



**CHOCOLATE
PROCESSING
MACHINES //**

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ABOUT US //



Mehmet Buyukciftci, Chairman of the Board of Memet Machinery Industry Trade Inc., was born in Konya in 1972. He went into industry at the age of 12 and started to work in various companies. He gained experience and knowledge in his field by passing the stages of apprenticeship and journeyman. In 1997, he established his own workplace and put his acquisition into practice. When he opened this workplace, he borrowed a tractor that had a fair value of \$6000 approximately from his father site and used it as capital. He put his workplace into operation with a lathe in 80 square meters in a small industrial site.

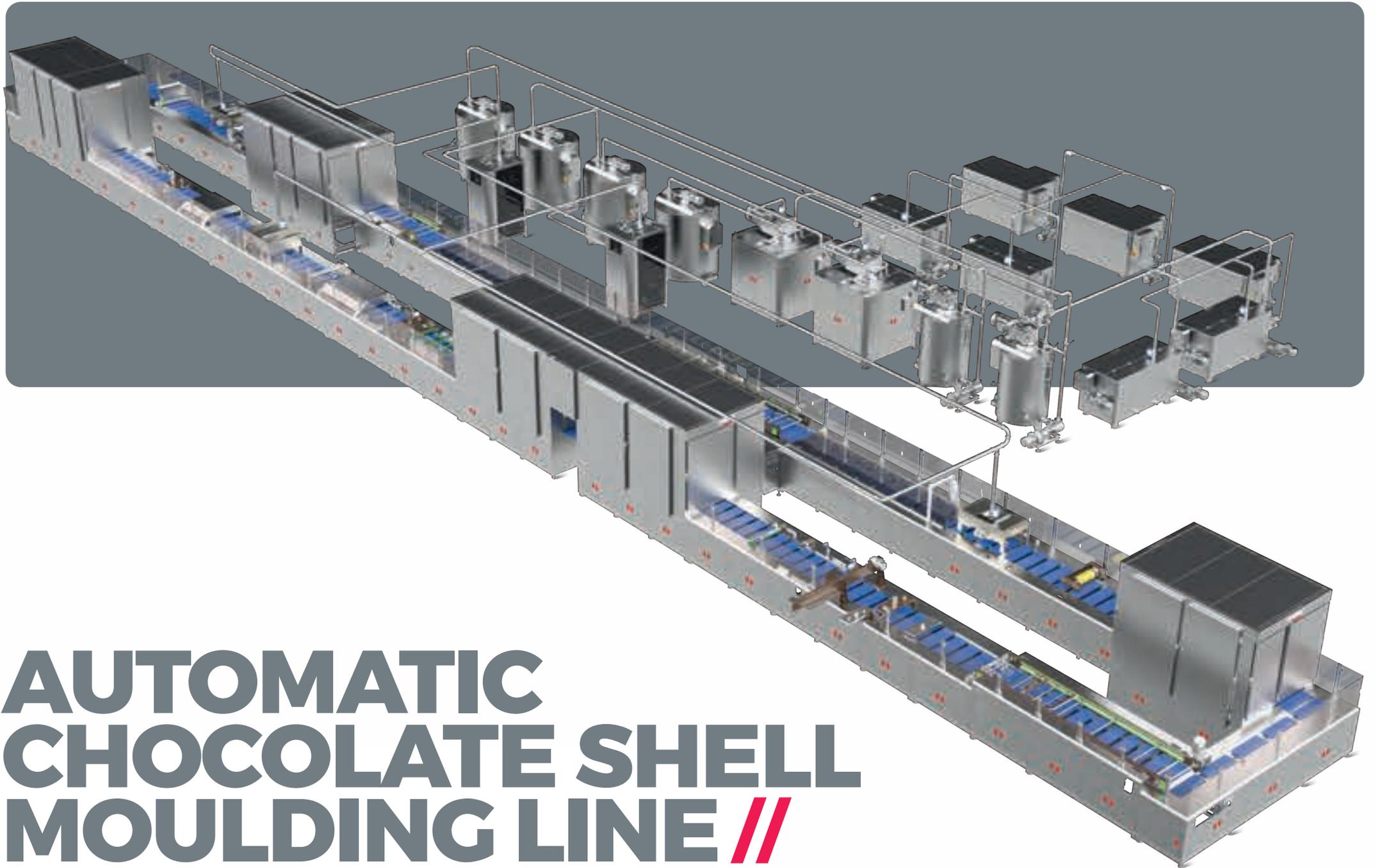
Memet Machinery has become a company that manufactures candy and chocolate machines, exports to 77 countries in the world with by enlarging from 40 thousand square meters to 26 thousand m2 closed area and with 180 experienced employees and has a say in sugar and chocolate machines in its sector.

Buyukciftci, who sees business life as an INNOVATION, has ensured by talking COURAGEOUS and DECISIVE steps that Memet Machinery is operating in 65 countries with its 34 years of knowledge and experience in the industry. The ENTERPRENEURIAL spirit of Buyukciftci is the reason why Memet Machinery operates in so many countries around the world in a short period of time.

Memet Machinery, operating in many countries of the world, aims to be among the top three chocolate machine manufacturers in the world. Memet Machinery attaches great importance to R&D activities within the framework of this aim and realizes its investments in this direction. Memet Machinery, developing by doing reverse engineering, puts its R&D studies into manufacturing very quickly. In this context, it has manufactured machines that are the first ones in Turkey and the world. It has increased the production capacity of its existing customers with less manpower, less energy consumption and responsibility towards nature with these innovations.

Mehmet Buyukciftci

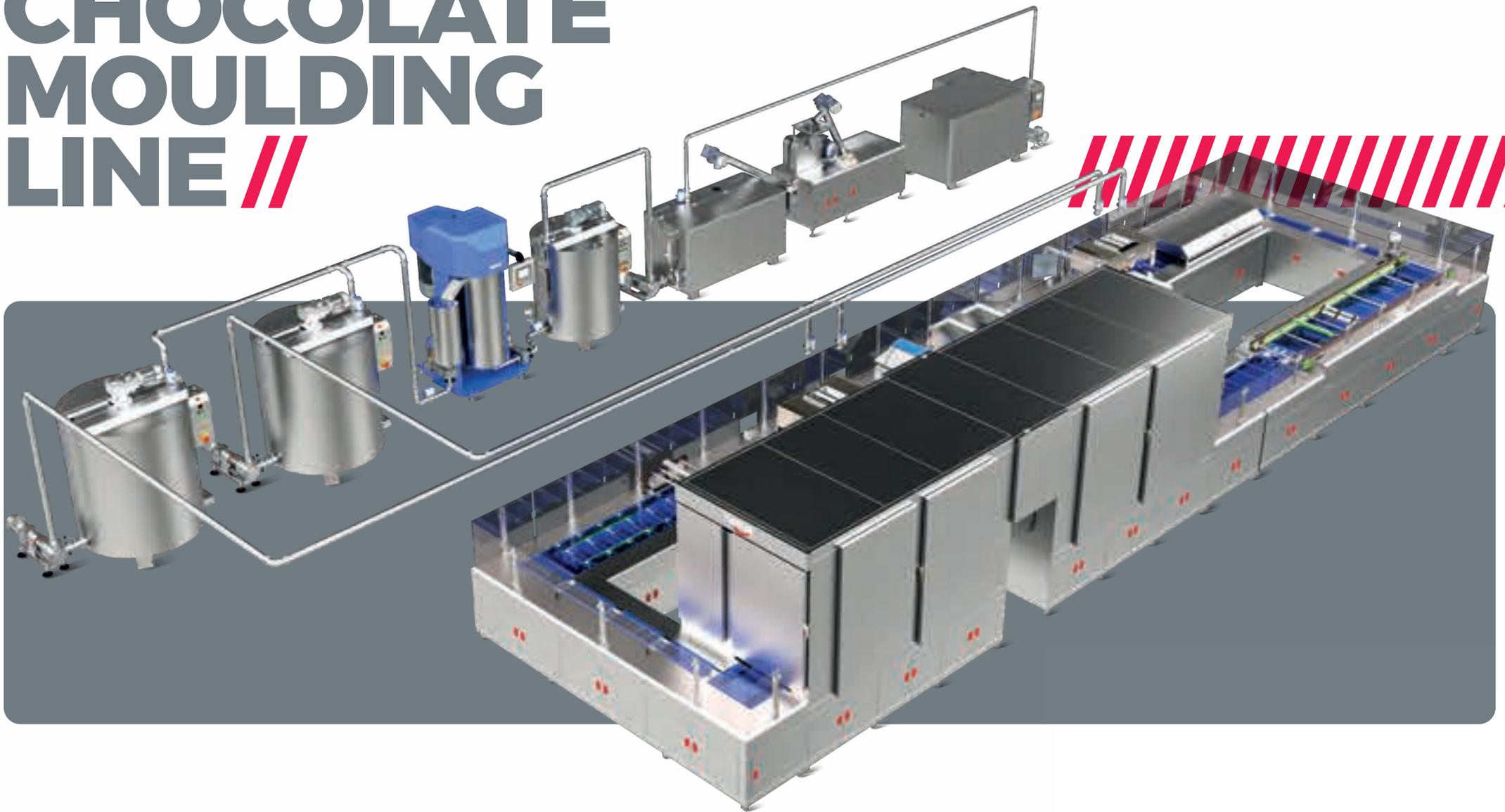
Chairman of Board
MEHMET MAKİNA SANAYİ TİCARET AŞ



AUTOMATIC CHOCOLATE SHELL MOULDING LINE //

AUTOMATIC ONE-SHOT CHOCOLATE MOULDING LINE //

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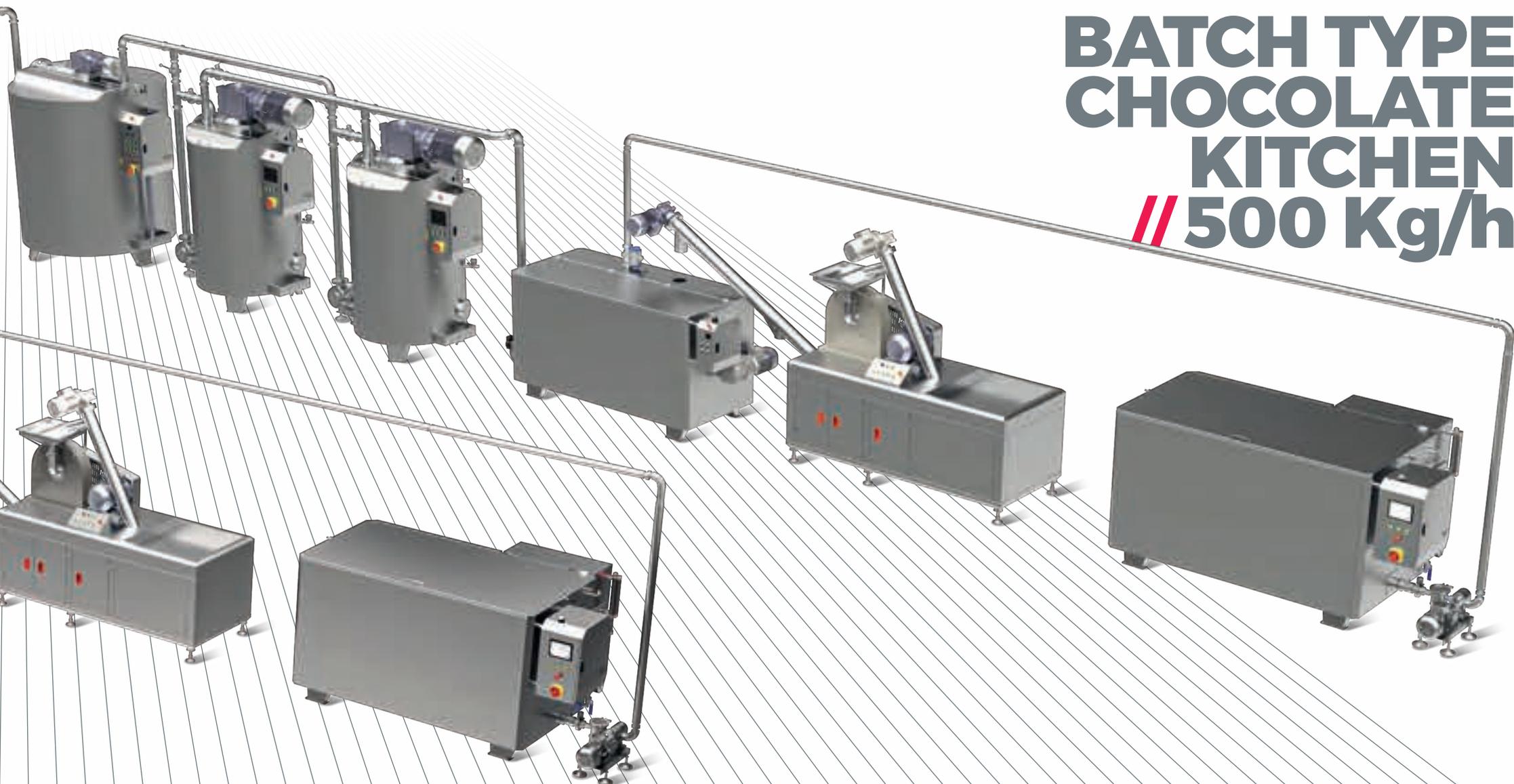


BATCH TYPE CHOCOLATE KITCHEN 1000 Kg/h //



CONTINUOUS CHOCOLATE KITCHEN 1000 Kg/h //

BATCH TYPE CHOCOLATE KITCHEN // 500 Kg/h



CE ALL OUR MACHINES
ARE CERTIFIED

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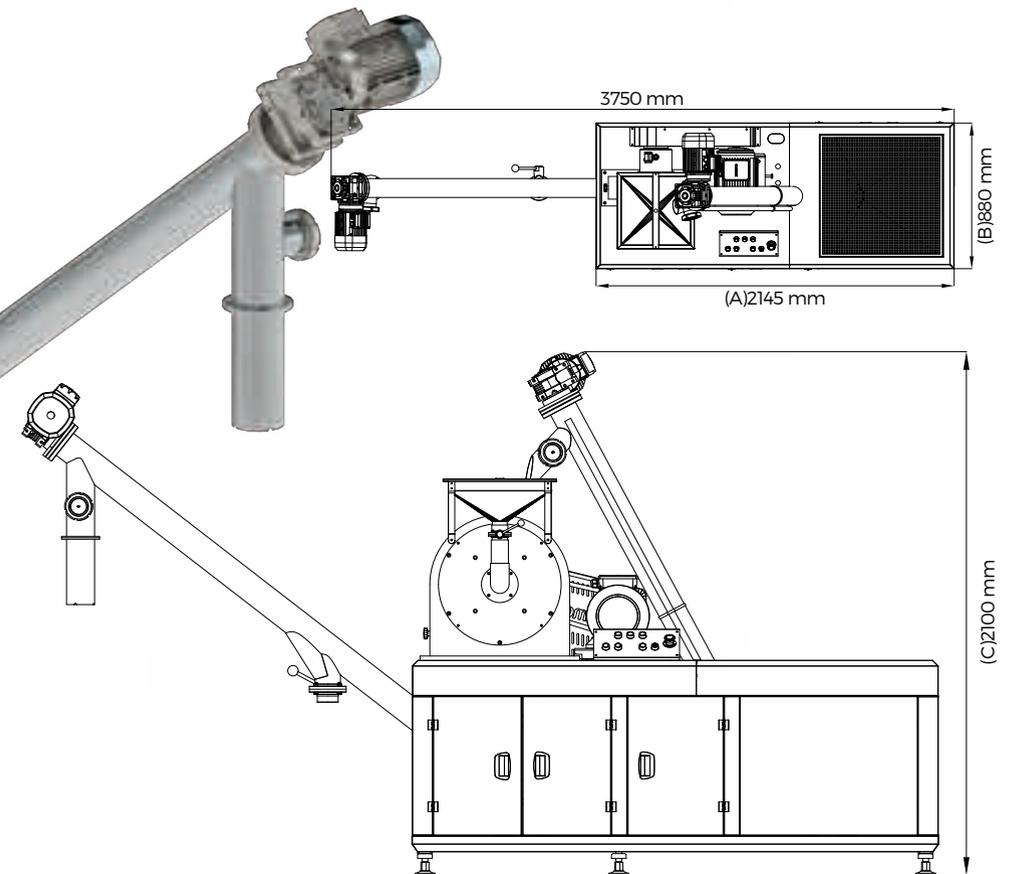
CAPACITY	SUGAR CHAMBER CAPACITY	TOTAL POWER	CHILLED WATER IN-(M3)	WIDTH (A)	LENGTH (B)	HEIGHT (C)
1000 kg/Hour	100 kg	14 kW / 380 V	2m3 / hr. -(20-25°)	2145 mm	880 mm	2100 mm

SUGAR POWDER MILL //

MMT-SP-1000

It provides the advantage of high efficiency grinding and long-lasting use thanks to its crusher system specially designed for crystal sugar. // Thanks to the mill body made of steel and the water-cooled bedding body, it provides maintenance-free and trouble-free use. // Ground powdered sugar is transferred by a spiral system. // Transfer of the sugar in the chamber to the mill is done automatically with the level control sensor. // Sugar chamber and transferring components are made of stainless steel. // For crystal sugar;

- 70% = range of 80-120 μ,
- 20% = above 120 μ,
- 10% = grinding capacity below 80 μ.



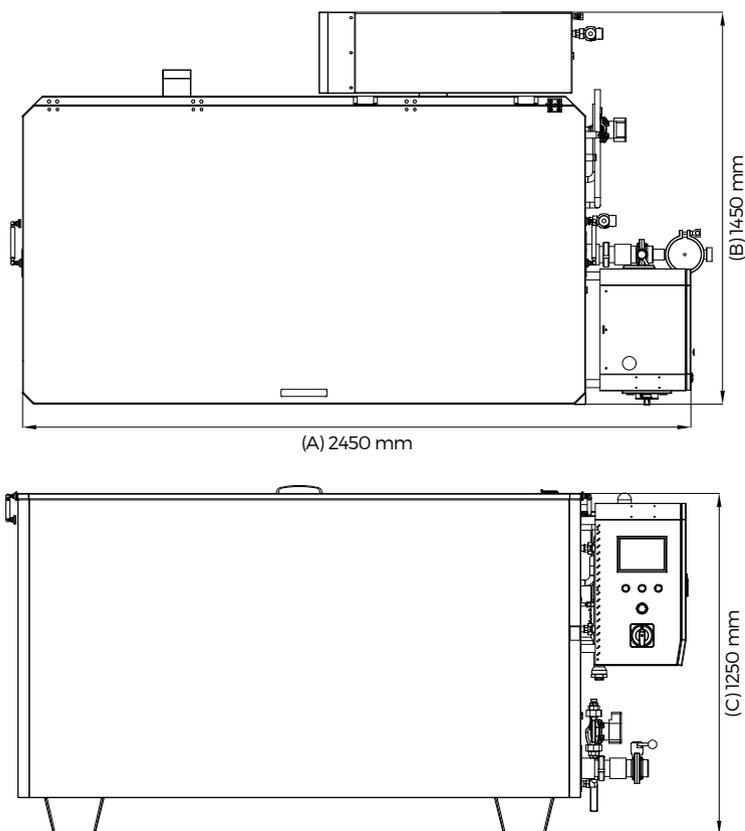
CAPACITY	POWER	WIDTH (A)	LENGTH (B)	HEIGHT (C)
1000 lt	25,5 Kw	2450 mm	1450 mm	1250 mm



FAT MELTING TANK //

MMT-FBM-1000

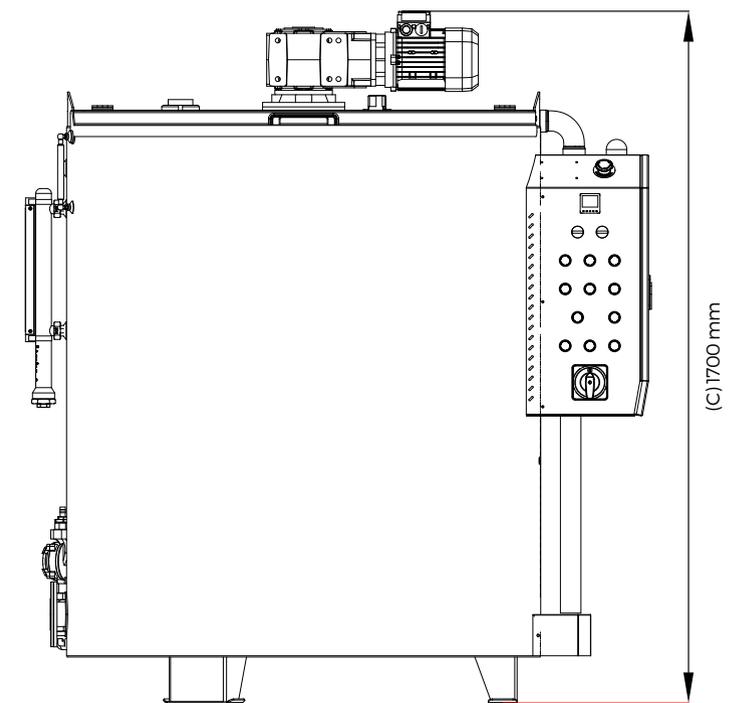
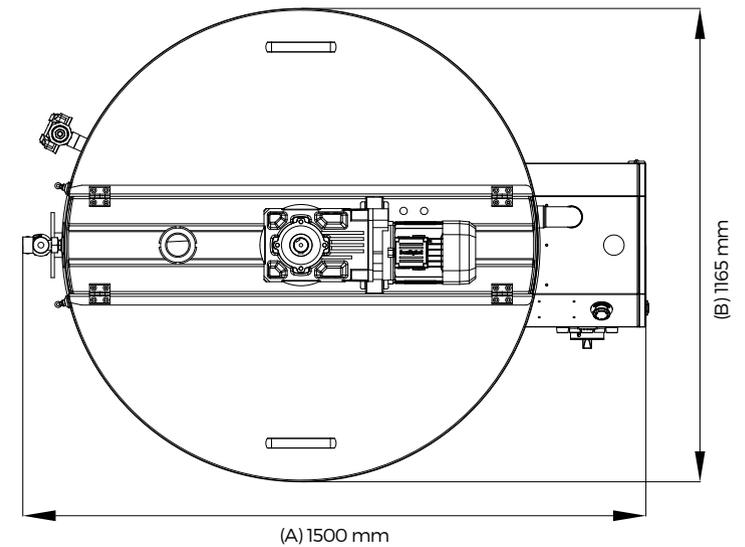
It has been developed to melt, preserve and transfer solid fats in block form. It's redesigned serpentine structure provides the advantage of minimum melting time and ease of use. // It has a body with heat jacket and internal serpentine water heating system. // Thanks to the water reservoir separate from the body heating, the coil temperature is easily adjusted at the desired value independent of the body and is kept constant at this value. // All functions of the machine are easily controlled from the PLC panel having a user-friendly interface. // The transfer of melted oil from the touch screen is provided automatically in the desired amount and to which machine it will be sent. // It is completely designed with stainless steel and hygienic materials; thus, it meets the highest standards and allows easy and practical cleaning.



CHOCOLATE RESTING STOCK TANK //

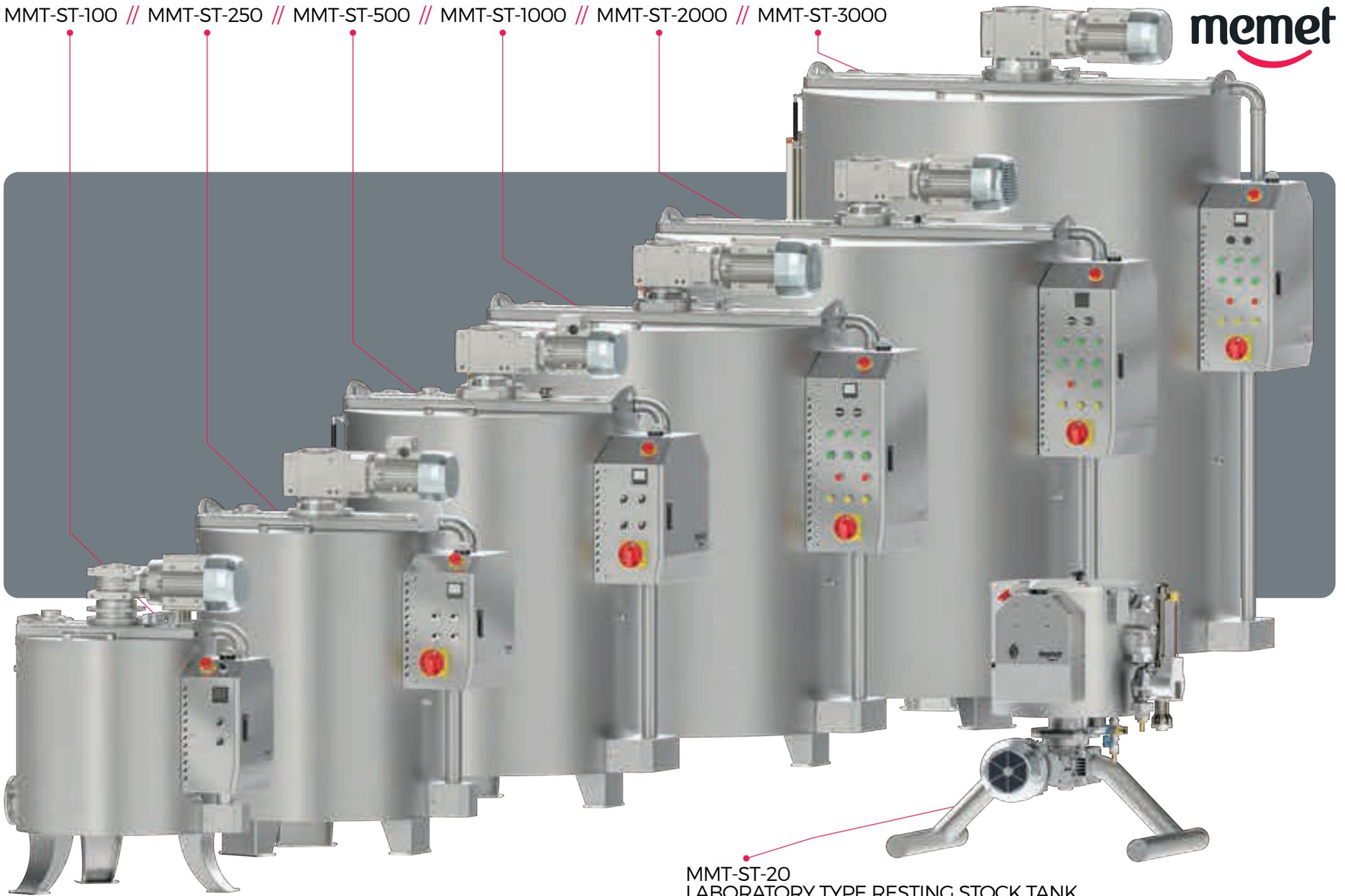
It is designed for resting, stocking and transferring products like chocolate, cream, etc. at any time. It is produced in various capacities to meet the needs of manufacturers who want to increase their productivity. // It has heat jacketed body structure, circulation pump for heating water and magnetic water level indicator. // The low-speed mixer runs periodically according to the set time; therefore the structure of the product is not deteriorated and energy saving is achieved. // It is completely designed with stainless steel and hygienic materials; thus it meets the highest standards and allows easy and practical cleaning.

	CAPACITY	POWER	MIXING SPEED	WIDTH c(A)	LENGTH (B)	HEIGHT (C)	WEIGHT
MMT-ST-20	20 kg	2,75 kW / 380 V	22,5 rpm	715 mm	550 mm	715 mm	80 kg
MMT-ST-100	100 kg	5 kW / 380 V	18 rpm	785 mm	750 mm	1025 mm	130 kg
MMT-ST-250	250 kg	5 kW / 380 V	18 rpm	1000 mm	750 mm	1250 mm	220 kg
MMT-ST-500	500 kg	12 kW / 380 V	18 rpm	1250 mm	915 mm	1500 mm	325 kg
MMT-ST-1000	1000 kg	12,5 kW / 380 V	24 rpm	1500 mm	1165 mm	1700 mm	465 kg
MMT-ST-2000	2000 kg	12,5 kW / 380 V	24 rpm	1770 mm	1400 mm	1900 mm	605 kg
MMT-ST-3000	3000 kg	13,5 kW / 380 V	22 rpm	1860 mm	1500 mm	2300 mm	825 kg



MMT-ST-100 // MMT-ST-250 // MMT-ST-500 // MMT-ST-1000 // MMT-ST-2000 // MMT-ST-3000

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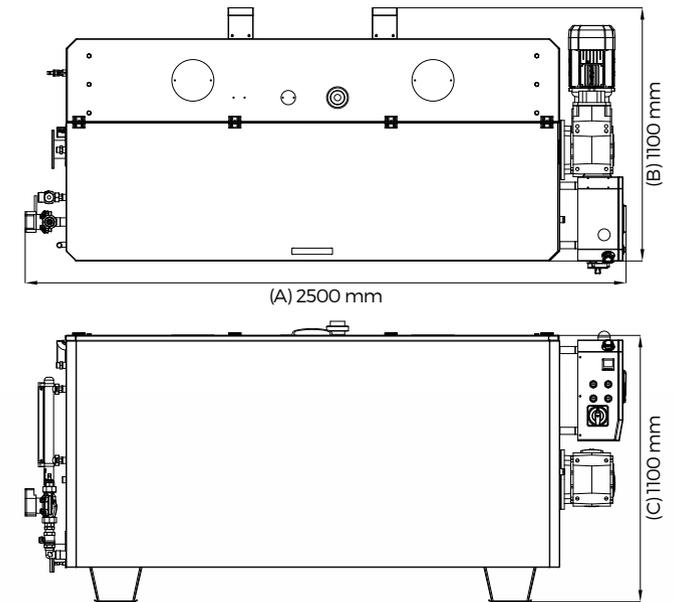
MMT-ST-20
LABORATORY TYPE RESTING STOCK TANK

CAPACITY	POWER	MIXING SPEED	WIDTH (A)	LENGTH (B)	HEIGHT (C)
1000 kg	14,2 Kw	32 rpm	2500 mm	1100 mm	1100 mm

CHOCOLATE PRE-MIXER //

MMT-RPM-1000

It is designed horizontally to provide an easy-to-use advantage. It has a specially developed mixer system to obtain homogeneous mixtures in a shorter time. // It is designed with low height, widely openable lid for easy loading of raw materials and grid system for security. // It has heat jacketed body structure, circulation pump for heating water and magnetic water level indicator. // It is completely designed with stainless steel and hygienic materials; thus, it meets the highest standards and allows easy and practical cleaning.



CAPACITY
1000 kg / hour
20-22 micron (µ)

POWER
55 Kw

TOTAL POWER
58 kW / 380 V

MIXING SPEED
160 rpm

CHILLED WATER IN-(M3)
5 m3 / hr. -(8-10 degC)
1,5-2 bar

WIDTH (A)
1650 mm

LENGTH (B)
1500 mm

HEIGHT (C)
2100 mm

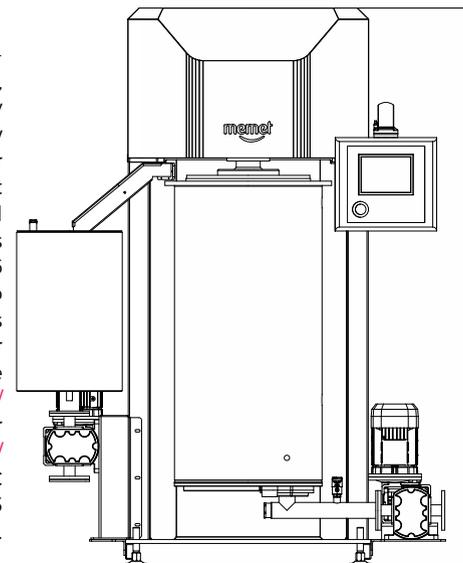
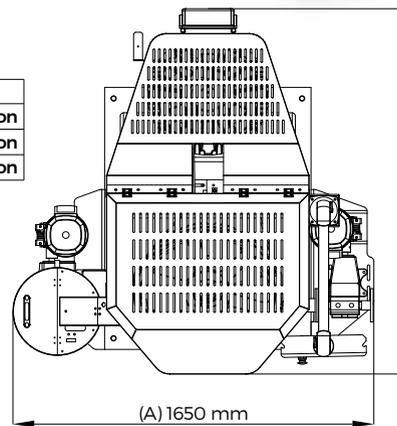
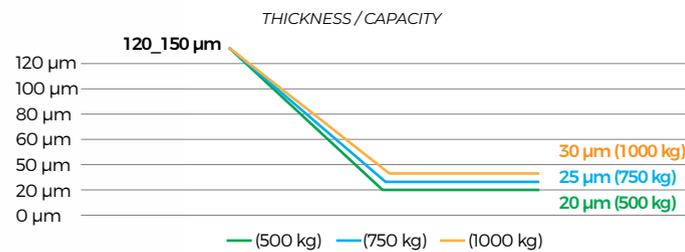
WEIGHT
2800 kg



CONTINUOUS BALL MILL

MMT-CBM-1000

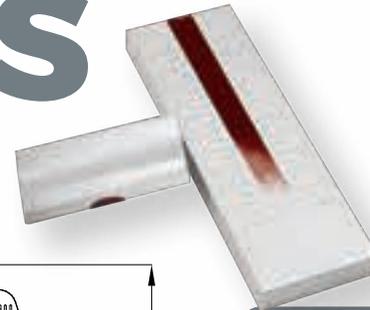
Capacity	INPUT DATA			OUTPUT DATA			Energy
	Chiller Inlet	Entry Micron	Inlet	Output	Output Micron		
500 Kg	1,5 bar, 10_15 °C	120_150 µm	40 °C	47 °C	20 µm	58 Kwh / Ton	
750 Kg	1,5 bar, 10_15 °C	120_150 µm	40 °C	48 °C	25 µm	58 Kwh / Ton	
1000 Kg	1,5 bar, 10_15 °C	120_150 µm	40 °C	50 °C	30 µm	58 Kwh / Ton	



(B) 1650 mm

(C) 2125 mm

It is developed for fine grinding of chocolate compounds, spreadable products, filling and coating creams, molten cocoa masses, hazelnut pastes and other oil-based products. // The specially designed grinding system provides one-step grinding at low temperatures, ensures the highest and consistent quality of your product. // Smart Control System regulates power input, product temperature and product output. Regardless of operator skills and raw material quality fluctuations, a uniform product quality is ensured at all times. // Small grinding chamber volume (4 to 6 times smaller than other ball mills) allows for quick cleaning. It also makes it easy to switch from one product to another with less product wastage. // The unique design of the grinding chamber provides a minimum of 30% less energy consumption, therefore economical and highly efficient grinding process is realized. // Thanks to its ergonomic design, it has the smallest footprint per capacity compared to other ball mills and has easy maintaining. // All functions of the machine are easily controlled from the PLC panel having a user-friendly interface. // Reference mass for 20-25 Micron fineness; // (Chocolate mass containing min. 30% fat, max. 15% milk powder.)

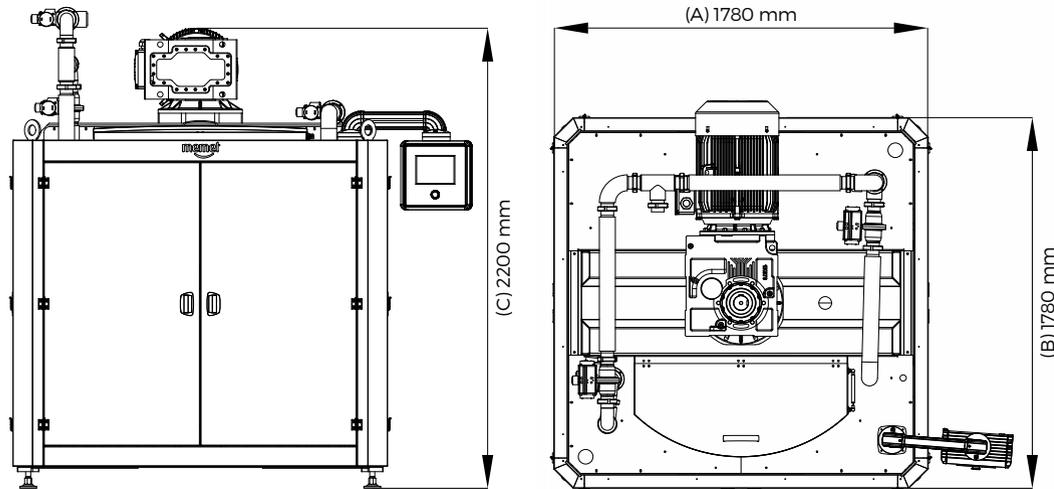


CAPACITY	TOTAL POWER	MIXING SPEED	AIR PRESSURE	CHILLED WATER IN-(M3)	WIDTH (A)	LENGTH (B)	HEIGHT (C)
1000 kg Input/h 20-25 micron (μ) output	40 kW / 380 V	89 rpm	2,7 NI/h - 6/8 BAR	5m ³ / hr. -(8-10 degC) 1,5-2 bar	1780 mm	1780 mm	2200 mm

BATCH TYPE CHOCOLATE BALL MILL //

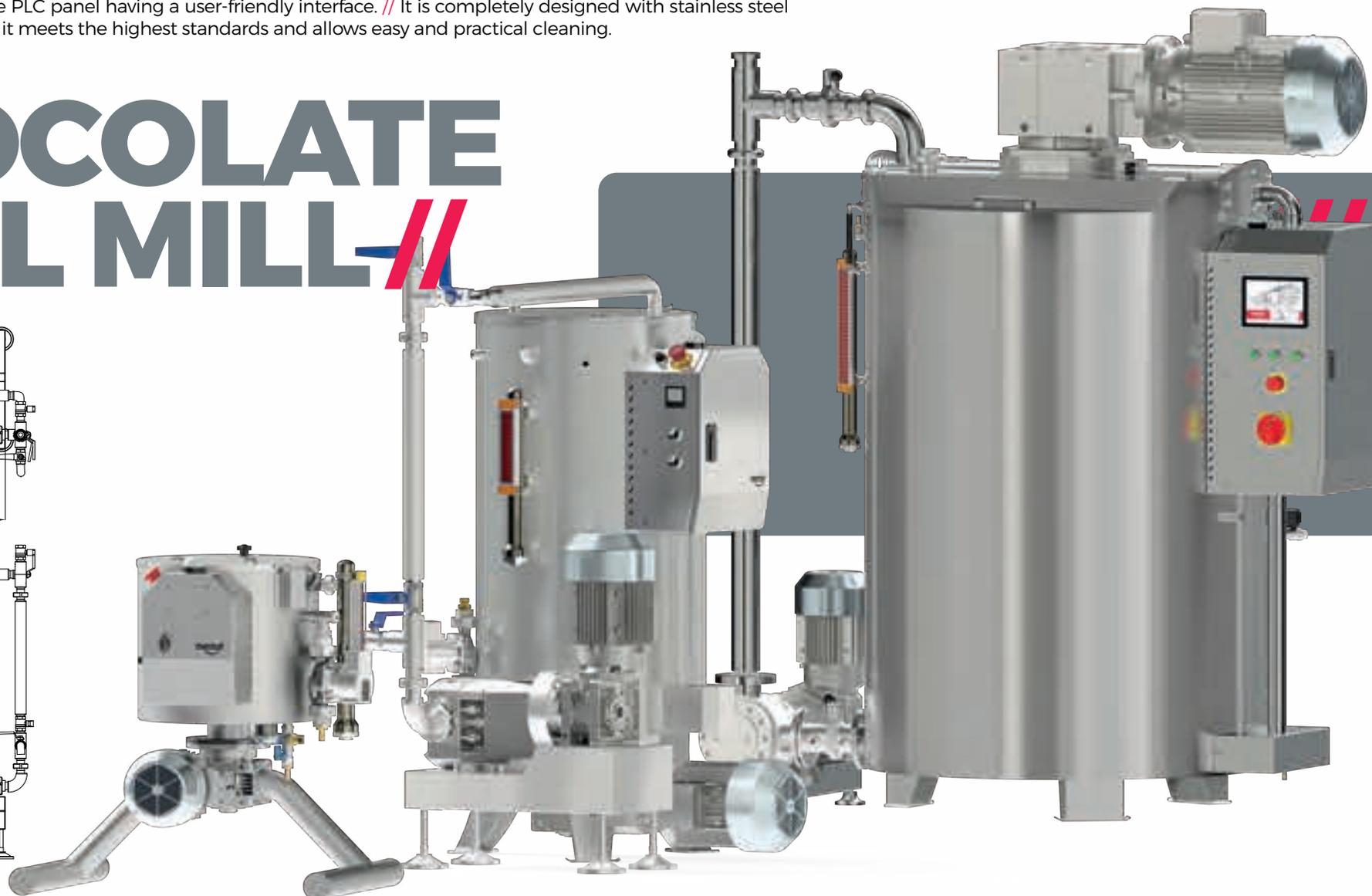
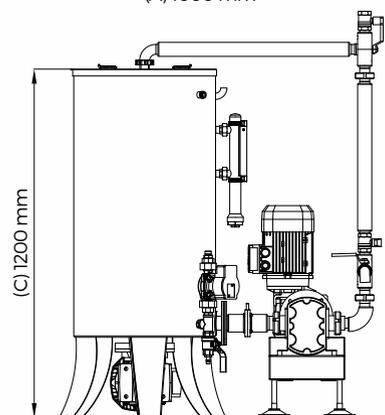
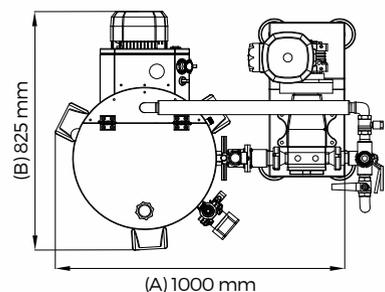
MMT-BM-1000

It has been developed to meet the capacity needs of manufacturers who want to increase their efficiency for grinding chocolate, cream and other oil-based products. // The specially designed double pump continuous product circulation system provides the opportunity to obtain lower fineness in a shorter time with the circulation of 5 tons of product per hour. // The movement of the balls has been increased with the renewed grinding hoes. Therefore, it ensures your products reaching the highest and consistent quality. // It has heat jacketed body structure, circulation pump for heating water and magnetic water level indicator. // All functions of the machine are easily controlled from the PLC panel having a user-friendly interface. // It is completely designed with stainless steel and hygienic materials; thus, it meets the highest standards and allows easy and practical cleaning.



It has been developed to meet the capacity needs of manufacturers who want to increase their efficiency for grinding chocolate, cream and other oil-based products. // The movement of the balls has been increased with the renewed grinding hoes. Therefore, this ensures that your products reach the highest and consistent quality. // It has heat jacketed body structure, circulation pump for heating water and magnetic water level indicator. // All functions of the machine are easily controlled from the PLC panel having a user-friendly interface. // It is completely designed with stainless steel and hygienic materials; thus, it meets the highest standards and allows easy and practical cleaning.

CHOCOLATE BALL MILL //



	CAPACITY	TOTAL POWER	MIXING SPEED	CHILLED WATER IN-(M3)	WIDTH (A)	LENGTH (B)	HEIGHT (C)
MMT-BM-80	80 kg / Hour 20-25 mikron (μ)	6,5 kW / 380 V	63 rpm	-	1000 mm	825 mm	1200 mm
MMT-BM-600	600 kg / 3 hour 20-25 micron (μ)	26,2 kW / 380 V	73 rpm	2m ³ / hr -(20-25°C)	1425 mm	1075 mm	2135 mm
MMT-LB-10	10 kg / Hour 20-25 micron (μ)	3,5 kW / 380 V	75 rpm	-	715 mm	550 mm	715 mm

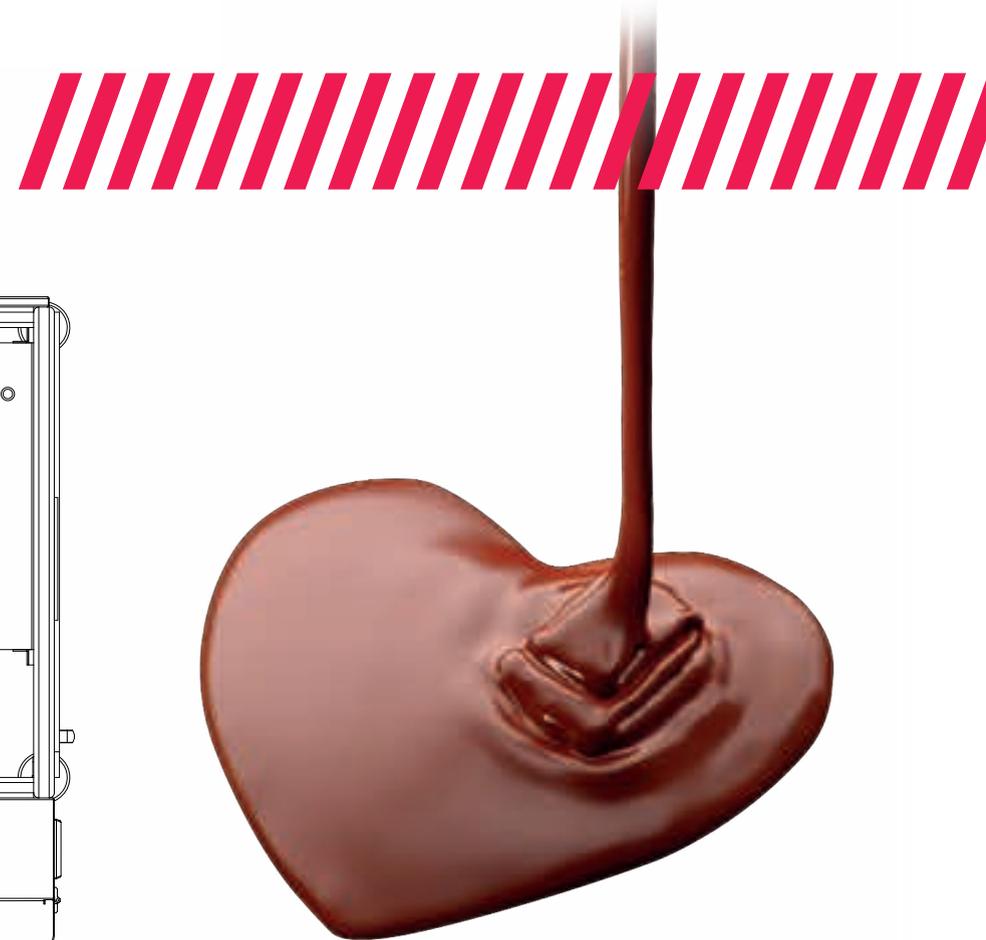
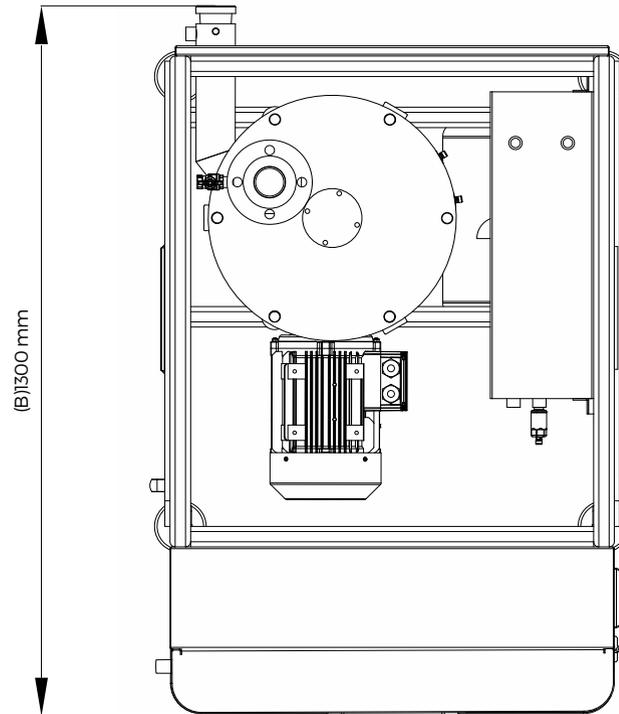
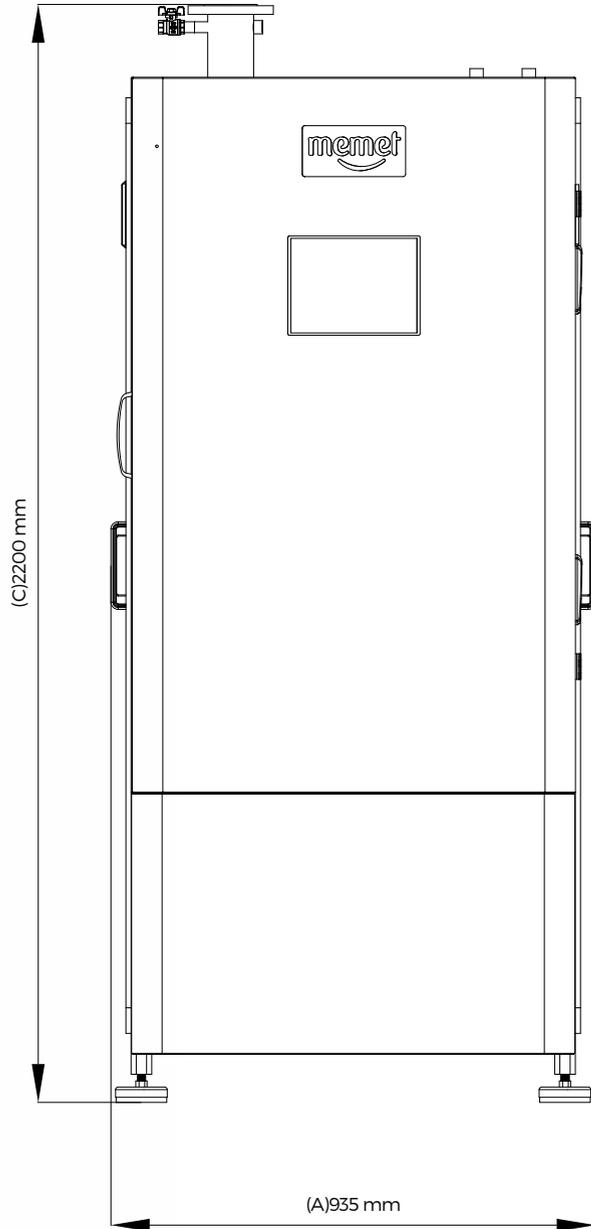
CHOCOLATE TEMPERING MACHINE //

MMT-TM-1000



The tempering machine is very essential for a chocolate plant. This section is where the foundation of an excellent product is laid. It has been developed to provide optimum gloss, long shelf life and a brittle break for each application. // The redesigned disc structure mixes through scraping the base and top at each layer. Thus, high quality product continuity is ensured with the logic of "the product which is the first in, it is the first out". // The machine's water control is produced in the current heat balance tanks for each zone, thus perfect temperature control is provided. // All functions of the machine are easily controlled from the PLC panel having a user-friendly interface. // It is made of hygienic and stainless-steel materials.

CAPACITY	POWER	CHILLED WATER	AIR PRESSURE	WIDTH (A)	LENGTH (B)	HEIGHT (C)
1000 kg/hr	33 Kw / 380 V	1,5 Bar (+10°/+15°)	6-8 bar	935 mm	1300 mm	2200 mm

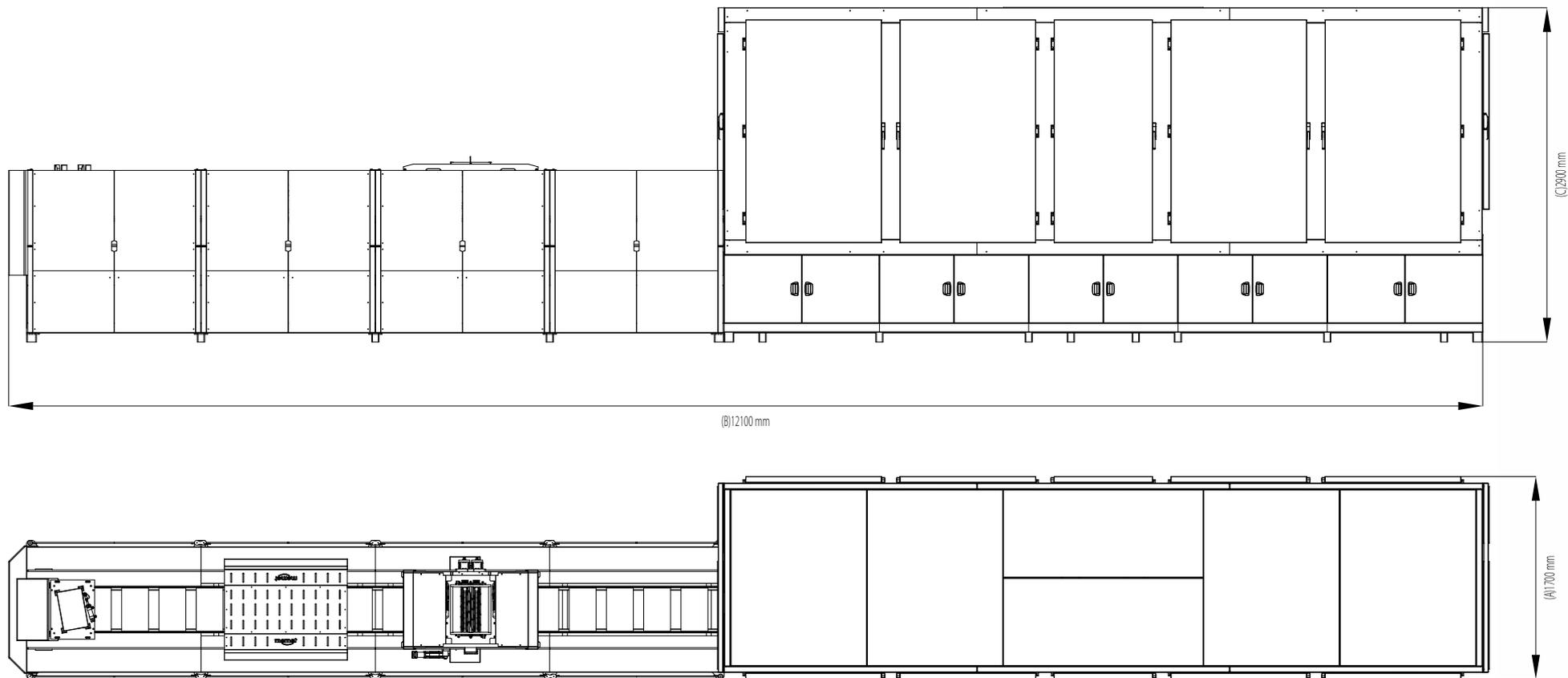


CAPACITY	POWER	WIDTH (A)	LENGTH (B)	HEIGHT (C)
450 kg/h 13-16 mould/min	21 kW / 380 V	1700 mm	12100 mm	2900 mm

SERVO ONE-SHOT TANDEM //

MMT-OS-450

It has been specially developed for manufacturers who want to increase their productivity with minimum requirements. // It has a manual mold feeding system for filled or unfilled chocolates, pralines, bars and tablets. // It provides high production advantage with its compact design and minimum space requirement. // All functions of the line are easily controlled from the PLC panel having a user-friendly interface. // All surfaces are designed with stainless steel and hygienic materials, so the produced products meet the highest standards and it allows easy and practical cleaning. // The body of the depositor has a hot water jacket and its temperature is controlled by the external water tank unit. // The cooling tunnel has 20 layers. It has a total of 304 mould cooling temperatures and the dwell time in the tunnel for each mold is 20.3 minutes.





DOUBLE-SHOT CHOCOLATE MOULDING LINE //

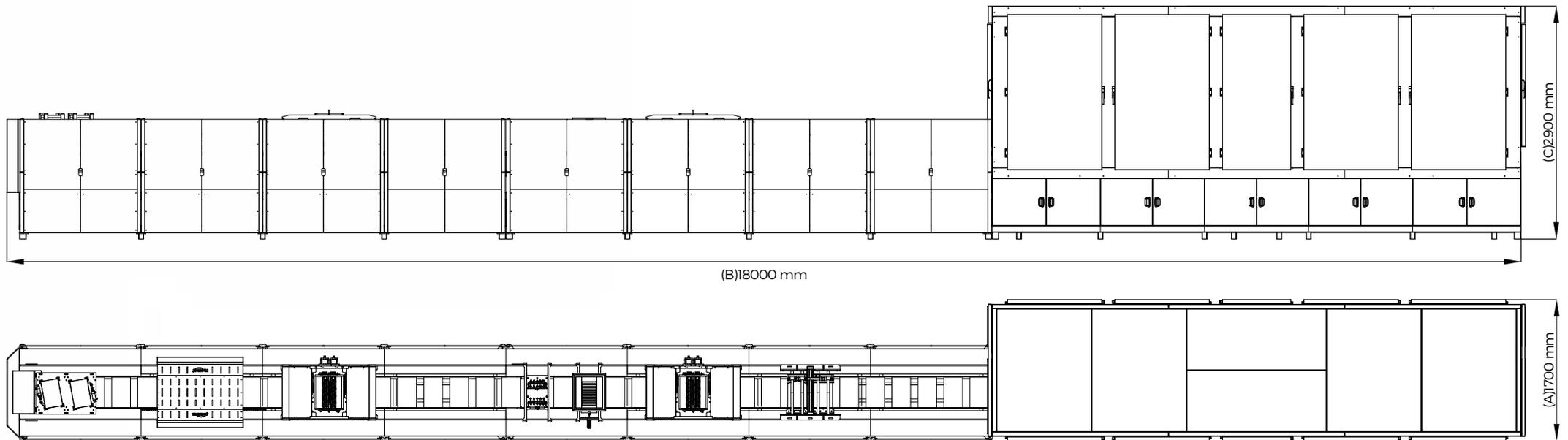
MMT-OS-D-650





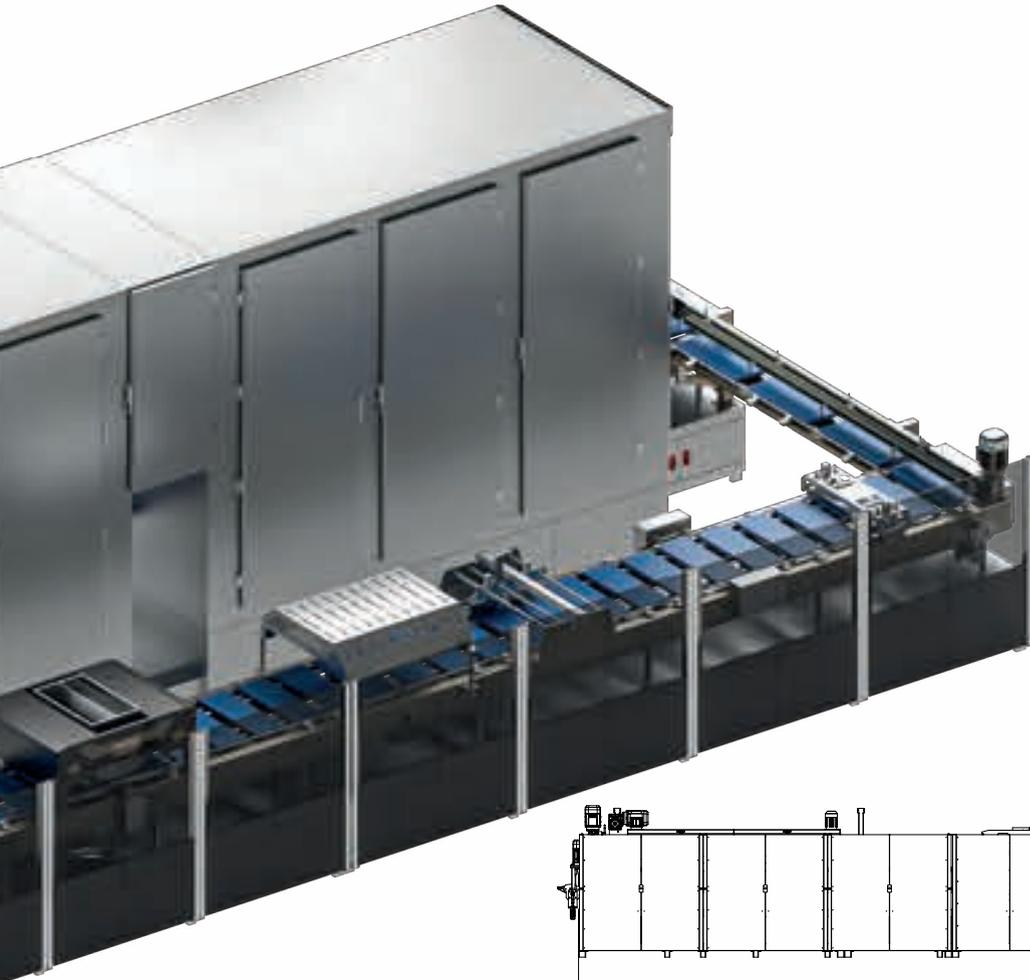
It is specially developed for manufacturers who want to increase their productivity with minimum requirements. // It has a manual mold feeding system for filled or unfilled chocolates, pralines, bars and tablets. // It provides the advantage of two different products and high-capacity production at the same time thanks to its compact design and "tandem" double mold advance mode. // In order to obtain different products in the tandem line, optional units such as Hazelnut Unit, Granule Pouring Unit, Biscuit Unit can be added to the line with optional options. // All functions of the line are easily controlled from the PLC panel having a user-friendly interface. // All surfaces are designed with stainless steel and hygienic materials, so the produced products meet the highest standards and it allows easy and practical cleaning. // The body of the depositor has a hot water jacket and its temperature is controlled by the external water tank unit. // The cooling tunnel has 20 layers. It has a total cooling capacity of 304 molds and the dwell time in the tunnel for each mould is 12.6 minutes.

CAPACITY	POWER	WIDTH (A)	LENGTH (B)	HEIGHT (C)
650 kg/h 24-26 mould/min	25 kW / 380 V	1700 mm	1800 mm	2900 mm



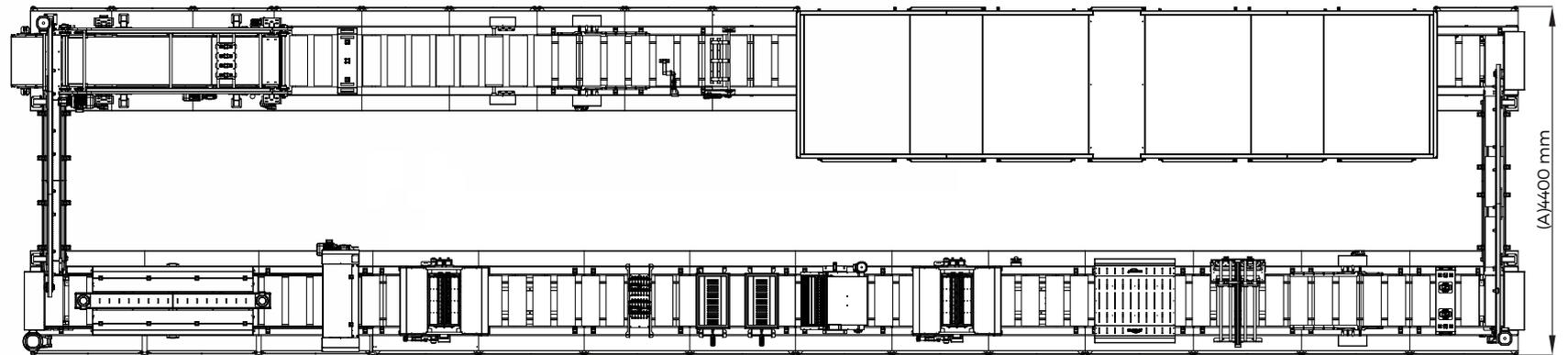
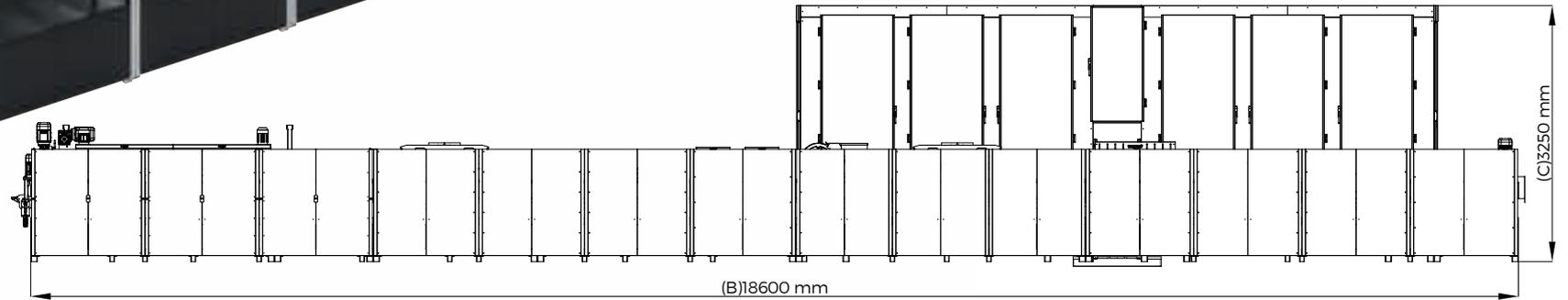
AUTOMATIC ONE-SHOT CHOCOLATE MOULDING LINE //





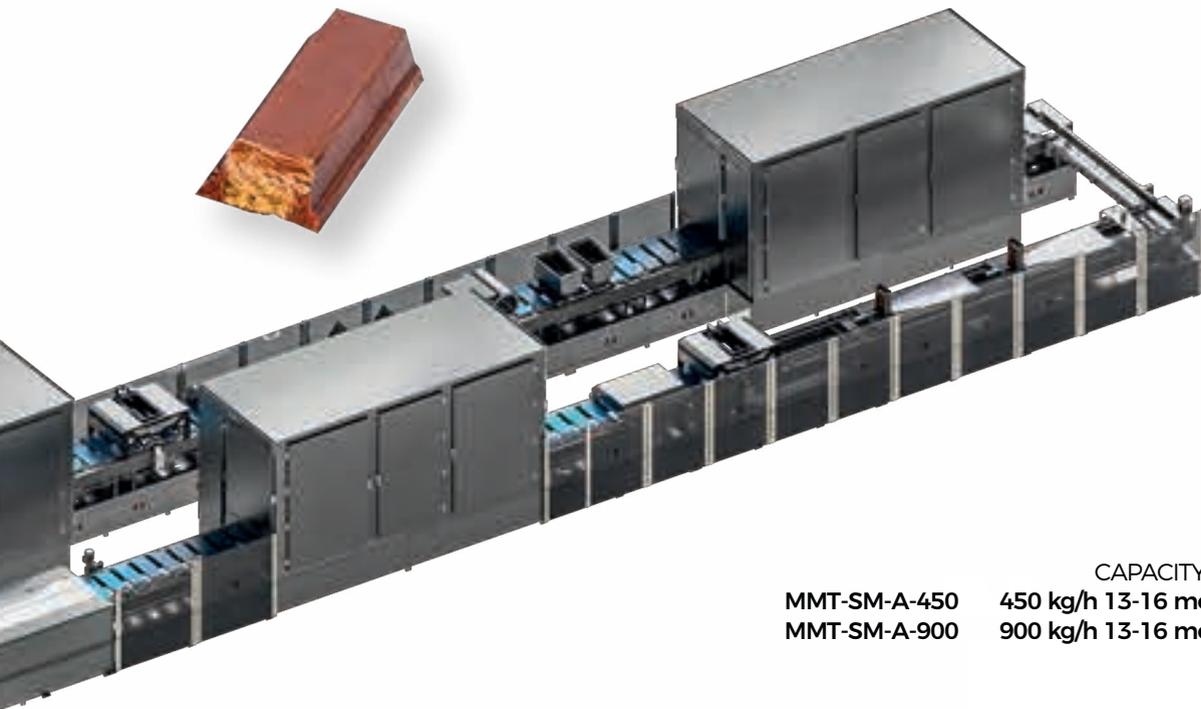
	CAPACITY	POWER	WIDTH (A)	LENGTH (B)	HEIGHT (C)
MMT-OS-A-450	450 kg/h 13-16 mould/min	30 kW / 380 V	3700 mm	18600 mm	3250 mm
MMT-OS-A-900	900 kg/h 13-16 mould/min	35 kW / 380 V	4400 mm	18600 mm	3250 mm

Thanks to its innovative design and easy-to-apply simplified units, it has been developed to meet all the needs of manufacturers who want to increase their productivity. // Its modular and flexible structure ensures that the system is highly scalable and adaptable to the needs of the facility that will be installed. // It provides a very economical and highly efficient production advantage for the products such as filled or unfilled chocolates, pralines, bars, tablets, etc. // Optional Units such as Hazelnut Unit, Granule Pouring Unit, Biscuit Unit can be added for obtaining different products in the automatic Oneshot line. // All functions of the line are easily controlled from the PLC panel having a user-friendly interface. // All surfaces are designed with stainless steel and hygienic materials, so the produced products meet the highest standards and it allows easy and practical cleaning. // The body of the depositor has a hot water jacket and its temperature is controlled by the external water tank unit. // The cooling tunnel has 26 layers. It has a total cooling capacity of 400 moulds and the dwell time in the tunnel for each mold is 26.6 minutes.



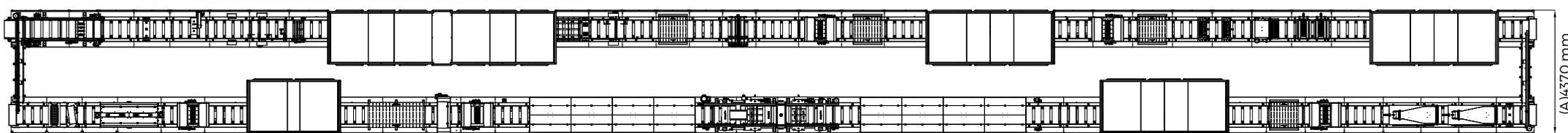
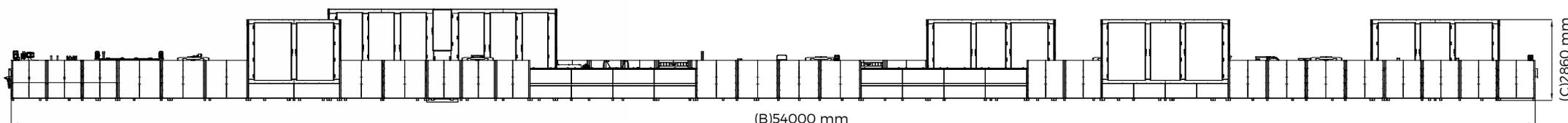
AUTOMATIC SHELL MOULDING LINE //





It has been developed to meet all the needs of manufacturers who want to increase their productivity with its innovative design and easy-to-apply simplified units. // Its modular and flexible structure ensures that the system is highly scalable and adaptable to the needs of the facility that will be installed. // While free spaces in the system are being planned, Central control concept makes it easy to add stations and units according to the changing needs of the customers in future. This flexibility enables to realize the widest possible products range. // It provides a very economical and highly efficient production advantage for the products such as filled or unfilled chocolates, pralines, bars, tablets, etc. // It is possible to work with magnetic molds for three-dimensional products. In this way, the products in the desired shapes like seafood, globe, surprise egg etc. can be produced. In addition, these products can be diversified by adding optional hazelnut, almond, cream and jelly filling. // Thanks to automatic unloading unit, products including the three-dimensional are removed from the system with the band. In addition, it is possible to transfer the products to the separator with the robot arms that can be added. // All functions of the line are easily controlled from the PLC panel having a user-friendly interface. // All surfaces are designed with stainless steel and hygienic materials, so the produced products meet the highest standards and it allows easy and practical cleaning. // The cooling tunnel has 26 layers. It has a total 400 molds cooling capacity and dwell time in the tunnel for each mould is 26.6 minutes.

	CAPACITY	POWER	WIDTH (A)	LENGTH (B)	HEIGHT (C)
MMT-SM-A-450	450 kg/h 13-16 mould/min	90 kW / 380 V	3700 mm	54000 mm	2860 mm
MMT-SM-A-900	900 kg/h 13-16 mould/min	100 kW / 380 V	4370 mm	54000 mm	2860 mm



CHOCOLATE COATING AND TUNNEL //

MMT - CK 1000



CHOCOLATE ENROBING

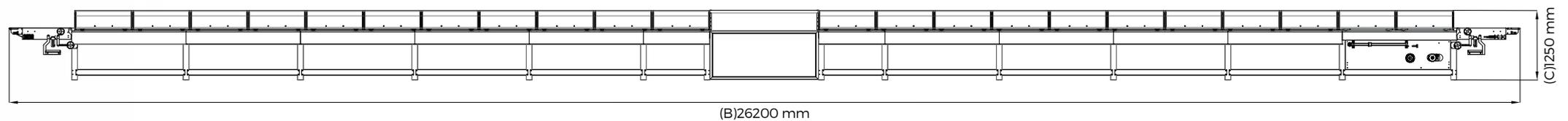
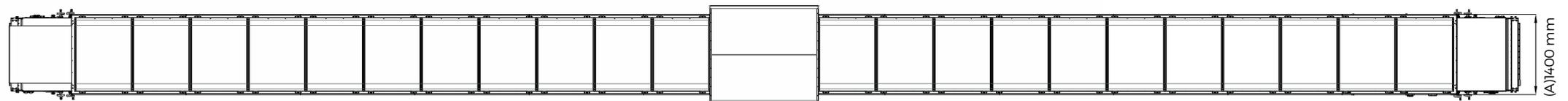
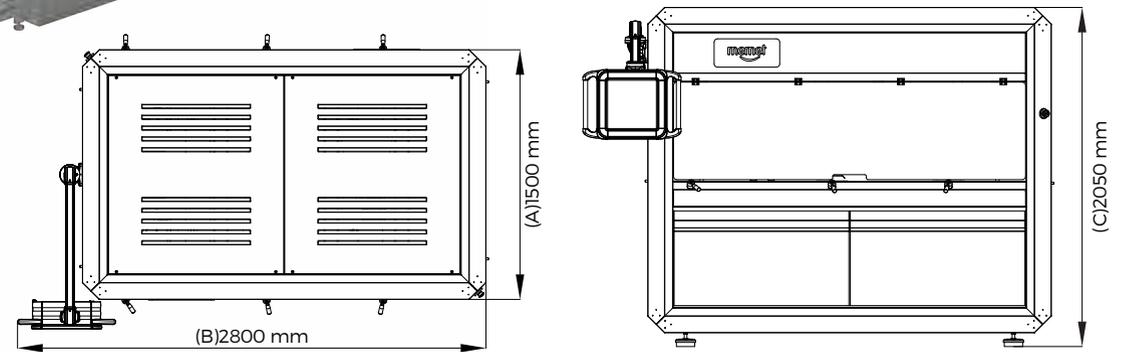
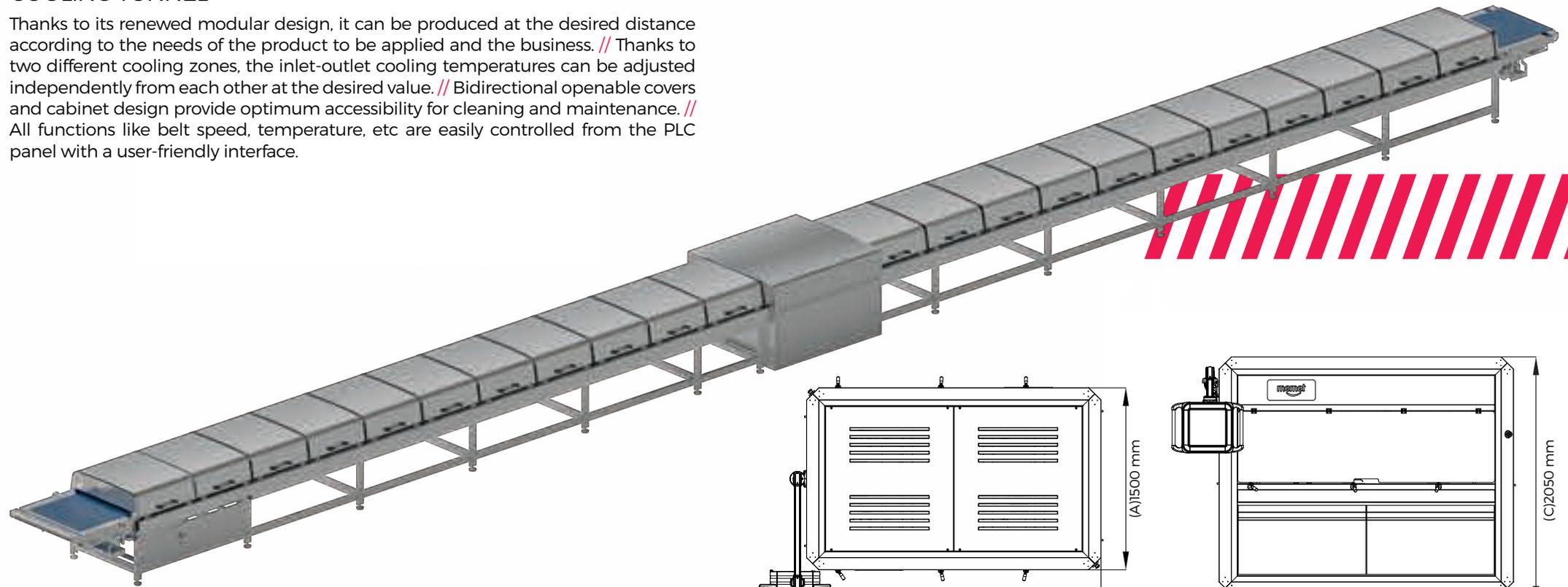
It has a wide range of applications like pralines, bars or baked goods etc. and has been developed to create the highest quality coatings. // Appropriate coating thickness and permanent shine are its outstanding features. Chocolate, caramel and sugar masses as full and half coating are suitable for coating products, as well as bars, etc. // Band width is 1000 mm and made of stainless steel. // Every part of the machine that comes into contact with food is made of stainless hygienic material. // Chocolate level runs in harmony with the tempering machine and can be monitored with sensors. // The heating system inside the coating cabinet is equipped with ceramic heaters and the inside of the cabinet can be kept at the desired temperature.

CAPACITY	TOTAL POWER	WIDTH (A)	LENGTH (B)	HEIGHT (C)
... kg/hr	12 kW / 380 V	1500 mm	2800 mm	2050 mm

COOLING DEGREE	TOTAL POWER	WIDTH (A)	LENGTH (B)	HEIGHT (C)
+3 °C +5 °C	14,2 kW / 380 V	1400 mm	26200 mm	1250 mm

COOLING TUNNEL

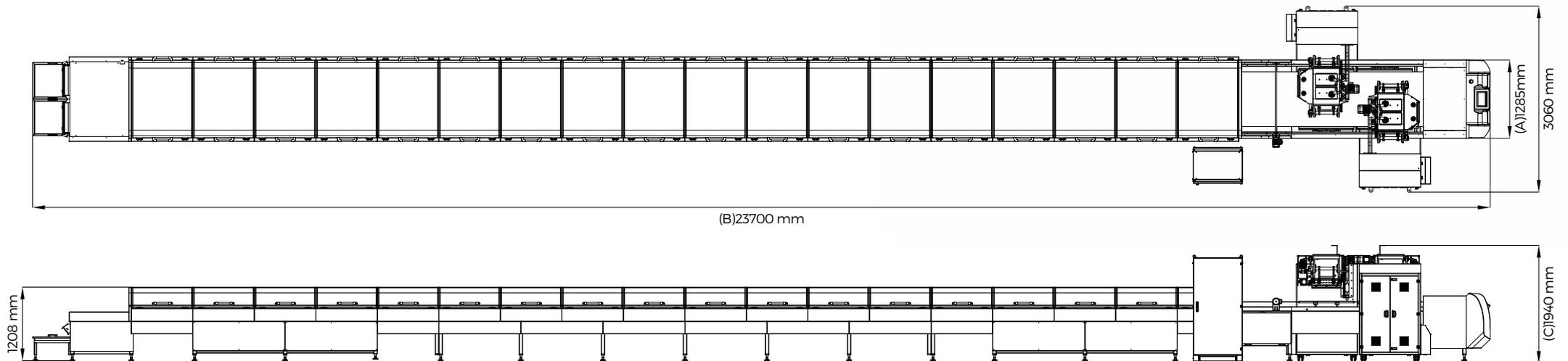
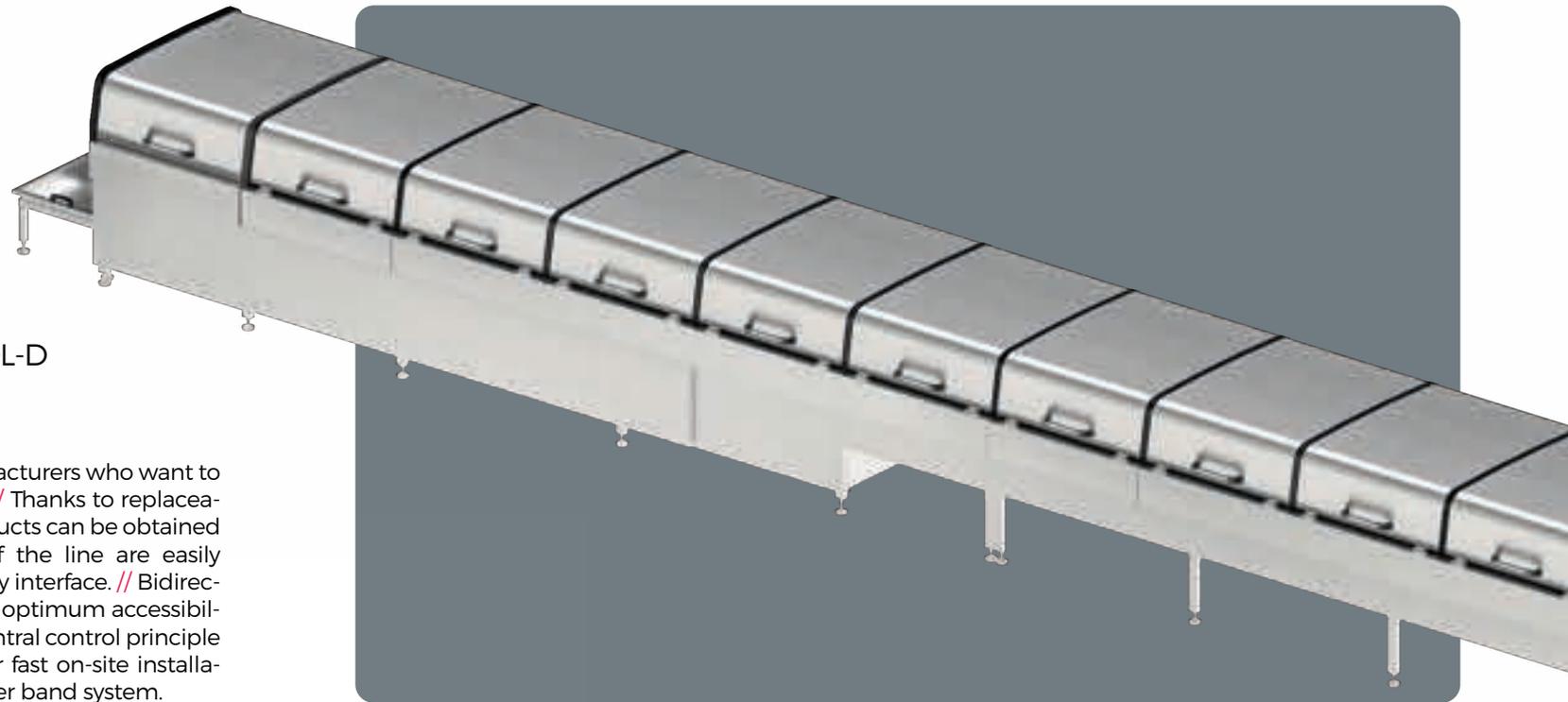
Thanks to its renewed modular design, it can be produced at the desired distance according to the needs of the product to be applied and the business. // Thanks to two different cooling zones, the inlet-outlet cooling temperatures can be adjusted independently from each other at the desired value. // Bidirectional openable covers and cabinet design provide optimum accessibility for cleaning and maintenance. // All functions like belt speed, temperature, etc are easily controlled from the PLC panel with a user-friendly interface.



DROP LINE //

MMT-DL-D

It has been developed to meet the needs of manufacturers who want to obtain advantage in chocolate drops production. // Thanks to replaceable cassettes and height adjustable depositor, products can be obtained in desired shape and weight. // All functions of the line are easily controlled from the PLC panel having a user-friendly interface. // Bidirectional openable covers and cabinet design provide optimum accessibility for cleaning and maintenance. // Thanks to its central control principle and modular design, it has a suitable structure for fast on-site installation. // It has efficient cooling capacity with its 3-layer band system.





TOTAL ELECTRICITY
580 kg/h 15 presses for 3 gr product
155 kg/h 15 presses for 0.1 g product

TOTAL POWER
22 kW / 380 V

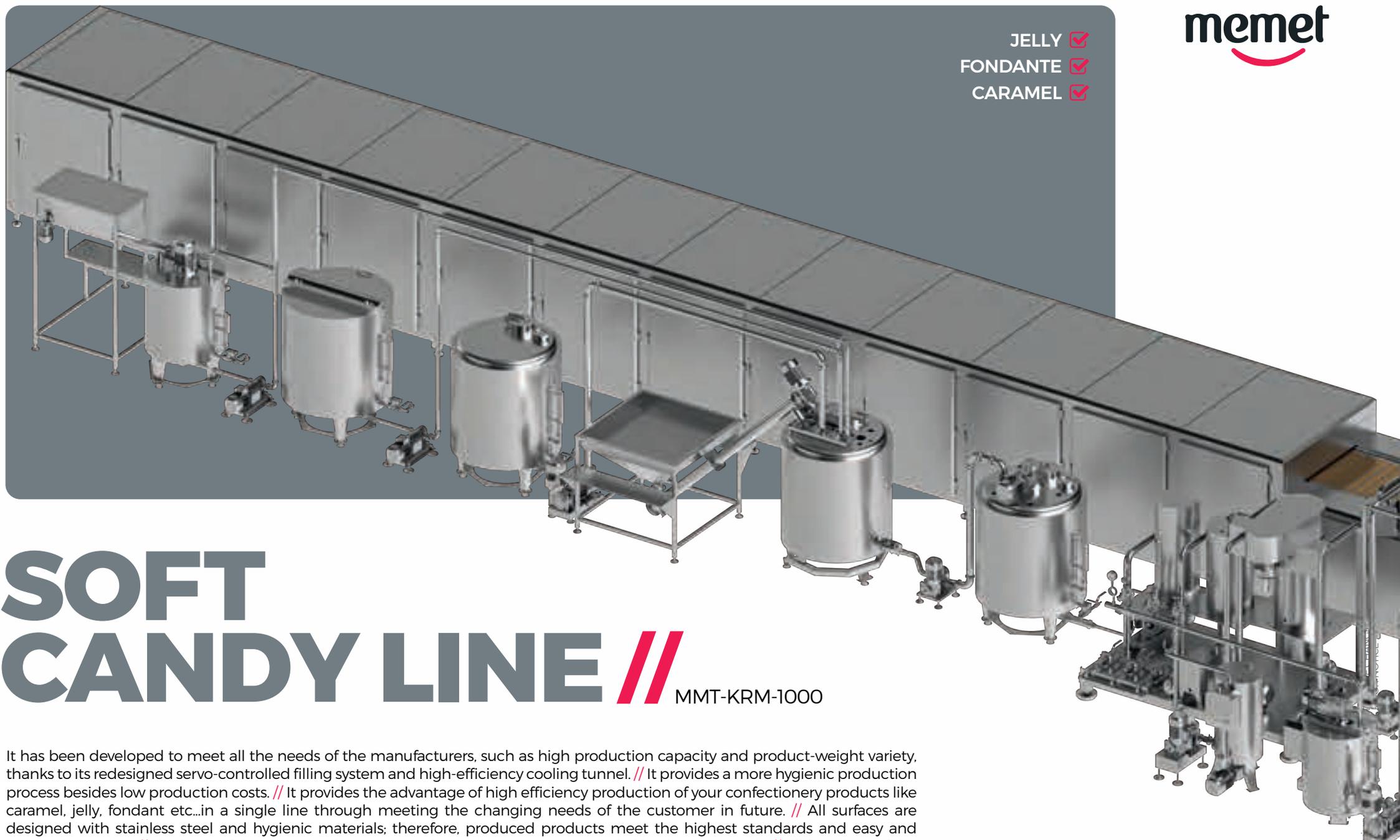
WIDTH (A)
1285 mm

LENGTH (B)
23700 mm

HEIGHT (C)
1940 mm

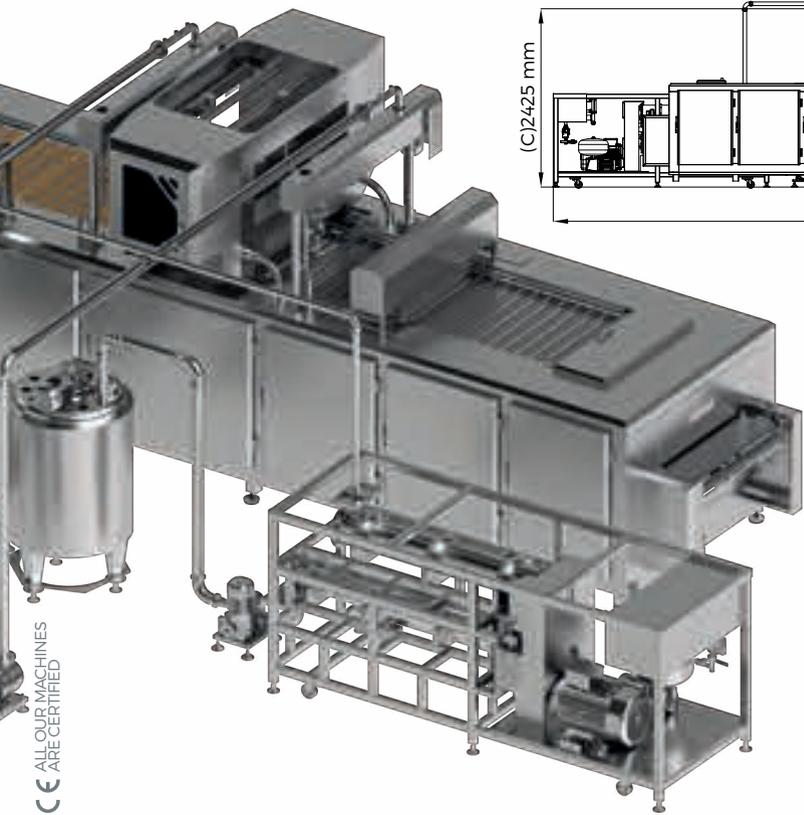
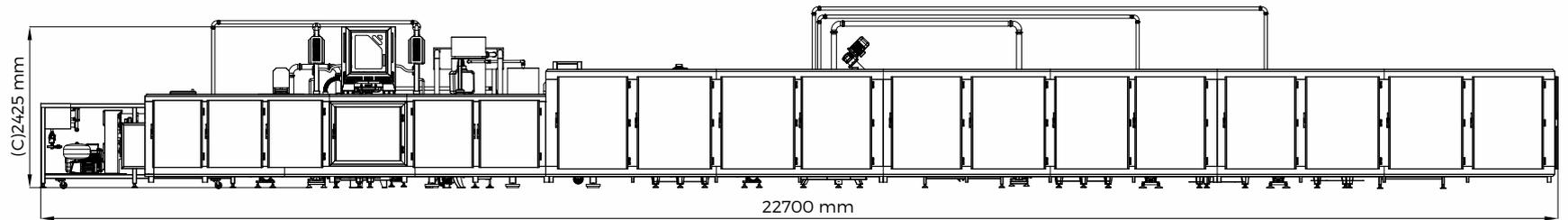
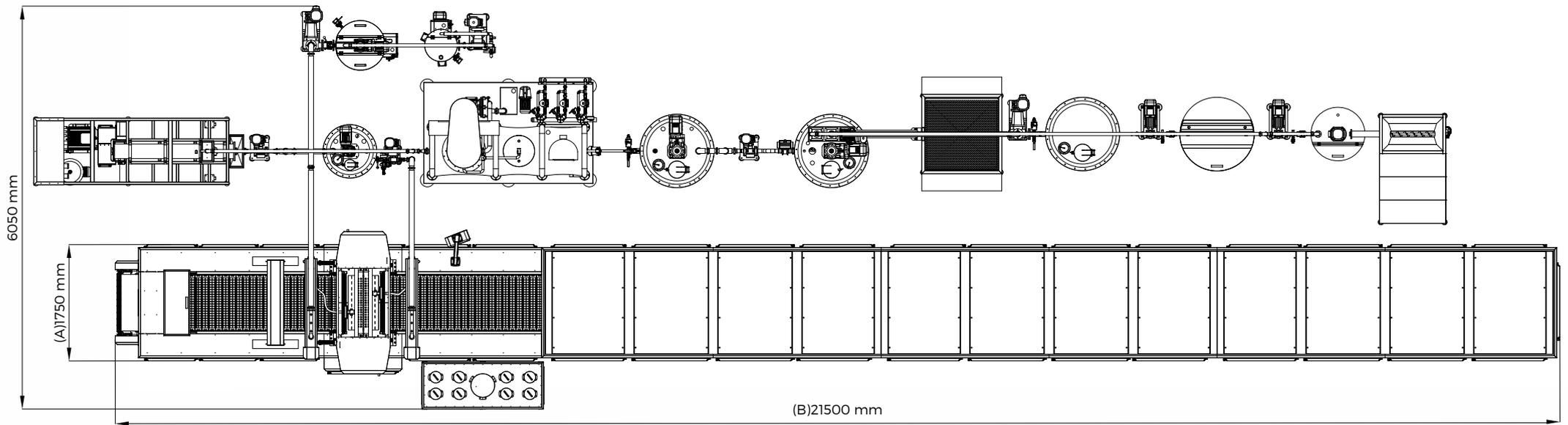


JELLY ✓
 FONDANTE ✓
 CARMEL ✓



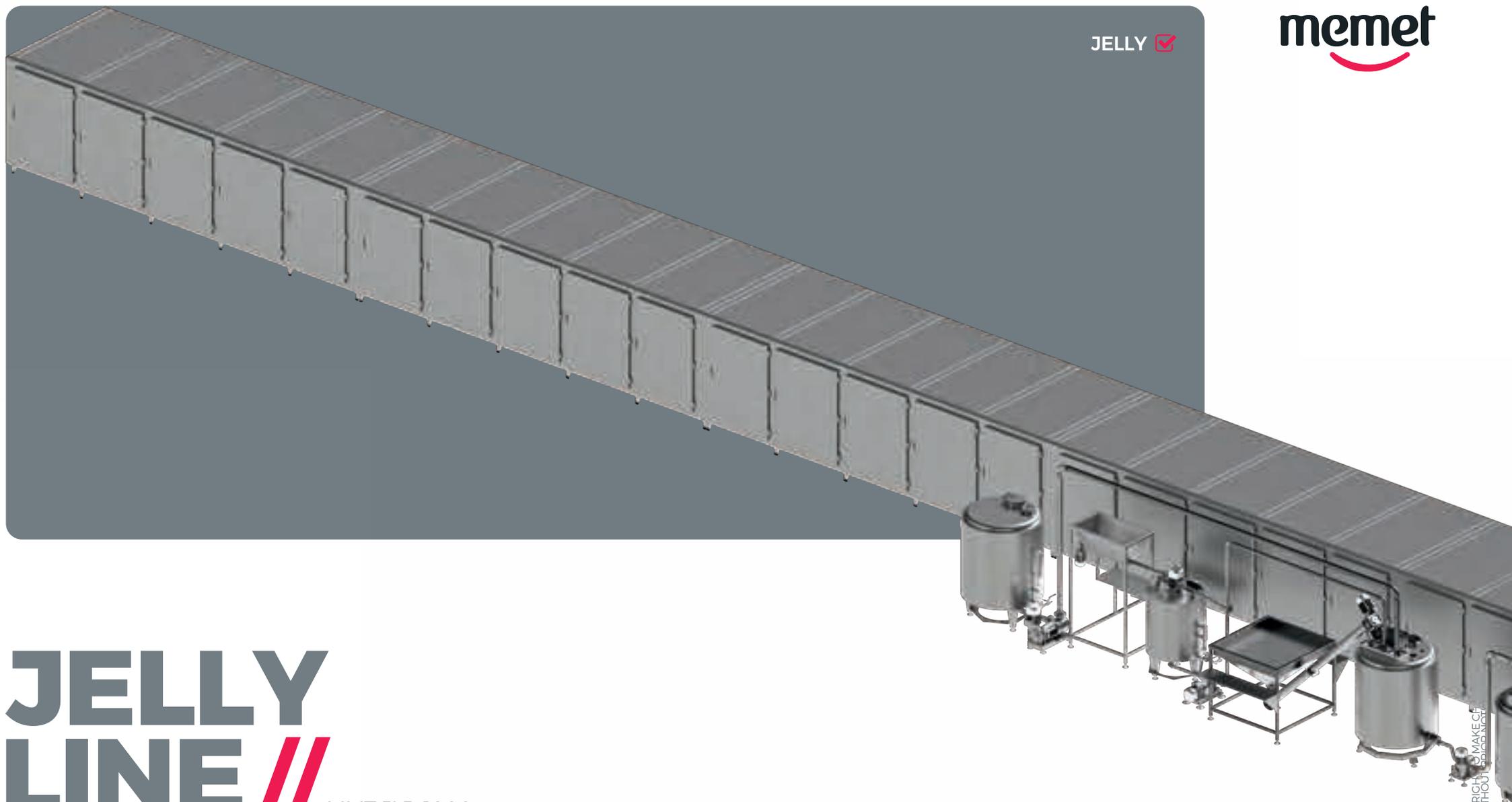
SOFT CANDY LINE // MMT-KRM-1000

It has been developed to meet all the needs of the manufacturers, such as high production capacity and product-weight variety, thanks to its redesigned servo-controlled filling system and high-efficiency cooling tunnel. // It provides a more hygienic production process besides low production costs. // It provides the advantage of high efficiency production of your confectionery products like caramel, jelly, fondant etc...in a single line through meeting the changing needs of the customer in future. // All surfaces are designed with stainless steel and hygienic materials; therefore, produced products meet the highest standards and easy and practical cleaning. // The body of the depositor has steam jacket and its temperature is fed by the steam unit. // All functions of the line are easily controlled from the PLC panel with a user-friendly interface. // It has a central continuous filling system. // The cooling tunnel has 4 layers. // There are 42 products in each mold.



CAPACITY	POWER	WIDTH	LENGT	HEIGHT
600 kg / hour 35 mould / min	68 kW / 380 V	1750 mm	21500 mm	2425 mm

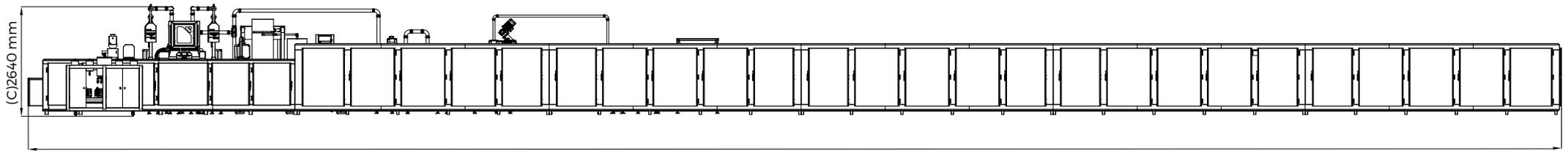




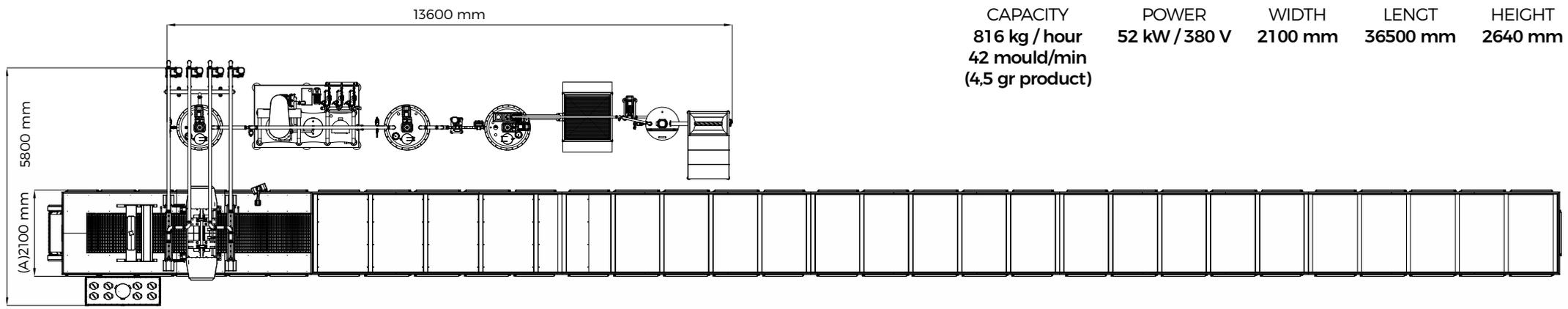
JELLY LINE //

MMT-JLB-1000

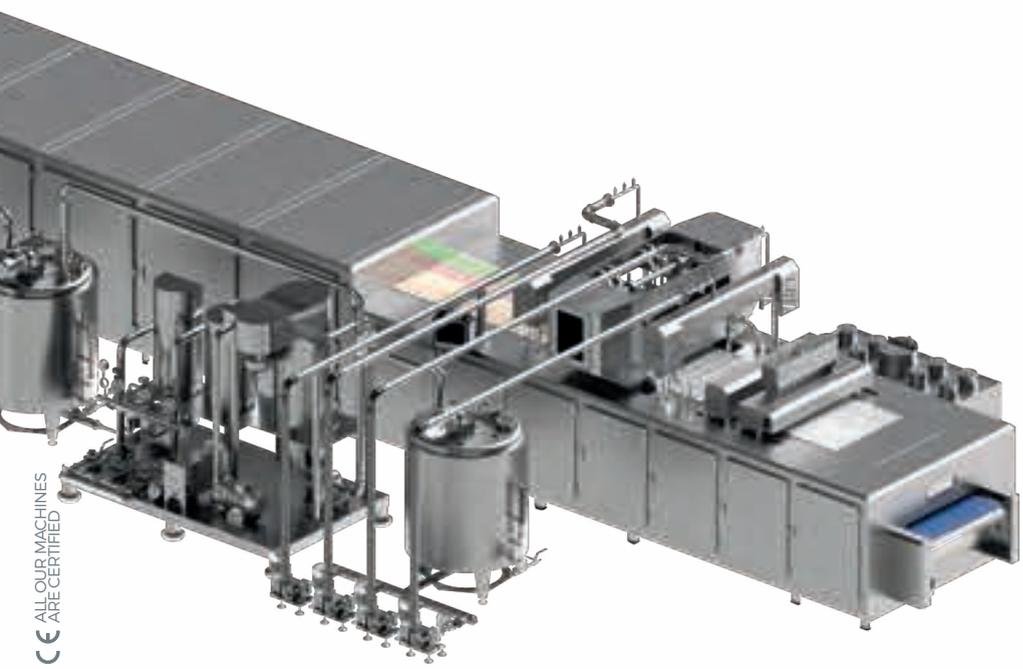
Compared to existing starchy production lines, it provides advantages through meeting minimum space requirement, less operator requirement and maximum hygiene standards. // Silicone molds are used instead of starch molds for products which do not require drying, so it provides a more hygienic production process with lower production costs. // Thanks to its redesigned servo-controlled filling system and high-efficiency cooling tunnel it has been developed to meet all the needs of mid-tier manufacturers, such as high production capacity and product-weight variety. // All surfaces are designed with stainless steel and hygienic materials, so the produced products meet the highest standards and allow easy and practical cleaning. // The body of the depositor has steam jacket and its temperature is fed by the steam unit. // All functions of the line are easily controlled from the PLC panel having a user-friendly interface. // It has a central continuous filling system. // The cooling tunnel has 4 layers. // There are 72 products in each mould.



(B) 36500 mm



CAPACITY	POWER	WIDTH	LENGT	HEIGHT
816 kg / hour 42 mould/min (4,5 gr product)	52 kW / 380 V	2100 mm	36500 mm	2640 mm



CE ALL OUR MACHINES ARE CERTIFIED

TWIST PACKAGING MACHINE //

MMT-PF500

It packs soft candy, hard candy (mini bonbon), jelly candy, sphere chocolate products as in double twist. // It has an easy-to-use interface with PLC controlled touch screen. // It has a product feeding platform with vibration system. // The product paper release and control are provided by servo system for different packaging wrapping. // The continuous motion principle of the machine ensures efficient and reliable high-performance winding of mass production. // The product has two separate reel systems where packaging papers can be attached. // It is designed coherent continuous working conditions.



CAPACITY
500-600 rpm

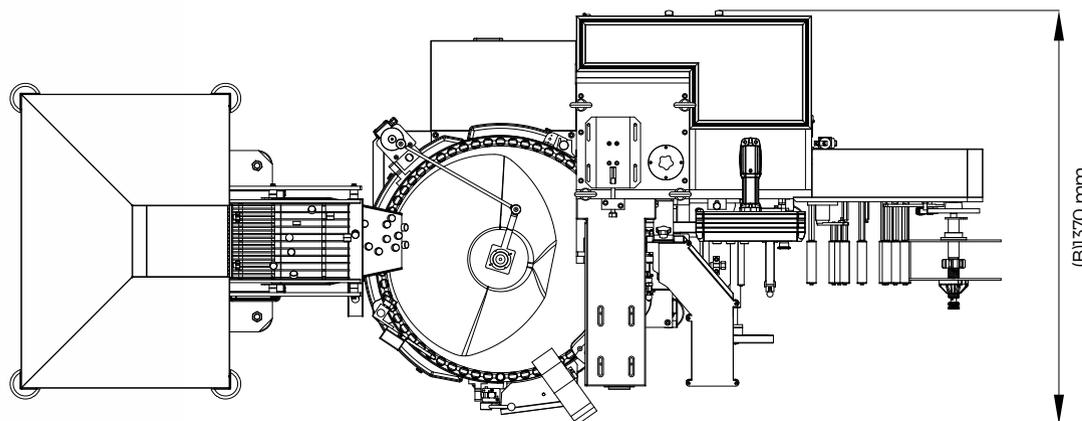
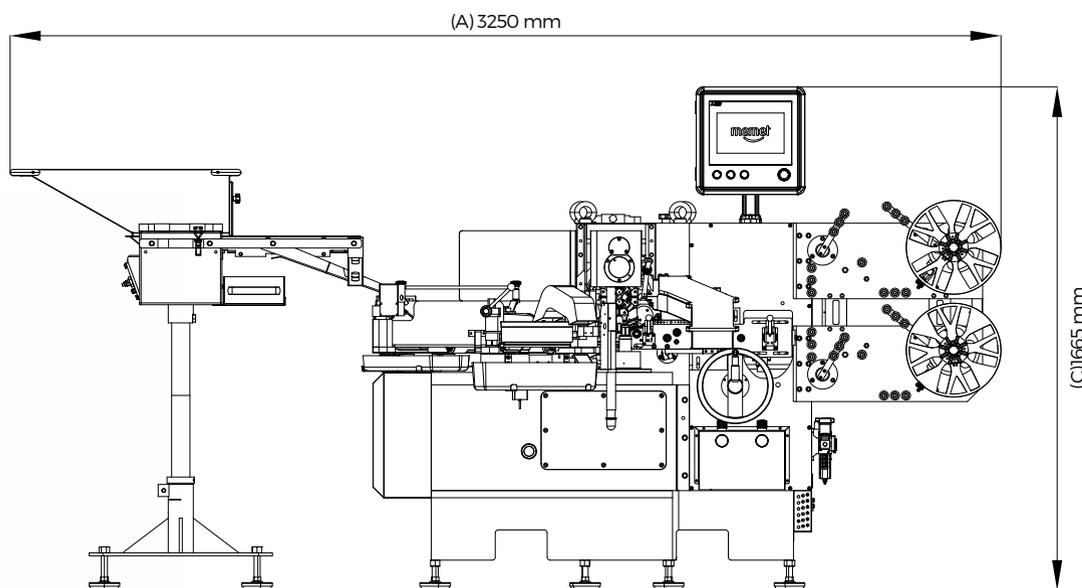
TOTAL POWER
8 Kw / 21 Amp / 50 Hz-60 Hz

AIR PRESSURE
600 l / min / h- 6 / 8 BAR

LENGTH (A)
3250 mm

HEIGHT (B)
1665 mm

WIDTH (C)
1370 mm



Round Chocolate
400 d/dk.

DIMENSIONS: Ø20 - 28 mm



Jelly Candy
500 d/dk.

WIDTH: 14 - 16 mm
LENGTH: 20 - 28 mm
HEIGHT: 8 - 18 mm



Hard Candy
600 d/dk.

WIDTH: 13 - 17 mm
LENGTH: 17 - 20 mm
HEIGHT: 10 - 15 mm



Caramel Candy
600 d/dk.

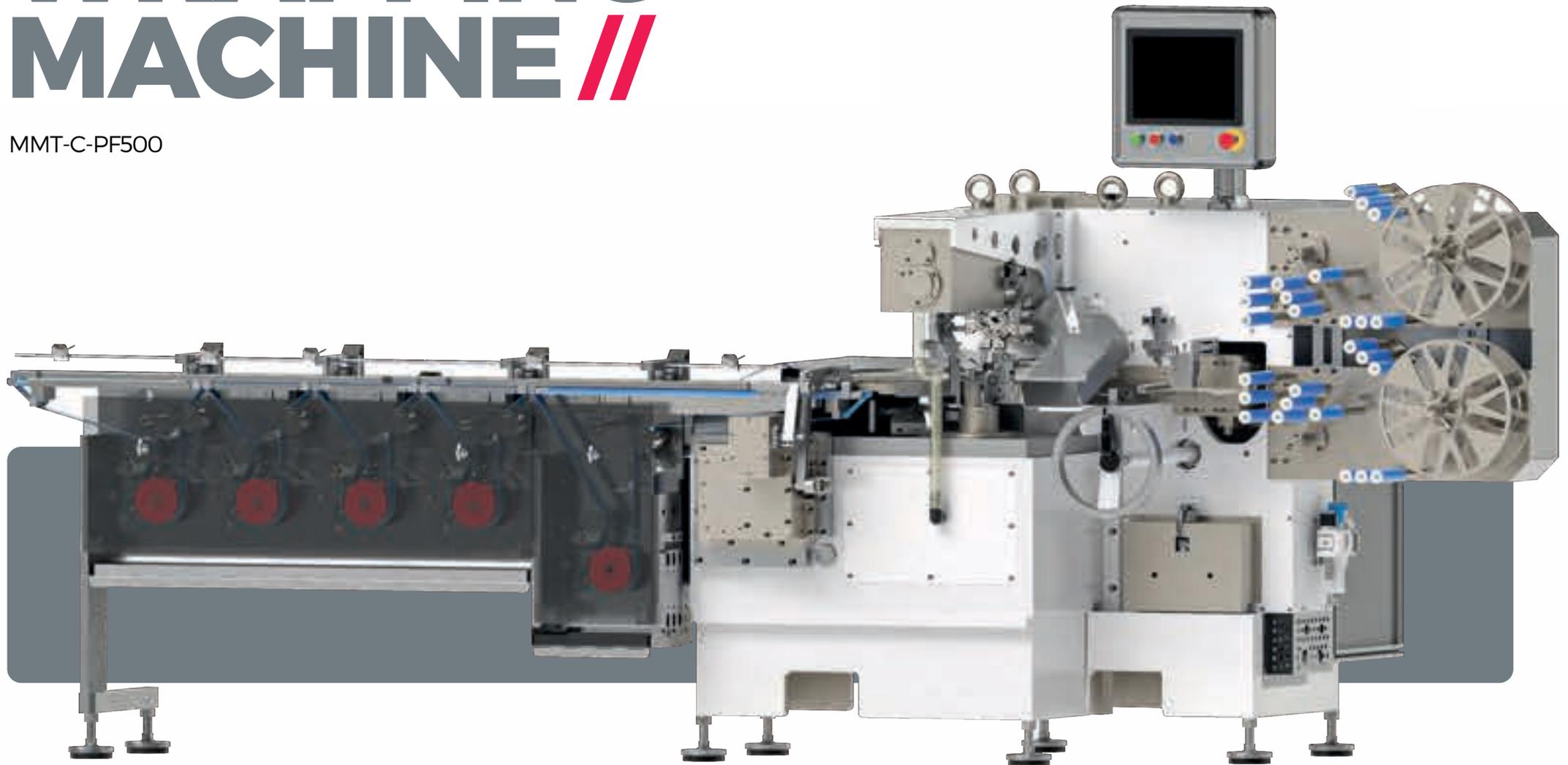
WIDTH: Ø20 - 28 mm
LENGTH: Ø20 - 28 mm
HEIGHT: 8 - 20 mm



CHOCOLATE WRAPPING MACHINE //

MMT-C-PF500

It has an easy-to-use interface with PLC controlled, touch screen. // It has 5 pieces servo-controlled feeding band units which are independent from each other. // Uninterrupted transport of products is ensured by fully synchronized conveying speeds of the feeding belt. // Product paper release and control are provided by servo system for different packaging wrapping. // The continuous motion principle of the machine ensures efficient and reliable high-performance winding of mass production. // The product has two separate reel systems where packaging papers can be attached. // It is designed coherent to continuous working conditions.



CAPACITY
400-500 rpm

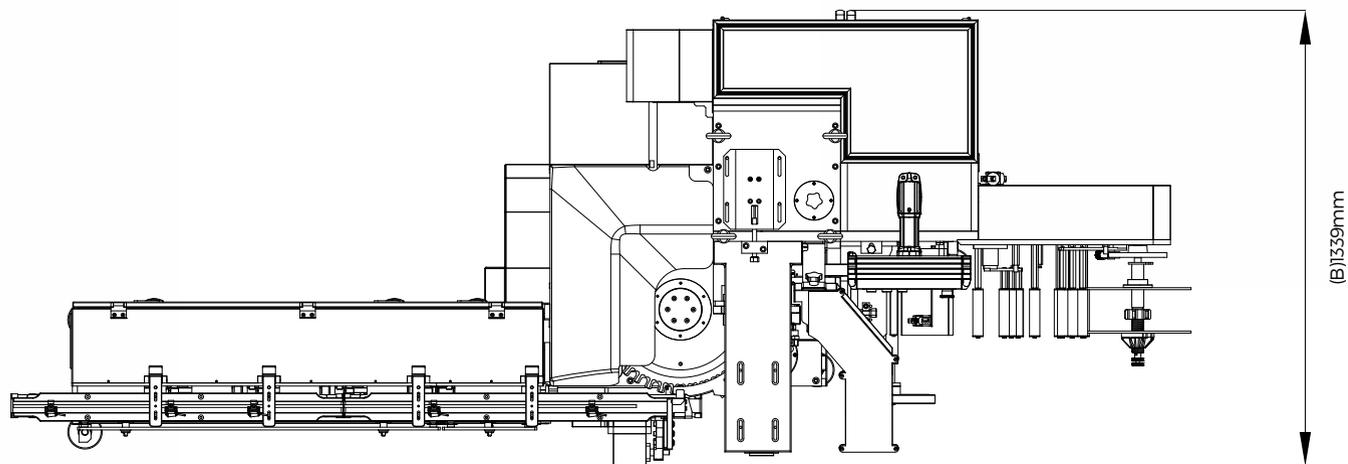
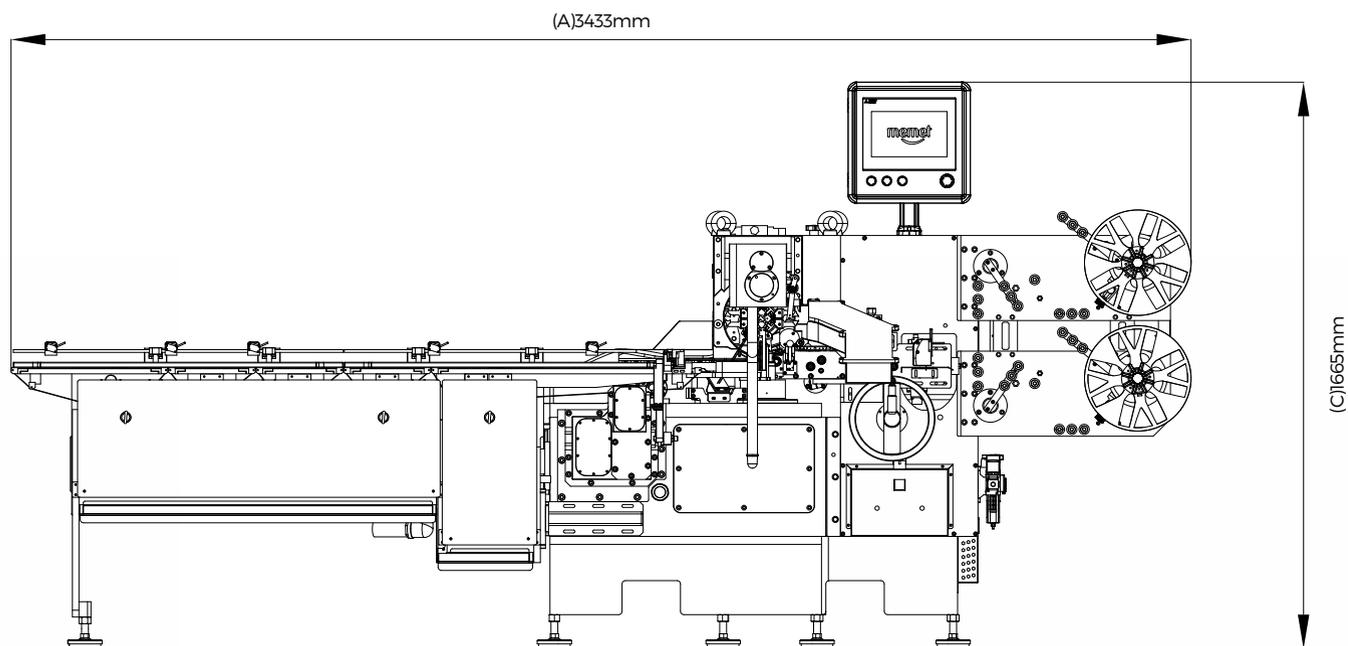
TOTAL POWER
12 Kw / 32 Amp / 50 Hz-60 Hz

AIR PRESSURE
600 l / min / h- 6 / 8 BAR

LENGTH (A)
3433 mm

HEIGHT (B)
1339 mm

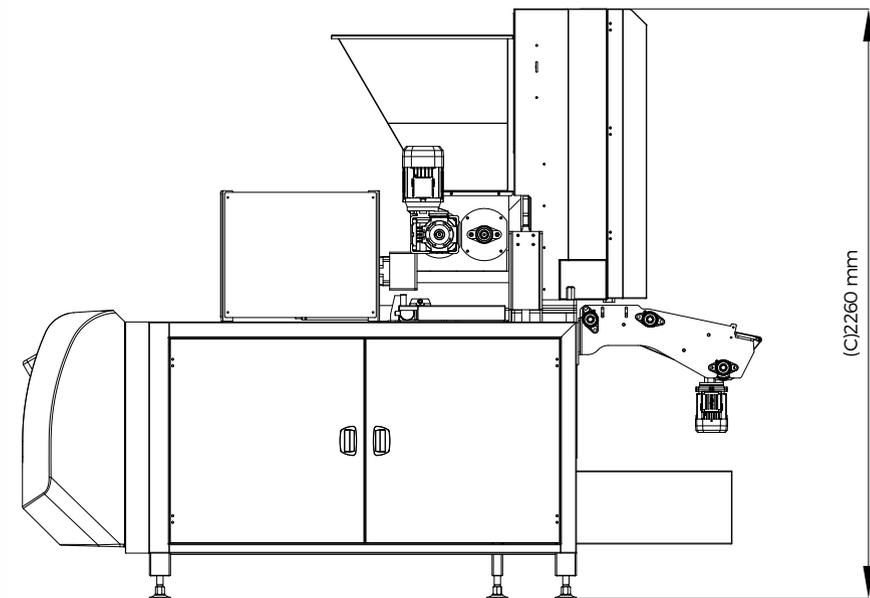
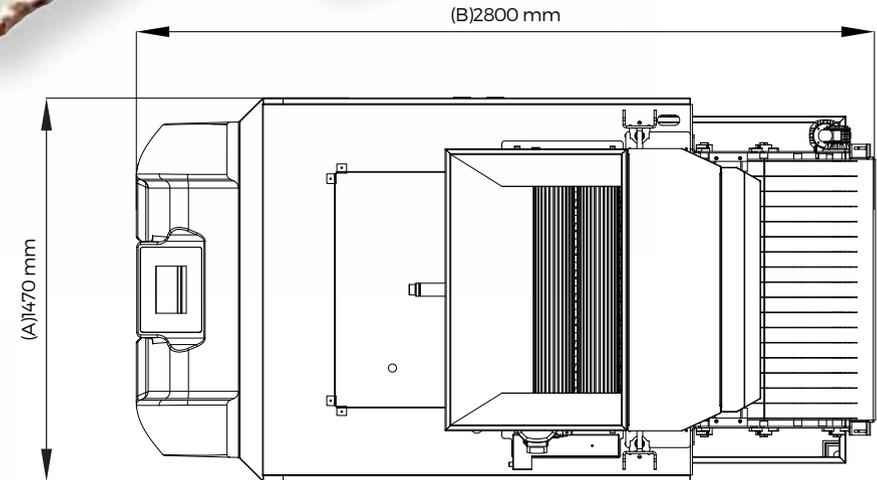
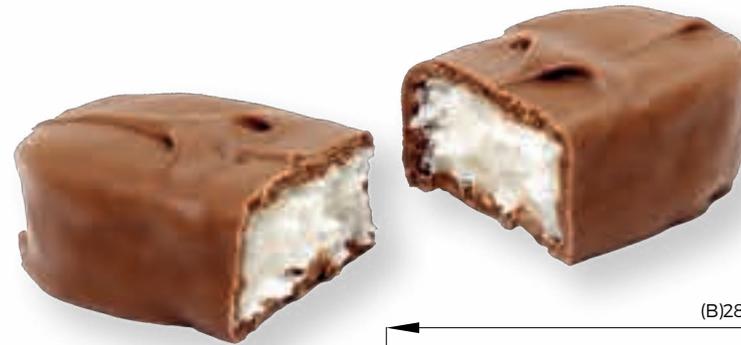
WIDTH (C)
1665 mm



COCONUT PRESSING MACHINE //

MMT-CPM-1000

This machine provides molding of the products with Coconut by pressing in the desired shape and weight according to customer needs with replaceable plates. // All surfaces are designed with stainless steel and hygienic materials, so the products produced meet the highest standards and provide easy and practical cleaning. // Hydraulic system, number of presses, weight adjustment, belt speed, etc. all functions are easily controlled from the PLC panel having a user-friendly interface. // Maximum product feed (volume/press) is 2 liters per press. // Hopper volume is 230 liters.



CAPACITY
30 press/min

POWER
12,5 kW

BAND WIDTH
1000 mm

CHILLED WATER IN-(M3)
1m³ / hour -(10-15 degC) 1-2 bar

AIR PRESSURE
60 NL / min 6-8 bar

WIDTH (A)
1470 m

LENGTH (B)
2800 mm

HEIGHT (C)
2260 mm



CHOCOLATE PROC

SUGAR POWDER MILL // FAT MELTING TANK // CHOCOL

CONTINUOUS BALL MILL // BATCH TYPE CHO

ONE-S

& SH

SERVO

ONE-SHO

CA

TWIST

INGIN

HINE

CHOCOLATE

PREMIUM // DOUBL

AXIS // CHO

FOOD

CHOCOLATE



Now we have established our new company, at Konya 4th Organize Industrial Zone, 40.000 sqm ground and 26.000 sqm closed area.

PROCESSING MACHINES

CHOCOLATE RESTING STOCK TANK // CHOCOLATE PRE-MIXER

CHOCOLATE BALL MILL // CHOCOLATE BALL MILL

THE MOULDING LINE

CONVEYOR // CONVEYOR

CHOCOLATE COATING // CHOCOLATE COATING

CONVEYOR

CONVEYOR // CONVEYOR

CONVEYOR // CONVEYOR

CONVEYOR // CONVEYOR

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