

ITALIAN MAGAZINE FOOD processing

beverage & packaging

PROCESSES
AND PACKAGING



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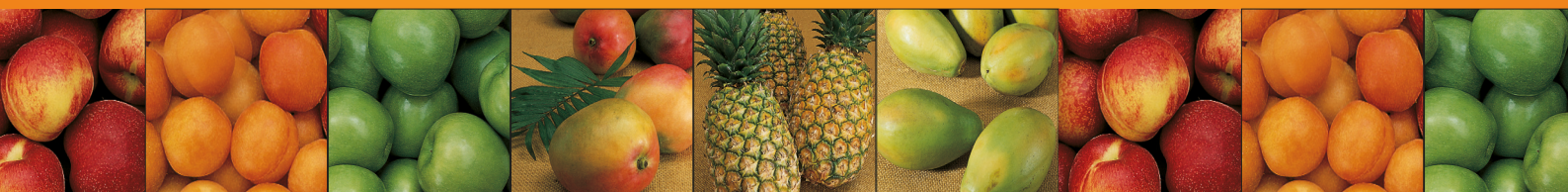
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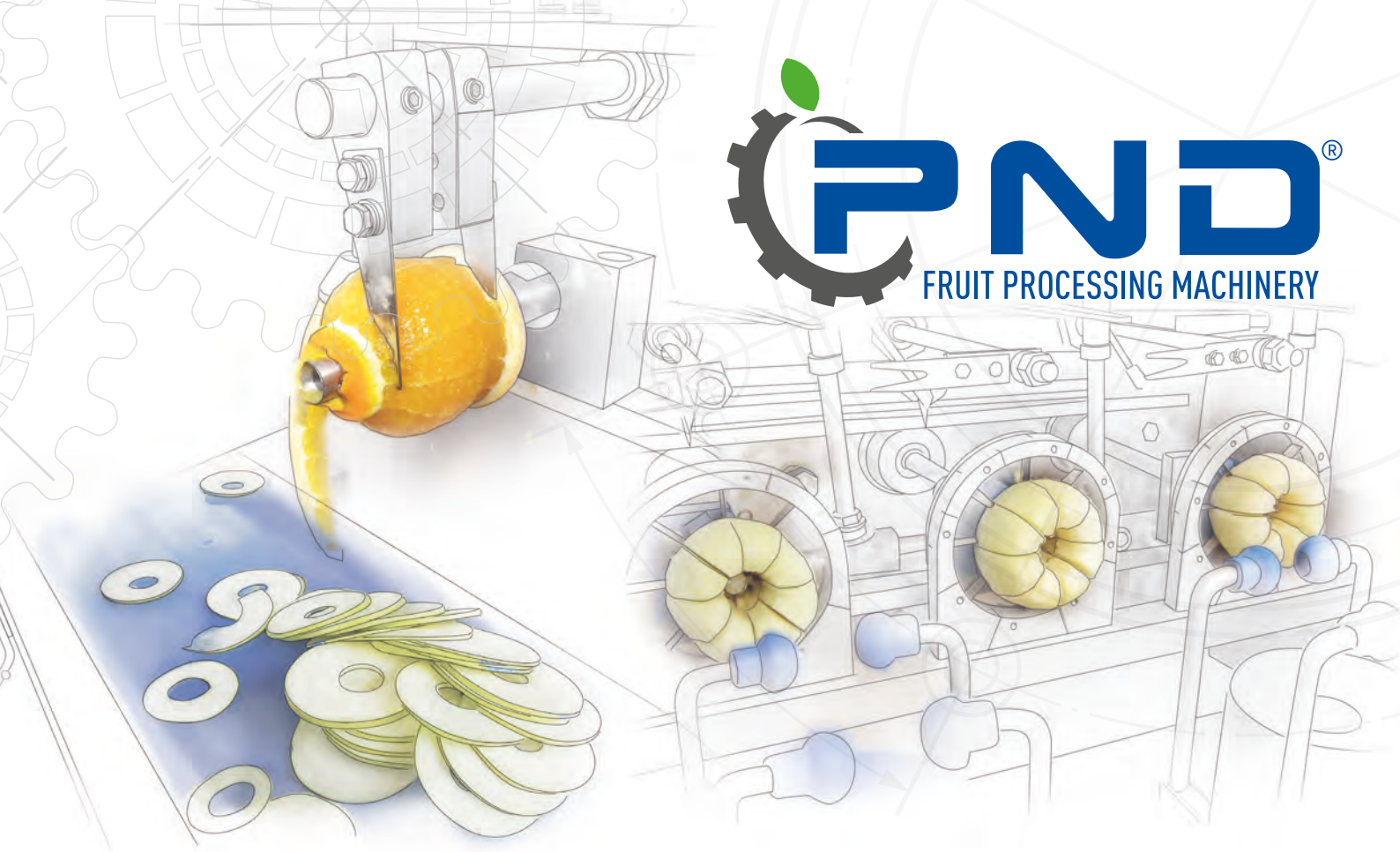
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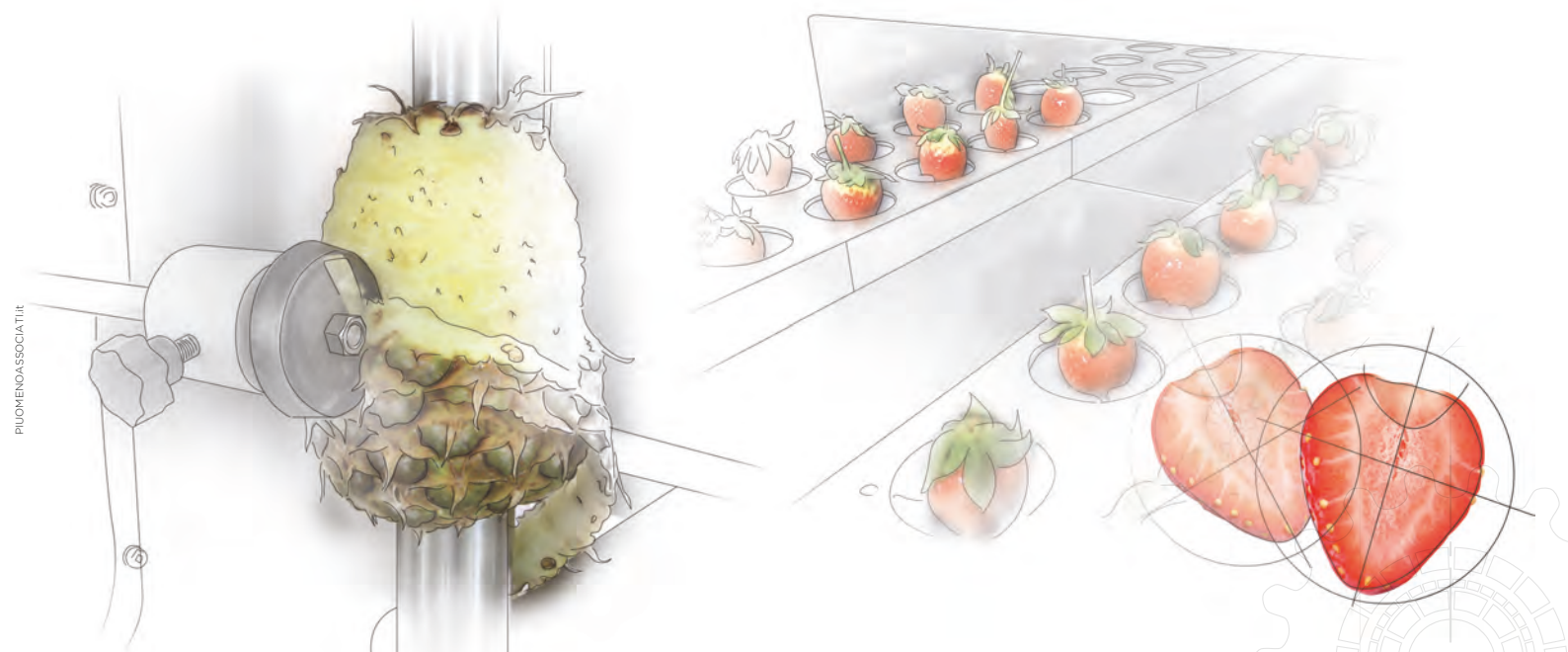


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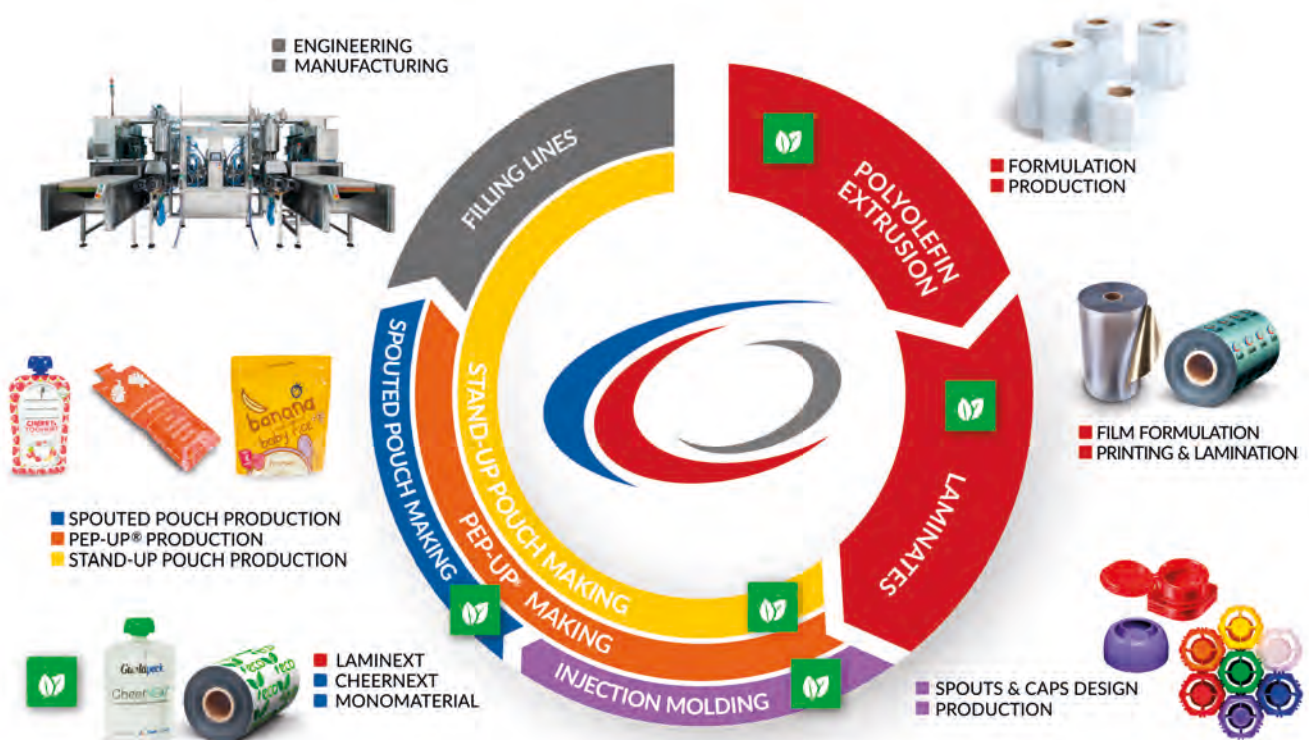
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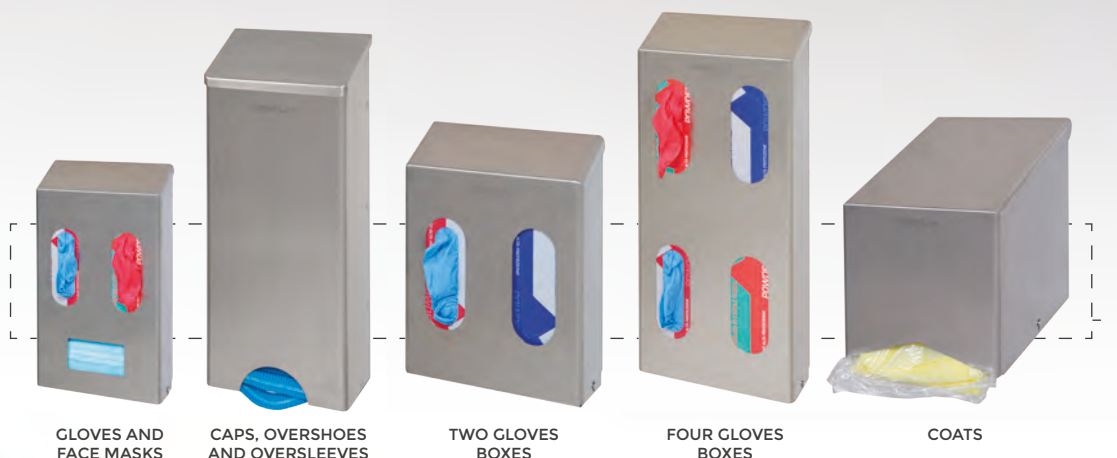


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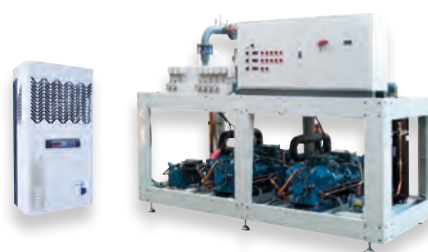


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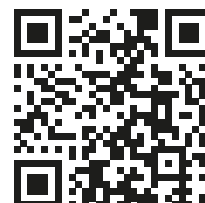


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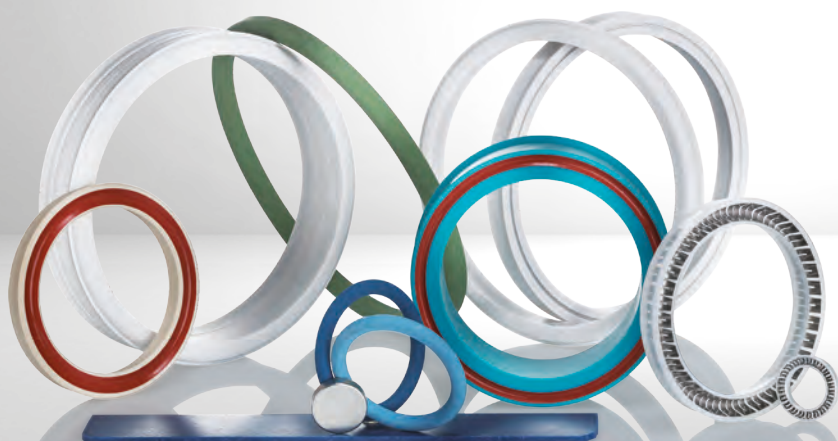
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MACHINES AND PLANTS FOR FOOD INDUSTRY
pg. 138/140



DRINK TECHNOLOGY MAGAZINE

Digital magazine in English focusing on lines, plants and equipment for bottling and beverage industries. Four issues a year, delivered to more than 20.000 beverage industries and to more than 3.000 suppliers, worldwide. The magazine has an extra launch before all the main international exhibitions about beverage technology.



www.drinktechnologymag.com



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FOR THE FOOD INDUSTRY.

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for food and beverage industry**

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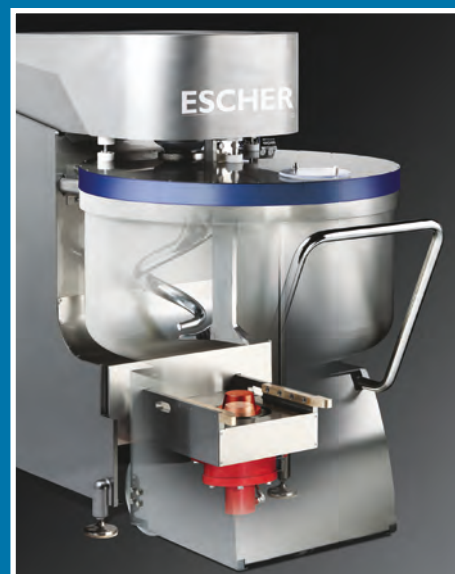
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Zanotti Spa, an Italian company, has been a point of reference for the design and implementation of cooling systems since 1962. In the cold chain since more than 50 years, its name echoes above all, in every field of application.

Zanotti, as we were saying, has developed each component of the cold chain. From the storage of raw materials (such as cereals in silos), all the way up to supermarket, stores and restaurant distribution, including the processing of foods, transport with special units to handle and store

food safely, Zanotti is always present, accurately and expertly responding to every need with a wide range of products, which actually is the most complete on the market.

Zanotti is now an international group with production sites in Spain and England and with a capillary distribution network to ensure reliability and assistance anywhere. Furthermore, its name is recognized at international level. In the Middle East area and Far East, Zanotti has been chosen by top class catering companies, Emirates Flight Catering and Oman Air, to realize the largest refrigera-

tion systems for important airports. The total value of these projects rises approximately to 30 million euros and the plants are designed to comply with the highest hygienic and reliability standards. Talking of 'turn-key plants' in the Republic of Kabardino-Balkaria (Russian Federation), Zanotti has been awarded a contract for the supply of a complete storage system for apples and fruits, beating the most important European competitors. The state-of-the-art technologies designed by Zanotti, allow to store apples at controlled temperature and atmosphere for long periods of time, up to 7 months,



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and can now be truly considered to be one of the largest, if not THE largest refrigeration Company in the world today, with certainly the most diverse product range imaginable.

Zanotti is still the head office for the refrigeration field, but is now stronger with a great partner like Daikin.

Zanotti is innovation, green conscience, quality and expertise: these great premises for the future are based on its past experience. 🏠

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using nontoxic food grade secondary coolants.

Zanotti realizes big plants also in other sectors and countries like, for instance, cooling systems for meat in Russia, cooling and freezing systems for chickens in Lebanon and Ethiopia, refrigeration units for yogurt and ice cream production in Greece, logistic refrigerated warehouses in Middle East and Italy.

Zanotti is also active in the design and implementation of refrigeration systems for the ice rinks and the names included in its portfolio don't leave any doubt. It has designed and supplied the Olympic rinks of Turin, the World Championship Arena of Minsk (the biggest one in Europe), the Barys National Ice Rink in Astana and the new Dynamo Arena in Moscow.

The key of its success?

The absolute research of the solutions able to respect the organoleptic qualities of foods, the care for the environment and, for its customers, the best energetic efficiency with the lowest running costs. Zanotti's cooling units do indeed make use of technologies that are in line with its customers' expectations and, able to reduce the environmental impact: new natural gases and Ecodesign protocols for the total recycling of

the equipment at the end of its life. Energy efficiency offers advantages for the environment, customers and foods.

Recently Zanotti is joining the Daikin Group. This special event symbolizes the 3rd phase of evolution of Zanotti



PACKAGING MACHINES FOR PASTE SOUP CUBE: FD 220

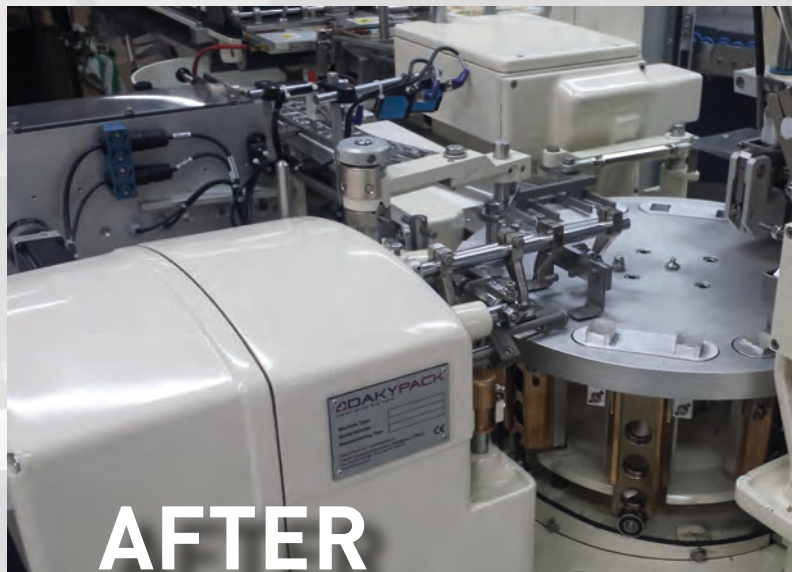
Corazza FD 220, overhauled by DAKY PACK, are machines for packaging soft soup cubes that have found a great success since their production in the early 1960.

The FD220 dispense products directly and simultaneously in two paper cups, aluminum alufoil coating parchment, formerly moulded with "Portfolio" style.

Through the final pressing the cube is pushed on the output tape that connects the moulding with the cartoner.



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AFTER
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DAKY PACK:

- offers a wide range of solutions, in terms of flexibility and speed;
- produces the entire range of machines that form the primary and secondary packaging lines;
- customize their machines, to meet the Customer's marketing guidelines;
- supports the customers, improving their operational efficiency and allow them to acquire and retain market share, increasing competitive advantage;
- maintains the machines for packaging, throughout their life cycle.

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Reconditioning

DAKY Pack has developed excellent expertise in the specific service of an important niche market: the overhaul. In fact, the needs of the market are urgent, to bring new life to machines for the packaging of wrapped products of small dimensions that are not the most efficient, but that retain a quality and an unquestionable technological content: Corazza, Fette, Sapal, Benhill, Kustner, etc.

THE OVERHAUL ACTIVITY OF DAKY PACK INCLUDES:

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- Mechanical and electric assembling of the machine
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FBF Italia's machines are suitable to process a lot of products and can be inserted into complete process/production, both in sanitary and aseptic design

FBF Italia has designed and manufactured since 1987, high pressure homogenizers, positive displacement pumps, laboratory homogenizers and, thanks to the wide experience gained in this field, is now a key point-of-reference for plants manufacturers, suppliers of turn-key equipment and end-users in the food, chemical and pharmaceutical sectors.

On-going innovation, exacting experimentation of special materials, strict quality controls and endurance tests allow FBF Italia to guarantee maximum performance, durability, reliability and safety; its mission is to offer to all its customers not only excellent sales services but also continuous relationship with constant, direct post-sales technical assistance; the target is to keep friendly relationship built on mutual evolution and innovation.

FBF Italia's machines are suitable to process a lot of products and can be inserted into complete process/production, both in sanitary and aseptic design.

The main utilization fields of the company machineries are:

- dairy industries (milk, cream, cheese, yoghurt, caseinates, proteins, soya milk, etc.);
- ice-cream industries;
- food, processing, preserving and beverage industries (fruit juices, tomato sauces, oil, ketchup, eggs, vegetable greases, emulsions, concentrates, baby food, etc.);
- cosmetic, pharmaceutical, chemical and petrol-chemical industries (starch, cellulose, wax, colorants,



beauty creams, toothpaste, detergents, disinfectants, emulsions, inks, latex, lotions, emulsifiers oils, pigments, proteins, resins, vitamins, etc.).

But what about the homogenizing principle? In order to permanently mix one or more substances in a liquid, a homogenizer must be used in such a way as to make it possible to micronize and disperse the suspended particles in the fluid, rendering it highly stable even during successive treatments and storage.

The product reaches the homogenizing valve at a low speed and at high pressure. As it passes through the valve, it is subject to various forces that cause the micronization of the particles: violent acceleration followed by immediate deceleration causes cavitation with explosion of

the globules, intense turbulence together with high-frequency vibrations, impact deriving from the laminar passage between the homogenizing valve surfaces and consequent collision with impact ring.

Homogenization can occur with the use of a single stage homogenizing valve (suitable for dispersion treatment), or double stage homogenizing valve (recommended for use with emulsions and for viscosity control when requested).

FBF Italia's range of machines can be commonly classified as follows:

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Laboratory homogenizers

Positive displacement pumps for product containing particles.

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ANUGA FOOD TEC

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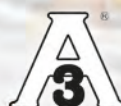
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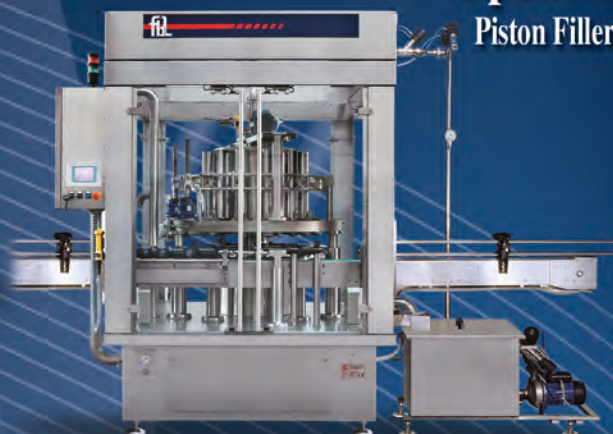
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turing of the following machines:

- Complete packaging lines;
- Automatic and semi-automatic depalletizers;
- Blower machines driven by compressed air, steam or water;
- Vibrating linear filling machines to fill containers with olives, onions, cucumbers, artichokes, capers, mushrooms, cherries, mixed vegetables, etc;
- Rotative lowerator machines for vegetables;
- Rotative vacuum fillers to fill containers with liquid products such as olive oil, brine, vinegar, syrups, sauces, etc;
- Linear and rotative piston fillers to fill containers with dense or semi-dense food products such as jam, sauce, honey, cream, ketchup, mustard, mayonnaise, etc;
- Automatic linear capping machines ideal to close glass containers with twist-off caps of different dimensions;
- Pasteuriser and cooler machines;
- Vacuum detectors;
- Linear and curvilinear conveyor belts;
- Automatic and semi-automatic palletizers;
- Robot pal-depal.



www.fbl-it.it



F.B.L., KOMPLETTE MASCHINEN UND ANLAGEN FÜR DIE LEBENSMITTELBRANCHE

F.B.L. FOOD MACHINERY s.r.l. mit Unternehmenssitz in Sala Baganza (PR) wurde im Jahr 1970 gegründet. Mit 40 Jahren Erfahrung sind wir führend in der Industrie für die Verpackung von Lebensmitteln in Schalen, Flaschen, Dosen. Das Unternehmen ist in der Lage eine breite Palette von Maschinen anzubieten, die komplett aus Edelstahl und mit hohem technologischen und Fertigungs-Know-how hergestellt werden, um den diversen Anforderungen des Marktes gerecht zu werden. Wir entwerfen auch Sondermaschinen, basierend auf den unterschiedlichen Bedürfnissen der Kunden:

- Komplette Linien;

- Automatische und halbautomatische Depalettierer;
- Bläser für das Einblasen von Luft, Wasser oder Dampf in leere Behälter;
- Lineare Abfüller mit Vibrationen zum Füllen von Oliven, Zwiebeln, Gurken, Artischocken, Kapern, Pilze, Kirschen, gemischtes Gemüse etc.;
- Drehbeschichtungsanlage für pflanzliche Erzeugnisse, mit Abwärtsdruck zum Produkt, das am Rand des Behälters austritt;
- Drehfüller mit Vakuum zum Abfüllen von flüssigen Produkten wie Öl, Sole, Essig, Sirup, Soßen, etc.;
- Dosieranlagen mit Linear- und Drehkolben zur Abfüllung von dickflüssi-

- gen und weniger dickflüssigen Lebensmitteln wie Marmeladen, Soßen, Honig, Cremes, Ketchup, Senf, Mayonnaise, etc.;
- Lineare Verschleißmaschinen für die Vakuumversiegelung von Flaschen/ Gläser mit Twist-off-Kapseln in verschiedenen Größen;
- Pasteurisierungs- /Kühltunnel;
- Kontrollen von Vakuum und Vorhandensein der Kapsel;
- Förderband linear, gebogen und akkumulierend;
- Automatische und halbautomatische Palettierer;
- Palettier-/Depalettierroboter.

www.fbl-it.it



ACM ENGINEERING: HIGH-QUALITY MOTORS AND GENERATORS

ACM Engineering is an Italian company based in Bardello (Varese), Lombardy. It is a leading company in the engineering manufacturing of the following products:

- 1) Compact brushless servomotors.
- 2) Hollow-shaft servomotors.
- 3) Direct drive servomotors.
- 4) Torque servomotors.
- 5) Roller table motors.
- 6) Generators for wind turbines.
- 7) Permanent-magnet synchronous motors and generators for naval applications.
- 8) Motors and generators for automotive applications.

Features:

In addition to its standard production, ACM Engineering is able to produce customized products for any customer demand, also in limited series.

The Company is ISO 9001-2000 and UL certified.

ACM products can be used in the following sectors:

- Industrial automation.
- Machines tools.
- Textile and clothing machinery.
- Wood working machinery.
- Sewing machines.
- Packaging machinery.
- Glass machinery.

- Printing machinery.
- Flexographic printing machinery.
- Roller brushless motors for conveyor systems.
- Jewellery machinery.
- Agricultural and food machinery.
- Plastic machinery.
- Marble processing machinery.
- Serigraph printing machinery.
- Sheet metal processing machinery.
- Wind turbine plants.
- Automotive applications.
- Naval applications. 🏛️

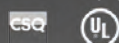
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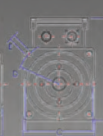


ACM ENGINEERING Srl
BRUSHLESS MOTOR ENGINEERING

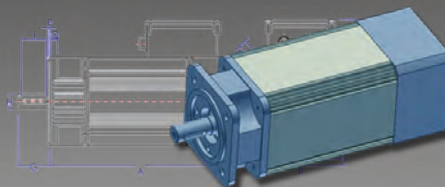
CERTIFICATIONS



DIRECT DRIVE
SERVOMOTORS



HOLLOW-SHAFT
SERVOMOTORS



COMPACT BRUSHLESS
SERVOMOTORS



BRUSHLESS SERVOMOTORS



TORQUE SERVOMOTOR



ACM ENGINEERING Srl

21020 BARDELLO (VA) - Via Don A. Camera, 25 - ITALY - Phone +39.0332.731088/731064 - Fax +39.0332.730380

Website: <http://www.acmengineering.it> - Email: info@acmengineering.it



HOW BETTER DATA FEEDS YOUR PRODUCTIVITY

See why smart manufacturing can help improve production, yield and efficiencies in food and beverage operations - and how some companies are doing just that

The food and beverage industry is complex and rapidly evolving. Markets and tastes are changing. Consumers are more connected, informed and outspoken. And competition is everywhere - from store brands and online food providers to an ever-growing number of specialty product makers. In this new reality, food and beverage producers need operations - and a workforce - that can keep up. Fortunately, smart manufacturing can help them do just that.

Smart manufacturing is connected, information-enabled manufacturing. It capitalizes on the latest technologies to re-define food and beverage operations.

With the ever-growing number of Internet of Things (IoT) devices, producers now can access data that has long been hidden within machines, processes and supply chains. For example, mobile devices allow users to access reports and dashboards to identify production issues and collaborate on solutions. And data analytics can help manage a company's massive amount of data and contextualize it into actionable information.

Furthermore, when deployed on a secure, Ether-Net/IP™-network infrastructure, previously disparate processes can be easily connected to truly facilitate smart manufacturing. With a single view of operations and seamless communications across people, data and assets, food and beverage producers can improve real-time collaboration, continuously optimize processes and respond to consumers' needs.

While virtually any aspect of a food and beverage manufacturing operation can be improved with smart manufacturing, focusing on areas that improve productivity and efficiencies are priority. In particular, smart manufacturing can help:

- Improve asset utilization.
- Increase yield.
- Drive workforce productivity.



Rockwell Automation



- Optimize resource management.
- Mitigate security risks.

Improve Asset Utilization

Food and beverage producers can use smart machines and devices with embedded intelligence to harness the power of their own data in new and better ways. Of course, data only offers value if it's organized and contextualized. That's why enterprise manufacturing intelligence (EMI) software is vital. EMI software integrates all data into a single information-management and decision-support system. Data-rich dashboards inform operators how a machine or a line is performing so they can spot issues and make adjustments in real time. Notifications alert workers if parameters, such as an oven temperature, exceed preset limits. A modern distributed control system (DCS) can integrate all automation processes into one plantwide system. DCS features, such as model predictive control (MPC), alarm management and batch management, can help improve plant efficiencies and operational performance. Virtualized servers and workstations can help reduce IT investments, improve uptime and extend life cycles.

Increase Yield

Smart manufacturing allows food and beverage producers to monitor key production areas and follow the flow of ingredients to better track yield throughout the entire manufacturing process. A modern manufacturing execution system (MES) is a key ingredient to achieving this. It automates outdated, paper-based work instructions and manual data collections. This can deliver better batch control, as well as deeper, more immediate visibility into areas like materials usage and production-line performance. Plant managers and operators can use this information to help manage material variance and improve yield. Advanced process control strategies - and specifically MPC



technology — also can help companies get more from their operations. MPC continuously monitors multiple parameters to help maximize equipment performance and improve the management of complex processes.

One food company used MPC in its powdered-milk processing operations to reduce moisture variability levels in its dryers by an average of 52%. This helped increase yield by an average of one ton per day.

Drive Workforce Productivity

Smart manufacturing also helps improve labor management. It can deliver real-time, contextualized data to help workers receive the information most relevant to them. This “frictionless” productivity can make operations more responsive to workflow needs and reduce time-to-market.

At the same time, smart manufacturing also can help address productivity in new ways. For instance, many companies don’t see worker safety as an opportunity for improving productivity. But safety systems integrated with machinery control systems are not as prone to nuisance shutdowns as older hardwired systems, which can help reduce downtime. Additionally, collected data on safety incidents can be used to make adjustments in areas where safety-related shutdowns are occur-

ring. Smart manufacturing will be especially critical to future-proofing operations and maintaining productivity amid the growing skills gap.

As older, more experienced workers retire, they risk taking vital “tribal knowledge” with them. Digitizing processes can capture this knowledge before workers retire. And the ability to deliver worker-specific instructions and contextualized production information can help reduce complexity for a younger, less-experienced workforce.

Optimize Resource Management

Improved productivity can be a corollary benefit when you use smart manufacturing to address other areas of need. One of those areas is the management of resources, including water, air, gas, electricity and steam (WAGES).

Water conservation is a key example. Food and beverage consistently ranks high among U.S. manufacturing sectors when it comes to water usage. A fully integrated system based on open standards will help you access water usage data, wherever it’s located in your operations. You can then use the data to develop an action plan to mitigate potential risks and optimize water usage.

For example, Full Sail Brewing used the PlantPax® modern DCS (www.rockwellautomation.com/go/plantpax6) and manufacturing intelligence software from Rockwell Automation to help decrease its annual water usage by an estimated 1 million gallons, while also reducing brew-cycle time by 50% and increasing brewing capacity by 25%.

rockwellautomation.com/go/plantpax6) and manufacturing intelligence software from Rockwell Automation to help decrease its annual water usage by an estimated 1 million gallons, while also reducing brew-cycle time by 50% and increasing brewing capacity by 25%.

Mitigate Security Risks

Seamless connectivity and smart devices help achieve smart manufacturing, but they also can open the door to new security risks.

In the food and beverage industry, a security program should aim to protect not only uptime and intellectual property, but also the people, processes and equipment responsible for keeping products safe and quality high. A defense-in-depth security approach can help accomplish this. It establishes multiple fronts of defense using physical, electronic and procedural safeguards.

Companies can begin with a security assessment to identify risk areas and potential threats. They also can use industry resources, such as the Converged Plantwide Ethernet (CPwE) reference architectures (www.rockwellautomation.com/go/cisco3) from Cisco® and Rockwell Automation, to help identify security risks.

The New Normal

Connected, information-enabled operations have the potential to wholly transform food and beverage companies. For some major players in the industry, it’s already the new normal. For example, General Mills now collects more than 700 billion data points across its global enterprise.

Those that delay making the move to a smart manufacturing model risk falling behind in an industry that will only continue to change and become more complex in the years to come. 🏠

Rockwell Automation Food & Beverage Solutions

www.rockwellautomation.com/go/tjfood

LISTEN.
THINK.
SOLVE.®

Why **smart manufacturing** should be on everyone's menu

Cut unplanned downtime by

40%

25%

improvement in energy efficiency

47%

increase in speed of operations with the use of digital technologies

15%

improvement in overall operating efficiency

Join us at Anuga FoodTec,
20-23 March 2018, Hall 10.1 | Stand C008 D009
For further information, visit our website:
www.rockwellautomation.com/en_UK



Rockwell Automation

 Allen-Bradley • Rockwell Software



A INNOVATIVE APPROACH TO FILTRATION WITH VLS TECHNOLOGIES

The markets of wine, beer, spirits, juices and soft drinks are constantly evolving, and the technological solutions adopted for the filtration of liquids must keep up with innovation and growth.

VLS Technologies represents worldwide a single reference point for the client for both the aspect of filtration and more complex needs that involve the whole process of liquid treatment: that is made possible by the production plant in San Zenone degli Ezzelini in the Province of Treviso, northeast Italy, as well as by an established worldwide network of agents, authorized reselling and assistance.

In addition to traditional applications, as sheet filters or pressure leaf filters, the focus of VLS Technologies is the development of innovative solutions as cross-flow filtration systems and reverse osmosis.

Innovative technologies guarantee a number of advantages. For example in cross-flow filtration the liquid is pushed by means of pressure through the particular pores of a membrane: thanks to this system the clients are able to improve the obtained quantity of product, decreasing energy consumption and production costs, for example avoiding the usage of clarifiers and adjuvants.

Cross-flow filtration for every need: Unico filter

Unico filter is the new solution by VLS Technologies dedicated to small and medium producers. Differently from the other technologies available on the market, Unico is an all-in-one solution that enables to filter lees and musts together perfectly filtering them in a single step. The result is a filtered product of excellent quality with a turbidity below 1 NTU. Thanks to Unico it becomes possible to get a good filtration of the product and to reduce the microbiological



VLS
Technologies





flora; all of this by saving all the organoleptic characteristic of the product. The filtering media can stand repeated regenerations with warm water and detergents: this means a longer lifespan. At the end of the process, the remaining product in the tank does not have to be reprocessed and can be sent directly to the distillery in order to optimize time, product and resources. Unico filter implements two types of membranes: the capillary membranes made of polyethersulfone that guarantee a perfectly clean product and the stainless steel membranes. The all-in-one filtration solution Unico by VLS Technologies has been awarded the New Technology SIMEI 2017 in the Innovation Challenge SIMEI@drinktec 2017.

Lees-stop filter: “difficult” products are no longer a problem

Lees-stop, winner of the New Technology Award at SIMEI 2015, is a solution meant for filtering products with high content in solids that replaces the traditional polymeric membranes of the cross flow filters with sinterized stainless steel membranes. Thanks to several tests, VLS has verified that this kind of material perfectly fits the

cross flow filtration of “difficult” products with about 70% of content in solids. This membrane has the characteristics to be long lasting and resistant to pressure, temperature and chemical products. Those features are as many assets for the reliability of the filtration and the capacity of regeneration of the membranes. Clogging is contained on the surface of the membrane which allows for more consistent removal of solids from filterable area, thus allowing for longer, more productive filter cycles. The filter is more productive than a classical rotary drum vacuum filter, and will not lose quality or alcohol. Moreover, residues, still containing alcohol, can easily be valorized in a distillery. Lees - Stop Filter exists with 2, 3, 4, 5, 6, 7 and 8 membranes.

Dead-end filtration: Pluma filter

Pluma filters are micro-filtration cartridge technologies that can treat the product avoiding the usage of adjuvant substances. The technology is completely realized with stainless steel (AISI 304 or AISI 316), is equipped with PLC for the management and monitoring of the operation and washing stages, housing for filtering cartridges, pumps and tools

for the correct operation. Pluma filters are available both automatic and semi-automatic. One of their advantages is represented by the possibility to use cartridges with different porosity that make possible to filter in various steps to obtain the requested density. The range goes from 3 to 30 cartridges but on request different sizes are available. All Pluma filters are made of food-grade stainless steel and placed on a stainless steel skid with adjustable feet or wheels. Plants are completed with pumps, housings and instrumentation necessary for correct functioning and control of all security parameters. Each plant is completed with pressure transducers, electrical flow meter, temperature sensing probe, control of the flow of the feeding pump, tank for water and pump for washing.

VLS Technologies, thanks to its 35-year experience in the market, can guarantee a dynamic and flexible approach, realizing long-term partnerships with both medium and small production companies as well as with major brands worldwide. 🏭

www.vlstechologies.it



Bespoke solutions that create innovation

PASSION FOR LIQUID PROCESSING



Consulting, designing, testing and post-sales service: VLS Technologies is the reliable partner for liquid processing.

Thanks to its 35-year experience in the market, VLS Technologies can guarantee a dynamic and flexible approach, realizing long-term partnerships with both medium and small production companies as well as with major brands worldwide.

Find out more: www.vlstechologies.it

FIELDS OF APPLICATION:

OENOLOGY

BREWERIES

DISTILLERIES

OIL, SOFT DRINKS, JUICES

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T. +39 0423 968966 - info@veloacciai.com - www.vlstechologies.it

VLS
Technologies



FROM CONVEYOR BELTS TO WEDGE WIRE SCREENS

COSTACURTA'S WIDE RANGE OF SOLUTIONS FOR THE FOOD & BEVERAGE INDUSTRY

Costacurta S.p.A. - VICO is an Italian company specialised in the designing and production of metal components for industrial manufacturers and architecture, serving markets worldwide. The company, with its 95 years of consolidated experience in the Made-in-Italy production, is based in Milan and has 2 production facilities in the province of Lecco. Since 1921 Costacurta has been investing and researching to be more and more competitive on both the Italian and international market.

The company has a divisional structure allowing effective operations on different markets, where Costacurta works according to its mission and values.

Its entire product portfolio originates from wires and plates, and is made of:

- Filtering elements
- Conveyor belts
- Products for the Oil & Gas, chemical and petrochemical sectors

Metal conveyor belts

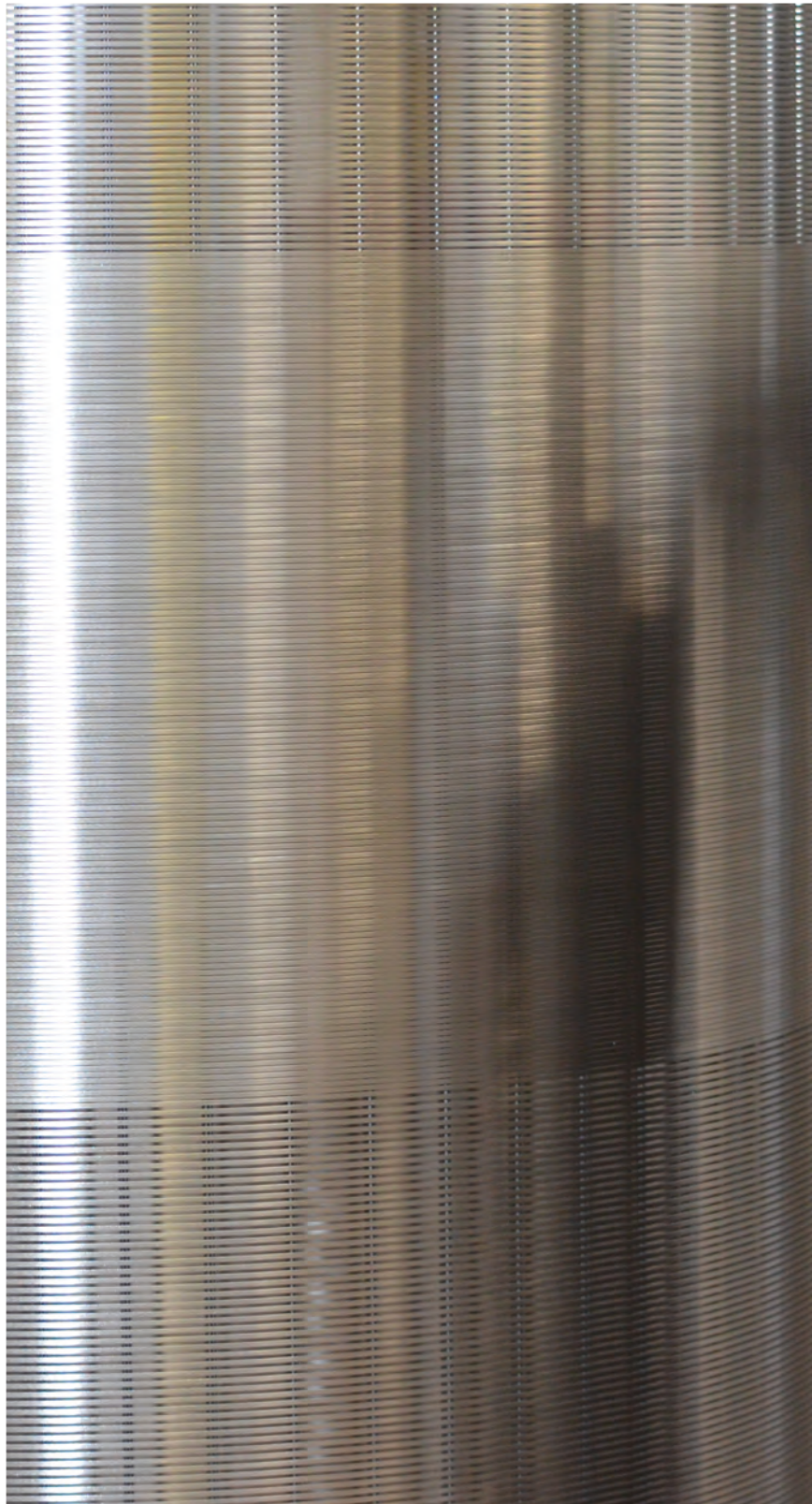
Metal conveyor belts are used in many industrial processes and sectors, from metallurgical engineering, to the pharmaceutical and food industry. These belts can be used for applications that require temperatures ranging from approx. -150°C to $+1.150^{\circ}\text{C}$, even under mechanical or chemical stress. The company has gained a deep understanding in the designing and manufacturing of metal conveyor belts and is able to support its customers in choosing the most appropriate solution, helping them in terms of materials and type of belt to purchase on the basis of operating conditions, shape, size and weight of the products to be conveyed.

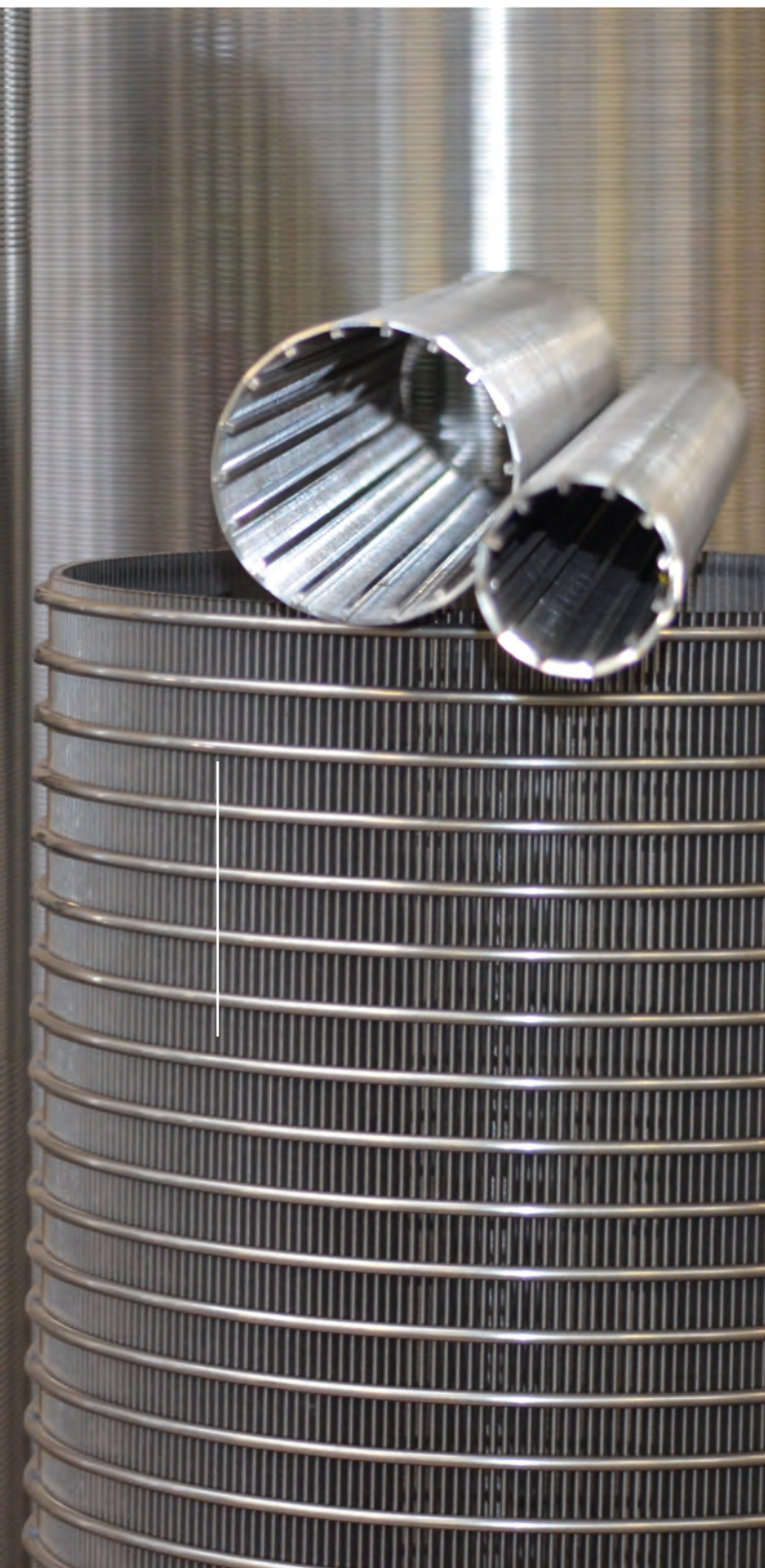
In the beverage sector, Costacurta's products can be used in different applications. In particular, the belts are used for heat shrink tunnels or shrink wrappers where the final product needs to be wrapped with a heat-shrinkable film.

The belts are designed to guarantee an excellent stability of the product during the whole process. The constant speed operation of the belt, reduced vibration levels and a high functioning reliability really guarantee the perfect wrapping for any pack, six-pack and others.

Wedge wire screens

Among the usual filtering systems, Costacurta also of-





VON FÖRDERBÄNDERN BIS ZU WEDGE WIRE SCREENS

DIE BREITE PALETTE VON LÖSUNGEN VON
COSTACURTA FÜR DIE FOOD & BEVERAGE
INDUSTRIE

Costacurta S.p.A-VICO ist ein italienisches Unternehmen, das sich auf die Entwicklung und Herstellung von Metallkomponenten für Industrie und Architektur auf internationalen Märkten spezialisiert hat. Mit Sitz in Mailand und mit zwei Produktionsstätten in der Provinz Lecco verfügt Costacurta über eine in 95 Jahren erworbene solide Erfahrung des „Made in Italy“. Seit 1921 hat sich das Unternehmen dauerhaft und innovativ weiterentwickelt, um auf nationalen und internationalen Märkten immer noch wettbewerbsfähiger zu sein. Bis heute hat Costacurta die Spartenstruktur beibehalten, um auf den verschiedenen Märkten agieren zu können, wobei das Unternehmen seinen Werten und seiner Mission, die diese Marke kennzeichnen und ausmachen, treu bleibt.

Das gesamte Produkteportfolio ergibt sich aus Rohstoffen in Form von Drähten oder Blechen und besteht aus:

- Filterelementen
- Förderbändern
- Produkten für die Öl-, Gas-, Chemie- und Petrochemieindustrie

Förderbänder aus Metalldraht

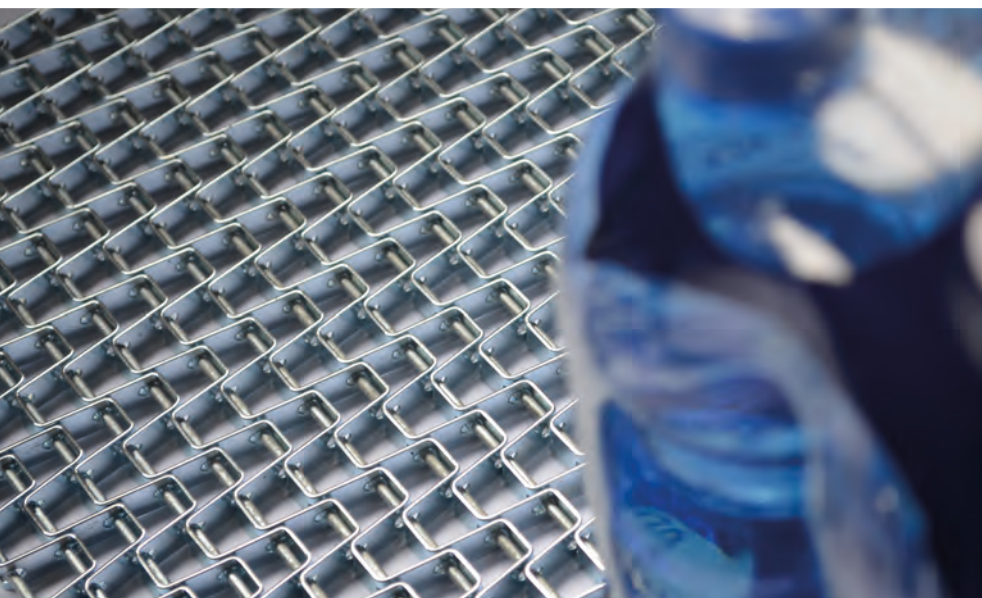
Die Förderbänder aus Metalldraht werden in vielen industriellen Prozessen in der Stahlverarbeitung, in der Pharmazie und Nahrungsmittelindustrie verwendet. Diese Bänder können bei Anwendungen eingesetzt werden, welche Temperaturen im Bereich von etwa -150° C bis + 1150° C erfordern, auch bei chemischen oder mechanischen Stressbedingungen. Costacurta hat umfangreiches Know-how bei der Entwicklung und Herstellung von Förderbändern aus Metalldraht erworben und kann den Kunden, auch nach individuellem Wunsch, eine breite Palette von Lösungen anbieten und unterstützt diesen bei der Wahl der




fers the wedge wire screens. This product allows an effective separation while guaranteeing a high mechanical resistance. The VICO-Screen® is designed for retaining materials, filtering and sieving. It has countless applications, mainly in the chemical, mining, pharmaceutical, plastic, paper and food industries. Thanks to

their mechanical and construction features, which guarantee a high product resistance, the wedge wire screens can be considered in some cases a more efficient alternative to metal meshes and perforated plates, depending on the specific needs of the customer. The wedge wire screen is a filtering element made of

V-sectioned wires, arranged in a parallel manner and welded to support bars or rods. The V-section minimises the risk of clogging, allowing an effective separation of solid elements (smaller than 1 mm) from liquids, both in coarse screening and finer screening procedures, thanks to the wide range of slots available.



The VICO-Screen® can also be supplied as a flat panel, often used during germination in the production of beer.

The VICO-Screen® can be made with wires and supports of different shapes, sizes and materials in order to be able to resist to different temperatures, pressures and corrosive or abrasive actions. Malt houses, breweries and distilleries can use Costacurta's VICO-Screen® in their clarification and filtration plants. The slots (from the smallest of 30 µm) are suitable for many production processes, from the smallest plants to industrial scale productions. 

www.costacurta.it


Materialien, der Art des Bandes und seiner Form, je nach Betriebsbedingungen und je nach Format, Größe und Gewicht der zu transportierenden Produkte. Auch in der Getränkeindustrie finden sich Costacurta Produkte in verschiedenen Anwendungen. Insbesondere werden unsere Bänder bei Schrumpftunnel oder Bündelpackmaschinen eingesetzt, wo das Endprodukt mit Schrumpffolien umhüllt wird. Diese Bänder wurden entwickelt, um hervorragende Stabilität des Produkts zu gewährleisten, sowohl beim Zuführen und beim Abtransport, als auch beim Prozess. Die konstante Bandgeschwindigkeit, die sich dadurch ergebende Verringerung der Vibration und eine hohe Betriebssicherheit garantieren eine ordentliche Verpackung der Bündel, Pappe, Six-Packs etc.

Kantenspaltfilter (Wedge Wire Screen)

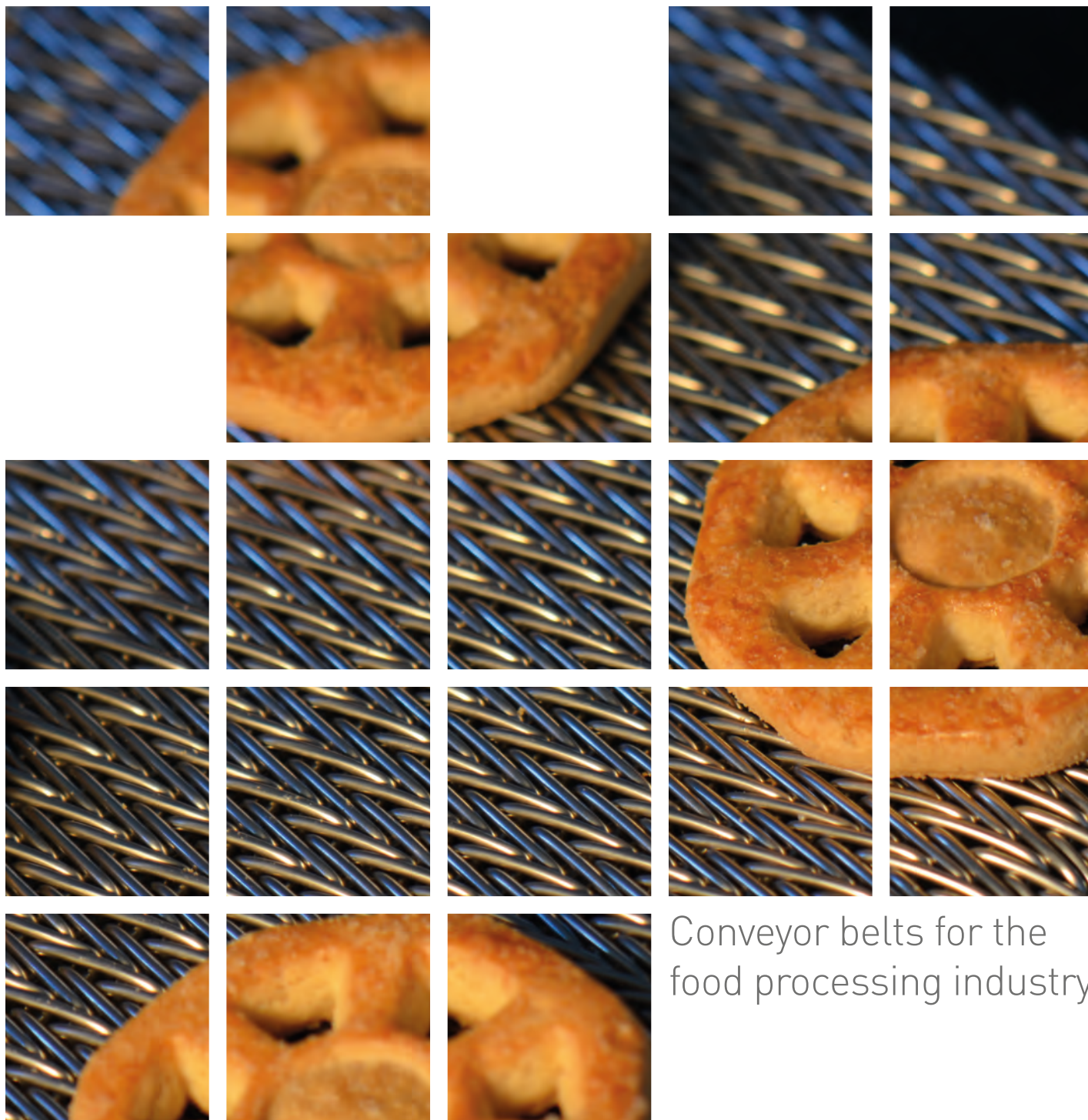
Neben den herkömmlichen Filtersystemen von Costacurta werden als Ergänzung des eigenen Sortiments von Fil-

terlösungen auch Wedge Wire Screens angeboten. Diese Produkte ermöglichen eine effektive Trennung und gewährleisten eine hohe mechanische Beständigkeit. Die VICO-Screens® von Costacurta eignen sich zum Zurückhalten von Materialien, zum Filtern und zum Sieben. Die unzähligen Anwendungen betreffen vor allem die Chemie-, Bergbau-, Pharma-, Kunststoffindustrie und nicht zuletzt den Lebensmittelsektor. Dank ihrer besonderen mechanischen und konstruktiven Merkmale, die einen hohen Widerstand des Produkts gewährleisten, kann der Wedge Wire Filter in einigen Fällen als leistungsfähigere Alternative zu Drahtgeflechten und Lochplatten in Betracht gezogen werden, auch in Abhängigkeit der spezifischen Bedürfnisse der Kunden. Der Wedge Wire Screen werden durch spiralförmiges Wickeln eines kontinuierlichen Drahts in 'V'-Form auf einem Stützstab hergestellt. Auf diese Weise wird, dank der Vielzahl von Öffnungen, sowohl beim Grob- als auch beim Feinfilterverfahren, das Verstopfen

des Filters vermieden und eine effiziente Trennung der festen Elemente (auch bei Durchmesser unter einem Millimeter) von Flüssigkeiten begünstigt.

Die VICO-Screens® können auch in Form von flachen Platten geliefert werden, die oft als Gärbett im Brauprozess verwendet werden. Sie können mit Drähten und unterschiedlich geformten Trägern, in verschiedenen Abmessungen und Materialien gefertigt werden, um unterschiedlichen Temperaturen, Drücken und korrosiven oder abrasiven Effekten standzuhalten. Mälzereien, Brauereien und Brennereien können die VICO-Screens® von Costacurta in ihren Klär- und Filtrationssystemen verwenden. Die Durchgänge (mit einer Abweichung von einem Minimum von 30 µm) kommen den unterschiedlichen Bedürfnissen der Produktion entgegen, von kleinen Anlagen bis zur Produktion im industriellen Maßstab. 

www.costacurta.it



Conveyor belts for the
food processing industry.

Costacurta conveyor belts are used in food processing as well as in many other industrial processes.

Thanks to the specific experience gained over more than 60 years, Costacurta can assist the client in the selection of the most suitable type of belt for the specific application. Costacurta conveyor belts are suitable for applications with temperatures ranging from -150°C to +1150°C.



COSMO, OUR SOLUTION FOR BUSINESSES TO OPTIMISE ENERGY PERFORMANCE MONITORING

The energy performance monitoring process represents one of the most important pillars to build up a strong base to improve the energy efficiency of an organization.

The Italian legislation has introduced some binding prerequisites for firms about this aspect. Concerning energy audits, the Italian Ministry for Economic Development has specified that in the second cycle of mandatory energy audits in compliance with Legislative Decree 102/2014, it will be necessary to “[...] define the implementation of a permanent monitoring plan in order to continuously keep under control significant data about the business environment [...]”.

An energy consumption monitoring system is a value added for the firm only if it is first designed on the real needs of the organization, according to results coming from the energy audit: it has to be planned considering energy performance indicators of plants and not only energy consumption.

The features characterizing an advanced monitoring system and distinguishing it from traditional commercial solutions are the following: compatibility with different types of meters; possibility to collect data having different nature (consumption of different energy vectors, production, temperature, ...); elaboration and analysis of specific energy performance indicators; possibility to calculate predictions regarding consumption and/or production. This aspect might be beneficial for entities that, according to the latest Italian reform, want to access to the Dispatching Services Market as Consumption or Production Units.

In this field, Fedabo has developed COSMO (Consumption Smart Monitoring), an advanced





COSMO

CONSUMPTION SMART MONITORING





business energy performance monitoring system that can collect each available information from users of the organization in real time.

Through a web application, accessible from fixed and mobile devices, it is possible to monitor energy consumption trends, integrate them with additional information to build specific performance indicators, create customized reports and automate the sending of periodic emails or alerts according to specific needs.

A system designed in order to keep under control every aspect of their organizations energy performances. In an optimisation process for energy costs and consumption, per-

formance monitoring is therefore a step that is not only necessary, but first and foremost beneficial for all businesses.

The implementation and correct functioning of advanced monitoring systems can lead to considerable savings.

Thanks to a critical analysis of collected data, the identification of

anomalies regarding energy consumption and waste, and the adoption of corrective actions to improve energy efficiency, it is possible to achieve from 2 to 7% of savings compared to total business consumption, depending on the structure of the organization and the sensitivity towards energy aspects. 🏠

Visit:

www.fedabo.com



FEDABO

L'ENERGIA GESTITA BENE





COSMO

Consumption Smart Monitoring
Monitor, Understand, Optimise

A single tool, limitless possibilities

COSMO is a monitoring solution for energy performance, allowing to **understand and act** in order to **save and optimise consumption of your business**.

A precious resource

COSMO allows you also to **assess the effectiveness of efficiency interventions**, to **manage alerts** and **implement proper maintenance strategies**.

In this way, your staff can focus on operativeness.

COSMO is a solution by Fedabo

More than 30 professionals supporting businessmen, energy managers and technicians in **more than 350 Italian companies**.

This is our daily commitment in **more than 20 years of experience**.

COSMO is the most effective solution to manage monitoring dynamics in the context of **EnMS ISO 50001**

How it works



COSMO is a **cloud service** accessible online through reserved area, fully developed by Fedabo and that can be **interfaced with the most common tools available on the market**.

Some features:

- Simple and intuitive interface set for every customer with main information of interest
- Import of data and extra-monitoring prediction, export for all data
- Taylor-made reports by type of user
- Personalization of alerts in case thresholds are exceeded

To request a demo,
contact us at + 39 0364 53 80 00

Fedabo SpA - Via R. Galassi 22
Darfo Boario Terme (BS), Italy
www.fedabo.com





Ideas, solutions and plants for t



Passion, expertise and innovation are the keys to the success of SAP Italia. Since 1983, the company has been offering highly technological plants for the food industry.

Over the years, SAP Italia has developed a deep know-how in different fields of application and today it plays an important role in its sector as an international leader.

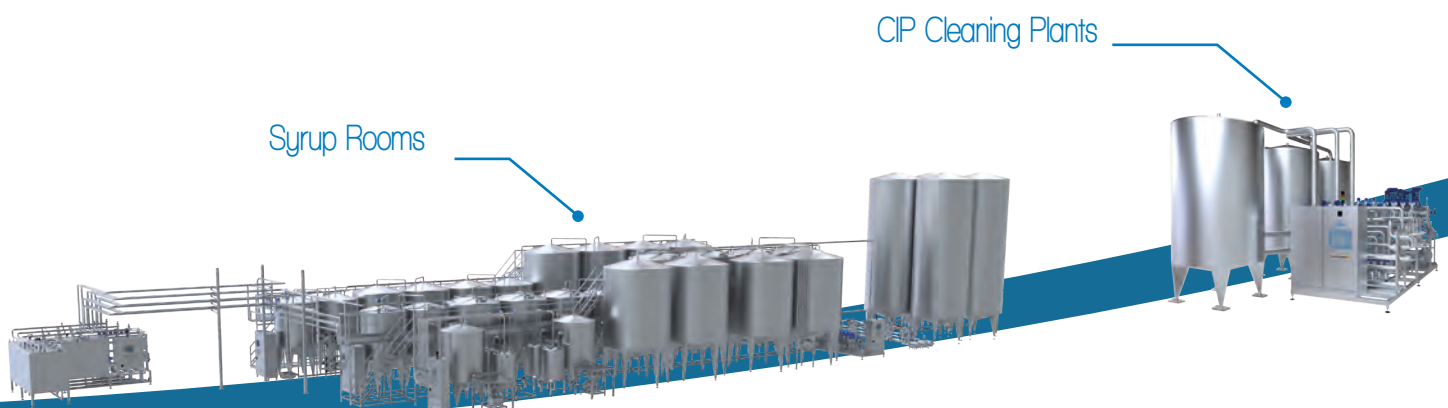
Thanks to constant research and various fruitful collaborations, the company is able to meet its customers' specific needs and provide them with tailored high-tech solutions.

The wide range of SAP Italia services includes in-depth feasibility studies, comprehensive and detailed estimates, customized design according to specific requirements, software development, installation and testing, personnel training and preventive maintenance.

Furthermore, SAP Italia's customers can always count on the support of a team of experts.

What really makes SAP Italia different from its competitors, is its personalized approach to every single project, which is designed upon the specific needs of different customers. By modeling and adjusting its technology, SAP Italia can contribute to its customers' success and to maximizing the results of their investment.

UHT



the food and beverage industry

Aseptic Tanks



Mixing and Carbonating Units



Pasteurization Plants



Continuous Sugar Dissolvers



Sterilization Plants



Food Processing Plants



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IDEAS, SOLUTIONS AND PLANTS FOR THE FOOD AND BEVERAGE INDUSTRY

Since 1983, SAP Italia has operated successfully on an international level in the field of construction of processing plants for the food industry.

The range of services that SAP Italia offers its customers includes indepth feasibility studies, comprehensive and detailed cost estimates, custom design for specific needs, production, installation, testing, staff training, preventive maintenance, assistance with specialized technicians and a spare parts service.

Our portfolio includes:

- Mixing and carbonating units,
- HTST pasteurizers and UHT sterilizer,
- CIP and SIP plants,
- Syrup and juice preparation rooms,
- Batch and continuous sugar dissolvers,
- Aseptic dosage and aseptic storage tanks
- Turn key projects.

Thanks to constant efforts in the search for new solutions and numerous collaborations that have taken place over the years with leading customers in the industry, SAP Italia has gained extensive know-how in the various fields of operation and it's proud to present the new series of plants specifically studied for aseptic treatment born from a fruitful cooperation with Refresco Italia.

Refresco, European leader in the business of subcontracted soft drink bottling, engaged in the expansion of its product range and focused on ensuring the final customer a consistently higher guarantee on its products, has commissioned SAP Italia the study and development of one of the most ambitious projects ever conceived in the aseptic drinks production that covers a wide range of products, such as fruit juices, traditional drinks, tea and milk.

The strategy developed by the partnership, involving two of the major market leaders, is to achieve high goals if added value such as:





Food Processing Plants



- full automation to ensure extreme flexibility and the detailed control of every process parameter
- reduction of waste during production
- excellent energy recovery thanks also to the integration of Asepto-R Top with a Co-generation Plant of brand new conception.

The technical staff of SAP Italia and Refresco Italia have been working together for several months, sharing decades of experience in research and production, in order to achieve perfection of the whole process and providing great attention to aspects related to the design and perfect sanitation. The result is a combination of tested technologies and new production concepts.

Asepto-R Top can treat any type of drink and thanks to the special construction of the tubular heat exchanger, even soft drinks containing solids or isotonic drinks with particularly aggressive salts. Each component installed on the plant has been selected with care among the best global manufacturers to ensure the reliability that SAP Italia installations are accustomed to offering in Italy.

The supervision system, developed and produced specifically for this system, is intuitive, easy-to-use and reliable.

Each variable is stored in the database and can be consulted at any time, ensuring full traceability of all production.

ATK-R Top, the top range of aseptic tanks of SAP Italia completes the supply. The tank is meant to store the product after heat treatment and maintain its sterility. Thanks to its particular design, all possible contact with the atmosphere is protected by steam barriers. Perfect integration with the sterilisation plant of Asepto-R makes this the ideal solution to preserve product quality and sterility after the heat treatment, in stand-by for the filling process. 🏠

www.sapitalia.it



ICI CALDAIE, SINCE 60 YEARS YOUR EXPERTS IN SOLUTIONS OF EXCELLENCE

ICI CALDAIE is a company with 60 years of history and experience in energy management and heat production, a reference point among companies operating in the sector of steam generator for industrial processes and heating. Our company stands out for its spirit of innovation, which lead us to invest through research and development in projects aimed to create new energy systems with low environmental impact, exploring new technologies and typologies of renewable energy sources. Among these, we are investing huge resources in the production of electricity and heat from hydrogen for the housing construction market. Our headquarters and representation offices in Russia, Belarus, Kazakhstan, Romania, Poland,

UK, USA, China and Singapore and our longstanding official dealers in many other countries of the world enable us to be close to the customers who choose our solutions and to accompany them with competence through the study, dimensioning or renewal of their plant.

Our generators are appreciated in the world because they have demonstrated:

- Performances superior to 100% also for steam generators, thanks to the exploitation of technologies of **condensation** of gases, deriving from our know-how in the commercial sec-



ICI CALDAIE, SEIT 60 JAHREN IHRE SPEZIALISTEN FÜR EXZELLENTHE HEIZTECHNIK

Mit 60 Jahren Geschichte und Erfahrung im Bereich Energiesteuerung und Wärmeerzeugung ist ICI Heiztechnik einen festen Bezugspunkt unter den Firmen, die im Sektor Dampferzeuger für industrielle Verfahren und Heizungstechnik tätig sind. Innovationsgeist ist unser Markenzeichen. In unserer Forschungs- und Entwicklungsabteilung investieren wir in Projekte, die darauf abzielen, neue umweltfreundliche Energiesysteme herzustellen. Dazu dient die Erforschung und Prüfung neuer Technologien und alternativer Energieformen und -Träger.

Ein Beispiel hierfür ist der Einsatz umfangreicher Ressourcen zur Produktion von Strom und Wärme aus Wasserstoff im Wohnungsbausektor. Wir haben Niederlassungen und Vertretungsbüros in Russland, Weißrussland, Kasachstan, Rumänien, Polen, Großbritannien, USA, China und Singapur. Darüber hinaus sind wir dank unseren langjährigen Händlern unseren Kunden nah, die sich für unsere Lösungen entscheiden. Wir betreuen Sie mit Kompetenz bei der Studie, Dimensionierung oder Erneuerung Ihrer Heizungsanlagen. Unsere Wärmeerzeuger werden weltweit hochgeschätzt, insbesondere für

ihre Leistungen bei folgenden Punkten:

- Leistungen über 100% auch für Dampferzeuger durch den Einsatz von Technologien zur **Kondensation** von Abgasen, dank unserem Know-how im Handelssektor, **mit Reduzierung des Kraftstoffsverbrauchs bis zum 22% im Jahr**;
- **Reduzierung des Stromverbrauchs bis zum 90% im Jahr** durch das interne Design und Beschaffenheit von integrierten Systemen und durch unsere Kompetenz bei der **Modernisierung und Optimierung** bereits existierender Anlagen;



tor, with a **yearly reduction of fuel consumption up to 22%**;

- Reduction of **yearly electricity consumption up to 90%** thanks to the internal design of integrated systems and to the competence in our proposals of **revamping and optimisation** of existing plans;
- Nox emissions **< 18 mg/Nm** due to several **R&D** projects and to the **cooperation** with international partners;
- The possibility to work automatically and safely **with no need of supervision**;
- **User friendly** use and control;
- The option of **remote monitoring** in order to optimize the service operation with no need of on-location technical interventions

We have developed specific products for dedicated applications in the food industry, integrated systems able to satisfy even the largest demand for steam, with solutions complete and tailored to this sector.

- **Nox-Emissionen < 18 mg/Nm³** dank diverser Projekte im Bereich **R&D** und der **Kooperation** mit internationalen Partnern;
- unsere Produkte funktionieren automatisch und sicher und **bedürfen keine Aufsicht**;
- **Nutzerfreundlichkeit** bei der Nutzung und Steuerung;
- Unsere Produkte können **durch Fernsteuerung** überwacht werden, der Kundendienst wird somit optimiert und bedarf keine fachmännische Intervention vor Ort

Wir haben spezielle Produkte mit dezidierten Anwendungen für die **Lebensmittelindustrie** und integrierte Systeme entwickelt, die auch die größte Dampfnachfrage befriedigen können, dank für diesen Sektor maßgenau konzipierten und umfassenden Lösungen.

FALLSTUDIE

Firma in Norditalien.

Nutzung von unmittelbarem gesättigtem Dampf und zur Produktion von Prozesswarmwasser

CASE STUDY

A company in North Italy.

Use of direct saturated steam and for production of process hot water.

Delivered technology:

nr. 2 steam generators each 8000 kg/h, furnished with:

- **economizer first stage** for the preheating of feed water;
- **condensing economizer second stage** for the preheating of waters for bathings;
- **modulation system of supply with double effect** in order to reduce the electricity consumption of supply pumps and to optimize the quantity of water at the generator entry;
- **integrated burner** with inverter regulation systems, oxygen control and efficiency control;
- **condensate collector** tank with heat recovery;
- management of generator functions (**load spreader**) aimed to maximize performance

Gelieferte Technologie:

2 Stk. Dampferzeuger á 8000 kg/h, ausgestattet mit:

- **Economiser erster Stufe** für Vorerwärmung des Wassers;
- **Economiser zweiter Stufe (Kondensation)** für Vorerwärmung der Wässer für Waschgänge);
- **Wasserzufuhrsystem modulierend mit doppeltem Effekt**, um den Stromverbrauch der Zufuhrpumpen zu reduzieren und die Wassermenge beim Eingang in den Erzeuger zu optimieren;
- **integrierter Brenner** mit Steuerungssysteme ad inverter, Sauerstoffkontrolle und Effizienzkontrolle;
- **Vorratsbehälter Kondensat** mit Wärmerückgewinnung
- Steuerung der Erzeuger (**Verteilung**) optimiert die Leistung

Ergebnisse:

Leistung Anlage: **+8%**

Elektrische Leistungsaufnahme: **-90%**

Stückkosten Dampf: **-20%**

Jährliche Einnahmen Einsparzertifikate: **15000 € / Jh.**

Obtained results:


Performance plant: **+8%**

Electric power absorbed: **-90%**

Steam unit cost: **-20%**

Yearly revenues from white certificates: **15000 €/year**

What our customer say about us:

"ICI CALDAIE has proved to be the winning choice, as a young and dynamic company, characterized by a high level of technical know-how in the industrial field, great productive capacity, customer assistance during the the design phase and total flexibility regarding the production of out-of-standard generators, entirely customized along the specific requests of the customer". 

Follow us on **LinkedIn** or on

www.icaldaie.com



Was der Kunde über uns sagt:

„ICI CALDAIE hat sich als die Erfolgswahl erwiesen. Eine junge und dynamische Firma, die durch hochgradiges technisches Know-How im industriellen Bereich gekennzeichnet ist. Herausragende Produktionskapazität, exzellente Kundenbetreuung bei der Konzeptionsphase und totale Flexibilität bei der Produktion von nicht-Standard und vollständig nach den spezifischen Kundenwünschen angefertigten Erzeugern“.

Folgen Sie uns auf **LinkedIn** oder

www.icaldaie.com 



THE BEST OF ITALY IN ONE COLOR – RED

In a country with food manufacturing potentials, food manufacturing has to be set as one of the pillars of technological and economical progress.

PIGO set a goal to become an initiating force in technological and consequently economical progress in food processing industry, a leader in country and in the world in manufacturing of food processing machines from its program.

Today, PIGO has established itself as a world-class leader in the design and manufacture of high technology freezing, freeze drying and drying equipment, as well as fruit and vegetable processing equipment, with an extensive experience in both freezing and fruit and vegetables processing.

PIGO can proudly say that its machines achieve excellent operating characteristics and energy efficiency, while being user friendly, thus guaranteeing many advantages and privileges to the company's buyers.

Main products

PIGO has specialized in building fluidised bed freezers, EASY Freeze, the most suitable for IQF freezing all variety of fruits, vegetables and numerous sea, meat and cheese products, redefining IQF Technology With Adaptable Air Flow.

EASY Freeze technology is providing perfect shape of IQF product and no clumps - Full controlled fluidisation method keeps the product constantly suspended above the belt in a cushion of air. The result is the immediate crust freezing and efficient core freezing of individual pieces, regardless of type, variety or condition of product.

Maximized freezing efficiency for each unique product, whether the product is heavy, light, soft, sticky or fragile, thanks to Variable speed control of all fans and belts, allowing on-the-fly optimization of air flow conditions.

Interior video monitoring allows for real-time supervising of operating conditions, allowing the complete control and adjustments of the entire process from outside, without necessity to enter-





ing into the freezer.

EASY Freeze is considered as the freezer with the most superior sanitation, giving the possibility to user to freeze different products one after the other without risk of cross – contamination.

EASY Freeze is ENERGY SAVING and TROUBLE FREE solution for all your freezing needs.

Within the freezing equipment product line, PIGO also manufactures the innovative EASY Freeze SPYRO, the latest generation of spiral freezers giving utmost advantages to the users in terms of energy efficiency, hygienic conditions and advanced technological characteristics, such as:

- Belts gear motors are positioned outside the insulated cabin (no lubrication inside the freezer) avoiding any risks of contaminations due to some oil leakages;
- The unit doesn't have any mezzanine floor and or intermediary platform, to avoid any dirtiness accumulation (presence of any mezzanine floor or intermediary platform are making more difficult the cleaning operations) – the absolutely highest hygienic standards;
- Freezer design is made according to max. thermal load and max. surface occupied on the belt by the different products foreseen;
- Low maintenance cost and low spare parts cost due to utilisation of high quality commercial components;
- Low pressure fans to higher air speed. In order to obtain a quick freezing process EASY Freeze SPYRO is designed for high speed circulation (4 -10 m/sec) of cold air in contact with the product, on the whole length of the spiral conveyor;
- Very low weight loss, which is two times less then with vertical air flow
- Hitting the incoming product with the coldest air; the product is therefore immediately "crusted" and snow formation diminished;

PIGO freezers are built in modular sizes and all components are made entirely of stainless steel, capable to provide perfectly frozen product even for delicate products like cooked rice, raspberries, etc.



EASY DRY PG 135 multistage belt adiabatic dryer, with separate zones temperature and humidity control is sophisticated solution for air drying, even for delicate products. For extraordinary blanching results and efficiency is recommended SUPER STEAM Flow blancher-cooker.

PIGO systems are conceived to create a "High Added Value Fruit" production plant, which contains dozens of small innovations and a few large improvements for a more reliable system, all together also improving natural fruit characteristics. In the field of different drying technologies, PIGO is also providing CONTINUOUS INFUSION TECHNOLOGY and KNOW-HOW to its clients, giving possibility to improve also natural fruit properties, as well as extended shelf life.

To get a better idea of what PIGO does, please visit the website www.pigo.it or just send an e-mail to info@pigo.it, they will be very glad to send their detailed offer, and also a presentation with plenty of videos with its machines in the work.

Short video clips of PIGO machines in operation are available on www.youtube.com, look for PIGOSrl. 🏠

www.pigo.it

PIGO also designs, fabricates and assembles sophisticated freeze dryers, **EASY Freeze DRYER - LYOPHILIZER**, product line which includes a broad range of standard and custom units, applying low temperature work and shorter cycle time. The freeze drying - dehydration technology allows to save delicate aromas while drying the frozen product under vacuum, producing premium quality product. Premium sensorial properties for finished product, absolutely superimposable to those of the fresh product. Machine execution is entirely in stainless steel (Chamber, doors, hinges, shelf modules, etc). In the EASY Freeze Drying concept Shelf modules and vapour condenser are contained inside chamber, giving as final result much shorter freeze drying time than any other freeze drying technology.

Viewing ports are provided in the doors, allowing observation of both the vapour condenser and product trays during the drying cycle.

Each unit is equipped with complete refrigeration plant of corresponding size, including also refrigeration condensing unit is purpose-built with capacity control to allow economical

use of refrigerant. Includes condenser unit. Besides EASY Freeze, EASY Freeze SPYRO, and EASY Freeze DRYER - LYOPHILIZER, one of the company's main machines is automatic Pitting machine PG103 having up to five times higher capacity than other pitting machines on the market.

Experience of all PIGO's clients confirms work with 0,00% of remained stones when adequate quality and preparation of the fruit (clean, calibrated product with adequate ripeness) is provided.





TECHNOBLOCK IS ACTIVE FOR OVER THAN 20 YEARS IN MANUFACTURING OF REFRIGERATION UNITS

FOR APPLICATIONS IN THE FIELD OF CONTROLLED TEMPERATURE



Starting with a small staff, the company can now count on a sales network located throughout the world. The Technoblock brand is known everywhere and stands for the variety and flexibility of its products. It offers many solutions that are already available in the catalog as well as solutions which are tailored to fully meeting customer's requirements. Refrigeration is a process that occurs through the reduction of fluid and solid temperatures in general. Through this process it is possible to preserve goods temporarily which would otherwise be perishable in the short term. Refrigeration is vital in the food industry, and should only be done by experts in the field, since the foods, owing to their diversity, require specific treatment temperature and humidity according to their nature.

Market demands require refrigeration systems that are both efficient and reliable. This has lead Technoblock to produce a wide range of high quality refrigerating products that help installers and technicians working in the field to offer their customers the most correct solution as Cold Solutions. The various options for plants are defined as customized since they meet the customer's expectations by giving extra benefits in terms of yields and energy savings.



Tecnoblock's sales network is made up of professionals. It can boast of a great deal of experience in the refrigeration industry and provides consultancies for projects dedicated to the different conservation needs of the different countries of the world. Every request is specifically studied by Technoblock's R&D department in order to propose optimal solutions for the various applications and especially a speedy and efficient after-sales service.

Products are assembled with high quality components by experienced

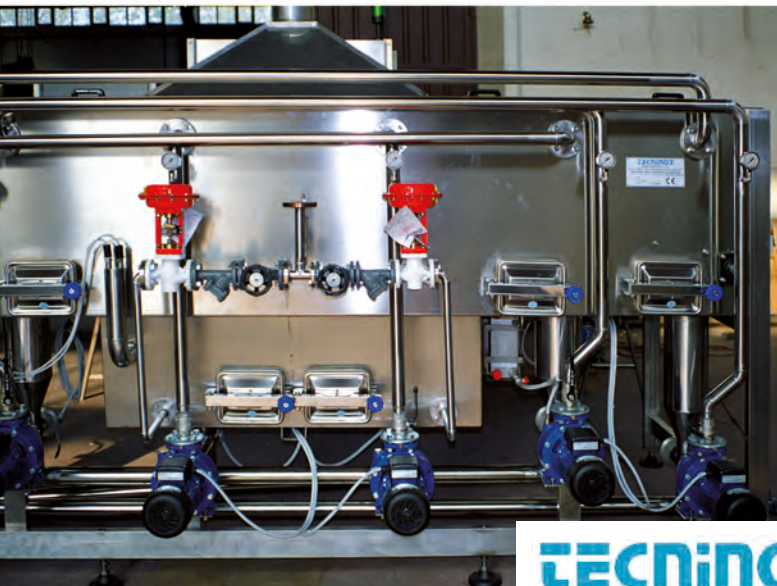
workers. Particular attention is paid to the development of new techniques, as well as to the use of new materials, in accordance with European legislation.

The installation and maintenance that usually entail important costs may be performed in a very simple and fast way. The products are designed with a "view" to saving energy and reducing consumption following an environment-friendly philosophy. 🏠

www.technoblock.it



TECNINOX, MACHINES FOR THE FOOD AND BEVERAGE INDUSTRY

**TECNINOX**

di A. Namaziano s.r.l.

macchine per l'industria alimentare

Tecninox has been building machines for the food and beverage industry, as well as the pasteuriser for beer, and is willing to examine any customer's enquiry and request of supply.

Tecninox plants and pasteurisers for beer are built according to the latest manufacturing technologies and are used for the beer heating processing and the pasteurisation lines in full bottles or cans. The strength of Tecninox is in heat treatment.

Tecninox builds single machines and complete lines. The Tecninox machines are built entirely of stainless steel and are made to the customers' requirements. At the basis of the Tecninox work is the great production flexibility, combined with a high degree of professionalism in order to offer the most advanced technology in realising pasteurisers for beer.

Information: main production range: Machines for food and beverage industry. Additional production range:

- Machineries for tomato processing;
- machines for fruit processing;
- machines for jam processing;
- machine to process vegetables, mushrooms, vegetables with oil or vinegar pickle;
- pasteurisers for beer cooling tunnels for any type of container and product;
- pasteurisers tunnel coolers for beer and beverage;
- static sterilizers for any type of container and product;
- batch evaporators;
- cooking vessels;
- autoclaves; cutters;
- cooker for snails and other food products, autoclaves, linear filling stations, linear filling stations by water rain, circular and volumetric fillers;
- Electrical and gas roasters for vegetables;
- Steamy and electrical concentration boules;
- Oil immersion deep fryers;
- Bratt pans. 🏠

www.tecninoximpiantialimentari.it



GREAT FLEXIBILITY, HIGH PROFESSIONALISM



Machineries to process tomato, fruit, jam, vegetables, mushrooms, vegetables with oil or vinegar pickle; pasteurisers - tunnel coolers for any type of container and product; pasteurisers - tunnel coolers for beer and beverage; static sterilizers for any type of containers and product; batch evaporators; cooking vessels.





TECNOPOOL, THE BEST CHOICE

The story of Tecnopool is one born out from a big idea: design, manufacture and installation of machinery for the treatment and processing of food products.

A story that began in 1980 with the patenting of Anaconda: the first conveyor belt conceived by the company's founder, Leopoldo Lago. A winning and above all versatile product, suitable for all manufacturing processes where food products need to be thermally treated.

It was the beginning of a success story that has never stopped, as the results achieved in the last 30 years have been testifying: growth of sales, an increasingly widespread presence on foreign markets, and an ongoing evolution of the products. The story of Tecnopool began in Padua, but today that story has crossed domestic boundaries to be told all over the world. From deep-freezing to cooling, from pasteurizing to proofing, from product handling all the way to baking and frying, the term flexibility goes hand in hand with all Tecnopool solutions.

Before developing a plant, Tecnopool thinks of those who will use it, because flexibility for it is not only a



mental factor, it's above all a work approach. This is precisely the purpose of its design office: it helps to establish an exclusive relationship with the customers, based on straightforwardness, clarity and competence.

A relationship built on the meeting and exchanging of ideas that starts early in the planning phase and ends with the construction of the system.

This is how Tecnopool develops plants that are truly customized for each customer and for every type of space, plants that guarantee the maximum in terms of productivity and the minimum in terms of maintenance.

The versatility of Tecnopool plants is proven by the sectors in which it is applied: it's no coincidence that its technology is often behind the processing of a food product.

Freezing

The know-how Tecnopool has acquired allows it to guarantee a method that is absolutely avant-garde for the treatment of packaged or bulk food products, which are conveyed on belt and deep-frozen in cabinets that have insulated walls with variable thickness.

Cooling

A system designed for two types of cooling: Ambient and with forced air in room. It is precisely this flexibility that makes it suitable for any manufacturing line and any kind of packaged or bulk food product.

Proofing

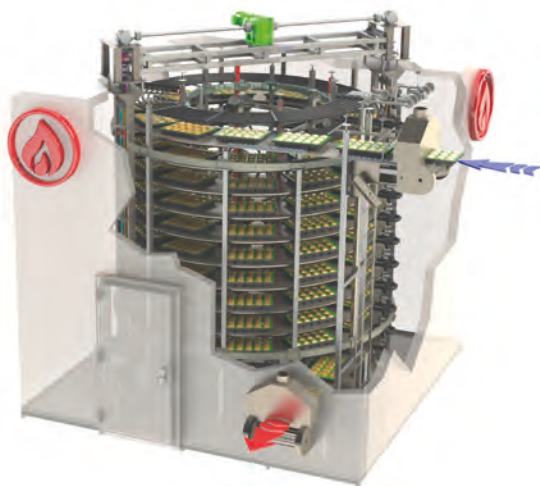
Such a delicate process deserves all attention. This is why Tecnopool has always developed plants that are perfectly calibrated that do not alter the properties of the food products and which therefore respect both the end product and the consumer.

Pasteurizing

To make the treated products reach the right temperature within the required time, it is essential to carefully cover every detail: it is no coincidence Tecnopool designs complex plants that use insulated rooms to treat the food products in accordance with parameters that are constantly monitored.

Diathermic Oil Spiral Oven

Tecnopool, faithful to its philosophy of simplifying production lines for mechanical and economic reasons, has completed its range of plants with a spiral cooking system which, thanks





to its configuration, allows for space saving and a smooth production process. In this way, it is possible to avoid the use of row gear up/gear down systems, which are very common in the pan lines used in tunnel ovens. This is not something new; however, this spiral configuration makes it possible to make the best of the heating system designed by Tecnopool for this oven.

The absence of forced ventilation and the favourable balance of air/product volume in the cell, compared to a tunnel oven, makes it possible to work with room temperatures between 10° and 15°C lower than those used by tunnel ovens (cooking times being equal).

In special cases, according to Tecnopool's experience, these differences can reach 30°C.

Anyway, also in some specific cases in which it is necessary, forced ventilation is also installed in order to increase the convective effect. The technical decision leading Tecnopool to choose a radiator system, together with the special configuration afforded by the spiral, comes from the results obtained after years of trials with all types of products and in very different working conditions, which

show a higher thermal performance, thus improving the results compared with other systems.

The thermal fluid that runs through the tubes is diathermic oil, a system that has been chosen on account of its high thermal performance and its very low risk. It must be taken into consideration that the performance of a diathermic-oil boiler ranges between 87% and 91%, compared to 60% of an air-heating system or 30% of a direct-flame heating system.

Tecnopool spiral oven makes it possible to save space, simplify the flow of the production line and save energy.

Thermal Oil Fryer

True to its philosophy of constant evolution and growth, Tecnopool increases its product range with another processing machine that allows it to complete new production lines that meet customer requirements in the areas of meat, fish, bread and sweets, snacks, peanuts and even pet food: Tecnopool fryer.

Why choosing a Tecnopool fryer?

Thermal oil exchanger submerged in the frying pan to:

- Reduce to a minimum the difference in temperature between the heat source and the required frying temperature of the oil;

- Increase the rate of response and adjustment of the temperature;
- Keep the frying oil as static as possible.

Fume extraction hood with fat separation filters, high-efficiency turbine and glazed perimeter fence:

- To facilitate the extraction of fumes and steam, prevent any condensation dripping back into the frying oil causing contamination;
- To permit the visual inspection of the production;
- To separate and condense the oil in suspension present in the fumes, to avoid odour.

Frying pan completely removable:

- For easy and fast cleaning during maintenance work of the machine;
- To permit the elimination of scrap as solids;
- To use the frying pan as a decantation filter of the oil.

In short, the best choice for Tecnopool's customers. 🏠

www.tecnopool.it





PASTIFICIO MAFFEI: A 100% CLEAN ENERGY COMPANY THANKS TO THE CAPSTONE TECHNOLOGY

Maffei, pasta producer from Barletta (Italy), a company specialized in quality Made-in-Italy fresh pasta, has just completed the path of sustainable innovation that has led it to become a 100% clean energy company and the second Italian producer of fresh pasta, not stuffed, in Italy. With a growing production of 15.5 million kg of fresh pasta in 2016, an increase in exports of 150% and over 90 employees, Maffei has succeeded in combining the philosophy of “eating good & healthy foods”, in accordance with the most authentic artisanal traditions that have been distinctive to the family business since 1960, with a continuous innovation process. This vision has led the company in 2016, among other major investments, to equip itself with an innovative high-efficiency energy system that boasts near-zero emissions. This is the first energy system in the Italian region Puglia with Capstone oil-free gas turbine technology, a patent deriving from the US aerospace research, which allows the pasta maker to produce both the electricity and steam needed for the production plant, making it a 100% clean energy company. “This green vision, consistent with the values that have characterized our company since its foundation - said Savino Maffei, President, and Ignazio Maffei, General Manager of the company – combined with an accurate product research that has led us to strengthen the supply of organic, whole-meal and gluten-free pasta, definitely helped push our expansion on the Italian and foreign markets. In fact, according to various researches, more than 70% of consumers today prefer to buy products from sustainable companies.”

Thanks to the new plant, the company saves more than 600 tons of CO₂ per year, equivalent to the CO₂ absorbed by 15,000 trees per year or to removing 350 cars running on average 10,000 km in a year.

The application was developed by IBT Group, the exclusive partner of Capstone for Italy, and consists of a 600 kW oil-free gas turbine that, through cogeneration, produces electricity. In addition to this, thanks to the use of post-combustion technology, the turbine fumes are conveyed into a steam generator that produces the saturated steam necessary for the production lines, thus maximizing thermal recovery. With no lubricating oil inside the system (oil-free patented), the turbine generates fumes so clean and rich




IBT *Group*


PASTIFICIO MAFFEI: EIN UNTERNEHMEN MIT ZU 100 % SAUBERER ENERGIE DANK CAPSTONE- TECHNOLOGIE

Maffei ist ein Pasta-Hersteller aus Barletta (Italien) mit Spezialisierung auf hochwertige frische Pasta aus italienischer Herstellung. Dieser hat den Weg zu nachhaltiger Innovation vollendet und wurde so zu einem Unternehmen mit zu 100 % sauberer Energie, dass in Italien den zweiten Rang unter den italienischen Herstellern von frischer, nicht gefüllter Pasta einnimmt.

Dem Pasta-Hersteller ist es gelungen, die Philosophie von gutem und gesundem Essen im Einklang mit authentischen handwerklichen Traditionen, die dieses Familienunternehmen bereits seit 1960 auszeichnen, mit einem fortwährenden Innovationsverfahren zu kombinieren. Dies führte 2016 mit über 90 Mitarbeitern zu einer steigenden Produktion von 15,5 Millionen kg frischer Pasta und einem Anstieg der Exporte um 150 %.

Diese Unternehmensvision sorgte, neben anderen größeren Investitionen 2016 auch dazu, dass sich das Unternehmen mit einem innovativen hoch-effizienten Energiesystem ausstattete, das nahezu emissionsfrei ist. Es ist das erste Energiesystem in der italienischen Region Puglia mit der ölfreien Gasturbinen-Technologie von Capstone, einem Patent das aus der US-amerikanischen Luft- und Raumfahrtforschung entstammt. Diese ermöglicht Maffei, die Elektrizität und den Dampf, die sein Herstellungswerk benötigt, zu erzeugen und lässt ihm so zu einem Unternehmen mit zu 100 % sauberer Energie werden.

„Diese umweltfreundliche Unternehmensvision in Kombination mit einer sorgfältigen Produktforschung, die dazu führte, dass wir unser Angebot an glutenfreier Bio-Vollkornpasta verstärkten, hat eindeutig dazu beigetragen, unsere Expansion auf dem italienischen Markt sowie auf den Märkten in anderen Ländern voranzutreiben“, erklären Savino Maffei, Vorsitzender, und Ignazio Maffei, Geschäftsführer des Unternehmens.

In der Tat bevorzugen laut verschiedener Studien 70 % aller Verbraucher heutzutage den Kauf von Produkten von nachhaltigen Unternehmen.

Dank des neuen Werks kann das Unternehmen mehr als 600 Tonnen CO₂ pro Jahr einsparen, dies entspricht der Menge an CO₂, die 15.000 Bäume in einem Jahr absorbieren oder einem Wegfall von 350 Autos mit einer durchschnittlichen Kilometerzahl von 10.000 km pro Jahr.

Entwickelt wurde diese Anwendung von der IBT Group, dem exklusiven Partner von Capstone für Italien und sie besteht aus einer ölfreien Gasturbine mit 600 kWe, die über eine Kraft-Wärme-Kopplung Elektrizität erzeugt. Zusätzlich sorgt die Nutzung einer Nachverbrennungstechnologie dafür, dass die Turbinenabgase in einen Dampfgenerator geleitet werden, der den gesättigten Dampf, der für die Produktionslinien erforderlich ist, erzeugt und so die



in oxygen that can be used, in fact, as combustion vector. The result is a high overall efficiency of the plant, over 85%, and consistent savings in money as well as in harmful emissions.

The green project will be the subject of an educational campaign promoted by Maffei which include the dissemination of a video (www.youtube.com/watch?v=Otq6KHuScQI) as well as the organization of "open factory" events in order to explain what it means to be a sustainable company today and the benefits that can be obtained for the community and the ter-

ritory. The latest oil-free gas turbine solutions for energy efficiency will be presented at Anuga FoodTec 2018, the world's largest food technology trade fair, that will be held in Cologne from 20th to 23rd March 2018, at the IBT Capstone booth: Stand D021, Hall 10.1.

TECHNICAL DATA

The tailor-made system has been developed and installed by IBT Group, an engineering company based in Klagenfurt (Austria) with a branch in Treviso (Italy). It consists of a 600 kWe Capstone 600S gas turbine that, through cogeneration, produces

electricity. Thanks to the use of the exhaust gas into an after-combustion system with steam recovery generator, 3 tons of saturated steam per hour are also produced, thus maximizing the possible thermal recovery. Since the system does not have lubricants inside, the turbine generates exhausts so clean and oxygen-rich that they can be used as a combustible air in a steam recovery generator for the production of saturated steam. The result is a high overall efficiency of the plant, over 85%, and consistent savings in money as well as in harmful emissions. The system allows to adapt to the current energy





Wärmerückgewinnung maximiert. Ohne das Vorhandensein von Schmieröl innerhalb der Anlage (patentiert ölfrei) sind die von der Turbine erzeugten Abgase so sauber und sauerstoffreich, dass sie sogar als Verbrennungsträger genutzt werden können. Dies führt zu einer hohen Gesamteffizienz des Werks von über 85 % und auch der daraus folgenden Einsparungen, sowohl in finanzieller Hinsicht als auch im Hinblick auf Schadstoffemissionen.

Das umweltfreundliche Projekt wird Thema einer von Maffei geförderten Lehrkampagne sein. Die die Verbreitung eines Videos (www.youtube.com/watch?v=Otq6KHuScQI) sowie die Organisation von Tagen der offenen Tür in der Fabrik umfasst, um zu erklären, was es heute bedeutet, ein nachhaltiges Unternehmen zu sein und die Vorteile aufzuzeigen, die sich für die Gemeinschaft und das Gebiet ergeben können.

Die neuesten ölfreien Gasturbinenlösungen für Energieeffizienz werden auf der Anuga FoodTec 2018, der weltweit größten Messe für Lebensmitteltechnologie, die vom 20. bis zum 23. März 2018 in Köln stattfinden wird, am Messestand von IBT Capstone, Stand D021, Halle 10.1. vorgestellt.

TECHNISCHE DATEN

Dieses maßgeschneiderte System wurde von der IBT Group, einem Engineering-Unternehmen mit Sitz in Klagenfurt (Österreich) und einer Zweigstelle in Treviso (Italien), entwickelt und installiert. Es besteht aus einer Capstone-600S-Gasturbine mit 600 kWe, die über eine Kraft-Wärme-Kopplung Elektrizität erzeugt. Durch die Nutzung der Abgase in einer Nachbrennungsanlage mit Dampfdruckgewinnungsgenerator werden außerdem pro Stunde 3 Tonnen gesättigter Dampf erzeugt, wodurch die mögliche Wärmerückgewinnung maximiert wird.

Da sich im Inneren der Anlage kein Schmieröl befindet, sind die entstehenden Turbinenabgase so sauber und sauerstoffreich, dass sie für die Erzeugung von gesättigtem Dampf als brennbare Luft in einem Dampfdruckgewinnungsgenerator genutzt werden können. Dies führt zu einer hohen Gesamteffizienz des Werks von über 85 % und auch der daraus folgenden Einsparungen, sowohl in finanzieller Hinsicht als auch im Hinblick auf Schadstoffemissionen.

Dieses System ermöglicht die Anpassung an den aktuellen Energiebedarf des Maffei-Werks und ist für künftige elektrische Energieerhöhungen vollständig modulier- und skalierbar.

Erzeugte thermische Energie (Dampf bei 9 bar Relativdruck): 2000 kWth

Primäre Energieeinsparung (in Tonnen Öleinheit): 220 TOE/Jahr

Treibhausgasreduktion: 635 Tonnen CO₂/Jahr

Inbetriebnahme: 2016

Konstruktion: IBT Group | www.ibtgroup.at

Arbeitsdauer: 6 Monate

Anlagenkonfiguration: 600-kWe-Capstone-Gasturbine, Dampfdruckgewinnungsgenerator mit Kanalbrenner

Brennstoff: Methangas

Turbinenverbrauch C600: 189,5 Standardkubikmeter/h bei voller Leistung Methangas

Erzeugter Strom: 600 kWel

Nominale Erzeugung von gesättigtem Dampf: 3 Tonnen/h bei 9 bar (Relativdruck) mit Speisewasser bei 90 °C

Kanalbrennerverbrauch von Erdgas: 150 Standardkubikmeter/h bei voller Leistung für 3 Tonnen/h Dampferzeugung

Jährliche Betriebsstunden: 7.000



needs of the Maffei plant and is totally modulable and scalable for future electric power increases.

Thermal energy produced (steam @9barG): 2000 kWth

Primary energy savings (tons of oil equivalent): 220 TEP / year

Greenhouse gas reduction: 635 tons CO₂ / year

Commissioning: 2016

Engineering: IBT Group | www.ibtgroup.at

Duration of work: 6 months

Plant configuration: 600 kWe gas Capstone turbine, steam recovery generator with duct burner

Fuel: methane gas

Turbine Consumption C600: 189.5 Smc / h fully powered methane gas

Generated electric power: 600 kWel

Nominal saturated steam production: 3 tons / h to 9 barg with food water at 90 ° C

Duct burner consumption of natural gas: 150 Smc / h at full power for 3 tons / h of steam production

Yearly operating hours: 7,000

Turbine dimensions: 2.4 m (width), 9.10 m (length), 2.9 m (height)

Technology Advantages:

- No lubricants
- Variable speed rotation
- Modulation of the load from 0% to 100%
- Thermal or electrical priority settings
- Small installation spaces
- Environmental friendly
- Low maintenance costs

Expected economic savings: approximately 250,000 euros per year

Maintenance: every 8,000 hours and extraordinary every 40,000 🏠

www.ibtgroup.at



Turbinenmaße: 2,4 m (Breite), 9,10 m (Länge), 2,9 m (Höhe)

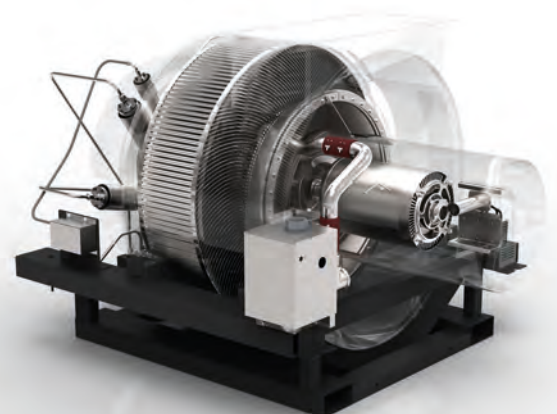
Technologische Vorteile:

- Keine Schmierstoffe
- Variable Drehgeschwindigkeit
- Anpassung der Last von 0 % bis 100 %
- Thermische oder elektrische Prioritätseinstellungen
- Geringer Platzbedarf für die Installation
- Umweltfreundlich
- Niedrige Instandhaltungskosten

Erwartete wirtschaftliche Einsparung: ca. 250.000 Euro pro Jahr

Instandhaltung: alle 8.000 Stunden sowie alle 40.000 Stunden eine außerordentliche Instandhaltung 🏠

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M.F.T. INTRODUCES NEW AUTOMATIC FRUIT CUTTERS

MORRONE FOOD TECH HAS RECENTLY DEVELOPED TWO NEW MODELS OF AUTOMATIC FRUIT CUTTERS FOR DIFFERENT TYPES OF FRUITS

Thanks to the large experience gained over the years in FRESH-CUT FRUIT and DEHYDRATED FRUIT processing lines, M.F.T. has recently implemented their very popular AUTOMATIC FRUIT CUTTERS with new integrated functions making them suitable for slicing several types of fruit.

The long experience of M.F.T. in the dehydrated fruit sector has resulted in the development of the AUTOMATIC RING SLICER mod.

MW-R which has been now implemented for coring and CUTTING into RINGS APPLES, PEARS, PEACHES and NECTARINES with the possibility of producing smooth ring slices (down to 2mm-thickness) and crinkle-cut slices.

Particularly dedicated not only to the dehydrated fruit business but also to the fresh-cut business, the AUTOMATIC FRUIT WEDGER AND CHUNKER mod.

MW is now available for coring and cutting not only APPLES but also PEARS, NECTARINES and PEACHES into SEGMENTS, CHUNKS and STICKS. The same machine may also be used for slicing PERSIMMONS and TOMATOES. The new applications make this versatile piece of equipment today even more suitable to fresh-cut fruit production in small and large business thanks to its modularity.

Both the MW and the MW-R model are compact solution including the washing, feeding and cutting sections and are AUTOMATICALLY OPERATED which increases the safety and profitability of your business. 🏠

For more info:

www.mftitalia.com

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HALL 4.2 – STAND E-049**





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sisting in 40 vehicles and 4 Truck cranes and a comprehensive range of technologically advanced machines. Today the company is run by the three Fracchiolla Bros and their sons, who are strongly motivated to develop their family business. Very modern productions techniques,

accuracy in details, reliability of his products, prices competitiveness, punctuality and a very skilled after sales service, are some of the factors that makes prestigious INDUSTRIE FRACCHIOLLA SPA supported by a constant growth of its exportation. 🏠



EDELSTAHLTANKS FÜR DIE GETRÄNKE NAHRUNGSMITTEL INDUSTRIE

Seit über 40 Jahren steht das Familien geführte Unternehmen "Industrie Fracchiolla S.p.A." als eine der führenden Unternehmen auf den Internationalen Edelstahl tank markt.

Der hohe Qualitätsstandard unserer Produkte ist das Ergebnis einer konsequent verfolgten Qualitätspolitik, in allen bereichen unseres Hauses. Von der Anlieferung des Rohmaterials bis zur Auslieferung des fertigen Pro-

duktes sorgen neueste Technik und das spezifische Know-How unserer 120 qualifizierten Mitarbeiter auf insgesamt 20.000qm für beste Produktionsbedingungen und hervorragende Ergebnisse. Mit der Projektierung und Bau bis zur Installation unserer Edelstahltanks für die Getränke-, Nahrungsmittel, Chemie-Pharma Industrie, die natürlich auch vor Ort gefertigt werden können, dank unserer 40 Fahrzeugen und 4 Autokräne. Eine

Industrie die auf der ganzen Welt tätig ist. Die kundenspezifische Ausrüstung steht bei uns an erster Stelle. Das wollen wir mit unserem umfangreichen Service deutlich machen. Nicht allein die Qualität der Produkte macht einen Lieferanten und Produzent zum geeigneten Partner sondern auch die Flexibilität, die Schnelligkeit und der Service. Vom ersten Augenblick an begleiten wir mit hoher Fachkompetenz Ihren Auftrag. 🏠

food technologies

to **pit**



to **peel**



to **cut**



to **core**



to **slice**



to **dice**



and

to **cook**



to **dry**



to **freeze**



to **fill**



to **pasteurize**



for



MACHINES AND PROCESSING PLANTS FOR:

FRUIT VEGETABLES TOMATO

COME AND VISIT US



RENGO - REVOLUTION IN THE PASTRY MARKET

Now Lauretta thermostable fruit and cream fillings are available in a new, smaller packaging: Rengo ready-to-use pastry bag. It's a convenient 1 kg bag with a set of pastry tips both for professionals and amateurs

Rengo is easy to use, has a compact size and is available in various flavours. You can use it for decorating, filling, layering or portioning. It is perfect for buns, doughnuts, muffins, cookies, cupcakes and cakes. Due to its smaller weight, it's excellent both in small pastry shops, cafés, as well as restaurants and hotels. It can be used not only by professionals.

R is for revolution

Rengo is the first product of its kind on the market. Lauretta fillings contained in the pastry bag are a reliable product appreciated by customers both in Poland and abroad. They are available in three options: as cream fillings, fillings with pieces of fruit or smooth/mashed fruit fillings. The selection of flavours is vast with a dozen or so options to choose from, including vanilla, chocolate, apricot, strawberry, raspberry 60% and black currant 50%.

While creating the new packaging, we focused on the speed and comfort of work while using Rengo. However, we mostly wanted to prove that Lauretta fillings can be used in all conditions.

E is for ergonomics

One of the major advantages of Rengo is convenience. The bag is really handy and easy to use. It has a nice, colourful packaging that can be stored on a shelf or in a cupboard. It has a compact size. If after using the bag there is still some filling left, just close it and put it into the fridge. You can store it there for the next 4 weeks.

N is for new

So far, Lauretta fillings were sold in 12 kg buckets. Such a packaging is perfect for large plants or pastry shops. Now, we want to reach all those





who do not need as much filling, don't have a spacious kitchen and wish to use a high-quality product.

We have designed Rengo especially for them. The innovative, 1 kg packaging allows them to quickly fill or decorate pastries without using any additional equipment.

G is for go

Rengo pastry bag is available with a set of pastry tips: for filling and decorating. Just unscrew it, put on the right tip and the bag is ready to use. If you need to do things quickly without making a mess, using Rengo is very convenient.

The filling is fully thermostable which means that it retains its shape during baking. It is especially important not only due to its flavour but mostly to the final visual effect. Lauretta fillings can be baked at a temperature above 230 °C, frozen or used as-is.

O is for Oh, the savings

Using Rengo compared to a typical pastry bag saves a lot of time. First, you need to open the standard pastry bag, put it inside out, cut the corner and place the tip inside the bag. Then you need to bring the filling, spoon it into the bag and only then you can portion it.

Working with Rengo is much simpler; it saves time and money. Almost all employers are aware of the increase in labour costs and problems with employing the right staff. By introducing Rengo to the market, we have also considered those two issues, thus, with minimum work you can get the maximum effects. Just unscrew Rengo, put on the right tip and squeeze out the filling. Et voilà! 🏠

www.lauretta.eu/rengopastrybag



QUALITY IN TOMATOES, VEGETABLES AND FRUIT SORTING CUSTOMIZED SOLUTIONS

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STAND B-050 – C-051 HALL 4.2

A company strongly involved in industrial and agricultural applications improvement

Now 28 years old, the Italian sorting equipment company Protec has already made its mark all over the world, a time of achievements and new challenges.

Was founded in 1990 out of the passion and the approximately 20 years experience of an outstanding professional in the agro-food sector: Luigi Sandei. Already the first European manufacturer of self-powered, optically sensing tomato harvesters, Mr. Sandei decided to apply his personal experience to the production of the first optical sorters for use in the tomato processing industry.

From then on, development has not slowed down. Quite the contrary; backed by this wealth of acquired experience, and investment in ideas and resources, development has continued year by year. In an effort to surpass the targets already achieved (over 3000 installations world-wide) by Protec and its united team, we are focused on one of the company's primary objectives; to provide reliable and effective solutions to their clients.

This continual research has opened up the way for the application of our technology to other previously unconsidered products. In addition to tomatoes, it is now possible to sort whole fruit, tomato and fruit pulp, ex-



optical sorter for whole tomatoes, potatoes, walnuts, olives 3 way separation

trusions, purees, jams, leaf vegetables (fresh or dehydrated), legumes, diced fruit and potatoes (in almost every form). As a result, a simple product such as a tin of peas or a pot of jam, which people buy everyday, embodies a high level of technology aimed at achieving the highest quality. In our machines this technology translates into a sophisticated system of artificial vision which is being continuously developed and that can be adapted to the most advanced production lines.

Sorter for whole tomatoes, fruit and vegetables

This machine is capable of sorting

tomatoes according to desired color. Depending on the application, it can reject either product of incorrect color or any foreign bodies from the product stream. The range of application is very wide; from tomatoes in general to peeled tomato, and to red peppers. This family of sorters includes both single vision systems, that inspect the product on the upper part, and double vision systems that inspect the product on both the upper and lower part. Each vision unit is equipped with a brush cleaning system for the periodic cleaning of the optical sections. The belt conveyor moves the product flow through the optical inspection system and to



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BOOTH/STAND B-050-C-051

Artificial intelligence & vision



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the ejecting unit. The exclusive electro-pneumatic ejection system with “fingers” has proven to be the most effective for average dimensioned product, such as industrial tomatoes. For products of smaller dimension, such as small tomatoes (“cherry”) and red pepper, the ejection is car-

ried out by means of an air jet. The operator interface is easy and user-friendly and allows modifications to all parameters of the sorter. The various equipment functions are mechanically as well as electronically changeable in order to meet all the customers’ different needs. The

product capacities vary according to size of the machine; with four different widths: 20, 30, 40, and 60 channels.

Protec systems require minimal maintenance: the vision units are independent in order to increase their reliability and the systems include self-diagnostic functions that notify the operator of any possible problems. Due to the remarkable number of systems we have installed all over the world, we have acquired a great deal of experience in order to constantly keep Protec machine up to date with the various requirements of the industrial world. 🏠

www.protec-italy.com



FOCUS

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The alarm statistics report in B&R’s APROL provides a clear, intuitive overview and makes it easy to re-duce the frequency of nuisance alarms. A sustainable approach to alarm management can relieve plant personnel and improve safety.

Clearly organized and intuitive

APROL helps users process alarms efficiently and reliably. The alarm statistics report provides an over-view of alarms that is clearly organized and intuitive. It provides key performance indicators (KPIs) for efficient alarm management per the requirements of EEMUA 191, ANSI/ISA 18.2 and IEC 62682.

Fewer consequential alarms

The consequential alarm report effectively identifies cause-and-effect relationships between alarms to help minimize the occurrence of consequential alarms. APROL alarm reports are available via the intuitive web-based user interface that requires no additional software other than a web browser. With A-PROL, implementing alarm management could hardly be easier. 🏠



APROL helps users process alarms efficiently and reliably. The alarm statistics report provides an overview of alarms that is clearly organized and intuitive.

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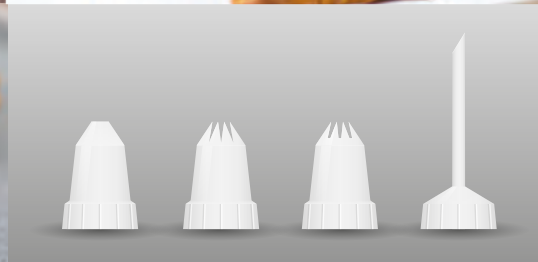




NEW PACKAGING



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STARFISH is located literally just a couple of meters from the Urker fish auction, which is the centre of fresh fish supply in Europe!

We are a family company with a rich history in fish. Outside of the enormous volumes of fresh fish STARFISH buys at the Urker auction, we also import frozen fish from various International countries for production. Through this STARFISH has been specialized in the worldwide trading and export of fresh and frozen fish products over the last 35 years!

In all these years, we have gathered a lot of experience and build a modern production factory. STARFISH is constantly looking for new projects and new investments to grow and be able to meet up with the requirements of our clients.

Summarizing STARFISH Group stands for loyalty, great service and perfect quality.

Witnessing are the enduring cooperation's with our clients.

For more information please visit our website or give us a call! 📞

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- Drying bottling and packaging applications for food.
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TURBO CENTRIFUGAL COMPRESSOR

Air generator for drying bottles at the lowest energy cost in the world

ROTATION

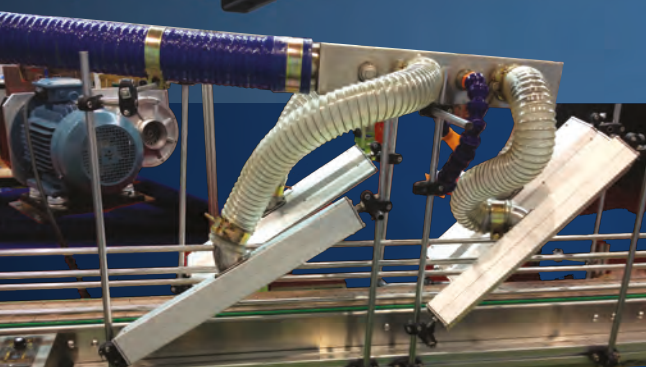
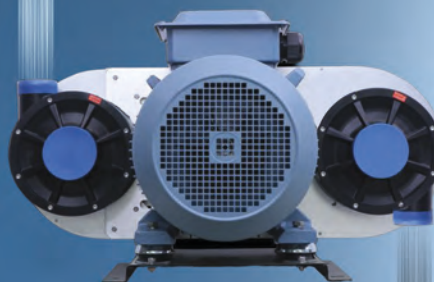
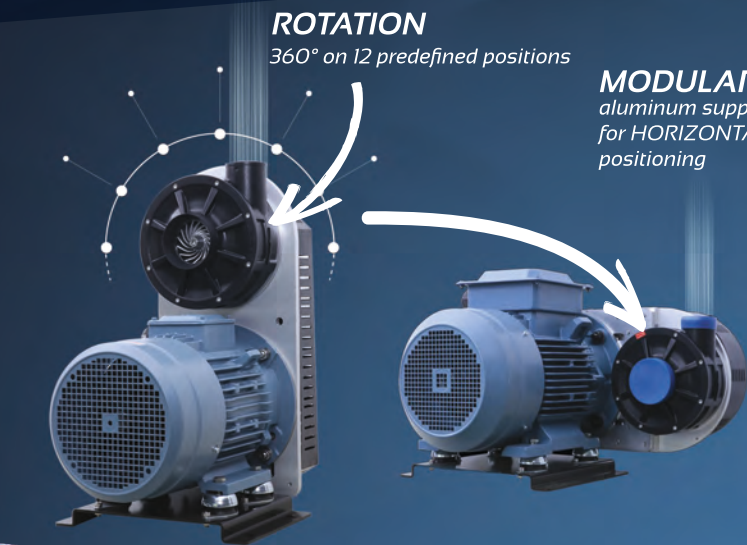
360° on 12 predefined positions

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PROGEA, OVER 27 YEARS DRIVEN BY THE PASSION FOR INNOVATION



Since 1991, Progea has been paving the way in the world of the evolved Industrial supervision, representing a reliable and competent reference point for all its customers. Right from the beginning, Progea philosophy is based on pillars such as its product technology know-how, the good customer care support services, the high professionalism of the team and overall, a real and genuine passion for the innovation.

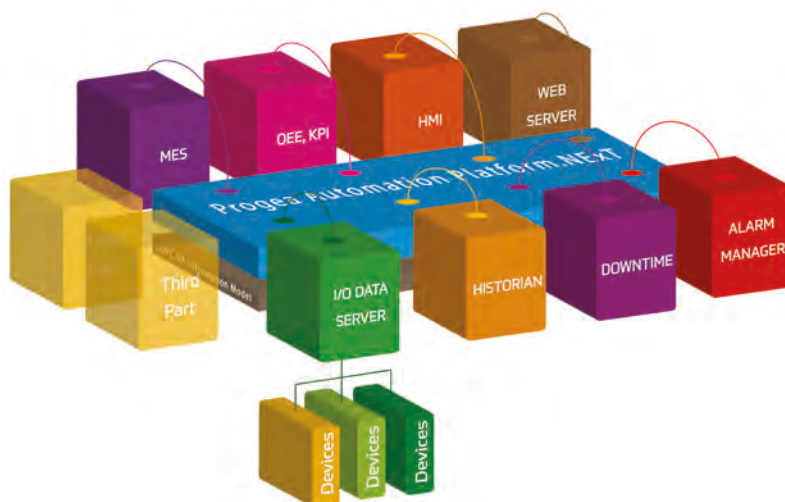
The past twenty-seven years have seen the company grow till to become a unique Italian reality in the International sector of SCADA/HMI software. 'Present in your future' is the company's slogan and our mission is still to offer nothing but the best in advanced Scada technology, Cloud, Augmented Reality, Energy Management and Manufacturing Efficiency.

MOVICON SCADA / HMI, A REVOLUTIONARY SOLUTION

Movicon SCADA / HMI is definitely the most innovative SCADA solution available on the market today.

It is a software technology structured on modular concepts with plug-in technology, to make supervision soft-

ware applications more open and scalable, integrating functional modules able to effectively manage the flow of information of every business process, from the sensor to the business intelligence, data collection, logging and tracking. This modularity was obtained through the key concept of the plug-in .NET framework





designed and developed entirely by Progea.

The use of the Movicon SCADA / HMI solution overcomes the old closed and monolithic application concepts that are still part of traditional solutions.

A further technological key point of the Movicon SCADA / HMI solution is the total support to the OPC UA standard, both as a Client and as a Server. This means that there is complete data transparency and easy access to data, while ensuring high security levels as per OPC UA standard. The Movicon SCADA / HMI solution has obtained certification from the OPC Foundation, thus guaranteeing extremely high levels of compatibility with reference to this standard. Furthermore, through the OPC UA standard it is possible to create gateway functions among different protocols and have a complete openness to the IoT world.

The theme of security and zero breakdown operations are fundamental elements of the Movicon SCADA / HMI solution, in fact security management is based on ".NET memberships", which are able to guarantee the management of users and accesses in total security and independently from the provider.



Also supported is the "Fault Tolerance" functionality with automatic redundancy management, even on server arrays as well as the support for the "Load Balance" of the same.

For us, safety in the Food & Beverage sector means support to the FDA CFR 21 part 11 regulations.

In fact, the Movicon SCADA / HMI solution, in addition to standard user management, supports access to the system through biometric recognition systems and integrates a validation tool of the data traced so as to be always sure that these have not been modified in a malicious way.

We do believe that technological evolution and openness are fundamental necessities to compete in the world of SCADA solutions; for this reason, within Movicon SCADA / HMI we have included a powerful engine for applications based on HTML5 and WPF technology. This means that the openness towards the outside world and towards the different platforms is total. The Movicon SCADA / HMI solution, however, is not limited to providing only the web-based usability of the project pages, but also it makes available on the web - for instance - all the Reports created within the application. All this is easily done through a few simple configuration steps in the Movicon SCADA / HMI editor. In addition, the native App for the main Mobile Operating Systems available on the market are available.

Nowadays, more than 120,000 Movicon licenses are running worldwide in a variety of applications, being selected by major players in the Automation business as well as renowned Food & Beverage and Packaging companies. 🏭

www.progea.com



INDUSTRIAL AUTOMATION SOFTWARE
progea



PND S.R.L., THE ORIGINAL ONE: BEWARE OF CLUMSY ATTEMPTS OF IMITATION!

“The satisfaction of seeing that companies in our sector with many years of experience use images and videos of our creations covered by copyright and try in vain to replicate our technological capacity is priceless! For everything else there is PND, the real one... BEWARE OF CLUMSY ATTEMPTS OF IMITATION!”

Specialisation, customer care, continuous innovation, custom technology and an extensive knowledge of international markets are just some of the features that have enabled PND srl to be among the leading companies in the world in manufacturing and sale of fruit processing machinery.

This experience has, in 18 years of activity, allowed PND to bring continuous improvements to the machinery in its extensive catalogue, which includes advanced solutions for processing of pears, apples, kiwis, oranges, grapefruits, lemons, pineapples, lemons, mangoes, strawberries and peaches, with all possible variations in order to meet the needs of companies processing fresh products for Fruit Fresh Cut, canning industry (jam and canned peaches in syrup), and dried and frozen sectors. One example is the PL6M, a semi-automatic peeler with six processing heads, initially dedicated to peeling mango: nowadays it is also able to peel kiwi.

The advantages of PL6M, that is: adjusting the peel thickness, managing the production speed and the rotation of the fruit through an inverter, associated with the possibility of processing fruits of different calibre without any adjustment and with fast maintenance, are now available for both mango and kiwi. When choosing one of the 15 semi-automatic machines, manual or automatic ones in the PND catalogue, you are choosing a standard machine that can be tailored to your needs.

One example is the new coring – ring machine mod. DRR, which is capable of coring and slicing apples and peaches, with a minimum round cut thickness: 2 mm. The loading plate rotates at regular steps, so that when the plate stops, the three work operations of manual loading, coring and slicing are carried out at the same time.

The loading plate rotates at regular steps, speed chosen by the customer. When the plate stops, the





three operations are carried out at the same time: manual loading, coring and cutting in ring.

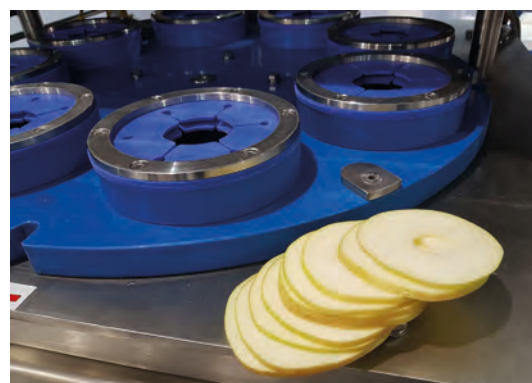
Relying on PND means having personalized assistance anywhere with specialized technicians who can speak several languages and count on-site support for offices in Europe, the United States, Canada, Brazil, Chile, Argentina, Peru, South Korea, Egypt, Vietnam, Tanzania, Australia, China, Turkey, United Arab Emirates and Qatar. In fact, the human element is one of the main resources of this company where mechanics and technique are its strengths.

Despite the widespread presence of PND representatives in several continents, when there is a new machine to be installed, there is always an expert who comes from the Head Office and follows the process until it is completed.

An assumption of responsibility that is a guarantee for the client, who knows, from the first moment, that he will be constantly assisted by first promotion until the equipment is in run.

Constant care to the needs of its customers is a winning strategy that allows continuous updating in the field and the response to the needs of its customers as it is able to offer customized processing lines. The chance of a continuously confront with customers from all over the World offers the opportunity for PND technicians to face new challenges and understand for themselves what their customers need.

At the website **www.pndsrl.it**, in addition to viewing the product catalogue, it is also possible to consult the calendar of international trade fairs. 🏠





MAKE YOUR BUSINESS RISE

WITH INDUSTRIAL BAKERY LINE TECHNOLOGY

IBL is a leading Company in the food plants industry, specialized in the planning, manufacturing and on-site installation of highly automated production layouts and state-of-the-art machinery for the making of bakery products: from bread and puff pastry to any kind of biscuits and cookies.

IBL is a young and emerging reality, yet already well accomplished and constantly growing, thanks to an innovative and flexible business formula which combines together strategic vision and technical innovation.

The Company inherits a genetic legacy coming from multidecennial know-how and work experience in leading companies from Verona, traditionally the world's capital in this very field.

EXCELLENT BAKERY PLANTS FOLLOW GREAT RECIPES

Any production solution cannot part from some culture of the end product.

IBL provides the Industry with very versatile layouts, which are easily and rapidly convertible for any kind and variant of product.

IBL allows for the utmost versatility and flexibility in the production layouts: from the configurations that contemplate manual labour to fully-automated lines and according to the different production needs and the desired product quantities.

IBL also offers maintenance and assistance, upgradings and modifications of pre-existing production layouts: always pursuing the most advanced concept of service and providing innovative solutions on a case-by-case basis.

GIVE YOUR BUSINESS THE BEST FRAGRANCE, TASTE AND ASPECT

For the bakery segment biscuits and cookies, IBL designs and builds industrial layouts and turnkey automated machinery for the complete-cycle production of the product genres:







- SOFT COOKIES
- HARD BISCUITS
- AND CRACKERS
- FILLED AND WIRE CUT
- COOKIES
- DROPPED COOKIES
- CAKES

**and for the bakery segment
bread and puff pastry:**

- PUFF PASTRY
- CROISSANTS
- BRIOCHES
- TIN BREAD
- BAGUETTES
- BREADSTICKS
- RUSKS
- FOCACCIA BREAD
- ARABIC BREAD
- CIABATTA BREAD
- PITA
- PIZZA

The production layout built by IBL are designed and manufactured in-house, at the Company's plant and headquarters nearby Verona.

The production layouts and machinery that are built and installed by IBL mirror the trade's state-of-the-art and guarantee the most fitting tailor-made solutions, always innovative and cost-effective, in every industrial context and economic situation.

IBL can offer the Clients the planning, manufacturing and installation of complete-cycle production layouts: from the stocking of raw materials, to dough making and moulding, to baking, to the final product wrapping.

Due also to the close technical co-operation with the Partners

supplying components such as SEWEURODRIVE, ALLEN BRADLEY, SIEMENS, KOYO SKF, etc., our layouts for bakery offer: total reliability and long lasting durability, flexibility, simplicity of maintenance and multi-year warranty from the maker.

**FRESHLY BAKED NEWS: BIG
CHANGES AT IBL**

The Company moved to larger Headquarters and sends a message to the Market – CEO Matteo Zumerle interview.

MR ZUMERLE, YOU HAVE MOVED TO NEW, FAR BIGGER PREMISES: A CLEAR SIGN OF GROWTH ...

Our growth is the direct consequence of the increasing demand from the market.

A fact we welcome with enthusiasm and proudly acknowledge, yet it represents a challenge at the same time, which calls for even more commitment on our part.

HOW DO YOU COMMIT YOURSELF TO THIS CHALLENGE?

Well, to begin with, we are massively reinvesting our business profits in order to better satisfy the increasing demand.

Our recent moving to new, larger premises based in Villafranca – where Verona's airport is located – comes as a natural consequence, but it is not the only step necessary to achieve our market goals, of course.

WHAT OTHER INTERVENTIONS WOULD YOU IMPLEMENT IN OR-

DER TO ACHIEVE YOUR MARKET GOALS?

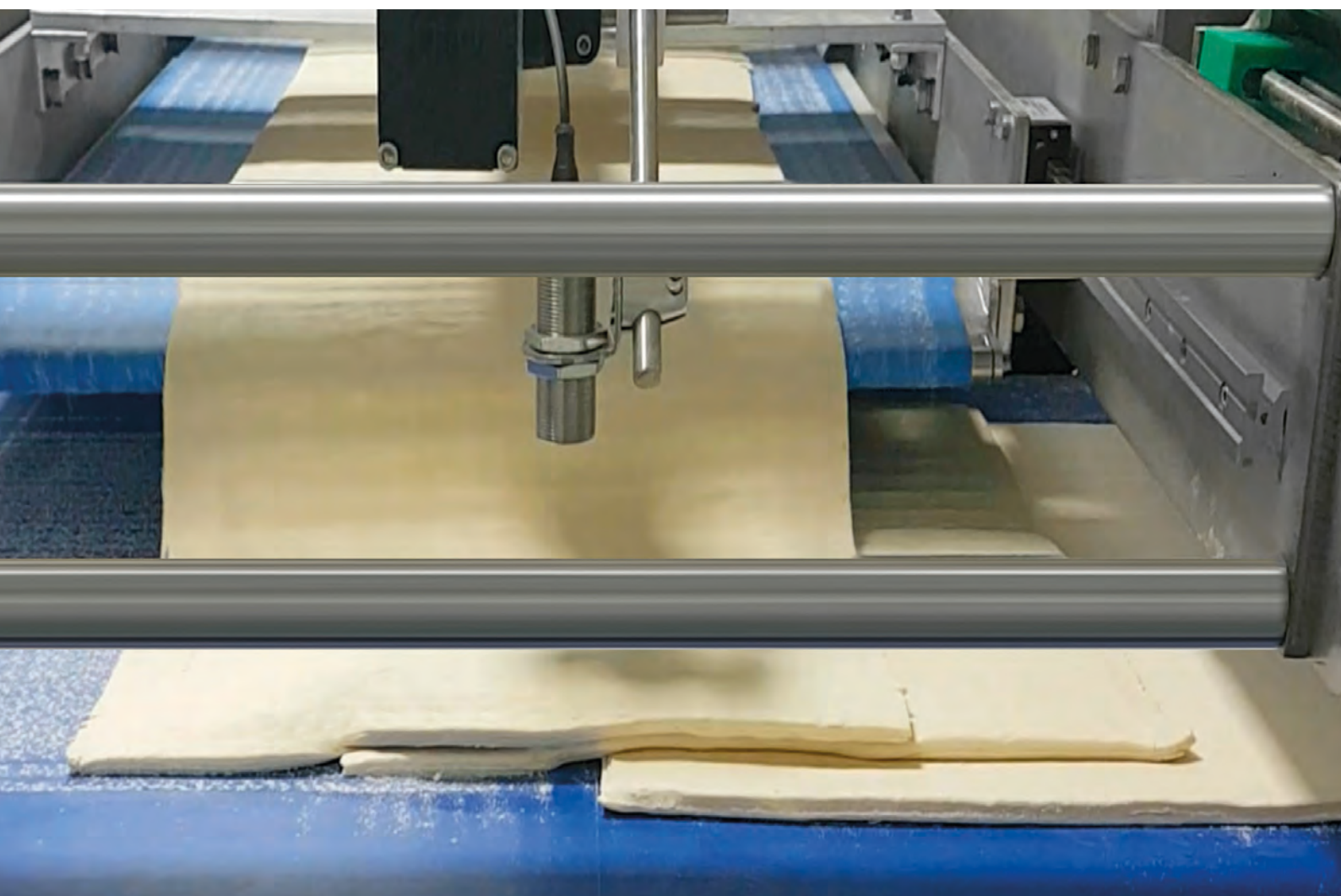
Research and Development are a fundamental aspect, yet there is at least another factor which plays a crucial role: I mean the capability of coming up with the proper solution at the right time for our Clients, reacting promptly and effectively, whenever and wherever needed.

IN SHORT, IBL PROVIDES THE CLIENTS WITH:

- HIGH GLOBAL QUALITY OF THE LAYOUTS
- HIGH RELIABILITY AND DURABILITY
- WIDE CHOICE OF TECHNICAL SOLUTIONS
- FAST LAYOUT ASSEMBLY
- REMARKABLE COST-EFFECTIVENESS

- PLANNED MAINTENANCE BY PROTOCOL
- REMOTE OR ON-SITE TECHNICAL ASSISTANCE. 🏠

www.iblbakery.com





HPP ITALIA: THE KEY TO SUCCESS FOR THE MODERN ENTREPRENEUR OF THE FRESH WORLD

HPP Italia, located in the Italian Food Valley, offers a dedicated food treatment service with high pressure processing. The advantages? Qualitative and nutritional excellence of the product, absolute food safety and an important shelf life extension.

Founded in 2014 by an intuition of entrepreneurs with a solid experience in the food sector, HPP Italia was the first company in Italy to offer the service of food processing with High Pressure Processing (HPP) dedicated to the third parties. Very important is the partnership with the US company Avure Technologies, world leader in this sector: HPP Italia has one of the largest plants currently operating in Europe. Shortly, the HPP technological process consists in subjecting foods to very high hydrostatic pressures (up to 6,000 atmospheres) so as to render bacteria inactive. All pro-



ducers of fresh food can benefit from HPP. The advantages are described below.

Top brand protection. For Food & Beverage companies, HPP Italia means brand protection. In fact, it reduces the risk of contamination from dangerous bacterial forms such as, for example, *Listeria Monocytogenes*, *Salmonella*, *E. Coli*. The treatment

with the high pressures allows then to solve the problem of the strict health restrictions imposed by some countries (it is the case of US) on the importation of food.

Premium quality. Unlike pasteurization, HPP - it's a cold process - preserves the organoleptic characteristics and nutritional properties of foods. It therefore represents the best answer to the needs of the modern consumer in terms of freshness and naturalness of food.

To the conquest of the world. HPP Italia then offers to the food companies the advantage of a significant extension of the shelf life (from 2 to 10 times greater, compared to the same untreated food): the life of the product is related to the number of bacteria present in it and HPP reduces it to minimum level. The greater shelf life is a fundamental condition to reach more distant markets easily and at low costs. 🏠



For more info: www.hppitalia.it



Il Futuro del Fresh Food

Alte pressioni: la tecnologia che rende gli alimenti sicuri.



High Pressure Processing

la soluzione ideale per le aziende food attente al consumatore.

Dal cuore della Food Valley parmense arriva la rivoluzione tecnologica del fresh food: grazie all'innovativo trattamento con le alte pressioni il tuo consumatore potrà gustare alimenti sempre freschi e naturali, dall'eccellente profilo nutritivo. E sicuri per la sua salute. Per te imprenditore, affidarti ai servizi di HPP Italia significa proteggere il brand e allargare i tuoi orizzonti di business, grazie alla maggiore shelf life.

Vuoi scoprirne di più? www.hppitalia.it



MINI MOTOR'S KEYWORDS FOR 2018

STEEL, INTEGRATED DRIVE, CONNECTIVITY

Mini Motor, the leading company in the field of servo motors, electric motors and gear motors based in Reggio Emilia, presents the new projects for 2018. “The keyword in 2017 was expansion: new products, new features, greater integration and new markets”, says Andrea Franceschini, managing director. “The expansion of our products has helped us to increase our presence in international markets such as Europe, the United States and India as well as in the emerging markets of the Middle East, South America, Russia and China, which are experiencing a very strong growth in the search for quality, innovation and new technologies “.

At the end of 2017, at SIMEL-Drinktec in Munich and Pack Expo in Las Vegas, Mini Motor presented to the international public the projects under development, in particular the new DR product: evolution of classic single- and three-phase motors, the motors of the DR series will be equipped with integrated drive, connectivity and a new optimised design which reduces its dimensions.

“The DR series has been in production since January” - continues Franceschini - “and represents one of the fundamental projects for this year. But that’s not all. For 2018 the keywords are Industry 4.0, connectivity and steel. Already last year, the DBS series, the flagship of Mini Motor production for automation and motion control, was enriched with brushless motors with integrated drive, equipped with rotary absolute encoders capable of memorising for 6 months the data related to the latest positioning of the motor, facilitating, for example, the restart of the plant in case of interruption. The evolution of the DBS family will continue this year, with a further strengthening of integration possibilities and connectivity: we are achieving excellent results and we expect to present it officially in May, at SPS Ipc Drives in Parma “.







“In 2018” - concludes Andrea Franceschini - “new innovations will also be introduced for the IP69K series engines, a reference point in the extremely demanding food&beverage sector. These are engines that combine reduced dimensions with the superior characteristics of stainless steel as well as an extremely compact design and reduced overall dimensions “. The smooth surface of these motors conforms to the IP69K level of protection, making them ideal for use in aggressive environments or where high hygienic standards are required.

From this point of view, stainless steel has similar characteristics to glass and porcelain and guarantees:

- corrosion resistance, in particular to detergents, solvents, sanitizers and disinfectants
- Compact surface and absence of porosity
- high bacterial removability in cleaning cycles and low bacterial retention after cleaning cycles

MiniMotor has always kept abreast of technological evolution, both in terms

of production processes and materials.

The constant commitment in the search for innovative solutions has allowed Mini Motor to realize the fundamental concepts of smart manufacturing: making resources work smarter and more integrated - human arms together with anthropomorphic robots - increasing both the speed and flexibility of the process. Therefore, Mini Motor can guarantee great customization capacity and, at the same time, very high quality at competitive prices even in standard productions, combining in every single product constructive excellence and precision, therefore greater efficiency at lower costs.

MiniMotor is present in more than 55 countries around the world, through an efficient distribution network that includes 5 branches in Italy, Germany, Holland, USA and the Arab Emirates, and a rich network of retailers. 🏠

www.minimotor.com



DBS

GOES TO INDUSTRY 4.0



BRUSHLESS SERVOMOTORS WITH INTEGRATED DRIVE

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ALL IN ONE.
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2018
COLOGNE

sps ipc drives
ITALIA
May 22 - 24, 2018
Parma,
Trade Fair Area

**ipack
ma**
2018
PROCESSING & PACKAGING
May 29
June 1
2018
FIERA
MILANO

**PACK
EXPO**
October
14-17, 2018
Chicago, IL
USA
CHICAGO



www.minimotor.com



FRUIT AND VEGETABLE PROCESSING LINES

VISIT US
AT ANUGA FOOD TEC 2018
HALL 4.2 BOOTH D30 – E39

The company Navatta, founded by Mr. Giuseppe Navatta in 1983, produces and installs fruit and vegetable processing lines and boasts references across the globe.

Navatta Group is also centre of excellence for the production and installation of processing machines and plants for peeled tomato and tomato by-products; it counts many references all over the world, with capacity ranging from 20 to 120 t/h of incoming fresh product.

Navatta Group is today a well – established and technologically efficient reality, also thanks to the numerous companies' acquisitions over the years, such as Dall'Argine e Ghiretti in 2001, a 40-year-old company world famous for rotary can pasteurizers and tomato pulping lines.; Mova,

in 2010, with extensive experience in bins handling, bins and drums emptying, palletizers and de-palletizers, washing systems; Metro International, in 2012, leader in fruit and vegetables processing, boasting international patents for juice and puree extraction, concentration plants and thermal treatment; Ghizzoni Ettore, in

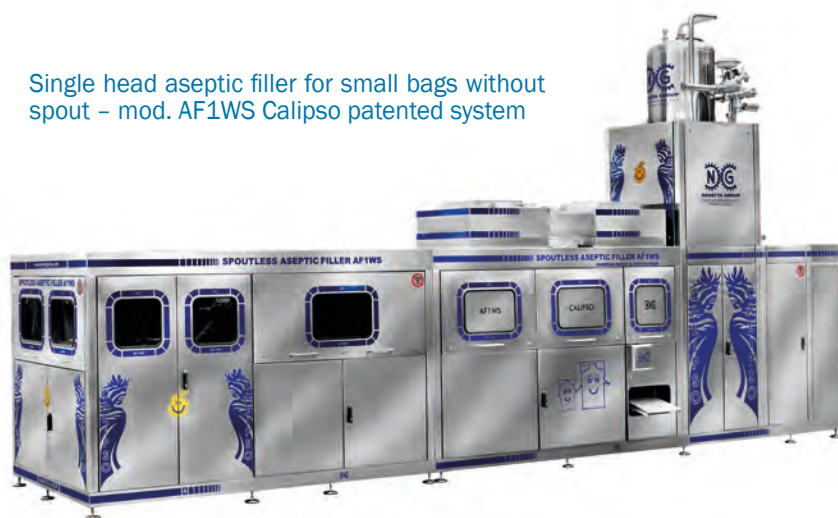
2012, specialized in special batch plants for ketchup, sauces and jams.

MANUFACTURING RANGE

NAVATTA GROUP manufactures and commissions Processing Lines, Systems, Equipment for Fruit, Tomato, Vegetables for:

- peeled / diced / crushed tomatoes,

Single head aseptic filler for small bags without spout – mod. AF1WS Calipso patented system



Sterile Einzelkopf-Abfüllvorrichtung für kleine Beutel ohne Auslauf - Mod. Af1ws, patentiertes System von Calypso



NAVATTA GROUP
Food processing s.r.l.

OBST- UND GEMÜSEVERARBEITUNGSANLAGEN

Das im Jahre 1983 von Giuseppe Navatta gegründete Unternehmen Navatta produziert und installiert Obst- und Gemüseverarbeitungsanlagen und kann weltweit Referenzen vorweisen. Navatta Group ragt auch im Bereich der Herstellung und Installation von Maschinen und Fabriken für SchältoMATen und Nebenerzeugnisse hervor. Das Unternehmen weist viele Referenzen auf, bei denen der Durchsatz des einlaufenden, frischen Produkts 20 bis 120 t/h beträgt. Navatta Group ist heute ein gefestigtes

und in technischer Hinsicht leistungsfähiges Unternehmen. Dies ist auch den im Laufe der Jahre erfolgten Firmenkäufen zu verdanken: Dall'Argine e Ghiretti im Jahr 2001, ein seit mehr als 40 Jahren auf dem Markt tätiges und weltweit für die Herstellung von Rotations-Pasteurisierapparaten und Tomatenverarbeitungsanlagen bekanntes Unternehmen; Mova im Jahr 2010, ein Unternehmen mit großer Erfahrung in der Beförderung von Fässern, der Entleerung von Förderkästen und Fässern, Palettier- und Entpalettiermaschinen

und Waschanlagen; Metro International im Jahr 2012, führendes Unternehmen auf dem Gebiet der Obst- und Gemüseverarbeitung, das internationale Patente für die Saft- und Püreegewinnung, Konzentrat- und Wärmebehandlungsanlagen vorweisen kann; Ghizzoni Ettore im Jahr 2012, ein auf Batch-Anlagen für Ketchup, Saucen und Marmeladen spezialisiertes Unternehmen.

PRODUKTPALETTE

Navatta Group produziert und installiert Verarbeitungsanlagen, Systeme und



tomato sauces and purees, tomato paste, all filled into any kind of package or in aseptic;

- diced, puree, juices (single strength or concentrated) from Mediterranean / tropical fruit, all filled into any kind of package or in aseptic;
- Fruit crushing lines from IQF, frozen blocks and frozen drums
- high yield PATENTED fruit puree cold extraction, fruit purees / juices equalized in aseptic.
- Wide range of evaporators to produce tomato paste Mediterranean and tropical fruit concentrate.
- Evaporators for coffee and milk: evaporation before spray atomizers, freeze dryers or other dryers
- Evaporators for cogeneration industry (waste treatment)
- Aseptic sterilizers
- Aseptic fillers for spout bags/ spoutless Bag-in-Box 3 – 20 liters, Bag-in-Drum 220 liters, Bin-in-Box / IBCs 1.000 – 1.500 liters;
- Spiral-cooler

- Formulated products productions (jam, ketchup, sauces, drinks) starting from components unloading to dosing, mixing, mechanical / thermal stabilizing, to filling into any kind of package or into aseptic mini-tanks;
 - processing pilot plants;
 - vegetable processing as receiving, re-hydration, cooking, grilling and freezing
- Navatta Group's headquarter and the two production units are located in Pilas-

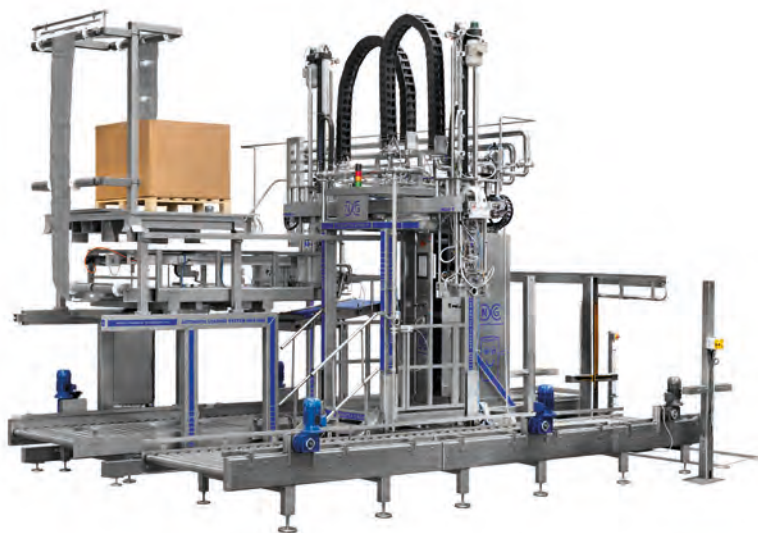
tro di Langhirano, Parma, with a total production area of 10,000 square meters.

VISION: Passion is the factor that drives us to higher targets, in terms of technology, products and services.

MISSION: To constantly increase Customers' satisfaction and fidelity. 🏠

www.navattagroup.com

Double head aseptic filler for palletized bags in drums 220 lt and Bag in bin 1000-1500 lt with integrated automatic loading system
For 220-20-10-5 lt web bags – mod. Webone – patent pending



Sterile Doppelkopf-Abfüllvorrichtung für palettisierte Beutel auf Trommeln zu 220 l und Beutel in Behältern zu 1000-1500 l mit integriertem automatischem Ladesystem. Für 220-20-10-5-l Gewebebeutel - Mod. Webone - Patent angemeldet

Geräte für Obst, Tomaten und Gemüse:

- geschälte / gewürfelte Tomaten / gehackte Tomaten, Saucen, Pürees und Tomatenmark, in allen Arten von Verpackung oder in aseptischer Abfüllung
- Obst in Stücken, Püree, Fruchtsäfte (Direktsaft oder Fruchtsaft aus Konzentrat) aus Mittelmeer-Obst / Tropen-Früchten, in jeder Art von Verpackung oder in aseptischer Abfüllung
- Zerkleinerungsanlagen für IQF-, in Blöcken gefrorenes und in Behältern gefrorenes Obst
- PATENTIERTE Kaltextraktion mit hoher Ausbeute, Fruchtpürees / Fruchtsäfte mit aseptischer Stabilisierung
- Große Reihe von Verdampfern zur Herstellung von Tomatenmark und natürlichem / konzentriertem Püree aus Mittelmeer-Obst und Tropenfrüchten
- Verdampfer für Kaffee und Milch: Verdampfung vor den Sprüh-, Gefrier- oder anderen Trocknern
- Verdampfer für KWK-Anlagen (Abfallbehandlung)
- Aseptische Sterilisatoren

- Aseptische Bag-in-Box-Abfüllmaschinen mit oder ohne Abfüllstutzen; Bag-in-Drum 220 Liter, Bag-in-Box / IBC 1.000 - 1.500 Liter
- Spiralkühler
- Herstellung formulierter Produkte (Marmelade, Ketchup, Saucen, Getränke) vom Entladen des Rohstoffs bis zur Dosierung, Mischung, mechanischen/thermischen Stabilisierung zur Abfüllung in jede Art von Verpackung oder in kleine, aseptische Tanks
- Pilot-Verarbeitungsanlagen
- Gemüseverarbeitungsanlagen einschließlich Empfang, Rehydratation, Kochen, Grillen und Einfrieren

Der Sitz und die beiden Produktionsstätten von Navatta Group befinden sich in Pilastro di Langhirano, Parma, mit einer Produktionsfläche von insgesamt 10.000 Quadratmetern.

VISION: Leidenschaft ist der Faktor, der uns zu ehrgeizigeren Zielen in Bezug auf Technologie, Produkte und Dienstleistungen antreibt.

MISSION: Ständige Erhöhung des Kundenzufriedenheits- und Kundenbindungsindex.

www.navattagroup.com



INNOVATIVE HIGH FREQUENCY PASTEURIZATION AND STERILIZATION SYSTEM

Born in 1961, Officine di Cartigliano spa core business is based on machinery production for the tannery industry. Officine di Cartigliano Spa has studied the possibility of using alternative technology for modifying moisture content of leather before finishing.

The result of a continuous innovation has led this reality to follow another winning track and invest in other areas such as the food industry. Indeed, the company patented the application for food pasteurization and sterilization at low temperatures using an electromagnetic field. The processed material coming out shows higher organoleptic compounds such as nutritional characteristics, very similar to the fresh product, maintaining the characteristics of freshness in the long run.

Cartigliano Low temperatures

Flash Sterilization is suitable for liquid, semi-liquid and highly viscous food in line pasteurization/sterilization processes such as vegetable drinks, fruit juices and diced, jam and marmalade, sauces and vegetables creams, milk and dairy products, fresh soft cheese, ice cream blends, High viscosity product, liquid eggs, etc.

HF TUNNEL for CONTINUOUS or BATCH processes could be used for Drying, Quick heating or Pre-Heating, Pasteurization, Sterilisation, Decontamination, Sanitizing of dried fruit and cereals, De-frosting ecc. 🏠

www.cartigliano.com





mombbrini

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PER L'INDUSTRIA ALIMENTARE



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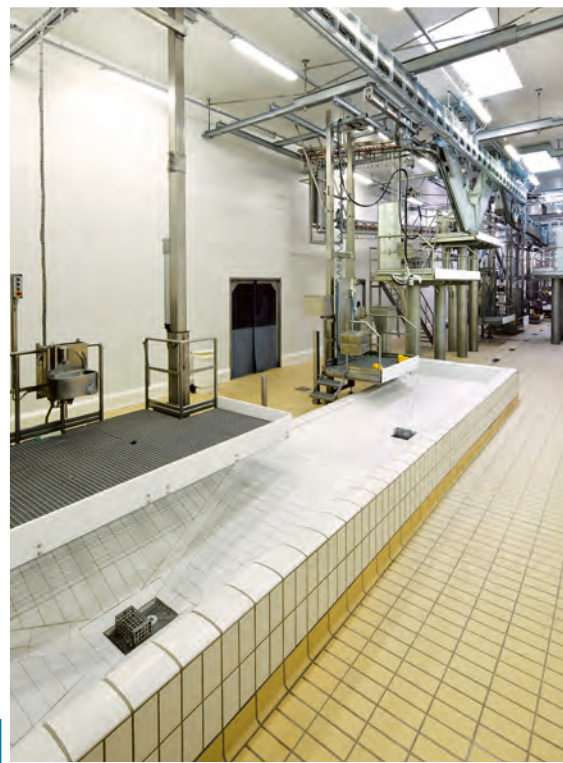
A MOMBRINI PRODUCTION

The Fratelli Faccia slaughterhouse in Ceva (CN)

The brand-new Fratelli Faccia slaughterhouse in Ceva extends for 15,000m² and includes a 7,000m² indoor space. The factory's floor was entirely realized by a company based in Caravaggio (BG) named Mombrini, for many years the undisputed leader in the manufacture of flooring for the food industry. In the meat processing industry, the choice of an adequate floor is crucial for carrying out the work smoothly. In these factories it is particularly important that the floor does not become slippery during the processing of the meat and can be easily washed. When several livestock units arrive at the slaughterhouse every

hour, the need for a safe, clean and fast slaughtering process is well understood. The staff who carries out the various steps of the work must be able to move around without worrying about slippery floors, especially in the slaughter room. Furthermore, the floor must be cleaned perfectly and quickly at the end of the work. The Klinker floor with epoxy resin sealing is certainly the best choice in this context.

In the slaughter room, capable of processing 50,000 livestock units every year, the flooring plays a vital role, especially at the upper floor. Here, cattle from the whole Piedmont plain area arrive, mostly belonging to the breeds Piemontese cattle, Blonde



• EIN MOMBRINI PROJEKT

Der Schlachthof der Gebrüder Faccia in Ceva

Der neue Schlachthof der Gebrüder Faccia in Ceva erstreckt sich über eine Fläche von 15.000 Quadratmetern, von denen 7000 Quadratmeter komplett von Mombrini aus Caravaggio gefliest wurden, seit Jahren unangefochtenes Unternehmen für Bodenbeläge in der Lebensmittelindustrie. Insbesondere im Bereich der Fleischverarbeitung ist die Wahl des richtigen Bodenbelags von größter Bedeutung, weil nur so die Arbeit reibungslos durchgeführt werden kann. In diesen Betrieben ist eine der wichtigsten Anforderungen, dass der Bodenbelag in den verschiedenen Stadien der Verarbeitung rutschsicher

und abwaschbar ist. Wenn innerhalb von ein paar Stunden in einem Schlachthof Hunderte von Rindern zusammenströmen, dann kann man verstehen, dass der Schlachtzyklus sicher, hygienisch und schnell ausgeführt werden muss. Die an den verschiedenen Phasen der Verarbeitung beteiligten Mitarbeiter, vor allem im Schlachtraum, müssen sich sicher, dass sie sich ohne die Gefahr des Aus- oder Abrutschens bewegen können. Und, genauso wichtig, am Arbeitsende muss sich der Boden schnell und sauber reinigen lassen. Der Boden aus Klinker, mit Epoxidharz, erfüllt zweifellos am besten beide Anforderungen. Im Schlachtraum,

in dem 50.000 Einheiten/Jahr bearbeitet werden, ist der Bodenbelag von entscheidender Bedeutung, vor allem in der oberen Etage, wo die Viehherden zusammen kommen, die aus der piemontesischen Ebene stammen und deren Hauptrassen folgende sind: Piemontese, Blonde d'Aquitaine, Limousine, Charolaise und deren Kreuzungen.

Die Fotos zeigen hier deutlich, dass vor allem im Schlachtraum, der Reinigungsvorgang absolut keine triviale Angelegenheit ist: Der Bodenbelag von Mombrini - dank des eigens entwickelten Reinigungs-Kits - wird nach jedem Arbeitszyklus in kurzer Zeit wieder wie neu.



d'Aquitaine, Limousine and Charolaise.

The pictures attached here clearly show that, especially in the slaughter room, cleaning is not an easy task: Mombrini's flooring – also thanks to the cleaning kit provided by the company – turns impeccably clean after each cleaning cycle.

Besides the slaughter room, which is located on two floors, the factory has all the other departments that guarantee that the meat's freshness and quality arrive unaltered to the consumer:

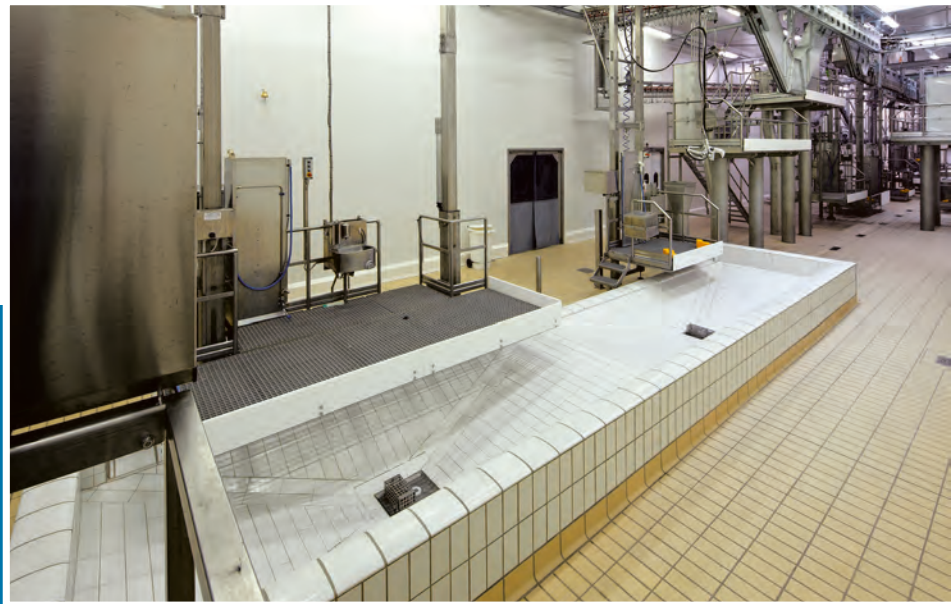
- cold chain with carcass rapid cooling tunnel at the end of the slaughter; 0 °C refrigerated rooms for half carcasses stocking (130,000kg capacity); 0 °C refrigerated rooms for carcasses quarters stocking (50,000kg capacity); 0 °C refrigerated rooms for offal conservation; 0 °C and -20 °C refrigerated rooms

for packaged products conservation; -40 °C rapid freezing tunnel for packaged products; -4 °C refrigerated room for ground meat conservation; 0 °C refrigerated room for chitterlings conservation;

- cutting and boning room with a capacity of 20,000 kg per day for vacuum-sealed anatomical cuts, and for 18,000kg per day for bowls and portions in MAP; rooms for ground meat processing and production of hamburgers in polystyrene bowls MAP packages;
- shipping room for boned and packaged meat with 5 loading docks.

Thanks to our renowned expertise and only after careful consideration of such a complex design, we can guarantee that the flooring withstands the various types of workloads it is subjected to.

The material of the tiles is very important and an accurate installation and sealing are also fundamental. However, before that, the surface gradient and the outlets design need to be carefully assessed as well as the screed. All these processes are tightly interlocked and only a highly qualified technical research can guar-



Neben dem Schlachtraum auf zwei Etagen, ist die Anlage mit allen anderen Bereichen ausgestattet, die dafür sorgen, dass das Fleisch frisch und perfekt zerlegt den Verbraucher erreicht:

- Die Kühlkette mit Schnellkühltunnel für die geschlachteten Tiere; Zellen für die Lagerung der Tierhälften bei 0 °C (Fassungsvermögen von 130.000 kg); Zellen für die Lagerung von Tierviertel bei 0 °C (Fassungsvermögen von 50.000 kg); Zelle für die Konservierung von Innereien bei 0 °C; Zelle für die Lagerung von verpackten Produkten bei 0 °C; Schneller Gefriertunnel für verpackte Produkte bei -40 °C; Zelle für die Lagerung von verpackten Produkten bei -20 °C; Zelle für die Konservierung von Hackfleischprodukten bei -4 °C; Zelle für die Konservierung von Kutteln bei 0 °C.
- Der Raum zum Entbeinen und Portionieren mit einem Fassungs-

vermögen von 20.000 kg/Tag für anatomische Schnitte im Vakuum und 18.000 kg/Tag für Schalen und Portionen unter Schutzatmosphäre verpackt. Räume für die Verarbeitung von Hackfleisch zur Herstellung von Hamburger und Hackfleischportionen, die unter Schutzatmosphäre in Styroporschalen verpackt werden.

- Der Versandraum für Fleisch und Knochen und verpackte Produkte, der mit fünf Laderampen ausgestattet ist.

Nur eine vorherige und genau Analyse des Projekts eines so komplexen

Systems kombiniert mit einer großen Erfahrung in diesem Bereich kann garantieren, dass der Fußboden nach der Verlegung den verschiedenen Arbeitsbelastungen auch gewachsen ist. Dabei ist das Fliesenmaterial von entscheidender Bedeutung, ebenso wie die fachgerechte Verlegung und die Abdichtung, die Berechnung des Gefälles und die Dimensionierung von Ein- und Ausleitungen sowie der Estrich. Alle voneinander abhängigen Vorgänge kann nur ein technisch erfahrenes Studio in vollem Umfang garantieren: in diesem Fall das Unternehmen Mombrini, dessen Bodenbeläge aus säurebeständigem



antee its success: Mombrini do the trick. Its Klinker acid-resistant floorings occur in Italy since 1962 and this year the company has reached its 50th year of activity.

Under the leadership of the founder, Gianni Mombrini, and his son, Carlo, 15 teams of tilers guarantee that the "Mombrini flooring system" will always be designed and installed with the best technique and expertise. Thousands of customers have already chosen to install our floor-

ing, from the dairy companies to the meat and fish processing companies, from the food companies to the wine industry and so on.

Working in so many sectors made us realise how essential is the flooring cleaning. Fratelli Faccia realised it too because working in accordance with the Italian and European regulations is a matter of priority. Here the staff realises hygienically safe products in accordance with

the manufacturing instructions and the company policy, caring about the company environmental impact and monitoring their carbon footprint and the correct waste disposal.

In accordance with the IPPC directive, Fratelli Faccia have adopted a system for the prevention and integrated reduction of pollution through regular controls. Their strong work ethic leads them to apply the health and safety regulation in all work places, to train their staff to health and safety at work and to decline any service or supply that could imply the workers exploitation. In order to comply with the present Quality Policy, every year they set strict targets to reduce anomalies and to get better hygienic and working conditions. And the Mombrini flooring has a fundamental role to make them reach these targets. 🏠

www.mombrini.it



Klinker seit 1962 in ganz Italien zu finden sind und das in diesem Jahr die beachtliche Zahl von fünfzig Jahren Tätigkeit überschritten hat. Unter der ständigen Führung von Gianni Mombrini, dem Gründer, und seinem Sohn, Ingenieur Carlo sorgen 15 Teams von Fliesenlegern dafür, dass das «Bodensystem Mombrini» immer mit der bewährten Kombination von Innovation und Erfahrung verlegt wird. Hunderte von Kunden haben schon ihre Einrichtungen und Anlagen mit ihren Bodenbelägen verfließt, vom Milchsektor zur Konservenindustrie, von der Fleischverarbeitung zu der von Fisch, von der Nahrungsmittelbranche bis zur Weinwirtschaft, und so weiter ... Gerade weil wir in all diesen Bereichen arbeiten, wissen wir von Mombrini, dass die Sauber-

keit unserer Bodenbeläge eine der grundlegenden Anforderungen ist.

Auch beim Schlachthof der Gebrüder Faccia denken wir in dieser Weise, eben weil die Einhaltung der Anforderungen der einzelstaatlichen Rechtsvorschriften und der Gemeinschaftsvorschriften ein Garantieschwerpunkt darstellt. Hier arbeitet das gesamte Personal daran, eine sichere und hygienische Produktion zu erreichen, unter Anwendung der Bestimmungen der Verarbeitungshinweise und der Betriebsvorschriften. Es achtet folglich auf die Umweltauswirkungen seiner Tätigkeiten, kontrolliert sorgfältig die Einhaltung der gesetzlichen Grenzen der Emissionen und kümmert sich um die ordnungsgemäße Entsorgung von Abfällen. Mit der Anpassung

an die IVU-Richtlinie hat das Unternehmen ein System zur Prävention und zur integrierten Verminderung der Umweltverschmutzung durch regelmäßiges Monitoring implementiert und verfolgt die Einhaltung der Arbeitsethik, indem es sich um die Eignung des Arbeitsplatzes sowie um die Ausbildung des Personals in Sachen Hygiene und persönliche Sicherheit kümmert, auch durch die Weigerung Dienstleistungen, Lieferungen oder Zulieferungen zu akzeptieren, bei denen oder deren Herstellung die Ausbeutung der Arbeitnehmer angenommen werden kann. Um die Umsetzung dieser Qualitätspolitik zu ermöglichen, setzt man sich jedes Jahr die praktischen Ziele der Hygiene, der Reduzierung von Fehlern und der Verbesserung der Arbeitsbedingungen. Und der Bodenbelag von Mombrini spielt eine wichtige Rolle, um alle diese Ziele zu erreichen. 🏠

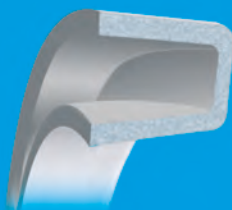
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Food Sealing Systems



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Food Antivibration Systems



**Pantecnica**® SPA

PTFE SOLUTIONS FOR THE FOOD INDUSTRY

Specialist in the field of sealing systems and components since 50 years, PANTECNICA is constantly committed to develop and improve its offer with innovative and customized solutions. The following is mainly derived from the documentation of the manufacturer "ElringKlinger-Engineered Plastics", of which PANTECNICA has been the exclusive engineering partner for the domestic market for over 30 years. These are innovative solutions in high performance plastics such as PTFE and PTFE, PEEK, PE-UHMW composites. PANTECNICA is able to meet the most specific market requests with solutions that meet the strictest standards of food and pharmaceutical industry.

PTFE solutions for the FOOD industry. A complete line of products.

PANTECNICA's long lasting experience in the application of almost any sector allows the company to supply both miniature components and seals up to 3.000 mm in diameter, with rapid delivery for both single-piece and large-scale production.

Moldflon® - Thanks to this fluorothermoplast that combines the properties of PTFE with greater freedom and cost-effectiveness of thermoplastic transformation processes such as injection molding, the range of application of the materials so far used is greatly expanded thus increasing the range of solutions and products.

RADIAFLON® - PTFE/Compound Radial Shaft Seals

Mainly employed on rotating shafts. Characterized by high chemical resistance, they can be used in case of insufficient lubrication and dry runs. Sterilizable CIP (Clean In Place) and SIP



RADIAFLON



SPRINGFLON

"copyright by ElringKlinger Engineered Plastics"

(Sterilization in Place)

Pressure up to 15bar with standard type.

Peripheral speed > 35m / s.

Temperature -60°C +200°C

- Standard Executions: HN2390 and HN2580 and special customized solutions: multi-lip, friction-optimized, counter-sealed, single lip, hydrodynamic lip and various thickness and preload lips
- Compounds in Compliance to: FDA, EU, AAA, USP VI

Applications: in Food and Pharmaceutical Processes

- Mixers and agitators (of fluids and powders)
- Grinders
- Fillers
- Pumps
- Centrifuges
- Special executions for rotating filling machine distributors

SPRINGFLON® - PTFE /Compound Spring Energized Seals

Used for single linear acting on pistons or rods, in rotating, rotating-slyding , angular and static applications.

Characterized by high chemical resistance they can be used in poor lubricated or dry conditions.

Sterilizable CIP (Clean In Place) and SIP (Sterilization in Place)

Pressure up to 700bar.

Linear speed up to 15m/s - rotating speed up to 2,5m/s

Temperature -200°C+300°C

- Standard executions and special or customized solutions, monoblock pistons, Hi-Clean versions
- Compounds in Compliance to: FDA, EU, AAA, USP VI

Applications: in Food and Pharmaceutical Processes

- Dispenser
- Packaging machines
- Piston pumps
- Special executions for rotating filling machine distributors

MEMORY®- PTFE/Compound Preload Seals

Characterized by high chemical resistance they can be used in poor lubricated or dry conditions.

Available in PTFE Compound and PE-UHMW

Sterilizable CIP (Clean In Place) and SIP (Sterilization in Place)

Used for single linear acting on pistons or rods, in rotating, rotating-slyding and angular motions.

No stick-slip even after long periods of inactivity

Pressure up to 20bar

Linear speed up to 15m/s - rotating up to 1m/s
Temperature -40°C +200°C



MEMORY

"copyright by ElringKlinger Engineered Plastics"

- Standard executions and special or customized solutions, guided piston
- Compounds in Compliance: FDA, EU, AAA, USP VI

Applications: in Food and Pharmaceutical Processes

- Filling Valves
- Pneumatic cylinders and actuators
- Dispenser
- Packaging / Bottling Machines
- Suction pumps

BELLOWS

Applications: in Food and Pharmaceutical Processes:

- Protecting sterile areas
- Filling systems with over 20million strokes achieved
- Aseptic valves
- Solenoid valves
- Dispensers
- Pumps and valves
- Pressurization Valve (filling machines - P up to 6bar - 10mil cycles)
- Blow molding valve (food design - P up to 32bar - 4mm stroke - 10million stroke)



DIAPHRAGMS/ MEMBRANES

"copyright by ElringKlinger Engineered Plastics"



BELLOWS

DIAPHRAGMS/ MEMBRANES (executions: film, printed and turned)

Applications: in Food and Pharmaceutical Processes:

- Measuring Devices
- Pumps
- Pressure regulators
- Valves

Optimized with high flexural resistance properties, even under pressure.

BELLOWS and MEMBRANES

In virgin PTFE, PTFE modified or PTFE compound

Resistant to chemical agents

Sterilizable CIP (Clean In Place) and SIP (Sterilization in Place)

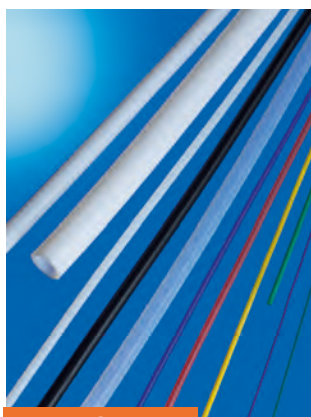
Can be used at temperature range between -60°C and +200°C.

Vacuum pressure up to 6bar

- Special and custom executions
- Compounds in Compliance: FDA, EU, USP VI

TUBING

In virgin PTFE, modified PTFE or PTFE



TUBING

compound, Moldflon®

Resistant to chemical agents

Sterilizable CIP (Clean In Place) and SIP (Sterilization in Place)

Pressure up to 8bar

Compounds in Compliance to: FDA, EU

Applications: in Food and Pharmaceutical Processes:

- Filling machines
- Tank connection / filling machines valve

ANTIFRICTION BEARINGS

In virgin PTFE, PTFE compound, Moldflon®, PEEK

Excellent resistance to chemical agents

Sterilizable CIP (Clean In Place) and SIP (Sterilization in Place)

Operating temperature -100°C +250°C

Suitable for dry applications with high PxV (up to 2,5N/mm² X m/s)

No moisture absorption

Corrosion free

High static compressive strength (up to 80 N/mm²)

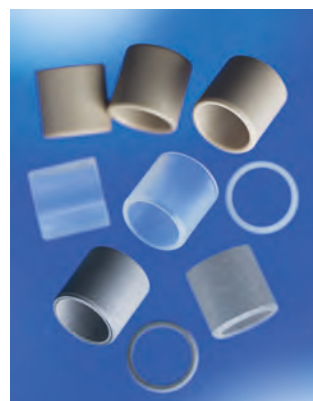
Compounds in compliance to: FDA, EU, USP VI.

Applications: in Food and Pharmaceutical Processes:

- Shakers
- Mixers,
- Bottling lines
- Conveyors
- Packaging lines. 🏭

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ANTIFRICTION BEARINGS



OMIP, SINCE 1971, EXCELLENCE OF MADE IN ITALY

QUALITY, INNOVATION AND TECHNOLOGY FOR FOOD PROCESSING

The company O.M.I.P. SRL, established since 1971, specialized in manufacturing machines for fruit processing. The research, development and innovation, have allowed the introduction on the world market, the most modern technologies in the sector of pitters for peaches, plums, apricots, avocados, apples and pears. Machines combining

characteristics including strength and reliability, ease of use and low maintenance, synonymous with quality and excellence of Made in Italy. Its organizational skills and the quality of its products, have allowed it to establish itself on all markets: from the Italian to European, from the South American and Californian ones to those of South Africa and Australia up to the Asian and New Zealand market.

The **K8-16 Peach Stoning machine** is a stable one and of a great robustness, manufactured totally in stainless steel. The rotation of the stoning knives allows to pit 344 peaches per minute with any degree of ripeness and any variety (clingstone, freestone and nectarine).

The machine has been completely redesigned with a brand new casing protection system that make





easier cleaning and maintenance operations.

The **Apricots Stoning Machine KA3 and KA6** pits apricots in two halves along the suture line and it is suitable to pit fruit even if not perfectly graded. All parts in touch with fruit are for alimentary and hygienic purposes. The structure is completely in stainless steel. Capacity: from 550 to 1.100 fruits per minute.

The **KR8 Peach Repitter Machine** is a stable one and of a great robustness, manufactured totally in stainless steel. The rotation of the stoning knives permits to repit peaches with stone problems. Repit 320 half peaches per minute with any degree of ripeness and any variety (clingstone, freestone and nectarine).

The **KAV2 Avocado Pitting Machine** pre-cuts the Avocado separating it into two halves and allows its pitting*. The machine is suitable to pit fruit even if not perfectly graded. All parts in

touch with fruit are for alimentary and hygienic purposes and the structure is completely in stainless steel. Production rate 250 fruits per minute.

*pitting depends on the fruit variety and its ripeness.

The **Apple and Peaches Coring Machine mod. KM8** is designed for the sole purpose to core apples ranging from 10 to 105 mm in diameter. The frame and the feeder are made of stainless steel (AISI 304). The rollers and fruit carrying plates are made of food-grade plastic.

The machine features include EC-compliant safety guards all made of AISI 304 stainless steel, with quickly releasable interlocked hinges for easy and safe maintenance.

Production rate: 300 apples/minute.

OMIP COMPANY MANUFACTURES:

Pitter machines for Peaches, Plums, Apricots and Avocados; Peach and Apricot Roller-Operated Stone Remover; Apple and Peach Corer; Peeler; Dicer; Slicer; Brusher; Turn-Overs; Elevators and more...

Keep in touch, visit:
website: www.omip.net
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TROPICAL FOOD AROMA RECOVERY UNIT

The world of aromatic essences is a rich and entangled one. The taste and aroma of a food product or beverage are often the key to its success in the market. Attempting to imitate nature's amazing ability to create an almost endless variety of smells and tastes is already an immense challenge in itself. And it is compounded by the fact that the truly essential aroma doesn't just come from one single substance. It's usually a large number of different substances that creates that characteristic aroma or flavor we come to appreciate.

Designed to extract aromas and essences from a flow of natural juice, the Aroma Recovery Unit is projected to achieve the best result with rapidity and simplicity. Consisting of a single under vacuum condensation column that condensates the aromas by means of cooling fluids at different temperatures (i.e. well water or



refrigerated water), the Aroma Recovery Unit machine is fed by a stream of "juice vapor", which is stored in a dedicated under-vacuum tank (available on demand) receiving the juice during the refinement process. The aromas are then extracted by flash evaporation and, depending on the quality grade, sent to one or more collecting tanks or delivered directly to the sterilizer feeding tank in order to be added to the product.

The first section of vapor condensation intercepts and condensates the vapor. During this stage, the water vapor interception system works in a closed loop, continuously re-introducing the condensed water into the circuit to completely extract the aromatic phase. Once the aqueous phase is the only one left in the ring, the latter is eliminated. The parameters regulating the interception system are completely customizable, to best adapt them to the conditions of the vacuum and the product.

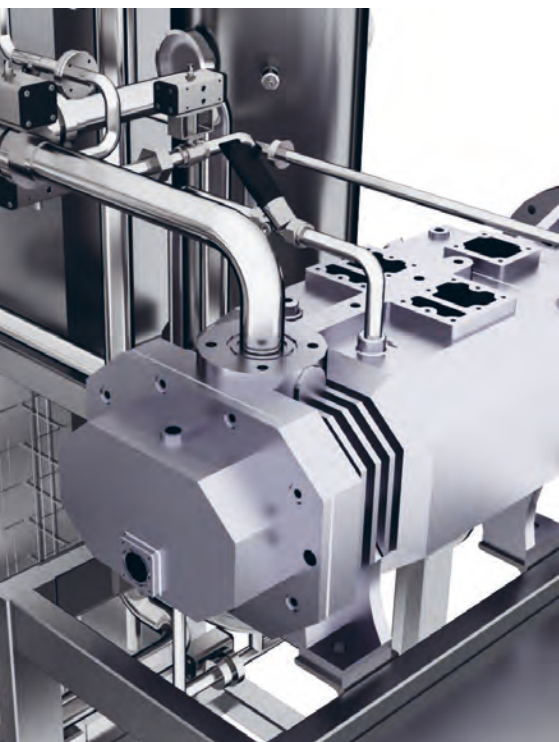
The process yields both heavy and light aromas. Heavy aromas are in-

tercepted by the condenser with cold water. The cooling liquid gets into a heat exchanger that intercepts the less volatile heavy aromas, whereas more volatile heavy aromas, go to a further stage. This system works in a closed loop as well, to properly separate the two phases of the aroma. Light aromas are instead intercepted by the condenser with glycol water. This phase takes place in two different sectors, where the separation of the aromatic phase from the non-condensable gases is completed and extra gases are expelled. Each phase can be used either independently or mixed in different percentages to obtain aromas of different intensity.

These aromas have a wide range of application, from the food sector to the cosmetics and pharmaceutical industry. 🏠

www.tropicalfood.net

TROPICAL FOOD MACHINERY
food processing technology





DON'T THROW AWAY THE AROMA
JUST RECOVER IT

new aroma recovery unit



Come visit us
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STAND F040/F048

TROPICAL FOOD MACHINERY
food processing technology

Via Stradivari, 17 - 43011 Busseto (Parma) - Italy

www.tropicalfood.net



A SIMPLE AND SMART VISION SOLUTION

FOR SHAPE AND COLOR INSPECTION IN THE FOOD INDUSTRY

Vision inspection machines play an increasingly important role in many industrial manufacturing processes thanks to their unique characteristic of both raising quality and cutting costs.

Although many vision tasks are nowadays easily addressed through machine vision (examples include determining the correct label position, inspecting the bottle seal finish, verifying that caps are securely tightened, reading QR codes, checking fill-levels), there is still a number of



ALBERT™

EINE EINFACHE UND SCHLAUE LÖSUNG FÜR FORM- UND FARBPÜFUNG IN DER NAHRUNGSMITTE LindUSTRIE

Bildverarbeitungssystemen spielen eine zunehmend wichtige Rolle in vielen industriellen Herstellungsverfahren, da sie einheitlich sowohl die Qualität steigern als auch die Kosten reduzieren.

Obwohl viele Inspektionsaufgaben heutzutage einfach durch maschinelle Bildverarbeitung erledigt werden (Beispiel umfassen die Bestimmung der korrekten Aufkleberpositionierung, Überprüfung des Flaschensiegels, Verifizierung des sicheren Verschlusses von

Deckeln, Lesen von QR-Codes, Überprüfung von Füllständen), so gibt es doch noch eine Reihe von Herausforderungen für bestimmte Industriezweige, vor allem bei der Überprüfung von natürlichen Nahrungsmittelprodukten.

In der Tat haben Nahrungsmittel, wie gebackene oder gefrorene Güter, naturgemäß einen Abweichungsgrad in Form und/oder Farbe, den traditionelle maschinelle Bildverarbeitungssysteme kaum handhaben können. In der Nahrungsmittelindustrie ist das

Annahmekriterium oft eine recht subjektive Kombination vieler Parameter, die sogar ein Qualitätssicherer schwer beschreiben könnte und wie schwer ein Fehler wiegt ist selbst eine komplizierte Mischung vieler Variablen.

Für solche Anwendungen wird die bildbasierte automatische Überprüfung noch nicht breit angewendet und menschliche Bediener werden noch angestellt. Auf der anderen Seite wird die Inspektionsaufgabe üblicherweise durch hoch spezialisierte Lösungen wahrgenommen,

ALBERT®

Are you still manually sorting?

Try ALBERT® and automatically monitor the quality of your products reliably 24 hours a day

Sortieren Sie immer noch per Hand aus?

Probieren Sie ALBERT und automatisieren Sie zuverlässig das Qualitätsmonitoring Ihrer Produkte 24 Stunden am Tag.

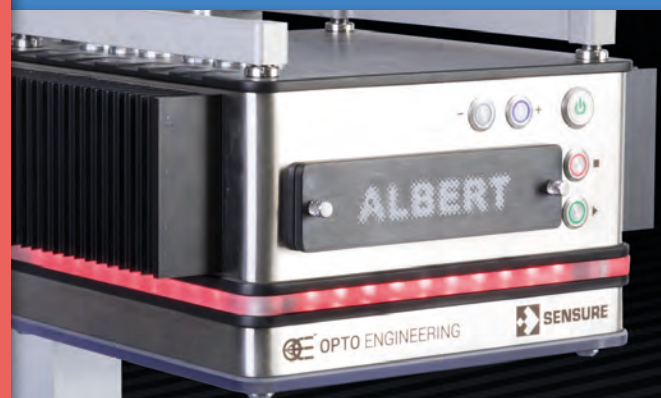
Contact Us immediately:

our technicians will test ALBERT® directly on your samples.

Kontaktieren Sie uns umgehend:

Unsere Techniker werden Ihre Produkte direkt mit ALBERT testen.

VisionSystems
DESIGN
**2017 Innovators
Awards**
BRONZE



OPTO ENGINEERING

OPTICAL IMAGING TECHNOLOGIES



To get in contact with Us fill the online form at www.oe-albert.com or send an email to albert@opto-engineering.com



challenges to face in certain industry sectors, especially when inspecting natural food products.

In fact food products, such as baked or frozen goods, naturally feature a degree of variability in shape and/or color that traditional machine vision systems can hardly handle. In the food industry the acceptance criterion is often a quite subjective combination of many parameters that even a quality assurance operator would find hard to describe and the severity of the defect itself is a complex mix of many variables.

For such applications imaging-based automatic inspection is not widely used yet and human operators are still employed.

On the other hand in those cases where machine vision is applied, the vision task is usually accomplished

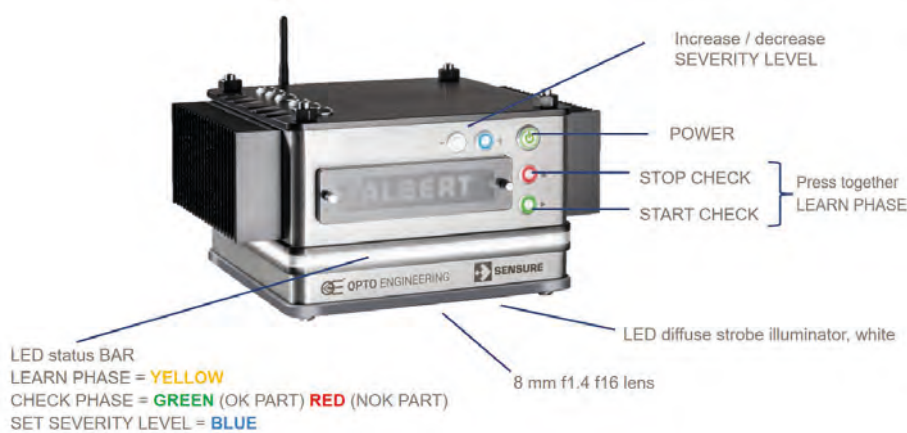
by highly customized solutions that prove to be costly and rigid since they require experienced engineers for programming and they cannot be easily adapted to new production requirements.

Quite often, in fact, one single production line is used for multiple products and the end users wish to simply

and rapidly modify the acceptance criteria in order to follow changes in production requirements (such as a different batch of ingredients) or simply inspect different products.

Traditional vision inspection systems are conceived to outperform human operators both in terms of speed and reliability but are not suited to

ALBERT™ interfaces



ALBERT™ Schnittstellen

wenn die maschinelle Bildverarbeitung verwendet wird, die teuer und unflexibel sind, da man erfahrene Ingenieure für ihre Programmierung benötigt und sie nicht leicht an neue Produktionsanforderungen anpassbar sind.

In der Tat wird recht oft eine einzelne Fertigungsanlage für mehrere Produkte verwendet und der Endanwender möchte die Annahmekriterien einfach und schnell modifizieren, um Veränderungen der Produktionsbedürfnisse gerecht zu werden (wie verschiedene Inhaltsangabe) oder einfach verschiedene Produkte zu überprüfen.

Traditionelle Bildverarbeitungssysteme wurden erdacht, um menschliche Bediener sowohl im Hinblick auf Geschwindigkeit als auch Zuverlässigkeit zu übertreffen, sind aber nicht geeignet, um die oben

genannten Bedürfnisse zu befriedigen. In der Tat wurden sie größtenteils an Industriezweige angepasst, die prüfen müssen, ob ein bestimmter Parameterbereich die Toleranz verlässt oder nicht, wie kontaktfreie 2D-Metrologie von gedrehten oder gepressten Teilen.

Um die besonderen Bedürfnisse der Nahrungsmittelindustrie zu befriedigen, hat Opto Engineering zusammen mit seinem italienischen Partner Sensure neurale Netzwerktechnologien auf die maschinelle Bildverarbeitung angewandt und ein neuartiges und leicht zu verwendendes System entwickelt, das aus Beispielen lernt, wie es Menschen tun: Ungleich einem herkömmlichen Bildverarbeitungssystem kann es schnell umtrainiert werden, um ein neues Produkt zu

sortieren oder sich an eine neue Inhaltsstoffangabe gewöhnen.

Das System, ALBERT™ (Fig. 1), ist im Wesentlichen ein selbstlernendes Bildverarbeitungssystem für die Überprüfung von Form und Farbe, auf der Grundlage künstlicher Intelligenz (ein kombinierter Ansatz zwischen statistischen und neuronalen Netzwerktechnologien).

Die Kernsoftware basiert auf neuronalen Netzwerken, Softwarealgorithmen, die das menschliche Gehirn widerspiegeln: Bildverarbeitungssysteme auf der Grundlage dieser Algorithmen können aus Beispielen lernen und sind anpassbar, d.h. sie können leicht an die Überprüfung neuer Produkte angepasst werden.

Dank eines Satzes neuer eingebauter Merkmale und der Selbst-



meet the above-mentioned needs. In fact they have been mostly applied to industries that require to check whether a fixed set of parameters is out of tolerance or not, such as 2D non-contact metrology of turned or pressed parts. To meet the specific needs of the food industry Opto Engineering in cooperation with its Italian partner Sensure has applied neural networks technology to machine vision and developed an innovative and easy to use vision system that learns from examples as humans do: unlike traditional inspection systems, it can be quickly re-trained to sort a

new product or adapted to a new batch of ingredients.

The system, named ALBERT™ (Fig. 1) is essentially a self-learning vision system for shape and color inspection, based on artificial intelligence techniques (a combined approach between statistics and neural networks technology).

The core software is based on neural networks, software algorithms that mimic the human brain: vision systems based on these algorithms can learn from examples and are adaptive, i.e. they can be easily tailored to

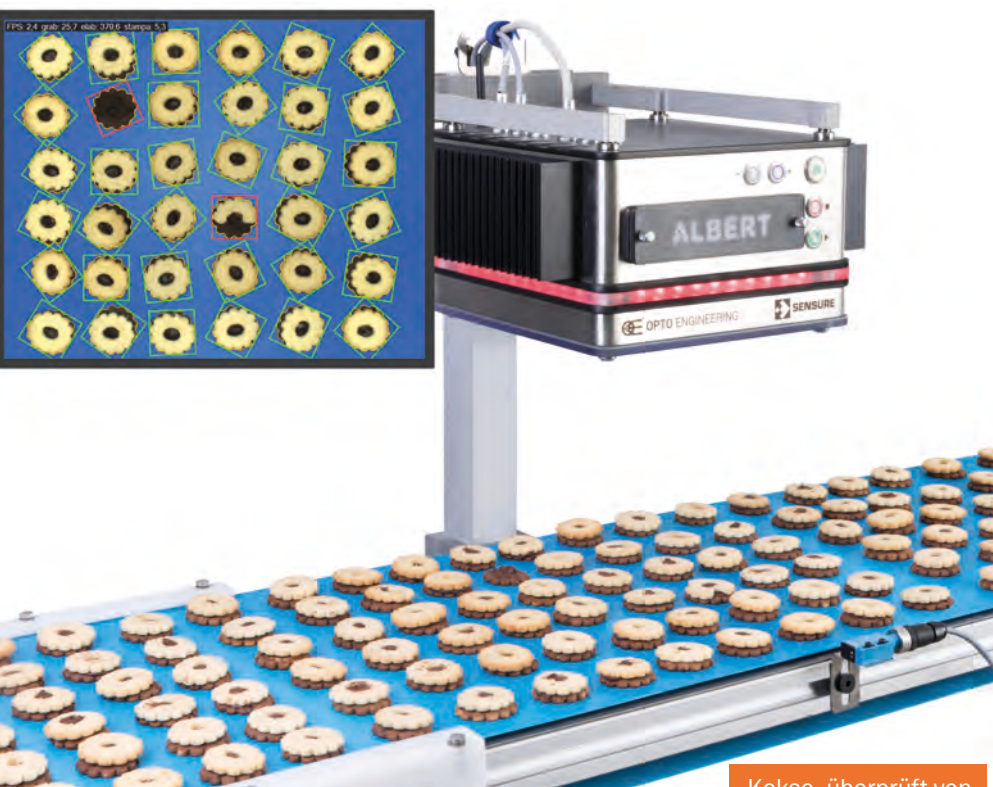
inspect new products.

Thanks to a set of built-in features and its self-learning ability, ALBERT™ learns the characteristics of food products directly from the production line on a standard batch of products without complicated settings. The learning process is easily performed by presenting some products on the production line and activating ALBERT™ in "LEARN" mode during normal operation.

Once the learning process is complete, ALBERT™ is ready for the "INSPECTION" phase: the products deemed inconsistent with the desired level of quality are reported via an integrated light bar and can be rejected from the line by interfacing ALBERT™ with the most common ejection systems thanks to the preinstalled opto-isolated outputs.

Users can additionally adjust the "severity" level of the control param-

Cookies inspected by ALBERT™



Kekse, überprüft von ALBERT™

lernfähigkeit erlernt ALBERT™ die Merkmale von Nahrungsmitteln direkt aus der Fertigungsanlage auf einem Standardsatz von Produkten ohne komplizierte Einstellungen. Der Lernprozess wird leicht durchgeführt durch die Vorlage einiger Produkte auf der Fertigungsanlage

und Aktivierung von ALBERT™ im "LERN"-Modus während des Normalbetriebs.

Sobald der Lernprozess abgeschlossen ist, ist ALBERT™ bereit für die "ÜBERPRÜFUNG"-Phase: Die Produkte, die als nicht dem

gewünschten Qualitätsniveau entsprechend angesehen werden, werden mittels integriertem Lichtstrahl mitgeteilt und können durch Verknüpfung von ALBERT™ mit dem herkömmlichsten Auswurfssystem aus der Fertigungsanlage entfernt werden, dank der vorinstallierten optisch isolierten Ausgänge.

Die Anwender können den "Schwer"-Grad der Kontrollparameter zusätzlich anpassen, ohne die Anlage anhalten zu müssen: Eine vorgesehene Gleitstange gestattet es den Anwendern, die Sortierkriterien zu lockern oder zu verschärfen und ALBERT™ leicht und schnell an neue Qualitätsparameter anzupassen (Fig. 2).

Das System hat sich vor allem auf dem Bäckereigebiet für die Form- und Farbprüfung von Keksen als erfolgreich erwiesen (Fig. 3). Neben



eters without having to stop the line: a dedicated slider bar allows the user to loosen or tighten the sorting criteria, quickly and easily adjusting ALBERT™ to new quality parameters (Fig. 2).

The system has proven to be successful especially in the bakery sector for shape and color inspection of cookies (Fig. 3), sweets but also with meat products such as chicken chops in order to identify non-standard shapes or missing bread coating.

The system integrates a 1/1.8" 1.3mp camera coupled with an 8mm fixed focal length lens and "flat dome" LED illumination system (white color and strobe mode operation only designed for fast inspection) featuring a scratch resistant polycarbonate (Lexan Margard®) diffuser.

ALBERT™ can inspect products at an average speed of 1 m/s, processing

approximately 20 parts per second (these are approximate and estimated values, higher speeds are possible depending on the type of production, the number of inspected parts per second may vary depending on their size and the speed of line). The system is designed to be fully compliant with the requirement of the food industry thanks to the IP65 protection and the adoption of appropriate materials.

ALBERT™ communicates its status through a LED bar that turns red when defective products are detected. ALBERT™ features several I/Os including one opto-isolated input for the trigger signal, three outputs for LED light towers (2 outputs for the lights 1 for the siren), 6 opto-isolated outputs to be interfaced with up to six rejection stations (also via PLCs). ALBERT™ also features 2 ethernet ports for communication with PLCs

and industrial PCs, wireless wi-fi for communication with industrial tablets, four USB 3.0 ports, one HDMI port and one DVI port. Power must be supplied via a 24V source. ALBERT™ can be easily installed by means of the four threaded holes (M8) located on top of the unit, making sure to respect the correct working distance from the conveyor belt.

The system is designed to meet the increasingly demanding needs of the machine vision industry that requires inspection systems that are both flexible so that can be quickly used to inspect new products and easy to use, thus not requiring experienced engineers to program and maintain them. 🏠

www.oe-albert.com



Süßwaren, aber auch für Fleischprodukte, wie Hühnerstücke, um nicht gewünschte Formen oder eine fehlende Panierschicht zu identifizieren.

Das System integriert eine Kamera 1/1.8" 1,3mp, gekoppelt mit einer 8mm-Festfokuslinse und "Flat dome"-LED-Beleuchtungssystem (weiß und Strobomodus, nur für schnelle Überprüfung), versehen mit kratzfestem Polycarbonatdiffusor (Lexan Margard®).

ALBERT™ kann Produkte mit Durchschnittsgeschwindigkeit von 1 m/s überprüfen, ca. 20 Teile pro Sekunde verarbeiten (dies sind ungefähre und geschätzte Werte, höhere Geschwindigkeiten sind möglich, abhängig von der Art der Produktion, die Anzahl an geprüften Teilen pro Sekunde kann variieren, abhängig von ihrer Größe und der Geschwin-

digkeit der Anlage). Das System ist darauf ausgelegt, vollständig den Anforderungen der Nahrungsmittelindustrie zu entsprechen, dank des IP65-Schutzes und des Einsatzes geeigneter Materialien. ALBERT™ kommuniziert seinen Status durch eine LED-Strahl, der rot wird, wenn defekte Teile detektiert werden. ALBERT™ umfasst mehrere Eingänge/Ausgänge, einschließlich eines optisch isolierten Einganges für das Auslösesignal, drei Ausgänge für LED-Lichttürme (2 Ausgänge für das Licht, 1 für die Sirene), 6 optisch isolierte Ausgänge zur Verbindung mit bis zu 6 Verwerfstationen (auch über PLCs).

ALBERT™ umfasst auch 2 Ethernet-Anschlüsse zur Kommunikation mit PLCs und industriellen PCs, kabelloses Wi-Fi für die Kommunikation mit industriellen Tablets, 4 USB 3.0-Anschlüsse, 1 HDMI-Anschluss

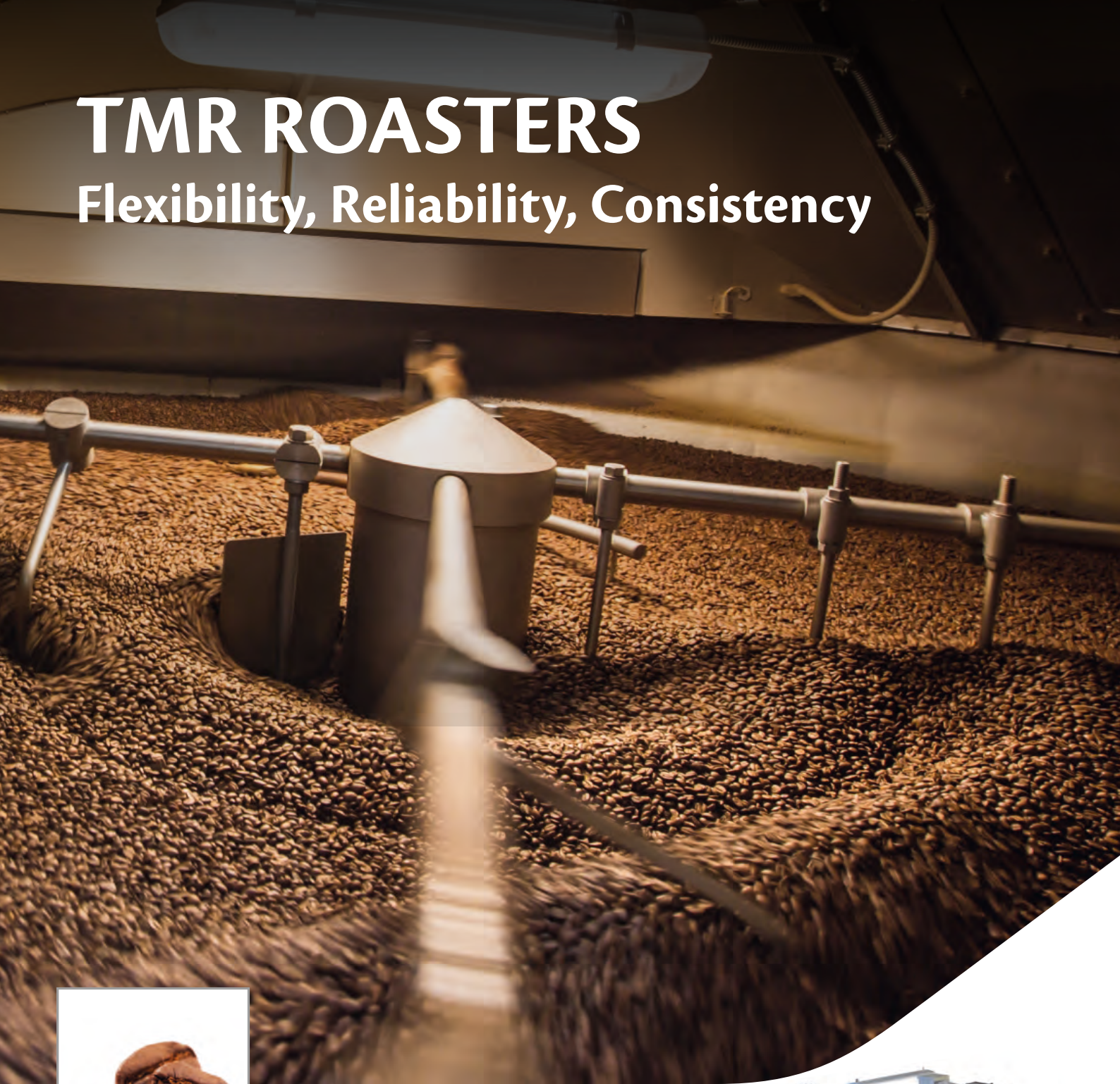
und 1 DVI-Anschluss. ALBERT™ kann mittels der vier Gewindelöcher (M8) auf der Oberseite der Einheit leicht installiert werden, was sicherstellt, dass der korrekte Arbeitsabstand vom Förderband eingehalten wird.

Das System ist dazu ausgelegt, die zunehmenden Anforderungen der maschinellen Bildverarbeitungsindustrie zu erfüllen, die Überprüfungssysteme benötigt, die sowohl flexible sind, so dass sie schnell zur Überprüfung neuer Produkte verwendet werden können und leicht verwendbar sind, und damit keine erfahrenen Ingenieure benötigen, um sie zu programmieren und zu warten. 🏠

www.oe-albert.com

TMR ROASTERS

Flexibility, Reliability, Consistency



Specially designed for industrial productions

Modular roasters feature an external heat generation unit which allows for superior productivity and layout flexibility. This model can roast up to 720 kg per cycle and include an innovative energy-saving system. TMR is suitable for frequent recipe changes with the guarantee of repeatability.



www.petroncini.com
www.coffee.ima.it

IMA  **COFFEE
PETRONCINI**



different personalization criteria connected with the beverage preparation method, the consumer habits and the market to which the coffee is destined. All these parameters, together, contribute to determining the final desired taste. "Generally we speak of light, medium and dark, slow or fast roasting in order to classify a variety of features, such as aroma and body, that the final drink will take. This kind of classification, which considers the color as the main benchmark for the roasting end, does not guarantee a total quality. Actually, quality also depends on two other important factors involved in the roasting process: the time and the temperature".

The product customization and the constant quality are essential characteristics both for micro roasting factories and for large companies. This is the reason why Petroncini has developed special softwares that are flexible and suitable for different production units. On this point, Petroncini has put a full new product on the market of

the micro roasters: the Specialty Coffee Roasters Mod. TT5/10 and Mod. TT15/20. They are roasters characterized by small dimensions, but fitted with a roasting control system that is comparable to the one of the industrial roasters: the so-called "profile roasting control system".

Thanks to the continuous modulation of the burner, it is possible to pre-set the temperature, the roasting air volume and the drum rotation speed for every roasting step. The roasting data can be easily managed, displayed and exported by the integrated touch panel. Moreover, the temperature probes are equipped with a double output signal that allows the connection to any external data logger for displaying the roasting curves.

"It is also very important to remember that in the roasting process the same temperatures can be reached in the same time interval, but following different paths and methods of heat delivery to the coffee beans".

For this reason, Petroncini has developed an extremely advanced software that allows the roaster to actually and accurately reproduce the roasting curve previously drawn by setting the time as an independent variable" explains Pedini.

This software, called I.R.C. (Integrated Roasting Control), is available for the Petroncini roasters series TMR up to 720 kg/batch. Designed for large companies, the I.R.C. allows to keep a constant product quality right from the first batch, with cold machine, up to the last roasting cycle and with max. 2/3 seconds of difference between one cycle and the next one of the same product.

Moreover, through the control system variables, the I.R.C. allows to manage each variation of both mono-origin or coffee blends to roast, thus becoming a reliable and accurate partner for the repeatability of the product during the various work phases. 🏠

www.petroncini.com

The Food Technologists Board (FTB) is a public nonprofit agency ruled by Italian law n°59/1994. It is established in Italy with 11 regional boards and a National council. After getting a master degree and after passing professional exams, MDs could enroll at a regional board. It guarantees MDs' abilities and competences in this specific area.

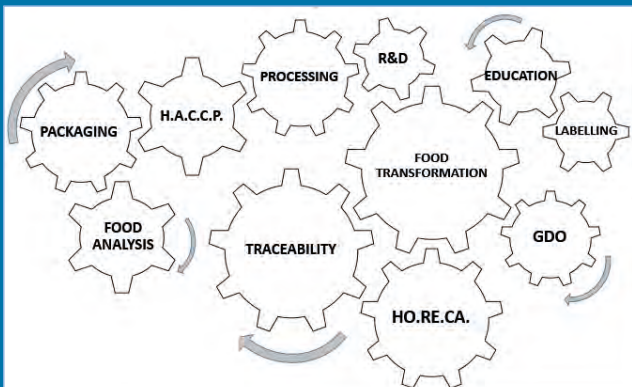
The board:

- Expresses its opinion on bills and regulations
- Expresses its opinion on bills and regulations regarding the profession;
- appoints its representatives on committees at national or international level;
- ensures compliance with the rules governing the Food Technologists profession;
- Reports to the supervisory authority the name of the unauthorized technicians;
- Promotes and facilitates the technical and cultural development of its members.

Last but not the least, the board facilitates the networking among members and stakeholders, such as universities, private companies and public institutions.



**CONSIGLIO
DELL'ORDINE NAZIONALE
DEI TECNOLOGI ALIMENTARI**



The Food technologist has to respect a code of professional conduct in order to:

- defend the health of consumers considering food safety and food compliance with the regulations in force as the first professional duty;
- battle against waste, to avoid as far as possible the destruction of food by encouraging the use of surpluses for productive purposes;
- guarantee innovation respecting the tradition and ensure food as want consumers, in other words ensure health, nutrition, taste, sustainability, respect for the environment, cost and availability;
- contribute to knowledge avoiding any ideological and dialectical excess respecting professional ethics against any form of illegality and fraud.

Do you have a food technologist in your organization? Visit www.tecnologiaalimentari.it. From May 29th to June 1st you will find us at our stand at the Ipack-Ima Exhibition in Milan.

This figure shows all the different topics that food technologists have to take care of. They represent the gears that work together to make up a mechanism: we, the food technologists, are the key gearwheel of food industry, and finally the guarantee of food quality both for the companies and for the consumers.



SYSTEMS AND MACHINERIES FOR THE FOOD INDUSTRY AND THE FOOD AUTOMATION

B.S. srl was founded in 1980 in Parma, at the heart of the Italian Food Valley, and since then its core business has been the production of systems and machineries for the food industry and the food automation.

The company's growing desire for innovation, its established professionalism and reliability allowed B.S. to gain and develop an up-to-date and advanced know-how in the food-tech trade.

Creating a partnership with its clients and making precise market analysis, B.S. is able to efficiently determine the needs of the industry in order to design and offer specific custom solutions reaching high-quality performances.

B.S.'s reaction to the extremely fast technological development is to produce modern and high-tech machineries that are able to anticipate the trends of the future.

The latest B.S.'s new product is the updated version of one of his historical machineries: the reel for portioning sliced meats – this version offers better performances thanks to the significant increase of production and its precision and versatility. With a footprint area of approximately 1.5 square meters, B.S. reel is capable of working at 30 rounds per minute for each of the four independently motorized channels, guar-

anteeing a total production of 120 pcs/min.

Entirely built in stainless steel and food plastic, with PLC operator panel and touch screen, this machine can wind any type of sliced food: salami, sliceable hard cheese, carpaccios, filled meat. The size of the slices goes from 80x80mm up to 150mm in width by 200mm in length, obtaining rolls with a diameter ranging from 15 to 45 mm, through the automatic adjustment.

B.S. reel is not a standard machine: it can be manufactured in single or multiple line, adjusting the operational width according to the customer's needs. This machine can also be equipped with a single motor or an independent motorization for each

raw. Moreover, it can be installed into any production line.

In the world of food industry, where the technological development is nowadays at its highest level, B.S.'s mission is to produce machines that are not only guarantee of quality and safety – they are also an opportunity to sell “stylish” food products, hygienically clean and aesthetically appealing, since the image is playing an increasingly important role. 🏠

www.bsparma.it





hamburger



pizza



sandwiches



ready meals



ice creams



ice cream cakes



lasagna

MACCHINE ALIMENTARI FOOD MACHINE ENGINEERING



AR120 Automatic Rolling Machine

SOLUTIONS:



www.bsparma.it

B.S. Srl: Via Minozzi, 3/A - 43122 Parma - Tel. +39.0521.273757 / 773447 - Fax +39.0521.776083 - www.bsparma.com - info@bsparma.it
Cod. Fisc. e Part.IVA 00719290348 - Registro Imprese di Parma n. 10550 REA PR - 141155 - Albo n.40073



50 YEARS OF INNOVATION FOR THE FOOD INDUSTRY

Developing breakthrough technologies, from automated pomegranate handling, to sulfur-free lychee treatment, Juran continues to innovate and green the food industry

Significantly impacting agrotechnology and the food industry worldwide, Juran has been coming up with new ideas for streamlining traditional methods of farming, harvesting, and produce handling since its inception in 1966. From automated packing houses to unique technologies for greening food processing practices, Juran's R&D achievements caught the attention of the Agricultural Engineering Institute of the Israel Ministry of Agriculture, as well as of EU R&D institutes. In thriving partnerships over 40 years, their joint activities have yielded innovative R&D projects and many jointly registered patents.

The pomegranate handling breakthrough

A prime example, and a flagship Juran product, is the **ArilSystem™**, an automated system for extracting the juicy seeds from pomegranates. The pomegranate is one of nature's most remarkably health enhancing fruits. Higher in antioxidants than wine or cranberries, it promotes heart health, reduces blood pressure, enhances healing, and has even been shown to inhibit tumor growth.

Yet consumption of this healthful and tasty fruit has been far from commensurate with its value.

This is largely due to the messy and time consuming process of extracting the arils. Consumers find the fruit less than user-friendly.



Even when the juicy seeds are provided ready extracted, consumers do not rush to buy them due to their high cost, based on the labor-intensive extraction process. Hence the general public has failed to avail itself of the health benefits of this remarkable fruit. Juran set out to change all that.

Researching the problem, Juran developed the **ArilSystem™**.

It can process hundreds of pomegranates per hour, supervised by just one or two workers.

It boasts a 95% efficiency level, bringing aril damage down to 3%-5%, compared with previous industry standards of 20% wastage.

The extracted arils are gently washed, filtering out peels and fruit membranes. The end result is pure arils, cleaned and packaged, untouched by human hands.

ArilSystem™ The pomegranate breakthrough

- **Labor-Saving** - 1-2 workers replace 45!
- **Minimal waste** - 95% efficiency
- **Better Taste** - Tannin-free tastier juice
- **Higher Quality** - Hygienic Food Safety Standards
- **Industrial capacity** - Up to 56 fruits/minute

Aside from the obvious advantages of low labor costs and increased output, the **ArilSystem™** yields



a far more hygienic, higher quality product. This is reflected in its significantly increased shelf life. A further benefit is afforded the beverage industry.

Most pomegranate juices are obtained by squeezing the whole fruit, including peel and membrane, which gives the juice a bitter taste due to their high tannin and phenol content. The **AriSystem Juicer** obtains pure pomegranate juice from the arils alone, producing a far tastier beverage. And as an extra bonus, the seeds, efficiently extracted during the juicing process, are a sought-after byproduct utilized by the cosmetics and pharmaceuticals industries, yielding additional revenue.

Today's **AriSystem™** is available in 4 models handling 10, 20, 28, or up to 56 fruits per minute. A rate of 56 fruit/minute, or 1,680 kg fruit/hour, can yield over 550 kg/hour of superior quality arils, all from a single production line.

Since the first AriSystem was installed in Israel, there are currently AriSystems operational in the USA, Spain, Turkey, India, South Africa, Australia and others.

Now affordably available, the presence of this wonder fruit is growing in the Fresh-Cut market as well as the Food & Beverage Industries, Pharmaceuticals, and Cosmetics.

But the big winners are the consumers.

Juran's marketing director, Avner Galili says, "There is an increasing market demand for pomegranate products. We're pleased to enable our customers to offer a superior product to the growing number of pomegranate consumers worldwide."

Greener methods for redder lychees

Making food processing more natural and putting healthier products on the market is a main Juran objective. Today, fresh lychees are a tricky commodity.

Starting out an attractive red, they lose their vibrant color within 2 or 3 days, becoming an unappealing brown.

To overcome this marketing drawback, lychees are subjected to a sulfur treatment that helps them maintain their color for a longer marketing window. However it offers the consumer a product that is, literally, soaked in chemicals.

"There is an attitude of resignation among lychee growers," Avner Galili says, "that sulfur treatment is a necessary evil. Sulfur is a toxin, and it may penetrate the flesh of the fruit. Careful testing is then required to ensure compliance with allowable levels. The good news," Avner tells us, "is that lychees needn't be soaked in toxins to keep them market-red."



AriSystem™

www.arisystem.com

**Juran has developed a Sulfur-Free Lychee Treatment and Packing House.**

In a unique process based on nothing more than a temperature regulated water and salt treatment, the beautiful rich red color of lychees is preserved for up to 4-5 weeks!

That represents a very significantly extended marketing window and shelf life.

This computerized, all natural process maintains the lychee's delicious flavor along with its vibrant lasting color. The unique natural treatment process is integrated with a sorting and packing system.

Moving along a state-of-the-art motorized conveyor, the lychees undergo a sorting & grading process including an automatic sizer with five size/grading groups compliant with EEC and USA market requirements. With a packing capacity limited only by customer demand, Juran Lychee Treatment Systems and Packing Houses have been installed in China, Thailand, Israel and Australia.

Juran's Sulfur-Free Lychee Treatment & Packing House

- Maintains vibrant red color for 4-5 weeks
- Greatly increases marketing window
- All natural process
- Tested and field-proven

With the company for over 8 years, Avner Galili is Juran's Business Development and Marketing Director, and by now like one of the family of this family business.

Formerly on the Board of Directors of the Israel Export Institute and the National Agricultural Research Institute of the Volcani Center, he also served as advisor to the Israel Agricultural Ministry's Genetic Engineering Consortium.

Today Avner Galili is pleased with Juran's steady growth.

"From marketing their equipment to the small local market, Juran has grown into a company with a worldwide presence, whose technologies and systems are opera-

tional on five continents. It keeps me busy," he concludes. 🏠

www.juran.co.il

METAL WORKS LTD.
Juran
Technologies

**LITCHI TREATMENT SYSTEM**

A Revolutionary System, that Prolongs the Shelf-Life of Litchi Fruits

SULFUR FREE

Keeps Litchis as Beautiful as they are Delicious





AUTOMATIC SYSTEM CONTROL (A.S.C.), MARKING OR LASER MARKING

After a 2012 marked by the event of the deadly earth quake in Emilia (6 months closed with very large economic losses), the Automatic System Control (ASC) was back on its feet with great difficulty and in 2014 recorded a slight recovery and our presence in the catalog EXPO we want to communicate that, despite our being a small company, we are always able to serve even the largest confectionery “.

Laser technology made by ASC-Mark, in fact, is of great interest to all: “This is the marking or laser marking for fresh hams, cooked, seasoned, and half carcasses presented in 2012, who then got the Italian and European patent.

Laser marking, in addition to fighting counterfeiting, enables to fulfill the European rules became operational from 01.04.2015, which requires permanent marking of stamps and lots up for sale at supermarkets. Here we attach a demonstration marking. We remain at your disposal for any requirement about and we send many regards. 🏠

www.asc-mo.com

A.S.C.
Automatic System Control
MEDOLLA (MO)



SISTEMA DI MARCATURA

CON TECNOLOGIA LASER – MARK

PER LA MARCATURA DI PROSCIUTTI

FRESCHI, COTTI, STAGIONATI

LA MARCATURA LASER SIGNIFICA

TRACCIABILITÀ COMPLETA DEL PRODOTTO

MARCHIO INCANCELLABILE

DURANTE I PROCESSI DELLE LAVORAZIONI

MARKING SYSTEM

WITH LASER TECHNOLOGY - MARK LASER

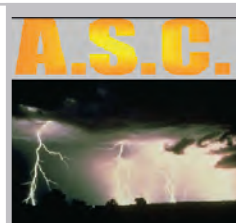
FOR THE MARKING OF HAMS

FRESH, COOKED SEASONED

LASER MARKING MEANS

TRACCIABILITÀ COMPLETA PRODUCT

MARK INDELIBLE DURING THE PROCESS OF WORKING





DE SANTIS SRL, LEADER IN MANUFACTURING HIGH SPEED LABELLING MACHINES

DE SANTIS SRL, leader in manufacturing HIGH SPEED CAN LABELLING MACHINES, is one of the oldest exhibitors at CIBUSTEC PARMA!

The Company exhibited in 1942 and now it is ready to show new improvements.

In 1938 the first DE SANTIS Automatic Labelling Machine, called "LA RIVOLUZIONARIA", appeared on the market, it was suitable for all round metal cans. The system designed was the rolling one, with the use of cold glue for first and second operation.

In the 70s, the company realised the first HIGH SPEED LABELLING MACHINE, with NON-STOP SYSTEM. (HSL 8 model). This model had a great success all around Italy and all around the world (in more than 70 countries!).

This model is still now TOP SELLER, thanks to the simple functioning and high performance (over 500 cpm) The Company has been working for many years to a new model, with a new gluing application system. Now it's READY!

The First Labelling Machine "De Santis" with one type of glue - Model HSL16

ADVANTAGES ARE:

- HIGHER PERFORMANCE
(up to 700-800 cpm)
- CLEANLINESS
- LESS GLUE CONSUMPTION
- OPTIMISING COSTS 🏠

Visit: www.de-santis.biz





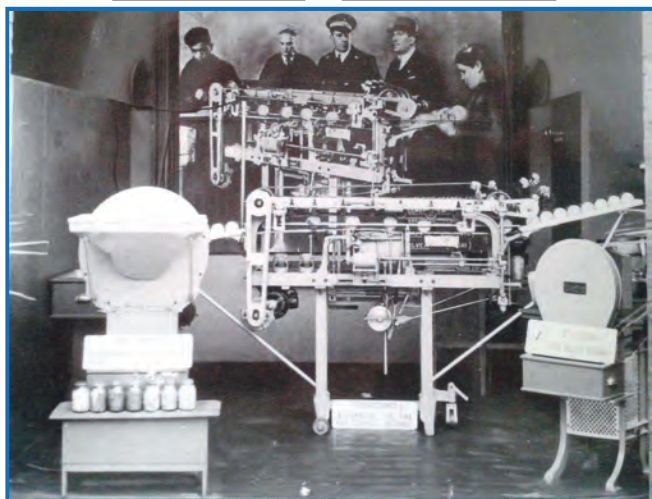
SINCE 1930

LABELLING & PACKAGING MACHINERY

SEMPRE ALL'AVANGUARDIA!!!

ALWAYS AT THE TOP!!!

ANNI '40! - YEARS '40!



Nasce la Prima Etichettatrice a rotolamento
"ETB" per barattoli metallici.
Alcuni esemplari lavorano ancora oggi!!!
STAND ALLA 1ª FIERA DI PARMA - 1942!!!

In the **40s** the First Labeller rolling system "ETB", for
metal cans, was manufactured.

Some of these models are still working today!!!

STAND AT FIRST PARMA EXHIBITION - 1942

ANNI '80! - YEARS '80

Nasce la Prima Etichettatrice ad Alta Velocità "HSL"
con sistema **NON STOP** per lavorazione in continuo...
Diversi modelli nel mondo lavorano ancora oggi!!!
MODELLO HSL8 (oltre **500cpm** su 1/2kg)

In the **80s** the First High Speed Labeller "HSL" with
NON-STOP system for continuous processing was
manufactured... **Several models all over the World
are still working today!!!** MODEL HSL8 (more than
500cpm per 1/2kg)



ANNO 2016! - NEW



Nasce un **NUOVO** SISTEMA D'INCOLLAGGIO
con **UN SOLO TIPO DI COLLA**, applicato
sull'ultimo modello di Etichettatrice ad Alta
Velocità (oltre **800cpm** su 1/2kg) - "HSL16"

A **NEW** GLUING SYSTEM, **ONE TYPE OF GLUE**,
is available NOW on last model of High Speed
Labeller (more than **800cpm** per 1/2kg)- "HSL16"

DE SANTIS srl - desantissrl@teletu.it - desantissrl@pec.it - info@de-santis.biz - www.de-santis.biz

VISIT US AT ANUGA FOOD TEC HALL 8.1 STAND A009



SPECIAL CLOSURES FOR THE BOTTLING INDUSTRY

PE.DI S.r.l. is a family business founded in 1982. The company, located in the northern part of Italy, is one of the world's leading manufacturers of crown caps for the in-bottle fermentation of Champagne and Traditional Method Wines. 90% of the production is exported and distributed worldwide.

In 2017 PE.DI opened a new plant in France, in the heart of Champagne Region.

The wide range of crown liners that PE.DI offers, gives the experienced winemaker an invaluable tool to vary wines according to vintages and to the desired wine style. With over 35 years of experience, the company is proud to offer the customers the best in quality, service and advice.

At the beginning of 2000, to respond to a growing demand for tamper free quality packaging solutions, PE.DI launched PEDISTRIP, a cutting-edge closure combining elegance, conveni-



ence and safety. Featuring a pull-tab, the cap is a unique tamper-proof seal. PEDISTRIP is particularly suited for single-serve containers or bottles of spirits, liquors, wine, juices and other still beverages. Conceived for the

hotel restaurant and catering sector (Ho.Re.Ca) and the on-trade market, PEDISTRIP is also suited for single-dose usage in the pharmaceutical, food, cosmetics and beauty markets.

Today, PE.DI is ISO 9001:2015, FSSC 22000, ISO 14001:2015, CECA and ETHICS certified. The crown caps, bidules and PEDISTRIP closures are marked EAC and conform with current Russian market rules. All the products are manufactured according to the laws in force regulating the production of articles for packaging of food and beverages. 🏢

PE.DI will attend "Anuga FoodTec 2018" as visitor. Meeting requests can be sent to info@pe-di.com





CROWN CAPS TRADITIONAL METHOD: AN ESSENTIAL TOOL FOR ACHIEVING EXCELLENCE

PE.DI's range of liners offers the experienced winemaker a valuable tool to vary wines according to vintages and to the desired style of wine. Over 35 years of experience at your service, to provide you with the best advice.

MATERIALS & SIZES

Available in 26 mm, 29 mm and 36 mm diameters for Jeroboam bottles (3L). A wide range of colours to help distinguish between your cuvees. Available in 3 high-end metals: stainless steel AISI 430 magnetic (INOX); aluminium alloy 5052 non-magnetic (ALU); electrolytic tinplate E4/E4 magnetic (ETP).

LINERS

PVC-FREE VIRGIN POLYETHYLENE HEAT-MOULDED IN THE CAP

Enhanced by special additives to improve elasticity and to reduce osmotic permeability.

TOP+ PE.DI bestseller. Flexible and pliable liner boasting excellent mechanical sealing against pressure. Ideal for medium-term ageing up to approx. 48 months.

TOP+3 The alternative to TOP+ when a slightly higher micro-oxygenation is required. Specially designed for base-wines with a tendency to reduction and for medium-term ageing, up to 36/48 months.

TOPZ Ideal for warmer, riper vintages with base-wines tending to early evolution/ripening. Recommended for medium to long-term ageing up to 60 months and beyond.

PVC-FREE VIRGIN POLYETHYLENE FOAM DISC

TOPS Enhanced by a saranex coating on both sides, TOPS is a 'barrier' liner, the least permeable of the range. TOPS preserves aromas and freshness over time, ideal for long-term ageing and storage, up to 72 months and beyond, without fear of oxidation.

THE "BIDULE" STOPPER – Virgin Polyethylene PVC free

Fits perfectly to the bottle neck. The stopper works in combination with the crown cap to guarantee the mechanical sealing against pressure and to facilitate disgorgement. 100% recyclable after use.

CROWN CAP WITH INCORPORATED BIDULE TOPMIX+

Moulded virgin low-density polyethylene (LDPE) PVC-free. Conceived to guarantee optimum mechanical sealing with pressure resistance.

We remind the winemaker that for bottle second fermentation the "Comité de Champagne" recommends the use of a separate bidule.



PEDISTRIIP: THE CLOSURE THAT SPEAKS VOLUMES ABOUT YOUR BRAND

Cutting-edge closure combining elegance, convenience and safety. Featuring a pull-tab, PEDISTRIIP is a unique tamper-proof seal. Its minimalist and simple form enhances the aesthetics of the packaging. Infinite customization options thanks to lithographic printing.

HOW IT WORKS

Applied by special capping-heads, engineered and supplied by PE.DI, that fit on standard capping machines (both manual and fully automatic).

Requires vertical load only and 120 Kg pressure.

The customized PEDISTRIIP neck-finish required for application is in use at all major glass manufacturers.

Easy removal of the cap without the use of tools.

Once removed, the cap cannot be used again.

USAGE

PEDISTRIIP is particularly suited for single-serve containers or bottles of spirits, liquors, wine, juices and other still beverages.

Conceived for the Ho.Re.Ca sector and the on-trade market, PEDISTRIIP is also suited for single-dose usage in the pharmaceutical, food, cosmetics and beauty markets.

Thanks to the large printable surface provided by the 62 mm closure there is no need for an additional label on the single-serve containers.

The 38 mm is an ideal alternative to traditional screw caps for the packaging of still waters and wines.

MATERIALS

PE.DI Suppliers are qualified and certified according to international rules and regulations for the packaging for food and beverages.

METAL. Special aluminium alloy resistant to oxidation, excellent support for lithographic decorations, pre-marked rib and tear line of reduced strength to guarantee easy opening.

LINER. PVC free virgin polyethylene foam disc, in compliance with the current international health and safety standards.

Range of liners available to suit all products.

TEAR-OFF STRIP. Non-woven fabric with waterproof plastic matrix. It does not deteriorate when it comes into contact with liquids.

SERVICES

Technical support for the development of new packaging projects. Technical assistance and training during the construction of capping lines. Supply of semiautomatic equipment for pilot testing.





EQUIPMENT FOR TROPICAL FOOD PROCESSING



The standards for quality for tropical fruits are becoming more and more stringent. It is therefore mandatory that the equipment used for their processing be continuously updated in order to maximize the yield and quality of the juice / puree extracted. This is in fact the basis to keep quality in the subsequent operations of heat treatment, evaporation (when it occurs) and packaging.

One of the way to meet the target of a good extraction is the use of dedicated machines for the various “families” of fruits having similar characteristics.

On the contrary of the “Universal machines” the dedicated juice / puree extraction machines are tailor made taking into account the peculiarities of the fruits: the good juice extraction from a passion fruit, for instance, is something of completely

different from the extraction of juice / pulp from a pineapple. The use of dedicated machines avoids the compromises that, otherwise, has to be accepted. The use of dedicated machines avoids to a large extend the contamination caused by the peel to the juice / puree. This contamination can consists in color (for instance the purple variety of passion fruit, the chlorophyll of the pineapple peel etc) as well as in the bitter / not palatable components as well as the pesticides and other chemicals.

Bertuzzi Food Processing, a leading Italian Company operates since 1936 in the design and construction of machinery and plants for the processing of fruits and vegetables and has gained a wide experience in the field of tropical fruits processing for which has developed a number of specific, dedicated machines and technologies for the juicing of pineapple, passion fruit, acerola, dragon fruit, pomelo, banana, mango, guava, litchee, ranbutan, coconut etc. 🏠

www.bertuzzi.it





BERTUZZI FOOD PROCESSING Srl, founded in 1936, is one of the major world players in the design and supply of machines and complete plants to transform any type of vegetable and fruit into juices, concentrates, baby food, jams, ready-made drinks etc.

BERTUZZI FOOD PROCESSING Srl, fondée en 1936, est l'un des principaux acteurs mondiaux dans la conception et la fourniture de machines et d'installations complètes pour la transformation de tout type de végétales et de fruits en jus, concentrés, aliments pour bébé, confitures, boissons prêtes à l'emploi, etc.





ALBRIGI TECNOLOGIE, A COMPANY WHERE THE OFFICIAL SPONSOR IS TECHNOLOGY

ALBRIGI TECNOLOGIE is celebrating 35 years in the business, 35 years of reliability and quality that lasts. All ALBRIGI TECNOLOGIE equipment is produced with finest quality AISI 304 L and 316 L stainless steel, with MIRROR-POLISHED, 2R finish.

All our tanks have mirror-polished interiors and all the welding is TIG/PLASMA carried out in "WORK-FLOW". The cylinder plates are positioned vertically, so all the flat welding up to 6 metres long is carried out automatically on cooled copper rods. The circular butt welds of the bases and the tops are always carried out with the internal support of circular copper rods, cooled with automatically recirculated water, with double gas protection; the welds will always remain white on both sides and not oxidised, since they are immediately cooled and protected by inert gases. Our equipment is produced in series with circular welds up to 3 metres in diameter ROLLED AND ROLLER PRESSED and with vertical welds up to 6 metres long COLD LAMINATED, flattening them and thereby increasing the mechanical resistance; they are treated in this way to round off or flatten the internal welding edge, obtaining flat, smooth welds, or with few protuberances, that are almost INVISIBLE.

All the accessories are top quality, selected and tested over time, and meet even the most exclusive and special requests. They are applied with shaped and rounded moulds to make the structure stronger, thereby avoiding vibrations and facilitating the subsequent washing stage. Each mechanical part that activates a movement, be it a pump, piston or agitator, is applied in accordance



with the international safety regulations CE - FDA - ATEX, always accompanied with a use and maintenance manual, drawings, static calculations and spare parts manual.

Special attention is paid to safety equipment like protective casing, parapets, microns, electric sensors and photocells to ensure the safety of the operator. The electrical panels are manufactured in accordance with CE regulations and comply with strict international standards.

The equipment is tested with water for at least 12 hours. Those articles subject to PED testing undergo pressure trials for at least 48 hours and, in process testing, they are subject to thermal and mechanical stress with continuous service cycles of 24 hours. All production is carried out in accordance with the EHEDG guidelines, which protect and guarantee all the user's expectations. This is the world's strictest standard of reference and guarantees the absolute quality of equipment used in the food sector.

We can provide plant certified in accordance with the directives 97/23/

CE-PED, 94-9-CE-ATEX, ASME and EHEDG.

The technical office is staffed by highly experienced personnel who can meet a client's every need.

Employed personnel are in possession of qualifications in accordance with UNI-EN-287-1.

The systems used are among the most innovative: TIG, PLASMA, MIG, LASER, ELECTRODE.

We are fully equipped to perform non-destructive controls on our manufactured articles (VT - RX - PT) and the respective FERRITE controls - the degree of surface roughness with the appropriate certificates. On request, equipment can be made with special finishes and treatments, such as electropolishing, pickling and passivation, furnished with the respective diagrams and certificates. We have developed a series of finishes and unique solutions for all sectors that deal with liquid foodstuffs that make our products exclusive, complete and modern, often at the cutting edge, to the point that we are considered by all to be "AHEAD OF OUR TIME". 🏠

www.albrigi.com

Albrigi Technologies, food processing plants



Albrigi Technologies manufactures equipment for food storage and processing of the following products:

Sugared syrups
Brine
Liqueurs
Blood
Beer
Mayonnaise
Creams
Sauces
Spices
Butter
Malt
Fish glue

Chocolate
Cottage cheese
Jam
Non-alcoholic beverages
Egg white and yolk
Fruit juices
Wine
Honey
Whiskey
Tomato
Sugar in crystals
Icing

Fruit puree
Wine and apple vinegar
Margarine
Yogurt
Cream
Fruit ice cream
Whole milk
Pasteurized milk
UHT sterilized milk
Glucose
Inverted sugar
Starches

Milk-based ice creams
Oil
Liquid vegetal fats
Liquid animal fats
Alcohol
Cider
Sparkling wines
Cheese
Pickled vegetables
Mustard
Preserves
Flours



AKOMAG, BOTTLE WASHER

In the beverage industry, the automatic washing of recycled bottles has now reached a high level of specialization. In this context, works AKOMAG, company located in Soragna (PR), able to offer a varied production, which includes bottle washing machine, rinsing machine, sterilizers for glass or PET bottles, crate washer and accessories to complement. Very large is the choice of the washer, the potential of which obviously varies in base at the model, and the ranges it is from 100 to 60.000 bph.

The modular structure of all installations allows to gradually increase the functions and the level of sophistication, including special washing sections and sanitizing, automatic control of process parameters, security systems, energy recovery, reduction of discharges and automatic sanitization of the parties most important from the point of view of hygiene.

Start the washing

At low production capacity, the range

**COMBI**

Lavabottiglie manuale
Manual bottle washer
Rinceuse manuelle

offer GENESI, available in very small dimensions in order to be inserted in any operating environment. Designed under the indication of the producers with low production capacities, the series has a simple but functional washing cycle, which lowers operating costs (water, energy, detergent) without negatively affecting cleaning bottles to recycle,

the complete removal of the labels and their total evacuation outside. The particular ease of use and maintenance, increases productivity and reduces downtime.

The modularity of the GENESI series allows at the customer to "build a machine to measure", adapting it from time to time to different types of use (water, wine, oil, beer, soft drinks).

Constructed in accordance with the Machinery Directive (CE), is equipped with all the accessories needed for the proper functioning: a heat exchanger built with stainless steel tubes arranged geometrically to prevent the deposit of mud or various precipitation that would compromise the performance or, alternatively, a combustion chamber built with direct burner operation.

Safety guards and dust cover to protect the unloading of bottles; grouped grease; saving valve for the

**GENESI**

Carico semi - automatico
Semi - automatic loading
Chargement semi - automatique



water network and automatic control of the presence of water in the last rinsing station; electronic speed control; electronic security on the main gearbox that stop the machine in case of overload; spray pumps with casing and impeller made in stainless steel AISI 316 and protective filters; valves for emptying the waste paper and spray tanks; control panel adjustable, made in stainless steel; IP55 electrical plant; gauges and thermometers in visual range of the operator; setting and control of all the machine by "touch-screen". This are the main amenities that characterize the series.

The GENESI machine is also arranged for the introduction of detergent and liquid additives in the bath and in the detergent tank, disinfectants and other products in the spraying tanks.

Internal spraying (made with self-cleaning rotating nozzles) and external high pressure spraying are easily removable for routine cleaning and maintenance. The loading and unloading of bottles is completely automatic, and perfectly synchronized with the movement of the main chain.

Dry cycle

To streamline the washing cycle, the company has realized the HYDRA series, a series of fully automatic machines which comprise a first station for emptying the bottles followed by pre-washing spraying and first pre-maceration bath.

This configuration helps to reduce the pollution of the detergent bath and reduce fuel consumption. The triple station for labels extracting ensures their complete detachment from used bottles, while the rotating filter displaced over the entire width of the machine ensures the evacuation outside.

The bottle washing is complete with indoor and outdoor spraying, which occurs with high-pressure cleaner distributed with rotating nozzles self-cleaning and self-centering. To complete rinsing, however, ensure the phase abatement alkalinity followed by spraying with external and internal water network.

Built according to the Machinery Directive (CE) also, the series has a different predispositions that increase safety, including: sensors for slowing down and even-

tually stopping the machine in case of failure or obstruction of bottles on conveyor; detergent introduction and liquid additives in the bath and other products in spray tanks; the automatic loading and unloading of the bottles is perfectly synchronized with the movement of the main chain; the economizer valve for the water network and the automatic control of the presence of water on the last rinsing station.

Other amenities are important, as: automatic resetting of the chutes for loading and unloading bottles from the control panel; grouped grease; electronic variable speed with remote control (inverter); setting and control of all the machine by "touch-screen"; self-centering and self-cleaning rotating spray at high pressure; external spraying easily removable for cleaning and maintenance; valves for emptying baths and spraying tanks; control panel made in stainless steel; IP55 electrical plant; gauges and thermometers in visual range of the operator.

At the bottles unloading are arranged safety guards and dust protection. The electronic safety on every gearbox allows at the machine to stop in case of overload. The heat exchanger and pumps are always made in stainless steel.

With this AKOMAG mission, every day thought to be better and invest in quality, with the knowledge to do a good job. 🏭

www.akomag.com





ULTRA POMPE: OUR HISTORY OUR STRENGTH

ULTRA POMPE S.r.l., founded in 1957, was one of the first Italian firms that completely design, produce and test external gear pumps in its own workshops. ULTRA's success is based on satisfying customer requirement through efficient manufacturing and by providing quality products and competitive pricing. ULTRA POMPE know-how and experience has been handed down from one generation to the next. Due to this reason they have accumulated a lot of direct experience in the last sixty years.



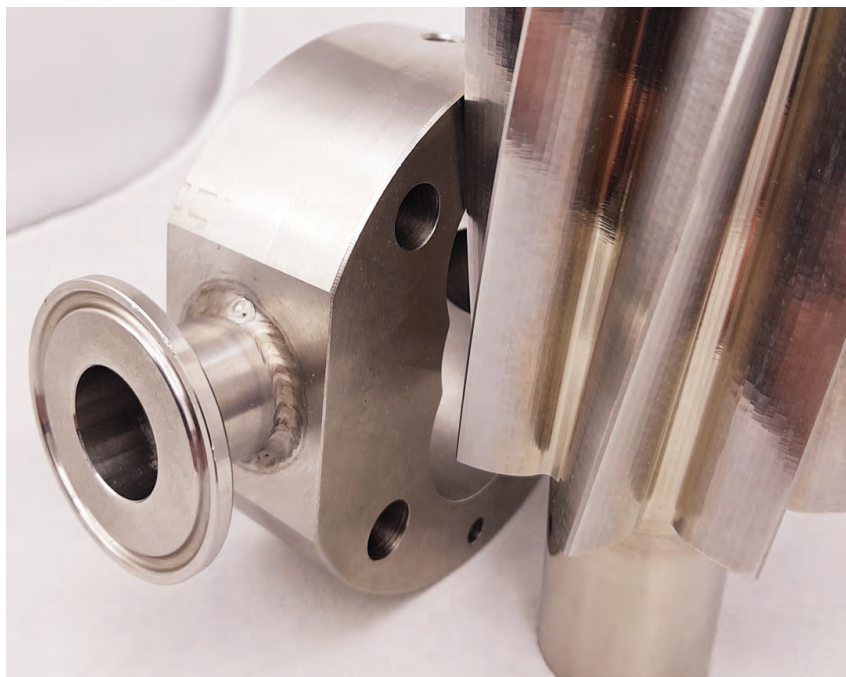
ULTRA POMPE maintains a large inventory of standard spare parts and unassembled pumps in its own stock, allowing us to quickly provide complete pumps or replacement spare parts for customer emergency. Compact enough to quickly provide innovative custom designs, but large enough to manufacture high

volumes in a short time, Ultra Pompe invests every year

in new technology for the automatization of its production lines. At today, each machinery in our factory has at least one automatic backup in addition to one controlled manually. This allows us to avoid any

production de-lays caused by machinery crashes and to meet promised delivery.

ULTRA POMPE carries on in its own premises the whole of mechanical processing, gear cutting included, thus achieving an unparalleled quality standard of the finished products. Continually up-dating out technology and products designs allows ULTRA POMPE to provide the right gear pump or system for a variety of processes and liquid, semi-fluid or emulsions. Using of UNI/ISO /ANSI/ DIN/MEC dimension significantly increase the possibility to meet all customer requests.



GEAR PUMPS – EASY VIEW

These gear pumps are used from 1 up to viscosity 1'000'000 cSt. In the operating scheme is shown how the rotations of the gears displace the product from the inlet side to the outlet side. The entire operation can be resumed in three main phases: Suction, Delivery and Discharge. Into a gear pumps the two rotors,



that are respectively called driving and driven rotor, are seated in a body that round them from all side. On the both sides of the mesh zone of the teeth there is a hole in the body of the pump. These holes are respectively called suction and discharge.


Spinning the rotors the fluid is moved, through the chambers between the teeth of the rotors and the body, from the suction side to the discharge side. Fluid does not pass through the meshing zone of the gears due to small tolerances. A back-flow of the fluid is blocked by the contact of the

teeth of the two rotors in the meshing zone.

ADVANTAGE

Gear pumps need a lesser NPSH and have better properties of delivery repeatability. Gear pumps, being rotary volumetric pumps, are the best metering pumps, since their delivery depends directly on the revolutions rate. Also gear pumps will not generate flow pulsations, as standard metering pumps do, making the media flow constant.

MAIN SECTORS

Oil Frying Pumps
Palm & Seed Oil Pumps
Chocolate Pumps
Base Food Pumps
Aromatics Pumps. 

www.ultrapompe.it
sales@ultrapompe.it



ULTRA POMPE Srl

"GEAR PUMPS": HIGH PERFORMANCE IN EVERY LAP,

Since 1957.

Food & Beverage

Other Sectors:

- Machinery Manufacturer.
- Chemical.
- Oils.
- Pharmaceutical.
- Thermohydraulic.
- Fire Fighting.
- Agriculture/Fertilizer.
- Cosmetic.
- Water Treatment.
- Prototyping.
- Plastic & Rubber.



ULTRA POMPE



Displacement Rotary
Gear Pumps Transfer
& Dosing Service Flow
from 1 to 75000 L/H.

Materials:

- Stainless Steel.
- Bronze.
- Cast Iron.
- Special Material on Request.

Compliance to:

- FDA.

ultrapompe.it



NGA AUTOCLAVE: NEW GENERATION ARRIVED



VISIT US
AT ANUGA FOOD TEC 2018
ALL 10 - STAND G 070-078

The **Ghizzoni D.**, in the canning industry for over 70 years, mainly produces machines for processing fruit and vegetables, with production capacities from **25 to 5,000 kg** / batch; the laboratory lines (from **25 to 150 kg** / batch) can be equipped with the same modern solutions found in the lines of large production capacity.

The technology of the Ghizzoni D. brand is based on the constant research and innovation that achieved numerous patents that have changed and still continue to change different processing methods.

After the patented "rotating coil", where the high heat exchange surface offers a significant reduction of the product's exposure time along with a particular distribution of the coils which allows an effective but delicate mixing of the product, today Ghizzoni D. presents the **NGA autoclave, the new generation autoclave**.

The NGA autoclave is a new solution in the sterilization process, obtained thanks to the rationalization of the spaces. It is a cylindrical autoclave, with a separating compartment inside, made by a light structure, for the baskets of the product to be treated.

The separator compartment (**which can also be applied to existing autoclaves** without drilling and welding) reduces the volume to be heated and cooled, offering savings * of energy, time and the use of compressed air:

- **60%** less than stainless steel that needs to be heated and cooled

**AUTOCLAVE
NGA**
New Generation
Arrived

**PATENT
PENDING**





- **70%** less steam to heat / cool the process water
- **70%** less compressed air
- Lower circulation times, higher turbulence, accelerated heat exchange
- Process time reduction from about 10 to 20 minutes

* Product treated with immersion in water

The compartment is applicable in all direct steam, rain and complete filling systems both in static and rotary / oscillating form; hot and cold water are recovered in separate tanks and reused in the next batch.

The NGA system is also suitable for the sterilization of products in containers, available for laboratory equipment as well and also **appli-**

cable to the fish sector, where Ghizzoni D. already has another patent in the direct steaming and vacuum cooling system of tuna.

The Ghizzoni D. innovations are always aimed at saving time and production costs, together with a constant attention to the environment, with an “energy saving” that also positively affects the quality of the product.

In addition, Ghizzoni D. can also offer the necessary tools in the phases that accompany the process, such as **systems for handling and dosing ingredients, pulpers, refiners or processing equipments for the definition and homogenization of pecti/ other ingredients.** 🏠

www.ghizzoni.it



GHIZZONI D. S.r.l.
Tecnologie Alimentari





CODING QUALITY AND RELIABILITY A CLEAR WINNER FOR MINERAL WATER COMPANY

Printed code quality and machine reliability are the major benefits of two Linx 8920 Continuous Ink Jet (CIJ) printers installed at Decantae Mineral Water, one of the UK's leading suppliers of premium bottled waters.

Using specialist Linx Black bottling ink 1058, the Linx 8920s print batch and best-before information onto both glass and PET bottles. Importantly, the ink is able to print through any condensation on the bottles with a fast drying time, avoiding the danger of smudging and ensuring a high clarity, quality code in keeping with Decantae Mineral

Water's premium brand positioning. The reliable operation of the two Linx CIJ printers, handling up to 11,000 bottles per hour on lines that run from around eight to 11 hours each day, is in direct contrast to the printers they have replaced. These were so unreliable that an engineer was in almost constant attendance and spare printers were kept on-hand to act as a back-up when one failed on the line.

The consistent, trouble-free operation of the Linx 8920s with minimal intervention has therefore been of huge benefit to Decantae Mineral Water, enabling the company to maintain output and meet demand, particularly vital during the busy summer months, as well as freeing up the engineer to carry out his regular duties.

With the company filling a wide range of bottle sizes (330ml, 500ml and 750ml in glass and seven sizes in PET from 250ml to 2 litres) there are frequent changeovers on the lines. The Linx 8920s' intuitive interface enables setup to be carried out quickly and easily by any operator.

The printers provide service intervals of 18,000 hours or 24 months. In addition, the unique Advanced System Monitoring provides a continual check of their opera-



tion in terms of ink system running parameters and environmental conditions. This enables the Linx 8920s to identify simple actions that users can take to prevent unscheduled stoppages, helping to ensure continuous reliable operation and avoid unplanned downtime.

"We are delighted with the Linx 8920s," comments Decantae Mineral Water's factory manager Mark Maberly.

"In terms of code quality, this is exactly in keeping with our brand values as a premium product, while the reliability of the printers helps to ensure that production throughput is consistently maintained."

www.linxglobal.com





INLINE UV AND NIR FLUORESCENCE INSPECTION OF FOODSTUFFS

UNDER NORMAL DAYLIGHT CONDITIONS

For inline inspection of food products fluorescence imaging can be of great use due to the fact that many organic contaminants and other defects become visible and fluoresce when excited by wavelengths which range from UV, through visible, to near infrared (NIR).

Our novel Near Infra-Red (NIR) imaging technology is an inline inspection breakthrough that can detect many non-metallic foreign bodies in foodstuffs that are normally completely invisible to x-rays ... such as fruit pits, stones, plastics, paper and wood etc.

It even detects foreign bodies that are notoriously difficult to detect

with x-rays, such as thin, low-calci-fied, chicken bones, bone-fragments and cartilaginous tissue in breast meat, for example.

Moreover, the system works very well when combined to work with conventional x-ray inspection apparatus as a part of a single integrated system. Such an approach provides excellent sensitivity to those radiolucent materials (such as polymers, woody ligneous tissue, chicken bone fragments and bone-shavings), that conventional x-ray machines and metal detectors combinations often miss.

This detection ability greatly assists the inline detection of faecal contaminants, organic residues, and bacterial biofilms at multispectral fluorescence emission bands. Further applications include being able to differentiate between wholesome and unwholesome chicken carcasses and to detect defects underneath the skin in apples and other agricultural products.

Currently, there is a need for such devices not just to be able to capture images very quickly and without the use of expensive illumination sources such as lasers - but also to do so under normal background daylight conditions and without the need for darkened rooms (known as "Mixed Light" inspection).



We have developed the ML2000, a mixed light florescence inspection system that permits the effective detection of fluorescence. Indeed, performance trials, initial commercial embodiments of this system have detected fluorescent radiation of 20 lux or lower, in the presence of background illumination of over 100,000 lux.

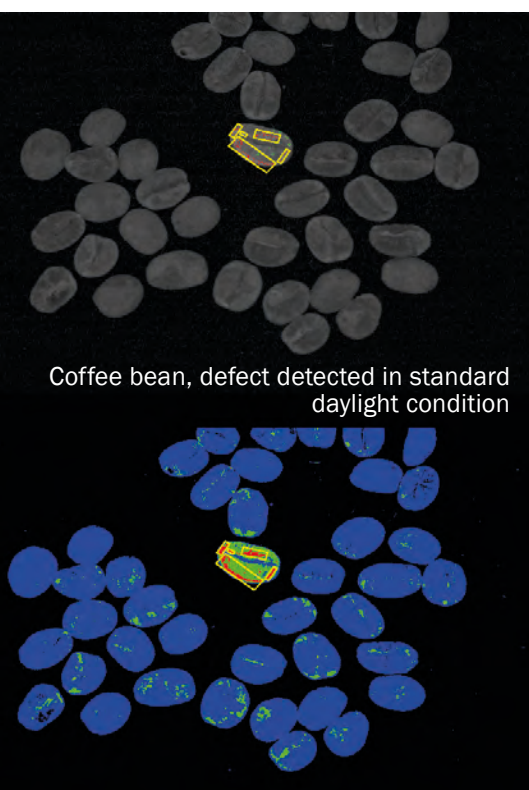
Furthermore, the system comes with software that completely automates the inspection process, hence removing the need for expensive highly-qualified inspectors.

After the automated inspection process is complete, visual photographic records of all inspections, either pass or fail, are permanently stored for compliance and 100% Quality Audit purposes. 🏠

www.amdelectronic.com



A.M.D. Electronic
Inspection Systems
A company for better quality



Coffee bean, defect detected in standard daylight condition



THE NEW FRONTIER OF ACTIVE GEARBOXES

THE “GHA” TECHNOLOGY OF TRAMEC

“Bet on product innovation by offering high quality and service standards is the winning choice to be competitive in the global market.” Starting from this statement of intent, TRAMEC is opening up a new frontier in the field of power transmission and more specifically in the world of GEARBOXES, where TRAMEC is considered to be among the leaders. Strong in its experience and quality of its products, the company located in Bologna area is launching on the international markets the innovative technology called GHA, the debut of which has taken place recently. Starting on the AUSTRALIAN and NEW ZEALAND markets, the first ACTIVE GEARBOX for the FOOD AND PHARMACEUTICAL INDUSTRY with its patented “G.H.A.” technology has paved the way for a new type of reducers. This special surface treatment, applicable to all aluminum-based alloys, consists of an anodic oxidation, with a thickness of 1 to 100 µm, followed by sealing of micro porosity by silver ions. Anodic oxidation generates a very hard, heat-resistant and non-removable ceramic coating layer, while the porosity of anodic oxide crystals, otherwise considered a defect, become valuable once galvanically sealed with silver ions. The high hardness of anodic oxide, coupled with the extraordinary properties of silver ions, gives the treated surface

biotechnological properties of extreme interest for many applications.

TRAMEC'S ACTIVE REDUCER also has the ability to act only when needed, that is if and only if bacteria are formed on its surface, otherwise it remains “dormant”.

Also thanks to this feature, the “GHA Classic” product has obtained the HACCP Australia certification and ISO 22196:2011 certification. The success currently reached so far from Italy by this product totally “MADE IN ITALY”, will be the “bridgehead” to new markets such as the Asian, American and European ones.

Because of its antibacterial, anticorrosion and anti-lime properties, the new technology used by TRAMEC also eliminates the highly polluting and hazardous caustic soda from the cleaning process of food industry plants, thus allowing the use of products with reduced environmental impact, as foreseen by current regulations.

Starting next 2018, the launch of the new “GHA Premium” line, an “enhanced” reducer, redesigned with features that will enable greater penetration into the FOOD AND PHARMACEUTICAL market as well as in the MARINE market, will be one of the novelties that will be presented by TRAMEC.

The MARINE Industry is showing an interest beyond expectations for the anti-corrosive feature of the TRAMEC ACTIVE “GHA” GEARBOX, whose latest “Saline Spray” tests have not yet been completed but have already exceeded 1000 (thousand) hours showing that the next goal could be soon that of 2000 hours.

Furthermore, the latest tests carried out by TRAMEC's trading partner on the



THE GHA GEARBOX

ability of the “GHA” treatment to reduce the motors' heat emission by transforming this energy into infrared radiation, proved to be “exciting” with temperatures below 65 ° (sixty-five degrees).

The availability of a patented gearmotor with these characteristics, namely:

“TOTALLY RECYCLABLE, attentive to pollution and nature issues, with costs below the equivalent made of INOX steel”, will be the innovation that markets will talk about over the next few years.

In addition to the commitment to innovation, the company located in “Calderara di Reno” has made significant investments in the field of human resources in the last year, incorporating new high-profile professional figures within the company's business structure and in the field of technology by investing in “INDUSTRY 4.0”.

TRAMEC clearly knows what the future will be...

follow the “BLUE WAY”! 

Visit: www.tramec.it

Info mail: tramec@tramec.it
or marketing@tramec.it



PARALLEL SHAFT GEARBOX



MTA PLANETARY GEARBOX



EFFICIENCY IS ALWAYS GUARANTEED

Emilos designs and builds vibrating screens that continuously improve the selection of products, both liquids and solids.

Emilos screening systems, with international patent, enable to get outstanding performances in terms of productivity. Emilos production includes circular vibrating screens from Ø450mm min to Ø1800mm max; it also produces rectangular vibrating screens for high hourly production and vibrating screens with lateral motorizations instead of classic underlying. Noteworthy, Emilos also produces automatic and manual magnets.

The quality of these products is fully Made in Italy, are different from the usual vibrating screens that are found in the market, for their structure and vibrating motor performing 3000 rpm/min instead of conventional 1400 rpm/min. Emilos vibrating screens can sieve through any kind of mesh, from the thinnest, such as light/mesh 0,035mm, to the biggest.

Thanks to the special screen holding frame installed on Emilos vibrating screens, in event of mesh breakage, the final user can operate independently without the manufacturer's intervention for restoring the screen holding frame. With this system Emilos has broken down the purchasing costs and the waiting times for technical interventions.

The vibrating screens are equipped with motor vibrator brand Emilos at high-frequency and watertight, that creates such sussultory, swaying and rotary motion to keep the screen unclogged and clean. There is also a version for environments with explosion hazard, ATEX II 2GD certified (zones 1-21) and ATEX II 3D certified (zone 22).

Emilos sieving screens can be equipped with one or more filtering screens, with backslash/dust-seal covering, further anti-blinding systems in case of particularly difficult products, and deferrization system.

The building material is always and exclusively stainless steel AISI 304L, and upon request 316L.

The "CRS" is a special vibrating screen, purposely thought for the food/pharmaceutical sector, that represents the top of the range Emilos. It is available in diameters 600, 800, 900, 1200, 1500 and 1800mm.

Its particular rounded monolithic shape leaves no room to stagnation areas and makes cleaning easier; the filtering screen is very close to the vibrating motor as to get



stronger and precise screening, and to work round the clock both with 1400rpm/min that to 3000rpm/min.

This vibrating screen can also be built with remarkably low height so that it can be installed below the existing plants.

Emilos vibrating screens require very little, simple and inexpensive maintenance operations. Emilos produces standard roughing sieving machine and refining vibrating screens. Are mass-produced but can be customized according to user requirements. Furthermore, Emilos offers the possibility to perform screening tests of the product before the purchase of the vibrating screen.

Vibrating screen "CRS", ideal for the food sector. 🏠

www.emilos.eu





STAINLESS STEEL TANK MANUFACTURER SINCE 1958

B.G. Cisterne is an Italian company based in Noce-to, in the province of Parma - Emilia Romagna, in the heart of the Food Valley of Northern Italy.

Since 1958 the company has been producing stainless steel tanks, gaining through the years more and more experience, giving a special attention to the customers' requests.

We create customised solutions working closely with our clients during both the designing and the manufacturing process.

All our tanks are the result of a synergistic creation between our experience and our customers' requests. Our certificates clearly show the high quality of our products.

From 2001, B.G. Cisterne design and produce stainless steel tanks, including power supply and feeding systems, for processing and storing food liquids.

Our most successful products are the horizontal tanks (standard or light - isolated or simple walled) and the vertical tanks (with hatch or bolt-on lid). Their capacity goes from 1,000 lt up to 35,000 lt.



We use high-quality materials, with their own certificates of origin, chemical analysis and certificated mechanical characteristics.

B.G. utilizes cutting-edge machinery for the processing of stainless steel and the following welding: TIG-MIG-SAW-LASER-CONTINUOUS SEAM. A digital rendering is provided for each product in order to better verify the product compliance with the customer's requests and criteria.

BG SRL offers services too, not only products.

Our philosophy has always been oriented to the customer's scrupulous satisfaction, which lead us to develop the manufacturing of water tanks, in addition to our original milk tanks.

- Water emergency
- Refrigerated tanks
- Storage tanks

FOCUS ON THE WATER PRODUCT

Possible practical uses:

- BOWSERS FOR DRINKING WATER STORAGE AND DISTRIBUTION
- BOWSERS PROVISION
- EQUIPMENT AND CUSTOM TECHNICAL FEATURES
- TANKER ARRANGEMENT CONSIDERING THE MAXIMUM CAPACITY OF THE TRACTOR
- SELECTION AND GUARANTEED ALIGNEMENT FOR A BETTER BALANCE OF THE VEHICLE

Designing and manufacturing of stainless steel tanks for the transport, the storage and the supply of water resources.

Fields of application:

- CIVIL SECTOR
- AGRICULTURAL SECTOR
- INDUSTRIAL SECTOR.

www.bosellicisterne.com





MEAT

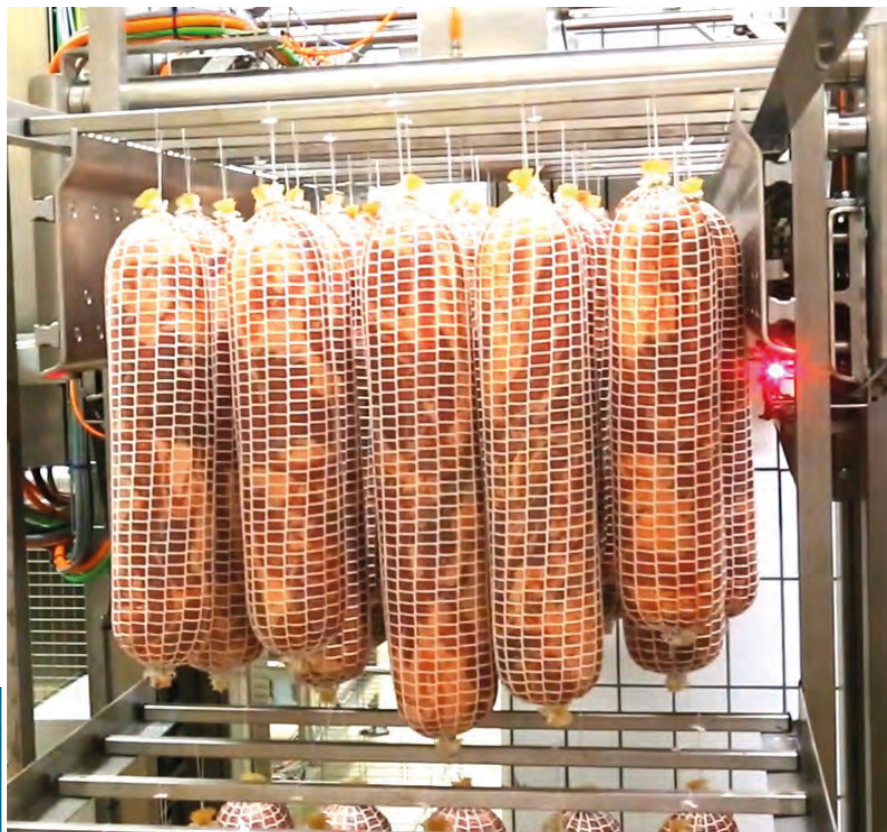


MACHINES AND PLANTS FOR FOOD INDUSTRY

Fava Giorgio Axel is a company that started more than 40 years ago to produce meat processing machines. All the machines designed and produced by Fava Giorgio Axel have been created on customers' requests to solve different problems as versatility, product standardization, economies of scale, production peaks.

Needs analysis is always their starting point and every time the challenge is putting together innovation and customization to find the best solution for the buyer, because each factory is different in space, logistics, organization. The

FAVA GIORGIO AXEL
MACHINES AND PLANTS FOR FOOD INDUSTRY



AUTOMATISCHER TRANSPORT UND LADEN VON WURSTWAREN AUF STANGEN UND RAHMEN

Die Bewegung schwerer Lasten, wie hängende oder liegende Wurstwaren, wird oft durch einen eingeschränkten Freiraum und durch eine bedeutende Menge von Wagen, Rahmen und Gehängen erschwert, die normalerweise nicht für die Automation gebaut wurden.

Unser patentiertes Lastenförderungssystem benötigt weniger Platz als das System unserer Konkurrenten und verfügt über eine selbstanpassende

SW, damit die vorhandenen Ausrüstungen verwendet werden können. Das System kann durch unsere einfachen, kompakten automatischen und halbautomatischen Vorrichtungen zum Laden der Produkte auf Stangen vervollständigt werden.

Das System ermöglicht das Laden und Abladen -auch auf gegenüberliegenden Seiten- ohne dass das Produkt vertikal gedreht werden muss. Das Ergebnis ist ein kompaktes Sys-

tem mit der gleichen Kapazität viel größerer Anlagen, und verwendet bereits vorhandene Rahmen und Stangen.

Unsere Anlage verwaltet die korrekte Einreihung der Produkte, verhindert Schwingungen während der Bewegung, kontrolliert die Maße jedes Rahmens und gewährleistet folglich auch bei ziemlich verformten Rahmen ein korrektes Einfügen. 🏢

www.favagiorgioaxel.net



AUTOMATIC HANDLING AND LOADING OF SALAMIS ON RODS AND FRAMES

Handling heavy loads, with hung or laid down products, often is hampered by reduced space and a great quantity of trolleys and frames that often aren't realized for automation.

Our internationally patented loading handling system needs less space than competitors' and has a self-adapting SW to use existing equipment; it can be completed with our simple and compact automatic and semi-automatic loaders of products on rods.

This system permits to load and unload products also on opposite sides without having to rotate the products vertically. The result is a compact system that has the same loading capacity of bigger ones, using the same rods and frames, it doesn't matter how they are made.

Our plant manages the proper products alignment, it avoids oscillation during handling, it checks the dimensions of each frame and then defines the specific inserting positions, also for quite deformed frames. It can work with very small tolerances and, if necessary, it can insert bent bars in the horizontal plane, managing obstacles that are insurmountable for all the other manufacturers.

FAVA GIORGIO AXEL

Machines and Plants
for food industry

Via Cerati 19/a - Parma - Italia - tel. +39 0521 293734 - info@favagiorgioaxel.com

www.favagiorgioaxel.net



customer's particular needs give rise to each single project. Workers' safety, sanitize, ergonomics and energy-saving are Fava Giorgio Axel priorities.

The company's technical office designers use 2D and 3D CAD systems and the most advanced calculation models in collaboration with different Universities.

All the production phases are directly made in the company's factory, from carpentry to assembly, and they are supervised with great care by the designers themselves. In this way changes and improvements can be done during the executive phase thanks to the cooperation between the technical office and the high skilled personnel that work in the production department.

The best solution can be obtained only with the contribution of every one, in this way Fava Giorgio Axel is able to give to its customers long duration, reliable machines and plants (machines made in the seventies are still working!) and low maintenance costs. Fava Giorgio Axel will exhibit at Anuga FoodTec, Hall 6.0 stand B089-087. Only a small part of its production will be present and exactly the portioning machine for cooked and raw products without bone, the electronic skewering machine, the labelling machine for salamis and the modelling and filling machine for product long till 1,10 meter.

They will also show some molds of their innovative multi-molds system for products in bars to be sliced. They developed the Legostampo patents to achieve the following goals: a flexible system suitable to all production needs; a system for all technologies and for all cooking techniques; a system that puts together all the advantages of traditional molds and those ones of multi-molds; a system that can be very simple but also the most performing and automatized.



The Legostampo system is the best technological solution because the same system can produce ham in bars for slicing and whole ham; products cooked in a traditional way with weight loss; under-vacuum, in bag, thermoformed, clipped cooked products; products cooked with steam

and with water, with plants side by side.

Fava Giorgio Axel once again was able to completely understand all the customers' needs and to fulfill their requirements. 🏠

www.favagiorgioaxel.net



DAIRY





GEA HOMOGENIZATION TECHNOLOGY

GEA is the technological leader for dynamic high pressure homogenizers and plungers pump for all industries and applications.

The benefit of high pressure homogenization is well known in dairy, food & beverage industries, to subdivide particles or droplets present in fluids to reduce them to the smallest possible size, down to nanometer range. This process creates an emulsion that is stable over time, which improves the organoleptic characteristics of the product: shelf-life, viscosity, taste and colour.

In addition, the optimized design of the homogenizing valve allows particles to be subdivided at the required micronization at the lowest possible pressure, guaranteeing energy and cost savings. The GEA primary objective of providing customers with environmentally friendly solutions goes hand in hand with the latest set-up and continuous improvements on production technologies in order to guarantee premium performance and best efficiency ever.

With this in mind GEA will participate to Anuga FoodTec 2018 exhibiting the latest model of Ariete Series: Ariete Homogenizer 5400.

GEA Ariete Homogenizer 5400: much more than a simple homogenizer

GEA Ariete Homogenizer 5400 has the biggest capacity in the world (80,000 liters per hour at 120 bar) and the greatest versatility to handle any application in the dairy, food & beverage, pharma and chemical industries.

Food and dairy industry requests for bigger, more powerful and more efficient homogenizers defined the new Ariete: GEA was able to make the Ariete Pump 5400 7 % more efficient in its use of power when used with the high-efficiency GEA NanoVALVE (2.8 kilowatt to pasteurize 1,000 liters of milk compared with three kilowatt for other comparable machines).

All of this coupled with the possibility to install GEA high efficiency options such as NiSoPURE and OPS allows further savings in production costs (power, water, oil).





The Ariete Homogenizer 5400 is also available with a smaller, 315 kilowatt motor (Ariete Homogenizer 5315). These two models will replace the former Ariete NS5355 and Ariete NS250 and take their place at the head of the GEA homogenizer range. All GEA homogenizers meet stringent hygienic requirements and quality control systems. All machines are CIP and SIP'able and are available with cGMP documentation.

Materials selection, constant design innovation, excellent performances make GEA the ideal partner to find out innovative technological solutions for your processes.

Ariete Series: a unique concentration of technology

Ariete Series homogenizers are the state-of-the-art technology for powerful, reliability and customized solutions. These machines are the best fit for pharmaceutical, dairy, food & beverage, biotechnology, chemical and cosmetics industries.

Ariete series is the leading technology for reliable high pressure machines and customized solutions. Each homogenizer and high pressure pump is designed according to the EU safety rules (CE standards) and in compliance with other relevant industry standards. The machines are engineered, manufactured and tested according to EN ISO 9001:2008 Quality System, and they can be used in dairy, food&beverage, pharmaceutical, biotech, chemical and cosmetics industries.

Easily implementable in remote controlled systems and complete process lines, they are available in sanitary and aseptic execution. Designed for CIP and SIP, the Ariete Series is suitable for abrasive and viscous products.

The homogenizing pressure can reach 1500 bar depending on specific liquid end design and configuration.

Each machine is internal manufacturing of all core components, for total quality control and in order to guarantee an high number of customized solutions and full traceability of parts, using the best materials and premium brand components.

Main features:

- Easy to use



- Highest reliability on continuous production (24/7)
- Reduced operational costs (water, lubrication oil, energy)
- Low environmental impact
- Fully automated and remote controlled
- High capacity at ultra-high pressure

One Series: convenience and absolute quality to deliver unmatched benefits

One range machines are ideal homogenizers for dairy products and beverages, such as: pasteurized flavoured milk, cream, milk for yogurt, cheese, yogurt drinks, dressings, fruit juice and drinks.

One homogenizers combine convenience and absolute quality to deliver unmatched benefits:

Simple: One offers a simple design construction, complete with all the options needed to be easily integrated into the system, as ready-to-use and low maintenance units.

Versatile: available in five versions, One homogenizers can meet any production need (from 300 l/h up to 10.000 l/h - 250 bar)

Reliable: constant engineering improvement, excellent quality standard of production and the competence of personnel are the winning drivers to guarantee long lasting machine.

Main Features:

- Easy operation
- High versatility and smart installation
- Small-medium production
- Reduced maintenance cost
- High efficiency operation
- Safe sanitary design
- Complete package ready for the installation

NanoVALVE™ Efficiency and quality

The high efficiency homogenizing valve NanoVALVETM has been engineered by means of fluid-dynamics analysis for high flow-rates and moderate pressures. The design ensures better homogenization result by improving up the reduction of the particle size compared to the standard homogenizing valve under the same operating conditions.

The patented design enhances the micronizing effect on liquid emulsions, resulting in an excellent product stabilization with more efficient use of product additives. Thanks to the advanced NanoVALVE™ technology, it is possible to minimize the use of the energy: NanoVALVE™ design optimizes the use of pressure with potential energy reduction. The same particle size reduction can be reached with up to 30% lower homogenizing pressure compared to standard system.

Efficiencies and improvements in environmental sustainability became a driving factor for GEA: new machine improvements have led to several efficiencies that benefit the environment and energy saving.

Made by tungsten carbide NanoVALVE™ increase its performance and lifespan whilst providing resistance to abrasive materials under the same conditions as standard valves.

Designed according to 3-A approved sanitary and hygienic requirements, NanoVALVE™ guarantees CIP cleanability with availability (on demand) on full aseptic version with steam/condensate barriers to avoid sterile product contamination.

NanoVALVE™ is available in a complete family of 5 sizes to be selected according to the flow rate, for working pressure up to 250 bar.

Main features:

- Improved homogenization efficiency
- Applicable for medium/big scale production (5.000-60.000 l/h) with pressure up to 250 bar
- Better product quality due to enhanced micronization
- Up to 30% reduction of energy consumption
- Reduced operating costs (energy and maintenance wear parts)
- Reduced stress on the homogenizer
- Extended valve lifetime
- Available as retrofit on existing homogenizers

Materials selection, constant design innovation, excellent performances make GEA the ideal partner to find out innovative technological solutions for your processes. 🏠

More information on gea.com



Versatility and premium performance

GEA Ariete Series: highly customized process solutions to always ensure excellent product quality



High pressure homogenization technology is widely used in many applications to obtain stable emulsions, with longer shelf life. It reduces the amount of additives while improving the dispersion of ingredients and the absorption of flavors.

GEA offers a broad range of homogenizers and plungers pumps from laboratory up to mass industrial scale.

This is the result of specific know-how and a spirit of innovation that is constantly focused on innovation and process performances.



THE QUALITY OF LACTIC ACID BACTERIA IN THE MANUFACTURE OF DAIRY PRODUCTS AS A GUARANTEE OF BIODIVERSITY

Lactic acid bacteria (LAB) are a heterogeneous group of microorganisms playing a crucial role in industrial food processing, as they are actively involved in various types of fermentations.

As far as dairy production is concerned, their contribution during

fermentation is of paramount importance both from a technological and economic point of view, and in terms of food safety.

Thanks to their ability to produce lactic acid, acetaldehyde, diacetyl, CO₂ and other secondary compounds,

from the carbon sources available in milk, they give dairy products specific aromatic, organoleptic and rheological properties, optimize production times, inhibit the development of spoilage or pathogenic microorganisms, thus prolonging their shelf life.

For this reason, LAB are at the heart of modern fermentation technologies in milk processing, and have sparked the interest of both the scientific community and LAB producing companies, which provide dairy produc-



DIE QUALITÄT DER MILCHSÄUREBAKTERIEN ZUR GEWÄHRLEISTUNG DER BIODIVERSITÄT BEI MOLKEREIERZEUGNISSEN

Die Milchsäurebakterien sind eine heterogene Gruppe von Mikroorganismen, die in verschiedenen Industrieprozessen des Lebensmittelsektors von entscheidender Bedeutung sind, weil sie im Mittelpunkt zahlreicher Fermentationen stehen.

Im Bereich der Molkereierzeugnisse ist ihr Beitrag zu den Fermentationsprozessen von größter Bedeutung, sowohl aus technologischer und wirtschaftlicher Sicht, als auch aus der Sicht der Lebensmittelsicherheit.

Dank ihrer Fähigkeit, angefangen von den in der Milch verfügbaren Kohlenstoffquellen, Milchsäure, Acetaldehyd, Diacetyl, CO₂ und andere Sekundärverbindungen zu erzeugen, verleihen sie besondere aromatische, organoleptische und rheologische Eigenschaften, optimieren die Produktionszeiten, verhindern die Bildung von verändernden oder krankheitserregenden Mikroorganismen und somit verlängern die Lagerfähigkeit. Aus diesem Grund sind die Milchsäurebakterien die Grundlage der aktuel-

len Fermentationstechnologien in der Milchverarbeitung und von Interesse für die Wissenschaft und für Milchsäureproduktionsbetriebe, die den Fachleuten des Sektors maßgeschneiderte technologische Lösungen für jede gewünschte Käsesorte bieten.

Das Angebot ist so vielfältig, dass es jede Käsesorte abdeckt: Weichkäse, Feta, halbgekochten Käse, Cottage-Cheese, Cheddar, Pasta-Filata-Käse, Emmentaler, Hartkäse, unter Gewährleistung einer konstanten und fehlerfreien Produktion und Reduzie-



ers with ad hoc technological solutions for every kind of cheese.

The offer is so diversified as to cover all cheese types: soft cheese, feta, half-cooked cheese, cottage cheese, cheddar, stretch-curd cheese, emmenthal, hard cheese, ensuring consistent flawless production and a reduction in waste products.

On the one hand, the use of selected starter cultures in the dairy industry

represents a quality standard that enables producers to stand out and differentiate their brand; on the other hand, however, there is a significant number of local artisanal producers who make use of natural microbial populations that have been selected over time.

We believe that the excessive use of selected LAB, as a cure for all ills, puts production at serious risk.

In fact, such modus operandi strongly contributes to an identity loss and the destruction of all traditions and unique features of each type of cheese, whose flavour and fermentation aroma are nowadays more and more homogeneous.

Alternative options do exist.

The promotion and characterization of local microbial populations are the only viable solutions for companies



zung von Verarbeitungsabfällen.

Wenn einerseits bei den Industrieproduktionen die Verwendung ausgewählter Starter-Kulturen für die Hersteller den Qualitätsstandard für ihre Milcherzeugnisse darstellt, um die Merkmale der eigenen Marke zu kennzeichnen und einzigartig zu machen, darf man andererseits die hohe Anzahl der lokalen handwerklichen Erzeugnisse nicht vergessen, die auf der Verwendung

von im Laufe der Zeit ausgewählten natürlichen Bakterienpopulationen basieren.

Wir sind der Ansicht, dass der unkontrollierte Einsatz von ausgewählten Milchsäurebakterien als Lösung aller Übel diese Produktionen stark gefährdet.

Wir denken, dass dieser Modus Operandi zum Identitätsverlust und zur Verarmung des traditionellen Charak-

ters und der Einzigartigkeit der Käsesorten beiträgt, die durch homogene Fermentationsgeschmücke und -Aromen immer mehr wahrgenommen werden.

Es gibt Alternativen.

Aufwertung und Charakterisierung der autochthonen Bakterienpopulation sind die einzigen gangbaren Wege für die Unternehmen, die wieder Produkte auf den Markt bringen möchten, die



who want to re-launch their products on the market by using bespoke natural bacteria recipes that can enhance sensorial qualities.

These are the standards Marino srl works by, through its "Marino Italian Technology" division.

Its R&D centre has manufactured selected and bespoke LAB mixtures for over thirty years, granting innovation and differentiation in dairy production.

At the core of their R&D of starter cultures for the dairy industry is isolation, research and the physiological and technological

characterization of strains of micro-organisms, which are found in their natural environment, specific to each production area.

Before transferring and applying the formulations to industrial production, they are assessed through lab tests and pilot plants, with a view to identifying all production implications in detail, prior to assessment in the different working conditions, which is a precondition for any future use. Marino technology offers a wide

range of LAB for direct and indirect inoculation, providing continuous technological support to end users.

Our starter cultures can really make the difference during fermentation, as they guarantee top quality not just in regard to food safety and security, but also in terms of innovation, authenticity and traceability, meeting the highest Halal and FSSC 22000 food safety standards. 🏠

www.marino.it



durch personalisierte auf natürlichen Milchbakterien-Stämmen basierten Rezepten charakterisiert sind und die geschmacklichen Qualitäten erhöhen können. In diesem Kontext steht die Firma Marino Srl mit ihrer Fachabteilung Marino Italian Technology.

Ihr Forschungs- und Entwicklungszentrum bietet seit mehr als dreißig Jahren ausgesuchte und personalisierte Milchsäurebakterienmischungen zur Realisierung von innovativen, deutlich differenzierten Produkten.

An der Basis der Forschung und Entwicklung von Starter- Kulturen für den Molkereisektor befindet steht die Isolierung, die Untersuchung und die physiologische und technologische Charakterisierung der Mikroorganismen-Stämme, wobei diese in ihrem natürlichen Umfeld in den verschiedenen Produktionsbereichen untersucht werden. Jede angebotene Formulierung wird vor der Übernahme und Anwendung in der industriellen Produkti-

on durch Prüfungen in Laboren und an Pilotanlagen einer Bewertung unterzogen, um die Details jeder Produktionsauswirkung vor der Bewertung unter verschiedenen Betriebsbedingungen zu verdeutlichen, was eine Voraussetzung für jede mögliche Anwendung ist. Die Bandbreite der von der Firma Marino Italian Technology angebotenen direkt und indirekt einzuzupfenden Milchsäurebakterien, deren Verwendung immer vom technologischen Kundendienst unterstützt wird, ist

groß. Unsere Starter-Kulturen sind eine echter Vorteil bei den Fermentationsprozessen und setzen auf eine Qualität, die sich nicht nur auf die Sicherheit und Bekömmlichkeit des Produkts beschränkt, sondern vor allem Garantie für Innovation, Unverfälschtheit und Ursprünglichkeit bedeutet, und in der Lage ist, die höchsten Standards des Halal-Zertifikats und der Lebensmittelsicherheit FSSC 22000 zu erfüllen.

www.marino.it



MilkyLAB

it's mozzarella time

INNOVATIVE SYSTEM FOR THE PRODUCTION OF MOZZARELLA BLOCK

- PERFECT RECTANGULAR SHAPE UP TO 20 KG
- COOLING BY AIR, NO MORE BRINING OR COOLING VAT
- PRODUCTION COST REDUCTION
- CAPACITY UP TO 5 TON/H



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MilkyLAB srl

Via Raimondo della Costa 670/A - 41122 Modena ITALY
tel. +39 059 260723 - email: info@milkylab.it - www.milkylab.it



AUTOMATIC STRING CHEESE PRODUCTION LINE

String cheese, one of the new fashion snack around the world, has been chosen as 10 Healthy Snacks To Eat At Your Desk by Forbes Magazine because it is high in protein and it offers a bit of fat and has only 80 calories.

String cheese is also a very popular daily snack for children, therefore a perfect peelability is highly requested since kids see it not only as food but also as an object to play with during eating.

According to the increase request of the string cheese production in the dairy market, **MilkyLAB** offers different solutions in order to respond

to all demands. With MilkyLAB lines you can produce not only “traditional string cheese” from milk and curd, but also “analogue string cheese” by using powder ingredients like rennet casein or modified starch.

MilkyLAB automatic line for the production of string cheese consists of:

- Steam cooker-stretcher
- Automatic moulding machine with special extruding system
- Cooling system
- Pneumatic cutting system

With such a line our clients can produce string cheese with fixed diameter and adjustable length.

Thanks to its innovative characteristics, the automatic string cheese line reduces manual working by achieving energy and costs savings as well as high yields of production in less time.

MilkyLAB manufactures its **cooker-stretcher** with an exclusive steam technology characterised by direct steam injection or by steam injection in the double jacket at 4 bars, thanks to the double walls made in stainless steel AISI 316.

Respect to the classic mixing systems, our cooker-stretcher has N. 2 bi-directional augers activated by





N. 2 independent motor reducers. These augers guarantee the perfect structure for the product.

The **special extruding system** allows to obtain separated parallel cords of cheese.

Thanks to this special extruding system the structure of the product will have a perfect shape and predetermined weight, meanwhile the peelability and consistent texture will be guaranteed.

The **cooling system** is composed by **independent transportation channels** for each string cheese. While the string cheese goes forward, the **nozzles** will spray cold/brine water on it. The water temperature will be controlled by **plate heat exchanger**.

The **pneumatic cutting system** has **independent blades**, one blade for each cord of cheese.

The whole production line completely arranged with cover and spraying balls for automatic **CIP** cleaning in order to guarantee the perfect sanitation.

MilkyLAB offers you its **Trial & Training Center®**, a center of trials,

tests and training, where you can experience and learn to produce string cheese as well as other dairy products, such as:

- Fresh mozzarella and pizza cheese
- Analogue mozzarella for pizza topping
- Processed cheese and cream spreads

This **Trial & Training Center®** is created and managed by our technicians with proven experience, who can help to our clients to develop their new recipes by using different machines from the vast MilkyLAB range.

MilkyLAB has been a leader in designing and producing machines and automatic systems since 1980.

The company offers equipment with high Italian technology for the production of:

MOZZARELLA
PIZZA CHEESE
ANALOGUE CHEESE
PROCESSED CHEESE

Thanks to the experience and know-how acquired over the years in the Italian and international dairy industry, MilkyLAB guarantees clients the best assistance and maximum professionalism in the choice of the right technologies.

Contact MilkyLAB straight away and choose the best machine for your needs. 🏠

Visit:
www.milkylab.it





TINPLATE, TFS, COILS OF ELECTROGALVANIZED STEELS, HOT DIP GALVANIZED STEELS

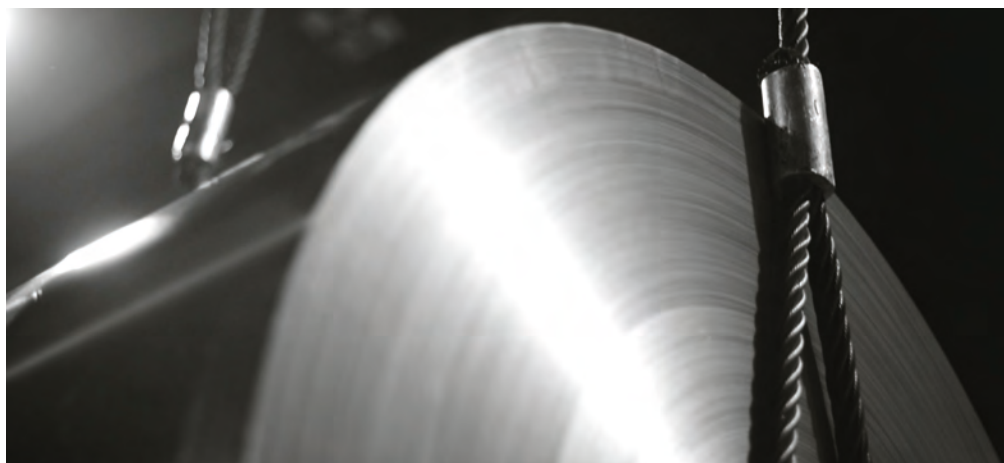
“Selecomm is now a company of reference in Italy, in Europe and in South America for the purchase of Tinplate, TFS, but also Coils of Electro galvanized Steels, Hot Dip Galvanized Steels.

We also provide Tinplate Cans, in various lengths and diameters required.

Selecomm since 1991 has evolved steadily, from brokerage to trade, by developing an organizational model geared to the production process control and teamwork.

We provide with honesty, professionalism and sacrifice, humility all managerial skills, to customer satisfaction and business techniques.

Our experience has led us to develop technical competence in processing and reclassification of the material, of course, we never stop, and we are always looking for collaborations,



suppliers and customers to try to grow even more.

We do not want to speak again of our company history, we are still at the beginning and especially because we believe more objective reality and in the constant work that than too many words.

We would just like to make a SPECIAL THANKS:



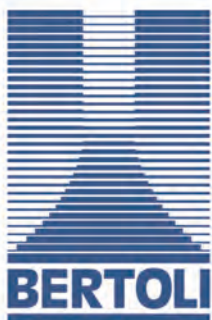
SELECOMM SRL
prodotti siderurgici

We never stop to thank the founders for the teachings and wisdom they have passed down over the years, especially in my FATHER who was master of life and wise counselor who instilled in us values of perseverance, professionalism and honesty. We thank also all the men who have made and are part of our staff, they contributing to a continuous business growth.

We believe that part of the small tiny our success has been unambiguously helped also by customers and suppliers who over the years have accompanied us in the path of life and work". 🏠

Visit:
www.selecomm.com





A brand of
Interpump Group

HOMOGENIZATION TECHNOLOGY



HIGH PRESSURE HOMOGENIZERS AND PLUNGER PUMPS SINCE 1974

ANUGA
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COMPLETE, TURNKEY AND TAILOR-MADE SOLUTIONS FOR DAIRY BUSINESS

ICF & Welko grants quality, production efficiency and energy saving in full compliance with the strictest international standards

Milk is broadly acknowledged as a complete staple: nature created a unique way of feeding babies safely and completely, providing nutrients, proteins and essential fats in equal proportions. Yet, milk has a cardinal role also in adults' lives since it contains essential vitamins and mineral salts.

The only limitations to its use are to be connected to its own exceptional features: since this is a food rich in nutrients, it may well be attacked and contaminated by microorganism, pathogenic and not, and even when it undergoes thermal treatment, its life cannot be longer than 6 days for standard pasteurization, and 25 days for ESL.

Moreover, since milk is also made of 90% water, volumes to be transported are relevant and transport itself may be expensive in economical and environmental terms. It follows that most consumers depend on local suppliers and fresh milk market is subject to substantially important variations.

UHT high-temperature treatment enables from the one hand to extend the shelf-life of the product, while from the other hand it reduces its vitamin content and changes its sensorial profile: UHT milk is characterized by so-called "cooked" taste, due to sugar caramelization, volumes to be trans-





ICF:WELKO
FOOD

ported remain the same and therefore the problems connected to the consumption of fresh milk remain.

Thanks to spray drying, milk is more available in terms of geography and shelf-life: milk powder can be transported everywhere inexpensively, on account of its lower weight and volume, and then preserved up to two years while maintaining its nutritional and sensorial characteristics unaltered. Increasing demand of special products (infant food, nutraceuticals, functional food) with special characteristics generates new challenges for plants manufacturers such as ICF & Welko: thanks to its extensive experience in processing plants for the food industry, especially for the dairy and beverage sectors, this company provides turnkey solutions for the production of any kind of milk powder while granting quality, production efficiency and energy saving, in full compliance with the strictest international hygiene, safety and environmental standards. Owing to its background as an engineering company, ICF & Welko designs and builds tailor-made plants, offers utmost process flexibility, making use of all automation levels. It also provides technical, technological and engineering support by interacting with all the players of the dairy business, from well-known multinationals to small firms committed to competing in the market thanks to a winning idea or first-class product. Making use of its widespread assistance network and partnerships, in any part of the world, ICF & Welko guarantees assistance within 24 hours from the request.

Its pride is customer's satisfaction, real and concrete, since most of its turnover consists of customers wanting to increase their production capacity, improve quality, diversify their investments by extending their product range. 🏠

www.icf-welko.it

Hall 10.2 Aisle G Stand no. 062





NO SUGAR? NO PROBLEM!

One of the largest and most open discussions surrounding the beverage industry in 2017, the Sugar Tax is becoming a major game changer in the world of Carbonated Soft Drinks (CSDs). Brands are feeling enormous pressure from consumers and government bodies to become more health conscious, resulting in a switch from traditional sugars to artificial sweeteners. A simple change in recipe is proving to be more problematic than anticipated, causing beverage companies to overcome challenges from bottling right up to consumer satisfaction.

A CSD is typically made up of syrup and carbonated water. During the bottling process, the combination of the two produces foam on the surface of the drink. The problem arises when the sugar is swapped out for substitutes such as aspartame, sucralose and stevia. These products are characteristically less soluble in carbonated liquid, thus resulting in a greater production of foam in the bottling process. Unfortunately, this has created havoc in the bottling industry as the over-production of foam is causing lines to slow down, ultimately reducing output and productivity.



Sustain®

Thankfully, a revolutionary product has entered the carbonated bottling industry, aimed at counteracting excess foam production in artificially sweetened CSDs. The product, named Sustain®, is designed to be used as a processing aid in the manufacturing of carbonated beverages. This unique, non-silicone derived processing aid has been developed to allow manufacturers and brands to increase profit through more efficient filling, whilst also optimizing the consumers' overall product experience.

Jonathan Stott, business manager of Sustain®, said: "Sustain® allows drinks makers to maintain the taste and flavour of the drink while reducing the amount of excess foaming during the bottling process. As the demand for low-sugar drinks is on the rise, Sustain® can assist your brand in meeting consumer needs whilst maintaining line efficiency".

Sustain® can help to increase filling speeds by up to 25%, leading to better and more consistent filling, increased

productivity and fewer rejects. Jonathan explains: "Our customers have reported up to 50% faster start-up times. This can be accredited to the fact that the foam caused at filling is now under control". Simply put, Sustain® can reduce brand costs in bottling of the drink and therefore increase profitability.

CSDs are well and truly entering into the realm of health consciousness, and brands are feeling the pressure to constantly reformulate and conform to regulatory as well as consumer demands. Sustain® therefore comes as a welcomed aid to the soft drink industry, giving CSD manufacturers some much needed good news.

Through its exclusive benefits, Sustain® can increase productivity and reduce production costs whilst enhancing consumer enjoyment, which cannot be achieved with any alternatives on the market. 🏭

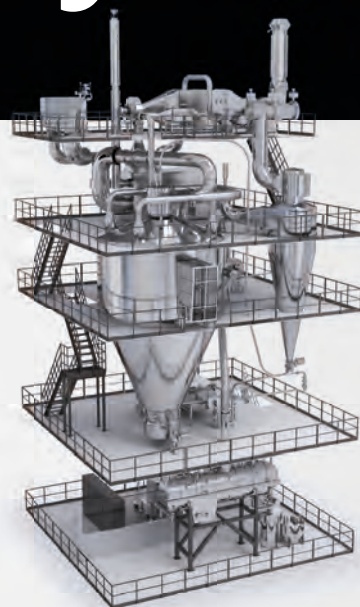
www.sustainco2.com

For more information about Sustain®, please contact Jonathan Stott, on +44 (0) 7880 035289 or via email at jonathan.stott@stephensongroup.co.uk

Milky Way

GLOBAL PARTNER FOR **FOOD** INDUSTRY

A nourishing glass of milk comes from a safe and hygienic processing of raw material. ICF & Welko is a worldwide supplier providing complete, turnkey and tailor-made plants for the food industry. Thanks to our specific know how on every process, we provide best performance automation solutions for the processing of food products such as milk, dairy products, coffee, tea, flavours and vegetable extracts.





CFT GROUP'S NEW MILK & DAIRY DIVISION

Strong of over 600 employees, 15.000 references, 11 brands and a wide-spread network of 9 subsidiaries and 78 agents worldwide, CFT GROUP designs, engineers, and manufactures machines and complete turn-key lines for the Food, Liquid Food and Beverage Industry. Decades of experience and know-how of CFT Group's leading brands in their respective sectors, such as ROSSI & CATELLI, MANZINI, SIMA, COMACO AND SBC have allowed CFT Group to offer a complete equipment portfolio based on the most advanced technologies. At Anuga 2018, on booth C10 Level 2 Hall 4, one of the main focus during the show will be indeed on CFT Group's new Milk & Dairy Division and on its multi-annual experience in producing sterilizers specifically engineered for the Milk Industry, as well as evaporators, batch systems, end of line machines, etc. To complete this offer, some of CFT GROUP's solutions are also developed with the collaboration of highly referenced partners, allowing to cover 360 degrees of the market demand.

Thanks to its well-established experience the Group is able to serve all the sub-sectors of the Dairy Industry, from drinkable milk up to cheese production, from whey/whey powder, milk proteins up to formulated products and other dairy by-products.

Many machines will also be exhibited on the booth: among them ROSSI E CATELLI'S GIUBILEO solution, an extractor/refiner system, totally en-

gineered and redesigned for the occasion, featuring some stunning new features. The visitors will also have the opportunity to discover one of CFT Group's premium sterilizers, the OHMIC machine, LEVATI's highly compact and versatile PRIMA BATCH RETORT 800x800, and last but not least, the aseptic filler MACROPAK AF/2.

CFT Group's GIUBILEO extraction system is designed in every detail to grant higher performance and maximum functionality, allowing to process fruit and vegetables thanks to both COLD BREAK and HOT BREAK technologies. Thanks to its amazing versatility, it allows to process a wide range of products, and to obtain results capable of meeting the strictest quality parameters. Since it is scientifically proven that thermal treatment is an essential step in all production processes which aim is to destroy micro-organisms by heat application, CFT Group's OHMIC technology represents the fastest technique available to heat food containing particles yet preserving the integrity and the physiological characteristics of the final product. Within the last years, CFT Group has developed a new range of OHMIC heaters with operating characteristics that

exceed the performances traditionally guaranteed by other solutions available on the market. This new system offers high efficiency with a total performance rate reaching up to 97%. With over 50 years of experience and more than 1.500 plants installed worldwide, LEVATI – one of CFT GROUP numerous brands – will exhibit its PRIMA BATCH RETORT 800x800, a premium retort which guarantees maximum sterilization thanks to its flow meter on the recycled water, increased temperature uniformity and reduced process times. A highly performant solution allowing to reach up to 3 sterilization cycles with just one retort: Saturated Steam, Water Rain, and Steam/Air. Furthermore, during the show the Group will present its latest aseptic filler model: the MACROPAK AF/2, which has been fully designed to meet the requests of quality and reliability as well as higher versatility. MACROPAK AF/2 with its special OXONIA KIT, is the perfect machine to fill low-acid products, such as banana puree, and also has the ability to fill three different formats: bins, pouches and drums.

Last but not least, Anuga Food Tech will be the perfect arena for CFT Group to unveil its turnkey solutions regarding Repacking technologies; from tomato paste up to formulated products (tomato base and barbecue sauce, pesto, Italian meat sauce, baby food, ketchup, etc...). 🏠

www.cft-group.com





**A FRESH NEW VISION OF THE MARKET,
ALWAYS CLOSER TO YOUR NEEDS.**

 **Discover CFT Group's new
Milk & Dairy division**

**Visit CFT Group at Anuga
on booth C10
Level 2 Hall 4**



CFT Group presents its **new dedicated division for Milk & Dairy**. CFT Group offers you **complete solutions** for the handling of dairy products and non-dairy alternative drinks, all the way from the reception phase to the liquid processing, evaporation and drying through to the final conditioning.

Any customer requirements can therefore be answered through one unique supplier.

**WITH OVER 600 EMPLOYEES, 15.000 REFERENCES, 11 BRANDS
AND A WIDESPREAD NETWORK OF 9 SUBSIDIARIES AND 78 AGENTS,
CFT GROUP IS SYNONYMOUS OF QUALITY, INNOVATION AND
RELIABILITY WORLDWIDE.**



www.cft-group.com





PLANTS FOR THE FOOD AND BEVERAGE INDUSTRY

FARCK Spa manufactures plants for the food and beverage industry with a particular attention to the storage, heating/cooling, pasteurizing and concentration of the fruit juice and milk/whey. FARCK concentration plants can be used with excellent results both for pure and rectified musts and for fruit juices and can be coupled with all desulphurization columns with a very high energy saving. FARCK uses the principle of the Vapour Thermal Recompression and manufactures plants with reduced consumptions (less than 1 Kg. of steam to evaporate 10 Kg. of water). The circulation of the product is "falling film", with vertical pipe bundle exchangers, condensate separation

with elimination of non-polluting liquids and cleaning of the plant by means of forced circulation in short time. The capacity of the evaporators varies from 1.000 or 2.000 lt. of evaporated water to 50.000 lt/h of evaporated water (big plants with 3-6 effects). An important characteristic of FARCK evaporators is the centralization of all controls into a control synoptic board that allows the driving of the plant by one operator alone. All FARCK evaporation plants are realised in monobloc in order to be transported and installed in short time. Thanks to many years of experience in this sector FARCK Spa can design and manufacture plants with very low consumptions thus respecting the environment. FARCK Spa manufactures also plate exchangers, heaters coolers and pasteurizers for food liquids. Our technical office is able to calculate the exact number of plates and sections necessary to guarantee the best energy saving by respecting the product to treat; the plate exchangers are completely manufactured with AISI 304 and 316 stainless steel and have a capacity from 500 to 40.000 lt/hour, with one or



more cooling or heating or pasteurisation sections, with or without holding tubular sections, provided with temperature control board and positioned on bedplates in order to reduce space and time assembly.

FARCK Spa is also specialised in the manufacturing of S/steel tanks with capacity up to 200.000 lt. for the storage, cooling or mixing in general. It is possible to add special stirrers for the movement of high density and viscosity products, manholes with micro-switch, breathers, rotating cleaning balls, manifolds, gangways, railings; everything realised following all accident prevention regulations. Thanks to the high level of its technicians. FARCK Spa manufactures also Spray-drying plants for the pulverisation of the concentrated liquids coming

from evaporators and their transformation into powders with a long-life conservation. Compared to traditional dryers, the product coming from a FARCK plants has better qualitative characteristics: lower density, no hygroscopicity, better solubility, no hardening in packaging and so a better use in the industry. Thanks to the high level experience of its technicians, FARCK Spa is able to manufacture and supply complete « turn-key » plants in Italy and all over the world. The transport, positioning and assembly also of voluminous and complex plant's components are always made directly by its own skilled staff and its means of transport, offering also a good after-sale service. 🏠



PACKAGING



SMI SOLUTIONS FOR INDUSTRY 4.0 NEW CSK COMPACT PACKERS

From process to packing and packaging technologies, from ingredients to food safety and quality management, up to logistics and handling.

All this and much more is Anuga FoodTec, taking place in Cologne -Germany from 20 to 23 March 2018.

SMI, as supplier for businesses operating in the food sector, will attend this important appointment in order to showcase the latest developments in the packaging sector, resulting from continuous investments in new products and technologies, so as to provide users a proper innovative support for facing the market challenges.

Thus, the companies operating in the food and beverage sector have to show strong entrepreneurial competitiveness and quickly adapt their production lines to the new market requirements.

The answer to these needs is related to the choice of machines and bottling and packaging plants featuring advanced technology and operational flexibility, such as the ones of the SMI range: compact, ergonomic, eco-friendly devices designed for the “smart factory” and equipped with innovative automation and control systems inspired by Industry 4.0 and Internet of Things principles.

Advanced automation, flexibility and energy saving

To automate and streamline the end-of-line secondary packaging process, SMI offers solutions for satisfying all packaging requirements: from packs in film-only, to cardboard pad or tray + film up to to cardboard cases and multipacks in overlapping cardboard sleeves...

At the Anuga FoodTec exhibition, SMI will showcase the new compact shrink wrapper of the





CSK series including technologically advanced machines which stand out for their advanced automation, operational flexibility, energy saving and environmental safeguard.

The CSK series of SMI shrink wrappers includes models with both single and double lane, with a compact and ergonomic design, making use of the best technology for shrink wrap packaging with the maximum output of 50 + 50 packs/minute (according to the container size and the package format).

Main advantages:

- The packer is equipped with a motorized oscillating guiding system which properly lines up the loose containers carried by a conveyor belt equipped with low-friction chains made of thermoplastic material;
- the loose containers are clustered in the desired format through electronically synchronized combs and dividing bars operating in continuous motion;
- the cardboard blanks magazine is situated beneath the infeed conveyor, from which the cardboard blanks are taken by means of an alternate-motion picker, placed at the initial section of the cardboard climb, composed of a group of suction cups with vacuum aspiration;
- the initial and the final section of the cardboard climb has a curved shape, so as to simplify the insertion of a tray underneath the products coming out of the electronic separator;
- the film cut unity has a compact design, in which the blade is driven by a brushless motor with direct-drive transmission, which makes the cut operation more precise and the maintenance easier;
- the new ICOS motors, equipped with digital servo-drives, simplify the machine wiring and ensure more energy efficiency, lower noise level and reduced wear of the components.

**Focus on SMI**

The SMI Group is today one of the world's largest producers of bottling plants and packaging machines devoted to the industry of food and beverage, household cleaning and personal hygiene products, chemical and pharmaceutical products, able to meet production requirements up to 33,600 bottles per hour.

With the launch of the ERGON technology, SMI has founded "the new age of packaging" and "the new age of bottling", once again bringing to the market new advanced solutions, so as to provide complete bottling lines and packaging machines characterized by efficiency, flexibility, eco-friendliness, ergonomics, simplicity of management and control and increasingly inspired by Industry 4.0 and Internet of Things (IoT) principles. 🏭

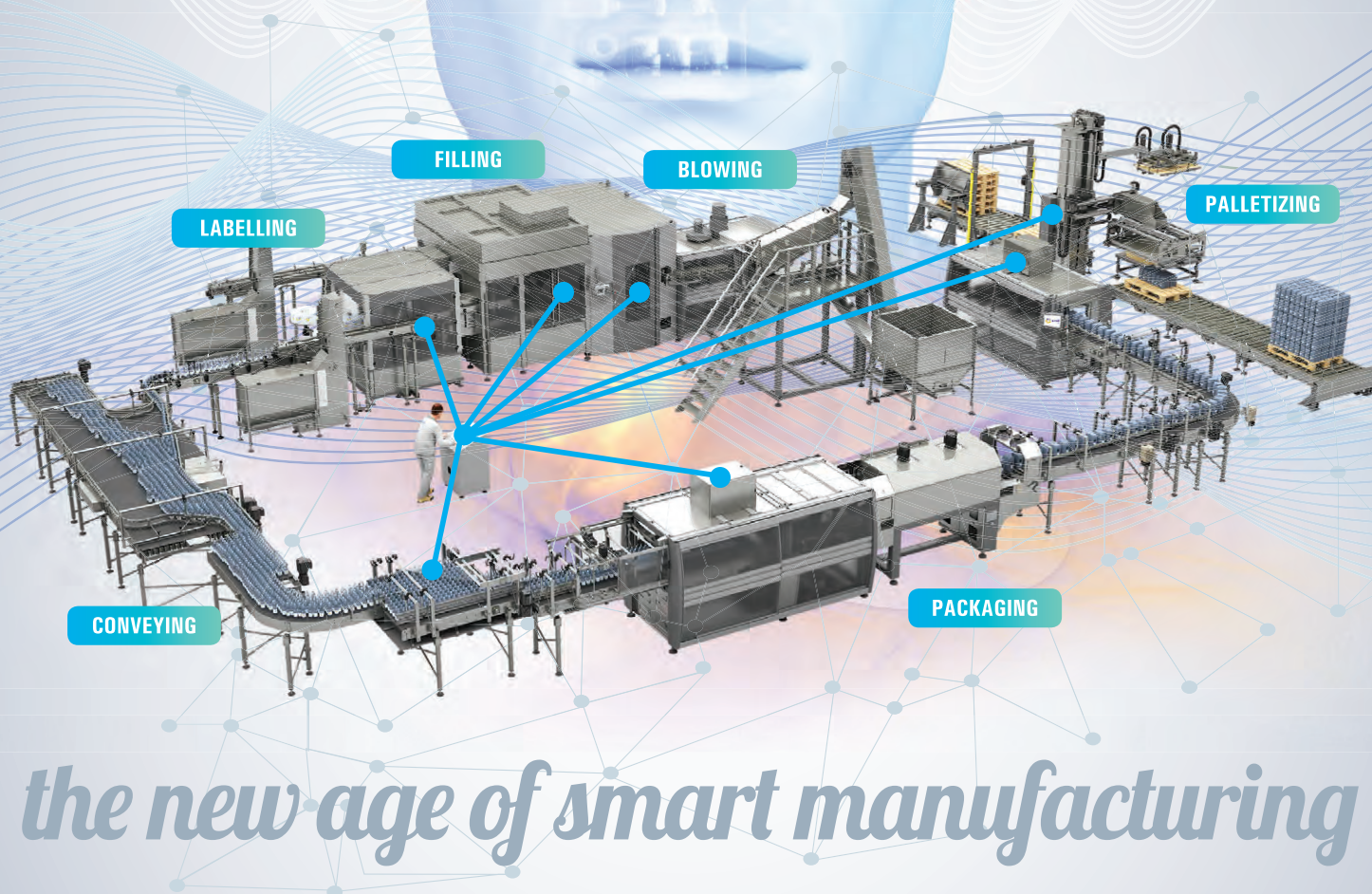
www.smigroup.it



INTERCONNECTED INTELLIGENCE BETWEEN YOU AND YOUR FACTORY



SMI SMART
LINES VIDEO
...scan & discover it!



the new age of smart manufacturing

SMI is specialized in designing, producing and installing complete lines for food & beverage bottling & packaging.

SMI turn-key systems feature Industry 4.0 and IoT technologies and an output rate from 1,000 to 33,600 bottles/hour.

THE FACTORY OF THE FUTURE IS ALREADY A REALITY





A GROUP OF GREAT SUCCESS IN THE WORLD OF PACKAGING

The three companies from the Schio area exhibited at the 2017 edition of Interpack in a unique exposition area, where the public could experience first-hand examples of technological integration, applied to automation needs in packaging of user companies.

The new products and innovations were numerous.

Tecno Pack presented a fully automated line able to pack with primary



FP100

Tecno Pack
PACKAGING MACHINES

SP
general system pack

IFP
PACKAGING

EINE IN DER WELT DER VERPACKUNG SEHR ERFOLGREICHE GRUPPE



FP100

Unternehmen aus Schio werden auf der Interpack 2017 auf einer Ausstellungsfläche vertreten sein, auf welcher der Öffentlichkeit Beispiele für moderne technologische Integration präsentiert werden, die auf die Bedürfnisse der Automatisierung von Verpackungsunternehmen abgestimmt sind und die hier bestaunt und auch angefasst werden können.

Zu sehen gibt es viele Innovationen und Neuheiten.

Tecno Pack stellt eine vollautomatische Linie vor, die bis zu 72.000



flow pack and secondary robotised pack machines up to 72000 biscuits/hour.

Companies visiting the stand were able to appreciate an application at the top of the current state-of-the-art, applied to industrial packaging.

In this plant, we integrated the new FP 100 E horizontal flow pack machine, the result of dozens of years of technological evolution, used day after day by Tecno Pack S.p.A. The experience gained by serving the

major players in the global market has enabled the Vicenza company to propose the most demanding users an even more advanced variation of horizontal flow pack machines.

This combination provides markets with a fully electronic packaging machine with highly-sanitised cantilever frame, motorised film unwinding calender, side-sealing unit with two separate motors, transversal sealing units, both long dwell (with the innovative, fast changeover system) and high-speed box motion.

The box motion version is currently the fastest prolonged sealing system with square motion of this type in the world; it combines the typical operating velocity of traditional D-like motion cut-seal machines, also known as long dwell, with the versatility of translating cut-seal machines, aptly known as box motion.



FV210

Kekse/Stunde bei der primären Verpackung in Schlaubeutel abpackt und anschließend robotergesteuert umverpackt.

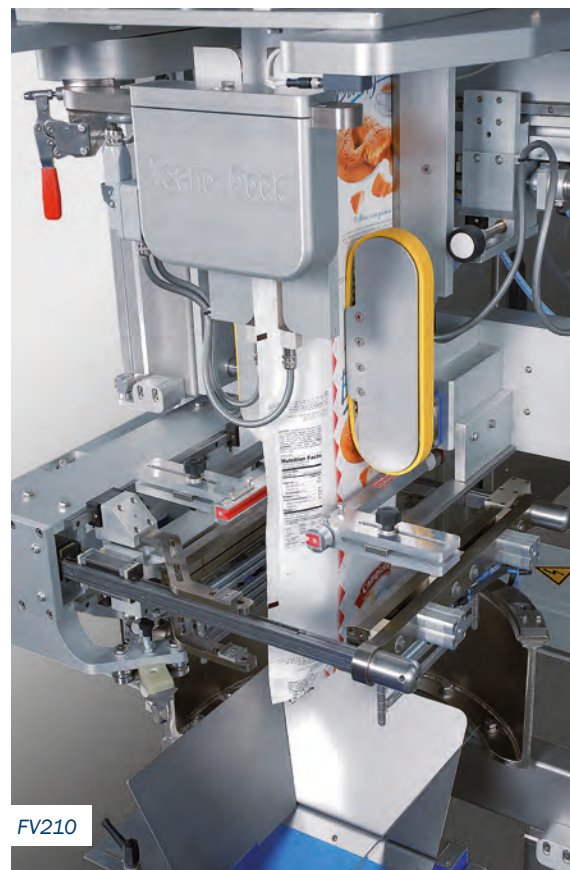
Unternehmen, die den Stand besuchen, werden sicherlich von einer Anwendung begeistert sein, die auf dem aktuellen Stand der Technik der Industrieverpackung ist.

Denn in diese Anlage haben wir eine neue horizontale Schlaubeutelverpackungsmaschine FP 100 E integriert, das Ergebnis von Jahrzehnten des technologischen Fortschritts, der Tag für Tag bei Tecno Pack S.p.A. gelebt wird.

Die Erfahrungen, die den wichtigsten Akteuren des Weltmarktes zugutekommen, erlauben dem Unternehmen aus Vicenza seinen anspruchsvollen Kunden noch fortschrittlichere

horizontale Schlaubeutelverpackungsmaschinen anzubieten.

Diese liefern den Märkten vollelektronische Verpackungsmaschinen mit freitragenden Konstruktionen für zuverlässige Hygienisierung, motorisierter Folienzuführung, Längssiegelungseinheit mit zwei unabhängigen Motorisierungen, Quersiegelungseinheiten sowohl Long Dwell (mit innovativem Schnellwechselsystem) als



FV210



Diamond Tunnel

auch mit Box Motion mit hoher Geschwindigkeit.

Die Box Motion-Version ist derzeit das schnellste Versiegelungssystem dieser Art, mit quadratischer Bewegung; es kombiniert die typische operative Geschwindigkeit der Schneide- und Versiegelungsmaschinen mit „D“ Bewegung, der sogenannten Long Dwell, mit der Vielseitigkeit der Schneide- und Versiegelungsmaschinen mit



Ultimate operational precision, design and solutions studied for high sanitization, ergonomics, mechanic and electronic stability, high-speed for prolonged sealing, controlled atmosphere (MAP), manometric dosing of liquids (alcohol and anti-mould), integration into advanced print systems, upstream and downstream interaction with any integrated system, easy and user-friendly touch screen, reliability and long service, make the new FP 100 packaging machine, designed to be integrated into automatic lines, the best top-of-the-range alternative for food companies that require the highest

quality and performance standards.

Visitors were also able to see a vertical pillow pack machine based on the FV 210 model, a packaging machine completely made in stainless steel, equipped with an innovative cantilever frame, completely driven by brushless motors and able to produce 4-sided sealing bags with double gusset.

IFP Packaging revealed the TWIN T 75 N 90 automatic shrink-wrapping machine, which was integrated into the FV 210 vertical system with the task of automatically grouping the

vertical bags and wrap them with shrink film, thus obtaining the so-called "secondary" packaging.

A line for the automatic packaging of AFH industrial paper rolls in high-speed shrink film, based on the electronic continuous horizontal packaging machine – DIAMOND BOX – has made the visitor appreciate high technical profile solutions for the tissue industry.

General System Pack offered the public three electronic horizontal flow pack machines, including the GSP55EVO INOX L.D., specifically



Translation, auch bekannt als Box Motion.

Absolute Genauigkeit während des Betriebszyklus, Design und Lösungen für hohe Hygienisierung, Ergonomie, mechanische und elektronische Stabilität, High-Speed für längere Versiegelungszeiten, kontrollierte Schutzgasatmosphäre (MAP), manometrische Dosierung von Flüssigkeiten (Alkohol und gegen Schimmelbildung), Integration von fortgeschrittenen Drucksystemen, vor- und nachgeschaltete Interaktion mit jedem integrierten System, einfacher und benutzerfreundlicher Touchscreen, Zuverlässigkeit und Langlebigkeit machen diese neue Verpackungsmaschine FP 100, die entwickelt wurde,



GSP55EVO



designed for packaging small and medium pieces of cheese in a modified atmosphere and ready to be positioned and to work in hostile environments.

The GSP65EVO for packaging food products in trays in a controlled atmosphere, followed by heat shrinking and the achievement of an excellent aesthetic and shelf life result. The presentation finished with the versatile and quick GSP50EVO, an electronic horizontal flow pack ma-

chine with great potential and excellent cost-quality- performance ratio; the excellent solution for worldwide medium-sized and artisan businesses – baking, for example.

INTERPACK 2017 visitors have received targeted responses, dedicated studies and extremely top-level solutions from the team of the three companies, to solve all issues with packaging in the most varied application fields. The group of companies headed by Tecno Pack

S.p.A. is confirmed as worldwide leader in the industry of machine manufacturers and packaging plants dedicated as “tailor-made clothing” to companies that entrust their success in this excellent Italian business. 🏠

Tecno Pack
PACKAGING MACHINES

GS
general system pack

ifp
PACKAGING

GSP55EVO



um in automatische Linien integriert zu werden, zur besten hochwertigen Alternative für Lebensmittelunternehmen, die Spitzenqualität und -leistungen verlangen. Die Besucher können auch ein vertikales Schlauchbeutelverpackungssystem auf der Basis des Modells FV 210 kennenlernen. Eine Verpackungsmaschine komplett aus Edelstahl mit innovativer Schwingarmstruktur, die vollständig von bürstenlosen Motoren gesteuert wird und in der Lage ist Faltenbeutel mit quadratischer Form herzustellen.

IFP Packaging präsentiert eine automatische Bündelmaschine TWIN T 75 N 90, die in das vertikale System FV 210 integriert wird und die Aufgabe hat, die Beutel automatisch vertikal zu bündeln und mit einer Schrumpffolie, für die „sekundäre“ Verpackung, zu umwickeln. Eine auf der elektroni-

schon horizontalen Verpackungsmaschine Modell DIAMOND BOX aufgetragenen Linie für die automatische Verpackung von Industriepapierrollen AFH mit Schrumpffolie für höhere Verarbeitungsgeschwindigkeiten wird das Interesse der Besucher wecken, die hohe technische Lösungen im Tissue-Bereich schätzen.

General System Pack bietet dem Publikum hingegen drei elektronische horizontale Schlauchbeutelmaschinen, darunter die GS P55 EVO INOX L.D., die speziell für die Verpackung von mittelgroßem und kleinem Käse unter Schutzatmosphäre entwickelt wurde und auch in aggressiven Umgebungen betrieben werden kann.

Die GS P65 EVO dient dem Verpacken von Lebensmitteln unter Schutzatmosphäre in Schalen mit anschließender Schrumpfung, dadurch erhält man äußerst ästhetische Ergebnisse von

hervorragender Haltbarkeit.

Die vielseitige und schnelle GS P50 EVO schließt die Präsentation ab. Eine elektronische horizontale Schlauchbeutelverpackungsmaschine mit großen Potenzial und einem hervorragenden Verhältnis von Preis, Qualität und Leistung; die optimale Lösung für den Mittelstand und das Handwerk, wie zum Beispiel für Bäckereien.

Die Besucher der INTERPACK 2017 erhalten von den Teams der drei Unternehmen gezielte Angebote, spezielle Studien und hochwertige Vorschläge für die Lösung aller Probleme bei der Verpackung in den verschiedenen Industriebereichen.

Die Gruppe von Unternehmen, unter der Führung von Tecno Pack S.p.A., bestätigt sich international als Marktführer unter den Maschinen- und Verpackungsanlagenherstellern, mit Angeboten, die speziell auf die Unternehmen abgestimmt sind, die sich an diese erfolgreichen italienischen Firmen wenden. 🏠



INNOVATIONS AT ANUGA FOOD TEC 2018

VISIT US
AT ANUGA FOOD TEC 2018
HALL 8 STAND C038

For P.E. Labellers 2018 started with a strong focus on innovation. At the ANUGA FOOD TEC trade exhibition (Cologne, 20-23 March) Hall 8 – stand C038, it will indeed present the new range of MODULAR labelling machines for medium-low speeds designed according to new machine control platforms with highly automated management production features.

A whole series of models designed according to the concept of a 'centralised machine', with new electronics, more versatile and performing, and with new run-up orientation systems. Namely, the machine on display will be fitted with a system

featuring orientation sensors for capsules, brands on glass surfaces and UV notches.

Moreover, the labelling machine will be fully in line with Industry 4.0 standards, the true technological revolution in terms of methods of use, maintenance and management of productivity with cutting-edge tools, connected to devices such as tablet PCs and smartphones, fitted with specific apps. In particular, the augmented reality system installed on the Modular machine uses an iPad with a dedicated app that allows the operator to frame the machine, monitor its operating status, and display any alarms, signals or maintenance

to be carried out. With this device, the inside of the electrical cabinet – which in this case is built into the machine – can also be viewed to check its status without having to stop the machine and actually open the cabinet. This enabled us to reach extremely high levels in terms of ease of use and operator interaction: all within your fingertips. 🏠

www.pelabellers.com



INNOVATIONEN AUF DER ANUGA FOOD TEC 2018

Das Jahr 2018 von P.E. Labellers steht gleich zu Beginn im Zeichen der Innovation. Auf der Messe ANUGA FOOD TEC (Köln, 20.-23. März) Halle 8 – Messestand C038 wird nämlich das neue Sortiment von Etikettiermaschinen MODULAR für mittlere bis geringe Geschwindigkeiten vorgestellt, das nach den neuen Steuerplattformen für Maschinen mit einer hochautomatisierten Verwaltung der Produktionsfunktionen konzipiert wurde. Eine komplette Modellreihe, die nach dem Konzept einer „zentralisierten Maschine“ mit einer neuen, wesentlich vielseitigeren und leistungsstärkeren Elektronik sowie einem neuen Nach-

lauf-Ausrichtungssystem entwickelt wurde. Insbesondere wird auf der ausgestellten Maschine ein System mit Sensoren für die Ausrichtung der Kapseln, Zeichen auf dem Glas und UV-Kerben installiert sein.

Zudem entspricht die Etikettiermaschine ganz den Maßstäben von Industry 4.0: einer wahren technologischen Revolution in Sachen Bedienungs- und Wartungsmodalitäten sowie Produktionsmanagement mit hochmodernen Geräten, die mit Vorrichtungen wie Tablet und Smartphones, ausgestattet mit bestimmten Apps, vernetzt werden. Die auf dem Modular installierte erweiterte Realität verwendet konkret ein I-Pad mit dazuge-

höriger Applikation, mit der die Maschine eingestellt, der Betriebszustand überwacht, eventuelle Alarmer, anzubringende Anzeigen oder Wartungen angezeigt werden können. Mit dieser Vorrichtung kann auch das Innere des Schaltschranks visualisiert werden, der in diesem Fall in die Maschine integriert wurde, um seinen Zustand kontrollieren zu können, ohne die Maschine stoppen und den Schrank tatsächlich öffnen zu müssen. Dadurch konnten eine extrem große Benutzerfreundlichkeit und Interaktion mit dem Bediener erlangt werden: alles mit einem einfachen „Fingerzeig“. 🏠

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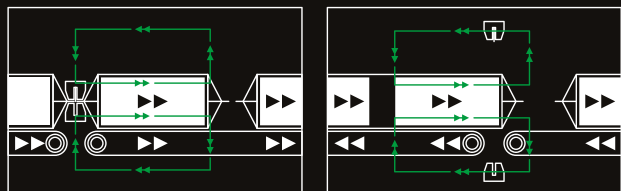
READY TO FLY?



**UP TO 230 PACKS PER MINUTE:
THE FASTEST BOX MOTION SYSTEM IN THE WORLD**



Meet us at IPACK-IMA 2018
FieraMilano 29 May - 1 June
Hall 7 - Stand A50 B45



FP100 BOX MOTION

Tecno Pack is proud to introduce you the new electronic Flow-Pack packaging machine FP100 BOX MOTION.

Its equipment includes the BOX MOTION transversal sealing unit, which is known to be the fastest available on the market. This machine is the result of a demanding research in order to guarantee great versatility and high working speeds, up to 230 packs per minute. Airtight sealing, gas flushing in a modified atmosphere and the aesthetic perfection, even with lateral gusseting, are always ensured. Tecno Pack box motion sealing unit guarantees great performances and versatility that cannot be compared to other long time sealing systems provided. We are at your disposal to accompany you in the new world of high speed and modified atmosphere Flow-Pack packaging.

ARE YOU READY FOR TAKEOFF?

Tecno Pack
PACKAGING MACHINES

Via Lago di Albano, 76 · 36015 · Schio (Vicenza) Italy · +39 0445 575 661 · www.tecnopackspa.it · comm@tecnopackspa.it



FREE TO BE... TMG IMPIANTI

Established in 1976, TMG has been able to stand out in global markets thanks to continuous research and professional experience, through which it gained a qualified technological know-how, acquired from the countless end-of-line systems it has installed all over the world. Direct contact with clients led to a constant innovation of its packing machines range, which progressively managed to meet all needs and different applications.

Innovation, dedication, expertise, reliability and an international vocation are TMG Impianti's core values.

The very logo, representing a stylized carton, expresses the passion the company feels for its work.

TMG Impianti's strength is rooted in tradition which is as important as designing and developing reliable solutions. It is the ground on which the skills of the company's engineers are based, to ensure top quality service.

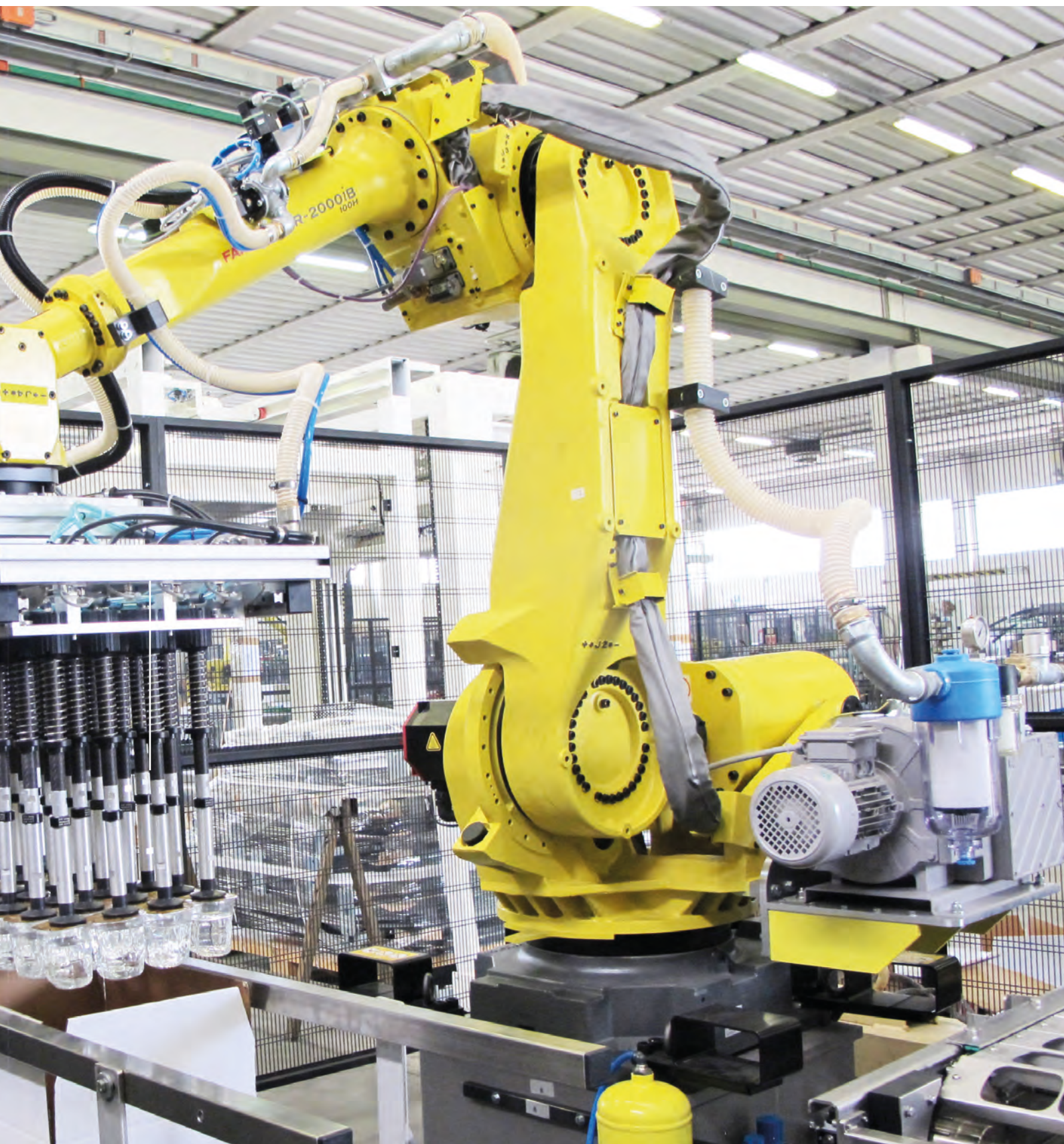
The products range includes carton erectors, carton packers, carton sealers, palletisers, depalletisers and robots. These machines are often combined to supply complete turnkey solutions of automated end-of-line packing systems.

Nowadays, TMG Impianti produces around 250 solutions a year and has installed more than 7000 automated packaging systems all over the world in more than 40 years.

Such relevant goal underlines the company's strong global presence in the end-of-line packaging machine industry.

Not only does it count on a solid experience through which it meets the requirements of prominent international clients, but it also relies on the great passion and devotion of its people who are the backbone of this well-established Italian company. Thanks to the know-how developed in forty years of business, TMG's product range is the perfect solution to meet end-of-line packaging requirements.







TMG Impianti specializes in handling bottles and containers, both glass and plastic (like PVC and PET) for the food sector, beverage (wine, juices, beer, etc.), chemical, home and care industry (shampoo, detergents, washing powders), and special applications such as mineral oil and edible oil. Moreover "Big bags and sacks" is another important industry where TMG Impianti is present. Expertise

and advanced technical skills are the main features of TMG Impianti's engineers who study, design and develop customized solutions aiming at meeting even the most demanding needs. Each unit is accurately examined. Advanced modular lines and complex systems are designed. Day by day, the ambitions and aspirations of the company's engineers contribute to TMG Impianti's constant evolution.

update of its range, which now includes a new solution for palletizing new products such as bags, pillows, pouches, doypacks and flowpacks. In addition TMG Impianti's new system will use American cartons; it will meet client's requests and product features. The technical office will analyze the project evaluating the best options for the lot preformation. In particular it offers two solutions for packing bags: stand-up or lay-down. TMG aims at being a leading company in this new challenge, ready to follow this market trend and confident in meeting all future requests.. 🏠

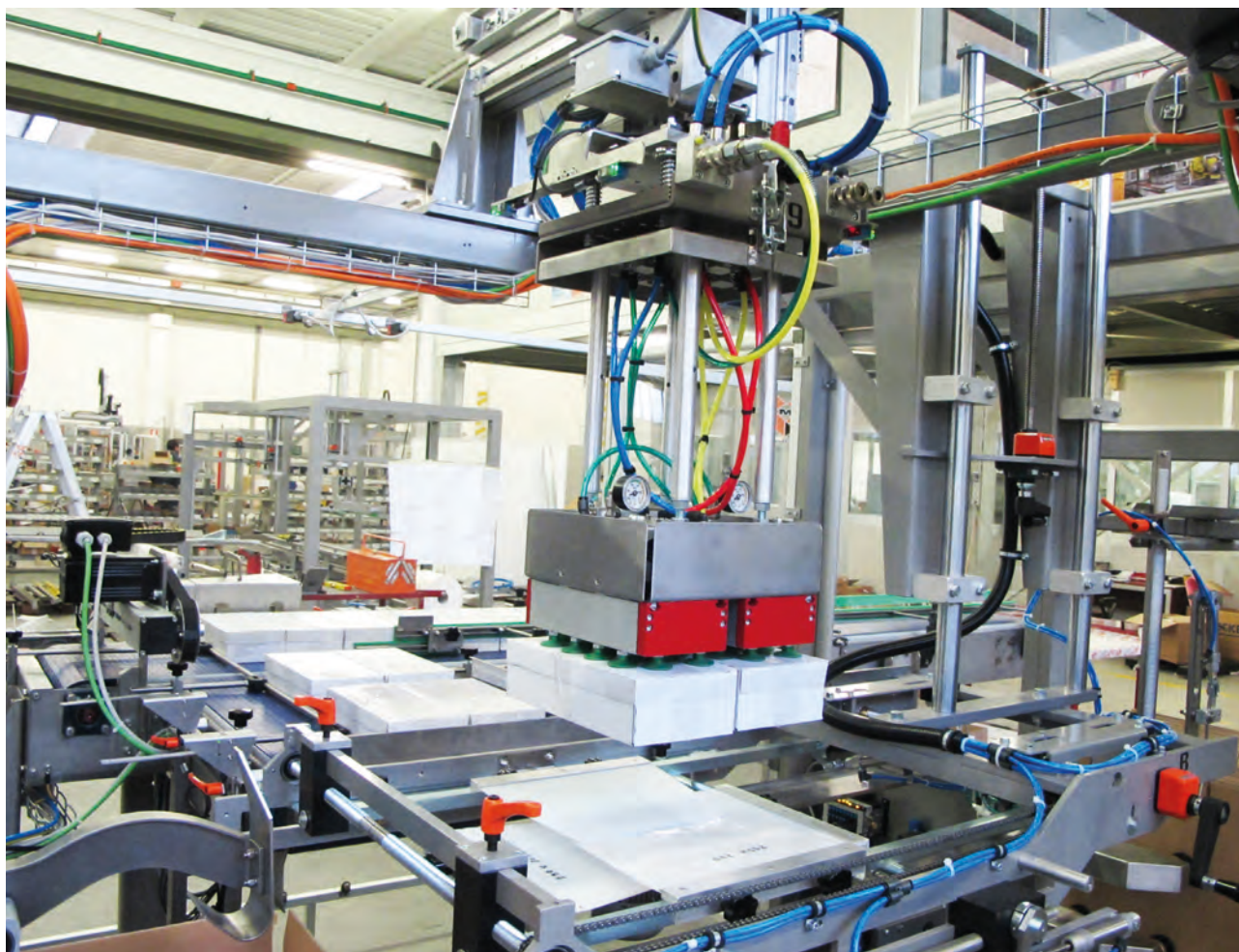
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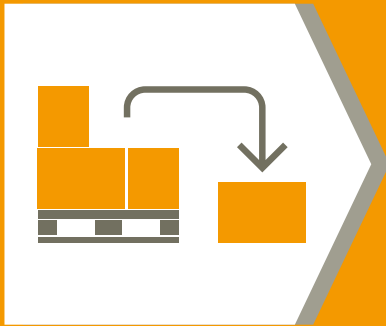
**Focus on:
FLEXPACK**

Flex-pack systems have recently grown as the best solution for solid food packing and are the latest trend in the market.

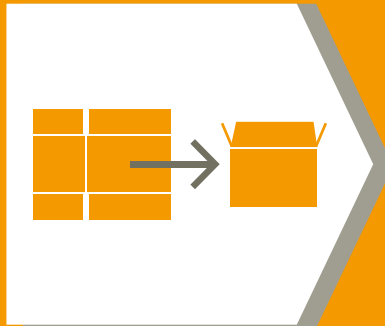
TMG Impianti does not want to miss this new challenge and therefore planned an



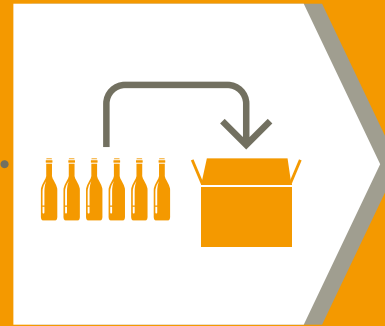
DEPALLETIZERS



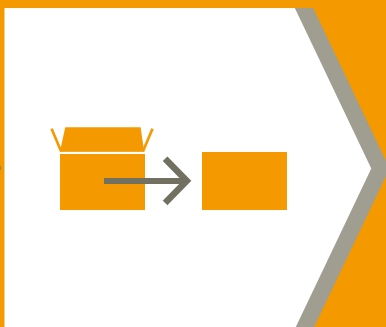
CARTON FORMERS



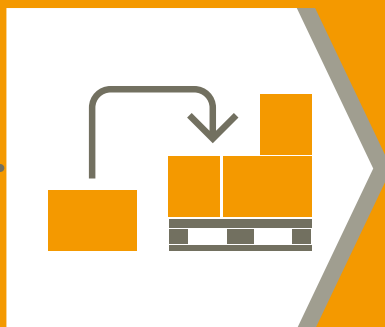
CASE PACKERS



CARTONS CLOSER



PALLETIZER



ROBOT



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WE ARE PRESENT AT:
Hall 8 - Stand C 030



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BM GROUP: ALWAYS A STEP FORWARD – LEADERS OF ANODISING OF ALUMINIUM AND OF MACHINING OF ALUMINIUM PLATES

The story of a company from the Vicenza province which focused on innovation and defeated the economic crisis by investing in training and technology

The B.M. Anodizzazione Alluminio company was founded in 1973 in the province of Vicenza. It is currently managed by the second generation, which hereafter became B.M. Group, and it is run by a young and dynamic team, which over the years pushed the company towards continuous innovation. The leading philosophy of the owners of the company is “evolving, never settling for the achieved goals, being



BM GROUP: IMMER EINEN SCHRITT VORAUS - FÜHREND IN DER ELOXIERUNG VON ALUMINIUM UND DER MECHANISCHEN BEARBEITUNG VON ALUMINIUMPLATTEN

Die Geschichte eines Unternehmens mit Sitz in Vicenza, das auf Innovation gesetzt und die Krise durch Investitionen in Ausbildung und Technologie überwunden hat.

Die Gesellschaft B.M. Anodizzazione Alluminio wurde 1973 in der Provinz Vicenza gegründet und wird heute von der zweiten Generation geführt. Später wurde sie zur B.M.

Group und von einem jungen und dynamischen Team geleitet, das das Unternehmen im Laufe der Jahre zu einer kontinuierlichen Innovation geführt hat.

Die Philosophie, die die Eigentümer stets geleitet hat, lautet: „sich zu entwickeln und sich nie mit dem erreichten Ziel zufrieden zu geben, im Bewusstsein, dass die größte Herausforderung die nächste sein wird“. In der Tat kann B.M. eine lan-

ge Geschichte von Veränderungen und Innovationen erzählen, die sie zu aktuellen Zielen geführt haben.

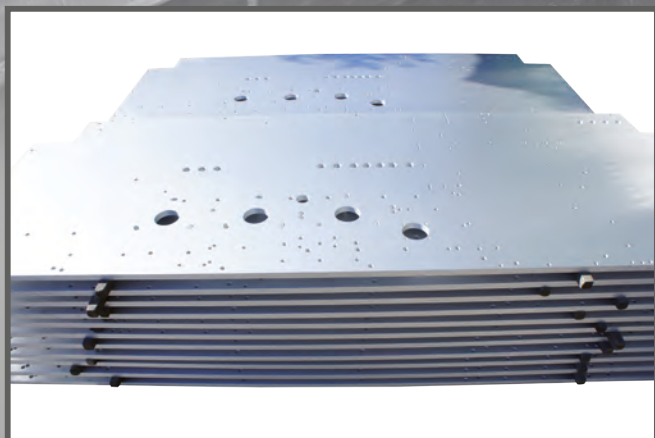
Die Entwicklung des Unternehmens hat nicht nur zu einem strukturellen Wandel geführt, sondern auch die Produktions- und Organisationsebene um 360 Grad erneuert.

Beginnend mit der kompletten Erneuerung der Galvanikanlage und unter besonderer Berücksichtigung

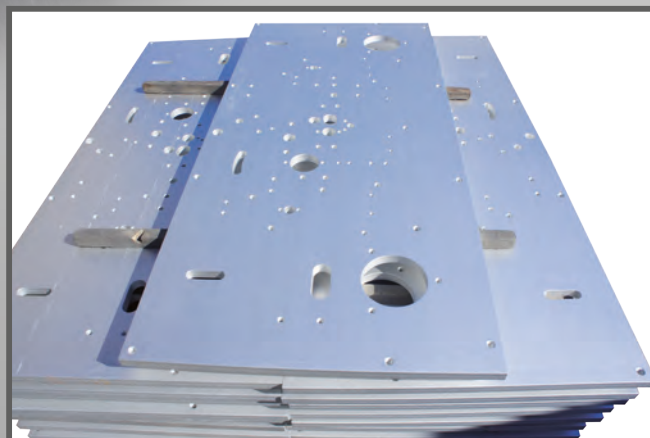


Group

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MILLING •• DRILLING

Il nostro know-how al vostro servizio

Specializzati nella lavorazione di

piastre di **ALLUMINIO**

di medie e grandi dimensioni

*Qualità, velocità e servizio
sono i nostri punti di forza*

I NOSTRI OBIETTIVI:

- Flessibilità della piccola-media azienda
- Full service grande azienda

Our know-how at your service

Specialised in the machining
of mid-sized and large

ALUMINUM plates

*Quality, speed and service
are our strong points*

OUR OBJECTIVES:

- Flexibility of small and mid-sized companies
- Full service as large companies



B.M. Groups s.r.l. - Via Garziere, 36 - 36010 Zanè (VI) Italy - T. +39 0445.314036 - F. +39 0445.314911

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aware that the biggest challenge will be the next one". As a matter of fact, B.M. can tell a long history made of changes and innovations which led it through its latest goals.

The development of the company has led not only to a structural transformation, but it also completely renewed

both the productive and the organization level. Starting with the substitution of the electroplating system, and at the same time paying particular attention to the environmental issue, we substituted also the water conditioning plant, realizing it with new generation technologies. This is a guarantee for great recycling capacity.

Since 2012 the whole production bay has been restructured and reorganized according to the lean organization model. In 2015 we accomplished the expansion of the Production Unit and we launched the new Executive Offices, obtaining then the certification ISO 9001:2015.

But this is not the end: in 2017 we opened the new headquarter dedicated to the machining of large-size aluminium plates.

Innovating to compete

B.M. Group, with more than 40 years of experience, represents at the moment a solid reality that can propose itself on the European market with competence and professionalism, also thanks to the continuous training of its operators.

Having included also the machining activities, B.M.'s customers can count on a unique partner for all types of pro-



der Umweltfragen, haben wir auch die Aufbereitungsanlage ersetzt, die mit den neuesten Techniken gebaut wurde, was uns eine beachtliche Recyclingkapazität garantiert.

Seit 2012 wurde die gesamte Produktion nach dem Lean-Organisationsmodell neu strukturiert und umorganisiert. Die Erweiterung der Produktionseinheit wurde 2015 abgeschlossen und die neuen Verwaltungsbüros wurden eingeweiht, die nach ISO 9001:2015 zertifiziert wurden.

Doch damit nicht genug: 2017 entstand der neue Firmensitz für die mechanischen Bearbeitungen

für die Realisierung von Aluminium-Großblechen.

Wettbewerbsfähigkeit durch Innovation

B.M. Group, mit mehr als 40 Jahren Erfahrung, ist heute ein solides Unternehmen, das sich auf dem europäischen Markt mit Kompetenz und Professionalität behaupten kann, auch dank der ständigen Weiterbildung seiner Mitarbeiter. Durch die Hinzunahme der mechanischen Bearbeitung können die Kunden von B.M. auf einen einzigartigen Partner für alle Bearbeitungsvorgänge zählen, wodurch die Kunden Kosten und Bearbeitungszeiten reduzieren können. Unser Ziel ist es, Beratung,

Service, Qualität und Preis bereits in der Anfangsphase des Projekts anzubieten, und zwar von der Auswahl der Legierung bis hin zur Eloxierung. Ausgehend von der vom Kunden gelieferten technischen Zeichnung (DWG oder DXF), ist B.M. in der Lage, großformatige Aluminiumplatten herzustellen, die höchste Präzision bei der Bearbeitung garantieren, und ein hervorragendes Preis-Leistungs-Verhältnis und kurze Produktionszeiten zu gewährleisten.

Das betriebsinterne Lager ist mit Aluminiumlegierungen wie 5083 laminiert - 5083 gefräst geschmolzen - Fibril - 6082 und auf Wunsch auch mit Sonderlegierungen wie Avional 2017 und Ergal 7075 ausgestattet.

So kann das Unternehmen schnell und effizient auf jede Kundenanforderung reagieren.

Internationale Ausrichtung

Marina Vitacca Präsidentin und Delegierte des Verwaltungsrates von



cessing, this allows the customer to reduce the costs and time of laboration, we aim at delivering assistance, services, quality and price, following since the first stages of the project, from the choice of the binds, to the treatment, to the anodising.

Starting from the technical design (DWG or DFX) delivered by the customer, B.M. is able to produce large-size aluminium plates, assuring the maximum of precision in the machining, maintaining a fantastic quality-price relationship and with rreduced time of realization.

The internal warehouse is furnished also with aluminium biinds such as 5083 laminate – 5083 milled envelope – Fibral – 6082 and, on request, also special binds such as Avional 2017 and Ergal 7075.

This enables the company to answer quickly and efficiently all kinds of requests by the customers.

International breadth

Marina Vitacca, President and CEO of B.M. Group, says: “The turning point was in 2009. As a matter of fact, B.M. exploited precisely those years marked by the crisis in order to invest, accepting challenges that for other companies would appear as insormountable. This has been possible exactly because of our financial solidi-ty and our forward-looking entrepre-

neurial point of view, besides the slim and flexible structure of which our company has always been endowed with.

Also our company image and its presentation to the public are for us fundamental factors, which we take care of in all their aspects, from marketing to web marketing, with the realization of websites dedicated to our machin- ing, and through the participation to



B.M. Group, erzählt: „Der Wendepunkt war 2009. In der Tat nutzte B.M. die Jahre der Krise, um zu investieren und Herausforderungen anzunehmen, die für andere unüberwindbar erschienen. Möglich wurde dies durch unsere Finanzierungsstärke und unsere vorausschauende Geschäftsphilosophie sowie die schlanke und flexible Struktur, die unser Unternehmen seit jeher auszeichnet. Das Erscheinungsbild des Unternehmens und seine Präsentation in der Öffentlichkeit sind ebenfalls grundlegende Faktoren für uns. Deshalb kümmern wir uns sorgfältig um alle Aspekte, vom Marketing bis zum Webmarketing, von der Erstellung von Websites, die unserer Arbeit gewidmet sind, bis hin zur Teilnahme an den wichtigsten Messen. Dies hat uns im Laufe der Zeit eine ausgezeichnete Sichtbarkeit und ein eindrucksvolles Image garantiert, das sofort unsere Stärke und Kompetenz offenbart.“





the trade shows leading in this sector. This has allowed us to obtain a great visibility over the time, and a highly impacting image, which since the beginning has been our strength and our competence”.

The leadership of B.M. believes in trade show manifestations as a tool to make their products and services public to a wider and wider audience, both national and international, and also as a long-term investment, which must be nonetheless supported by traditional and digital marketing.

“Our services are meant for producers of machines and industrial plants, but not only for them – says Marina Vitacca. We can intervene anywhere there is usage of aluminium at industrial level, or anywhere anodising treatments could be necessary, in a wide range of industrial sectors.

Looking at the economic trends for the

next years, we think that the international markets will expand further the development and growth of our company. For this reason, we consider the European market as fundamental, as it has always appreciated and rewarded the Made in Italy, and also demonstrated to appreciate our know-how and our capacity to offer the best quality-price relationship”.

Human capital

Never-ending training of the personnel and the hiring of specialized operators are fundamental factors, and B.M. has invested huge resources in these issues over the past years, being convinced that the delivery of a good product depends on many factors, among which the most important is the ability to figure out the needs and desires of the customer, and to transform problems and difficulties into opportunities: this is possible only if you have a well-organized and flexible structure at your disposition, with a highly qualified personnel, able to face

all different productive needs.

Looking at the current situation of the Italian companies, the leader of B.M. Group believes that, in order to facilitate the recovery of the market, a strong help by the government is needed, aimed to make bureaucratic procedures easier and faster, and to lower down fiscal pressure on companies. Luckily – Marina Vitacca concludes – Italian entrepreneurs, from the smallest to the biggest one, are endowed with a great creative capacity which, together with their know-how and professional reliability, makes them amazing partners, and, sometimes, really unique ones”. 

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Die Geschäftsführung von B.M. glaubt an Messeveranstaltungen, um ihre Produkte und Dienstleistungen einer immer breiteren Öffentlichkeit bekannt zu machen, sowohl national als auch international, und auch als langfristige Investition, die immer durch traditionelles und digitales Marketing unterstützt werden muss.

„Unsere Dienstleistungen richten sich an Hersteller von Maschinen und Industrieanlagen, aber nicht nur – so Marina Vitacca weiter. Wir können überall dort eingreifen, wo Aluminium industriell genutzt wird oder wo Eloxierungen notwendig sind, und zwar in den unterschiedlichsten Industriezweigen.


In Anbetracht der wirtschaftlichen Entwicklung der kommenden Jahre sind wir der Meinung, dass die internationalen Märkte eine weitere treibende Kraft für die Entwicklung und

das Wachstum unseres Unternehmens sein werden. Deshalb betrachten wir den europäischen Markt als grundlegend wichtig, der seit jeher das Made in Italy schätzt und sucht und bewiesen hat, dass er unser Know-how und unsere Fähigkeit, ein optimales Preis-Leistungs-Verhältnis anzubieten, zu schätzen weiß.“

Das Humankapital

Die ständige Weiterbildung des Personals und die Eingliederung von Fachpersonal sind grundlegende Faktoren, in die B.M.Group im Laufe der Jahre investiert hat, in der Überzeugung, dass die Lieferung eines guten Produkts von vielen Faktoren abhängt. Das Wichtigste ist jedoch, die Bedürfnisse des Kunden zu erfassen und Probleme oder Schwierigkeiten in Chancen zu verwandeln: dies ist nur möglich, wenn eine organisierte und flexible Struktur mit hochqualifiziertem Personal zur Verfügung steht, das in der Lage

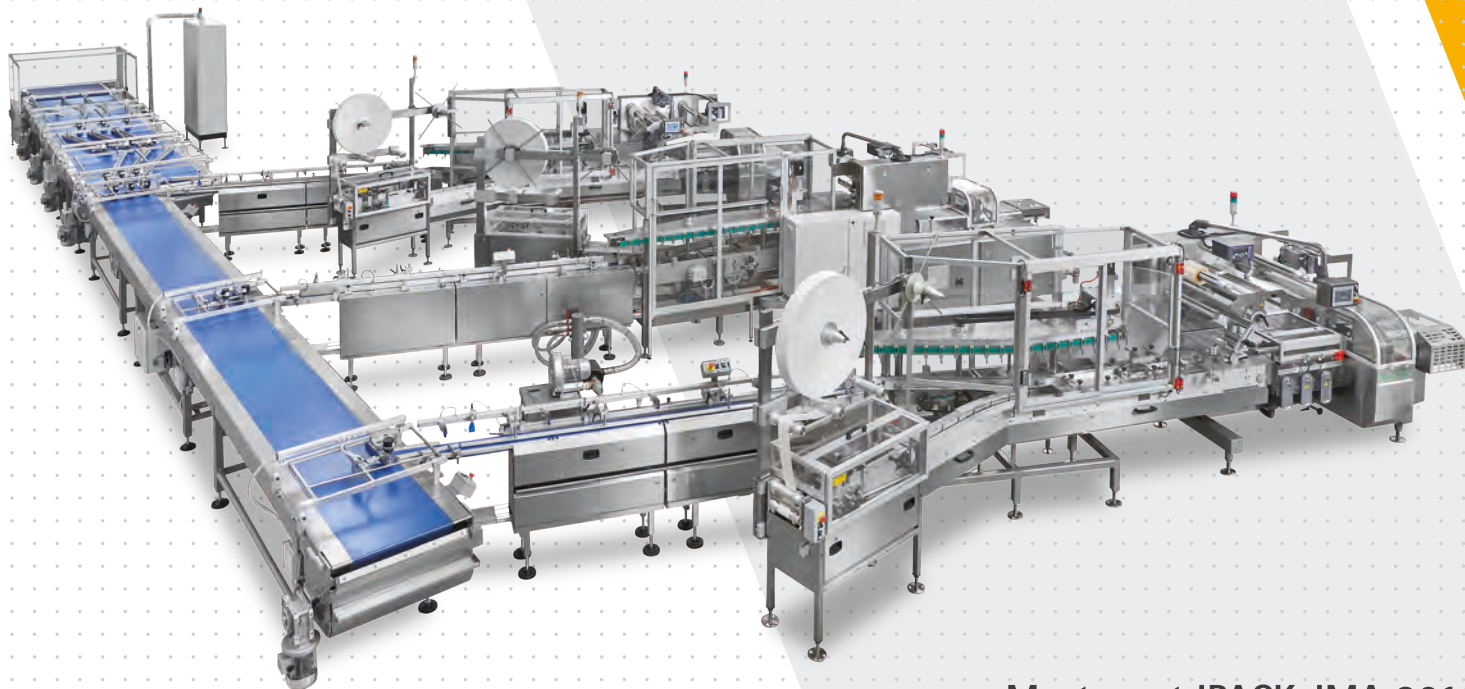
ist, die unterschiedlichsten Produktionsbedürfnisse zu erfüllen.

Mit Blick auf die aktuelle Situation der italienischen Unternehmen ist die Geschäftsführerin von B.M.Group der Ansicht, dass zur Unterstützung der Marktbelebung ein starker Druck seitens der Regierung erforderlich ist, um die bürokratischen Verfahren zu straffen und die Steuerlast für die Unternehmen zu senken. Glücklicherweise – so das Fazit von Marina Vitacca – verfügen italienische Unternehmer, vom Kleinsten bis zum Größten, über eine bemerkenswerte Erfindungsgabe, die sie in Verbindung mit Know-how und professioneller Fachkompetenz zu hervorragenden Partnern und in einigen Fällen zu wirklich einzigartigen Partnern macht.“ 

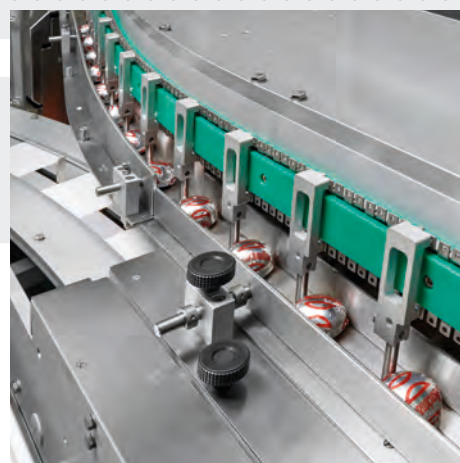
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The Evolution never stops...



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FieraMilano 29 May · 1 June – Hall 7 · Stand A60 B55



general system pack



PERSONALIZED SLEEVES AND SELF-ADHESIVE LABELS

After over thirty years of constant endeavour, which have allowed the company to introduce new production, operational, management and organisational processes for its quality system, Orograf is a well-known name in the sticky label sector. Orograf has received ISO 9002 certification, maintaining the utmost versatility throughout all the processing stages, from label graphics to in-house system production, a competitive advantage for its customers, who see complete process management, from the design stage to production, as the best guarantee



PERSONIFIZIERTE SLEEVES UND SELBSTKLEBEETIKETTEN

Nachdem wir uns über dreißig Jahre lang konstant für die Einführung von Produktions-, Betriebs-, Verwaltungs- und Organisationsverfahren hinsichtlich des Qualitätssystems unserer Firma eingesetzt haben, stellt Orograf heute ein konsolidierter Marktpartner in der Branche der Selbstklebeetiketten dar. Orograf hat in der Tat das ISO-9002-Zertifikat erhalten und gleichzeitig höchste Vielseitigkeit während der Phasen der Bearbeitung und grafischen Ausarbeitung der Etiketten, sowie der internen Herstellung der Druckunterlagen bis hin zur Druckphase selbst beibehalten, was einen Wettbewerbsvorteil für unsere Kunden

ist, die von uns einen Komplettservice erwarten, von der Planung bis zur Produktion. Dadurch wird maximale Qualität garantiert. Von heute ab können Sie auf einen qualifizierten Partner zählen, der dazu in der Lage ist, jede spezifische Anforderung bestens zufriedenzustellen. Innovation und Research gehören immer schon zu unseren Prioritäten und erlauben es uns, Lösungen zu bieten, die herkömmliche, für Selbstklebeetiketten verwendete Lösungen übertreffen.

FÄLSCHUNGSSCHUTZ UND LADEN-DIEBSTAHLSCHUTZ:

- Etiketten aus unzerstörbarem Material.

- Etiketten auf holografischer Folie mit Mehrfarben-Druck und Druckfarbe im Relief.
- VOID Etiketten: diese hinterlassen bei Abnahme Farbreste auf dem Produkt.
- Zwei- und dreidimensionale Sicherheitshologramme.

TWIN:

- Dies ist eine zweiseitige Etikette, bei der zwei Etiketten übereinander den gleichen Platz beanspruchen und gleichzeitig lesbar sind. Auf einer Seite können 4-5 Farben gedruckt werden.



OROGRAF s.r.l.

ETICHETTE AUTOADESIVE E SLEEVE PERSONALIZZATI





of maximum quality. Orograf is on all-round partner, with the expertise to meet your every requirement. Innovation and research have always been our priorities, allowing us to create products that offer more than traditional sticky label solutions.

FORGERY-PROOF AND SECURITY LABELS:

- Labels in ultradestructible materials.
- Labels on holographic film printed in various colours and with ink in relief.
- VOID labels: if removed these labels leave part of their colour on the product.
- Two- and three-dimensional security holograms.

TWIN:

- This is a label, which opens out, is made up of two labels one superimposed on the other and in which there is the possibility of printing 4/ 5 colours per page.

PROMOTIONAL LABELS:

- Fabric labels.
- Sticky labels containing perfumed microcapsules, activated by rubbing.
- Rubberised sticky labels in foam of up to 2 mm thickness.

SKI 100% PLASTIC:

Definitive decorations for your articles in PVC, high-resolution writing and designs, and no-limits graphics

Our typographical, silk-screen, offset and hot printing systems allow us to print on any type of adhesive material such as striped, embossed, metallic and synthetic film. Our particular strength is our capacity to combine different printing systems on a single production line (high-resolution typographical printing, offset, high definition flexo printing, silk-screen printing and hot printing with embossing) and this means that there need be no lim-

its to your creativity. A quality, label not only speaks volumes about your product, but also contributes to your corporate image. Our rotary machines print up to six colours contemporaneously, UV varnish any type of paper or synthetic film, and have extremely high output rates. This allows us to offer you an excellent price-quality ratio.

Shrink Sleeves

After an extended period of preparation the recent addition of a new printing machine has allowed us to start production of shrink sleeves. Our sleeves (produced in PET, PVC or PLA) can be printed in more and even metallised colours, in order to effectively provide new look and design to all your products. An important characteristic is the option of providing every sleeve with a "tear off" system, essential or easy opening after purchase. 🏠

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WERBUNG:

- Etiketten aus Stoff.
- Klebeetiketten mit Duft-Mikrokapseln, die durch Reiben aktiviert werden.
- Gummierte Klebeetiketten aus geschäumtem Material mit bis zu 2 mm Stärke

SKI 100% KUNSTSTOFF:

- Diese Version ermöglicht eine end-

gültige Dekorierung Ihrer PVC-Artikel, mit HD-Beschriftungen und -Zeichnungen ohne Beschränkungen in der Grafik.

Unsere Drucksysteme (Hochdruck, Siebdruck, Offset-Druck und Heißprägung) machen es uns möglich, jeglichen selbstklebenden Materialtyp wie geripptes, geprägtes oder metallisiertes Papier und Kunststoffolie zu bedrucken. Was uns aber von anderen Herstellern unterscheidet, ist die Möglichkeit, mehrere Drucksysteme (Hochdruck, Offset-Druck, HD-Flexodruck, Siebdruck und Heißprägung mit Relief) auf der gleichen Produktionslinie zu kombinieren, was Ihrer Kreativität keine Grenzen setzt.

Eine Qualitätsetikette lässt Ihr Produkt hervorstechen und erlaubt es Ihnen, Ihr Firmenimage bestens zu vermarkten. Unsere Rotationsdruckmaschinen drucken gleichzeitig bis zu sechs Farben inklusive UV-Lackierung

auf jedwedem Papier- oder Kunststofffolientyp bei sehr hoher Produktionskapazität. Wir sind daher dazu in der Lage, ein optimales Preis-Leistungsverhältnis zu bieten.

HERMOBEHANDELTE SCHRUMPF-SLEEVES

Nach einer langen Entwicklungsphase macht es uns der Erwerb einer neuen Druckmaschine möglich, mit der Herstellung von Schrumpf-Sleeves zu beginnen.

Unsere Sleeves (hergestellt aus PET, PVC oder PLA) können mehrfarbig, auch metallisiert bedruckt werden, um jeglichem Produkt Effekt und Design zu verleihen. Eine wichtige Eigenschaft besteht in der Möglichkeit, jeden Sleeve mit einer Aufreißvorrichtung auszustatten, die für all die Produkte unabdingbar ist, die nach dem Verkauf vom Verbraucher leicht zu öffnen sein müssen. 🏠

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DIAMOND 650 2 BELTS

DIAMOND 650 BOX MOTION



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NON-STOP LABELLING SYSTEM FOR THE FOOD SECTOR

On the back of its extensive experience in the labelling and coding sector, ALTECH offers industrial labelling machines for all sectors featuring rapid, efficient application.

ALTECH's ALbelt range of labelling systems are particularly functional and customisable, allowing labels to be applied to a large number of products depending on customers' specific requirements. They include completely automatic open linear labelling systems at extremely competitive prices.

The **ALbelt "Heavy duty"** system features a special configuration for the food sector, combining robust mechanical components with sophisticated, easy-to-use software. The system applies top labels to two different types of products (packages of sliced bread and hamburgers, even of different formats) simultaneously thanks to a single-belt conveyor split into two lanes.

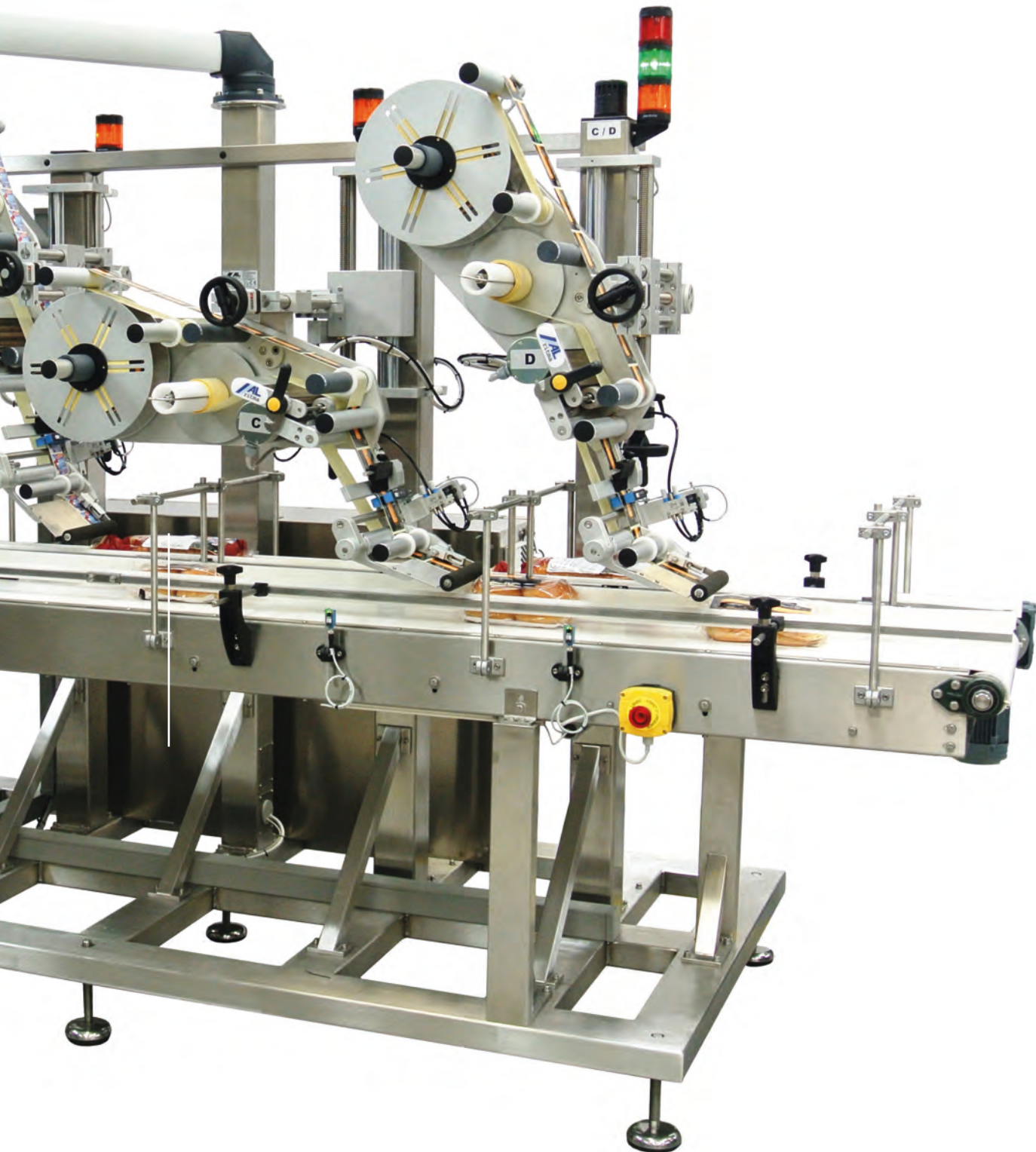
Two **ALritma M labelling heads** (for labels up to 200 mm in width) are installed for each section, managed by a **non-stop control system** which allows **continuous labelling of products**. When the control system detects the end of the label reel on the first labelling head, it disables it and activates the next one, allowing reloading to be performed without having to stop the labelling process.

The same logic is also used on the other section, as the two non-stop systems are independent. Everything is managed via a **9" mobile touchscreen panel**, which offers an excellent compromise between size and legibility.

ALTECH profile

ALTECH engineers, manufactures and distributes systems for labelling and material identification, by means of self-adhesive labels. Its







range encompasses the following products: the self-adhesive ALstep (low-cost) and ALritma (hi-tech) **labelling heads**, the ALline **in-line labelling systems** suitable for front/back and wrap-around labelling of jars, cans and bottles, the ALcode **real time printing/application units** for labelling boxes, pallets and bundles; besides the trading of SATO **barcodes printers** sold in Thermal label printers family with their software and ribbons. Latest development is the advanced range ALpharma for the **labelling of pharmaceutical products**. ALTECH machines are used in every industry field, from food to cosmetics, from pharmaceuticals to chemistry.

Today, the company distributes its systems all over the Italian territory through a network of direct sales, while the commercial distribution for Europe and overseas takes place in more than 50 countries through a network of 80 qualified resellers and 3 subsidiary companies in the United Kingdom, the United States and South America.

ALTECH strengths

- Expert personnel with a true passion for engineering.
- Machines and systems designed to be modular and expandable; all components are accessible and interchangeable.
- Use of high-strength alloys, high-reliability electronic and pneumatic components.
- Compliance with safety requirements and good manufacturing practices. 🏭

Trade fairs 2018

ALTECH will display at two major trade fairs for 2018:

- **IPACK IMA** in Milan (29 May - 01 June) at Stand G38-F37 in Hall 14,
- **PACK EXPO** in Chicago (14 - 17 October) at North Upper Hall, Booth 6341.

For further information:

www.altech.it – info@altech.it





INDUSTRIAL LABELLING MACHINERY MADE IN ITALY



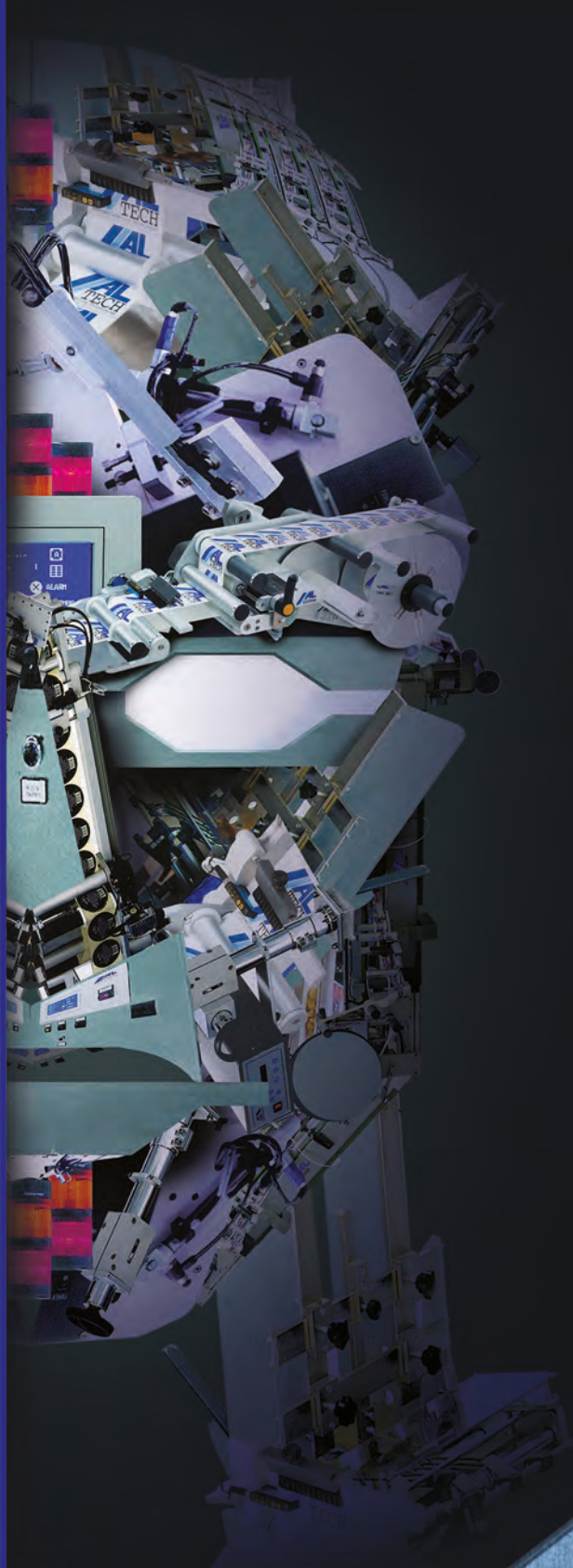
ALTECH SRL
Viale De Gasperi, 72
20010 Bareggio (MI)
Tel. +390290363464
info@altech.it
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2 0 1 8

PROCESSING & PACKAGING

FieraMilano Rho - Italia
29 Maggio - 1 Giugno 2018
Hall 14 - Stand G38, F37





TURNKEY SUPPLIES, WITH NO COMPROMISE



BM Service is an Italian Company with a long-term and widely renowned experience in the beverage market, specialized in the supply of TURN-KEY plants for water and soft drinks.

Our mission is focused on delivering high technical services and values.

We are not traders of machines, we are a proven skilled team able to deliver effective and value-added technical solutions tailor made on your real needs, granting the results you expect from us.

You can count on an all-round support: from preliminary analysis of the business opportunity, through engineering and design of the production plant, then supply of recognized European quality brand new or used-refurbished machines, offering maximum flexibility in terms of budget

requirements, performance and efficiency.

Our specialists can provide necessary recommendations and reliable answers based on the understanding of your local market trends and consumer's demand, thus provide cost-effective and flexible solutions able to suit your business plans within the timeline you foreseen.

You can count and rely on a unique contractor able to manage a turnkey package throughout all stages, from the preliminary project till the final commissioning at your site.

OUR STRUCTURE

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Our experience and know-how can help you achieve your goals.

We can support you in designing and building your customized solutions

for any applications in the beverage field, offering maximum flexibility in terms of construction, performance and cost.

7.500 m2 SHOWROOM

Where our range of refurbished machines can be audited, inspected and tested with your products.

A great opportunity to be sure of what you are going to invest your money for, before signing any agreement, thus controlling them during the progress of the activities till the factory acceptance test.

1.800 m2 WAREHOUSE

Where held a wide stock of genuine and alternative spare parts for different machines, ready to be quickly delivered when you need them.

EXPERTS ON FIELD

Our team of over 50 qualified engineers experienced on processes and machines are available round- the-



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clock to assist you throughout your machines' lifecycle:

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- preventive maintenance,
- diagnostic visits.

SOMETHING MORE WE CAN DO FOR YOU

When the line is laid down, you need a skilled team of professionals engineers to make it run efficiently.

We will assist you for the life cycle of the machines.

- **Hotline support.**

Our hotline assistance will help you to rapidly identify the malfunctioning therefore will drive your skilled engineers step by step for immediately fix it.

- **On-site field technical service.**

You can rely on our team of more than 50 qualified engineers to join

you on field to solve the emergency and make your machines run again in the shortest possible time.

- **Full-service maintenance agreement.**

Keeping the performance at the top for the whole lifecycle of your machines.

TRAINING & SKILL-SHARING

Get proactively involved your people is critical to the success of your business. We are glad to share our know-how with your team.

You can benefit from our technical on-site trainings:

our skilled engineers will convey precious information to help your staff to operate the machines on their own, to detect malfunctions and quickly fix them, to run the machines more efficiently.

RELOCATION OF PLANT AND MACHINES

BBM's logistics engineering services are turnkey programs that comprise preliminary design, planning and management of activities at different stages and means, start-up and commissioning of the production line at known times and costs.

- Design of new production line layouts.
- Planning and management of relocation activities.
- Organization and management of logistic means

SPARE PARTS

Whether for emergencies or normal wear and tear, BBM represents a valid alternative source for spare parts characterized by a wide range of items available in stock, quick delivery and competitive prices. BBM supplies both genuine and compatible spare parts for the leading international manufacturers' machines.

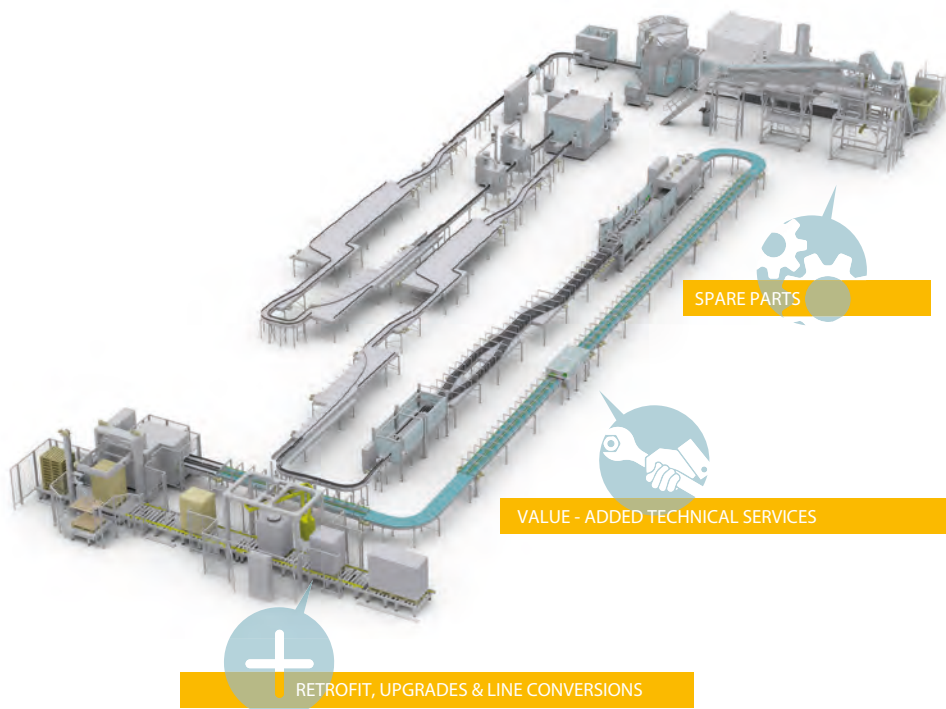
A valid alternative source that frees you from constraints and helps you solve problems quickly.

If you are looking for a cost-effective alternative option instead of buy new parts, you can benefit from our additional services:

- Refurbishment and rebuilding of your parts.
- Exchange of overhauled assemblies.
- Tailor made parts manufacturing. 🏭

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Das Unternehmen Gamavuoto hat eine Führungsrolle im Bereich der Vakuum-Technologien inne und hat eine außerordentliche Erfahrung bei der Lösung von Vakuump Problemen erreicht. Sie sind das Ergebnis eines "maßgeschneiderten" Beratungsservice hinsichtlich der spezifischen Erfordernisse des Kunden. So hat Gamavuoto eine extrem breite Palette von Produkten und Serviceleistungen für alle industriellen Anwendungen bei den verschiedenen Produktionsprozessen entwickelt, die Vakuum einsetzen: wir sind dazu in der Lage, in kurzer Zeit die beste Lösung auf effektive Weise und mit mäßigen Kosten zu liefern. Seit 2013 gehört Gamavuoto zur OPG-Gruppe, einem Marktführer bei der Herstellung von technischen Sonderteilen aus Gummi und Kunststoff. Deshalb stellt Gamavuoto seine gesamte Erfahrung der Produktions-, Forschungs- und Entwicklungsabteilung der OPG-Gruppe zur Verfügung, um die Palette und Qualität der angebotenen Produkte und Serviceleistungen zu erweitern und zu verbessern.

Gamavuoto is a leader in the vacuum technologies industry and has acquired extensive experience in solving vacuum problems through a "tailor made" advisory service keyed to the specific requirements of its customer.

Gamavuoto has thus developed an extremely broad range of products and services for all industrial applications in the different production processes which use vacuum: we are able to provide the best solution, quickly, effectively and at a reasonable cost.

Since 2013, Gamavuoto has been a member of the OPG Group, a market leader in the production of rubber and plastic technical parts.

Gamavuoto places at the service of its customers all the experience of the OPG Group's production and research and development departments, to extend and upgrade the range and quality of its products and services.



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HIPERBARIC - HIGH PRESSURE PROCESSING (HPP) EQUIPMENT FOR THE FOOD INDUSTRY

Hiperbaric is the HPP market leader with more than 230 HPP equipment installed in 36 countries. From its very beginning Hiperbaric has been involved in the design, technological development, production and commercialization of high pressure processing equipment.

What is High Pressure Processing (HPP)?

HPP is a non-thermal processing technology by which products are subjected to a high level of isotactic pressure (300–600MPa/43,500–87,000psi) transmitted by water. Thermal methods can compromise the best quality of the fresh product, HPP is an alternative technique that allows to increase the product shelf-life while keeping the best sensorial and nutritional quality of the fresh product at the same time.

In addition High Pressure Processing is a natural, environmentally friendly process which only needs electricity, and water that will be recycled for equipment operation.

High Pressure Processing advantages.

The main HPP advantage is the capability to reduce pathogens such as *Listeria*, *Salmonella*, *Vibrio*, etc. in products already in their final package, providing products with longer shelf-life and **reducing the need for preservatives** while maintaining the best sensorial and nutritional quality.

Also the improved shelf-life allows to reduce economic losses from the return of products from supermarkets in addition to the enhanced food safety that opens the doors to product export for products such as cured meats.

Some of the main applications of the technology include juice, fruit product such as purees, salsas, and avocado products, ready to eat meals, seafood, dairy products, wet salads and sandwich fillings. For fresh seafood products, when submitted to pressures around 3000 bars, we can detach meat from the shells, easing mol-

HIPERBARIC 300

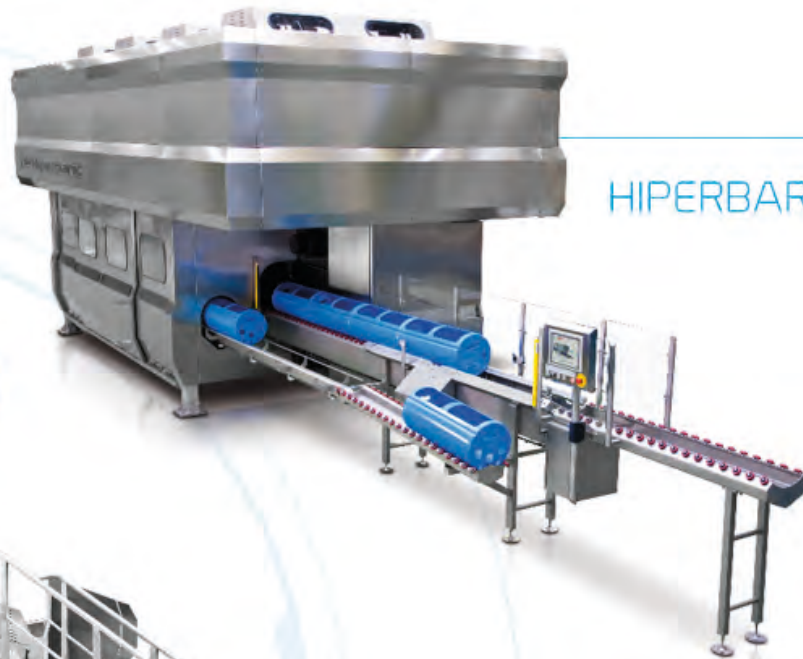


HIPERBARIC 135





HIPERBARIC 420



HIPERBARIC 525



HIPERBARIC 55



Hiperbaric Range



lusk shucking and crustacean meat extraction operations and allowing to obtain raw and fresh seafood products with minimum labor.

Summarizing HPP allows to develop clean label products with longer shelf – life and the best quality of the fresh food.

Hiperbaric equipment.

Hiperbaric has the **widest range** of HPP equipment in the World, in order to respond to the different requirements of our customers and with their horizontal design can adapt from the biggest to the smallest supply chain in the food industry. Our range goes from Hiperbaric 55, which has a throughput of 260 Kg or liters per hour and is ideal equipment for small productions, up to

Hiperbaric 525 with a throughput of more than 3 tons per hour and is the most productive HPP machine in the World.

In addition Hiperbaric equipment are the only HPP equipment in the World **fully integrated**, with no external modules or cabinets. Furthermore Hiperbaric designs and offers loading and unloading lines and systems for further automation solutions and integration of the HPP equipment with the packaging lines and carton-ing-palletizing installations.

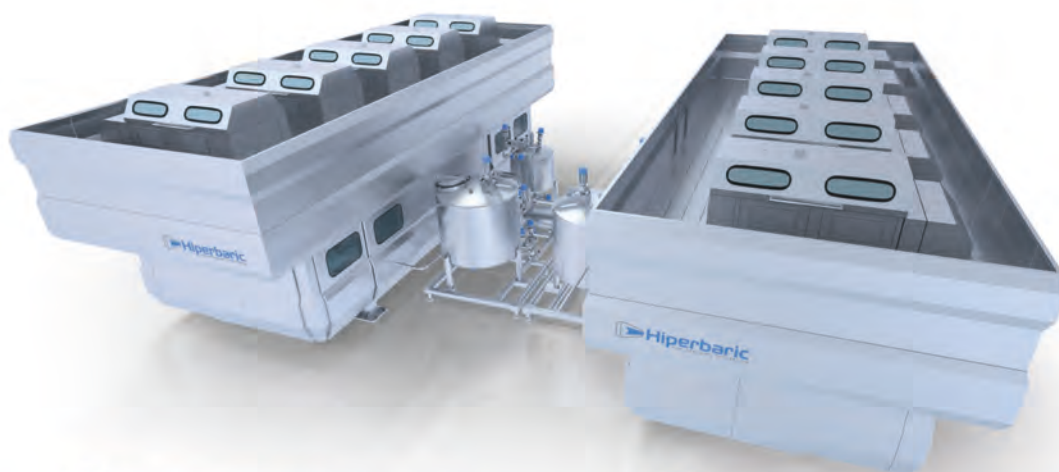
Hiperbaric's mission is to meet our customer's needs, helping them to market innovative and healthy food products. Offering our customers the most reliable systems and finest

support on the market are the keys behind Hiperbaric's success. Year after year, Hiperbaric is growing and innovating offering the largest, fastest and most productive systems in the world such as the **Hiperbaric 1050 Bulk**.

This year Hiperbaric announced the **Hiperbaric 1050 Bulk**, a global innovation machine for large productions of HPP beverages, designed to have a throughput up to 10,000 l/h, lowering processing costs, handling and energy consumption, and easing the integration within continuous production lines. This breakthrough solution has been developed in the frame of a European Horizon 2020 SME Instrument project. 🏠

www.hiperbaric.com


HIPERBARIC 1050 BULK



 Throughput litres/hour
[gallons/hour] 10,000 [2,640]

 Capacity Litres
[US liq. Gallons] 1,050 [277]

 Bulk Processing Before bottling

 Vessel Efficiency 95%





HIGH PRESSURE PROCESSING [HPP] allows to extend shelf lives without preservatives while maintaining both nutritional and organoleptic properties. Go to our [website](http://www.hiperbaric.com) to learn more about the Meat Application for **HPP**



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MODULAR AND COMPACT LABELLING SYSTEMS FOR FRONT AND BACK APPLICATION ONTO CYLINDRICAL PRODUCTS

Thanks to the countless labelling solutions already developed by LABELPACK, designed for the application of one or more labels onto cylindrical products, managing the in-line printing of variable data and barcodes, the company is able to face and solve many identification and customisation issues.

One of the most requested solutions is the labelling system for front and back application onto cylindrical, oval and rectangular products, which also includes the possibility of applying a warranty label. All these applications are now possible thanks to the MODULAR and COMPACT systems.

The highest technological solution is realised with the MODULAR system, an "open frame" modular structure made in stainless steel featuring several automatic labelling systems for top and bottom application. The system consists of a centralised electronic control panel placed on a balcony structure with PLC and Touch Screen operator panel. Moreover, the speed functioning can be electronically synchronized and the fast regulations with numerical indicators facilitate the format change and the following repositioning to previous position. The MODULAR automatic labelling systems have different conveying equip-

LABELPACK 25 YEARS
LABELLING EVOLUTION

ments according to the dimensions, weight and shape of the relevant container.

The conveying systems are placed on the balcony structure making them easy to clean and avoiding spillage onto remote parts of the machine that can be difficult to reach and clean.

LABELX labelling units operate with a maximum label width of 140-250mm and can integrate the units designed by MARKEM, VIDEOJET, SAVEMA, ALLEN, etc... for the in-line printing of variable data, barcodes and other relevant information.

COMPACT labelling systems are the "entry level" series including 8 standard models and several customised solutions. They are equipped with LABELX JR labellers, which operate with a maximum label length of 350mm and maximum label height of 140/250mm. COMPACT TS, COMPACT TB and COMPACT BS are the labelling systems for top and bottom applications onto trays, cases, boxes, flow-packs and bags. The conveying systems are available in different models (flat belt, plastic chains, stainless steel chains) and can be customised in length and width according to



the dimensions of the product and the requirements of the packaging production line.

All COMPACT labelling systems can be equipped with one or more thermal transfer printing units of variable data, barcodes and other relevant information. To complete the labelling system other accessories and options are available: sensors for transparent labels, product spacers and stabilisers, rotary tables for inline loading and accumulation.

LABELX and LABELX JR automatic labelling systems complete LABELPACK offer for the beverage sector. LABELX has proved to be the most appreciated solution, able to face





many labelling issues. LABELPACK has already produced thousands of LABELX machines. It is a high-performance and reliable labeller, which disposes of a big range of accessories that ease the installation onto any automatic packaging line and it is available in three different width: 140mm, 250mm and 350mm. Its high technology guarantees the best performance at high speed and with great application precision. The sim-

ple and functional Touch Screen operator panel allows managing all operations.

LABELX is also available in a RM version with motorized re-winder, suitable for high speed application – it can reach an application speed of 80 m/min. This model is equipped with a 400mm diameter mechanical unwinder.

LABELX JR complete the LABELPACK offer – it is an automatic labeller for medium and low speed application, which can be equipped with thermal transfer printing units of variable data and barcodes.

LABELPACK offer a wide range of print & apply solutions ideal to be integrated onto end of packing line and palletization systems. With the PandA and PandA JR systems it is possible to solve many application and printing issues onto bottle boxes of barcodes and variable data on a self-adhesive labels to be then automatically applied on the product to identify. PandA MASTER is the

top-quality solution to apply & print the identification labels for pallet with Serial Shipping Container Codes (SSCC).

Thanks to its integral protection Panda MASTER can work in any particular environmental conditions and can apply labels onto one or two sides of a pallet. Panda machines are guaranteed by integrating industrial thermal transfer print units made by major international companies, such as DATAMAX, ZEBRA, SATO, NOVEXX-AVERY, CAB, CARL VAENTIN and are controlled by the BarTender software, which is very easy to connect to any management system and control system of the production lines. 🏠

www.labelpack.it

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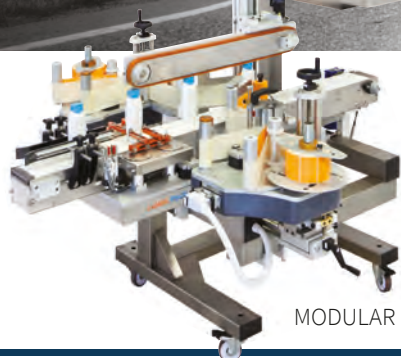
Label your world, label your life.

LABELPACK® 25 YEARS
LABELLING EVOLUTION

A perfect choice for food industry.

Labelling solutions for cans, jars, bottles, trays, boxes and bags.

Print & Apply solutions for boxes and pallets.



MODULAR DS





PIONEERING DRY VACUUM TECHNOLOGY KEEPS FOOD PACKAGING AND PROCESSING LINES RUNNING AT ALL TIMES!

Rovagnati S.p.A. trust in Leybold vacuum solutions for their production processes



Over 1000 employees, six production plants, and one swine breeding facility, typical for northern Italy, Rovagnati is strongly one of the first Italian companies in cured meats. Rovagnati is the biggest producer in the Parma region and one of the biggest in Italy, with four branches in Belgium, France, United States, and Germany granting full control on raw material and production knowhow. They are market leader with the Gran Biscotto brand for quality cooked ham, and today some of its products such as the Snello Gusto e Benessere lines are amongst the most

appreciated ones in Italy. Born in the 1940's, Paolo Rovagnati saw the need for food goods producers arise in the 60's and started the production of cured meats, specializing a few years later in cooled ham. In the 80's, he established the Gran Biscotto brand which is characterized by the fire mark on the rind, which today represents the Flagship product. Today the excellence of the products produced by Rovagnati is well known to many consumers. Since the beginning, High quality and tasty products prepared in a healthy way are the passion of this company. Rovagnati engages in the production, taking

care of all steps from the selection of meats, all raw materials, as well as packaging and regional distribution. The Rovagnati brand stands for the commitment of the company towards the consumers. Since 2014, the company has started a project of diversification, acquiring many historical brands such as Berkel and recently Pineider and finally during last November opened a new small and cozy bistrot in the center of Milano's heart right in front of the charming church of S.Simpliciano, in the famous Via Garibaldi in Brera district of fashion and design, taking the famous brand into direct customer contact.



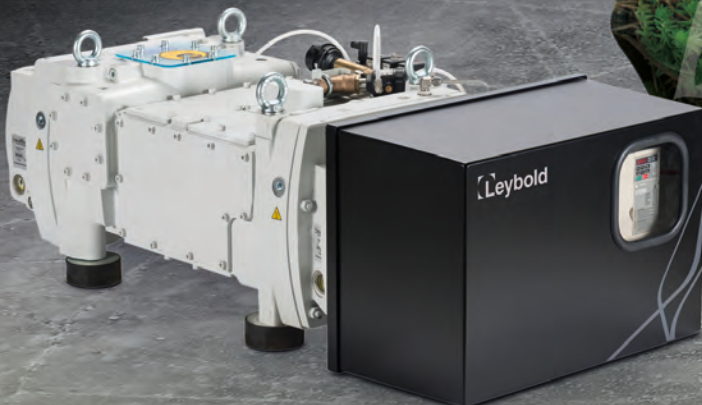
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DRYVAC

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**Q2. How did the collaboration between Rovagnati and Leybold start?**

A2. The collaboration started in the early 90's, Rovagnati has always been very careful with the choice of its partners and Leybold had been chosen as historical company for vacuum technology in foods and its notoriety and quality of the products.

Q4. Which are the essential requirements for the pumps and the vacuum systems used in the food processing?

A4. The pumps need to grant a vacuum value needed for the processes of packaging and tumbling of the cured meats and need to grant repeatable values and maintain them during the production process.

Q5. How is a typical vacuum pumping system composed in food processing and why does Rovagnati buy the dry screw pumps DRYVAC?

A5. The system is composed by the piping, the vacuum trap, and the pump. In the packaging process, by the booster pump and the traditional pump. Rovagnati buys the DRYVAC for its high performance in vacuum, repeatable during time, low maintenance costs and in some applications a considerable energy saving.

Q6-7. Has Rovagnati had a production increase thanks to the system conceived by Leybold? Did Rovagnati achieve savings thanks to this new system?

A6-7. In some applications we have had a decrease of the time to reach the right vacuum level of approximately 20%, improving the total packaging time. The first system has been installed 4 year ago and until now we have never had a production stop due to breakdowns or problems.

Q8. Rovagnati dedicates maximal attention to the quality of**its products. How do you grant it and safeguard it? The use of dry vacuum pumps helps avoiding contamination of the packed product?**

A8. The high quality of the products for Rovagnati is a vocation, a precise choice for which we apply a real and sustainable culture of precision, which is implemented in all the productions processes.

Q9. Dry pumps vs lubricated pumps: what are the relative advantages for you?

A9. The first one grant low maintenance costs, energy saving and vacuum repeatability.

Q10. Why is the vacuum produced by Leybold essential in terms of higher quality?

A10. Leybold pumps help maintain

the high quality standard for our products which translates into quality for our consumers.

Q11. How are projects handled? How does Leybold take care of the vacuum packaging systems of Rovagnati during their lifecycle?

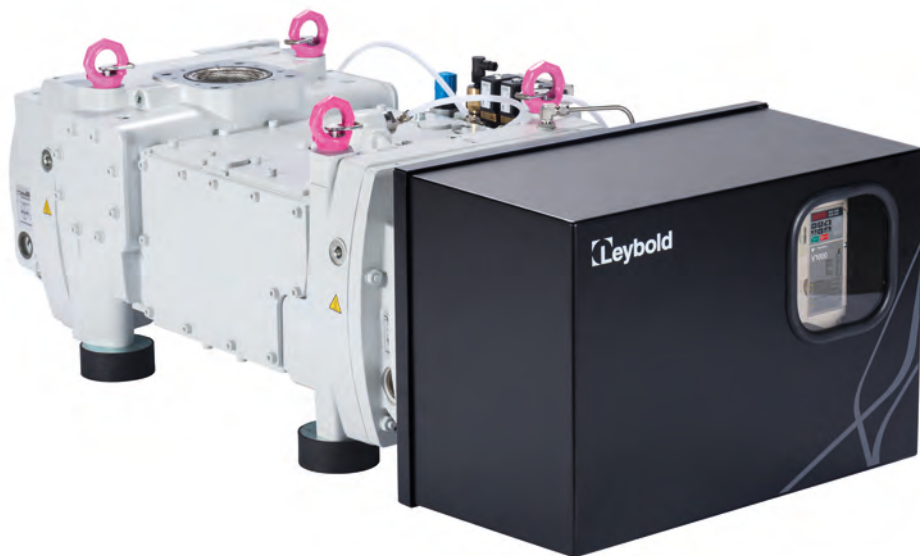
A11. Rovagnati has an internal maintenance department which handles the ordinary service for the pumps. For the new systems, Leybold provides to Rovagnati all the construction data for piping and performances.

Q12. Service impact: is it quick and up to your expectations?

A12. Until now we never needed it. 🏠

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Labelling in the beverages, food, detergent and pharmaceutical sectors has always been our passion and our primary activity. Innovative technologies, an international sales and after-sales network and configuration flexibility are our strong points. Satisfying all labelling needs from 1,500 to 50,000 b/h is our result, appreciated by companies of every size. The 700 installations present throughout the world is our greatest confirmation.



Die Etikettierung in den Bereichen Food & Beverage, Reinigung und Pharma-industrie ist seit jeher unsere Leidenschaft und Hauptaktivität. Innovative Technologien, ein internationales Netz für den Vertrieb und den Pre- und After-Sales-Service und Betriebsflexibilität sind unsere Stärken. Die Erfüllung aller Etikettierungsanforderungen von 1.500 bis 50.000 FI/h ist unser Ergebnis, das von Unternehmen jeder Größe geschätzt wird. Die mittlerweile 700 Anlagen weltweit sind unsere größte Bestätigung.





MAKRO LABELLING: TECHNOLOGY IN EVOLUTION ON THE SMALL AND LARGE SCALE

Modularity, flexibility and practicality are key concepts in a company whose strong point is technological innovation and development. This is what the market wants and this is what customers get from the Italian based Makro Labelling, international standard setter for industrial labelers in the beverages, food, detergent and pharmaceutical sectors. The thirty years' experience of its founders, a team of 90 people, a dense and well-organised sales network consisting of the branch offices Makro



MAKRO LABELLING: FORTSCHRITTLICHE TECHNIK FÜR KLEINE UND GROSSE STÜCKZAHLEN

Modularität, Flexibilität und Zweckmäßigkeit: dies sind die Schlüsselkonzepte eines Unternehmens, dessen Stärke in der technologischen Innovation und der Entwicklung liegt. Danach verlangt der Markt und das bietet Makro Labelling seinen Kunden als Unternehmen mit Standort in Italien, das auf dem Gebiet der industriellen Etikettiermaschinen für die Bereiche Food & Beverage, Reinigung und Pharmaindustrieinternationale

Maßstäbe setzt. Die dreißigjährige Erfahrung seiner Gründer, ein Team aus 90 Mitarbeitern, ein engmaschiges und bestens strukturiertes Vertriebsnetz, das aus den Branch Offices Makro UK für das Vereinigte Königreich und der neuen Makro North America in Saint-Philippe – Montreal für Kanada und die Vereinigten Staaten, Handelsvertretern und Vertretungen in den größten Staaten weltweit besteht, ein vorbildlicher Kundenservice und optimale Ersatzteillieferung ga-

rantieren, dass alle Etikettierungsanforderungen erfüllt werden und die Expansion in den wichtigsten internationalen Märkten unaufhaltsam fortschreitet.

Ein Sortiment mit Etikettiermaschinen für Produktionen von 1.500 bis 50.000 FI/h

Das Sortiment umfasst Etikettiermaschinen mit einer Leistung von 1.500 - 50.000 Flaschen pro Stunde und bis zu fünf Etiketten



UK for the United Kingdom and the new Makro North America in Saint-Philippe (Montreal) for Canada and the USA, together with agents and representatives in the most important countries throughout the world, plus an impeccable assistance and spare parts service guarantee satisfaction of every labelling need and constant expansion on all the most important international markets.

A range of labellers for production speeds of 1,500 to 50,000 b/h

The range includes labellers able to process from 1,500 to 50,000 bottles per hour, applying up to five labels per bottle and available in wet glue, hot melt, self-adhesive and combined versions. For companies with limited production requirements, the **MAK 01**, **MAK 02** and **MAK 1** labellers provide speeds of

up to 12,000 b/h with mechanical or electronic rotation of the bottle plates. With special applications and able to cope with production speeds of up to 50,000 b/h, the **MAK 2**, **3**, **4**, **5**, **6**, **7** and **8** labellers, on the other hand, satisfy the needs of medium to large companies. The range includes a high speed self-adhesive labeller with reel winders and non-stop system enabling production to continue at maximum speed even

during reel changes and a combined labeller to apply the fiscal guarantee seal.

For the high volume PET market, such as the water and soft drinks sector, Makro Labelling has developed the **MAK Roll Feed** series of rotary labellers. The 6,000 b/h to 40,000 b/h production speed and use of wrap-round plastic labels on a reel with hot melt application



pro Flasche, die als Modelle für Kaltleim- Heißleim- und Selbstklebe-Etiketten oder als Kombimodelle erhältlich sind.

Für Betriebe mit nicht so hohen Produktionsanforderungen garantieren die Modelle **MAK 01**, **MAK 02** und **MAK 1** eine Leistung bis zu 12.000 FI/h mit mechanischer oder elektronischer Drehung der Flaschenteller.

Die Etikettiermaschinen **MAK 2**, **3**, **4**, **5**, **6**, **7** und **8** erfüllen hingegen die Anforderungen von mittelgroßen und großen Unternehmen: sie verfügen über Sonderausstattungen und erreichen eine Leistung bis zu 50.000 FI/h.

Das Sortiment beinhaltet auch eine Hochleistungs-Etikettiermaschine für Selbstklebeetiketten mit Abwicklern für Non-Stop-Etikettierung, die auch bei Rollenwechsel immer mit Höchstleistung arbeitet, und eine Kombi-Etiket-

tiermaschine zum Aufbringen von Steuerstreifen.

Für Märkte mit großvolumigen PET-Flaschen, wie in den Bereichen Wasser und Softdrinks, hat Makro Labelling eine Baureihe mit Rundläufer-Etikettiermaschinen **MAK Roll Feed** entwickelt: die Leistung von 6.000 FI/h bis 40.000 FI/h und die Verwendung von Rundum-Etiketten aus Kunststoff von der Rolle mit Heißleimauftrag garantiert höchsten wirtschaftlichen Vorteil beim Produktionsprozess. Aufgrund der modularen Bauweise der Maschine kann das Rollfedagregat gegen das Heißleimaggregat für Blattetiketten, das Kaltleimaggregat oder das Selbstklebeaggregat ausgetauscht werden.

Die neue Baureihe der Etikettiermaschinen **MAKLINE Roll Feed** ist ebenfalls auf den Wasser- und Softdrinkmarkt ausgelegt, doch für Produktionsanforderungen von 6.000 bis 16.000 FI/h: motorisierte Achsen und bürstenlose Motoren minimieren die Kosten bei gleichzeitiger höchster Etikettierqualität.

Die neue **MAKLINE für Selbstklebeetiketten mit zwei Stationen** ist hingegen für die Bereiche Bereiche Food & Beverage, Reinigung und Pharmaindustrie bestimmt: sie konfektioniert große und kleine Behälter und bietet bei der Etikettierung das gleiche Qualitätsniveau wie eine Rundläufer-Etikettiermaschine. Ebenso wie das gesamte Sortiment Makro kann auch die



guarantee maximum economic benefits in the production process. The modularity of the machine also allows the roll feed unit to be replaced with a hot melt unit for pre-cut, wet glue or self-adhesive labels. Again designed for the water and soft drinks market, but needing between 6,000 and 16,000 b/h, the new series of **MAKLINE Roll Feed** labelers features motorised axles and brushless motors to minimise costs while maintaining meticulous labelling quality.

The new **double-station self-adhesive MAKLINE** is, on the other hand, designed for the beverages,

food, detergent and pharmaceutical sectors. It packages large and small containers and offers the same high quality labelling as a rotary machine. In common with the entire Makro range, the MAKLINE is fitted with the **Vision Control** system to verify the quality and correctness of the packaging and manage rejects. The **Follower** optical guide system (an exclusive patent) enables the bottles to be aligned for application of the labels in precise positions with respect to a reference on the bottle and reduces format change times and costs. It is available in carbon fibre and fitted with a line scan camera.

Thanks to a special, patented paper delivery system, the new **MAK AHS2** self-adhesive labelling module responds to the need for faster, more precise machines. It guarantees a linear speed of 100 metres a minute at a label pitch of 20 mm.

The technical and R&D departments monitor the market closely to understand its demands and anticipate them with new solutions able to offer efficiency, speed and a concrete response to specific labelling needs. The latest developments include the **C Leap** prototype, the **M.A.I.A.** (Makro Advanced In-line Analysis) **optical guide system** and the **A.L.I.C.E.** (Advanced Label Inspection and Control Environment) system. 🏠

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und Präzision nach: es garantiert eine lineare Geschwindigkeit von 100 m pro Minute bei Etikettabständen von 20 mm.

Das technische Büro und die Abteilung Forschung und Entwicklung sind stets bestrebt, Marktanforderungen frühzeitig zu erkennen und mit neuen Lösungen vorwegzunehmen, die Effizienz, Schnelligkeit und konkrete Antworten auf spezielle Etikettieranforderungen bieten können. Zu den neuesten Entwicklungen zählen der Prototyp **C Leap**, das System zur **optischen Ausrichtung M.A.I.A.** (Makro Advanced In-line Analysis) und das System zur **Qualitätskontrolle der Etiketten A.L.I.C.E.** (Advanced Label Inspection and Control Environment). 🏠

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MAKLINE mit **Vision Control** ausgestattet werden, einem System, das die Verpackung auf Qualität und Richtigkeit prüft und mögliche fehlerhafte Verpackungen ausschleust. Die externe optische Ausrichtung **Follower** - ein Exklusivpatent - ermöglicht es hingegen, die Flaschen so auszurichten, dass die Etiketten in Bezug auf eine bestimmte Stelle an der Flasche exakt

aufgebracht werden können, sowie die Zeiten und Kosten beim Formatwechsel zu reduzieren. SIE ist in Carbonfaser und mit Kamera mit linearer Abtastung erhältlich. Das neue Aggregat für Selbstklebeetiketten **MAK AHS2** kommt, dank eines speziellen, vom Unternehmen patentierten Etikettenspendesystems, der Forderung nach Maschinen mit höherer Leistung



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2

3

Orobica Plast-Gom's products perfectly work, because are conceived, planned and carried out with new materials and technologies to satisfy the demands of an ever-changing market. At present Orobica Plast-Gom SRL has one production unit covering an area of 10.000 m: our machines are state of the art with microprocessors for storing production cycles and quality control. The company has tools for elastomers, polyurethane, thermoplastics, liquid silicon - LSR - with various ton weights, accurate plane measuring system and post vulcanization ovens. Thanks to our research center, working together with national research laboratories, we produce over 7.000 items ranging from suction cups to pick-up heads, tulip sleeves to diaphragms and gaskets, all products specifically developed for lasting resistance to wear-



ing in some of the heaviest working cycles in industry. Furthermore a highly efficient organization ensures that every order requirement is fulfilled and orders (for standard items) can be completed the same day. This is Orobica Plast-Gom SRL: the italian challenge for world wide quality.





WEIGHTPACK: LEITARTIKEL 2018

In einem globalisierten Markt, der ständig unvorhergesehenen Veränderungen ausgesetzt ist, gibt es wenige tugendhafte reale Errungenschaften, die sich einer Tag für Tag geplanten Vergangenheit, gemeinsam mit dem Prinzip der kontinuierlichen Innovation, rühmen können. Weightpack hat seine Wurzeln im Beispiel seines Gründers Carlo Corniani verankert, der 1979 so kühn war, die heutige Abfülltechnik zu revolutionieren, die darauf abzielt, ein bestimmtes lineares Volumen zu erreichen, das nicht mehr auf der Tara, sondern auf dem Nettogewicht des im Container platzierten Produkts basiert. Auf diese Art konnte er die Einlagerung einer konstanten Produktmenge ohne Dichte- und Temperaturschwankungen gewährleisten, ohne die Maßtoleranzen der Behälter zu überschreiten. War zum einen das "Net Weight" nicht das erste von Corniani eingereichte Patent, so ging es zum anderen in die Geschichte der Abfüllanlagen ein, wie der Beginn einer neuen Ära. In diesem Zusammenhang hat die Weightpack-Philosophie Gestalt angenommen, jedes Jahr werden erhebliche Ressourcen in Forschung und Entwicklung investiert, um die Anzahl und Qualität der Patente zu erhöhen. Modulare Systeme, Direct-Drive-Verschlüsse, 24-Bit-Wiegeelektronik mit sich automatisch anpassender Energieversorgung bilden den Rahmen des Innovationsprozesses, den das Unternehmen im letzten Jahr erreicht hat und die kurz vor der Markteinführung stehen.

MODULARE SYSTEME

Das Herzstück des Systems ist der Abfüll-Capping-Monoblock, der mit Ein- und Ausgabemodulen gekoppelt werden kann. Die Eingangsmodule können der Bearbeitungsweise (Gebläse, Spüler, Peroxid und Dampf, Peressigsäure und steriles Wasser) zugeordnet werden oder als Bindeglied zur Streckblasmaschine fungieren. Das ganze System kann wiederum mit einer Verschliessmaschine oder bei den NH-Versionen mit einem Ausgangsmodul zur Eliminierung der Ausgabeformatände-

rung gekoppelt werden. Die aus Edelstahl gefertigten Module haben die gleiche Form und Komponenten, unabhängig davon, ob die Maschine NH oder BH ist, oder unabhängig vom Industriezweig, in dem sie eingesetzt wird. Das Modularitätsprinzip, auf dem der Entwurf basiert, ermöglicht es, unabhängige und äußerst zuverlässige Systeme zu erzeugen. Weightpack ist in der Lage, dieselben Monoblocks zu produzieren, unabhängig davon, wie sie verwendet werden, was eine signifikante Verbesserung des Industrialisierungs- und Zuverlässigkeitsgrades sowie eine erhebliche Verkürzung der Lieferzeiten garantiert. Darüber hinaus ist Weightpack in der Lage, zerlegbare Maschinen zur Abfüllung unter aseptischen Bedingungen zu entwickeln und herzustellen.

DIRECT-DRIVE-ANTRIEBE - CAPPING MIT DREH-SCHWENK-GELENK

Dank der Direct-Drive-Technologie garantiert Weightpack eine präzise und konstante Kontrolle sowohl des gelieferten Drehmoments als auch der vertikalen Last sowie eine perfekte elektronische Steuerung der vertikalen Verschiebung und Drehung. Jede Schraubstrategie, einschließlich der anfänglichen Gegendrehung für Twist-Off-Schraubverschlüsse, kann leicht implementiert werden, um die Bedürfnisse des Kunden zu erfüllen. In Kombination mit maschineller Sehen wurde auch daran gedacht, die Verschlusskappe so auszurichten, um das bestmögliche

Ergebnis zu erzielen. Die Plug-in-Capping-Einheiten sind äußerst kompakt, mit sehr geringen Trägheitsmomenten und für jede Anwendung geeignet, von korrosionsbeständig bis aseptisch.

24-BIT-WIEGEELEKTRONIK

Die Elektronik der neuesten Generation, die sich durch den Einsatz des Ether-Cat-Protokolls auszeichnet, ermöglicht die Optimierung und Modularisierung der Monoblock-Formen und der Austauschbarkeit der Tool-Free- und Plug-Play-Komponenten.

AUTOMATISCH ANPASSENDE STEUERUNG UND ENERGIEVERSORGUNG

Die Tankless-Abfüllanlagen garantieren absolute Sterilisation, sind EMAS-zertifiziert und begünstigen die Minimierung von Produktionsköpfen und -reihen.

Zusammenfassend präsentiert sich Weightpack als treibende Kraft im Abfüllsektor für die Bandbreite seiner Innovationen und für seine intrinsische Kompetenz, in der Lage zu sein, in Hinblick auf eine Vereinfachung als Resultat von Forschung und Entwicklung die gegenwärtigen und zukünftigen Bedürfnisse des Marktes zu verstehen. Wie von Carlo Corniani gewünscht.

Weightpack: Innovation First. 
www.weightpack.com



 **WEIGHTPACK**
innovation first



PELARE, AFFETTARE, SPREMERE,
CUOCERE, PASTORIZZARE,
RIEMPIRE E CONFEZIONARE.



E A VALLE?

BONDANI
PACKING SYSTEMS
Sistemi su misura per packing, movimentazione e pallettizzazione



**IMBALLARE,
MOVIMENTARE,
PALLETTIZZARE**



**E PREDISPORRE
LO STOCCAGGIO IN
MAGAZZINO.**



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PER LA MECCANIZZAZIONE
DELLE CONFEZIONI, CHIAVI IN MANO.

STAMPATO
ITALY



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AND PACKAGE.

**BUT
DOWNSTREAM?**

TO WRAP,
HANDLE,
PALLETIZE,
AND ORGANIZE
WAREHOUSE
STORAGE.

SINGLE MACHINES
AND COMPLETE LINES
FOR PACKAGE
MECHANIZATION,
TURNKEY.



ANOTHER GREAT ACHIEVEMENT OF BONDANI SRL PACKING SYSTEM

THE COMPANY HAS DEVELOPED AN INNOVATIVE SYSTEM FOR HANDLING AND PALLETIZING BOXES CONTAINING CAPSULES FOR AN IMPORTANT COFFEE MANUFACTURER

With its headquarters located in the heart of the Italian food-valley industry, in the province of Parma, Bondani Srl Packing System is now a well-established company, synonym of absolute excellence, which is constantly chosen as a reliable partner by many important national and international companies in the food sector.

The company, based in Noceto, produces complete systems of mechanization: from conveyor belts for single packs to palletized boxes and trays.

Thanks to the in-depth and specific experience of its highly qualified technical staff, it is able to solve the most complex projects concerning packing and handling products.

Bondani's latest achievements include an innovative automatic system for the mechanization of boxes containing coffee capsules.

This new automatic system will be able to palletize simultaneously 3 separate lines of boxes, coming from 3 different packaging machines.

Bondani Srl has been integrating anthropomorphic robots into their systems since 2001: in this case, the palletizing is performed by an anthropomorphic robot equipped with a multifunction gripping head and a reinforced base – the whole system has been designed according to the specific requirements of the project.

With this system, the company has once again confirmed its ability to respond to the







continuous evolution of the market, offering advanced systems and solutions. This plant can be considered part of the 4.0 industry, where essential factors are: product traceability, real-time production data exchange, human-machine interface, remote assistance system and data exchange network. Particular attention was also paid to reducing the energy consumption through the use of electric motors IE3.

The mechanisation and transport of full and empty pallets is achieved by an intelligent LGV shuttle. Once the pallets have been prepared, they are wrapped one by one, la-

belled and sent to the central warehouse.

The product is tracked by appropriate barcode readers equipped with illuminators: the boxes are read one at a time when entering the palletizing room; this allows the creation of a unique code for the pallet which, once wrapped and labelled, will move to the warehouse. Finally, a SCADA software system with interactive layout completes the process.

Bondani Srl Packing System operates in a highly competitive sector and has demonstrated that dynamism and flexibility in customizing projects are key factors to obtain excellent results.

This last achievement brings yet more prestige to the history of Bondani Srl, which for 23 years has been pursuing its entrepreneurial career with commitment, passion and professionalism. 🏢

www.bondani.it

BONDANI
PACKING SYSTEMS





QUINTUPLE THE CHEESINESS

VISIT
AMBAFLEX AT THE
ANUGA FOOD TEC SHOW
HALL 8.1
STAND
B50/B58

An American multinational confectionery, food, and beverage company faced a challenge transporting cheese coming from numerous separate production lines into a single packaging machine on a different level.

The reason they wanted all five lines to converge into one packaging machine was to keep the machine fed, even if one or two lines experienced stoppages. They considered the traditional option of straight conveyor tracks, but they either take up too much floor space or, with a steeper angle of inclination, increased the risk of sliding or falling products. A regular spiral conveyor wasn't an option either as all five lines had to be driven individually.

AmbaFlex engineers gladly took on the challenge as they had more than enough experience with multi-track spirals. This project turned out to be unique though as the tracks were all narrow type belts, which kept the size of the spiral down, but posed a real technical issue when adding six individual side-guides and all five drives.



With clever engineering, the AmbaFlex team figured out the optimal position for each drive, connecting the tracks to the production lines while separating the different lines of cheese. This kept the packaging machine working on its maximum throughput even if one or two production lines suffered from stops or repairs.

One more proof of AmbaFlex's leading position in Spiral Conveyor Solutions! 🏠

www.ambaflex.com



SPIRAL CONVEYING. STRAIGHT UP.

As the market leader in spiral conveyors in the bottling and canning industry we think of solutions for elevating and accumulating cans and bottles. It's what we do. At AmbaFlex it's not just about building the right equipment, it's about developing a special solution for you. Here's to spiral conveying.



Spiral Elevators & Accumulators for pack, single file and mass flow handling.

 **AmbaFlex**
SCIENCE IN SPIRALS



PACKAGING MACHINES AND CUSTOMIZED AUTOMATION SYSTEMS

VISIT US
AT ANUGA FOOD TEC 2018
HALL 7.1, BOOTH A080 B 089

AMC is a leading Italian company in the production of machines and customized automation systems for packaging. All AMC products are simple to use especially in the maintenance. The design, production and assembly are made from 200% in Italy, because in addition to engineering, and continuous research in Italian laboratories also all labors are Italian. Each machine is literally “sewn” around the containers chosen by the customer effectively creating a new philosophy: the “tailor made” applied to industrial production. AMC strive every day to listen to the needs of its customers and to find the most suitable solution. The AMC customized design plans to find out all the possibility available to solve problems and to meet the specific needs in-team with its customers trough:

- Consulting on the optimization of the complete production line
- Creation of prototypes on demand, simple and advanced customizations
- Modifications of existing production Lines

AMC machines are exported all over the world from the USA to South America, from Europe to UAE until Australia. AMC has been a partners for over 20 years of PFM group S.p.A.

The new partnership with TESCO Greece, even further consolidates the international presence after the last developes in Poland and Iran.

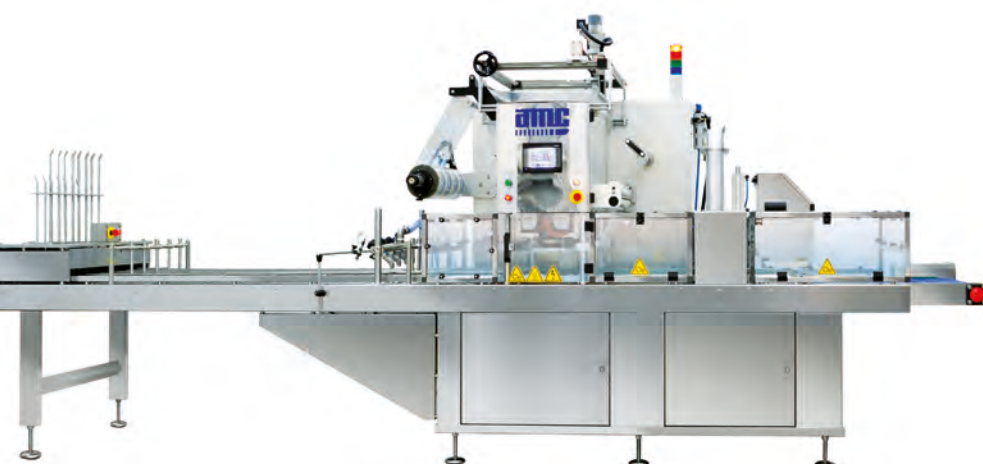
AMC listen and respond to the



needs of individual customers but also provide an high trained technical and a logistical support even supplying spare parts always available. The AMC trade has always been synonymous with quality, reliability with every machine made of AISI 304 and 316L completed with mechanical components, pneumatics

and electronics of the best brands in the world. This is to obtain the quality, but also to ensure the rapid and simple supply of spare parts and the best technical support. All mechanical components are produced directly in the company plant thanks to several CNC lathes and Milling machine centers; each





product component undergoes over 25 strict check controls from the purchasing of the raw materials through to assembly and testing. The Thermosealers AMC range ensures support in the packaging to all businesses, from small scale production (machines from 720 packs / hour) to a mass production in big food industry (machines until over 24,000 packs / hour).

The research and development department, is composed by a high professional team of engineers and specialized technicians, always available to the customers for any kind of need or professional solution to meet the various needs of any company.

AMC is a certified company by TUV with UNI EN ISO 9001: 2008 , UNI EN ISO 14001: 2005 , BRC Packaging.

The company respect the environment being autonomous by green

photovoltaic energy at 100%. Furthermore an advanced remote-assistance devices with a special software for multiple videoconferencing (AMC Tele Care Service) allows any customer to connect to the technical office and to any expertise of the AMC network at the same time in realtime!

This project, (with a patent pending), will revolutionize the way to do telecare in the world!

All AMC machines are equipped with the following standard equipment:

- Entirely the structure is made of stainless steel AISI 304 and or 316L.
- Pneumatic reels holder, to facilitate insertion and removal of the film reels
- Plug and Play System exchange for tray denesters
- Fast or fully automated change of the mold system (T2 Series.
- Motorized output conveyors with Intralox belt.-

- Brushless motor catenary - German Logic Control.
- Integrated remote service (AMC Tele Care Service)
- No bearings or elements to be lubricated - self-lubricating catenary (Chains in stainless steel AISI 304)
- Pneumatic Festo
- Automatic centering photocells of printed film on containers
- CIP cleaning process
- Integrated software "user friendly" with easy access to all functions
- Total cleanability of the machine.

Furthermore each machine can also be equipped with:

- Mechanical printers, inkjet printers, thermal transfer printers
- metal detectors
- Volumetric dosing, flowswitches, systems
- Automatic belt weighers, multihead
- multiformat unstacking machine
- Conveyor belts of any kind
- Pick and place systems
- Changeover fully automatic container
- additional reels holder
- Single and multiple format lid applicator machines integrated onborad
- Speed modulation of gear boxes and aligners
- Online integration with any type of machine.

For more information about AMC and its products and services come to visit us at the **ANUGATEC 2018 March 20-23th Hall 7.1, Booth A080 B 089**, or visit our website **www.amcpackaging.com**



AMC
PACKAGING SOLUTIONS





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EXHIBITIONS - EXHIBITIONS

EXHIBITIONS

2018-2019

SIGEP - AB TECH

20-24/01/2018

RIMINI

Fair for the artisan production of ice-cream, pastry, confectionery and bakery.



PROSWEETS

28-31/01/2018

COLOGNE

Fair for the sweets and snacks industry.



EUROPAIN

03-06/02/2018

PARIS

International show for the bakery and confectionery Industry.



FRUIT LOGISTICA

07-09/02/2018

BERLIN

International fair for fruit and vegetables.



ANUGA FOODTEC

20-23/03/2018

COLOGNE

International food and beverage technology exhibition.



mcT ALIMENTARE

05/04/2018

MILAN

Exhibition on technology for the Food&Beverage industry.



VINITALY

15-18/04/2018

VERONA

International wine & spirits exhibition.



mcTER

03/05/2018

ROME

Exhibition on technology for the Food&Beverage industry.



CIBUS

07-10/05/2018

PARMA

International food exhibition.



HISPACK

08-11/05/2018

BARCELONA

Exhibition for the packaging industry.



MACFRUT

09-11/05/2018

RIMINI

Exhibition of machinery and equipment for the fruit and vegetable processing.



SPS/IPC DRIVES/ITALIA

22-24/05/2018

PARMA

Fair for manufacturers and suppliers in the industrial automation sector.



IPACK-IMA

29/05-01/06/2018

MILAN

Exhibition for the packaging industry.



GLASS PACK

13-14/06/2018

BRESCIA

Fair on design and production management of glass bottle and containers.



FISPAL

26-29/06/2018

SÃO PAULO

Exhibition for product from packaging materials industry.



mcT COGENERAZIONE

28/06/2018

MILAN

Conference and Exhibition on applications of cogeneration.



IBA

15-20/09/2018

MONACO

Fair for the bakery and confectionery industry.



FACHPACK

25-27/09/2018

NUREMBERG

International packaging trade fair.



PACK EXPO

14-17/10/2018

CHICAGO

International packaging trade fair.



BRAU BEVIALE

13-15/11/2018

NUREMBERG

Fair of raw materials, technologies, logistics for production of beer and soft drinks.



ALL4PACK-EMBALLAGE

26-29/11/2018

PARIS

Exhibition about packaging technology.



SIGEP

19-23/01/2019

RIMINI

Fair for the artisan production of ice-cream, pastry, confectionery and bakery.



PROSWEETS

27-30/01/2019

COLOGNE

Fair for the sweets and snacks industry.



INTERSICOP

23-26/02/2019

MADRID

Bread baking, confectionery and related industries show.



EXHIBITIONS - EXHIBITIONS

EXHIBITIONS

2018-2019

ENOMAQ

26/02-01/03/2019

SARAGOZZA

Fair of wine and oil,
for innovation
and internationalization.



POWTECH

9-11/4/2019

NUREMBERG

The trade fair
for powder processing.



IFFA

04-09/05/2019

FRANKFURT

International trade fair
for the meat processing industry.



TUTTOFOOD

06-09/05/2019

MILAN

International B2B show to
food & beverage.



SNACKEX

27-28/06/2019

BARCELONA

International savoury
snacks and nut trade fair.



ANUGA

05-09/10/2019

COLOGNE

International exhibition
of Food & Beverages.



EXHIBITIONS - EXHIBITIONS

EXHIBITIONS

MEDIO ORIENTE 2018

GULFOOD

18-22/02/2018

DUBAI

Fair for food and hospitality.



DJAZAGRO

09-12/04/2018

ALGERS

Fair for companies operating in the agro-food sector.



DINE

14 -15/04/2018

DUBAI MARINA

Café & Restaurant show in Dubai.



IRAN FOOD BEV TEC

24-27/06/2018

TEHRAN

Fair for food, beverage&packaging technology.



GULFOOD MANUFACTURING

06-08/11/2018

DUBAI

Fair for processing and packaging technology and food&beverage plants.



RUSSIAN-CHINA

UPAKOVKA - UPAK ITALIA

23-26/01/2018

MOSCA

International packaging machinery exhibition.



BEVIALE MOSCOW

27/02-01/03/2018

MOSCOW

International trade fair for the beverage industry.



MODERN BAKERY

12-15/03/2018

MOSCOW

Fair for bakery equipment and food ingredients.

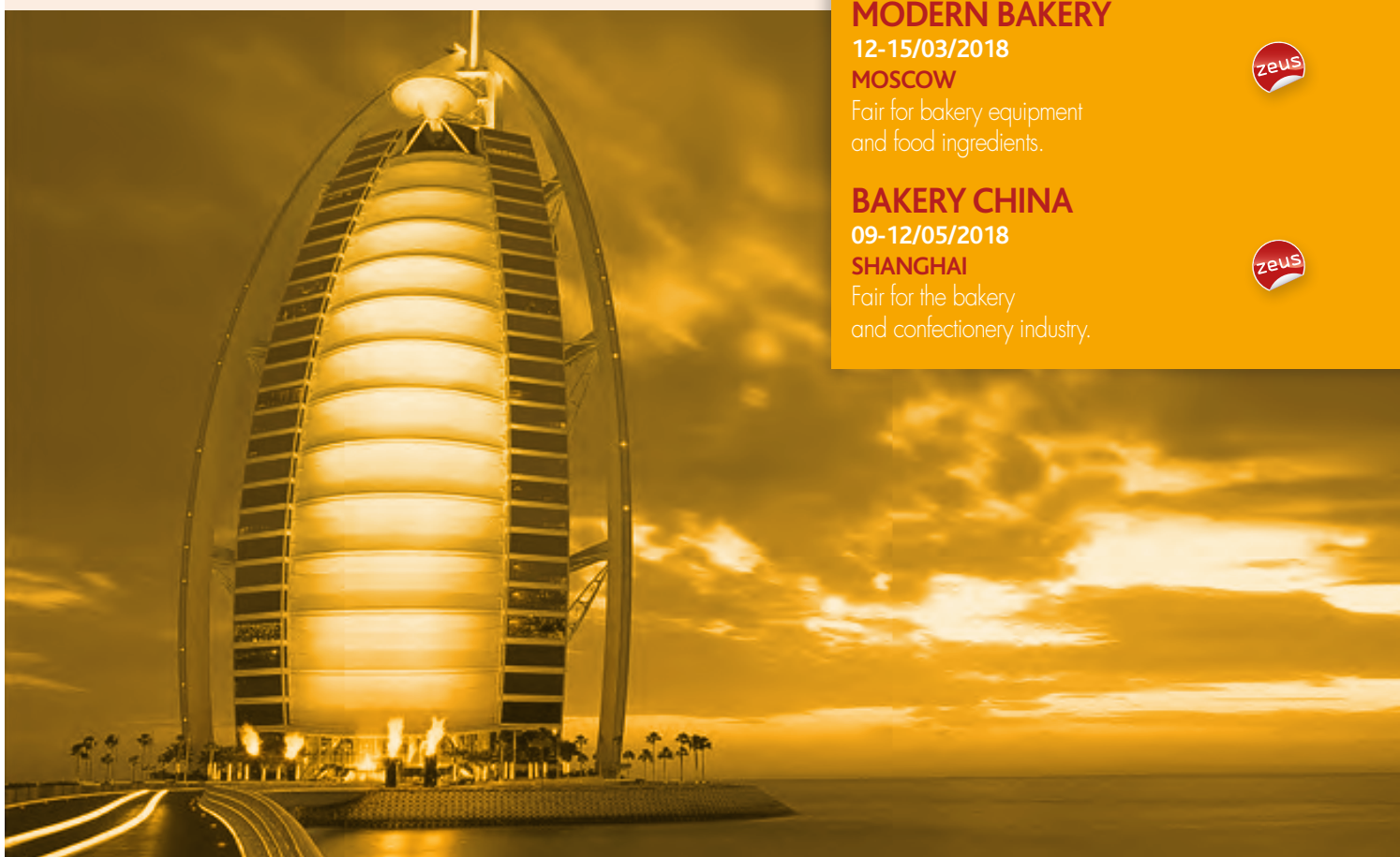


BAKERY CHINA

09-12/05/2018

SHANGHAI

Fair for the bakery and confectionery industry.



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VR - Italy

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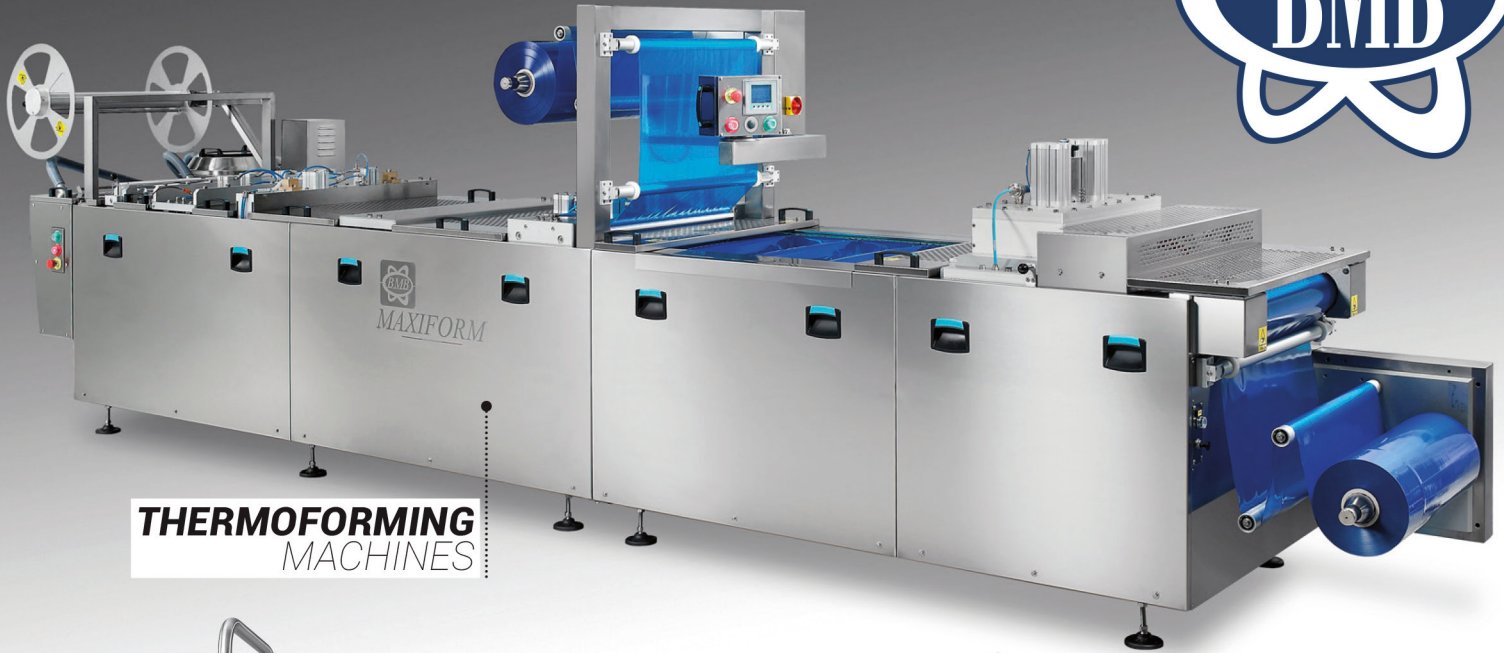
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