

# HOMMAK®



**INNOVATIVE  
MANUFACTURING**  
*Brand*

**HOMMAK®**  
Machinery Industry and Trade Inc.

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Balkan Caddesi No:29 Yazıbaşı / Torbalı - İZMİR



FOOD & BEVERAGE



DAIRY



COSMETIC



PHARMACEUTICAL



CHEMICAL & PETROCHEMICALS



BIOTECHNOLOGY



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# 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 providing complete solutions for any homogenization need and is quickly recognized internationally as world experts in this field. provided tailored information and support to customers and improved the efficiency and effectiveness of homogenization processes.

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**

**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.

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**Company Name :**  
Hommak Mak. San ve Tic. A.Ş.

**Company Address**  
Balkan Cad. No:29 Yazibasi  
Torbalı / İzmir

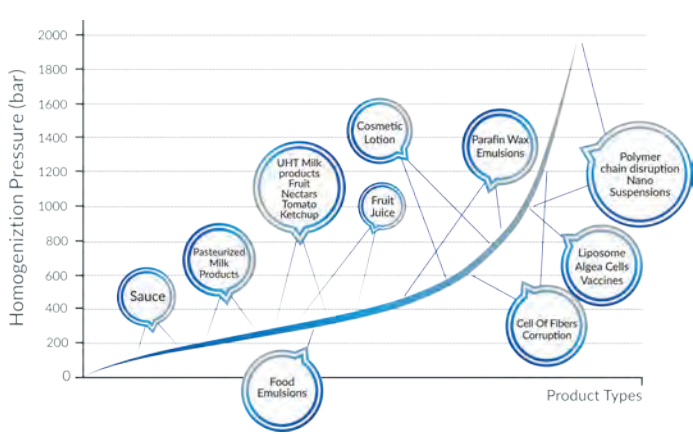


# High-Pressure Homogenizers

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 products, food & beverage, chemical & petrochemical, cosmetics and pharmaceutical industry applications.



Models	Power kW	Capacity		Pressure	
		LT/H	GAL/H	BAR	PSI
L-HM2	2.2	20	5280	1500	22000
C-HM1	3.0	250	70	200	2900
S-HM5	5.5	500	130	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-HM150	110	20000	5280	200	2900
Y-HM200	132	25000	6600	200	2900

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



# Pilot Plant & Laboratory Type Homogenizer

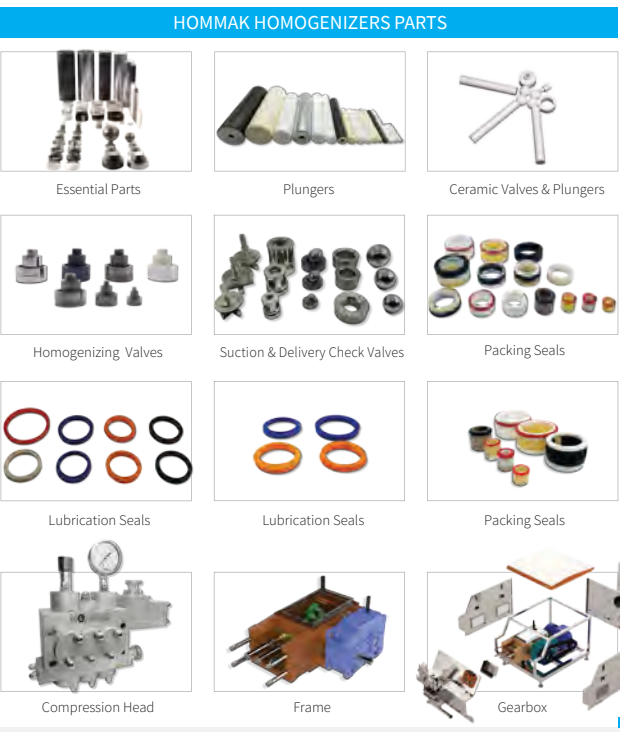
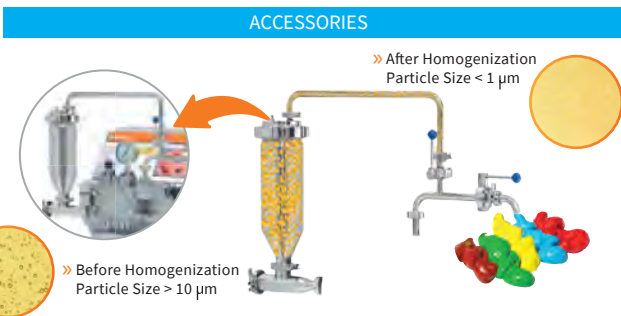
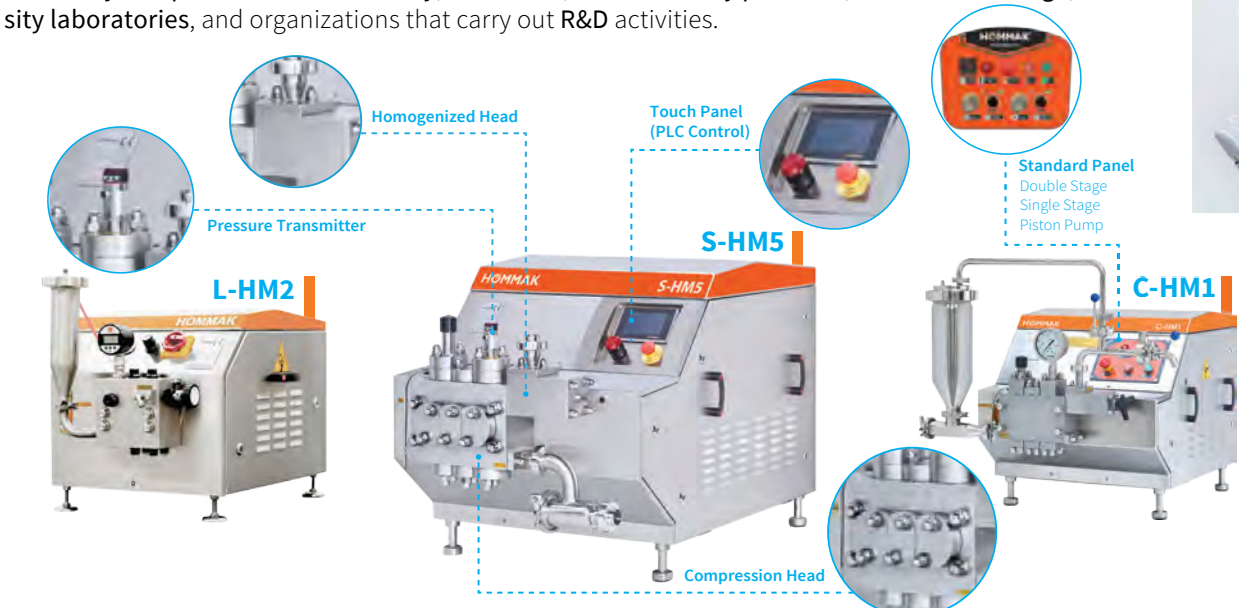
## Laboratory Homogenizers

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.





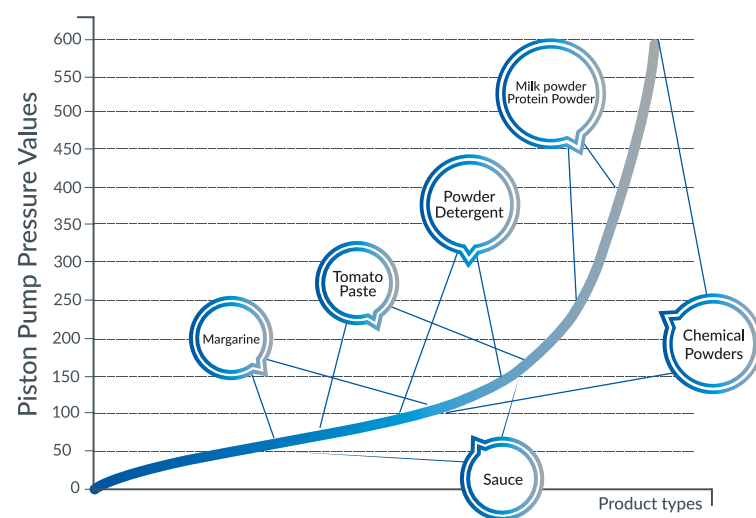
## High-Pressure Piston Pumps

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  
» Protein Powder  
» Sauce  
» Coffee  
» Margarine  
» Detergent  
» Milk Powder  
» Chemical Powders



Piston Pumps Applications



## Hommak Ripple Pump

### 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 **syrups**, **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 syrups, 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 **syrups**, **caramel**, **chocolate**, and **sweet sauces**, and similar products into their ice cream.



CARAMEL SYRUPS

STRAWBERRY SYRUPS

CHOCOLATE SYRUPS

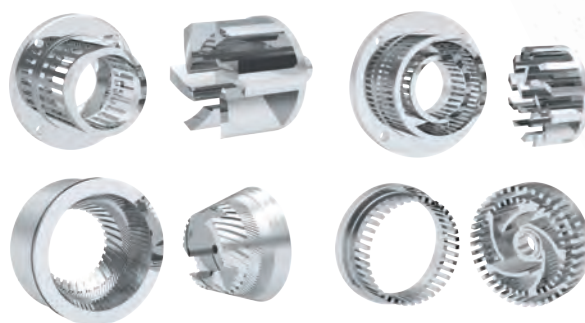
HAZELNUT SYRUPS

VANILLA SYRUPS



# 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.



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	150 Kg	1.000 Kg	1.500 Kg	2.500 Kg	4.000 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



## Mixing & Blending Systems

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

### Iced Coffee Systems

Iced coffee is a type of cold coffee beverage that is made by brewing coffee with cold or room temperature water and then adding ice cubes to the mixture. It is usually served in a glass with ice cubes and can be flavored with cream, sugar, or other ingredients. Iced coffee can be made using a variety of methods, including cold brew, espresso-based drinks, and instant coffee.



### 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!**



COFFEE



HUMMUS



AROMA

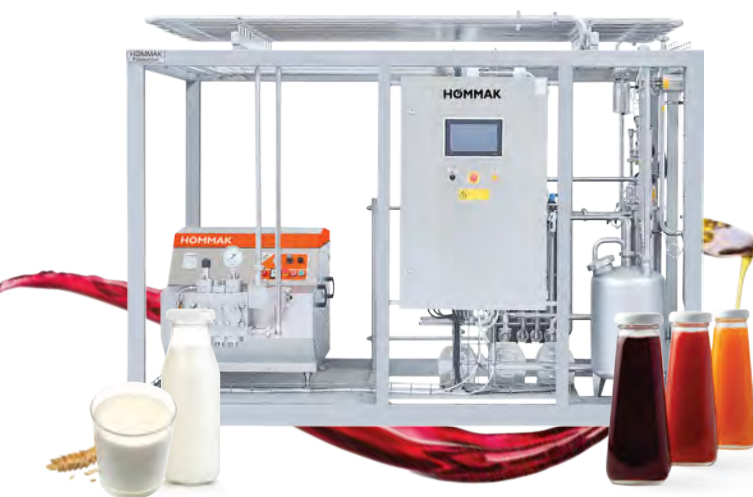
### Aroma, Mix Preparation Unit

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 and 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 and beverages safe and extending their shelf life.

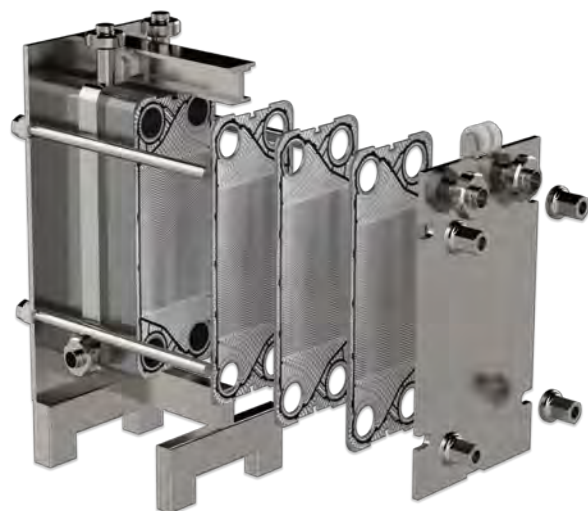
### Plate Pasteurizer Advantages

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.

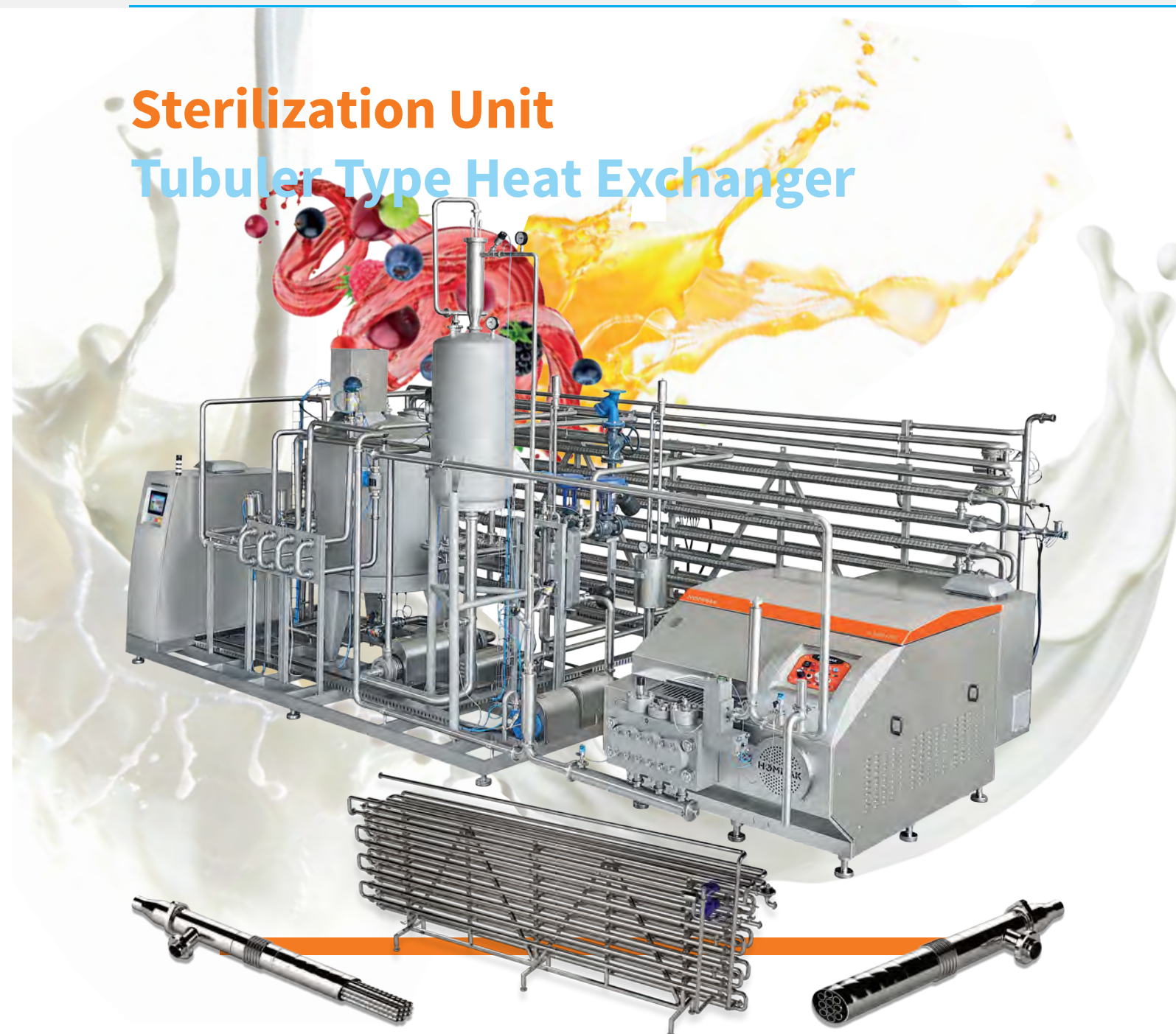


### Plate Heat Exchangers

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, yogurt, 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.

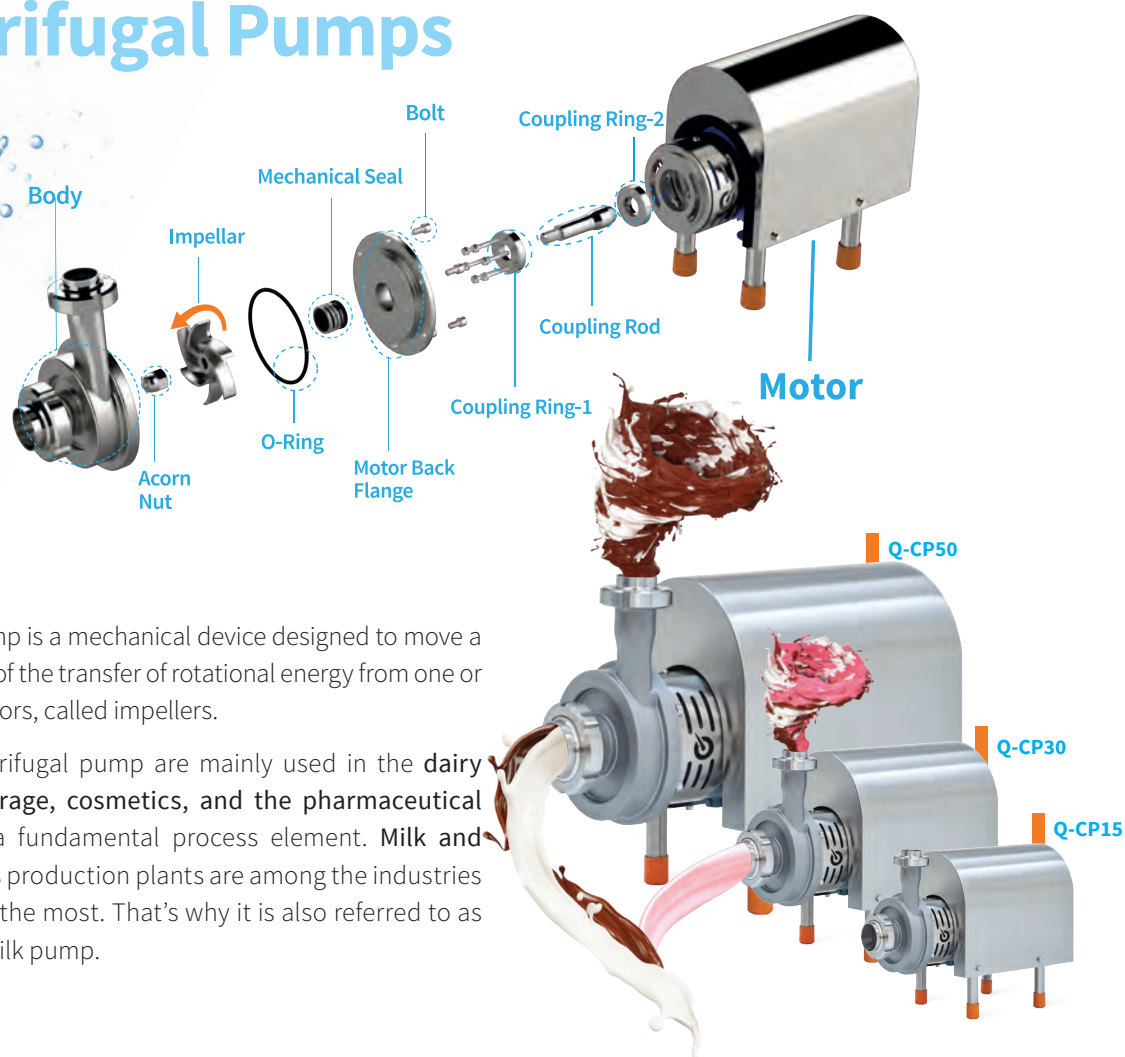
### Tubular Heat Exchangers

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



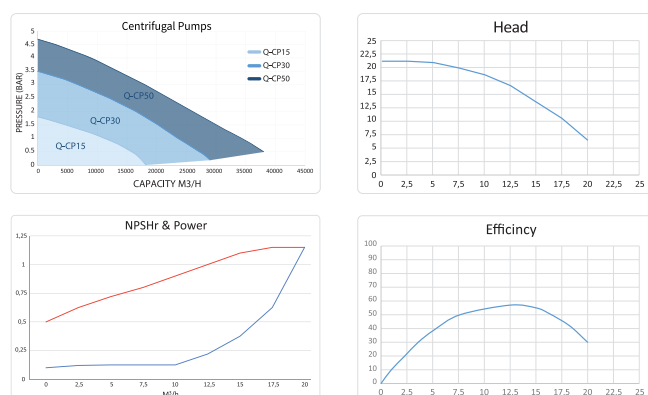
Centrifugal pump is a mechanical device designed to move a fluid by means of the transfer of rotational energy from one or more driven rotors, called impellers.

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

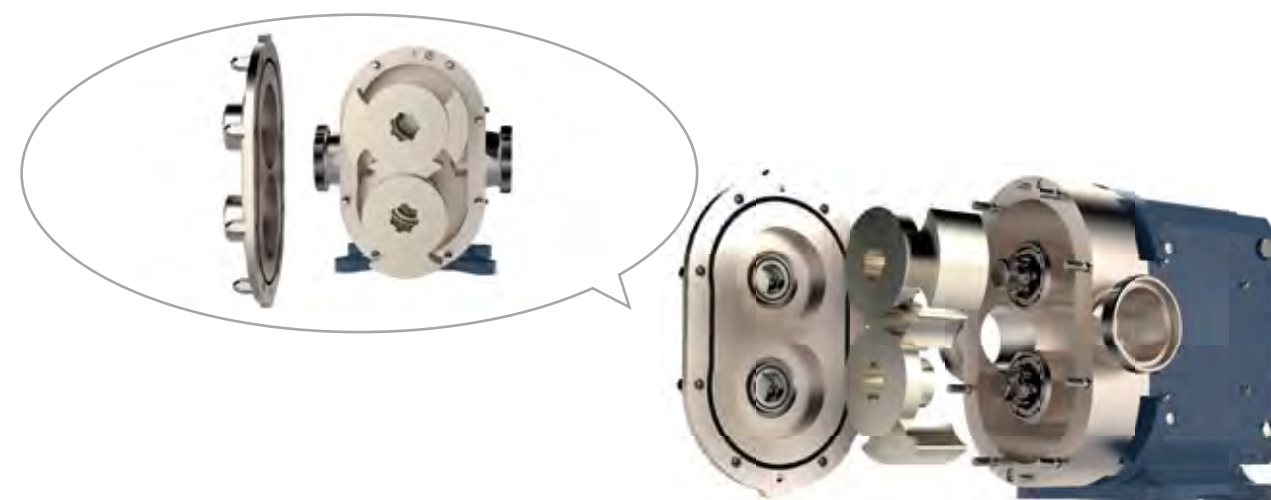
Technical Specifications

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 - 2.2	250	520	300	190	170	210	30	50	160	170	DN-50	DN-40	28
Q-CP 30	22.500 LT/H	3.0 - 4.0	300	600	350	215	230	255	50	60	200	175	DN-65	DN-50	44
Q-CP 50	40.000 LT/H	5.5 - 7.5	300	600	350	265	260	300	70	70	210	215	DN-65	DN-50	50

Applications

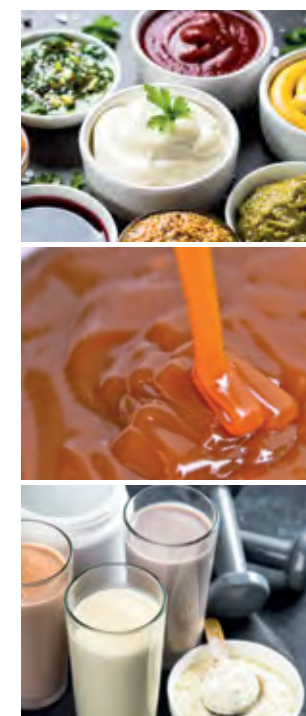


# Hygienic Circumferential Piston Pumps (Lobe PUMP)



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 System 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 System 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 system.

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.



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

Total Engine Power	13,6 kW
Weight	720 Kg
Dimensions (LxWxHmm)	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

## Yogurt Filling Machine

Yogurt 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 personel.





# 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 facilities**.

## Balance Tank

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 Tank

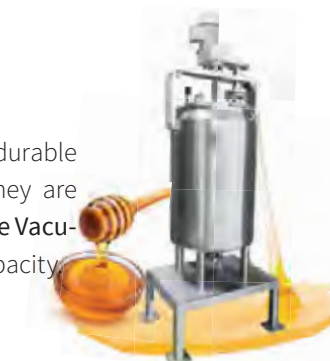
A chocolate tank from Hommak is made from high quality 304 stainless steel, a corrosion-resistant iron alloy containing a minimum of **10.5% chromium and a maximum of 1% carbon**. This ensures that providing a safe environment for your chocolate.

## Honey & Molasses Tank

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

Aromas are natural or artificial substances used to provide flavor and smell to the food. **Aromas** are comprised of **aroma agents, reaction, aroma mixtures, incense aromas** or mixtures of them. Hommak Machinery offers complete production line solutions for production of aroma which is widely used in food production.

## 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.



## Vacum 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.

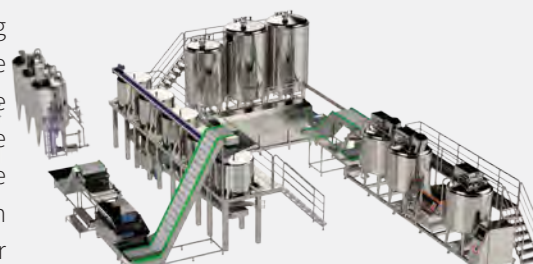


## Hummus Production Unit

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 home 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 Plant



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



## Paraffin Wax Production Line

The equipment used in paraffin wax production includes distillation columns, heaters, pumps, filters, and other related machinery. The process begins with the heating of crude oil to separate the paraffin from other components. It is a white or colorless soft solid with a low melting point, making it ideal for use in candles, cosmetics, and other products.



## 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.

A liquid dishwashing 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.

## Liquid Dish Washing Production Unit



## Hair Dye Production Unit

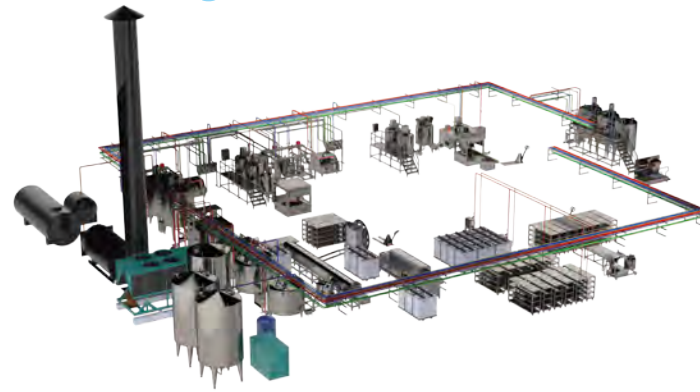


Plant Paint Production Unit

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.



# Turn-Key Projects



## Dairy Plant

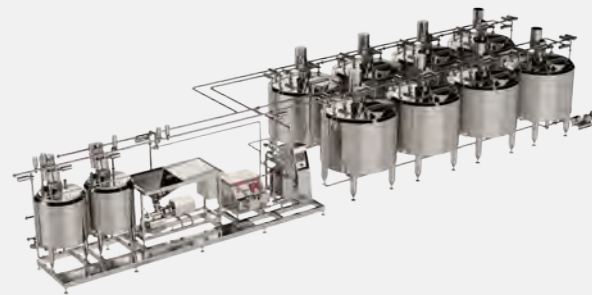
The equipment used in a dairy plant includes pasteurizers, homogenizers, separators, tanks, pumps, and other specialized machinery. The process of a dairy plant generally includes pasteurization, homogenization, separation, standardization, cooling, and packaging. The machinery and equipment used in a dairy plant have a direct effect on the quality of the products they produce.

## 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 seasonig materials



## Ketchup Line



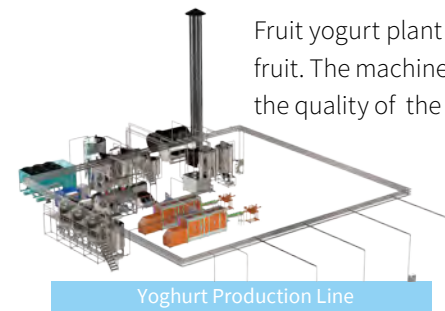
Ketchup Production Line

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

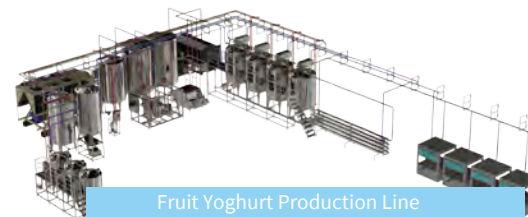
## Yoghurt & Fruit Yoghurt Plant



Yoghurt Production Line

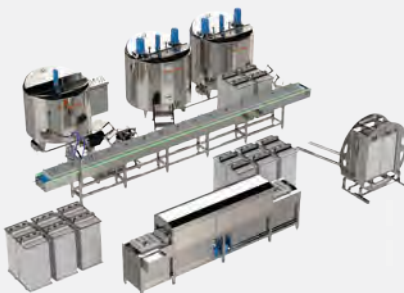
Fruit yogurt plant & Yoghurt Plant is a type of factory that manufactures yoghurt products from fruit. The machinery and equipment used in the yogurt plant can play a major role in determining the quality of the product.

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

## UF Feta Cheese Plant



Labne plant 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 UF Feta cheese production line is designed to help producers create a high-quality product.

## Labneh Plant



## CIP Plant

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.



## 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 & 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.



