



**AK TITANYUM®**  
**ENDÜSTRİYEL MAKİNA SAN. TİC. LTD. ŞTİ.**





### DESIGN FOR ENERGY EFFICIENCY

#### THE ENTIRE SYSTEM IS DESIGNED FOR THE HIGHEST ENERGY EFFICIENCY

ALL THE MOTORS WE USE ARE IN THE "IE2" OR "IE3" EFFICIENCY CLASS. IT CONSUMES 20% LESS ENERGY THAN OTHER ENGINE CLASSES. SO FOR THE "ECO" MODEL YOU WILL SPEND A MAXIMUM OF 17 KW/H ENERGY.

YOU DO NOT HAVE TO PROCESS TOMATOES CONTINUOUSLY DURING THE BOILING PROCESS THANKS TO THE 400 LT PRE-STOCK AND HEATING TANK.

#### REDUCE YOUR COSTS THANKS TO LOW STAFFING REQUIREMENTS

MACLINE PRODUCTION LINES OPERATE WITH VERY FEW PERSONNEL FOR ITS HIGH CAPACITY. FOR THE "ECO" MODEL, PRODUCTION CAN BE DONE WITH 4 UNSKILLED AND 1 TECHNICAL STAFF.

EASY-TO-LEARN PRODUCTION POSSIBILITY WITH TRAINING DURING ASSEMBLY AND 24/7 TECHNICAL SUPPORT



#### PRODUCT QUALITY MAXIMIZED - COST MINIMIZED

MACLINE PRODUCTION LINES ARE DESIGNED ACCORDING TO MODERN FLOW DIAGRAMS. IN THIS WAY, THE COLOR-TASTE-ODOR VALUES OF THE PRODUCT REMAIN AT THE MAXIMUM LEVEL. WHILE THE QUALITY IS AT THE HIGHEST LEVEL, THE OPERATING COST REMAINS AT LOW LEVELS. FOR EXAMPLE; THE READY PRODUCT IS PASTEURIZED DIRECTLY IN THE SAME TANK AND CAN BE FILLED WITHOUT CHANGING THE TANK AGAIN.



#### POSSIBILITY TO PROCESS VARIOUS PRODUCTS

MACLINE PRODUCTION LINES ARE MODULAR. THUS ENABLING THE PROCESSING OF MANY FRUITS. YOU CAN PRODUCE A WIDE VARIETY OF PRODUCTS FROM TOMATO PASTE TO HOMOGENIZED SAUCES SUCH AS KETCHUP AND MAYONNAISE, FROM FRUIT JUICE TO VARIOUS MARMALADES. FOR EXAMPLE, YOU CAN PRODUCE TOMATO PASTE DURING TOMATO SEASON AND MARMALADE OR COOKING SAUCES DURING APPLE SEASON.





A background image of a tomato processing factory. Workers in white uniforms and head coverings are seen working on conveyor belts filled with red tomatoes. The scene is industrial and brightly lit.

**HIGH CAPACITY**

**6000** kg/day\*

**LOW ELECTRICITY COSTS**

**17** kw/h

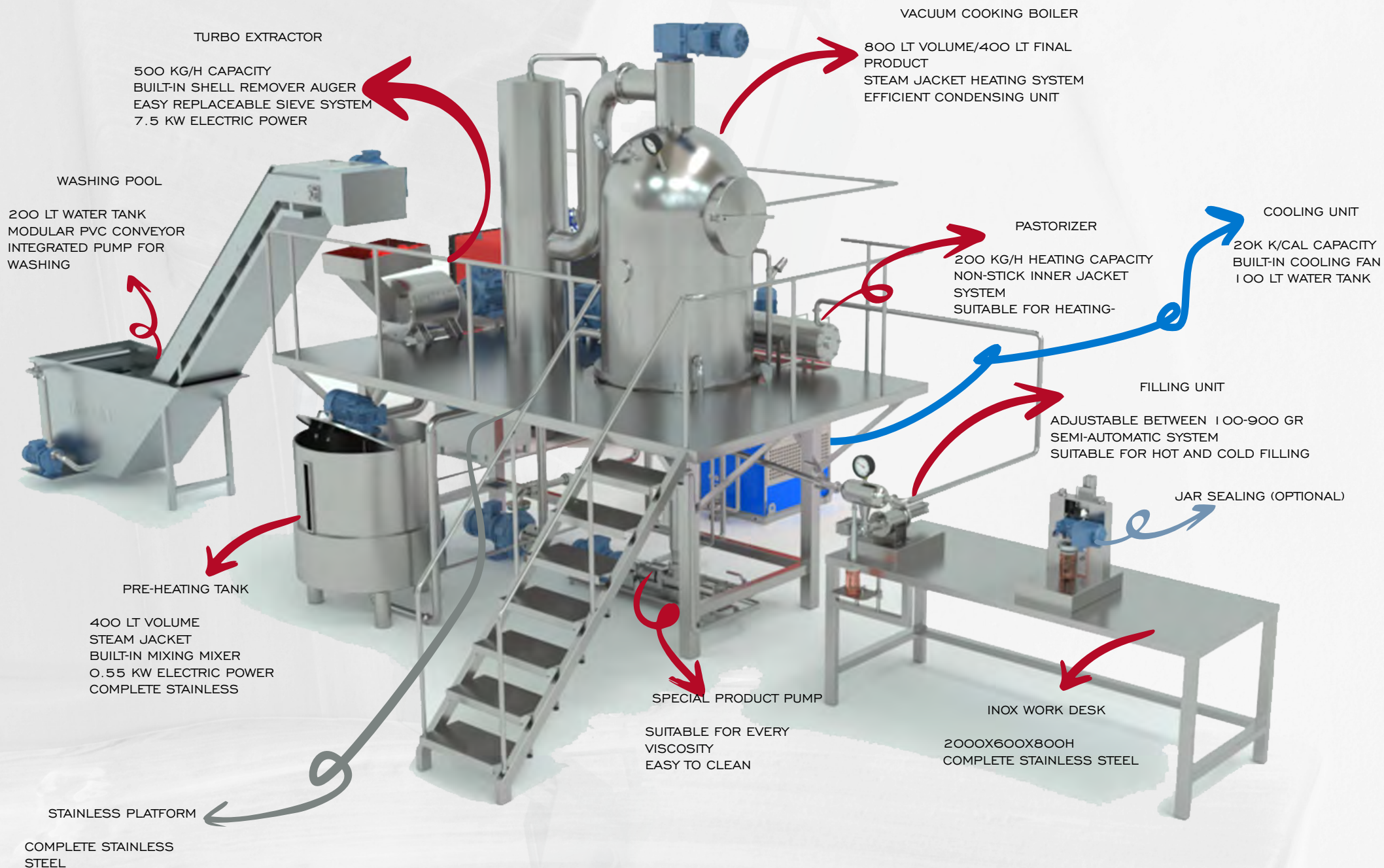
**STEAM CONSUMPTION**

**150** kg/h

**LOW WATER CONSUMPTION**

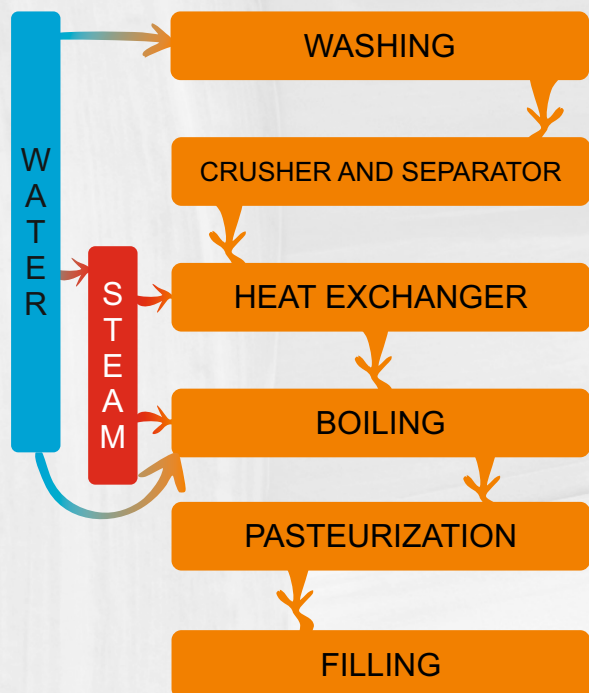
**400** lt/h

**LOW INVESTMENT COST**





## FLOW DIAGRAM



The MACLINE tomato processing unit is specially designed for small businesses and investors. It has a high raw material processing capacity with low energy consumption. The system is completely designed according to modern production techniques and all necessary equipment for production is included as standard.

In standard model;

**WASHING POOL**  
**SHELL AND WATER SEPARATION (PALPER)**  
**SHELL HELEZONE**  
**PRE-HEATING TANK**  
**VACUUM BOILING UNIT**  
**CONDENSATE COOLING TUBE**  
**VACUUM PUMP**  
**WATER DRAIN PUMP**  
**PRODUCT TRANSFER PUMP**  
**PASTORIZER**  
**WORK TABLE**  
**SEMI-AUTOMATIC FILLING HEAD (MAX 900 GR)**  
**STEAM BOILER**  
**AIR COMPRESSOR**  
**COOLING TOWER**  
**CONTROL PANEL** equipment is included.

Product contact surfaces and working platform are completely made of 304 quality stainless steel. You can choose the model that suits your business or investment plan, and you can produce much more diverse products by adding different equipment.

Products that can be produced;

**TOMATO PASTE**  
**PEPPER PASTE**  
**KETCHUP**  
**MAYONESE**  
**HARDAL SAUCE**  
**BBQ SAUCE**  
**PIZZA SAUCE**  
**VARIOUS SAUCES**  
**POMEGRANATE SAUCE**  
**LEMON SAUCE**  
**APPLE MARMELATE**  
**APRICOT MARMALADE**  
**ORANGE JUICE**  
**APPLE JUICE**  
**MANGO JUICE**  
**ANANAS JUICE**

In addition, all security measures are provided in the system and the necessary equipment is included.



**KETCHUP**



**MAYONNAISE**



**MUSTARD**



**TOMATO SAUCE**



**PIZZA SAUCE**



**PEPPER SAUCE**



**LEMON JUICE**



**POMEGRANATE SAUCE**

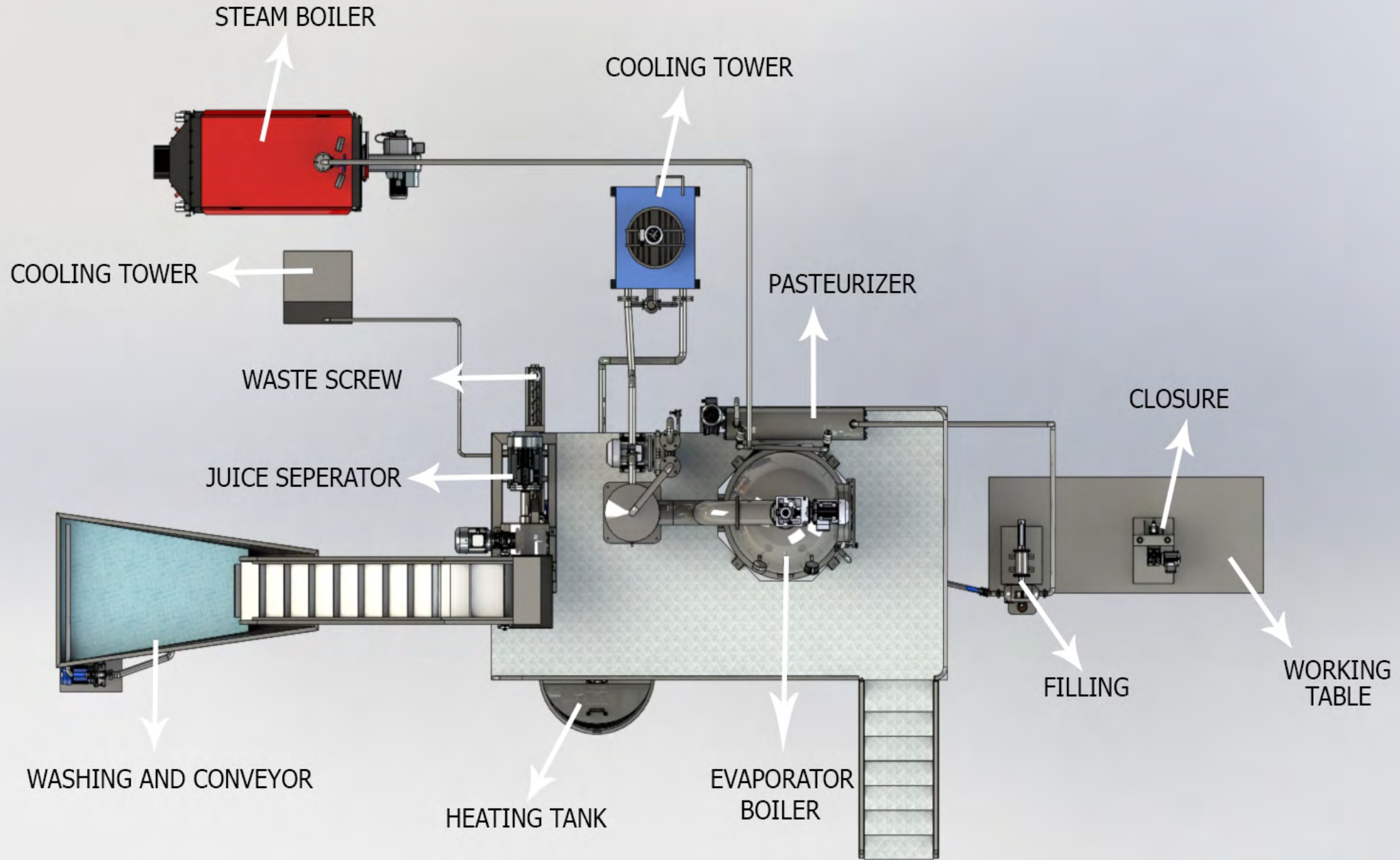


**PEPPER SAUCE**



13 METER

8 METER







# MÄCLINE

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## ECO







**TOMATO  
SAUCE**



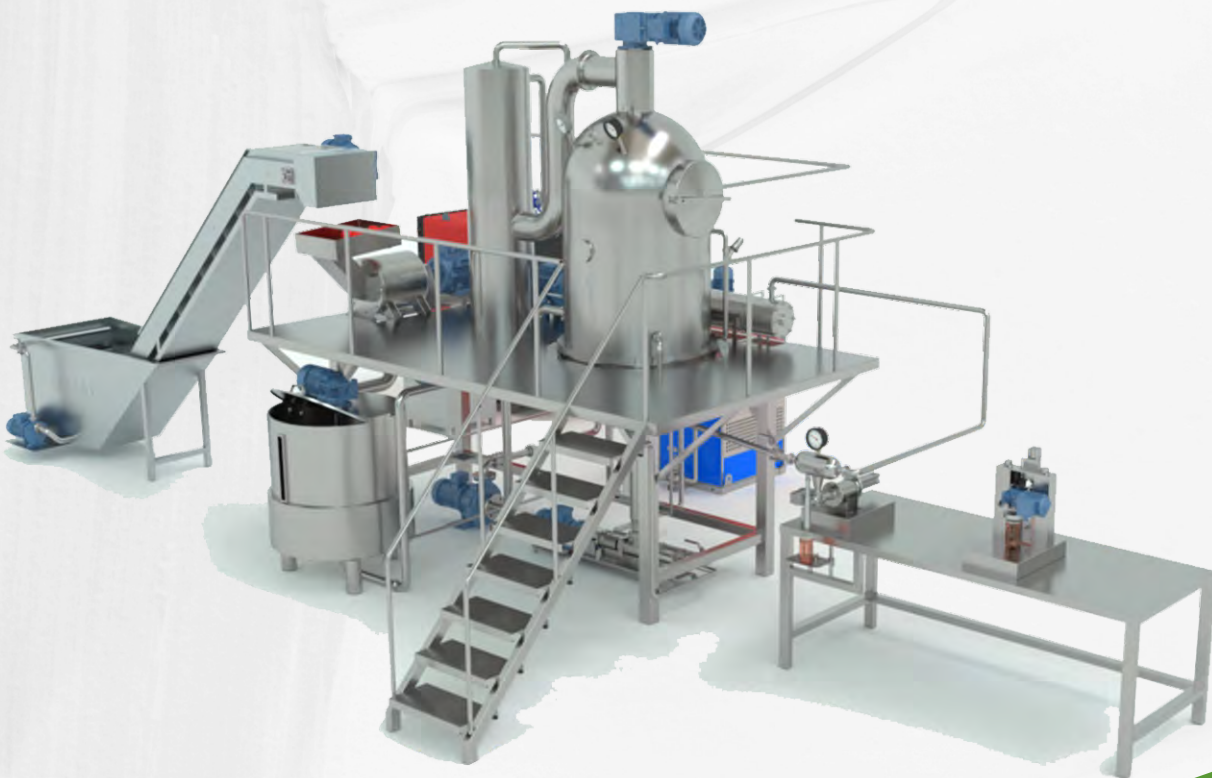
**PIZZA  
SAUCE**



**LEMON  
SAUCE**



**POMEGRANATE  
SAUCE**



**MÀCLINE**  
**ECO**

# TECHNICAL SPECIFICATIONS

The MACLINE-ECO model is the standard model of the series. Tomato paste, tomato sauce, pizza sauce, pomegranate sour sauce, lemon sauce and various sauces that do not need a homogenizer

ELECTRICITY CONSUMPTION	1 7 K W / H
STEAM CONSUMPTION	1 5 0 K G / H
WATER CONSUMPTION	4 0 0 L T / H
REQUIRED SPACE	15X10X5h METER
NECESSARY PERSONNEL	5 P E R S O N S
TOMATO PROCESSING	2 5 0 K G / H



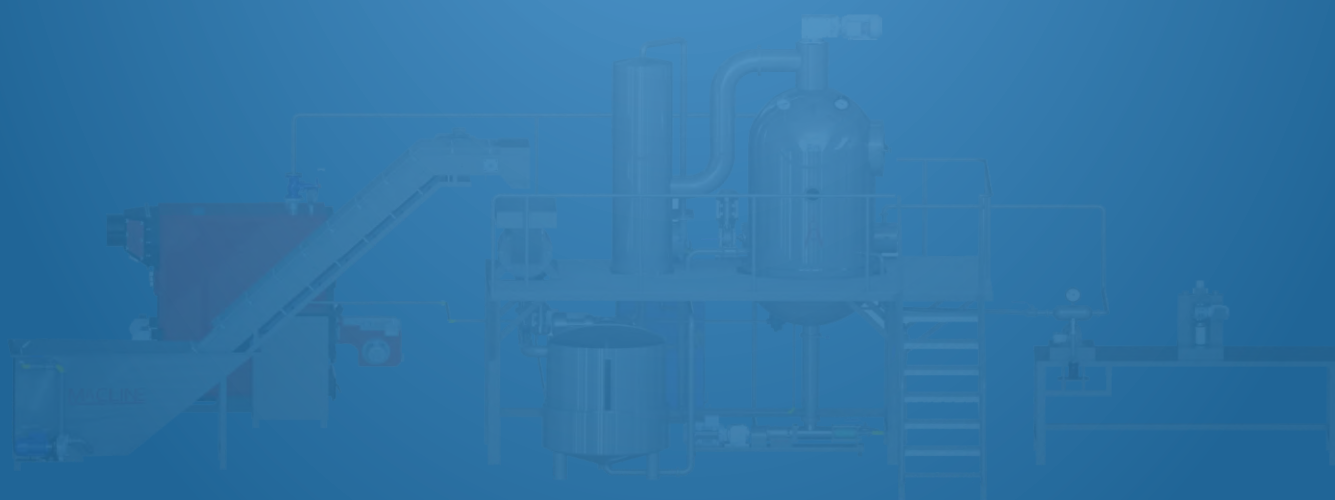
**MACLINE**  
ECO



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## Plus





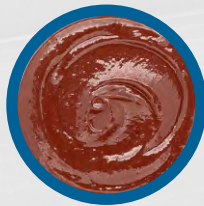
**KETCHUP**



**MAYONNAISE**



**MUSTARD**



**BBQ SAUCE**



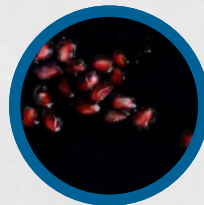
**TOMATO  
SAUCE**



**PIZZA  
SAUCE**



**LEMON  
SAUCE**



**POMEGRANATE  
SAUCE**



**Homojenizatör**

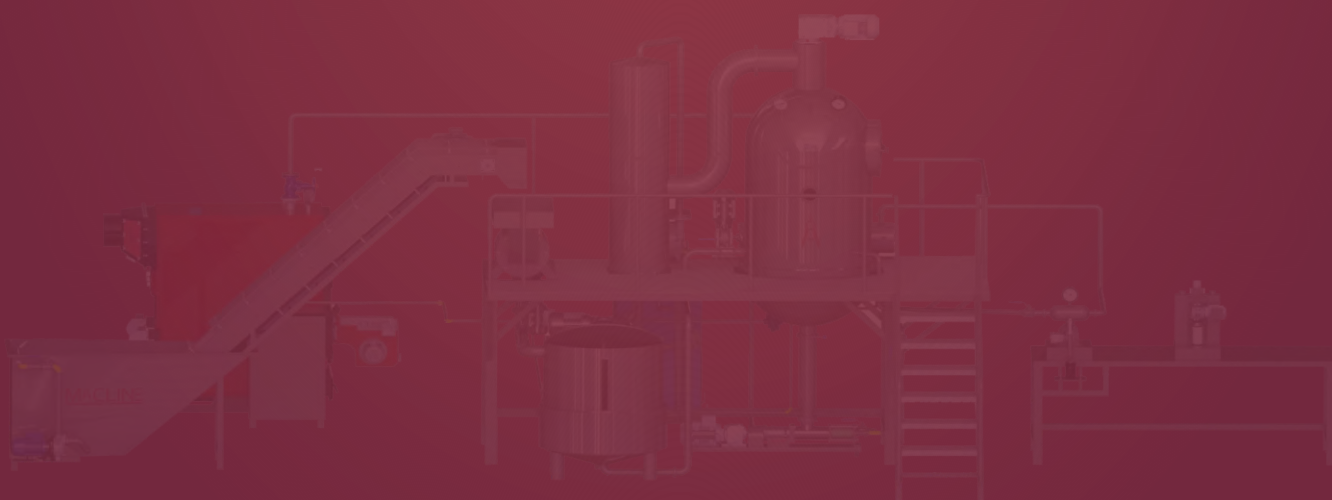
**MÄCLINE**  
Plus



# MÀCLINE

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## PRO





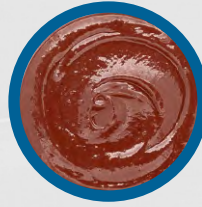
**KETCHUP**



**MAYONNAISE**



**MUSTARD**



**BBQ SAUCE**



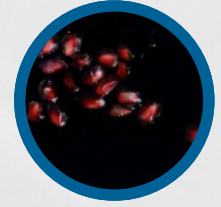
**TOMATO  
SAUCE**



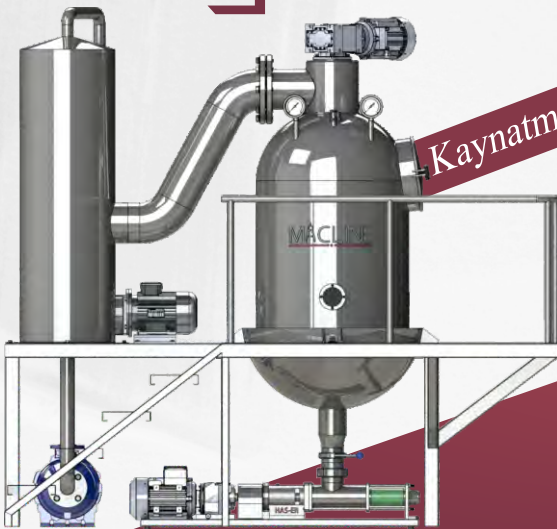
**PIZZA  
SAUCE**



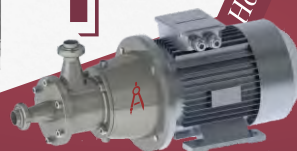
**LEMON  
SAUCE**



**POMEGRANATE  
SAUCE**



**Kaynatma Ünitesi**



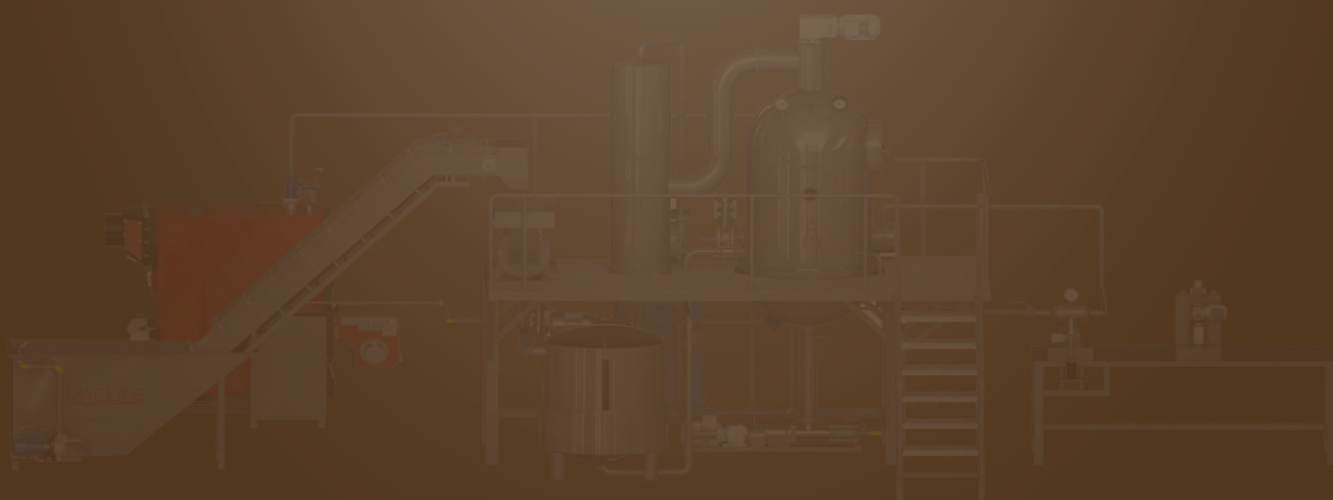
**Homojenizatör**

**MÄCLINE  
PRO**

# MÀCLINE

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## PREMIUM







**KETCHUP**



**MAYONNAISE**



**MUSTARD**



**BBQ SAUCE**



**TOMATO  
SAUCE**



**PIZZA  
SAUCE**



**PEPPER  
PASTE**



**PEPPER  
SAUCE**



**LEMON  
SAUCE**



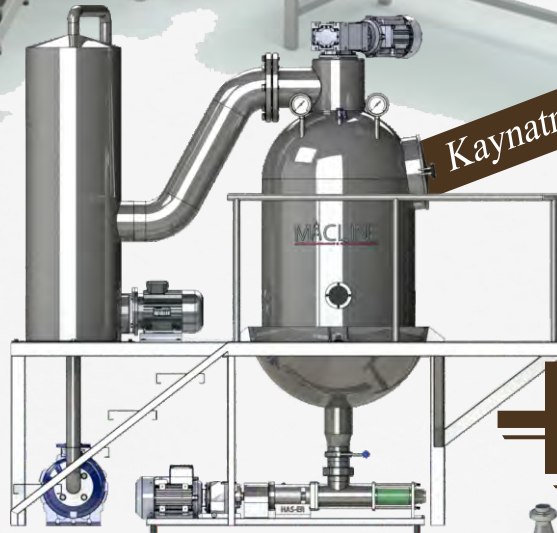
**POMEGRANATE  
SAUCE**



*Kaynatma Ünitesi*



*Biber işleme Hattı*



*Homojenizör*

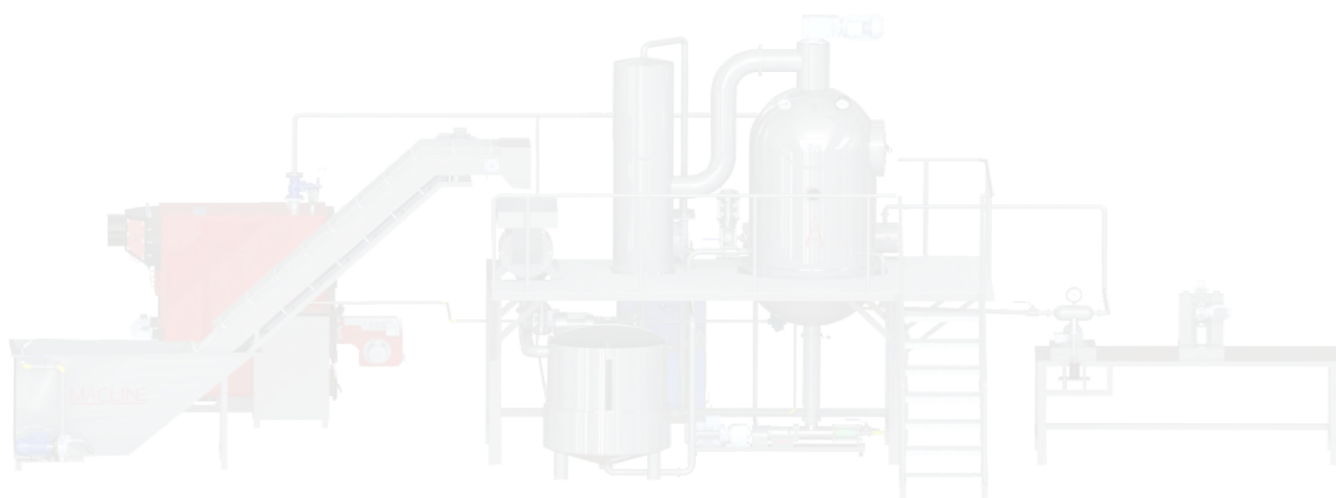
**MÄCLINE**  
**PREMIUM**



0 1 2 3 4

# MÀCLINE

## juice







**TOMATO  
SAUCE**



**PIZZA  
SAUCE**



*Parçalama Ünitesi*

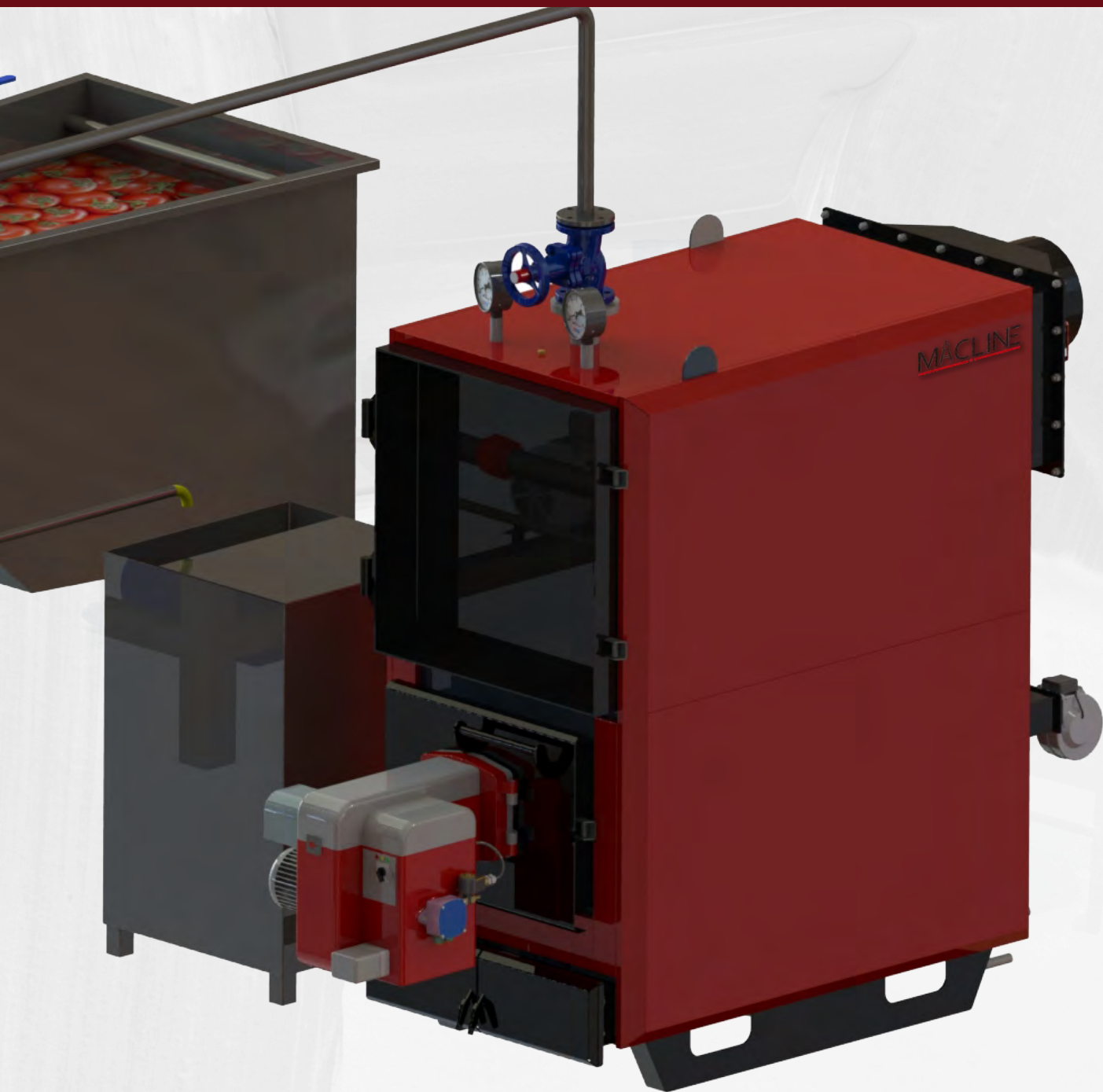


*Filtre Ünitesi*

**MÄCLINE**  
juice



# STEAM BOILER



**COAL**



**NATURAL GAS**



**DIESEL**

**THE CHOICE IS YOURS!**

**The MACLINE fruit processing line is modularly designed. Thus, you can add and remove the equipment you want according to your investment plan. Thus, you can have a production line according to your needs.**

**In the table below you can see the list of extra equipment that can be added to the standard MACLINE-ECO model.**



**EXTRA BOILING TANK**



**PEPPER PROCESSING**



**HOMOGENIZER**



**CRUSHER**



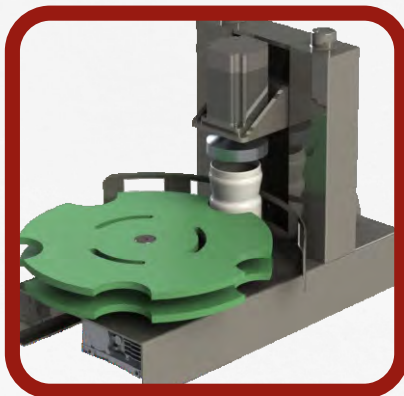
**FILTER GROUP**



**TRANSFER PUMP**



**XL COOLING TOWER**

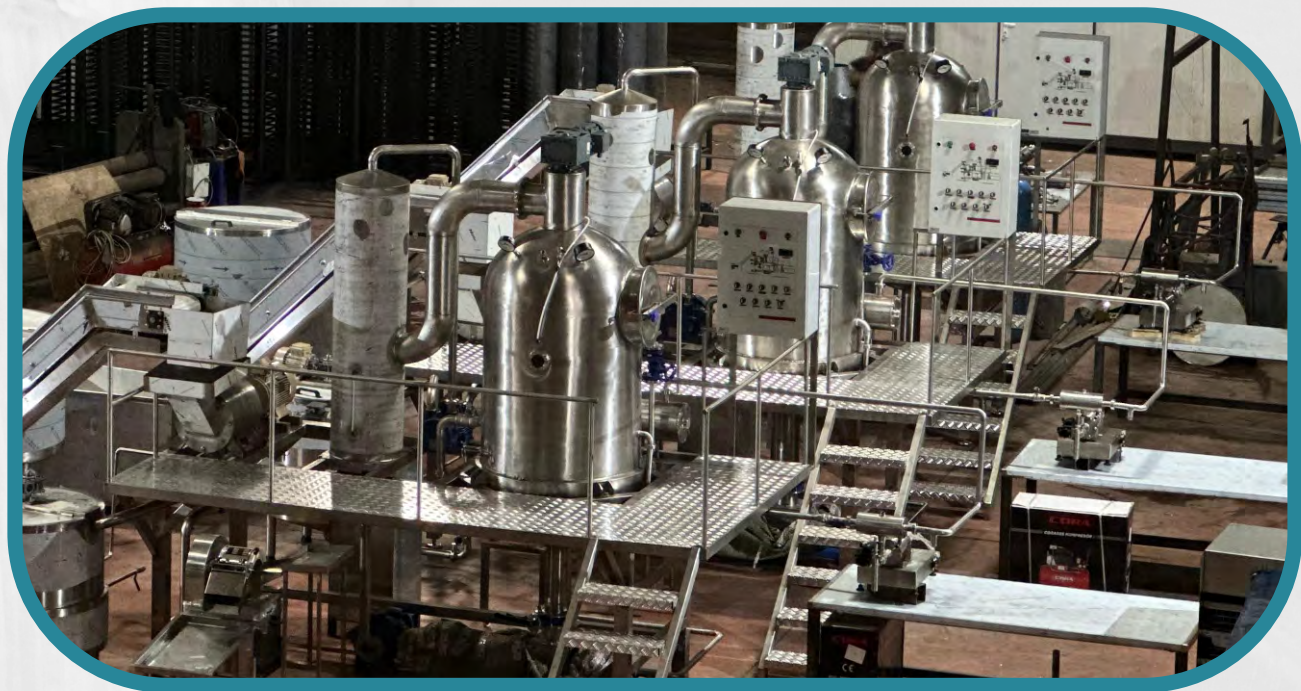


**PACKAGING MACHINE**



**FILLING TANK**







# CONTACT



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