



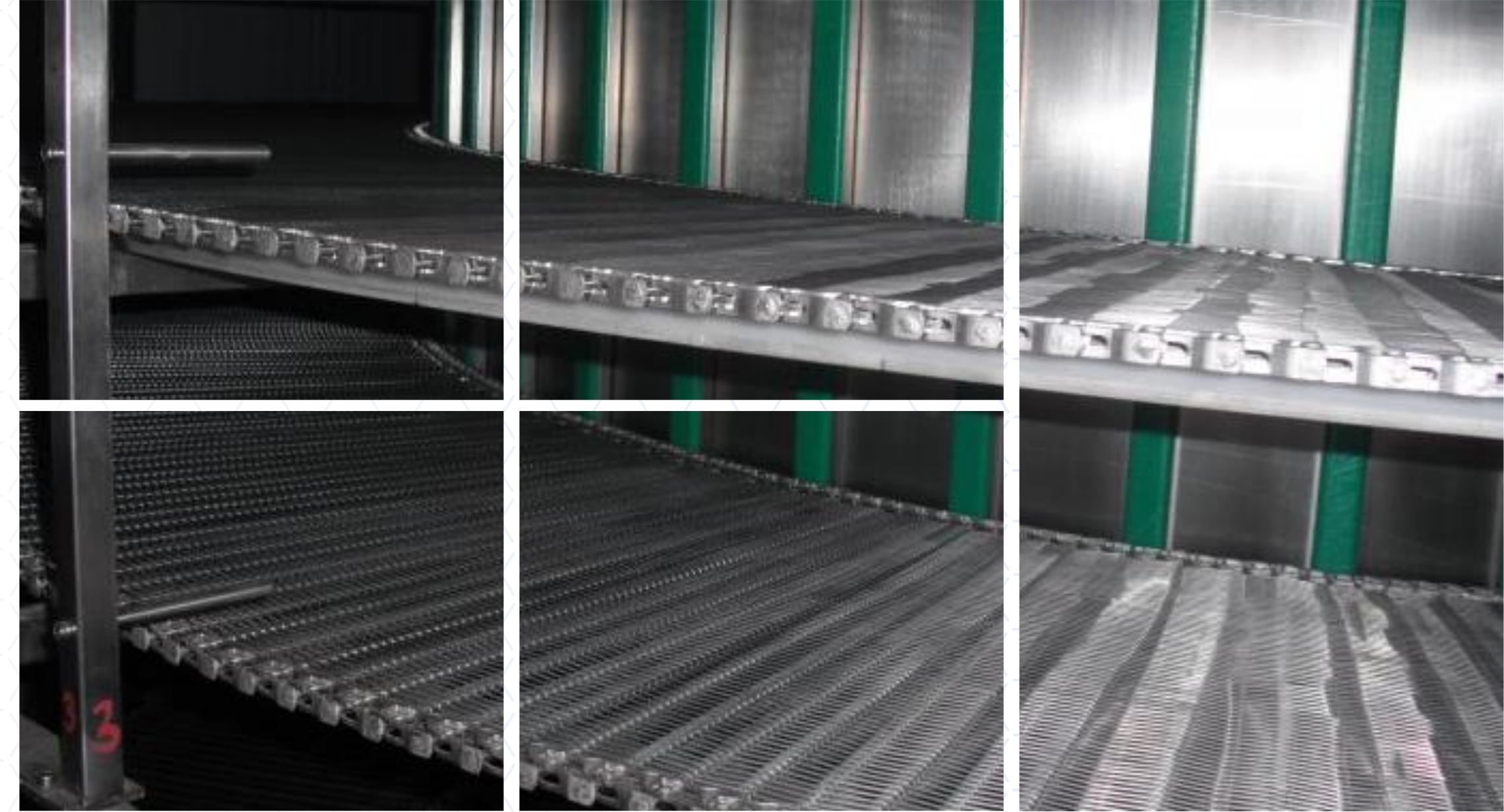
Presentation

# ||||| About Us

5E Tasarım Makine Bilişim San. Tic. Ltd. Şti, is founded in 2000 in order to manufacture the machines and equipments required by the food sector. We became a reliable and asked for company in the sector due to our respect for our business, the diligence we showed during our works, our experience of more than 40 years, our sense for quality and service since that.

Our most basic target is always customer satisfaction. Our approach, which is able to think customer oriented, comprehend his demands and needs correctly and develop solutions, provides before, during and after sales rapid and systematic services, honesty, reliability and entrepreneurship is our focus point.

We have made it to our principle to produce always the better with our innovative and dynamic power, our aim to succeed and our exploring attitude. We continue with our works by always adding on, developing and without interruption with the awareness of the mission and responsibility imposed by being a pioneer company in this field.





# ||||| Our Services

## High Quality

We ensure maximised operational performance with an extensive range of services and support

## Testing

We perform product trials in our testing facility ensuring the most suitable solution is selected

## Spare Parts

We offer technical advice and supply replacement parts and components for Spiral systems....



# |||| Spiral Systems

The Spiral Freezing and Cooling Systems are available as a Spiral Freezer, Spiral Cooler, Spiral Chiller or Spiral Ambient System, either in site built and compact assembled format . It is suitable for freezing and chilling food that requires medium to long retention times, such as ready meals, poultry, pizza, potato products, fish, desserts, bakery products and ice-cream.

Designed with low maintenance, ease of hygiene and operational efficiency in mind. The vertical or horizontal air circulation systems features unique IQF technology that ensures all products are chilled or frozen evenly without excessive air speeds that can damage delicate products. A variety of design options are available to extend operating periods between defrosts.

Not be hindered by confined factory spaces, belt width, direction or configuration. Standardised components made of stainless steel ensure easy and rapid site assembly.





# |||| Spiral Freezing and Cooling System For

- Meatball
- Hamburger
- Pasty product
- Fruit and Vegetables
- Ice cream
- Cake
- Dough fermentation
- Vegetable and fruit
- Pizza
- Dairy products
- Chocolate, jam
- Sea products
- Bakery products and all kinds of food products



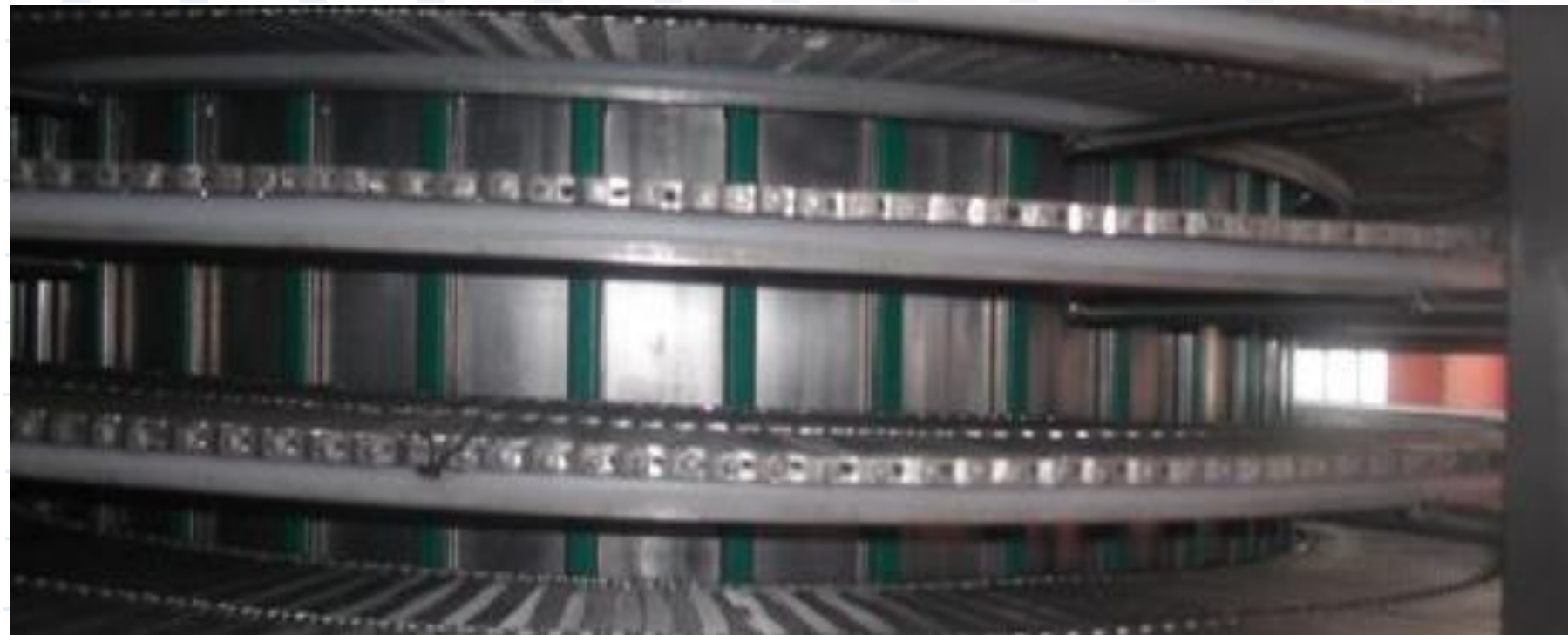


# |||| Spiral Systems

## Spiral Freezing / Cooling

These lines, which provide high quality and low cost cooling, shocking or heating capabilities, are the most ideal solution for industrial food processing.

Products from the automatic or manual production lines don't need to enter into freezing or cooling rooms and wait for a long time and the required freezing, cooling or heating process for the product is completed within a short term at the spiral system



The spiral system is an automatic machine. The production is realized fully untouched in a healthy environment

The spiral conveyor is taken into (+ / -) ° C cabins depending on the product and production process..

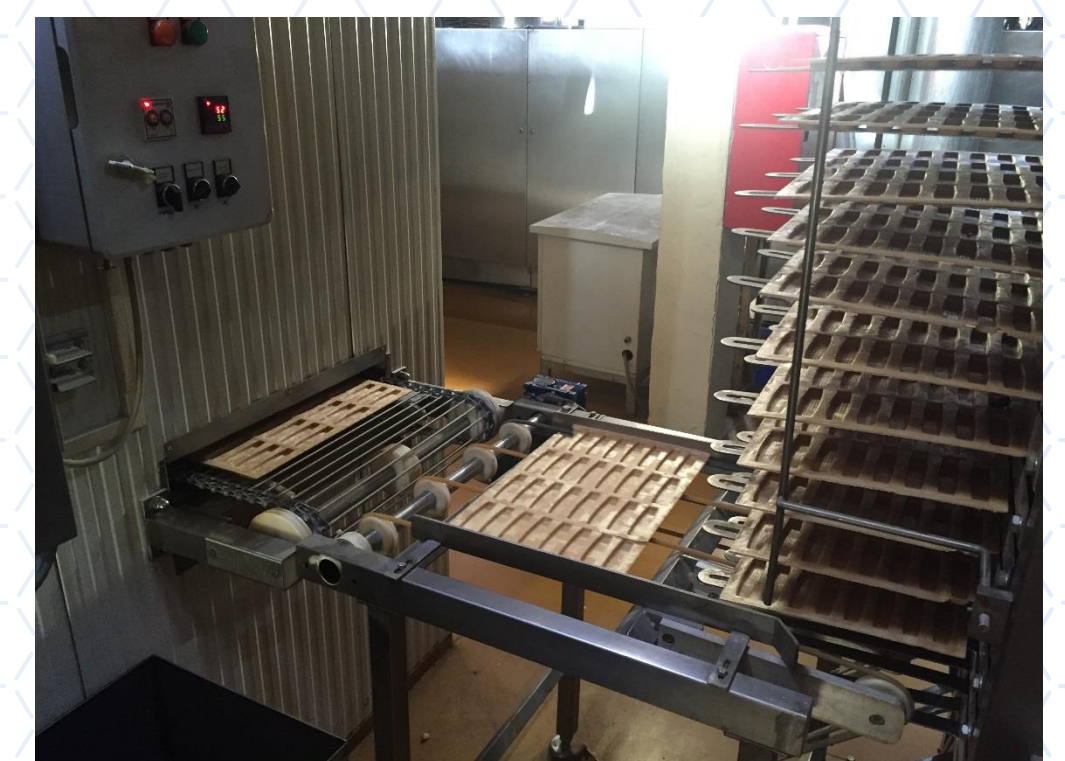
The product contact surface is minimized and the contact between the product and the conditioned or static air is maximized by its wire mesh structure



# |||| Spiral Systems

## Spiral Freezing / Cooling

- Low tension, flat belt design for ultimate durability
- Processing capacity of up to and over 8,000kg/hr
- Single and double drum, as well as twin belt systems available
- Range of belt sizes and tier heights available
- Multitude of belt entry/exit combinations
- Innovative frost tolerant designs for extended run times
- Touch screen control and PLC to maximise performance
- Range of Clean in Place (CIP) automated sanitising systems
- Sequential and rapid defrost systems available





# ||||| Belt Types



AISI 304 Crom Belt



Wire mesh belt model



Wire mesh belt



Plastic Belt PP

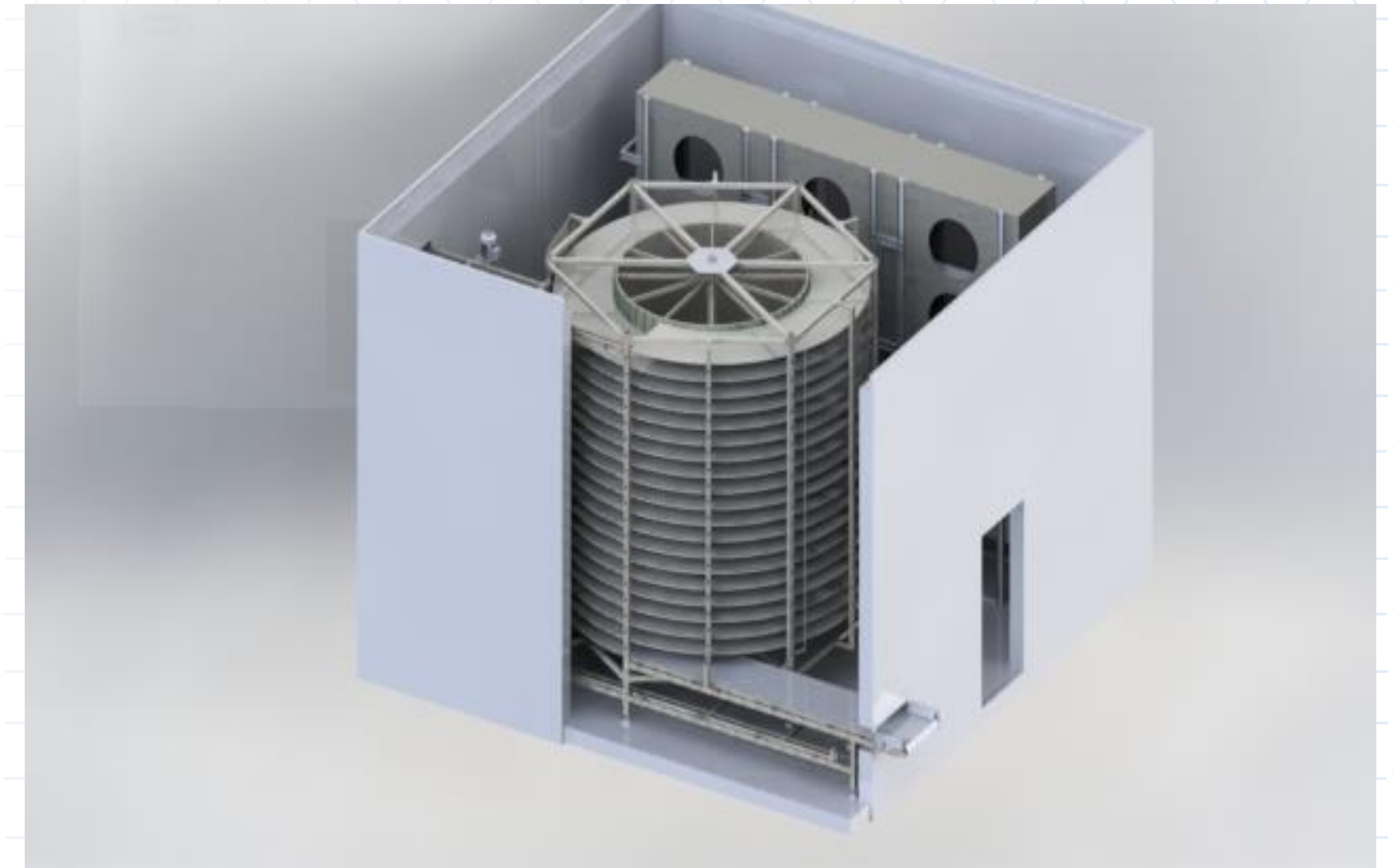
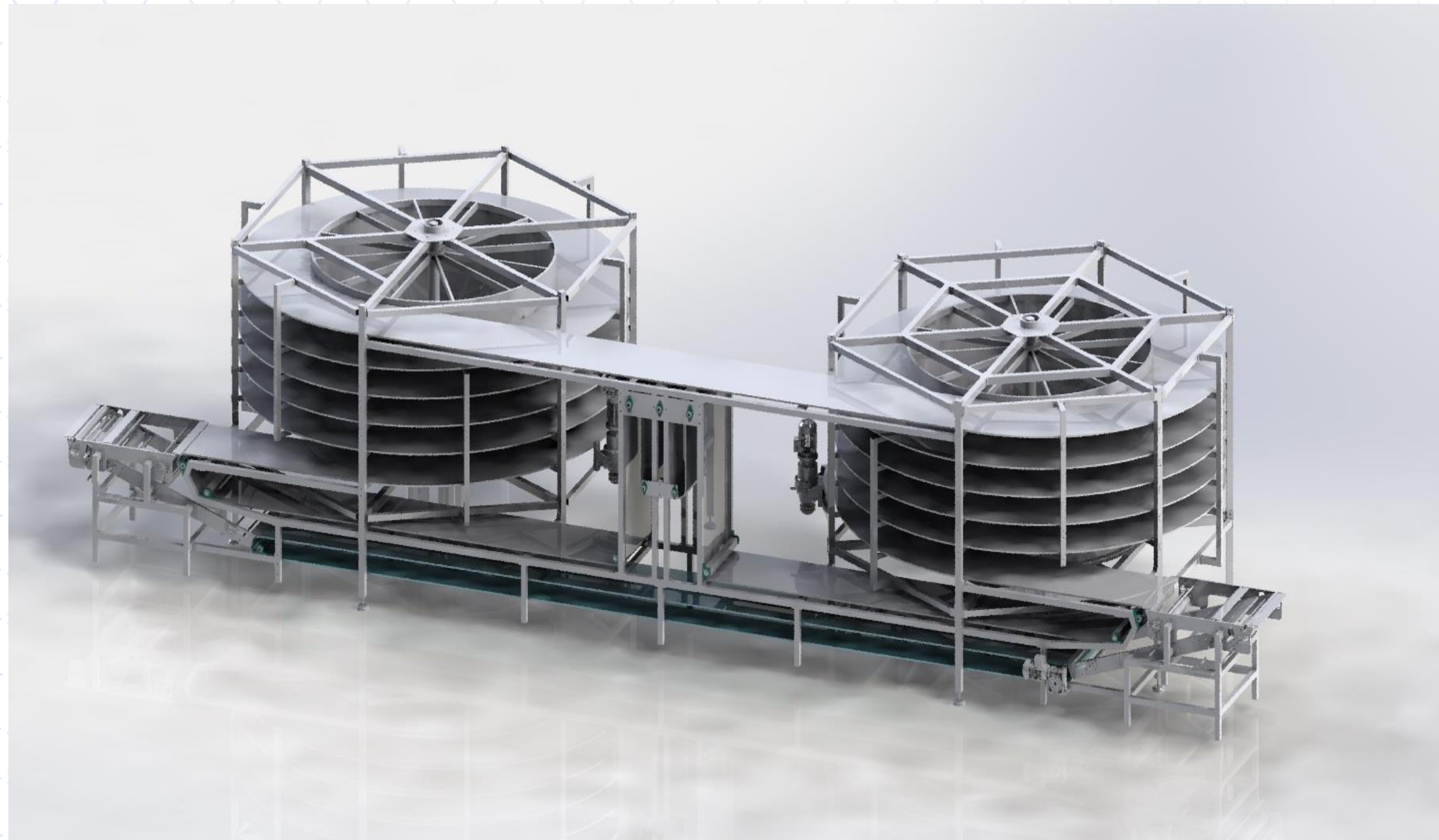


Plastic Belt Asetal



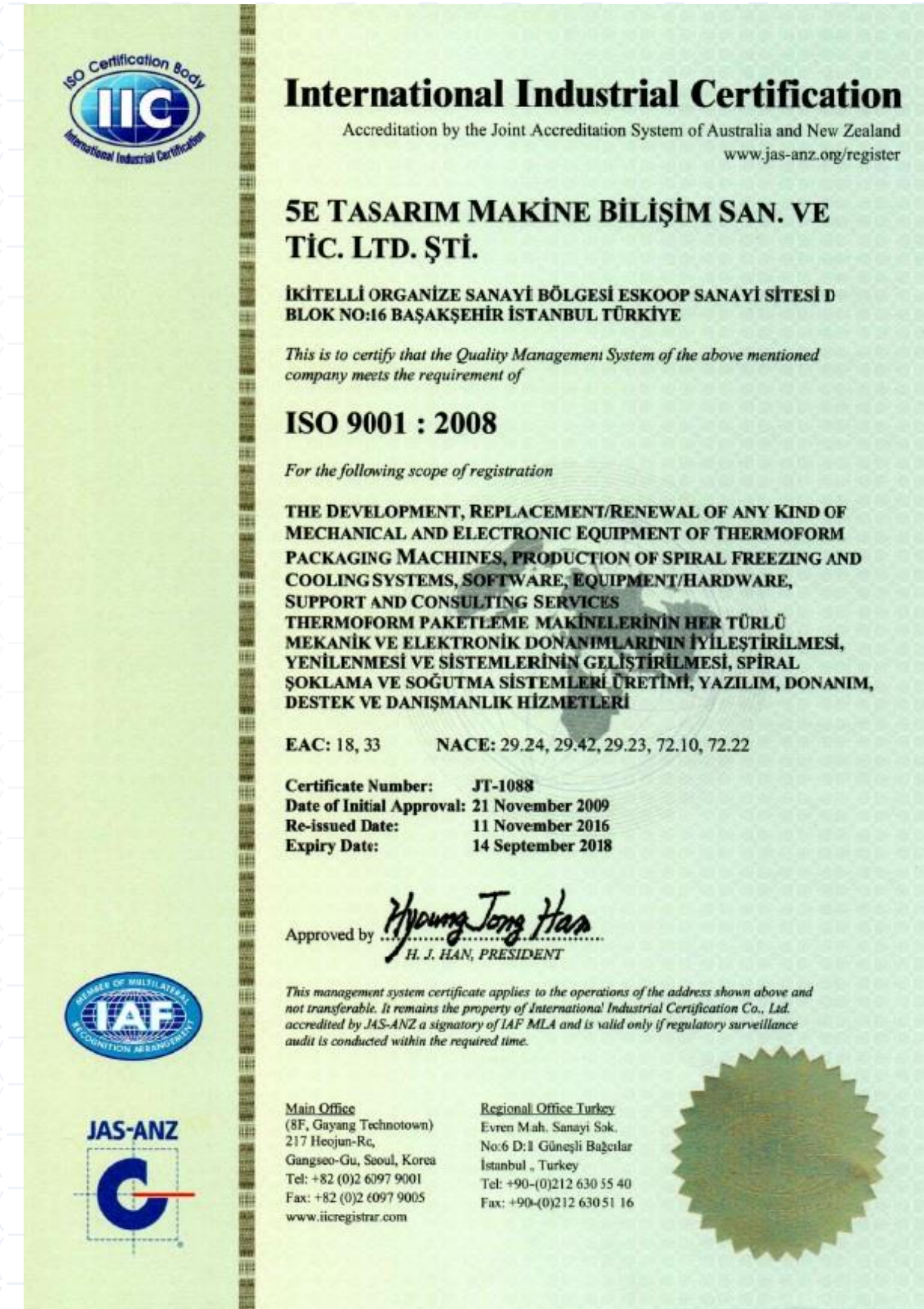
# Design

**The design and construction enables modification of conveyor belt tiers, and tier pitch, thus providing greater flexibility to our customers.**





# Our Certifications





# Some References

Sarelle

maret

aytaç

PINAR

SANPA  
"Pratik, ekonomik, lezzetli"

ikbal  
1922

BEREKETDÖNER

Oret

DANET

ERCIYES  
1933  
SUCUKLARI  
— Efsane Lezzet —

şeker

altın

ant  
BaHAR  
GRUP

APIKOĞLU

al  
et

Tahsildaroğlu

Canet  
Doğal Lezzet

MURATBEY  
LEZZETİN TARIFI

Malatya  
Pazarı

Mamsan

ÖZLEM  
ET MAMÜLLERİ

Polonez

1974'den Günümüze  
BOĞAZIÇI

elet  
sağlık, güven, lezzet

UNIFO

sağlıklı yaşamın tadını çıkarın  
5YILDIZ  
LEZZET USTASI  
ET MAMÜLLERİ

ÜMİT

FORMA MAKİNA LTD. ŞTİ.

AFYON  
ahmet  
ipek  
1958



# Some References

NO	COMPANY NAME	COUNTRY	KG CAPACITY PER HOUR	PRODUCT	HEAT TREATMENT TYPE
1	ALTIN GIDA	TURKEY	500	MEATBALL	FREZING
2	ANT BAHAR GRUP1	TURKEY	250	HAMBURGER	FREZING
3	ANT BAHAR GRUP2	TURKEY	500	HAMBURGER	FREZING
4	OFIS GIDA 1	TURKEY	1000	PASTRY	COOLING
5	OFIS GIDA2	TURKEY	250	RAVIOLI	FREZING
6	ŞEKER PİLİÇ	TURKEY	750	CHICKEN	COOLING
7	HAYAT ET	TURKEY	100	MEATBALL	FREZING
8	CANTÜRK ET ÜRÜNLERİ	TURKEY	250	HAMBURGER	FREZING
9	ŞİMŞEK BİSKUVİ1	TURKEY	700	CAKE	COOLING
10	MRD UNLU MAMÜLLERİ	TURKEY	850	BREAD	COOLING
11	ÖZSOY UNLU MAMÜLLERİ	TURKEY	500	RAVIOLI, PASTRY	FREZING
12	MADO 1	TURKEY	750	ICE CREAM	FREZING
13	RUSKİ BİSKUVİT	RUSSIA	500	WAFER	COOLING
14	TORERO1	RUSSIA	500	WAFER	COOLING
15	PERMSKAYA	RUSSIA	500	WAFER	COOLING
16	KING BAECKEREI	GERMANY	500	PIZZA	FREZING
17	TUNUS	TUNIS	500	WAFER	COOLING
18	SARELLE 1 ( 4 ADET)	TURKEY	12000	CHOCOLATE	HEATING / COOLING
19	SARELLE 2	TURKEY	7500	CHOCOLATE	HEATING / COOLING
20	BİFA BİSKUVİ	TURKEY	1400	CAKE	COOLING



# Some References

21	TAYYAR YATIRIM1	TURKEY	1400	CAKE	COOLING
22	PRIMA GLACES	ALGERIA	1500	ICE CREAM	FREZING
23	TORERO2	RUSSIA	500	WAFER	COOLING
24	RUBENİS GIDA	TURKEY	500	FISH	FREZING
25	TAYYAR YATIRIM2	TURKEY	1400	CAKE	COOLING
26	SANPA GIDA	TURKEY	1000	POTATOES	FREZING
27	ETİ GIDA SAN1	TURKEY	500	CAKE	COOLING
28	ETİ GIDA SAN2	TURKEY	800	MILK BURGER	COOLING
29	SEVEN FOOD	TURKEY	900	TOMATOES	FREZING
30	ŞİMŞEK BİSKUVİ2	TURKEY	800	CAKE	COOLING
31	MADO2	TURKEY	500	PASTRY	FREZING
32	ETİ GIDA SAN3	TURKEY	250	ICE CREAM	FREZING
33	ETİ GIDA SAN4	TURKEY	250	ICE CREAM	FREZING
34	ETİ GIDA SAN5	TURKEY	250	PASTRY	FREZING
35	SEVEN FOOD TARIM	TURKEY	1000	TOMATOES	FREZING
36	SAFE WAY FOOD	YEMEN, SAHA	900	BISCUITS	COOLING
37	SIMIT PARADIJS1	HOLLAND	2500	BAKED PRODUCT	FREZING
38	SIMIT PARADIJS2	HOLLAND	750	BAKED PRODUCT	COOLING
39	MADO3	TURKEY	750	PATTY	FREZING
40	DAY & NIGHT	BULGARIA	500	WAFER	COOLING
41	TORERO3	RUSSIA	700	WAFER	COOLING
42	ŞİMŞEK BİSKUVİ3	TURKEY	800	CROISSANT	COOLING
43	SEVEN FOOD TARIM2	TURKEY	2000	TOMATOES	FREZING



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