

PROCESSTÜRK
EMPOWERING PRODUCTION ANYWHERE ANYTIME

MILK PROCESS MACHINERY

2025

PROCESSTURK Engineering Company is a firm that provides consultancy and engineering services in the fields of food, cleaning, mining, agriculture, and construction.

We work with the right producers to create the most suitable machine park according to customer requests. Our goal is to achieve the best results by making the necessary adjustments to the machines during the production process.

In addition to our equipment supply services, we also represent international organizations. We collaborate on joint projects with these organizations, supporting the commissioning of equipment and resolving any potential issues. All our projects include engineering that meets international standards and advanced technological control systems.

As of 2024, we have started operating with our Dubai office. Now, we can carry out our machine and process sales not only from Turkey but also from Dubai. We are capable of buying and selling products from all over the world, and our operations in Dubai put us in a strong position.

Turkey

Discover
the potential

PROCESSTÜRK®
TURNKEY INDUSTRIAL PLANT SOLUTIONS





PROCESSTÜRK
SPECIALIZING IN READY-TO-USE EQUIPMENT ANYTHING

PROCESSTÜRK

SMALL YOGHURT FILLING MACHINES

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the potential



SMALL YOGHURT FILLING MACHINES

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SMALL YOGHURT FILLING MACHINES



Yoghurt Filling Machine: Redefining Industry Standards

Yoghurt Filling Machine. Redefining the industry standard, this perfect machine is designed to simplify and optimize your Yoghurt production business.

The Yoghurt Filling Machine is the perfect solution for Yoghurt producers. Our product is tailored to enhance your business's competitiveness, focusing on quality, efficiency, and user-friendliness. It has been specially designed and manufactured to meet the highest quality standards.

By partnering with ProcessTÜRK Engineers, you can maximize the potential of your Yoghurt production and keep your customers satisfied. Elevate your operations with the Yoghurt Filling Machine, making your processes faster, more efficient, and more profitable.

Contact us for more information and discover how we can assist you in optimizing your Yoghurt production process.

SMALL YOGHURT FILLING MACHINES

YOGHURT FILLING MACHINE - 2 NOZZLES

- Made of AISI 304 Quality Stainless Steel, PLC Control System, 17 inc colourful touch-operated screen, it is able to fill in the desired weight, it is able to fill different weight in different operators,
- Two ways filling system, penumatic system, 4 pcs 1 kW centrifuge pump,
- Electric consumption: 4 kW, portable, easy to move, 4 wheels, 8 meter hose, milk filling guns,
- Electromagnetic flowmeter counter, Level controlled milk intake.



YOGHURT FILLING MACHINE - 4 NOZZLES

- Made of AISI 304 Quality Stainless Steel, PLC Control System, 17 inc colourful touch-operated screen, it is able to fill in the desired weight, it is able to fill different weight in different operators,
- Four ways filling system, penumatic system, 4 pcs 1 kW centrifuge pump,
- Electric Consumption: 4 kW, portable, easy to move, 4 wheels, 8 meter hose, milk filling guns,
- Electromagnetic flowmeter counter, Level controlled milk intake.



BIG YOGHURT FILLING MACHINES

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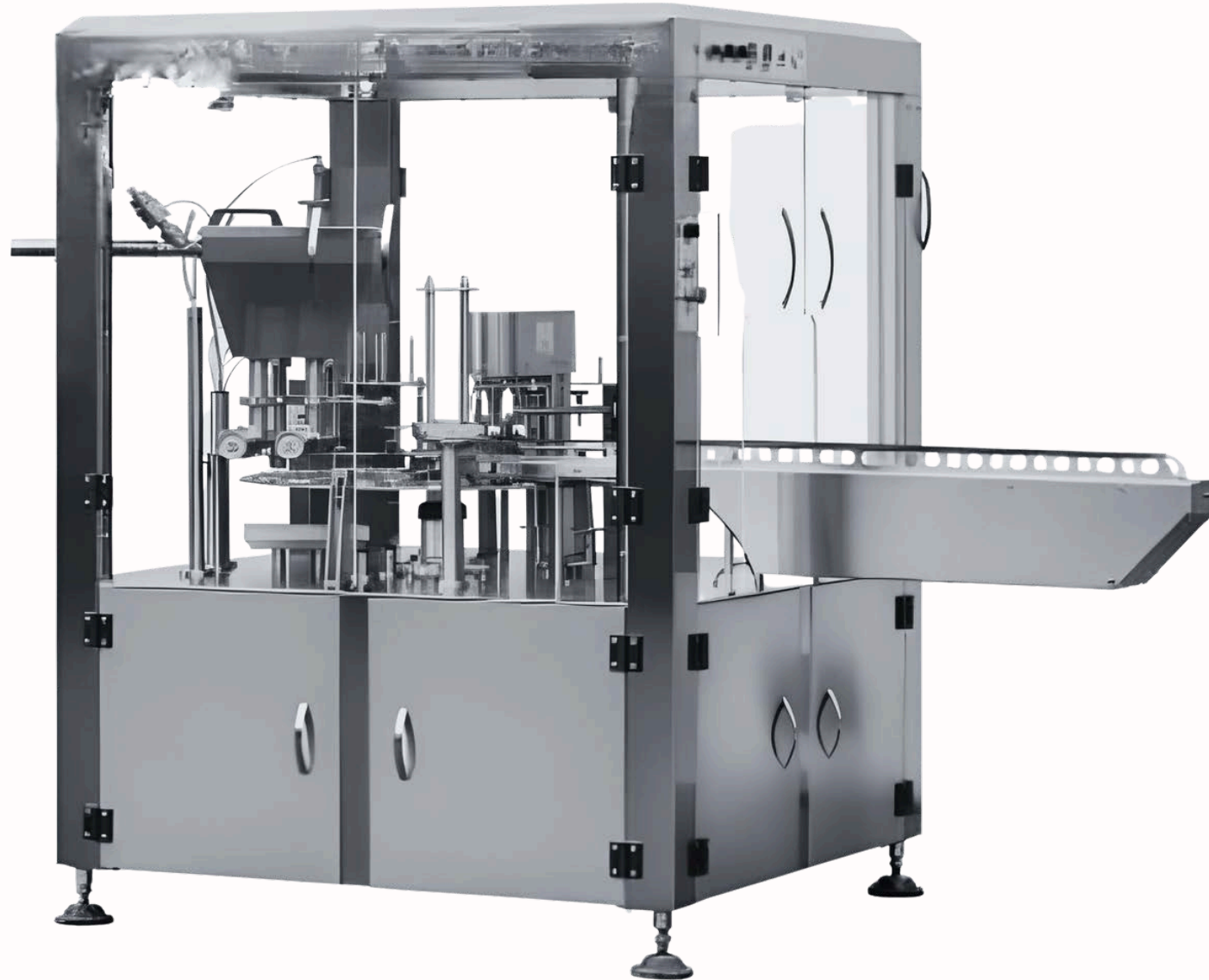


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BIG YOGHURT FILLING MACHINES



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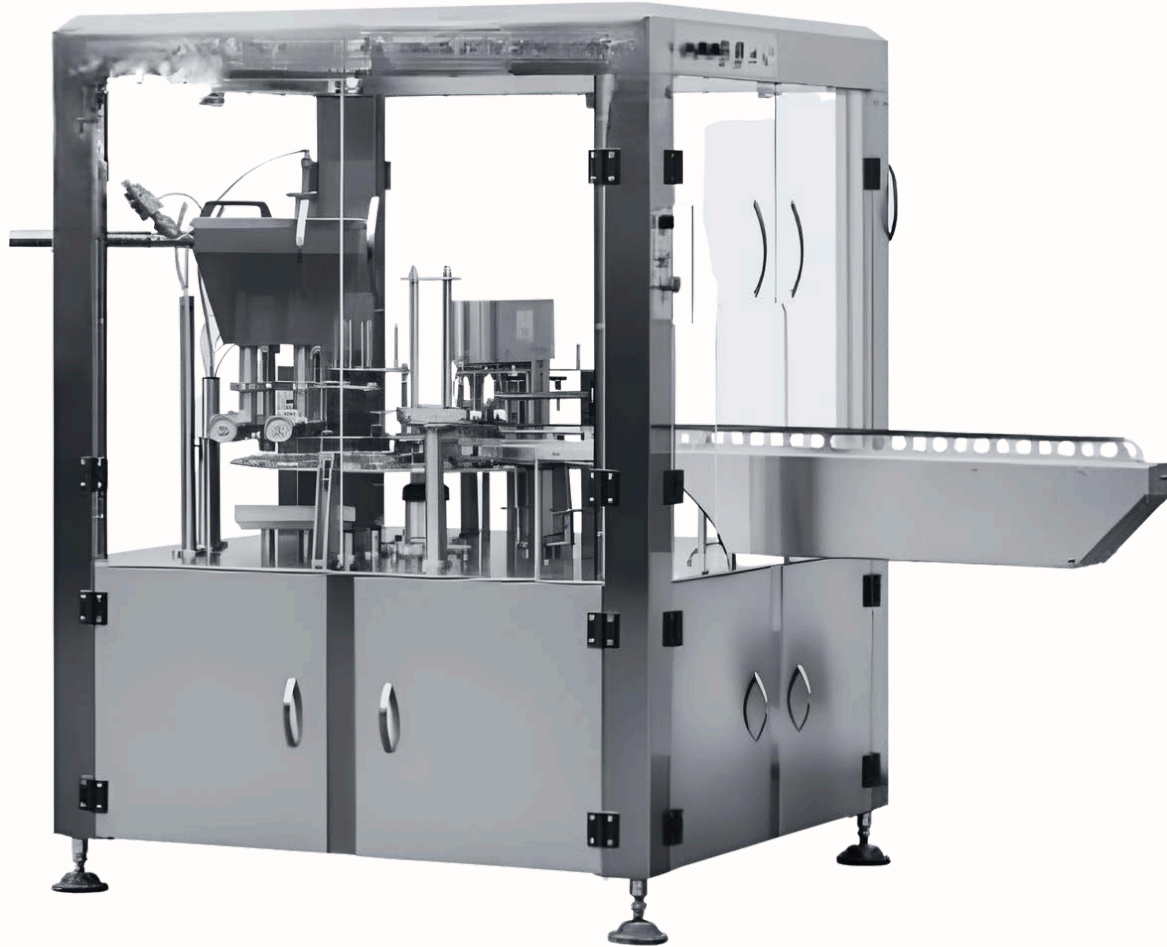
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BIG YOGHURT FILLING MACHINES

YOGHURT FILLING MACHINE - 1500 PCS/H CAPACITY

- Capacity 1500 pcs / h, Bowl Mouth Diameter: 75mm, 100 - 150 gr Filling Weight,
- Filling Material: Fermented milk, Working Pressure: 6-8 bar air, 0,37 kW main motor,
- 0,15 kW conveyor motor, The Brand of Motor and Agitator: PGR and Polat Redüktör, actuator,
- Three - phase, 380 V Electric Power, Electric Consumption: 1-1,5 kW per hour.
- PLC Control System, Colourful Touch-Operated Screen, Single Rotating Table,
- Hopper Capacity: 30 Lt., Aluminium Folio Cover Closing, writing the date on top of the cover,
- Full automatic and covered with plexiglass. Dimensions: 1000mm*1000mm*1750mm.
- Weight: 400 kg.

YOGHURT FILLING MACHINE - 2500 PCS/H CAPACITY

- Capacity 2500 - 3000 pcs / h, Bowl Mouth Diameter: 95mm, 150-400 gr Filling Weight,
- Filling Material: Fermented Milk, Working Pressure: 6-8 bar air, 0,37 kW main motor,
- 0,15 kW conveyor motor, The Brand of Motor and Agitator: PGR and Polat Redüktör, actuator,
- Three - Phase, 380 V Electric Power, Electric Consumption: 1-1,5 kW per hour.
- PLC Control System, Colourful Touch-Operated Screen, Double Rotating Table,
- Hopper Capacity: 30 Lt., Aluminium Folio Cover Closing, writing the date on top of the cover,
- Full automatic and covered with plexiglass. Dimensions: 1200mm*1200mm*1750mm.
- Weight: 500 kg.

YOGHURT FILLING MACHINE - 5000 PCS/H CAPACITY

- Capacity 5000 - 6000 pcs / h, Bowl Mouth Diameter: 95mm, 150-400 gr Filling Weight,
- Filling Material: Fermented Milk, Working Pressure: 8 bar air, 0,37 kW main motor,
- 0,15 kW conveyor motor, The Brand of Motor and Agitator: PGR and Polat Redüktör, actuator,
- Three - Phase, 380 V Electric Power, Electric Consumption: 1-1,5 kW per hour.
- PLC Control System, Colourful Touch-Operated Screen, Double Rotating Table,
- Hopper Capacity: 30 Lt., Aluminium Folio Cover Closing, writing the date on top of the cover,
- Full automatic and covered with plexiglass. Dimensions: 1500mm*1500mm*1750mm.
- Weight: 650 kg.

HOMOGENIZER



HOMOGENIZER



HOMOGENIZER

TECHNICAL FEATURES OF THE PRODUCT



Homogenizer: Elevate Your Process to Perfection

What is a Homogenizer

PROCESSTÜRK's Homogenizer is an exceptional machine designed for the production of dairy and sauce facilities. This specialized device is engineered to enhance the quality of your products, improve their consistency, and achieve a homogenous texture. Here are the advantages of the Homogenizer:

Key Features:

- **Superior Quality Material:** The Homogenizer is crafted from high-quality materials for durability and a long lifespan. It uses AISI 304-grade stainless steel to ensure hygiene and robustness.
- **Precise Control:** An industry-standard PLC control system is employed to manage the process with precision and efficiency. This ensures perfect control over the texture and homogeneity of your products.
- **High Performance:** The Homogenizer employs high-pressure homogenization to achieve a homogenous texture in your products. This enhances the quality and extends the shelf life of your products.
- **Flexibility:** The Homogenizer is designed to accommodate the processing of different products. Its capability to homogenize products with varying densities allows you to optimize your manufacturing processes.
- **Safety and Hygiene:** The Homogenizer is designed in compliance with safety standards and hygienic requirements. Product cleanliness and safety are our top priorities.

The Homogenizer is a solution that redefines industry standards in dairy and sauce production. With PROCESSTÜRK, you can enhance the quality of your products, gaining a competitive edge.

HOMOGENIZER

TECHNICAL FEATURES OF THE PRODUCT

PRO.M.2.1 500 LT / HR HOMOGENIZER

- Product: Milk
- Viscosity: 200 CP,
- Max. Particular size until 500 micron,
- Operation temperature : <90°C,
- Capacity: 500 LT/H,
- Homogenizer stage is double stage,
- Max. working pressure: 250 bar,
- Max. product feeding pressure: 2 bar
- Stroke Number: 750 pcs / minute
- Engine Power: 7,5 kW
- Engine Brand: GAMAK
- Engine Rpm: 900 rpm
- Engine Frequency: 60 Hz
- Engine Voltage: 380 V
- Electric Consumption: 7,5 kW,
- Electric Supply: 13 hp / 380V / 50Hz
- Auxiliary Circuits: 220 V DC
- Number of Pistons: 3 pieces
- Compressor Air Pressure: Max. 5 Bar
- Water Consumption: 80 Lt / h
- Water Pressure: 2 Bar
- Stainless Steel Thickness: 1,5 mm
- Diameter of Discharge Valve: DN40
- Dimensions: 900mm*1400*1000mm (h)
- Foot Lenght: From 5 cm to 16, adjustable feet
- Weight: 400 kg



HOMOGENIZER

TECHNICAL FEATURES OF THE PRODUCT

PRO.M.2.2 1000 LT / HR HOMOGENIZER

- Product: Milk
- Viscosity: 200 CP,
- Max. Particular size until 500 micron,
- Operation temperature : <90°C,
- Capacity: 1.000 LT/H,
- Homogenizer stage is double stage,
- Max. Working Pressure: 250 bar,
- Max. Product Feeding Pressure: 2 bar
- Stroke Number: 750 pcs / minute
- Engine Power: 11 kW
- Engine Brand: GAMA
- Engine Rpm: 900 rpm
- Engine Frequency: 60 Hz
- Engine Voltage: 380 V
- Electric Consumption: 11 kW,
- Electric Supply: 13 hp / 380V / 50Hz
- Auxiliary Circuits: 220 V DC
- Number of Pistons: 3 pieces
- Compressor Air Pressure: Max. 5 Bar
- Water Consumption: 80 Lt / h
- Water Pressure: 2 Bar
- Stainless Steel Thickness: 1,5 mm
- Diameter of Discharge Valve: DN40
- Dimensions: 1100mm*1300*1480mm (h)
- Foot Length: From 5 cm to 16, adjustable feet
- Weight: 560 kg



HOMOGENIZER

TECHNICAL FEATURES OF THE PRODUCT

PRO.M.2.3 2000 LT / HR HOMOGENIZER

- Product: Milk
- Viscosity: 200 CP,
- Max. Particular size until 500 micron,
- Operation Temperature : <90°C,
- Capacity: 2.000 LT/H,
- Homogenizer stage is double stage,
- Max. Working Pressure: 250 bar,
- Max. Product Feeding Pressure: 2 bar
- Stroke Number: 750 pcs / minute
- Engine Power: 15 kW
- Engine Brand: GAMAK
- Engine Rpm: 900 rpm
- Engine Frequency: 60 Hz
- Engine Voltage: 380 V
- Electric Consumption: 15 kW,
- Electric Supply: 3 hp / 380V / 50Hz
- Auxiliary Circuits: 220 V DC
- Number of Pistons: 3 pieces
- Compressor Air Pressure: Max. 5 Bar
- Water Consumption: 80 Lt / h
- Water Pressure: 2 Bar
- Stainless Steel Thickness: 1,5mm
- Diameter of Discharge Valve: DN40
- Dimensions: 1340mm*1040*1370mm (h)
- Foot Length: From 5 cm to 16, adjustable feet
- Weight: 850 kg



HOMOGENIZER

TECHNICAL FEATURES OF THE PRODUCT

PRO.M.2.4 3000 LT / HR HOMOGENIZER

- Product: Milk
- Viscosity: 200 CP,
- Max. Particular size until 500 micron,
- Operation temperature : <90°C,
- Capacity: 3.000 LT/H,
- Homogenizer stage is double stage,
- Max. Working Pressure: 200 bar,
- Max. Product Feeding Pressure: 2 bar
- Stroke Number: 750 pcs / number
- Engine Power: 22 kW
- Engine Brand: GAMAK
- Engine Rpm: 900 rpm
- Engine Frequency: 60 Hz
- Engine Voltage: 380 V
- Electric Consumption: 22 kW,
- Electric Supply: 3 hp / 380V / 50Hz
- Auxiliary Circuits: 220 V DC
- Number of Pistons: 3 pieces
- Compressor Air Pressure: Max. 5 Bar
- Water Consumption: 80 Lt / h
- Water Pressure: 2 Bar
- Stainless Steel Thickness: 1,5mm
- Diameter of Discharge Valve: DN40
- Dimensions: 1340mm*1040*1440mm (h)
- Foot Lenght: From 5 cm to 16, adjustable feet
- Weight: 900 kg



HOMOGENIZER

TECHNICAL FEATURES OF THE PRODUCT

PRO.M.2.5 5000 LT / HR HOMOGENIZER

- Product: Milk
- Viscosity: 200 CP,
- Max. Particular size until 500 micron,
- Operation Temperature : <90°C,
- Capacity: 5.000 LT/H,
- Homogenizer stage is double stage,
- Max. Working Pressure: 250 bar,
- Max. Product Feeding Pressure: 2 bar
- Stroke Number: 750 pcs / minute
- Engine Power: 37 kW
- Engine Brand: GAMAK
- Engine Rpm: 900 rpm
- Engine Frequency: 60 Hz
- Engine Voltage: 380 V
- Electric Consumption: 37 kW
- Electric Supply: 3 hp / 380V / 50Hz
- Auxiliary Circuits: 220 V DC
- Number of Pistons: 3 pieces
- Compressor Air Pressure: Max. 8 Bar
- Water Consumption: 80 Lt / h
- Water Pressure: 2 Bar
- Stainless Steel Thickness: 1,5mm
- Diameter of Discharge Valve: DN40
- Dimensions: 1430mm*1190*1370mm (h)
- Foot Length: From 5 cm to 16, adjustable feet
- Weight: 1100 kg



HOMOGENIZER

TECHNICAL FEATURES OF THE PRODUCT

PRO.M.2.6 10000 LT / HR HOMOGENIZER

- Product: Milk
- Viscosity: 200 CP,
- Max. Particular size until 500 micron,
- Operation Temperature : <90°C,
- Capacity: 10.000 LT/H,
- Homogenizer stage is double stage,
- Max. Working Pressure: 250 bar,
- Max. Product Feeding Pressure: 2 bar
- Stroke Number: 750 pcs / minute
- Engine Power: 55 kW
- Engine Brand: GAMAK
- Engine Rpm: 900 rpm
- Engine Frequency: 60 Hz
- Engine Voltage: 380 V
- Electric Consumption: 55 kW
- Electric Supply: 3 hp / 380V / 50Hz
- Auxiliary Circuits: 220 V DC
- Number of Pistons: 3 pieces
- Compressor Air Pressure: Max. 8 Bar
- Water Consumption: 80 Lt / h
- Water Pressure: 2 Bar
- Stainless Steel Thickness: 1,5mm
- Diameter of Discharge Valve: DN40
- Dimensions: 2100mm*1600*1500mm (h)
- Foot Lenght: From 5 cm to 16, adjustable feet
- Weight: 1940 kg



HOMOGENIZER

TECHNICAL FEATURES OF THE PRODUCT

PRO.M.2.6 10000 LT / HR HOMOGENIZER

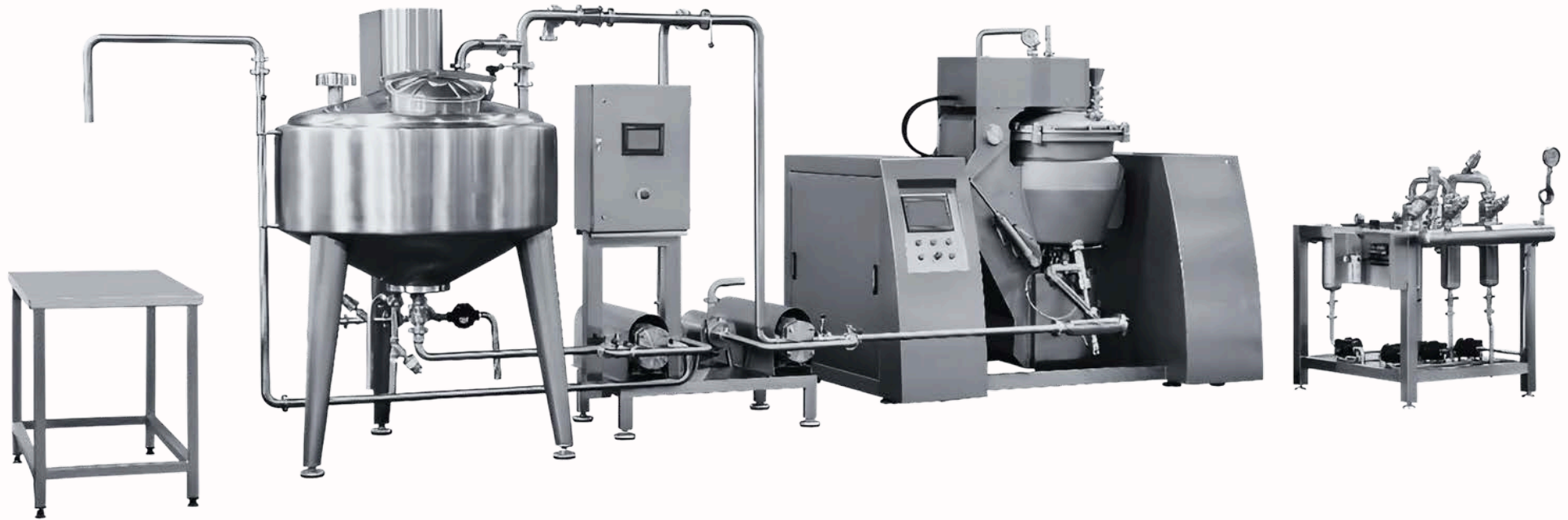
- Product: Milk
- Viscosity: 200 CP,
- Max. Particular size until 500 micron,
- Operation Temperature : <90°C,
- Capacity: 10.000 LT/H,
- Homogenizer stage is double stage,
- Max. Working Pressure: 250 bar,
- Max. Product Feeding Pressure: 2 bar
- Stroke Number: 750 pcs / minute
- Engine Power: 55 kW
- Engine Brand: GAMAK
- Engine Rpm: 900 rpm
- Engine Frequency: 60 Hz
- Engine Voltage: 380 V
- Electric Consumption: 55 kW
- Electric Supply: 3 hp / 380V / 50Hz
- Auxiliary Circuits: 220 V DC
- Number of Pistons: 3 pieces
- Compressor Air Pressure: Max. 8 Bar
- Water Consumption: 80 Lt / h
- Water Pressure: 2 Bar
- Stainless Steel Thickness: 1,5mm
- Diameter of Discharge Valve: DN40
- Dimensions: 2100mm*1600*1500mm (h)
- Foot Lenght: From 5 cm to 16, adjustable feet
- Weight: 1940 kg



COOKER LINE



COOKER LINE



COOKER LINE

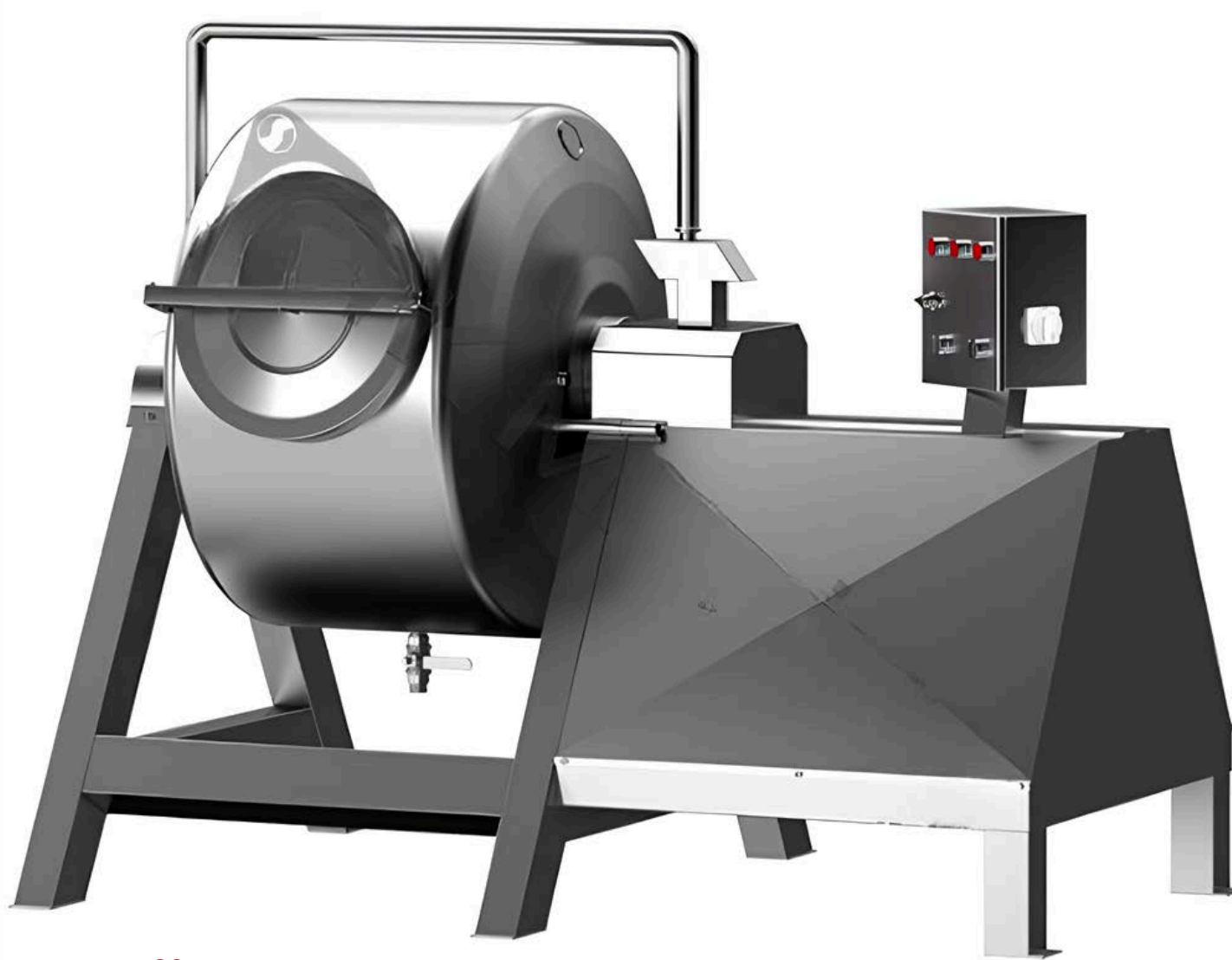
TECHNICAL FEATURES OF THE PRODUCT

- **60 KG COOKER COMPLETE SET**
- **80 KG COOKER COMPLETE SET**
- **100 KG COOKER COMPLETE SET**
- **160 KG COOKER COMPLETE SET**
- **200 KG COOKER COMPLETE SET**

TECHNICAL FEATURES OF THE PRODUCT

- Complete AISI 304 quality stainless steel is used.
- The inside of the machine has been specially sandblasted.
- Special fragmentation blades are made of stainless steel blade material.
- There is a 2.2 kW vacuum pump to provide odor and low temperature cooking
- Lower shredding motor is regulated between 11 kw – 18 kw with 3000 rpm speed control.
- Special water cooled cassette type seal kit is available.
- There is a system that does not work without entering the felt cooling water vacuum pump feed water system, which is controlled by Flowswitch.
- The mixing upper motor is 2.2 kW 56 rpm and electronic eye control and it has the feature of stopping at any desired place.
- Steam - water - air pressure control, filtering, water purification and separation apparatus in steam and air are available.
- Lid lock, lid lifting and tilting are controlled by pneumatic pistons.
- Cooking is done with the wall and injector assembly. It has a temperature control system.
- Although each process varies according to the product type, it takes a maximum of 15 minutes.
- Special pneumatic piston valve is designed for unloading goods.
- Steam - water - air control valves are threaded spherical pneumatic PLC controlled.
- Pipes in contact with the product are controlled by butterfly pneumatic PLC.
- While the machine is running, all safety equipment has been taken and it is PLC controlled.
- There is a safety valve that keeps the vacuum inside the machine at an adjustable level.
- There are valves and safety valves that control the steam pressure of the machine.
- The fully electric control panel is PLC automation controlled and the prescription program is applied upon request.

BUTTER CHURNER



BUTTER CHURNER



BUTTER CHURNER

Butter Churner: Perfect Butter Production

What is a Butter Churner?

PROCESSTÜRK's Butter Churner is an exceptional machine designed for butter production. This specialized device is engineered to produce the highest quality and most efficient butter. Here are the advantages of the Butter Churner:

Key Features:

- **High-Quality Material:** The Butter Churner is crafted from high-quality AISI 304-grade stainless steel to ensure durability and hygiene.
- **Capacity: 1 [Unit].** The Butter Churner offers an excellent option for butter production with the specified capacity.
- **Yılmaz Brand Agitator:** The Butter Churner is equipped with a reliable and high-performance Yılmaz brand agitator, making your butter production process more efficient.
- **Reducer:** The Butter Churner is equipped with a powerful reducer and is energy-efficient.
- **Brackish Water Discharge:** The Butter Churner features an open and vertical design for brackish water discharge, optimizing the process.
- **Stainless Steel Thickness:** The machine has a high stainless steel thickness, enhancing durability and maintaining hygienic conditions.

The Butter Churner is a solution that redefines industry standards in butter production. By working with PROCESSTÜRK, you can enhance the quality of your butter production and make your business more competitive.

BUTTER CHURNER

TECHNICAL FEATURES OF THE PRODUCT

100 KG BUTTER CHURNER

- Made of AISI 304 Quality Stainless Steel, Capacity: 100 lt, 1,1 kW 56 rpm, Agitator Brand is Yılmaz
- Redüktör, Electric Consumption: 1,1 kW, 1 inch discharge valve, brackish water discharge, open and
- vertical type butter churner. Stainless Steel Thickness: Body 2,5mm.
- Dimensions: 740mm*850mm*900mm (h), Weight: 120 kg.



200 KG BUTTER CHURNER

- Made of AISI 304 Quality Stainless Steel, 1,1 kW 19 rpm, 380 V working principle, Agitator Brand is
- Yılmaz Redüktör, Electric Consumption: 1,1 kW, 1 1/2 inch discharge valf, brackish water discharge,
- DN50 Manhole Cover, Rotary type drum, 125 kg butter processing capacity. Stainless Steel Thickness;
- Side: 3mm, Body: 2,5 mm. Dimensions: 1800mm*850mm*1400mm (h), Weight: 170 kg.



BUTTER CHURNER

TECHNICAL FEATURES OF THE PRODUCT

350 KG BUTTER CHURNER

- Made of AISI 304 Quality Stainless Steel, 1,1 kW 19 rpm, 380 V working principle, Agitator Brand is
- Yılmaz Redüktör, Electric Consumption: 1,1 kW, 1 1/2 inch discharge valf, brackish water discharge,
- DN50 Manhole Cover, Rotary type drum, 175 kg butter processing capacity. Stainless Steel Thickness;
- Side: 3mm, Body: 2,5 mm. Dimensions: 1900mm*925mm*1500mm (h), Weight: 200 kg.



500 KG BUTTER CHURNER

- Made of AISI 304 Quality Stainless Steel, 2,2 kW 19 rpm, 380 V working principle, Agitator Brand is
- Yılmaz Redüktör, Electric Consumption: 2,2 kW, 1 1/2 inch discharge valf, brackish water discharge,
- DN50 Manhole Cover, Rotary type drum, 250 kg butter processing capacity. Stainless Steel Thickness;
- Thickness; Side: 3mm, Body: 2,5 mm. Dimensions: 1950mm*1000mm*1600mm (h), Weight: 250 kg.



BUTTER CHURNER

TECHNICAL FEATURES OF THE PRODUCT

1000 KG BUTTER CHURNER

- Made of AISI 304 Quality Stainless Steel, 3,5 kW 19 rpm, 380 V working principle, Agitator Brand is
- Yılmaz Redüktör, Electric Consumption: 3,5 kW, 1 1/2 inch discharge valf, brackish water discharge,
- DN50 Manhole Cover, Rotary type drum, 500 kg butter processing capacity. Stainless Steel
- Thickness; Side: 3mm, Body: 2,5 mm. Dimensions: 2700mm*1500mm*1900mm (h), Weight: 700 kg.
- The height of the discarge is 70 cm.



1500 KG BUTTER CHURNER

- Made of AISI 304 Quality Stainless Steel, 4,5 kW 19 rpm, 220 V working principle,
- Agitator Brand is Yılmaz Redüktör, Electric Consumption: 4,5 kW, 1 1/2 inch discharge valf,
- brackish water discharge, DN50 Manhole Cover, Rotary type drum, 750 kg butter processing capacity. Stainless Steel
- Thickness; Side: 3mm, Body: 2,5 mm.
- Dimensions: 2700mm*1500mm*1900mm (h), Weight: 950 kg.



BUTTER CHURNER

TECHNICAL FEATURES OF THE PRODUCT

2000 KG BUTTER CHURNER

- Made of AISI 304 Quality Stainless Steel, 5,5 kW 19 rpm, 220 V working principle,
- Agitator Brand is Yılmaz Redüktör, Electric Consumption: 5,5 kW, 1 1/2 inch discharge valf,
- brackish water discharge, DN50 Manhole Cover, Rotary type drum, 750 kg butter processing
- capacity. Stainless Steel Thickness; Side: 3mm, Body: 2,5 mm.
- Dimensions: 2700mm*1500mm*1900mm (h), Weight: 1150 kg.



CREAM SEPERATOR



CREAM SEPERATOR



CREAM SEPERATOR



Cream Separator: Excellence in Dairy Processing

What is a Cream Separator?

PROCESSTÜRK's Cream Separator is a sophisticated machine designed for dairy processing. This specialized equipment is engineered to separate cream from milk efficiently and with precision. Here are the advantages of the Cream Separator:

Key Features:

- **High-Quality Material:** The Cream Separator is crafted from high-quality AISI 304-grade stainless steel to ensure durability and hygiene.
- **Capacity:** It offers various capacity options to suit your specific dairy processing needs.
- **Efficient Separation:** The Cream Separator efficiently separates cream from milk, ensuring that you achieve the desired consistency and quality in your dairy products.
- **Precise Control:** An advanced control system, compliant with industry standards, allows you to manage the separation process with precision.
- **Easy Maintenance:** The Cream Separator is designed for ease of maintenance, reducing downtime and ensuring continuous operation.
- **Stainless Steel Thickness:** The machine features a robust stainless steel construction, ensuring longevity and maintaining hygienic conditions.

The Cream Separator is a solution that sets new industry standards in dairy processing. By choosing PROCESSTÜRK, you can enhance the quality of your dairy products and gain a competitive edge

CREAM SEPERATOR

TECHNICAL FEATURES OF THE PRODUCT

1000 LT / H CREAM SEPERATOR

- Capacity: 1000 Lt / h,
- Drum Rotation: 7.250 r/m,
- Drum Material: AISI 316,
- Cream Separation Performance: 1000 Lt / h,
- Milk Cleaning Performance: 1000 Lt / h,
- Motor Power: 0,75 kW
- 220 V and 380 V options
- Electric Consumption: 0,75 kW
- Agitator Brand: Yılmaz Redüktör
- Working Heat: 20 - 100 °C
- Casting Body,
- Using Stainless Steel Thickness: 7 mm and 0,6 mm
- Dimensions: 500mm*500mm*1100mm (h)
- Total Weight: 110 Kg



CREAM SEPERATOR

TECHNICAL FEATURES OF THE PRODUCT

2000 LT / H CREAM SEPERATOR

- Capacity: 2000 Lt / h,
- Drum Rotation: 7.250 r/m,
- Drum Material: AISI 316,
- Cream Separation Performance: 2000 Lt / h,
- Milk Cleaning Performance: 2000 Lt / h,
- Engine Power: 1.1 kW,
- Electric Consumption: 1.1 kW,
- Agitator Brand: Yılmaz Redüktör
- Working Heat: 20 - 95 °C,
- Casting Body,
- Using Stainless Steel Thickness: 7mm and 0,60mm
- Dimensions: 600mm*450mm*600mm (h)
- Total Weight: 130 kg
- Cream separator can separate cream from milk and whey. Drum can be removed and cleaned easily.
- Cream concentration can be adjusted from the 'Adjustment Buttons' on the drum.
- All components of Cream Separator which get contact with milk are manufactured of AISI 304
- Stainless Steel Quality.



CREAM SEPERATOR

TECHNICAL FEATURES OF THE PRODUCT

3000 LT / H CREAM SEPERATOR

- Capacity: 3000 Lt / h,
- Drum Rotation: 7.250 r/m,
- Drum Material: AISI 316,
- Cream Separation Performance: 3000 Lt / h,
- Milk Cleaning Performance: 3000 Lt / h,
- Engine Power: 2.2 kW,
- Electric Consumption: 2.2 kW,
- Agitator Brand: Yılmaz Redüktör
- Working Heat: 20 - 95 °C,
- Casting Body,
- Using Stainless Steel Thickness: 7mm and 0,60mm
- Dimensions: 600mm*450mm*600mm (h)
- Total Weight: 130 kg
- Cream separator can separate cream from milk and whey. Drum can be removed and cleaned easily.
- Cream concentration can be adjusted from the 'Adjustment Buttons' on the drum.
- All components of Cream Separator which get contact with milk are manufactured of AISI 304
- Stainless Steel Quality.



CREAM SEPERATOR

TECHNICAL FEATURES OF THE PRODUCT

5000 LT / H CREAM SEPERATOR

- Capacity: 5000-7500 Lt / h
- Drum Rotation: 7250 r/m
- Drum Drainage Volume: 12 Lt.
- Drum Material: DIN 1.4462 Dublex
- Working Temperature: +4-60 C
- Input Pressure: 0-2 Bar
- Cream Output Pressure: 1-2 Bar
- Milk Output Pressure: 1-4 Bar
- Working Frequency: 50 hz
- Engine Power: 15 kW
- Recommended Ampere: 12 amp
- Recommended Working Heat: 45-55 °C
- Engine Power of the Water Pump: 0,75 kW
- Total Weight: 1050 kg
- Total Volume: 6,5 m³
- Cream separator has automatic cleaning rotary. Rotary drum is adjusted on control panel and impurity is discharged. Rotary drum works using operation water. Drum has high mechanical durability and is made of DIN 1.4462 stainless steel by using high technology.
- Technical Features of Automatisation:
 - Siemens Brand PLC Control Unit, Siemens Brand 6" colourful touch-operated control panel,
 - Siemens brand 15 kW actuator, 650*400*1200mm insulated stainless electrical panel,
 - Stainless Platform designed to assemble machine, electrical panel and hydrophore.
 - 0,75 kW stainless, automatic hydrophore.



CREAM SEPERATOR

TECHNICAL FEATURES OF THE PRODUCT

10000 LT / H CREAM SEPERATOR

- Capacity: 7500 - 10.000 Lt / h Cream Separation,
- Drum Rotation: 7250 r/m,
- Drum Discharge Volume: 12 Lt.,
- Drum Material: DIN 1.4462 Duplex
- Input Pressure: 1,5 - 2 Bar
- Cream Output Pressure: 1-2 Bar
- Milk Output Pressure: 1-2 Bar
- Working Frequency: 50 hz
- Engine Power: 15 kW
- Working Temperature: +25 - 95 C
- Recommended Operation Temperature: 45 -55 °C
- Engine Power: 15 kW
- Total Weight: 1150 kg
- Total Volume: 6,5 m³
- Cream separator has automatic cleaning rotary. Rotary drum is adjusted on control panel and impurity is discharged. Rotary drum works using operation water. Drum has high mechanical durability and is made of DIN 1.4462 stainless steel by using high technology.
- Technical Features of Automatisation:
 - Siemens Brand PLC Control Unit, Siemens Brand 6" colourful touch-operated control panel,
 - Siemens brand 15 kW actuator, 650*400*1200mm insulated stainless electrical panel,
 - Stainless Platform designed to assemble machine, electrical panel and hydrophore.
 - 0,75 kW stainless, automatic hydrophore.



CREAM SEPERATOR

TECHNICAL FEATURES OF THE PRODUCT

15000 LT / H CREAM SEPERATOR

- Capacity: 15000-20000 Lt / h
- Drum Rotation: 6200 r/m
- Drum Drainage Volume: 15 Lt.
- Drum Material: DIN 1.4462 Dublex
- Feeding Temperature: 20-100 C
- Input Pressure: 0-2 Bar
- Cream Output Pressure: 1-2 Bar
- Milk Output Pressure: 1,5-2 Bar
- Working Frequency: 50 hz
- Engine Power: 18,5 kW
- Working Temperature: 20-100 C
- Recommended Amper: 25 amp
- Engine Power of Water Pump: 0,775 kW
- Total Weight: 1250 kg
- Total Volume: 6,5 m³
- Cream separator has automatic cleaning rotary. Rotary drum is adjusted on control panel and impurity is discharged. Rotary drum works using operation water. Drum has high mechanical durability and is made of DIN 1.4462 stainless steel by using high technology.
- Technical Features of Automatisation:
 - Siemens Brand PLC Control Unit, Siemens Brand 6" colourful touch-operated control panel,
 - Siemens brand 15 kW actuator, 650*400*1200mm insulated stainless electrical panel,
 - Stainless Platform designed to assemble machine, electrical panel and hydrophore.
 - 0,75 kW stainless, automatic hydrophore.



CLEANING SEPERATOR -CLARIFICATOR



CLEANING SEPERATOR -CLARIFICATOR



CLEANING SEPERATOR -CLARIFICATOR



Key Features:

- **High-Quality Material:** The Cleaning Separator - Clarificator is constructed from high-quality AISI 304-grade stainless steel to ensure durability and hygiene.
- **Versatile Capacity:** It offers various capacity options to meet a wide range of industrial separation and clarification needs.
- **Efficient Separation:** The Cleaning Separator - Clarificator excels at separating impurities, solids, and contaminants from liquids, ensuring a purified final product.
- **Advanced Control:** Equipped with an advanced control system that complies with industry standards, allowing precise management of the separation and clarification process.
- **Easy Maintenance:** Designed for ease of maintenance, reducing downtime and ensuring continuous operation in industrial settings.
- **Stainless Steel Construction:** The machine features robust stainless steel construction, ensuring longevity and maintaining hygienic conditions in industrial applications.

The Cleaning Separator - Clarificator sets new industry standards for separation and clarification in various industrial processes. By choosing PROCESSTÜRK, you can enhance the quality of your industrial processes and gain a competitive edge.

CLEANING SEPERATOR -CLARIFICATOR

TECHNICAL FEATURES OF THE PRODUCT

5000 LT / H CLEANING SEPERATOR -CLARIFICATOR

- Capacity: 5000-10000 lt/h
- Drum Rotation: 6800 d/dk,
- Drum Discharge Volume: 10 Lt.
- Drum Material : DIN 1,4462 Duplex,
- Inlet Pressure: 0-2 Bar
- Outlet Pressure: 0-4 Bar
- Operating Frequency: 50 Hz
- Engine Power: 11 kW
- Operation Temperature: 4-95 °C,
- Water Pump Engine Power: 0,775 kW
- Total Weight: 900 Kg
- Total Volume: 5 m3
- Technical Features of Automatisation:
 - Siemens Brand PLC Control Unit, Siemens Brand 6" colourful touch-operated control panel,
 - Siemens brand 15 kW actuator, 650*400*1200mm insulated stainless electrical panel,
 - Stainless Platform designed to assemble machine, electrical panel and hydrophore.
 - 0,75 kW stainless, automatic hydrophore



CLEANING SEPERATOR -CLARIFICATOR

TECHNICAL FEATURES OF THE PRODUCT

10000 LT / H CLEANING SEPERATOR -CLARIFICATOR

- Capacity: 10000 - 15000 Lt / h
- Drum Draining Volume: 12 Lt.
- Drum Rotation: 7250 d/dk,
- Drum Material: DIN 1,4462 Duplex,
- Operation Temperature: 0-100 °C,
- Inlet Pressure: 0-2 Bar
- Cream Outlet Pressure: 1-2 Bar
- Milk Outlet Pressure: 1-4 Bar
- Operating Frequency: 50 Hz
- Engine Power: 15 kW,
- Water Pump Engine Power: 0,775 kW
- Total Weight: 1150 Kg
- Total Volume: 6,5 m3
- Cleaning separator has automatic cleaning rotary. Rotary drum is adjusted on control panel and impurity is discharged. Rotary drum works using operation water. Drum has high mecanical durability
- and is made of DIN 1.4462 stainless steel by using high technology.
- Technical Features of Automatisation:
 - Siemens Brand PLC Control Unit, Siemens Brand 6" colourful touch-operated control panel,
 - Siemens brand 15 kW actuator, 650*400*1200mm insulated stainless electrical panel,
 - Stainless Platform designed to assemble machine, electrical panel and hydrophore.
 - 0,75 kW stainless, automatic hydrophore.



CLEANING SEPERATOR -CLARIFICATOR

TECHNICAL FEATURES OF THE PRODUCT

15000 LT / H CLEANING SEPERATOR -CLARIFICATOR

- Capacity: 15000 - 20000 Lt / h
- Drum Discharge Volume: 15 Lt
- Drum Rotation: 6200 d/dk,
- Drum Material: DIN 1,4462 Duplex,
- Operation Temperature: +4-60 °C,
- Engine Power: 18,5 kW,
- Inlet Pressure: 0-2 Bar
- Milk Outlet Pressure: 0-4 Bar
- Operating Frequency: 50 Hz
- Total Weight: 1200 Kg
- Total Volume: 6,5 m3
- Cleaning separator has automatic cleaning rotary. Rotary drum is adjusted on control panel and impurity is discharged. Rotary drum works using operation water. Drum has high mecanical durability
- and is made of DIN 1.4462 stainless steel by using high technology.
- Technical Features of Automatisation:
 - Siemens Brand PLC Control Unit, Siemens Brand 6" colourful touch-operated control panel,
 - Siemens brand 15 kW actuator, 650*400*1200mm insulated stainless electrical panel,
 - Stainless Platform designed to assemble machine, electrical panel and hydrophore.
- 0,75 kW stainless, automatic hydrophore



VACUUM EVAPORATOR



VACUUM EVAPARATOR



VACUUM EVAPORATOR



Vacuum Evaporator: Superior Dairy Processing

What is a Vacuum Evaporator?

PROCESSTÜRK's Vacuum Evaporator is an advanced machine designed for efficient water removal in dairy processing. This specialized equipment is engineered to reduce the water content in various dairy products with precision. Here are the advantages of the Vacuum Evaporator:

Key Features:

- **High-Quality Material:** The Vacuum Evaporator is constructed from high-quality AISI 304-grade stainless steel to ensure durability and hygiene.
- **Impressive Water Decreasing Capacity:** With a capacity of 350, the Vacuum Evaporator effectively reduces water content in dairy products.
- **Comprehensive Stainless Steel Construction:** All parts of the machine, including pipes, profiles, frames, tanks, and connections, are made of AISI 304 quality stainless steel, ensuring product purity and longevity.
- **Efficient Milk Transfer:** To control milk in the tanks, the machine is equipped with a platform, ladder, and protective barrier. Two Milk Centrifugal Pumps are used for transferring milk into the tanks.
- **Advanced Water Evaporation System:** The Vacuum Evaporator employs a circulation system to efficiently evaporate water from the milk. It can evaporate 300 hours' worth of water content from milk in just one hour.
- **Odor Detection:** This machine is equipped to detect any undesirable odors in the milk, ensuring the quality and freshness of the final product.

The Vacuum Evaporator is an industry-leading solution for reducing water content in dairy products while maintaining their quality and freshness. By choosing PROCESSTÜRK, you can enhance the efficiency and quality of your dairy processing operations.

VACUUM EVAPARATOR

TECHNICAL FEATURES OF THE PRODUCT

1000 LT / H VACUUM EVAPARATOR

- Made of AISI 304 Quality Stainless Steel, 350 water decreasing capacity, 2 pcs 5,2 kW electric motor,
- continuous milk process system, 1 pcs tubular heater, 1 pcs tubular cooling, 1 pcs vacuum tank,
- platform, 1 ton milk / hour capacity. 1.000 Lt / h Yogurt Vacuum Evaperator All parts of the
- machine (pipe, profile, frame, tank and connections) are made of AISI 304 quality stainless steel.
- To control the milk in the tanks, platform, ladder and protection barrier. There are two Milk Centrifugal
- Pumps used to transfer the milk in the tank. The water in the milk is evaporated by the circulation
- system of the machine. Engine Power 10,4 kW. 300 hours of water inside milk is evaporated in one hour.
- At the same time, this machine detects bad odors in the milk.



VACUUM EVAPARATOR

TECHNICAL FEATURES OF THE PRODUCT

2000 LT / H VACUUM EVAPARATOR

- Made of AISI 304 Quality Stainless Steel, 600 water decreasing capacity, 2 pcs 5,2 kW electric
- motor, continuous milk process system, 1 pcs tubular heater, 1 pcs tubular cooling,
- 1 pcs vacuum tank, platform, 2 tons milk / hour capacity. 2.000 Lt / h Yogurt Vacuum
- Evaperator All parts of the machine (pipe, profile, frame, tank and connections) are made of
- AISI 304 quality stainless steel. To control the milk in the tanks, platform, ladder and protection
- barrier. There are two Milk Centrifugal Pumps used to transfer the milk in the tank.
- The water in the milk is evaporated by the circulation system of the machine.
- Engine Power 10,4 kW. 600 hours of water inside milk is evaporated in one hour.
- At the same time, this machine detects bad odors in the milk



VACUUM EVAPARATOR

TECHNICAL FEATURES OF THE PRODUCT

3000 LT / H VACUUM EVAPARATOR

- Made of AISI 304 Quality Stainless Steel, 800 water decreasing capacity, 2 pcs 5,2 kW electric
- motor, continuous milk process system, 1 pcs tubular beater, 1 pcs tubular cooling, 1 pcs vacuum
- tank, platform, 3 tons milk / hour capacity. 3.000 Lt / h Yogurt Vacuum Evaperator All parts of the
- machine (pipe, profile, frame, tank and connections) are made of AISI 304 quality stainless steel.
- To control the milk in the tanks, platform, ladder and protection barrier. There are two Milk
- Centrifugal Pumps used to transfer the milk in the tank. The water in the milk is evaporated by the
- circulation system of the machine. Engine Power 10,4 kW. 800 hours of water inside milk is evaporated in one hour.
- At the same time, this machine detects bad odors in the milk



VACUUM EVAPARATOR

TECHNICAL FEATURES OF THE PRODUCT

5000 LT / H VACUUM EVAPARATOR

- Made of AISI 304 Quality Stainless Steel, 1250 water decreasing capacity, 2 pcs 5,8 kW electric
- motor, continuous milk process system, 1 pcs tubular beater, 1 pcs tubular cooling, 2 pcs vacuum
- tank, platform, 5 tons milk / hour capacity. 5.000 Lt / h Yogurt Vacuum Evaperator All parts of the
- machine (pipe, profile, frame, tank and connections) are made of AISI 304 quality stainless steel.
- To control the milk in the tanks, platform, ladder and protection barrier. There are two Milk
- Centrifugal Pumps used to transfer the milk in the tank. The water in the milk is evaporated by the
- circulation system of the machine. Engine Power 11,6 kW. 1250 hours of water inside milk is evaporated in one hour.
- At the same time, this machine detects bad odors in the milk.

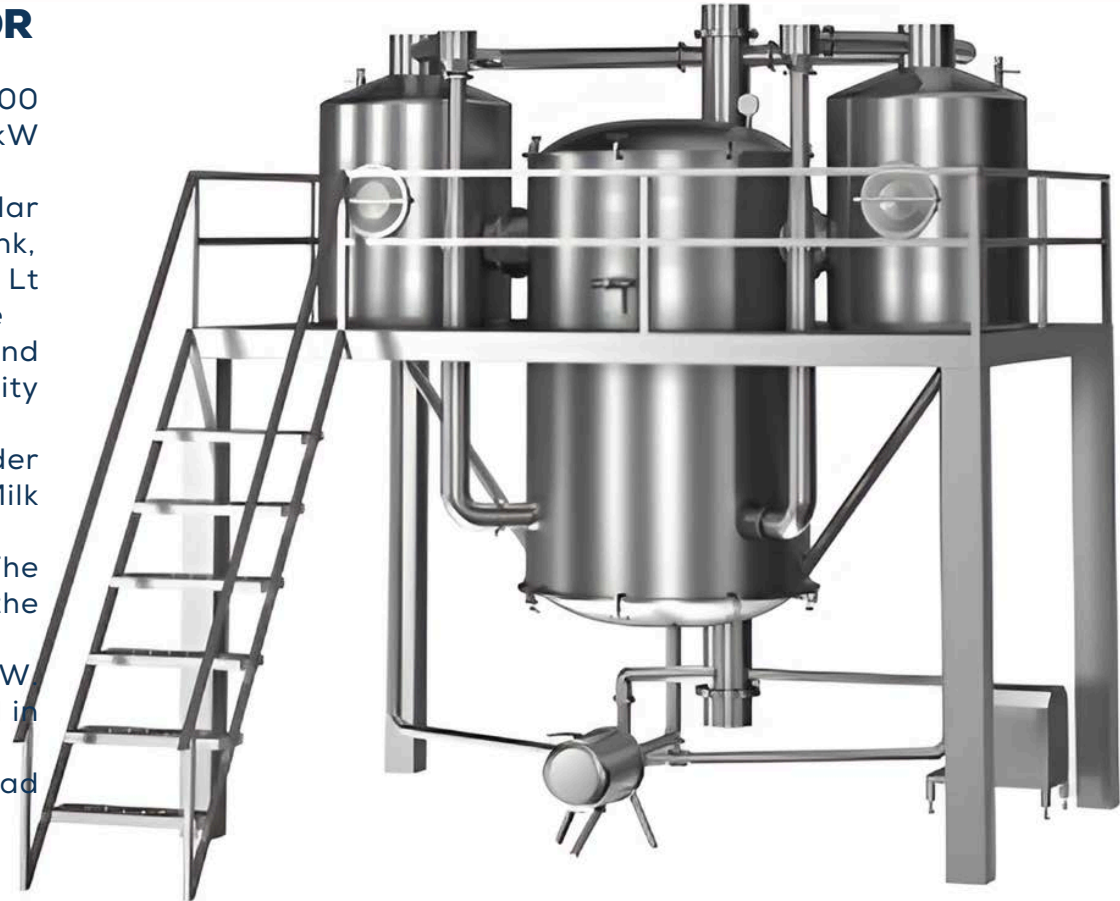


VACUUM EVAPARATOR

TECHNICAL FEATURES OF THE PRODUCT

10000 LT / H VACUUM EVAPARATOR

- Made of AISI 304 Quality Stainless Steel, 2500 water decreasing capacity, 2 pcs 11,6 kW electric motor,
- continuous milk process system, 1 pcs tubular beater, 1 pcs tubular cooling, 2 pcs vacuum tank,
- platform, 10 tons milk / hour capacity. 10000 Lt / h Yogurt Vacuum Evaperator All parts of the
- machine (pipe, profile, frame, tank and connections) are made of AISI 304 quality stainless steel.
- To control the milk in the tanks, platform, ladder and protection barrier. There are two Milk Centrifugal
- Pumps used to transfer the milk in the tank. The water in the milk is evaporated by the circulation
- system of the machine. Engine Power 23,2 kW 2500 hours of water inside milk is evaporated in one hour.
- At the same time, this machine detects bad odors in the milk.



PASTEURIZER



PASTEURIZER



PASTEURIZER



Pasteurizer: Precision in Heat Processing

What is a Pasteurizer?

PROCESSTÜRK's Pasteurizer is a state-of-the-art machine designed for precise heat treatment in various industrial processes. This specialized equipment is engineered to heat products to a specific temperature, effectively eliminating harmful microorganisms while maintaining product quality. Here are the advantages of the Pasteurizer:

Key Features:

- **High-Quality Material:** The Pasteurizer is constructed from high-quality AISI 304-grade stainless steel, ensuring durability and hygiene.
- **Hot Water System:** The Pasteurizer features a closed system circulation with AISI 304 Quality Stainless Steel covering the body. The plated heat exchanger is single-stage, with plates made of AISI 316 Stainless Steel. It includes a centrifugal type circulation pump, expansion tube, air purger, manometer, water regulator (to stabilize water pressure), and AISI 304 installation equipment.
- **Control Board:** Equipped with a PLC control system, the Pasteurizer is fully automatic and provides precise control. The control panel is made of AISI 304 Quality Stainless Steel, and it includes a PT 100 sensor for accurate temperature monitoring.

The Pasteurizer is a cutting-edge solution for precise heat processing in various industrial applications, ensuring product safety and quality. By choosing PROCESSTÜRK, you can elevate the efficiency and reliability of your industrial processes.

PASTEURIZER

TECHNICAL FEATURES OF THE PRODUCT

1000 LT / H VACUUM EVAPARATOR

- Capacity 1000 Lt / h, Made of AISI 304 Quality Stainless Steel.
- HOT WATER SYSTEM: Closed system circulation, AISI 304 Quality Stainless Steel Covering Body,
- Plated Heat Exchanger is one stage. Plates are AISI 316 Stainless Steel, circulation pump is
- centrifugal type, Expansion Tube, Air purger, Monometer, Water regulator (it stabilizes the water
- pressure to the same value), and AISI 304 installation equipments are included.
- CONTROL BOARD: PLC Control, Full Automatic and control system. AISI 304 Quality Stainless
- Steel Panel, PT 100 sensor exists.
- STEAM VALVE: Proportional Control Valve
- STEAM TRAP: Float Valve, Steam Consumption: 50-60 kg / h.
- PLATED HEAT EXCHANGER: AISI 304 Quality Stainless Steel covered body, AISI 316 Quality
- Stainless Steel Plates, 1000 Lt / h Capacity, 5 stages, product inlet temperature +4 C,
- pasteurization temperature 90 C, product outlet temperature +4/+45 C, Cream Seperator and
- Homogenizer outlet do exist.
- BOTTOM PLATFORM: AISI 304 Quality Stainless Steel, the units in the system are on profile base.
- INSTALLATION EQUIPMENT: AISI 304 Quality Stainless Steel
- Dimensions: 1500mm*2000mm*2100mm (h), Weight: 500 kg
-

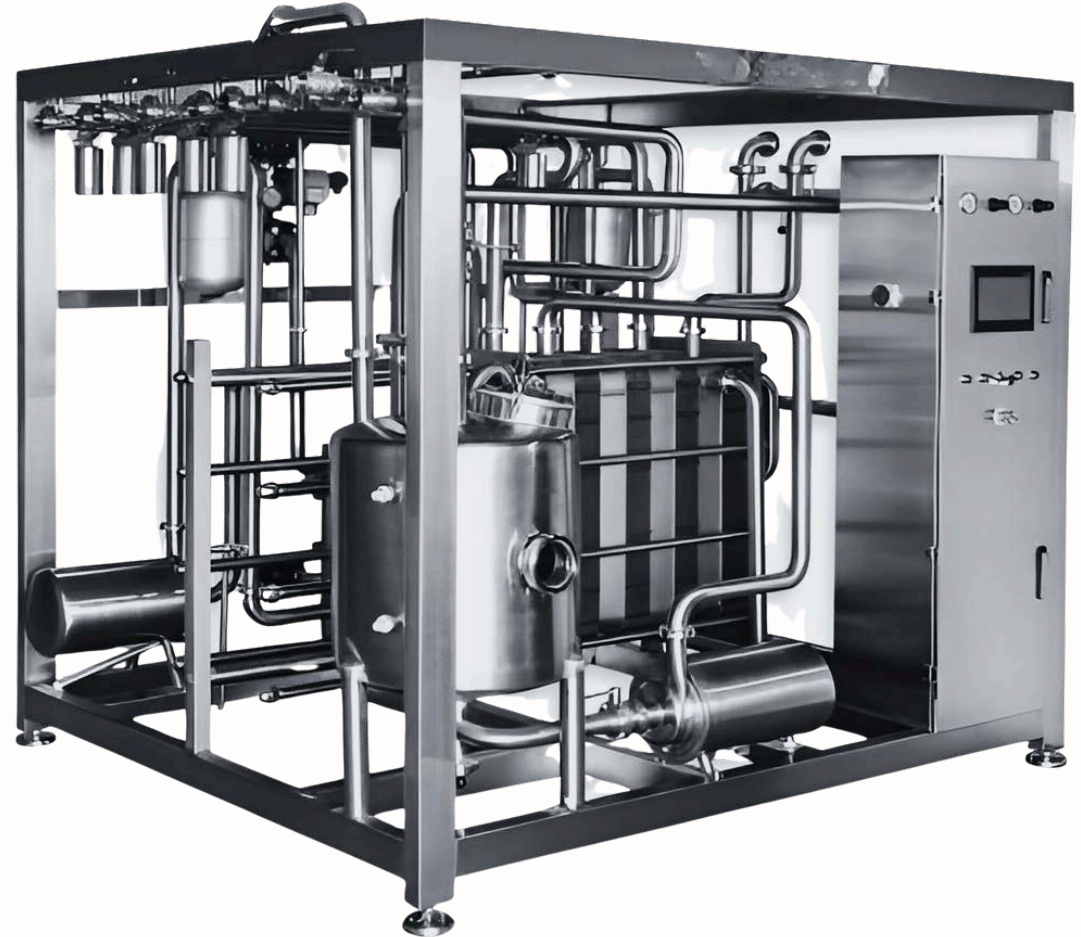


PASTEURIZER

TECHNICAL FEATURES OF THE PRODUCT

• 2000 LT / H VACUUM EVAPARATOR

- Capacity 2000 Lt / h, Made of AISI 304 Quality Stainless Steel.
- HOT WATER SYSTEM: Closed system circulation, AISI 304 Quality Stainless Steel Covering Body,
- Plated Heat Exchanger is one stage. Plates are AISI 316 Stainless Steel, circulation pump is
- centrifugal type, Expansion Tube, Air purger, Monometer, Water regulator (it stabilizes the water
- pressure to the same value), and AISI 304 installation equipments are included.
- CONTROL BOARD: PLC Control, Full Automatic and control system. AISI 304 Quality Stainless
- Steel Panel, PT 100 sensor exists.
- STEAM VALVE: Proportional Control Valve
- STEAM TRAP: Float Valve, Steam Consumption: 50-60 kg / h.
- PLATED HEAT EXCHANGER: AISI 304 Quality Stainless Steel covered body, AISI 316 Quality
- Stainless Steel Plates, 1000 Lt / h Capacity, 5 stages, product inlet temperature +4 C,
- pasteurization temperature 90 C, product outlet temperature +4/+45 C, Cream Seperator and
- Homogenizer outlet do exist.
- BOTTOM PLATFORM: AISI 304 Quality Stainless Steel, the units in the system are on profile base.
- INSTALLATION EQUIPMENT: AISI 304 Quality Stainless Steel
- Dimensions: 1500mm*2000mm*2100mm (h), Weight: 600 kg.

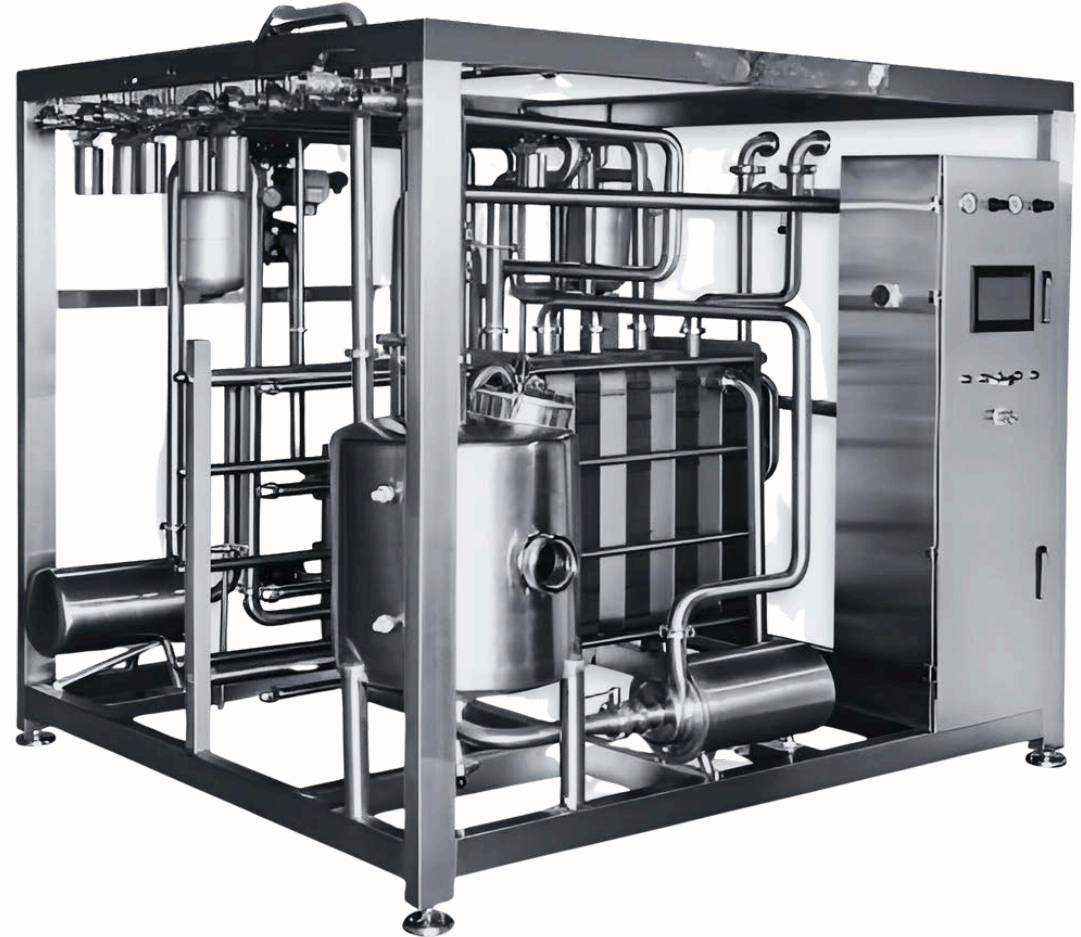


PASTEURIZER

TECHNICAL FEATURES OF THE PRODUCT

3000 LT / H VACUUM EVAPARATOR

- Capacity 3000 Lt / h, Made of AISI 304 Quality Stainless Steel.
- HOT WATER SYSTEM: Closed system circulation, AISI 304 Quality Stainless Steel Covering Body,
- Plated Heat Exchanger is one stage. Plates are AISI 316 Stainless Steel, circulation pump is
- centrifugal type, Expansion Tube, Air purger, Monometer, Water regulator (it stabilizes the water
- pressure to the same value), and AISI 304 installation equipments are included.
- CONTROL BOARD: PLC Control, Full Automatic and control system. AISI 304 Quality Stainless
- Steel Panel, PT 100 sensor exists.
- STEAM VALVE: Proportional Control Valve
- STEAM TRAP: Float Valve
- PLATED HEAT EXCHANGER: AISI 304 Quality Stainless Steel covered body, AISI 316 Quality
- Stainless Steel Plates, 3000 Lt / h Capacity, 5 stages, product inlet temperature +4 C,
- pasteurization degree 90 C, product outlet temperature +4/+85 C, Cream Separator and
- Homogenizer outler exist. Pasteurizator has self-cooling unit.
- BOTTOM PLATFORM: AISI 304 Quality Stainless Steel, the units in the system are on profile base.
- Needed Cold Water Amount: 6,5 Ton / sa
- Needed Steam Amount: 300 kg, Min: 4 Bar, Max: 6 Bar Steam Pressure,
- Needed Electrical Power: Max 9 kw,
- Air Consumption: 6 Bar
- INSTALLATION EQUIPMENTS: AISI 304 Quality Stainless Steel
- Dimensions: 1500mm*2000mm*2100mm (h), Weight: 700 kg.

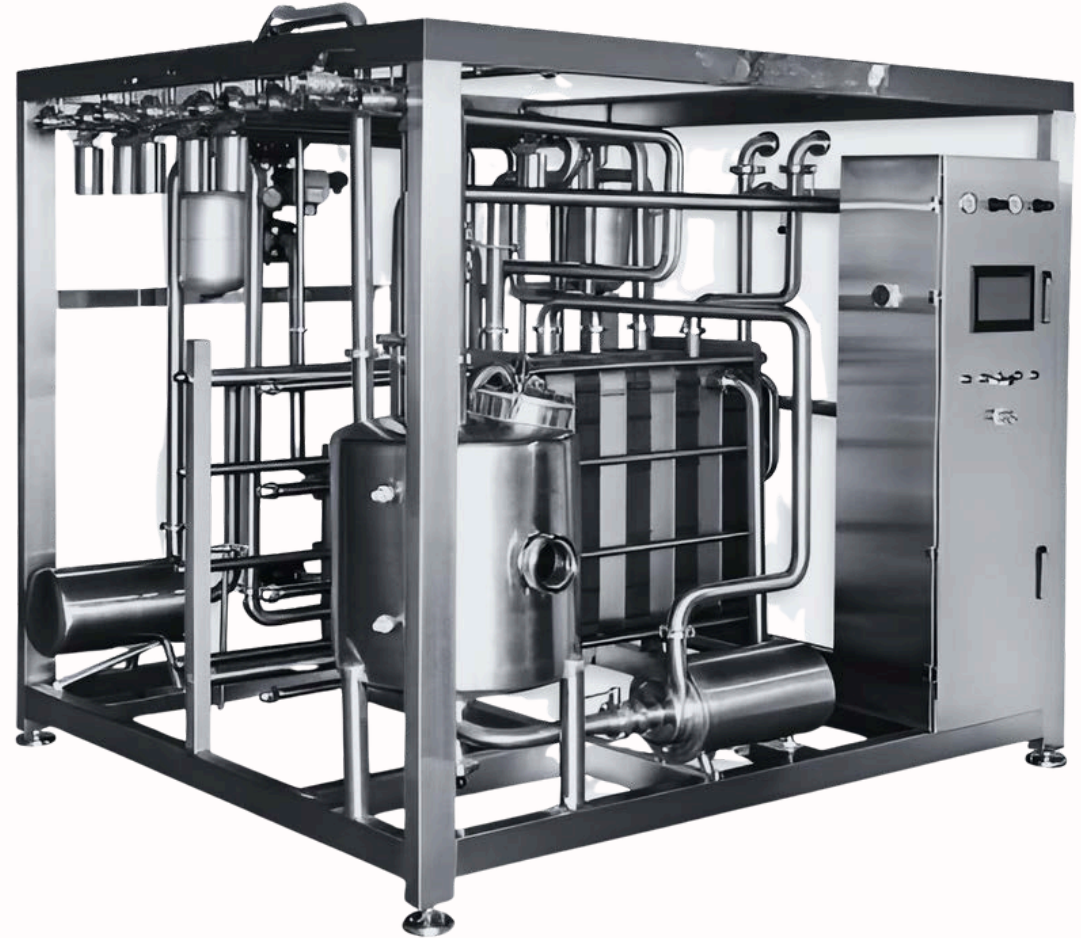


PASTEURIZER

TECHNICAL FEATURES OF THE PRODUCT

5000 LT / H VACUUM EVAPARATOR

- Capacity 5000 Lt / h, Made of AISI 304 Quality Stainless Steel.
- HOT WATER SYSTEM: Closed system circulation, AISI 304 Quality Stainless Steel Covering Body,
- Plated Heat Exchanger is one stage. Plates are AISI 316 Stainless Steel, circulation pump is
- centrifugal type, Expansion Tube, Air purger, Monometer, Water regulator (it stabilizes the water
- pressure to the same value), and AISI 304 installation equipments are included.
- CONTROL BOARD: PLC Control, Full Automatic and control system. AISI 304 Quality Stainless
- Steel Panel, PT 100 sensor exists.
- STEAM VALVE: Proportional Control Valve
- STEAM TRAP: Float Valve, Steam Consumption: 50-60 kg / h.
- PLATED HEAT EXCHANGER: AISI 304 Quality Stainless Steel covered body, AISI 316 Quality
- Stainless Steel Plates, 5000 Lt / h Capacity, 5 stages, product inlet temperature +4 C,
- pasteurization temperature 90 C, product outlet temperature +4/+45 C, Cream Separator and
- Homogenizer outler exist.
- BOTTOM PLATFORM: AISI 304 Quality Stainless Steel, the units in the system are on profile base.
- INSTALLATION EQUIPMENT: AISI 304 Quality Stainless Steel
- Needed Cold Water Amount: 6,5 Ton / sa
- Needed Steam Amount: 470 kg, Min: 4 Bar, Max: 6 Bar Steam Pressure,
- Needed Electrical Power: Max 9 kw,
- Dimensions: 2000*2000*2200 (h), Weight: 800 kg.
- Air Consumption: 6 Bar

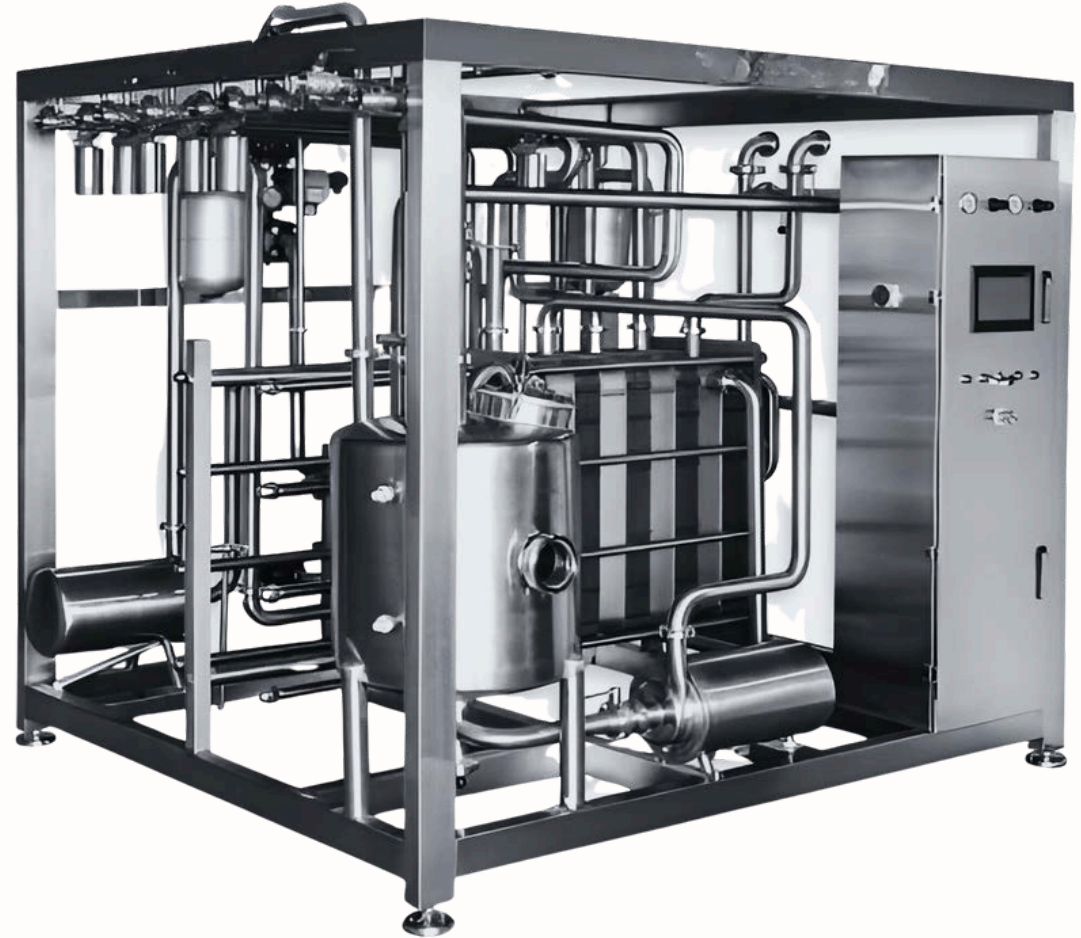


PASTEURIZER

TECHNICAL FEATURES OF THE PRODUCT

10000 LT / H VACUUM EVAPARATOR

- Capacity 10000 Lt/h, Made of AISI 304 Quality Stainless Steel.
- HOT WATER SYSTEM: Closed system circulation, AISI 304 Quality Stainless Steel Covering Body,
- Plated Heat Exchanger is one stage. Plates are AISI 316 Stainless Steel, circulation pump is
- centrifugal type, Expansion Tube, Air purger, Monometer, Water regulator (it stabilizes the water
- pressure to the same value), and AISI 304 installation equipment are included.
- CONTROL BOARD: PLC Control, Full Automatic and control system. AISI 304 Quality Stainless
- Steel Panel, PT 100 sensor exists.
- STEAM VALVE: Proportional Control Valve
- STEAM TRAP: Float Valve
- PLATED HEAT EXCHANGER: AISI 304 Quality Stainless Steel covered body, AISI 316 Quality
- Stainless Steel Plates, 10000 Lt / h Capacity, 5 stages, product inlet temperature +4 C,
- pasteurization degree 90 C, product outlet temperature +4/+85 C, Cream Seperator and
- Homogenizer outler exist.
- BOTTOM PLATFORM: AISI 304 Quality Stainless Steel, the units in the system are on profile base.
- INSTALLATION EQUIPMENT: AISI 304 Quality Stainless Steel
-

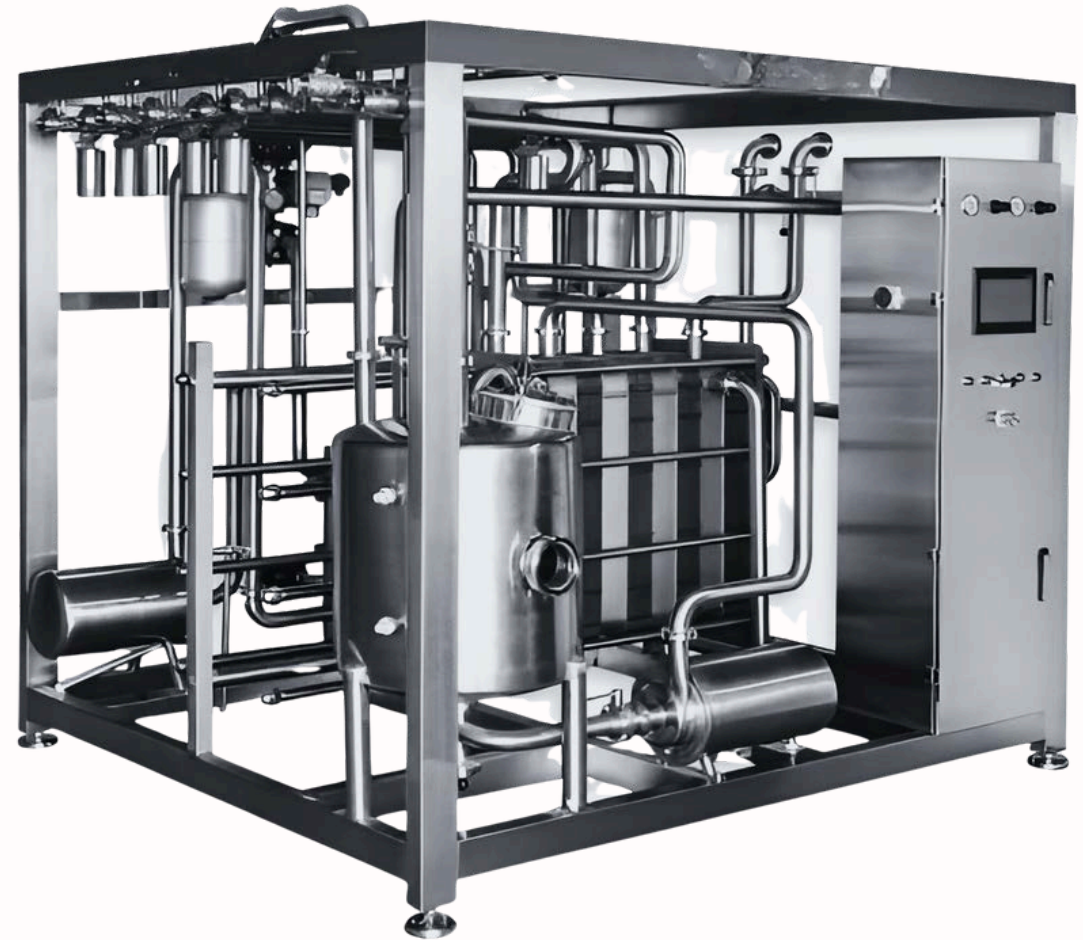


PASTEURIZER

TECHNICAL FEATURES OF THE PRODUCT

15000 LT / H VACUUM EVAPARATOR

- Capacity 15000 Lt/h, Made of AISI 304 Quality Stainless Steel.
- HOT WATER SYSTEM: Closed system circulation, AISI 304 Quality Stainless Steel Covering Body,
- Plated Heat Exchanger is one stage. Plates are AISI 316 Stainless Steel, circulation pump is
- centrifugal type, Expansion Tube, Air purger, Monometer, Water regulator (it stabilizes the water
- pressure to the same value), and AISI 304 installation equipment are included.
- CONTROL BOARD: PLC Control, Full Automatic and control system. AISI 304 Quality Stainless
- Steel Panel, PT 100 sensor exists.
- STEAM VALVE: Proportional Control Valve
- STEAM TRAP: Float Valve
- PLATED HEAT EXCHANGER: AISI 304 Quality Stainless Steel covered body, AISI 316 Quality
- Stainless Steel Plates, 15000 Lt / h Capacity, 5 stages, product inlet temperature +4 C,
- pasteurization degree 90 C, product outlet temperature +4/+85 C, Cream Seperator and
- Homogenizer outler exist.
- BOTTOM PLATFORM: AISI 304 Quality Stainless Steel, the units in the system are on profile base.
- INSTALLATION EQUIPMENT: AISI 304 Quality Stainless Steel



REACH US



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