



CESELSAN

CESELSAN

ROASTING AND DRYING MACHINES



SALTING MACHINES



DIFFUSION BASED SALTING



FRYING LINES



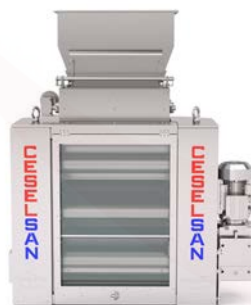
PUREE LINES



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 strengthening 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 Iso 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.

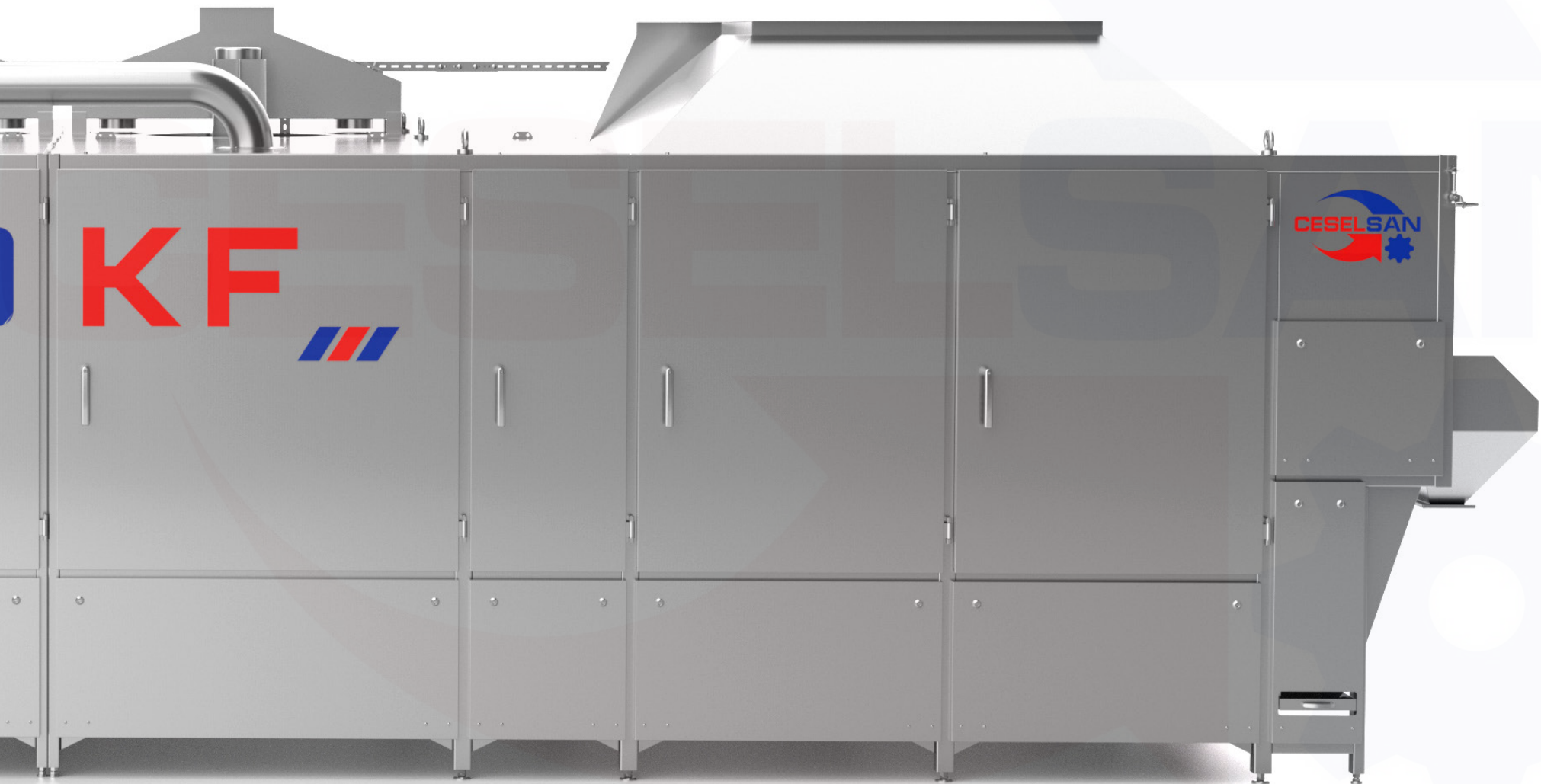




 **C E S E L S A N**



ROASTING SERIES



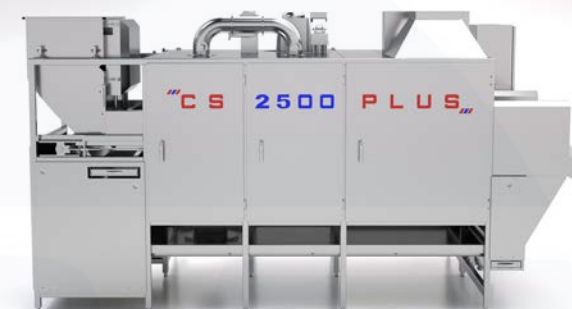
CELSAN



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
Pumpkin 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 Pistachio	90
Shelled Pistachio	120
Sunflower Seeds	70
Pumpkin 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
Pumpkin Seeds	200
Almond	300
Cashew	350
Roasted chickpeas	300





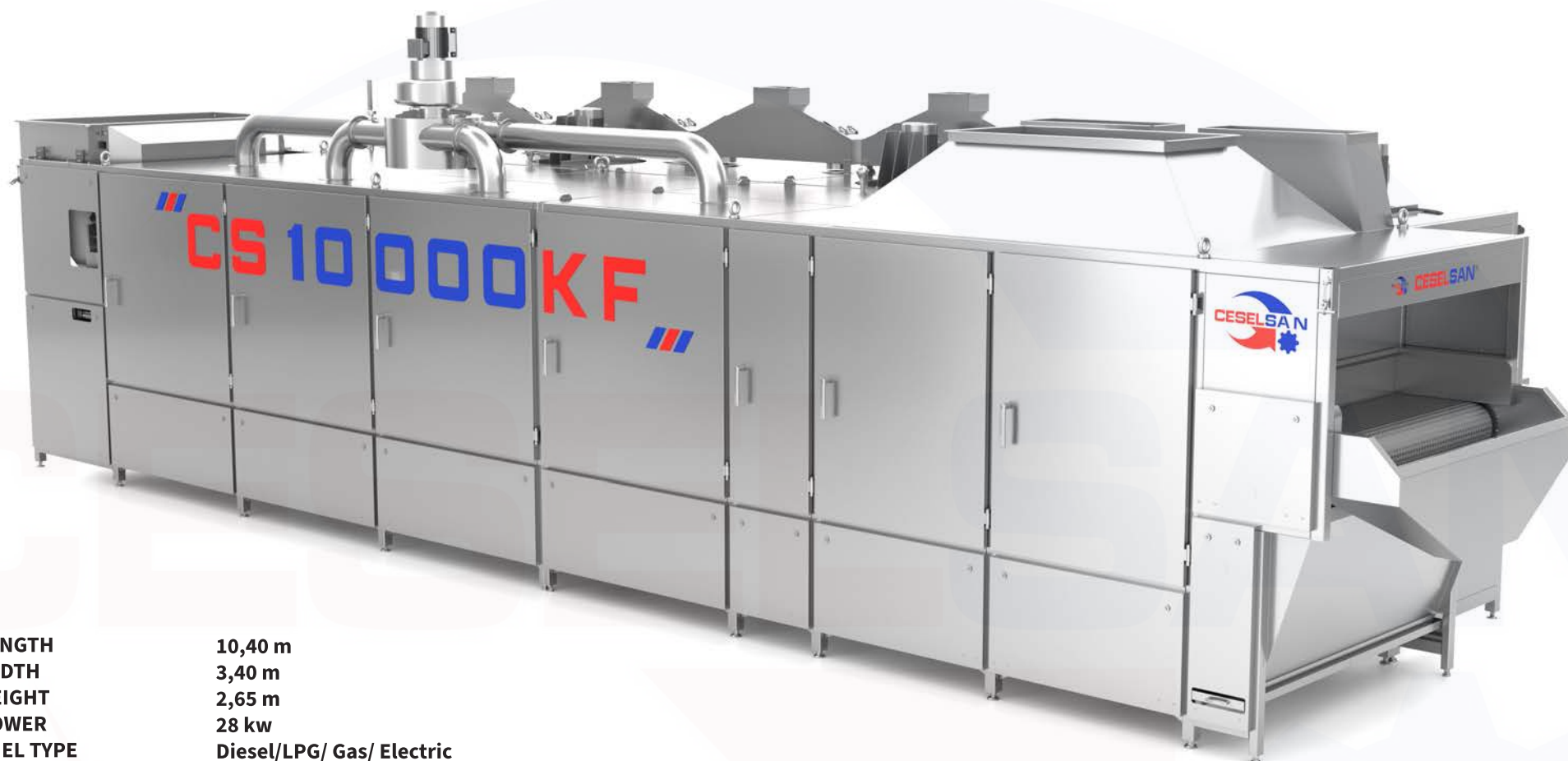
CS 5000 KF

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 Pistachio	400
Shelled Pistachio	500
Sunflower Seeds	350
Pumpkin 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
Pumpkin Seeds	450
Almond	700
Cashew	800
Roasted chickpeas	700



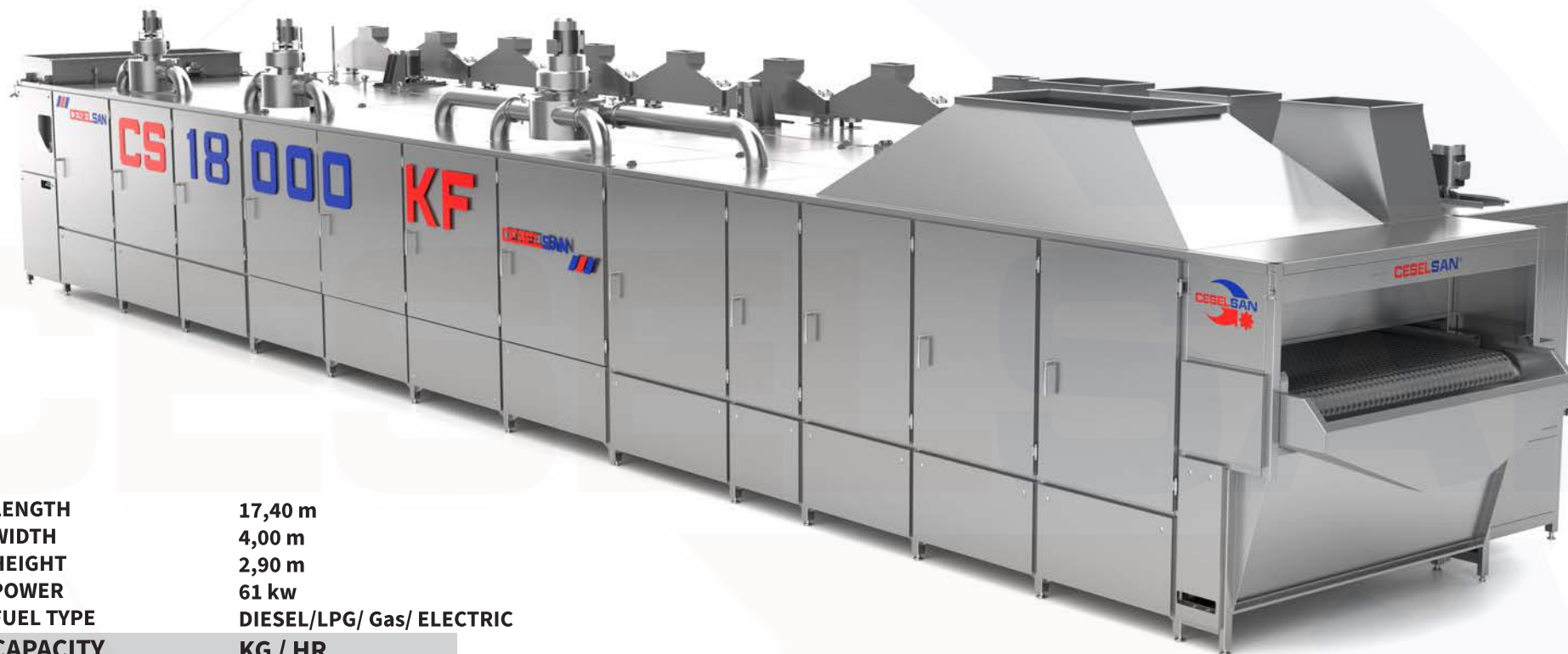
LENGTH	10,40 m
WIDTH	3,40 m
HEIGHT	2,65 m
POWER	28 kw
FUEL TYPE	Diesel/LPG/ Gas/ Electric
CAPACITY	KG / HR
Hazelnut Kernel	2500
Shelled Peanut	2000
In-shell Peanut	450
In-shell Pistachio	1000
Shelled Pistachio	1500
Sunflower Seeds	1000
Pumpkin Seeds	800
Almond	1500
Cashew	1500
Roasted chickpeas	1500

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
Pumpkin 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
Pumpkin Seeds	2250
Almond	5000
Cashew	6000
Roasted chickpeas	4000

CS 18000 KF





CESELSAN

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

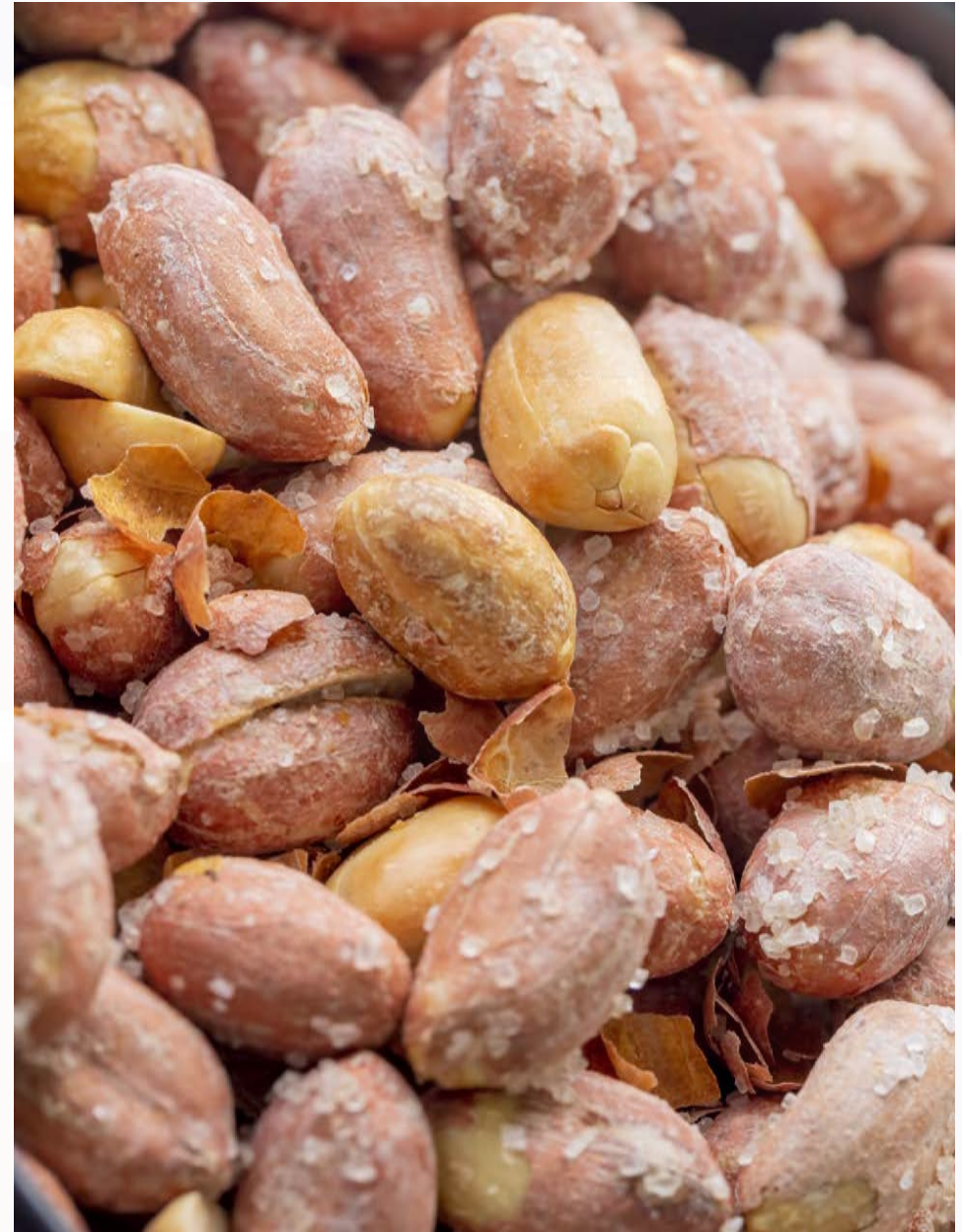
- Automatic controlled production without requiring to operator intervention during the production period.
- Ability to coordinate whole line with one screen panel.
- Create updated data graphs.

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.





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
Pumpkin 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
Pumpkin 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

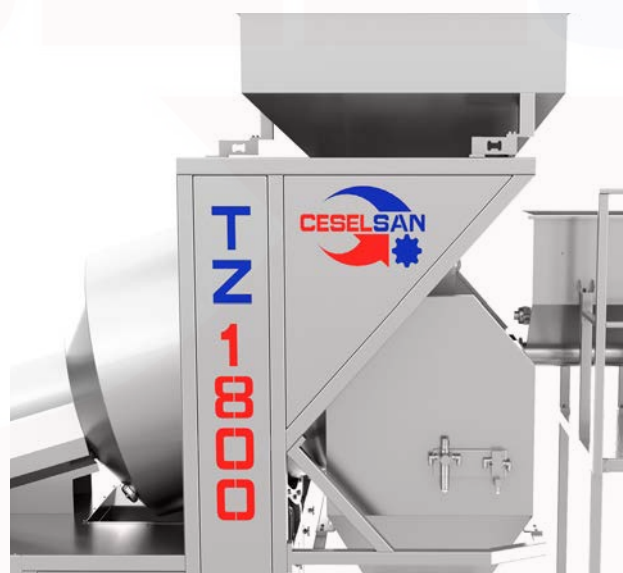
CAPACITY	KG / HR
In-shell Peanut	800
Shelled Peanut	2000
Sunflower Seeds	1500
Pumpkin Seeds	1500
In-shell Almond	1500
Almond	2000
In-shell Pistachio	2000
Shelled Pistachio	2500
Roasted chickpeas	1800
Cashew	1800

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
Pumpkin Seeds	2500
In-shell Almond	2500
Almond	3000
In-shell Pistachio	3000
Shelled Pistachio	4000
Roasted chickpeas	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
Pumpkin Seeds	500
In-shell Almond	500
Almond	650
In-shell Pistachio	650
Shelled Pistachio	800
Roasted chickpeas	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
Pumpkin Seeds	1000
In-shell Almond	1000
Almond	1400
In-shell Pistachio	1400
Shelled Pistachio	2000
Roasted chickpeas	1200
Cashew	1200



MANUAL SALTING T2M 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
Pumpkin Seeds	400
In-shell Almond	400
Almond	550
In-shell Pistachio	550
Shelled Pistachio	650
Roasted chickpeas	400
Cashew	450



MANUAL SALTING T2M 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
Pumpkin Seeds	900
In-shell Almond	900
Almond	1300
In-shell Pistachio	1400
Shelled Pistachio	1800
Roasted chickpeas	1200
Cashew	1200



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D I F F U S I O N
S A L T I N G
L I N E

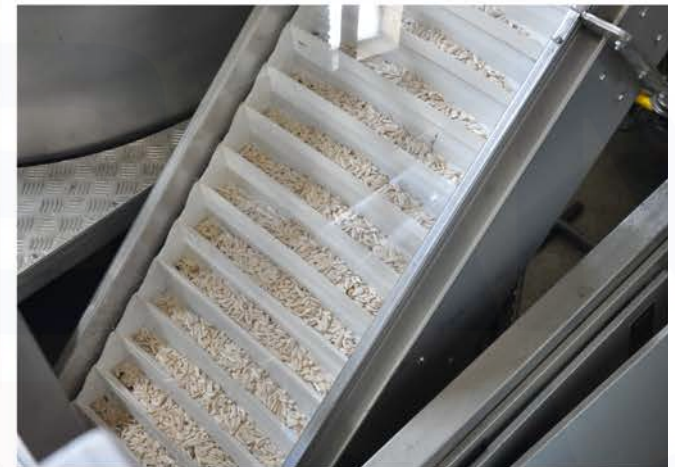


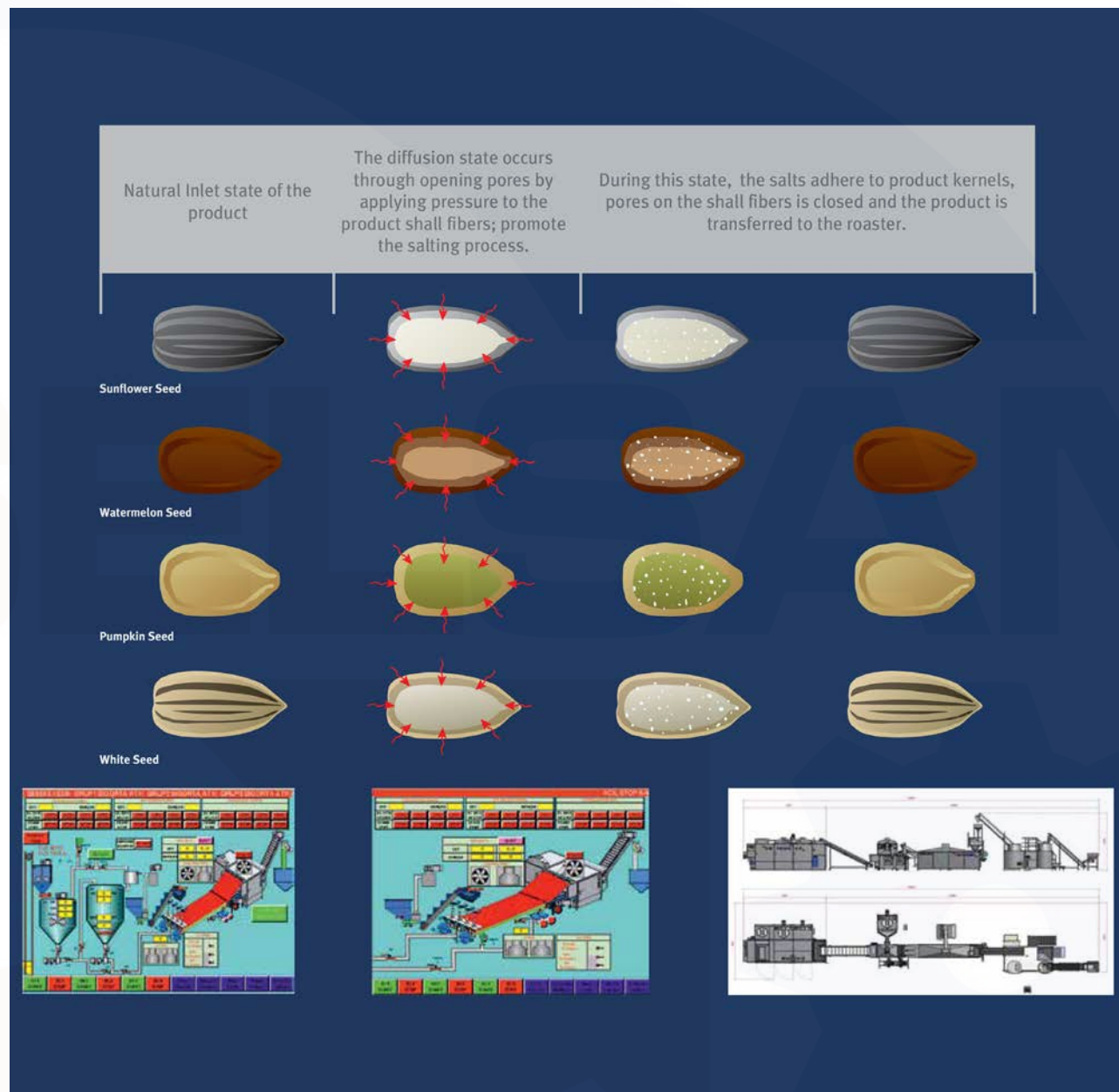
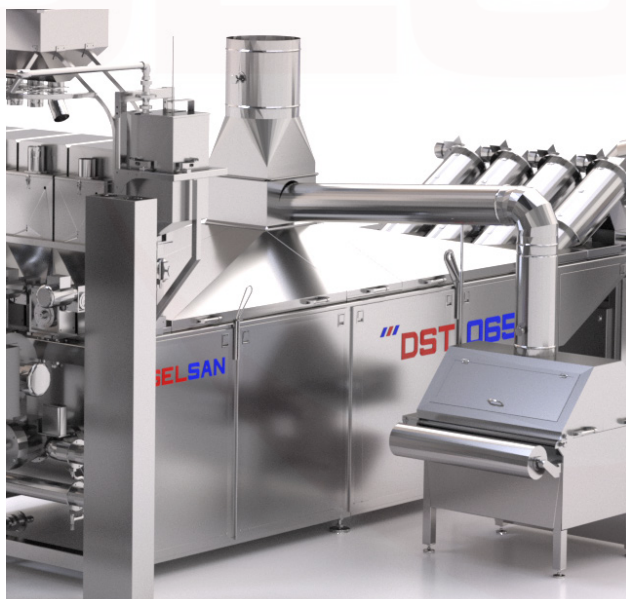


CELSAN

DST 0650

DIFFUSION BASED SALTING

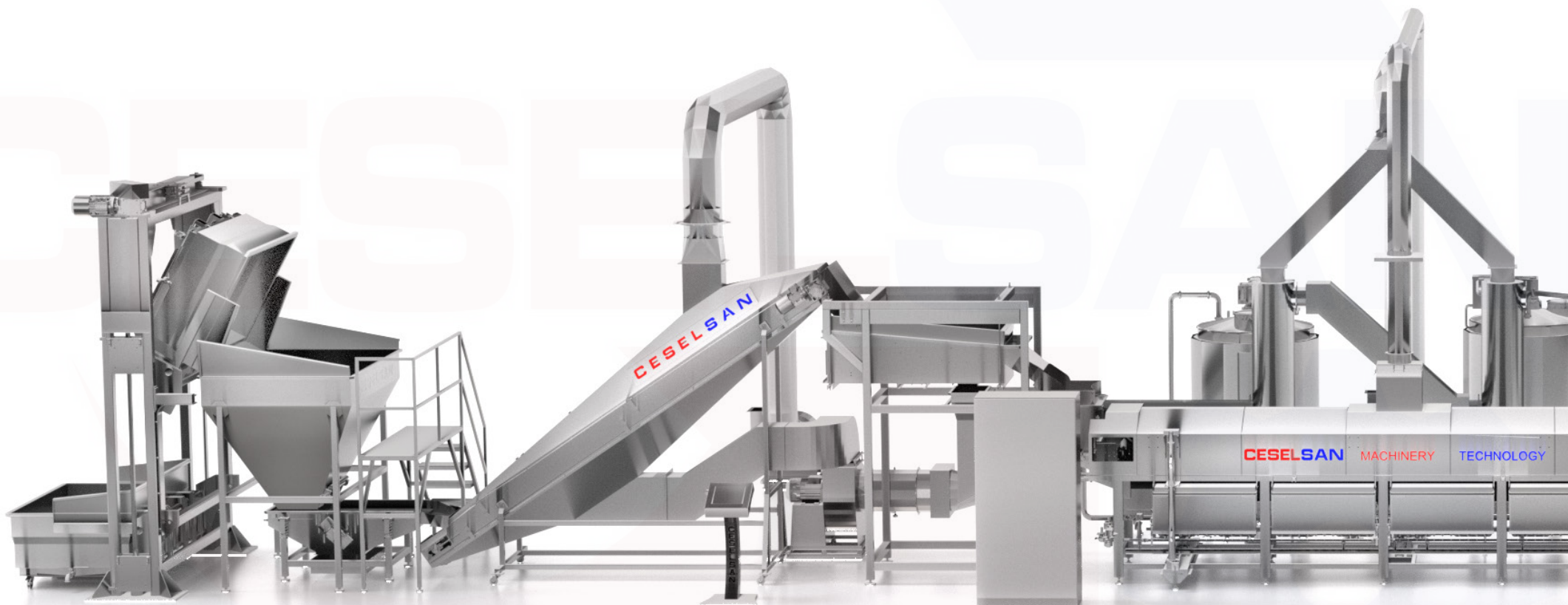


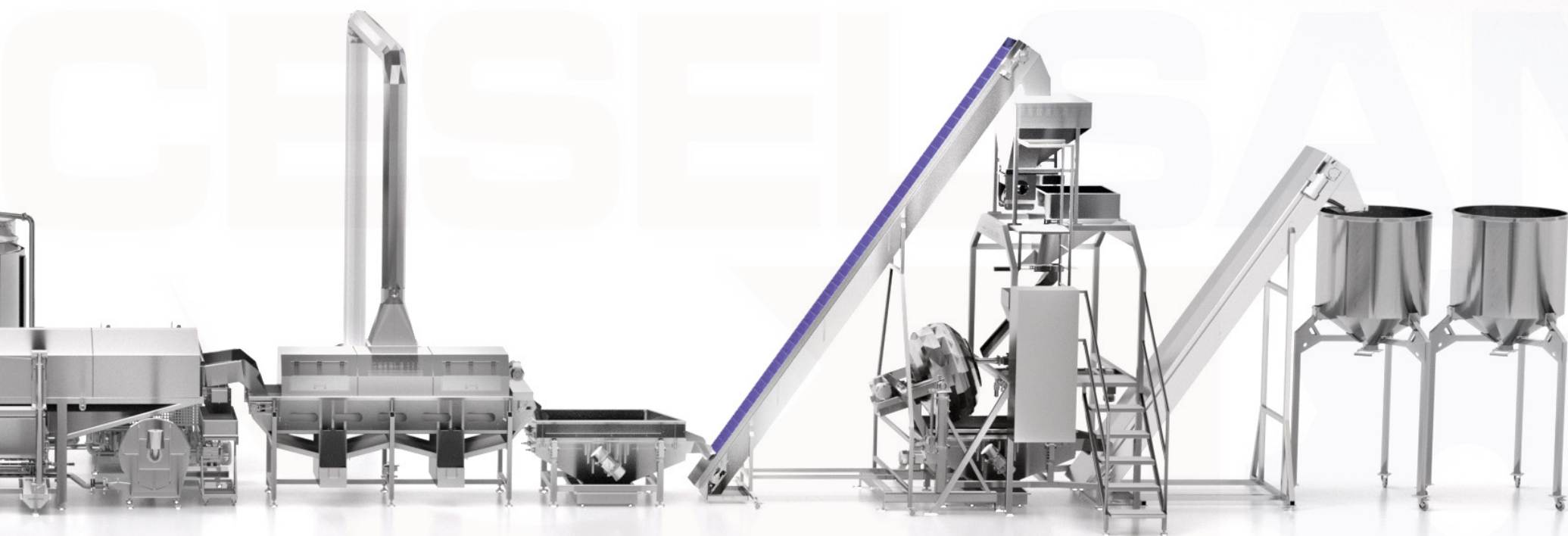




CESELSAN

FRYING LINES





CELSAN



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



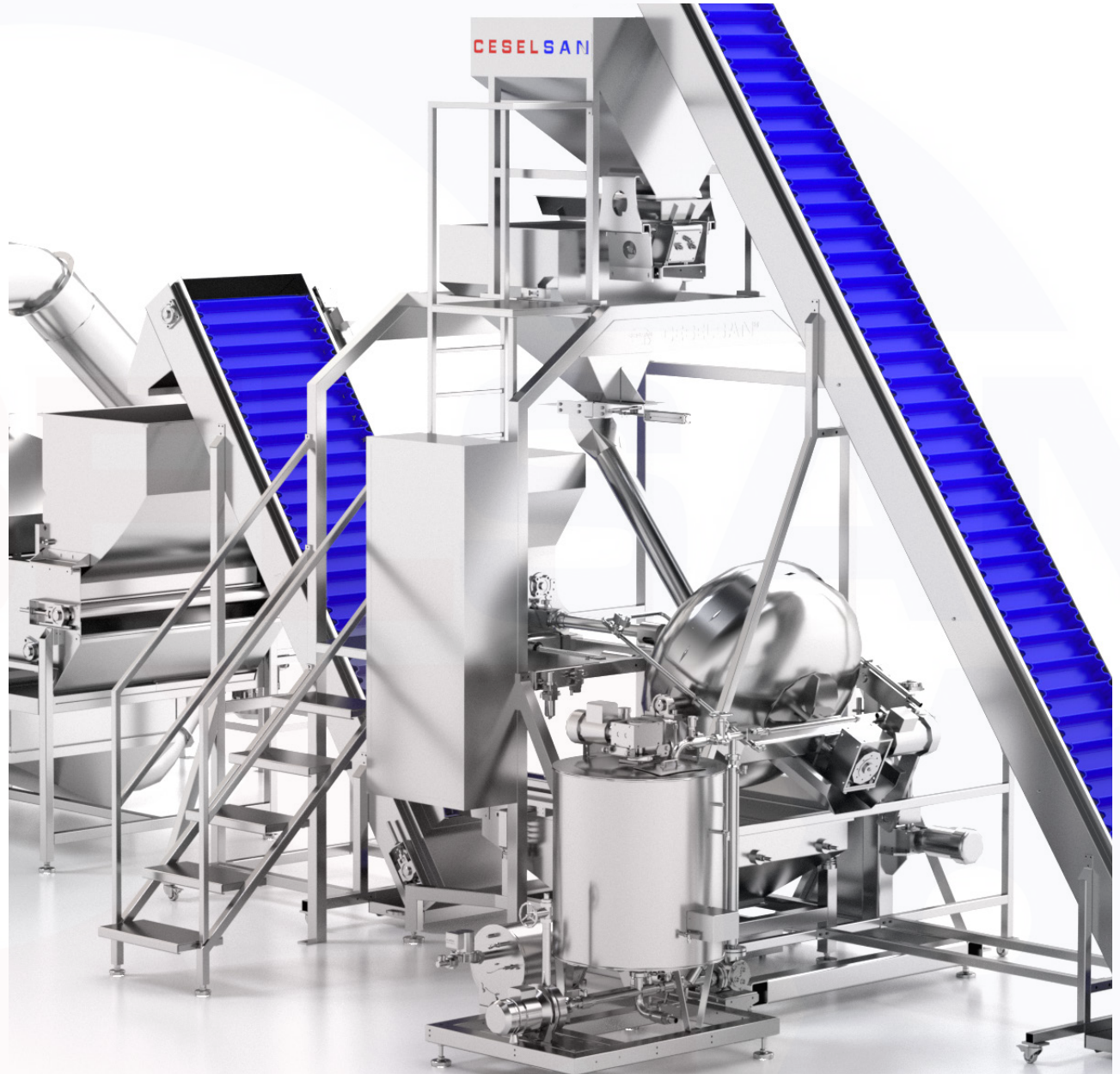
C E S E L S A N
SEASONING AND OILING
LINE





CESELSAN





SEASONING AND OILING MACHINE

Unlimited product from a raw material



Homogenization

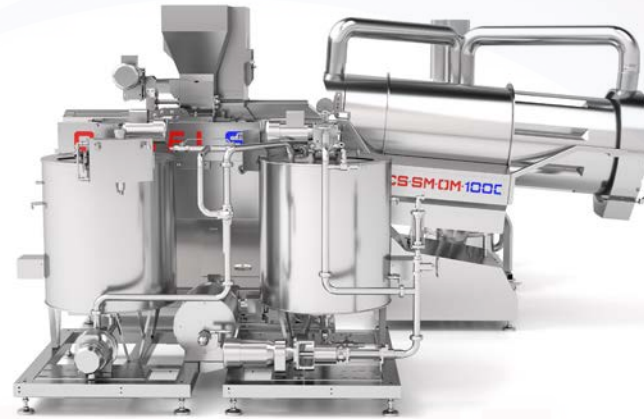
- Equivalence of sauce amounts with adjustable drum speed and angle.
- Particulate filters
- Special spray headed seasoning nozzles.
- Chrome & nickel stainless seasoning drum

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
Hazelnut	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





C E S E L S A N

PUREE LINE





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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 adjustment mechanism at the output product
- Final product aroma is preserved due to the cooling of the disintegrating pins and the upper and lower bodies with 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
WALNUT	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.
- 600-1000kg / 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
WALNUT	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 adjustment mechanism at the output product
- Final product aroma is preserved due to the cooling of the disintegrating pins and the upper and lower bodies with 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
WALNUT	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.



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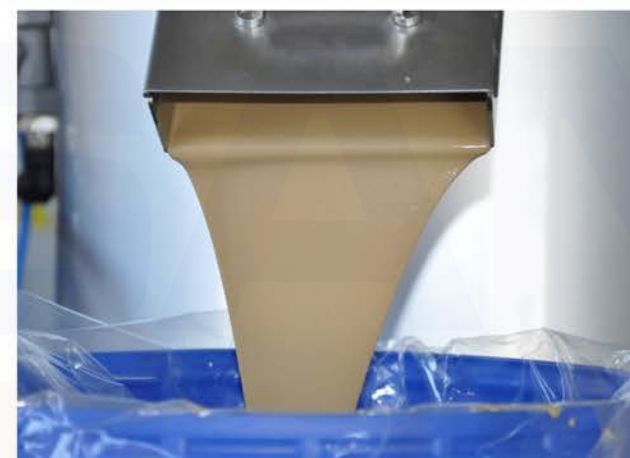
PUREE SYSTEMS

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 bodies with cold water.
- Easy shifting between products with easy cleaning method.





PUREE SYSTEMS

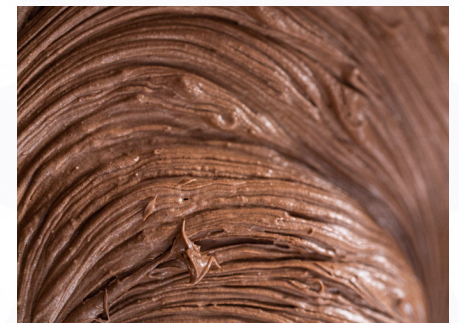
CHOCOLATE MIXER

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 recipe. Beside decreasing micron rate of mixed product, it also provides product to stay at desired temperature by its 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
Walnut	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
Walnut	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

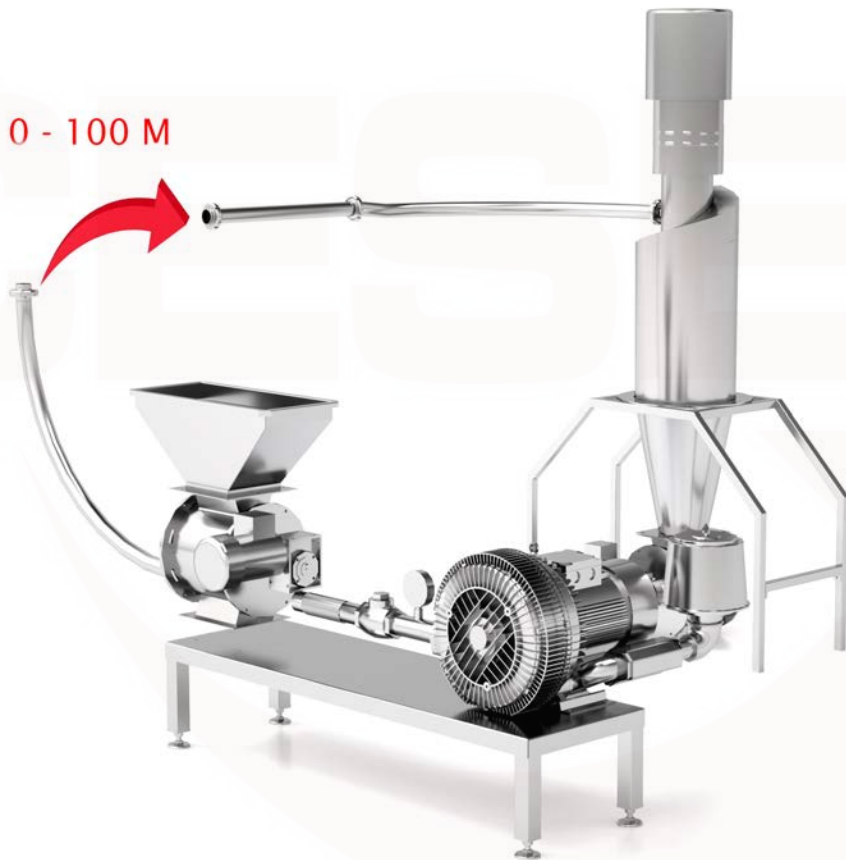
LENGTH	1,378 m
WIDTH	0,754 m
HEIGHT	1,424 m
POWER	2,2 kw
CAPACITY	KG / HR
Hazelnut	800
Peanut	700



TRANSPORTATION SYSTEMS

BLOWERS

0 - 100 M



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

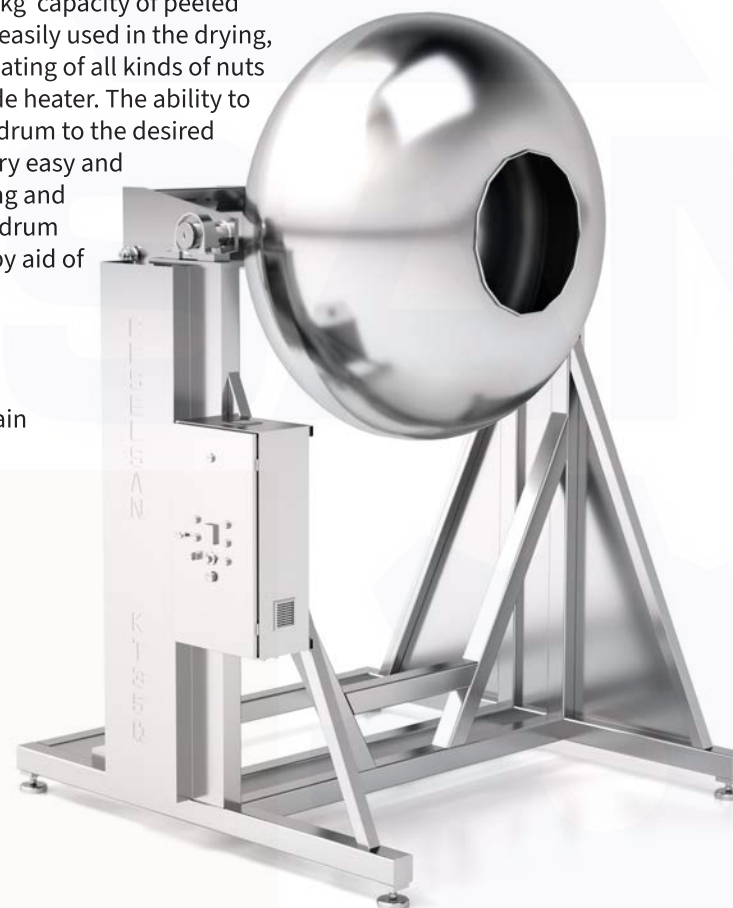
A rotary drum has a volume of $0,12\text{m}^3$ (In average about 65kg capacity of peeled peanuts), can be easily used in the drying, seasoning and coating of all kinds of nuts by aid of downside heater. The ability to bring the mixing drum to the desired angle provides very easy and ergonomic loading and discharging. The drum makes mixtures by aid of a geared motor.

Electrical power:

380-400 V

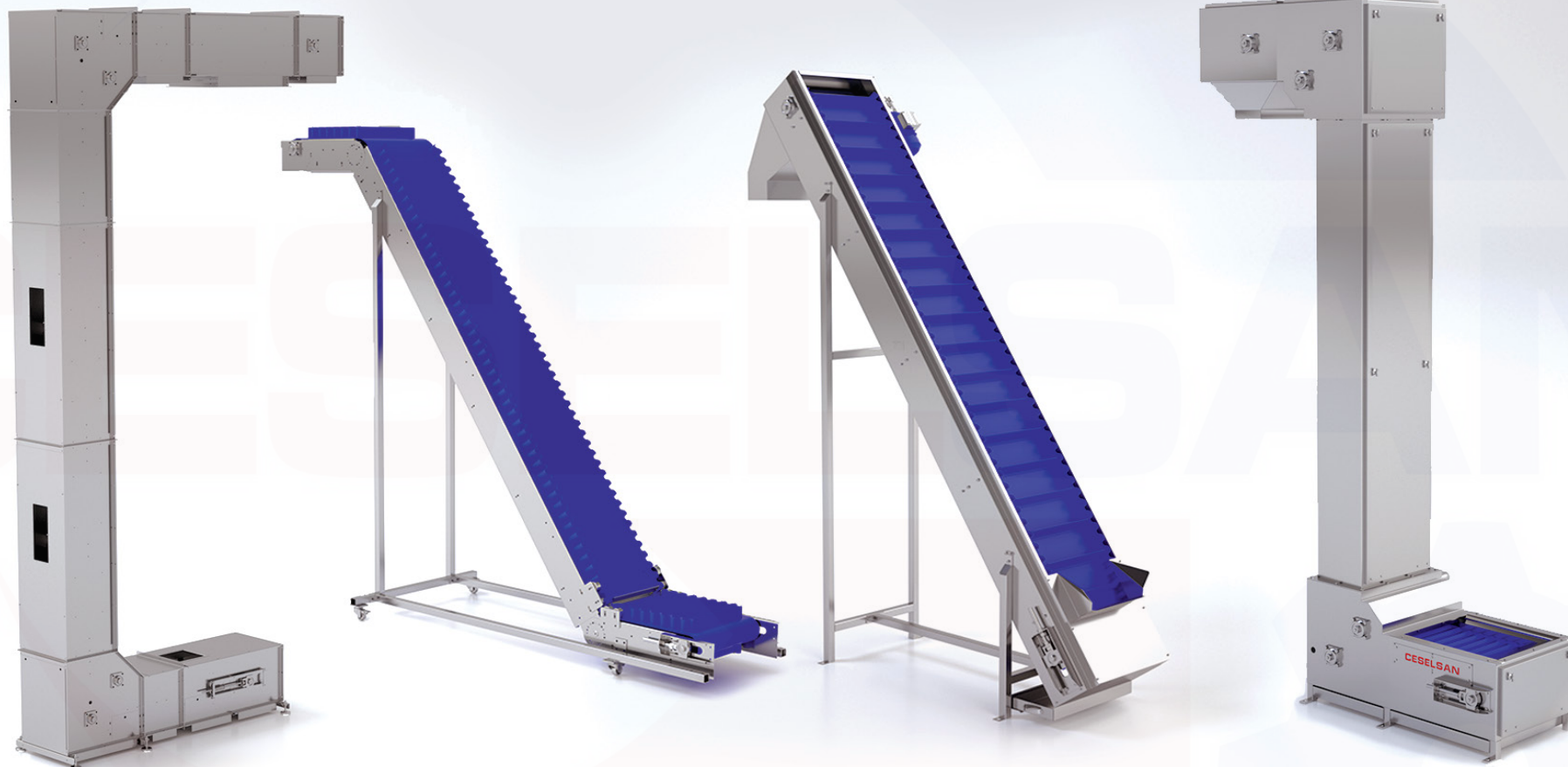
~ AC - 1.85 kW.

The drum and main chassis is made of AISI 304 stainless steel.



TRANSPORTATION SYSTEMS

CONVEYORS



Four different models are produced, with capacity range from 200kg/h to 10000kg/h. It is used to transfer all kinds of nuts or products from a certain point to the desired target without any damage and deformation.

INSPECTION SYSTEMS SELECTING TABLES





www.ceselsan.com

GIRESUN FACTORY AND SALES CENTRE

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