

MARKOOM

Tech. MAKİNA GIDA İTH.İHR.DIŞ TİC.SAN.LTD.ŞTİ.

SESAME PROCESSING SOLUTIONS AND MACHINERY

Product Catalogue..



Where Quality Meets Performance

About us



MarkoomTech is an innovative company, that manufactures Tahini producing machines and food industry in a modern European way. MarkoomTech offers Method of sesame seed handling machines by using today's technology. **MarkoomTech** is a registered brand under MarkoomTech **Makina Gıda İth. İhr. Dış Tic. San. Ltd. Şti.** **MarkoomTech** developed the traditional ways of producing Tahini by adopting modern technology. with the experts of its staff **MarkoomTech** has succeeded in enhancing new machines for producing tahini. So far, MarkoomTech has developed machines - sesame seed peeling drying machine – washing machine – roasting machine - grinding machine and new conveying system, with this new equipment **MarkkomTech** added new value to the way of producing tahini and hence meets customer need MarkoomTech crosses the old method by new solutions and, thus provides an industrial process with modern technology food industry. MarkoomTech helps the manufacturers to produce and serve safe and healthy food to your table. MarkoomTech is obsessed with R&D research and works hard in search for new solutions.



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TURKEY/MERSİN

Sesame Hulling Machine Medium Model – MTMSH - 300

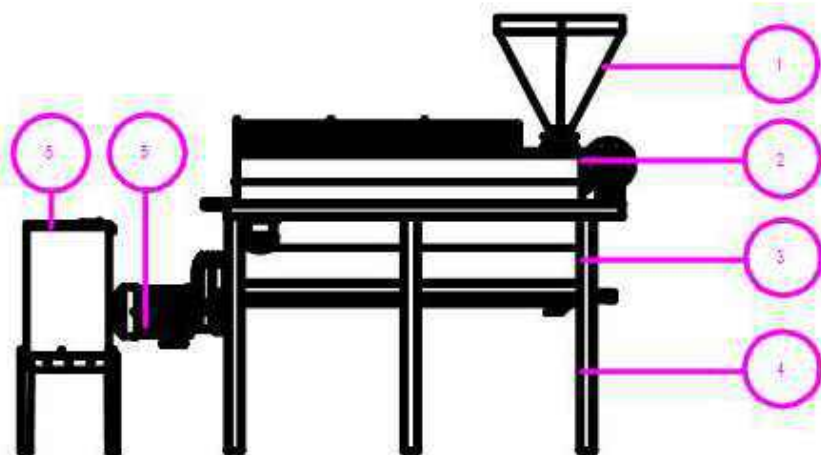
MarkoomTech's Sesame Hulling (Peeling) Machine Medium Model is designed for standard tahini and sesame peeling facilities.

Operational Manner : MarkoomTech's Medium Model is equipped with two cylinders (dual cylinders), each serving a distinct purpose in the hulling process. The first cylinder functions as a pre-hulling unit. The hulling process begins when sesame seeds are fed into the pre-hulling cylinder, where they are continuously moistened with water to soften their outer layers (husk-shell), making the subsequent hulling process more efficient. The second cylinder performs intensive hulling by utilizing the friction generated as sesame seeds rub against one another, effectively removing their outer coating layer.

MarkoomTech's Sesame Hulling Machine Medium Model integrates advanced technology to achieve high-quality and optimal results for sesame peeling. Designed and manufactured according to CE standards.



Medium Model – MTMSH-300



Components

- 1 - Pre-storage hopper.
- 2 - Misting cylinder.
- 3 - Hulling cylinders.
- 4 - Supported structure.
- 5 - High-duty reducer motors.
- 6 - Water tank and flow meter pump.

DISTINGUISHED FEATURES

- 1 - Dry-type sesame peeling system with a high peeling rate of 99%.
- 2 - Capable of peeling sesame from all origins, including Sudan, Egypt, Ethiopia, Chad, Burkina Faso, Ghana, Tanzania, India, Brazil, and more.
- 3 - High production efficiency delivering perfect results.
- 4 - Consistent peeling process that preserves sesame's natural properties.
- 5 - Advanced technology for improved peeling performance.
- 6 - No chemicals or salts are used during the sesame peeling process.
- 7 - Continuous processing system with self-cleaning functionality and easy maintenance.

Medium Model – MTMSH-300

Model	Total Power	Power Consumption Amp	Standard Volt	Weight Kg	Dimensions CM
Sesame Hulling Machine Lab Model - MTSH - 003	1.50 kW	2.5 AMP	380-400 V	70 kg	L: 72 X W: 50 X H: 67
Sesame Peeling Machine Pot Model - MTPSH - 300	8 kW	15 AMP	380-400 V	802 kg	L: 430 X W:120 X H: 355
Sesame Peeling Machine Pot Model - MTPSH - 600	15 kW	27 AMP	380-400 V	1400 kg	L: 430 X W:195 X H: 390
Sesame Hulling Machine Medium Model - MTMSH - 300	41.55 kW	75 AMP	380-400 V	1600 kg	L: 360 X W:145 X H: 230
Sesame Hulling Machine Large Model - MTSH - 900	63.40 kW	90 AMP	380-400 V	2800 kg	L: 425 X W:146 X H: 420
Sesame Hulling Machine XLarge Model - MTXSH - 1800	126.25 kW	180 AMP	380-400 V	4800 kg	L: 425 X W:276 X H: 420



Sesame Hulling Machine Large Model – MTLSH-900

MarkoomTech's Sesame Hulling (Peeling) Machine Large Model is designed for standard tahini and sesame peeling facilities.

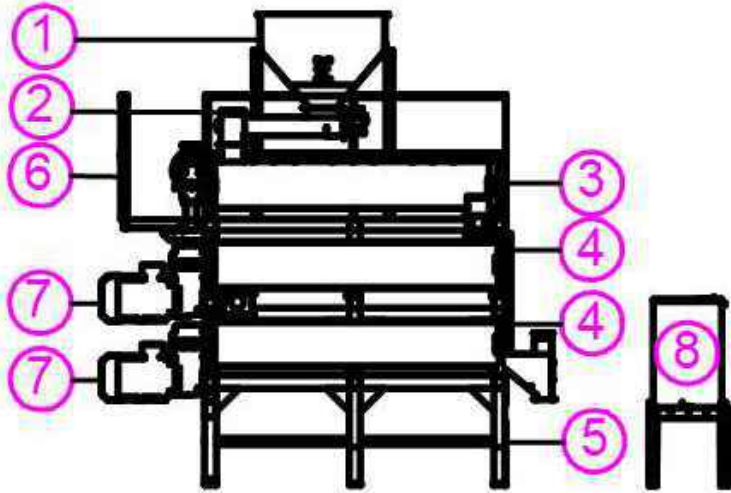
MarkoomTech's Large Model features three applied cylinders fixed together on a heavy supporting structure. The first cylinder in the Large Model serves as a pre-peeling cylinder (water mixing), while the second and third cylinders are dedicated to the hulling process.

Operational Manner The process begins as sesame seeds are fed into the pre-hulling cylinder, where they are continuously moisturized with water to soften their thin outer cover (husk-shell) and facilitate the hulling process. Intensive hulling then occurs in the second and third cylinders, where the sesame seeds rub against one another, effectively removing the outer coating through friction.

MarkoomTech's Large Model Sesame Hulling Machine utilizes advanced technology to deliver high-quality and optimal results for sesame peeling. Designed and manufactured according to CE standards.



Large Model – MTLSH-900



Components

- 1 - Pre-storage hopper.
- 2 - Screw feeder.
- 3 - Misting cylinder.
- 4 - Hulling cylinders.
- 5 - Supported structure.
- 6 - Service Ladder.
- 7 - High-duty reducer motors.
- 8 - Water tank and flow meter pump.

DISTINGUISHED FEATURES

- 1 - Dry type sesame peeling system with high peeling rate of 99%.
- 2 - Peels all sesame origins (Sudan-Egypt-Ethiopia- Chad-Burkina Faso Ghana-Tanzania-India-Brazil Etc.)
- 3 - High production efficiency and perfect results.
- 4 - Improved peeling systems via advanced technology.
- 5 - No chemical or salt is used during the Sesame Peeling Process.
- 6 - Continuous processing system, Self-cleaning, and easy maintenance.
- 7 - Constant peeling process without modifying sesame's natural properties.
- 8 - Easy cleaning via special controlling windows on cylinders (two on each side)

Large Model – MTLSH-900

Model	Total Power	Power Consumption Amp	Standard Volt	Weight Kg	Dimensions CM
Sesame Hulling Machine Lab Model - MTSH - 003	1.50 kW	2.5 AMP	380-400 V	70 kg	L: 72 X W: 50 X H: 67
Sesame Peeling Machine Pot Model - MTPSH - 300	8 kW	15 AMP	380-400 V	802 kg	L: 430 X W:120 X H: 355
Sesame Peeling Machine Pot Model - MTPSH - 600	15 kW	27 AMP	380-400 V	1400 kg	L: 430 X W:195 X H: 390
Sesame Hulling Machine Medium Model - MTSH - 300	41.55 kW	75 AMP	380-400 V	1600 kg	L: 360 X W:145 X H: 230
Sesame Hulling Machine Large Model - MTLSH - 900	63.40 kW	90 AMP	380-400 V	2800 kg	L: 425 X W:146 X H: 420
Sesame Hulling Machine XLarge Model - MTXSH - 1800	126.25 kW	180 AMP	380-400 V	4800 kg	L: 425 X W:276 X H: 420



Sesame Hulling Machine X Large Model – MTXSH-1800

MarkoomTech's sesame hulling (peeling) machine XLarge Model is exclusively designed to serve the needs of customers who produce huge capacity for high demand sesame facilities.

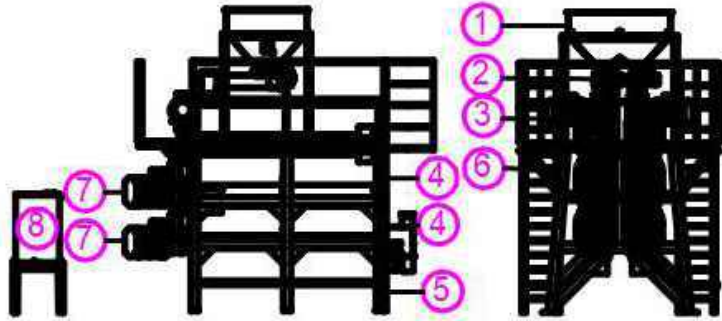
Our **X Large** model unique design utilizes advanced technology significantly enhancing the sesame hulling process. This model consists of six applied cylinders fixed vertically in two sets on a heavy supporting structure. The first cylinder in each set (right and left) acts as a pre-peeling cylinder (water mixing) while the second and third cylinders in each set used for the hulling process.

Operational Manner The hulling process starts when the sesame is fed into the pre-hulling cylinder where it gets moisturized with water continuously to soften the sesame seed's thin cover (husk-shell) and assist the hulling process. In the second and third cylinders, afterwards intensive hulling takes place inside, and the sesame peeling process occurs by means of friction between the sesame seeds.

MarkoomTech's Sesame hulling machine applies special mechanical technique to obtain high-quality and optimum results for dehulling all kinds of sesame. Designed and manufactured according to (CE) standards



X Large Model – MTXSH-1800



Components

- 1 - Pre-storage hopper.
- 2 - Screw feeder.
- 3 - Misting cylinder.
- 4 - Hulling cylinders.
- 5 - Supported structure.
- 6 - Service Ladder.
- 7 - High-duty reducer motors.
- 8 - Water tank and flow meter pump.

DISTINGUISHED FEATURES

- 1 - Dry type sesame peeling system with high peeling rate of 99%.
- 2 - Peels all sesame origins (Sudan-Egypt-Ethiopia- Chad-Burkina Faso Ghana-Tanzania-India-Brazil Etc.)
- 3 - High production efficiency and perfect results.
- 4 - Improved peeling systems via advanced technology.
- 5 - No chemical or salt is used during the Sesame Peeling Process.
- 6 - Continuous processing system, Self-cleaning, and easy maintenance.
- 7 - Constant peeling process without modifying sesame's natural properties.
- 8 - Easy cleaning via special controlling windows on cylinders (two on each side)

X Large Model – MTXSH-1800

Model	Total Power	Power Consumption Amp	Standard Volt	Weight Kg	Dimensions CM
Sesame Hulling Machine Lab Model - MTSH - 003	1.50 kW	2.5 AMP	380-400 V	70 kg	L: 72 X W: 50 X H: 67
Sesame Peeling Machine Pot Model - MTPSH - 300	8 kW	15 AMP	380-400 V	802 kg	L: 430 X W:120 X H: 355
Sesame Peeling Machine Pot Model - MTPSH - 600	15 kW	27 AMP	380-400 V	1400 kg	L: 430 X W:195 X H: 390
Sesame Hulling Machine Medium Model - MTSH - 300	41.55 kW	75 AMP	380-400 V	1600 kg	L: 360 X W:145 X H: 230
Sesame Hulling Machine Large Model - MTLSH - 900	63.40 kW	90 AMP	380-400 V	2800 kg	L: 425 X W:146 X H: 420
Sesame Hulling Machine XLarge Model - MTXSH - 1800	126.25 kW	180 AMP	380-400 V	4800 kg	L: 425 X W:276 X H: 420



Sesame Peeling Machine Pot Model - MTPSH - 300

MarkoomTech's Pot Model is an upgraded design of the traditional sesame peeling machine with a more innovative peeling method. It provides an efficient solution for sesame peeling that facilitates and elevates the production of traditional sesame processors.

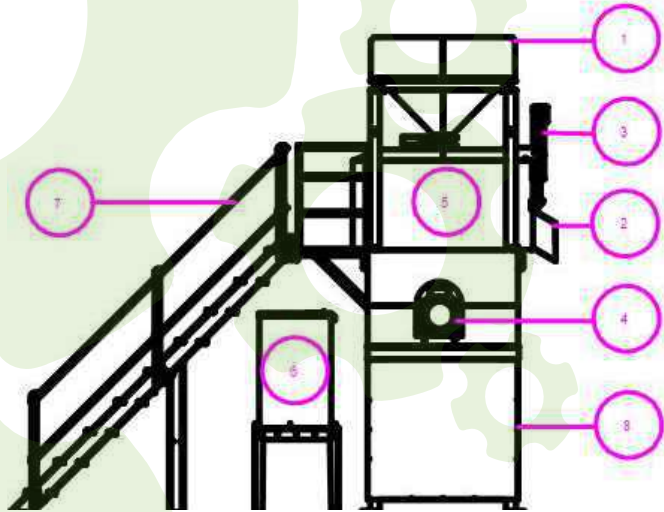
This model is manufactured with a vertical drum (sesame peeling pot) mounted on a strong platform. The sesame peeling drum is designed with a special pneumatic gate (sesame discharge). The water tank is hidden inside the platform under the peeling pot to complete the elegant design. Our machine is built with a high-duty gearbox motor, which connects to a mechanical shaft inside the drum; it also has a service ladder and a covered body.

Operational Manner The peeling process starts when we pour raw sesame seeds inside the peeling pot. Afterward, the moisturizing and misting process starts in order to apply equal humidity to the sesame seeds. After that, the peeling process takes place by means of centrifugal power. The process continues with an intensive mixing operation, where friction between the sesame seeds and the machine's wall is utilized to effectively remove and peel the outer skin (husk-shell).

MarkoomTech's unique pot design ensures that the peeling pot remains clean after the peeling and discharge processes are completed, making the peeler distinct from other conventional machines. It is designed and manufactured according to CE standards.



Pot Model - MTPSH - 300



Components

- 1 Pre-Storage hopper
- 2 Discharge gate.
- 3 Pneumatic opening system
- 4 Gearbox and high duty motor
- 5 Peeling pot.
- 6 Water storage system
- 7 Service Ladder.
- 8 Platform

DISTINGUISHED FEATURES

- 1 - Dry-type sesame peeling system with a high peeling rate of 99%.
- 2 - Capable of peeling sesame from all origins, including Sudan, Egypt, Ethiopia, Chad, Burkina Faso, Ghana, Tanzania, India, Brazil, and more.
- 3 - Consistent peeling process that preserves sesame's natural properties.
- 4 - No chemicals or salts are used during the sesame peeling process.
- 5 - Elegant design with advanced sesame peeling mechanism.
- 6 - Innovative peeling system.
- 7 - Remove the hull easily and successfully.
- 8 - The unique peeling mechanism keeps the machine always clean after the operation finishes.
- 9 - The ability to operate batch and continuously.

Pot Model - MTPSH - 300

Model	Total Power	Power Consumption Amp	Standard Volt	Weight Kg	Dimensions CM
Sesame Hulling Machine Lab Model - MTSH - 003	1.50 kW	2.5 AMP	380-400 V	70 kg	L: 72 X W: 50 X H: 67
Sesame Peeling Machine Pot Model - MTPSH - 300	8 kW	15 AMP	380-400 V	802 kg	L: 430 X W:120 X H: 355
Sesame Peeling Machine Pot Model - MTPSH - 600	15 kW	27 AMP	380-400 V	1400 kg	L: 430 X W:195 X H: 390
Sesame Hulling Machine Medium Model - MTSH - 300	41.55 kW	75 AMP	380-400 V	1600 kg	L: 360 X W:145 X H: 230
Sesame Hulling Machine Large Model - MTLSH - 900	63.40 kW	90 AMP	380-400 V	2800 kg	L: 425 X W:146 X H: 420
Sesame Hulling Machine XLarge Model - MTXSH - 1800	126.25 kW	180 AMP	380-400 V	4800 kg	L: 425 X W:276 X H: 420



Sesame Peeling Machine Pot Model - MTPSH - 600

MarkoomTech's Pot Model is an upgraded design of the traditional sesame peeling machine with a more innovative peeling method. It provides an efficient solution for sesame peeling that facilitates and elevates the production of traditional sesame processors.

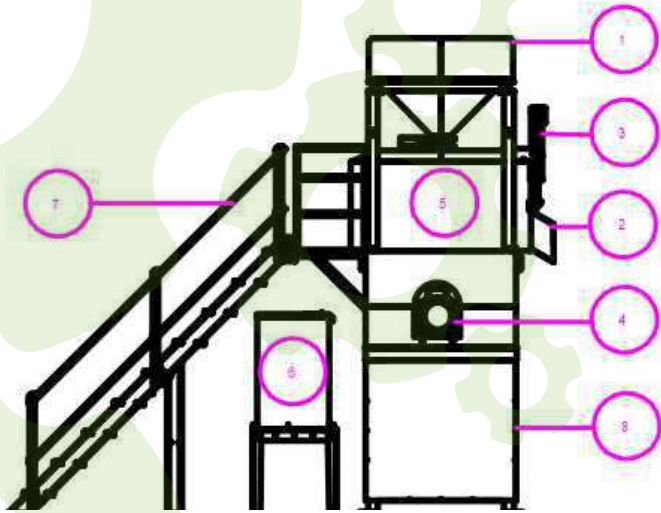
This model is manufactured with a vertical drum (sesame peeling pot) mounted on a strong platform. The sesame peeling drum is designed with a special pneumatic gate (sesame discharge). The water tank is hidden inside the platform under the peeling pot to complete the elegant design. Our machine is built with a high-duty gearbox motor, which connects to a mechanical shaft inside the drum; it also has a service ladder and a covered body.

Operational Manner The peeling process starts when we pour raw sesame seeds inside the peeling pot. Afterward, the moisturizing and misting process starts in order to apply equal humidity to the sesame seeds. After that, the peeling process takes place by means of centrifugal power. The process continues with an intensive mixing operation, where friction between the sesame seeds and the machine's wall is utilized to effectively remove and peel the outer skin (husk-shell).

MarkoomTech's unique pot design ensures that the peeling pot remains clean after the peeling and discharge processes are completed, making the peeler distinct from other conventional machines. It is designed and manufactured according to CE standards



Pot Model - MTPSH - 600



Components

- 1 Pre-Storage hopper
- 2 Discharge gate.
- 3 Pneumatic opening system
- 4 Gearbox and high duty motor
- 5 Peeling pot.
- 6 Water storage system
- 7 Service Ladder.
- 8 Platform

DISTINGUISHED FEATURES

- 1 - Dry-type sesame peeling system with a high peeling rate of 99%.
- 2 - Capable of peeling sesame from all origins, including Sudan, Egypt, Ethiopia, Chad, Burkina Faso, Ghana, Tanzania, India, Brazil, and more.
- 3 - Consistent peeling process that preserves sesame's natural properties.
- 4 - No chemicals or salts are used during the sesame peeling process.
- 5 - Elegant design with advanced sesame peeling mechanism.
- 6 - Innovative peeling system.
- 7 - Remove the hull easily and successfully.
- 8 - The unique peeling mechanism keeps the machine always clean after the operation finishes.
- 9 - The ability to operate batch and continuously.

Pot Model - MTPSH - 600

Model	Total Power	Power Consumption Amp	Standard Volt	Weight Kg	Dimensions CM
Sesame Hulling Machine Lab Model - MTSH - 003	1.50 kW	2.5 AMP	380-400 V	70 kg	L: 72 X W: 50 X H: 67
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Sesame Hulling Machine Large Model - MTLSH - 900	63.40 kW	90 AMP	380-400 V	2800 kg	L: 425 X W:146 X H: 420
Sesame Hulling Machine XLarge Model - MTXSH - 1800	126.25 kW	180 AMP	380-400 V	4800 kg	L: 425 X W:276 X H: 420



Sesame Peeling Machine Lab Model - M LH - 003

MarkoomTech's Laboratory Sesame Peeling Machine is designed for testing sesame samples quality and sesame peeling (hulling) capability

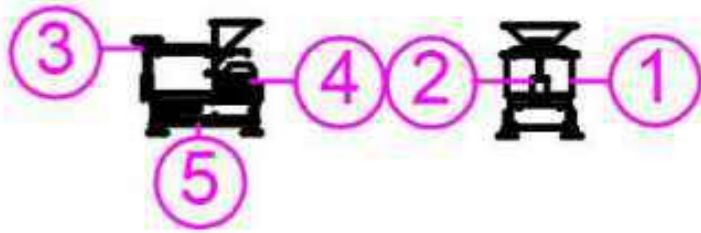
This laboratory model is a miniature design of the full-size Pot Model Sesame Peeler. It operates in the same manner as the larger models offering the same functionality and delivering precise results.

Operational Manner Similar to the pot model, the peeling process begins with manually moisturizing the sesame seeds using water to apply the needed humidity to optimize the dehulling efficiency. Next, centrifugal force is utilized within the peeling pot, where the friction between the sesame seeds effectively removes the sesame husks (shells), ensuring a thorough and efficient peeling process.

MarkoomTech's Lab sesame peeling machine serves as a quality assessment tool by evaluating the sesame seeds peelability, ensuring they meet the required standards for efficient processing to enable you to select the best product for your Sesame, Tahini and Halawa facilities. It is designed and manufactured according to CE standards.



Lab Model - MKLH - 003



Components

- 1 Peeling pot.
- 2 Discharge gate.
- 3 Manual discharge gate.
- 4 Motor
- 5 Water storage system
- 6 Platform

DISTINGUISHED FEATURES

- 1 - Widely uses in Sesame processing labs, Research centers, Universities and Processing facilities
- 2 - Small, elegant design easy to operate, clean, maintain and transport
- 3 - Dry-type sesame peeling system with precise results
- 4 - Capable of peeling sesame from all origins
- 5 - A reliable peeling model that preserves sesame's natural properties
- 6 - Advanced technology for improved peeling performance
- 7 - Remove the hull easily and successfully with an Innovative peeling system.
- 8 - Operational capacity (3-5 Kg) a batch in (6 - 8) minutes

Lab Model - MKLH - 003

Model	Total Power	Power Consumption Amp	Standard Volt	Weight Kg	Dimensions CM
Sesame Hulling Machine Lab Model - MTSH - 003	1.50 kW	2.5 AMP	380-400 V	70 kg	L: 72 X W: 50 X H: 67
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Horizontal Air Separator MTHAS - 750

Markoomtech's horizontal air separator is specifically designed for sorting and removing light impurities from Sesame seeds, delivering excellent results in cleaning sesame husks.

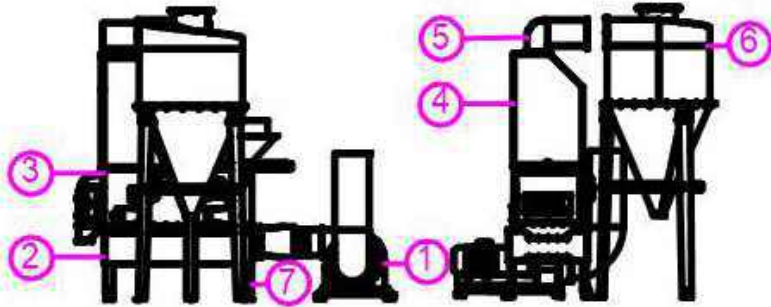
The horizontal separator is manufactured with an exhaust fan connected to an air boot with a perforated screen. The air boot is built with a closed chamber, forming the cleaning chamber. The cleaning chamber is vertically connected to a dust-controlling cabinet (zigzag air separator), which is connected to a dust hood and a cyclone, forming a dust-controlling system..

Operational manner the machine operates by classifying incoming products (sesame and husk) based on density via a perforated screen. When the products enter the cleaning area, heavier seeds move across the screen, while the lighter husks are pushed out through a dust hood at the top of the cleaning chamber by a mechanical exhaust fan connected to the machine from the right side. The separation process occurs inside the cleaning chamber through continuous airflow between sesame seeds, forcing the lighter impurities (husks) to fly away through the dust hood to the air cyclone to be stored in bags. This process continues until all husks are effectively removed.

Markoomtech's horizontal air separator achieves exceptional results in removing sesame husks from hulled sesame. Designed and manufactured according to CE standards.



Horizontal Air Separator MTHAS - 750



Components

- 1 - Exhaust fan
- 2 - Air boot
- 3 - Cleaning chamber
- 4 - Zigzag air separator
- 5 - Dust Hood
- 6 - Dust cyclone
- 7 - Supported structure

DISTINGUISHED FEATURES

- 01 - Especially designed for Pot Sesame Hulling Machines Models.
- 02 - High-accuracy separation effectively removes light products while preserving seed quality
- 03 - Enhanced productivity optimizes operations for higher efficiency and throughput.
- 04 - Environmentally friendly, easy to clean with CIP (Clean in Place) features.
- 05 - Robust construction ensures long-lasting performance.
- 06 - Automatic screen cleaning.
- 07 - Low maintenance, reducing operational costs.
- 08 - Reduced power consumption.



Rotary Air Separator MTSAS - 900

Markoomtech's rotary air classifier is specifically designed to deliver outstanding results in cleaning sesame husks, Meeting the demands of sesame seed traders, peeling, and tahini production facilities.

This classifier operates as a centrifugal separator, it is manufactured with an upper cylindrical section (top cyclone) and a bottom conical section (bottom cyclone). The top cyclone is used for flow reduction. While the bottom cyclone is used to clean the product (husk removal). Different from the top cyclone, the bottom cyclone is manufactured with a mechanical fan connected to a reducer motor. The upper section of the cyclone is designed with an absorbed chute mounted with aspirator suction, while the lower section within the cyclone forms the husk separation area.

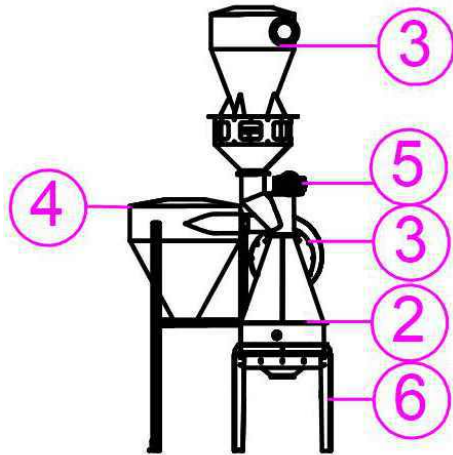
Operational manner the dehulled sesame (mix of sesame and hulls) flow through the top cyclone to the bottom cyclone. The husk separating process takes place first when the product falls into the classifying area, the light husks are caught by an aspirator moving them to the husk collecting cyclone while the clean product (white sesame) continues for further processing....

Markoomtech's rotary air classifier achieves exceptional results in removing sesame husks from hulled sesame. Designed and manufactured according to CE standards.



Rotary Air Separator MTSAS - 900

Components



- 1 - Top cyclone**
- 2 - Bottom cyclone**
- 3 - Aspirator**
- 4 - Dust cyclone**
- 5 - Reducer motor**
- 6 - Frame structure**

DISTINGUISHED FEATURES

- 01 - Specially designed for continuous processing (Large and XLarge Sesame Hulling Machines)**
- 02 - User-Friendly closed design engineered for ease of use, and precision**
- 03 - High-Accuracy Separation effectively removes light products while preserving seed quality**
- 04 - Enhanced Productivity optimizes operations for higher efficiency and throughput**
- 05 - Robust Construction ensuring long-lasting performance.**
- 06 - Dust Control System integrated cyclone separator reduces dust emissions.**
- 07 - Environmentally friendly, easy to clean with CIP (Clean in Place) features.**
- 08 - Low Maintenance design reducing operational costs.**
- 09 - Reduce power consumption**



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Vibro Screen Cleaner MTVSC - 1800

Markoomtech's vibro screen cleaner is specially designed to provide an efficient cleaning for the dehulled Sesame seed to obtain the best husk cleaning results in sesame seed peeling and tahini production facilities

Our mtvsc - 1800 model is primarily composed of a dual screen box, connected via bolts and nuts (no welding), and designed with four mesh screens. The first mesh screen removes oversized impurities, while the rest three screens are specially utilized to remove and separate fine impurities (husks). It has four vibro motors fixed on four sides of both screen boxes to apply vibration. The screen boxes are mounted on a durable frame with damping springs, preventing vibrations from passing to the ground and directing the vibro force to the screen boxes. A totally closed body with a cover mounted on the screen box, featuring control windows for monitoring the product flow, to ensure proper enclosure and visibility.

Operational manner the cleaning process begins as the peeled sesame mixed with husks enters the machine through the inlet hopper, passing over the first screen, sliding down to the second screen in the first screen box. Afterward the product is distributed between the third and fourth mesh screens equally granting optimum separation of all finer impurities (small husks). In this manner particles of different sizes are classified accordingly, with both smaller and larger undesired materials dispensed via discharge outlet chutes into collection bags. The entire cleaning process is powered by a vibratory motor, ensuring continuous and efficient operation.

Markoomtech's vibro screen cleaner is designed to handle all product impurities, enabling efficient cleaning and removal of dust, leaves, and other unwanted particles. Designed and manufactured according to CE standards.



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Mersin /Turkey



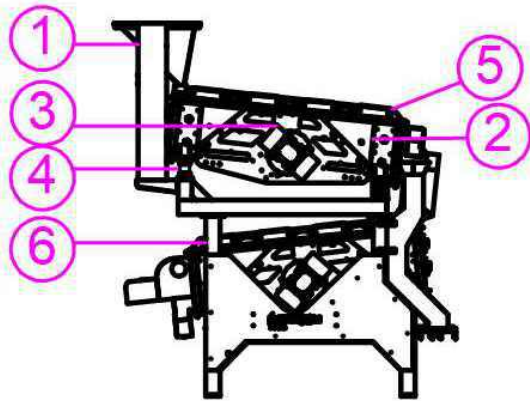
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Vibro Screen Cleaner MTVSC - 1800

Components



- 1 - Inlet hopper**
- 2 - Screen box.**
- 3 - Italian vibro motors.**
- 4 - Damping springs**
- 5 - Cover.**
- 6 - Frame structure**

DISTINGUISHED FEATURES

- 01 - High-accuracy Separation effectively removes big and fine product impurities.**
- 02 - Enhanced productivity and optimize operations in seed cleaning facilities.**
- 03 - Easy to change mesh screens inside the screen boxes.**
- 04 - Easy to use, clean, and operate.**
- 05 - Low maintenance reducing operational costs.**
- 06 - Reduce power consumption.**
- 07 - Environmentally friendly, easy to clean with CIP (Clean in Place) features.**
- 08 - Durably constructed body resistant to abrasion and impacts to ensure long-lasting performance.**



Vibro Screen Cleaner - MTVSC - 300

Markoomtech's vibro screen cleaner is specially designed to provide an efficient cleaning Solution for grains, seeds, and granular products. It enhances production by effectively Separating unwanted impurities, ensuring high-quality seed processing.

Our mtvsc - 300 model is primarily composed of a screen box, connected via bolts And nuts (no welding), and designed with dual mesh screens (top-bottom). The top screen removes oversized impurities, while the bottom screen separates fine Impurities. It has two vibro motors fixed on both sides of the screen box to apply Vibration. The screen box is mounted on a durable frame with damping springs, Preventing vibrations from passing to the ground and directing the vibro force to The screen box. A totally closed body with a cover mounted on the screen box, featuring Control windows for monitoring the product flow, to ensure proper enclosure and visibility.

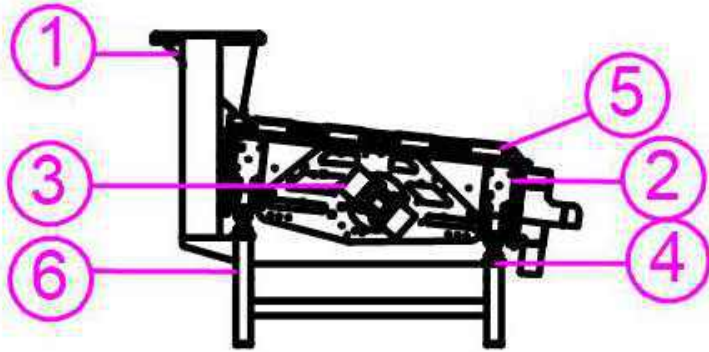


Operational manner the cleaning process begins as the product enters the machine through the inlet hopper, passing over The first screen, sliding down to the second screen, ensuring precise separation. Particles of different sizes are Classified accordingly, with both smaller and larger undesired materials dispensed via discharge outlet chutes into collection Bags. The entire cleaning process is powered by a vibratory motor, ensuring continuous and efficient operation.

Markoomtech's vibro screen cleaner is designed to handle all product impurities, enabling efficient cleaning and removal of Dust, leaves, and other unwanted particles. Designed and manufactured according to CE standards

Vibro Screen Cleaner MTVSC - 300

Components



- 1 - Inlet hopper**
- 2 - Screen box.**
- 3 - Italian vibro motors.**
- 4 - Damping springs**
- 5 - Cover.**
- 6 - Frame structure**

DISTINGUISHED FEATURES

- 01 - High-accuracy Separation effectively removes big and fine product impurities.**
- 02 - Enhanced productivity and optimize operations in seed cleaning facilities.**
- 03 - Easy to change mesh screens inside the screen boxes.**
- 04 - Easy to use, clean, and operate.**
- 05 - Low maintenance reducing operational costs.**
- 06 - Reduce power consumption.**
- 07 - Environmentally friendly, easy to clean with CIP (Clean in Place) features.**
- 08 - Durably constructed body resistant to abrasion and impacts to ensure long-lasting performance.**



Sesame Brushing Machine MTBM

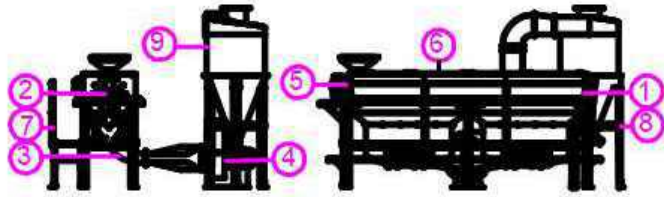
MarkoomTech's Sesame Brushing Machine is designed to efficiently clean sesame seeds by removing surface impurities through controlled friction and suction. Built with a long chamber this machine features a specialized mixer equipped with high-performance brushes that gently scrub the sesame seeds, ensuring optimal cleaning and polishing before further processing.

Operational manner: The cleaning process begins as sesame seeds enter the cleaning chamber, where the rotating mixer with specialized brushes applies controlled friction to remove impurities and polish the sesame seeds. To enhance efficiency, the machine is equipped with two air channels connected to a high-powered aspirator, which extracts lighter unwanted particles and directs them to a cyclone. The integrated gearbox motor allows precise speed control for an optimized cleaning process, while the fully enclosed chamber, fitted with top control windows, ensures secure operation and easy access for maintenance..



MarkoomTech's Sesame Brushing Machine is engineered for continuous, high- performance operation, delivering superior cleaning efficiency. Designed and manufactured according to CE standards.

Sesame Brushing Machine MTBM



Components

- | | |
|------------------------|--------------------------------|
| 1 - Cleaning chamber | 6 - Cover with control windows |
| 2 - Mixer with brushes | 7 - Service platform |
| 3 - Air channels | 8 - Sturdy Structure |
| 4 - Aspirator | 9 - Cyclone |
| 5 - Gearbox motor | |

DISTINGUISHED FEATURES

- 01 - Efficiently clean and polish sesame seed.
- 02 - Specialized mixer with high-performance brushes provides controlled friction for optimal cleaning.
- 03 - Enhanced Productivity optimizes operations for higher efficiency and throughput.
- 04 - Dual air channels efficiently extract lighter impurities using a powerful suction aspirator.
- 05 - Reliable design for continuous, high-efficiency operation in sesame processing lines.
- 06 - Environmentally friendly, easy to clean with CIP (Clean in Place) features.
- 07 - Robust Construction ensures long-lasting performance
- 08 - Low Maintenance design reducing operational costs
- 09 - Reduce power consumption.



Rotary Washing Machine MTRW - 1700

MarkoomTech's Rotary Washing Machine is specifically engineered to continuously clean sesame seeds, ensuring optimal preparation for subsequent drying or roasting processes in tahini production facilities.

Rotary washing machine basically consists of a long rotating drum equipped with a helix auger covered by perforated screens inside a water tank (soaking pool) which tumbles and conveys the sesame seeds forward. The cleaning system is completed with a water pump and water spray nozzles.

The water is pumped into the drum and cleans the sesame seeds.

These nozzles are located above the rotating drum assuring intensive washing and cleaning. The seeds enter the rotary washing drum continuously via a screw feeder, with the ability to adjust the water quantity via a flow meter to control water consumption. The machine is built with sealed gates on both sides for easy cleaning and maintenance.

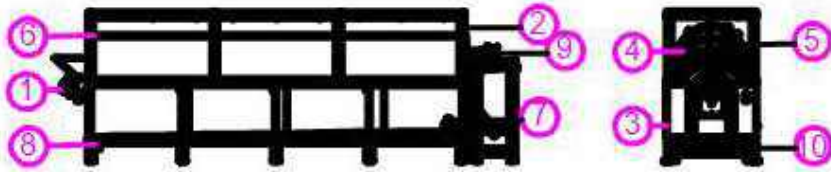
Operational manner: The process begins when the screw feeder fed the sesame seeds into the rotating drum inside the water tank (soaking pool). Sesame seeds are held between the helix flights to provide a continuous washing process by keeping sesame moving inside the water. The washing process continues with a set of nozzles that continuously wash the drum with fresh water ensuring ongoing rinsing to prepare the seeds for the best roasting and grinding results in the processes

MarkoomTech's Rotary Washing Machine is built to deliver exceptional cleaning performance, making it an indispensable component in tahini production facilities. Designed and manufactured according to CE standards.



Rotary Washing Machine MTRW - 1700

Components



- | | |
|-----------------------------|------------------------------------|
| 1 - Screw feeder | 6 - Spray Nozzles |
| 2 - Rotary drum. | 7 - Water pump. |
| 3 - Water tank (pool) | 8 - Discharge water valve. |
| 4 - Perforated mesh screen. | 9 - Gearbox and motor |
| 5 - Helix auger. | 10 - Stainless Steel Construction. |

DISTINGUISHED FEATURES

- 01 - Soaking section (water pool) for immersion cleaning
- 02 - Perforated drum sections for efficient draining and drying
- 03 - Removable spray pipe with adjustable nozzles
- 04 - Continuous operation for seamless processing
- 05 - High efficiency for optimal performance.
- 06 - Full drum access for easy maintenance and cleaning.



Sesame Transferring Robot MTTR - 900

MarkoomTech's Sesame Transferring Robot is specially designed to enhance the sesame seeds cleaning and transferring process, ensuring higher purity and a naturally bright white color. The Sesame transferring system is built on a washing tank (pool). The tank is designed with special rails to facilitate the robot's movement. The robot is designed with a special perforated scoop that carries and transfers sesame forwards. The perforated scoop is engineered with pneumatic pistons in order to control the scoop movement.

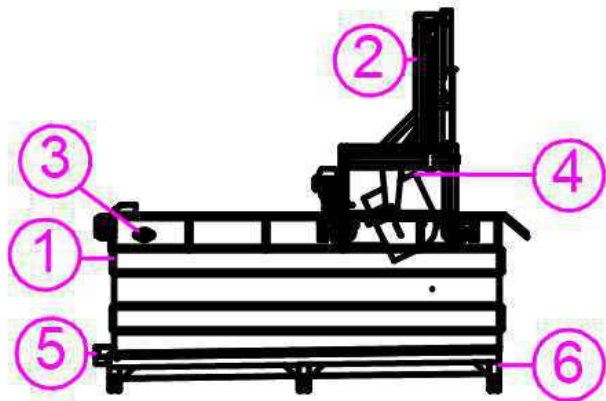
Operational Manner: The washing process begins when sesame seeds are fed into the Robot's Tank starting with rinsing stage to remove remaining impurities from the sesame seeds, to ensure the purity of the sesame. Meanwhile the sesame robot carries the soaked sesame seeds with a perforated scoop to the next tank for further washing. This process ensures a natural white color with efficient traditional sesame processing features.



MarkoomTech's Sesame Washing Tank is an elevated design of the traditional way of sesame washing moving system, delivering the best cleaning results with high reliability and efficiency. Designed and manufactured according to CE standards.

Sesame Transferring Robot MTTR - 900

Components



- 1 - Water tank (pool)
- 2 - Transferring Robot
- 3 - Mixer
- 4 - Perforated Metal scoop
- 5 - Discharge water valve
- 6 - Supporting platform

DISTINGUISHED FEATURES

- 01 - An upgraded version of the traditional sesame washing and transferring system.
- 02 - Facilitate sesame transfer between washing tanks.
- 03 - Easy to clean with low maintenance costs.
- 04 - Enhanced with integrated automatic and manual operation systems.
- 05 - High efficiency for optimal performance.
- 06 - Reduces labor requirements and operational expenses.



Sesame Washing Tank MTWT - 900

MarkoomTech's Sesame Washing Tank is designed to enhance the cleaning process of sesame seeds, ensuring higher purity and a naturally bright white color. This machine plays a crucial role in sesame processing by further cleaning and washing the sesame seeds after the initial cleaning stages.

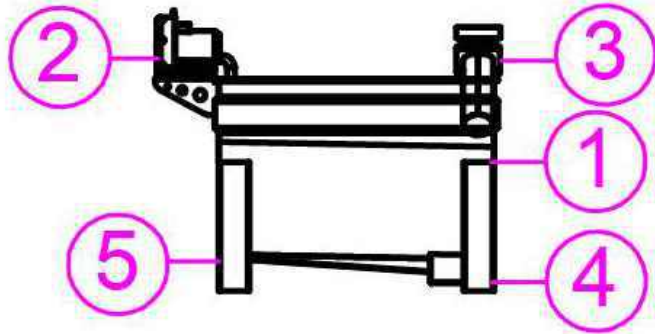
Operational Manner: The process begins when sesame seeds are transferred into the Sesame Washing Tank. Meanwhile, the integrated aspirator system pumps air into the tank, creating continuous agitation that stirs the water and sesame together. This aeration effectively loosens and removes any remaining small impurities and lightweight particles that cannot be seen. Once the washing process is complete, the cleaned sesame is efficiently transferred via a water transfer pump for the next stage of processing (roasting)



MarkoomTech's Sesame Washing Tank is an elevated design of the traditional way of sesame washing system, delivering the best cleaning results with high reliability and efficiency. Designed and manufactured according to CE standards.

Sesame Washing Tank MTWT - 900

Components



- 1 - Water tank
- 2 - Aspirator
- 3 - Sesame transferring Pump.
- 4 - Discharged water valve
- 5 - Supporting feet

DISTINGUISHED FEATURES

- 01 - An upgraded version of the traditional sesame washing system.
- 02 - An optimum way for sesame washing by a unique agitation system.
- 03 - Designed with a smooth transferring system.
- 04 - Easy to clean with low maintenance costs.
- 05 - Robust construction ensures long-lasting performance.
- 06 - Automatic and continuous washing system.
- 07 - High efficiency for optimal performance.



Sesame Centrifugal Machine MTCM - 1700

MarkoomTech's Sesame Centrifugal Machine is designed for high-efficiency water removal from sesame seeds after the washing, rinsing, and soaking process.

The machine is designed with a perforated basket centrifuge inside a drum body connected to a vertical axis with a motor. This drum body is fixed on a strong platform completed with hydraulic cylinder connected with a pump and an oil tank to flip the machine for discharge. The machine is mounted on damping shock absorbers.

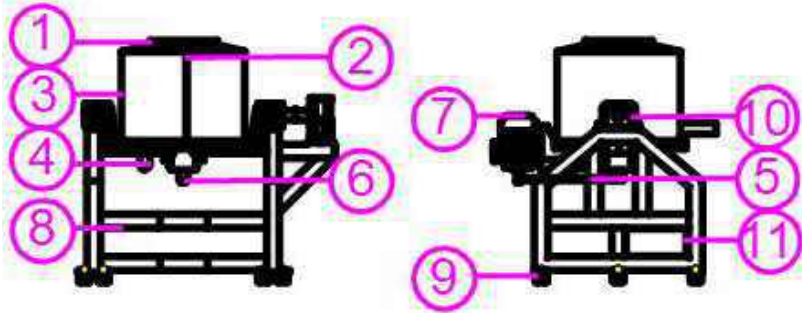
Operational Manner Sesame Centrifugal Machine operates on a centrifugal principle, using high-speed rotation to separate water from sesame seeds. As the product enters the perforated basket, the water runs away by means of centrifugal to ensure a thorough and consistent sesame dewatering process. This process is optimized with a precisely balanced rotating system, a stable body structure, and an efficient drainage mechanism, allowing for high-performance water removal while maintaining product integrity.



MarkoomTech's Sesame Centrifugal Machine is built for continuous operation, delivering outstanding reliability and efficiency in sesame processing, while ensuring durability, hygiene, and user-friendly operation. Designed and manufactured according to CE standards

Sesame Centrifugal Machine MTCM - 1700

Components



- | | |
|-----------------------------|------------------------------------|
| 1 - Inlet door. | 2 - Perforated basket centrifugal. |
| 3 - Drum body. | 4 - Water drainpipe. |
| 5 - Motor pulley. | 6 - Vertical axis. |
| 7 - Motor. | 8 - Strong structure |
| 9 - Damping shock absorber. | 10 - Discharge housing bearing |
| | 11 - Hydraulic reservoir. |

DISTINGUISHED FEATURES

- 01 - Automatic operation and discharge
- 02 - Fully automated system for efficient dewatering with minimal manual effort.
- 03 - Stable and low vibration design.
- 04 - Robust structure with shock absorbers for smooth, quiet performance.
- 05 - Advanced safety mechanisms with durable brake arms ensure safe and reliable operation.
- 06 - Efficient centrifugal dewatering uses centrifugal force for smooth and effective water removal.
- 07 - Variable speed control adjustable speeds for precise, steady, and safe operation.
- 08 - Hydraulic cover opening Fully openable cover for easy cleaning and low maintenance
- 09 - High efficiency delivers optimal performance with minimal energy consumption.



Sesame Dewatering Tank MTDT - 900

MarkoomTech's Sesame Dewatering Tank is designed to efficiently remove water from washed sesame seeds, ensuring optimal preparation for further processing

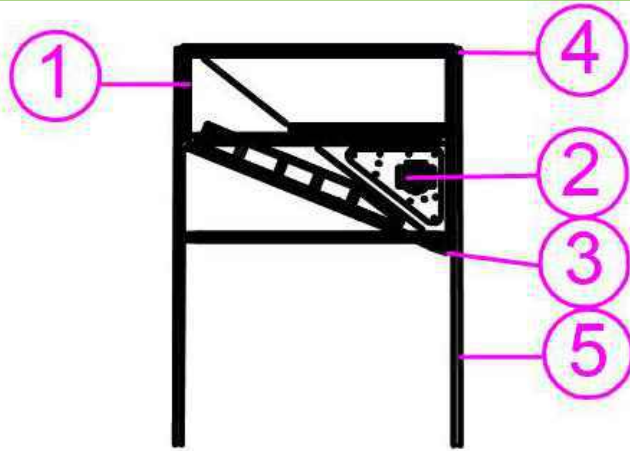
The machine is designed with a tank equipped with damping shock absorbers and supported by a durable structure equipped with two vibro motors for enhanced dewatering performance. The bottom of the tank is fitted with a special perforated screen, allowing water to drain while retaining the sesame seeds. The machine is built with either a manual or automatic discharge gate, to provide flexible product discharge.

Operational Manner The dewatering process begins as washed sesame seeds enter the tank with damping shock absorbers and vibro motors. By utilizing vibration force water gushes via a perforated screen effectively separating water from the sesame seeds. This process is optimized with damping shock absorbing system, providing stable and smooth vibrations, while maintaining product integrity to achieve best water removal performance.

MarkoomTech's Sesame Dewatering Tank is considered one of the most reliable dewatering solutions for high reliability and efficiency. It ensures durability, hygiene, and user-friendly performance in sesame processing facilities and tahini production lines. Designed and manufactured according to CE standards



Sesame Dewatering Tank MTDT - 900



Components

- | | |
|-----------------------------|------------------------------------|
| 1 - Inlet door. | 2 - Perforated basket centrifugal. |
| 3 - Durm body. | 4 - Water drainpipe. |
| 5 - Motor pulley. | 6 - Vertical axis. |
| 7 - Motor. | 8 - Strong structure |
| 9 - Damping shock absorber. | 10- Discharge housing bearing |
| | 11 - Hydraulic reservoir. |

DISTINGUISHED FEATURES

- 01 - Automatic operation and discharge
- 02 - Fully automated system for efficient dewatering with minimal manual effort.
- 03 - Stable and low vibration design.
- 04 - Robust structure with shock absorbers for smooth, quiet performance.
- 05 - Advanced safety mechanisms with durable brake arms ensure safe and reliable operation.
- 06 - Efficient centrifugal dewatering uses centrifugal force for smooth and effective water removal.
- 07 - Variable speed control adjustable speeds for precise, steady, and safe operation.
- 08 - Hydraulic cover opening Fully openable cover for easy cleaning and low maintenance
- 09 - High efficiency delivers optimal performance with minimal energy consumption.



Sesame Roasting Machine Batch Model MTSR – 250

MarkoomTech's Batch Model is expertly engineered for sesame roasting, utilizing traditional roasting method (direct heating). Designed to operate in batch mode this machine guarantees homogenized roasted sesame seeds, making it ideal for high-quality tahini paste production.

Our model is manufactured with an advanced drum system, seamlessly connected to a central axis with a gearbox, all mounted on a sturdy platform. The isolated roasting chamber is equipped with mixing arms to ensure efficient stirring of sesame seeds. For optimal heating, the machine features industrial pipe burners mounted on an adjustable stand beneath the roasting chamber. Additionally a hood and suction aspirator enhances the roasting process by managing steam and airflow. The system is completed with a heat sensor and a control panel, ensuring precise temperature regulation and user-friendly operation.

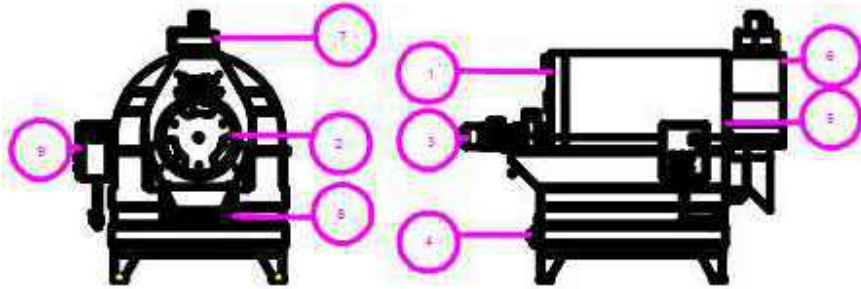
Operational manner: The sesame roasting process takes place through direct contact with a heated surface inside the roasting chamber. Meanwhile, the mixing arms continuously rotate and stir the sesame seeds, ensuring even heat distribution. At the same time, the integrated aspirator extracts steam, enhancing the roasting process and maintaining optimal conditions. This system ensures quiet, smooth, and consistent operation, delivering high quality roasted sesame seeds with natural flavor and texture.

MarkoomTech's Sesame roasting machine Batch Model is designed specifically for roasting sesame seeds, delivering exceptional, uniform results essential for premium tahini production. Designed and manufactured according to CE standards.



Sesame Roasting Machine Batch Model MTSR – 250

Components



- 1 - Roasting drum (chamber)
- 2 - Mixing arms.
- 3 - Gearbox motor
- 4 - Pipe burners
- 5 - Heat sensor
- 6 - Suction hood
- 7 - Aspirator
- 8 - Control window
- 9 - Control panel

DISTINGUISHED FEATURES

- 01 - Provides rapid and consistent heating with direct heat for efficient
- 02 - Optimized design reduces energy consumption while maximizing performance.
- 03 - Advanced temperature control ensures even and precise roasting.
- 04 - Automatic shutdown mechanism enhances safety by preventing overheating.
- 05 - User-friendly controls enable easy operation and precise adjustments.
- 06 - Durable stainless-steel construction ensures hygiene and longevity.
- 07 - Optimized airflow circulation preserves seed quality and prevents uneven roasting.
- 08 - Low-maintenance design lowers operational costs and simplifies upkeep



Sesame Roasting Machine Market Model MTSR – 50

MarkoomTech's Sesame Roasting Machine Market Model is expertly engineered for small-scale sesame roasting, utilizing the traditional direct heating method. Designed for businesses with lower production capacities, this compact machine ensures homogenized roasting making it ideal for high-quality tahini production. It provides an efficient solution for small tahini producers and specialty markets.

The Sesame Roasting Machine Market Model features an advanced roasting drum connected to a central axis with a gearbox mounted on a sturdy platform. The isolated roasting chamber is equipped with mixing arms to stir sesame seeds efficiently, ensuring even heat distribution. Industrial pipe burners, mounted on an adjustable stand, provide direct heating. Additionally, the machine includes a hood and suction aspirator, along with a heat sensor and a control panel for precise temperature regulation.

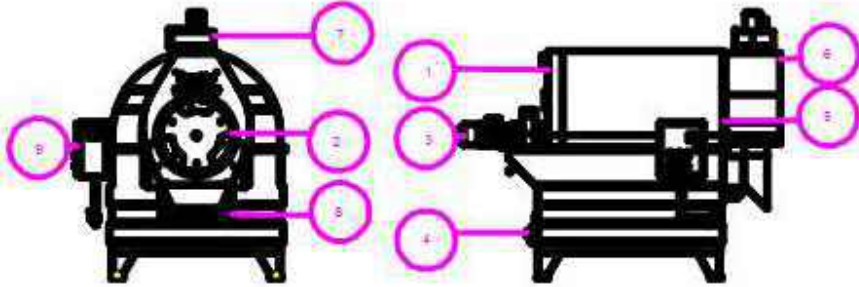
Operational Manner: The roasting process takes place inside the roasting chamber, where sesame seeds come into direct contact with the heated surface. The mixing arms continuously rotate, ensuring even roasting. Simultaneously, the integrated aspirator extracts steam, maintaining optimal roasting conditions. This system guarantees smooth, quiet, and efficient operation, delivering high-quality roasted sesame seeds with natural flavor and texture.

MarkoomTech's Sesame Roasting Machine Market Model is designed for small-scale sesame roasting, ensuring outstanding performance, reliability, and ease of use. Built according to CE standards, it meets food industry requirements while offering an energy-efficient and low-maintenance solution.



Sesame Roasting Machine Market Model MTSR - 50

Components



- | | |
|-------------------|-------------------------------|
| 1 - Roasting drum | 2 - Mixing arms.
(chamber) |
| 3 - Gearbox motor | 4 - Pipe burners |
| 5 - Heat sensor | 6 - Suction hood |
| 7 - Aspirator | 8 - Control window |
| 9 - Control panel | |

DISTINGUISHED FEATURES

- 01 - Designed with a compact structure, ideal for small-scale tahini production.
- 02 - Delivers rapid and consistent roasting through direct heat application for optimal efficiency
- 03 - Minimizes power consumption with an energy-efficient design that maximizes performance.
- 04 - Ensure even roasting with advanced temperature regulation for precise heat control.
- 05 - Enhances safety with an automatic shutdown mechanism that prevents overheating.
- 06 - Guarantees durability and hygiene with stainless-steel construction for food safety and longevity
- 07 - Maintains seed quality with optimized airflow circulation that prevents uneven roasting.
- 08 - Offers a user-friendly experience with simple controls for easy operation and maintenance.



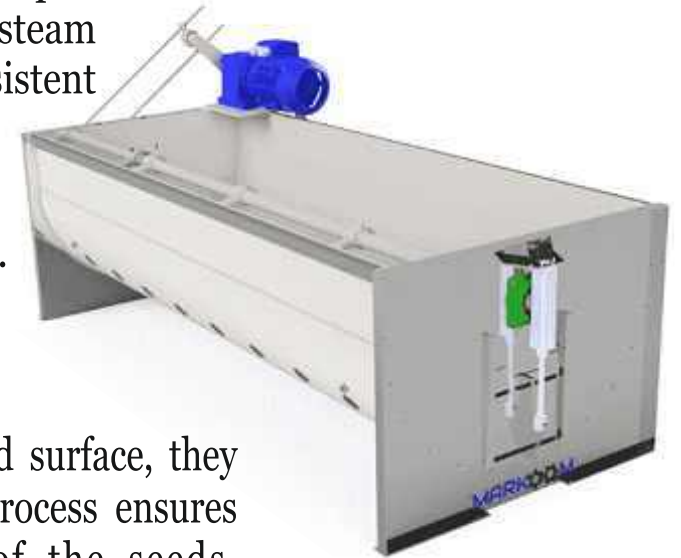
Sesame Roasting Machine U Model – MTSRU - 250

MarkoomTech's Sesame roasting machine U Model is expertly engineered for sesame roasting utilizing traditional roasting methods enhanced within an innovative U-shaped design. The roasting process is carried out through direct contact with a hot, steam heated surface inside the roasting chamber, ensuring a quiet, smooth, and consistent operation.

Designed to operate in batch mode, this machine guarantees homogenized roasted sesame seeds, making it ideal for high-quality tahini paste production. Dried sesame seeds previously cleaned and washed go through the U-shaped open cylinder.

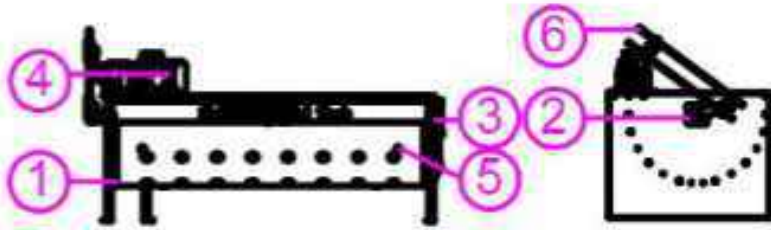
Operational Manner: As the seeds mix and move forward on the steam-heated surface, they gradually lose moisture until reaching a final humidity of less. This controlled process ensures consistent roasting results preserving the natural flavor and quality of the seeds.

MarkoomTech's Sesame roasting machine U Model is designed specifically for roasting sesame seeds delivering exceptional, uniform results essential for premium tahini production. It is designed and manufactured according to CE standards.



Sesame Roasting Machine Model – MTSRU - 250

Components



- 1 - Double jacket U shaped roasting pan.
- 2 - Mixing arms.
- 3 - Discharge gate
- 4 - Motor driver
- 5 - Steam connecting pipe
- 6 - Motor running handle

DISTINGUISHED FEATURES

- 01 - Provides uniform roasting of sesame seed.
- 02 - Provides quick and uniform heating directly onto the seeds.
- 03 - Minimize energy consumption
- 04 - Automatic Operation
- 05 - Automatic shutdown if the temperature exceeds safe limits.
- 06 - User-Friendly engineered for ease of use, and precision.
- 07 - Robust construction ensures long-lasting performance.
- 08 - Environmentally friendly, easy to clean with CIP (Clean in Place) features.
- 09 - Low maintenance design reducing operational costs.



Roasting Machine - Cylinder Model MTSRC - 1700

MarkoomTech's Roasting Machine – Cylinder Model is expertly engineered for sesame roasting utilizing traditional roasting methods enhanced within an innovative cylinder design. The roasting process is carried out through direct contact with a hot, steam-heated surface inside the roasting chamber, ensuring a quiet smooth, and consistent operation.

MarkoomTech sesame roasting machine is designed for sesame roasting continuously. The machine consists of a series of cylinders to apply for the roasting process. The number of these cylinders are indifferent as per production rate. The applied roasting cylinders are vertically connected. Each cylinder is with double jackets covered heated by steam where sesame is passed for roasting via direct contact with the hot surface

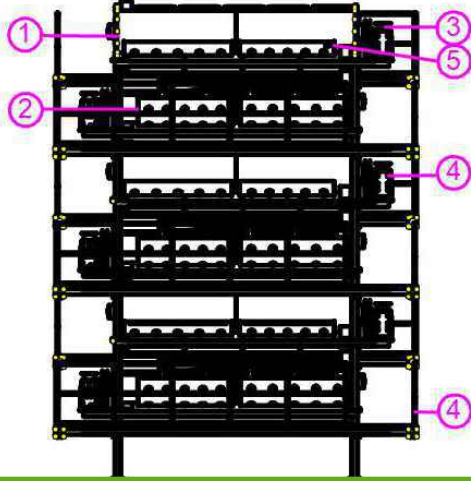
Operational manner: MarkoomTech sesame continual roasting machine has been designed for sesame roasting by the utilization of advanced technology. This advanced technology has been developed in accordance with the traditional sesame roasting principles in a continuous way for the needs of modern Tahini production plants. The toasting process is carried out by direct contact with the hot surface inside the roasting chambers (cylinders) quietly, smoothly, and constantly. This continual roasting machine provides homogenize product to produce tahini paste..

MarkoomTech's Sesame roasting machine cylinder Model is designed specifically for roasting sesame seeds delivering exceptional, uniform results essential for premium tahini production. It is designed and manufactured according to CE standards.



Roasting Machine - Cylinder Model MTSRC - 1700

Components



- 1 - Double jacket cylinder roasting pan.
- 2 - Mixing arms.
- 3 - Inlet and Discharge gates
- 4 - Motor diver
- 5 - Steam connecting pipe
- 6 - Platform

DISTINGUISHED FEATURES

- 01 - Provides uniform roasting of sesame seed.
- 02 - Provides quick and uniform heating directly onto the seeds
- 03 - Minimize energy consumption
- 04 - Automatic Operation
- 05 - Automatic shutdown if the temperature exceeds safe limits
- 06 - User-Friendly engineered for ease of use, and precision.
- 07 - Robust construction ensures long-lasting performance.
- 08 - Environmentally friendly, easy to clean with CIP (Clean in Place) features.
- 09 - Low maintenance design reducing operational costs.



Sesame Cooling Machine MTMC

MarkoomTech's Sesame Cooling Machine is designed to cool roasted sesame seeds with high efficiency, ensuring optimal preparation for the grinding process..

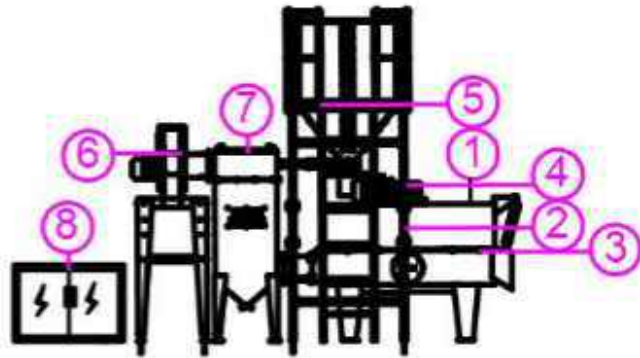
This model is built with a cooling system consists of a top round pot, stirring mixer, and a perforated screen which forms the cooling area. The lower section of the pot is connected to a suction aspirator and a filter. Completed with a user-friendly control panel, allowing operators to monitor and adjust settings with ease.

Operational manner: The cooling process begins as roasted sesame seeds enter the cooling tank, where a continuously operating stirring mixer ensures uniform cooling. The integrated suction aspirator cools down sesame seeds to room temperature by continuously changing the sesame seeds heat via the perforated screen. Once the seeds reach the ideal temperature, they are smoothly discharged through the pneumatic gate, ready for further processing.

MarkoomTech's Sesame Cooling Machine is built for continuous operation, delivering high reliability, efficiency, and ease of use. Designed and manufactured according to CE standards.



Sesame Cooling Machine MTCM



Components

- | | |
|---------------------------------|-------------------|
| 1 - Round pot
(cooling tank) | 5 - Heat sensor |
| 2 - Mixing arms. | 6 - Aspirator |
| 3 - Perforated screen | 7 - Filter |
| 4 - Gearbox motor | 8 - Control panel |

DISTINGUISHED FEATURES

- 01 - Ensures uniform and efficient cooling for optimal sesame seed processing
- 02 - Preserves seed quality and flavor.
- 03 - Integrated suction aspirator removes unwanted impurities.
- 04 - Perforated screens enhance airflow for effective cooling.
- 05 - Pneumatic discharge gate ensures smooth product transfer.
- 06 - Durable stainless-steel construction for hygiene and longevity.
- 07 - User-friendly control panel for easy operation and adjustment.
- 08 - Reliable, low-maintenance design for continuous operation.



Tahini Grinding Machine One Head Model - MTTG 001

MarkoomTech's Tahini Grinding Machine – One Head Model is designed for high-efficiency sesame grinding ensuring the production of premium-quality tahini paste in a single-stage process. This machine features compact and durable structure, equipped with two adjustable stones grinding head that allows precise control over the grinding degree. Built for small to medium-scale production, it delivers consistent results while maintaining optimal hygiene and food safety standards.

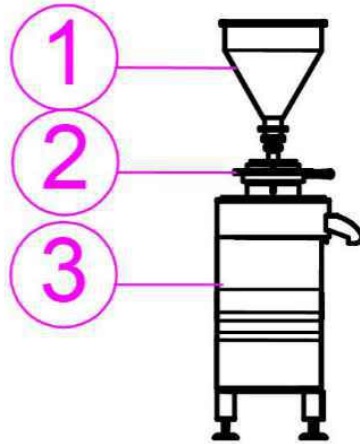
Operational Manner The grinding process begins as roasted sesame seeds enter the grinding area. The adjustable stone grinding head allows operators to modify the grinding degree, providing precise texture control for different tahini consistencies. The grinding stone is available in different sizes, enabling both fine and coarse grinding based on production needs. During operation, the integrated cooling jacket regulates the tahini temperature, preventing overheating and preserving its natural flavor, texture, and nutritional value. Tahini flows continuously through the discharge outlet, ready for further processing or packaging. The user-friendly control panel allows operators to adjust settings for customized grinding performance.



MarkoomTech's Tahini Machine – One Head Model is built for continuous operation, offering high reliability, efficiency, and ease of use. Designed and manufactured according to CE standards.

Tahini Grinding Machine One Head Model - MTTG 001

Components



- | | |
|-----------------------------|------------------------------------|
| 1 - Inlet door. | 2 - Perforated basket centrifugal. |
| 3 - Durm body. | 4 - Water drainpipe. |
| 5 - Motor pulley. | 6 - Vertical axis. |
| 7 - Motor. | 8 - Strong structure |
| 9 - Damping shock absorber. | 10- Discharge housing bearing |
| | 11 - Hydraulic reservoir. |

DISTINGUISHED FEATURES

- 01 - Compact and efficient, ideal for small to medium-scale production.
- 02 - Precision stone milling ensures ultra-fine, smooth tahini.
- 03 - Energy-efficient systems maximize grinding performance.
- 04 - Adjustable settings provide consistent, customized texture.
- 05 - Advanced cooling system prevents overheating for optimal processing.
- 06 - Durable stainless-steel build ensures hygiene and longevity.
- 07 - Reliable design supports continuous, long-hour operation.
- 08 - User-friendly controls enable easy operation and maintenance.

Tahini Grinding Machine Two Heads Model - MTTG 002

MarkoomTech's Two Head Model is designed for high-efficiency sesame grinding, ensuring the production of ultra-fine smooth tahini paste through a two-stage grinding process. This machine features a compact and durable structure equipped with two sequential stone grinding heads that work together to achieve precise texture control. Built for medium to large-scale production, it delivers consistent results while maintaining optimal hygiene and food safety standards.

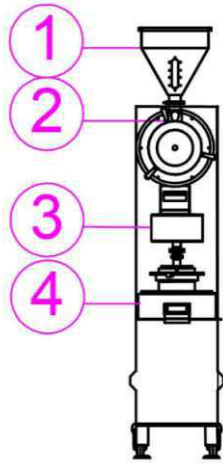
Operational Manner The first grinding head performs pre-grinding or coarse milling, crushing the sesame seeds to begin the paste formation. The partially ground tahini then moves to the second grinding head, where fine grinding is applied, ensuring a smooth, ultra-fine texture. Both grinding stones are adjustable, allowing operators to fine-tune the grinding degree for different tahini consistencies. The machine is also equipped with a cooling jacket, which regulates the grinding temperature, preventing overheating and preserving the natural flavor, texture, and nutritional value of the tahini. Once processed, the finished tahini flows continuously through the discharge outlet, ready for further processing or packaging.

MarkoomTech's Tahini Machine – Two Head Model is built for continuous operation, offering high reliability, efficiency, and ease of use. Designed and manufactured according to CE standards



Tahini Grinding Machine tow Heads Model - MTTG 002

Components



- | | |
|-----------------------------|------------------------------------|
| 1 - Inlet door. | 2 - Perforated basket centrifugal. |
| 3 - Durm body. | 4 - Water drainpipe. |
| 5 - Motor pulley. | 6 - Vertical axis. |
| 7 - Motor. | 8 - Strong structure |
| 9 - Damping shock absorber. | 10- Discharge housing bearing |
| | 11 - Hydraulic reservoir. |

DISTINGUISHED FEATURES

- 01 - Compact and efficient, ideal for small to medium-scale tahini production.
- 02 - Precision stone milling ensures ultra-fine, smooth tahini while preserving quality.
- 03 - Energy-efficient design maximizes grinding performance.
- 04 - Adjustable settings provide consistent texture and customization.
- 05 - Advanced cooling system prevents overheating.
- 06 - Durable stainless-steel build ensures hygiene and longevity.
- 07 - Reliable for continuous use, built to withstand long hours.
- 08 - User-friendly controls for easy operation and maintenance.



Tahini Grinding Machine Three Heads Model - MTTG 003

MarkoomTech's Three Heads Model is designed for high-capacity sesame grinding, ensuring the production of ultra-fine, smooth tahini paste through a two-stage grinding process with an additional fine grinding head for increased production capacity. This machine features a durable and compact structure, equipped with three sequential stone grinding heads one for coarse grinding and two for fine grinding—delivering higher efficiency and consistency. Built for large-scale production, it ensures continuous operation, reliability, and compliance with food safety standards.

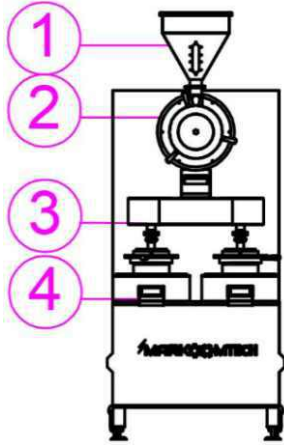
Operational Manner The first grinding head performs coarse milling, crushing the sesame seeds to start the paste formation. The partially ground tahini then moves to the second and third grinding heads, where two fine grinding stages work in parallel to ensure a smooth, ultra-fine texture while increasing production output. All three grinding stones are adjustable, allowing operators to fine-tune the grinding degree for different tahini consistencies. The machine is also equipped with a cooling jacket, which regulates grinding temperature, preventing overheating and preserving the natural flavor, texture, and nutritional value of the tahini. Once processed the finished tahini flows continuously through the discharge outlet, ready for further processing or packaging.



MarkoomTech's Tahini Grinding Machine – Three Heads Model is built for continuous operation, offering high reliability, efficiency, and ease of use. Designed and manufactured according to CE standards.

Tahini Grinding Machine Three Heads Model - MTTG 003

Components



- | | |
|-----------------------------|------------------------------------|
| 1 - Inlet door. | 2 - Perforated basket centrifugal. |
| 3 - Durm body. | 4 - Water drainpipe. |
| 5 - Motor pulley. | 6 - Vertical axis. |
| 7 - Motor. | 8 - Strong structure |
| 9 - Damping shock absorber. | 10- Discharge housing bearing |
| | 11 - Hydraulic reservoir. |

DISTINGUISHED FEATURES

- 01 - High-capacity design for large-scale tahini production.
- 02 - Two-stage grinding ensures ultra-smooth texture.
- 03 - Dual fine grinding heads boost output and efficiency.
- 04 - Adjustable stones allow precise texture control.
- 05 - Cooling system prevents overheating and preserves quality.
- 06 - Durable stainless-steel build ensures hygiene and longevity.
- 07 - Reliable continuous operation with minimal maintenance.
- 08 - User-friendly controls for easy use and adjustments.



Tahini Stone Mill MTSM

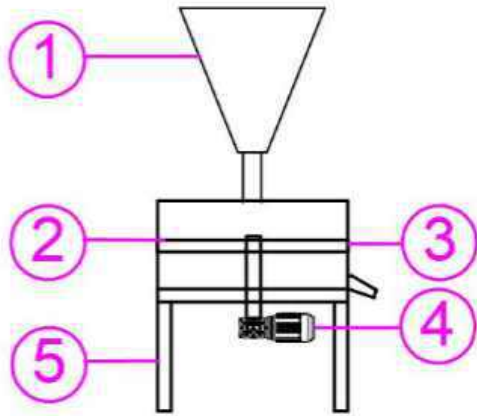
MarkoomTech's Tahini Stone Mill is designed for high-efficiency sesame grinding while preserving the authenticity of traditional tahini production. This machine features natural grinding stones (granite millstone) ensuring the production of premium-quality tahini with its natural flavor and smooth texture. Built with a compact and durable structure, it includes a grinding head with granite natural stones, allowing precise control over the grinding degree and delivers consistent tahini results..

Operational manner: The grinding process begins as roasted sesame seeds enter the grinding area. The grinding head allows operators to adjust the grinding degree, providing precise texture control for different tahini consistencies. The machine is available with natural stones in multiple diameters (60, 70, 80, 90, 100, 110, and 120 cm), offering flexibility for fine or coarse grinding based on production needs. The machine runs at low speed (RPM) which help providing good quality, and preserves natural flavor, texture, and nutritional value. The tahini flows continuously through the discharge outlet, ready for packaging. The user-friendly control panel allows operators to adjust settings for customized grinding performance.



MarkoomTech's Tahini Stone Mill is built for continuous operation, offering high reliability, efficiency, and ease of use. Designed and manufactured according to CE standards

Tahini Stone Mill MTSM



Components

- 1 - Pre-storage Hopper
- 2 - Natural grinding stone (granite)
- 3 - Adjustable Stone Jack
- 4 - Gearbox Motor
- 5 - Platform
- 6 - Control Panel

DISTINGUISHED FEATURES

- 01 - Traditional stone milling preserves authentic flavor and texture.
- 02 - Natural grinding stones available in different diameters (60-120 cm) for customized processing
- 03 - Efficient and precise grinding ensures smooth, high-quality tahini.
- 04 - Adjustable stone jack allows for fine or coarse grinding based on production needs.
- 05 - Durable stainless-steel structure ensures hygiene and long-lasting performance
- 06 - Reliable design supports continuous, long-hour operation.
- 07 - Control-panel enables easy operation and adjustment.

Tahini Production Line

MarkoomTech's Tahini Production Line is designed for high-efficiency tahini production, utilizing a two-stage grinding process to achieve ultra-fine, smooth, and high-quality sesame paste. The production line is engineered for optimal control, efficiency, and ease of maintenance, making it an ideal solution for large-scale tahini processing.

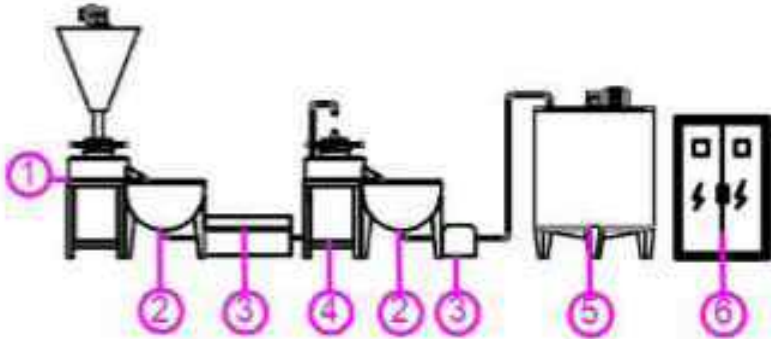
Operational manner: The first stage of the process, pre-grinding or coarse grinding, begins with a single grinding machine that crushes the sesame seeds into coarse tahini paste. Once processed, the paste is transferred to a pre-storage tank equipped with a mixer, ensuring uniform consistency before it moves to the second stage. A lobe pump then transports the paste seamlessly to the fine-grinding stage. In the second stage, the paste undergoes fine grinding using two simultaneous grinding machines. This dual-system setup ensures a smooth ultra-fine texture without any grittiness, enhancing the overall quality of the tahini. The entire grinding line is built in a horizontal layout, allowing for better process control, maintenance accessibility, and improved production efficiency. The system is fully integrated with a PLC system and a temperature control panel, ensuring precision, automation and consistency throughout the grinding process.



MarkoomTech's Sesame Grinding Line is engineered for continuous, high-performance operation, delivering exceptional grinding efficiency, reliability, and ease of use. Designed and manufactured according to CE standards.

Tahini Production Line

Components



- 1 - Pre-grinding machine 1 unite
- 2 - Pre-storage tank (tahini) 2 units
- 3 - Lobe pump 2 units
- 4 - Fine grinding machine 2 units
- 5 - Tahini storage tank 1 unite
- 6 - Control panel with PLC 1 unite

DISTINGUISHED FEATURES

- 01 - Precise heating control maintains optimal temperatures for boiling and mixing
- 02 - Efficient mixing ensures a smooth and uniform halva
- 03 - Versatile heating options support electricity, steam, NPG, or LPG fuel
- 04 - Automated transfer system allows seamless syrup movement between chambers
- 05 - User friendly operation provides easy adjustment and monitoring
- 06 - Low Maintenance design reducing operational costs.
- 07 - Reduce power consumption.

Tahini Tank with Mixer MTTM

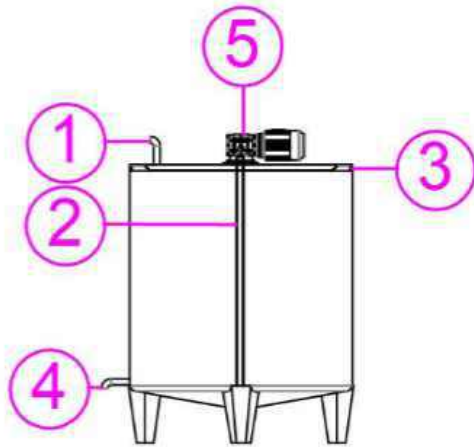
MarkoomTech's Tahini Tank is designed for efficient and uniform mixing of tahini, ensuring a consistent texture and homogeneity before further processing or packaging. Built with a durable stainless-steel structure, this tank is an essential component in tahini production lines, offering ease of operation.

Operational manner: Tahini Tank with Mixer is manufactured with a stainless-steel jacket and vessel as a storage container. The jacket body is designed and produced with a water inlet and outlet to be connected to water source or a chiller to cool the product (tahini), and the vessel is provided with controlling and cleaning gate and ball valve to be used as discharge for the product. The product inlet is designed at the top level for filling purpose. The tank is also built with a mixer connected to gearbox motor ensures that the product (sesame paste) remains smooth and consistent during storage. These tanks are commonly used in tahini production facilities as the end unit to store their product safe. They are designed to handle the viscosity and texture of tahini, which can separate into oil and solid components. The mixer ensures that the tahini stays homogenized and maintains the desired consistency without the oil separating.

MarkoomTech's Tahini Mixing Tank is built for continuous operation, offering high efficiency, precise temperature control, and hygienic performance. Designed and manufactured according to CE standards, it ensures durability, food safety, and seamless integration into tahini processing lines.



Tahini Tank with Mixer MTTM



Components

- 1 - Jacket and vessel
- 2 - Mixer
- 3 - Control window
- 4 - Ball Valve
- 5 - Reducer motor

DISTINGUISHED FEATURES

- 01 - Efficient mixing system ensures uniform tahini consistency
- 02 - Adjustable gearbox motor allows precise speed control
- 03 - Integrated heat jackets maintain optimal temperature
- 04 - Enclosed design prevents contamination and preserves quality
- 05 - Durable stainless-steel construction ensures hygiene and longevity
- 06 - Smooth discharge outlet facilitates easy product transfer
- 07 - Designed for continuous operation in Tahini Production facilities
- 08 - Low Maintenance design reducing operational costs.



Halawa Cooking Machine

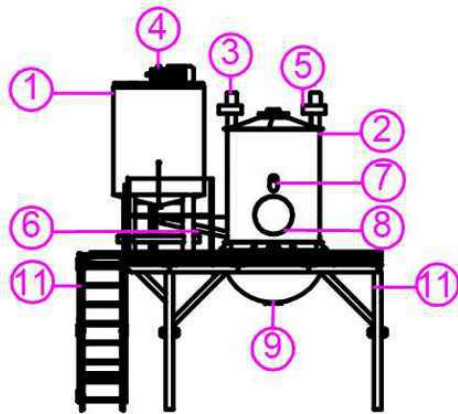
MarkoomTech's Halawa Cooking Machine is expertly designed for efficient halawa production, ensuring high efficiency and uniform mixing. The machine consists of two mixing tanks, the first tank is for boiling sugar while the second is for mixing. Both tanks are built with a special mixer and equipped with integrated heat jackets to maintain the optimal temperature for each stage of the cooking and mixing process. Each tank has a controlling window, maintenance (cleaning) gate, suction fan and a valve that connects the tanks. All manufactured on a sturdy platform.

Operational manner: The process begins in the sugar boiling chamber, where sugar and water are continuously heated and mixed to achieve the ideal syrup consistency. Once the syrup reaches the required temperature, it is automatically transferred via a special valve to the whisking tank. The whisking process aerates the mixture, ensuring a light, fluffy texture and the characteristic white color essential for halawa production. Both chambers are designed with multiple heating sources, offering compatibility with electricity, steam, NPG, or LPG fuel providing flexibility based on production needs.



MarkoomTech's halawa Cooking Machine is engineered for continuous operation, delivering precise temperature control, efficient mixing, and seamless performance, it ensures durability, hygiene, and optimal efficiency in halva production. Designed and manufactured according to CE standards.

Halawa Cooking Machine



Components

- | | |
|-------------------|----------------------|
| 1 - Mixing tank | 7 - Ball Valve |
| 2 - Cooking tank | 8 - Control window |
| 3 - Exhaust fan | 9 - Control gate |
| 4 - Reducer motor | 10 - Discharge gate |
| 5 - Aspirator | 11 - Sturdy platform |
| 6 - Control Panel | 12 - Service ladder |

DISTINGUISHED FEATURES

- 01 - Precise heating control maintains optimal temperatures for boiling and mixing
- 02 - Efficient mixing ensures a smooth and uniform halva
- 03 - Versatile heating options support electricity, steam, NPG, or LPG fuel
- 04 - Automated transfer system allows seamless syrup movement between chambers
- 05 - User friendly operation provides easy adjustment and monitoring
- 06 - Low Maintenance design reducing operational costs.
- 07 - Reduce power consumption.

Halawa Cooking Machine - Dual Boiling Chambers

MarkoomTech's Halawa Cooking Machine with dual sugar boiling chambers is designed for large-scale halawa production, ensuring high efficiency and uniform mixing. This advanced model features two sugar boiling chambers and a whisking tank, all equipped with integrated heat jackets for precise temperature control. Built for continuous operation, it guarantees a smooth and consistent halawa mixture before blending with tahini.

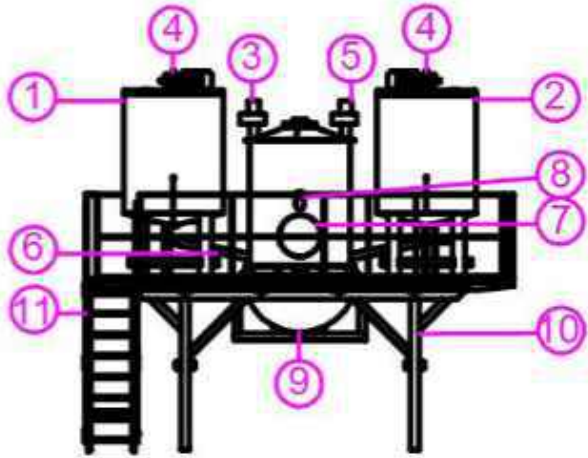
Operational manner: The process starts in the dual sugar boiling chambers, where sugar and water are continuously heated and mixed to achieve the ideal syrup consistency. Once the syrup reaches the desired temperature, it is transferred through a special valve to the whisking tank, where all ingredients are mixed. The whisking process ensures the light, airy texture and white color necessary for high-quality halawa production. Both sugar boiling chambers operate simultaneously to increase production capacity. The system supports multiple heating sources, including electricity, steam, boiled oil, gas, or LPG, providing flexibility based on production needs.



MarkoomTech's halawa Cooking Machine with dual boiling chambers is engineered for high-capacity halva production offering precision, efficiency, and durability. Designed and manufactured according to CE standards

Halawa Cooking Machine - Dual Boiling Chambers

Components



- | | |
|------------------------|--------------------------------|
| 1 - Cleaning chamber | 6 - Cover with control windows |
| 2 - Mixer with brushes | 7 - Service platform |
| 3 - Air channels | 8 - Sturdy Structure |
| 4 - Aspirator | 9 - Cyclone |
| 5 - Gearbox motor | |

DISTINGUISHED FEATURES

- 01 - Efficiently clean and polish sesame seed.
- 02 - Specialized mixer with high-performance brushes provides controlled friction for optimal cleaning.
- 03 - Enhanced Productivity optimizes operations for higher efficiency and throughput.
- 04 - Dual air channels efficiently extract lighter impurities using a powerful suction aspirator.
- 05 - Reliable design for continuous, high-efficiency operation in sesame processing lines.
- 06 - Environmentally friendly, easy to clean with CIP (Clean in Place) features.
- 07 - Robust Construction ensures long-lasting performance
- 08 - Low Maintenance design reducing operational costs
- 09 - Reduce power consumption.



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Tahini Pumps MTTB



Sesame Pump



Gear Pump



Loop Pump



0090 543 560 64 90



Mersin /Turkey



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Sesame Pump

Usage: Ideal for sesame processing, this pump efficiently transfers sesame seeds with water between different production stages, ensuring a consistent flow for cleaning, soaking, and dehulling processes.

Distinguished Features

- 1 - Optimized for sesame-water transfer without clogging
- 2 - Hygienic food-grade construction for safe processing
- 3 - Durable and corrosion-resistant for long-term use
- 4 - High efficiency with minimal maintenance
- 5 - Smooth operation ensuring gentle seed handling

Gear Pump

Usage: Optimized for tahini transfer, this pump maintains a consistent flow without altering product texture. It is ideal for tahini production lines, ensuring precision, hygiene, and efficiency in processing.

Distinguished Features

- 1 - Smooth and consistent flow for high-viscosity liquids
- 2 - Hygienic food-grade construction for safe processing
- 3 - Durable design for continuous industrial use
- 4 - High efficiency with minimal maintenance
- 5 - Precision-engineered gears for optimal performance

Loop Pump

Usage: Designed for efficient liquid transfer, this pump handles low and high-viscosity fluids, including those with solid particles. It is ideal for food, beverage, pharmaceutical, and other hygiene-sensitive industries, ensuring reliable performance in demanding processes.

Distinguished Features

- 1 - Versatile handling of liquid products with different viscosities
- 2 - Hygienic design for food and pharmaceutical applications
- 3 - Durable construction for long-term industrial use
- 4 - High efficiency in demanding processes
- 5 - Flexible design for easy adaptation to various needs



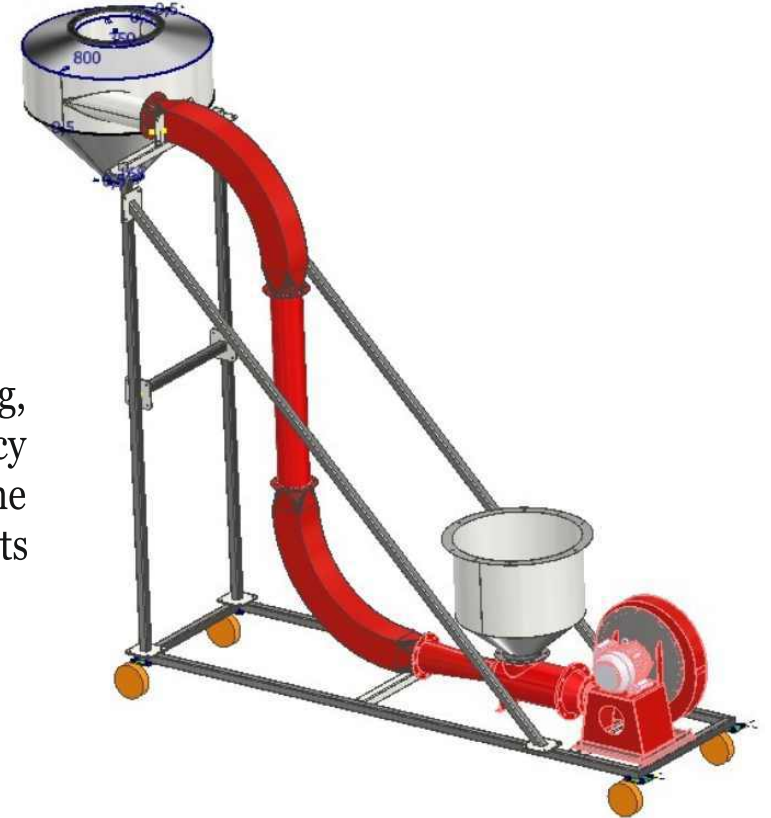
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Air Blower - MTAB- 900

The Air Blower Cyclone (MTAB-900) is an essential component in sesame cleaning and processing lines, designed to generate a controlled airflow for efficient husk and dust removal. This high performance blower enhances separation efficiency by supplying a consistent stream of air to various processing stages, including aspirators, classifiers, and separators

MarkoomTech's Air Blower Cyclone is an Ideal for use in sesame cleaning, peeling, and tahini production facilities the MTAB-500 enhances the efficiency of air-assisted separation systems ensuring cleaner and higher quality sesame seeds. Built according to CE standards, it meets food industry requirements while offering an energy-efficient and low-maintenance solution.



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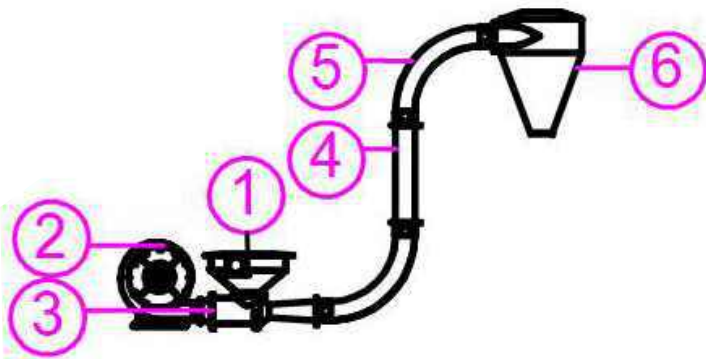
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Air Blower - MTAB- 900

Components



- 1 - Inlet hopper
- 2 - Exhaust fan
- 3 - Air Injector
- 4 - Flow Pipe
- 5 - Pipe Elbow
- 6 - Flow Cyclone

DISTINGUISHED FEATURES

- 01 - High-Efficiency Airflow – Ensures optimal husk and dust extraction during sesame seed cleaning
- 02 - Robust Construction – Built with durable materials for long-lasting performance in industrial environments.
- 03 - Adjustable Air Output – Allows customization of airflow intensity to match specific processing needs.
- 04 - Low Noise & Vibration – Engineered for smooth operation with minimal noise and vibration.
- 05 - Energy Efficient – Optimized design reduces energy consumption while maintaining powerful performance.
- 06 - Easy Integration – Compatible with sesame seed cleaning, peeling, and separation systems
- 07 - Low Maintenance – Designed for continuous operation with minimal servicing requirements.



Gravity Separator Machine Model – MTGS

MarkoomTech's Gravity Separator Machine is designed to achieve high-precision separation of light and heavy impurities from grains, pulses, oilseeds, and other free-flowing products. This machine ensures superior cleaning efficiency by effectively removing unwanted materials such as empty seeds, broken pieces, stones, and solid clumps making it an essential component in seed processing and food production facilities.

Our Gravity Separator operates based on a fluidized bed principle, combining mechanical vibration with controlled air flow to differentiate particles based on their density. The machine is constructed with a vibrating deck covered by a mesh screen, allowing for precise classification. The separation process is optimized with adjustable deck inclination, variable air volume, and independent aspiration zones, allowing for fine-tuned control to match different product characteristics.

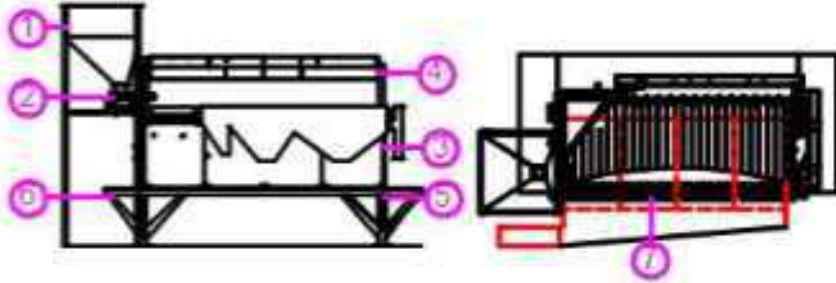
Operational Manner As the product enters the separation table, air pressure lifts the lighter materials while the heavier particles move upward along the inclined deck, ensuring efficient and accurate sorting.



MarkoomTech's Gravity Separator Machine is designed for continuous operation, providing exceptional performance in seed cleaning and grain processing applications. Designed and manufactured according to CE standards.

Gravity Separator Model – MTGS

Components



- 1 - Intake hopper.
- 2 - Liner vibration feeder
- 3 - Gravity machine.
- 4 - Dust hood.
- 5 - Platform.
- 6 - Conveyor belt.
- 7 - Drivers

DISTINGUISHED FEATURES

- 01 - High separating efficiency for optimal impurity removal.
- 02 - Compact design for space-efficient integration.
- 03 - Removes both light and heavy impurities.
- 04 - Suitable for various cleaning processes across multiple industries.
- 05 - Wide variety of applications for diverse production needs
- 06 - High-efficiency fluidization provided by three to four aspiration motors with fans
- 07 - Precise adjustment and inclination of screen deck and airflow for optimal performance
- 08 - Simple operation with easy maintenance requirements
- 09 - Durability and long lifetime ensuring reliable performance
- 10 - Available with variable operating systems including mechanical, semi-automatic, and PLC models



Stone Separating Machine Model – MTSS

MarkoomTech's Stone Separator is specifically designed to efficiently remove stones, solid clumps, and other foreign objects from granular materials using air fluidization and mechanical vibration. It is commonly applied in the second or third stages of seed cleaning facilities, where it ensures the complete removal of heavy impurities. This separation process enhances the overall efficiency of seeds, grains, and pulses processing plants and tahini production facilities by delivering a clean, high-quality final product

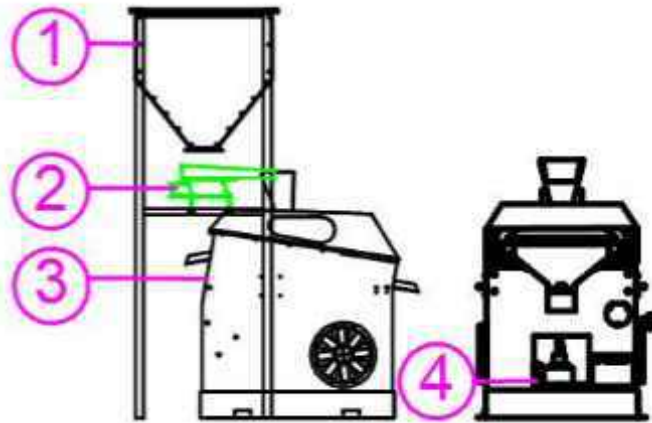
Operational manner: The product is first fed into the machine through a feeding inlet positioned at the back of the vibrating table. Once inside, the separation process begins on a deck table covered with a wire mesh, which allows air to pass through and stratify the product based on density. To enhance efficiency, an integrated hood with an aspiration inlet is connected to an external aspirator, effectively venting out dust and lightweight impurities to a dust cyclone or collection system. Meanwhile, the vibrating table, powered by an eccentric drive, gradually moves heavier impurities toward the higher discharge outlet, while the cleaned product flows smoothly to the lower discharge. Additionally, the enclosed base of the deck houses two powerful fans that generate controlled airflow, further aiding in the separation process. As a result, lighter materials are lifted, while heavier impurities settle for removal, ensuring a highly efficient density-based separation.



MarkoomTech's Stone Separator Machine is designed for continuous operation, providing exceptional separation efficiency with high reliability and precision, making it an essential solution for achieving superior product purity in seed and grain processing facilities. Engineered to meet CE standards..

Stone Separating Machine Model – MTSS

Components



- 1 - Intake hopper.
- 2 - Liner vibration feeder.
- 3 - Stone separator machine
- 4 - Dust hood.
- 5 - Drivers.

DISTINGUISHED FEATURES

- 01 - High separating efficiency for optimal impurity removal
- 02 - Versatile applications across multiple industries
- 03 - Advanced fluidization system powered by a single fan
- 04 - Adjustable screen deck inclination and airflow for precise control
- 05 - Simple operation with low maintenance requirements
- 06 - Dust-free construction for a cleaner working environment
- 07 - Energy-efficient design for reduced operational costs
- 08 - Durable construction ensuring a long operational lifetime
- 09 - Available in multiple sizes to accommodate different capacities
- 10 - Offered in mechanical, semi-automatic, and PLC-controlled models



Bucket Elevator MTBE - 150

Bucket Elevator is also known as (Elevator Conveyor, Bucket Conveyor, or Bucket Transport Conveyor) a vertical conveying system designed to transport materials such as grains, seeds and granules. It combines a series of buckets attached to a continuous conveyor belt. The buckets lift materials from the base of the elevator (boot) and transport them vertically to the top (head) for discharge with consistent performance.

MarkoomTech's Bucket Elevator is built to integrate perfectly with modern processing systems using high-grade materials to ensure exceptional efficiency and reliability to offer industry-leading durability and safety. Our enclosed design minimizes spillage and protects materials, making it ideal for agricultural, food, and industrial products.

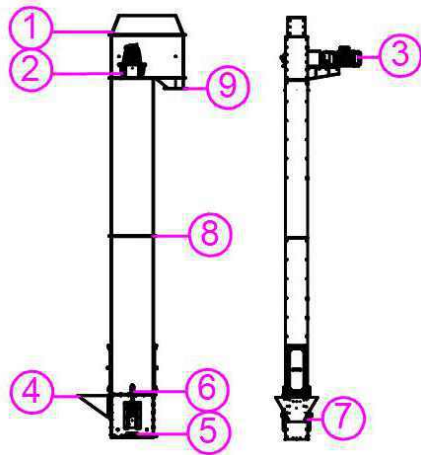
Operational Manner Bucket Elevator is specially designed to give the best results for seed transport in the food industry. The product is fed into the buckets at the base (boot) through an inlet hopper. Then the buckets are carried upward via a belt driven by a motor and guided by the head and tail pulleys. At the top (head), buckets pass over the head pulley, releasing the product (grains, pulses, seeds) into the discharge chute.

MarkoomTech's Bucket Conveyor System ensures an efficient, smooth, uninterrupted operation. Designed and manufactured according to (CE) standards.



Bucket Elevator MTBE - 150

Components



1 - Head Cover

3 - Motor

5 - Cleaning Drawer

7 - Boot Section

9 - Discharge Outlet

2 - Head Pulley

4 - Inlet Hopper

6 - Belt Tension

8 - Trunk Connecting
Angle

DISTINGUISHED FEATURES

- 01 - Flexible conveyor for seeds, pulses, and granules products that keeps your line running smoothly and continuously.
- 02 - Transporting operation is done by plastic or metal buckets which are integrated on purposeful rubber bands
- 03 - Elevator boot with an adjustment device for easy belt tensioning always ensuring trouble-free operation
- 04 - Special system for elevator boot cleaning
- 05 - Easy visual check-ups during operation through the inspection window
- 06 - Easy bucket change via visual inspection window
- 07 - Manual Product feed control Gate.
- 08 - An enclosed design that offers maximum security during operation.
- 09 - Available in a wide range of standard sizes and capacities.



Screw Conveyor MTSC

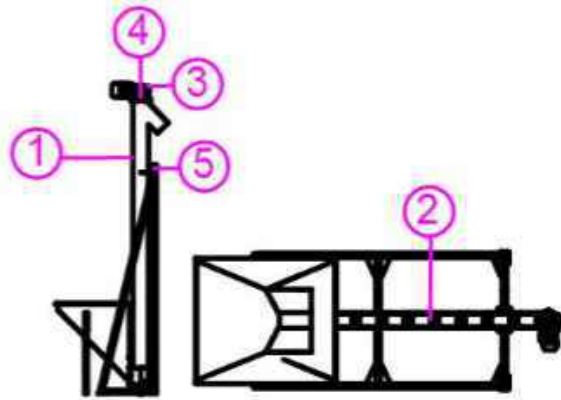
MarkoomTech's Screw Conveyor is designed for the efficient and reliable transportation of roasted sesame seeds within tahini production facilities. Constructed from high-quality stainless steel 304 food-grade material, it ensures hygiene, durability, and seamless integration into the production line. The screw conveyor is produced either horizontally, vertically, or inclined. It is built with a casing (body of the screw conveyor) Inlet, and outlet. The body is mainly composed of a screw shaft and screw blades mounted on two axes connecting to a driving device which is composed of gearbox, motor, and couplings. The conveying process of the screw conveyor mainly relies on the driving device to provide power. The screw blade rotates with the bearing to move forward.

Operational manner: The process begins as the screw conveyor receives roasted sesame seeds from the cooling machine. The rotating helical screw blade (flighting) transports the seeds smoothly and efficiently to the next processing units. The machine's sturdy and energy-efficient design enables continuous operation without requiring air pressure, ensuring low maintenance and high efficiency.

MarkoomTech's Screw Conveyor is engineered for reliability, ease of use, and simple cleaning. Designed and manufactured according to CE standards.



Screw Conveyor MTSC



Components

- 1 - Body of screw conveyor
- 2 - Helical screw blade with shaft
- 3 - Gearbox motor
- 4 - Bearings
- 5 - Frame and support structure

DISTINGUISHED FEATURES

- 01 - Efficiently transports seeds within the production line
- 02 - Stainless steel 304 food-grade construction ensures hygiene and durability
- 03 - Smooth and continuous operation without the need for air pressure
- 04 - Designed for easy use, maintenance, and cleaning
- 05 - Robust and energy-efficient structure for long-term performance
- 06 - Available in various configurations to meet production needs
- 07 - User-friendly control panel for easy operation and adjustment.
- 08 - Seamless integration with sesame processing stages



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