CESELSAN

ROASTING AND DRYING MACHINES



SALTING MACHINES



DIFFUSION BASED SALTING



FRYING LINES



PUREE LINES



SEASONING AND OILING LINE



CHOPPING



CHOCOLATE MACHINE



OTHER MACHINES



ABOUT US

Ceselsan Makina Industry and Trading Incorporated Company is established to meet the machine demands in all dried nut

Our company is established in 12.000 m2 open and 6.000 m2 closed area with a high and modern technology.

The machines are manufactured by the mechanical engineers, mechanical drawing construction technicians, electronic engineers, electricians, master instructors and experienced, expert crew of the company. It is strenthening its position in the sector day by day with pre-sale and post-sale services.

The most important point that reaches our company to this success is closely following the problems of the sector and presenting solutions.

The most important problems of the companies serving in the food sector are; loss of aroma in products, high consumption in energy, low capacity, extreme loss of working and unhygienic machine equipments.

Our company follows the last developments in the world with the help of its Research Development Department, presents new products and solutions to the sector by gathering feasibility results with Turkish technology.

The aroma of the product is preserved by providing homogenous roasting with the lowest energy consumption, so the shelf life is lengthened Hygienic condition is provided appropriate for world food regulation, loss of working is prevented by fitting the machines each other and we solve the problems of the food sector in detail by manufacturing completely AISI 304 Cr-Ni stainless steel body ovens and equipments.

Our company doesn't only aim to sale and profit. We aim to share your problems and find solutions for you. We will be glad if you consult us about your new investments so we could project your factory building and machine arranging course free of change.

These days we are being discussed to join EU and ıso and HACCP documents will be a must. The project we have mentioned up to now will provide facilities for you and will also provide money and time conservation without any renovation.

ROASTING MACHINES

Fixed color and aroma

- Motionless flow of product on the belt
- Preserving the color of evenly roasted product at each roasting point.
- Controllable air flow which provided inside the oven
- With pressure washing and brush cleaning systems, the wire mesh belt remains always clean and prevent it from being clogged.

Homogeneous roasting

- By means of the corridor panels that provide continuous air flow in the oven and through the wire belt in which the products come into contact, full control of the air flow is provided.
- Equal humidity ratio for all products that processed in the oven.

Full integration with PLC control

- Automatic controlled production without operator intervention during the production period.
- Ability to coordinate whole line with one screen panel.
- Creating updated data graphs.

Unique prescription

- Controlling the temperature of each roasting zones independently.
- Adjustable belt speed and product thickness.
- Creation of desired roasting prescriptions specific to the manufacturer

High efficiency and low fuel consumption

- Fuel consumption is consumed at minimum level due to high efficiency and energy saving designed thermoblock system. Consequently, the formed heat is utilized at optimum efficiency.
- Burned waste gases evacuate without coming in contact with the product in any way.








CESELSAN
CS 10000 KF


CS 7000 KF


CESELSAN
CS 5000 KF


CESELSAN
CS 18000 KF

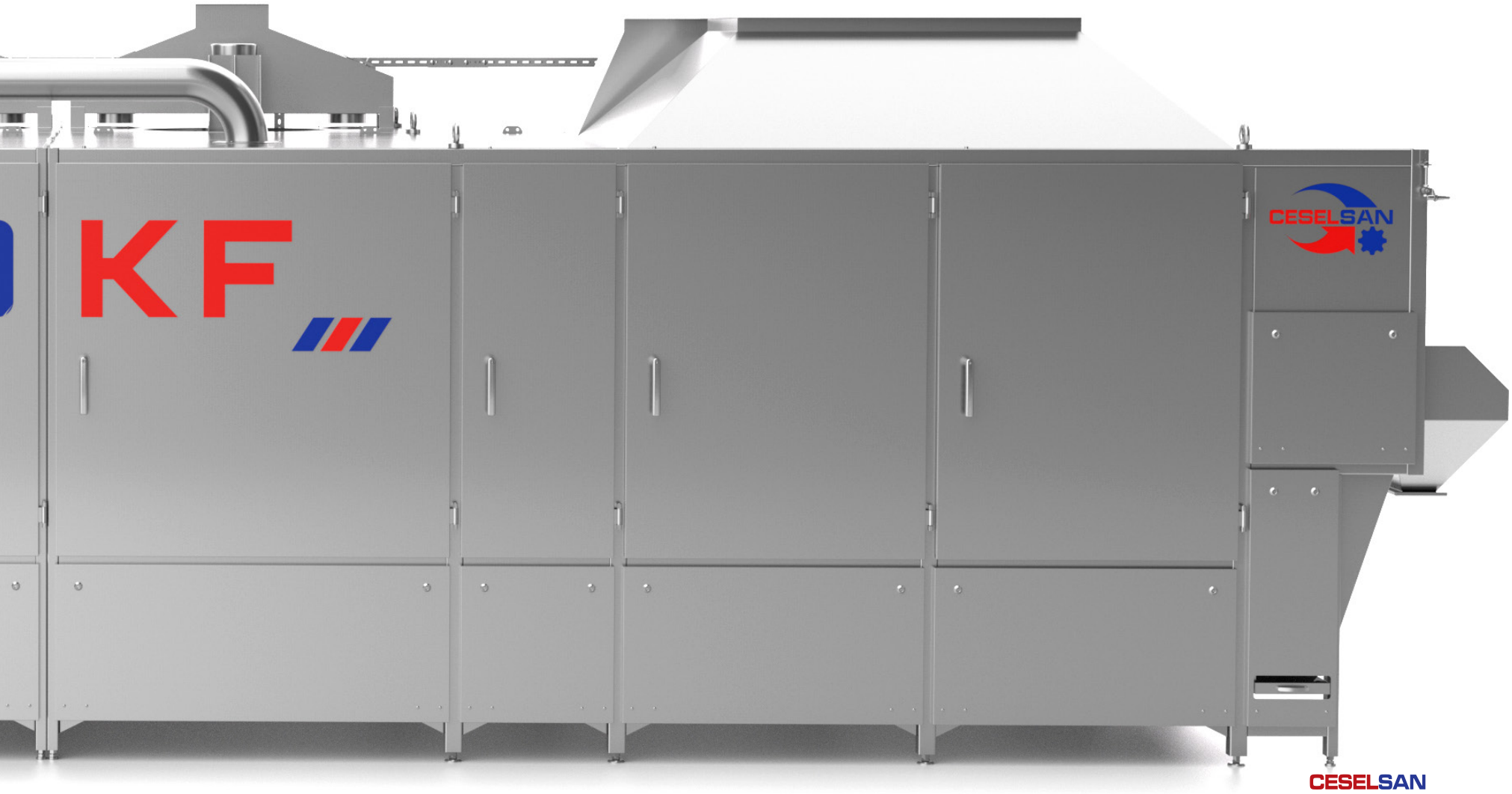



CS 12000 KF

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ROASTING SERIES



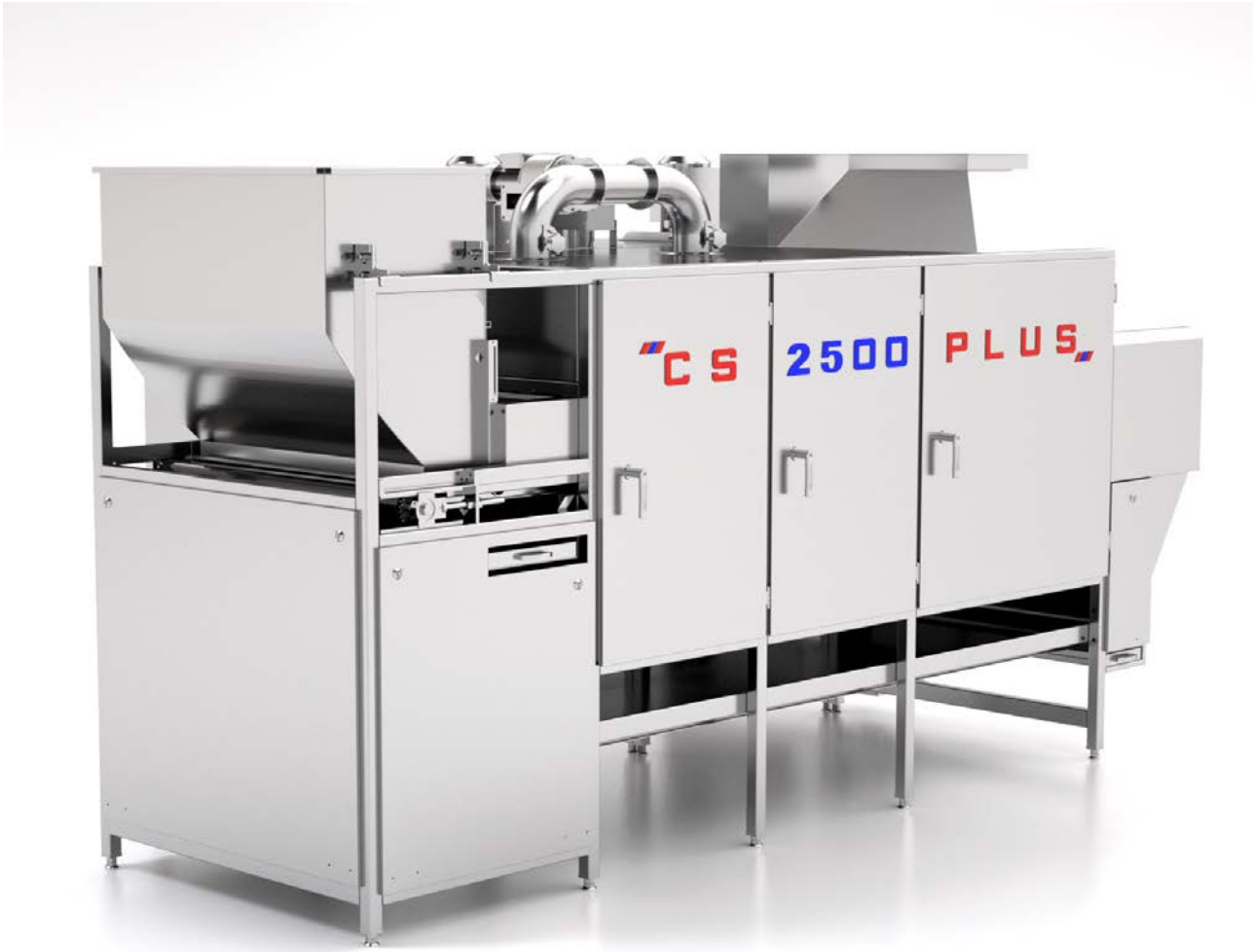
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CS 2500 KF

LENGTH	**2,70 m**
WIDTH	**1,48 m**
HEIGHT	**1,75 m**
POWER	**2 kw**
FUEL TYPE	**Diesel/LPG / Gas/ Electric**
CAPACITY	**KG / HR**
Hazelnut Kernel	**100**
Shelled Peanut	**100**
In-shell Peanut	**25**
In-shell Pistachio	**60**
Shelled Pistachio	**80**
Sunflower Seeds	**40**
Pumpkın Seeds	**40**
Almond	**80**
Cashew	**100**
Roasted chickpeas	**80**







CS 2500 PLUS

LENGTH	3,60 m
WIDTH	1,90 m
HEIGHT	1,95 m
POWER	2 kw
FUEL TYPE	Diesel/LPG/ Gas /Electric
CAPACITY	**KG / HR**
Hazelnut Kernel	160
Shelled Peanut	150
In-shell Peanut	35
In-shell Pıstachio	90
Shelled Pıstachio	120
Sunflower Seeds	70
Pumpkın Seeds	70
Almond	120
Cashew	150
Roasted chickpeas	120



CS 3000KF

LENGTH	4,05 m
WIDTH	2,20 m
HEIGHT	2,05 m
POWER	10 kw
FUEL TYPE	Diesel/LPG/ Gas/ Electric
CAPACITY	**KG / HR**
Hazelnut Kernel	400
Shelled Peanut	350
In-shell Peanut	125
In-shell Pistachio	300
Shelled Pistachio	300
Sunflower Seeds	250
Pumpkın Seeds	200
Almond	300
Cashew	350
Roasted chickpeas	300







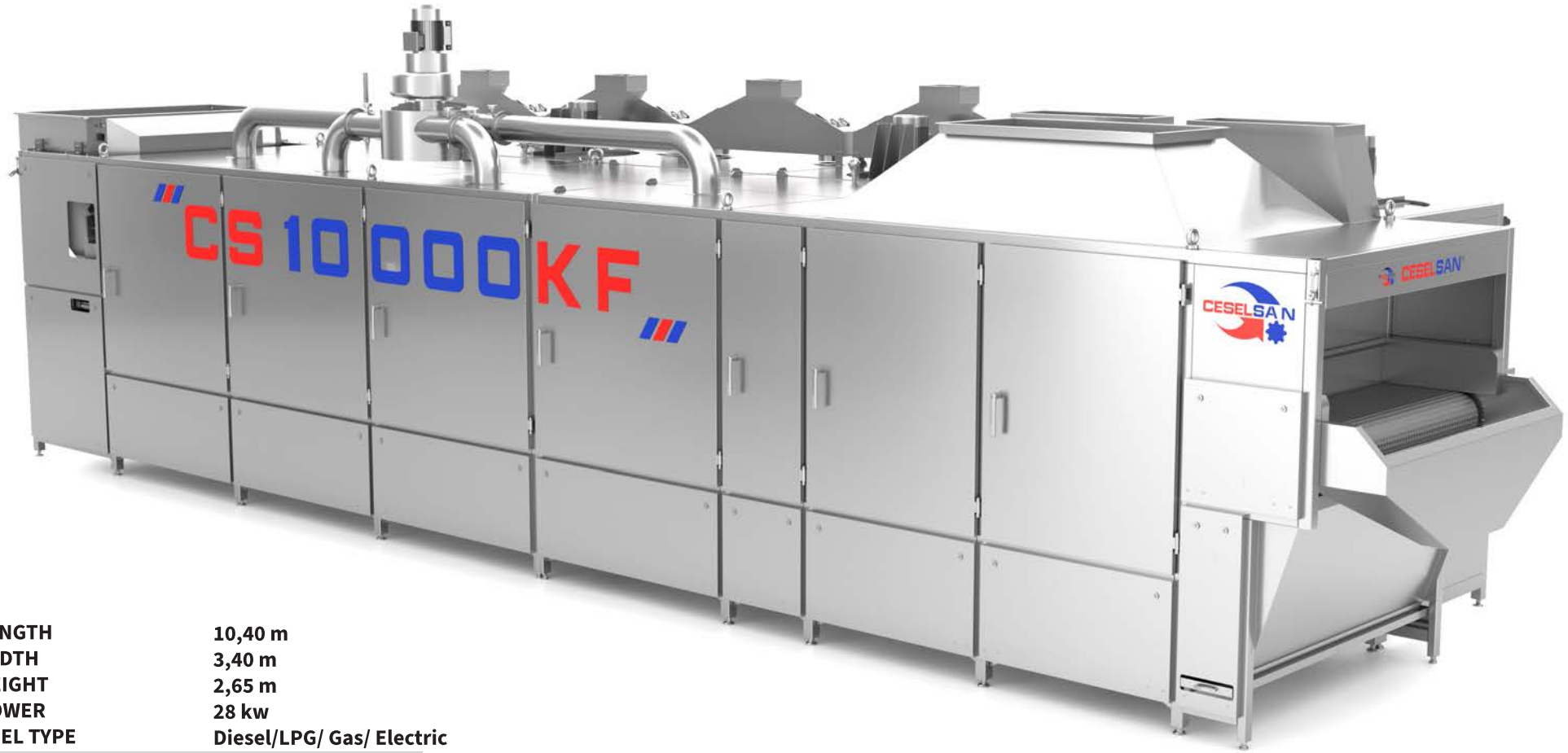
CS 5000 KF

LENGTH	**5,37 m**
WIDTH	**2,40 m**
HEIGHT	**2,40 m**
POWER	**11 kw**
FUEL TYPE	**Diesel/LPG/ Gas/ Electric**
CAPACITY	**KG / HR**
Hazelnut Kernel	**700**
Shelled Peanut	**500**
In-shell Peanut	**150**
In-shell Pıstachio	**400**
Shelled Pıstachio	**500**
Sunflower Seeds	**350**
Pumpkın Seeds	**300**
Almond	**400**
Cashew	**450**
Roasted chickpeas	**500**

CS 7000 KF

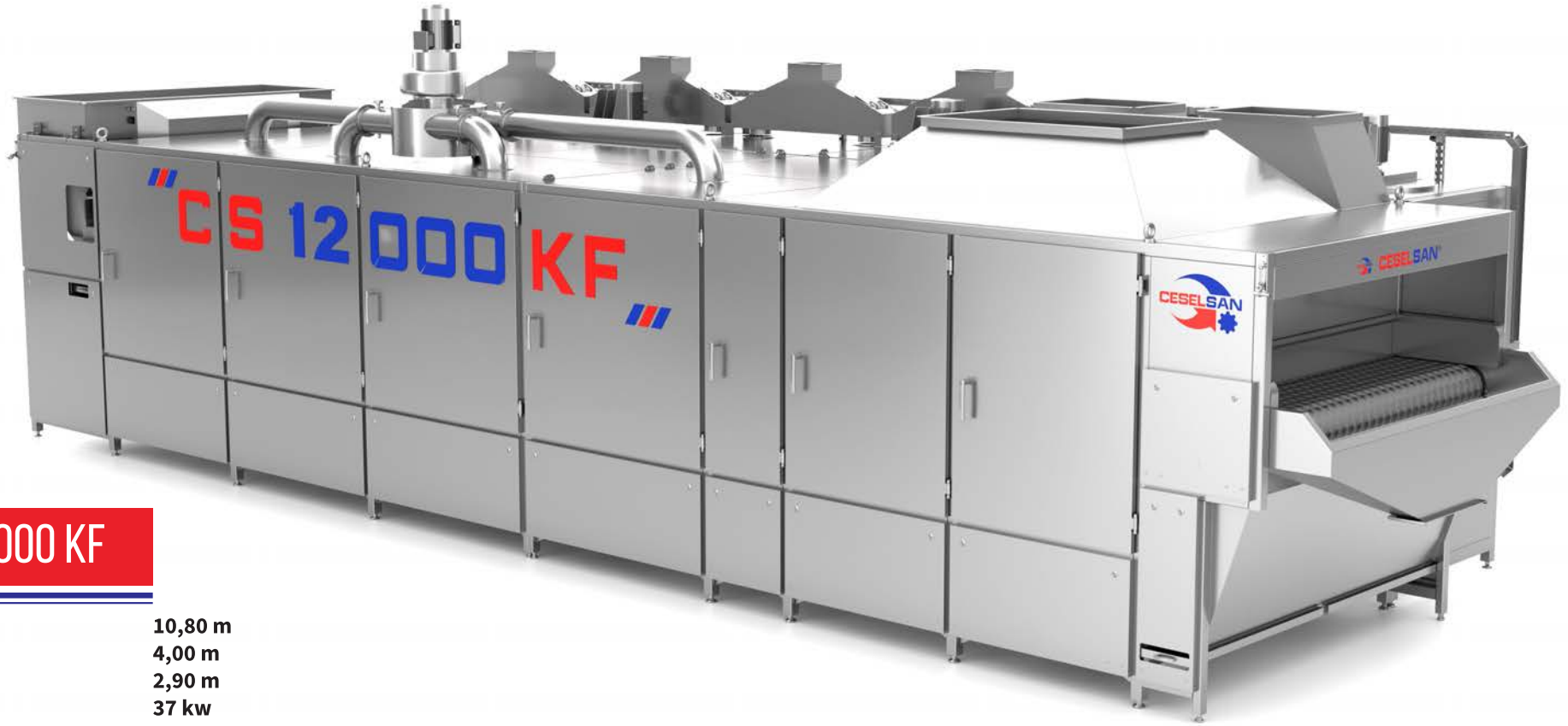


LENGTH	**6,60 m**
WIDTH	**3,05 m**
HEIGHT	**2,55 m**
POWER	**14 kw**
FUEL TYPE	**Diesel/LPG/ Gas/ Electric**
CAPACITY	**KG / HR**
Hazelnut Kernel	**1000**
Shelled Peanut	**800**
In-shell Peanut	**200**
In-shell Pistachio	**500**
Shelled Pistachio	**700**
Sunflower Seeds	**500**
Pumpkın Seeds	**450**
Almond	**700**
Cashew	**800**
Roasted chickpeas	**700**



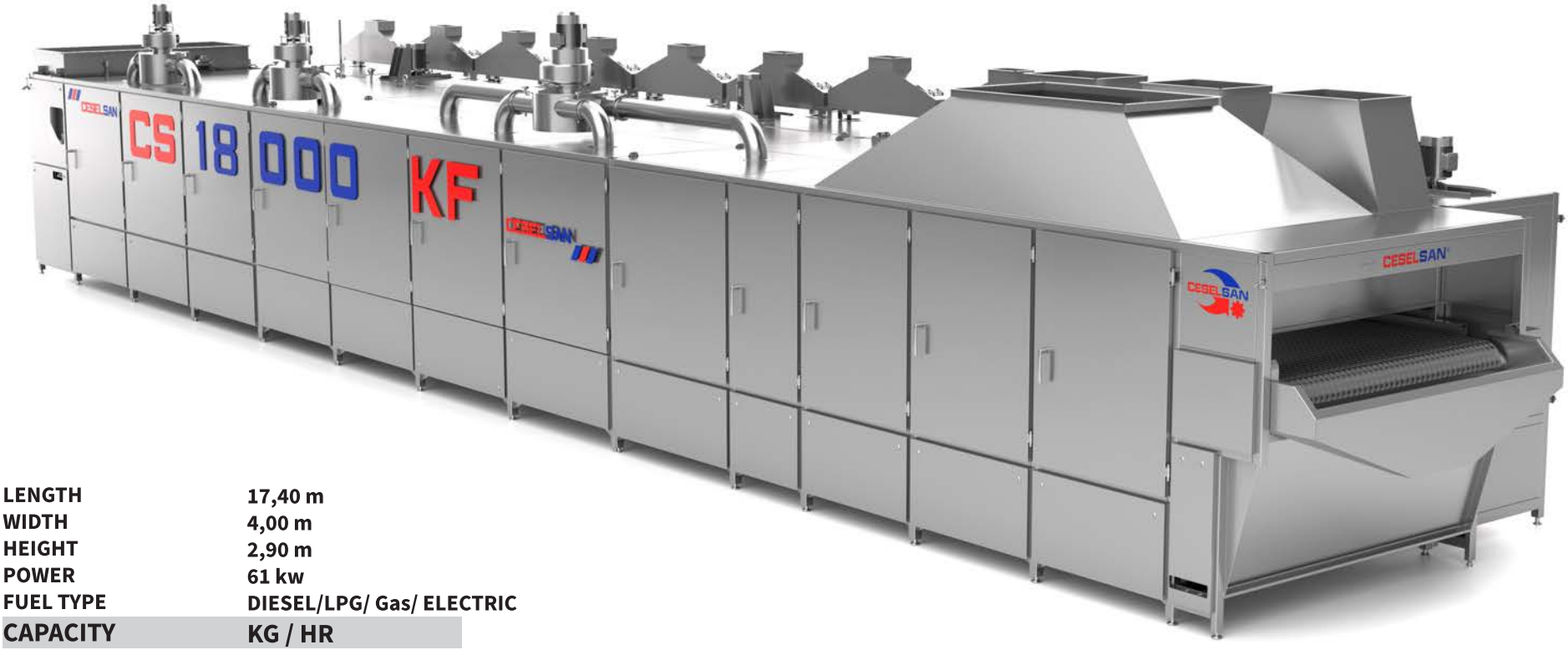
LENGTH	**10,40 m**
WIDTH	**3,40 m**
HEIGHT	**2,65 m**
POWER	**28 kw**
FUEL TYPE	**Diesel/LPG/ Gas/ Electric**
CAPACITY	**KG / HR**
Hazelnut Kernel	**2500**
Shelled Peanut	**2000**
In-shell Peanut	**450**
In-shell Pistachio	**1000**
Shelled Pistachio	**1500**
Sunflower Seeds	**1000**
Pumpkın Seeds	**800**
Almond	**1500**
Cashew	**1500**
Roasted chickpeas	**1500**

CS 10000 KF



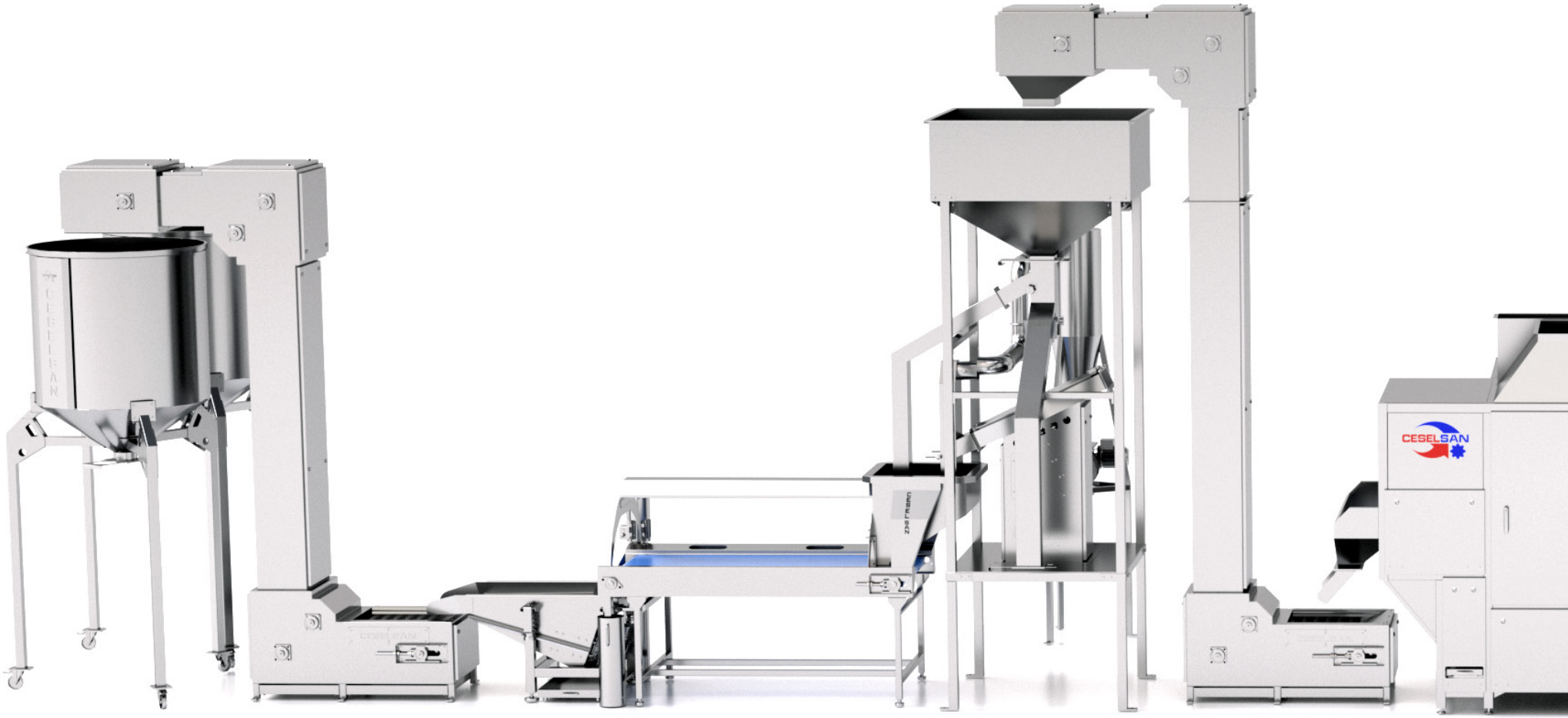
CS 12000 KF

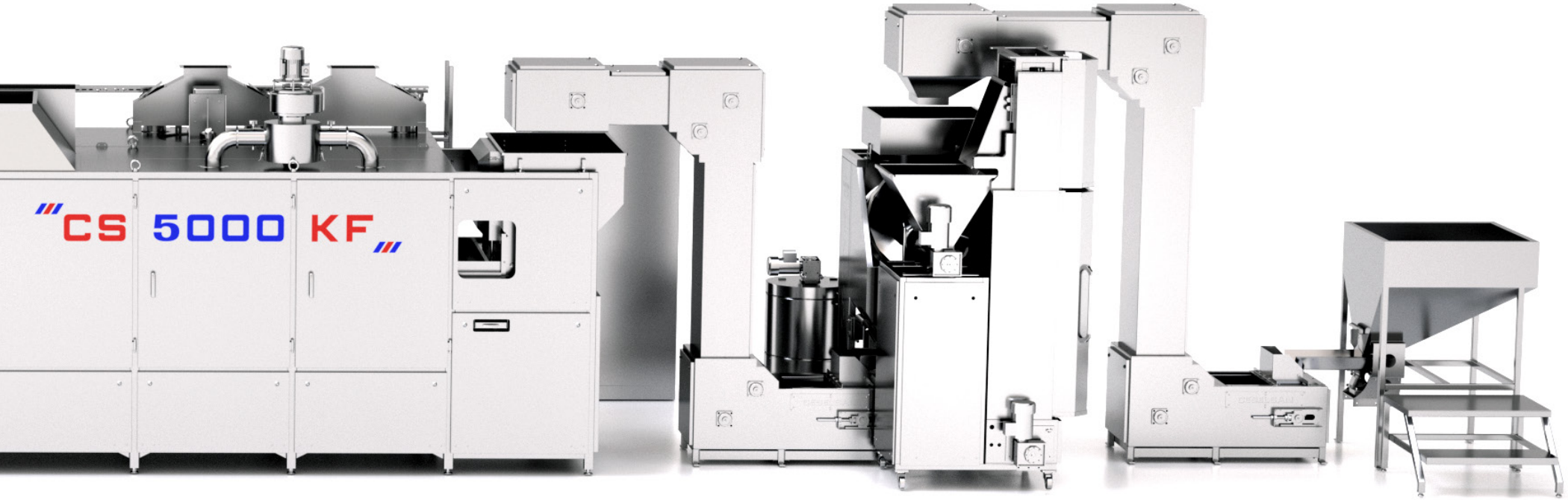
LENGTH	**10,80 m**
WIDTH	**4,00 m**
HEIGHT	**2,90 m**
POWER	**37 kw**
FUEL TYPE	**MOTORIN/LPG/ Gas/**
CAPACITY	**KG / HR**
Hazelnut Kernel	**3000**
Shelled Peanut	**2500**
In-shell Peanut	**550**
In-shell Pistachio	**1500**
Shelled Pistachio	**2500**
Sunflower Seeds	**1500**
Pumpkın Seeds	**1300**
Almond	**2500**
Cashew	**3000**
Roasted chickpeas	**2000**



LENGTH	**17,40 m**
WIDTH	**4,00 m**
HEIGHT	**2,90 m**
POWER	**61 kw**
FUEL TYPE	**DIESEL/LPG/ Gas/ ELECTRIC**
CAPACITY	**KG / HR**
Hazelnut Kernel	**6000**
Shelled Peanut	**5000**
In-shell Peanut	**1000**
In-shell Pistachio	**4000**
Shelled Pistachio	**5000**
Sunflower Seeds	**2500**
Pumpkın Seeds	**2250**
Almond	**5000**
Cashew	**6000**
Roasted chickpeas	**4000**

CS 18000 KF


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SALTING MACHINES

Unique prescription, with desired standards... It becomes possible with the new salting system

• In order to reduce the energy and work losses of the manufacturing sector, Ceselsan Company provides the highest efficiency with the least labor force by making the proper changes on machine design.

Homogeneous Salting Process

• Equivalent salting of each product by means of the winged helix system
• Preventing unilateral and insufficient salting by providing bi-directional movement.

Full integration with PLC control

• Automatic controlled production without requiring to operator intervention during the production period.
• Ability to coordinate whole line with one screen panel.
• Create updated data graphs.

Smart weighing, sensitive prescription

• Preventing product differences caused by operator errors
• Unique prescription by means of mixture preparation & spraying units.
• Unlimited prescription memory
• Calculating the salt ratio of product with one touch by sensitive weighing.

Easy Cleaning

• Easy and fast cleaning when different product is supposed to use.
• Preventing the mixing of flavors in different prescription passes.
• Easy water drain with Drum Unloading & Cleaning function.




ESELSAN
TZ 500






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TZ SERIES

AUTOMATIC SALTING MACHINE



AUTOMATIC SALTING
TZ 500

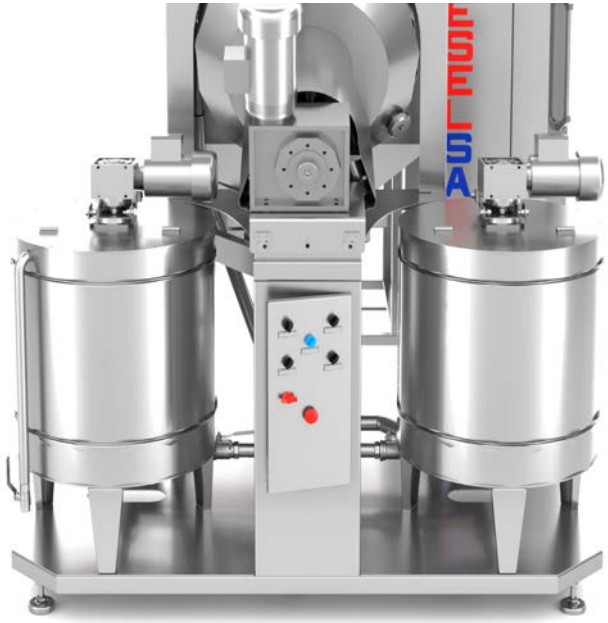
LENGTH	1,85 M
WIDTH	3,35 M
HEIGHT	2,20 M
POWER	4 KW

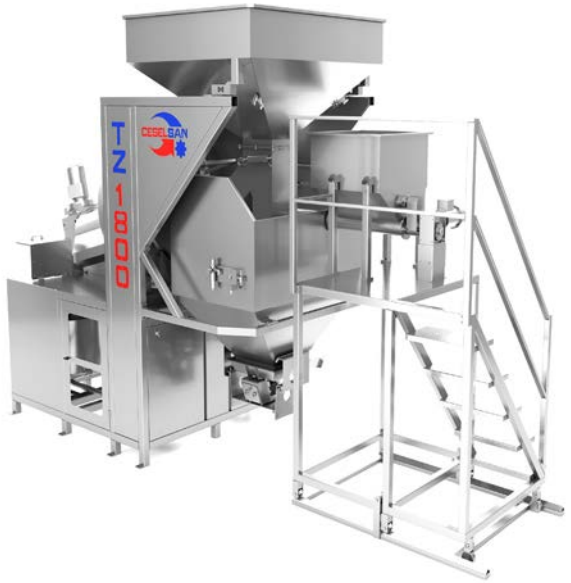
CAPACITY	KG / HR
In-shell Peanut	300
Shelled Peanut	650
Sunflower Seeds	500
Pumpkın Seeds	500
In-shell Almond	500
Almond	650
In-shell Pistachio	650
Shelled Pistachio	800
Roasted chickpeas	500
Cashew	550

AUTOMATIC SALTING
TZ 1000

LENGTH	2,35 M
WIDTH	2,60 M
HEIGHT	2,85 M
POWER	5.2 KW

CAPACITY	KG / HR
In-shell Peanut	600
Shelled Peanut	1400
Sunflower Seeds	1000
Pumpkın Seeds	1000
In-shell Almond	1000
Almond	1400
In-shell Pistachio	1400
Shelled Pistachio	2000
Roasted chickpeas	1200
Cashew	1200





AUTOMATIC SALTING
TZ 1200

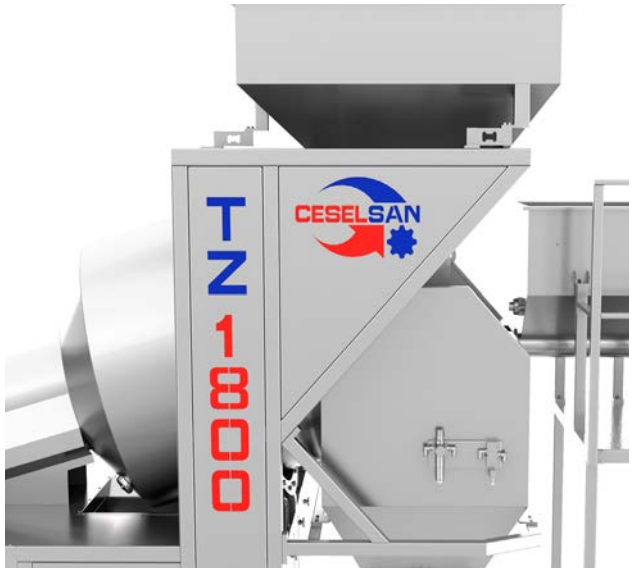
LENGTH	3,97 M
WIDTH	1,43 M
HEIGHT	2,86 M
POWER	5.2 KW

CAPACITY	KG / HR
In-shell Peanut	800
Shelled Peanut	2000
Sunflower Seeds	1500
Pumpkın Seeds	1500
In-shell Almond	1500
Almond	2000
In-shell Pıstachıo	2000
Shelled Pıstachıo	2500
Roasted chıckpeas	1800
Cashew	1800

AUTOMATIC SALTING
TZ 1800

LENGTH	4,57 M
WIDTH	1,68 M
HEIGHT	3,025 M
POWER	7 KW

CAPACITY	KG / HR
In-shell Peanut	1200
Shelled Peanut	3000
Sunflower Seeds	2500
Pumpkın Seeds	2500
In-shell Almond	2500
Almond	3000
In-shell Pıstachıo	3000
Shelled Pıstachıo	4000
Roasted chıckpeas	2500
Cashew	2500





SEMI AUTOMATIC SALTING
TZY 500

LENGTH	2,40 M
WIDTH	1,70 M
HEIGHT	1,70 M
POWER	2,2 KW

CAPACITY	KG / HR
In-shell Peanut	300
Shelled Peanut	650
Sunflower Seeds	500
Pumpkın Seeds	500
In-shell Almond	500
Almond	650
In-shell Pıstachıo	650
Shelled Pıstachıo	800
Roasted chıckpeas	500
Cashew	550





SEMI AUTOMATIC SALTING
TZY 1000

LENGTH	2,70 M
WIDTH	1,50 M
HEIGHT	2,25 M
POWER	3.2 KW

CAPACITY	KG / HR
In-shell Peanut	600
Shelled Peanut	1400
Sunflower Seeds	1000
Pumpkın Seeds	1000
In-shell Almond	1000
Almond	1400
In-shell Pıstachıo	1400
Shelled Pıstachıo	2000
Roasted chıckpeas	1200
Cashew	1200





MANUAL SALTING
TZM 500

LENGTH	2,20 M
WIDTH	1,20 M
HEIGHT	1,70 M
POWER	1,5 KW

CAPACITY	KG / HR
In-shell Peanut	250
Shelled Peanut	500
Sunflower Seeds	400
Pumpkın Seeds	400
In-shell Almond	400
Almond	550
In-shell Pıstachıo	550
Shelled Pıstachıo	650
Roasted chıckpeas	400
Cashew	450

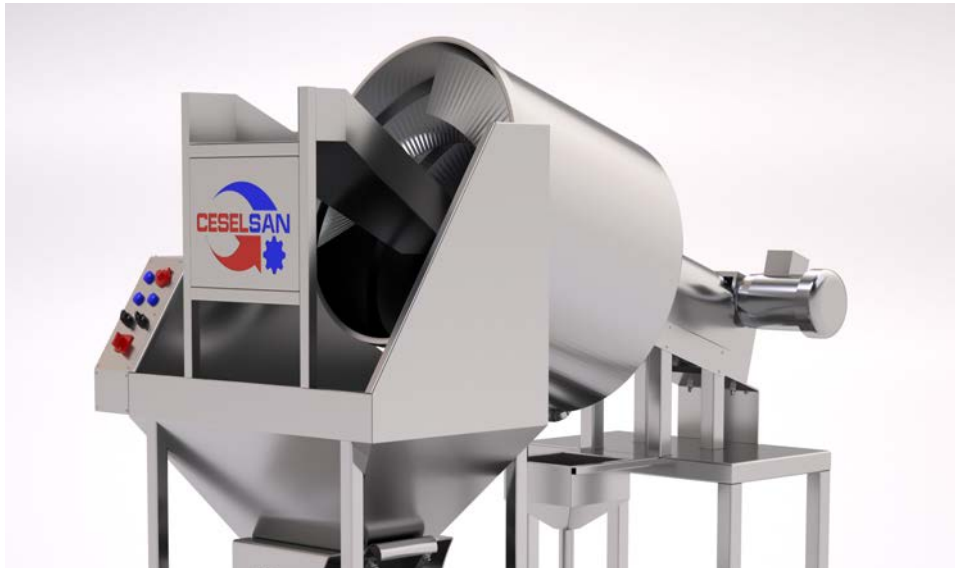




MANUAL SALTING
TZM 1000

LENGTH	3,70 M
WIDTH	1,1 M
HEIGHT	2,25 M
POWER	2.2 KW

CAPACITY	KG / HR
In-shell Peanut	500
Shelled Peanut	1400
Sunflower Seeds	900
Pumpkın Seeds	900
In-shell Almond	900
Almond	1300
In-shell Pıstachıo	1400
Shelled Pıstachıo	1800
Roasted chıckpeas	1200
Cashew	1200





CESELSAN

DIFFUSION

SALTING

LINE




INTELLECTUAL
PATENTED
PROPERTY
DST 0650
CESELSAN

DST 0650

DIFFUSION BASED SALTING

















Natural Inlet state of the product	The diffusion state occurs through opening pores by applying pressure to the product shall fibers; promote the salting process.	During this state, the salts adhere to product kernels, pores on the shall fibers is closed and the product is transferred to the roaster.

Sunflower Seed

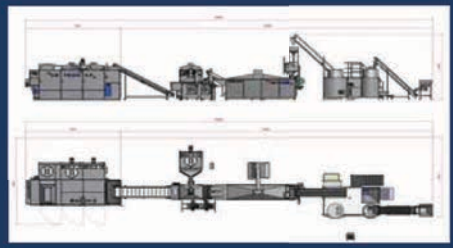
Watermelon Seed

Pumpkin Seed

White Seed

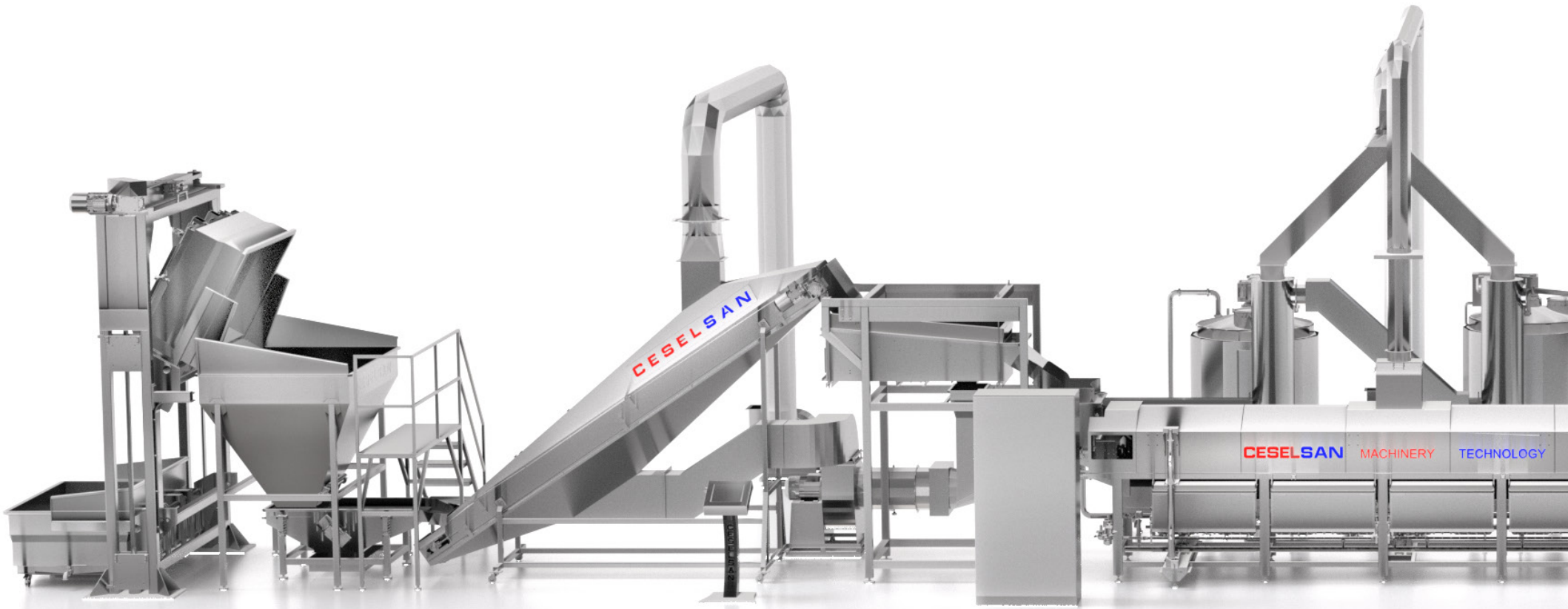


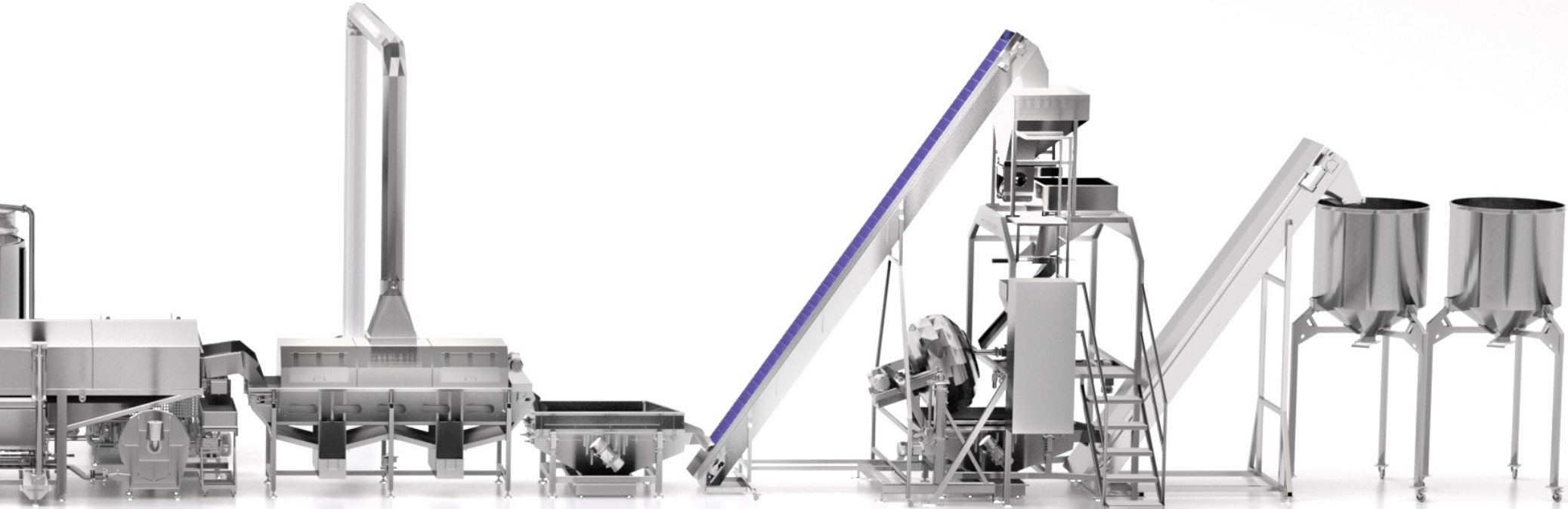




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FRYING LINES





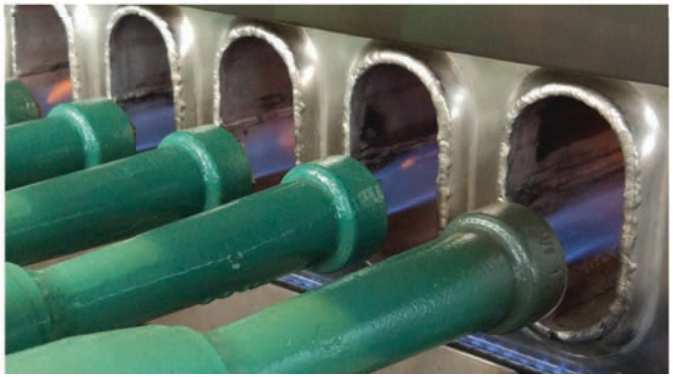
CESELSAN




CESELSAN



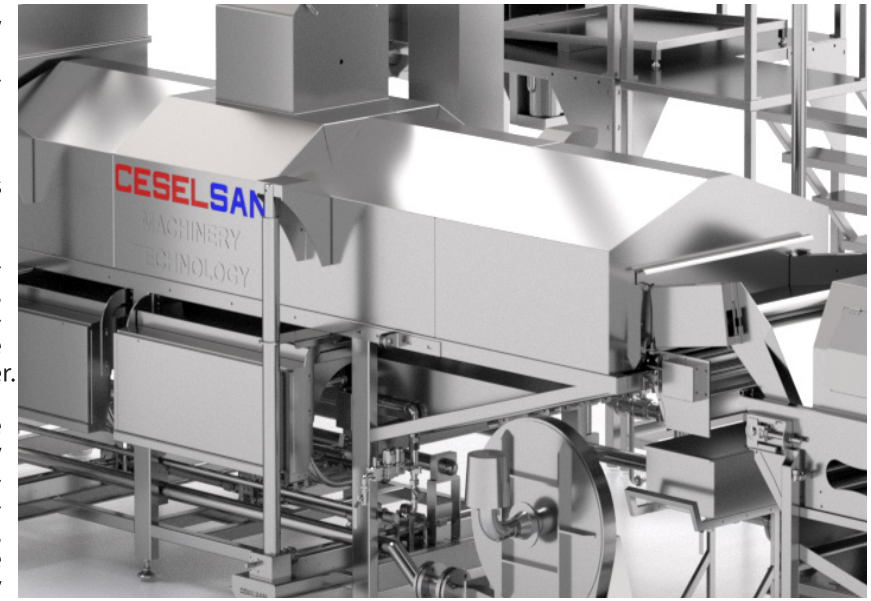






Ceselsan Machinery Inc. offers new technology to minimize energy and your processing costs in frying processing technologies.
By this technology, it outperforms its competitors that offer unwanted and high costs in their machines. With Nuts Frying Line, we
offer you the highest quality production service by minimizing trans-fat formation with the most ideal combustion, efficient frying and continuous micronized oil filtering system, at the same time saving energy, time and manpower.

Ceselsan Machinery delivers to you the final turnkey of an environmentally friendly frying technology by this processing and vegetable oil. By Nuts Frying Line technology, which it produces, guarantees to support you with all the recipes and processes of its technology with its experienced expert team from the first to the last moment of the process.







Fry 500

LENGTH	5,50 M
WIDTH	2,50 M
HEIGHT	2,50 M
POWER	18 KW
CAPACITY	KG / HR
CORN	200-250
PEANUT & CASHEW	400-500

Fry 1000

LENGTH	8,1 M
WIDTH	2,50 M
HEIGHT	2,50 M
POWER	30 KW
CAPACITY	KG / HR
CORN	400-500
PEANUT & CASHEW	900-1000

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SEASONING AND OILING LINE





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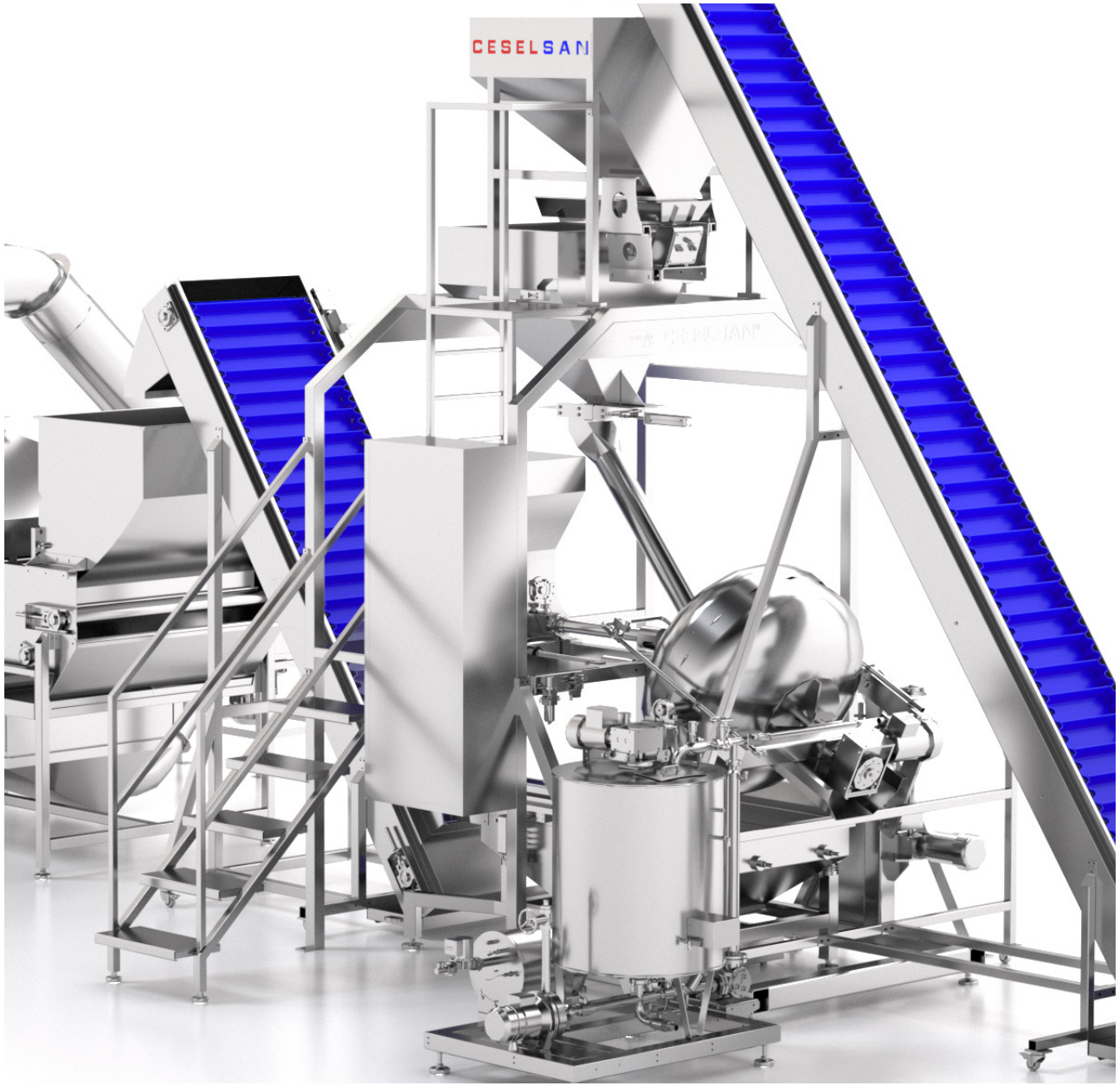





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SEASONING AND OILING MACHINE

Unlimited product from a raw material



Homogenization

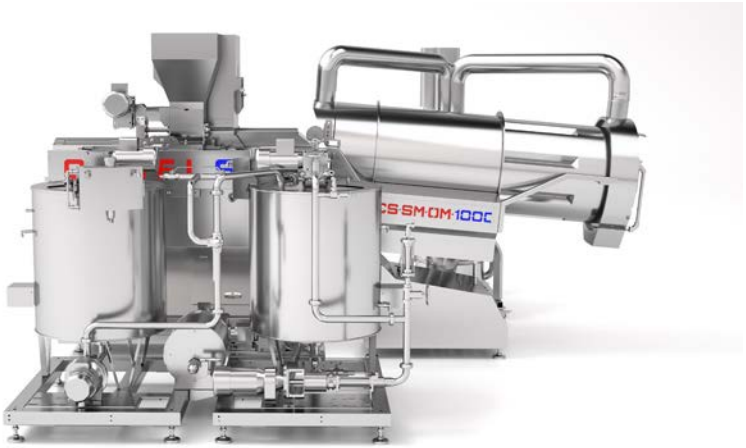
• Equivalence of sauce amounts with adjustable drum speed and angle.
• Particulate filters
• Special spray headed seasoning nozzles.
• Chrome & nickel stainless seasoning drum

Universal Seasoning

• Coating the outer surface of the product with the desired sauce and flavor
• The ability to use both dry and liquid sauce at the same time,
• Product external coating increases the product shelf life and gives a polished appearance.

Products

• Hazelnut
• Peanut
• Cashew
• Sunflower seeds
• Pumpkin seeds





LENGTH	4,322 M	
WIDTH	4,285M	
HEIGHT	2 M	
POWER	15 KW	
MODEL	CS-SM 1000	CS-SM 2000
CAPACITY	KG / HR	KG / HR
Huzelnut	2000	4000
Peanut	2000	4000
Sunflower Seeds	1000	2000

Unlimited prescription

• Preventing prescription differences caused by operator errors,
• Unique prescription with the flavoring and seasoning unit,
• Encrypted access to prescription memory,
• Easy cleaning advantage prevents the product flavors from being mixed.

Gains

• Providing access to the different markets with single raw material.
• Fully automatic production
• Maintaining quality standards of the sauce.
• High product quality
• Easy to use
• Low energy consumption
• Minimal cleaning effort



CESELSAN

PUREE LINE





CESELSAN

PUREE SYSTEMS

VERTICAL PRE PASTE MACHINE

It is used to produce puree/butter of roasted nuts or sesame tahini

• AISI 304 quality stainless steel body. • Product inlet chamber with Helix

• Special magnet system to protects the machine from metal • Thickness adjust-ment mechanism at the output product

• Final product aroma is preserved due to the cooling of the disintegrating pins and the upper and lower bodieswith cold water.

•Easy shifting between products with easy cleaning method.



LENGTH	0,96
WIDTH	0,887
HEIGHT	1,808
POWER	45,56 kw

CAPACITY	KG / HR
HAZELNUT	1200
PEANUT	1000
SUNFLOWER SEED	1200
PISTACHIO	1000
ALMOND	1200
CASHEW	1300
WALLNUT	1500

PUREE SYSTEMS

HORIZONTAL PRE PASTE MACHINE

It is used to produce puree/butter of roasted nuts or sesame tahini

• Fixed thickness production is provided.

• 600-lOOOkg / hour processing capacity according to the product

• Magnet fixed in the product inlet flow to hold metals.

• Preserving final product aroma/flavor through the air cooling system

•Optional cover water cooling system

• Replaceable special disintegrating sieve mechanism



LENGTH	1,017
WIDTH	1,475
HEIGHT	1,526
POWER	47,5 kw

CAPACITY	KG / HR
SESAME	1000
HAZELNUT	900
PEANUT	800
SUNFLOWER SEED	1000
PISTACHIO	800
ALMOND	800
CASHEW	1000
WALLNUT	1200



PUREE SYSTEMS

PASTE MACHINE

It is used to produce puree/butter of roasted nuts or sesame tahini

• AISI 304 quality stainless steel body. • Product inlet chamber with Helix
• Special magnet system to protects the machine from metal • Thickness adjust-ment mechanism at the output product
• Final product aroma is preserved due to the cooling of the disintegrating pins and the upper and lower bodieswith cold water.
•Easy shifting between products with easy cleaning method.



LENGTH	0,96
WIDTH	0,887
HEIGHT	1,808
POWER	45,56 kw

CAPACITY	KG / HR
HAZELNUT	1200
PEANUT	1000
SUNFLOWER SEED	1200
PISTACHIO	1000
ALMOND	1200
CASHEW	1300
WALLNUT	1500

PUREE SYSTEMS

FLUID FILLING

Mechanical / Pneumatical Controlled Filling Process. It is used for filling chocolate or puree into jars or containers at the adjusted grams.



CESELSAN

PUREE SYSTEMS

MINI PUREE LINE

It is used to produce puree/butter of roasted nuts or sesame tahini

• AISI 304 quality stainless steel body. • Product inlet chamber with Helix

• Special magnet system to protects the machine from metal • Thickness adjustment mechanism at the output product

• Final product aroma is preserved due to the cooling of the disintegrating pins and the upper and lower bodieswith cold water.

•Easy shifting between products with easy cleaning method.















PUREE SYSTEMS

CHOCOLATE MIXER

It is used to produce puree/butter of roasted nuts or sesame tahini





The chocolate mixers provide to prepare desired final product by mixing of different additives homogeneously according to their receipe. Beside decreasing micron rate of mixed product, it also provides product to stay at desired temperature by it's double walled structure.
Different sizes of special balls are used to decrease the product micron level.
The body and the chassis of the mini chocolate mixer is made of AISI 304 quality stainless steel. By means of three-way valve, product can be recirculated inside the machine.
Different sizes of special balls are used to decrease the product micron level.

400 lt drum volume



CHOPPING MACHINE

KY 1000 - KY 2000

It is used for chopping of nuts. It used to get small and large scale product through the adjustable blade intervals. It can handle the product in these sizes 2-4, 4-6, 3-5, 5-7 mm or above easily. Connections between the bodies are made of AISI 304 chrome shafts. It has 500-700kg / hour chopping capacity according to product type. The machine inlet hopper is made of AISI 304 quality stainless steel and has manual thickness adjustment. Chopping blades; Chromium plating of cemented steel.

KY 1000

LENGTH	**0,448 m**
WIDTH	**0,923 m**
HEIGHT	**0,785 m**
POWER	**1,25 kw**
CAPACITY	**KG / HR**
Hazelnut	**700**
Pistachio	**600**
Peanut	**700**
Almond	**700**
Cashew	**800**
Wallnut	**600**

KY 2000

LENGTH	**1,475 m**
WIDTH	**1,05 m**
HEIGHT	**1,568 m**
POWER	**6,4 kw**
CAPACITY	**KG / HR**
Hazelnut	**2000**
Pistachio	**1800**
Peanut	**2000**
Almond	**1800**
Cashew	**2200**
Wallnut	**1400**



BLANCHING MACHINE (PEELER)

ZA 500 - ZA 1000

Blanching Machine is used for getting blanched products by removing brown membranes of hazelnut and peanut by mechanic friction after roasting process. It has blanching ratio up to 95% according to product quality. Removing nuts membrane without deforming the product.
Adjustable mechanism according to product size. Membranes that are separated from the product are taken out with the aid of air and collected by means of a cyclone.
There is an air lock adapted on the machine.

ZA 500

LENGTH	**1,305 m**
WIDTH	**0,605 m**
HEIGHT	**1,400 m**
POWER	**1,1 kw**
CAPACITY	**KG / HR**
Hazelnut	**400**
Peanut	**350**

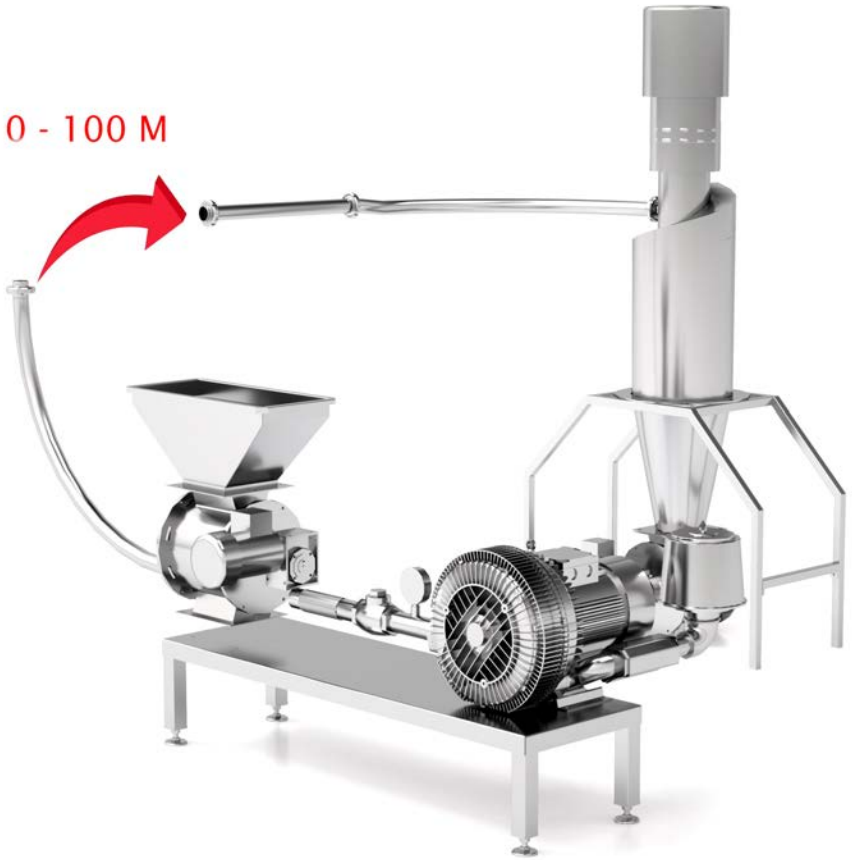
ZA 1000

LENGTH	**1,378 m**
WIDTH	**0,754 m**
HEIGHT	**1,424 m**
POWER	**2,2 kw**
CAPACITY	**KG / HR**
Hazelnut	**800**
Peanut	**700**



TRANSPORTATION SYSTEMS

BLOWERS



POWDER SYSTEMS

FLOUR MACHINE

It is used to produce flour of hazelnuts, peanuts and other nuts by disintegrating them. Capacity: 300kg/s
Complete stainless body. Use the advantage of grating method to produce nuts flour.
It has a replaceable blade system.



SIEVING SYSTEMS

SIEVES



DRAGEE AND MIXING DRUM

KT 250 - KT 350

A rotary drum has a volume of 0,12m^3 (In average about 65kg capacity of peeled peanuts), can be easily used in the drying, seasoning and coating of all kinds of nuts by aid of downside heater. The ability to bring the mixing drum to the desired angleprovides very easy and ergonomic loading and discharging. The drum makes mixtures by aid of a geared motor.
Electrical power:
380-400 V
~ AC - 1.85 kW.
The drum and main chassis is made of AISI 304 stainless steel.



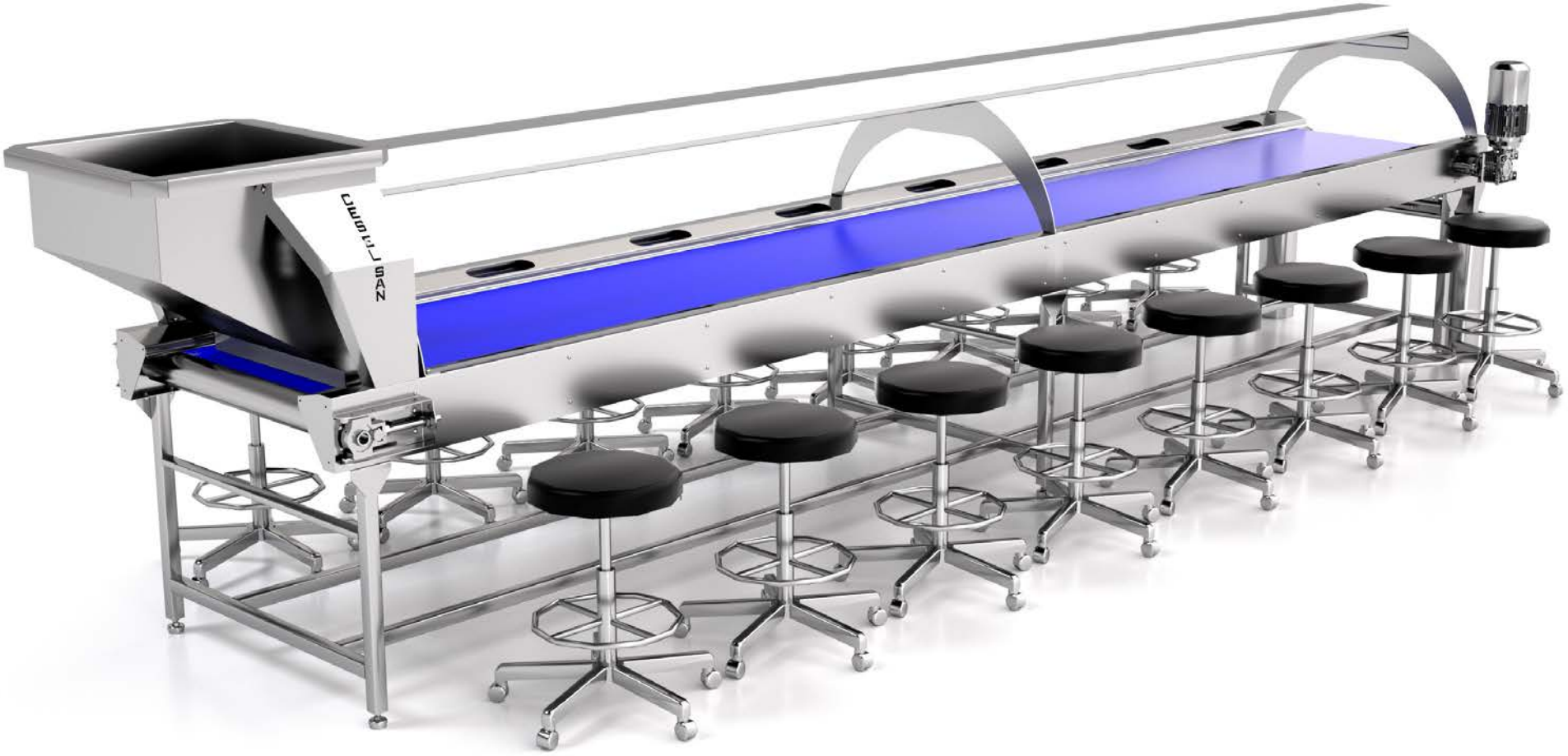
TRANSPORTATION SYSTEMS

CONVEYORS



Four different modelsare produced, with capacity range from200kg/h to 10000kg/h. It is used to transferall kinds of nuts or products from acertain point to the desired target withoutany damage and deformation.

INSPECTION SYSTEMS
SELECTING TABLES



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