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muse

MUSE
FOOD
TECHNOLOGY



Caratteristiche tecniche
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“New Frontiers”

Under the leadership and planning of the company’s Chairman of the Board, Mr. Murat Durmaz, based on his highclass experience in this field for more than 30 years; Muse Food Technology has always been aware of the importance of sharing manufacturing; marketing and aftersales services with our customers. Our principle is to combine trio: art, science and manufacturing. To meet the customers satisfaction over the base of quality and long-lasting machines with the support of endless aftersales services, **Muse Food Technology** is turnkey project solution partner.

Thanks to ‘Custom Made’ design, we are able to achieve customer demands with the highest quality and best product’s taste.

Say with us
“Imagine-Draw-Produce-Run”





Pasteurizer

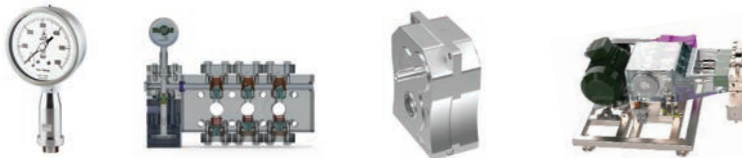


Make Your Systems Energy Efficient With
'Green Line Pasteurization'



1-2

Homogenizer

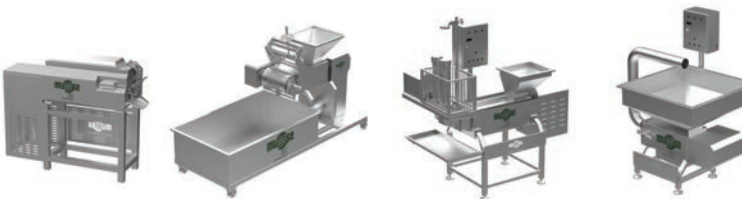


Low RPM - Less Friction - High Precision
For Endless Machine Life



3-4

Cookers



For Best Result 'Cook With Us'



5-6

Complementary Equipment



Accomplish Your Project
With Complementary Equipment



7-8

CIP Unit



Clean The System With Less Solutions
Thanks To Up To Date Technology Sensors

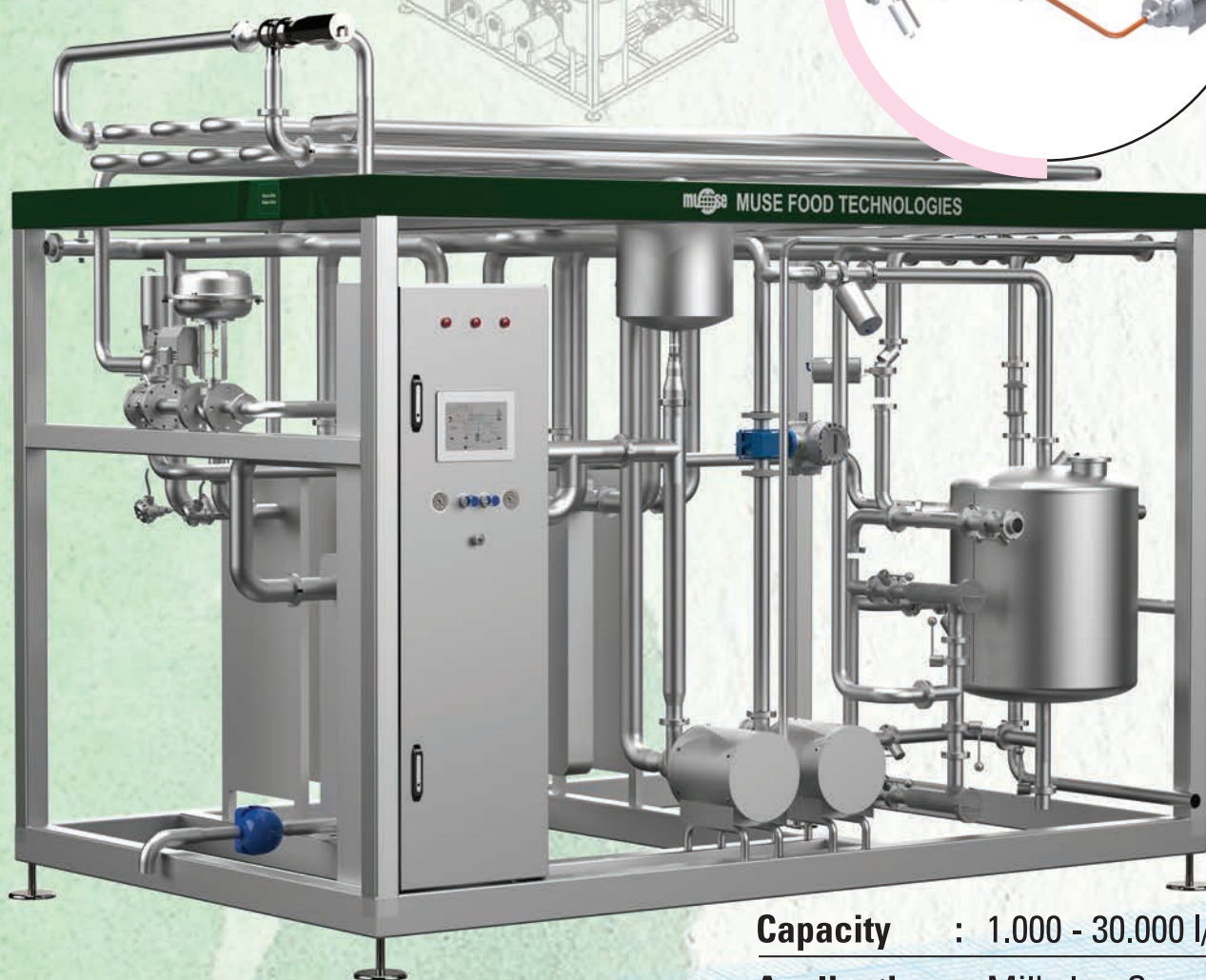
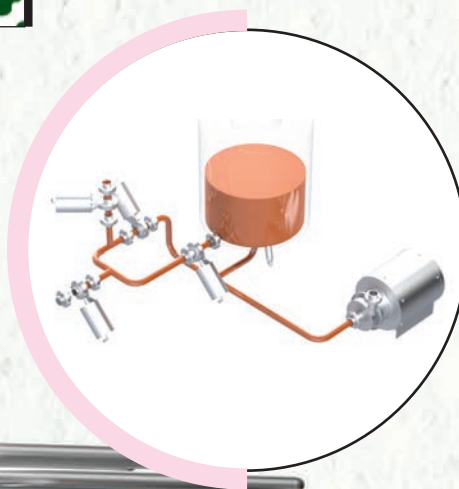
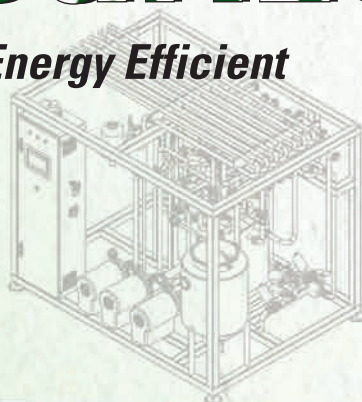


9



Pasteurizer

Make Your System Energy Efficient



Capacity : 1.000 - 30.000 l/h

Application : Milk, Ice Cream,
Whey, Juice,
Drink, Tomato
Paste, Egg, etc.

PASTEURIZATION

Eliminating the pathogens process is called pasteurization and the machine that pasteurize foods is called pasteurizer, Also, pasteurization extends the shelf life, increase the quality and keep products safe.



Muse 'Green Line' pasteurizers are designed by food and mechanical engineers, applied by expert welders and automated by experienced automation engineers.

The system works high product / water saving system, precise temperature/pasteurization controlling, less cleaning time. Plated, tubular, scraped heat exchangers are available according to product specification.



Conductivity Sensor for intelligent product saving



Pressure Sensor for continuous level control



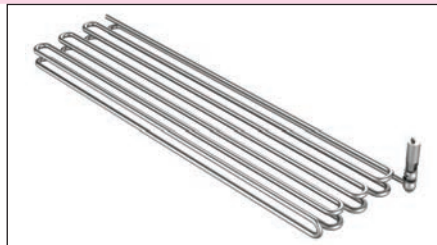
PID Controlled Steam valve for sustainable temperature



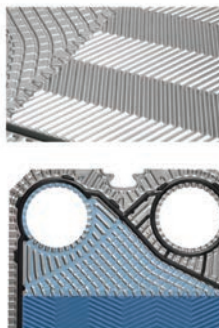
Double FDD system for excellent pasteurized / unpasteurized product division



Temperature sensor for precise pasteurization safety



Custom made holding system according to world standards



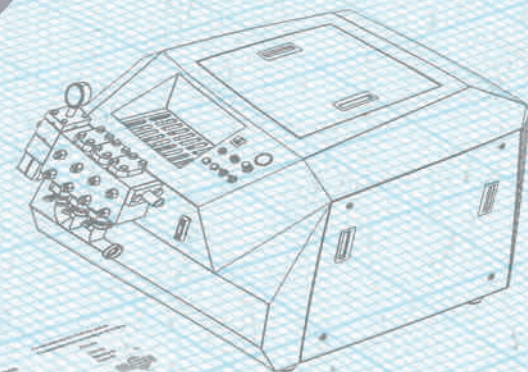
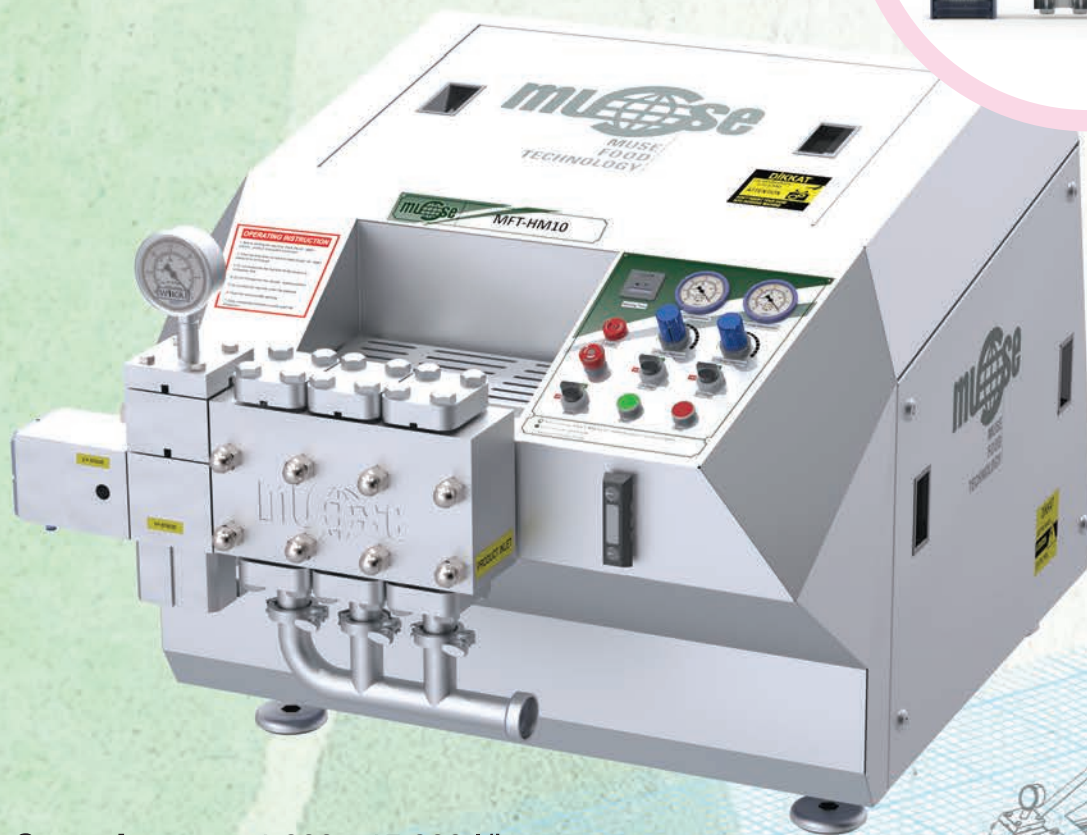
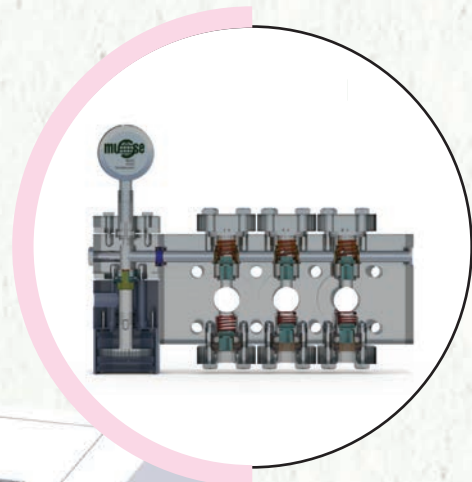
Electro Magnetic Flowmeter for precise flow control





Homogenizer

Low RPM - Less Friction
High Precision - More Machine Life



Capacity : 1.000 - 15.000 l/h

Application : Milk, Cream Cheese,
Ice Cream, Juice, Drink,
Tomato Paste, Hummus,
Sauces, etc.

HOMOGENIZATION

Homogenization is any of several processes used to make a mixture of two mutually non-soluble liquids the same throughout.

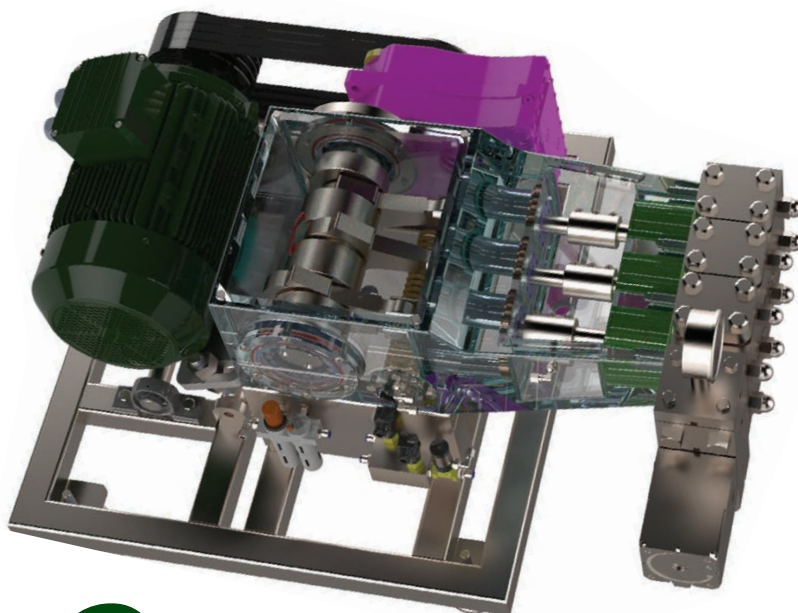


This is achieved by turning one of the liquids into a state consisting of extremely small particles distributed uniformly throughout the other liquid.

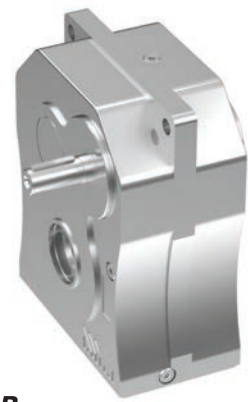
A typical example is the homogenization of milk, where the milk fat globules are reduced in size and dispersed uniformly through the rest of the milk.



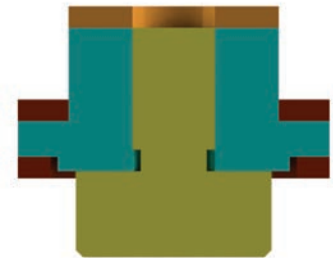
Homogenization increases the viscosity, aroma and shelf life of the product.



Interior 3-D view



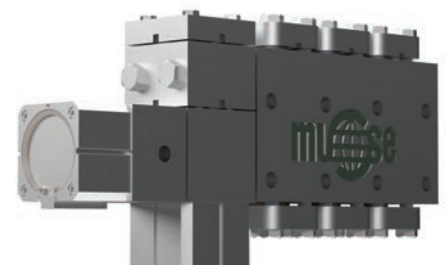
***GearBox
for reducing RPM***



***Well designed
homogenization head***



***Analog Pressure
Gauge with shock
absorber***

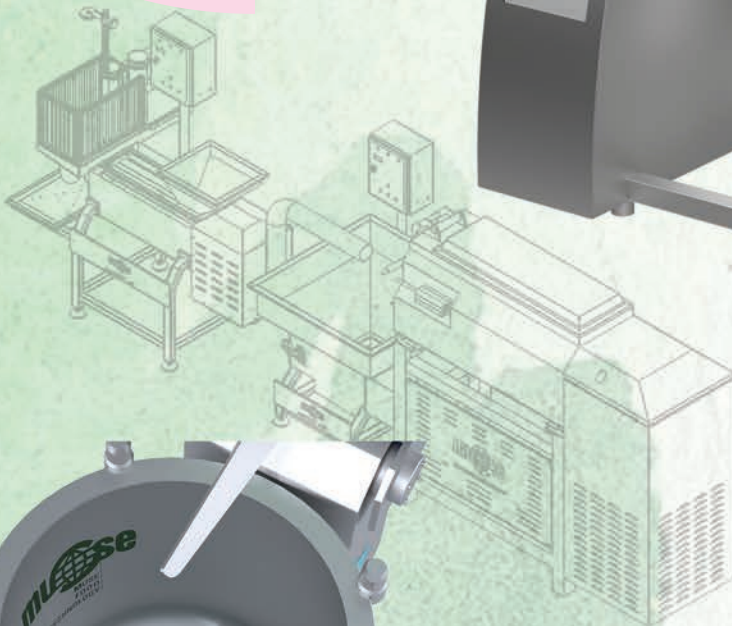
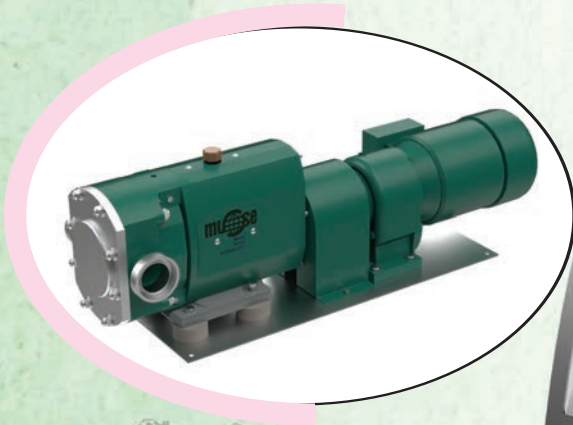


***The Mono-block is made from a
thick walled premium grade high-
resistance stainless-steel,
engineered to withstand heavy
loads and cancel out vibration***



Cookers

"Cook With Us"



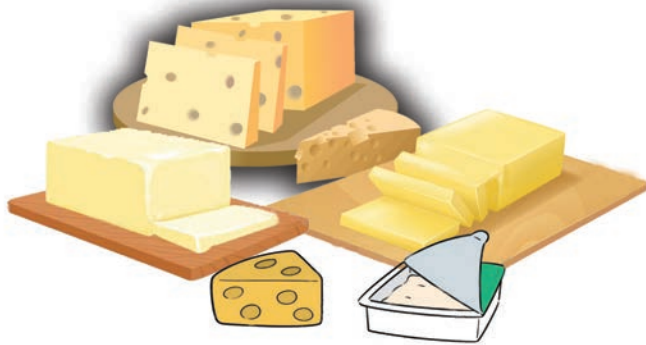
Capacity : 50 - 1.000 kg/batch

Application : Mozzarella,
Kashkaval, Cream
Cheese, Ketchup,
Mayonnaise,
Sauces, etc.

COOKING

Knowing how to cook is a one of the most useful skills we can learn. Perfect cooking is the combination of art, science and equipment. With Muse Cookers, we rely on modern engineering to combine this trio. We believe this trio will lead product to customer satisfaction.

For best result 'Cook With Us'



Stretching Machine



Molding (Ball) Unit

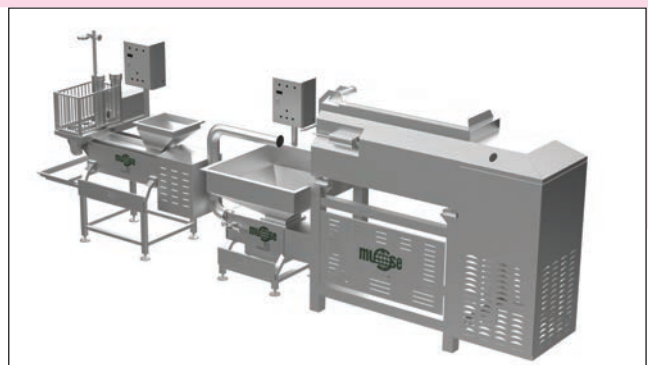
Machine designed for the continuous production of stretched curd and food preparations from different raw materials, such as packaged, fresh curds and food ingredients



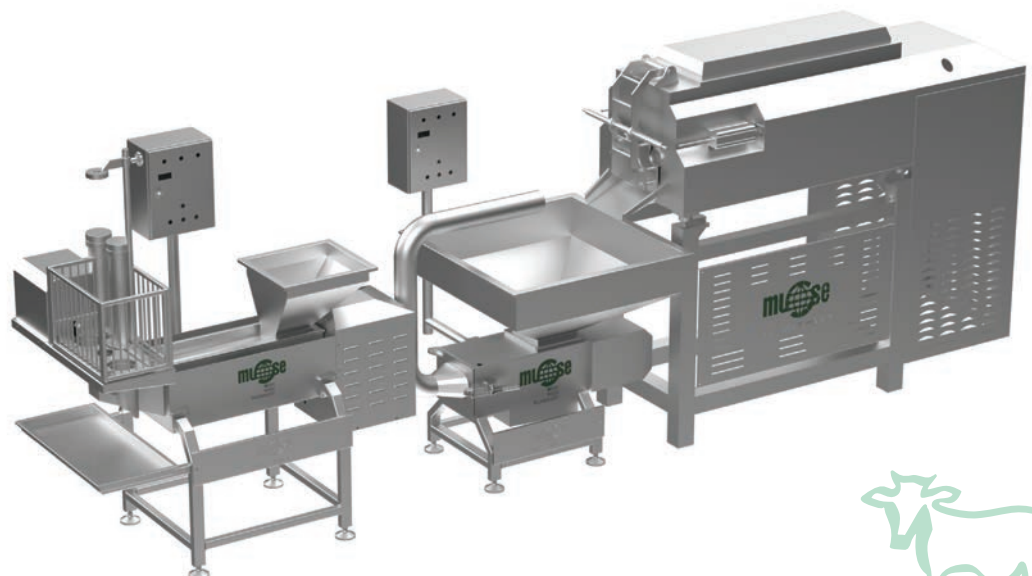
Buffer/Transfer Unit



Molding Unit



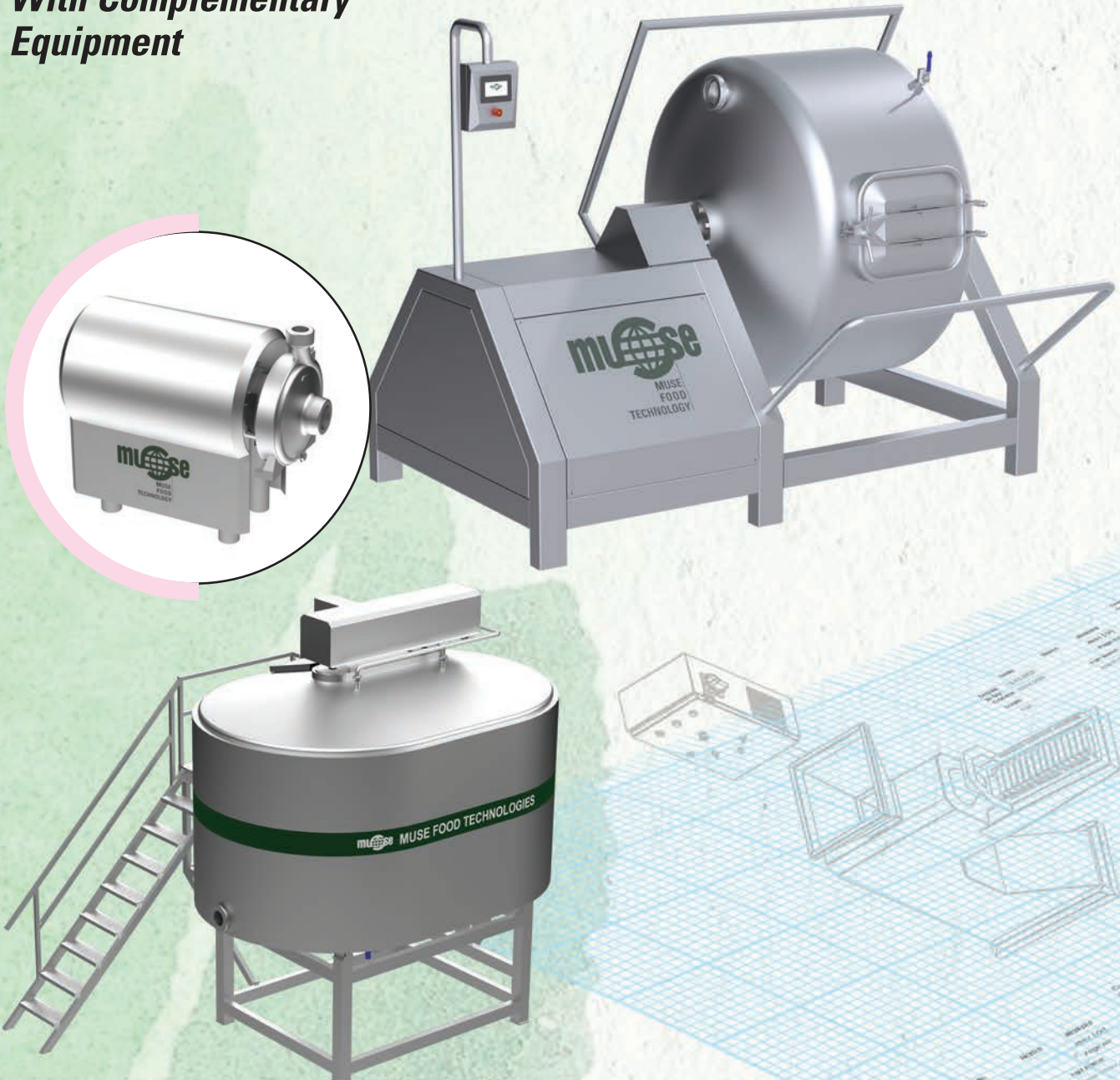
Stretching Line





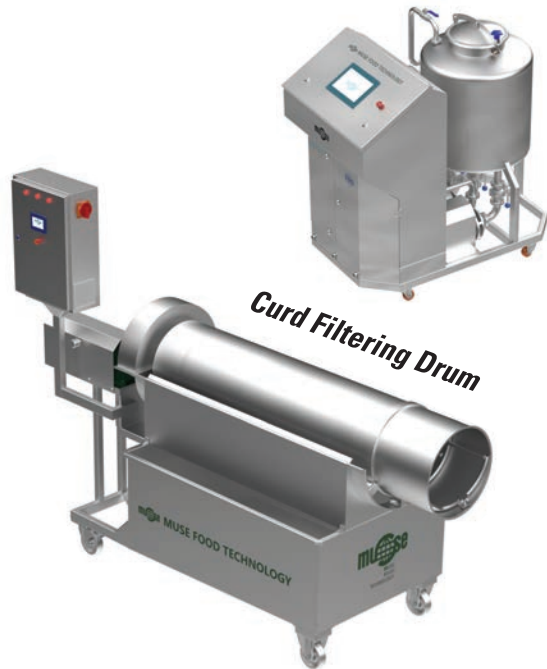
Complementary Equipment

*Accomplish Your Project
With Complementary
Equipment*



TURNKEY SOLUTION

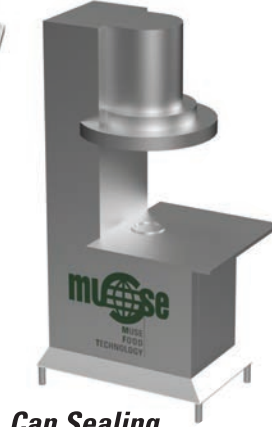
Complementary equipment for 'TurnKey' solution projects



Yoghurt Filling Machine



Buffer Tank



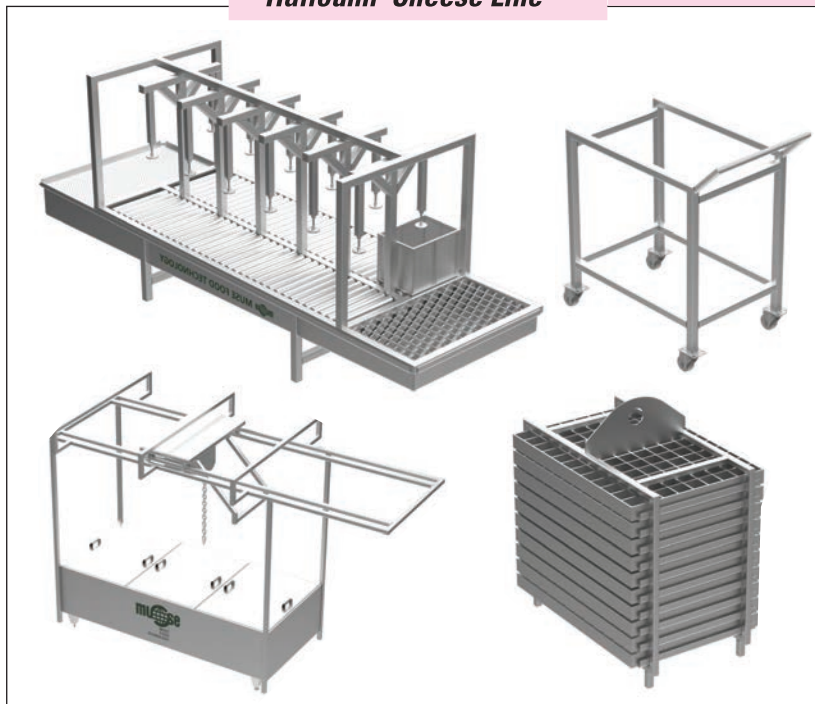
Can Sealing Machine



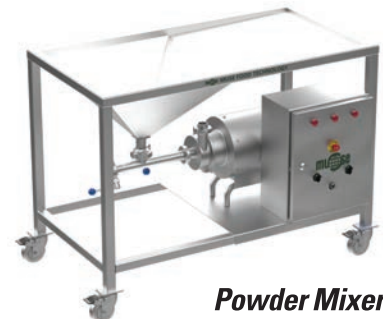
Malaxator

We offer high quality dairy equipment and supplies that can be used in numerous milk processing applications: reception of raw milk, maturing units, fermenting units, drainage trolleys and other systems for dairy production.

Halloumi Cheese Line



Transportation Tank



Powder Mixer



Milk Cooling Tank



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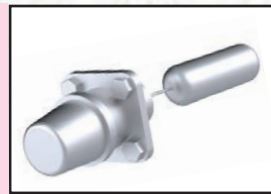




CIP Unit

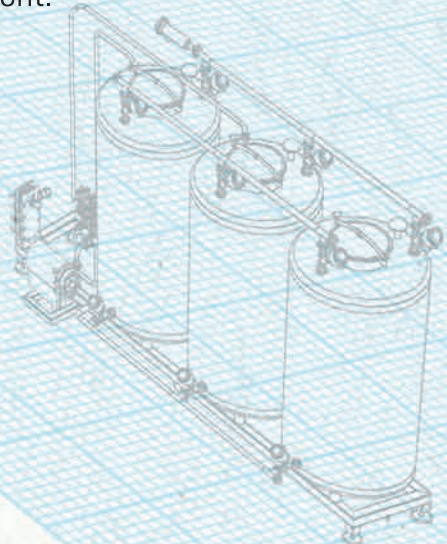
***Make Your System
Energy Efficient***

Clean The System With Less Solutions Thanks To Up
To Date Technology Sensors



Fully automated CIP Unit meets the need of precise cleaning, disinfection, pH, temperature, level, flow, pressure and time controlling.

Tubular and plated heat exchanger are available according to requirement.





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