

KROMTECH MAKİNA SAN. ve TİC. A.Ş



INNOVATIVE THINKING

PROCESSING EQUIPMENTS FOR DAIRY



MEMBRANE FILTRATION SYSTEMS

PASTEURIZATION SYSTEMS

HEAT EXCHANGERS

CIP SYSTEMS

BLENDER

ABOUT US

With the brand name TSS, KROMTECH MAK. SAN. VE TİC. A.Ş. is a firm that has been established by the partnership of KROMEL MAK. SAN. TİC. A.Ş. (TURKEY) & FARAIAND SAZAN NOVIN CO. (IRAN) in 2014 and that has aimed to meet today's food industry with advanced technological services. Our company culture that always aims to be at the top has taken membrane filtration systems used in processing the products such as cottage cheese, yoghurt, milk powder, whey in recent years by commencing the production of membrane filtration systems technology in Turkey. It causes the establishment of this partnership that using membrane techniques for protein standardization and whey concentration that is a developing technology in Turkish and World milk industry and that shall increasingly continue in time becomes a current issue. It serves Pasteurization Systems, Blender, CIP Systems and Heat

Exchanger product groups as well as Membrane Filtration Systems to the clients with its professional staff. Our mission is to become a social, effective and quality firm that has gained reliability of their staff, customers and suppliers, that makes production with the newest production system methods by following the advancing technology and that incorporate all innovations of our age into its structure. It is our primary targets to become a leader world brand in terms of recognition of brand and turnover in the sector of Membrane Filtration Systems until 2020 and a market leader firm in Africa, Asia and Europe.

It is one of our essential targets to become a business organization that is always sensitive to its customers, environment and public. The effort to continue as green profile business in all machinery groups that we produce and to decrease the use of world's sources is our biggest vision.



OUR SCOPE OF WORK

KROMTECH MAKİNA SAN. ve TİC. A.Ş

TSS[®]
TECHNICAL SEPARATION SYSTEMS



- Production and operationalizing Membrane Filtration Systems (UF, RO, NF, MF) for production of milk and dairy products
- Pasteurization Systems, Plate Heat Exchangers, Scrape Surface Heat Exchangers and Tubular Heat Exchangers
- Turn-key Cheese Producing Systems
- (UF Feta Cheese, Cottage Cheese, Cream Cheese, Quark, Mild Cream Cheese, Mascarpone, Ricotta, etc.)
- CIP Units
- Blender

INNOVATIVE THINKING

PILOT PLANT “TSS INNOVATION CENTER”

Our “Innovation Centre Pilot Plant” that has been established in an area of 350 m² first in Turkey in milk and dairy products in order to be able to provide the best service to our customers and promote the products that we produce in our factory built on an area of 1200 m² has arisen out of the long-lasting experiences of the two firms. Our firm that provides the opportunity to closely try and see the products that we produce in our pilot facility designed as a dairy farm of 350 m² shall carry out its research and development studies in this facility with its professional staff and its counsellors that follow the high-end production systems and materials and advancing technology in order to provide you with better service and shall feel the pride of provision service to you.



The Main Expertise of TSS supplying Membrane Filtration Plants

- RO plants for Dairy industry (i.e. for milk/whey concentration, white water recovery)
- NF plants for Dairy industry (i.e. for milk/whey demineralization, CIP recovery)
- SW Ultrafiltration plants for Dairy industry (i.e. for milk/whey concentration)
- P&F UF plants for all types of soft cheese production (i.e. Cream cheese, Labne, Quark, Laban etc.)

Put our services to the test,
contact us for a free consultation today.



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