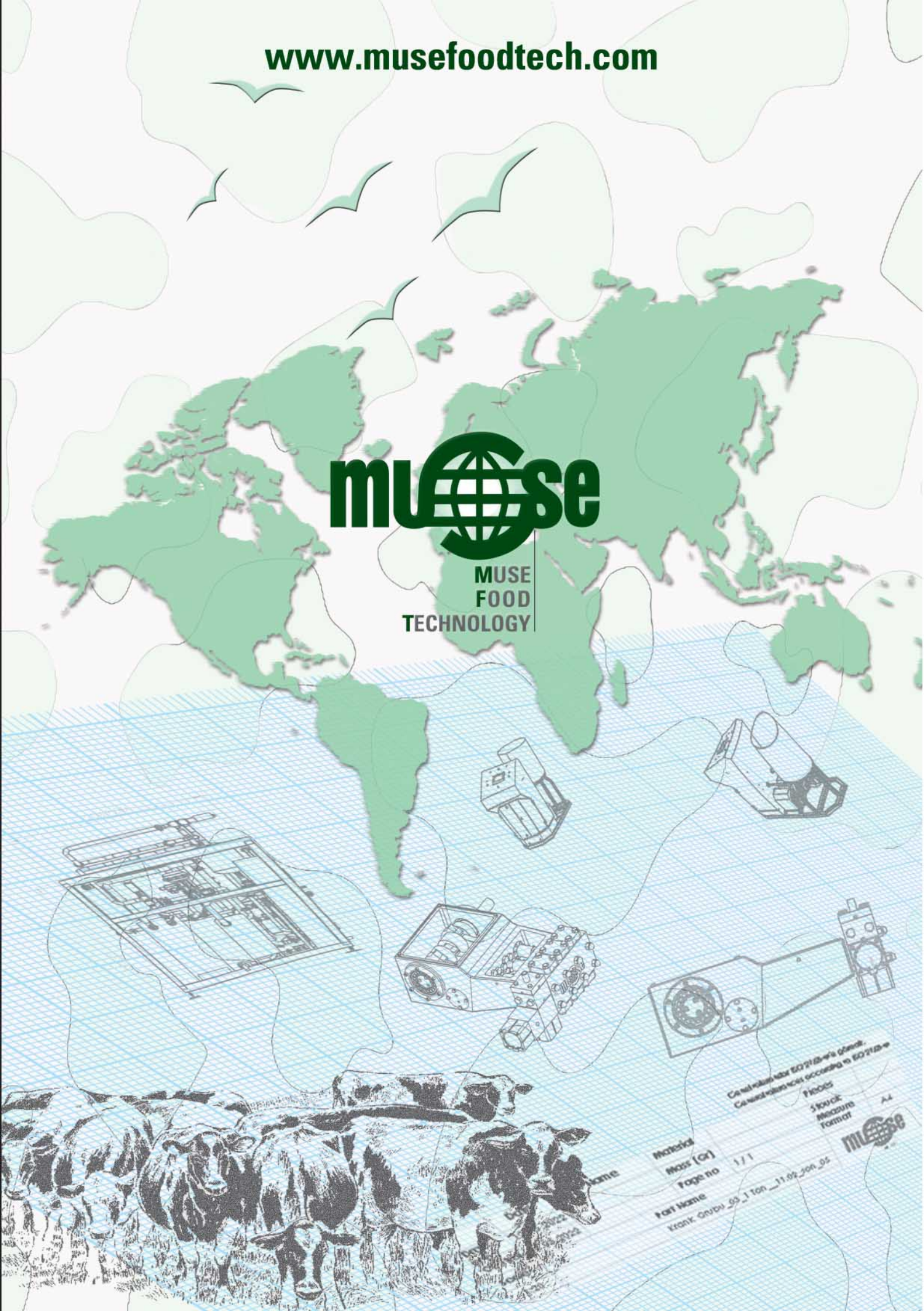


*“Imagine - Draw - Produce - Run”*





MUSE  
FOOD  
TECHNOLOGY



Caratteristiche del 60770-6 e del 60770-6  
Caratteristiche secondo il 60770-6

Nome	
Material	
Mass (Gr)	
Page no	1 / 1
Part Name	
Tranz. Gruppi 60_1 Ton _11.02.2004_05	
Fields	
Show or Measure Format	
AL	





## “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 customer’s 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

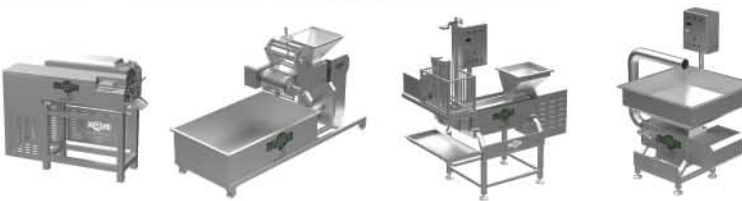


Low RPM - Less Friction - High Precision  
For Endless Machine Life



**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

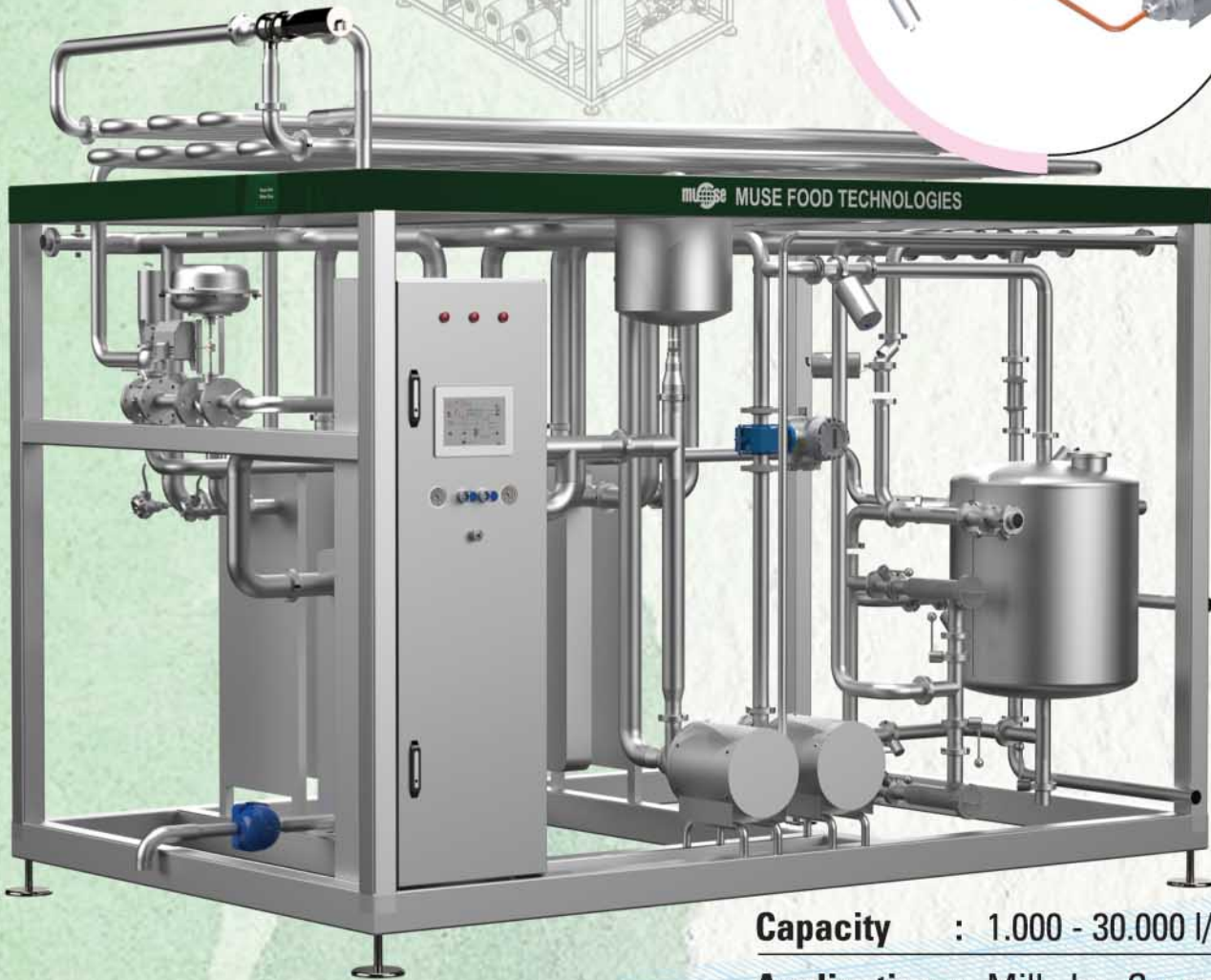
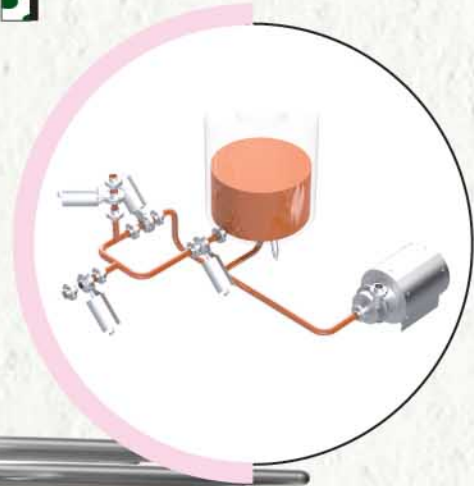
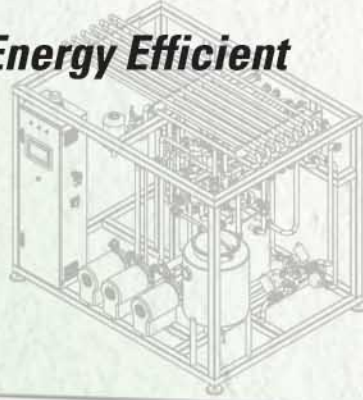


**9**



# 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.



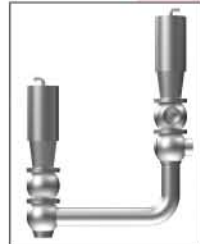
**Conductivity Sensor for intelligent product saving**



**Pressure Sensor for continuous level control**



**PID Controlled Steam valve for sustainable temperature**



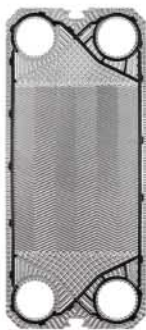
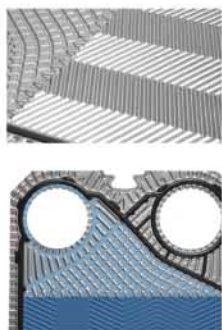
**Double FFD system for excellent pasteurized / unpasteurized product division**



**Temperature sensor for precise pasteurization safety**



**Custom made holding system according to world standards**



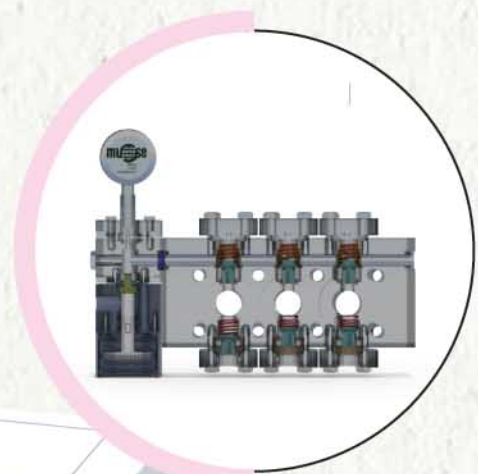
**Electro Magnetic Flowmeter for precise flow control**





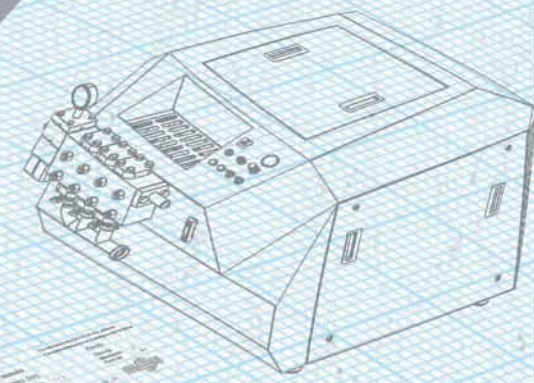
# Homogenizer

**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.

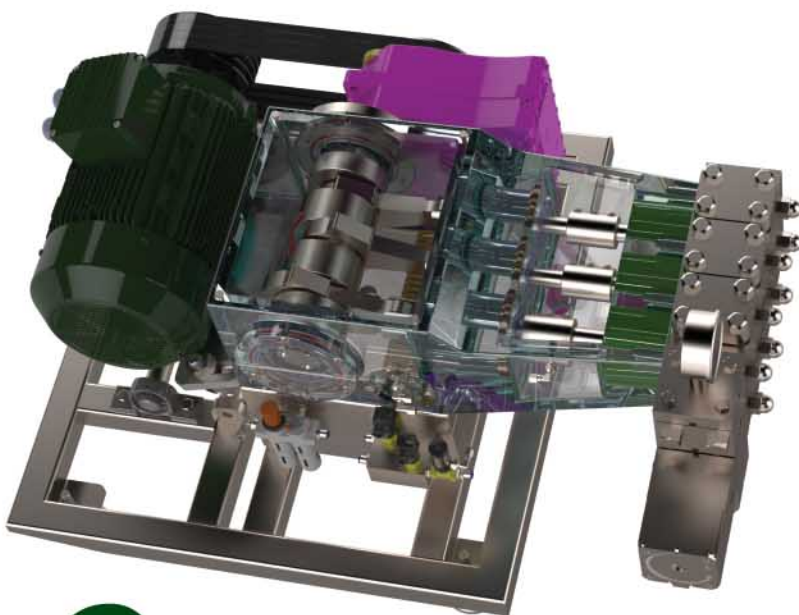


This is achieved by turning one of the liquids into a state consisting of extremely small particles distributed uniformly throughout the other liquid.

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.



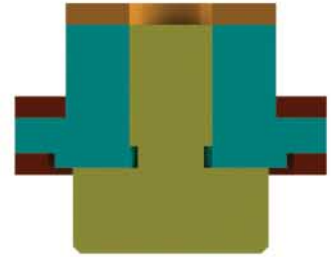
Homogenization increases the viscosity, aroma and shelf life of the product.



*Interior 3-D view*



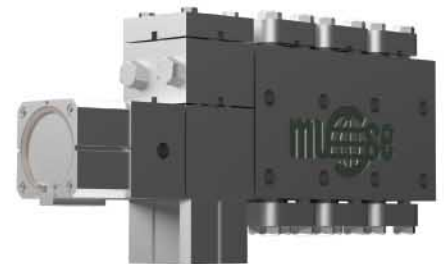
***GearBox for reducing RPM***



***Well designed homogenization head***



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

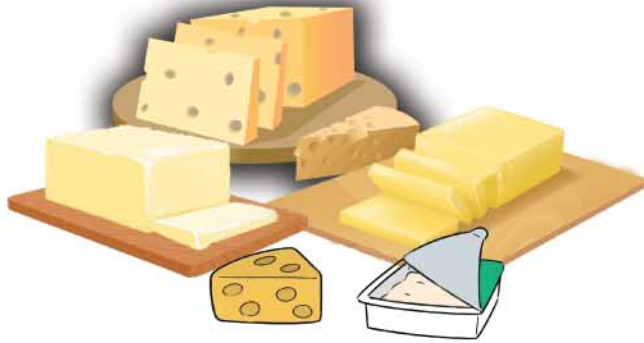


***The Mono-block is made from a thick walled premium grade high-resistance stainless-steel, engineered to withstand heavy loads and cancel out vibration***

# 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**

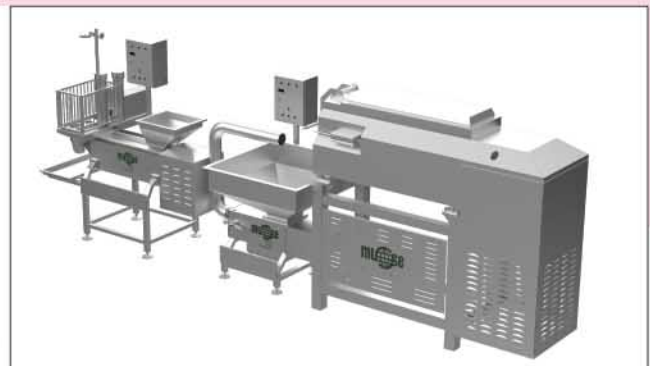
Machine designed for the continuous production of stretched curd and food preparations from different raw materials, such as packaged, fresh curds and food ingredients



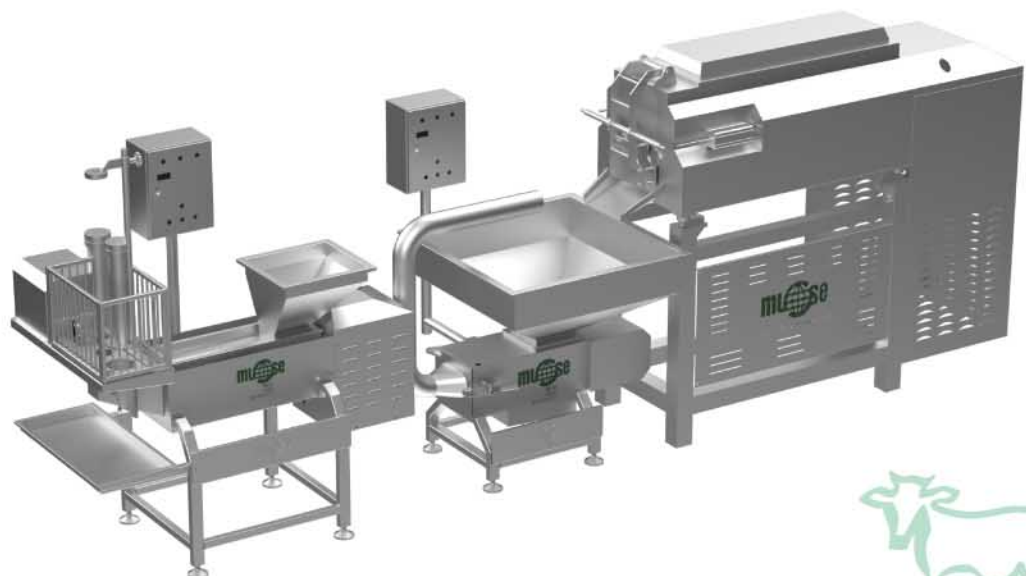
**Buffer/Transfer Unit**



**Molding Unit**



**Stretching Line**



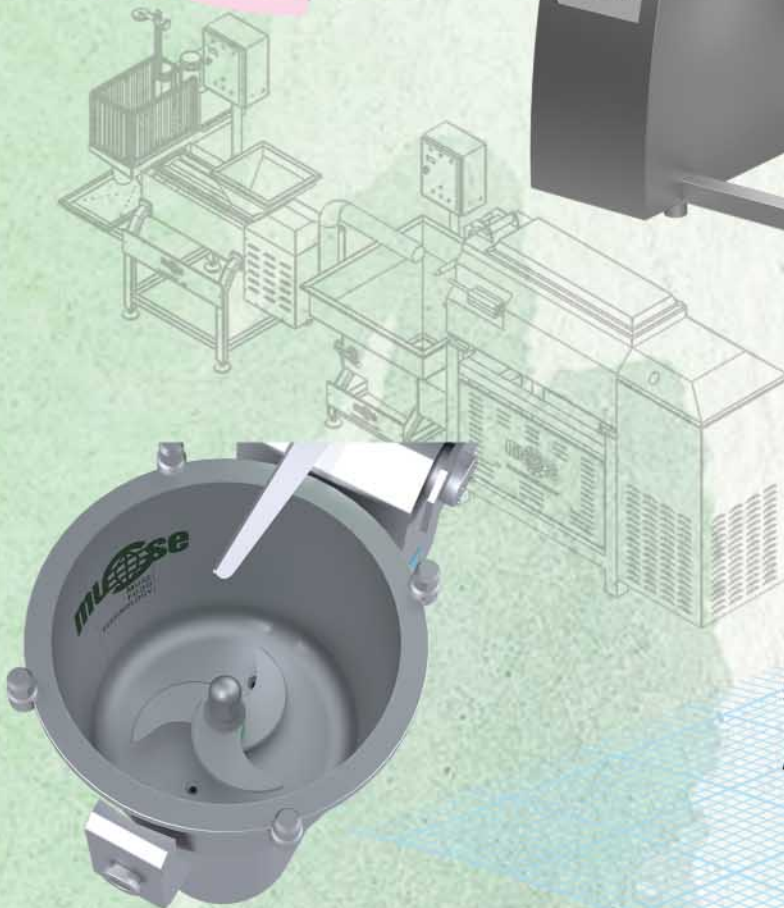


MUSE  
FOOD  
TECHNOLOGY



# Cookers

*"Cook With Us"*



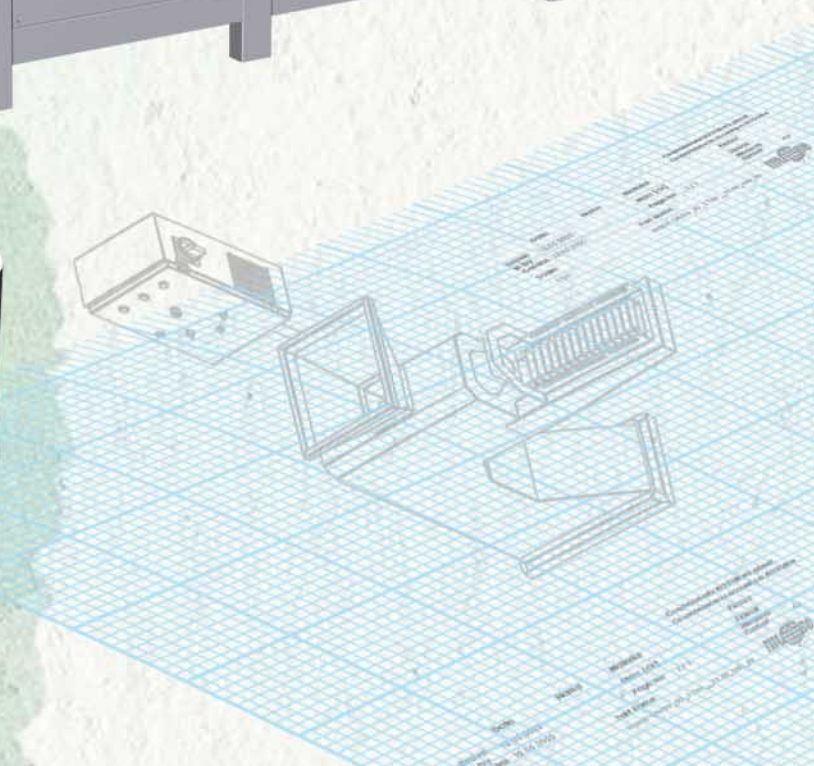
**Capacity** : 50 - 1.000 kg/batch

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



# Complementary Equipment

*Accomplish Your Project  
With Complementary  
Equipment*



# TURNKEY SOLUTION

Complementary equipment for 'TurnKey' solution projects



**Yoghurt Filling Machine**



**Buffer Tank**



**Curd Filtering Drum**



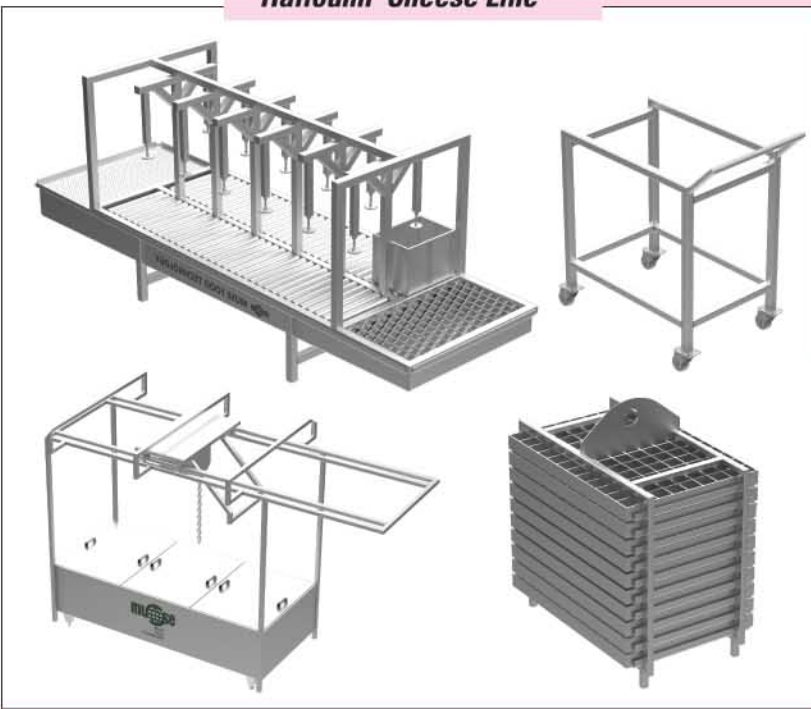
**Can Sealing Machine**



**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**



[www.musefoodtech.com](http://www.musefoodtech.com)





# CIP Unit

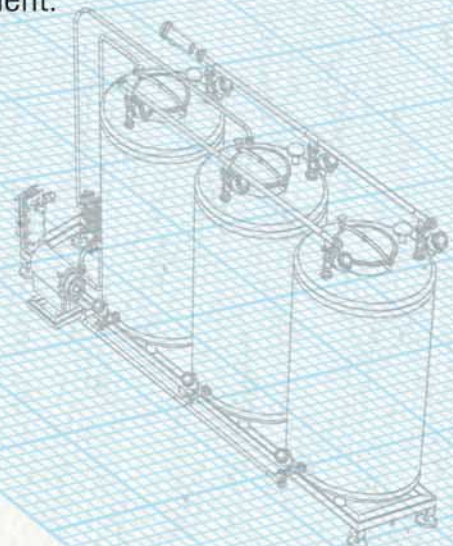
**Make Your System  
Energy Efficient**

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.





www.musefoodtech.com  
info@musefoodtech.com



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TECHNOLOGY  
LIMITED COMPANY**

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Head Office**

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