

www.krombeymakina.com

KROMBEY MILK AND FOOD MACHINERY was established in 1995 with the aim of manufacturing all of the food processing machinery and facilities domestically, and today it is among the organizations that make a difference in equipment production, automation and turnkey facility installation.

We continue to progress by increasing the quality of machinery, equipment and facilities we produce with our solution partners and colleagues with nearly 30 years of professional work experience. In addition to our export network to more than 40 countries, we continue to develop special products suitable for the project with the dealer system we have launched in Turkey and around the world.

With our factory established on an area of 4,000 m² in Sakarya, we continue our activities in a position to be easily accessible from all over Turkey and the world and to deliver our solutions. Thanks to the quality raw materials and qualified human potential we use in our production, we carry out qualified projects.

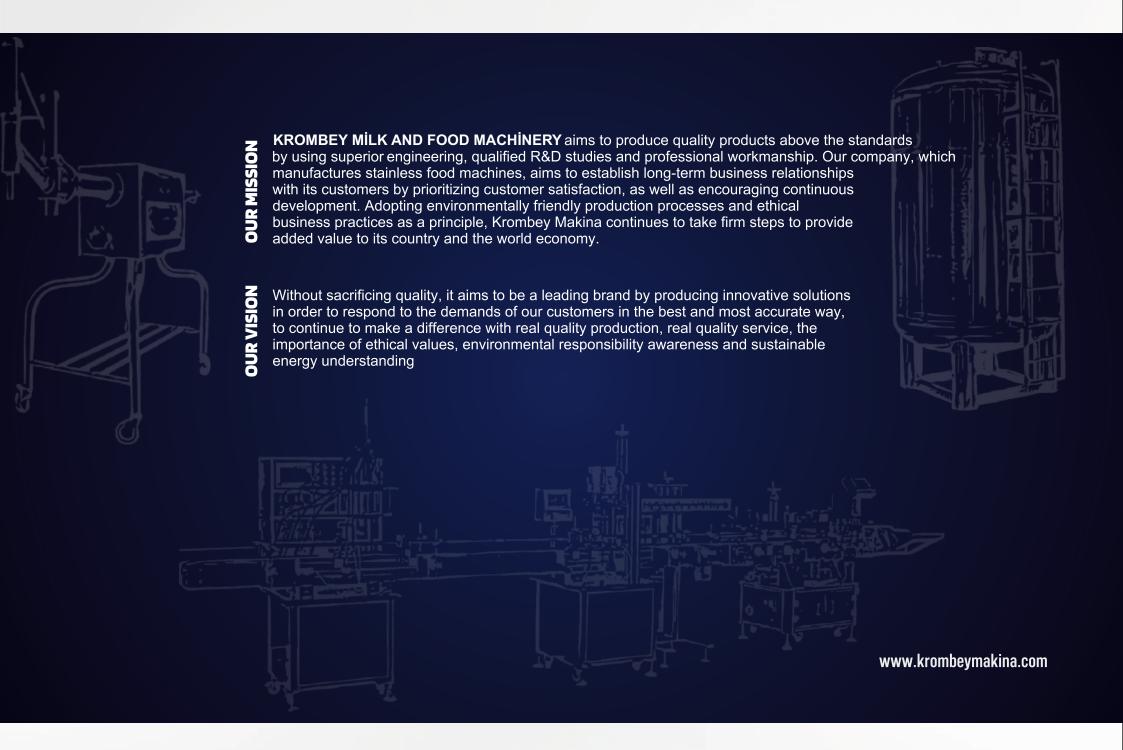
Since the day it was founded, our company has gained trust thanks to the importance it attaches to production, sales, after-sales service and customer satisfaction in order to meet the needs of the companies in the sector. Our company, which combines quality workmanship and engineering in its works, prioritizes customer satisfaction with on-time delivery and after-sales support.

With years of experience, it continues to develop its product range and infrastructure for the machinery industry and food industry within the scope of R&D programs by closely following technological developments. KROMBEY MAKINA increases its quality expectation day by day with its vision.

The unchanging principles of our company have always been quality, service, timely delivery and reasonable price.

Our company is always open to innovative ideas in line with its mission and acts with the belief of "QUALITY IN PRODUCTION WITH HIGH TECHNOLOGY" with an understanding of quality that will improve its technological infrastructure.

You can visit our website for all our references







- -MILK COLLECTION AND STORAGE TANKS
- -MILK INTAKE UNIT EQUIPMENT
- -FOOD TRANSFER & PUMPING SYSTEMS
- -MILK STANDARDIZATION UNIT MACHINES
- -FOOD HOMOGENIZERS
- -YOGHURT & AYRAN PRODUCTION LINES
- -FILLING EQUIPMENT
- -WHITE CHEESE PRODUCTION LINES

- -CHEESE PRODUCTION LINES
- -CHEESE PRODUCTION EQUIPMENTS
- -HALLOUMI AND MOZZARELLA LOCAL CHEESE MACHINES
- -PACKAGING MACHINES
- -CURD CHEESE PRODUCTION LINES
- -CREAM CHEESE PRODUCTION LINES
- -BUTTER PRODUCTION LINES
- -TOMATO PASTE PRODUCTION LINES
- -HUMMUS PRODUCTION LINE

- -CIP WASHING SYSTEMS
- -CHILLER UNIT
- -COLD STORAGE INCUBATION ROOM
- -PRODUCTION FUNCTIONAL EQUIPMENT
- -HYGIENE BARRIERS
- -MILKING SYSTEMS
- -DRYING TECHNOLOGIES
- -MILK POWDER UNIT
- -WHEY UNIT
- -BABY FOOD PRODUCTION UNIT

MILK COLLECTION AND STORAGE TANKS



MILK COLLECTION AND STORAGE TANKS

■ Milk Transport Tanks



■ Horizontal Milk Cooling Tank



■ Milk Cooling Tank



■Milk Storage Tank



■Milk Transport Tank





MILK INTAKE UNIT EQUIPMENT

■ Electronic Milk Counter



■ Stainless Milk Line Filter



■ Milk Receiving Unit



■ Milk Cleaning Separator



■ Milk Bag Filter



■ Milk Cooling Heat Exchanger



■ Milk Intake Pump





FOOD TRANSFER & PUMPING SYSTEMS

■Single Stage High Shear Mixer Pumps



■Lobe Pump



■Lobe Pump



■ Self Priming Pumps



■ Mono Pump



■Centrifugal Pump



■ Mixer Pump



■ Self Priming Chip Pumps



■Hygienic Centrifugal Pumps





MILK STANDARDIZATION UNIT MACHINES

Pasteurizer



■ Milk Cream Separator

■ Vacuum Evaporator



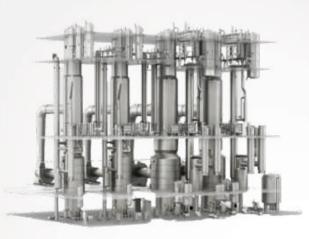
■ Milk Cleaning Separator



■Milk Cooking Boiler



■ Vacuum Evaporator



■Deodorizer





MILK STANDARDIZATION UNIT MACHINES

■ Tubular / Tubular Pasteurizer



■Pasteurizer



■ Plate Heat Exchanger



■Ultrafilter



■ Egg Pasteurizer





FOOD HOMOGENIZERS

■ Cream Homogenizer



■ Inline Homogenizer Pump



■ Milk Powder Mixer



■ Homogenizer/Mixer



■ Integrated Milk Powder Mixer



Colloid Homogenizer





YOGHURT & AYRAN PRODUCTION LINES



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FILLING EQUIPMENT



■Liquid Filling Machine



■ Double Nozzle Liquid Filling Machine





■ Volumetric Filling Machine



■Semi-Automatic Liquid Filling Machine







WHITE CHEESE PRODUCTION LINES





■ Tin Sealing Machine



Feta Cheese Molds



■ Cheese Milk Pasteurizing Tank



■ White Cheese Fermantation Vat



■ Packing Table







CHEESE PRODUCTION EQUIPMENTS





HALLOUMI AND MOZZARELLA LOCAL CHEESE MACHINES

■ Halloumi Cheese Production Line



Automatic Braided Cheese Machine







■ Vacuum Packaging Machine



■Mozzarella Cheese Grating Machine





PACKAGING MACHINES





CURD CHEESE PRODUCTION LINES

■Curd Cooking/Boiling Kettle



■Curd Filtration Trough And Transport Trolley



■Curd Cheese Hanger



■ Solid Product Homogenizer



■ Whey Storage Tank





CREAM CHEESE PRODUCTION LINES

■Cream Cheese Line



Stephan Machine



BUTTER PRODUCTION LINES



BUTTER PRODUCTION LINES

■Cream Ripening Boiler



■ Slider Production Trolley



■ Butter Churn Machine



■Butter Packing Table

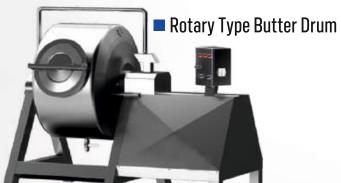


■Butter Forming And Weighting Machine



■ Butter Transport Trolley









TOMATO PASTE PRODUCTION LINES

■ Tomato Paste Production



■ Turbo Sieve Machine





■Shell And Seed Extraction Machine



■ Pre-cooking And Squeezing Tomatoes





HUMMUS PRODUCTION LINE

■ Industrial Autoclave



■Hummus Homogenizer



■ Hummus Inline Mixing Pump





Hummus Line Mixing Tank



CIP WASHING SYSTEMS

CIP Tanks



■Fully Automatic CIP System



■ Mold Washing System



■ Semi-Automatic CIP System



■ CIP Dosing Pumps





CHILLER UNIT

■Ice Water System



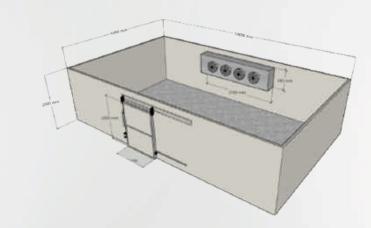


COLD STORAGE INCUBATION ROOM





















PRODUCTION FUNCTIONAL EQUIPMENT

■ Steam Generator



■ Scotch Type Steam Boiler



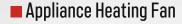
Air Compressor

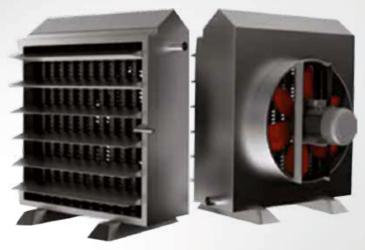




PRODUCTION FUNCTIONAL EQUIPMENT

■ AISI 304-316 Pipes





Auxiliary Equipment



Distribution Panel



■ Fittings Materials





HYGIENE BARRIERS

■ Staff Air Shower



■ Disinfectant Tourniquet



■ Hygiene Barrier With Boot Brushing



Hygiene Barrier



■ Hygiene Barrier With Base Brush





MILKING SYSTEMS

■ Herringbone Milking System



Quick Output Parallel Milking System



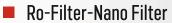


SPRAY DRYER-DRYING TOWER-RO-ULTRA-NANO FILTER-THICKENING UNIT



Spray Dryer







Milk Thickening Evaporator







CERTIFIED PRODUCTION TECHNOLOGY





20 Years of experience and world standards With its performance

Dairy and Food Machinery Systems

High performance in the field produces solutions.

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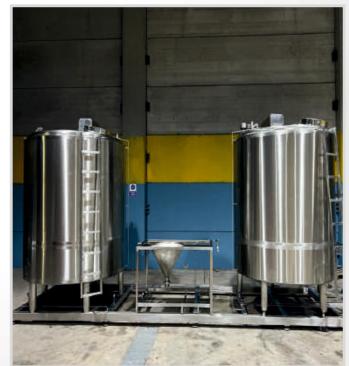
























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