



FOOD **BEVERAGE** | technology |

PROVIDING EQUIPMENT, PRODUCTS AND SERVICES TO THE FOOD AND BEVERAGE INDUSTRY

2019 edition
catalogue

 **EDITRICE**
zeus www.editricezeus.com

 www.itfoodonline.com



FISPAL
TECNOLOGIA

Jun SÃO PAULO EXPO
25-28 2019 
FISPALTECNOLOGIA.COM.BR

TRANSFORMING

THE FOOD AND BEVERAGE INDUSTRY



The gateway to the Latin American market

+38,000
visitors

85%
Purchase influencers or
decision makers

60%
High-level positions

82%
want to return in 2019

68%
say Fispal Tecnologia is the
best event in the industry

Be an Exhibitor!

Contact us

+55 11 3598-7829

international@informa.com

Promotion and
Organization

informa
exhibitions

editricezeus.com

**RIVISTE E PORTALE SU LINEE,
TECNOLOGIE E PACKAGING
PER L'INDUSTRIA DELL'ORTOFRUTTA**



**MAGAZINES
AND MORE**



CONTENTS



Altech srl - B.M. Group Srl - BBM Packaging Srl - BMB Srl - Bondani Srl -
Espera Italia Srl - Finlogic Spa - Georg Utz Ag - Goglio Spa - Ima Industria
Macchine Automatiche Spa - Makro Labelling Srl - Orograf Srl- Tecno
Pack Spa - TMG Impianti Spa - TSW Industries Srl - Zambelli Srl



Allegrì Cesare Spa - Erremme Srl - FBF Italia Srl - FBL Food Machinery Srl
MFT Srl - Navatta Group Food Processing Srl - Omip Srl - PND Srl
Protec Srl Sorting Equipment - Rires Srl - Sie Swiss Sa
Tecninox Di A. Namaziano Srl



Alba & Teknoservice Srl - Errebi Technology Srl - Gorreri Srl - Lawer Spa
Tecnopool Srl Unipersonale



Contrinex Italia Srl - Evo Services Srl - Igus Srl - Mini Motor Srl - Reer Spa
Siemens Plm Software - Siemens Spa - Wibu-Systems Ag

editorial management
and registered office:

Via Cesare Cantù, 16
20831 SEREGNO (MB) - ITALY
Tel. +39 0362 244182
+39 0362 244186

web site: www.editricezeus.com
e-mail: redazione@editricezeus.com
portal: www.itfoodonline.com
e-mail: marketing@itfoodonline.com
skypeTM: editricezeus

Registration: Court of Monza n° 14
of 13.11.2018

Shipment by air mail art.2
comma 20/b law 662/96 - Milan

Machineries, plants and
equipment for the food
and beverage industry
year V - CATALOGUE 2019

managing editor
Enrico Maffizzoni
direzione@editricezeus.com

editorial manager
S.V. Maffizzoni
redazione@editricezeus.com

editorial production
Sonia Bennati
bennati@editricezeus.com



Costacurta Spa-Vico - M.H. Material Handling Spa



Pietribiasi Michelangelo Srl



Akomag Srl - Bolondi Ivano Off. Mecc. - Eurostar Srl - Matrix Srl
OSTS: Olivia Simonazzi Technical Service S.r.l. - SAP Italia Srl
SMI Spa-Smi Group - Velo Acciai Srl - Water Systems Srl



C&G Depurazione Industriale Srl - Ici Caldaie Spa - Isoil Industria Spa



Fiere di Parma Spa

account dep. manager
Elena Costanzo
amministrazione@editricezeus.com

project and layout design creative dep.
ZEUS Agency
grafica@editricezeus.com

translations
AXIS ITALIA
Natalucci C.

printing
Zeus Agency

GOGGLIO solutions for liquid products

World leader on the flexible packaging system market, Goglio offers a complete range of solutions for liquid and beverage food products, standing out for the packaging dedicated to aseptic packaging in sizes up to 1500 liters. Available in a wide range of structures, with specific characteristics of barrier and performance, the Goglio aseptic packages today represent the state of the art of this technology.

The Goglio proposal also includes the GNova system, which best expresses the concept of the offer represented by the Fres-co System® brand, the complete packaging solution consisting of preformed pouches and a filling line specifically designed for all needs of liquid and

liquid food products in Ho.re.ca or retail formats. For the production of its flexible packaging, Goglio uses a production process characterized by a strong vertical integration; the packages thus obtained guarantee the conservation of the product in optimal conditions and convey its image in the best way possible thanks to dedicated printing effects.

Furthermore, the new digital printing technology enables variable data to be entered in real time: every single pack can be made unique, made to measure, and even more precious with ad hoc images and texts. 

www.goglio.it



Le soluzioni GOGGLIO per prodotti liquidi

Leaders mondiale nei sistemi di confezionamento in imballaggi flessibili. Goglio offre una gamma completa di soluzioni per prodotti alimentari liquidi e beverage distinguendosi con il packaging dedicato al confezionamento asettico in formati fino a 1500lt. Disponibili in un'ampia gamma di strutture, con caratteristiche specifiche di barriera e performance, le confezioni asettiche Goglio rappresentano oggi lo stato dell'arte di questa tecnologia.

La proposta Goglio include inoltre il sistema GNova, che esprime al meglio il concept dell'offerta rappresentata dal marchio Fres-co System®, la soluzione completa per il confezionamento composta da buste preformate a nastro e una linea di riempimento studiata appositamente per tutte le

esigenze di prodotti alimentari liquidi e fluidi in formati Ho.re.ca o retail.

Per la produzione delle proprie confezioni flessibili, Goglio si avvale di un processo produttivo fortemente integrato verticalmente; le confezioni così ottenute garantiscono la conservazione del prodotto in condizioni ottimali e ne veicolano al meglio l'immagine attraverso effetti di stampa dedicati.

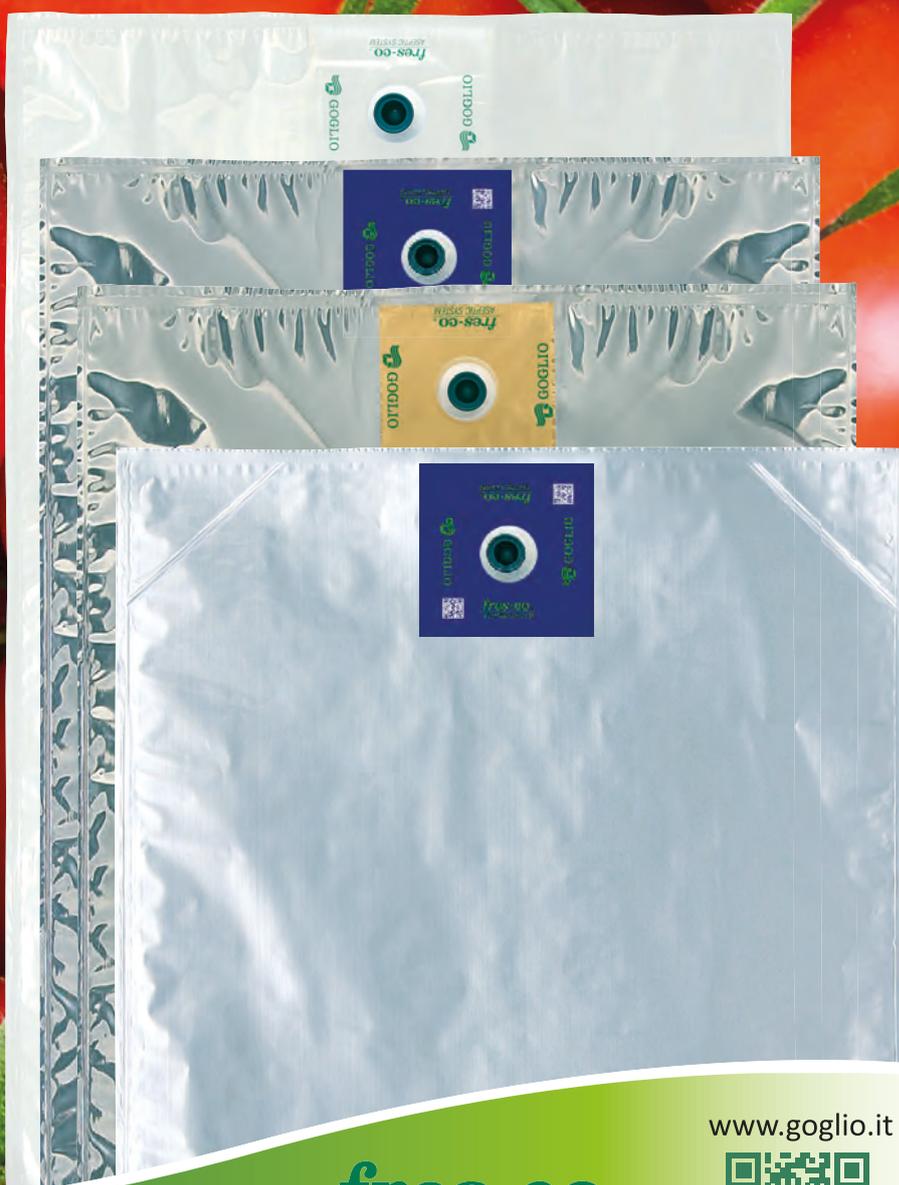
Inoltre la nuova tecnologia della stampa digitale permette di inserire i dati variabili in tempo reale: ogni singolo pack può essere reso unico, su misura e ancora più prezioso con immagini e testi dedicati. 

www.goglio.it



GUGLIO
PACKAGING SYSTEM

fill good stay fresh



www.goglio.it

fres-co
ASEPTIC SYSTEM



IMA: innovation, awareness, ability

Established in 1961, IMA is world leader in the design and manufacture of automatic machines for the processing and packaging of pharmaceuticals, cosmetics, food, tea and coffee.

Its position of leadership is the result of significant investments in R&D, regular and constructive dialogue with the end-users in its sectors and the Group's ability to expand internationally, conquering new markets. Its history features a constant growth that has enabled the Group to close the year 2018 with consolidated revenues of 1.5 billion euros, an increase of 13.6% over the previous year. Exports accounted for about 90%.

The Group, whose Chairman is Alberto Vacchi, has about 5,500 employees, about 2,300 of whom overseas, and is present in about 80 countries, supported by a sales network made up of 29 branch-

es (Italy, France, Switzerland, the United Kingdom, Germany, Austria, Spain, Poland, Israel, Russia, the United States, India, China, Malaysia, Thailand and Brazil), representative offices in central-eastern Europe and more than 50 agencies.

The Group has 39 production plants in Italy, Germany, Switzerland, the UK, the USA, India, Malaysia, China and Argentina.

IMA S.p.A. has been listed on the Milan Stock Exchange since 1995 and in 2001 joined the STAR segment.

The IMA Group owns more than 1,700 patents and patent applications in the world and has launched many new machine models over the last years. 

For further information, please visit our website:

www.ima.it



IMA: innovation, awareness, ability

Fondata nel 1961, IMA è leader mondiale nella progettazione e produzione di macchine automatiche per il processo e il confezionamento di prodotti farmaceutici, cosmetici, alimentari, tè e caffè.

Una leadership acquisita grazie a investimenti significativi nella ricerca e sviluppo, a un dialogo costante e costruttivo con gli end-user dei settori di riferimento, alla capacità del Gruppo di internazionalizzarsi e conquistare nuovi mercati. La sua storia è infatti caratterizzata da una crescita costante.

Il Gruppo ha chiuso l'esercizio 2018 con ricavi consolidati in crescita a 1,5 miliardi di euro (+13,6% rispetto al 2017) e una quota export di circa il 90%.

Il Gruppo presieduto da Alberto Vacchi conta circa 5.500 dipendenti, di cui circa 2.300 all'estero, ed è presente in circa 80 paesi, sostenuto da una

rete commerciale composta di 29 filiali con servizi di vendita e assistenza in Italia, Francia, Svizzera, Regno Unito, Germania, Austria, Spagna, Polonia, Israele, Russia, Stati Uniti, India, Cina, Malesia, Thailandia e Brasile, uffici di rappresentanza in Europa centro-orientale e più di 50 agenzie.

Il Gruppo si avvale di 39 stabilimenti di produzione tra Italia, Germania, Svizzera, Regno Unito, Stati Uniti, India, Malesia, Cina e Argentina.

IMA S.p.A. è quotata alla Borsa di Milano dal 1995 ed è entrata nel segmento STAR nel 2001.

Il Gruppo IMA è titolare di oltre 1.700 tra brevetti e domande di brevetto attivi nel mondo e ha lanciato numerosi nuovi modelli di macchine negli ultimi anni. 

Per ulteriori informazioni, visitate il sito:

www.ima.it



DIGITAL

LYMPHA

IMA  **DIGITAL**

make it real

Our digital lymph is vital energy. Energy that nourishes our innovation and grows your business. Deeply rooted in our expertise, flowing and branching into worlds of manufacturing, gathering complex data and the seeds of knowledge. Like a tree, thriving with countless digital impulses, jumping synapses and bursting into new solutions for your smart factory.

Taste the fruits of our innovation.

Smart services. Smart machines. Smart organisation.

www.ima.it

IMA  **SPA**
Sustain Ability

TMG IMPIANTI, packing and palletizing solutions

Established in the 1976, TMG has been successful on several global markets, thanks to a continuous research and a professional experience that allowed to gain a qualified technological know-how, to apply in the end of line systems all over the world.

The direct contact with the customer is a chance of constant innovation of our packing machineries range, resulting progressively suitable for any needs and different applications. The products range comprises carton erector, carton packer, carton sealer, palettisers, depalettisers and robot. These machines are often combined together to supply complete turnkey solutions of automated packing systems end-of-line. In the latest years, TMG has realized many palletizing and packaging systems of different products, especially in Beverage sector, in which it has satisfied many international customer's needs. Nowadays TMG produces around 250 palletisers per

year and has installed almost 7000 palletising systems all over the world since 42 years.

Production range: Palletisers - Carton erectors - Case Packers and unpackers - Tape and Glue sealers - Robots - Stretch wrappers - Conveyors and transports - Pallet handling systems.

Market sectors: TMG Impianti is specialized in handling bottles and containers, both glass and plastic (like PVC and PET) for the food sector, beverage (wine, juices, beer etc.), chemical and home and care industry (shampoo, detergents, washing powders) and special applications like mineral oil and edible oil. Another important industry where TMG Impianti is present is the "big bags and sacks". The company is one of European leading company in the sacks - big bags palletisation with several applications around the world in this industry. 🏢

www.tmgimpianti.com



TMG IMPIANTI, soluzioni di incartonamento e palettizzazione

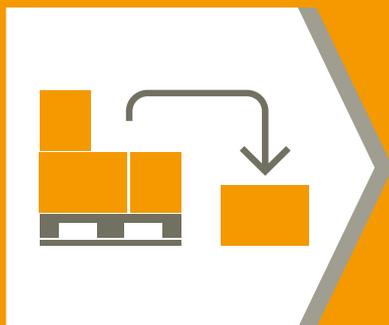
Fondata nel 1976, TMG Impianti ha saputo imporsi nei mercati mondiali attraverso la continua applicazione delle esperienze maturate sul campo, riuscendo così a sviluppare una qualificata conoscenza tecnologica, grazie ad innumerevoli installazioni di proprie linee in tutto il mondo. Il contatto diretto con i clienti permette una costante innovazione dei macchinari, risultanti, quindi, sempre più adatti alle molteplici esigenze in continua evoluzione. La linea di prodotti comprende formatori di cartoni, incartonatrici, chiudi cartoni, palettizzatori, depalettizzatori e robot. Queste macchine sono poi combinate assieme in modo da fornire complete soluzioni chiavi in mano di impianti di confezionamento nel fine linea. Negli anni TMG ha realizzato molteplici impianti per la palettizzazione e confezionamento di svariati prodotti soprattutto nel settore Beverage, dove, applicando come sempre passione ed entusiasmo, si è assicurata la fiducia di prestigiose organizzazioni multinazionali. Oggigiorno TMG progetta e realizza, in una prospettiva annuale, circa

250 linee di incartonamento e di palettizzazione. In 42 anni di attività, TMG ha installato circa 7000 macchine in tutto il mondo, un traguardo importante che rispecchia l'elevata professionalità dell'azienda.

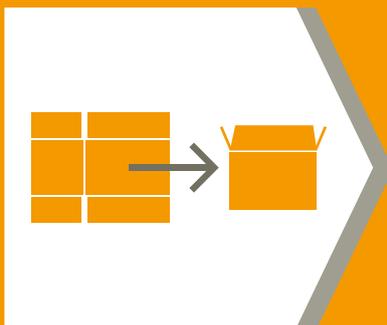
Gamma di prodotti: Palettizzatori - Formatori di cartoni - Incartonatrici incassettatrici - Chiudi cartoni - Robots - Awolgitori - Trasporti e dispositivi - Sistemi di movimentazione pallet. **Settori di mercato:** TMG Impianti è specializzata nella movimentazione di bottiglie e contenitori, di vetro e di plastica (come PVC e PET), nei settori del food, beverage (vino, succhi, birra ecc), chimico e dei prodotti di cura personale e di casa (shampoo, detergenti, detersivi ecc) e alcune applicazioni specifiche come gli olii alimentari. Un altro settore importante per TMG è quello dei sacchi e dei contenitori. TMG è una delle realtà leader in Europa nel settore del winery, offrendo soluzioni personalizzate per l'incartonamento, la palettizzazione e la movimentazione interna dei prodotti. 🏢

www.tmgimpianti.com

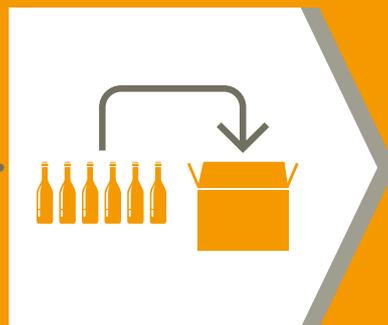
DEPALLETIZERS



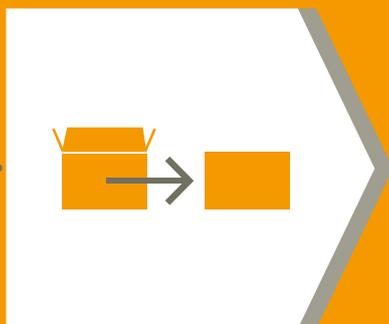
CARTON FORMERS



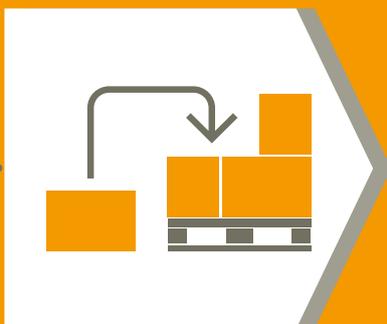
CASE PACKERS



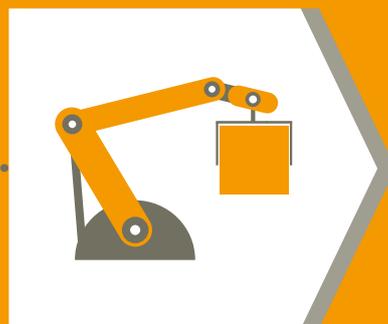
CARTONS CLOSER



PALLETIZER



ROBOT



WE ALWAYS FIND A SOLUTION



visit us:



40
FREETOBE
1976 • 2016

T M G
Automated Packaging
www.tmgimpianti.com

TSW Industries Group, packaging solutions

TSW Industries Group with headquarters in San Damiano d'Asti in Italy was established in 2007. Today the Group, has engineering and production sites as well as commercial branches in Italy and abroad, with a clientele mainly made up of multinational groups focused on the production of food products, as well as consumer goods in the cosmetics, beauty care and tobacco sectors.

With engineering and project management that really understands the challenges of today's packaging industry, TSW Industries Group is today the most comprehensive technological hub providing packaging solutions to a Customer's base seeking for a true, fully accountable, partner to help them compete effectively in today's demanding markets. From chocolate moulding to products buffering, from automatic products handling and distribution systems to flow wrapping and roll wrapping, from vertical bagging and flexible packaging of liquids, powders and paste products, from cartoning to full

automated secondary packaging solutions, time after time the world leading companies are placing their trust in TSW Integrated Packaging Technology.

A common design platform with universal mechanical and electrical standards are adopted group wide. Our shared R&D successfully brings together cutting-edge technologies to offer our Clients the benefits of placing a single contract with a partner who is able to provide a turn key system project managed from initial concept to site acceptance and beyond.

TSW present and future aim is to consolidate its position as major supplier of seamless packaging solutions to key industry sector including food and beverages, bakery and biscuits, chocolate and confectionery, frozen foods, pharma and consumer goods. 

www.tsw-industries.com



TSW Industries, soluzioni di imballaggio

TSW Industries, fondata nel 2007, ha sede principale a San Damiano d'Asti con sedi produttive e filiali commerciali in Italia e all'estero e una clientela costituita prevalentemente da gruppi multinazionali nel settore della produzione di prodotti alimentari, oltre che beni di largo consumo nei settori della cosmetica, del home care, dei tabacchi. Oltre il 90% delle vendite è concentrato all'estero.

TSW Industries rappresenta oggi uno dei più completi centri tecnologici in grado di fornire soluzioni di imballaggio ad una clientela alla ricerca di un vero partner che la aiuti a competere efficacemente nei propri mercati.

Dalle linee di modellaggio del cioccolato allo stoccaggio intermedio dei prodotti, dai sistemi automatici di movimentazione e distribuzione al confezionamento in flow-pack, dalle tecnologie di imballaggio flessibile verticale alle soluzioni per l'imballaggio rigido in astuccio ed in cassa fino ai sistemi di pal-

letizzazione ed ai sistemi di automazione industriale "custom made".

Una piattaforma di progettazione comune con standard meccanici ed elettrici è stata standardizzata a livello di gruppo. Le risorse condivise di ricerca e sviluppo che riuniscono tecnologie innovative offrono ai clienti i vantaggi di avere un unico interlocutore che può fornire loro un progetto di impianto chiavi in mano, gestendolo dalla definizione del concetto iniziale all'accettazione finale in cantiere e l'assistenza nelle fasi successive.

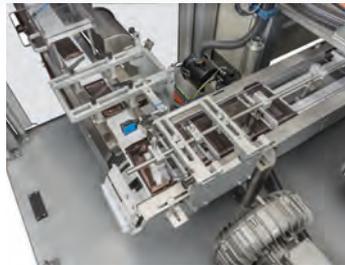
L'obiettivo presente e futuro di TSW è quello di consolidare la propria posizione tra i principali fornitori di tecnologie di imballaggio integrato per i settori chiave dell'industria alimentare e delle bevande, dei prodotti da forno e dei biscotti, del cioccolato e dei dolci, degli alimenti surgelati, dei prodotti farmaceutici e dei beni di consumo. 

www.tsw-industries.com

bespoke packaging solutions



WE, AT TSW INDUSTRIES, ARE TRYING HARD TO KEEP UP WITH THE EVER CHANGING DYNAMICS IN FMCS PACKAGING AND STRIVING TO PROPOSE ALWAYS NEW, FLEXIBLE AND COST EFFECTIVE SOLUTIONS



PASSION for TECHNOLOGY

With in-house research, development and engineering, TSW offers completely integrated packaging solutions including primary, secondary and tertiary equipment. TSW offers multiple styles of rigid packaging equipment including a wide range of cartoners, case packers and relevant infeed and collating systems in food and non-food sectors. In addition TSW has a wealth of experience supplying chocolate moulding lines and chocolate depositors, both in-line and stand-alone, to chocolate industry.



ZAMBELLI: we love, we design, we care

It was 1969 when from the love for mechanics, the passion for automation and the courage of a young newlyweds – Flavio Zambelli and Jolanda Passerini – Zambelli Company was born, specialized in the design and manufacturing of packaging machines.



because for Zambelli to help customers comes first.

Focus on: Shrinkwrappers

- Available for film only, flat pad + film, tray + film packaging style.
- Continuous motion machine suitable for: cans, plastic & glass bottles, jars & pots.
- Changeover is very fast thanks to handles on metric rods or handwheels with digital readouts installed on all movable parts.
- Film reel unwinding is motor driven at constant speed to pull film to the cutting section without any strain. The single cutting blade is serrated type and its turning movement operated by servomotor allows the cutting speed to be adjusted in the format program according to the bundle size.
- Advanced cutting technology allows to use very thin films with a huge saving.
- Safety switches connected to the emergency circuit immediately stop the machine at access door opening.

50 years of business, 3 generations at work, more than 1500 Customers Worldwide

Fifty years ago Flavio Zambelli had a dream. He wanted to do something that would not only provide for his family but would better society. Flavio launched his company out of a nondescript garage in Bologna downtown. In the ensuing decades, Flavio's dream became reality and with the 2nd and 3rd generations Zambelli would grow into the company it is today, proud of serving customers worldwide.

Products range

Zambelli's machinery are versatile and reliable, long lasting and high performing best suited to customer's need for the secondary packaging in a wide range of industries among which food & beverage, pet food, health & care and chemical. It ranges from shrink-wrappers, cartoners and case packers to the latest robotics applications for pick & place and palletizing.

HMI – Human Machine Interface

Zambelli use an enhanced and user-friendly HMI. Thanks to which the operator can quickly learn to use the new machine.

From the HMI the operator can check the machine status, set the parameters, access the machine configuration and save format data.

The machine monitoring system includes photos and videos associated with the format.

Moreover, it allows to read the technical documentation. Last but not least, the PC equipped with Supervision is designed for troubleshooting.

Focus on: Case Packers for RSC & Wrap-Around case

- Suitable for cartons and flow-packs for bottles.
- Case sealing by adhesive tape or hot melt glue.
- Changeover is very fast thanks to handles on metric rods or handwheels with digital readouts installed on all movable parts.
- Safety switches connected to the emergency circuit immediately stop the machine at access door opening. 

Fairs 2019-2020

Pack Expo, Las Vegas [23-25/09/2019]

BrauBeviale, Nuremberg [12-14/11/2019]

Interpack, Düsseldorf [07-13/05/2020]

Visit our website www.zambelli.it and stay update following our Facebook page @ZambelliPackaging!



Zambelli

Follow



Automatic Packaging Machines

1969-2019 [#50YearsOfBusiness](#)

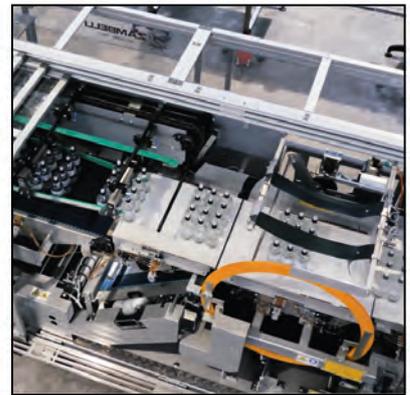
Bologna, Italy

zambelli@zambelli.it

www.zambelli.it

POST

POST IN CUI TI HANNO TAGGATO



Hygiene pallets from **UTZ** the clean basis!

Constantly growing hygiene requirements accompanied by more stringent food processing laws have a direct impact on the products used in these areas for storage and transport. These must meet strict hygiene requirements. The UPAL-H hygiene pallets from Utz were developed in close cooperation with leading users from the food and pharmaceutical industries. It is not surprising that these same pallets are the preferred products of well-known companies. The fully enclosed pallets made of high-quality plastic are very easy to clean. They are resistant to dirt, bacteria or fungal ingress. Thanks to the special metal reinforcement, the UPAL-H can be used in high bays and can carry loads of up to 1,300 kg.

The UPAL-D was developed as a display pallet especially for the food sector: Plugs and sockets on the top deck and on the sides are suitable for inserting display cartons. This means that the same half-pallet can be used in the food industry

directly from the production line via shop picking to the point of sale. The light pallet is also accessible from all four sides with a hand pallet truck and can be transported on automatic conveyors.

Proven by neutral tests: the University of Applied Sciences Wädenswil/Switzerland is an internationally recognised competence centre for Life Sciences and Facility Management (Department of Food Microbiology) and has tested the hygiene range of Utz together with four most frequently used competitive plastic pallets for their hygienic quality in an independent test. The test coordinator confirms: "The cleaning results show that the Utz hygiene range performs better than competing products. This confirms the statement that the Utz hygiene range is the recommended product for use in sensitive areas of the food industry". 🏠

www.utzgroup.com



Pallet igienici **UTZ**: una base pulita!

Esigenze igieniche in costante crescita accompagnate da un inasprimento sul piano giuridico nel settore della lavorazione degli alimenti hanno un impatto diretto sui prodotti utilizzati per lo stoccaggio e il trasporto, questi infatti devono soddisfare dei requisiti igienici severi. I pallet igienici UPAL-H sono stati sviluppati da Utz in stretta collaborazione con i principali utenti dell'industria alimentare e farmaceutica. Non sorprende che proprio questi pallet siano i prodotti preferiti da rinomate aziende. Realizzati in plastica di alta qualità, i pallet completamente chiusi sono molto facili da pulire. Non presentano alcun punto in cui sporco, batteri o funghi possano sedimentarsi. Grazie allo speciale rinforzo metallico, gli UPAL-H possono essere utilizzati su scaffali alti e carichi fino a 1.300 kg di peso. Il mezzo pallet UPAL-D è stato sviluppato appositamente come pallet per espositori, soprattutto per il settore alimentare: i dispositivi per la connessione elettrica sul piano superiore e sui lati sono adatti all'inserimento di scatole espositive. In questo modo, lo stesso mezzo pallet può essere utilizzato direttamente dalla linea di

produzione nell'industria alimentare al prelievo per il negozio fino al punto vendita. Il pallet leggero è inoltre accessibile da tutti e quattro i lati con un carrello transpallet manuale e può essere trasportato su impianti trasportatori automatici.

Il test neutro lo ha dimostrato: l'università di scienze applicate di Wädenswil / Svizzera è un centro di competenza riconosciuto a livello internazionale nel settore Life Sciences e Facility Management (dipartimento di microbiologia alimentare) e ha provato in un test indipendente la qualità da un punto di vista igienico dei pallet igienici di Utz insieme ai quattro pallet di plastica più frequentemente utilizzati della concorrenza. L'esaminatrice conferma: "I risultati della pulizia mostrano che il pallet igienico di Utz offre prestazioni migliori rispetto ai prodotti della concorrenza. Questo conferma che il pallet igienico di Utz è il prodotto consigliato per l'impiego nella lavorazione degli alimenti in aree sensibili." 🏠

www.utzgroup.com

clever – creative – sustainable – smart



Utz produce utilizzando 100 % la corrente naturale
da energia idraulica certificata



Il collegamento logico: pallet igienico ^{utz} UPAL-H e contenitori per macelleria

Nella moderna catena logistica, non è sufficiente utilizzare soluzioni singole. Il più delle volte è necessario combinare le singole soluzioni di imballaggio e con queste ricavare delle unità di trasporto, come ad esempio il pallet igienico UPAL-H e il contenitore da macelleria.

Utz aiuta con soluzioni intelligenti. Sviluppiamo per voi unità di imballaggio personalizzate, durature e ingegnose. Riutilizzabili con valore aggiunto.



utzgroup.com

Georg Utz AG • Augraben 2-4 • 5620 Bremgarten • Svizzera
Phone +41 56 648 77 11 • Fax +41 56 648 79 12
info.ch@utzgroup.com • www.utzgroup.com

BONDANI, machines for food industry

Bondani srl - Packing Systems, was founded in 1994 by its sole director, Bruno Bondani. His experience and technical expertise, acquired in decades of manufacturing of machines for the agro-food sector, combining with his son Alessio, general manager of the Company, have enabled to hit remarkable targets in terms of food handling and and-of-line process.

High quality combining with absolute project customization and competitive prices, have made Bondani s.r.l. a sound partner for producers of the food industries.

Its presence in domestic marketplace evidences how a small sized family-run company, can outstandingly compete with bigger realities without ever compromise after-sales-service and the quality of products.

Reliability of the projects, realization of new solutions in order to optimize efficiency and cheapness according to quality standard, are the principles who support new ideas or customer enquiries. 

www.bondani.it



BONDANI, macchine per l'industria alimentare

Bondani srl-Packing Systems, è stata fondata nel 1994 dall'attuale amministratore unico, Bruno Bondani. La sua esperienza e competenza tecnica, acquisita in decenni di attività nel comparto della costruzione di macchine per l'industria agroalimentare, unita a quella del figlio, Alessio, direttore generale dell'azienda, hanno permesso di raggiungere nuovi traguardi nel settore della movimentazione e del fine linea degli alimenti.

L'elevata qualità, legata alla massima personalizzazione dei progetti il tutto unito a prezzi competitivi, fanno di Bondani un valido partner per

le industrie produttive nell'industria alimentare. La presenza sul mercato nazionale, testimonia come un'azienda familiare, di piccole dimensioni, può egregiamente competere con realtà più strutturate, senza mai mettere in secondo piano l'assistenza post-vendita e la qualità dei prodotti.

Flessibilità nella progettazione, elaborazione di nuove soluzioni tese ad ottimizzare il rapporto efficienza ed economicità, all'interno di rigidi standard qualitativi, sono i criteri che sostengono ogni nuova idea o richiesta del cliente. 

www.bondani.it

BMB: we think and develop solutions to allow your ideas to become reality

Experience, competence, undisputed professionalism, high dynamics, make of BMB a very well reputed company not only in the food industry. We are not just a producer and seller of vacuum packing machines but we are researchers of solutions to make your ideas come true, to improve and simplify your production and packaging processes. All our products are the result of long experience in this sector.

Thanks to the continuous research and the most modern design technologies we can realize technologically advanced solutions with high reliable standard and user friendly.

Our machines are 100% Made in Italy, manufactured using top quality materials.

On request the machine can be equipped with optional to control always and from anywhere the status of the machine, or receive a constant update of the machine performances directly on your mobile. A additional service to our customer is the technical assistance plan. We agree directly with the customer dates and frequency of maintenance interventions. Thank to this, the customer does not need to take care of maintenance or fear unexpected machine downtime, as the machine is regularly monitored directly by BMB technicians. Believe in our experience, we have a good solution for your vacuum and MAP packaging, cut and portions lines for food products, systems for conveying and handling products and solutions as per your request. 

www.bmb-bmb.com



"Vacuum Packing Masters Group"



BMB: ricerchiamo soluzioni che permettano alle vostre idee di diventare realtà

Esperienza, volontà, professionalità e dinamicità fanno della BMB una realtà molto apprezzata ed in forte espansione, che, nel settore alimentare e non, sta riscontrando sempre maggiori consensi. Ciò che ci distingue è il fatto che non siamo semplici costruttori e venditori di macchine, ma siamo ricercatori di soluzioni che permettono alle vostre idee di diventare realtà per migliorare e semplificare il vostro ciclo produttivo e di confezionamento. Tutti i nostri prodotti sono frutto delle numerosissime esperienze vissute sul campo, che, grazie ad approfonditi studi ed alle più moderne tecnologie progettuali, permettono la realizzazione di soluzioni tecnologicamente avanzate, di alta qualità, affidabili ed allo stesso tempo semplici nell'uso e nella gestione.

Le nostre macchine sono 100% Made in Italy, costruite con materiali di prima qualità.

Dove richiesto le macchine possono essere attrezzate con le più moderne tecnologie, che permettono

di monitorare via modem lo stato della macchina in qualsiasi parte del mondo ed in qualsiasi momento, oppure ricevere direttamente sul proprio telefono messaggi informativi sulle condizioni operative della macchina. Un ulteriore servizio che possiamo fornire alla nostra clientela è il servizio di manutenzione programmata, grazie al quale, di comune accordo con il cliente, possiamo stabilire le date e la frequenza degli interventi di manutenzione. In questo modo il cliente viene sollevato dal pensiero della manutenzione e dal rischio di fermi macchina improvvisi, poiché le macchine vengono periodicamente monitorate direttamente dai tecnici della BMB. Abbiate fiducia nella nostra esperienza, saremo in grado di offrirvi soluzioni complete e funzionali per le vostre esigenze di confezionamento e conservazione sottovuoto ed in atmosfera modificata, linee di taglio e porzionamento di prodotti alimentari, sistemi di convogliamento e movimentazione prodotti e soluzioni speciali su vostra richiesta. 

www.bmb-bmb.com



**THERMOFORMING
MACHINES**



**TRAYS THERMOSEALER
MACHINES**



**CONVEYOR BELT VACUUM
PACKING MACHINES**



Via del Lavoro, 48
36034 Molina di Malo (Vicenza)
Tel. +39 0445.510207
Fax +39 0445.639274
info@bmb-bmb.com



www.bmb-bmb.com

BBM Packaging, turnkey solutions for bottling and packaging

BBM Packaging is an Italian excellence company operating both nationally and internationally. The company specialises in the supply of **turn-key water and beverage bottling plants**. We collaborate and work for the top brands of the beverage industry, but offering the same excellence to large multinational firms and local ones. The customised, flexible and quick service is the main reason why customers have chosen us for over 10 years, identifying BBM as the ideal partner for every project. **BBM Packaging, turnkey solutions for bottling and packaging, is today the byword for:**

- **Used equipment excellence**, thanks to a careful selection and an overhauling and updating process, to offer machines at competitive prices on the market. Customers can also visit the 7500 m² production plant to see and inspect the models and follow the revamping at every stage, until the FAT on the actual products;
- **Technical assistance**, with more than 50 highly-skilled technicians with over 20 years of experience and competence in the sector to form a team that is able to support the customer throughout the life of the machine

and on the different models by the main international manufacturers.

- **Spare parts**, whether it is normal usage wear or an emergency, BBM Packaging is a valid option for the supply of spare parts. Thanks to the wide range of available items, the fast delivery and the competitive prices;
- **Much more**, the know-how is included in the BBM Packaging offer, following every customer through every step of the project, from upgrading to revamping and changes in the models of the main leading manufacturers. As a matter of fact, we offer pre-sale analysis and the evaluation of the possible solutions, up to the realisation and the final delivery of the complete project, to guarantee a unique contractor for the whole process.

The high-quality of the BBM packaging offer is also proved by a steady growth of the company over the years, in terms of volumes, services and personnel, establishing itself as a reliable choice for the customer's investment. 

www.bbmpackaging.com



BBM Packaging, soluzioni chiavi in mano per l'imbottigliamento e il packaging

BBM Packaging è un'eccellenza italiana che opera a livello nazionale e internazionale. L'azienda è specializzata nella fornitura chiavi in mano di **impianti di imbottigliamento acque e bevande** e lavora con i brand più noti nel settore, offrendo la stessa eccellenza alla multinazionale e all'azienda locale. Il servizio, su misura, flessibile e rapido, è il motivo principale per cui i clienti ci scelgono da oltre 10 anni, identificando BBM come il partner ideale per ogni progetto. **BBM Packaging, soluzioni chiavi in mano per gli impianti di imbottigliamento e packaging, è oggi sinonimo di:**

- **Eccellenza dei macchinari usati**, grazie a una selezione accurata e a un processo di revisione e aggiornamento per offrire sul mercato macchine a condizioni davvero vantaggiose. I clienti hanno inoltre a disposizione gli oltre 7500 m² del sito produttivo per poter visionare i modelli e seguire ogni fase del ricondizionamento, fino al collaudo fatto sui prodotti veri e propri;
- **Assistenza Tecnica**, forti di una competenza ed esperienza di oltre 20 anni nel settore e di un team di oltre 50 tecnici specializzati in grado di supportare il cliente attraverso tutto il ciclo di vita della macchina e sui diversi

modelli dei principali costruttori internazionali.

- **Ricambi**, che si tratti di normale usura dovuta all'utilizzo o di un'urgenza, BBM Packaging si propone come valida alternativa alla fornitura di ricambi. Grazie a un magazzino con un grande assortimento di pezzi, una spedizione rapida e prezzi competitivi;
- **Much more**, nell'offerta di BBM Packaging rientra anche il know-how, ogni cliente è seguito in tutti gli step del suo progetto, che sia di upgrade, revamping, aggiornamento o cambi di formato da applicare ai modelli dei costruttori leader di mercato. Forniamo infatti servizio di consulenza preliminare e di valutazione delle soluzioni possibili, fino alla realizzazione e consegna chiavi in mano del progetto, in modo da garantire un unico referente per tutto il processo.

La qualità dell'offerta di BBM Packaging è anche dimostrata da una crescita costante dell'azienda nel corso degli ultimi anni, in termini di volumi, servizi e personale, proponendosi come scelta affidabile per l'investimento del cliente. 

www.bbmpackaging.com



SERVICE



MACHINES



SPARE PARTS

TURNKEY SOLUTIONS FOR BOTTLING AND PACKAGING



BBM Service Srl
via Pregalleno, 24 - 24016 San Pellegrino - IT
+39 0345 23642 - info@bbmpackaging.com
www.bbmpackaging.com



BM GROUP: always a step forward-Leaders of Anodising of Aluminium and of Machining of Aluminium Plates

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 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 processing, this allows the customer to reduce the costs and time of lavoration, 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 reduced time of realization. The internal warehouse is



furnished also with aluminium binds such as 5083 laminate - 5083 milled envelope - Fibril - 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 solidity and our forward-looking entrepreneurial 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 machining, and through the participation to 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 strenght 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". 

www.bmgroupsrl.com



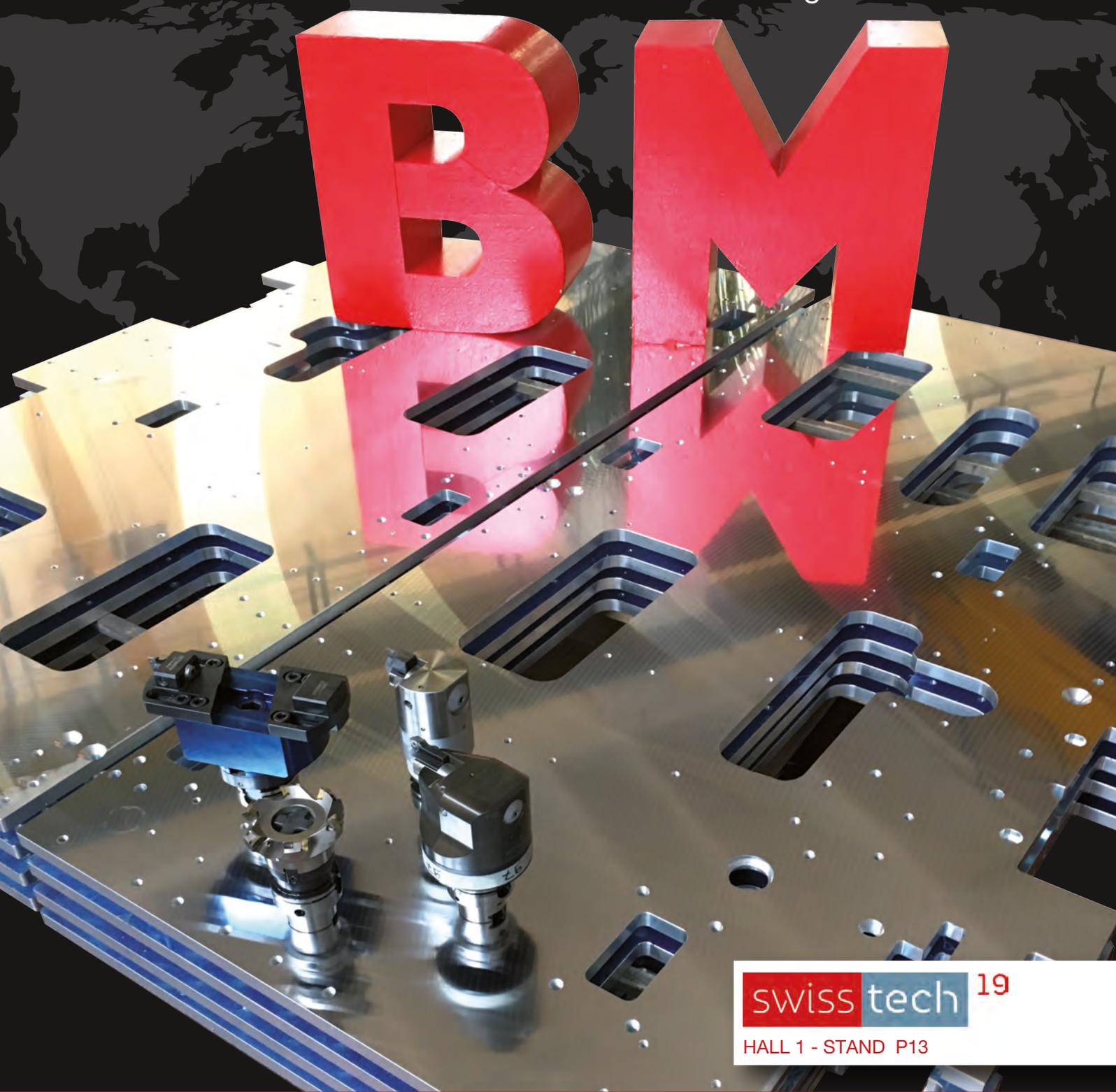
Group
group

LAVORAZIONI MECCANICHE

Qualità, velocità e servizio sono i nostri
punti di forza

MACHINING

Quality, speed and service are our
strenghts



swiss tech 19

HALL 1 - STAND P13



B.M. Groups s.r.l. - Via Garziere, 36 - 36010 Zanè (VI) Italy - T. +39 0445.314036 - F. +39 0445.314911
e-mail: bm@bmgroupsrl.com - www.bmgroupsrl.com - www.bmanodizzazione.com

TECNO PACK: innovation and technology

High technology, expertise and a wide array of services in the flow pack packaging and pillow pack packaging as well as in the primary and secondary packaging.

Market leader with specific solutions, suitable for any application sector, with a particular focus on the food industry. Here you can find all the packaging technology that your company needs, from the small electronic flow pack packaging machine with manual loading, to the full system that picks up the product from the production line and preserves it in single or multiple packages, which will be then moved to the palletizer.

Our commercial team is made of technical experts and our technical office is efficient and flexible. All mechanical components are produced in-house and the material selection process is extremely strict.

Our skilful production team and our prompt after-sales service, available worldwide, allow us to offer our customers the best machines and systems, designed as "tailor-made clothes" and recognized as the highest

expression of the current state of the art by companies such as Barilla, Nestlé, Pavesi, Kraft, Baxter, Chipita, Pepsico and many others.

High speed, flexibility, modified atmosphere, product shelf life, global integration of the packaging line into the company system are just some of the topics that we discuss every day with enthusiasm and determination and that, together with our customers, provide us with new evolutionary impetus.

We are absolutely sure that we can design a "tailor-made suit" for your product too, and we are committed to producing it with great care. Our goal is to achieve excellent technical standards in accordance with the needs of your company and to get your full support over the years.

Our mission is to work with you for the success of your company.

Who are we? We are Tecno Pack S.p.A. 

www.tecnopackspa.it

Tecno Pack
PACKAGING MACHINES

TECNO PACK: tecnologia e innovazione

Tecnologia, esperienza e servizio di riferimento nel settore del confezionamento flow pack, pillow pack, primario e secondario.

Leader di mercato con soluzioni sempre specifiche e dedicate ad ogni settore applicativo, sempre con una particolare dedizione verso il food.

Tutta la tecnologia di confezionamento che serve alla tua Azienda, dalla piccola macchina confezionatrice flow pack elettronica elettronica a caricamento manuale, fino all'impianto completo che preleva dalla produzione il prodotto e lo preserva in confezioni singole o multiple che vengono poi portate fino alla palettizzazione attraverso le altre fasi.

Una squadra commerciale di specialisti tecnicamente competenti, un ufficio tecnico potente ed elastico, la produzione interna di tutti i particolari meccanici, la rigorosa selezione dei materiali da commercio, un team produttivo di assoluta eccellenza ed un servizio post vendita puntuale e presente in tutto il mondo, ci consentono di proporre alla nostra utenza macchine ed impianti sempre studiati come "vestiti su misura"

e riconosciuti come massima espressione dell'attuale stato dell'arte da Aziende come il gruppo Barilla, Nestlé, Pavesi, Kraft, Baxter, Chipita, Pepsico e molti altri. Alta velocità, flessibilità, atmosfera modificata, shelf life del prodotto, integrazione globale del packaging nel sistema azienda, sono alcune delle tematiche che tutti i giorni affrontiamo con entusiasmo e determinazione e che, insieme ai nostri clienti, ci forniscono nuova linfa evolutiva. Siamo assolutamente certi di poter concepire un nostro "vestito su misura" anche per il tuo prodotto e ci impegniamo fin d'ora a vestirlo usando la stessa cura ed impegno con il quale viene realizzato. Il nostro obiettivo è realizzare solo l'eccellenza tecnologica conformandola alle esigenze ed evoluzioni della tua Azienda ed avere quindi, negli anni, il pieno consenso. La nostra proposta è quella di lavorare con noi per poter essere utili e determinanti al successo della tua Società.

Chi siamo? Tecno Pack S.p.A. 

www.tecnopackspa.it



INDUSTRY 4.0

INNOVATION IS OUR MISSION



Are you ready?
The future of innovation in the
world of packaging waiting for you!



productivity

Tecno Pack

PACKAGING MACHINES

Tecno Pack SpA · Via Lago di Albano, 76 · 36015 · Schio (Vi) Italy
+39 0445 575 661 · comm@tecnopackspa.it · www.tecnopackspa.it

ALTECH, Advanced Labelling Technologies

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 compa-

nies in the United Kingdom, the United States and South America.

Our 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.

Consulting and services

Our expert knowledge of logistics, packaging and materials issues allows us to configure our labelers to solve any labelling problems and to create customized solutions for our customers. 

For further information:

www.altech.it – info@altech.it



ALTECH, advanced labelling technologies

ALTECH, progetta, costruisce e distribuisce macchine etichettatrici industriali e sistemi di identificazione dei materiali mediante etichette autoadesive. La gamma di sua produzione comprende: applicatori di etichette autoadesive ALstep (low-cost), testate etichettatrici ALritma (hi-tech), sistemi di etichettatura lineari ALLine per l'etichettatura fronte/retro e avvolgente di flaconi, barattoli, bottiglie, sistemi di stampa & applicazione di etichette in tempo reale ALcode per l'etichettatura di scatole, fardelli e pallet; oltre alla commercializzazione di stampanti SATO per codici a barre, unitamente a relativo software e gamma di nastri di stampa. Negli ultimi anni ALTECH ha integrato tra i suoi prodotti i sistemi di etichettatura per prodotti farmaceutici ALpharma. Le etichettatrici ALTECH vengono utilizzate in tutti i settori industriali, per l'etichettatura dei prodotti alimentari, l'etichettatura di cosmetici ed etichettatura di prodotti chimici e farmaceutici. Oggi l'azienda distribuisce i suoi sistemi su tutto il territorio italiano attraverso una rete di vendita diretta, mentre la distribuzione commerciale per l'Europa e d'oltreoceano avviene in più di 50 paesi tramite una rete

di 80 distributori qualificati e 3 sussidiarie nel Regno Unito, USA e Sudamerica.

Punti di forza:

- Personale esperto con una grande passione per l'ingegneria.
- Macchine e sistemi concepiti in modo modulare ed espandibile, tutti gli elementi sono accessibili e intercambiabili.
- Utilizzo leghe ad alta resistenza, componenti elettronici e pneumatici di elevata affidabilità.
- Rispetto normative sulla sicurezza e la buona fabbricazione.

Consulenza e servizi:

L'approfondita conoscenza delle problematiche logistiche, di packaging e dei materiali ci consentono di configurare le macchine etichettatrici per qualsiasi problema di etichettatura e di definire soluzioni personalizzate per i nostri clienti. 

Per maggiori informazioni:

www.altech.it – info@altech.it

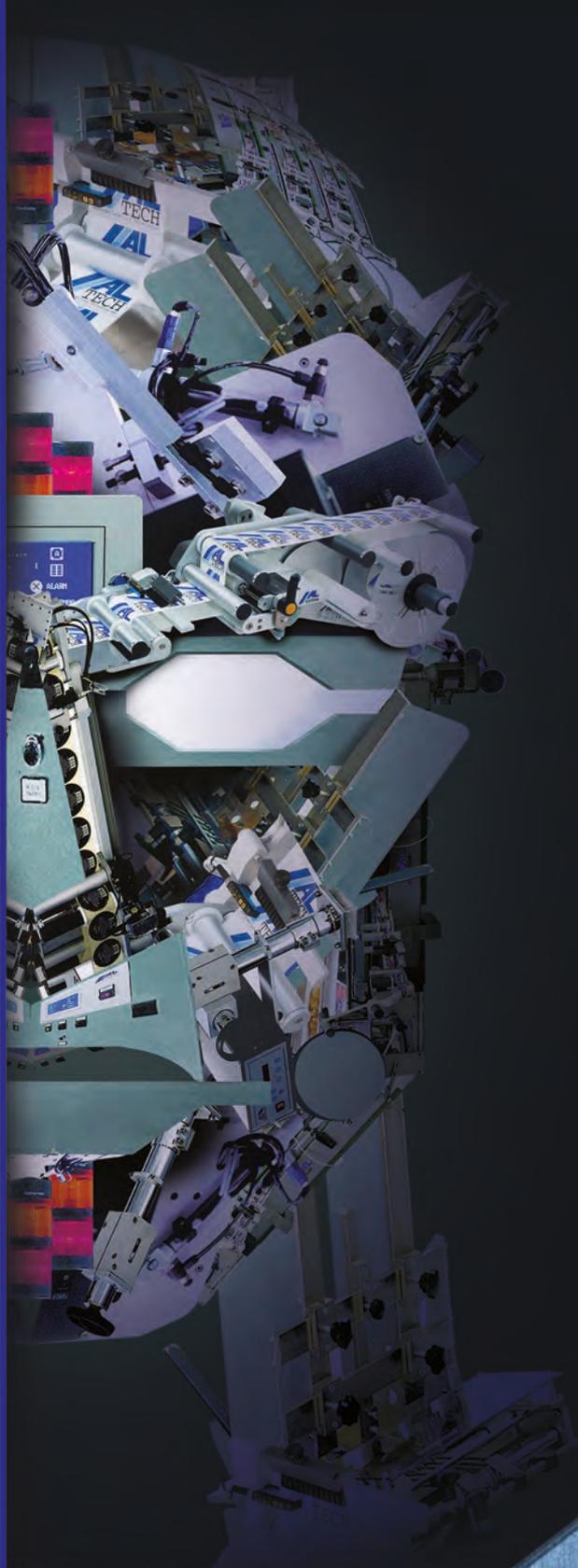




INDUSTRIAL LABELLING MACHINERY MADE IN ITALY



ALTECH SRL
Viale De Gasperi, 72
20010 Bareggio (MI)
Tel. +390290363464
info@altech.it
www.altech.it



ESPERA NOVA, ES-R: the intelligent, digital, flexible and intuitive pricing and labeling system

Discover the new generation of labeling machines **ESPERA NOVA**, increase the efficiency of your production. The systems **ESPERA**



NOVA are born for the new digital world INDUSTRY 4.0 and are distinguished by the new simple and intuitive software, the connectivity, the large 21" touch display, with the swipe-monitor features that make the use simple and intuitive, as your smartphone.

ESPERA NOVA it adapts to your production process, and not vice versa, thanks to the new **Think4Industry** software, simple and intuitive, but also thanks to the **automatic positioning** of printers and guides. In conjunction with the **3D Camera**, automatic adjustments are defined for each product during the labeling process.

Fast change roll labels; this technology alone saves time and money during daily production.

Protect +: maximum protection from water splashes, thanks to the IPX5 system and a clean and linear machine design. Thanks to these features and to the open and spacious design, it is easy to clean and maintain, without tools.

Anyview: control and intervention on the entire production process even on the move, for example via smart-phone or tablet, it is configured as a web server, allowing remote access and control, while still guaranteeing the security of your data. AnyView allows you, together with Think4Industry software, to perform a real predictive maintenance, indicating the life of the parts, the remaining life, also indicating the frequency of maintenance operations. In the event of an error or failure, the system displays and indicates the faulty part, suggesting the necessary recovery operations, the required spare parts and, if desired, activating a Service Call directly to the service center. 3D Camera: the innovative 3D camera captures the shape of the package in real time, during the production process and automatically stores the shapes of the packages in the database and identifies independently where it is better to place the label on each package. Particularly recommended for irregular products such as whole chickens, flow-pack vegetables, vacuum or cheese cuts. The system is characterized by extreme flexibility and modularity, both hardware and software, and allows an easy adaptation to the various operational needs. In particular, the printing groups can be inserted either from above or from below, in a flexible and configurable way. All the printing groups, if alternated, allow to change the label roll without stopping the production process. The innovative thermal head control system allows to monitor and manage every single printing DOT, verifying the efficiency, the remaining life and

allowing a specific overdrive, on the single point, to increase the working life. The software also allows, in case of damaged DOTs, a simple movement of sensitive data. Switch & Go: the innovative modular application systems, starting from the classic and appreciated applicator piston with label rotation during application (360°) have evolved, adding the new oscillating piston which, following the product in motion with a 'controlled oscillation' and in conjunction with the 3D camera, allows a fast, reliable and precise application, maintaining the rotation capacity and automatic height compensation; particularly suitable for high speed requirements. Added to this is the new air application system which, by approaching the label to the product thanks to the piston, shoots the label on the product in the last section: this allows, while avoiding contact, to have a high precision and reliability of application. Maintains the ability to rotate the label and automatically compensate for height; particularly suitable for high speed needs with delicate product. Linear contact piston which, together with the 3D camera, allows a fast, reliable and precise application, maintaining the rotation capacity and automatic height compensation; particularly suitable for medium speed requirements.

The **original application system from below**, designed to deliver the label in the space between two conveyor belts, without the need for passage openings and complex adjustments, allows an application from below precise and effective, without any need for support systems product.

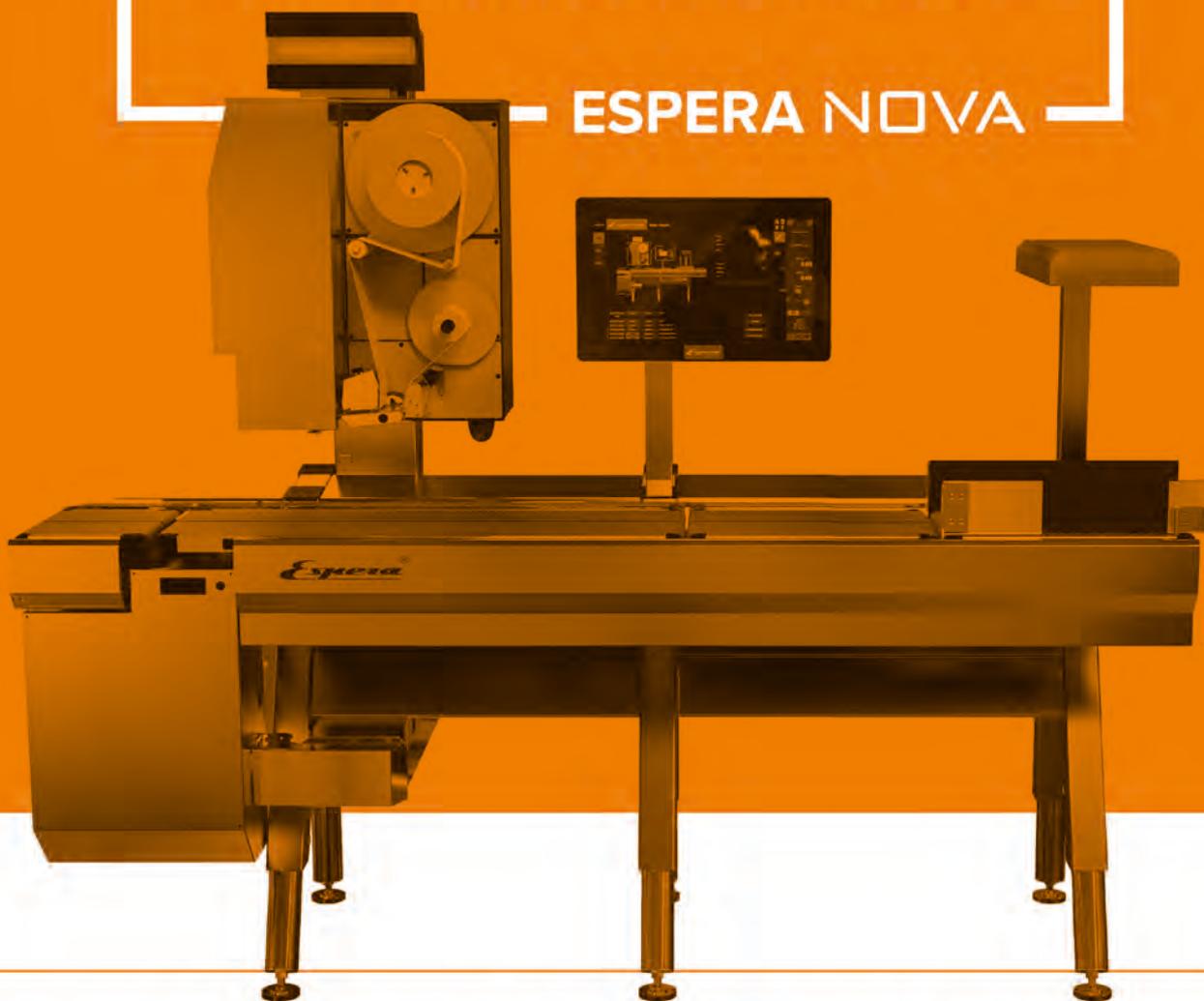
The **New Label Designer**, together with the **Barcode Designer** and the simple management of the fonts (freely loadable on the system), allows a simple design and maintenance of your labels. The ability to load the layout of your labels, allows you to design directly on the real label, which you can see AS IS at any time of design and production. These absolutely innovative features will allow you to see the production and logistics process with new parameters and opportunities, in search of the best efficiency and profitability of the labeling processes. The new Think4Industry software and the connection capability introduced by AnyView, even on the move, will revolutionize your point of view and the approach to the labeling processes. The digital revolution Industry 4.0, has allowed ESPERA to further deepen its vocation for the efficiency of technological processes, creating new printing systems, applications and new software that will revolutionize the traditional approach to labeling.

www.espera.com

LA RIVOLUZIONE DIGITALE

NELLA PESO - PREZZATURA
ED ETICHETTATURA. SCOPRI-
TE LA NUOVA GENERAZIONE

ESPERA NOVA



WWW.ESPERA-NEXT-GENERATION.COM

FINLOGIC SPA: 360° automatic identification solutions

Finlogic SpA is a company listed on Aim Italia and active in the Information Technology sector. It has been operating in label production and distribution of solutions for the coding and automatic identification of products since 2003, through the use of barcodes and of RFID technology, in addition to the internal production of customized labelling systems based on needs. In particular, Finlogic is a manufacturer of blank and printed labels of all types, which can be supplied in sheets or in reels and for any sector: logistics, food, chemical, pharmaceutical, health, cosmetics and retail. It has a converting solution for the production of anti-theft labels and Rfid tags for any type of request and ranges from the production of labels for scales, to printed labels of primary decoration for all shelf products. With the introduction of a top-line digital printer in production, Finlogic is able to respond to any request for customized printed labels on reels, ranging from a few hundred to thousands of labels per single reference.

Importantly, the labels produced with this solution may be suitable for direct contact. The listed company is a partner of the main international brands for the distribution of thermal transfer printers, readers and terminals for automatic identification, digital color printers in reels, consumables such as ribbon and cartridges, with a wide and complete range of solutions, for every type of labelling requirement. Specifically, Finlogic is the Italian distributor of brands such as Sato, Toshiba, Citizen, Zebra, Intermec, Microscan, Honeywell, Opticon, Motorola, Datalogic, Primera, OKI, Epson and Vipcolor. Finlogic has over 40 production lines divided into two factory premises, one in Acquaviva delle Fonti (BA) and one in Bollate (MI), with numerous technical / commercial offices in cities such as Rome, Turin, Florence and Monza Brianza, thus guaranteeing widespread coverage of the territory, with pre- and post-sales assistance. 

www.finlogic.it



FINLOGIC SPA: soluzioni di identificazione automatica a 360°

Finlogic S.p.A, società quotata su Aim Italia e attiva nel settore dell'Information Technology, dal 2003 opera nel settore della produzione di etichette e distribuzione di soluzioni per la codifica e l'identificazione automatica dei prodotti, attraverso l'utilizzo di codici a barre e della tecnologica Rfid, oltre la produzione interna di sistemi di etichettatura personalizzati in base alle esigenze. In particolare Finlogic è produttore di etichette grafiche e neutre, di tutti i tipi, che possono essere fornite in foglio o in bobina e per qualsiasi settore: logistica, alimentare, chimico, farmaceutico, sanitario, cosmetico e Retail. Dispone di una soluzione di converting per la produzione di etichette antitaccheggio e di tag Rfid per qualsiasi tipo di esigenza e spazia dalla produzione di etichette per bilance, ad etichette stampate di decoro primario per tutti i prodotti da scaffale. Grazie alla recente introduzione di una stampante digitale in produzione, Finlogic è in grado di soddisfare qualsiasi richiesta di etichette stampate personalizzate in bobina, anche per piccole tirature, come le poche

centinaia o migliaia di etichette per singola referenza. Le etichette prodotte con questa soluzione possono essere idonee al contatto alimentare. Il Gruppo quotato in borsa è partner dei principali brand internazionali per la distribuzione di stampanti a trasferimento termico, lettori e terminali per identificazione automatica, stampanti digitali a colori in bobina, consumabili come ribbon e cartucce, con una gamma di soluzioni ampia e completa, per ogni tipo di esigenza di etichettatura. Nello specifico Finlogic è distributore per l'Italia di: Sato, Toshiba, Citizen, Zebra, Intermec, Microscan, Honeywell, Opticon, Motorola, Datalogic, Primera, OKI, Epson e Vipcolor. Finlogic ha oltre 40 linee di produzione suddivise nei due stabilimenti, uno ad Acquaviva delle Fonti (BA) e uno a Bollate (MI), oltre sei sedi di uffici tecnico/commerciali tra Roma, Torino, Firenze e Monza Brianza, garantendo così una copertura capillare del territorio, con assistenza pre e post vendita. 

www.finlogic.it



Etichette neutre in bobina
Etichette stampate
Etichette in fogli
Stampanti di etichette
Stampanti e fustellatori digitali
Lettori e terminali
Soluzioni Software
Progettazione grafica
Assistenza tecnica
Stampa 3D

Etichettatura, tracciabilità e identificazione automatica

 **Gestione Punti Vendita**  **Gestione Magazzino**  **Software per la Logistica**  **Raccolta Dati**

Brand distribuiti:



FINLOGIC S.p.A. è:

- Produzione di etichette autoadesive
- Cartellini RFID
- Stampanti a trasferimento termico
- Stampanti digitali
- Stampanti di card e card personalizzate
- Lettori di codici a barre
- Ribbon e cartucce
- Software per la gestione del punto vendita
- Software e soluzioni per inventari

Da oltre 20 anni Finlogic S.p.A. produce etichette adesive neutre e stampate, in fogli o in bobina, per qualsiasi settore, oltre cartellini, tag RFID ed etichette anticounterfeiting per il settore retail. Grazie ai numerosi brand distribuiti, Finlogic S.p.A è in grado di fornire soluzioni complete per l'identificazione automatica con stampanti, lettori e dispositivi barcode, oltre a soluzioni di stampa digitale di etichette a colori.

Per saperne di più visita il sito www.finlogic.it oppure richiedi informazioni a info@finlogic.it

Tel. +39 06 23267570 | +39 080 3050511 | +39 02 96741014

OROGRAF, 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 of maximum quality.

Orograf is an 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 TO 0% 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 limits 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.

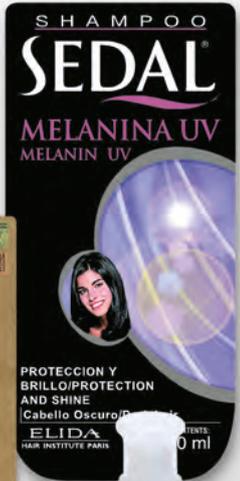
An important characteristic is the option of providing every sleeve with a "tear off" system, essential or easy opening after purchase. 

www.orooraf.it



OROGRAF s.r.l.

ETICHETTE AUTOADESIVE E SLEEVE PERSONALIZZATI



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 labellers 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 UK for the United Kingdom and 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 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** labellers 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.

Latest developments include the prototype of **C Leap, a new, truly revolutionary labelling system, and two new inspection systems - M.A.I.A.** (Makro Advanced In-line Analysis) and **A.L.I.C.E.** (Advanced Label Inspection and Control Environment) - which guarantee high performance, less production rejects and the highest finished product quality. 

www.makrolabelling.it

MODULARITY, FLEXIBILITY, PRACTICALITY



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 over 700 installations present throughout the world is our greatest confirmation.



TECNINOX, machines for the food and beverage industry

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 boule;
- oil immersion deep fryers;
- bratt pans. 

www.tecninoximpiantialimentari.it

TECNINOX[®] di A. Namaziano s.r.l.
macchine per l'industria alimentare

TECNINOX, macchine su misura per l'industria alimentare e delle bevande

Tecninox costruisce macchine per l'industria alimentare e delle bevande, ed è disponibile a esaminare le necessità del cliente per preventivi ed eventuali forniture. La forza di Tecninox è nel trattamento termico.

Tecninox produce singole macchine e anche linee complete per la trasformazione della frutta e dei prodotti agricoli.

Le macchine di Tecninox sono completamente costruite in acciaio inox e vengono realizzate a seconda delle esigenze del cliente. Alla base del lavoro di Tecninox c'è senz'altro la grande flessibilità della produzione unita ad un alto grado di professionalità.

Gli impianti di Tecninox sono realizzati con l'utilizzo delle più moderne tecnologie di produzione e possono essere impiegati per le seguenti lavorazioni:

- macchinari per la lavorazione del pomodoro;
- per la lavorazione della frutta;

- per la produzione di marmellate;
- per la lavorazione di verdure, funghi, sottolio, sottaceto;
- pastorizzatori - raffreddatori a tunnel per ogni tipo di contenitore e prodotto;
- pastorizzatori - raffreddatori birra e bevande;
- sterilizzatori statici per qualsiasi tipo di contenitore e prodotto;
- evaporatori a batch;
- bacinelle di cottura;
- autoclavi;
- cutter;
- pentola di cottura lumache e altri prodotti alimentari;
- bolla di concentrazione a vapore e elettriche;
- arrostitori elettrici e a gas per verdure;
- friggitorici ad olio in immersione;
- brasiere. 

www.tecninoximpiantialimentari.it



**GREAT FLEXIBILITY,
HIGH PROFESSIONALISM**



Tunnel pasteurizers for any type of drink requiring pasteurization. Heat treatment, sous-vide cooking of cereals, legumes, sauces, continuous cooking or batch cooking.

PROTEC: the Italian sorting equipment company

Quality in tomatoes, vegetables and fruit sorting customized solutions

A company strongly involved in industrial and agricultural applications improvement. Now 29 years old, the Italian sorting equipment company Protec has already made its mark all over the world, a time of achievements and new challenges.



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.

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, extrusions, 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.

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 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 carried 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



For quality lovers only.



Artificial intelligence & vision



Extratorter Extratorter 3W DUETT Textri X-Tri DiXAir AspirX



*Over 3500 installations worldwide! Thanks.
High efficiency. When the result counts, choose Protec.*

Electronic inspection systems and machines for the food industry.

PROTEC s.r.l., via Nazionale Est, 19 - 43044 Collecchio (PR) Italy - Tel. +39 0521 800800 Fax +39 0521 802311
e-mail: info@protec-italy.com • web: www.protec-italy.com

SIE SWISS – C.R.S.I., drying of bread crumbs

The breadcrumbs produced industrially are obtained from fresh bread purposely produced or sometimes from production parts "cut out" from the shape for packaging reasons. In any case, immediate drying is necessary to preserve its quality.

The process is usually continuous. The treatment temperature cannot be too high, essentially for safety reasons, but also to avoid unwanted color variations. On the other hand it is necessary that the temperature is not even too low to have an acceptable yield. The technique that provides the best results is that of the "fluid bed" that we have historically used in different variants where the discriminating factor is the particle size of the base product. For this application both continuous plants such as the Turboflash and the TSA can be

used, as well as discontinuous systems, such as the TS. This recently finds good possibilities of application because it allows to treat products with variable flow rates and particle sizes, guaranteeing at the same time lower consumption. The plant, although operating in a discontinuous manner, is completely automated and easily combines with continuous lines thanks to the rapidity of the drying cycle. It also allows the product to be cooled before being discharged and retains a minimum quantity of residues inside it, with obvious advantages in quality and cleanliness. Finally it is possible to push the drying obtaining any final humidity value and this simply by changing the parameters of the panel cycle. Our equipment is suitable for productions ranging from 50 to 3'500 kg/hr. 🏭

www.sieswisservice.ch



SIE SWISS – C.R.S.I., l'essiccazione del pangrattato

Il pangrattato prodotto industrialmente si ottiene da pane fresco appositamente prodotto, o talvolta da parti di produzione "ritagliate" dalla forma per motivi di confezionamento. In ogni caso è necessaria un'immediata essiccazione che ne preservi la qualità. Il processo usualmente è continuo. La temperatura di trattamento non può essere troppo alta, essenzialmente per motivi di sicurezza, ma anche per evitare variazioni indesiderate di colore.

D'altra parte è necessario che la temperatura non sia neppure troppo bassa per avere un rendimento accettabile. La tecnica che fornisce migliori risultati è quella del "letto fluido" che storicamente abbiamo impiegato in diverse varianti in cui il fattore discriminante è la granulometria del prodotto base. Per questa applicazione possono essere utilizzati sia impianti continui come il Turboflash ed il TSA, sia impianti discontinui, come il

TS. Quest'ultimo recentemente trova buone possibilità d'applicazione perché consente di trattare prodotti con portate e granulometrie variabili, garantendo nel contempo i minori consumi. L'impianto, pur operando in modo discontinuo, è completamente automatizzato e si sposa facilmente con linee continue grazie alla rapidità del ciclo d'essiccazione.

Consente inoltre un raffreddamento del prodotto prima dello scarico e trattiene al suo interno una quantità minima di residui con ovi vantaggi nella qualità e pulizia. Infine, è possibile spingere l'essiccazione ottenendo qualsiasi valore di umidità finale e ciò semplicemente variando i parametri del ciclo da pannello. Le nostre apparecchiature si adattano a produzioni che variano dai 50 ai 3'500 kg/h.. 🏭

www.sieswisservice.ch



ESSICCATOI IN CICLO CHIUSO E SOTTO AZOTO PER FANGHI

Il termine "fanghi" indica a rigore l'aspetto fisico di un materiale, a prescindere dalla sua composizione. Tuttavia nell'uso comune con questa parola si indica il residuo finale di un impianto di depurazione civile od industriale o di produzione di biogas. I fanghi, se possibile, vengono smaltiti in discarica con dei costi notevoli. Talvolta lo smaltimento è reso complicato dalla loro composizione che li assimila a rifiuti speciali, nel qual caso i costi aumentano. Da circa 40 anni si usa essiccare termicamente questo tipo di materiale per ridurre peso e volume. Il processo di essiccazione talvolta è facile, talvolta no, proprio perché la composizione del fango può essere tale da renderlo soggetto a rischio di incendio, esplosione o emissioni di inquinanti gassosi. Per giunta la natura del materiale può cambiare in relazione ai parametri del processo che li genera. Si può realizzare un impianto capace di gestire questo tipo di materiale anche in condizioni difficili? La nostra società lo fa utilizzando essiccatoi in ciclo chiuso e sotto azoto. Sono impianti sicuri perché l'eliminazione dell'ossigeno elimina il rischio di incendio e di esplosione. Sono impianti a basso impatto ambientale perché il funzionamento in ciclo chiuso evita qualsiasi emissione incontrollata in atmosfera. Hanno un buon rendimento recuperando parte della entalpia nel flusso di gas che altrimenti sarebbe emesso in atmosfera. Gli impianti realizzati inoltre utilizzano come fonte di calore primaria acqua calda recuperata dal raffreddamento di motori endotermici per la produzione di energia elettrica. La riduzione in termini di peso è del 70% ed il prodotto ottenuto si presenta in forma di granuli stabili per lungo tempo.



CLOSED CYCLE AND UNDER NITROGEN DRYERS FOR SLUDGE

The term "mud" strictly refers to the physical appearance of a material, regardless of its composition. However, in common use with this word we indicate the final residue of a civil or industrial purification or biogas production plant. If possible, sludge is disposed of in landfills with significant costs. Sometimes the disposal of the sludges is complicated for their composition which assimilates them to special waste, in which case the costs increase. For about 40 years, this type of material has been thermally dried to reduce its weight and volume. The drying process is sometimes easy, sometimes not, precisely because the composition of the mud can be such as to make it subject to the risk of fire, explosion or emissions of gaseous pollutants. Moreover, the nature of the material can change in relation to the parameters of the process that generates them.

Can a system be created that can handle this type of material even in difficult conditions? Our company does this by using closed cycle and nitrogen dryers. They are safe plants because the elimination of oxygen eliminates the risk of fire and explosion. They are low environmental impact systems because the closed cycle operation avoids any uncontrolled emission into the atmosphere. They perform well by recovering part of the enthalpy in the gas flow that would otherwise be emitted into the atmosphere. The plants built also use hot water recovered from the cooling of endothermic engines for the production of electricity as primary heat source. The reduction in mud weight is 70% and the product obtained is in the form of granules stable for a long time.

NAVATTA, fruit and vegetable processing lines

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 centre of excellence for the production and installation of processing machines and turn keys with capacity ranging from 3 to 120 t/h of incoming fresh product.

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

- peeled / diced / crushed tomatoes, 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 driers, freeze dryers or other dryers;
- evaporators for cogeneration industry (waste treatment);
- aseptic sterilizers;
- aseptic fillers for spout bags/ spout-less 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, rehydration, cooking, grilling and freezing

Navatta Group's headquarter and the two production units are located in Pilastro di Langhirano, Parma, with a total production area of 10,000 square meters. 🏠

www.navattagroup.com



NAVATTA, linee di lavorazione di frutta e verdura

La società Navatta, fondata da Giuseppe Navatta nel 1983, produce e installa linee di lavorazione di frutta e verdura e vanta referenze in tutto il mondo. Navatta Group è centro di eccellenza per la produzione e installazione di macchine e fabbriche chiavi in mano con potenzialità variabili da 3 a 120 t / h di prodotto fresco in entrata.

GAMMA DI PRODUZIONE: Navatta Group produce e realizza linee di processo, Sistemi, apparecchiature per la frutta, pomodoro, verdure per:

- pomodoro pelato / cubettato / pomodoro tritato, salse e puree, concentrato di pomodoro, riempiti in tutti i tipi di contenitore o in aseptico;
- frutta in pezzi, puree, succhi di frutta (purea naturale o concentrata) da frutta Mediterranea / frutta tropicale, confezionata in ogni tipo di confezione o in aseptico;
- linee di tritatura frutta da IQF, da blocchi surgelati e da frutta surgelata in fusti;
- estrazione a freddo ad alto rendimento BREVETTATA, puree di frutta / succhi di frutta equalizzati in aseptico;
- ampia gamma di evaporatori per la produzione di concentrato di pomodoro e puree concentrate di frutta mediterranea e tropicale;

- evaporatori per caffè e latte: evaporazione prima degli spray driers, liofilizzatori o altri essiccatori;
 - evaporatori per l'industria di cogenerazione (trattamento dei rifiuti);
 - sterilizzatori aseptici;
 - riempitrici aseptiche per bag in box con bocchello o senza bocchello: Bag-in-Drum da 220 litri, Bag in-Box / IBC 1.000 - 1.500 litri;
 - raffreddatori a spirale;
 - produzione di prodotti formulati (marmellata, ketchup, salse, bevande) a partire dallo scarico della materia prima al dosaggio, miscelazione, stabilizzazione meccanica / termica per il riempimento in qualsiasi tipo di confezione o in piccole cisterne aseptiche;
 - impianti di trasformazione pilota;
 - impianti di trasformazione di ortaggi comprendenti la ricezione, la reidratazione, cottura, grigliatura e il congelamento.
- La sede e le due unità produttive di Navatta Group si trovano a Pilastro di Langhirano, Parma, con una superficie totale di produzione di 10.000 metri quadrati. 🏠

www.navattagroup.com



NAVATTA GROUP

Food Processing S.r.l.



Ingredients Preparation and Dosing System for Ketchup
Juice and Similar Products



Jam - Sauces - Tomato Reprocessing
Ketchup Formulation System



Multipurpose & Polivalent Forced Circulation / Falling Film
Evaporator with HOT BREAK and aroma recovery



Sauces - Mayo - Pesto Preparation System



**CONSTANTLY INCREASING
CLIENTS' LEVEL OF SATIS-
FACTION AND FIDELITY**

Navatta Group applies state-of-the-art technology to the manufacturing of machinery for the food processing industries, achieving simple effective results.

It guarantees highly professional pre-and post-sales services, thanks to expertise of its people:

**HUMAN FACE TECHNO-
LOGY.**

CONTACT US:



info@navattagroup.com

www.navattagroup.com
Via Sandro Pertini - 41013 Pilastron (PR) ITALY
Tel. +39 0521-630322-401
Fax. +39 0521-639093 PI/CF: 02199220340

F.B.L., machines and equipments for the food industry

FB.L. FOOD MACHINERY S.R.L. is located in Sala Baganza (PR). We have started our activity in 1970 and now, with over forty years of experience, we are a leading company in the food packaging sector specializing in filling bottles, cans and jars. We offer a wide range of stainless steel machines with high technological and manufacturing know-how and are able to meet our multiple customers' needs.

We are specialized in the manufacturing 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 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., macchine e impianti completi per il settore alimentare

FB.L. FOOD MACHINERY s.r.l. con sede a Sala Baganza (PR) è presente sul mercato dal 1970. Grazie a 40 anni di esperienza siamo leader nel settore per il confezionamento di prodotti alimentari in vasi, bottiglie, lattine.

L'azienda è in grado di offrire un'ampia gamma di macchine, costruite interamente in acciaio inox, ed elevato know-how tecnologico e produttivo capace di soddisfare le diverse esigenze del mercato.

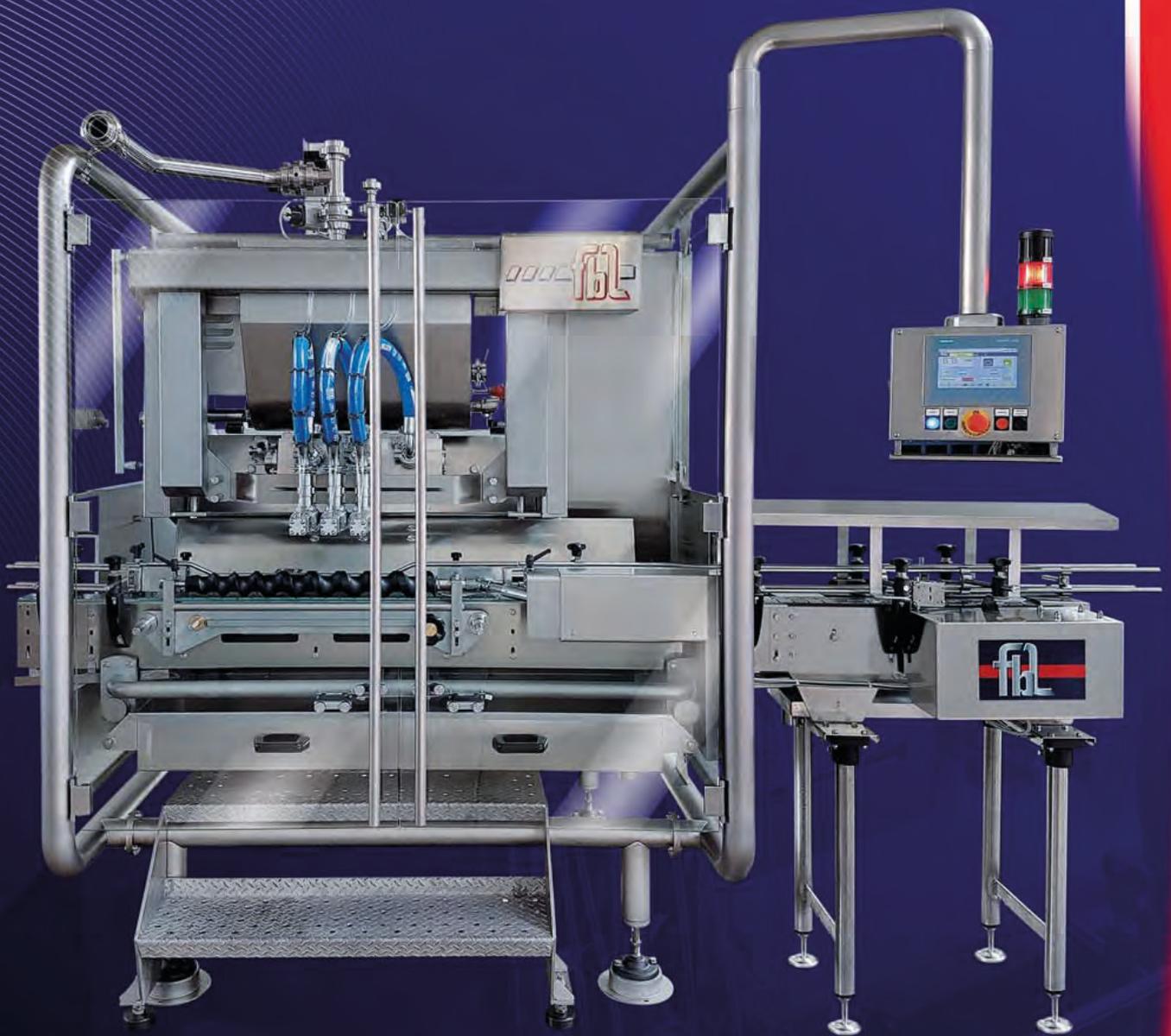
Progettiamo inoltre macchine speciali sulla base delle diverse esigenze dei clienti:

- linee complete;
- depalettizzatori automatici e semi-automatici;
- soffianti per insufflazione di aria, acqua o vapore in contenitori vuoti;
- riempitrici lineari a vibrazione per il riempimento di olive, cipolline, cetriolini, carciofi, capperi, funghi, ciliegie, verdure miste ecc;
- tamponatrici rotative per prodotti vegetali ido-

nee alla pressione verso il basso del prodotto che fuoriesce dal bordo del contenitore;

- colmatrici rotative sottovuoto per il riempimento di prodotti liquidi quali olio, salamoia, aceto, sciroppi, salse ecc;
- dosatrici a pistoni lineari e rotative per il riempimento di prodotto densi o semi-densi quali marmellate, salse, miele, creme, ketchup, mostarde, maionese, ecc;
- capsulatrici lineari per la chiusura sottovuoto di bottiglie/vasi in vetro con capsule twist-off di varie dimensioni;
- tunnel di pastorizzazione/raffreddamento;
- controlli vuoto e presenza capsula;
- nastri trasportatori lineari, curvilinei e di accumulo;
- palettizzatori automatici e semiautomatici;
- robot di palettizzazione/depalettizzazione. 🏭

www.fbl-it.it



Dosatrice lineare a pistoni
Linear piston filler

Mod. FL-DLP



M.F.T. helps food industry stay on top of wellness trend

Following the fast-growing health and wellness trend, M.F.T. offers dedicated equipment ranges for fresh-cut fruit and dehydrated fruit production. Choices of western consumers are more and more influenced by the growing trend of healthful eating. MORRONE FOOD TECH (M.F.T. srl), a company specializing in the designing and manufacturing of fruit and vegetable processing equipment, offer, among the others, two ranges of equipment especially conceived for the sectors that can best take up the food-and-health challenge: fresh-cut fruit and dehydrated fruit. Both ranges have been especially developed with the aim of meeting the versatility needs of the sectors they are addressed to.

The fresh-cut fruit range includes:

- Washing And Sorting Lines
- Peelers – Corers – Trimmers – Segmenting Machines: For Kiwis, Oranges, Pineapples, Peach-

es, Nectarines, Apples, Pears, Mangoes, Persimmons, Prickly Pears, Melons, Coconut;

- Segmenting And Chunking Machines For Apples, Pineapples, Peaches, Pears, Melons, Oranges, Mangoes;
- Anti-Oxidant Treatment Tanks

The dehydrated fruit range includes:

- Washing and sorting lines
- Peelers – corers – trimmers – segmenting machines: for kiwis, oranges, pineapples, peaches, nectarines, apples, pears, mangoes, persimmons, prickly pears, melons, coconut;
- Ring slicers for apples, pears, kiwis, oranges peaches, nectarines, pineapples
- Dicers for various types of fruit
- Anti-oxidant treatment tanks
- Dehydrating tunnels. 🏠

www.mftitalia.com



M.F.T. insieme alle industrie alimentari per cavalcare l'onda wellness

In linea con la tendenza salutista in costante crescita, M.F.T. propone linee di macchinari dedicati a IV gamma di frutta e frutta disidratata. La tendenza che fa di alimentazione e salute un binomio ormai inscindibile, continua a dominare i consumi occidentali. MORRONE FOOD TECH (M.F.T. srl), azienda specializzata nella progettazione e costruzione di macchinari e impianti per la trasformazione di frutta e verdura, propone linee di macchinari dedicati ai settori dell'industria alimentare che più degli altri possono cogliere questa importante tendenza in crescita: la IV gamma di frutta e la frutta disidratata.

Entrambe le linee, mirano a soddisfare le esigenze di versatilità tipiche di questi settori.

La linea IV gamma comprende:

- Linee di lavaggio e selezione
- Pelatrici – detorsolatrici – scollettatrici - spicchi-

atrici: per kiwi, aranci, ananas, pesche, nettarine, mele, pere, mango, kaki, fichi d'india, meloni, cocco

- Spicchiatrici e taglierine in chunks per mele, ananas, pesche, pere, meloni, aranci, mango;
- Vasche per trattamento antiossidante

Per la linea frutta essiccata M.F.T. invece propone:

- Linee di lavaggio e selezione
- Pelatrici – detorsolatrici – scollettatrici - spicchiatrici: per kiwi, aranci, ananas, pesche, nettarine, mele, pere, mango, kaki, fichi d'india, meloni, cocco
- Rondellatrici: per mele, pere, kiwi, aranci, pesche, nettarine, ananas
- Cubettatrici per frutti vari
- Vasche per trattamento antiossidante
- Tunnel di essiccazione. 🏠

www.mftitalia.com

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**

OMIP, since 1971, excellence of Made in Italy market

Its passion at your service in fruit 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.

Today, the use of the latest mechatronic applications, places OMIP a step ahead, hence revolutionizing once again, the sector of pitting fruit.

O mip 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. 🏠

www.omip.net



OMIP, dal 1971, eccellenza del Made in Italy

La sua passione al vostro servizio nella lavorazione della frutta

La O.M.I.P. SRL, nata nel 1971, è specializzata nella costruzione di macchine per la lavorazione della frutta. La ricerca, lo sviluppo e l'innovazione, suoi imperativi costanti, le hanno consentito di introdurre sul mercato le più moderne tecnologie applicate al settore delle denocciolatrici per pesche, prugne, albicocche, avocado, mele e pere. Macchine che combinano caratteristiche quali robustezza e affidabilità, facilità di utilizzo e manutenzione ridotta al minimo, sinonimi di qualità e di eccellenza del Made in Italy.

La sua capacità organizzativa e la qualità dei suoi prodotti, le hanno permesso di imporsi su tutti i

mercati: da quello italiano a quello europeo, da quelli Sudamericani e Californiani a quello Sudafricano e Australiano fino ad arrivare al mercato Asiatico e Neozelandese.

Oggi, l'utilizzo delle ultime applicazioni della mecatronica, la pone un passo avanti, rivoluzionando, ancora una volta, il settore della denocciolatura della frutta. La Omip produce: Denocciolatrici per pesche, prugne, albicocche e avocado; Denocciolatrici a rullo per pesche e albicocche; Detorsolatrici per Mele e Pesche; Pelatrici; Cubettatrici; Spicchiatrici; Spazzolatrici; Turn-Overs; Elevatori e molto altro. 🏠

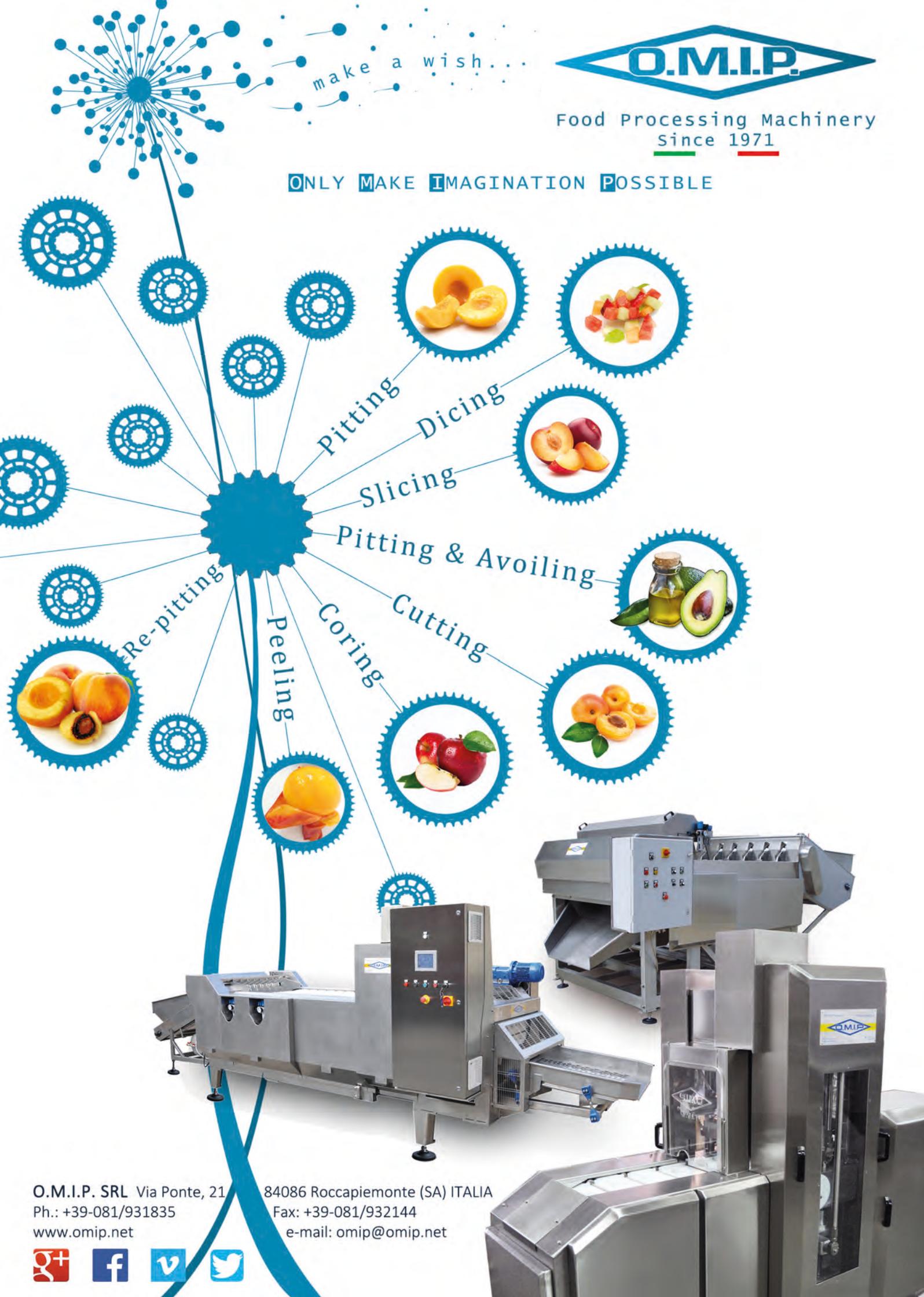
www.omip.net



Food Processing Machinery
Since 1971

ONLY MAKE IMAGINATION POSSIBLE

make a wish...



O.M.I.P. SRL Via Ponte, 21 84086 Roccapiemonte (SA) ITALIA
 Ph.: +39-081/931835 Fax: +39-081/932144
 www.omip.net e-mail: omip@omip.net



FBF ITALIA'S, quality in the world

On-going innovation, exacting experimentation of special materials and strict quality controls allow fbf italia to guarantee maximum performance, durability, reliability and safety

FBF Italia has designed and manufactured since 1987, high pressure homogenizers, positive displacement pumps, laboratory homogenizers, dosing systems 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 sale services but also continuous relationship with constant, direct post-sale 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, tooth paste, 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:

- high pressure homogenizers: The homogenizer is often necessary to mix one or more substances within a liquid. This machine allows micronizing and scattering the particles suspended in the fluid, so that the product becomes highly stable, no matter the followings treatments and storage the product may undergo. The "Buffalo Series" homogenizers are manufactured according to the UE directives and are available with capacity ranging from 50 up to 50.000 litres/hour; according to the products to be processed, the requested pressure may vary up to 2.000 bars (29.000 psi).
- positive displacement pumps: these pumps are used to transfer the products from a storage system or process one to a further part of the plant at a high pressure. These machines are commonly used for feeding of spray driers, tomato paste plants, osmosis plants, etc.
- laboratory homogenizers: manufactured to replicate the same homogenization conditions that can be expected in a real production process these machines offer the possibility to execute tests up to very high pressure (1500 bar) and do not need of any other device to work. Easy to use and to move, with the highest reliability, is the best choice for keeping the production always under control.
- positive displacement pumps for product containing particles: these pumps are mainly used for product containing particles with a max. sizes of 15x15x15 mm such as tomato cubes, vegetable or fruit pieces. The construction of such a machine is much the same as the homogenizers, except for the compression head which is equipped with special pneumatically controlled valve groups. . 

www.fbfitalia.it/website



WHAT WE DO BETTER IS HIGH PRESSURE HOMOGENISERS & PISTON PUMPS.

...and we'll always do it better and better.

A complete range to suit a wide variety of applications and products



WE WILL BE PRESENT AT:



DAIRY INDUSTRY CONFERENCE
Patna, Bihar, (India),
February 7th - 9th 2019



MILK INDUSTRY
Moscow (Russia),
February 19th - 22nd 2019
Crocus Expo IEC, Pavilion 2



INDIA INTERNATIONAL DAIRY EXPO 2019 (IIDE 2019)
Mumbai (India),
March 12th - 14th 2019



PROPAK ASIA
Bangkok (Thailand),
June 12th - 15th 2019



CIBUS TEC
Parma (Italy),
October 22nd - 25th 2019



GULFOOD MANUFACTURING
Dubai (UAE),
October 29th - 31st 2019



FBF Italia S.r.l.

Via Are, 2 • 43038 Sala Baganza (Parma) Italy
Phone: + 39 0521 548200 • Fax: +39 0521 835179
www.fbfitalia.it - info@fbfitalia.it



RIRES, the right resin coat floor for every surface

For many years, we make available at the customer's service specialists in the design and construction of resin floors and walls, for the industrial, agri-food and commercial sectors.

Our main fields of intervention are realizations of:

- Resin flooring and coatings
- Line resin marking
- Stainless steel floor drainage systems
- Cold storage coating
- Waterproofing
- Coating of food tanks with certified materials
- Concrete floors
- Grinded and polished concrete floor

After a free site inspection, we study an ad-hoc intervention plan for the redevelopment of old surfaces and the construction of new floors, with specific features for every need. For us, designing is equivalent to planning every phase and aspect of the work. In this order we adopt technically advanced intervention solutions for coating, rehabilitation and surface protec-

tion, according to recent European and Italian regulations on hygiene and safety in workplaces and HACCP self-control systems for food industries and not.

The unmatched features of RIRES resin surfaces:

- Hygienic, thanks to the absence of joints and easily cleaned
- Waterproof
- Resistant to wear, impact, abrasion and chemicals
- Resistant to thermal shock from -20 ° to +120 °
- Anti-slip finishes
- Certified materials for food environments
- Aesthetically pleasing finish
- Fast setting up and cost containment

Our applicators are all employees, because the projects are made with diligent attention according to the true professional made in RIRES. We also offer posthumous insurance with a primary insurance company for the absolute guarantee on the execution of the works. 🏛️

www.rires.it



RIRES, il giusto rivestimento in resina per ogni superficie

Da anni mettiamo al servizio del Cliente professionisti specializzati nella progettazione e realizzazione di pavimenti e rivestimenti in resina, per il settore industriale, agroalimentare e commerciale.

I nostri principali campi d'intervento sono realizzazioni di:

- Pavimentazioni e rivestimenti in resina
- Segnaletica orizzontale in resina
- Sistemi di drenaggio a pavimento in acciaio inox
- Rivestimento di celle frigorifere
- Impermeabilizzazioni
- Rivestimento di vasche alimentari con materiali certificati
- Pavimentazioni in calcestruzzo
- Lucidatura di pavimentazioni in calcestruzzo

Dopo un sopralluogo gratuito, studiamo un piano d'intervento ad-hoc per la riqualificazione di vecchie superfici e la realizzazione di nuovi pavimenti, con caratteristiche specifiche per ogni esigenza. Per noi, progettare equivale a pianificare ogni fase e aspetto del lavoro. In quest'ordine adottiamo soluzioni d'intervento tecnicamente avanzate per il rivestimento, il risanamento e la protezione di superfici, in

base alle recenti Normative Europee ed Italiane in materia di igiene e sicurezza in ambienti di lavoro e sistemi di auto-controllo HACCP per industrie alimentari e non.

Le ineguagliate caratteristiche delle superfici in resina RIRES:

- Igieniche, grazie all'assenza di fughe e alla facilità di pulizia
- Impermeabili
- Resistenti a usura, urti, abrasioni e sostanze chimiche
- Resistenti a shock termici da -20° a +120°
- Finiture antiscivolo
- Materiali certificati per ambienti alimentari
- Finiture esteticamente gradevoli
- Rapidità di messa in posa e contenimento costi

Il personale è tutto interno all'azienda, così che i progetti siano realizzati con assidua attenzione secondo la vera impronta professionale marchiata RIRES. Offriamo inoltre polizza postuma con primaria compagnia assicurativa per la garanzia assoluta sull'esecuzione dei lavori. 🏛️

www.rires.it

RIRES

Rivestimenti in Resina

**Vuoi rinnovare la tua azienda?
La rivoluzione ha inizio sotto i tuoi piedi.**



PAVIMENTO IN RESINA IN METACRILATO PER CANTINA VINICOLA



**PAVIMENTO IN RESINA ANTIACIDO PER
CANTINA VINICOLA**



**PAVIMENTO IN RESINA MULTISTRATO PER
REPARTO IMBOTTIGLIAMENTO**



**PAVIMENTO IN RESINA POLIURETANO
CEMENTO PER LAVORAZIONE CARNI**



**PAVIMENTO IN RESINA CON SEGNALETICA
PER INDUSTRIA MECCANICA**

PND, technologies tailored to the global market

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 the construction and sale of fruit processing machinery.

This experience has, in 19 years of activity, allowed PND to make continuous improvements to the machinery in its extensive catalogue, which includes advanced solutions for the 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 producing fresh products in the production of 4th Range (Salad and Produce) fresh products, the canning industry (jam and canned peaches in syrup), and the 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 produc-

tion 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. Relying on PND means having access to personalised assistance anywhere in Europe, USA, Canada, Brazil, Chile, Argentina, Peru, South Korea, Egypt, Tanzania, Australia, China, Turkey, United Arab Emirates and Qatar.

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. 🏛️



PND, tecnologie su misura per il mercato globale

Specializzazione, cura per il cliente, continua innovazione, tecnologia su misura e grande conoscenza dei mercati internazionali, consentono alla PND srl di essere, nel mondo, una delle aziende leader nella costruzione e commercializzazione di macchine per la lavorazione della frutta.

Esperienza che, in 19 anni di attività, permette alla PND di apportare continue migliorie ai macchinari presenti nel suo ampio catalogo dove si trovano soluzioni avanzate per la lavorazione di pere, mele, kiwi, arance, pompelmi, limoni, ananas, limoni, manghi, fragole e pesche, con tutte le possibili varianti per soddisfare i bisogni di aziende produttrici di prodotti freschi di IV Gamma, il settore dell'industria conserviera (marmellate e pesche sciroppate), dell'essiccato e del congelato.

Un esempio è dato dalla PL6M, pelatrice semiautomatica con sei teste di lavorazione, inizialmente dedicata alla pelatura del mango: da oggi in grado di pelare anche il kiwi.

I vantaggi della PL6M, ovvero: regolare lo spessore della buccia, gestire la velocità di produzione e la rotazione del frutto tramite inverter, associati alla pos-

sibilità di processare frutti di diverso calibro senza alcuna regolazione e veloce manutenzione, sono ora a disposizione sia del mango che del kiwi.

Chi sceglie uno dei 15 macchinari semiautomatici, manuali o automatici che siano, presenti nel catalogo PND, sceglie una macchina standard che può essere adattata alle proprie esigenze.

Come la nuova detorsolatrice - rondellatrice mod. DRR in grado di detorsolare e tagliare le mele e le pesche a fette, spessore rondella minimo: 2 mm. La piastra di carico ruota a passi intervallati: quando la piastra si ferma, avvengono contemporaneamente le tre operazioni di carico manuale, detorsolatura e taglio a fette.

Affidarsi a PND significa avere assistenza personalizzata ovunque in Europa, Stati Uniti, Canada, Brasile, Cile, Argentina, Perù, Corea del Sud, Egitto, Vietnam, Tanzania, Australia, Cina, Turchia, Emirati Arabi e Qatar.

All'indirizzo www.pndsrl.it oltre a poter visionare il catalogo prodotti è possibile consultare il calendario di appuntamenti fieristici internazionali. 🏛️



TAILORED TECHNOLOGIES

www.pndsrl.it

EXHIBITIONS

ANUGA FOOD TEC
FRUIT LOGISTICA
UNITED FRESH PRODUCE ASSOCIATION
fruit attraction
POLAGRA-TECH
EXPO FOOD PROCESSING
pma FRESH SUMMIT CONVENTION + EXPO
GERMANY (COLOGNE, BERLIN)
POLAND (POZNAN)
SPAIN (MADRID)
ITALY (RIMINI)
GULFOOD MANUFACTURING
U.A.E. (DUBAI)
CHINA
HONG KONG
INDIA (MUMBAI)
ASIA FRUIT LOGISTICA
VIETNAM
Foodexpo (HO CHI MINH CITY)
ANUTECH International FoodTec
MACFRUT
SOUTH AFRICA (JOHANNESBURG)
PROPAK AFRICA 2019
MEXICO (MEXICO CITY)
EXPO PACK 2018 Mexico
PERU (LIMA)
expoalimentaria



ERREMME, cleaning solutions

Erremme is specialized in the sale of products and systems for professional cleaning. Our mission is to offer our customers the most effective and convenient solution to any cleaning problem. We work with the leading brands in the industry and we are always on the lookout innovations, ensuring that our offer is always at the forefront. Our team of experts analyse the customer's specific requests and provide advice on the operational processes, machines and products/services that best suit their needs. Our range of products includes detergents for environments, kitchens and laundries to paper and disposable food products, tablecloths, cleaning equipment, courtesy products and products for industry and healthcare. Cleaning machines: our machines are suitable for any space and dimensions, from the "man on board" machines suitable for large spaces to the "walk-behind" machines for smaller spaces, up to the new small and handy machines for small or large surfaces. The Erremme experts will help you identify the machine that best suits your needs, according to the type and size of the surface to be

cleaned, the dimensions, the intervals and times of cleaning cycles, and the specific regulations and characteristics of your sector. Large systems: Whether you need to build a kitchen or a laundry system, an Erremme manager will check your premises, listen to your needs, study possible solutions, taking into account safety and hygiene standards, and offer you the best solution from both a technical and economic point of view. A rational distribution of spaces is essential, separating the various work areas and equipment, in order to facilitate the routes of employees and the circulation of materials, both incoming and outgoing, especially avoiding intersections between dirt and cleanliness. Thanks to its four movable workshops and the expertise of its technicians, the Erremme Technical Assistance Centre ensures timely intervention and correct maintenance, extending the life of your machines and of your kitchen and laundry systems. Erremme also offers a rental service and special financial options for the purchase. 🏠

www.erremme.com



ERREMME soluzioni per il cleaning

Erremme è specializzata nella vendita di prodotti e sistemi per la pulizia professionale. La nostra mission è offrire ai clienti la soluzione più efficace ed economica ad ogni problema di pulito. Per realizzarla, collaboriamo con i principali marchi del settore e monitoriamo costantemente le innovazioni, facendo sì che la nostra offerta sia sempre all'avanguardia; il nostro team di esperti analizza le necessità specifiche del cliente e consiglia i processi operativi, le macchine ed i prodotti/servizi più adatti alla sua realtà. La gamma spazia dai detersivi per ambienti, cucina e lavanderia, alla carta ed al monouso per alimenti, dal tovagliato alle attrezzature per la pulizia, dalla linea cortesia fino a prodotti per industria e sanità. Macchine per la pulizia: Le nostre macchine rispondono a qualunque esigenza relativamente a spazi ed ingombri, dalle "uomo a bordo" per spazi ampi, alle "uomo a terra" per spazi più ridotti, fino alle nuove macchine piccole e maneggevoli, ma sempre professionali, per superfici ridotte o particolarmente ingombranti. Gli esperti Erremme ti aiuteranno ad identificare la macchina più adatta alle tue esigenze, in base alla tipologia e alla dimensione della superficie da pulire,

agli ingombri presenti, alla frequenza ed orari dei cicli di pulizia ed alle normative e peculiarità del settore in cui operi. Grandi impianti: Sia che devi realizzare un impianto di cucina che di lavanderia, il responsabile Erremme della linea impianti visiterà i tuoi locali, ascolterà le tue esigenze, studierà le possibili soluzioni, tenendo anche conto delle norme in materia di sicurezza ed igiene, e ti proporrà il miglior progetto sotto il profilo tecnico-economico. È fondamentale una razionale distribuzione degli spazi, separando le varie aree di lavoro e delle attrezzature, così da rendere agevoli i percorsi degli addetti e la circolazione dei materiali, sia in entrata che in uscita, evitando soprattutto gli incroci tra lo sporco ed il pulito. Il Centro Assistenza Tecnica Erremme, grazie alle sue quattro officine mobili ed alla preparazione dei suoi tecnici, ti assicura interventi tempestivi ed una corretta manutenzione, allungando la vita delle tue macchine e dei tuoi impianti di cucina e lavanderia. Erremme ti offre anche un servizio di noleggio e la possibilità di usufruire di particolari strumenti finanziari per l'acquisto. 🏠

www.erremme.com



***Dal 1973 il tuo fornitore di soluzioni per il
CLEANING PROFESSIONALE***



Soluzioni per il Cleaning

Erremme srl

Via A. Agosta snc - Blocco Torrazze - Zona Industriale Sud, 95121 Catania

P.I. 02068340872 CCIAA: 138212.

Tel: 095 292301 Ass.Tecnica: 095 291181

www.erremme.com

ALLEGRI, flexible hoses for the food industry

Pharmaline N
PTFE liner hose smoothbore inside, convoluted outside white (GP) or black antistatic (AS), with 316 Stainless steel wire helically wound into convolutions. 316 stainless steel braid covered with a white silicone rubber cover "Platinum Cured" marked in accordance with EN16643.

Applications

Pharmaline N hose is designed for use in high purity Pharmaceutical, Biotech, Chemical and Foodstuffs, where easy of cleaning the hose is required, both internally and externally. The same is also versatile for other types of industrial applications, in particular where they have passages of fluids and gases at high temperatures. Hose conforms to FDA norm.

Pharmaline X

PTFE liner hose smoothbore inside, convoluted outside white (GP) or black antistatic (AS), with 316 Stain-

less steel wire helically wound into convolutions, with a clear silicone rubber cover "Platinum Cured" marked in accordance with EN16643. It is designed to replace conventional all-silicone rubber hoses in application where the inner silicone rubber liner may be subject to chemical reaction with fluids passing through, which may either contaminate the fluid, or degrade the rubber liner.

Applications

Pharmaline X is designed for light duty applications, with low internal fluid or gas pressure. It is designed for use high purity Pharmaceutical, Biotech, Chemical and Foodstuffs application areas, where ease of cleaning the hose is required, both internal and external. It is also very suitable for use in other general applications, particularly those where hot fluids or gases are being passed. 🏭

www.allegricesare.com



Allegri, tubi flessibili per l'industria alimentare

Pharmaline N
Tubo a parete liscia interna corrugata esternamente in PTFE bianco (GP) o nero antistatico (AS), con filo in acciaio Inox 316 avvolto ad elica nel profilo esterno. Rivestito da una treccia in acciaio inox 316 ricoperta da una guaina esterna liscia in silicone bianco "Platinum Cured" marcata in accordo con norma EN16643.

Applicazioni

Progettato per usi ad alta igienicità farmacologica, biotecnologica, chimica e alimentare, in tutte quelle applicazioni dove la FACILE PULIZIA sia interna che esterna è necessaria, diversamente dai tubi in gomma è possibile STERILIZZARLI A VAPORE OGNI QUAL VOLTA SI VOGLIA, senza degradazione del tubo stesso. È inoltre idoneo per altri tipi di impieghi industriali, in particolare dove si hanno passaggi di fluidi e gas ad elevate temperature e nei quali ci possano essere rischi di ustioni al contatto; per esempio tubi per il trasferimento di olio caldo o vapore. Tubazione conforme alle norme FDA.

Pharmaline X

Tubo a parete liscia interna corrugata esternamente

in PTFE bianco (GP) o nero antistatico (AS), con filo in acciaio Inox 316 avvolto ad elica nel profilo esterno. Ricoperto da una guaina esterna liscia in silicone trasparente "Platinum Cured" marcata in accordo con norma EN16643. Il suo particolare design è stato realizzato per colmare le mancanze dei convenzionali tubi in silicone nelle applicazioni ove la gomma siliconica interna è soggetta a reazioni chimiche a causa dei fluidi di passaggio, reazioni che possono degradare il silicone interno o contaminare il liquido stesso.

Applicazioni

Progettato per usi non gravosi ad alta igienicità dove la pressione di esercizio non è elevata; è infatti particolarmente adatto nelle applicazioni farmaceutiche, Biotech, chimiche e alimentari grazie al suo notevole grado di pulizia sia interna che esterna. È inoltre usato in applicazioni industriali generiche, specialmente per passaggio di liquidi caldi e gas. Tubazione conforme alle norme FDA. 🏭

www.allegricesare.com



PTFE Hoses for Food and Pharmaceutical Industry.

- Unique Patented Design
- Non-Absorbent Liner
 - High Hygienic
 - Maximum Flexibility
- "Platinum Cured" Silicone Cover
- Chemical and High Temperature Resistant
- Manufactured Under
EN 16643.

March 2019 Edition

68
YEARS

Since 1951.

Allegri Cesare S.p.A.

Via Venezia, 6 • 20099 Sesto S. Giovanni (MI) - Italy

Tel. +39 02.24.40.203/8 • Fax +39 02.24.05.781

info.comm@allegricesare.com

www.allegricesare.com

Download from Our Site the New
PTFE Flexible Hoses Catalog!



GORRERI SRL Food Processing Technology®: 50 years of know-how and still wants to grow up a lot

Gorreri Srl® is the Italian company that since 1987 engineers and produces a wide range of Complete Lines and Machineries for the Confectionary industries. A concentrated of high technology and experience that through the time has become a reference point of the most important companies of the confectionary sector around the world.



A firm that despite its 50 years of experience still wants to grow up a lot and that during the next months will bring life to new important projects and inaugurate the new production site of more than 5.000 sqm. "An innovative project and at the same time necessary to satisfy in the shortest time the requests of our customers and to supply them a complete service and abreast of the technology that forever characterizes our products" explains Chiara Lombardi, CIO of Gorreri Srl®.

Inside this highly technological headquarter, will be set up a Testing Lab available to customers and commercial partners that may test with their own ingredients the most representative Gorreri Technologies as well as TURBOMIXER® and PLANETMIXER® for the preparation of doughs, creams and whipped creams, DOSATRONIC and DOSAMATIC for the pneumatic and electronic dosage, CUTTERSONIC for the ultrasonic cut, WROBOT and F.A.S.T. PRINTER for the decoration and the printing and much more.

In the sector of machineries for the confectionary industries, Gorreri is synonym of TURBOMIXER®, the turbo emulsifier with vertical head VERTIMIX TECHNOLOGY® with Premixer onboard, that in a single compact structure, maneuverable and easy to sanitize, is able to realize doughs, creams, whipped creams and mousses of very high quality and with final density impossible to reach with any other mixing system.

Unique machineries, engineered with the only target to simplify and optimize the productive process of the customer, reducing at minimum waste of time, space and product. As GORRERI COMBO LINE, to produce sponge cake based products and dosed products like muffin, plum cake and layer cakes on the same production line using a single tunnel oven.

Gorreri is also a reference point for the automatic Lines for the production of Sponge Cake and Sponge Cake Based Products, Complete Lines for the production

of Dosed Products like Muffin, Cakes, Doughnuts, Plum-Cakes, Automatic lines for Layer Cakes and Celebration Cakes and Complete Lines for Pies, Cheesecakes and Short-crust based Cakes.

Thanks to collaborations with the most reliable partners of the sector, Gorreri offers to their customers a 360° service, comprising the technological support for the realization of recipes, equipments for the ingredients dosing, ovens and end-of-lines solutions for the packaging. Complete projects and studied to the last details based on the productive and economic needs of the customer that can count on solidity, capacity and high technology. Always.

Automatic lines and not only. Gorreri engineers and produces Single Machines and Semi Automatic Solutions able to accompany the client in the delicate and critical passage from the artisanal production to the industrial one as well as for R&D labs. Even this concerns machineries for the preparation of doughs in bowl or in continuous, compact lines for layer cakes, filling, dosing or ultrasonic cutting systems, all the high technology of the industrial lines is applied and parameterized to single stations for small or medium productions.

Gorreri's range

- Complete Lines and turn-key solutions for Sponge-cake, Layer-cakes and Celebration Cakes, Custrad and Pies, Muffins and Dosed Products
- Semi automatic lines for round and square layer cakes
- Semi automatic lines for dosed products and for short crust based cakes
- Planetary mixers and Turbo emulsifiers in continuous
- Filling and injecting systems
- Decoration and enrobing systems
- Ultrasonic cutting systems
- Dosers and Depositors
- Robotic systems for the writing and printing systems for food products. 🏭

www.gorreri.com





GORRERI
FOOD PROCESSING TECHNOLOGY

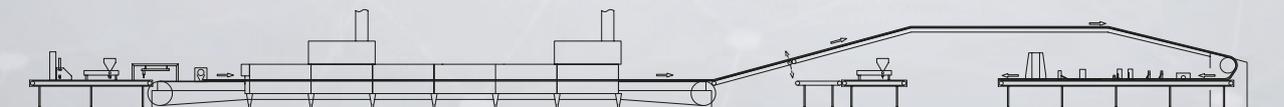
SPONGE CAKES ~~OR~~ and MUFFINS

NOW YOU CAN!



GORRERI COMBO LINE

- Gorreri reliability
- 50 years of know-how
- Best components on the market
- High flexibility
- Optimization of the production process



Gorreri Combo Line is the definitive solution to produce **Sponge-cake based products and dosed products** like muffins, cakes, pound cakes and more on the same Production Line with the same Tunnel Oven.

WE  **INNOVATION**

www.gorreri.com

EXPERIENCE AND PASSION in the market of machinery for pastry and bakery

Alba & Teknoservice srl designs and produces equipments for bakery and pastry industry as: croissant machines, make-up tables, dough billets preparing systems, laminating lines, ciabatta bread lines, multisize bread lines, pita, num bread, lavash lines, cracker lines, special lines and custom design machines.



of ALBA & Teknoservice is focused on. Experience over decades of work in the bakery equipment, from simply technical assistance

to the realization of industrial plants.

Passion in the development of each product while keeping its essence and improving its quality.

Innovation in the ongoing search for the best, as well as in the study of how to solve the problems of each client with a custom design solution.

Satisfaction: the purpose is customer satisfaction in seeing his product taking shape, his problem solved, new ideas coming to life.

The high quality of these equipments is due to the great passion developed in over 30 years of experience. The founders of the company begin in 1982 their experience at renowned company in the industry and in 1992 open Teknoservice Snc, which begin dealing with servicing, repairs and interventions on their own or on behalf of major manufacturers.

All these factors have led ALBA & Teknoservice to produce extremely performing and customizable lines, which are enjoying great success worldwide.

The founders's experience gained as CIM and Teckno-matik technicians, a long-time leader companies in the field of machinery for pastry and bakery, leads them to develop projects increasingly complex and technologically advanced, and thanks to continued collaboration with their customers, they realize the first automatic groups for croissants, make-up tables, ciabatta, bread lines and crackers lines and a variety of customized automations.

New range of equipment for products in high rise, as gluten free, kamut, spelt, bio and vegan.

The increasing demands from our customers and the market has led us to develop specialized lines to produce this brand of products which are having a greater and greater success worldwide.

This ongoing attention to the needs of the customer and assistance in the development of its automations brings Teknoservice to grow more and more, until making the decision in 2005 to transform the company, originally founded as service / intervention, in a leading company in the market of machinery for pastry and bakery: so ALBA & Teknoservice Srl is founded.

Very simple products in terms of ingredients and appearance, but with a rich taste and great quality, dedicated to the increasingly large number of gluten intolerant and those who want to enjoy a healthy nourishment. 🏠

Experience, passion, innovation and satisfaction are the cornerstones on which the philosophy

Contact the sales department for more details:

sales@albaequipment.it

commerciale@albaequipment.it

www.albaequipment.it



EQUIPMENT SUITABLE FOR ANY KIND OF DOUGH



Gluten free



Lactose free



Vegan



Bio



ALBA & Teknoservice S.r.l.
Via delle Industrie, 26
Villafranca Pad. (PD) 35010
Tel: +39 049 9070380
Fax: +39 049 9074042
www.albaequipment.it



ALBA BAKERY AND PASTRY EQUIPMENT

LAWER since 1970 the italian quality for the true accuracy

Automatic Powder Ingredients Weighing Systems

Lawer provides products, solutions and services to the industry to increase the reliability, safety and efficiency of dosing and dispensing operations for powders and liquids. Our core market position, that of a leading global product and solution provider together with our aim to set strong standards in all areas of our business, are both reflected in our company motto: **"the true accuracy"**. We have almost 50 years' experience in supporting the industry to ensure the highest quality of the products. Our ability to do this is based on the **"Italian Quality"** of our products and services combined with our continuous investment in developing leading technology. As a result, more than 2500 customers put their trust in our company having allowed us to supply them with thousands of systems and solutions during our long history. Via our world-wide presence, we stand beside our customers around the globe and through the whole life cycle of our products, from the assistance with selecting the right equipment, design-in support, installation and after sale service. Lawer is a global automatic dosing and dispensing systems manufacturer based in BIELLA area, providing products for various industries as Textile - Cosmetics - Painting/Coating - Food - Plastic - Rubber.

Quality and Excellence expressed since the preliminary analysis to the commissioning of the equipment, to ensure safe and automated systems operated by high-class software, able to adapt themselves to the changing needs of manufacturing companies.

The true Accuracy it is in every small detail that is measured the great value of a Company. Lawer has made a hallmark of accuracy. In research, in the production cycle, in the technical support, every minimum detail is evaluated by the stricter controls.

Service via our world-wide presence, we stand beside our customers around the globe from assistance for selecting the right equipment up to the best after sale support.

Engineering Support

- consultancy assistance for the optimal selection of the right system and the most innovative technical solutions
- design-in support for integrating our products and solutions into your production line
- customisation to suit your individual needs.



After sale service and assistance

- Flexibility, professionalism, capillarity of the international network with 45 highly qualified Agents.
- Ability to analyse, identify, translate

the client's needs in a personalized project. Short time in the projecting, manufacture and installation of the systems. A timeliness after-sales service, able to respond to every request and problem-solving, with qualified technicians, 4 Service Centres, a Web on-line remote assistance. Support services program designed to optimize the interventions and reduce costs.

Innovation We strongly invest in developing leading technology and new products. We encourage and facilitate a company culture of systematic and sustainable creativity and innovation.

Product portfolio

• Automatic Powder Dosing Systems with:

- single scale technology - double scale technology - multi scale technology

CONCEPT: Automatic Powder Ingredients Weighing Systems

The different models of UNICA have been designed and patented to organize production in an innovative way by automatically weighing the powder ingredient components of recipes and batches in different processes of the food preparation industry. The ingredients are stored in stainless steel silos and the products are dosed using stainless steel screws. The ingredients are dosed into buckets, either manually or automatically placed on the weighing trolley which has an electronic scale. The weighing trolley automatically positions the bucket under the silo from which the ingredients are to be dosed. The management software allows collects all information about the operation reports and statistics. The pc can be interfaced with external systems to export the data.

ADVANTAGES and BENEFITS

1. ACCURACY
2. REPEATABILITY
3. TRACEABILITY
4. SECURITY
5. EFFICENCY
6. SAVING
7. KNOW-HOW PROTECTION. 

www.lawer.com





...Since 1970 the Italian Quality for the true Accuracy...



AUTOMATIC POWDER DOSING SYSTEMS:

/ Single scale technology

/ Double scale technology

/ Multi scale technology



ACCURACY

TRACEABILITY

REPEATABILITY



ERREBI TECHNOLOGY, a history of tradition and technology for biscuit moulds

Since 1959, Errebi Technology has been designing and producing moulds for any biscuit size and shape, creating customized products for each assembly and machinery. The company provides a team effort specialized in the satisfaction of customer's needs, which adapts construction and the materials used to the specific cut, graphics and wording of each biscuit shape. It also carries out worldwide shipments, with increasingly shorter delivery deadlines consistent with current market requirements. Experience, quality and assistance are the reference values of a company which has its roots firmly set in a passion for work, family tradition and in a continuing technological innovation. Driven by the research of new creative shapes, Errebi Technology has been among the first to invest in computer-related techniques and contemporary CNC machine centres. It also patented new revolutionary plastic materials, thanks to the collaboration with the research centre of the University of Modena and Reggio Emilia. Errebi Technology stands out as a brand leader in the production of biscuits moulds; a key partner

which ensures high productivity and curb costs to the high profile of its customer base, that includes the most important Italian and foreigner biscuit manufacturers. Thus as a confirmation of the reliability and quality that have made Errebi Technology famous throughout the world.

Types of product: · Solid construction or interchangeable ring construction rotary moulding rollers · Solid construction or interchangeable rings (or interchangeable cups) construction rotary cutters · Wire cut and extrusion moulds · Reciprocating cutters

Features of the produced materials: · Personalization · Mechanical engineering · Patent · Lubrification · Chemistry · Customization in terms of type of mix and graphics

New patented plastics: · White Errebi (WE) · Orange Errebi (OE) · Blue Errebi (BE) · Black Errebi (BLE). 

www.errebi.net



ERREBI TECHNOLOGY, una storia di tradizione e tecnologia per gli stampi per biscotti

Dal 1959 Errebi Technology progetta e produce stampi per qualsiasi formato di biscotto, dando vita a soluzioni personalizzate per tutte le tipologie di macchine e impianti. L'azienda propone un lavoro d'equipe specializzato nel soddisfare le esigenze del cliente, adattando la costruzione e il materiale d'impiego alle caratteristiche di taglio e al layout grafico e testuale di ogni forma di biscotto. Effettua inoltre spedizioni in tutto il mondo, con tempi di consegna sempre più ristretti, in linea con le nuove esigenze di mercato. Esperienza, qualità e assistenza sono i valori di riferimento di un'impresa che affonda le proprie radici nella passione, nella tradizione di famiglia e nella continua innovazione tecnologica. Guidata dalla ricerca di nuove forme creative, Errebi Technology è stata tra le prime realtà a investire in tecniche computerizzate e moderni macchinari a controllo CNC, brevettando nuovi rivoluzionari materiali plastici con la collaborazione dei centri di ricerca dell'Università di Modena e Reggio Emilia. Errebi Technology si distingue così come una realtà leader nel settore della produzione di biscotti; un partner

strategico in grado di garantire un'elevata produttività e costi contenuti all'alto profilo della sua clientela, che include i più importanti biscottifici italiani ed esteri. Una conferma, questa, dell'affidabilità e della qualità che Errebi Technology rappresenta a livello mondiale.

Tipologie di prodotto: · Cilindri Rotativi fissi e ad anelli intercambiabili · Rotostampi fissi e ad anelli intercambiabili · Trafile (stampi di estrusione) · Stampi taglianti alternativi.

Caratteristiche tecniche dei prodotti: · Personalizzazione · Meccanica · Brevetto · Lubrificazione · Chimica · Customizzazione in termini di tipologia di impasto e di grafica.

Nuove plastiche brevettate: · White Errebi (WE) · Orange Errebi (OE) · Blue Errebi (BE) · Black Errebi (BLE). 

www.errebi.net



TECHNOLOGY FOR BISCUIT MOULDS



ROTARY MOULDING
ROLLERS

ROTARY CUTTER

Engineering | Accuracy & Quality | Customized Solutions

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.



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.

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 35 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

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

Thermal Oil Fryer

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.

Tecnopool provides its customers of a test facility complete with makeup line, proofing chamber, spiral oven and deep-freezing room; by appointment, the facility is at the customers' complete disposal to test the functionality and the quality of Tecnopool systems, as well as to evaluate the results of each step of the production on their own product. Everyone is invited. 🏢

www.tecnopool.it





MAKE YOUR PRODUCTS IN OUR TESTING PLANT!

Makeup line, proofing spiral, spiral oven, tunnel oven, deep-freezing room.

TecnoPool has been in business for over 30 years and continues to be a leader in the business of designing, manufacturing and installing machinery to deep-freezing, cooling, pasteurizing, proofing and baking food industry products. The systems' versatility means they can be fitted to existing production lines, even at a later date.



TECNOPOOL S.p.A. | Via Buonarroti, 81
San Giorgio in Bosco (PD) | Italia | T +39 049 9453111
F + 39 049 9453100 | info@tecnopool.it

www.tecnopool.it



MINIMOTOR dr range - giving a new life to true classics

Those who believe that the paradox inherent in progress is the premature obsolescence of products which are still in perfect working order will have to think again.

This paradox, indeed, crumbles when faced with the ability of a company to update its present by transforming it into the future it has conceived for itself.

It is called the DR SERIES, and it is the new range of devices which Mini Motor has created to bring all its classic single- and three-phase gear motors in line with the company's most advanced design guidelines: INTEGRATION, COMPACTNESS, CONNECTIVITY AND DESIGN.

The DR range is composed of sensorless integrated drives, which can therefore be directly applied to the motors without the need for an encoder, and which elevate the classic gear motors on the market to a smart all-in-one model: a perfectly integrated combination of MOTOR, GEAR UNIT AND DRIVE. The technology used is the same as for the DBS Series, and they also feature the same extensive functionality and advantages that the new generation of Mini Motor products offers. The application of the DR Series drives indeed allows daisychain control - one input and one output - of numerous sequences of motors via all the main industrial communication protocols (Ethercat, Ethernet/IP, Powerlink, Modbus, Profinet I/O and CanOpen), reducing the complexity and amount of wiring and favouring neat, compact systems. The guiding principle of total integration not only concerns the hardware, however - it also relates to the software applications designed by Mini Motor to operate in concert with the motors. This combination offers possibilities previously unimaginable for classic gear motors, such as real-time torque and speed control, gathering of data and diagnostic information, and the prevention of machine errors.

The control systems communicate with the drive via a Micro USB interface, while the operator can manage motor settings and parameters via an app installed on any device connected via WiFi.



Some of the key advantages offered by the application of DR devices include:

- Constant speed can be maintained even as the load on the motors changes
- A reduction in overall space of up to 50%
- A reduction in the length of wiring used of up to 50%
- Significant reductions in energy consumption due to integration between the motor, gear unit and drive

Sectors such as logistics, packaging and food&beverage will be those to see the biggest advantages from the introduction of the DR Series. Series motor applications in systems with large numbers of format changes, for example, can be controlled simultaneously via a single PLC, instead of requiring intervention on each individual element; this principle also applies to the power supply for conveyor belts, trolleys and all systems which require adjustment on the basis of the product being processed. For Mini Motor, the introduction of this new range of devices means virtually updating its entire classic range of gear motors up to a 240 watt power output, with the prospect - already being analysed - of extending the range up to 740 watt applications. Aside from the evident strategic value that this operation has for the company, the deeper meaning behind the launch of the DR series is summed up as follows by mechanical engineer Alessandro Ciccolella: "In Mini Motor, innovation is the bread and butter of dozens of people who are researching and developing tomorrow's automation and motion control systems every day. But our view of progress would be too narrow if we did not take into consideration the present as a founding element of the future. In other words, the principle of total integration between the motor, gear unit and drive must apply, and be applied, also to products developed according to other models.

Continuing to experiment and obtain success in this direction will tell us how effective our approach to the future is, and therefore how valid our strategic choices are." 

www.minimotor.com

SYMPHONY
OF
INTEGRATION



Brushless
Servomotor
with integrated
drive

SIEMENS, technological trend setter for the world of digitization

In a highly competitive market such as that of the food industry, it is crucial to be able to optimise the supply chain of your plants. To do this, companies in the food & beverage sector must maximise the efficiency and flexibility of their production lines, reduce time to market as much as possible and guarantee the highest level of quality of their products. This is the only way to satisfy the final consumer and maintain a high level of competitiveness on the market. In this scenario, the advent of digitalization offers companies in the sector a unique opportunity to review their processes, technological standards and investments and adapt quickly to market demands. Not only is Siemens the market leader in automation, it is also today considered a true technological trend setter for everything related to the world of digitization. A unique portfolio, from traditional automation (PLC, HMI, SCADA, drives, motors, electromechanics) to innovative solutions that guarantee the possibility, through Digital Twin, to simulate any aspect of the life cycle of a product: from the product itself, its package and label to the simulation of the entire

production line and individual machines. Thanks to these solutions it is possible to develop the control software of a machine without necessarily having to have the real machine available (Virtual Commissioning), as well as it is possible to analyze the productivity of a line or a plant by changing the layout (Plant Simulation). Siemens responds to the need for convergence of IT (Information Technology) and OT (Operation Technology) networks with specific know-how and an absolutely unique portfolio of products and solutions. For Siemens, Cyber Security is an essential pillar in the creation of new automation architectures. Continuous monitoring of the supply chain is also necessary. Thanks to MindSphere, the open cloud-based operating system for IoT, Siemens offers the possibility to collect any type of production information and analyze it through Apps developed to obtain and monitor the main production KPIs, do predictive maintenance, create customized reports or simply archive data. 

www.siemens.it



SIEMENS, trend setter tecnologico per il mondo della digitalizzazione

In un mercato caratterizzato da una forte competizione come quello dell'industria alimentare, diventa cruciale poter ottimizzare la supply chain dei propri stabilimenti. Per far questo le aziende del settore food & beverage devono massimizzare l'efficienza e la flessibilità delle proprie linee di produzione, ridurre il più possibile il time to market e garantire il massimo livello di qualità dei propri prodotti. Solo così è possibile soddisfare il consumatore finale e mantenere un elevato livello di competitività sul mercato. In questo scenario l'avvento della digitalizzazione offre alle aziende del settore un'opportunità unica di rivedere i propri processi, i propri standard tecnologici ed i propri investimenti e adeguarsi rapidamente alle richieste del mercato. Non solo leader di mercato nell'automazione, Siemens è oggi considerata anche un vero e proprio trend setter tecnologico per tutto ciò che concerne il mondo della digitalizzazione. Un portfolio unico, a partire dall'automazione tradizionale (PLC, HMI, SCADA, drives, motori, elettromeccanica) fino alle soluzioni innovative che garantiscono la possibilità, attraverso il Digital Twin, di simulare qualunque aspetto del ciclo di vita di un prodotto: dal prodotto stesso, il suo package ed etichetta fino alla simulazi-

one dell'intera linea di produzione e delle singole macchine. Grazie a tali soluzioni è possibile poter sviluppare il software di controllo di una macchina senza dover necessariamente avere la macchina reale a disposizione (Virtual Commissioning), così come è possibile analizzare la produttività di una linea o di uno stabilimento modificandone il layout (Plant Simulation). Alla necessità di convergenza delle reti IT (Information Technology) e OT (Operation Technology), Siemens risponde con un know how specifico e con un portfolio di prodotti e soluzioni assolutamente unico. La Cyber Security rappresenta per Siemens un pilastro imprescindibile nella realizzazione di nuove architetture di automazione. È inoltre necessario il continuo monitoraggio della supply chain. Grazie a MindSphere, il sistema operativo aperto per l'IoT basato su cloud, Siemens offre la possibilità di raccogliere qualunque tipo di informazione sulla produzione ed analizzarlo tramite App sviluppate per ottenere e monitorare i KPI principali della produzione, fare manutenzione predittiva, creare della reportistica personalizzata o archiviare semplicemente i dati. 

www.siemens.it



SIEMENS

Ingegno per la vita



Scopri le potenzialità della digitalizzazione

La Digital Enterprise Suite al servizio dell'industria
del food & beverage e del packaging

Con la sua esperienza e ampio know-how, Siemens rappresenta un partner unico e tecnologicamente orientato all'industria del futuro grazie alla Digital Enterprise Suite, la catena di software d'ingegneria integrata che permette di gestire efficientemente il ciclo di vita di un prodotto, dall'idea innovativa fino allo scaffale di un supermercato o addirittura alla nostra tavola!

siemens.it

WIBU-SYSTEMS, software license lifecycle management

Wibu-Systems is an innovative technology leader in the global software license lifecycle management market. In its mission to deliver the most secure, unique, and versatile technology to software publishers and intelligent device manufacturers, Wibu-Systems has developed a comprehensive and award-winning suite of interoperable hardware and software solutions with multipurpose, multiplatform, and multi-secure-element support that protects the integrity of digital assets, technical know-how, and intellectual property against piracy, reverse engineering, tampering, sabotage, and cyberattacks. CodeMeter, Wibu-Systems' flagship technology, encrypts software, firmware, and sensitive data with top-notch cryptographic algorithms and methods. The licenses generated are stored in secure elements, including industry-grade portable hardware containers (USB dongles, secure memory cards, ASICs, TPMs), soft containers bound to the digital fingerprint of the endpoint device, and cloud containers. As the concept of Industrie 4.0 is

becoming reality and cyber-physical systems are getting connected in distributed, flexible industrial networks, plant engineers are shifting their attention from the specialized machines of yesterday to today's software customization. Through software, machine features can be activated or upgraded at the point of need to allow a far more fluent relationship between maker and buyer. This is where CodeMeter proves all its might! Established sales processes can be taken to a new level, a multitude of predefined license models can be mixed and matched to enable new customer-centric business schemes, and modular scalable business models can truly respond to the needs of the market. CodeMeter is available for PC, mobile, embedded, PLC, and micro-controller systems; its seamless integration with existing back-office processes, such as ERP, CRM, and e-commerce platforms, is an additional key to boost operational performance and logistics cost saving. 🏛️

www.wibu.com



WIBU-SYSTEMS, gestione del ciclo di vita delle licenze software

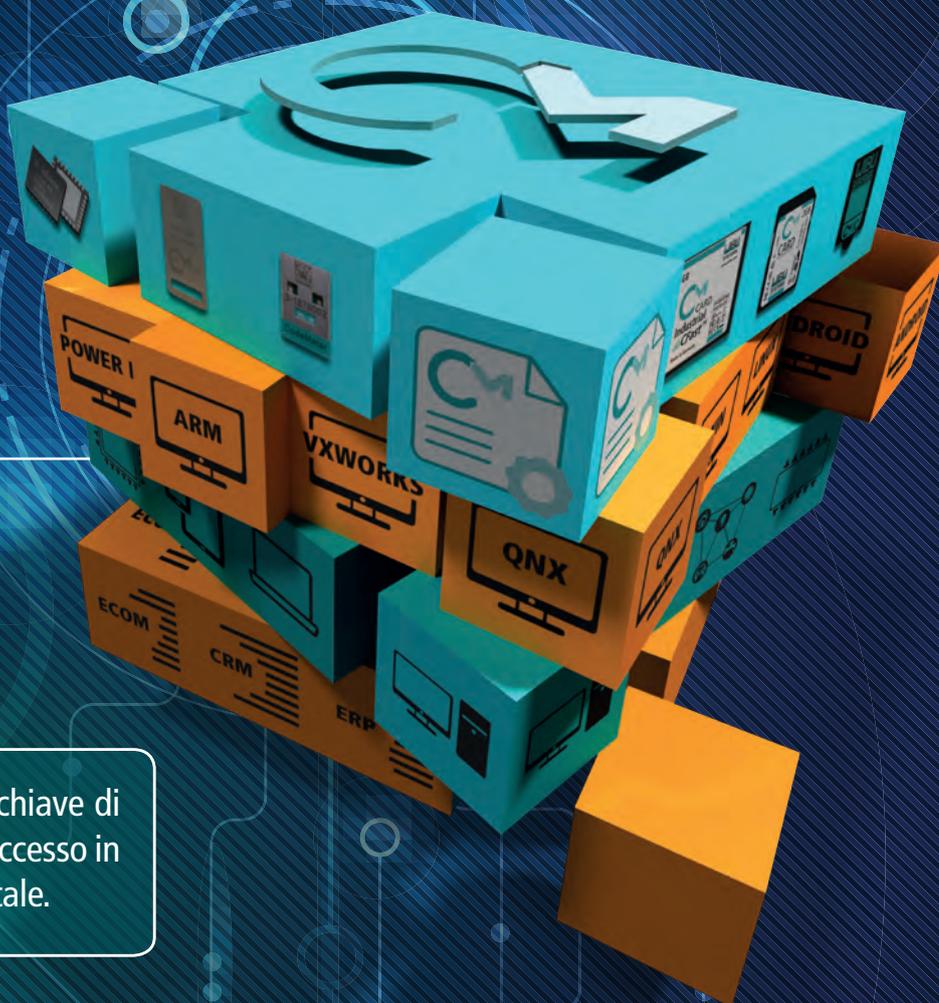
Wibu-Systems è un leader tecnologico innovativo nella gestione del ciclo di vita delle licenze software. Nella sua missione di fornire la tecnologia più sicura, unica e versatile nel panorama internazionale, Wibu-Systems ha sviluppato una suite completa e pluripremiata di soluzioni hardware e software polivalenti, caratterizzata dal supporto multi-piattaforma e dall'interoperabilità di elementi sicuri per la protezione dell'integrità delle risorse digitali, del know-how tecnico e della proprietà intellettuale da pirateria, reverse engineering, manomissioni e attacchi informatici. CodeMeter, la tecnologia di punta di Wibu-Systems, crittografa software, firmware e dati sensibili con algoritmi e metodi altamente sofisticati. Le licenze generate sono archiviate in elementi sicuri, che includono contenitori hardware portatili (chiavi di protezione USB, schede di memoria sicure, ASIC, TPM), contenitori software vincolati all'impronta digitale del dispositivo endpoint e contenitori cloud. Durante il processo di trasformazione digitale in

atto, grazie al quale i sistemi cyber-fisici stanno venendo connessi in reti industriali flessibili e distribuite, gli ingegneri di impianto spostano la loro attenzione dalle macchine specializzate di ieri all'odierna personalizzazione del software. È attraverso il software che le funzionalità delle macchine possono essere prontamente attivate o aggiornate e consentire così una relazione più fluida tra produttore e acquirente. È qui che CodeMeter dimostra tutto il suo potere! Una moltitudine di tipologie di licenza predefinite può essere combinata per creare modelli di business modulari e scalabili, che rispondono alle reali esigenze del mercato. CodeMeter è disponibile per PC, sistemi mobile, embedded, PLC e microcontrollori. La sua semplice integrazione con i processi di back-office pre-esistenti, quali piattaforme ERP, CRM ed e-commerce, è un ulteriore elemento chiave per incrementare le prestazioni operative e ridurre i costi logistici. 🏛️

www.wibu.com

Pensa a CodeMeter! L'unica soluzione che supporta:

- Una serie di contenitori per licenze hardware, software e cloud senza precedenti
- Piattaforme office e industriali, ivi incluse le architetture x86, ARM e PPC
- Computer, dispositivi mobile, sistemi embedded, PLC e microcontrollori
- Una semplice integrazione nei processi di back office (ERP, CRM, e-commerce)



L'interoperabilità 4D è la chiave di volta per un business di successo in un mercato globale e digitale.



Sicurezza 4.0 by Default –
Crescita 4.0 by Design
www.wibu.it/sps40

30 YEARS

1989-2019

propelling your
business to
new heights

+39 035 0667070
team@wibu.com
www.wibu.it



SECURITY
LICENSING
PERFECTION IN PROTECTION

REER, manufacturer of safety sensors

Founded in 1959, Reer is today the biggest manufacturer of safety sensors in Italy and one of the major players worldwide with a strong presence in all industrialised countries and an extensive sales, distribution and after-sales network.

Reer offers a complete range of **optoelectronic barriers**, photocells, **laser scanners**, safety interfaces and **safety controllers**. The wide range of products available allow Reer to claim one of the most comprehensive product portfolios in the safety industry. The variety of models and different product characteristics engineered for specific applications, allow users to benefit from Reer's extensive knowhow. Versions with IP69K watertight enclosure (ECOLAB certified) can be used in presence of water and steam as required by the Food & Beverage industry.

Reer is also a key player in the machine directive drafting process, allowing being always up to date in terms of compliance of its own products as well as following the evolution of the standards.

In today's market the design and construction of a safety system of a complex machinery is ruled mainly by economics and flexibility of the system itself. This is the main reason behind Reer's effort to engineer and develop a modular and configurable **safety controller: Mosaic**.

Mosaic system is modular, configurable and can manage all safety functions of a machinery, a system or a plant. Mosaic can manage sensors and switches like for example: safety light curtains, photocells, laser scanners, emergency stops, electromechanical switches, magnetic switches, RFID switches, inductive sensors, safety mats and edges, two-hand controls, enabling switch, encoders and proximity sensors.

The overall system can be configured starting with a stand-alone main unit or, to its maximum extents, with the main unit and up to 14 expansion modules. All modules communicate via a proprietary MSC bus and can be connected to main industrial field bus. 

www.reersafety.com



REER, costruttore di sensori di sicurezza

Reer, fondata nel 1959, è oggi il più grande costruttore di sensori di sicurezza in Italia e uno dei maggiori nel mondo. Presente in tutti i paesi industrializzati con una rete di distribuzione e assistenza competente ed efficace.

La gamma Reer offre un assortimento completo di **barriere optoelettroniche**, fotocellule, **laser scanner**, interfacce e **controllori di sicurezza**. L'ampia scelta rende il catalogo dell'azienda uno dei più completi in assoluto nel mondo della sicurezza, grazie alla varietà di modelli ed alle caratteristiche applicative studiate in funzione delle varie esigenze degli utilizzatori. Le versioni con contenitore stagno IP69K possono essere utilizzate in ambienti caratterizzati dalla presenza di acqua e vapore come nell'industria alimentare e delle bevande (certificazione ECOLAB).

Reer è anche protagonista nel processo normativo sulla sicurezza delle macchine. Per questo è sempre all'avanguardia in merito alla conformità dei propri prodotti e nel seguire l'evoluzione dei requisiti normativi.

Oggi la progettazione e la realizzazione dell'impianto di sicurezza di un macchinario complesso dipendono in larga misura da fattori economici e da esigenze di flessibilità.

Per questo motivo Reer ha realizzato il **controllore modulare configurabile di sicurezza Mosaic**, in grado di concentrare tutta la gestione delle funzioni di sicurezza di una macchina o di un impianto.

Mosaic gestisce sensori e comandi di sicurezza quali: barriere fotoelettriche, fotocellule, laser scanner, pulsanti di arresto di emergenza, interruttori elettromeccanici, interruttori magnetici, interruttori RFID e induttivi, tappeti e bordi sensibili, comandi a due mani, pulsanti uomo morto, encoder e proximity. Il sistema può essere composto dalla sola unità principale o, in massima configurazione, dall'unità principale e da 14 espansioni.

La comunicazione tra i moduli avviene tramite il bus proprietario MSC e può essere interfacciato verso i più comuni Bus di campo industriali. 

www.reersafety.com



REER

Your future's safe!

60 years of quality and innovation

Founded in Turin, Italy in 1959, Reer distinguished itself for its strong commitment to innovation and technology.

A steady growth throughout the years allowed Reer to become a point of reference in the safety automation industry at a worldwide level.

The Safety Division is in fact today a world leader in the development and manufacturing of safety optoelectronic sensors and controllers.



Reer SpA
 Via Carcano, 32
 10153 Torino, Italy
 T +39 011 248 2215
 F +39 011 859 867
www.reersafety.com
info@reer.it

DIGITALIZATION is the best way to get a taste of the **FUTURE**

By definition, the food and beverage industry is fast moving and always changing; milk goes off, bread gets eaten, and we want to eat more salads in the summer. But the combination of changing consumer demand, increasing regulation, complex supply chains for global sourcing and distribution, and competition from agile new competitors means food and beverage companies have to move faster than ever. And they have to do all that while still keeping quality high and appealing to customers who want products that suit them perfectly – whether that means gluten free, low sugar or even custom flavours. Market predictions say there will be more changes in consumer packaged goods in the next five years than there have been in the last fifty. The only way to keep up is digitalization, which is your best opportunity to reduce time to market, improve efficiency and get ready for the future of manufacturing. It's very common for food and beverage companies to be fragmented; that's not just different departments like product development and marketing, but different product lines will come from different teams who just aren't connected. If you make both pasta and cheese, they might end up in the same shopping basket and even on the same plate, but if there's poor communications between the teams behind them you miss out on opportunities to save time and money by sharing information about suppliers and ingredients, process technologies and the shopper who's buying both of them. Even within the same product line, entering the same information about ingredients over and over again at different stages of the process means the chance to make a mistake every time that information gets recorded. Using a digital thread means information only needs to be entered once and can then be re-used at every stage of the process: from creating the first model of the product that allows you to calculate its nutritional profile, through finalising the product formula and recipe in the lab, to monitoring the whole manufacturing chain and tracking those ingredients from multiple suppliers all the way to your final customer. This kind of traceability is key for keeping products consistent and delivering high quality, as well as being able to comply with regulations and keep recalls as limited and transparent as possible. Managing all of this digitally also saves you money and time. Driven by fashion, social media, broadening interest in different cuisines and increasing concerns about health and allergies, consumer habits and

SIEMENS

Ingegno per la vita

tastes are changing faster than ever. Shoppers want new and interesting products; they want high quality and low prices on everyday items. They

want detailed information about what they're buying, from where and how it was grown to nutritional and allergen information. They want to know if a fruit snack is made with whole apples, apple puree or freeze-dried apple powder. One day a consumer might be looking for products with alternatives to sugar; next week they might be concerned about artificial sweeteners.

They want more choice of products, in exactly the right pack size for them. They even want custom products, whether that's a new flavour of an old favourite, a low-calorie or allergen free option or personalised packaging. Mixing up different soft drink flavours in a phone app, 3D printed chocolate souvenirs from your holiday or a pack of cookies with your name and design printed on them might be novelties today, but they're a sign of the trend to more and more differentiation.

To meet those market demands, you need to develop multiple product variations, which may require different production lines – often more products and processes than you can create and test with traditional methods. Again, digitalization is the way to cope. Creating a digital twin for new products and the processes you'll use to manufacture them lets you design and simulate product performance to make sure every new variant meets compliance regulations and market needs before you even prototype it at lab scale, so you can scale up quickly, manage testing in production to make sure your production matches what was designed, and track which ingredients from which source make it into which product shipped to which customers. A digital twin can reduce how long it takes to get a new product onto the market by up to half. That future is digital food: not the food pills of science fiction but wine, beer, cheese, meat and vegetables that have been tracked from the field and farm into the factory for consistent quality. To benefit from flexibility, consistent quality and reduced costs for your own processes, and to get your share of market opportunities that 3 billion new customers will generate by 2020, it's time to start implementing your digitalization strategy now. 🏠

www.siemens.it/plm

Filip Schietecat - *Siemens PLM Software*

Senior Director - Industry Management CPG/Process

Leonardo Cipollini - *Siemens PLM Software*

Business Development Director Italy

La **DIGITALIZZAZIONE** è il modo migliore per prepararsi al **FUTURO**

Per definizione, l'industria alimentare e delle bevande è un settore in continua e rapida evoluzione: il latte scade, il pane viene mangiato e in estate si consuma più verdura. La combinazione fra la domanda mutevole dei consumatori, l'aumento delle normative, la complessità delle catene di approvvigionamento e la distribuzione globale e la concorrenza di nuovi soggetti costringe le aziende ad agire e reagire più velocemente che mai. Tutto questo mantenendo una qualità elevata e attirando l'attenzione di clienti che vogliono prodotti ritagliati sulle loro esigenze: senza glutine, con pochi zuccheri o persino con aromi personalizzati. Secondo le previsioni di mercato, nei prossimi cinque anni i prodotti di consumo confezionati cambieranno più che negli ultimi cinquant'anni. L'unico modo per tenere il passo è la digitalizzazione, che rappresenta la migliore opportunità per le aziende di ridurre il time-to-market, aumentare l'efficienza e prepararsi per il futuro.

La frammentazione è un tratto tipico delle aziende di alimenti e bevande, non solo a livello di reparti, ad esempio sviluppo prodotto e marketing, ma anche a livello di linee di prodotti, che vengono realizzati da team diversi e non connessi fra loro. Se un'azienda produce pasta e formaggio, i suoi prodotti possono finire nello stesso carrello della spesa e persino nello stesso piatto. Ma, se la comunicazione fra i diversi team è scarsa, si perdono opportunità di risparmiare tempo e denaro condividendo informazioni su fornitori e ingredienti, tecnologie di processo e i consumatori di entrambi i prodotti. Anche all'interno della stessa linea di prodotti, inserire ripetutamente le stesse informazioni sugli ingredienti in diverse fasi del processo aumenta le possibilità di errore. Utilizzando un processo digitale, le informazioni devono essere inserite una sola volta e possono essere riutilizzate in tutte le fasi del processo: dalla creazione del primo modello del prodotto che consente di calcolare il profilo nutrizionale, passando per la finalizzazione della formula e della ricetta in laboratorio, fino al monitoraggio dell'intera catena produttiva e al tracciamento degli ingredienti dai vari fornitori fino al cliente finale. Questo tipo di tracciabilità è la chiave per garantire l'omogeneità dei prodotti e una qualità elevata, oltre a rispettare le normative e contenere il più possibile il numero di richiami, con una gestione trasparente. Gestendo tutti questi aspetti in ambito digitale si risparmiano tempo e denaro.

Le abitudini e i gusti dei consumatori cambiano sempre più velocemente, influenzati dalla moda, dai social

SIEMENS

Ingegno per la vita

media, dall'interesse per la cucina di altri paesi e dalla crescente attenzione alla salute e alle allergie. I consumatori cercano prodotti nuovi e interessanti

e chiedono alta qualità e prezzi bassi per i prodotti di tutti i giorni. Vogliono informazioni dettagliate su ciò che acquistano: provenienza, modalità di coltivazione, informazioni nutrizionali e allergeni. Vogliono sapere se una merenda alla frutta viene prodotta con mele fresche, purè di mele o polvere di mele congelata-essiccata. Un consumatore può cercare oggi prodotti con alternative allo zucchero e la prossima settimana preoccuparsi degli effetti dei dolcificanti artificiali.

I consumatori vogliono più scelta e confezioni su misura. Vogliono persino prodotti personalizzati, da un nuovo gusto a una variante con poche calorie o senza allergeni, fino a un packaging personalizzato. Bevande con un mix di aromi scelti tramite un'app sullo smartphone, cioccolatini stampati in 3D come ricordo di una vacanza o pacchi di biscotti con nome e grafica personalizzati sono solo alcuni esempi originali che indicano però l'evoluzione verso una crescente differenziazione.

Per soddisfare queste richieste le aziende devono sviluppare molteplici varianti di un prodotto e, per farlo, potrebbero essere necessarie diverse linee di produzione; così, il numero di prodotti e processi supera spesso i limiti delle tecnologie tradizionali. A questo la soluzione è la digitalizzazione. Creando un gemello digitale dei nuovi prodotti e dei relativi processi produttivi, si possono progettare e simulare le prestazioni dei prodotti stessi per verificare che ogni nuova variante rispetti le normative e soddisfi la domanda del mercato prima ancora di prototiparla in laboratorio; si può così scalare velocemente, gestire i test in produzione per assicurarsi che il prodotto corrisponda effettivamente al progetto e tracciare quali ingredienti di quale fornitore finiscono in quale prodotto spedito a quali clienti. Il gemello digitale può arrivare a dimezzare i tempi di immissione di un nuovo prodotto sul mercato.

Il futuro è il cibo digitale: non le pillole dei film di fantascienza, ma vino, birra, formaggio, carne e verdure tracciate dal campo alla fabbrica per offrire una qualità costante. Per ottenere questi benefici di flessibilità, qualità omogenea e riduzione dei costi di processo e per assicurarvi una fetta del mercato che avrà circa tre miliardi di nuovi consumatori entro il 2020, è opportuno iniziare da subito a implementare le strategie di digitalizzazione. 

www.siemens.it/plm

igus, wide range of components and solutions for the automation

igus was founded in 1964 in Cologne (Germany) and is today the specialist in the use of tribopolymers to produce a wide range of components and solutions for the automation. Today, with a wide network of sales people and 35 subsidiaries around the World, igus offers its "motion plastics" globally. For your technical applications, for any kind of movements, igus offers – from stock – a complete range of plain bearings and ball bearings, self-aligning bearings and joints, linear guides and systems. The company also specializes in the production of e-chains systems for energy and data supply for every type of dynamic application... From the single part to complete plug & play readychain systems. The company has always been very focused on the market trends and process innovations and has developed solutions for the industry 4.0: with igus smart plastics, it is now possible to calculate the service life of e-chains and chainflex cables in

order to better schedule maintenance operations and to avoid unplanned downtimes. To meet and satisfy the requirements of its customers, igus also offers low-cost and modular automation systems and robots, easy to install and simple to program: with robolink the customer can build – according to his real needs – a robot arm with up to 5 degrees of freedom, while for picking, inspection and testing operations he can choose igus delta robot. Another strength of the company is the 3D printing service that makes it possible for the engineering department to produce plastic custom parts, for prototyping but also in small and larger series. Reduction of maintenance and costs, increase in service life and technology, ready from stock products... Here are, in a few words, the main benefits of igus motion plastics. 

www.igus.it



igus, vasta gamma di componenti e soluzioni per l'automazione

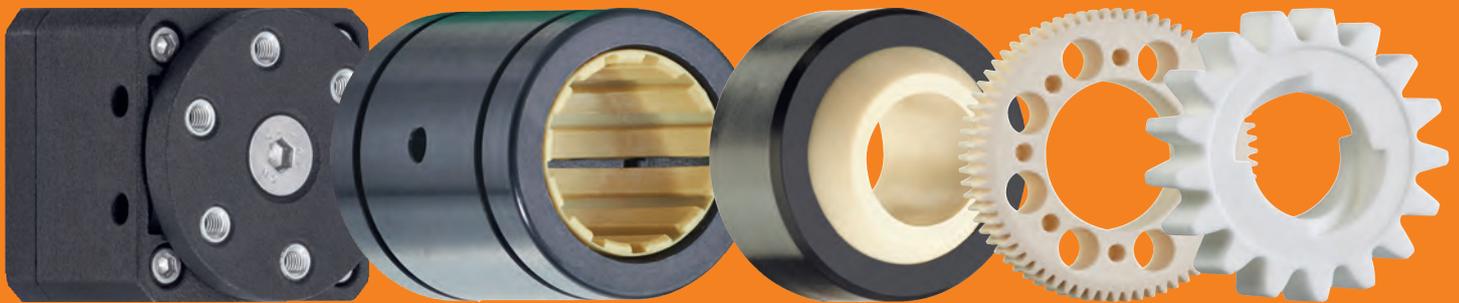
igus, nata nel 1964 a Colonia in Germania, è specialista nell'impiego di polimeri compositi autolubrificanti per produrre una vasta gamma di componenti e soluzioni per l'automazione. Oggi, con una fitta rete commerciale e 35 filiali nel mondo, igus fornisce le sue "motion plastics" su scala globale. Per le vostre applicazioni tecniche, per qualsiasi tipo di movimento, igus propone – da magazzino – una gamma molto estesa di cuscinetti a strisciamento e a sfera, di snodi e giunti autolubrificanti e di guide e sistemi lineari. L'azienda propone inoltre soluzioni per il trasporto di energia e dati in applicazioni dinamiche: sistemi per catene portacavi con cavi e connettori... Dal singolo componente ai sistemi plug & play readychain. Da sempre attenta alle tendenze del mercato e alle innovazioni di processo, igus ha sviluppato soluzioni per l'industria 4.0: con le smart plastics di igus, è oggi possibile calcolare la durata d'esercizio di catene e cavi programmando

gli interventi di manutenzione sugli impianti ed evitando fermi macchina non previsti. Per soddisfare le esigenze dei propri clienti, igus propone anche sistemi di automazione e robotica low-cost, modulari, facili da installare e semplici da programmare: con i prodotti robolink il cliente potrà comporre - in base alle sue reali necessità - un braccio robotico fino a 5 gradi di libertà con motore e assi di connessione mentre per le sue operazioni di picking, di ispezione o di collaudo potrà scegliere il delta robot di igus. Un altro punto di forza dell'azienda è il servizio di stampa 3D per realizzare su misura pezzi funzionali, non prototipali, a beneficio di progettisti e produttori di macchine. Riduzione della manutenzione e dei costi, aumento della durata e della tecnologia, componenti pronti a magazzino... Ecco, in breve, i principali vantaggi delle motion plastics di igus. 

www.igus.it

motion? plastics!

Dal singolo componente ai sistemi plug & play, soluzioni che semplificano la vita del progettista 4.0



igus® srl
Via delle Rovedine, 4
23899 Robbiate (LC)

Tel. 039 59 06 1
Fax 039 59 06 222
igusitalia@igus.it

igus®.it

CONTRINEX, sensors for factory automation

Contrinex is a leading manufacturer of sensors for factory automation. The Swiss company, headquartered in Corminbeuf near Fribourg (CH), has a unique and innovative range of products whose features far surpass those of standard sensors. Since its foundation in 1972 by Peter Heimlicher, Dipl Ing ETH, Contrinex has grown from a one-man operation to a multinational group with over 500 employees worldwide. More than 15 subsidiaries cover the core markets in Europe, Asia, North and South America. Contrinex manufactures its own sensors, safety and RFID systems in 4 production locations: Switzerland (since 1972), Hungary (since 1995), China (since 2003) and Brazil (since 2009).

At a glance

- Technology leading manufacturer of inductive and photoelectric sensors as well as safety and RFID systems
- World market leader for miniature sensors, sensors with long operating distances and devices for particularly demanding operating conditions (allmetal, high-pressure and high-temperature resistant sensors)

- Represented in over 60 countries worldwide, headquarters in Switzerland
- 8000 products

Intelligent Sensors for the 4th Industrial Revolution: Industry 4.0

Fit for the future with IO-Link

Intelligent sensors are the fundamental building blocks of modern smart factories. They enable sensor-supported production resources (machines, robots, etc.) to configure, control, manage and optimize themselves. Precise, reliable sensor data is now more essential than ever. Sensors from Contrinex, the leader in intelligent sensor technology, ensure excellent data quality. To communicate that data, all Contrinex inductive and photoelectric ASIC sensors will be equipped with IO-Link as standard. Customers use either the sensor's binary PNP output or its intelligent IO-Link interface. Both are available in one and the same device. 

www.contrinex.com



CONTRINEX, sensori per l'automazione industriale

Contrinex occupa un posto di primo piano tra le aziende produttrici di sensori per l'automazione industriale. Questa azienda svizzera, con sede principale a Corminbeuf, vicino a Friburgo (CH), può contare su un catalogo prodotti unico e innovativo, le cui caratteristiche superano ampiamente quelle dei sensori standard. Dal 1972, anno della sua fondazione da parte dell'ingegnere Peter Heimlicher, laureato al politecnico di Zurigo, Contrinex si è trasformata da ditta individuale a multinazionale, con più di 500 dipendenti nel mondo. Più di 15 filiali coprono i mercati principali di Europa, Asia, Nord e Sud America. Contrinex produce i sensori e sistemi di sicurezza e RFID in quattro stabilimenti: Svizzera (dal 1972), Ungheria (dal 1995), Cina (dal 2003) e Brasile (dal 2009).

Panoramica

- Azienda leader nel settore dei sensori induttivi e fotoelettrici, nonché nei sistemi di sicurezza e RFID
- Leader mondiale nel campo dei sensori miniaturizzati, dei sensori con distanza di intervento elevata e dei dispositivi per condizioni di esercizio particolarmente complesse (sensori tutto-metallo, resistenti

- alle alte pressioni e alle alte temperature)
- Rappresentanze in oltre 60 paesi in tutto il mondo, casa madre in Svizzera
- 8000 prodotti

Sensori intelligenti per la 4° rivoluzione industriale: Industria 4.0

Pronti per il futuro con IO-Link

I sensori intelligenti sono i mattoni fondamentali delle moderne fabbriche intelligenti. Essi sono un valido supporto alla produzione (macchine, robot, ecc) per configurare, controllare, gestire e ottimizzare gli stessi. Avere informazioni precise e sicure dai sensori è oggi più che mai essenziale.

I sensori della Contrinex, leader nella tecnologia dei sensori intelligenti, assicurano eccellenti qualità di dati. Per trasmettere i dati, tutti i sensori Contrinex induttivi e optoelettronici ASIC saranno equipaggiati con IO-Link di serie. I clienti possono utilizzare l'uscita PNP del sensore o la sua interfaccia intelligente IO-Link. 

www.contrinex.com - info@contrinexitalia.it

 **IO-Link**

SENSORI FOTOELETTRICI



C23 UV

NIENTE DI SIMILE

NUOVO PUNTO DI RIFERIMENTO PER IL RILEVAMENTO DI OGGETTI TRASPARENTI



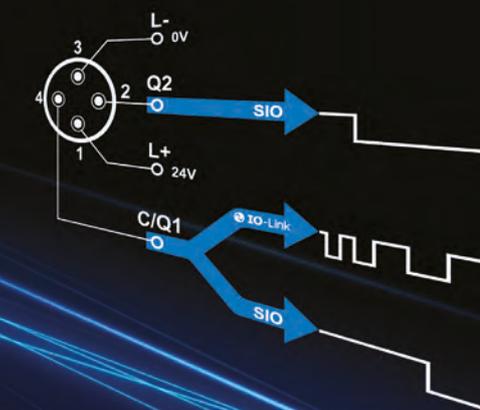
- ✓ Rilevamento estremamente affidabile grazie al forte assorbimento della luce UV da parte di materiale plastico o vetro
- ✓ Facile impostazione del sensore, anche per oggetti trasparenti più sottili
- ✓ Auto collimazione, il raggio UV elimina la zona cieca, consentendo di individuare oggetti vicini al sensore o attraverso piccoli spazi
- ✓ Rilevamento fino a 1.200 mm
Regolazione tramite pulsante di Teach o IO-Link
- ✓ Immunità interferenze reciproche
- ✓ Grado di protezione IP67, Ecolab approved

 **IO-Link**

FACILE DA INTEGRARE

**RFID HF
+ IO LINK**

MODULI DI LETTURA/SCRITTURA PER UN'INTEGRAZIONE ESTREMAMENTE FACILE ED ECONOMICA



- ✓ Installazione semplificata (plug and play)
- ✓ Costi di cablaggio ridotti
- ✓ Interfaccia IO-Link V1.1
- ✓ ISO 15693
- ✓ M18 e M30
- ✓ SIO indipendente con attivazione di un'uscita
- ✓ Disponibile anche con protocollo di comunicazione RS485 e nei vari Bus di campo

EVO SERVICES, innovative closures cleanroom

Company Specialized in the production of cleanroom it searches Innovations and developments always to improve its products. As the time this extraordinary event EXPO, collaborates launching your new and innovative Program, certainly from the Character and From Tradition of EVOservices, INNOVATORS with products and solutions which improve always the quality of work and the food produced from the most important Italian companies, which since forever with honor and tradition maintain the highest levels QUALITY of Italian products in the World. Ghibli DOOR presents an innovative system latches for cleanroom patented, junction free and therefore without a possible settlement of bacteria.

Made of SOLID SURFACES with continue weld joints and a constant density. It's a Panel which exceeds every minimal cracks due from aluminum outline and silicone joints, which characterize door and walls of the controlled contamination areas. The panel of

the door is completely smooth and with rounded edges, without INTERSTICES and extremely easy to clean. The raw material, with which it's made, resists of Detergents, at high temperatures, it presents no alteration with water and is resistant of immersion Without any expansion.

The panel is highly resistant of shock, and regenerated in case of scratches, marks or tears. Available in variation shutter or sliding, manual or automatic and at the option of realize panels in large sizes, moreover you can equip it with all typical accessories like perfectly planar glass, locks and access control.

This new system of closures expands significantly the technologic contained of closures cleanroom it's the first system of doors which removes totally the aluminum outline resulting a monolithic impenetrable block. 

www.evoservices.net

EVOserviceS

EVO SERVICES, sistema innovativo di chiusure per camere bianche

Azienda specializzata nella realizzazione di camere a contaminazione controllata che ricerca sempre innovazioni ed evoluzioni per migliorarsi. Contemporaneamente a questa straordinaria manifestazione EXPO, collabora lanciando il suo nuovo e RIVOLUZIONARIO programma, certamente dal carattere e dalla tradizione di EVOservices, INNOVATORI con prodotti e soluzioni che migliorano sempre la qualità del lavoro e del cibo prodotto dalle più importanti aziende Italiane, che da sempre con lustro e tradizione mantengono ad altissimi livelli la QUALITÀ dei prodotti italiani nel mondo. GHIBLI DOOR presenta un innovativo sistema di chiusure per camere bianche brevettato, privo di giunzioni e perciò di possibili punti di deposito ed insediamento batterico. Realizzato in SOLID SURFACES con saldature continue e a densità costante. È un pannello che supera tutte le seppur minime fessurazioni dovute dai profili di alluminio e giunzioni siliconate, tipiche delle porte e delle pannellature di aree a contaminazione controllata.

Il pannello è completamente liscio e dai bordi arrotondati, senza interstizi ed estremamente facile da pulire. La materia prima con la quale è realizzato resiste ai detersivi, alle alte temperature, non presenta nessuna alterazione con l'acqua e resiste all'immersione senza alcuna dilatazione. Il pannello risulta fortemente resistente agli urti, e rigenerabile in caso di graffi, segni o rotture. Disponibile nelle versioni battente o scorrevole, manuali o automatiche e con la possibilità di realizzare pannelli di ampie dimensioni, sono inoltre dotabili di tutti gli accessori tipici come visive perfettamente planari, serrature e controllo accessi.

Questo nuovo sistema di chiusure amplia sensibilmente il contenuto tecnologico delle chiusure di camere bianche

ed è il primo sistema di porte che elimina totalmente i profili perimetrali risultando un monolitico impenetrabile. 

www.evoservices.net

Siamo lieti di potervi presentare il nostro nuovo e rivoluzionario programma:

GHIBLI DOOR



Ghibli Door è una soluzione innovativa e brevettata in SOLID SURFACES nata per soddisfare le molteplici esigenze delle camere bianche.

SALDATURE CONTINUE:

Il pannello porta non presenta giunzioni in silicone, tipiche delle chiusure di camere bianche, eliminando così la possibilità di insediamento per germi e batteri.

IGIENIZZABILE FACILMENTE:

Grazie all'assenza di giunzioni e alla sua composizione resistente a detersivi e alle alte temperature, sarà più facile per gli operatori tenere le aree di lavoro sempre pulite ed igienizzate.

RESISTENTE AGLI URTI

RIGENERABILE:

In caso di urti forti, è possibile rigenerarlo riportandolo alle condizioni iniziali.

realizzazione di chiusure SU
MISURA

Disponibile nelle versioni **BATTENTE**
o **SCORREVOLE** e dotabile di tutte le automazioni necessarie per le aree a contaminazione controllata.

Per altre informazioni visitate il nostro sito: WWW.EVOSERVICES.NET

COSTACURTA, from conveyor belts to wedge wire screens

Costacurta offers a wide range of solutions for the Food & Beverage Industry.

Costacurta S.p.A.-VICO is an Italian company specialized in the design and manufacture of metal components for industry and architecture, serving markets worldwide.



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.

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, Italy.

Since 1921 Costacurta has been investing and researching to be more and more competitive on both the Italian and international markets.

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°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

Wedge wire screens

Among the usual filtering systems, Costacurta also offers 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



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.

MH MATERIAL HANDLING SPA, conveyors and more

M.H. Material Handling Spa offers conveyors and handling solutions for food and pharmaceutical packaging lines, starting from conveyor belts to the most complex buffering systems as well as merger and sortier devices.

The founding partners began their experience in industrial automation in 1979, finally opening MH in 1986. The company still benefits from their forty years of activity in many different markets: automotive, servicing machine tools, assembly lines and of course packaging lines for food and pharmaceutical, which represent the company's core business over the last thirty years.

The added value of the know-how accumulated so far is made available to customers starting from the

first contacts by means of an assessment of the initial situation of the customer's lines or a preliminary analysis of the projects, with the aim of optimizing the costs and benefits ratio.

The engineering department uses 3D CAD to develop the projects with the aim of obtaining a representation of the machines as realistic as possible, so as to minimize any changes during installation.

Thanks to the diversified network of industrial partners, MH is able to develop turnkey solutions for its customers, receiving products from the process machines and conveying them through all the stages of the packaging up to the logistics warehouse. 🏠

www.mhmaterialhandling.com



MH MATERIAL HANDLING SPA, nastri trasportatori e dintorni

M.H. Material Handling Spa offre soluzioni di trasporto e manipolazione dei prodotti per le linee di confezionamento alimentare e farmaceutico, partendo dai nastri trasportatori fino ai più complessi dispositivi di accumulo, unificatori e smistatori.

I soci fondatori hanno iniziato la loro esperienza nell'automazione industriale nel 1979, aprendo infine MH nel 1986. L'azienda beneficia ancora oggi di quarant'anni di attività in molteplici mercati: automotive, asservimento a macchine utensili, linee di assemblaggio e ovviamente linee di packaging alimentare e farmaceutico, che rappresentano il core business dell'azienda negli ultimi trent'anni.

Il valore aggiunto del know-how fin qui accumulato viene messo a disposizione dei clienti già a partire dai primi contatti per mezzo di un assesment della situ-

azione iniziale delle linee del cliente o di una analisi preliminare dei progetti, con l'obiettivo di ottimizzare il rapporto tra costi e benefici.

Il reparto di ingegneria si avvale di CAD 3D per sviluppare i progetti con l'obiettivo ottenere una rappresentazione delle macchine quanto più realistica possibile, in modo da consentire di ridurre al minimo eventuali modifiche in fase di installazione.

Grazie alla diversificata rete di partners industriali MH è in grado di sviluppare per i propri clienti soluzioni chiavi in mano prendendo in consegna i prodotti dalle macchine di processo e accompagnandoli attraverso tutte le fasi del confezionamento fino ad arrivare al magazzino logistico. 🏠

www.mhmaterialhandling.com



CONVEYORS

MH is an Italian Company with 30 years of experience in engineering and building conveyor lines for food packaging. It's product portfolio goes from conveyors for machine connection, elevators, mergers and whatever accessory may be needed to realize a turnkey plant.



MODUL-FLEX



BUFFERING SYSTEMS

MH is specialized in buffering solutions LIFO zero pressure both with single or double spiral for packaged product or FIFO with multiple belt for the naked one.



BAT BUFFER



MERGERS & DIVIDERS

In order to comply with the increasing productivity rate and speed of packaging lines MH developed a set of dynamic mergers & dividers in achieve the correct distribution of products between the primary and secondary packaging machines.



MERGER DU32



PIETRIBIASI MICHELANGELO SRL

Since 1960 your Italian partner for liquid food processing, with a wide experience in thermal treatments such as PASTEURIZATION, ULTRA-PASTEURIZATION and UHT STERILIZATION



Complete equipment means starting from milk receiving or recombination to final product including packaging.

The same for juice and ice cream processing, from preparation to filling.

From the very beginning Pietribiasi Michelangelo Srl, a family-run company founded in the 60's, has specialized in the construction of equipment for the dairy industry and developed later into the field of soft drinks, juices and beverages in general.

Today the Pietribiasi name is among the more well-known in the dairy and beverages sector and the company is internationally acknowledged, particularly in the realization of "turn-key" projects regarding process of liquid foods.

Looking deeper into the company's products range, Pietribiasi covers the development, project design and supply of complete lines for the processing of milk and its derivatives like cream, fermented products (yoghurt in its various recipes, sour cream/ Smetana, kefir, labneh, etc.), fresh soft as well as semi-hard and hard cheese, mozzarella/pasta filata/ pizza cheese, butter and other products processed from cow, sheep and goat milks.

In the beverage field, the range includes pre-mix units, sugar dissolving systems, filters, mixing and storage tanks as well as of course the complete thermal treatment up to the filling.

These kinds of plants are "tailor-made" and designed according to customer's specific demands, from small to bigger plants.

Pietribiasi is also very well known for ice cream mix preparation and pasteurization.

Pietribiasi designs and produces plate and tubular heat exchanger for HTST and ESL pasteurization, UHT sterilization and thermal treatment in general (cooling and/or heating) of different liquid foods (milk, cream, ice-cream mix, fruit juice, beer, wine and many others).

Skid mounted pasteurizers can be completed with degassing unit, separator, homogenizer.

Another core business is the production of CIP plants. Its fifty-year experience in the food field, its long lasting worldwide cooperation with many organizations and partners, the specialized knowledge in above described processing fields, equipment and technologies, the skilled level of operating staff, a flexible and friendly management led by owners, are the powerful basis of the success of Michelangelo Pietribiasi Srl. 

www.pietribiasi.it

ON THE NEXT PAGE:

UHT LINES for high temperature treatment and filling of all liquid food destined to long shelf life - available in **TUBULAR AND PLATE** version, with degassing unit, homogenizer, plc control, cip on board. **ASEPTIC BUFFER TANK** - simple wall or insulated, with optional cooling circuit after sterilization - and aseptic circuit till high precision net weight **BOTTLE FILLER**.

PIETRIBIASI

COMPLETE
ASEPTIC LINES



since 1960

PIETRIBIASI

www.pietribiasi.it

Via del Progresso, 12
Marano Vicentino (VI) - Italy
Tel. +39 0445 621088
pietribiasi@pietribiasi.it



Ideas, solutions and plants for the food and beverage industry

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 costumers' 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 Sterilization Plants

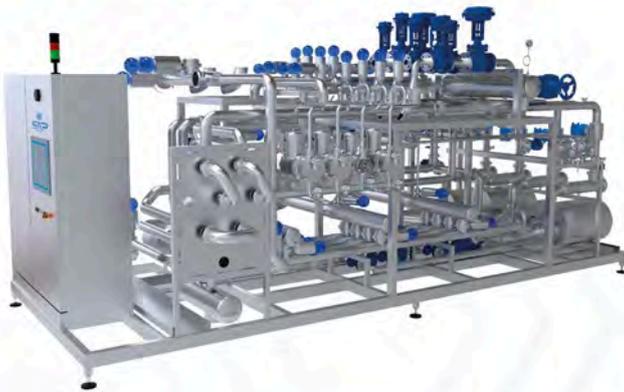
Mixing and Carbonating Units



Pasteurization Plants



Cip Cleaning Plants



Continuous Sugar Dissolvers



Syrup Rooms



Aseptic Tanks



Food Processing Plants



SAP ITALIA SRL
via S. Allende, 1
20077 Melegnano (MI) Italy
Tel. +39 02 983 867 9
Fax +39 02 9823 17 67
info@sapitalia.it

www.sapitalia.it

MATRIX: 15 Years at the ForeFront

Know how & Passion are the two tools that allowed Matrix to become in the years a dynamic company that has as strong point the technological innovation and as final aim the will to satisfy each need of the customers that trusted in this company over the years.

A Know-How that, despite the 30-years experience in the field, drives each day the company to commit the energies of all the Matrix team towards a continuous technological innovation, both in the

systems and the process, to offer multifunctional solutions ever more versatile and flexible.

A Passion for our job and our solutions that are developed and implemented thanks to the involvement of the whole Matrix team, whose common aim is the Customer Satisfaction, offering professional and human value at every level and transforming client needs in concrete solutions. 

www.matrix-srl.com



MATRIX: 15 anni in prima Linea

Know-how & Passion sono i due strumenti che hanno permesso a Matrix di diventare negli anni un'azienda dinamica che ha come punto di forza l'innovazione tecnologica e come obiettivo finale quello di poter soddisfare ogni esigenza dei clienti che negli anni le hanno dato fiducia.

Un Know-How che nonostante la trentennale esperienza nel settore ci spinge ogni giorno ad impegnare le energie di tutto il team Matrix verso una costante innovazione tecnologica, sia dei sistemi sia dei

processi, per offrire soluzioni multifunzionali sempre più versatili e flessibili.

Una Passion per il nostro lavoro e per le nostre soluzioni che vengono sviluppate e realizzate grazie al coinvolgimento di tutto il team Matrix che ha come obiettivo comune la Customer Satisfaction, offrendo valore professionale e umano a tutti i livelli e trasformando le necessità del cliente in soluzioni concrete. 

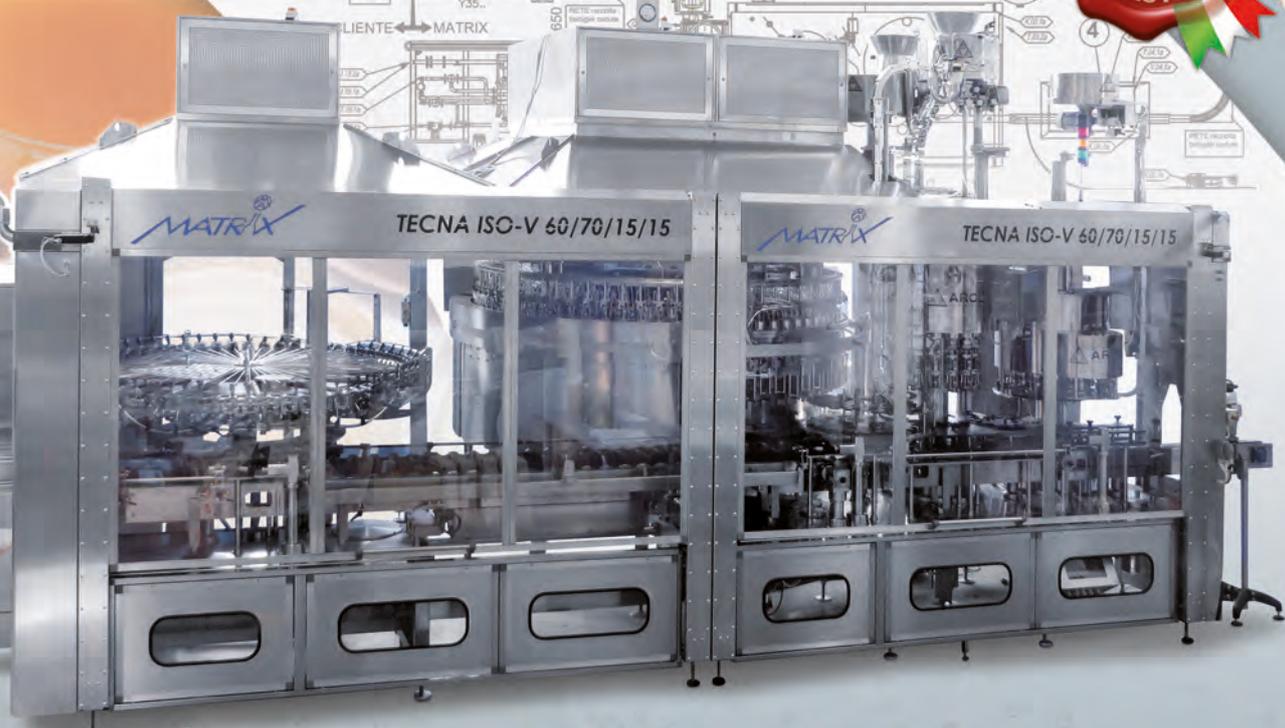
www.matrix-srl.com



campbelladvc.com 17819



15 YEARS OF PROCESSING AND BOTTLING TECHNOLOGY



**You make Great Beverage?
...You deserve a Quality Bottling System!!!**

www.matrix-srl.com

SMI SPA solutions for smart bottling and packaging plants

SMI Spa is the leading business within the SMI Group. Founded in 1987, the company has established a global reputation and is a world-wide renowned provider of hi-tech PET-blowing & bottling systems and packaging machines for food & beverages, household cleaning, personal hygiene, chemical and pharmaceutical products. With **over 6,500 packaging machines installed in 130 countries**, SMI offers one of the most comprehensive portfolio of primary, secondary and tertiary packaging machines suitable to production requirements up to 33,600 bottles/hour. In today's era of Industry 4.0 and IoT, the food & beverage industry demands increasingly more automated, versatile, interconnected and efficient **bottling and packaging solutions**, capable of manufacturing large batches of products in the most economical and eco-friendly way. With the launch of the ERGON technology, SMI has showed again its extraordinary, long-lasting capability of proposing new and advanced solutions.

The Smart Factory conceived by SMI features new cutting-edge solutions for the bottling and packaging industries with improved efficiency, flexibility, eco-friendliness, ergonomics and easier management and control.

The key aspects of SMI Smart Factory are:

- use of latest generation production technologies such as the ERGON platform for intelligent and fully automated equipment, which ensures flexible, ergonomic and fully interconnected manufacturing processes with close interaction between machine and operator;
- computerised and integrated management and control system, which allows constant monitoring of the vital production parameters (even from remote), continuous line supervision and collection of a wide range of statistics on the plant's functioning; all this with the aim of carrying out corrective actions, scheduled maintenance operations and performance improvement
- manufacturing solutions guaranteeing huge energy saving, higher efficiency and reduced resource waste
- the most effective mix of advanced engineering, sustainable production processes and high-efficiency monitoring and supervising operations, with the aim of producing more, faster and better.

Fully electronic stretch-blow moulders: the new EBS ERGON series

Among the solutions for the blowing and bottling solutions, one of the latest innovations is the ultra-compact



rotary stretch-blow moulder EBS K ERGON, available both in stand-alone and in combined version with an electronic filler and a capper and represents a flex-

ible approach to the customer's needs for the production of PET containers up to 33,600 bph. This machine range is the result of a research & development project which introduced innovative concepts in the design and manufacture of SMI products standing out for low power consumption, high performances and a quality/price ratio among the best in the market. The stretch-blow moulders of the EBS ERGON series are equipped with motorized stretching rods controlled by electronic drives with no need for mechanical cams.

This new technology enables a precise descent of the stretching rod, an accurate control of its position at any time, remarkable energy savings, no needs for mechanical interventions (cams replacement) in case of bottle format change. The advanced technology employed also features low dead volume valves delivering great advantage in terms of machine efficiency and bottle quality.

Secondary & tertiary packaging machines featuring energy saving, process efficiency and operative flexibility

SMI innovations in the secondary & tertiary packaging machines ensures competitiveness, efficiency and flexibility along with energy savings and environmental sustainability. That's why SMI most innovative technology came into effect in the new ERGON series. Ergonomics and automation are the key elements featuring the new line of equipment of shrink-film and wrap-around case packaging machines that includes a large variety of models in single, double and triple lane configuration capable of satisfying production requirements up to 450 packs/minute (small packs in triple lane configuration).

SMI palletizing systems of the APS series results from an intense activity of research and innovation, which has allowed to produce technologically advanced systems capable of providing each user with the solutions which best fit their needs.

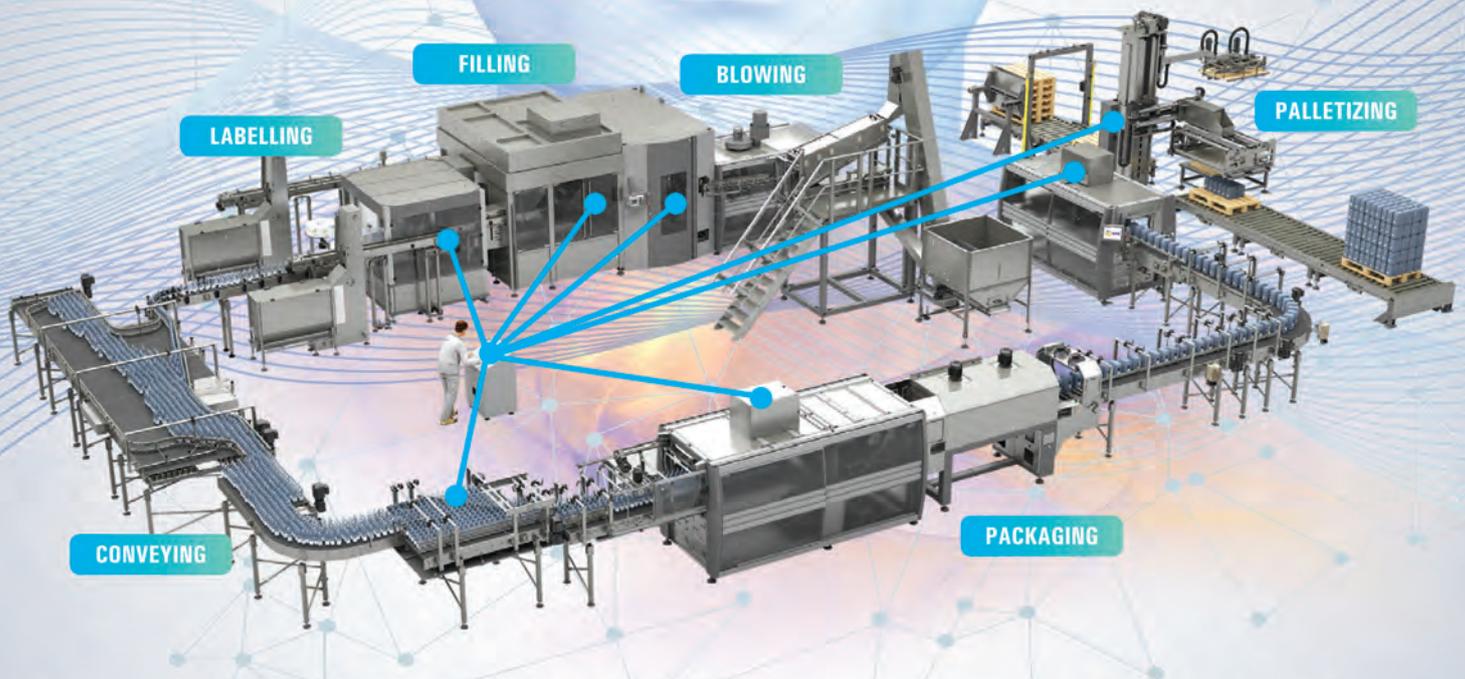
SMI palletizing systems enable to streamline the end-of-line operations of countless industrial sectors: beverage, food, chemical, pharmaceutical, detergent, glass, paper and many more and meet production needs from 35 up to 90 packs/minute (according to the size of the product handled and to the palletization pattern selected. 

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



The new Unico filter by **VLS Technologies**

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 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 is available in different sizes with 1, 4, 7 and 10 filtering modules up to 60 hl/h. It implements two types of membranes: the capillary membranes

made of polyethersulfone that guarantee a perfectly clean product and the stainless steel membranes. All the filters are realized in stainless steel with food degree polishing and they are placed, depending on the size, on stainless steel skids on wheels. The filter is completed with pumps, housings and all the instrumentation necessary for correct operation and check of the safety parameters.

The advantages guaranteed by Unico filter are typical of cross flow filtration with remarkable levels of product recovery that sometimes can reach the maximum rate of 99%. Unico guarantees reduced product losses and low retention of color and structure: a single filter for all needs with the possibility of filtration of sparkling wines, and no lees in stock. The all-in-one filtration solution Unico has been awarded the New Technology SIMEI 2017 in the Innovation Challenge SIMEI@drinktec 2017. 

www.vlsttechnologies.it



Il nuovo filtro Unico di **VLS Technologies**

Il filtro Unico è la nuova tecnologia ideata da VLS Technologies pensata per i piccoli e medi produttori. Diversamente da tutte le altre tecnologie presenti sul mercato Unico è una soluzione all-in-one che consente di lavorare assieme fecce e mosti filtrandoli perfettamente in un unico passaggio. Il risultato è un prodotto filtrato di ottima qualità con torbidità inferiore ad 1 NTU. Il filtro Unico oltre a garantire una perfetta filtrazione del liquido ne abbatta la flora microbiologica preservando tutte le caratteristiche organolettiche del prodotto ed in alcuni casi migliorandone le caratteristiche. Gli elementi filtranti utilizzati in Unico possono sopportare ripetute regenerazioni con acqua calda e detergenti garantendo una lunga durata degli elementi filtranti. Alla fine del processo quello che rimane nel serbatoio non è più da riprocessare e può essere mandato direttamente in distilleria ottimizzando al meglio tempo, prodotto e risorse. Il filtro Unico è disponibile in una configurazione a 1, 4, 7 e 10 moduli filtranti con portate fino a 60 hl/h. Utilizza due tipologie di membrane: le membrane capillari in polietersulfone che

garantiscono un prodotto perfettamente limpido e le membrane in acciaio inox. Tutti i filtri vengono realizzati in acciaio inox con finitura lucida alimentare. In base alla loro dimensione vengono posizionati su un telaio in acciaio inox dotato di ruote. A seconda della loro configurazione i filtri sono completi di elettropompe, housing e strumentazione finalizzate al corretto funzionamento e controllo di tutti i parametri di sicurezza. I vantaggi garantiti dal filtro Unico sono i vantaggi tipici della filtrazione tangenziale con importanti livelli di recupero del prodotto che talvolta possono spingersi anche fino al 99%. Unico permette di non utilizzare coadiuvanti di filtrazione, mantiene una bassa ritenzione di colore e struttura, consente di filtrare anche vini spumanti e garantisce l'assenza di fecce in stock il tutto utilizzando un solo filtro che soddisfa tutte le esigenze.

Il filtro Unico di VLS Technologies si è aggiudicato il Premio New Technology SIMEI 2017 nell'ambito dell'Innovation Challenge SIMEI@drinktec 2017. 

www.vlsttechnologies.it



UNICO FILTER

EVERYTHING YOU NEED TO FACE NEW CHALLENGES. IN A ALL-IN-ONE SOLUTION.

UNICO is the all-in-one filtration system for wines and musts that reduces the microbial flora preserving all the organoleptic characteristics of the product. The advantages: no filtration adjuvants added, reduced product loss, low colour and structure retention and the possibility to filter sparkling wines.

Find out more: www.vlstechologies.it



Follow us:



Velo Acciai S.r.l. - Via San Lorenzo, 42, 31020 San Zenone degli Ezzelini (TV) - Italy
T. +39 0423 968966 - info@veloacciai.com - www.vlstechologies.it

VLS
Technologies

EUROSTAR, the future arises from tradition

Monferrato, the Made in Italy added value
Thanks to the deep knowledge of our traditions and the great passion for our territory that has always distinguished us Italians and in particular we of the Monferrato, for more than 20 years now, at EUROSTAR we design, manufacture and install bottling equipments lines based on state-of-the-art filling technologies and turn-key lines according to the most advanced packaging know-how.

We serve primary companies worldwide in all major markets: water and beverage, beer, wine and spirits, food products, oils, personal care, home care, pharmaceutical and chemical.

We have more than 1200 EUROSTAR equipments installed worldwide which are assisted by our After-Sales Service network.

The "core" of our machines is made up of components that are designed and manufactured internally; this

allows us to propose and implement high quality tailor-made solutions that satisfy all needs such as, for example, those of the fine liquor market.

Our technologies cover all the major needs of liquid filling, up to medium viscosity: from light depression to high vacuum, from counter-pressure (mechanic and electro-pneumatic) to volumetric (mechanic and electronic with flow-meters).

Our counter-pressure technology is now available on our new range of canning machines equipped with the seaming devices designed and manufactured by EUROSTAR because our goal has always been to evolve, improve and differentiate ourselves.

The production capacity of our equipments ranges from 1000 up to 24000 BPH for glass, PET and all other polymers containers, covering all the capping options available on the market. 

www.eurostar.it



EUROSTAR, il futuro nasce dalla tradizione

Monferrato, il valore aggiunto del Made in Italy
Grazie alla profonda conoscenza delle nostre tradizioni e alla grande passione per il nostro territorio che da sempre contraddistingue noi italiani ed in particolare noi del Monferrato, in EUROSTAR, da ormai più di 20 anni, progettiamo, costruiamo ed installiamo sistemi di imbottigliamento basati sulle migliori tecnologie di riempimento e linee complete applicando le competenze più avanzate nel settore del packaging.

Serviamo primarie società nel mondo in tutti i mercati principali: acqua e bibite, birra, vini e liquori, prodotti alimentari, olio, cura della persona, cura della casa, prodotti farmaceutici e chimici. Contiamo più di 1200 installazioni EUROSTAR nel mondo, assistite dalla nostra rete di Servizio Post Vendita.

Il "cuore" delle nostre macchine è costituito da componenti che sono progettati e realizzati internamente; questo ci permette di proporre e realizzare soluzioni personalizzate di alta qualità

per tutte le esigenze come, ad esempio, quelle del mercato dei liquori pregiati.

Le nostre tecnologie soddisfano tutte le principali applicazioni di riempimento di prodotti liquidi fino alla media viscosità: dalla leggera depressione all'alto vuoto, dalla isobarica (meccanica ed elettropneumatica) alla volumetrica (meccanica ed elettronica con flussimetri).

La nostra gamma di prodotti si avvale anche delle nuove macchine per riempimento isobarico di lattine in alluminio; queste macchine sono dotate di torrette aggraffatrici progettate e realizzate in EUROSTAR perché il nostro obiettivo è da sempre quello di evolvere, migliorare e differenziarci.

La capacità di produzione delle nostre macchine si attesta tra 1000 e 24000 BPH con contenitori in vetro, PET e tutti gli altri polimeri, integrando tutte le opzioni di chiusura disponibili sul mercato. 

www.eurostar.it

SAN MARZANO
OLIVETO

PROUDLY ALL
OVER THE WORLD



BOTTLING AND PACKAGING SOLUTIONS



1.200
Installations worldwide



Production capacity
1.000 ÷ 24.000 bph



After-Sales
Service



LOGIN TO DISCOVER OUR RANGE OF PRODUCTS

eurostar.it



BOTTLING AND PACKAGING SOLUTIONS

EUROSTAR SRL - Regione Leiso, 86 - 14050 San Marzano Oliveto - Italy - eurostarinfo@eurostar.it

New success for **AKOMAG**

Recently the company delivered, installed and tested a new machine intended for washing recycled glass bottles. The machine for the PepsiCo group is a Hydra 8.2, characterised by a very high production: 37,500 bottles/h.



The new model, the pride of mechanical Made in Italy, reaches a mechanical efficiency equal to 99.4%, successfully exceeding the standards required by the customer in the contractual phase. With this new provision, Akomag confirms itself once again as world leader in the construction of glass bottle washers.

The bottle washer has been specially designed in order to minimise the environmental impact, with particular attention to water and steam consumptions, and to the duration of the detergent bath.

The completely automated wash cycle includes an initial bottle-emptying station followed by a pre-wash spraying and first pre-soak bath that significantly reduces detergent bath pollution and markedly decreases consumption levels.

In the pre-soak area the project also provides for the installation of a belt filter that allows to automatically remove the main impurities typical of recycled bottles (straws, paper, cigarette butts, for instance).

The washing of bottles is completed with the internal and external high-pressure detergent wash sprays, using self-cleaning and self-centring rotating nozzles.

Mains water for spray-rinsing

In designing Hydra 8.2, Akomag has focused on the final rinsing sprays using mains water. The expedients developed during the design stage have allowed to achieve extraordinary results.

By installing a special valve with integrated flow meter on the mains pipe (controlled directly by the control panel),

it is possible to detect the instantaneous and daily water consumption required for the proper washing of the bottles. With pride and satisfaction, Akomag technicians declare that thanks to the new design the new machine has a water consumption equal to 0.098 litres per bottle. A lower value than rigidly imposed in contractual phase by the customer.

The supply is completed with many other technological innovations, including sensors for slowing down or stopping the machine in case of missing or clogging of the bottles on the conveyor belts; synchronization systems of the bottle washer speed with that of the filling monobloc; control and introduction of detergent and additives in the washing bath and of sequestrants/ disinfectants in the spray tanks; self-cleaning filters in the tanks; automatic bottle loading and unloading, perfectly synchronized with the movement of the main chain.

Akomag is a flexible and dynamic company that bases its policy on customer satisfaction, the quality of its systems, its assistance services and technological innovation.

Akomag has been working for several years in the bottling sector and thanks to the proven experience developed in this field, the company can guarantee to its customers maximum yields, user-friendly operation and minimum operational costs, as well as long working life of its machines built with top quality materials.

From the province of Parma, Akomag aims to meet the needs of all those who are looking for high quality products. 

www.akomag.com

AKOMAG



.... THE BOTTLE WASHER



AKOMAG S.r.l.

Fraz. Diolo, 15/D - 43019 Soragna (PR) Italy - Tel. +39 0524.599097 Fax +39 0524 599012
info@akomag.com - www.akomag.com

WATER SYSTEMS, process equipment for the beverage industry

WS is a Company, founded in 2005, working as process equipment supplier for the beverage industry.



During these years WS has achieved a very good reputation in the beverage industry field, managing to cooperate with the major global players, such as Coca Cola, Pepsi Cola, Nestlé Waters and Orangina-Schweppes, and with private investors installing new production facilities, quite often green fields, in emerging Countries.

WS has met new standards for product quality, energy saving and maximum plant output while complying with the strictest criteria for hygiene and safety.

All the devices are entirely conceived and designed to guarantee the best requirements in terms of microbiological, physical-chemical and organoleptic properties: the entire production process and software development are managed internally, as well as installations and commissionings which are carried out with WS's own resources.

WS' products for beverage industry are:

- water purification plants (mechanical filtration, microfiltration, reverse osmosis, UV disinfection, sterilisation) designed according to the Customer's exigencies and the chemical analysis;
- sugar dissolving systems (single batch, double batch and continuous up to 35.000 l/h);
- semiautomatic and automatic syrup rooms;
- premix units;
- flash pasteurising units;
- ozone generators;
- carbonating equipments (water, wine, beer, soft drinks);
- in line syrup blending systems and ingredients mixing systems;
- steam sterilisable microfiltering systems (juices, beer, wine);
- mineralising equipments;
- equipment for preparation of non-chemical bottles rinsing and disinfecting solutions (such as ozone) and chemical solutions preparing devices (peracetic acid, hydrogen peroxide, chlorine, etc.);
- equipments for the preparation of sterile water;
- manual and automatic CIP systems.

Thanks to its skill and process expertise, today WS is widely present worldwide even with turnkey solutions including ancillary equipment (cooling equipment, boilers, etc.).

WS' philosophy is to manufacture high quality and reliable equipment, equipped only with top brand components: ALFA LAVAL, ENDRESS+HAUSER, PALL, ANTON PAAR, SIEMENS, FESTO, SPIRAX SARCO are the typical components our Customers will find on Their plants.

The choice of providing only state-of-the-art solutions has brought us to be appointed as officially authorized integrator by ALFA LAVAL.

All the aspects are carefully arranged. Each process is designed according to the real Customer's needs. During the years, WS has been able to develop innovative solutions, sometimes unique in the field.

Between main technical references, WS can list the supply of two fruit juice tubular flash pasteurizers for aseptic filling to ORANGINA-SCHWEPPE in France; furthermore, it's significant to point out that WS is included in NESTLÉ WATERS' authorized suppliers list for water purification systems: recently an important contract for the supply of a top-technology water treatment plant in the far East has been finalized.

Amongst last supplies (early 2016), WS also boasts a complete line for soft drinks production in Las Vegas - USA (COCA COLA co-packer): from water treatment to hot fill pasteurizer, through sugar syrup preparation and ingredients mixing, also including CIP equipment.

At the beginning of 2017, WS is manufacturing a wide equipment for the production of syrup for CSD, sold to the PEPSI COLA Bottler in Central America.

WS consider Customer Service one of the greatest keys to success: entire business, marketing, sales and profits depend on Customers' satisfaction so the after sales team is constantly trained to perform the simplest solution in the shortest possible time to support the Customer's business. 🏢

Please visit our website www.watersystems.it to know our next exhibition!



*refreshing taste
of technology*



WATER PURIFICATION
SUGAR AND SWEETENERS DISSOLVING
CONCENTRATES PREPARING
SYRUP STORAGE
PASTEURISING
DOSING AND BLENDING
PRODUCT CARBONATING
WATER OZONISING
FLUIDS HANDLING
CLEANING AND RINSING
HOMOGENIZING
TURNKEY PROJECTS

A. WATER SYSTEMS srl
C.so Piave 4
12051 Alba CN - ITALY
C.F. / P.IVA 03045410044

Operational Headquarters:
Località Piana 55/D
12060 Verduno CN - ITALY

Tel. +39 0172 470235
Fax +39 0173 615633
info@watersystems.it
www.watersystems.it



OSTS the best services for the bottling industry

OSTS offers the bottling industry companies the best services for production line performance improvement together with innovative solutions for handling cost reduction. The long term experience of the founders and their team, makes OSTS the best partner to contact.

Spare parts supply: wide range of compatible spare parts suitable for the main manufacturers' machines and systems. All our spare parts are produced by certified suppliers, following our own technical specifications.

Modernizations and upgrades: solving solutions by means of innovative technical proposals for all inefficiencies generated by critical parts or systems on the line which may affect performance and operational costs.

Changing parts: changing parts for new labels and new containers.

Conveyors supply and accessories: supply of conveyors of bottles, cartons, packs and pallets.

Automation, wiring and electric cabinets: utilizing components of the main brands (Siemens, Allen Bradley, BR, Beckhoff etc.), OSTS can develop and realize line automation projects based on the technical specifications requested by the customer.

Engineering and lay out: planning of complete lines. Projects to implement or relocate pre-existing lines or parts of lines. Lay out change and replacement of existing lines.

Diagnostic check-ups: our specialized technicians can provide diagnostic check-ups for single machines or for complete lines. After an accurate analysis on the maintenance status, we suggest the necessary service to be undertaken, especially carrying on work-phase coordination in order to optimize timing issues.

Maintenance: our specialized technicians carry out ordinary and extraordinary maintenance work. 🏢

www.osts.it



OSTS il miglior partner per l'industria delle bevande

OSTS offre alle aziende del settore delle bevande tutti i servizi volti a migliorare e mantenere il rendimento delle linee di produzione nonché ad ottimizzarne i costi di gestione. L'indiscussa esperienza dei soci fondatori e dei suoi collaboratori fanno di OSTS il partner ideale da contattare.

Parti di ricambio: ricambi compatibili per macchine e impianti dei principali costruttori. I ricambi vengono prodotti da fornitori selezionati in base alle nostre specifiche tecniche.

Modernizzazioni e upgrades: sostituzione di parti meccaniche o dispositivi critici con innovative soluzioni tecniche che consentono di abbassare i costi operativi e migliorare le prestazioni.

Cambi formato: progettazione e realizzazione di attrezzature per lavorare nuove bottiglie ed etichette.

Fornitura di nastri trasportatori e accessori: fornitura di nastri trasportatori bottiglie, cartoni, fardelli e palette.

Automazione, cablaggi e quadri elettrici: studio e

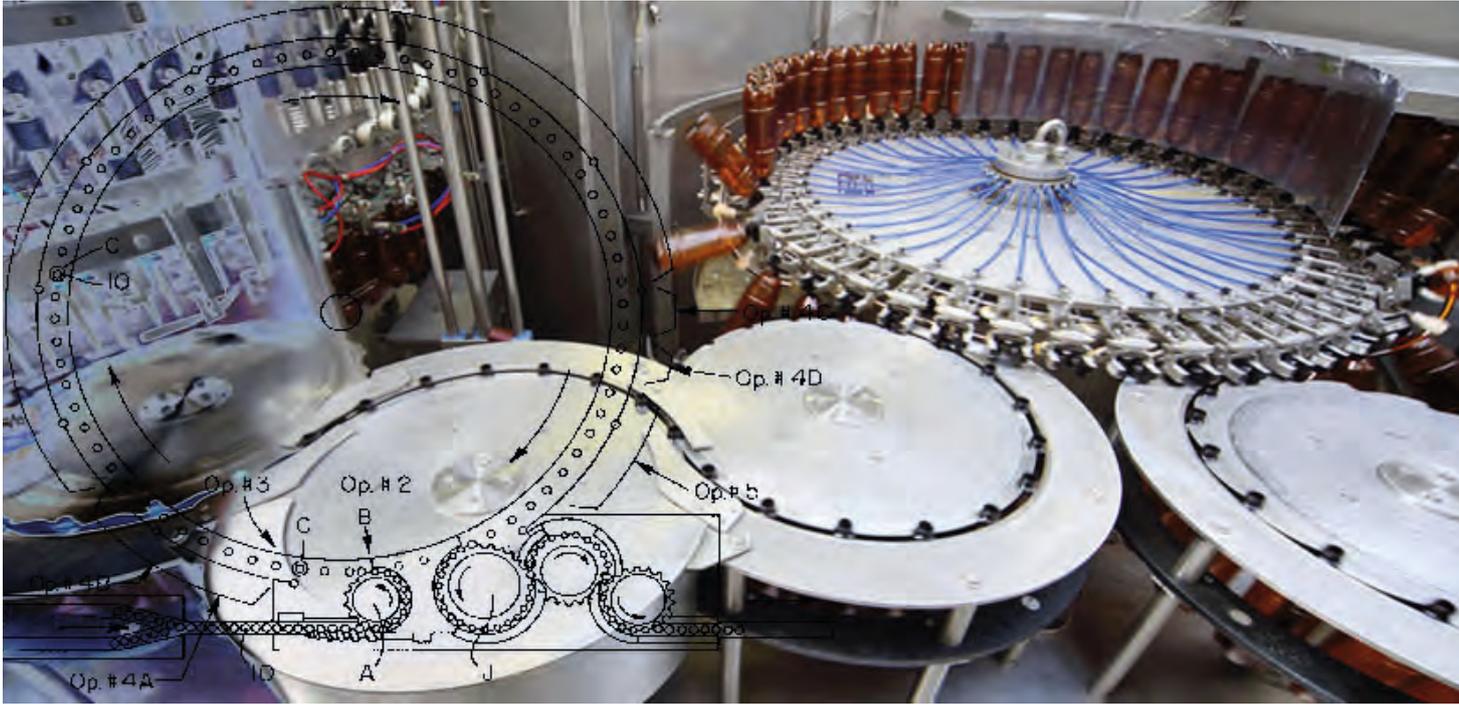
realizzazione dell'automazione di linea utilizzando la componentistica delle principali marche (Siemens, Allen Bradley, BR, Beckhoff etc.). OSTS può sviluppare e realizzare progetti di automazione sulla base delle specifiche tecniche richieste dal cliente.

Ingegneria e layout: progettazioni di linee complete, integrazioni e miglioramenti di linee esistenti, ricollocamento di linee o parti di esse. Fornitura di nastri trasportatori bottiglie, cartoni, fardelli e palette.

Visite diagnostiche: visite diagnostiche per singole macchine e per linee complete, tramite accurate ispezioni atte ad evidenziare le inefficienze di funzionamento. Diagnosi sullo stato di manutenzione e individuazione delle azioni da intraprendere per ottenere un miglior rendimento.

Manutenzione di impianti e macchine: manutenzioni ordinarie e straordinarie con nostri tecnici specializzati. 🏢

www.osts.it



Heads for **Industrial Washing** of containers

Thanks to a programme of product optimisation, resulting from a careful and meticulous client feedback process, the 1980s and 1990s witnessed the development, by the Officina Meccanica Bolondi Ivano, of a large number of technical innovations in the washing head production sector.

A comprehensive range of low and highpressure products designed to meet the needs of firms looking for products that are perfectly suited for sanitising and cleaning, from the smallest of containers to the largest of spaces. Particular care and attention has been devoted to the as-

pects of integration with industrial systems and machines, above all in the food, pharmaceutical, chemical, wine producing, transportation sectors, and in the urban and building cleaning industry, by using materials that are compatible with a large variety of products.

It is impossible to overlook the detailed finishing touches that are applied to each and every aspect, hallmarks of truly innovative designs, and that are veritable technological treasures in each of the individual components. 🏠

www.bolondi.com



Macchine per **lavaggio industriale** di interni

L'Officina Meccanica Bolondi Ivano sviluppa negli anni '80 e '90, grazie ad un processo di ottimizzazione della produzione nato da un attento e puntiglioso feed-back con i loro maggiori clienti, una grande quantità di innovazioni tecnologiche nel settore della produzione di testine di lavaggio.

Una completa gamma di prodotti per bassa ed alta pressione in grado di soddisfare la richiesta di tutte le aziende che necessitano di un prodotto ideale alla sanificazione e alla pulizia, dal piccolo contenitore fino ad arrivare al grande ambiente. Particolarmente curato è stato anche l'aspetto

dell'integrazione con macchine e impianti industriali soprattutto nel settore alimentare, farmaceutico, chimico, enologico, dei trasporti, della nettezza urbana ed edile, con un impiego di materiali compatibili con i più svariati prodotti.

Non può essere tralasciata la particolare rifinitura di ogni singolo aspetto, che caratterizzati da un vero e proprio design innovativo sono veri e propri gioielli, tecnologicamente avanzati in tutti i singoli componenti. 🏠

www.bolondi.com

Bolondi

Cleaning Heads



rotojet®

MACCHINE PER LAVAGGIO INDUSTRIALE DI INTERNI
HEADS FOR INDUSTRIAL WHASING OF CONTAINERS

C&G, plants for the treatment of industrial wastewater

C&G Depurazione Industriale Srl is an Italian company which has been designing and manufacturing plants for the treatment of industrial wastewater around the world for over 40 years, with the aim of providing clients with a complete, personalised service which fully respects the environment around us. The company has a team of engineers and highly specialised personnel that follows each client from the design to the construction and installation of the machine, including assistance and post-sales maintenance.

C&G supplies machinery and support technologies to a wide variety of production sectors with one common objective: to treat and improve the quality of a particular liquid. The main sectors where our products are applied include galvanic industries, where it is possible to recover Chrome VI, Nickel, Brass, Copper and precious metals, while treating the wastewater produced by these industries. Other fields of application include graphic arts,

mechanical, chemical and petrochemical industries, pharmaceutical, cosmetic and food industries.

C&G is a pioneer in vacuum evaporation technology, and offers a wide range of evaporator models all of which are characterised by low electrical consumption, the use of electricity or alternative energy sources, automatic 24 hour functioning, compact, robust design, constancy and quality in the results obtained, and absence of smell or vapours.

The principal objectives of the C&G are: to reduce the disposal costs and water consumption costs of a company up to 90%, to recycle the water used in an industrial line; to recover precious metals, to eliminate any possible risk of sanctions by environmental control authorities, to modernise production and to improve the image of a company. 🏢

www.cgdepur.it



C&G, impianti per il trattamento di reflui industriali

C&G DEPURAZIONE INDUSTRIALE da 40 anni costruisce impianti per il trattamento di reflui industriali con lo scopo di fornire ai propri clienti un servizio integrale e personalizzato nella tutela e nel rispetto del patrimonio ambientale, considerando l'acqua come risorsa preziosa e indirizzando il suo lavoro verso la realizzazioni di progetti che ne prevedano il recupero e il successivo impiego.

La ditta dispone di un team di ingegneri e di personale altamente specializzato che segue ogni cliente dal progetto e dalla costruzione della macchina, all'installazione (impianti chiavi in mano), fino all'assistenza e alla manutenzione post-vendita.

C&G fornisce apparecchi e tecnologie di supporto a settori produttivi molto distanti tra loro, ma per raggiungere un obiettivo in comune: trattare e migliorare le condizioni di un determinato liquido. Pionie-

re nella tecnologia di evaporazione sotto vuoto, la C&G mette a disposizione dei suoi clienti una vasta gamma di modelli di Evaporatori, tutti caratterizzati da un basso consumo energetico, alimentazione con corrente elettrica di rete o energia alternativa, funzionamento automatico in continuo sulle 24 ore, robustezza e compattezza, affidabilità e costanza nei risultati, e assenza di fumi e odori.

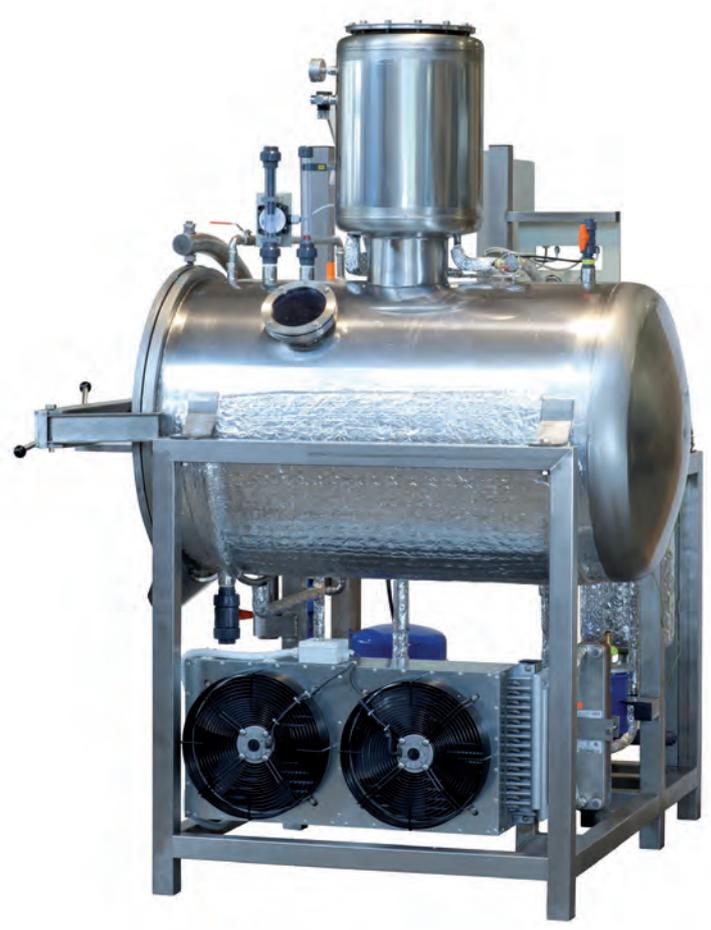
Gli obiettivi primari che C&G si propone sono: ridurre il costo di smaltimento ed il consumo di acqua della vostra azienda, riciclare l'acqua usata nella linea industriale, recuperare materie prime, eliminare ogni rischio di incorrere in costose sanzioni da parte delle Autorità preposte alla tutela dell'ambiente, modernizzare la produzione, e migliorare l'immagine pubblica della vostra azienda. 🏢

www.cgdepur.it



Progetto grafico: ZEUS

C&G s.r.l.
SOCIO FONDATORE UNIAQUA



C&G DEPURAZIONE INDUSTRIALE SRL
Via 1° Maggio, 53 - 50067 Rignano S.Arno - Firenze - Toscana - Italia
info@cgdepur.it - www.cgdepur.it - tel. +39 0558303450 - +39 0558303454 - Fax +39 0558303368

ICI CALDAIE, since 60 years your experts in solutions of excellence

ICI CALDAIE is a company founded in 1958 which has always focused on energy management and heat production, and has become a leading point of reference among the companies operating in the sector of steam generators for industrial processes and heating. 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 sector, 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. 🏠

Follow us on LinkedIn or at www.icaldaie.com



ICI CALDAIE, da 60 anni specialisti in soluzioni di eccellenza

ICI CALDAIE è un'azienda fondata nel 1958 da sempre focalizzata nella gestione energetica e nella produzione del calore, diventata punto di riferimento tra le aziende operanti nel settore dei generatori di vapore per processi industriali e riscaldamento. La nostra presenza con sedi dirette e uffici di rappresentanza in Russia, Bielorussia, Kazakistan, Romania, Polonia, Gran Bretagna, USA, Cina e Singapore, e storici distributori ufficiali in svariati altri paesi del mondo ci permette di essere vicini ai clienti che scelgono le nostre soluzioni ed accompagnarli con competenza nello studio, dimensionamento o rinnovamento dell'impianto.

I nostri generatori sono apprezzati nel mondo perché hanno dimostrato:

- rendimenti superiori al 100% anche per generatori di vapore, grazie allo sfruttamento delle tecnologie di condensazione dei fumi derivanti dal know how nel settore commerciale, con conseguente riduzione dei consumi di combustibile annui fino al 22%;

- riduzione dei consumi elettrici annui fino al 90% grazie alla progettazione interna di sistemi integrati ed alla competenza nelle proposte di revamping ed efficientamento di centrali esistenti;

- emissioni di NOx < 18 mg/Nm³ grazie a svariati progetti in ambito R&D e alla collaborazione con partner internazionali;
- possibilità di funzionare in maniera automatica e sicura senza la necessità di supervisione;
- semplicità di uso e regolazione;
- possibilità di essere supervisionati da remoto in modo da ottimizzare le operazioni di assistenza senza la necessità di interventi dei tecnici sul posto.

Abbiamo sviluppato prodotti specifici per applicazioni dedicate all'industria alimentare, sistemi integrati in grado di soddisfare anche le richieste di vapore più gravose, con soluzioni complete progettate su misura per questo settore. 🏠

Seguici su LinkedIn o su www.icaldaie.com

YOUR EXPERIENCE. OUR TECHNOLOGY.



agenziatecnologie.com



Steam and superheated water boilers for food industry

Whatever your specific sector in the food and beverage industry, your treasure is the recipe and results you've achieved after years of research and innovation, searching for the best ingredients and processes. Considering the way you transfer heat to your product, how you clean, how you sterilize, will all make the difference and contribute to achieve the result you are looking for. For 60 years we have worked to innovate and develop our solutions for the food and beverage industry, with an holistic approach which includes the knowledge of your specific requirements. Your experience. Our technology. Amazing results.



icicaldaie.com

The ISOIL solutions for thermal energy

ISOIL INDUSTRIA, comprehensive measure

ISOIL Industria, present on the market for over 60 years, has invested in the development of products dedicated to the energy sector, creating a whole range of instruments for measuring and controlling flow, and for energy metering, thus offering an adequate and complete response to energy efficiency and control of water use.

ISOMAG® electromagnetic flowmeters stand out among the range of ISOIL INDUSTRIA products available, available with MID M1001 (up to DN1000) and MID M1004 (up to DN400) certification. The ISOMAG® series available both as insertion and full bore with battery power supply is the flagship of the Company.

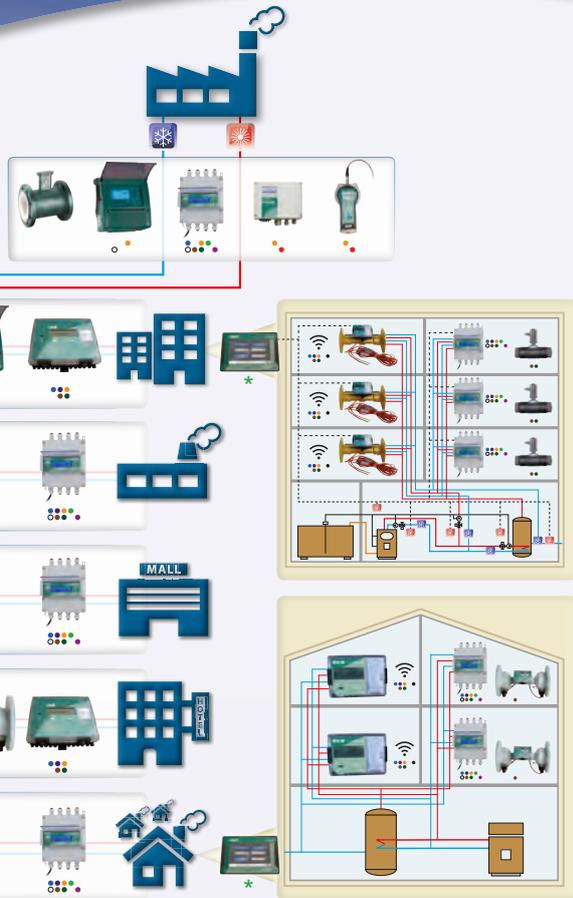
The ISOFLUX™ line is made up of a family of ultrasonic flow meters both with clamp on and with internal probes, in compact or separate versions available up to DN600. The flexibility of these tools finds its peak in the compacts where you can have three protocols available at the same time.

The ISONRG® series, composed of a series of energy calculators, has the peculiarity of having the MID004 certificate also valid for water with glycol.

The communication protocols available are GPRS, 4-20mA, Hart, WMBus, MBus, MODBus and BACnet. The requirements of the MID and the ISO50001 are met, as well as the needs of those involved in TLR, heat management and energy-intensive companies LIBRA, the only laboratory in Italy accredited for the issue of Accredia calibration certificates for the flow rate measurement from 0.003 to 4000 liters / second, is part of the ISOIL production center.

ISOIL Industria is present abroad with a branched network of distributors all over the world and with its own offices in Hong Kong and Brazil. 🏢

www.isoil.it/en/profilo



PROTOCOLS LEGEND

--	--	--	--	--	--	--	--	--	--

* IN: MBus OUT: LAN, USB, RS232C485, GPRS

- > MI004 for heating and cooling <
- > MI004 for Glycol <
- > Minimum ΔT 1 °C certified <
- > Multi protocol output <
- > Range from DN15 up to DN3000 <
- > W-Mbus available <
- > Ethernet connection <

www.isoil.com

ISOIL INDUSTRIA SPA
Cinisello B. - Milano (Italy)
tel. +39 0266027.1
sales@isoil.it
www.isoil.com

ISOIL
INDUSTRIA
The solutions that count

ISOIL INDUSTRIA, misura a 360 gradi

ISOIL Industria, presente sul mercato da oltre 60 anni, ha investito nello sviluppo di prodotti dedicati al settore energia realizzando un'intera gamma di strumenti per la misura e il controllo di portata, livello, pressione e per la contabilizzazione dell'energia offrendo così una risposta adeguata e completa per l'efficiamento energetico e il controllo delle emissioni ambientali. Tra la gamma di prodotti disponibili spiccano i misuratori di portata elettromagnetici **ISOMAG**[®], disponibili con certificazione MID MI001 fino a DN1000 e MID MI004 fino a DN400. La serie **ISOMAG**[®], disponibile sia ad inserzione che full bore con alimentazione anche a batteria è il fiore all'occhiello dell'Azienda.

La serie **ISOFLUX**[™] è formata da una famiglia di misuratori di portata a ultrasuoni sia clamp on che con sonde interne, esecuzione compatta o separata disponibili sino a DN600. Questi strumenti hanno la caratteristica che possono avere tre protocolli disponibili contemporaneamente.

La serie **ISONRC**[®], composta da una serie di calcolatori di energia, ha la peculiarità di avere il certificato MID004 valido anche per acqua con glicole. I protocolli di comunicazione disponibili sono GPRS, 4-20mA, Hart, WMBus, MBus, MOD-Bus, BACnet e LoRa. Per mezzo delle sue rappresentate **ISOIL Industria** può eseguire misure di energia su acqua, glicole, vapore e olio diatermico e misurare portate di gas, biogas, Syngas e aria compressa. I requisiti della MID, della CAR, della ISO50001 e dalle richieste per i TEE sono soddisfatti, così come le necessità di chi si occupa di TLR, gestione calore e delle società energivore **LIBRA**, l'unico laboratorio in Italia accreditato per il rilascio dei certificati di taratura Accredia per la misura di portata da 0,003 a 4000 litri/secondo, fa parte del centro di produzione ISOIL.

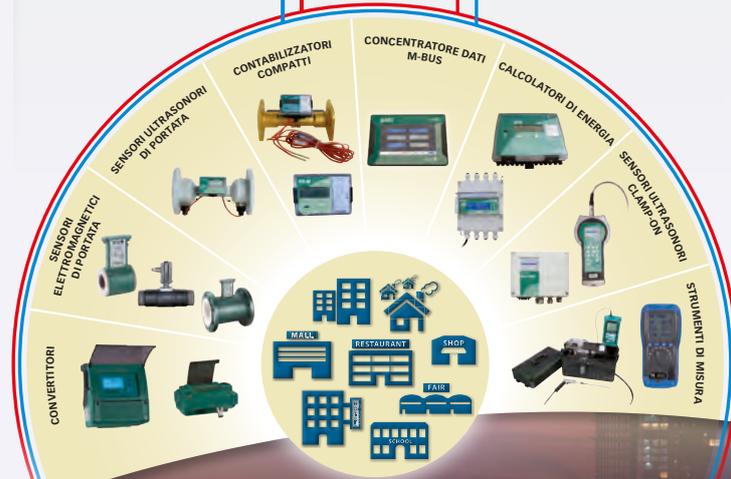
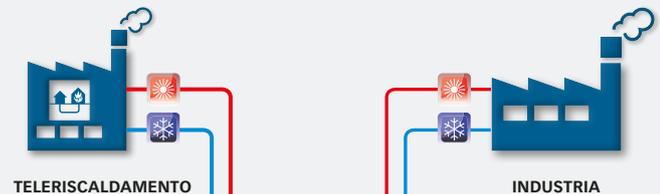
ISOIL Industria è presente all'estero con una ramificata rete di distributori in tutto il mondo e con proprie sedi a Hong Kong e in Brasile. 🏠

www.isoil.it

Le soluzioni **ISOIL** per l'energia termica



VAPORE **COMBUSTIONE**
GAS **OLIO** **ACQUA**
GLICOLE **BIOGAS** **ARIA**
BIOMASSA



 M-Bus	 M-Bus	 Modbus	 BACnet	 LoRa
RS485	Pulse	4-20mA	HART	Ethernet

www.isoil.com

Cinisello B. (MI)
tel. +39 0266027.1
vendite@isoil.it

ISOIL
INDUSTRIA
Le soluzioni che contano

Food grade lubricants: **CASSIDA** brand by **FUCHS**

Anyone operating in the food sector has a great responsibility towards the final consumers: whether they are retailers, producers, quality is an essential element because the success of the company depends on it, but even more important, the welfare of the final consumer. In particular the food industries are interested not only by an optimization of production, but also by a particular attention paid to the materials used, to avoid contamination of processed foods. The quality requirements in the food field are high, because the goal is to certify the safety of food and drinks. In the industrial production of food it is important to use means and tools made with safe materials, which do not affect the freshness, flavor or authenticity of the products. To overcome this type of problem, FUCHS, an independent manufacturer of lubricants known and active worldwide, proposes the CASSIDA line, specific for the production, for the process and for the packaging of food products, beverages, pharmaceutical products and cosmetics, ie for all those merchandise categories that must comply with high sanitary standards. Customer safety is crucial and this is why it is important in all aspects of the production cycle in the food, development, sales and distribution sectors. Made at the plants

of Kaiserslautern (DE), CASSIDA lubricants are compliant with the ISO 21496 certification which establishes the mandatory hygiene standards, the chemical composition, the production process and the application terms for lubricants that can accidentally contaminate food. In addition to meeting the highest existing safety requirements, the CASSIDA line also responds positively to the Halal and Kosher certifications that guarantee the approval standards for these religious certifications. The CASSIDA brand includes synthetic-based, semi-synthetic and white-oil lubricants, whose composition is optimized to ensure optimal suitability for specific applications: the product range is divided into the sub-categories CASSIDA Fluids (completely synthetic), CASSIDA Greases (totally synthetic) and CASSIDA FM (semi-synthetic base and white oils). From the dairy industry to the feed industry, from the production of food and drink, from the meat industry to the bread industry, FUCHS lubricants specific for the food sector meet the most varied requirements and guarantee efficient and reliable performance, without losing sight of the main objective: the protection of consumer health. 

www.fuchs.com/it



Lubrificanti per l'industria alimentare: la linea **CASSIDA** di **FUCHS**

Chiunque operi nel settore food ha una grande responsabilità nei confronti dei consumatori finali dei prodotti: sia che si tratti di rivenditori, sia che si tratti di produttori, la qualità costituisce un elemento imprescindibile perché da essa dipende il successo dell'azienda ma, ancor più importante, il benessere del consumatore finale. In modo particolare le industrie alimentari sono interessate non solo da un'ottimizzazione della produzione, ma anche da una particolare attenzione prestata ai materiali usati, per evitare contaminazioni degli alimenti lavorati. I requisiti di qualità in campo alimentare sono elevati, perché l'obiettivo è certificare la sicurezza di cibi e bevande. Nella produzione industriale degli alimenti è importante l'utilizzo di mezzi e strumenti realizzati con materiali sicuri, che non intaccano la freschezza, il sapore o la genuinità dei prodotti. Per ovviare a questo tipo di problematiche, FUCHS, produttore indipendente di lubrificanti conosciuto e attivo a livello mondiale, propone la linea CASSIDA, specifica per la produzione, per il processo e per il confezionamento di prodotti alimentari, bevande, prodotti farmaceutici e cosmetici, ossia per tutte quelle categorie merceologiche che devono rispettare elevati standard igienicosanitari. La sicurezza dei clienti è decisiva ed è per questo che è importante in tutti gli aspetti del ciclo produttivo in campo alimentare, del-

lo sviluppo, della vendita e della distribuzione. Realizzati presso gli stabilimenti di Kaiserslautern (DE), i lubrificanti CASSIDA sono conformi alla certificazione ISO 21496 che stabilisce gli standard igienici obbligatori, la composizione chimica, il processo produttivo e i termini applicativi per i lubrificanti che possono accidentalmente contaminare gli alimenti. Oltre a soddisfare i più alti requisiti di sicurezza esistenti, la linea CASSIDA risponde in modo positivo anche alle certificazioni Halal e Kosher che garantiscono gli standard di omologazione relativo a queste certificazioni religiose. Al marchio CASSIDA appartengono lubrificanti a base sintetica, semi sintetica e oli bianchi, la cui composizione è ottimizzata per assicurare l'idoneità ottimale per le applicazioni specifiche: la gamma di prodotti si suddivide infatti nelle sottocategorie CASSIDA Fluids (completamente sintetici), CASSIDA Greases (totalmente sintetici) e CASSIDA FM (base semisintetica e oli bianchi). Dall'industria casearia a quella dei mangimi, dalla produzione di cibi e bevande, dall'industria della carne a quella del pane, i lubrificanti FUCHS specifici per il settore alimentare rispondono alle più svariate esigenze e garantiscono prestazioni efficienti e affidabili, senza perdere di vista l'obiettivo principale: la protezione della salute del consumatore. 

www.fuchs.com/it

FUCHS Lubrificanti S.p.A.



CASSIDA

*Le prestazioni che desiderate
Con la sicurezza alimentare
Di cui avete bisogno*



LUBRITECH
Special Application Lubricants

DELFIN, industrial vacuum cleaners

Delfin has been designing and manufacturing suction **solutions for efficiency, hygiene and safety** in the industrial field for over 25 years. Our experience in the food sector has led to the development of a dedicated range of **industrial vacuum cleaners** and **pneumatic conveyors**, born with the aim of eliminating the risks of cross-contamination and reducing production downtimes.

- **Industrial vacuum cleaners:** solutions for work environments cleaning, plant maintenance or continuous application on board of your machinery. Delfin boasts the widest range of **ATEX certified vacuum cleaners** for use in potentially explosive areas. The exclusive certification for zone 20, inside the aspirator, allows to reach the maximum level of efficiency and safety even vacuuming explosive powders in production areas.
- **Vacuum cleaners for scraps and wastes:** for continuous removal of working scraps from packaging

lines. High collection capacity, ease of use and compact dimensions.

- **Industrial dedusting systems:** machines created to guarantee the maximum purity of the air inside the work area. The high airflow performances of industrial dust collectors makes it the ideal solution for localized suction of fine and airborne dusts on board of process machinery.
- **Centralized vacuum systems:** Delfin centralized vacuum systems allow the suction of materials at long distances or in several points simultaneously, efficiently transporting them to a collection point. Delfin takes care of the realization process from engineering to installation.
- **Pneumatic conveyors:** the best solution to convey powders, granules or solids in the industrial field. This technology guarantees the best quality of the finished products, because it eliminates product dispersions and the risk of contamination. 🏭

www.delfinvacuums.com



DELFIN, aspiratori industriali

Delfin da oltre 25 anni progetta e realizza **soluzioni di aspirazione per l'efficienza, l'igiene e la sicurezza** in ambito industriale. L'esperienza maturata nel settore alimentare ha portato allo sviluppo di una gamma dedicata di **aspiratori industriali** e **trasportatori pneumatici** nati con lo scopo di azzerare i rischi di contaminazione crociata ed abbattere i tempi di fermo macchina.

- **Aspiratori industriali:** soluzioni per pulizia degli ambienti di lavoro, manutenzione di macchinari o per applicazioni in continuo a bordo macchina. Delfin vanta la più ampia gamma di aspiratori certificati ATEX per utilizzo in zone a rischio di esplosione. L'esclusiva certificazione per zona 20, interna all'aspiratore, permette di raggiungere il massimo livello di efficienza e sicurezza anche durante l'aspirazione di polveri esplosive in ogni ambito produttivo.
- **Aspirasfridi:** aspiratori industriali per rimozione in continuo di sfridi di lavorazione da linee di imballaggio caratterizzati da grande capacità di raccolta, semplicità di utilizzo e dimensioni compatte.

- **Depolveratori industriali:** macchine nate per garantire la massima salubrità dell'aria all'interno dell'area di lavoro. Le importanti caratteristiche di aspirazione dei depolveratori industriali ne fanno la soluzione ideale anche per utilizzi di aspirazione localizzata direttamente a bordo di macchinari di processo.
- **Impianti centralizzati di aspirazione:** i sistemi di aspirazione centralizzata Delfin permettono di aspirare materiali a grande distanza o in più punti simultaneamente e di trasportarli in un punto di raccolta prescelto. Delfin cura il processo realizzativo dalla progettazione alla realizzazione.
- **Trasportatori pneumatici:** la miglior soluzione per il trasporto di polveri, granuli o solidi in ambito industriale. La movimentazione effettuata dai trasportatori pneumatici garantisce una maggiore qualità dei prodotti finiti perché azzerare le dispersioni di prodotto ed elimina completamente il rischio di contaminazione. 🏭

www.delfinvacuums.com



SOLUZIONI DI ASPIRAZIONE INDUSTRIALE

- pulizia e manutenzione **dell'ambiente di lavoro**
- integrazione su **macchine di processo**
- trasporto in depressione **di polveri**

www.delfinvacuums.com



CIBUS TEC 2019: more sectors of activity more exhibition halls, more buyers

This is the picture of Cibus Tec, the highly specialized vertical show by Koeln Parma Exhibitions, the JV between Fiere di Parma and Koelnmesse, dedicated to food processing and packaging technologies on show in Parma (Italy), from October 22 to 25, 2019.

Cibus Tec further broadens the technologies on show, processing and packaging for fruit and vegetables, milk, dairy and meat and adopts an expansion strategy on new sectors: secondary packaging and technologies for beverage, bakery, confectionery and snacks, thus becoming the only and most complete Italian exhibition platform dedicated to food and beverage technologies.

Beyond the facts, also the figures are growing: Cibus Tec means: + 20% exhibitors (over 1,000 in 2016) + 30% international exhibitors (representing over 400 brands) and more than 3,000 international qualified top buyers from 70 countries. Expected 30,000 Ital-

ian visitors and 15,000 international visitors, growing 25%. 8 Months before the opening, 70% of the exhibition area is completed.

These important achievements by Cibus Tec also result from the strategic alliance with Koelnmesse that has reinforced the internationalization process and contributed to promote the "Made in Italy" technologies beyond borders, contributing to exports: for example, the Italian exhibitors have grown by 11% in Anuga FoodTec and by 14% in Prosweets Cologne. Thanks to the collaboration of Koelnmesse and Fiere di Parma, Cibus Tec is now part of the world largest permanent exhibiting platform for food and food tech: together with Anuga, Cibus, ISM, Anuga Food-Tec, Prosweets Cologne and 12 other exhibitions in the portfolio, the community brings together over 11,000 companies. 

www.cibustec.it



CIBUS TEC 2019: più padiglioni, più buyer, più settori

Continua il successo della formula Italia-Germania per la valorizzazione delle tecnologie "made in Italy" anche oltre confine. Una più ampia area espositiva per soddisfare le richieste di partecipazione dei principali fornitori di tecnologie per il Food & Beverage e una stima di crescita superiore al 20% della presenza di visitatori nazionali ed internazionali. È la fotografia di Cibus Tec, l'appuntamento verticale ad alta specializzazione di Koeln Parma Exhibitions, braccio operativo di Fiere di Parma SpA e Koelnmesse GmbH, dedicato alle tecnologie processing e packaging per il settore alimentare che andrà in scena a Parma, dal 22 al 25 ottobre 2019. Cibus Tec consolida ulteriormente i settori di riferimento (tecnologie per la trasformazione e confezionamento di frutta e vegetali, latte e derivati, carni) e adotta una strategia di forte espansione su diversi settori (imballaggio e tecnologie per bevande, prodotti da forno, dolci, snack) diventando di fatto l'unica e più completa piattaforma espositiva italiana dedicata al comparto meccano-alimentare. A dimostrarlo i numeri "al rialzo" della prossima edizione, la 52esima: + 20% degli espositori (nel 2016 erano oltre 1.000), + 30% degli

espositori esteri (in rappresentanza di ben 400 brand) e oltre 3.000 top buyer internazionali qualificati provenienti da 70 Paesi. I visitatori internazionali attesi sono circa 15 mila, in crescita del 25%. A 8 mesi dal via della manifestazione, inoltre, il 70% della superficie espositiva è già occupato. Risultati importanti, quelli di Cibus Tec, ottenuti anche grazie all'alleanza strategica con Koelnmesse GmbH che, se da un lato ne ha rafforzato il processo di internazionalizzazione dall'altro ha contribuito a valorizzare le tecnologie "made in Italy" oltre confine aiutando l'export italiano: ad Anuga FoodTec gli espositori italiani sono infatti cresciuti dell'11% mentre a Prosweets Cologne del 14%, solo per citarne alcune. Attraverso la collaborazione tra Koelnmesse GmbH e Fiere di Parma SpA, Cibus Tec fa parte oggi della più grande piattaforma mondiale permanente per il food ed il food tech: insieme ad Anuga, Cibus, ISM, Anuga FoodTec, Prosweets Cologne e ad altre dodici manifestazioni inserite nel circuito, è stata creata una community che riunisce oltre 11.000 imprese. 

www.cibustec.it



INSPIRING INNOVATION IN FOOD TECHNOLOGIES



CIBUSTEC

The International Food Processing & Packaging
Exhibition from the heart of the Italian Food Valley

PARMA | ITALY
22|25 OCT.2019

WWW.CIBUSTEC.COM



PROCESSING

PACKAGING

LABELLING

END-OF-LINE

LOGISTICS

SAFETY

INGREDIENTS

CONTENTS

AKOMAG SRL

102-103
Frazione Diolo, 15/D
43019 Soragna - PR
Italy

ALBA & TEKNOSERVICE SRL

62-63
Via delle Industrie, 26
35010 Villafranca Padovana - PD
Italy

ALLEGRI CESARE SPA

58-59
Via Venezia, 6
20099 Sesto San Giovanni - MI
Italy

ALTECH SRL

26-27
V.le A. De Gasperi, 72
20010 Bareggio - MI
Italy

B.M. GROUP SRL

22-23
Via Garziere, 36
36010 Zanè - VI - Italy

BBM PACKAGING SRL

20-21
Via Pregalleno, 24
24016 San Pellegrino Terme - BG
Italy

BMB SRL

18-19
Via del Lavoro, 48
36034 Molina di Malo - VI
Italy

BOLONDI IVANO OFF. MECC.

108-109
Via A. Volta, 4
42027 Montecchio Emilia - RE
Italy

BONDANI SRL

16-17
Via Romanina, 3
43015 Noceto - PR
Italy

**C&G DEPURAZIONE
INDUSTRIALE SRL**

110-111
Via I° Maggio, 53
50067 Rignano S. Arno - FI
Italy

CONTRINEX ITALIA SRL

82-83
Viale Gandhi, 7
10051 Avigliana - TO
Italy

COSTACURTA SPA-VICO

86-87
Via Grazioli, 30
20161 Milano - Italy

DELFIN SRL

118-119
Strada della Merla, 49/a
10036 Settimo T.se - TO - Italy

ERREBI TECHNOLOGY SRL

66-67
Via Cà Mignola Nuova, 1290
45021 Badia Polesine - RO
Italy

ERREMME SRL

56-57
Alfredo Agosta Snc
Blocco torrazze
zona industriale sud
95121 Catania
Italy

ESPERA ITALIA SRL

28-29
P.zza Alpini d'Italia, 8C
43015 Noceto - PR
Italy

EUROSTAR SRL

100-101
Regione Leiso, 86
14050 San Marzano Oliveto - AT
Italy

EVO SERVICES SRL

84-85
Via Costituzione, 25
42015 Correggio - RE
Italy

FBF ITALIA SRL

50-51
Via Are, 2
43038 Sala Baganza - PR
Italy

FBL FOOD MACHINERY SRL

44-45
Via Rosa Augusto, 4
43038 Sala Baganza - PR
Italy

FIERE DI PARMA SPA

120-121
Viale delle Esposizioni, 393A
43126 Parma - Italy

FINLOGIC SPA

30-31
Via Galileo Ferraris, 125
20021 Bollate - MI
Italy

FUCHS LUBRIFICANTI SPA

116-117
Via Riva, 16
14021 Buttigliera d'asti - AT
Italy

GEORG UTZ AG

14-15
Augraben 2-4
5620 Bremgarten
Switzerland

GOGLIO SPA

4-5
Via Dell' Industria, 7
21020 Daverio - VA
Italy

GORRERI SRL

60-61
Via Cisa, 172
42041 Sorbolo Levante di Brescello
RE - Italy

ICI CALDAIE SPA

112-113
Via G. Pascoli, 38
37059 Frazione Campagnola di
Zevio - VR - Italy

IGUS SRL

80-81
Via delle Rovedine, 4
23899 Robbiate - LC
Italy

**IMA INDUSTRIA MACCHINE
AUTOMATICHE SPA**

6-7
Via Emilia, 428/442
40064 Ozzano dell'Emilia - BO
Italy

ISOIL INDUSTRIA SPA

114-115
Viale F.lli Gracchi, 27
20092 Cinisello Balsamo - MI
Italy

LAWER SPA

64-65
Via Amendola, 12/14
13836 Cossato - BI - Italy

M.H. MATERIAL HANDLING SPA

88-89
Via G. di Vittorio, 3
20826 Misinto - MB - Italy

MAKRO LABELLING SRL

34-35
Via S. Giovanna d'Arco, 9
46044 Goito - MN - Italy

MATRIX SRL

94-95
Via Vivaldi, 16-18
42043 Gattatico - RE - Italy

MFT SRL

46-47
Via Madonna di Fatima, 35
84016 Pagani - SA - Italy

MINI MOTOR SRL

70-71
Via E. Fermi, 5
42011 Bagnolo in Piano - RE
Italy

**NAVATTA GROUP FOOD
PROCESSING SRL**

42-43
Via Sandro Pertini, 7
43013 Pilastro di Langhirano - PR
Italy

OMIP SRL

48-49
Via Ponte, 21
84086 Roccapiemonte - SA - Italy

OROGRAF SRL

32-33
Viale Industria, 78
27025 Gambolò - PV - Italy

**OSTS: OLIVIA SIMONAZZI
TECHNICAL SERVICE SRL**

106-107
Via Lodovico Borsari, 7-9/A
43126 Parma - Italy

**PIETRIBIASI
MICHELANGELO SRL**

90-91
Via del Progresso, 12
36035 Marano Vicentino - VI - Italy

PND SRL

54-55
Via Brancaccio, 11
84018 Scafati - SA - Italy

**PROTEC SRL SORTING
EQUIPMENT**

38-39
Via Nazionale Est, 19
43044 Collecchio - PR - Italy

REER SPA

76-77
Via Giulio Carcano, 32
10153 Torino - Italy

RIRES SRL

52-53
Via Proventa, 130/4
48018 Faenza - RA - Italy

SAP ITALIA SRL

92-93
Via S. Allende, 1
20077 Melegnano - MI
Italy

SIE SWISS SA

40-41
Via ai Ronch, 2
6556 Grono - GR - Switzerland

SIEMENS PLM SOFTWARE

78-79
Via Vipiteno, 4
20128 Milano - Italy

SIEMENS SPA

72-73
Via Vipiteno, 4
20128 Milano - Italy

SMI SPA - SMI GROUP

96-97
Via Carlo Ceresa, 10
24015 San Giovanni Bianco - BG
Italy

**TECNINOX
DI A. NAMAZIANO SRL**

36-37
Via Costa, 27
43035 Felino - PR - Italy

TECNO PACK SPA

24-25
Via Lago Di Albano, 76
36015 Schio - VI
Italy

**TECNOPOOL SRL
UNIPERSONALE**

68-69
Via M. Buonarroti, 81
35010 S. Giorgio in Bosco - PD
Italy

TMG IMPIANTI SPA

8-9
Via Regia, 5
35018 S. Martino Lupari - PD
Italy

TSW INDUSTRIES SRL

10-11
Via Industria, 8
14015 San Damiano d'Asti - AT
Italy

VELO ACCIAI SRL

98-99
Via S. Lorenzo, 42
Cà Rainati
31020 S. Zenone degli Ezzelini - TV
Italy

WATER SYSTEMS SRL

104-105
C.so Piave, 4
12051 Alba - CN
Italy

WIBU-SYSTEMS AG

74-75
Rüppurrer Str. 52
76137 Karlsruhe
Germany

ZAMBELLI SRL

12-13
Via Ferrara, 35/41
40018 San Pietro in Casale - BO
Italy

THE 27TH INTERNATIONAL PROCESSING & PACKAGING TECHNOLOGY EVENT FOR ASIA

PROPAK ASIA

12 - 15 JUNE 2019 | BANGKOK

FEATURING:

**CODING, MARKING
& LABELLING** ASIA
**GOLDCHAIN, LOGISTICS
& WAREHOUSING** ASIA

DRINKTECH ASIA
LAB & TEST ASIA
MATERIALS ASIA

PACKAGINGTECH ASIA
PHARMATECH ASIA
PROCESSINGTECH ASIA



BITEC, BANGKOK, THAILAND

The Premier Processing & Packaging Event for Asia



Visit Us Online:

For further information & latest updates contact:

E: propak@ubm.com

W: www.ubm.com



UBM



Save the date!
24 – 26.9.2019

Norimberga /// fachpack.de

Salone europeo dell'imballaggio,
dei processi e delle tecnologie
European trade fair for packaging,
processing and technology



www.editricezeus.com

Via C. Cantù, 16 - 20831 - Seregno (MB) - Italy
Tel. +39 0362 244182 - 0362 244186

