

HOMMAK[®]

DAIRY



FOOD & BEVERAGE



PHARMACEUTICAL



COSMETIC



BIOTECHNOLOGY



CHEMICAL & PETROCHEMICALS



**INNOVATIVE
MANUFACTURING**
Brand

About Us



HOMMAK Machinery, one of the leading experts in the world of homogenization, our team of experts build the largest number of homogenizers in the world, which are exported to more than 100 countries and over 3,000 customers worldwide.

On-going investment in a modern machine park, **Research & Development**, design and product development activities enables HOMMAK to provide customers with the best quality machines in the world.

The HOMMAK team is dedicated to offering a full range of solutions for every need and are rapidly becoming recognised as world experts in this field, internationally.

As over 3000 leading brands in the **dairy, food & beverage, chemical & petrochemical, cosmetics, biotechnology, and pharmaceutical** industries will testify, the HOMMAK team are passionate, knowledgeable, and committed to providing the best quality machines and customer service possible.

Now, and in the future, with a demonstrable commitment to developing best in class sustainable technology solutions.

Products made by HOMMAK:

- » **Homogenizers & Piston Pumps**
- » **High Shear Mixers**
- » **Pasteurizers, Sterilization Units**
- » **Ricotta Systems**
- » **Filling Machines**
- » **Centrifugal and Lobe Pumps**
- » **Stainless Steel Tanks**
- » **Innovative Manufacturing Systems**
- » **Mixing & Blending Systems**
- » **Turn-Key Plants** (Dairy, Food & Beverage, Chemical & Petrochemical, Cosmetics, Biotechnology, and Pharmaceutical Industries.)

Our Vision

As MILKOTEK-HOMMAK, our vision is to produce high-quality products with sustainable and innovative solutions and to ensure the satisfaction of our customers and business partners.

Our Mission

As HOMMAK Machine, our company's mission is to understand the demands and expectations of our customers in the best way and provide them with the most proper and quality solutions in international standards paying attention to customer satisfaction as well as being aware of ethical values and social responsibility.

Contents

High Pressure Homogenizers	01-02
High-Pressure Piston Pumps	03
Ripple Pumps	04
High Shear Mixers	05
Mixing and Blending Systems	06
Pasteurizers	07
Sterilization Units	08
Hygienic Centrifugal Pumps	09
Hygienic Circumferential Piston Pumps (Lobe Pumps)	10
Ricotta Systems	11
Filling Machine For Liquid & Semi-Liquid Products	12
Stainless Steel Tanks	13-14
Innovation Systems	15-16
Turn-key Projects	17-18
Applications	19-20



Dairy

Food and
Beverages

Chemical &
Petrochemical

Biotechnology

Pharmaceutical

Cosmetic

Company Name :

Hommak Mak. San ve Tic. A.Ş.

Company Address

Balkan Cad. No:29 Yazibasi
Torbalı / İzmir

High-Pressure Homogenizers

Operates with the lowest piston movement speed (RPM)

Fluid products in heterogeneous (non-homogeneous) structures pass through the narrow gap under high pressure. As the particles passing through the gap at high speed are micronized and the surface area increases, it becomes permanently homogeneous. This process applied is called “**homogenization**”. The machine that performs the homogenization process is called a homogenizer.

Hommak offers high-level customer satisfaction with its high-quality products specially designed according to customer needs. As a result of years of experience and R&D studies, HOMMAK manufactures homogenizers that can work with lower energy consumption with the necessary optimizations. It manufactures homogenizers, **Industrial homogenizer**, **Pilot Plant Homogenizer** and **laboratory homogenizer** in desired capacity and pressures for **dairy, food & beverages, cosmetics chemical & petrochemical, pharmaceutical and biotechnology** industry applications.



DAIRY



FOOD & BEVERAGES



COSMETIC



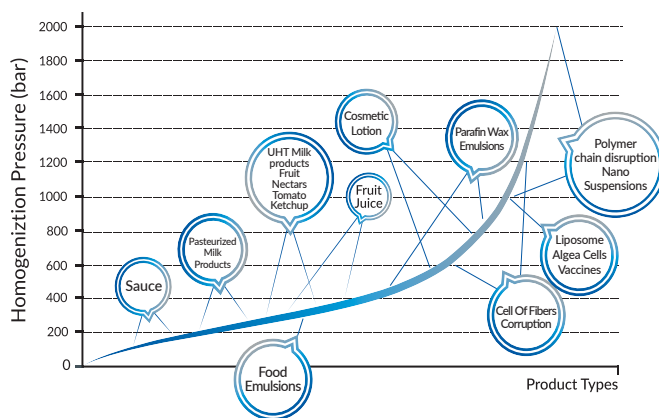
PHARMACEUTICAL



CHEMICAL & PETROCHEMICAL



BIOTECHNOLOGY



Models	Specification				
	Power	Capacity		Pressure	
	kW	LT/H	GAL/H	BAR	PSI
L-HM2-Lab	2.2	20	5	1500	22000
C-HM1-Lab	3.0	250	13	1000	14500
S-HM5	7.5	1000	264	200	2900
F-HM20	11	1500	400	200	2900
M-HM30	22	3000	800	200	2900
A-HM60	37	5000	1320	200	2900
N-HM100	75	10000	2640	200	2900
V-HM200	110	15000	3960	200	2900
V-HM250	132	20000	5280	200	2900
Y-HM200	160	25000	6600	200	2900
T-HM250	250	40000	10500	200	2900

*The values stated in the table show the standard pressure and capacity.



Pilot Plant & Laboratory Type Homogenizer

Laboratory Homogenizers

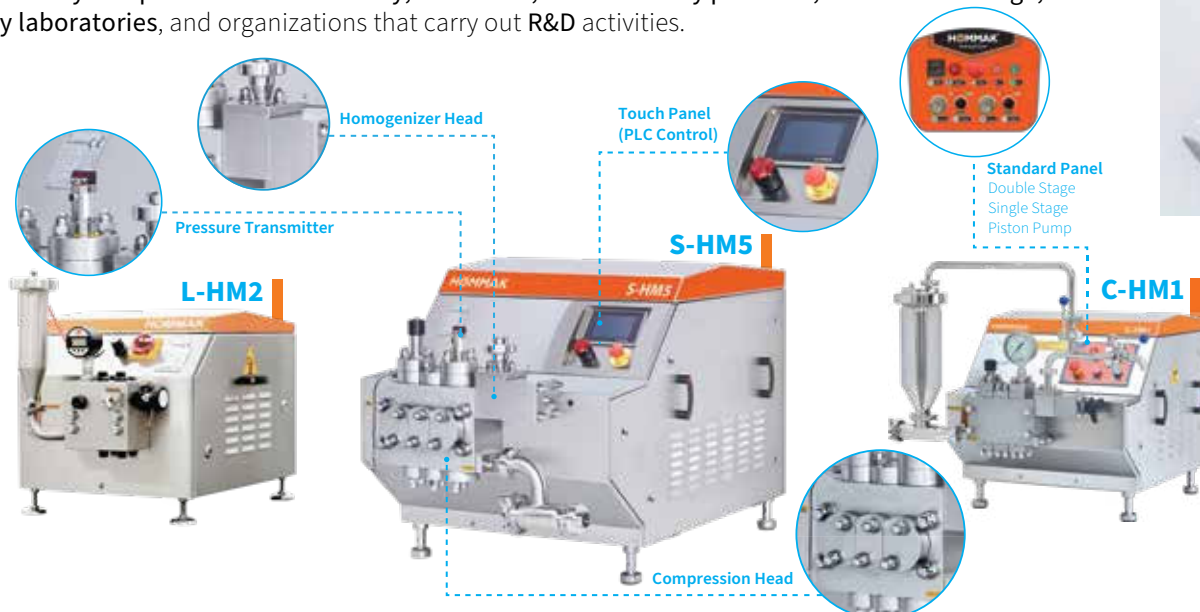
HOMMAK laboratory type homogenizer has a portative and transportable structure. It enables you to improve your current products, test the effect of homogenization on products, and get optimum results by determining the best process parameters. Laboratory type homogenizer working up to **2000 bar** pressure.

It is used in many fields such as medicines and **pharmaceutical products**, **biotechnological products**, **chemistry and petrochemical industry**, **cosmetics**, **milk and dairy products**, **food and beverage**, **university laboratories**, and organizations that carry out **R&D activities**.

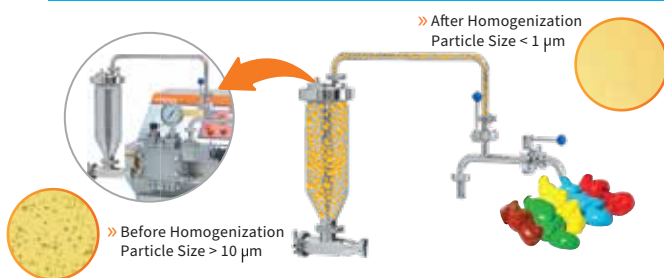
Pilot Plant Homogenizers

HOMMAK pilot plant homogenizers are designed for limited production and R&D studies. Mobile system construction, flexible working range up to **1500 bar** pressure.

Pressure feeding of high viscosity products due to the product hopper.



ACCESSORIES

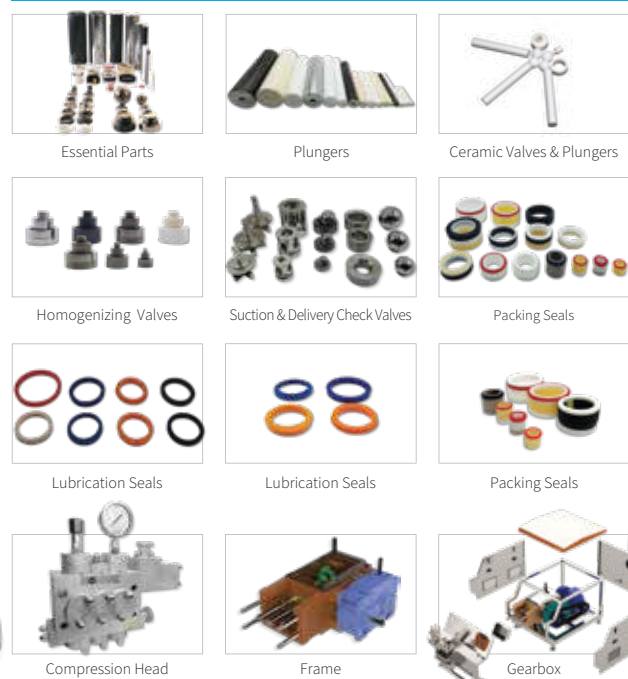


ATEX HOMOGENIZER

PHARMA HOMOGENIZER



HOMMAK HOMOGENIZERS PARTS



High-Pressure Piston Pumps

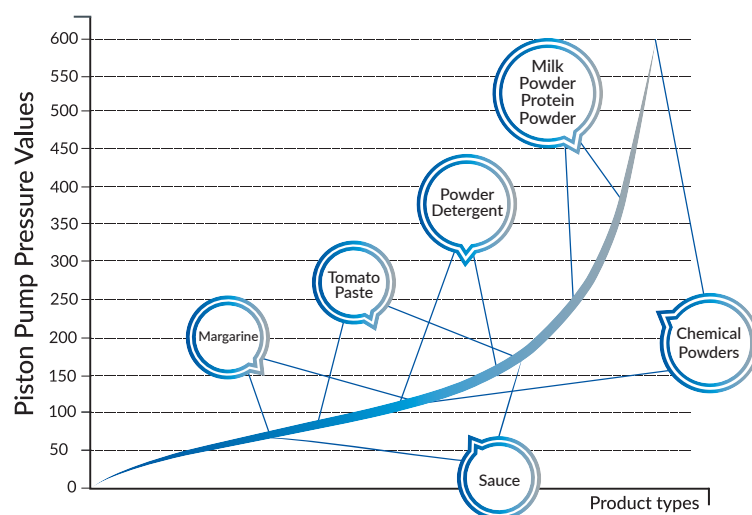
High-pressure pumps are ideal for transferring high density and viscosity products. Used as the feeder for the tower in the production of **milk powder, food powders, chemical powders, and other powder types.**

Features of the pump:

- » Ideal for transferring high viscosity products.
- » Stainless steel monoblock with high mechanical corrosion resistance.
- » Polymeric material with high resistance for abrasive products, abrasion corrosion.
- » Long life due to low piston movement speed (RPM).
- » Can work up to **600 bar** pressure.
- » Domestic design and production.
- » Easy maintenance and repair.
- » Low sound level.

» Tomato Paste
Sauce
Margarine
Milk Powder

» Protein Powder
Coffee
Detergent
Chemical Powders



Piston Pumps Applications



Hommak Ripple Pumps

Liquid Fluid Pump

The Ripple Pump is a revolutionary machine designed to make ice-cream even more delicious! This high-performance device uses a volumetric pump to inject the perfect amount of syrup, caramel, chocolate, and sweet sauces into each ice-cream, ensuring maximum taste and quality. With an adjustable power driver, you can control the exact quantity of **syrup, caramel, chocolate and sweet sauces** that is added, allowing you to create an array of unique flavors and textures.



The Ripple Pump is the perfect tool for creating delicious flavor ice cream!

The Ripple Pump is an essential tool for anyone looking to inject syrup, caramel, chocolate and sweet sauces, and similar products into ice cream with its precise volumetric dosing. Its ergonomic design makes it easy to use and its stainless-steel construction ensures a long-lasting, reliable product.

With its superior performance and exceptional value for money, the Ripple Pump is the perfect choice for anyone seeking a reliable way to inject **syrup, caramel, chocolate and sweet sauces** and similar products into their ice cream.



CARAMEL SYRUP



STRAWBERRY SYRUP



CHOCOLATE SYRUP



HAZELNUT SYRUP



VANILLA SYRUP

Hommix

High Shear Mixer

Hommak Machinery has developed the Hommix Powder-Liquid Mixer as a result of long R&D studies. Compared to traditional methods, it saves 80% in energy and production time. It is a practical and flexible system for homogeneous and fast mixing of different types of solid particles without contact with the atmosphere. The **Hommix Powder-Liquid Mixer** forces the **powder-liquid** mixture to flow in liquid form, unlike many mixers for attracting powder. In this way, large-volume powders are dispersed more easily due to the effect of cutting force.



E-MX100



E-MX50

Specification					
Models	E-MX10	E-MX50	E-MX50+	E-MX100	E-MX100+
Liquid-Fluid Capacity	750-1.000 LT/H	5.000-10.000 LT/H	5.000-10.000 LT/H	9.000-18.000 LT/H	9.000-24.000 LT/H
Powder Capacity	> 250 Kg	> 1500 Kg	> 2500 Kg	> 3500 Kg	> 5000 Kg
Motor Power	1.1 kW 1.5 kW 2.2 kW	3 kW 4 kW	3.0 + 1.5 kW 4.0 + 2.2 kW 5.5 + 2.2 kW	5.5 kW 7.5 kW	5.5 + 3.0 kW 7.5 + 4.0 kW
Liquid Inlet	DN 40	DN 50	DN 50	DN 50	DN 50
Fluid Outlet	DN 40	DN 50	DN 50	DN 50	DN 50
Powder Inlet	DN 40	DN 50	DN 50	DN 100	DN 100
Size (LxWxH mm)	895 X 510 X 712	1360 X 800 X 837	1360 X 800 X 837	1600 X 840 X 1027	1600 X 840 X 1027
Weight	75 Kg	120 Kg	140 Kg	190 Kg	220 Kg



MILK POWDER



PHARMACEUTICAL



FOOD & BEVERAGES



COSMETIC



CHEMICAL & PETROCHEMICAL

Mixing & Blending Systems

Mixing & Blending Systems are an essential part of many powder processing systems

Powder - Liquid & Liquid - Liquid Mixing Products

High shear mixers and turbo jet mixers are widely used in the processing of various **Liquid-Liquid**, **Powder-Liquid** and **Solid-Liquid** products, due to their ability to effectively blend and emulsify ingredients. In both liquid-liquid, Powder-Liquid and solid-liquid processing applications, high shear mixers and turbo jet mixers are essential tools for achieving efficient and effective mixing and processing of ingredients. The choice of mixer will depend on the specific characteristics of the product being processed and the desired processing outcome.



COFFEE



CREAM CHEESE



HUMMUS



AROMA

Hummus Production Unit

The Hummus System is designed for commercial use and can produce large batches of hummus quickly and efficiently. It is also ideal for small area use as it requires minimal effort to operate and clean up afterwards. With its simple design and reliable performance, the Hummus System will help you to create **creamy texture and smooth delicious hummus in no time!**



Aroma, Mix Preparation Unit

Our company offers state-of-the-art machinery and equipment for producing aromas with superior quality control capabilities. Our experienced team will work with you every step of the way from design through installation so that you get exactly what you need for your production needs. The process of making an aroma involves several steps such as mixing, homogenizing, evaporating, and distilling.



Pasteurizers

Plate Type Heat Exchanger



Plate Pasteurizers

Plate pasteurizers are a versatile and cost-effective solution for food & beverage processing. They are continuous sterilization equipment specially designed for **low viscosity fruit juice (apple juice or orange juice), dairy products, milk, syrup, liquid egg products, beverages, juices, or similar liquid materials**. Plate pasteurizers are ideal for keeping food & beverages safe and extending their shelf life.

Plate Pasteurizer Advantages

Materials and heating media are heated in their own sealed systems through non-contact heat exchanger to ensure material hygiene and safety. The sterilization time is short, which can ensure that the nutritional ingredients of the material are not damaged. In addition, the plate pasteurizer is simple in structure, easy to clean, convenient to operate and low in maintenance cost.

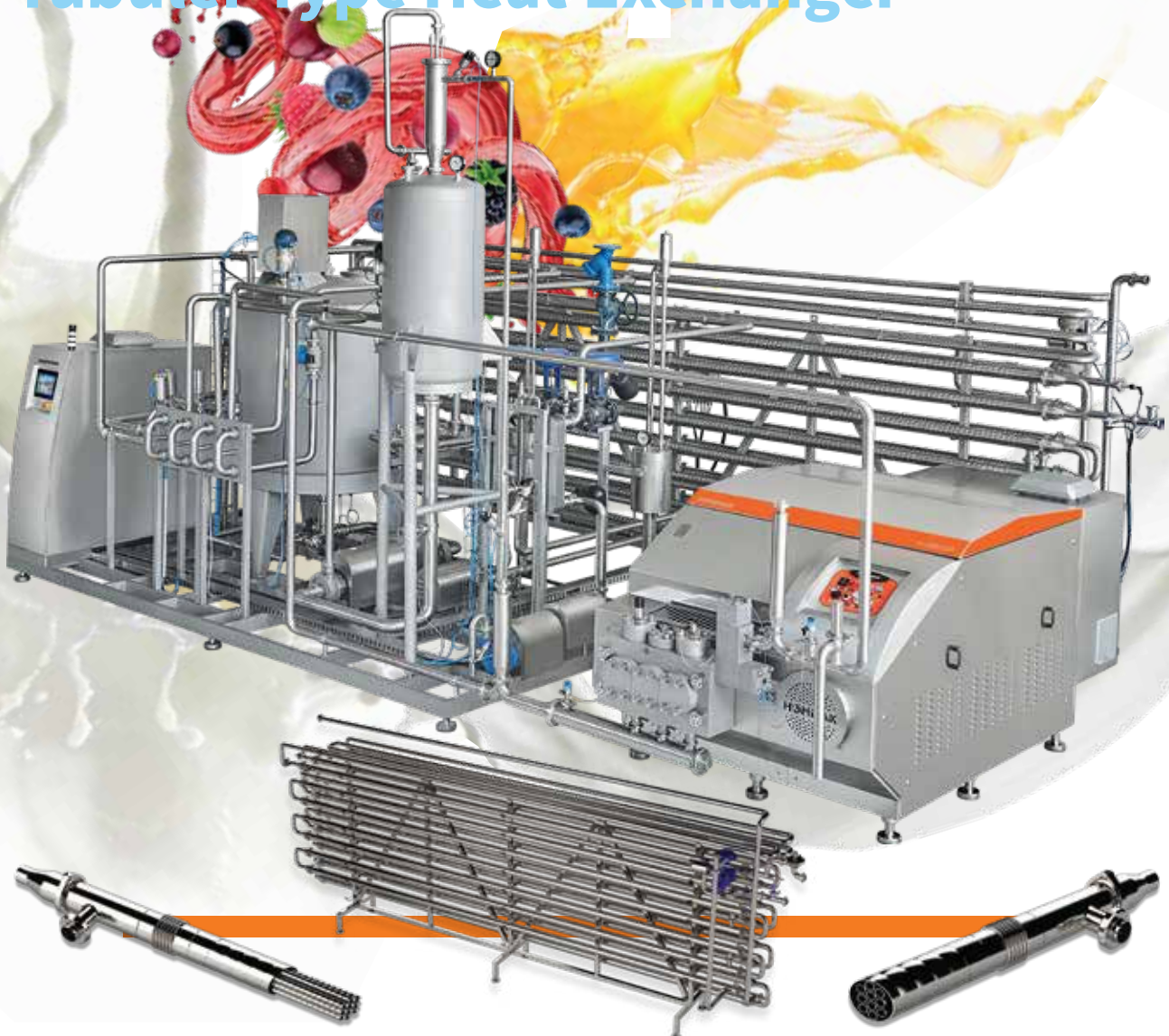


Plate Heat Exchangers

Our plate heat exchangers are designed to provide maximum efficiency and reliability when used in the dairy industry. Plate heat exchangers can be used to heat and cool a variety of **dairy products, including milk, cream, yoghurt, cheese and butter**. They are also used to heat and cool other liquids, such as CIP solutions, whey and other dairy-based liquids.

Sterilization Unit

Tubular Type Heat Exchanger



Tubular Pasteurizers

Tubular pasteurizers provide a healthier and more sustainable way of pasteurizing products with **high viscosity and density**, high solids content and a certain number of particles such as **milk cream, cream cheese, molasses, tomato paste, and condensed milk**. This is opposed to plate pasteurizers which can be more economical for products with low viscosity and fluid consistency like **milk and fruit juice** yet can also clog up more often in products with **higher viscosity**.

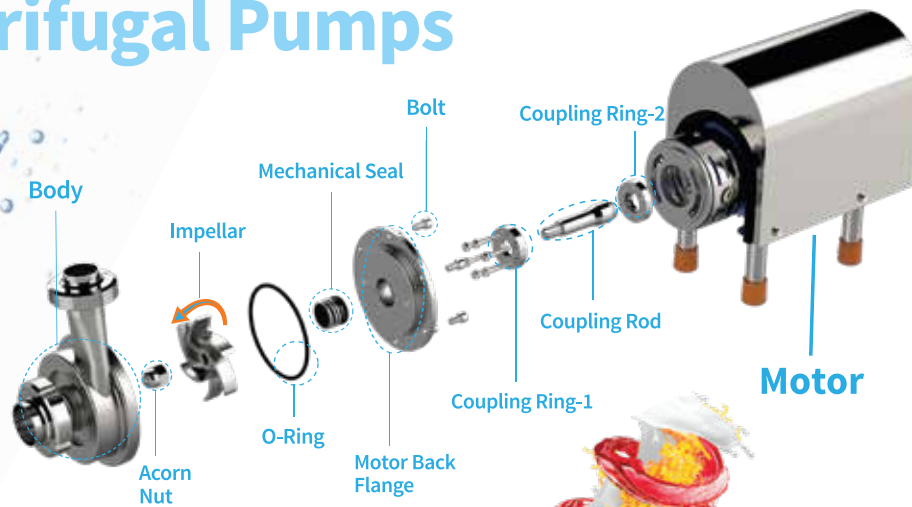
The most notable benefits include the ability to process high-viscosity products with minimal clogging and a higher level of heat treatment. As a result, products such as **milk cream and condensed milk** can be processed with greater efficiency and reliability.

Tubular Heat Exchangers

Tubular Heat Exchangers are low maintenance cost, high working pressure and temperature, processing of particulate, easy inspection and disassembly, high security in aseptic processes and easy enlargement. The main applications of Tubular Heat Exchangers include sanitary applications for the **Food Industry, Pharmaceutical applications, and industrial applications for the Chemical and Petrochemical Industry**.

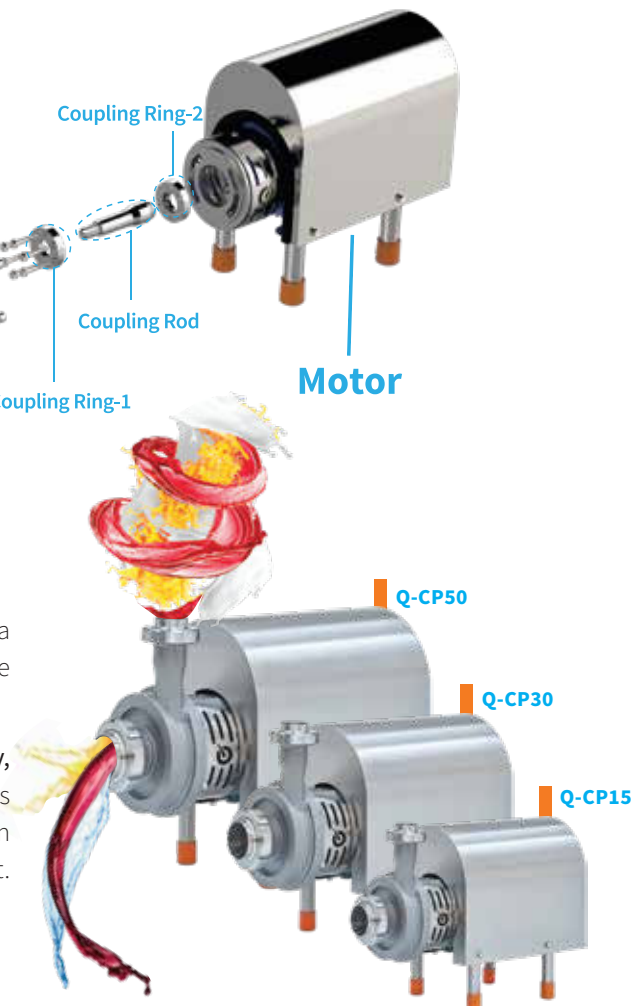
Tubular Heat Exchangers involves the exchange of heat between two different types of mediums. The hot fluid enters the heat exchanger through one side and the cold fluid enters through the other. Our high-quality heat exchangers provide optimum heat transfer and energy efficiency, as well as improved safety and reliability.

Hygienic Centrifugal Pumps



Centrifugal pump is a mechanical device designed to move a fluid by means of the transfer of rotational energy from one or more driven rotors, called impellers.

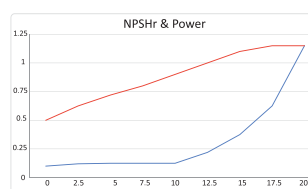
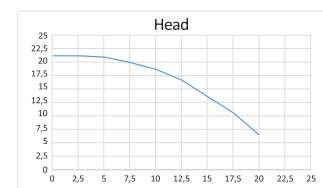
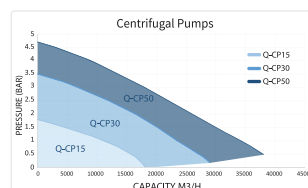
HOMMAK Centrifugal pump are mainly used in the **dairy, beverage, cosmetics and the pharmaceutical** industries as a fundamental process element. **Milk and dairy** production plants are among the industries which prefer it the most. That's why it is also referred to as the stainless milk pump.



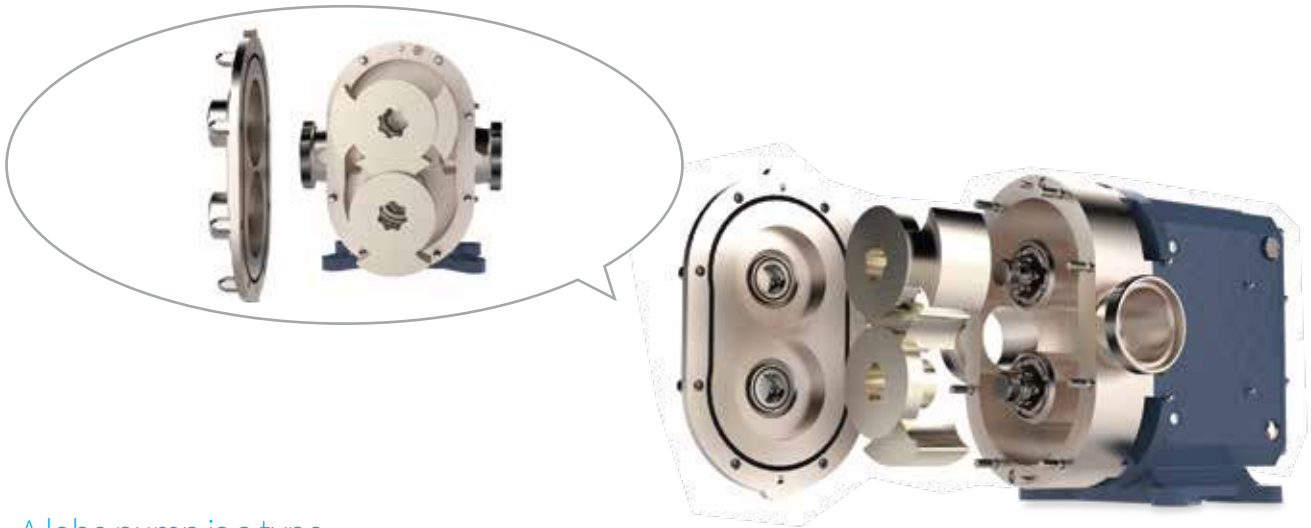
Technical Specifications

MODEL	Capacity (at 2 BAR)	Power Range (kW)	A (mm)	B (mm)	C (mm)	E (mm)	F (mm)	I (mm)	G1 (mm)	G2 (mm)	H1 (mm)	H2 (mm)	Inlet Size (D1) mm	Outlet Size (D2) mm	Weight (Kg)
Q-CP 15	10.000 LT/H	1.1-1.5-2.2	193	535	370	140	204	205	34	78	180	186	32-50	32-40	28
Q-CP 30	22.500 LT/H	3.0 - 4.0	258	611	410	177	240	233	42	84	204	206	40-65	40-50	44
Q-CP 50	40.000 LT/H	5.5 - 7.5	293	728	452	220	279	267	65	87	214	238	40-65	50-65	50

Applications



Hygienic Circumferential Piston Pumps (Lobe PUMPS)



A lobe pump is a type of rotary positive displacement pump that is used for pumping fluids with higher viscosity.

Consists of two or more lobes that rotate in opposite directions and mesh together to create suction and discharge of the pumped liquid. The most common types of lobe pumps are the **rotary lobe pump**, the progressive **cavity pump** and the **liquid ring pump**.



The advantages of lobe pumps are that they are reliable, efficient, and less expensive than other pumps. They can handle fluids with high viscosity without clogging and can be used in a wide range of applications, **including pumps for food, pharmaceuticals, chemicals and wastewater.**

A lobe pump should be preferred in applications that require pumps with high resistance to clogging, high efficiency, and low cost. They are especially suitable for applications that require a steady flow of fluid, such as **food and beverage processing, pharmaceuticals and wastewater treatment.**

Our company offers lobe pumps that are reliable, efficient and cost-effective. Our pumps are designed and manufactured to the highest standards, ensuring that they are robust and long-lasting.

Ricotta Systems for High Protein Cheese Production

The Invention of MILKOTEK-HOMMAK

It is an innovative solution designed for the sector and the need and is the invention of HOMMAK.

Ricotta Systems is used in dairy applications to obtain a spreadable structure by eliminating the rough structure of the curd cheese which is needed by the sector and in the production of high-value-added cheese with dense protein. In addition, it is used to produce cheese with a spreadable consistency by passing some ripened cheese types through the Ricotta Systems.

Excellent performance and reliability with the latest design concept. Design according to EU safety rules (CE Standards) engineering, manufacturing and testing according to ISO EN 9001 Quality System.



R-HM10

*All rights as functional and visual design belong to MILKOTEK - HOMMAK.

Total Engine Power	17,7 kW
Weight	1200 Kg
Dimensions (L x W x H mm)	2170 x 1500 x 1750

Ricotta System Working Principle
The whole system is controlled from a single touch panel

- » Product preparation and kneading process
- » Product processing and creating a smooth structure
- » Product discharge process



Applied Cheese Types

After Ricotta

Before Ricotta

Filling Machine For Liquid & Semi-Liquid Products

Types of HOMMAK Filling Machine

Yoghurt Milk, Yeast and Culture, Conveyor System, UF Feta Cheese.

Yoghurt Filling Machine

Yoghurt filling machine has been designed to fill products into desired containers at the desired weight or volume quickly with an 0.1% accuracy.

Automatic Yeast And Culture Filling

It has been designed to fill yeast and culture precisely into the desired containers at the desired weight or volume with a **high performance** and accuracy.

Conveyor System Filling Machine

It enables you to fill **liquid and semi-liquid products** precisely into desired containers at the desired weight or volume with **high precision and performance**.



MACHINE NAME		YOGHURT FILLING MACHINE				CULTURE FILLING		CONVEYOR YOGHURT FILLING MACHINE	
Type		K-FM				K-FMY		K-FMC	
Filling Head		2Noz.	3Noz.	4Noz.	6Noz.	2Noz.	4Noz.	4Noz.	6Noz.
Capacity (Single Nozzle)		Max. 2.500 LT / H				Min. 5gr / Max. 999 gr		Max. 1.500 LT / H	
Voltage Frequency		380 V / 50 Hz				220 V / 50 Hz		380 V / 50 Hz	
Power	kW	2.2	3.3	4.4	7	0.37	1	4.4	6.6
	Hp	3	4.5	6	9.5	0.50	0.7	6	10
	Ampere	4.5	6.5	9	14	2	4	9	13
Weight (Kg)		180	200	260	320	110	250	800	1000
Dimensions	Length (L) mm.	1900	1900	1900	1600	1000	1200	6300	10000
	Width (W) mm.	800	950	950	1500	600	700	1750	1850
	Height (H) mm.	1250	1250	1250	1700	1100	1200	2000	2000

1 Nozzle Filling Speed				
Yoghurt Filling Machine Model	1 LT	2.5 LT	5 LT	10 LT
K-FM	1100-1250 pcs/hour	600-700 pcs/hour	350-400 pcs/hour	200-250 pcs/hour
K-FMC	900 - 1100 pcs/hour	500 - 600 pcs/hour	300 - 350 pcs/hour	180 -240 pcs/hour

* The specified numbers may vary according to the working speed and performance of the personnel.



13

Stainless Steel Tanks

Process Tank

We are dedicated to providing superior quality process tanks for various industrial processes. Our process tanks are designed to meet the specific requirements of the process and come with features such as mixers, **heating-cooling jackets** and insulation to ensure hygiene standards are met. Tanks are available with a range of volumes, between **100L and 50.000L**.



Storage Tank

Our storage tanks are designed and crafted according to international standards with the highest quality of stainless steel material for superior performance. All of our tanks are constructed with the latest TIG Robot Welding technology for superior strength and durability.

Tanks are available in **500-250,000 LT** volumes and are inspected for superior quality.

Fermentation Tank

Fermentation tanks are designed to provide precise temperature control during the fermentation process. **We offer a wide range of sizes and capacities, ranging from 100L to 30.000L.**



Industrial Tanks

Industrial tanks are designed and manufactured to the highest standards with mixers of various features, **heating-cooling jackets** and insulation in **compliance** with the rules of hygiene.

Tanks with volumes between **100L and 50,000L**.

Fat (Oil) Melting Tank

Fat melting tanks are designed to quickly and safely melt fat blocks into liquid form for use in a variety of applications. With quality stainless steel construction and double walled water heating systems, these tanks are perfect for **industrial chocolate production facilities, medium-sized chocolate food manufacturing facilities, and boutique chocolate makers.**



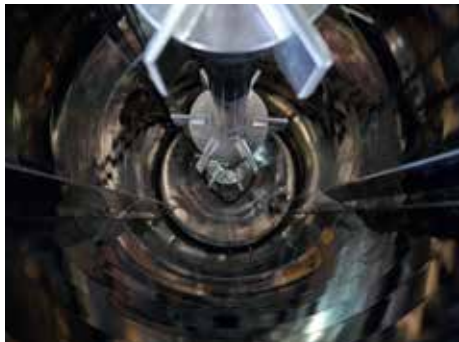
CIP Tanks

A CIP tank (**cleaning in place tank**) system is composed of a series of tanks containing various solutions needed for cleaning and is designed to reduce the time needed for cleaning and to recover the maximum amount of solution by recirculation and conductivity in the control for neutralization.



Ultraclean Tanks

All of their Ultraclean tanks are designed to meet the highest standards of hygiene, with features like a mixer, heating-cooling jacket, insulation and vent filters that filter out any air entering the tank. They can be used to store a variety of liquid foods, such as **milk, juice and other beverages**.



Mixing Tanks

Mixing tanks are an essential part of many industrial processes and can be used in a wide variety of industries. stainless steel mixing tanks are used for various processes such as mixing, blending, and keeping it homogenous. Used in a wide range of industries, **from food production and chemical industries to medical, pharmaceutical and water treatment plant**.



Balance Tanks

Our high-quality balance tanks are built to be perfect for pasteurization processes and other beverage HTST loops. Used in a variety of industries, such as **dairy, beverage, and food-processing**. They are perfect for ensuring even feeding of product to pasteurizers, keeping the process running smoothly and efficiently.



Chocolate Tanks

A chocolate tank from Hommak is made from high quality 304 stainless steel, a corrosion-resistant iron alloy containing a minimum of **10.5% chromium and a maximum of 1% carbon**. This ensures that providing a safe environment for your chocolate.



Honey & Molasses Tanks

Our honey & molasses tanks are made of durable AISI 304 stainless steel for long-term use. They are equipped with **single, double, triple, or multiple vacuum boiling systems** suitable for the desired capacity.



Chemical Liquid Tanks

Chemical Liquid Tanks are produced for stocking of chemical liquid and acid. Our Chemical Liquid Tanks are designed to withstand high pressures, large temperature differences and even corrosive or abrasive contents. Our tanks are also built to take into consideration any explosion risks that may be present in the process.



Innovation Systems



Aroma & Fruit Concentrate Production Unit

Aroma systems are used in the food and beverage industry to add and enhance the flavor and aroma of various products. These systems use a combination of natural and synthetic ingredients to create unique and appealing flavors for different food and beverage products. Aroma systems can be used in a wide range of applications, **liquid aroma, dairy, beverages, milk-based emulsions.**

Caramel & Topping Sauce Production Unit

Caramel topping sauce is a sweet, sticky, and creamy condiment made from **sugar, butter, and cream**. It is often used to top desserts such as ice cream or to add flavor to other dishes. Our company specializes in producing caramel topping sauce production units that are designed to meet the highest standards of quality and efficiency.



Vacuum Processing Unit

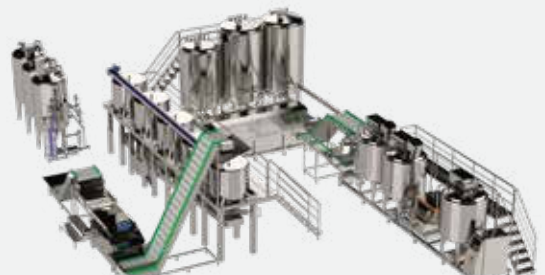
The unit consists of various components, **including pumps, valves, filters and a vacuum chamber**. Vacuum Processing Unit is a type of equipment used to lower its pressure and temperature to facilitate the processing of a particular substance into the desired form. This is possible with hommak to ensure consistent product quality.

Hummus Production Unit

Our company specializes in manufacturing **high-quality** hummus production lines that are designed to meet the needs of both large-scale commercial operations and small-scale restaurant production. With our expertise and experience in this field, we can provide our customers with a reliable and cost-effective solution for their hummus production needs.



Batch Hummus Production Unit



Continuous Unit

Yeast Cell Disruption Unit



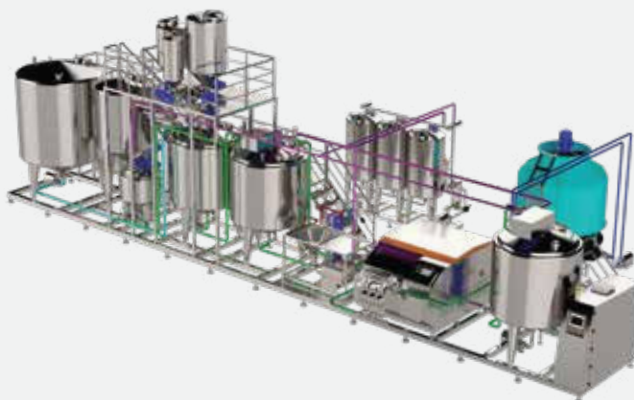
Yeast Cell Plant & Plant Cell Disruption Unit is a process used to break down cells and release their contents. It is used in many industries, including biotechnology, pharmaceuticals, food processing, and cosmetics.

Plant Cell Disruption Unit



Silicone-Based Chemical Emulsion Unit

Our products are designed to provide long-term durability and reliability, making them ideal for paper production. Silicone-based chemical emulsion is used as an ingredient in paper production, providing a barrier between the paper and the elements. This barrier helps to prevent water absorption and makes the paper more durable.



Shampoo & Hair Conditioner Production Unit



Our shampoo production unit is designed to meet the highest standards when it comes to producing shampoos and other hair care products.

To provide customers with direct service and technical advice for the development of products such as gels, hair gels, shampoos, dyes, conditioners, sun creams, serums, moisturizers, and facial regenerating creams.

Cosmetic Production Line



Hair Dye Production Unit

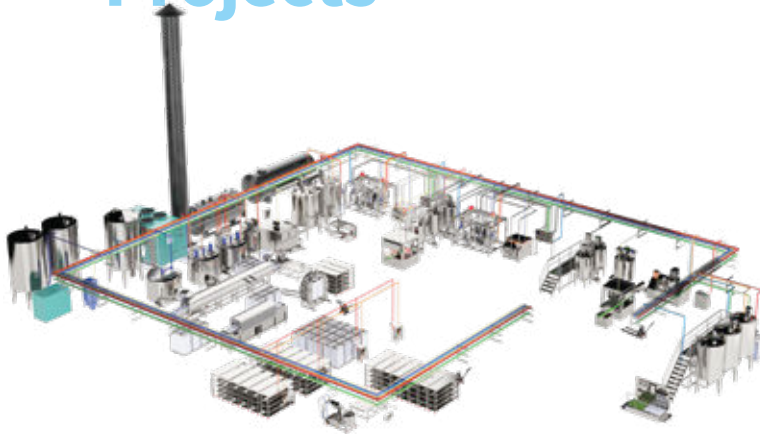
Hair dye production is the process of creating hair dye products such as permanent, semi-permanent, and temporary dyes. The machinery and equipment used in hair dye production have an important role in ensuring that the final product meets quality standards. Our equipment is achieve consistent results every time you produce a batch of hair dye products.



Plant Paint Production Unit

17

Turn-Key Projects



Dairy Plant

Dairy Plant is a facility that processes milk and milk-based products on a large scale for commercial purposes. These plants are equipped with specialized machinery and equipment for the processing of milk, including pasteurization, homogenization and separation. **The plant may also produce a variety of dairy products such as cheese, yoghurt, butter, ice cream and powdered milk.**

Ice Cream Plant

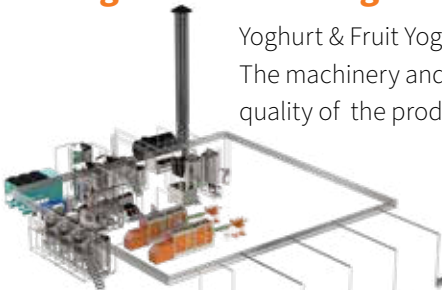


Ice Cream Production Line

Ice cream is a product obtained by processing **milk in the freezer after adding air to the mixture** consisting of sweetener, stabilizer, emulsifier, aroma, color and season materials.



Yoghurt & Fruit Yoghurt Plant



Yoghurt Production Line

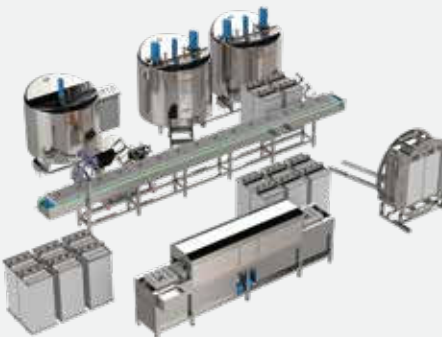
Yoghurt & Fruit Yoghurt Plant is a type of factory that manufactures yoghurt products from fruit. The machinery and equipment used in the yoghurt plant can play a major role in determining the quality of the product.

We have the necessary machinery and equipment needed for the process and our highly trained staff will ensure that the highest quality of product is reached.



Fruit Yoghurt Production Line

Danish Feta Cheese Unit



Labne Unit is a system of machinery and equipment used to process milk and **produce labne a type of yoghurt.**

The machinery and equipment used in the **Danish Feta Cheese Unit** is designed to help producers create a high-quality product.

Labne Unit





Fruit Juices Production Plant

Fruit juices production plant is a facility that is used to process juice from fruits and other agricultural produce. It includes a range of equipments and machinery which are used for squeezing, blending, filtering, pasteurizing and bottling fruit juices. We design and manufacture a turnkey fruit juice production facility and offer the highest quality products and services in a short time.

Ketchup Line

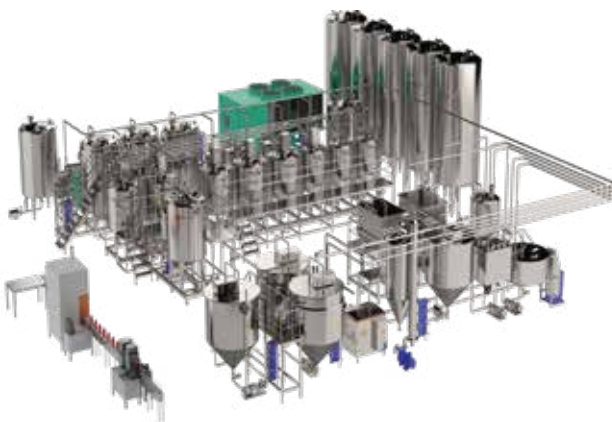


Ketchup Production Line

Ketchup production line is a complete line of equipment used to produce ketchup. It typically includes food processing machines, such as blenders, homogenizers, mixers, conveyors, and other equipment.



Sauce Plant



Ketchup & Mayonnaise Full Automatic Production Line

Ketchup & Mayonnaise Full Automatic Production Line is a fully automated line of machines and equipment that can process ketchup and mayonnaise from raw ingredients to finished products. The machinery and equipment used in a ketchup & mayonnaise full automatic production line affects the consistency, quality, safety, and shelf life of the finished product.

Liquid Dish Washing Production Unit



A liquid dish washing detergent production line is a series of equipment, from raw material acquisition and storage to final product packaging, that is used to manufacture liquid detergents, such as dishwashing liquids.

The CIP plant is an automated system for cleaning the internal surfaces of food and beverage processing equipment, including tanks, containers, pipes, pumps and related lines.

CIP Plant



DAIRY

MILK & PASTEURIZED MILK



UHT MILK



YOGHURT & AYRAN



SOY MILK, OAT MILK



ICE CREAM & GELATO



CREAM CHEESE



LABNE



MASCARPONE



CURD CHEESE



MILK POWDER

KEFIR, BUTTER, MILK PROTEINS, BABY FORMULA, MILK PUDDINGS, PUDDINGS, FERMENTED DAIRY PRODUCTS, WHEY BASED DRINKS, COFFEE WHITENER, CASEIN

FOOD & BEVERAGES

FRUIT JUICES



FRUIT CONCENTRATES



AROMAS



KETCHUP



TOMATO PASTE



HUMMUS



TAHINI



MARGARINE



SYRUP



CARAMEL & TOPPING SAUCES

FLAVORS, SAUCES, EGG, HONEY, MOLASSES, JELLY, PEANUT/NUT BUTTER, CONFECTIONERY, GUM ARABIC

CHEMICAL & PETROCHEMICAL

LATEX



PIGMENTS



GREASES



PARAFFIN EMULSIONS

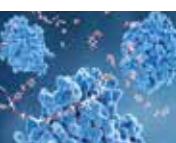


SILICONE EMULSIONS

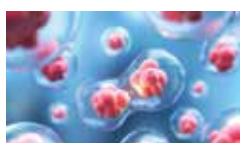
MINERAL OIL EMULSIONS, SERAMIC DISPERSIONS, POLYMER SUSPENSIONS, DETERGENT SLURRY, RESINS, LUBRICATING OIL, ADHESIVES, EMULSIFIERS, WAXES, LANOLIN, INK, PESTICIDES

BIOTECHNOLOGY

YEAST CELL



ENZYMES



CELL DISINTEGRATION



VACCINES



ANTIBIOTICS

BACTERIA, ENZYMES, VIRUSES, MOSS, PROBIOTICS, CELLULOSES, MICROORGANISMS, LIPOSOMES, ALGAE

OINTMENTS, SYRUP, VITAMINS, FOOD SUPPLEMENTS, COLLAGEN, GELS, INSULIN CRYSTAL, MEDICAL SOAPS, MILK OF MAGNESIA, INHALATION

PHARMACEUTICAL

BEAUTY CREAMS



LIPOSOMES



COLLAGEN



SHAMPOO



WAXES

ORANGE OIL, MOISTURIZING CREAMS, LOTION, ANTIOXIDANTS, SHAMPOO, SOAP, PEPTIDES, POLISHES

COSMETIC

*The largest homogenizer manufacturer
in the world under one roof...*



INNOVATIVE MANUFACTURING Brand



• FOOD & BEVERAGE • DAIRY • COSMETIC • PHARMACEUTICAL • CHEMICALS & PETROCHEMICAL • BIOTECHNOLOGY

HOMMAK®
homogenizer & piston pump

HOMMIX®
high shear mixer

RICOTTA®
System

HOMMAK®
micromix

MICRO-CUT®
homogenizer

MİLKOTEK-HOMMAK
Makina Sanayi ve Tic.AŞ.

+90 232 257 54 44

info@hommak.com www.hommak.com

Balkan Caddesi No:29 Yazıbaşı / Torbalı - İZMİR

