

# EKSELANS

## MAKİNE & MÜHENDİSLİK

# MILK TRANSPORT TANK



[www.ekselsanmakine.com](http://www.ekselsanmakine.com)



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**Güney, Erenler Mahallesi 1292.**

**Sokak, Mobilyacılar Sanayi Sitesi**

**No:20, 54200 Erenler/Sakarya**

*EKSELANS MAKİNE designs and manufactures all kinds of transfer tanks and tankers for all liquid foods according to customer's exact application requirements. These tanks and tankers are manufactured in sizes between 100 lt to 20.000 lt; as types of equipment with insulation or as single-walled tanks. All products are manufactured from AISI 304 and AISI 316 stainless steel and special non-toxic materials that are suitable for food.*

- All parts used are AISI 304 quality stainless steel (option AISI 316 quality)
- First wall body and side walls 2.5 - 3 mm
  - Second wall 1.5 mm
- Insulated with 50 mm thick, CFC-free high-density polyurethane foam material.
- Manhole cover on top, product inlet, air outlet
  - Butterfly valve, male union product outlet
- On the vehicle; walking platform made of perforated sheet metal coupled for 2 or more tanks, outlet collectors, CIP line and ladder



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## MAKİNE & MÜHENDİSLİK

# MILK COOLING TANK



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- ROLLBOND evaporator welded with SPECIAL LASER
- WELDING TECHNOLOGY on 2 mm inner wall is used.
- The cooling unit and the tank body are mounted on a solid chassis.
- There is a 15 W - 25 W 28d/d reducer and a stainless steel mixer blade attached to it.
  - One-piece spring cover system is used.
- There is a Ø 200 mm covered product inlet on the cover.
  - Tanks have adjustable feet.
- It provides fast and frost-free cooling according to the minimum amount of milk.
  - R-404A refrigerant is used.
- Each milking (35°C -38°C) of the milk cooling tanks provides the opportunity to cool the milk from 35°C to 4°C at ambient temperature.
- It is designed in accordance with the optional 2, 4, 6 milking system.
  - There is a temperature indicator with a digital thermometer.
- There is an electronic control card that allows the operation of the specially designed, easy-to-use tank and the milk temperature to be controlled.
  - After the automatic mixing program with special software reaches the desired set value, the mixer working time can be adjusted at desired intervals.

*EKSELANS MAKİNE's milk cooling tanks are suitable for 2 milking cycles and provide a capacity between 250 lt to 6000 lt. These tanks enable cooling of milk from 35°C to 4°C'ye under 32oC environmental conditions in less than 3 hours.*

*You may evaluate the class designation of our tanks by referring to the Trial Conformity Report of our company.*

*Capacity: 500, 1000, 1500, 2000, 2500, 3000, 4000, 5000, 6000, 8000, 10.000 LT*

*Options: Integrated washing system, Weight measurement*



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# MILK STORAGE TANK

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*These tanks are provided in different capacity options between 1000 lt and 25.000 lt; as single walled or insulated tanks with heating and cooling facilities, produced especially for different materials such as milk, fruit juice, olive oil, stum (must) or glucose.*

- It will be manufactured from AISI304 quality stainless steel material.
- The tank will be manufactured as a vertical cylindrical type.
  - Its volume will be measured as desired.
- The height of the center of the product outlet valve from the ground can be adjusted as desired.
- A ladder is mounted on the side to climb up to the top of the tank.
- On the tank; there is a ventilation, a “manhole” cover, a mixing reducer, ventilation and a CIP head.



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# MILK BOAT

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*Milk collecting vessels are critical vehicles for the collection and transportation of milk in the dairy industry. With their hygienic design, insulation features and carrying capacity, they help preserve the freshness and quality of milk. Milk collecting vessels are an indispensable tool for increasing efficiency and safety in the dairy industry.*

- It will be manufactured from AISI304 quality stainless steel material
- It will be manufactured in a horizontal and semi-cylindrical shape
- Its volume will be measured as desired
- There is a digital scale
- There will be a perforated filter sheet on the Lanca



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# MILK COOKING TANK

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- Material: Stainless AISI 304
- Heating process: steam and electric
  - It has 3 walls
- There is a CIP (washing) ball.
- DN40 or DN50 butterfly valve is used in the inlet and outlet

*Milk boiler is an industrial device that heats milk to a certain temperature to destroy harmful microorganisms. This process improves the quality of milk and provides a safe product to the consumer. Milk boilers are widely used, especially in the production of dairy products (cheese, yogurt, butter).*



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# MILK COUNTER



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- Flowmeter Capacity:5 ton/h to 50 ton/h
- It has a touch screen user interface.
- Multilingual PLC control system
- Milk cleaning filter

*Meter, 5 ton/h to 50 ton/h capacity, electromagnetic flowmeter system, touch screen, plc system in Turkish and in any language, operating system with printer (date time truck code liter), self-priming, high vacuum, flexible propeller, pump water or to protect the pump when the flow is interrupted, there is an eliminator and milk cleaning filter, which separates the foam formed in the milk from the flow sensor and possible air coming from the line.*



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# CREAM & CLARIFICATION SEPARATOR

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*The aim is to separate the milk fat from the milk completely (to be added to the skimmed milk again at the desired rate later) or partially by using high speed (7000-7500 rpm) centrifuge application. In this way, it is prevented that the milks taken into production have different fat rates and therefore different quality production is made.*

- All parts are made of AISI 304 quality stainless steel.
- Standardizes the fat content of milk to the desired value.
- A centrifugal separator that can perform automatic, partial and full discharge.
- CIP (Clean-In-Place) system.
- Precise adjustment for separated cream and standard milk.
- It has automatic, partial and full discharge features.



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# PASTEURIZER

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-AISI 304 and AISI 316 stainless steel.

-From 500 liters/hour to 30,000 liters/hour.

-Touch screen panel with temperature, pressure and flow rate control.

-CIP (Clean-In-Place) system.

-Temperature and pressure sensors.

-Heating with Steam (Proportional Steam Valve).

-Balance Tank, Line Filter, Centrifugal Pump.  
Heating/Cooling Exchanger, Temperature Meter.

*A milk pasteurizer is a device used to ensure the microbiological safety of milk and extend its shelf life.*

*This equipment heats milk to a specific temperature, effectively eliminating harmful microorganisms. At the same time, it aims to preserve the natural nutritional values of the milk as much as possible.*



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## MAKİNE & MÜHENDİSLİK

# HOMOGENIZER



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-Product Feed Pressure 2 Bar.

-Maximum Pressure 250 Bar.

-Maximum Operating Temperature 90°C

-High pressures between 300-600 bar can be applied for special applications.

-All surfaces in contact with food comply with hygiene standards.

-Equipped with PLC-controlled systems.

-The touch screen allows easy monitoring and adjustment of parameters such as pressure and flow rate.

-The average power consumption ranges from 10 to 50 kW.

*Homogenization is performed to eliminate structural and flavor differences that may occur in the final product and to achieve a completely standard, homogeneous quality.*

*This process aims to break down the size of milk fat globules through high pressure applied via pistons, ensuring their uniform distribution within the milk.*

*By reducing the size of fat globules into smaller particles, homogenization improves the texture of the milk and ensures a more even distribution of fat throughout the product. As a result, structural and flavor inconsistencies in the final product are minimized, and the product achieves a standard quality.*



# EKSELANS

## MAKİNE & MÜHENDİSLİK

# YOGHURT FILLING MACHINE

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- Hot milk filling at 85 - 90° C for creamy yoghurt
- Obtaining a product with a fixed pH value
- Automatic adjustment of the filling amount from the control panel
- Touch screen PLC control panel
- Stainless Steel construction (chassis) and electrical panel
- Mobile machine
- AC motor driver

*EKSELANS MAKİNE filling machine allows you to fill liquid and semi-liquid products into desired containers with high precision and speed in the desired volume or grammage.*

*EKSELANS MAKİNE filling machine is a semi-automatic machine manufactured to fill yogurt and creamy yogurt into previously prepared plastic, cardboard, aluminum, glass or tin containers.*



# CULTURE TANK

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-Capacity: 100 lt-1000 lt

-Application: Fermented Dairy Products

-Material: AISI304 Stainless Steel

-Roll Bond Wall (Hand (Electric or Steam heating/Cooling)

-Mixer Motor (Optional high shear mixer)

-Cooling fan integration

-Dosing Pump (Optional)

*A yogurt culture tank is a specialized vessel used in the production of yogurt, designed to maintain the optimal conditions for yogurt fermentation. It is typically used for growing and cultivating the bacterial cultures that are essential for yogurt production.*

***Fermentation:** The tank provides a controlled environment where the milk, after being pasteurized, is inoculated with specific yogurt starter cultures (such as *Lactobacillus bulgaricus* and *Streptococcus thermophilus*) and allowed to ferment at a regulated temperature. **Temperature Control:** The tank is equipped with heating and cooling systems to maintain a constant temperature (usually between 40°C and 45°C), which is essential for the bacteria to thrive and turn the milk into yogurt.*



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# YOGHURT TROLLEY



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*Especially in the production of Creamy Yogurt, after the pasteurized yoghurt milk is filled into containers and/or buckets, the filling process is carried out on EKSELANS MAKİNE Yoghurt Transport Carts in order to provide convenience during fermentation and transportation to cold storage rooms.*

-It is completely made of AISI 304 quality stainless sheet and profile.

-It can be produced in variable sizes.

-It has 4 rotating stainless wheels.

-It consists of 5 shelves.



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# KASHKAVAL PROCESS TANK

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No:20, 54200 Erenler/Sakarya

- AISI304 quality stainless steel material
- All plastic and derivative material are convenient to food and cleaning detergents
- Inner wall is eight shaped
- Manhole cover
- PLC and touch screen
- CIP heads
- Electrical panel on the top of the tank
- Speed of blades are controlled
- Platform for operator
- Tank may be connected to perforated/ finishing/ cheddaring vat or filter drum

*Curd Preparation Tank is designed for the production of curd and whey. It is used for the production of a wide variety of cheese types: Kashar cheese, mozzarella cheese, halloumi cheese, gouda cheese, lactic cheese, cheddar cheese...*

*Heating the milk, mixing the yeast into the milk homogeneously, forming the curd, cutting the curd properly and maturing the curd to become curd with the PLC controlled automation system.*



# EKSELANS

## MAKİNE & MÜHENDİSLİK

### KASHKAVAL PROCESS TANK ( OPEN TYPE )



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**No:20, 54200 Erenler/Sakarya**

- AISI304 quality stainless steel material
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- PLC and touch screen
- Electrical panel on the top of the tank
- Speed of blades are controlled
- Platform for operator
- Tank may be connected to perforated/ finishing/ cheddaring vat or filter drum

*Curd Preparation Tank is designed for the production of curd and whey. It is used for the production of a wide variety of cheese types: Kashar cheese, mozzarella cheese, halloumi cheese, gouda cheese, lactic cheese, cheddar cheese...*

*Heating the milk, mixing the yeast into the milk homogeneously, forming the curd, cutting the curd properly and maturing the curd to become curd with the PLC controlled automation system.*



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## MAKİNE & MÜHENDİSLİK

# CURD FILTERING DRUM



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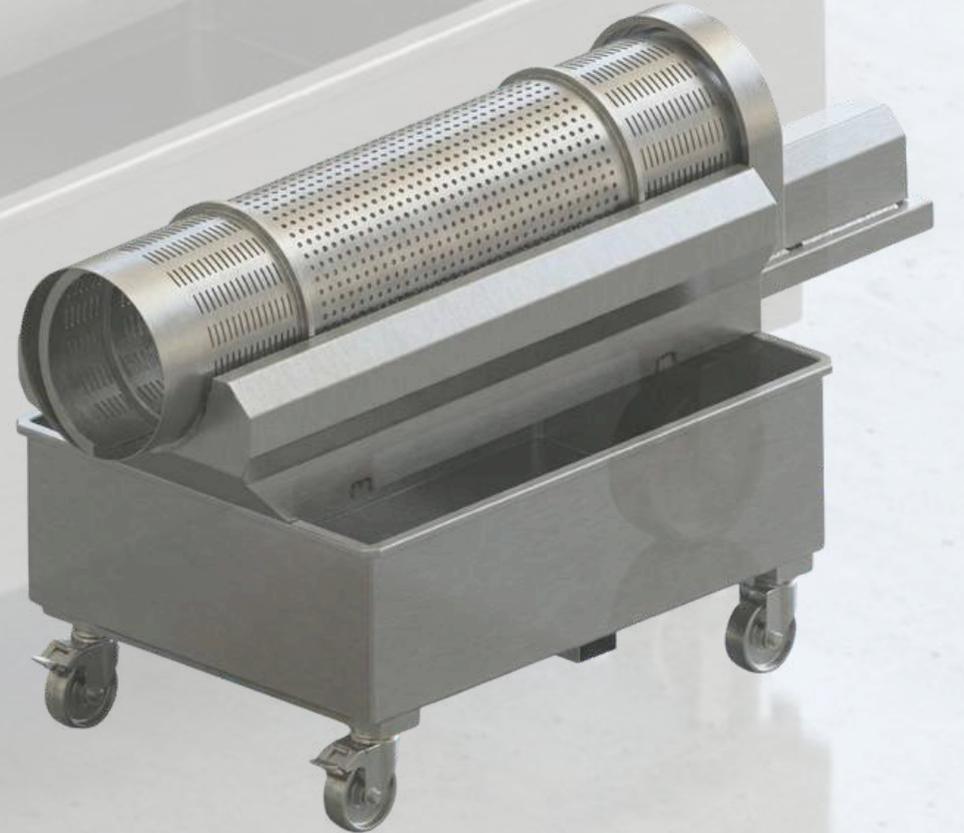
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**Sokak, Mobilyacılar Sanayi Sitesi**

**No:20, 54200 Erenler/Sakarya**

- Material: AISI304 Stainless Steel
- Control Panel: PID / PLC
- Electrical Panel: IP65 Protection
- Drive Motor: 1.1 kW
- Rotary Perforated Drum
- Collection Chamber
- Transfer Pump

*The milk that ferments and becomes curd in the Process Tank is broken here by the curd breaking blades and turns into small sized curd particles. The curd is taken from the Process Tank to the Draining Drum to separate the whey. The perforated sheet on the drum surface keeps the cheese curd within the drum area while allowing the whey to pass through the pores and collect in the lower chamber. The centrifugal pump to which the chamber is connected ensures that the separated whey is transferred to the storage tank.*



# EKSELANS

## MAKİNE & MÜHENDİSLİK

# CHEESE STRETCHING MACHINE



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**No:20, 54200 Erenler/Sakarya**

-Capacity: 100 kg/hour > 2000 kg/hour

-Control Panel: PLC

-PT100 Automatic Temperature Control and Regulation

-Automatic Steam Injection

-Spiral Mixer

-Water Storage Unit

-Curd Boiling/Kneading/Transferring

*Cheddar Boiling Machine or Kashar Boiling Machine) is a device used in the cheese-making process, specifically for the preparation of kaşar cheese. The machine facilitates the boiling and cooking of the curd, which is a crucial step in producing this type of cheese. Here's an overview of how it works:*

*Heating and Boiling: The machine is designed to heat curds to high temperatures, typically between 80°C to 95°C. This helps in the expulsion of whey and the development of the desired texture in the curd.*

*Controlled Environment: The temperature and time can be controlled to ensure the right texture and consistency for the cheese.*

*The machine is mainly used in the production of kaşar cheese but can also be used for mozzarella, cheddar, and other similar cheeses that require boiling or cooking during their preparation. By using a kaşar sulu haşlama makinesi, cheese producers can ensure more uniform texture and consistency in their cheese, improving overall quality and reducing human error.*



# EKSELANS

## MAKİNE & MÜHENDİSLİK

# STEAM COOKER MACHINE



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- Batch capacity is 200 kg.
- AISI304 quality stainless steel material
- PLC and touch panel
- Manuel opening/ closing of product inlet/ outlet
- 2 motors conjoint gearboxes
- Independent two augers- counter rotating
- Augers; maximum of 160 rpm speed with PLC-controlled speed control devices; directions of movement, rotation speed and time can be adjusted according to the recipe
- Augers with frequency inverter
- Homogenous and effective mixing
- Safety sensors against accidents
- Automatic temperature control
- Direct steam heating through 6 nozzles
- Indirect steam heating from the wall which is double jacketed
- Intermittent steam can be supplied by PLC system

*Cheese curd chopped to uniform size particles is transferred to Dry Cooking & Kneading.*

*Here; it is exposed to direct/indirect heating through the spirals inside cooking vessel. Steam can be directly applied through the jacket or hot water heated by the steam can also be used for heating. As the spirals can move back and front; heated cheese curd is also kneaded inside the vessel. Operator can easily control the heating temperature and kneading timing through the control panel.*



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# CHEESE TRANSFER MACHINE



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*Used for transferring the kashar curd to  
Kashar Weighting Machine.*

-Material : AISI304

-Capacity : 100 kg-hour > 2000 kg-hour

-Electrical Consumption : 380 Volt, 50 Hz, 6 kW

-Motor Power : 0.75 kW, Speed Control

-Steam heating through jackets



# EKSELANS

## MAKİNE & MÜHENDİSLİK

# CHEESE MOULDING MACHINE



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**No:20, 54200 Erenler/Sakarya**

- Material : AISI304
- Capacity : 500 kg-h > 5000 kg-h
- PID Control Pannel
- Heating Jacket
- Teflon covered helix kneading
- Temperature transmitter
- Automatic Weighing Unit

*Cheese moulding machine used to mold the cheese coming out of the cheese stretching machine or steam cooking and stretching machine at a fixed weight.*

*It is a machine used to portion the cheddar dough coming out of Cheese Stretching Machine or steam cooker machine in a fixed weight.*

*The cheese is poured into the hopper of the weighing machine. Thanks to the 2 spirals in the chamber of the cheese moulding machine, it moves towards the weighting section without losing its structure. At this stage, the machine chamber is heated to the temperature of the dough. In this way, the structure of the dough does not deteriorate. In the weighting section, there is a cutting blade system and weight tubes. Here, the dough is filled into the weight tube and after it reaches sufficient weight, it is cut with a cutter knife.*



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# KASHKAVAL CARRYING TROLLEY

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No:20, 54200 Erenler/Sakarya

-Material: AISI304 Stainless Steel

-Number of Shelves: 4

-Profile Thickness: 2 mm

-4 x Transport Wheels

*After the kashar cheese dough is transferred to the molds, these molds are placed on kashar carts. The maturation process begins with the kashar carts being taken to the kashar resting rooms.*

*After the kashar cheese dough is transferred to the molds, these molds are placed on kashar carts. The maturation process begins with the kashar carts being taken to the kashar resting rooms.*

*Kashar Transport Trolleys, which can be produced in different sizes according to the demands of our customers, are made of AISI304 quality stainless steel. It offers ease of use in the production area with its 4 wheels.*



# EKSELANS

## MAKİNE & MÜHENDİSLİK

# BUTTER CHURN



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**No:20, 54200 Erenler/Sakarya**

-AISI304 Stainless Steel

-Wide drum cover

-Motor driver

-It has maximum rotation power in horizontal cylinder shape.

-IP65 stainless electrical panel is available.

*Closed Type Butter Drum is a machine used in butter production. These drums are used to turn milk cream or milk mixtures into butter by whipping them. Closed type designs are generally preferred in terms of maintaining hygiene and ensuring control during the production process.*

*Cream and Milk Mixture: Milk or cream is placed in the drum and the whipping process begins.*

*Kneading: The mechanism inside the drum whips the mixture and separates the milk fat from the water.*

*In this process, the milk fats coagulate and form butter.*

*Water Separation: While the butter is being formed, the liquid part (usually whey) separated from the mixture is thrown out in the drum.*

*Result: The butter gains a homogeneous structure and is produced.*

*Features:*

*Closed Design: Closed type butter drums provide operation in a hygienic environment and minimize contact with the external environment.*

*High Efficiency: These machines provide continuous production and allow the production of large amounts of butter.*



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# BUTTER CHURN

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- AISI304 Stainless Steel
- Capacity: 100 KG
- Motor Power : 0.75 kW

*Open Type Churn Machine is a machine used for butter production. Churn machines are devices that separate milk fat and water by whipping a mixture of milk or cream. Open type churn machine, due to its structure, allows to observe the process inside and to intervene easily.*

*Placing Milk or Cream: Milk or cream is placed inside the churn machine. This material becomes ready for the whipping process.*

*Whipping Process: The machine whips the milk mixture inside with a rotating mechanism. During the whipping process, milk fats (fat globules) are separated and butter begins to form. In addition, the liquid part of the milk (whey) is separated.*

*Fat Separation: As the whipping process continues long enough, the fats come together and condense, finally obtaining butter.*

*Liquid Separation: After the formation of butter, the remaining liquid (whey) is thrown out.*



# EKSELANS

## MAKİNE & MÜHENDİSLİK

# BUTTER WEIGHING



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**No:20, 54200 Erenler/Sakarya**

- AISI304 Stainless Steel
- Capacity: 100 KG
- Motor Power : 0.75 kW

*Butter Weighing Machine is a device used to ensure that butter is packaged in the desired weight. These machines allow milk and dairy product producers to offer their products in standard weights and the right amount. It is generally preferred in large and small businesses to increase production speed and minimize manual packaging errors.*



# EKSELANS

## MAKİNE & MÜHENDİSLİK

### CHEESE VAT

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No:20, 54200 Erenler/Sakarya

-Material: AISI 304

-Capacity: 1000 Ltr, 1250 Lt, 1500 Lt

-Body Thickness: 2,5 mm

-Other Accessories: 4 Draining Plate (1 for each edge)

-3 Pressing Plate

-Outlet Connection

*Pasteurised milk is cooled down to the coagulation temperature through Cooling Plate Heat Exchanger and the milk is transferred into Coagulation Vats, where all the inoculation/coagulation/curd breaking/moulding and curd pressing/syneresis steps are performed.*

*Here the milk is inoculated with calcium chloride and rennet or any other preferred additives. After inoculation, bacterial activity and proteolytic activity increases inside the milk and acidity increases; which means pH decreases.*

*Control of pH/acidity is the most critical step for catching the best time for cutting the curd and ending coagulation period.*

*Insufficient or extra increase on milk pH will cause unwanted results on the textural and aromatic properties of final product; just like bitterness or soft texture, eye formation and etc..*



# EKSELANS

## MAKİNE & MÜHENDİSLİK

### CIP UNITS

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 **Güney, Erenler Mahallesi 1292.  
Sokak, Mobilyacılar Sanayi Sitesi  
No:20, 54200 Erenler/Sakarya**

**Material:** Manufactured from premium quality AISI 304 and 316 stainless steel.

**Design:** Modular structure consisting of Acid, Caustic, and Water tanks (Custom designs available based on process requirements).

**Options:** Equipped with optional insulation, heating jackets, and agitator systems upon request.

**Components:** Integrated with automatic valves, high-performance pumps, and a sanitary piping network.

**Automation:** Fully automated cleaning process managed by time, temperature, flow rate, and concentration parameters.

**Capacity:** Available in 300 L and above, with scalable volumes tailored to specific project needs.

*Our CIP (Cleaning In Place) units provide flawless sanitation through fully automated processes, eliminating the need to dismantle your production lines. Capable of reaching every point—from complex piping networks to large-capacity tanks—our system is significantly more effective, fast, and reliable than manual cleaning. Furthermore, our advanced automation technology prevents direct employee contact with chemicals, safeguarding both food safety and workforce health in your facility.*



# EKSELANS

## MAKİNE & MÜHENDİSLİK

# CURD TRANSFER CONVEYOR

 [www.ekselsanmakine.com](http://www.ekselsanmakine.com)

 [info@ekselsanmakine.com](mailto:info@ekselsanmakine.com)

 **Güney, Erenler Mahallesi 1292.**  
**Sokak, Mobilyacılar Sanayi Sitesi**  
**No:20, 54200 Erenler/Sakarya**

Material: AISI 304

*Designed to transfer product between machines with different height levels in the production line. It is specifically used to feed curd from ground level to machines with high-level inlet hoppers (such cookers machines).*

*Utilizing a rotating stainless steel screw (auger) mechanism, it efficiently lifts the curd within a trough or tube. This system eliminates the need for manual lifting, ensures continuous feeding, and minimizes product exposure to the environment for maximum hygiene.*



# EKSELANS

## MAKİNE & MÜHENDİSLİK

*Our Fat Melting Tank is expertly designed for the melting and processing of solid fats (such as butter, margarine) within the food industry. Constructed entirely from premium AISI 304 stainless steel, it fully complies with strict hygiene standards while offering a reliable and high-performance solution.*

*A key feature of the system is the integrated circulation pump, which ensures continuous hot water flow within the double jacket. This mechanism guarantees homogeneous heat distribution, preventing the product from scorching or burning. With its easy-to-clean sanitary design and user-friendly operation, it significantly enhances operational efficiency in your production line.*

## FAT MELTING TANK (BUTTER MELTER)

 [www.ekselsanmakine.com](http://www.ekselsanmakine.com)  
 [info@ekselsanmakine.com](mailto:info@ekselsanmakine.com)  
 **Güney, Erenler Mahallesi 1292.**  
**Sokak, Mobilyacılar Sanayi Sitesi**  
**No:20, 54200 Erenler/Sakarya**

Capacity Range: Available from 500 L to 2000 L.  
Heating Power: Equipped with 2 x 7.5 kW heating resistors.  
Melting System: High-efficiency serpentine (grid) melting system.  
Circulation: Hot water circulation via pump for uniform heat distribution.  
Control Unit: Stainless steel control panel with PLC Touch Screen interface.  
Lid Mechanism: Supported by gas shock absorbers (pistons) for easy opening.  
Outlet: DN50 hygienic product outlet.

