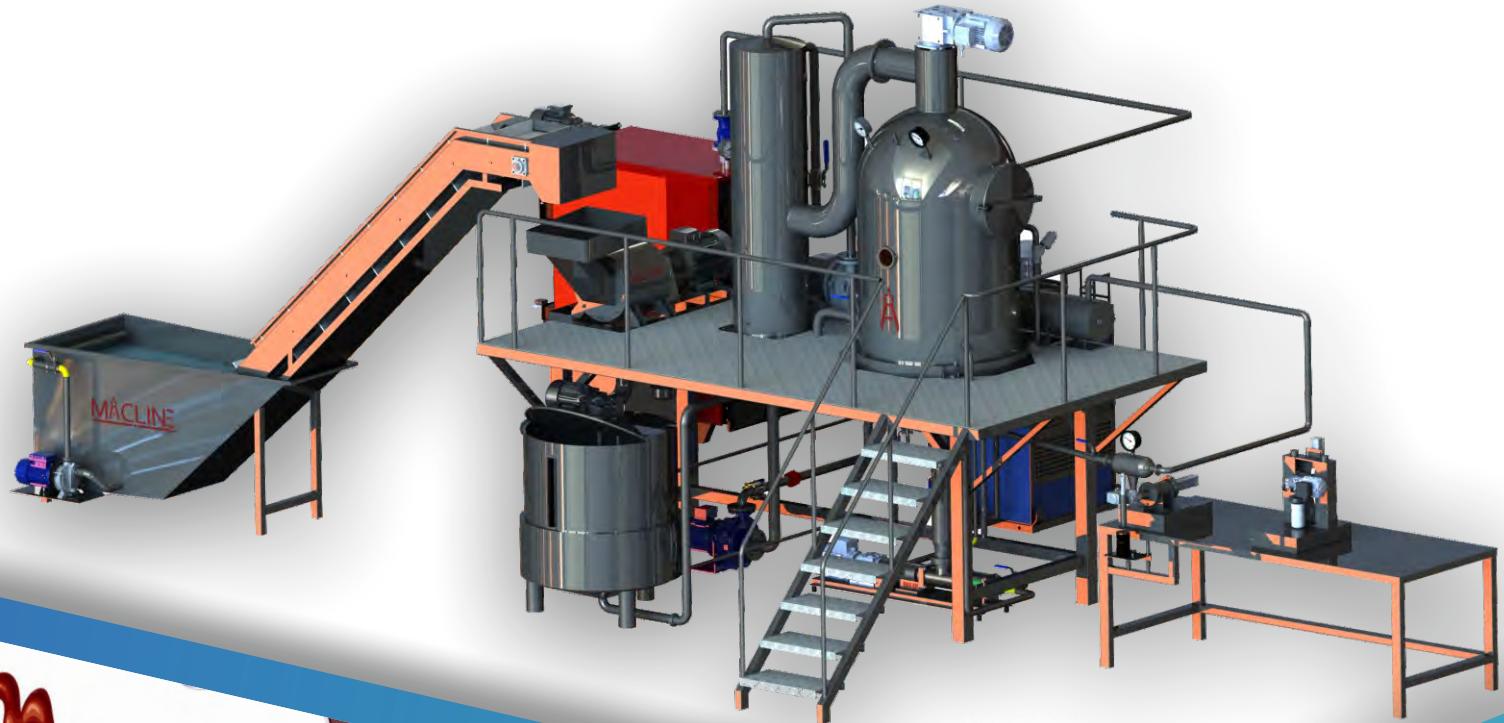




AK **TITANYUM**[®]
ENDÜSTRİYEL MAKİNA SAN. TİC. LTD. ŞTİ.





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



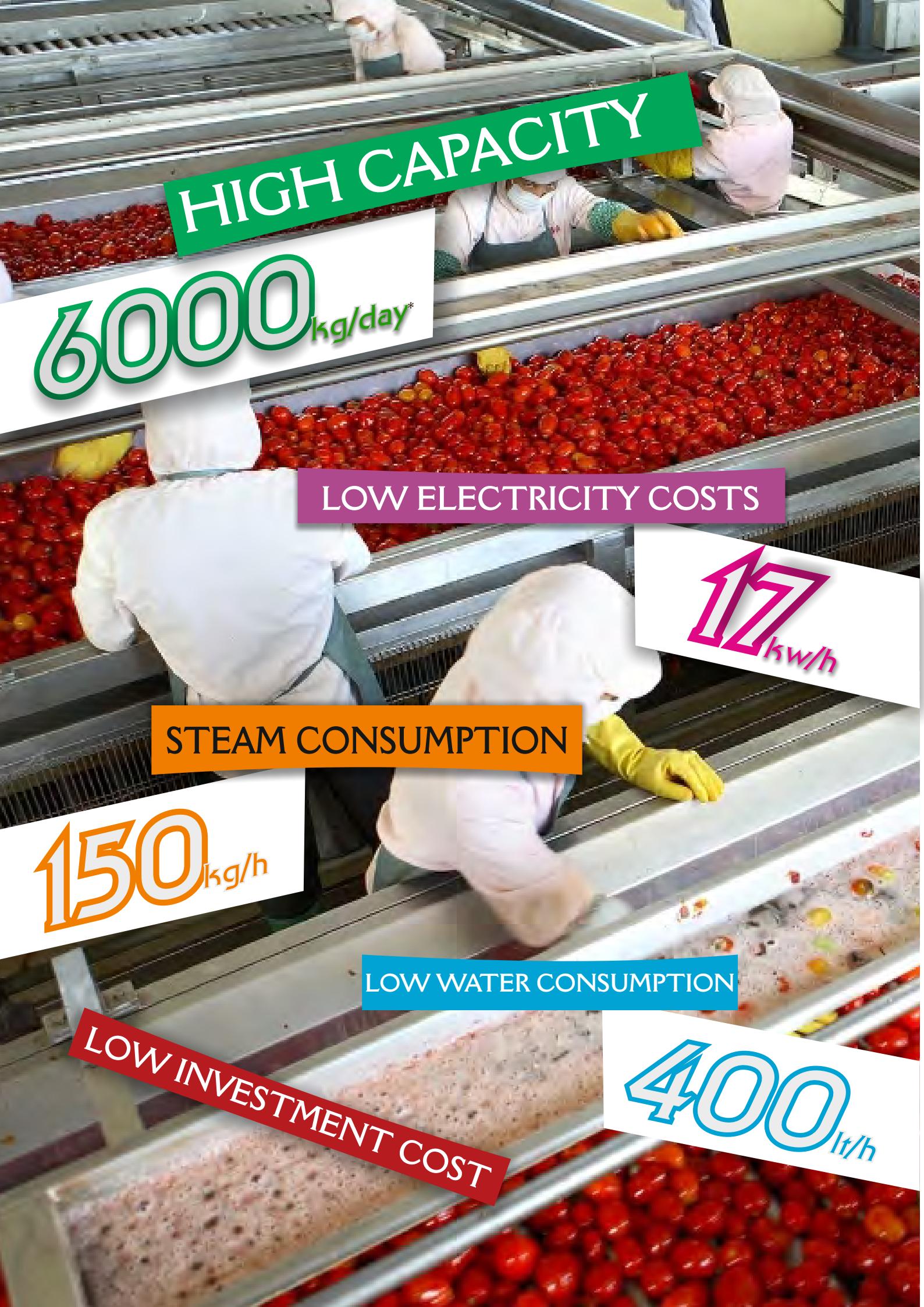
PRODUCT QUALITY MAXIMIZED - COST MINIMIZED

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 photograph of a tomato processing plant. Several workers wearing white protective clothing and gloves are operating a large metal conveyor belt system. The conveyor is filled with ripe red tomatoes. The background shows more of the industrial equipment and processing lines.

HIGH CAPACITY

6000 kg/day*

LOW ELECTRICITY COSTS

17 kw/h

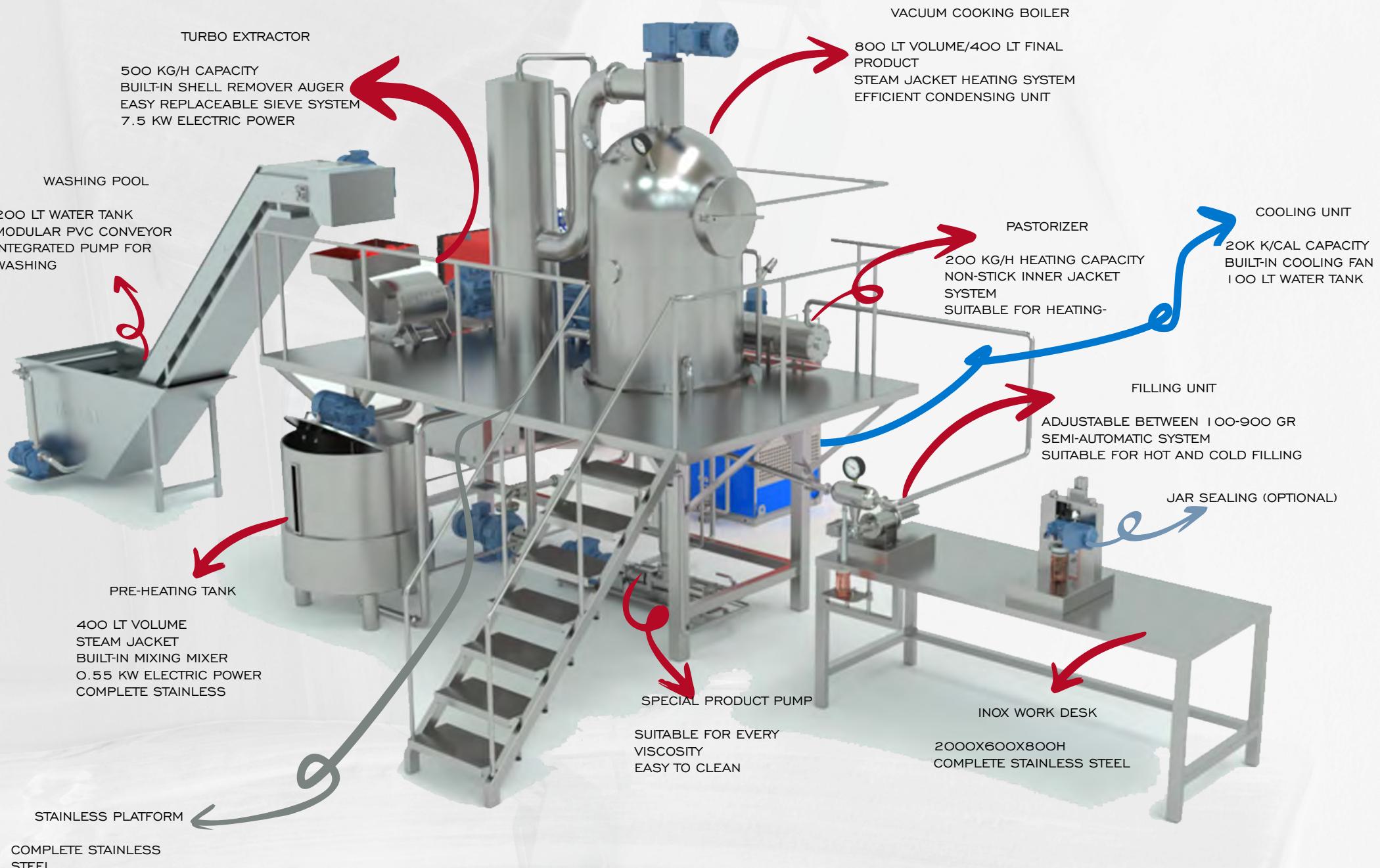
STEAM CONSUMPTION

150 kg/h

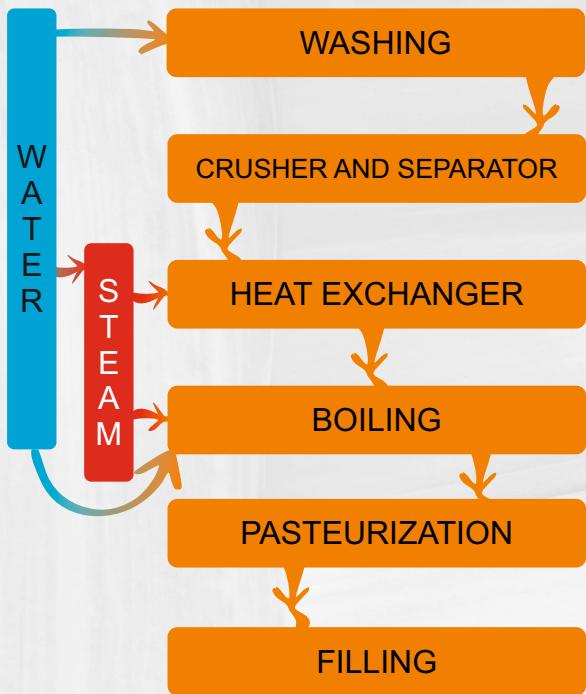
LOW WATER CONSUMPTION

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.

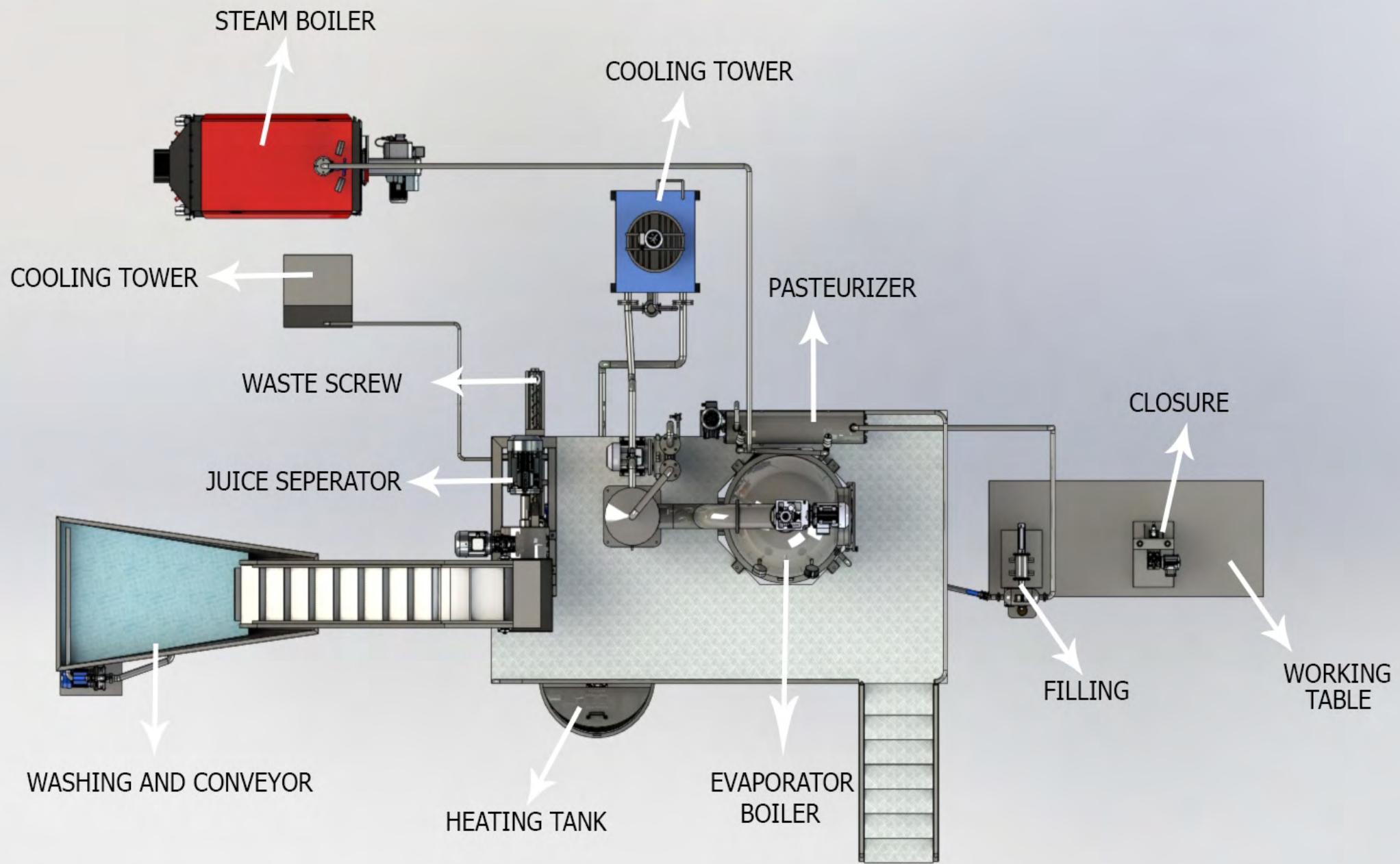
Products that can be produced;

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.

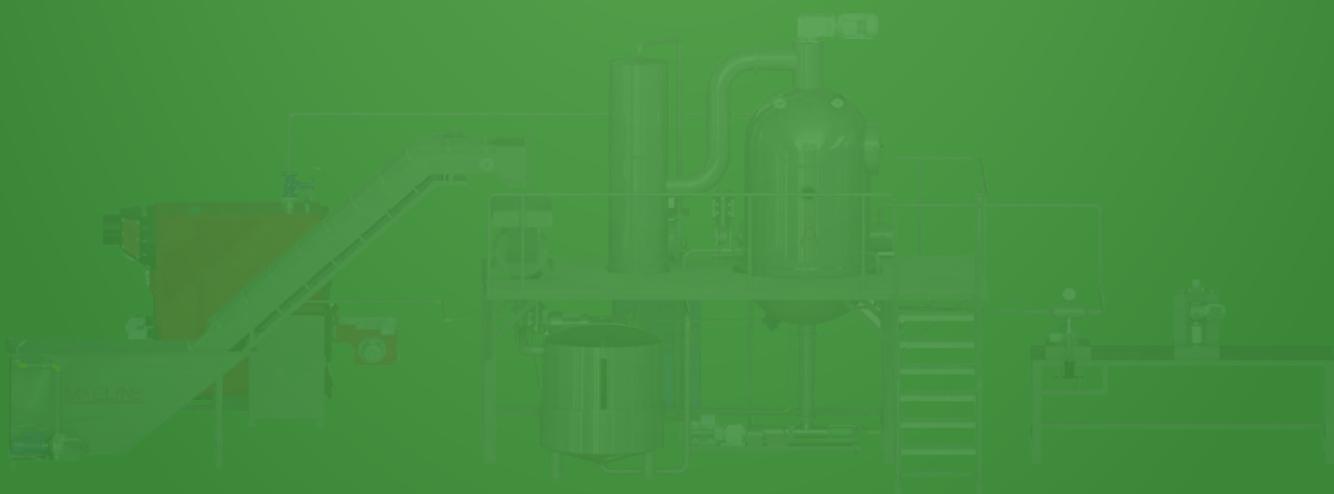


13 METER



MACLINE

ECO





TOMATO
SAUCE



PIZZA
SAUCE



LEMON
SAUCE



POMEGRANATE
SAUCE

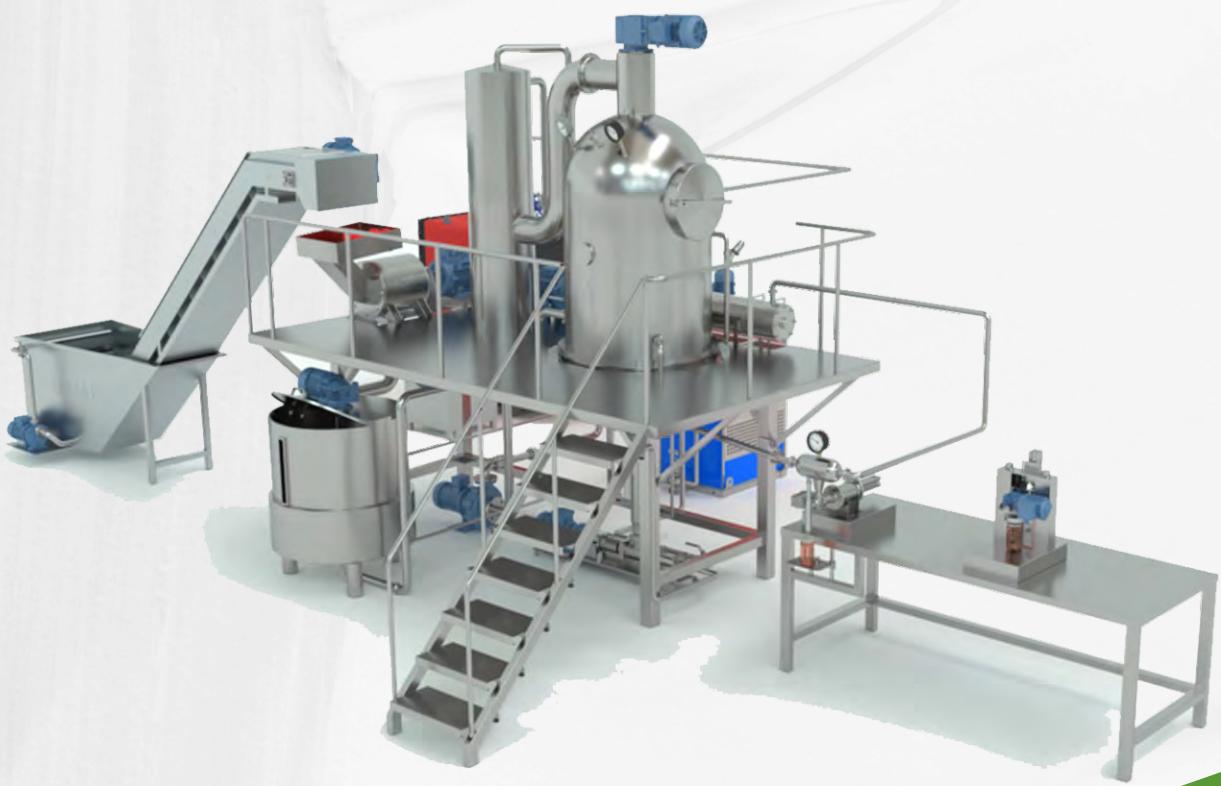


MACLINE
ECO

TECHNICAL SPECIFICATIONS

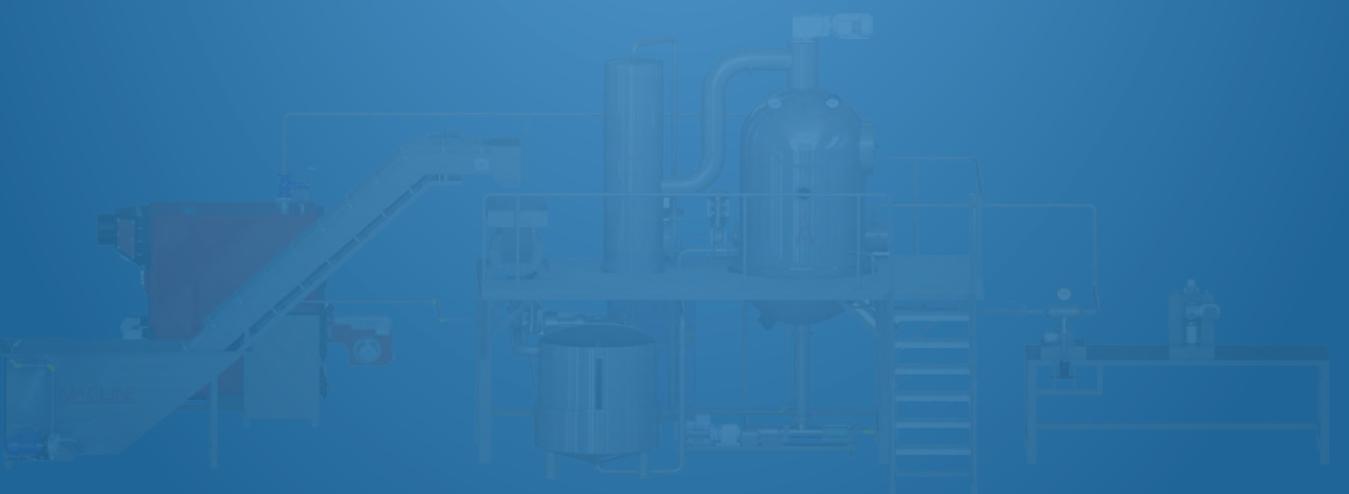
The MACLINE-ECO model is the standard model of the series. Tomato paste, tomato sauce, pizza sauce, pomegranate sour sauce, lemon sauce and various sauces that do not need a homogenizer

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

MACLINE



Plus



KETCHUP



MAYONNAISE



MUSTARD



BBQ SAUCE



TOMATO
SAUCE



PIZZA
SAUCE



LEMON
SAUCE



POMEGRANATE
SAUCE



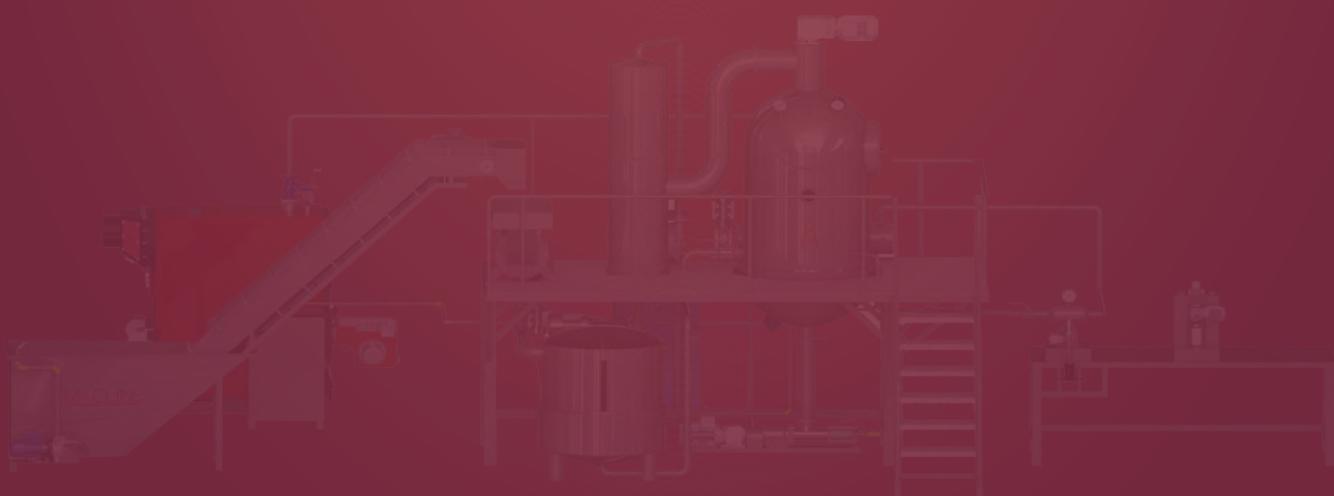
Homogenizator



MACLINE
Plus

MACLINE

PRO





KETCHUP



MAYONNAISE



MUSTARD



BBQ SAUCE



TOMATO
SAUCE



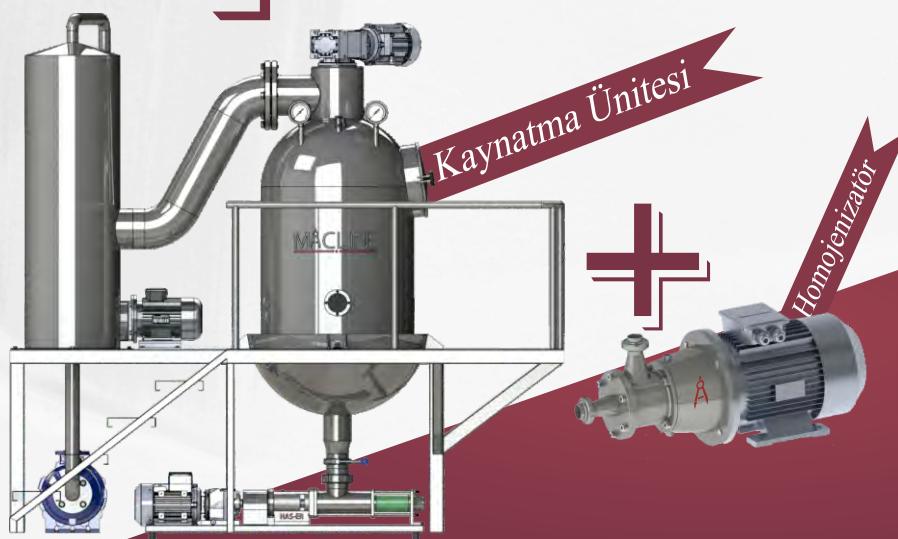
PIZZA
SAUCE



LEMON
SAUCE



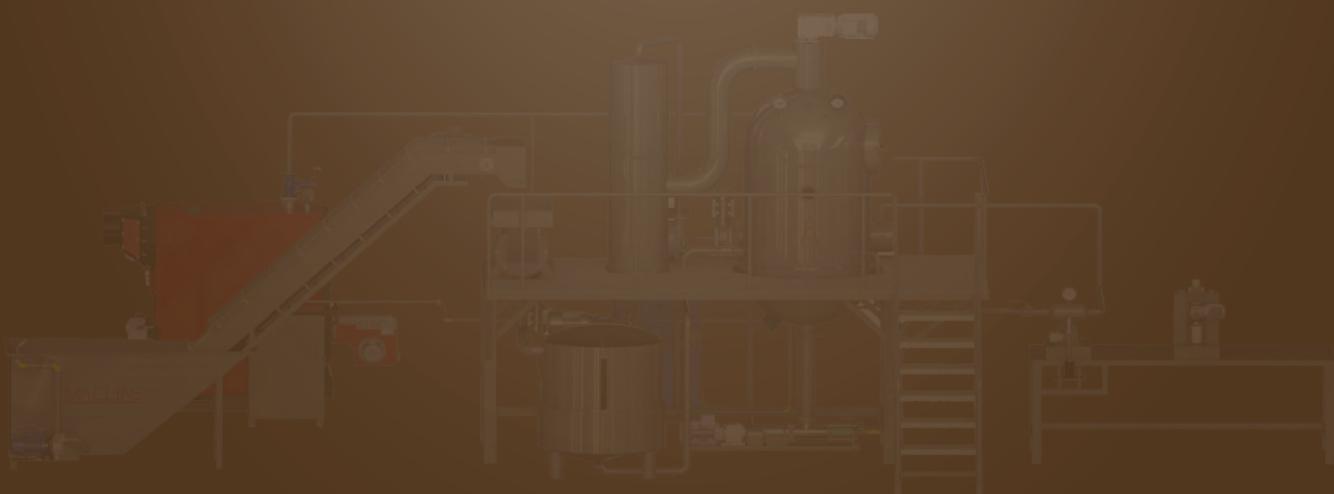
POMEGRANATE
SAUCE



MACLINE
PRO

MACLINE

PREMIUM





KETCHUP



MAYONNAISE



MUSTARD



BBQ SAUCE



TOMATO
SAUCE



PIZZA
SAUCE



PEPPER
PASTE



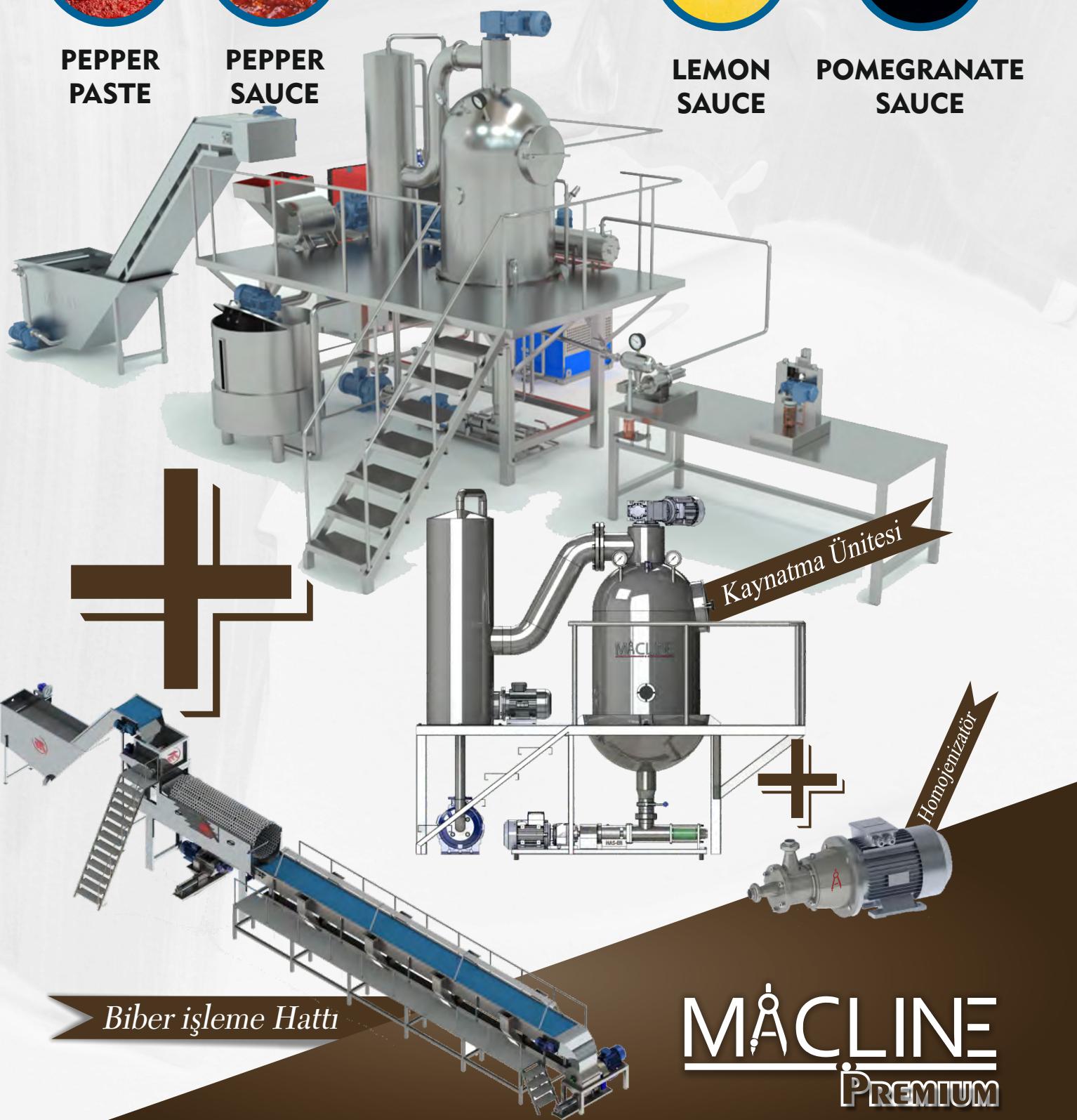
PEPPER
SAUCE



LEMON
SAUCE



POMEGRANATE
SAUCE



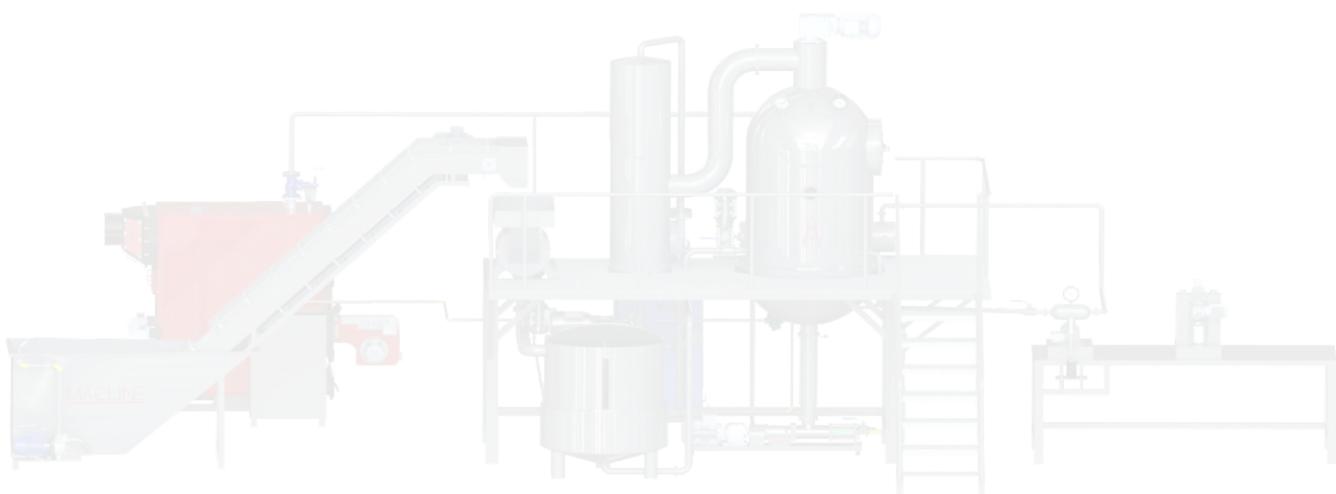
MACLINE
PREMIUM



0 0 0 0 0 0

MACLINE

juice





TOMATO
SAUCE



PIZZA
SAUCE



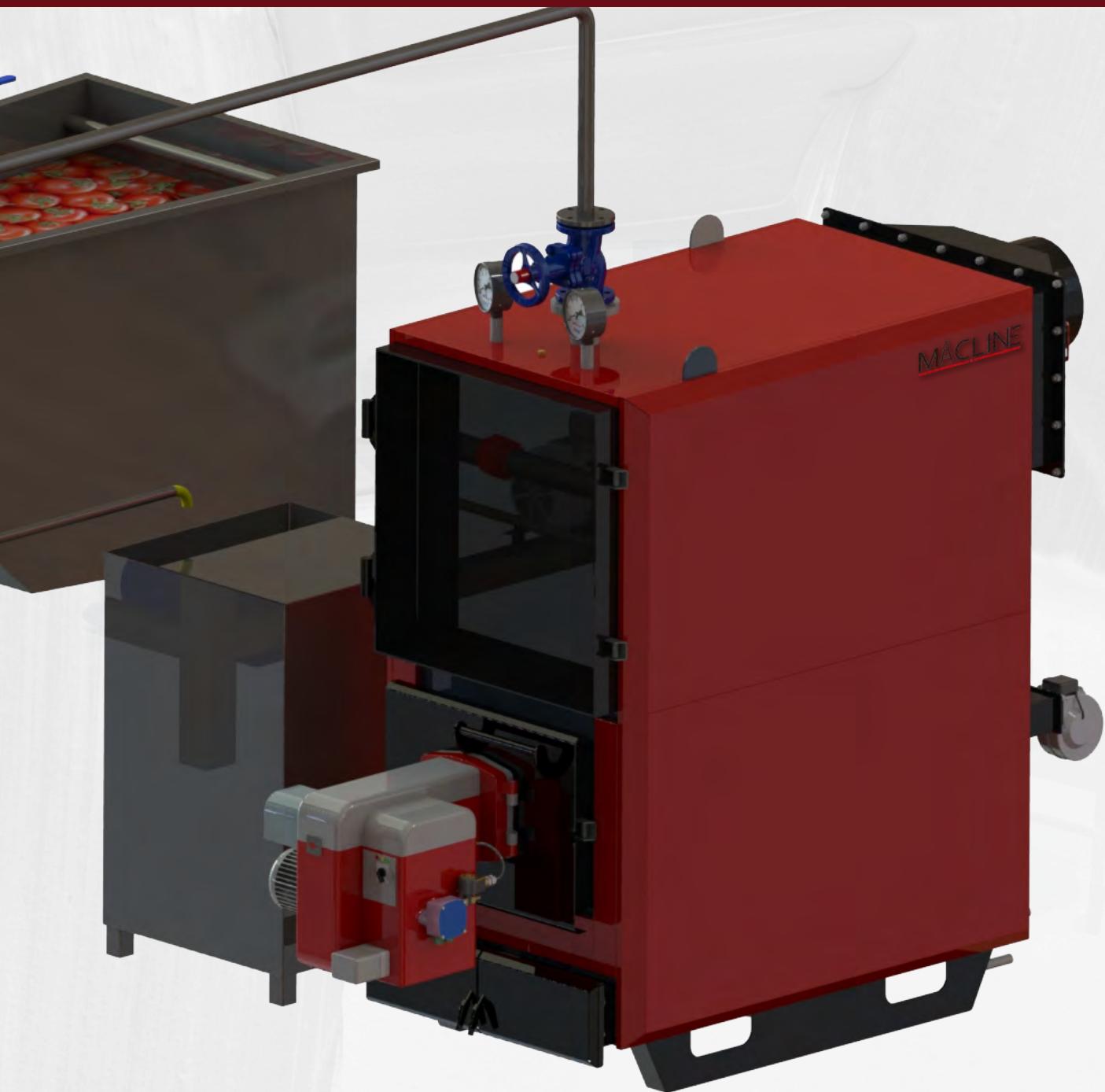
Parçalama Ünitesi



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



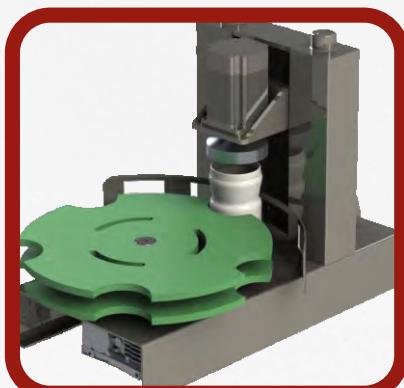
FILTER GROUP



TRANSFER PUMP



XL COOLING TOWER



PACKAGING MACHINE



FILLING TANK



CONTACT



info@titanyummakina.com.tr



+90 507 204 27 23



TURKEY
GAZIANTEP

YouTube



ANIMATION VIDEO

facebook



FACEBOOK PAGE

 **WhatsApp**



WHATSAPP CONTACT

www.titanyummakina.com.tr