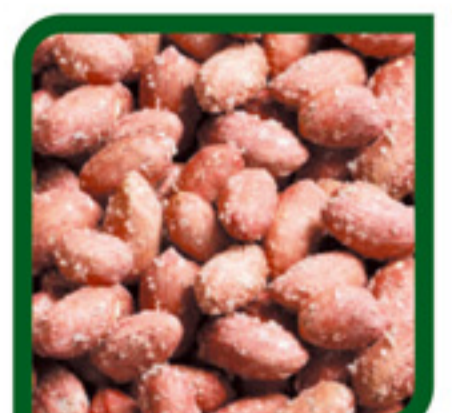


HORIZONTAL TYPE ROASTING OVENS

CS 5000 KF



CAPACITY	kg/hour
Hazelnut Kernel	700
Shelled Peanut	500
In-shell Peanut	150
In-shell Pistachio	400
Shelled Pistachio	500
Sunflower Seed	350
Pumpkin Seed	300
Almond	400
Cashew	450
Roasted chickpeas	500



CESELSAN

ROASTING TECHNOLOGY AND INDUSTRY



www.ceselsan.com



SPECIFICATIONS

- *CELSAN Machinery manufactures roasting oven models that operate at capacities of 50 kg to 6000 kg per hour.
- *CELSAN Roasting Ovens are the most preferred brands both in Turkey and the world for in-shell and shelled dried-nuts such as hazelnut, peanut, sunflower seed, pistachio, almond, cashew, pumpkin seeds and etc..
- *CELSAN Roasting Ovens provide homogeneous roasting by transferring hot air both up and down by circulating the same hot air to all points of the roasting belt. Also, our roasting ovens avoid corrosion of the product without moving it on a continuously one layer stainless steel belt. Products leave the oven homogeneously roasted and in the same color.
- *Based on the temperature of each roasting room can be independently controlled, the belt speed of the oven can be adjusted as desired, the thickness of the product can be automatically controlled in CELSAN Roasting Ovens, the desired roasting prescriptions and roasting processes can be implemented easily.
- * All the facilities of CELSAN Roasting Ovens are produced in an open condition so that the staff easily and conveniently clean the band and interior parts of the oven.



DIFFERENCES

- *The distinctive feature of Celersan ovens from their equivalent is the fact that the system in the special combustion rooms consumes low fuel and saves 50% energy compared to similar ones.
- *Ceselsan machines are manufactured completely from stainless steel materials, so they are not exposed to any corrosion or oxidation, rather they provide longlasting use in salty atmosphere & humid environments and this enables a long life usage to our machines.
- *Exhaust gas is completely thrown out from the chimneys without touching the roasted product. The product is roasted in a hygienic environment, and losing nothing of its taste.
- *The product is completely cooled in narrow cooling room located in the oven, and it is not necessary for the customers to set a separate space for cooling in their facilities. This prevents the loss of time and labor.
- *Electric boards; special for Celersan ovens.



OPTIONS

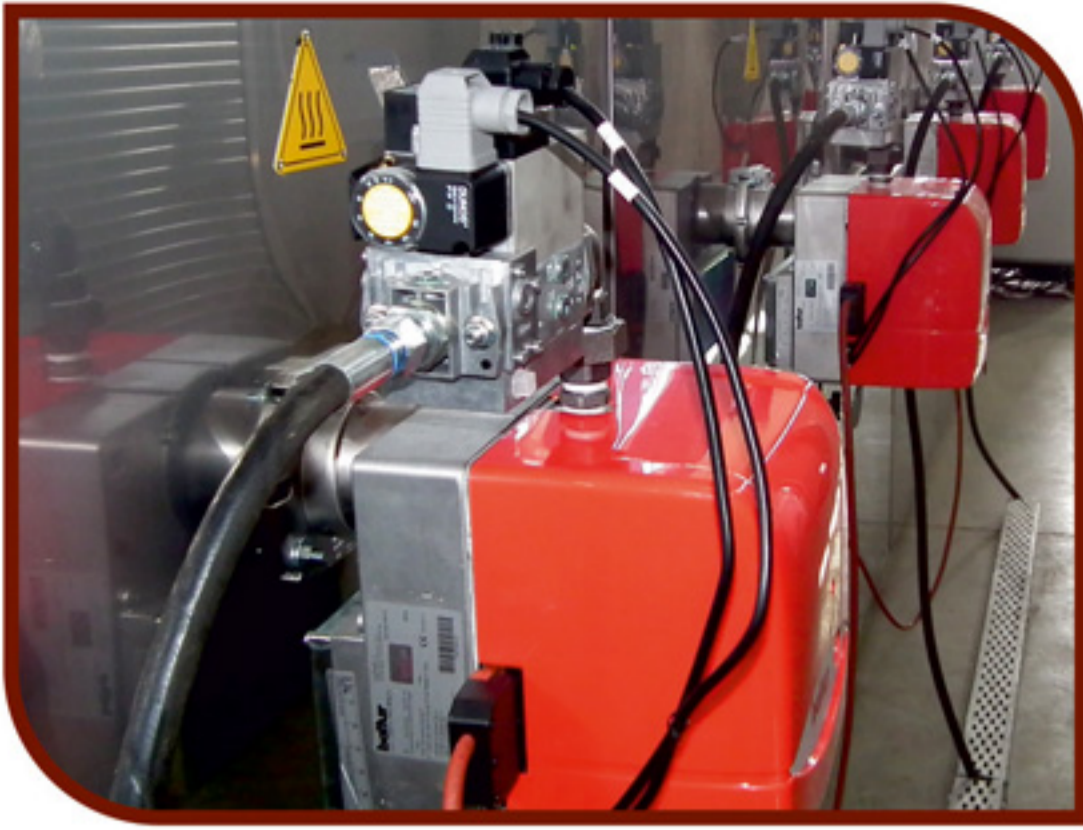
- *Alarm sensor to prevent any accident in case of the oven doors remain open.
- *Cover system that adjusts product level automatically.
- *Special burners, low-burning and providing 95% efficiency.
- *Special Chimneys, counter-pressure prevention device .
- *Automatic belt washing system with high pressure water.
- *Automatic belt cleaning system with brushing.

CELSAN

Length.....:5,37m
 Width..... :2,40m
 Height.....:2,40m
 Electrical Power.:11kw
 Fuel Type.....: Diesel / LPG / Natural Gas / Electric

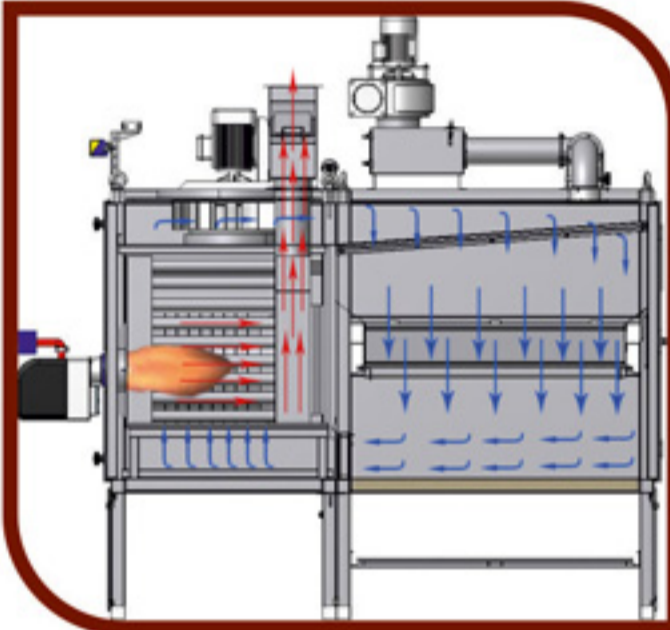
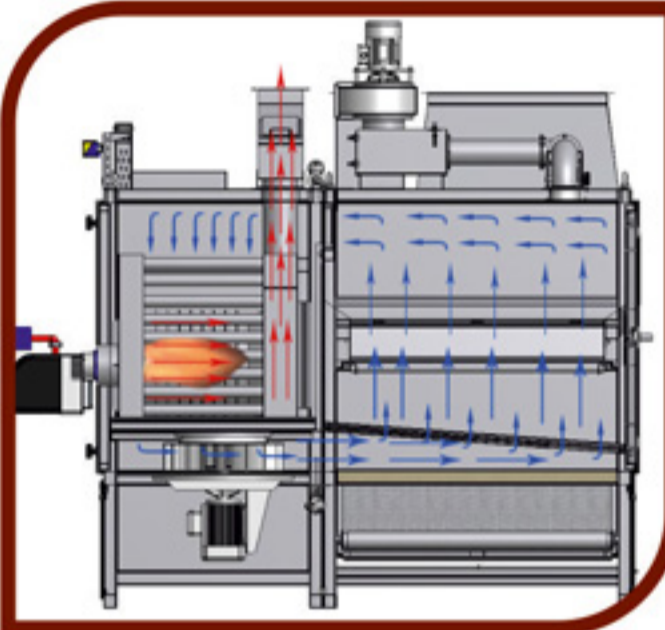
STANDART FEATURES

Burner Systems



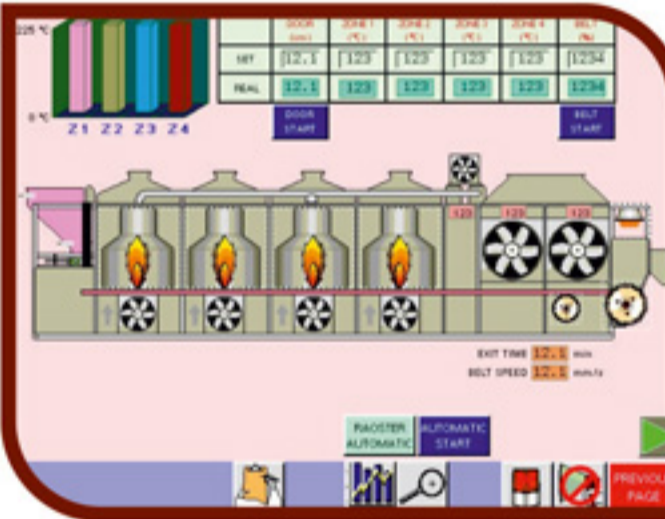
High Efficiency, Special Burners

Combustion Rooms



Special Improved Heat Exchanger Systems
Provide 95% Efficiency and 50% Fuel Savings

Special Software

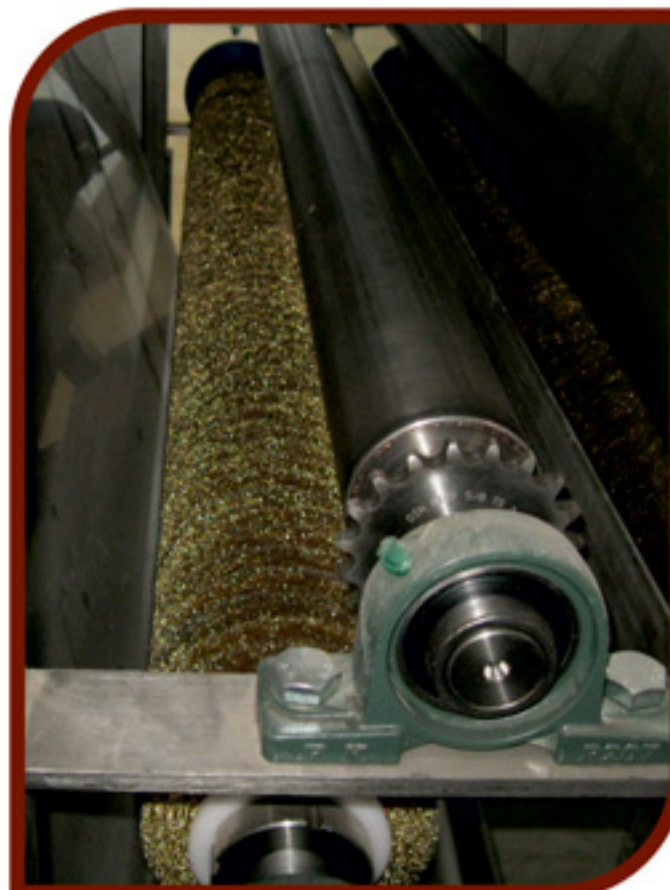


By means of special software, ovens are suitable for every kind of connection and integrated studies with new added machines to the system.

OPTIONAL FEATURES



Automatic belt washing system with high pressure water



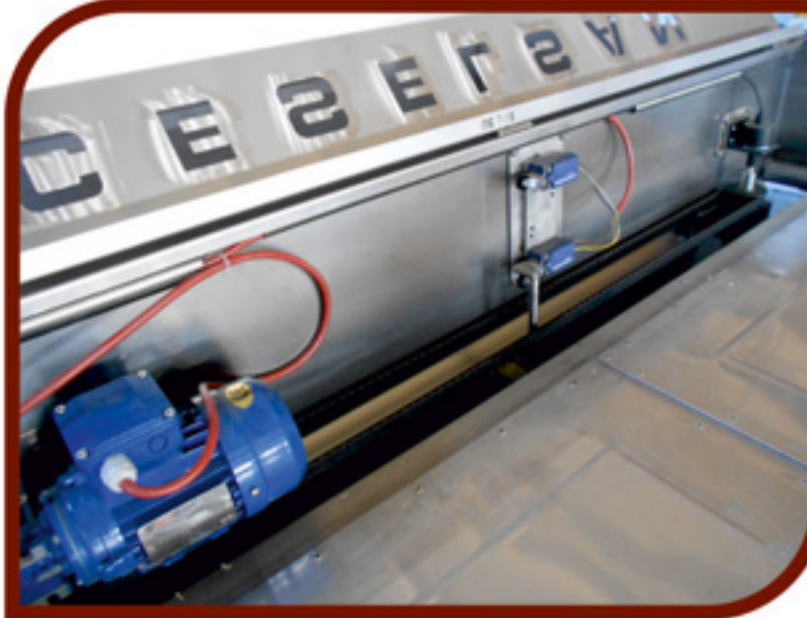
Automatic belt cleaning system with brushing.



Special Chimney Systems



Safety Door Alarm System



Automatic Product Height Adjusting System



Operator PLC Control System



Special Gas Pressure Preventing Systems



Professional PLC Operator Control System



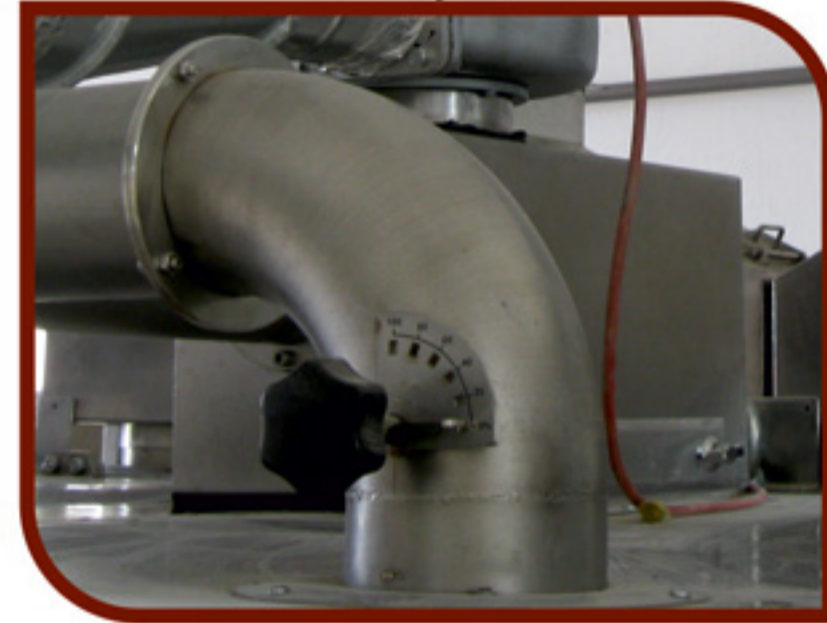
The Belt Enables Highly Heat Transfer



Professional Automation Board Systems



Easily Cleaning Filters



Adjustable Dehumidification Systems

CS 5000 KF

