



**5ETASARIM**  
Makine ve Bilişim Teknolojileri

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.



## 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

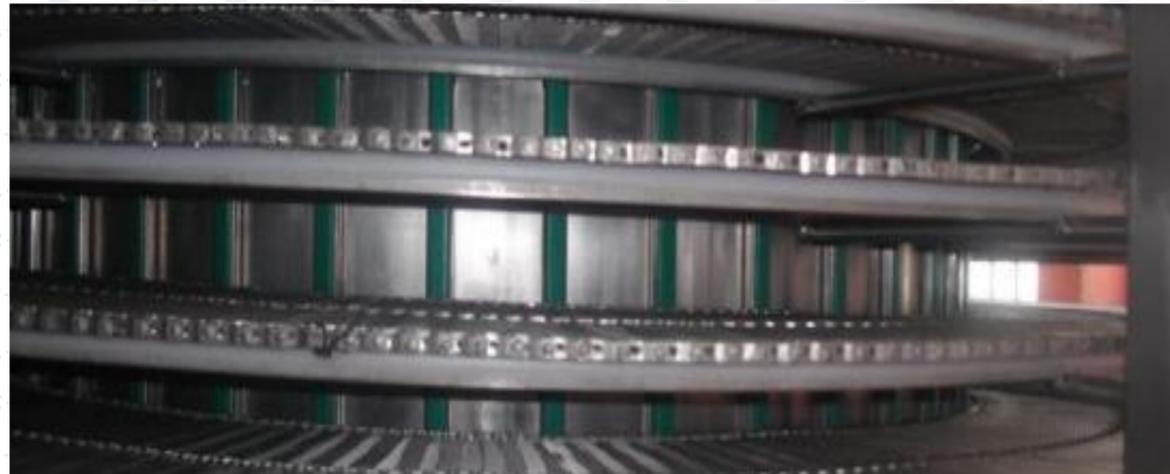


# |||| Spiral Systems

## 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

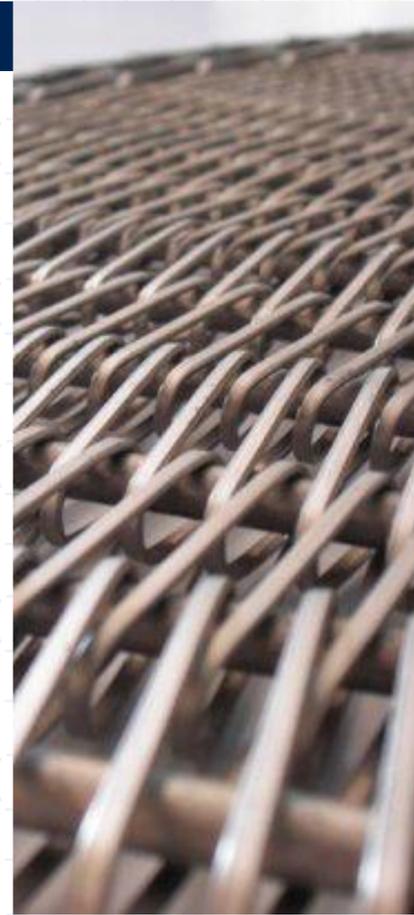
- Low tension, flat belt design for ultimate durability
- Processing capacity of up to and over 8,000kg/hr
- Single and double drum, as well as twin belt systems available
- Range of belt sizes and tier heights available
- Multitude of belt entry/exit combinations
- Innovative frost tolerant designs 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



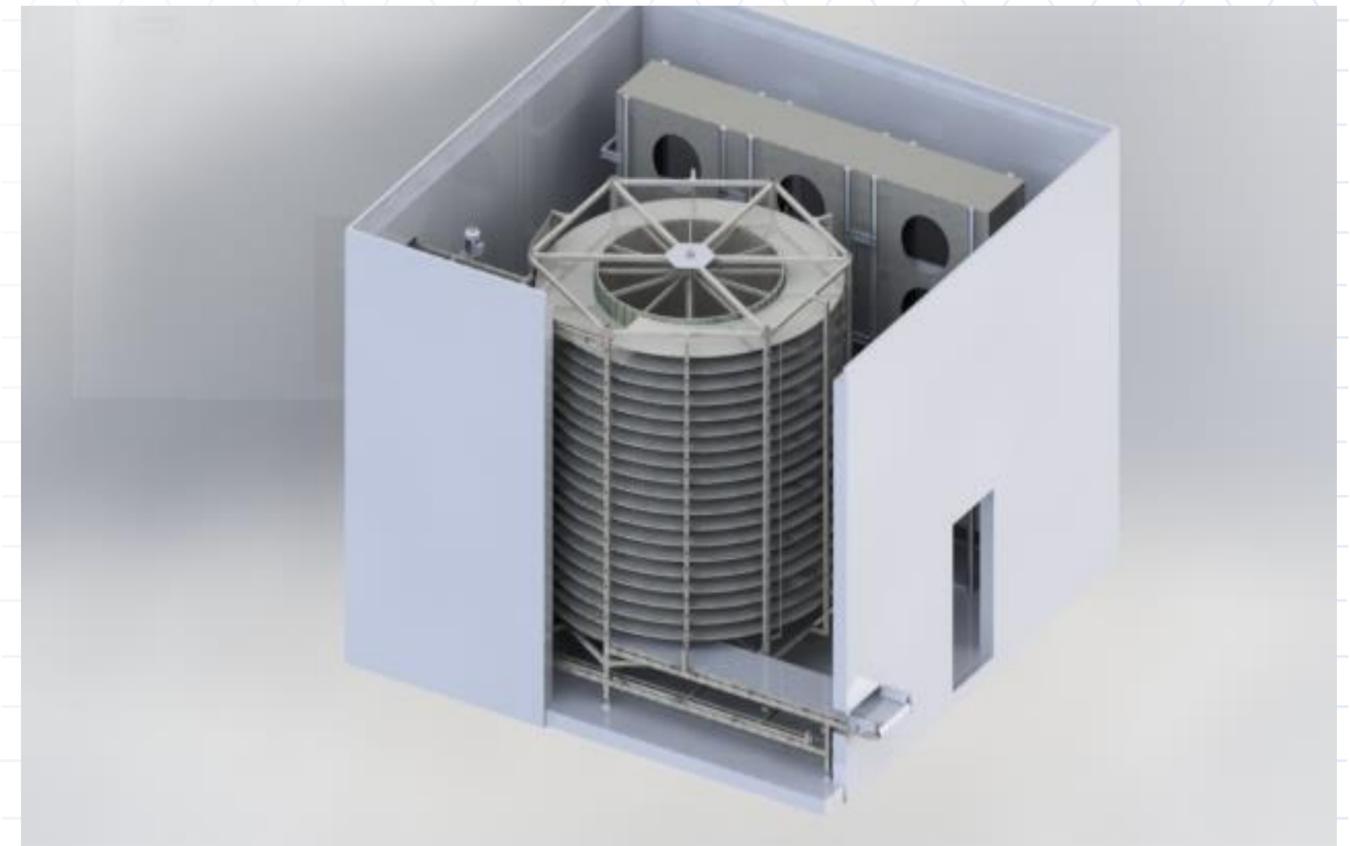
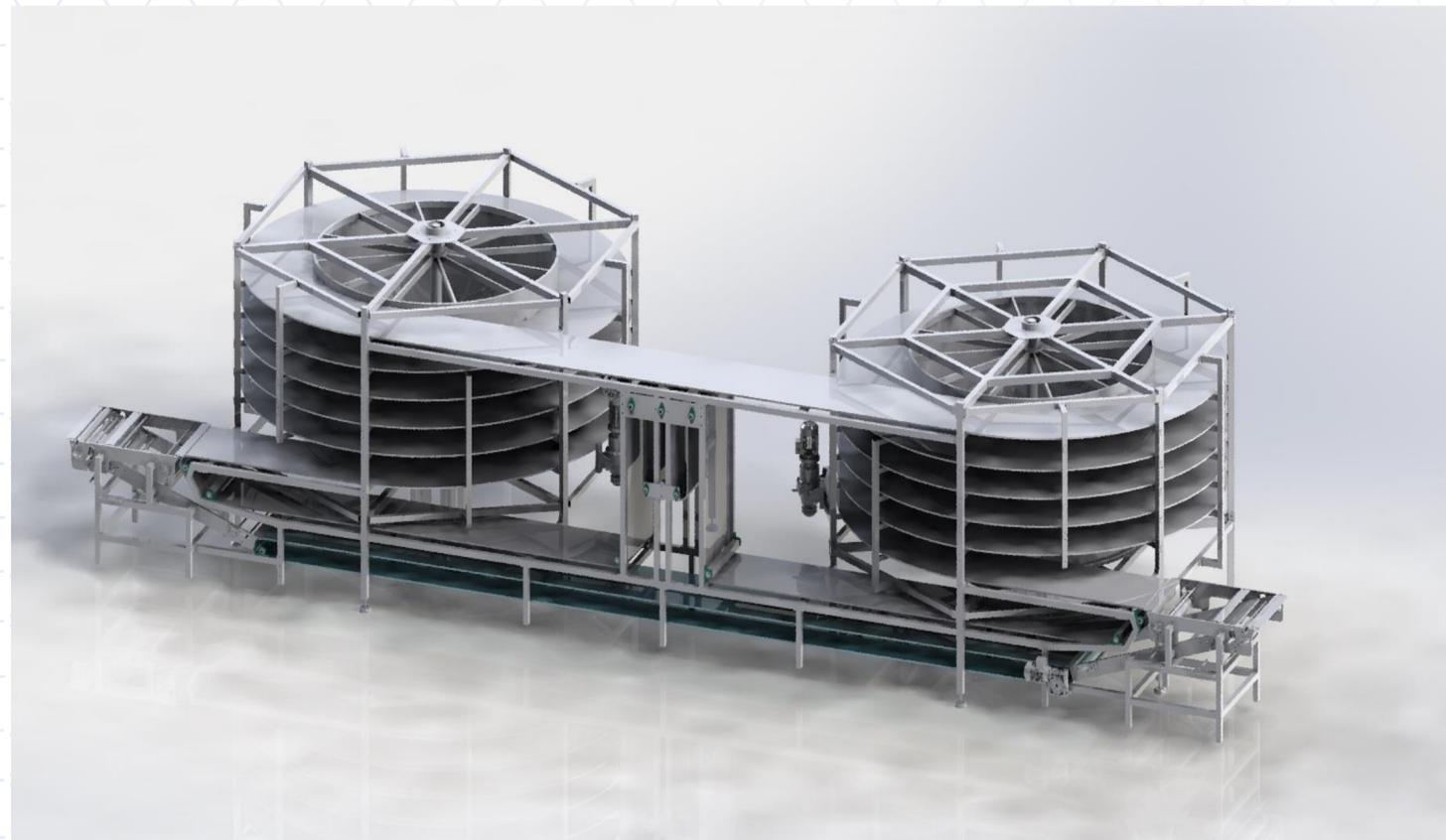
Plastic Belt PP



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

CERTIFICATE No. : 7101/IST/17

**SGS**

**EC-ATTESTATION CERTIFICATE  
OF MACHINE SAFETY**

**Date/Place of Issue** : 02.03.2017/ İstanbul  
**Valid Until** : 02.03.2022  
**Client (Name & Address)** : 5E TASARIM MAKİNE BİLİŞİM SAN. VE TİC. LTD. ŞTİ.  
İkitelli O.S.B. S.S. Eskoop Sanayi Sitesi D Blok No:16  
Başakşehir – İstanbul -TURKEY  
**Manufacturer (Name & Address)** : 5E TASARIM MAKİNE BİLİŞİM SAN. VE TİC. LTD. ŞTİ.  
İkitelli O.S.B. S.S. Eskoop Sanayi Sitesi D Blok No:16  
Başakşehir – İstanbul -TURKEY  
**Description of Product(s)** : SPIRAL THERMAL PROCESSING UNIT  
**Model(s)** : # 5E-STL-SO-01, 5E-STL-SD-01, 5E-STL-SM-01, 5E-STL-SAC-01, #  
# 5E-STL-SP-01, 5E-STL-SC-01, 5E-STL-SF-01. #  
**Assessment Performed** : Conformity to Annex I's Applicable Paragraphs of 2006/42/EC Machinery Directive.  
**Standard(s) Referenced** : # EN ISO 12100:2010, EN 60204-1:2006/AC:2010 #  
**Conditions Subject to Issue** : Acceptance of information detailed in technical file TCF-MD-2017101-1 and referenced against job file 40215484.  
**Declaration** : In the opinion of SGS the submitted technical file TCF-MD-2017101-1 satisfies the requirements of the Machinery Directive 2006/42/EC Annex-VII  
**Assessor ID No** : TR-IND-S19  
**Date/Place of Assessment** : 20.02.2017 / İstanbul – Turkey

Test reports in technical file 40215484 and referenced against job file TCF-MD-2017101-1 are reviewed and found to be acceptable. The CE mark as shown below can be used, under the responsibility of the manufacturer, after completion of an EC Declaration of Conformity and compliance with all relevant EC Directives.

**CE**

This EC-Attestation Certificate is only valid for the equipment and configuration described in conjunction with the data detailed above. It refers only to the sample submitted to SGS Supervise Gözetme Etüd Kontrol Servisleri A.Ş. for testing and certification. Any modifications made to the product shall immediately be reported to SGS Supervise Gözetme Etüd Kontrol Servisleri A.Ş. office in order to examine whether this certificate remains valid. This certificate shall not be reproduced except in full without the written approval of SGS Supervise Gözetme Etüd Kontrol Servisleri A.Ş. The applicant shall request from SGS Supervise Gözetme Etüd Kontrol Servisleri A.Ş. the review of the validity of the EC-Attestation Certificate in every one year after issuance date.

For and on behalf of  
SGS Supervise Gözetme Etüd  
Kontrol Servisleri A.Ş.

**SGS**  
Supervise Gözetme Etüd Kontrol Servisleri A.Ş.  
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Page 1 of 1 F150201M

S-CRS-EE-F-49 Rev 00 11/2016  
This document is issued, on the Client's behalf, by the Company under its General Conditions of Service printed overleaf. The Client's attention is drawn to the limitation of liability, indemnification and jurisdiction issues defined therein.  
Any other holder of this document is advised that information contained hereon reflects the Company's findings at the time of its intervention only and within the limits of Clients instructions, if any. The Company's sole responsibility is to its Client and this document does not exonerate parties to a transaction from exercising all their rights and obligations under the transaction documents.

SGSPAPER  
16590586

**ISO Certification Body**  
**IIC**  
International Industrial Certification

**International Industrial Certification**  
Accreditation by the Joint Accreditation System of Australia and New Zealand  
[www.jas-anz.org/register](http://www.jas-anz.org/register)

**5E TASARIM MAKİNE BİLİŞİM SAN. VE TİC. LTD. ŞTİ.**  
İKİTELLİ ORGANİZE SANAYİ BÖLGESİ ESKOOP SANAYİ SİTESİ D BLOK NO:16 BAŞAKŞEHİR İSTANBUL TÜRKİYE

This is to certify that the Quality Management System of the above mentioned company meets the requirement of

**ISO 9001 : 2008**

For the following scope of registration

**THE DEVELOPMENT, REPLACEMENT/RENEWAL OF ANY KIND OF MECHANICAL AND ELECTRONIC EQUIPMENT OF THERMOFORM PACKAGING MACHINES, PRODUCTION OF SPIRAL FREEZING AND COOLING SYSTEMS, SOFTWARE, EQUIPMENT/HARDWARE, SUPPORT AND CONSULTING SERVICES THERMOFORM PAKETLEME MAKİNELERİNİN HER TÜRLÜ MEKANİK VE ELEKTRONİK DONANIMLARININ İYİLEŞTİRİLMESİ, YENİLENMESİ VE SİSTEMLERİNİN GELİŞTİRİLMESİ, SİRAL ŞOKLAMA VE SOĞUTMA SİSTEMLERİ ÜRETİMİ, YAZILIM, DONANIM, DESTEK VE DANIŞMANLIK HİZMETLERİ**

EAC: 18, 33 NACE: 29.24, 29.42, 29.23, 72.10, 72.22

Certificate Number: JT-1088  
Date of Initial Approval: 21 November 2009  
Re-issued Date: 11 November 2016  
Expiry Date: 14 September 2018

Approved by *Young Jong Han*  
H. J. HAN, PRESIDENT

This management system certificate applies to the operations of the address shown above and not transferable. It remains the property of International Industrial Certification Co., Ltd. accredited by JAS-ANZ a signatory of IAF MLA and is valid only if regulatory surveillance audit is conducted within the required time.

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**JAS-ANZ**



# Some References

Sarelle

maret

@  
aytaç

PINAR

SANPA  
"Pratik, ekonomik, lezzetli"

ikbal  
1922

BEREKETDÖNER

Oret

DANET

ERCIYES  
1915  
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  
YILDIZ  
ET MAMÜLLERİ

ÜMİT

FORMA MAKİNA LTD. STİ

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

## CONTACT

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