

Long cut pasta production is performed with the Long cut pasta production lines manufactured in accordance with modular system and technology. Water, semolina or flour are used as raw material in long cut pasta lines. With the help of the equipment designed for the purpose of the line, the producttion of spaghetti pasta in different lengths and thicknesses is realized according to the demans and needs of the customers. Management of the line is provided by "PLC Control System."

FEATURES

DOSING AND PRESS UNIT

MAIN HELIXGROUP

CUTTING UNIT

PRE CUTTING

PRE-DRYING UNIT

DRYING UNIT

SHOCKING UNIT

REAR CUTTING UNIT



SHORT CUT

PASTA LINES

Short cut pasta production is performed with the short cut pasta production lines manufactured in accordance with modular system and technology. Water, semolina of flour are used as raw material in short cut pasta lines. With the help of the equipment designed for the purpose of the line, the production of spaghetti pasta in different lenghts and thicknesses is realized according to the demans and need of the customers. Management of the line is provided by "PLC Control System."

FEATURES

DOSING AND PRESS UNIT

MAIN HELIXGROUP

CUTTING UNIT

SHAKER(Initial Drying)

DRYING UNIT

SHOCKING UNIT





Talia Machinery was founded in 2003 as a family company. Talia Machinery achieved to make first full automatic pasta line of TURKEY. Talia Machinery uses latest high-tech, R&D and innovations to produce and design pasta lines with experience in pasta sector of company founder Muftah Ucak since 1979 that pasta lines have already get into competition with the other worldwide pasta production line manufacturers.

Nowadays, there isn't any another company to produce full automatic short cut pasta lines and spaghetti production lines in Turkey. Talia one of the biggest and well known pasta machinery company in Turkey. Talia is accepted producers of short – long cut pasta lines by The Ministry of Economy and Labor and public opinion can understand Talia is using %100 domestic capital with world standarts in Turkey.

TALIA has 3 types of pasta production lines;

1st type is Long Cut Pasta Line: This line can produce only spaghetti with different thickness. Our smallest capacity is hourly 300 kg and biggest is hourly 2000 kg for Long Cut Pasta Line.

2nd type is Short Cut Pasta Line: This line can produce nearly 30 different types of macaroni. When you change your die (mold), you can get different type of macaroni with this line. Our smallest capacity is hourly 300 kg and biggest is hourly 6000 kg for Short Cut Pasta Line.

3rd type is Couscous Pasta Line: You can produce only couscous types with this line. Our smallest capacity is hourly 300 kg and biggest is hourly 1000 kg for Couscous Pasta Line.

talia REFERENCES

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Pran



Besler Makarna



Mutlu Makarna



Mockba



Norina



Sama Pasta Company



MIPTA



Özbaşak



Armin Food



Cogef Group



Arg Ashraf Ramazan Group



Sayanmoloko



Marhaba



Sant Lucia



PRAN-RFL GROUP

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SUCCESS STARTS WITH COOPERATION