



CEMNAZ

*Leading company at every stage of the
potato production line.*

FROZEN

POTATO

PRODUCTION

LINE

www.cemnazmakine.com

ABOUT US



Since
2013

“ CEMNAZ MAKINE, which was established in Antalya in 2013 in order to manufacture machinery in closed areas of 900 and 5000 m², is a family company. The family members, who meticulously work in each branch of the management and production units, have made great contributions to the growth of the company.

In the previous years, they were also active in the manufacture of various machines as Al Noor General Trading in the United Arab Emirates.

As of 2013, it continues its growth process by producing only Frozen Potato Production line in Antalya Region.

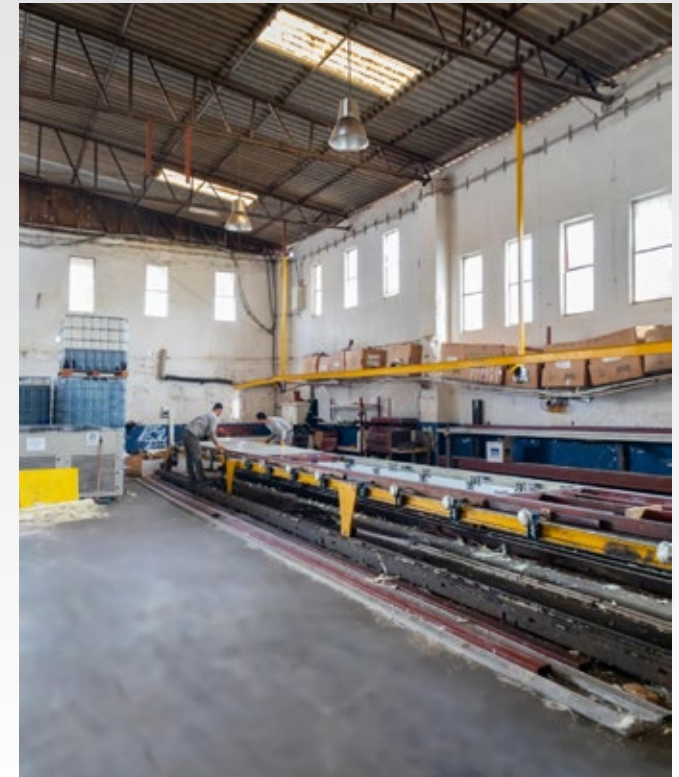
Our machines, which continue to develop their production capability in line with customer expectations and designed with growing R&D studies, contribute rapidly to the world market by offering their own technology.

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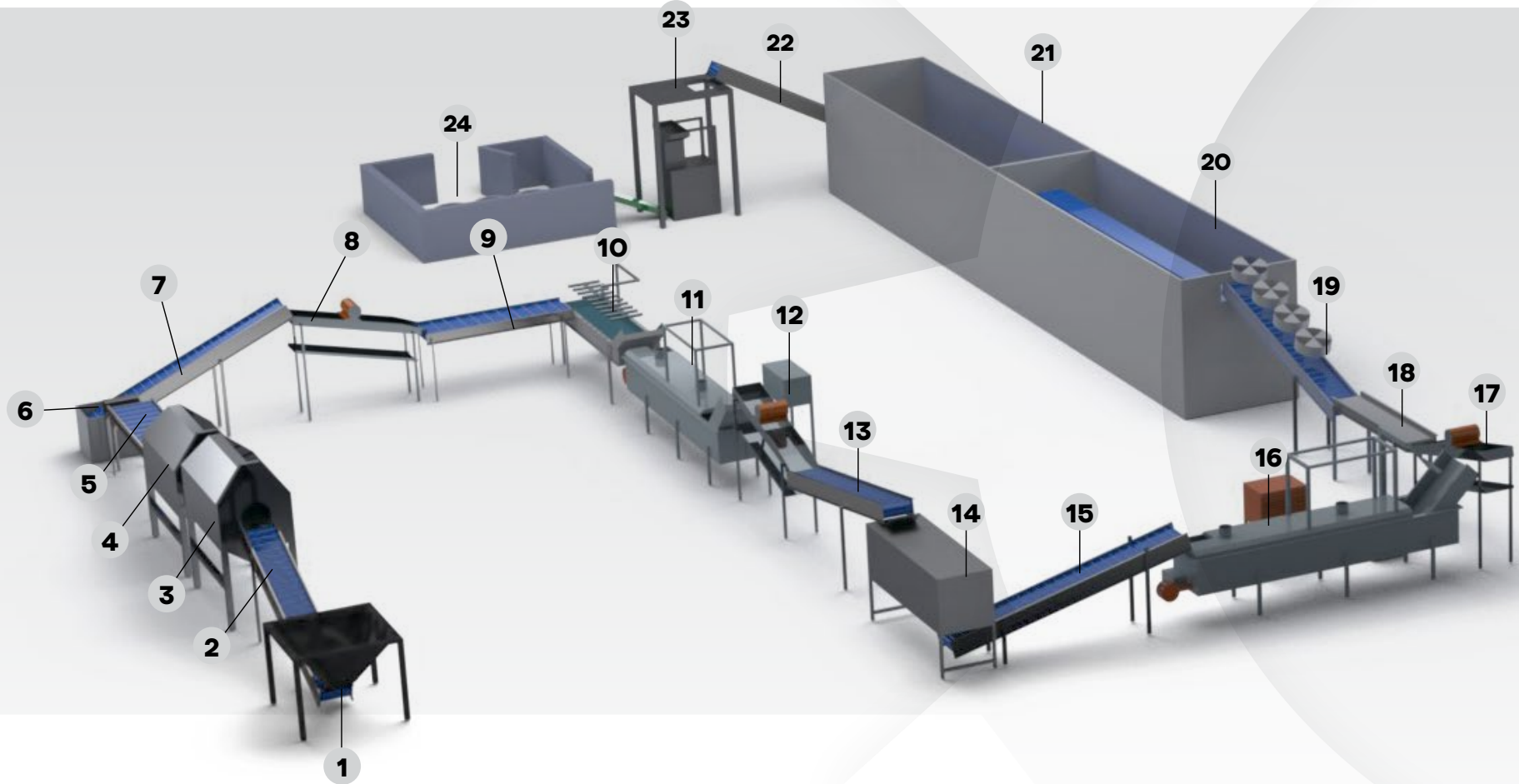


BRIEF INFORMATION ABOUT THE FACILITY

- We have a production facility with a capacity of 500 kg/h – 2.000 kg/h.
- AISI 304 stainless steel is used throughout the facility.
- In machines; Machinery equipment from Germany, France and Italy are used.
- No machinery equipment from Far East countries is used in our facility.

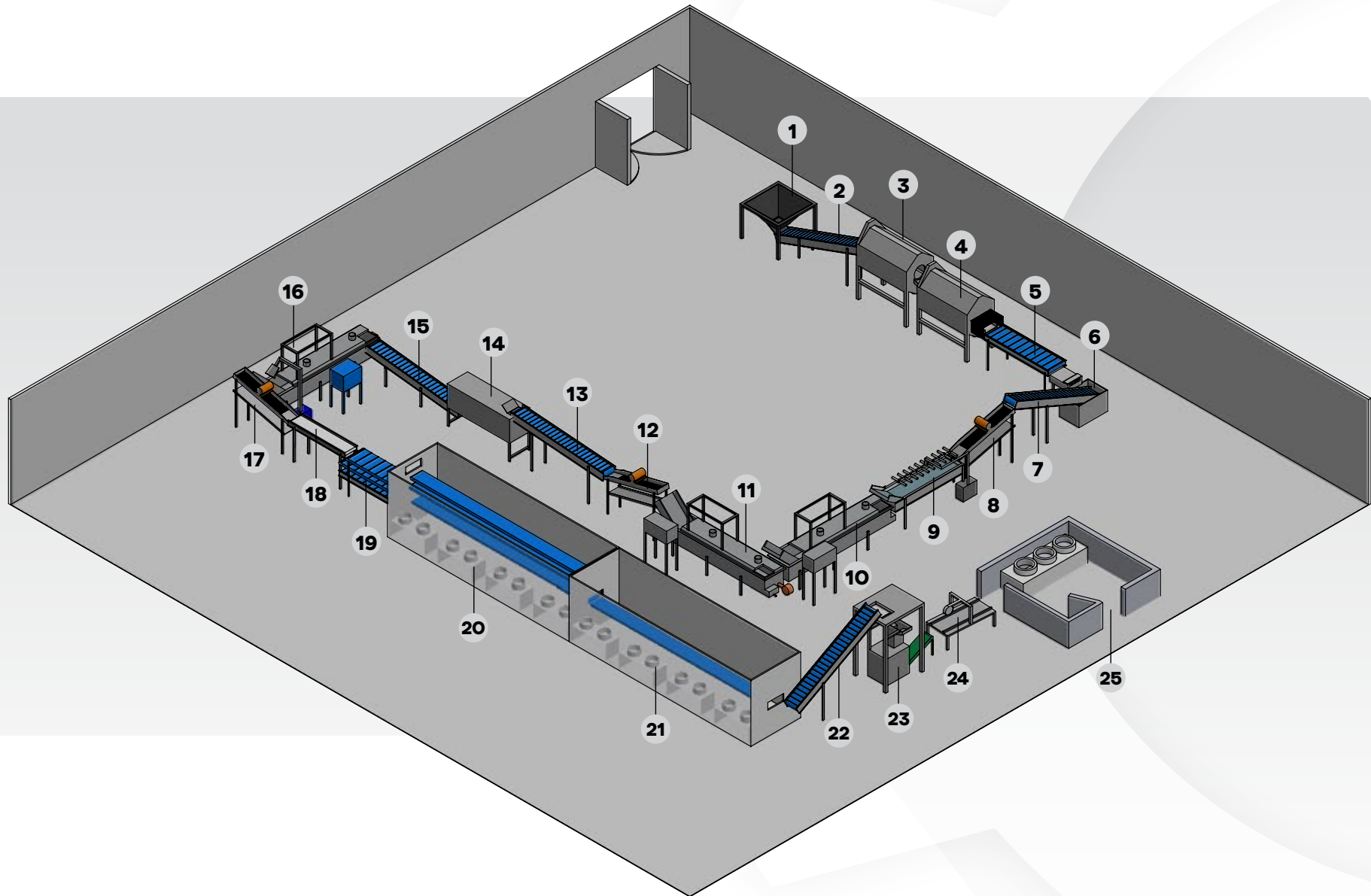


FROZEN POTATO PRODUCTION LINE



- 1** BUNKER
- 2** TRANSFER
- 3** BRUSHING-WASHING MACHINE
- 4** STRIPPER - PEELING
- 5** QUALITY CONTROL
- 6** CUTTING MACHINE
- 7** TRANSFER WITH BUNKER
- 8** SILENCE SCREENING
- 9** TRANSFER
- 10** DRY SUBSTANCE CONTROL
- 11** SCALDING BLANCHE
- 12** SILENCE SCREENING
- 13** TRANSFER
- 14** DRYING TUNNEL
- 15** TRANSFER
- 16** DEEP FRYER
- 17** OIL SEPARATOR
- 18** QUALITY CONTROL
- 19** TRANSFER-COOLING WITH FAN
- 20** PRE-COOLING
- 21** IQF SHOCK TUNNEL
- 22** QUIT CONVEYOR
- 23** PACKAGING MACHINE
- 24** STOCK ROOM

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- 11** DIPPING BLANCHE
- 12** SILENCE SCREENING
- 13** TRANSFER
- 14** DRYING TUNNEL
- 15** TRANSFER
- 16** DEEP FRYER
- 17** OIL SEPARATOR
- 18** QUALITY CONTROL
- 19** TRANSFER-COOLING WITH TRIPLE BAND
- 20** PRE-COOLING
- 21** IQF SHOCK TUNNEL
- 22** QUIT CONVEYOR
- 23** PACKAGING MACHINE
- 24** BOX SEALING MACHINE
- 25** STOCK ROOM

BUNKER AND TRANSFER

- AISI 304 stainless steel material
- Conveyor dimensions vary according to facility capacity.
- Pallet transport system



Materials may vary depending on the capacity of the facility.

TRANSFER

- Raw potato transfer conveyor
- AISI 304 Stainless steel material



Materials may vary depending on the capacity of the facility.

STRIPPER – PEELING



- AISI 304 stainless steel material
- Sanded potato peeler system
- Screw transport system

PRE BRUSHING WITH BRUSH



- AISI 304 stainless steel material
- Potato washing with brush and steam system
- Screw transport system

CUTTING MACHINE



- AISI 304 stainless steel material
- Potato cutting suitable for all sizes
- Semi-automatic and fully automatic

Materials may vary depending on the capacity of the facility.

SILENCE SCREENING



- AISI 304 Stainless steel material
- Potato sorting in all sizes

Materials may vary depending on the capacity of the facility.

DRY SUBSTANCE CONTROL



- AISI 304 stainless steel material
- Surface starch treatment with pressurized water
- Multiple nozzle system

Materials may vary depending on the capacity of the facility.

SCALDING BLANCHE



- AISI 304 stainless steel material
- Operating temperature at 80-100 degrees
- Thermal insulation up to 800 degrees
- Optional; boiling system with electricity, natural gas and pellets

Materials may vary depending on the capacity of the facility.

DIPPING BLANCHE



- AISI 304 stainless steel material
- Obtaining error-free products with additives

Materials may vary depending on the capacity of the facility.

DRYING TUNNEL

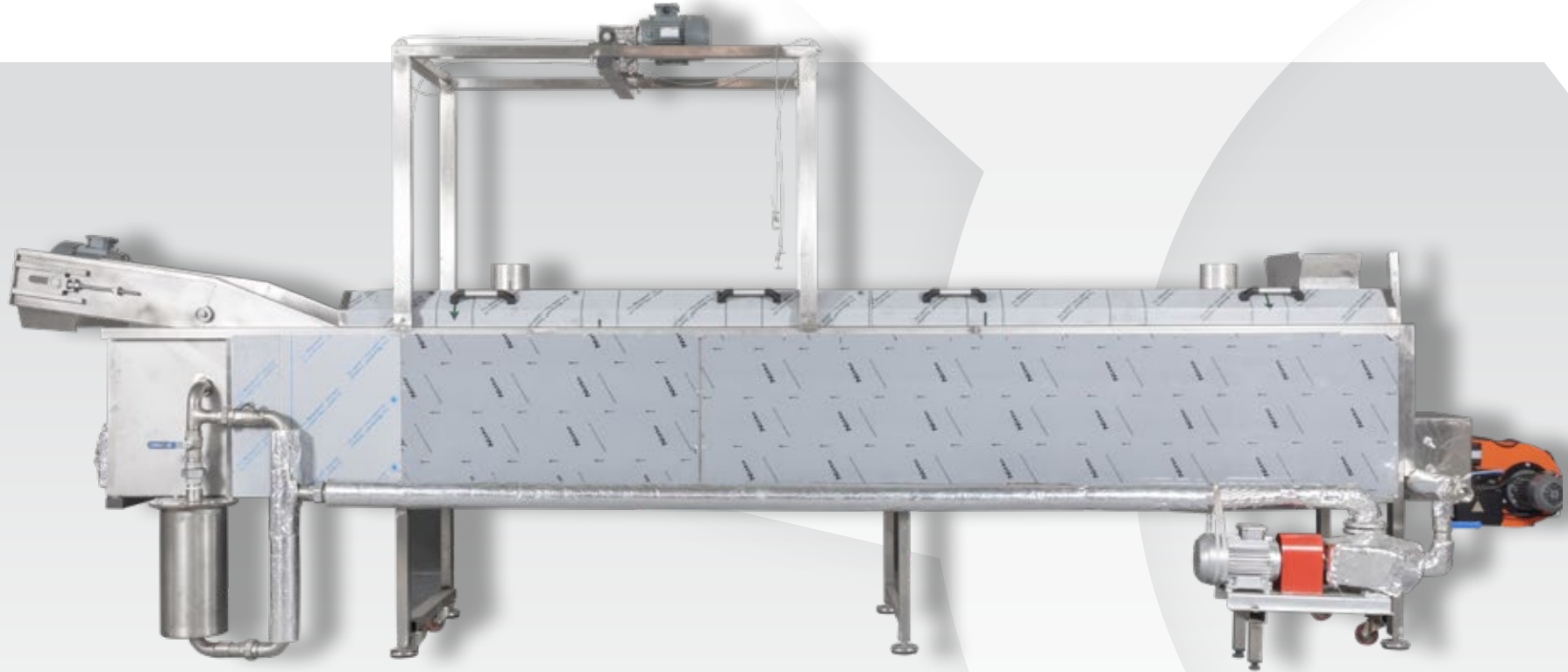


- AISI 304 stainless steel material
- 80-12 degrees operating temperature
- Drying potatoes with the conveyor system



Materials may vary depending on the capacity of the facility.

DEEP FRYER



- AISI 304 stainless steel material
- Working temperature up to 180 degrees
- Thermal insulation up to 800 degrees
- Optional; frying system with electricity, natural gas and pellet

Materials may vary depending on the capacity of the facility.

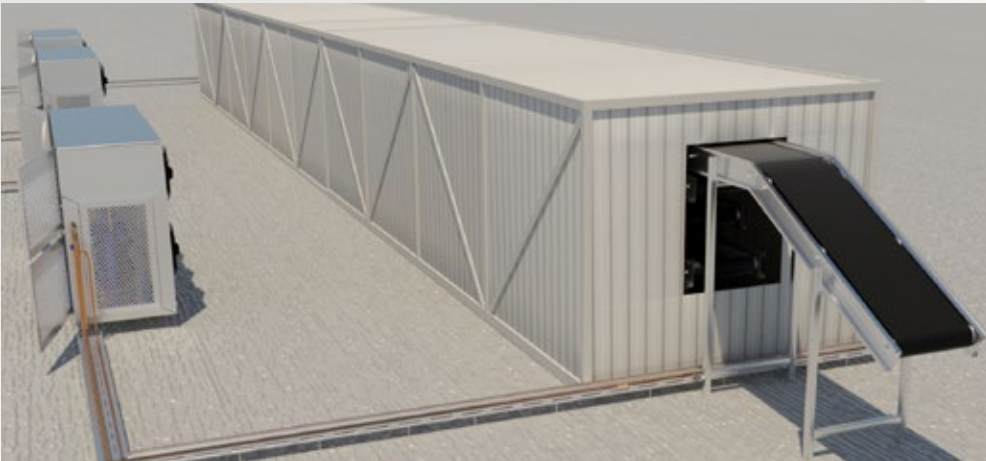
TRIPLE TRANSFER



- AISI 304 stainless steel material
- Open air cooling with 3 floor conveyor and fans

Materials may vary depending on the capacity of the facility.

IQF SHOCK TUNNEL WITH PRE COOLING



- Production in different sizes according to the capacity
- 500 kg/h – 2000 kg/h capacity
- Working temperature up to -40 degrees

- Insulation with 150 mm thick sandwich panel
- New generation bottom blowing cooling system

Materials may vary depending on the capacity of the facility.

PACKAGING UNIT



- AISI 304 stainless steel material
- 500 gr – 5.000 gr packaging
- Multi pan system
- 500 kg/h – 2000 kg/h capacity

Materials may vary depending on the capacity of the facility.

BOX SEALING MACHINE

CERTIFICATES



- Max 500 x 500 mm width and length parcel packaging
- Easy to use and fast packing



