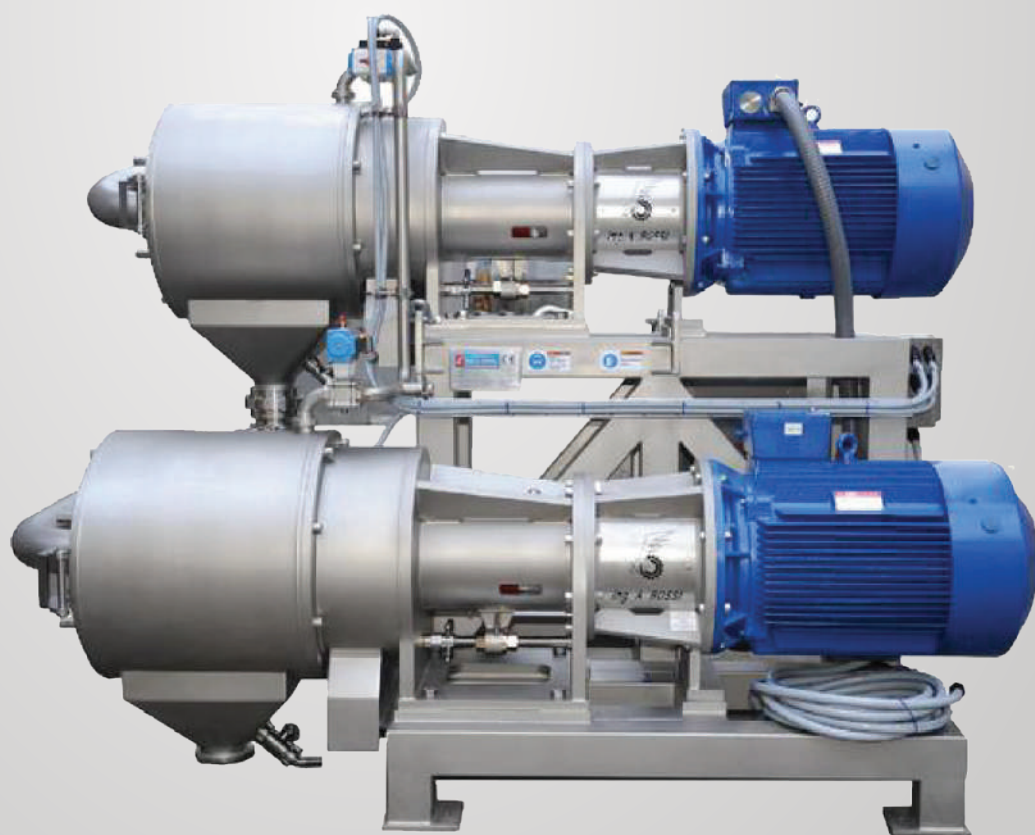
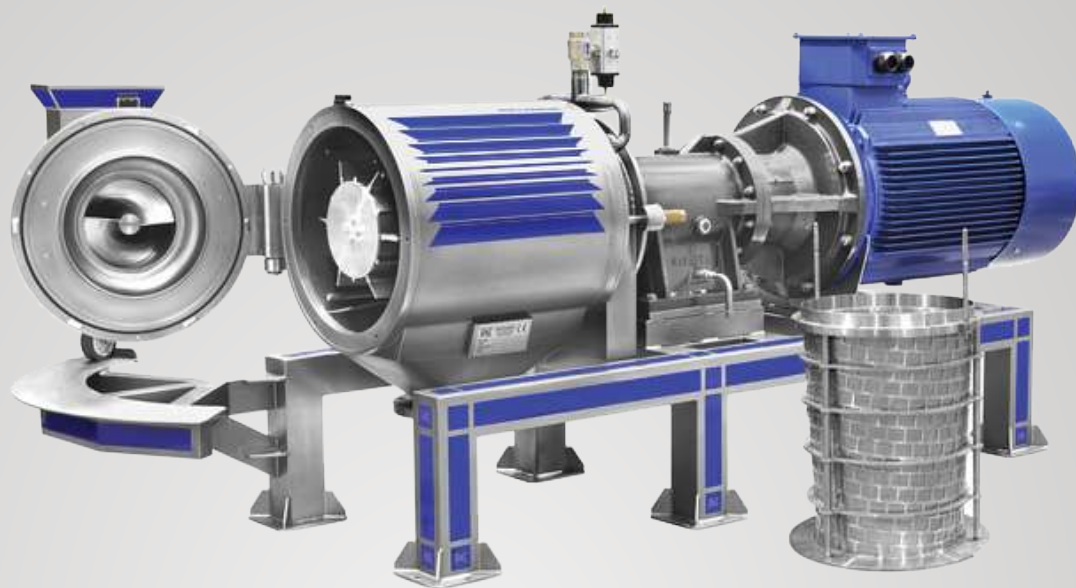
2- Platform in S.S. or Cast Iron

3- Power Consumption ..55kw

4- R.P.M. 1500



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AVAPORATOR 500-600 TON / 24/H



AVAPORATOR 1200 TON / 24/H

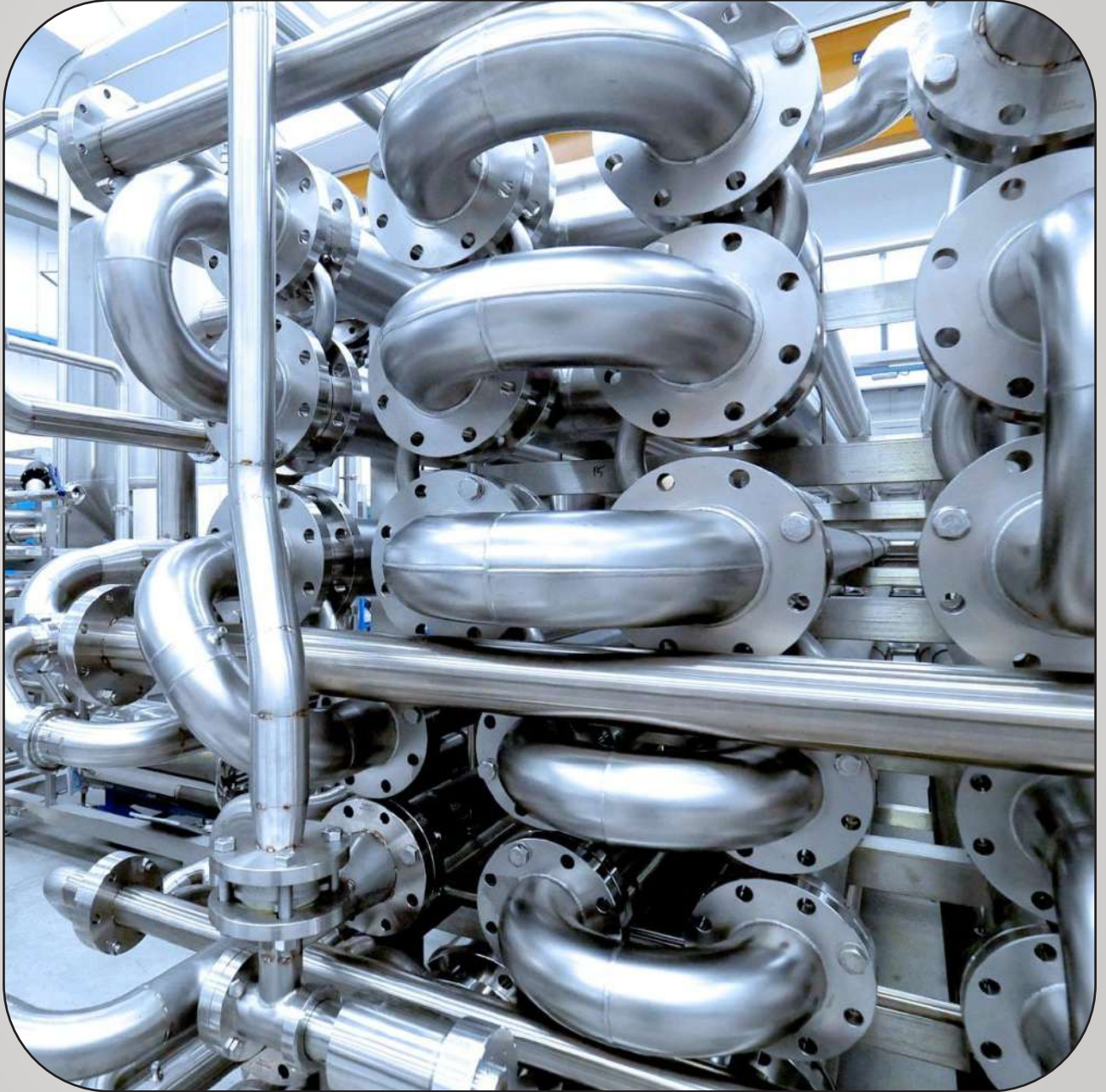


BATCH SYSTEM EVAPORATOR

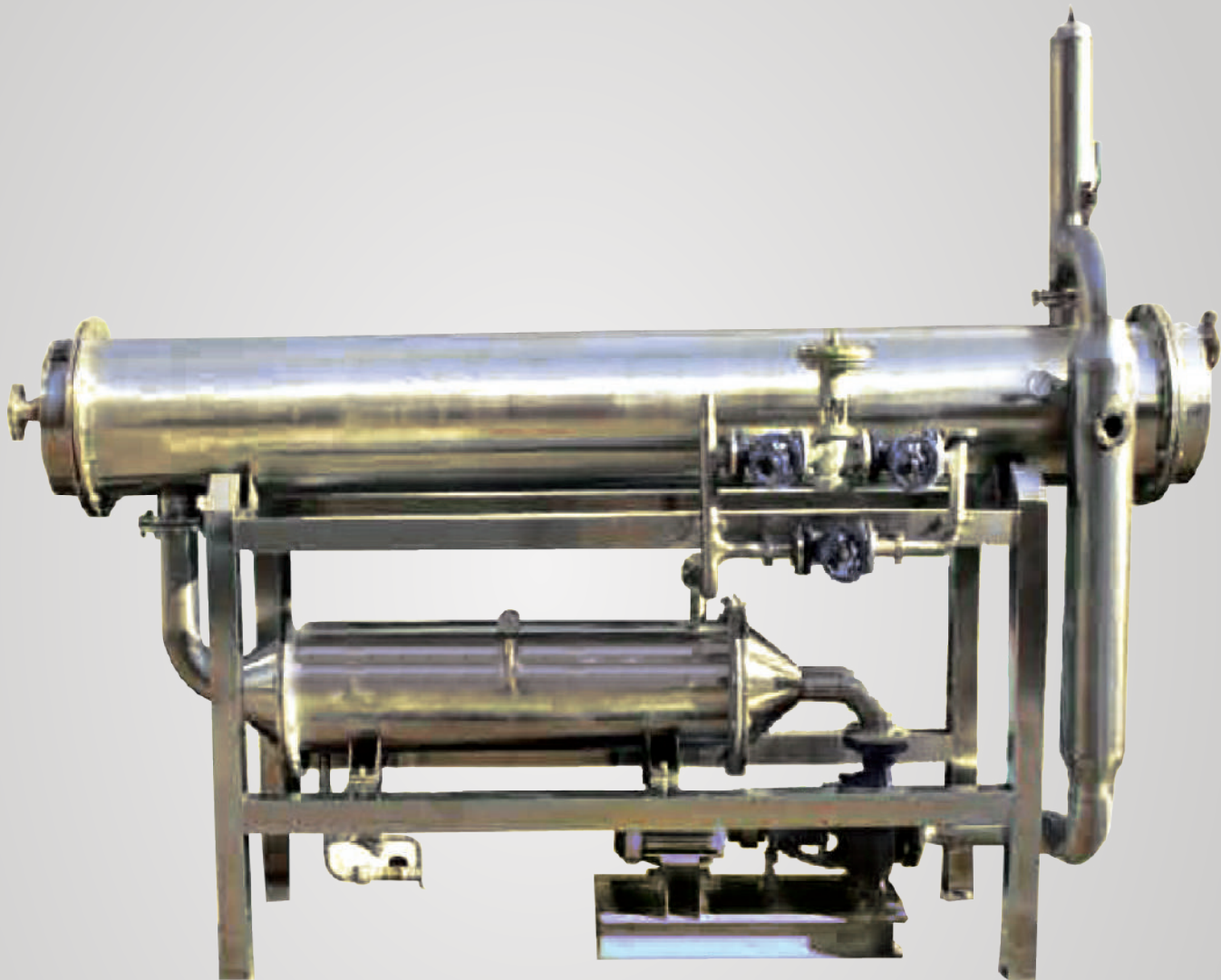


TUBE-IN-TUBE PASTEURIZER

TUBE-IN-TUBE PASTEURIZER



TUBE IN TUBE PASTEURIZER



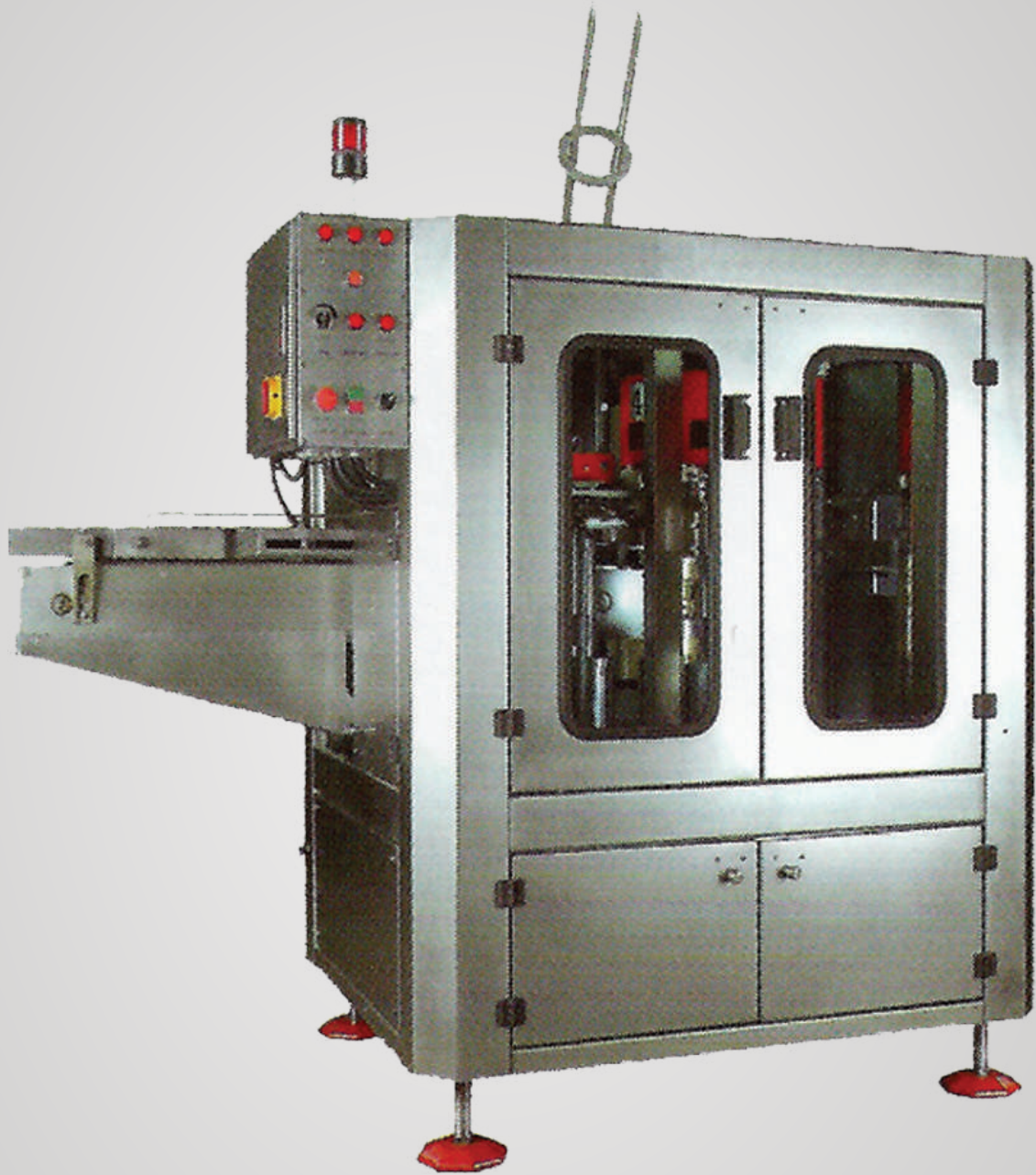
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Filler Machine Production Hal

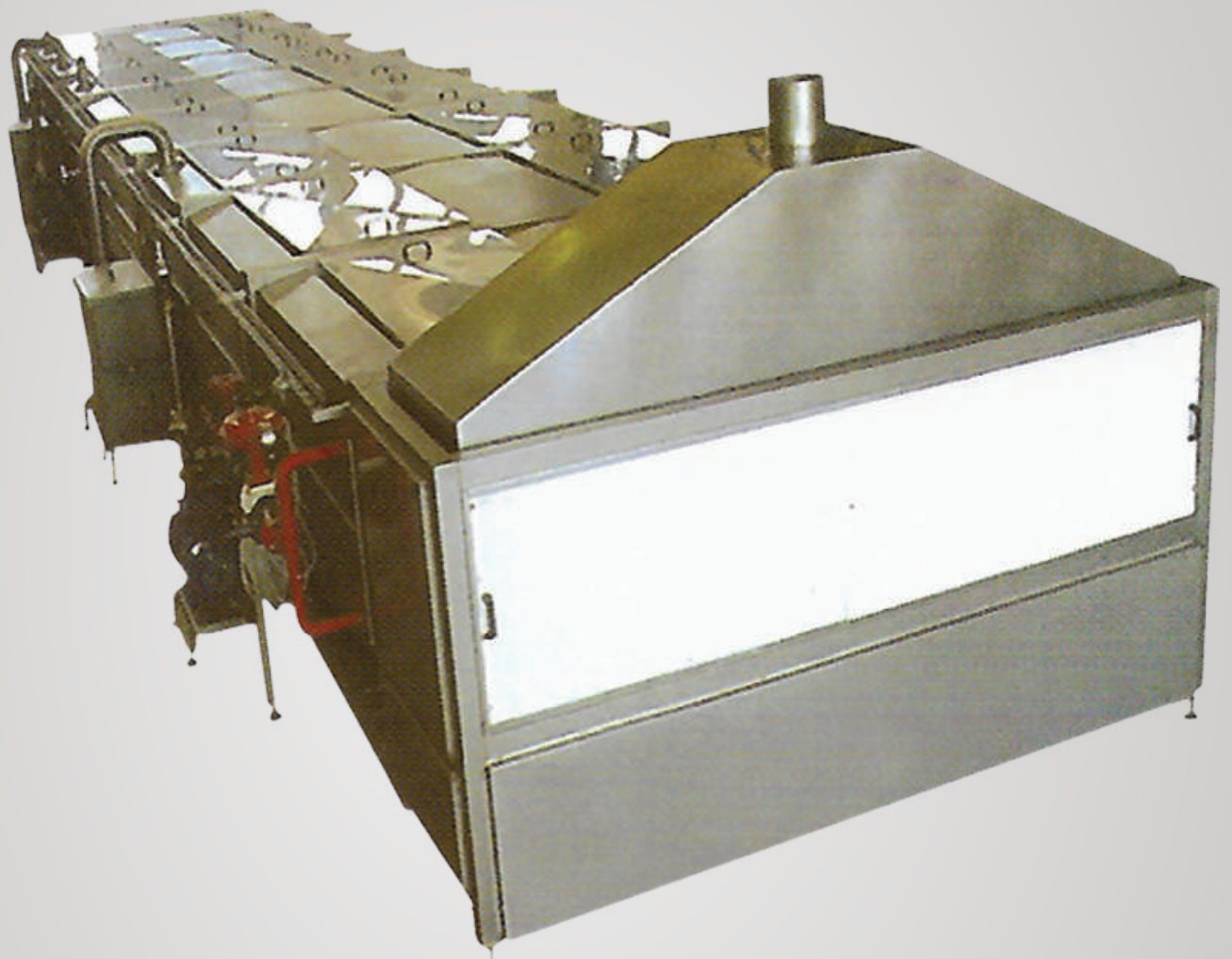


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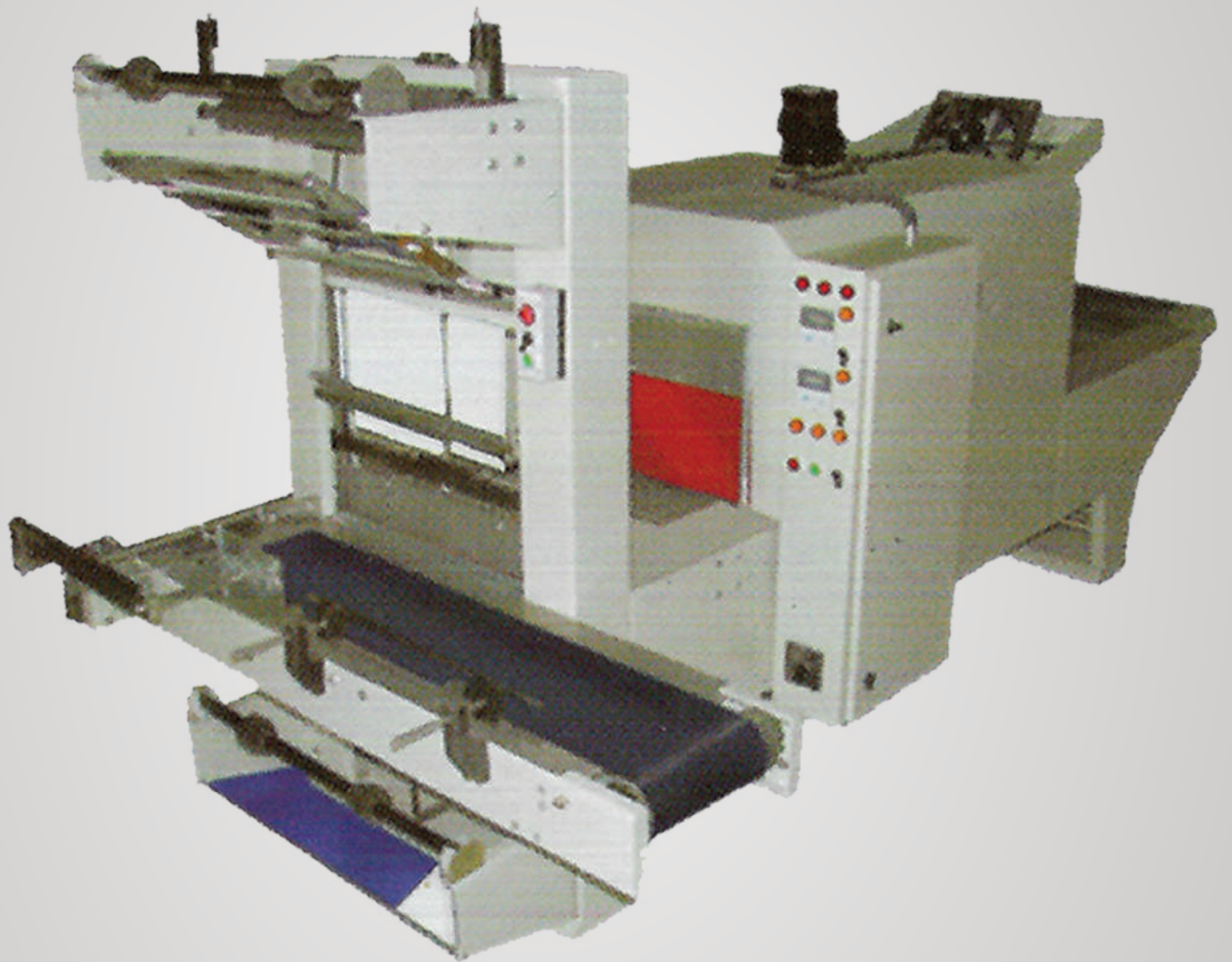


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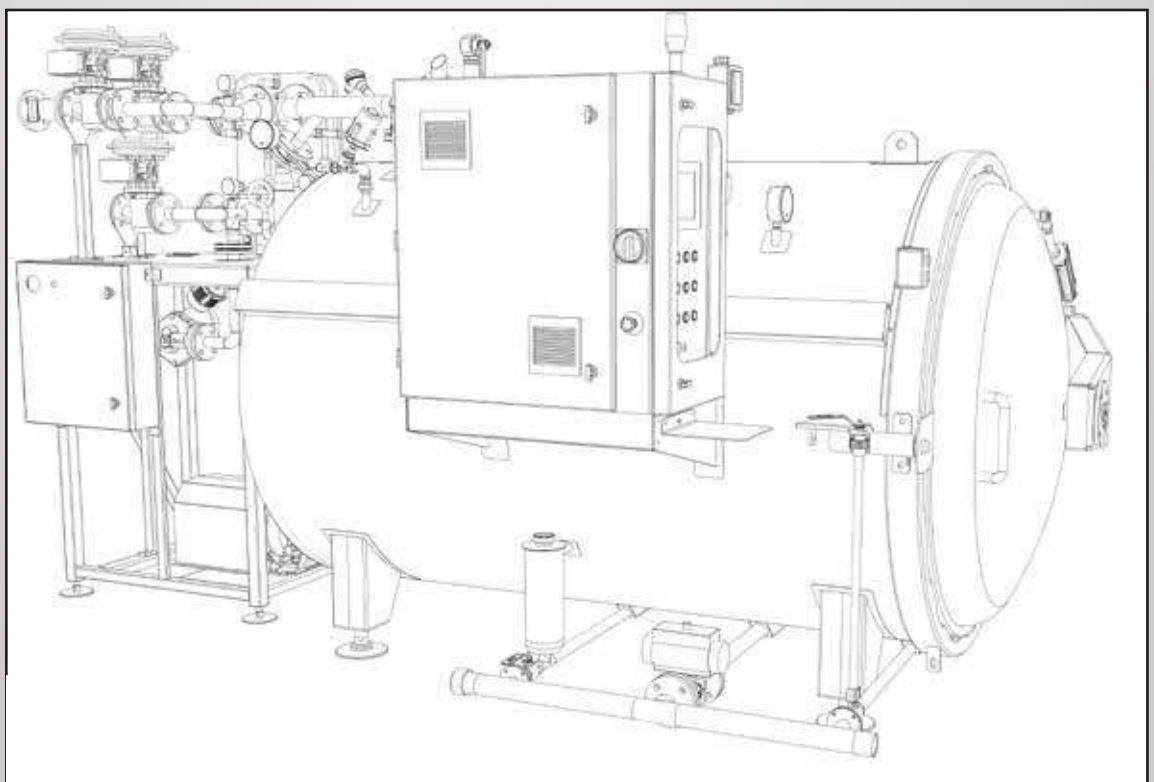
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