



PLC CONTROLLED NUTS SALTING AND ROASTING PLANTS

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 dried nuts cleaning and roasting facilities, flour factories, and legume and spice processing facilities. 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.

GENERAL FEATURES



- Our roasting ovens are horizontal type and fully manufactured from stainless material.
- All of our ovens, whether equipped with PLC controlled automatic salting unit, are PLC controlled and ensures consistent flavour with each production run with the pre-recorded recipes.
- Suited for all types of dried nuts roasting operations 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 316 Cr-Ni).
- Heating system uses natural gas, LPG or diesel oil as fuel.
- The roasting air circulation in the system is provided as top to bottom and bottom to top, in this order, and this feature ensure homogenous roasting of the product.
- The roasting belt is fully manufactured of stainless steel mesh and belt speed can be adjusted by an AC motor drive.

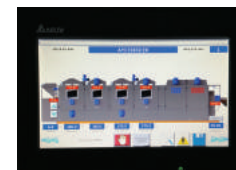
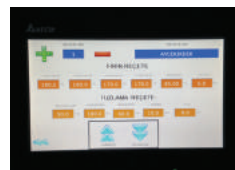
- In addition in large capacity ovens belt movement can also be controlled with belt balancing system.
- The cooling fan has a large flow rate which quickly cools the product down to ambient temperature and makes it ready for packing.
- With the webbed output system designed for brittle products like peanuts eliminates product wastage.

Our ovens remove the burned gasses without letting them contact the product, extending the shelf life of the product. Another feature of our ovens is the separate roasting chamber system they employ, which greatly preserves the flavour 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.

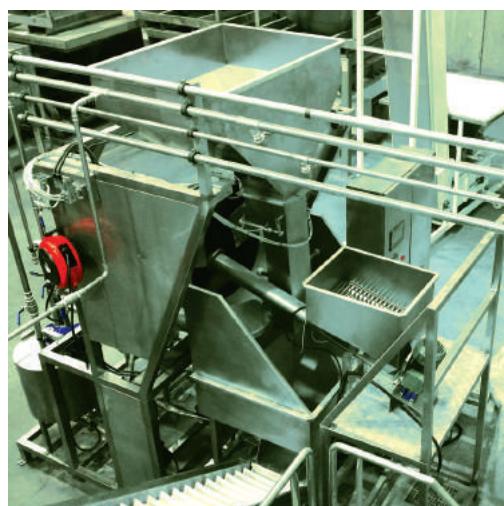
Due to the cleaning brush, which moving in the direction opposite the band from the main chain and is high temperature resistant, the band is constantly cleaned. Thus, the band do not clog and is prevented the reduction of diathermancy. At the same time, an increase in fue consumption will be prevented.



Recording of product recipes in the system ensures the product has the same flavour in every production run.



Fully manufactured of stainless material (AISI 304 Cr-Ni), the TSU 700 salting machine salts the product without damaging it. This salting unit, also allowing PLC application if required, ensures homogeneity at high capacity with the helix in the drum of the machine. To prevent lumping in the slurry tank on the salting unit is equipped with a mixing helix and a pumping unit.



Through PLC system of salting unit, according to the different products, the amount of product, slury and mixing time can be recorded with recipes and they can be charged easily during the process. Also, through speed control, sensitive products are discharged with low and suitable speed to the feeding elevator. The system also has a practical self-washing feature with pressurized water, providing ease of use.

MODEL	SPECIFICATIONS					CAPACITY (kg/hour)									
	Length (m)	Width (m)	Height (m)	Electricity Power (kw)	Fuel	Hazelnut	Peanut	Inshell Peanut	Pistachio	Inshell Pistachio	Sunflower Seed	Chickpea	Pumpkin Seed	Almond	Cashew
TSKF 3000	4.05	2.20	2.05	10	Diesel/ LPG /Natural Gas	400	350	125	300	200	250	300	200	300	350
TSKF 5000	5.35	2.50	2.30	11	Diesel/ LPG /Natural Gas	700	500	150	450	350	350	500	300	400	450
TSKF 7000	6.60	3.05	2.55	14	Diesel/ LPG /Natural Gas	1000	800	200	700	500	500	700	450	700	800
TSKF 10000	10.40	3.40	2.65	28	Diesel/ LPG /Natural Gas	2000	1600	450	1500	1000	1000	1500	800	1500	1600
TSKF 12000	10.80	4.00	2.90	37	Diesel/ LPG /Natural Gas	2400	1900	550	1800	1500	1200	1800	1000	1800	1900
TSKF 18000	17.40	4.00	2.90	61	Diesel/ LPG /Natural Gas	4800	3800	1000	3600	3000	2400	3600	2000	3600	3800

NOTE: If there is salting or flavoring in progress, this capacity may decrease about 20% because of humidity.