

Turnkey Dairy Plant

- Pasteurized milk processing line
- Cheese production lines
- Yoghurt/ Ayran fermented products
- Butter production unit

- Honey, Jam ,marmelade
- Milky sweet products
- Milk collection centers
- Hygienic equipments





Intermak was established in 1990, more than 27 years serving as a manufacturer in the field of dairy and food industry. Our activities can be grouped as follows:

1- MILKOL and SELECTIVE : Manufacturing equipments for the dairy and food industry, especially for the milk processing plants and farms. Milking machines, Milk cooling tanks, Milk transportation and storage tank, Milk processing equipments, Pasteurizers and equipments for yoghurt and cheese. We are also manufacturing turnkey milk processing plants, Jam, candy, molasses, icecream plants.

2- PPROVITA, SUPER MAYA : Production of food additives like Cheese rennet, stabilizer, emulgator and starter cultures.

3- INTEM : Industrial hygiene materials for the Milk processing plants, food processing plants and farms.

4- Purchasing the goods with appropriate price and quality which are not in our production range.

Intermak with its 10000 m2 closed area and young educated staff consantrates on Reseach&Development and new world technologies. Our unchanging principle since 27 years is 'Maximum customer satisfaction' Our marketing staff has Allocated seperately to each customer and visiting them regularly. Our export team is exporting more than 20 countries of the world.

Since many years it was our slogan ' **Your partner in dairy and food industry** '. With this principle we offer maximum customer satisfaction. We know that technology and necessities are changing fastly in food sector. So our principle is to offer our customers the most appropriate technology to the scale for small medium and high capacity in local market and abroad. Our another criterion is to provide human health, animal comfort and environmentally safe technology

Intermak staff serve on working places designe, planning, machine selection, installation and turnkey projects and also support you for the auxiliary materials and consumable materials during production. Our team of expert engineers aware of our customers new technologies and provide you help on site production. Our company sales representatives visit you regularly and contribute to your company optimal stock adjustments for your low cost operations.

Serving to the human and being sensitive to enviroment we wish to serve for many years.

your partner in dairy and food industry...



ABOUT US



Süper Maya

intem



Principals Of Intermak In Establishing Turnkey Plants



- Appropriate products for the geographical region
- Most appropriate technology for the product and capacity
- High quality and on time production
- Strong after – sales support
- Maximum customer satisfaction





Milk Processing Plants

- Cheese products
- White cheese, Kashkaval cheese, regional cheeses, Ricotta, Mozerella, Cream cheese, Roquefort
- Fermented products
- Yoghurt, Ayran, Kefir, Simetana, Pavlouka, Fresh cream
- Cream and butter production
- Beverages
- Pasteurized Daily milk, Ayran, kefir
- Ice cream production
- Milky sweet products
- Muhallebi

Food Production Plants

- Honey, jam, grape molasses
- Halva and chocolate production
- Hard and soft candy production
- Fruit juice production

Milk Production Farms

- Portable milking machines
- Fixed milking parlours
- Herringbone milking parlour
- Swingover milking parlour
- Single line milking parlour
- Barn milking system
- Herd management systems
- Mastitis control and heat detection
- Farm equipments
- Calf feeding and automatic currycomb
- Drinkers, Calf hutches, Feed mixing machines
- Manure scrapers
- Paddocks and other auxillary equipments

Milk Cooling Tanks



capacity : 3.000 - 10.000 lt

Horizontal Cylindric Milk Cooling Tank



capacity : 100 – 2000 lt

Vertical Cylindrical Milk Cooling Tanks

Milk Cooling Tanks General Features

- Body built of AISI 304 stainless steel
- Rollbound cooling surface
- Environmentally-conscious polyurethane isolation
- Manhole (in cylindric shaped models)
- CIP head
- Adjustable screw feet
- Easy discharging and DN 50 outlet valve

Automatic CIP

- Economic water and detergent consumption
- Effective washing system thanks to rotary spraying head
- Detergent tank
- Dosage pump



Milk Reception Tanks

- 500 lt – 1000 lt capacity
- Made of AISI 304 stainless steel
- Electronic weighing units
- Product outlet with DN 50 butterfly valve
- Adjustable foot



Milk Reception Unit

- Closed balance tank suck milk by created vacuum
- Send by centrifugal pump to
- Plate heat exchanger (cooling or heating), clarifier or direct to the storage tank
- Correct calculation to received amount of milk by tank milk meter device
- Reception process simple by automatic option
- Fast discharge for tank





capacity : 1000 lt / h – 30,000 lt / h

Plate Pasteurizers

- Milkol pasteurizers are produced with three, four or five divisions according to capacity, production and process needs.
- 500 – 20.000 lt/h capacity
- Special design for liquid food products (milk, fruit juice, aromated drinks, grape juice etc.)
- Plated and piped pasteurization unit
- Austria – Fischer or Denmark APV brand plates made of AISI 316 stainless steel
- Body, chasis, balance tank and control boards are made of AISI 304 stainless steel
- Electro-mechanic PID controlled options
- Automatic CIP
- Head recording device, recorder and optional
- PLC controlled
- Hot water unit, steam control valve, made of stainless, demountable plates.

Homogenizers

- Desinged according to the EU safety rules (CE standart)
- Engineered, manufactured and tested according to
- Engineered and desinged for easy maintenance and clearing (CIP and SIP)
- Suitable for abrasive and viscous products
- Automatic homogenization pressure controller with pneumatic adjustment (optional manual)
- Stainless steel construction
- Less footprint with ergonomic design
- Sanitary design analog diaphragm high pressure gauge
- V belts drive train and gearbox speed reduction unit



Cream Saperators

- Skimming Capacity (lt/hr) : 2000 to 15000
- Motor Power (kW) : 18,5
- Length x Width x Height (mm) : 1460 x 1700 x 1950
- Could be used in : Milk Skimming
- Made of AISI 304 stainless stell



Milk Filling Machine

- It has an operator panel with menu which is very easy to use.
- Serrated or plain cutting blades might be used on the machine depending on customer's request.
- All the surfaces in relationship with the product are made from stainless steel. (CrNi 304 or CrNi 316 depending on the place on the machine)
- All other parts(not in connection with product) are painted with qualified automotive paint.

capacity : for the 1 lt sachet filling
1000 sachet / h

Milk Transportation Tanks

- Capacity :1000 lt –15000 lt.
- Suitable for food and dairy industry
- AISI 304 stainless steel body
- Heat isolation option (isolated with 50 mm pollyurethan)
- Proper mixer and menhole cover according to capacity.
- Horizontal scylindiric or eliptic and prismatic models
- Can be mounted on a truck or portable
- DN 50 butterfly valve for product outlet.
- CIP head

Milkol Storage tanks are used for store milk and liquid food in suitable capacity and hygen conditions



Insulated Storage Tanks

- Capacity :1000 lt – 50000 lt
- Suitable for food and dairy industry
- AISI 304 stainless steel body
- Heat isolation option (isolated with pollyurethan or without insulation)
- Proper menhole cover according to capacity
- Digital thermometer, level indicator, automatic gas output and sample receiving
- Mounted on adjustable foot
- Wavebreaker
- DN 50 butterfly valve for product outlet
- CIP Head



- Capacity 1200 – 1500
- Stainless steel AISI 304



Process Tanks

- Mixer specially for the product
- Heating and cooling in jacket
- Outer jacket with insulation
- Semi openable circular lid
- Adjustable foot
- Designed for CIP cleaning
- Heating with steam or between (100 lt – 1000 lt) electricity or LPG
- Easy and safe operation and cleaning and repair



Filling Table and Can Closing

- Capacity 1200 – 1500
- Stainless steel AISI 304



In Milkol yoghurt production line , suitable equipments are manufactured by designing according to production capacity and made the montage according to process line and well done test production.

Equipments in Yogurt Production Line

- Pre-Heating Boiler
- Seperator
- Yoghurt Process Tank
- Santrifuge Pump
- Evaporator
- Bunker and Santrifuge Pump
- Homogenizer
- Cooling Plate
- Yogurt Fermentation Tank
- Filling to Cups
- Yoghurt Carriage
- Incubation room

Yogurt Filling Machine

- Our Machine which is related to the motor and the gear reducer, acts with the help of mechanical gear.
- This machine has two filling nozzles and this machine is designed for two different size of cups for 95mm and 160 mm..
- The machine roll the rotating platform or the linear system. in the first station drops the bowl,the bowls pass through ultraviolet light When the photocell recognize the bowl, the filling of two or just single bowl starts.
- The filling is done in absorb and press system the filling station fills the bowls weight in grams due to our customers demand.
- After the filling is done the machine seals the bowls with film cover cutted and sealed from the bobinn, the other workstation puts plastic top cover on the bowl, finally the last workstation lays the finished product to the conveyor.



Process Tank

- Cheese process tank is completely made of stainless
- Steel heated from jacket and insulated
- Because of special blade system perfect cutting and
- Homogeneous mixing
- Pt100 and temperature
- Control stainless platform
- Speed control for agitator
- Pneumatic level control



Boiling Kneading Machine

- Cip head
 - Available capacity 50 – 150 kg/ party
 - Pid control provide direct steam to the products by specially designed Steam filtration system
 - Tank surfaces completely sanded(inner surface coated with teflon optional)
 - Ability to add at top side dn25 cip inlet and circulation
 - Because of small 2nd lid additives can ben add whitout open the main lid
 - Lids sealing is provided by special seals
 - Safety sensor for lid and pistons
 - 2 pcs separated speed control for spirals
- All covers are controlled by pneumatic control



Universal Cream Cheese Machine

- Available capacity 50 – 150 kg/ party
- Plc control provide direct steam to the products by specially designed
- Steam filtration system
- Tank surfaces completely sanded(inner surface coated with teflon optional)
- Ability to add products by second lid without open main lid
- Maximum waterproof provided by special designed lid seals
- Safety sensor for lid and pistons
- All covers are controlled by pneumatic control



Ayran Process Tank

- Tank construction is fully made from AISI 304 quality stainless steel
- Rollbound jacketed body
- Outer jacket is isolated with pollyurethan.
- Cooling option with water, ice water or gas.
- Hermatic compressor condensing unit(for gas option) with thermostat control
- Reductor mixer with electronic speed control
- Heat indicattor with digital thermostat
- Stage with Ladder and adjustable legs
- Menholl cover and CIP washing head
- Easy and safety working, maintance and cleaning opportunity.

capacity: 500lt – 1.000 lt- 1.500 lt - 2.000 lt



Ayran Filling Machine

- Our Machine wich is related to the motor and the gear reducer, acts with the help of mechanical gear.
- The machine roll the rotating platform and in the next workstation drops the bowl.
- When the photocell recognize the bowl, the filling of ONE bowls starts and the machine fills the bowls weight in grams due to our customers demand.
- If there is more product to fill the machine covers the bowl with the help of the heat and with a cartridge system put the date on the cover, and lays the finished product to the conveyor.
- Foil sealing lid ■ 1 kW electric motor ■ Speed Control ■ Complete AISI 304 stainless steel ■ Push-date

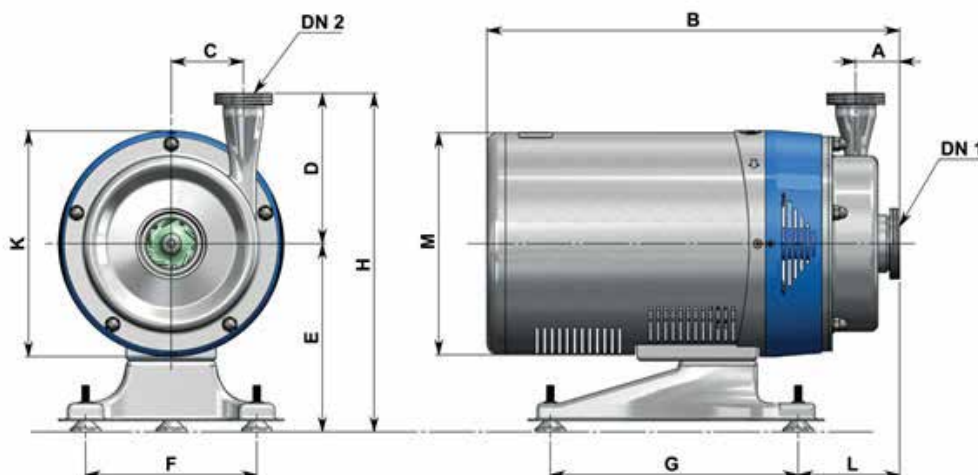
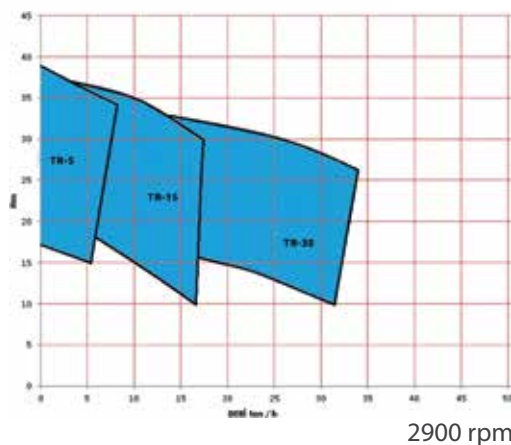


MILKOL HYGIENIC CENTRIFUGAL PUMPS - TR

Milkol hygienic centrifugal pumps; Milk, Food, Drinkes , Cosmetic and chemical industry used to transfer all fluids Made of AISI 316 stainless steel High sheet thickness provide long life against corrosion abrasion High efficiency due to optimum design of centrifugal pump and low noise level provides energy performance, Reduce costs, Reduce cavitation risk, Provides safe working environment. centrifugal pumps designed to analyze in computer environment Advanced fan and Input-output design high efficiency and Pressure flow performance. High hydraulic efficiency and Designed pumps for CIP with TR series by using the same type of seal in different models Standard in spare parts stocks

- Technical specifications of TR series;
- Max flow: 30 m³/h
- Max. Pressing Height: 35 m
- Max working temp: 120 C (30 min CIP applications)
- Max speed: 2900 d/min

- Pump material specifications;
- Pump Body and Fan: Precision casting AISI 316
- Snail : AISI 316L stainless steel sheets
- Seal: EPDM (Food grade)
- Mechanical seal



Model	Flow (m³/h)	Pressure (m)	Power (kW)	Speed (rpm)	DN 1	DN 2	A	B	C	D	E	F	G	H	I	J	K	L	M
TR-S	5.5	2900			80	50	82.5	180	230	200	100	105	100	105	100	105	100	105	100
	6.5	2900			80	50	82.5	180	230	200	100	105	100	105	100	105	100	105	100
	2.2	2900	0.75	2900	80	50	82.5	180	230	200	100	105	100	105	100	105	100	105	100
	3	2900	1.1	2900	80	50	82.5	180	230	200	100	105	100	105	100	105	100	105	100
	4	2900	1.5	2900	80	50	82.5	180	230	200	100	105	100	105	100	105	100	105	100
	5.5	2900	2.2	2900	80	50	82.5	180	230	200	100	105	100	105	100	105	100	105	100
TR-15	5.5	2900			80	50	82.5	180	230	200	100	105	100	105	100	105	100	105	100
	6.5	2900			80	50	82.5	180	230	200	100	105	100	105	100	105	100	105	100
	2.2	2900	0.75	2900	80	50	82.5	180	230	200	100	105	100	105	100	105	100	105	100
	3	2900	1.1	2900	80	50	82.5	180	230	200	100	105	100	105	100	105	100	105	100
	4	2900	1.5	2900	80	50	82.5	180	230	200	100	105	100	105	100	105	100	105	100
	5.5	2900	2.2	2900	80	50	82.5	180	230	200	100	105	100	105	100	105	100	105	100
TR-30	5.5	2900			80	50	82.5	180	230	200	100	105	100	105	100	105	100	105	100
	6.5	2900			80	50	82.5	180	230	200	100	105	100	105	100	105	100	105	100
	2.2	2900	0.75	2900	80	50	82.5	180	230	200	100	105	100	105	100	105	100	105	100
	3	2900	1.1	2900	80	50	82.5	180	230	200	100	105	100	105	100	105	100	105	100
	4	2900	1.5	2900	80	50	82.5	180	230	200	100	105	100	105	100	105	100	105	100
	5.5	2900	2.2	2900	80	50	82.5	180	230	200	100	105	100	105	100	105	100	105	100

Automatic CIP System



- Acid & Caustic tank product contact surfaces AISI 316 quality, other surfaces AISI 304 stainless steel
- Acid caustic measurement is carried out by PH meter in tanks and With the diaphragm pump, dosing is performed automatically until the desired pH is reached.
- CIP cleaning system completely automatic by PLC screen and controlled by Pneumatic valves.
- pH probs in return line control Pneumatic valves and cleaning fluid is automatically taken into the tanks
- Due to the lower level probes in the tanks, the water drop in the tanks is automatically dosing and filling.

Facilities installation accordance with the processes of food production

Honey, jam, pekmez and marmalade production, milk dessert , hard and soft candy production, Fruit Juice Production

Sugar Cooking Machine

- Capacity: 50 Lt – 150 Lt
- Completely built of AISI 304 stainless steel
- Jacketed body with steam heating
- Reducer agitator
- Insulated body
- Digital heat indicator
- Lookout and lightening window
- Easy and safe operating, maintenance and clean-up

Vacuum Sugar Cooking Machine

- Capacity: 100 Lt – 300 Lt
- Completely built of AISI 304 stainless steel
- Jacketed body with steam heating
- Reducer agitator
- Liquid ring vacuum pump
- Insulated body
- Digital heat indicator
- Lookout and lightening window
- Easy and safe operating, maintenance and clean-up



Sugar Melting Tank

- Capacity 500 Lt – 1000 Lt
- Completely built of AISI 304 stainless steel
- Heating with steam with the help of stainless pipe serpentine
- Agitator with reducer
- Digital heat indicator
- Electronic weighing
- Easy and safe operating, maintenance and clean-up

Sugar Filling Bunker and Spiral Hoist

- Completely built of AISI 304 stainless steel
- Sugar filling bunker with over grid
- Reducer driven, horizontal and vertical hoist connected with each other

Caramel Cooking Tank

- Capacity: 300 kg – 500 kg
- Completely produced from AISI 304 stainless steel
- Body is jacketed and with insulation
- Double circle reductor mixer
- Suitable design for pneumatic discharge
- Digital temperature display
- Observation and lightening window
- Easy and safe operation, maintenance and cleanup



Central High Preassure Cleaning/Satellite System

Specifications Techniques

- Completely stainless steel AISI 316
- Max. 25 bar working preassure
- Rinsing position
- Foaming position
- Dosage control
- Max 8 bar air
- 1/2 " water input - 3/8 " product output
- Compact body
- Mounted on the wall
- Easy Control and cleaning



Sanitation Line with Photocell



- Dimendions 2600x1040xh1732 mm
- Steps Included
- Supply Voltage 220 V 50 Hz, Working Voltage 24 V
- Completely AISI 304 Stainless Steel
- Photocell Hand Disinfectant
- Every Station Access Approved
- Paper Towel, Trash Can
- Signal While Passing
- During Electric Fail 2Way Free Movement
- Photocell Soap, Photocell Battery Container
- Two Rotary Brush For Base Cleaning
- Sensor-Opportunity For Automatic Opeation
- For Boots Side Cleaning 300 mm Height
- Vertical 3 Brushes
- Easy To Detachable Horizontal Brushes For Cleaning



Calf Food Processing Machine

- Capacity: 50 liters - 300 liters range
- Tank made of AISI 304 stainless steel
- Mixer, suitable for food specifications
- Jacketed and Thermostat controlled from the wall electric heater
- Insulated outer wall
- Cover the top half opens
- For easy transport carrying handle and wheels
- Suitable design for CIP cleaning
- Digital temprature indicator, termic protection for mixer reductor and electric command pane
- Stainless steel ruler indicator for showing mixture in side the tank
- Tank outlet with ball valve
- Easy and safe operation, maintenance and cleaning

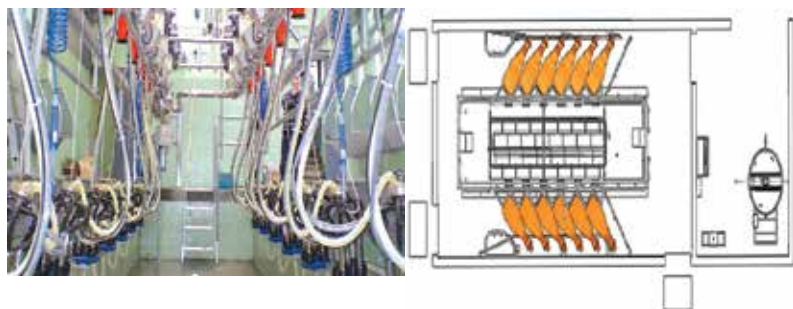
Portable Milking Machines

- Direct coupled to Electric engine, Dry system rotary vane 160 Lt/min capacity
- 1425 rpm, 0,55 KW,50 Hz,220 V monophase electric engine
- Plastic Milking cluster, Stainless steel nipple case
- 40 Lt (30 Lt can be produced according to request) Stainless Steel Churn and Transparent cover
- 1 pcs 60/40 pneumatic Pulsator
- Electrostatics paint i 25 Lt volume steel tank
- Produced from steel pipe and electrostatics paint.



Double Milking Double Churn

Herringbon Milking Sysstem



Milkol Heerringbone milking system has been ergonomically designed for easy milking for cows and milkers.

This system gives the highest labor productivity in the milking systems. This system is evidenced shorter milking times.

Automatic Scrapper Machine

- Milkol automatic scraper's motor control card devoloped by our Company, and designed to ensure the safety of both the animals and machine.
- There is a monofoze motor with reductor on the machine wich is aproprate rpm.
- By justifying the animal to the machine, machine works, and starts to scraping the animal. In this way the keeper does not make putting on and of the machine and ready for use 24 hours.
- Machine will stop automatically when the animal going away.
- Engine control system shuts down the engine in such cases the animal's tail jam and prevents the damage animal and machine



