

memet
makina

// JELLY PRODUCTION LINE
(30m COOLING TUNNEL) //



MACHINES THAT
MAKE YOU HAPPY
MUTLU EDEN MAKİNELER



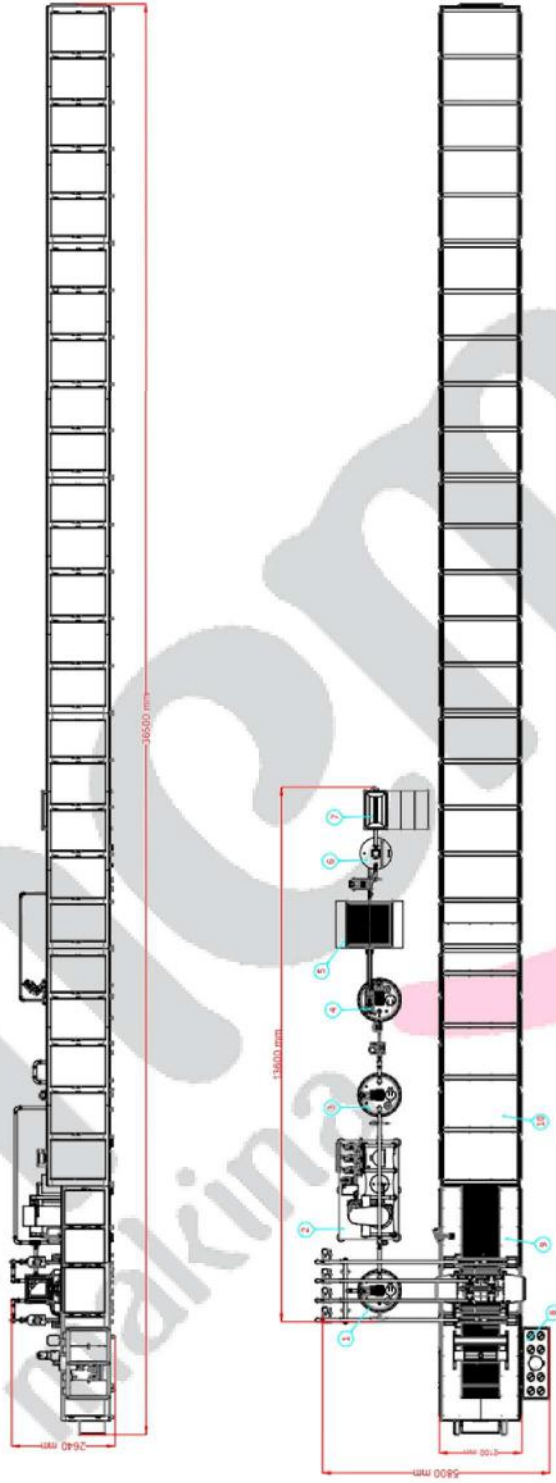
17.05.2023

OUR OFFER INCLUDES;

- **JELLYBON PRODUCTION LINE**
- **PRICE LIST**
- **SALES CONDITIONS**

BUYER	Draje Food Industries Co.
ADDRESS	3rd floor no.2137- Valiasr St-Tehran-Iran
CONTACT	Ali Rıza Bey
TEL	982188554914
COMMERCIAL CARD NO	10861624528

// JELLY PRODUCTION LINE //



UNIT LIST:

1. PRODUCT BEST STOCK TANK
2. FILM COOKING
3. JELLY COOKING
4. JELLY FRONT COOKER TANK
5. JELLY FRONT COOKER TANK
6. JELLY FRONT COOKER TANK
7. JELLY FRONT COOKER TANK
8. JELLY FRONT COOKER TANK
9. JELLY FRONT COOKER TANK
10. JELLY FRONT COOKER TANK
11. JELLY FRONT COOKER TANK

Capacity	40
Capacity	40 - 1000 kg/h
Number of mould (approx.) / part	1100
Size of Tank	200
Time	1000

Model	MEMET 40
Year	2021
Serial No.	MEMET 40
Weight	1000 kg
Power	1000 W
Voltage	220 V
Frequency	50 Hz
Material	Stainless Steel
Country of Origin	Turkey

About machine

Memet The gelatine line has a servo depositor system and it has a high capacity for gelatine jelly. Silicone molds are used instead of starch molds in production that don't require drying. This line provides a more hygienic production process with lower production costs. It is more cost effective than starch lines. Less production area, clean, hygienic production system and high capacity are some of the important advantages of this line. It has a central continuous filling system. 30 meter of tunnel length, the product will take 22 minutes inside the tunnel, there are 72 pcs inside the tunnel.

// EQUIPMENT LIST //

1. GUMMY INJECTION MACHINE
2. GUMMY JELLY COOLING TUNNEL
3. 600kg PRODUCT REST TANK
4. 1" GOODS TRANSFER PUMP (1. & 2. COLOR)
5. 1" GOODS TRANSFER PUMP (3. & 4. COLOR) OPTION
6. JET FILM COOKING TANK
7. 1" GOODS TRANSFER PUMP (COOKING TANK)
8. 600kg COOKING TANK
9. 1" GOODS TRANSFER PUMP (PREPARATION TANK)
10. 600kg PREPARATION TANK (WITH LOADCELL)
11. SUGAR CARRYING SCREW
12. 1" GOODS TRANSFER PUMP (SOLUTION MIXING TANK)
13. 600kg SOLUTION MIXING TANK
14. GELATINE CARRYING SCREW
15. 2" GLUCOSE TRANSFER PUMP (GLUCOSE TANK)
16. 1000kg GLUCOSE TANK
17. DOSING UNIT 1.COLOR
18. DOSING UNIT 2.COLOR
19. DOSING UNIT 3.COLOR
20. DOSING UNIT 4.COLOR
21. INJECTION ELECTRICAL PANEL
22. KITCHEN ELECTRICAL PANEL



// INJECTION AND MOLDING

JH-600 line has servo depositor system and has high capacity for jelly, fondant and caramel. Silicone molds are used instead of starch molds for products that do not require drying. This line provides a more hygienic production process with lower production costs. It is more cost-effective than starchy lines. Less production area, clean, hygienic production system and high capacity are some of the important advantages of this line. On the same line, options such as jelly, fondant and caramel can be produced according to the customer's capacity requirements. It has a central continuous filling system. Printing speed is variable according to JH-600 product dimensions, MAX capacity depositing 60/min. JH-600 3-axis servo operation system has been applied. Automation system MITSUBISHI PLC system is used. JH-600 Injection system is made of 304 material.

TECHNICAL DETAILS

MACHINE TOTAL HEIGHT (A): 2400 mm

MACHINE LENGTH (B): 6400 mm

MACHINE BELT OUTPUT HEIGHT (C): 950 mm

MACHINE TOP HEIGHT (D): 1400 mm

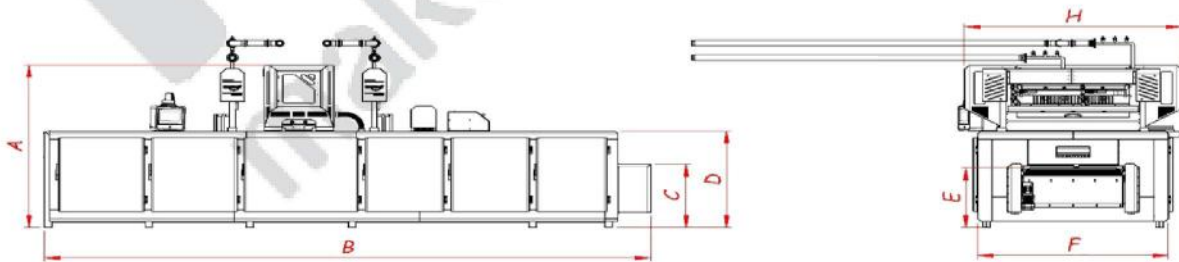
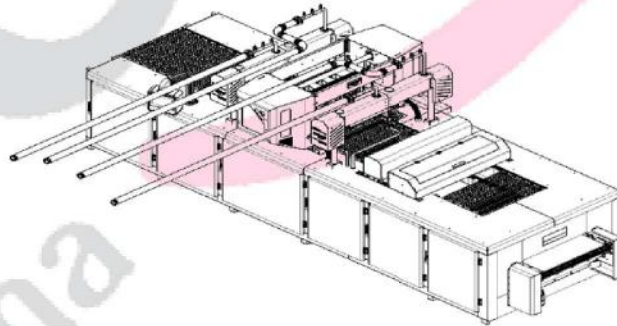
PRODUCT BELT HEIGHT (E): 900 mm

MACHINE WIDTH (F): 2100 mm

MACHINE TOTAL WIDTH (G): 2300 mm

MACHINE DEPOSITOR WIDTH (H): 2300 mm

BAND WIDTH: 1000mm



// COOLING TUNNEL //

The cooling process is provided by transferring the products injected into the silicone moulds from the injection part to the cooling tunnel with a total cooling length of 120 meters in four rows of 30 meters whose temperature value can be controlled.

It has a total of 10 cooling units, and it works in the form of 2+2 with standby.

The mould cooling system has been specially designed to allow cold air to hit the bottom of the mold.

The cooling tunnel is made of AISI-304 material.

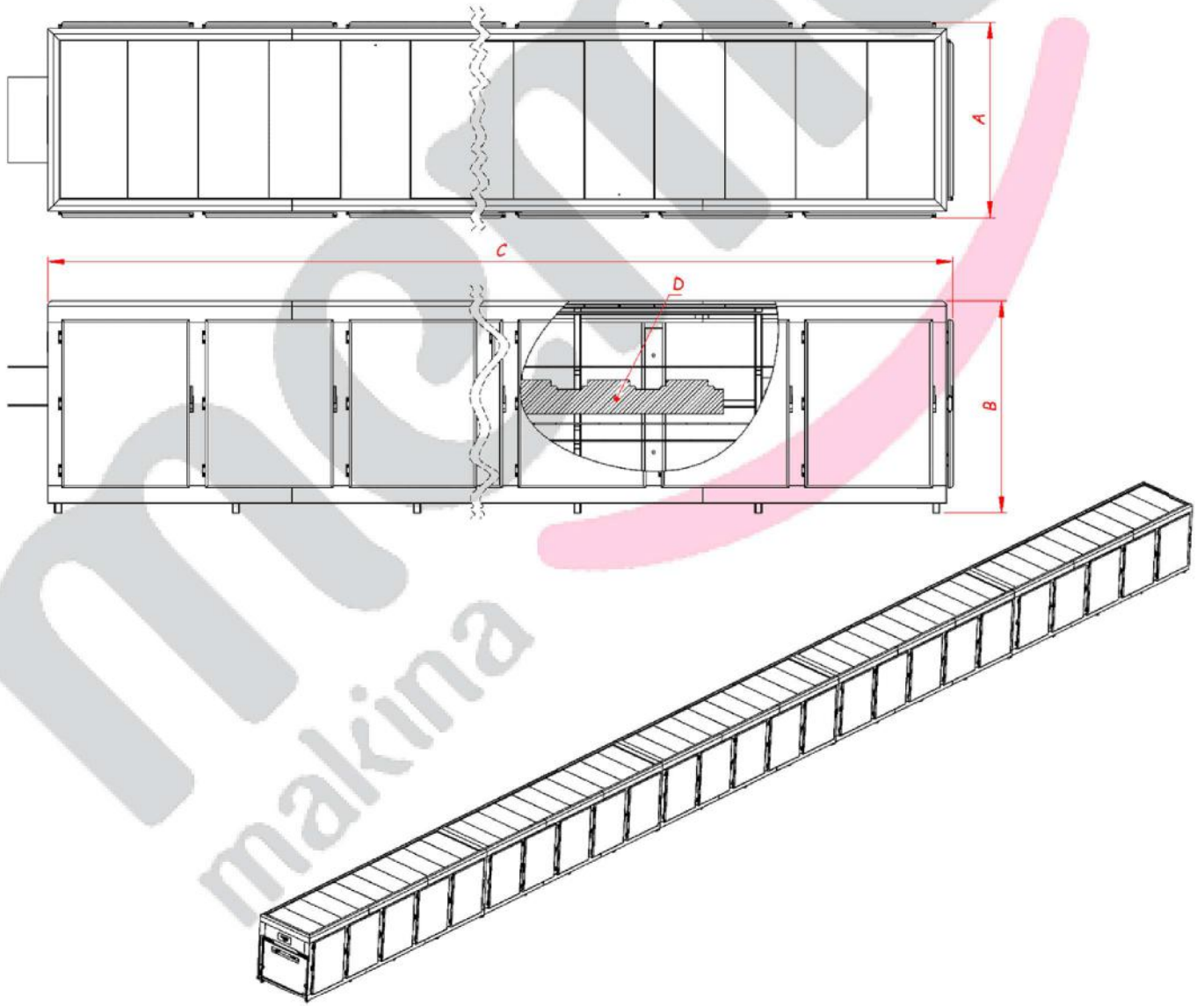
TECHNICAL DETAILS

WIDTH (A): 2100mm

LENGTH (C): 30150mm

HEIGHT (B): 1800mm

COOLING UNIT 10 PCS (D)



// COOKER //

The prepared products in the pre-mixer tank are transferred to the specially designed cooking unite to be cooked with the help of transfer pump.

The cooking system is brought to the desired temperature with steam.

We use a fully automatic control valve to keep the desired temperature at a constant value.

In this way, the desired consistency and degree of cooking is achieved.

There is a double jacket serpentine system in the cooking tube part, and there is an outer coating on it to prevent hand burns.

High temperature cooking processes can be performed.

Then, cooked product is transferred to the vacuum chamber and the water on the product evaporates, and the steam is removed from the product with the help of a vacuum pump.

The cooking unite is made entirely of AISI-304 material.

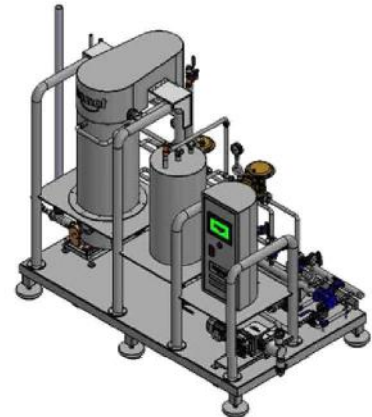
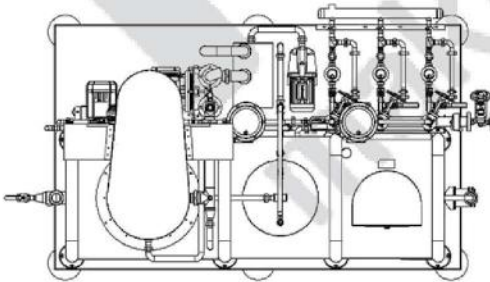
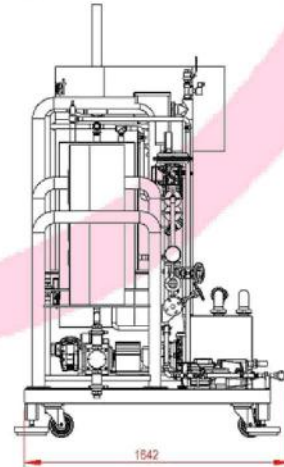
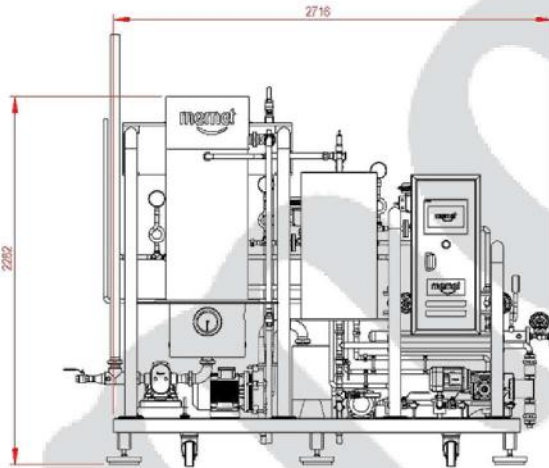
TECHNICAL DETAILS

WIDTH (A): 1640 mm

LENGTH (C): 2720 mm

HEIGHT (B): 2285 mm

TOTAL Kw: 16,5 Kw



// PREMIXER TANK WITH LOADCELL (JH.600-9) //

Premixer tank with loadcell is used for homogeneous cooking and mixing of solid and fluid materials.

It has a 6-8 bar steam jacket, thus providing a high degree of pre-cooking.

In order to minimize the heat loss on the tank, a manhole cover has been applied, so that less steam comes out of the boiler. Also, there is a sight glass and a lighting light on the boiler. It is aimed to control the product inside the boiler without opening the manhole cover.

Thanks to the specially designed scraping system, it eliminates the risk of burning and sticking on the inner wall surface of the boiler.

Temperature values can be controlled through the system.

There is a Loadcell (weighing) system, so that the products are automatically weighed according to the desired weight.

The tank is completely made of aISI-304 material.

TECHNICAL DETAILS

TANK DIAMETER (A): Ø1104 mm

TANK TOP COVER HEIGHT (C): 1490 mm

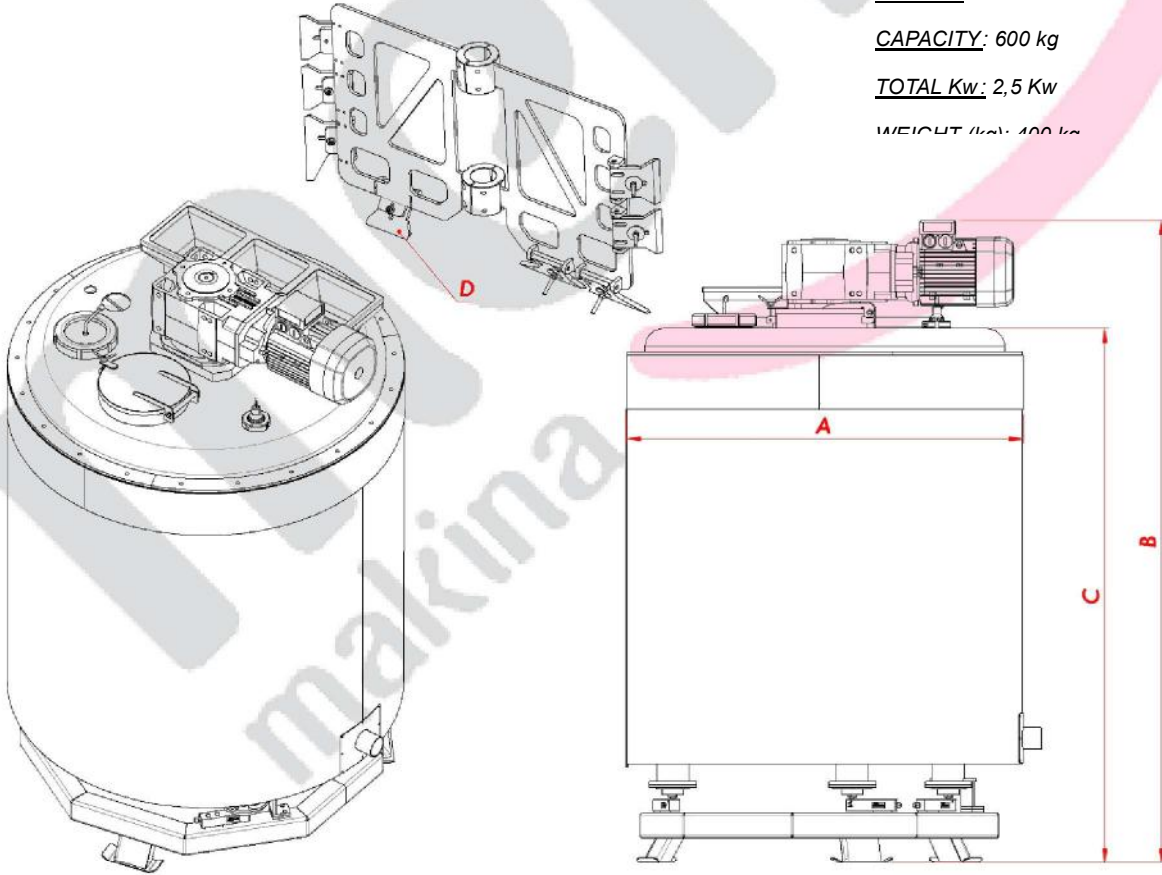
TANK FULL LENGTH HEIGHT (B): 1790 mm

(D) SPECIALLY DESIGNED SCRAPPING SYSTEM

CAPACITY: 600 kg

TOTAL Kw: 2,5 Kw

WEIGHT (kg): 400 kg



// COOKING TANK //

Cooking tank is used for homogeneous cooking and mixing of solid and fluid materials.

It has a 6-8 bar steam jacket, thus providing a high degree of pre-cooking.

In order to minimize the heat loss on the tank, a manhole cover has been applied, so that less steam comes out of the boiler. Also, there is a sight glass and a lighting light on the boiler. It is aimed to control the product inside the boiler without opening the manhole cover.

Thanks to the specially designed scraping system, it eliminates the risk of burning and sticking on the inner wall surface of the boiler.

Temperature values can be controlled over the system.

There is a Loadcell (weighing) system, so that the products are automatically weighed according to the desired weight.

TECHNICAL DETAILS

TANK DIAMETER (A): Ø1104 mm

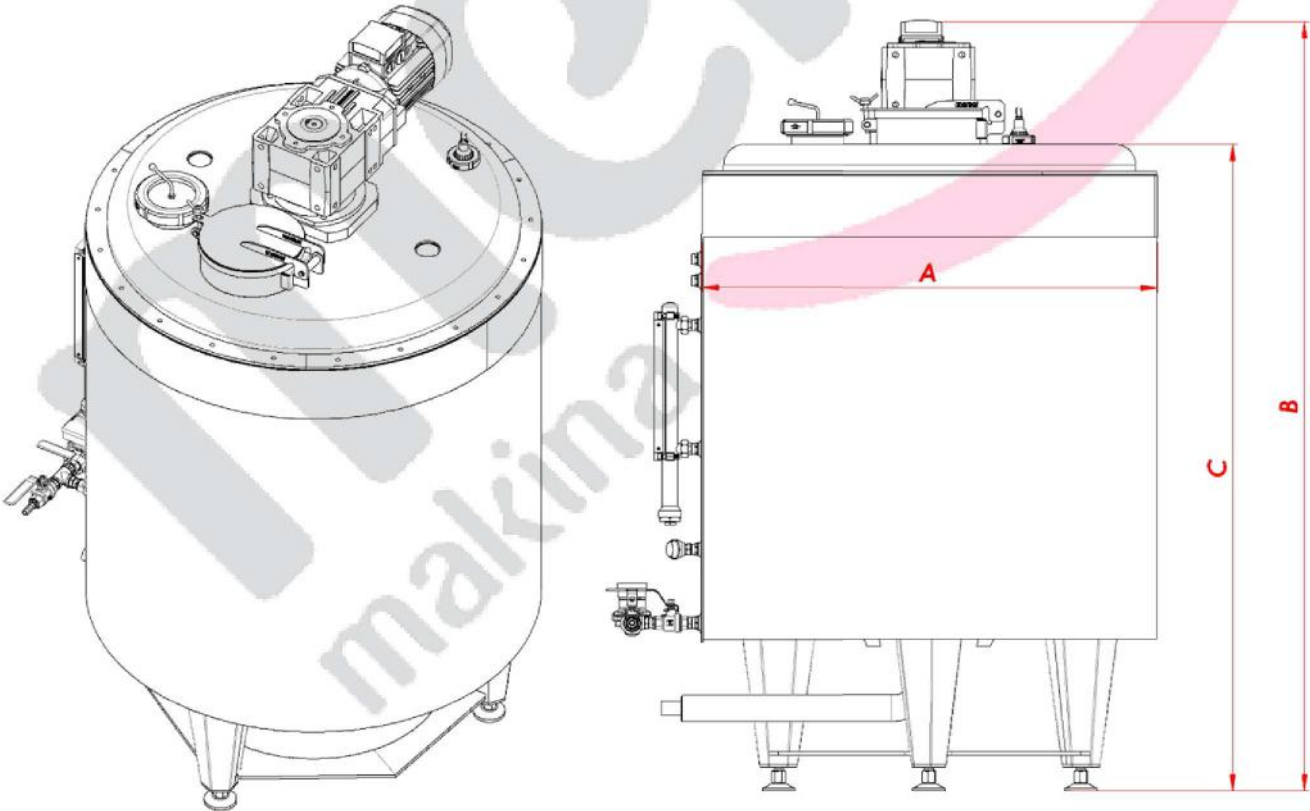
TANK TOP COVER HEIGHT (C): 1570 mm

TANK FULL LENGTH HEIGHT (B): 1870 mm

CAPACITY: 600 kg

TOTAL Kw: 2,5 Kw

WEIGHT (kg): 400 kg



// STOK TANKI (JH.600-8) //

It is used to keep the pre-cooked product at the desired temperature around 80-88 °C.

The tank is water jacketed, so a heating process is applied with the help of water, and thanks to the steam coil located under the tank, it is possible to heat the water without electrical energy with the help of steam on the line.

The mixer inside the tank has a constant speed of approximately 30 RPM.

The stock tank is completely made of AISI-304 material.

TECHNICAL DETAILS

TANK DIAMETER (A): Ø1104 mm

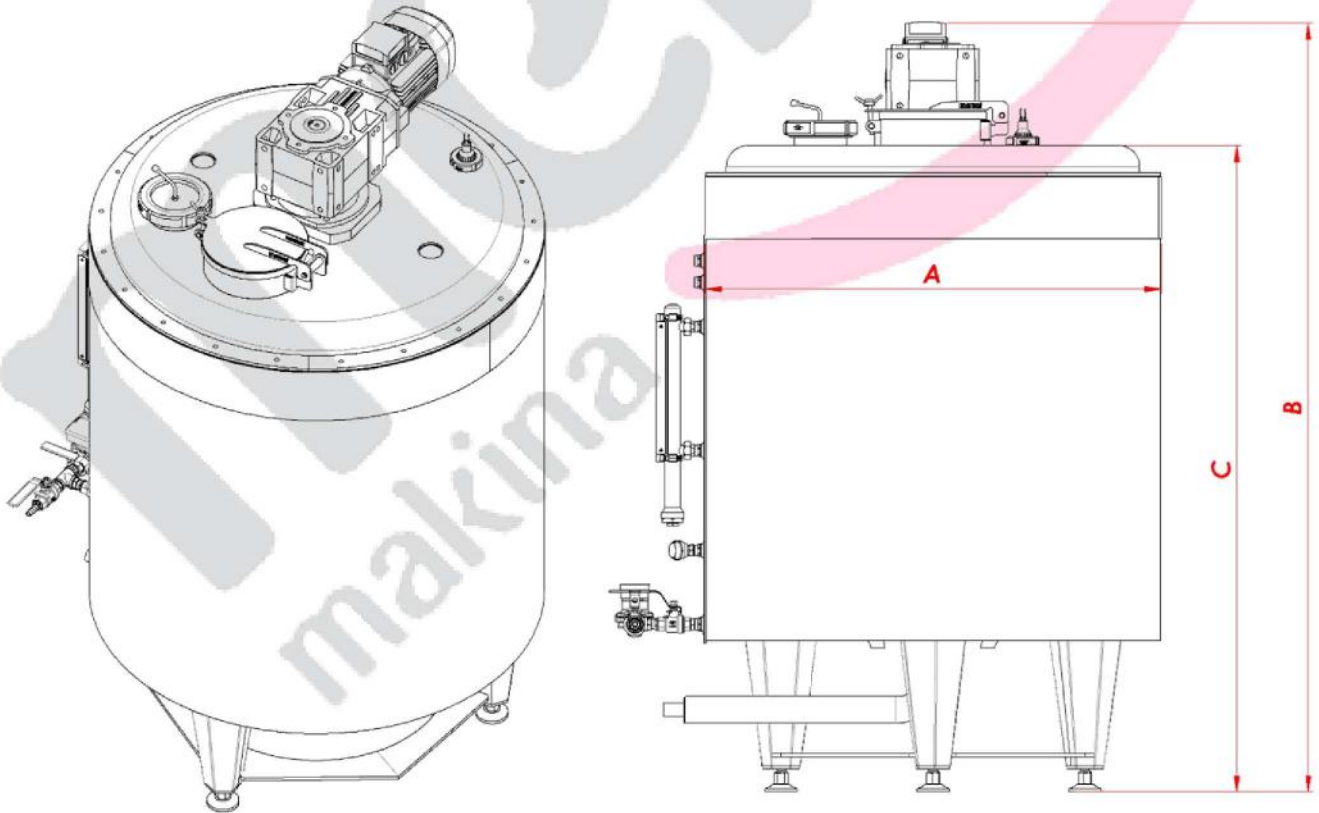
TANK TOP COVER HEIGHT (C): 1570 mm

TANK FULL LENGTH HEIGHT (B): 1870 mm

_____ 600 kg

TOTAL Kw: 2,5 Kw

WEIGHT (kg): 350 kg



// SOLUTION MIXING TANK (JH.600-14) //

The solution whipping tank is used for homogeneously whipping and mixing of solid and fluid materials.

Our tank is water jacketed, so a heating process is applied with the help of water, and thanks to the steam coil located under the tank, it is possible to heat the water without electrical energy with the help of steam on the line.

The mixer inside the tank has a constant speed of approximately 30 RPM.

In our tank, we have a separate mixer that we use for whipping, and a homogeneous mixing is ensured with the specially designed mixing system.

In order to minimize the heat loss on the tank, a manhole cover has been applied, so that less steam comes out of the boiler. Also, there is a sight glass and a lighting light on the boiler. It is aimed to control the product inside the boiler without opening the manhole cover.

The pre-preparation tank is completely made of aISI-304 material.

TECHNICAL DETAILS

TECHNICAL DETAILS

TANK DIA (A): \varnothing 800 mm

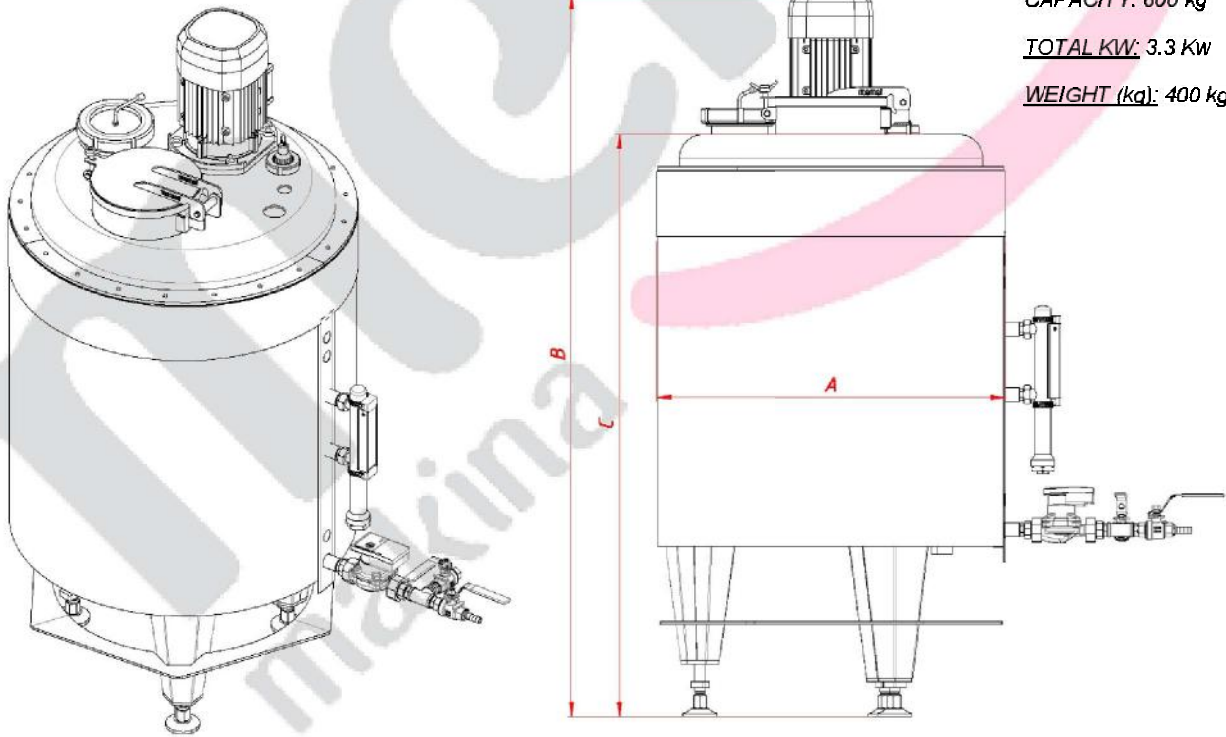
TANK TOP COVER HEIGHT(C): 1370 mm

TANK FULL LENGTH (B): 1600 mm

CAPACITY: 600 kg

TOTAL KW: 3.3 Kw

WEIGHT (kg): 400 kg





// GLUCOSE STOCK TANK (JH.600-11) //

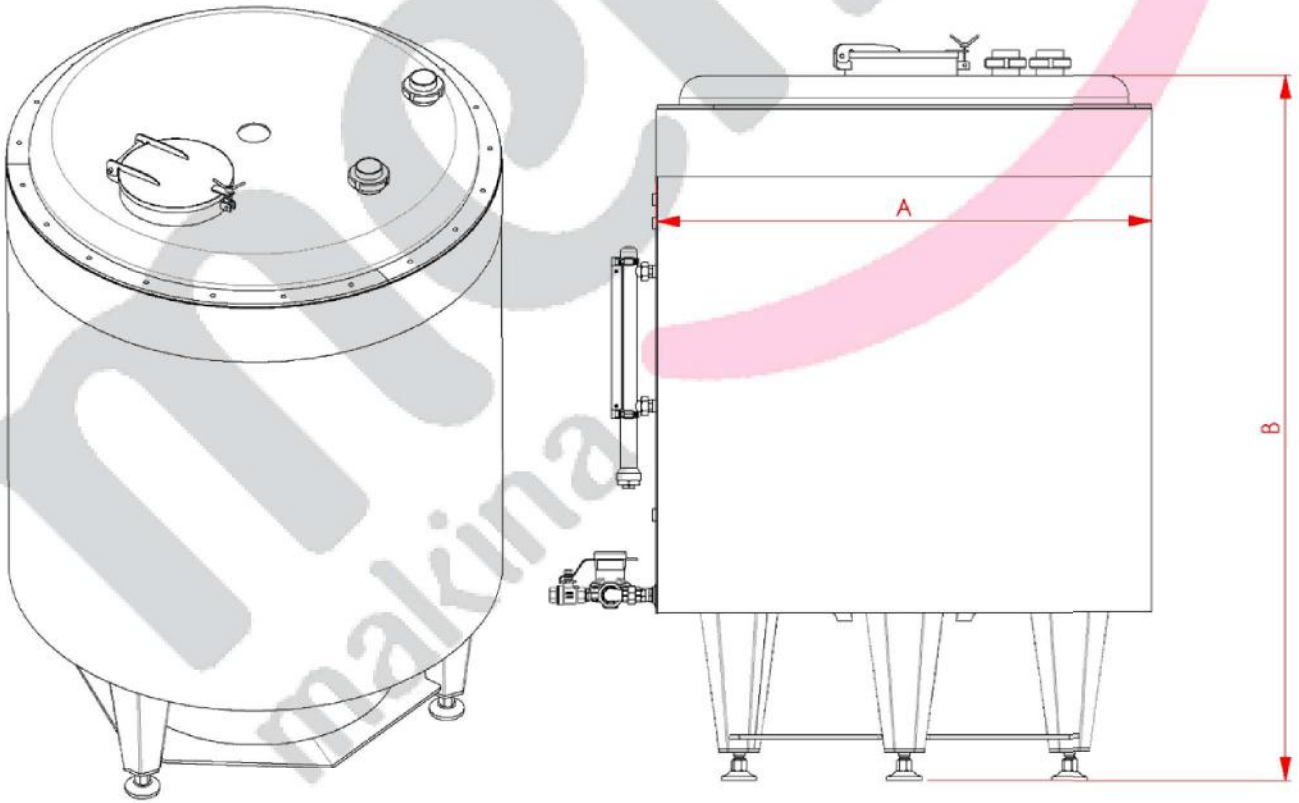
The glucose stock tank is designed to meet the glucose requirement on the line.

Our tank is water jacketed, so a heating process is applied with the help of water, and thanks to the steam coil located under the tank, it is possible to heat the water without electrical energy with the help of steam on the line.

The glucose tank is completely made of aISI-304 material.

CAPACITY: 1000 kg

WEIGHT (kg): 300 kg



// SUGAR CARRYING HELIX (JH.600-18) //

The sugar conveying screw consists of two parts, the sugar chamber and the transfer part, and the granulated sugar or powdered products transferred into the chamber are transferred to the pre-mixer tank.

The sugar transport auger is completely made of AISI-304 material.

TECHNICAL DETAILS

(A): 1200 mm

(B): 1460 mm

(C): 2300 mm

(D): 750 mm

(E): 1100 mm

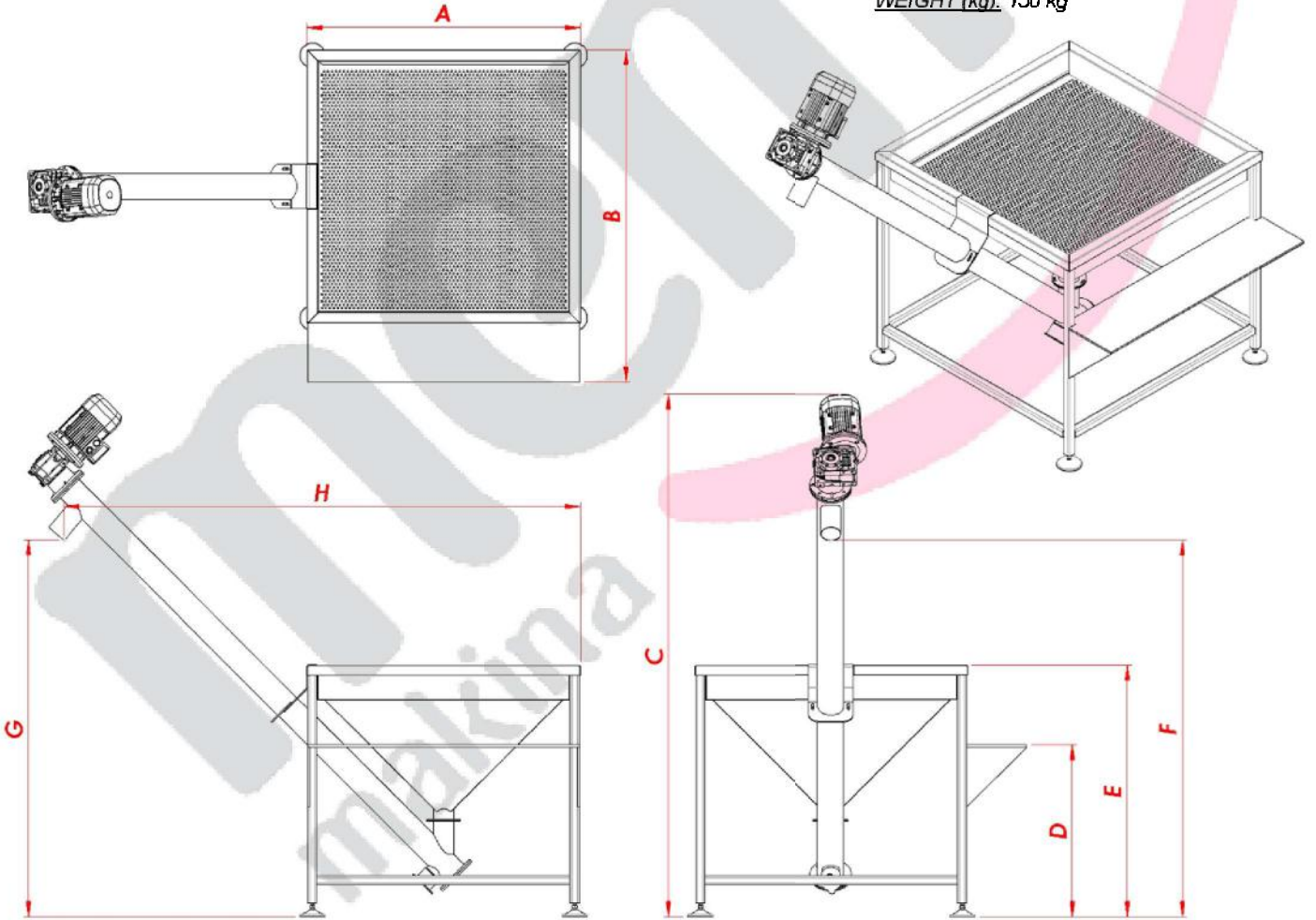
(F): 1650 mm

(G): 1650 mm

(H): 2260 mm

CAPACITY: 400 kg

WEIGHT (kg): 150 kg



// DOSING UNIT //

DOSING UNIT PROVIDES THE TRANSFER OF MATERIALS SUCH AS AROMA-COLOUR TO THE PRODUCT IN A FIXED RATE.

DOSING PUMP IS PLC CONTROLLED AND CONTROLLED BY THE TOUCH PANEL ON THE INJECTION UNIT.

THERE ARE 3 DOSING PUMPS IN THE DOSING UNIT

DOSING UNIT CAN BE INCREASED FROM 1 UNIT TO 4 UNITS ACCORDING TO THE STRUCTURE OF EACH DEPOSITOR

EXAMPLE: WHEN THE SINGLE COLOR DEPOSITOR HAS 1 UNIT

A DUAL COLOR DEPOSITOR HAS 2 UNITS

THE DOSING UNIT HAS A TOTAL OF 5 SECTIONS, ONE OF THEM IS LARGE AND THE OTHER TWO SMALL ALSO

TECHNICAL DETAILS

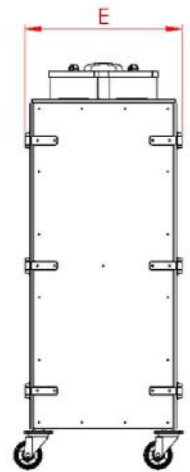
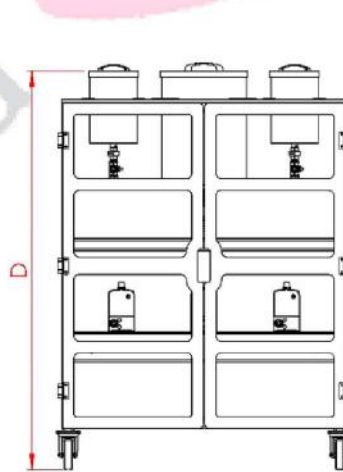
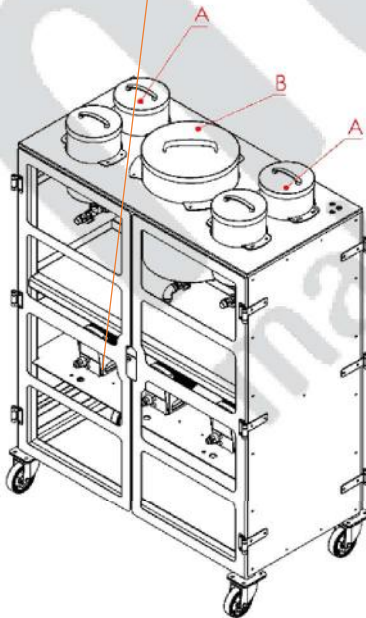
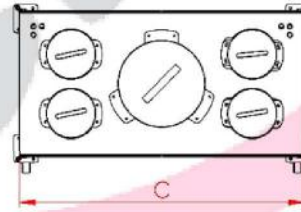
(A): AROMA and COLOR UNIT

(B): 3. ADDITIONAL UNIT

(C): 1010 mm

(D): 1410 mm

(E): 555 mm

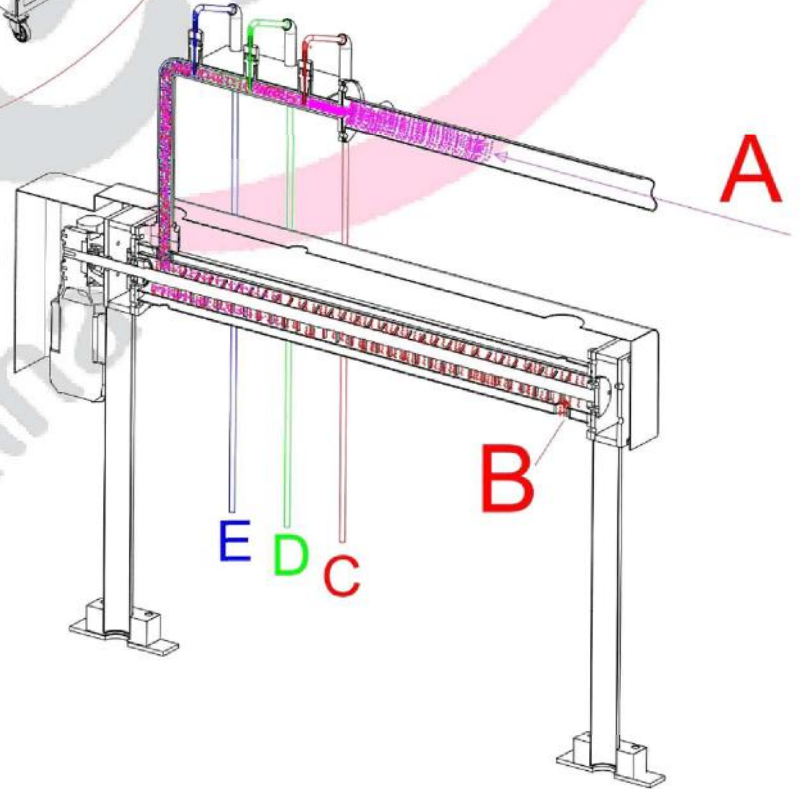
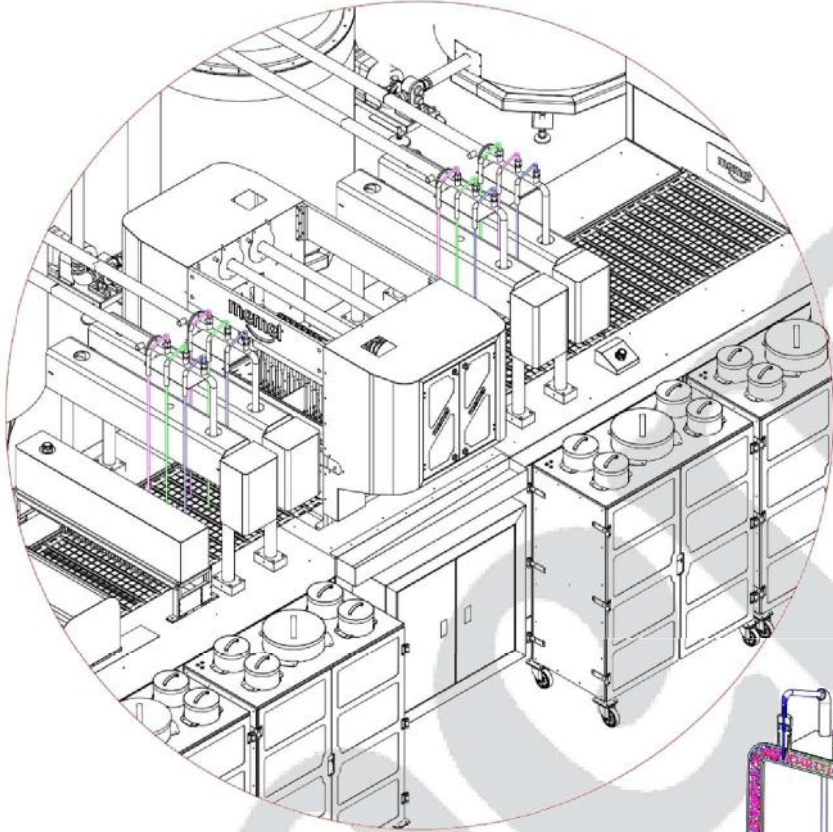


// DOSING AND MIXED UNIT WORKING EXPLANATION //

THE PRODUCTS SET ON THE DOSING UNIT ARE TRANSFERRED TO THE MIXED UNITS ON THE INJECTION,
ENTERING THE REQUIRED AROMA AND COLOR.

THERE ARE 4 MIXED UNITS

THIS LINE WORKS IN 4 COLORS



TEKNİK DETAYLARI

TECHNICAL DETAILS

(A): PRODUCT ENTRY

(B): PRODUCT OUT

(C): Aroma

(D): PAINT

// GELATIN CARRYING SCREW //

The gelatin conveying screw consists of two parts, the gelatin reservoir and the transfer section. The gelatin or powder products transferred into the reservoir are transferred to the solution tank.

The sugar transport auger is completely made of aISI-304 material.

TECHNICAL DETAILS

(A): 968 mm

(B): 1610 mm

(C): 1432 mm

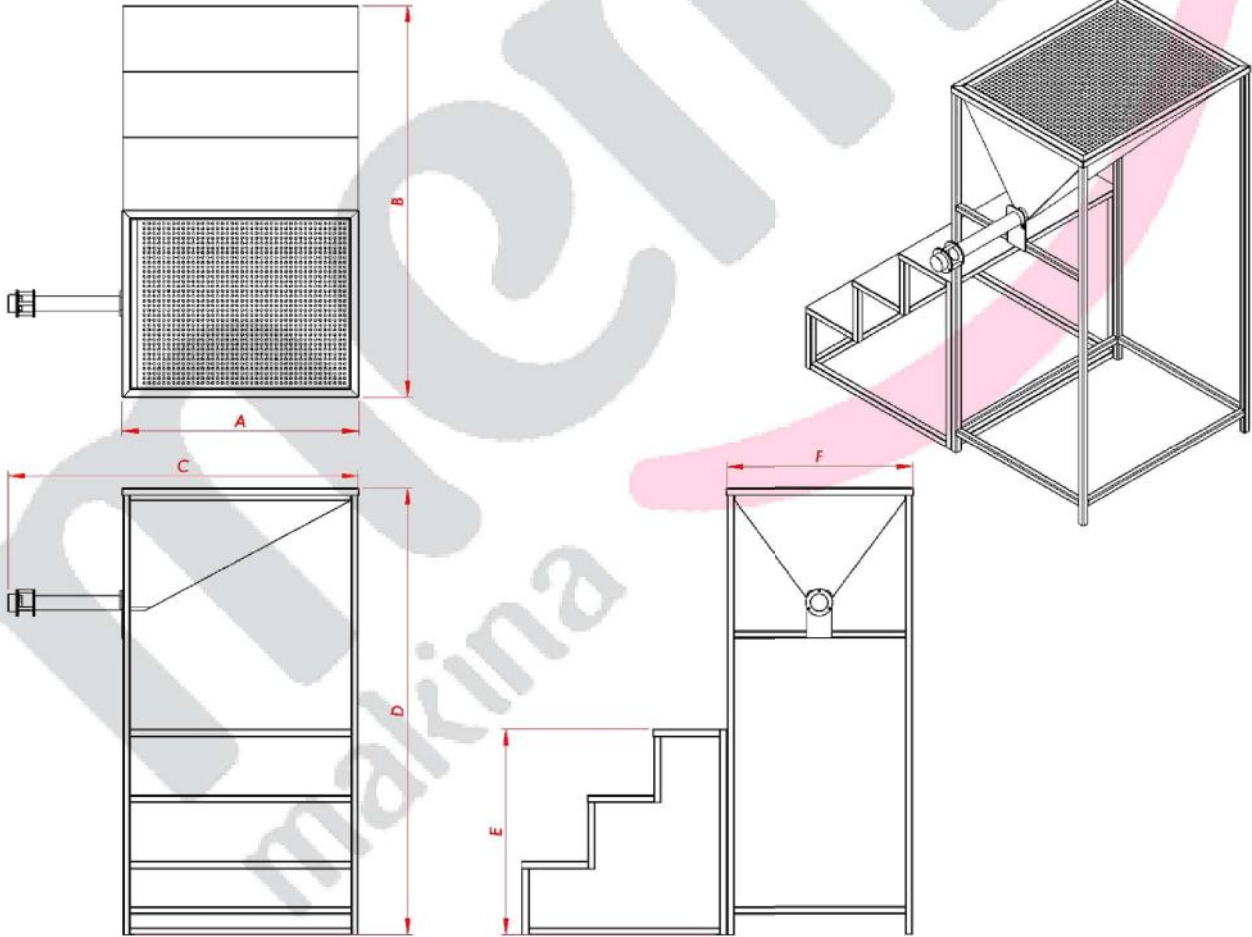
(D): 1832 mm

(E): 842 mm

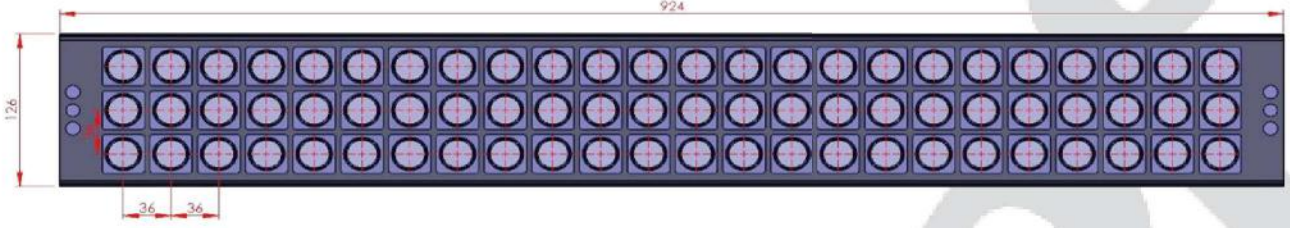
(F): 764 mm

CAPACITY: 50 kg

WEIGHT (kg): 150 kg



// MOULD PLACEMENT and WEIGHT CALCULATION //



PRODUCT TYPE	Product dimation	Weight	Products per each mould	Moulds per minute	Total capacity/hr
JELİBON	Ø 22 x 9,3	4.5 gr	72	42	816,48 kg





// SPARE PART LIST //

	P2S	2IS2RIPTI22
2	2200	MO222 21222 2O2T 2M2Ox2222
2	2	222 TRI222 2A2 P2 MP
3	2	T22222 TAP2
4	22	2 O22222 2O2OR 12 22R 2 O22222
2	22	2 O22222 2O2OR O2 T2R 2 O22222
2	2	2O2A 2 O22222
2	2	SI2222 2O2OR 2 O22222S
2	20	22T2RIOR 2ARTRI2222S
2	20	12 T2RIOR 2 O22S 222222 S222222
20	20	22T2R2A2 2 O22S 222222 S222222
22	20	12 22R 2ARTRI2222S
22	20	2ARTRI2222 2O2222R S2222T
23	20	MO222 22A12 22 T
24	20	2" 2O2 12A2 2IPP22
22	4	MI2222 2 AS22RS
22	2	2204 22ARI22
22	4 metre	SI222O22 STRIP O RI22
22	4	2002 2R 22ARI22
22	4	TOR2 2A222
20	2	22STO P222 MATI22 2A222
22	2	2A2222 SO2222T
22	4	PRO2222T TRA2S22R 2 OS2
23	2 takım	22O222S
24	4	22AP
22	4	S2ARP STO222
22	200	22AS2S 2OOT S2O2S
22	2	2ORR222TIO22 PI2
22	22	2A2222 222T 2O22R 2O222
22	2	222.4" 22 A12 2O222
30	2	2222RTI222 PI2
32	2	2ITTI222 2 R22222
32	2	2O2OR P2MP 2ITTI222 2 R22222
33	20	ORI222 2OR 2ASS2TT2S
34	2 set	PR2-MI222R S2RAPPI222 22A222S
32	3 set	2OSI222 PRO2222T 2 O22222S
32	22mtre	AIR 2 OS2
32	22	2220 22A2222
32	3	2240 22A2222



32	?	?? IO? ?AS??T
40	??	?RASS ??? ? IPP??
42	20	???" clingyrite gasket
42	?	?" clingyrite gasket
43	?	324" ?O? I?A?? ?????
44	?	???" ?O? I?A?? ?????
42	?	?" ST?AM SPIRA?? OS? 20cm
42	?	324" ST?AM SPIRA?? OS? 20cm
42	3	???" ST?AM SPIRA?? OS? 30cm
42	3	???" ST?AM SPIRA?? OS? 40cm
42	?	???" ST?AM SPIRA?? OS? 20cm
20	?	???" ST?AM SPIRA?? OS? 20cm
??	?	???" ST?AM SPIRA?? OS? 20cm
??	?	???" ST?AM SPIRA?? OS? 200cm
23	?	???" ? AT?R SPIRA?? OS? 20cm
24	?	???" ? AT?R SPIRA?? OS? 30cm
??	20	???" ? AT?R SPIRA?? OS? 20cm
??	4	???" ? AT?R SPIRA?? OS? 20cm
??	4	???" ? AT?R SPIRA?? OS? 20cm
??	4	???" ? AT?R SPIRA?? OS? 40cm
??	?	???" ???O? ? IT? TAI?
20	?	?" ??? ?ITTI??
??	?	?" ? ????? ???O?
??	?	?" ?O? I?A? ?ITTI??
23	?	324" ?O? I?A? ?ITTI??
24	?	324" ?O? I?A?? ???? ?ITTI??
??	?	?" TAI? ???O?
??	3	324" TAI? ???O?
??	?	?" S?????
??	?	???" S????TS
??	?	324" S????TS
20	?	ST?AM ? O?RS
??	?	AIR ?A??
??	4	??O? ??ARI??
23	?	40x??x? OI? S?A?
24	?	SPIRA? MA?? I??
??	?	????TRI? MA?? I??
??	?	TOO? ?A? R?? ? IR?? ?OR I? STA??ATIO?