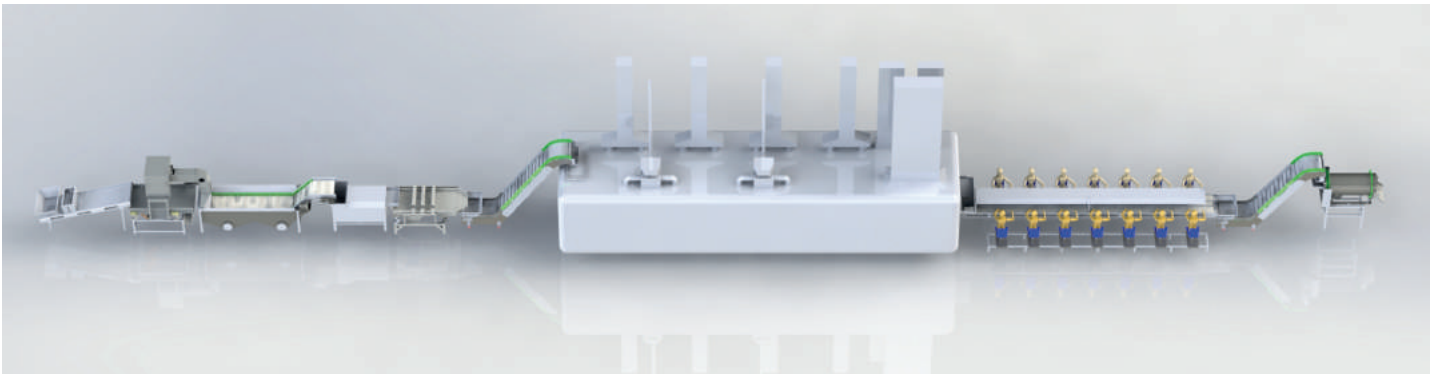




PROCESSING MACHINES FOR FRUIT & VEGETABLES

Our firm was established in 1973 and with this 40 years of experience continues to manufacture and calibration machines and auxiliary equipment for sectors like nuts cleaning and roasting lines, flour factories, and legume and spice processing plants, dry fruit and vegetables processing plants. Since 1993 our activities continue in our 5.000 m² closed space facility on 11.000 m² area located in Ataturk Industrial Zone. As the first representative in its field in Turkey, Talay Machinery, as one of the best representatives of its field of activity, also provides services to international clients. Talay Machinery adopts fundamental principles of quality and healthy product warranty genial and positive attitude and experience sharing.





DRY FRUIT CLEANING MACHINES

BLOCK BREAKER AND REGULAR FEEDING CONVEYOR BELT



Technical Specifications

Motor Power :	1.5kW
Capacity :	800kg
Weight :	-
RPM :	18

Block breaking and declumping of dried fruits in order to feed the next machines homogenously.

2M VIBRATING SIEVE WITH ASPIRATION UNIT



Technical Specifications

Motor Power :	4kW
Capacity :	1500kg
Weight :	-
RPM :	1500

Vibrating sieve with integrated aspiration units is used to vacuum out the light particles as well as dust and small stems.

2M AIR-JET DEWATERING VIBRATING SIEVE



Technical Specifications

Motor Power :	4kW
Capacity :	2 tons
Weight :	-
RPM :	1000

Vibrating sieve with integrated dewatering high pressure air knives to dewater the washed products.

PREWASHING VIBRATING SIEVE WITH WATER SPRINKLER



Technical Specifications

Motor Power :	1.1kW
Capacity :	2tons
Weight :	-
RPM :	1000 - 1500 - 2000

Vibrating sieve with integrated washing sprinklers in order to prewash the dirty products prior to fine washing.

FIGS-APRICOT WASHING LINE



Technical Specifications

Motor Power :	7kW
Capacity :	2tons
Weight :	-
RPM :	30

Loading Conveyor Belt Heated Jacuzzi Washing Machine Water Discharge Vibrating Sieve with Functional Fan

APRICOT WASHING MACHINE WITH JACUZZI AND ROTATING BRUSH



Technical Specifications

Motor Power :	10kW
Capacity :	2tons
Weight :	-
RPM :	30

Hygienic and homogeneous washing of various dried and fresh fruits as well as vegetables thanks to air blown Jacuzzi system rotating brushes and modular conveyor belts. Upon request, heating system can also be installed.



WASHING LINE



Technical Specifications

Motor Power :	10kW
Capacity :	2tons
Weight :	-
RPM :	30

Loading conveyor belt, vibratory jet wash, hot water Jacuzzi wash, washing boiler, air jet dewatering, discharge vibrating sieve, Can be used to wash various dried and fresh fruits and vegetables.

HEATED JACUZZI WASHING MACHINE



Technical Specifications

Motor Power :	4kW
Heating Power :	4x75kW
Capacity :	1500kg
Weight :	-
RPM :	30

Hygienic and homogeneous washing of various dried and fresh fruits as well as vegetables thanks to air blown Jacuzzi system and modular conveyor belts. Upon request, heating system can also be installed.

TOMATO WASHING MACHINE



Technical Specifications

Motor Power :	3kW
Capacity :	500kg
Weight :	-
RPM :	16

Hygienic and homogeneous washing of various sorts of tomato thanks to air blown Jacuzzi system and modular conveyor belts.

DESTEMMER MACHINE



Technical Specifications

Motor Power :	3kW
Capacity :	600kg
Weight :	-
RPM :	100

Stem removing of cherries, tomato, gherkins and cucumbers.

Z ELEVATOR



Technical Specifications

Motor Power :	0.75kW
Capacity :	2tons
Weight :	-
RPM :	30

Conveying and loading belt with FDA grade modular belt and speed adjustable control unit. Various sizes and heights available.

8M BACKLIT SORTING CONVEYOR BELT



Technical Specifications

Motor Power :	1.1 kW
Capacity :	1tons
Weight :	-
RPM :	30

Special semi-transparent conveyor belt with backlit in order to sort out various dried fruits. Conveyor Belt Width: 1000mm
Conveyor Belt Length: 8000mm



DRYING AND DEHUMUDIFICATION OVENS

CONVEYOR BAND DRYER In order to obtain high quality dried products, the end product can be packed for presenting to the consumer; this is a continuous machine which can produce according to standard drying procedures.

Our drying and dehumudification machines are horizontal type and fully manufactured from stainless material.

All of our ovens are equipped with PLC controlled with each production run with the pre-recorded recipes.

It can also be easily used for drying vegetables, fruits and other fresh products.

Our ovens are fully manufactured of stainless steel profiles and plates (AISI 304 Cr-Ni) and hotspots are manufactured of high temperature resistant stainless piping and plates (AISI 310 Cr-Ni).

Heating system uses natural gas, LPG or diesel oil as fuel.

The drying air circulation in the system is provided as top to bottom and bottom to top, in this order, and this feature ensure homogenous drying of the product.

The drying belt is fully manufactured of stainless steel mesh and belt speed can be adjusted by an AC motor drive.

In addition in large capacity ovens belt movement can also be controlled with belt balancing system.

The cooling fan has a large flow rate which quickly cools the product down to ambient temperature and makes it ready for packing.

Our ovens remove the burned gasses without letting them contact the product, extending the shelf life of the product.



Because of the high density isolation materials which are used in the machine, heat loss is reduced to the minimum level. So that the fuel consumption is minimized.

Due to the cleaning brush, which moving in the direction opposite the band from the main chain and is high temperature resistant, the band is constantly cleaned. Thus, the band do not clog and is prevented the reduction of diathermancy. At the same time, an increase in fue consumption will be prevented.

