& FOOD BEVERAGE | technology |

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

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AMC: technological innovation, professionalism, quality and reliability, 200% made in Italy

AMC Srl has been designing and manufacturing packaging machines and industrial automation systems for the food industry for over 25 years. The company's passion and flexibility have meant that AMC machines and solutions are today among the most appreciated in the world. The continuous research and technological innovation brought to the sector is demonstrated by the release of seventeen national and international patents. The quality and reliability of AMC products are certified by the UNI EN ISO 9001:2015 quality management system through an extremely rigorous quality control system. Each product is made using energy produced exclusively from renewable sources. AMC is a UNI EN ISO 14001:2015 certified company. The "Taylor Made" philosophy that has always distinguished AMC has led to the creation of over 150 different models of packaging machines, each of which can be completely customized according to each specific need. All mechanical components are made directly in the company thanks to CNC lathes and milling machines; each component produced is subjected to at least 25 strict controls, from the reception of raw materials to assembly and testing. The pneumatic, electrical and electronic components are chosen from the best brands in the world. This is to guarantee quality, but also to guarantee rapid supply and easy sourcing of spare parts. Thanks to their reliability and ease of use thanks to an intuitive graphic touch screen panel, AMC packaging machines are exported and appreciated all over the world. Furthermore, a cutting-edge remote assistance system with videoconferencing (AMC Tele Care Service) allows intervention anywhere in the world in real time. AMC machines are suitable for every type of food industry with production capacities from 1000 to 24.000 pieces/hour. Each machine is equipped with cutting-edge safety systems and is designed to minimize overall dimensions, consumption, waste and production times and downtime.
AMC is the winner of the prestigious "Champions of Growth" award for both 2022 and 2023 issued by the ITQ (German Quality Institute) and published in the newspaper La Repubblica.
For more information, visit www.amcpackaging.com
or write to info@amcpackaging.com

PACKAGING SOLUTIONS

AMC: innovazione tecnologica, professionalità, qualità e affidabilità, 200% made in Italy

La AMC Srl, progetta e realizza macchine confezionatrici e sistemi di automazione industriale per l'industria alimentare da oltre 25 anni. La passione e la flessibilità aziendale hanno fatto sì che le macchine e le soluzioni AMC siano ad oggi tra le più apprezzate al mondo. La continua ricerca e l'innovazione tecnologica apportata al settore, è dimostrata dal rilascio di diciassette brevetti nazionali e internazionali. La qualità e l'affidabilità dei prodotti AMC sono certificati mediante sistema di gestione qualità UNI EN ISO 9001:2015 attraverso un sistema di controllo qualità estremamente rigoroso. Ogni prodotto è realizzato mediante energia prodotta esclusivamente da fonti rinnovabili. AMC è un'azienda certificata UNI EN ISO 14001:2015. La filosofia "Taylor Made" che contraddistingue da sempre la AMC ha portato alla realizzazione di oltre 150 diversi modelli di confezionatrici ognuna delle quali completamente personalizzabile in base ad ogni specifica esigenza. Tutti i componenti meccanici sono realizzati direttamente in azienda grazie a torni CNC e centri di lavorazione di fresatura; ogni componente prodotto è sottoposto ad almeno 25 controlli severi, dalla ricezione delle materie prime fino al montaggio e collaudo. I componenti pneumatici, elettrici ed elettronici sono scelti tra le migliori marchi del mondo. Questo per garantire la qualità, ma anche per garantire la fornitura rapida e il semplice reperimento dei pezzi di ricambio. Grazie alla loro affidabilità e semplicità d'uso grazie ad un pannello touch screen grafico intuitivo le macchine confezionatrici AMC sono esportate e apprezzate in tutto il mondo. Inoltre un sistema di teleassistenza all'avanguardia con videoconferenza (AMC Tele Care Service) consente di intervenire in qualsiasi parte del mondo in tempo reale. Le macchine AMC sono adatte ad ogni tipologia di industria alimentare con capacità produttive da 1000 a 24.000 pezzi/ora. Ogni macchina è dotata dei sistemi di sicurezza all'avanguardia, ed è studiata per ridurre al minimo gli ingombri, i consumi, gli sfridi e i tempi e fermi di produzione. AMC è vincitrice del prestigioso premio "Campioni della Crescita" sia per l'anno 2022 che 2023 rilasciato dall'ITQ (Istituto Tedesco della Qualità) e pubblicato sul quotidiano La Repubblica.
Per maggiori informazioni visitare il sito
www.amcpackaging.com
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Sigillo rilasciato dall'Istituto tedesco ITQF sulla base di un'analisi indipendente di aziende autocandidatesi con la maggior crescita di fatturato 2017-2020, dietro pagamento di una licenza temporanea. Per maggior informazioni consultare https://istituto-qualita.com/crescita

UNIVERSAL PACK: advancing sustainable solutions for single-dose packaging

As a manufacturer of packaging machines and automated lines for single-dose solutions, Universal Pack stands at the forefront of driving environmentally conscious practices in the food industry. By pursuing the best sustainable packaging practices, new challenges are always around the corner.

Guided by our scientific approach applied to engineering processes, we have made all our packaging technologies compatible with the machinability of compostable and recyclable laminates without compromising efficiency and reliability.

For the planet: compostable and recyclable packaging

Universal Pack's relentless research to reduce environmental impact in the packaging industry has led to an optimized machinery design for packaging with compostable, recyclable and recycled laminates. Life Cycle Assessment (LCA) is used to measure the environmental impact of our technologies and identify optimal methods for reducing it.

This holistic approach to analysis goes beyond the final packaging produced and includes every step of the packaging machinery production process. We develop our solutions in collaboration with leading global film suppliers and test them in partnership with major multinational companies to provide a turnkey solution capable of producing sustainable packages.

While **compostable** refers to materials that can break down naturally and safely into organic matter, leaving no harmful residues, under specific composting conditions, **recyclable** refers to materials that can be collected, processed, and transformed into new products through recycling systems.

Global partnerships

To achieve the best results in sustainable packaging, we have been working hand in glove with international film suppliers, multinational customer corporations and University research centers.

This tight-knit collaboration allows each stakeholder to contribute their expertise and benefit from the know-how of others to achieve the desired outcome. For example, the customer brings their initial requirements, the film supplier develops a compostable or recyclable laminate, Universal Pack tests it on its machines in order to optimize the packaging process, and the University contributes their know-how at every stage of this process.

Universal Lab

Our in-house laboratory is built to establish an internal structure for advanced scientific research and ensure the ideal packaging solution. For this reason, Universal Lab lies at the core of project management and design review, as the whole engineering process is always backed up by science principles used to meticulously analyze various aspects. As a result of many years of experience we are not only packaging experts at your service, but even experienced packaging scientists.

To optimize the design, efficiency and reliability of the machinery, it is essential to thoroughly study and understand the characteristics of products and laminates. Our philosophy involves testing all materials in our laboratory before starting the machine design. With more than 30 years of scientific research, Universal Lab has already tested more than 350 different sustainable laminates.

The company

Universal Pack, an international reference in the food packaging industry, has over 50 years of experience in designing and manufacturing VFFS machines and complete automatic lines for single-dose packaging. With a presence in over 150 countries and over 8,000 installed systems, Universal Pack offers cutting-edge solutions for stick-packs, four-side-sealed sachets, shaped packages and cartons. Currently, our main technological development goals revolve around packaging with compostable, recyclable and recycled materials, as well as integrating all the systems into Industry 4.0 environments.

www.universalpack.it

UNIVERSAL-PACK®

Science in Packaging

Sustainable Packaging Solutions

www.universalpack.it

MAKRO: Modularity and Flexibility – Always

Thanks to the thirty years of experience of its founders, Makro was established in 2009 and quickly expanded its business, establishing itself as an international market leader. Our mission is clear: to design cutting-edge labeling machines capable of standing the test of time, meeting the changing production needs of each customer, and offering maximum benefits and reliability.

With production entirely "made in Italy," we combine technological, mechanical, and electronic innovations with environmentally friendly production processes based on energy saving and the ability to effectively implement a more sustainable economic development model.
All of this begins with a deep knowledge of every aspect of labeling and translates into working with passion, professionalism, and competence, but also into the commitment to always stay close to the customer to offer the fastest assistance throughout the entire life cycle of the labeling machine. Our range includes labeling machines that handle from 1,500 to 50,000 bottles per hour, with labeling up to five elements per bottle, produced in the following versions: self-adhesive, cold glue, hot glue, pre-cut, and combined. The Makro labeling machine range meets the needs of small productions with the MAK 01, MAK 02, and MAK 1 models, as well as the needs of medium and large companies with the MAK 2, 3, 4, 5, 6, 7, and 8 models.
The entire range can be equipped with the Vision Control system; RAPTOR (Rapid to Orientate) centering systems and ALICE (Advanced Label Inspection and Control Environment) quality control systems, which ensure high performance and reduction of production waste with the highest quality of the finished product.
The range also includes the Cleap-InLine, a new concept of linear labeling machine that uses longstator linear motor technology with significant advantages: high precision and labeling speed, with reduced format change times: in a few minutes the operator is ready to resume production.

www.makrolabelling.com

MAKRO: modularità e flessibilità – Sempre

Grazie all'esperienza trentennale dei suoi fondatori, Makro è nata nel 2009 e ha rapidamente ampliato la propria attività, affermandosi come leader di mercato internazionale. La nostra missione è chiara: progettare etichettatrici all'avanguardia capaci di resistere alla prova del tempo, soddisfare le mutevoli esigenze produttive di ogni cliente e offrire massimi vantaggi e affidabilità.

Con una produzione completamente "made in Italy", affianchiamo alle innovazioni tecnologiche, meccaniche ed elettroniche, processi produttivi rispettosi dell'ambiente, basati sul risparmio energetico e sulla capacità di attuare efficacemente un modello di sviluppo economico più sostenibile.
Tutto questo inizia con una profonda conoscenza di ogni aspetto dell'etichettatura e si traduce nel lavorare con passione, professionalità e competenza, ma anche nell'impegno a restare sempre vicini al cliente per offrire la più rapida assistenza per l'intero ciclo di vita dell'etichettatrice.
La nostra gamma comprende etichettatrici che trattano da 1.500 a 50.000 bottiglie all'ora, con etichettatura fino a cinque elementi per bottiglia, prodotte nelle versioni: autoadesiva, colla a freddo, colla a caldo, pretagliata e combinata. La gamma di etichettatrici Makro soddisfa sia le esigenze di piccole produzioni grazie ai modelli MAK 01, MAK 02 e MAK 1, sia le esigenze delle medie e grandi aziende con i modelli MAK 2, 3, 4, 5, 6, 7 e 8.

Tutta la gamma può essere dotata del sistema di Vision Control; sistemi di centraggio RAPTOR (Rapid to Orientate) e di controllo qualità ALICE (Advanced Label Inspection and Control Environment), che garantiscono alte prestazioni e riduzione degli scarti di produzione con la massima qualità del prodotto finito.

La gamma comprende anche la Cleap-InLine, un nuovo concetto di etichettatrice lineare che utilizza la tecnologia dei motori lineari longstator con notevoli vantaggi: alta precisione e velocità di etichettatura, con riduzione dei tempi di cambio formato: in pochi minuti l'operatore è pronto a riprendere la produzione.

www.makrolabelling.com

Quality is an Attitude

Our mission is clear: to design cutting-edge labellers that withstand the tests of time, satisfy every customer's evolving production needs and offer maximum benefit and reliability. With a meticulous 'made-in-Italy' production, we combine technological, mechanical and electronic innovations with environmentally friendly production processes, based on energy savings and knowing how to effectively implement a more sustainable economic development model.
We begin with a deep knowledge of every aspect of labelling and work with passion, professionalism, competence, and a commitment to always be near our customer for prompt service throughout the lifetime of your labeller.

MAK machine configuration with HS2 adhesive units

Example of configuration with cold glue stations

Example of configuration with roll-feed stations

Cold glue stations

Adhesive stations (SLIM)

Roll-Feed stations

Hot-melt stations

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Tel.: + 39 0376 1872203 - Fax: +39 0376 1872197
info@makrolabelling.it - www.makrolabelling.**it**

INNOVO's MES solutions for the collection of production data and traceability

INNOVO's proposal, from an INDUSTRY 4.0 perspective, for the management of production in the food sector is SPHERA® LINE: ideal solution for companies that perform repetitive processes and need to verify in real time the adherence of production to the planned plan and to the expected times, order progress, traceability, logistics and automatic predispositions.

SPHERA® LINE allows:
• join of the information system with production departments, communication with ERP • interconnection of machines and lines; automatic predispositions of PLC, printers and label applicators, signal and event acquisition, detection of energy consumption and materials/pollutants • system supervision with configurable interfaces: synoptic, progress control, consumption analysis, stops, waste, efficiency and yield indices, WIP calculation,... • analysis of OEE, OLE, TEEP • centralization and distribution of productive information or connection to Content Management • launch in production, calculation of expiration dates • traceability, registration or verification of batch correctness, research for any recalls • quality controls, reporting parameters out of tolerance and defects, ...• maintenance management, ordinary and extraordinary, recording and final balance of activities, suspended management, detection of production times or quantities produced and alarms to exceed maintenance thresholds • integration with attendance systems, balancing final and paid times, management of personal overlaps • manual scheduling, Job Sequencer drag & drop mode • K.P.I. visualization, events, states, alarm situations, intervention requests
By descending into the information system without overlapping, improving efficiency and quality by responding to the different production and supervision needs, a **SPHERA®** system is amortized in a few months.
INNOVO also, through its B.U. Penthars supplies a wide range of equipment: panel PC, IIOT terminals, manual or fixed readers, RFID antennas, label printers, giant monitors,... **INNOVO, 30** years of experience at your service.
www.innovotech.it

Le soluzioni **MES di INNOVO** per la raccolta dei dati di produzione e tracciabilità

La proposta di INNOVO, in ottica INDUSTRIA 4.0, per la gestione della produzione nel settore alimentare è SPHERA® LINE: la soluzione ideale per le aziende che eseguono lavorazioni ripetitive e hanno necessità di verificare in tempo reale l'aderenza della produzione al piano previsto e ai tempi attesi, l'avanzamento ordini, la tracciabilità, la logistica e le predisposizioni automatiche.

SPHERA® LINE consente: • integrazione sistema informativo a reparti produttivi, comunicazione con ERP • interconnessione macchine e linee; predisposizioni automatiche di PLC, stampanti e applicatori etichette, acquisizione segnali ed eventi, rilevazione consumi energetici e materiali/inquinanti • supervisione impianti con interfacce configurabili: sinottici, controllo avanzamento, analisi consumi, fermi, scarti, indici efficienza e rendimenti, calcolo WIP,... • analisi di OEE, OLE, TEEP • centralizzazione e distribuzione di informazioni produttive o aggancio a Content Management • lancio in produzione, calcolo date scadenza • tracciabilità, registrazione o verifica correttezza lotti, ricerca per eventuali richiami • controlli qualità, segnalazione parametri fuori tolleranza e difetti, ... • gestione manutenzione, ordinaria e straordinaria, registrazione e consuntivazione attività, gestione sospesi, rilevazione tempi produttivi o quantità prodotte e allarmi per superamento soglie di manutenzione • integrazione con sistemi presenze, quadratura tempi consuntivati e retribuiti, gestione sovrapposizioni personale • schedulazione manuale, Job Sequencer modalità drag & drop • visualizzazione K.P.I., eventi, stati, situazioni allarme, richieste intervento.
Calandosi nel sistema informativo senza sovrapposizioni, migliorando efficienza e qualità rispondendo alle diverse esigenze produttive e di supervisione, un sistema SPHERA® si ammortizza in pochi mesi.
INNOVO inoltre, tramite la sua B.U. Penthars fornisce una vasta gamma di apparecchiature: panel PC, terminali IIOT, lettori manuali o fissi, antenne RFID, stampanti di etichette, monitor giganti,... **INNOVO, 30** anni di esperienza al Vostro servizio.
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SISTEMA M.E.S. PER FOOD & BEVERAGE

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GICHERSTAMPA: a leader in labels

Technology, innovation, creativity, know-how, and high specialization: this is what Gicherstampa is all about. Since the company's inception in 1977, founders Vittorio Ginevri Cherri and Maura Donzelli have led a team of professionals who combine strong technical and human skills to ensure high levels of service for all their partners. Now joined by their daughters Gaia and Giada, they are constantly in search of beauty and uniqueness, to enhance every project and ensure the best results for each client in terms of quality, price, sustainability.

Over time, the company has evolved from continuous forms to the self-adhesive label sector, with a strong focus on the food and wine industry. Using state-of-the-art technology based on offset, fl xo, and digital printing, Gicherstampa is now a leading company that produces labels on the most prestigious materials and with various kinds of inks: glossy, with hot and cold foil, embossing, glitter, tactile screen printing, sanding, pearlescent varnishes, scented inks. Each project is meticulously controlled from the creative phase to production and delivery, and each label is designed to withstand mechanical stress, prolonged exposure, and long-term requirements.
The company is FSC and UNI EN ISO 9001 certified and a partner of C4 Recycling, using the Release Liner Recycling service.
Located in the Marche region, in Fermo, in a strategic position, Gicherstampa is close to every client, ensuring promptness and proximity.

A strong heritage, dedication to excellence, and the expression of solid values continue to be the foundation of a robust company with an eye on the future.

www.gicherstampa.it

GICHERSTAMPA: leader nelle etichette

Tecnologia, innovazione, creatività, know-how ed alta specializzazione: tutto questo è Gicherstampa.
Fin dalla nascita dell'azienda nel 1977, i fondatori Vittorio Ginevri Cherri e Maura Donzelli hanno guidato un team composto da professionisti che uniscono forti competenze tecniche e umane, con cui garantire a tutti i propri partner elevati livelli di servizio. Affian ati oggi dalle figlie Gaia e Giada, sono alla ricerca costante del bello e del particolare, per valorizzare ogni progetto e garantire ad ogni cliente i risultati migliori in termini di qualità, prezzo, sostenibilità.

Nel tempo l'azienda si è evoluta, passando dai moduli continui al settore delle etichette autoadesive, con una spiccata vocazione al settore enogastronomico. Attraverso l'impiego di tecnologie all'avanguardia basate su stampa offset, fl xo e digitale, Gicherstampa è oggi una realtà leader, che realizza etichette sui materiali più prestigiosi e con inchiostri di ogni genere: lucidi, con foil a caldo, a freddo, rilievo a secco, glitter, serigrafia tattile, sabbiature, vernici perlescenti, inchiostri profumati. Ogni progetto è controllato minuziosamente dalla fase creativa a quella produttiva fino alla consegna, ed ogni etichetta è studiata per rispondere a stress meccanici, esposizioni prolungate, esigenze di lunga durata.
L'azienda è certifi ata FSC e UNI EN ISO 9001 e partner di C4 Recycling, utilizzando il servizio di riciclaggio Release Liner Recycling.
La sede nelle Marche, a Fermo, in posizione strategica, permette a Gicherstampa di essere vicina ad ogni cliente, assicurando tempestività e vicinanza.
Un forte heritage, la dedizione al meglio, l'espressione di valori forti, rappresentano ancora oggi le basi di un'azienda solida con lo sguardo rivolto al futuro.

www.gicherstampa.it

I professionisti dell'etichetta
dal 1977 affidabilità e garanzia

follow us

gicher Stampa

Affiatamento, dedizione per il lavoro e una profonda condivisione dei valori rappresentano la linfa vitale della professionalità aziendale; uno staff dotato di estrema competenza collabora fianco a fianco con il cliente per ottenere il miglior risultato su ogni progetto. Manualità, serietà, operosità e impegno sono valori trasmessi attraverso lavoro e impiego di tecnologie all'avanguardia basate su stampa a bobina, flexo, offset e digitale.

Via Pompeiana, 342 - 63900 Fermo - Tel. 0734 217380 - www.gicherstampa.it - info@gicherstampa.it

COVAL, the vacuum where it's needed when it's needed

Based in Montélier, South of France, COVAL conceives, manufactures and commercializes worldwide high performance components and vacuum systems for the industrial applications in all the sectors. ISO 9001 V2008 certified company, COVAL innovates worldwide in the domain of vacuum handling by optimized vacuum components while integrating reliable and intelligent functions. They are adaptable to all industrial contexts with a principal objective to improve the productivity in total security. COVAL references can be found in all principal industrial sectors (packaging, automobile, plastics, aeronautic, printing...) where the vacuum handling is signifi ant for the efficienc and productivity. COVAL commercializes its products and services all over the world thanks to its subsidiaries and its authorized distribution network.
COVAL's mission is to provide our clients and users with vacuum handling solutions that meet their goals in terms of profitability, productivity, quality, safety, and environmental conservation. To achieve this, COVAL is rallying its efforts to predict, plan, innovate, and manufacture with one aim in mind: offering the right products and services at the right time. In practical terms, this is what it takes:

- Impeccable knowledge of various industrial sectors.
- Being attentive and available to our clients' teams and users.
- The ability to adapt quickly to evolving needs.
- A rigorous approach to all of COVAL's efforts and endeavors.

To meet our commitments every day, at COVAL we have been developing an organization and a culture geared towards constant innovation, quality, and service for more than 30 years:

- Teams specialized by industry: food processing, aeronautics, robotics, plastic processing, packaging and more.
- Strong in-house capacity for research and innovation complemented with external resources through public and private partnerships.
- Strong presence thanks to our sales team, foreign subsidiaries, and authorized dealers.

www.coval.com

COVAL
vacuum managers

COVAL, il vuoto come, quando e dove ti serve

Con sede a Montélier, nel sud della Francia, COVAL progetta, produce e commercializza nel mondo intero componenti e sistemi di vuoto ad elevate prestazioni, per applicazioni industriali, in tutti i settori produttivi. Azienda con certifi azione ISO 9001 V2015 COVAL, leader a livello mondiale in materia di manipolazione con il vuoto, mette a punto componenti ottimizzati e integra funzionalità intelligenti e affidabili. Adattabili a qualsiasi contesto industriale, le soluzioni proposte si prefiggon l'obiettivo di migliorare la produttività in completa sicurezza. Le referenze di COVAL appartengono ai principali settori industriali (packaging, automotive, lavorazione delle materie plastiche, aerospace, etc.), dove la manipolazione con il vuoto è determinante per l'effi acia e la produttività. COVAL commercializza i suoi prodotti e fornisce i suoi servizi in tutto il mondo tramite la sede, le cinque filiali ufficial e la rete di distributori autorizzati. La mission di COVAL è di proporre soluzioni di manipolazione tramite vuoto che soddisfino gli obiettivi di rendimento, di produttività, di qualità, di sicurezza e di preservazione dell'ambiente dei propri clienti. A tal fine, COVAL concentra i propri sforzi per anticipare, proporre, innovare e produrre con l'ambizione di offrire il prodotto ed il servizio giusto, al momento giusto. Concretamente, ciò implica:

- La perfetta conoscenza dei diversi settori industriali
- La presenza e la disponibilità nei confronti dei clienti e utenti e dei loro team
- L'adattamento rapido all'evoluzione di ciascun bisogno
- Il rigore in ogni proposta e azione intraprese da COVAL.

Per rispondere quotidianamente agli impegni assunti, COVAL ha sviluppato da oltre trent'anni un'organizzazione e una cultura costantemente improntate sull'innovazione, sulla qualità e sul servizio:

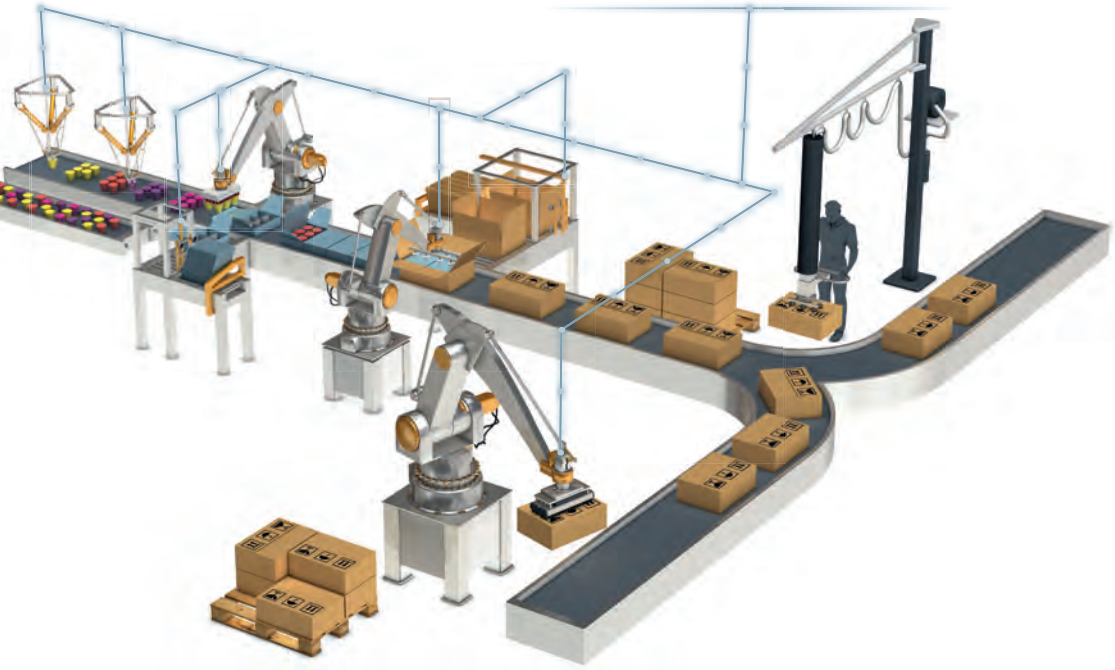
- Squadre specializzate in un settore di attività specifi o: agro-alimentare, aeronautica, robotica, lavorazione delle materie plastiche, packaging, automotive e altri.
- Elevata capacità di ricerca e di innovazione interna, completata da risorse esterne presso partner pubblici e privati.
- Forte presenza sul territorio, grazie al team commerciale, alle cinque filiali estere ufficiali (Italia, Spagna, Germania, USA, Cina) e ai distributori autorizzati.

www.coval-italia.com

COVAL

vacuum managers

COVAL SULL'INTERA LINEA PRODUTTIVA



SERVIZI COVAL

- Assistenza tecnica
- Tempi di consegna ridotti
- Progettazione e produzione in Francia
- Qualità COVAL

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COVAL ITALIA S.r.l.
Via Ferrero, 112
10098 - Rivoli (TO) - Italia

Tel: +39 011 958 8660

Oppliger: the excellence in sheet-to-sheet litho-laminating

Since 1994, Oppliger, a Swiss engineer, is leading the market of the laminators. Our facility is located in Brescia, Northern Italy.
The fully automatic sheet to sheet litho laminator Oppliger Sintesy 1616 S3 and 2020 S3 is an extremely high-performance machine that is fundamentally different from the rest of the machines on the market thanks to its innovative technical characteristics.

Some of the key characteristics that make the Oppliger Sintesy line one of the leaders in the world market include: high-speed performance of up to 9000 sheets per hour, a no-waste concept, high-precision lamination even with large formats, set-up times of just one minute thanks to the Matic S3 system and savings on glue consumption of up to 35%.

Thanks to all of this and more, another well-known manufacturer of machines within the graphics and converting industry has chosen to build the Sintesy machine under licence. In addition,

its edge-to-edge lamination, coversheets with grammage below 150 g/m2 and several new technical details have also become standard for this machine line.

Another key feature of the Sintesy machine is its compactness: thanks to a unique delivery system it is only 56 ft in length which makes it on average 28 ft shorter than its competitors without compromising on quality or reliability.

Sintesy is available in two sizes: 65"x65" (standard) and 81"x81" (maxi). It is also modular, which gives greater flexibility for the user.

Yet another selling point of the Sintesy S3 product line are auxiliary machines that allow it to be 100% integrated into the end user's existing production line.
One such auxiliary machine is the new DUPLEX pre-feeder, which feeds the substrate completely independently with any kind of material and allows the user to operate the machine automatically and safety.

The other auxiliary machine is the innovative Un-Flip-Flop Pile Equaliser TWIST 160 that normalises pallets with laminated sheets and is stacked in such a way as to avoid the warping effect.

The ready-formed and alternated packages are stacked in an even pile ready to go into the die-cutter, hence avoiding the need for manual operation by at least two employees in the die-cutting department.

The latest sales figures from Italy, Spain, Poland, Ukraine, the US, France and so on confirm the global leadership of our company. For us there are no problems, only solutions to meet the needs of our customers. It also enables them to combine the pre-feeder with a corrugator to create an 'in-line' production set-up without compromising the functioning of the standard sheet-sheet lamination.
Many major customers have chosen the Sintesy S3 solution from Oppliger for its technical features which differ so much from anything else on the market. When a potential customer is deciding between the Sintesy S3 and one of our competitors' products, all we have to do is demonstrate our machine on their premises and we will always come out on top. No one of others machines gave even comparable results to those achieved by the Sintesy S3 when it comes to performance and reliability.

Several very important companies in the USA have placed their trust in Oppliger's Company.

www.oppliger.eu

nanocomunication.it

oppliger

Sintesy S³

Sheet to Sheet Litho Laminator

"Yes, we can"... We've done it!

Fast • Compact • Accurate • Flexible • Heavy Duty • Energy Saving • Modular • Secure

Tel. +39 030 2774902 - info@oppliger.it - www.oppliger.eu

Swiss Engineering

LABELPACK®: tradition and quality in labelling solutions

Labelpack® has been operating in the automatic labeling industry for over thirty years and stands out for the quality and longevity of its machines, as well as the attention dedicated to the needs of its customers.

Thanks to a wide range of customized and customizable solutions, Labelpack® has held a prominent position in the market for many years, but it doesn't settle and is constantly in search of innovation. The desire for improvement and modernity fuels the design of cutting-edge technologies in the industrial labeling landscape.

The clear entrepreneurial vision supported by solid company values reflects the ongoing commitment to customers and the attention to environmental sustainability, with a focus on safety and new technologies. The proposed solutions, both standard and customized, range from label dispensers and applicators to printing and application systems for identification, and extend to the most advanced automatic systems, operating in various industrial sectors. Notably, Labelpack® serves the food, cosmetic, pharmaceutical, chemical, and the broad field of industrial automation.

Printers, unwind units, software for label creation and printing, as well as a wide selection of labels, ribbons, printheads, and spare parts, complete the company's offerings.

Thanks to its expertise and attention to customer needs, Labelpack® has built successful partnerships with important national and international brands and is constantly seeking new collaborations.

To learn more, visit: www.labelpack.it

LABELPACK®
LABELLING SOLUTIONS

LABELPACK®: tradizione e qualità nelle soluzioni per l'etichettatura

Labelpack® opera da oltre trent'anni nel settore dell'etichettatura automatica e si distingue per la qualità e la longevità delle macchine realizzate oltreché per l'attenzione dedicata alle esigenze dei propri clienti.

In virtù di una vasta gamma di soluzioni personalizzate e personalizzabili, Labelpack® occupa da molti anni un posto di rilievo nel mercato ma non si accontenta ed è alla continua ricerca di innovazione: il desiderio di miglioramento e di modernità costituisce il carburante per progettare tecnologie sempre all'avanguardia nel panorama dell'etichettatura industriale.

La chiara visione imprenditoriale supportata dai solidi valori aziendali riflette il continuo impegno nei confronti dei propri clienti e l'attenzione verso la sostenibilità ambientale con un occhio alla sicurezza e alle nuove tecnologie.

Le soluzioni proposte, di serie e personalizzate, spaziano dai distributori e applicatori di etichette ai sistemi di stampa e applicazione per l'identificazione per arrivare fino ai sistemi automatici più evoluti operando in diversi settori industriali, tra i quali spiccano quello alimentare, il cosmetico, il farmaceutico, il chimico e quello molto ampio dell'automazione industriale.

Stampanti, sfogliatori, software per la creazione e la stampa di etichette, oltre ad un'ampia scelta di etichette, nastri, testine e pezzi di ricambio vanno a completare l'offerta aziendale.

Grazie alla sua competenza e all'attenzione verso le esigenze dei clienti, Labelpack® è riuscita a costruire partnership di successo con importanti marchi nazionali e internazionali ed è alla continua ricerca di nuove collaborazioni.
Per approfondire: www.labelpack.it

COMPACT

New automatic labelling systems

Many automatic systems for cosmetic, mechanical & automation, food & beverage and pharmaceutical sectors

Labelpack Trade srl | Via Monte Cervino 51/F | 20861 Brugherio (MB) Italy | Ph. +39 039 9156551 r.a. | info@labelpack.it

VERIMEC: tinplate packaging

Verimec is present in Italy since 1985 and is a subsidiary of Massilly group, European leader in tinplate packaging, especially in the twist off closures. Thanks to this synergy with the French company, the company of Abbiategrasso (MI) offers a unique and complete service for the packing of glass containers and cans for the food market. Verimec advises and helps you to choose the most suitable jars and as a design capacity as the closure to be used, the compound to be provided according to the method (pasteurization or sterilization), customizing or offset of the same capsule, the capsule machine to be used as a function of the actual and future needs of the production, the machines control on the vacuum line to verify the accuracy of the closure process. The technical staff of Verimec is always available to users of twist closures to study and verify all the problems of food packaging in glass, helping the customer to optimize this process.
Massilly group is European leader in tinplate packaging and produces in its factories located throughout the world cans, twist closures, aerosols, lithographed boxes for general line, trays and capping machines.
Massilly Holding manages production facilities, service centers and service and the whole network of distributors worldwide.
The quality of the factories is made according ISO 9001 and ISO 22000.

Verimec has all diameters and types of twist closures from diameter 38 through 110. In our warehouses in addition to gold and white are always present as standard green, gold hive, gold / red, fruit and capsules with security flip or buttons in different colors. Our center is at the forefront of graphics processing and allows you to quickly create executive on paper, metal or cromalin new lithographs. In addition, our service center can steer you in choosing the best compound to use depending on the thermal process of packaging used.

www.verimec.it

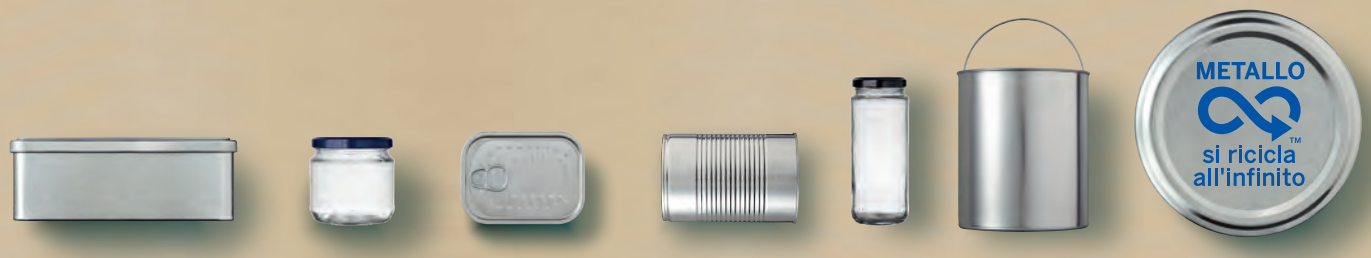
Massilly VERIMEC ITALIA

VERIMEC: imballaggi in banda stagnata

La VERIMEC è presente dal 1985 in Italia ed è una Società del gruppo MASSILLY, leader europeo nel settore degli imballaggi in banda stagnata, in particolare nelle capsule twist. Grazie a questa sinergia con la casa madre francese, la società di Abbiategrasso (MI) offre un servizio unico e completo per il confezionamento dei contenitori in vetro e banda stagnata destinati al mercato alimentare. La Verimec consiglia ed aiuta a scegliere: il vaso più idoneo sia come design che come capacità, la capsula da utilizzare, il mastice da fornire a seconda del processo utilizzato (pastorizzazione o sterilizzazione), la personalizzazione o litografia della stessa capsula, la macchina capsulatrice da utilizzare in funzione delle esigenze reali e future della produzione, le macchine di controllo vuoto sulla linea per verificare la precisione del processo di chiusura. Lo staff tecnico della Verimec è sempre a disposizione degli utilizzatori di capsule twist per studiare e verificare tutte le problematiche del confezionamento degli alimenti in vetro, aiutando il cliente ad ottimizzare tale processo. Il gruppo Massilly è leader europeo negli imballaggi in banda stagnata e produce nei suoi stabilimenti presenti in tutto il mondo scatole per conserve, capsule twist, aerosol, scatole litografate per general line, vassoi e macchine capsulatrici. La Massilly Holding gestisce gli stabilimenti di produzione, i centri di servizio ed assistenza e tutta la rete dei distributori a livello mondiale.
La qualità degli stabilimenti di produzione è certificata ISO 9001 ed ISO 22000.
La Verimec ha tutti i diametri ed i tipi di capsule twist dal diametro 38 al 110. Nei nostri magazzini oltre ai colori oro e bianco sono sempre presenti quali standard il verde, l'oro con alveare, l'oro / rosso, la tovaglia, la frutta e le capsule sicurezza con flip o bottone in diversi colori. Il nostro centro di elaborazione grafica è all'avanguardia e consente di realizzare in tempi brevi esecutivi su carta, su metallo o cromalin di nuove litografie. Inoltre il nostro centro di assistenza tecnica può indirizzare nella scelta del miglior mastice da utilizzare a seconda del processo termico di confezionamento utilizzato.

www.verimec.it

VERIMEC è una società del gruppo MASSILLY, uno dei leader nella produzione di imballi in banda stagnata e capsule twist. VERIMEC unisce alla qualità dei suoi prodotti la garanzia di un servizio accurato che applica supportando il cliente nella scelta della migliore soluzione industriale. Dal design alla capsula personalizzata, alla macchina più razionale ed efficiente, studiando il mastice adeguato alle esigenze di pastorizzazione o di sterilizzazione, fino al controllo del processo di chiusura. A garanzia che gli alimenti siano conservati ad arte.



Verimec Srl, Via Matilde Serao 37, 20081 Abbiategrasso
(MI) Tel. +39 0294960293 - verimec@massilly.com
www.verimec.it - www.massilly.com

L'ALVEARE: protecting your products since 1991

It was 1991 when Walter, Maria Grazia, and Davide started and shaped their project of manufacturing beehives and separators. Back then, the idea of offering the market that particular support for protecting products being shipped worldwide wasn't very widespread, but it immediately received a positive response. From that moment, the three pioneers made investments and innovations to stay one step ahead, creating a well-organized structure with technologies and machinery and ensuring quick and customized responses to their customers.
Today, L'Alveare, considered a leading company in the production and delivery of tensioned and corrugated cardboard packaging products, relies on highly experienced collaborators, an always updated machine park, the ability to work with various sizes, and the availability of its own means for direct deliveries. Sustainability, environmental attention, and organizational efficiency are at the core of the company's philosophy, in addition to being the basis for the quality of the offering, with the awareness that dealing with fragility and responding to the need to "protect" means thinking thoroughly about preserving every creation of humankind. The use of recycled and recyclable cardboard allows customers to reduce the carbon footprint of their products, supporting the image of a sustainable company, which is increasingly demanded by the market and consumers.

Solutions of every complexity and size are available for different categories of clients, including the Beverage Sector (separators and beehives for wine, spirits, beverages, and water bottles), Glassware Sector (for glass bottle and container manufacturers, up to a maximum size of 1250 mm), Mechanical and Mechatronics Sector, as well as the Pharmaceutical/Cosmetic Sector.

alveare.com

L'ALVEARE :proteggiamo i tuoi prodotti dal 1991

Era il 1991 quando Walter, Maria Grazia e Davide diedero inizio e forma al loro progetto di produzione di alveari e separatori. Allora l'idea di offrire al mercato quel particolare supporto di protezione ai prodotti che andavano spediti in ogni parte del mondo non era molto diffusa ma ebbe subito riscontro e da quel momento i tre pionieri operarono investimenti ed innovazioni per essere sempre un passo avanti, creare una struttura ben organizzata con tecnologie e macchinari e garantire risposte rapide e personalizzate ai propri clienti.
Oggi L'Alveare, ritenuta azienda leader nella realizzazione e consegna di prodotti per l'imballaggio in cartone teso e ondulato, può contare su collaboratori di forte esperienza, un parco macchine sempre aggiornato, la capacità di lavorare formati di molte specie e la disponibilità di mezzi propri per consegne dirette. Sostenibilità, attenzione all'ambiente ed efficienza organizzativa sono alla base della filosofia aziendale, oltre ad essere il presupposto della qualità dell'offerta, nella consapevolezza che occuparsi di fragilità e rispondere alla necessità di "proteggere" significa pensare fino in fondo a preservare ogni creazione dell'uomo. L'uso di cartone riciclato e riciclabile permette ai clienti di ridurre la "carbon footprint" dei loro prodotti a sostegno dell'immagine di azienda sostenibile, oggi sempre più richiesta dal mercato e dai consumatori.
Soluzioni di ogni complessità e misura sono disponibili per le diverse categorie di clientela: per il Settore Beverage (separatori e alveari bottiglie di vino, distillati, bibite e acqua), Settore Vetrerie (per produttori di bottiglie e contenitori in vetro, fino ad una dimensione massima di 1250 mm), Settore Meccanica e Meccatronica nonché Settore Farmaceutico/Cosmetico.

alveare.com

L'ALVEARE
AVANT-GARDE
LEADERSHIP
VESATILITY
EXPERIENCE
ABILITY
RECYCLABILITY
EXCELLENCE

1991 L'ALVEARE PROTECTION PACKAGING BY UBER'S 1972

From paper
comes paper

L'Alveare Srl
Via Vialetti n. 178/180
36029 Valbrenta / Campolongo sul Brenta (VI)
Tel +39 0424 558258 | info@alveare.com

alveare.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 60 production lines divided into thre factory premises, one in Acquaviva delle Fonti (BA), one in Bollate (MI) and Rottofreno (PC), 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. Perseguendo il valore della sostenibilità, lo scorso anno ha ottenuto la certificazione FSC per molti materiali, e propone supporti per etichette compostabili e biodegradabili. 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 60 linee di produzione divise su tre stabilimenti: Acquaviva delle Fonti (BA), Bollate (MI) e Rottofreno (PC), ognuno con annessi uffici tecnico commerciali, oltre le sedi di Milano, Torino, Firenze, Roma e Monza Brianza, garantendo così una copertura capillare del territorio, con assistenza pre e post vendita.

FINLOGIC®
Labelling & Barcode Solutions

SOLUZIONI DI ETICHETTATURA E TRACCIABILITÀ DEGLI ALIMENTI

Il Gruppo Finlogic, offre le migliori tecnologie per **l'identificazione automatica, la raccolta dei dati e l'etichettatura**, al fine di supportare le esigenze di **tracciabilità, sicurezza alimentare** e conformità richieste dalle aziende di trasformazione, distribuzione e vendita di alimenti.

Con ben **tre stabilimenti di produzione** e nove sedi commerciali in tutta Italia, Finlogic è tra i primi produttori di etichette in Italia, per il settore alimentare, ortofrutta, vini e bevande, oltre che per tutta la GDO e il settore Retail.

Milioni di **etichette adesive neutre, stampate, per bilance pesa prezzo, in fogli A4 ed etichette e cartellini RFID** vengono prodotti ogni giorno in Finlogic.

Grazie ad un team di esperti, siamo in grado di proporre **soluzioni a 360°** per soddisfare le esigenze di sicurezza alimentare e conformità, oltre alla necessità di ottimizzare l'efficienza produttiva e l'efficacia del design delle etichette, ai fini delle vendite.

Per questo FINLOGIC è **il partner ideale per le aziende del comparto alimentare.**

Le soluzioni Finlogic per il settore alimentare

- **Sicurezza ed etichettatura degli alimenti**
- **Software per la Logistica**
- **Gestione del magazzino e della distribuzione**
- **Raccolta dati**
- **Efficienza di produzione**

Brand distribuiti: SATO (WWW.SATOEUROPE.COM), TOSHIBA, CITIZEN, ZEBRA, OPTICON, Honeywell, DATALOGIC (THE VISION IS YOURS), VIP COLOR, EPSON (EXCEED YOUR VISION), swiftcolor, OKI, ASTRO MACHINE CORP., DTM print

Gruppo Finlogic S.p.A.: 9 sedi in tutta Italia

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

ALLEGRI, excellence in materials for food production

Ensuring the safety and quality of food products is an absolute priority. Our hoses, specifically designed for the transportation of food and beverages, offer reliable and certified solutions for the food industry.

The advantages of Allegri's hoses:

- Compliance and Safety: They meet all international regulations for food contact, ensuring products free from contamination.
- Exceptional Durability: Made to withstand wear and external agents, our hoses guarantee long operational life.
- Versatility and Customization: Suitable for various applications, they can be customized to meet the specific needs of your production line.

Choose our hoses for a safer and more efficient future.

For more information about our products and services, visit our website or contact us directly. We are here to support you in achieving your production goals with high-quality solutions.

Visit:
www.allegricesare.com

ALLEGRI, eccellenza nei materiali per la produzione alimentare

Garantire la sicurezza e la qualità dei prodotti alimentari è una priorità assoluta. I nostri tubi, specificamente progettati per il trasporto di alimenti e bevande, offrono soluzioni affidabili e certificate per l'industria alimentare.

I vantaggi dei tubi Allegri:

- Conformità e Sicurezza: Rispettano tutte le normative internazionali per il contatto con alimenti, assicurando prodotti privi di contaminazioni.
- Durabilità Eccezionale: Realizzati per resistere all'usura e agli agenti esterni, i nostri tubi garantiscono una lunga durata operativa.
- Versatilità e Personalizzazione: Adatti a diverse applicazioni, possono essere personalizzati per soddisfare le specifiche esigenze della tua linea produttiva.

Scegli i nostri tubi per un futuro più sicuro e efficiente.

Per ulteriori informazioni sui nostri prodotti e servizi, visita il nostro sito web o contattaci direttamente. Siamo qui per supportarti nel raggiungimento dei tuoi obiettivi produttivi con soluzioni di alta qualità.

Visita:
www.allegricesare.com

AdverTime-MI

FLEXIBLE SOLUTIONS
Allegri®

Tubi in PTFE per l'Industria Alimentare e Farmaceutica.

- Design Unico e Brevettato
- Sottostrato Non Igroscopico
- Alta Igienicita'
- Massima Flessibilita'
- Copertura Silicone "Platinum Cured"
- Resistenti Agenti Chimici e Alte Temperature
- Certificati FDA
- Prodotti Secondo Norma EN 16643.

Edizione Aprile 2021

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

Scarica dal nostro sito il nuovo Catalogo Tubi Flessibili in PTFE!

Since 1951.

COLUSSI ERMES ADVANCED WASHING SYSTEMS, the washing, sanitizing, and drying machines that make the difference in your everyday life

Compact machine design, reduced energy consumption, minimal use of water and detergent, automatic cycles, and loading/off-loading automation are just a few of the sustainability benefits offered by Colussi Ermes.

A global leader in the design and production of advanced washing systems for the food industry, Colussi Ermes has specialized not only in the bakery, confectionery, fruit & vegetable, meat, dairy, poultry, and fishery sectors but also in more complex fields such as the pharmaceutical, hospital, logistics, and automotive sectors.

A modern and dynamic brand, demonstrating exceptional capability in addressing a constantly changing market.
Values such as innovation and organization guarantee competitiveness, flexibility, and quality while ensuring absolute environmental protection in compliance with the latest hygiene and safety regulations.

Analytical and monitoring tools, a highly skilled and trained workforce, innovative engineers, and an outstanding service team allow us to satisfy all customer needs.

Colussi Ermes always has the right solution for any washing requirements, as it is able to customize the system based on the production or efficiency values required: from washing, drying, and automation to food processing.

Colussi Ermes is a company that exports all over the world and, since July 2022, has become a division of The Middleby Food Processing, providing a portfolio of global brands with complementary, industry-leading technologies for food production to supply the highest quality full-line solutions to customers. Below you can find a brief description of some types of plants.

Crate Washers
Automatic and highly versatile systems for washing and sanitizing crates and baskets, suitable for all sectors of production, ensuring impeccable washing for any type of crate, and providing the best results in terms of hygiene.

The production range includes cabin or tunnel systems for washing trays with the possibility of selecting various options: one, two or three tracks, horizontal or vertical.

Spin Drying Systems
High capacities – up to 4200 crates/hour with the double-rotor spin-dryer and up to 2100 crates/hour with the single-rotor spin-dryer – speed and perfect drying result are the key features that set apart this new generation of Colussi Ermes spin-dryers along with the possibility to dry different type of crates, foldable or rigid. this machine can dry a high number of crates with a minimum footprint.

In just a few seconds the Colussi Ermes spin-dryer can achieve excellent drying with low electrical energy consumption, making this both an efficient and cost-effective solution.

Automatic centrifugal machine to wash trays and equipment placed on racks
The rack washing systems have been carefully engineered to wash racks carrying different kinds of equipment.

Using specific frames or special trolleys, it is possible to wash pans, crates, pallets, bins, meat-trucks, containers or isotainers fully respecting the highest washing and sanitizing hygiene standards.

The washing capacity is very flexible: from a minimum of 20 to a maximum of 120 racks/hour.

www.colussiermes.com

COLUSSi ERMES
Advanced Washing Systems

THE SMARTEST WASHING SYSTEM YOU CAN HAVE!

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TECNINOX, machines for the food and beverage industry

Tecninox has operated in the food industry market for over 45 years, building individual machines and processing lines for fruit and agricultural products for the food and beverage industry.

Tecninox machines are entirely constructed of stainless steel and are made according to customer requirements.

The wide range of machines includes: pasteurizers/coolers for various products (such as fruit juices, beers, oil-packed foods, pickles, etc.), concentration kettles (jams, marmalades, sauces, and gravies, etc.), continuous vegetable cookers, cutters, pressure cooking pots, and more.

With over forty years of experience and a high level of professionalism, Tecninox guarantees high and constant machine reliability over time, ensuring customer satisfaction and growth.

Visit:
www.tecninoximpiantialimentari.it

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

TECNINOX, macchine per l'industria alimentare e delle bevande

Tecninox è presente sul mercato dell'industria alimentare da oltre 45 anni, costruisce singole macchine e linee per la trasformazione della frutta e dei prodotti agricoli per l'industria alimentare e delle bevande.

Le macchine della Tecninox sono completamente costruite in acciaio inox e vengono realizzate a seconda delle esigenze del cliente.

L' ampia gamma di macchine comprende: pastorizzatori/raffreddatori per diversi prodotti (come succhi di frutta, birre, sottoli, sottaceti, ecc.), bolle di concentrazione (confetture, marmellate, salse e sughi, ecc.), cuocitori in continuo per verdure, cutter, pentole di cottura a pressione ecc...

L'esperienza quarantennale e l'elevata professionalità garantiscono un'alta e costante affidabilità delle macchine nel tempo, in modo da soddisfare le attese e la crescita del cliente.

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MACHINES AND EQUIPMENT for food processing and production hygiene

NOWICKI SRL puts a particular emphasis on providing top quality products and the most advanced technological solutions. We are flexible in supplying custom-made systems, reliable in quality and service. Our main goal is to satisfy the customer's needs at the highest level.

Machines for meeting your needs The highest quality for you

The crucial aim of the NOWICKI's activity is to satisfy the customer's needs at the highest level.
NOWICKI SRL is a distributor for Italy of approximately 20 series of types comprising almost 150 models of machines for meat and food processing as well as complete, technological lines for individual applications.
We can offer highly advanced technologies of cutting, machining, plastic forming as well as on repeatable assembly operations. All of them are carried out with professional, digitally operated machines which are supervised by the computer quality control system; for example machines for water cutting ("Water Jet"), for plasma cutting, laser cutting, machines with numerical control: turning lathes, CNC millers, advanced semi-automatic welding machines and assembly stations. Every step of production process of the machines we sell is subject to quality control which begins with raw materials delivery (testing of hardness, testing of conformity of material composition and dimensions), include all manufacturing operations and it is finished with final quality control of ready machines in operation. All the quality control system is supervised by a computer system which eliminates defective materials, components and semi-finished products so that the highest quality elements are directed to the assembly lines.

www.nowickisrl.com

NOWICKI srl

MACCHINARI E ATTREZZATURE per la preparazione alimentare e l'igiene nella produzione

NOWICKI srl è in grado di offrire macchinari e attrezzature di grande affidabilità per la preparazione alimentare e fornisce efficaci soluzioni integrate per qualsiasi processo di lavorazione.
NOWICKI srl si pone come obiettivo principale la fornitura di prodotti e macchinari di alta qualità fornendo soluzioni tecnologiche fra le più avanzate. Siamo flessibili nella fornitura di sistemi su misura estremamente affidabili in termini di qualità e servizio. Il nostro obiettivo principale è soddisfare al meglio le esigenze del cliente.
L'azienda è in grado di offrire circa 20 serie di tipologie di macchinari che comprendono quasi 150 modelli progettati e costruiti per la lavorazione di carne e alimenti, oltre a linee tecnologiche complete per applicazioni mirate, una gamma di macchinari basata su tecnologie all'avanguardia e altamente avanzate di taglio, lavorazione e confezionamento.
Ogni fase del processo di produzione dei macchinari che trattiamo è soggetta al controllo della qualità che inizia con il controllo delle materie prime (test di robustezza, test di conformità della composizione e delle dimensioni
del materiale), e finisce con il controllo finale della qualità dei macchinari svolto tramite test funzionali.
Tutto il processo di controllo della qualità è supervisionato da un sistema informatico che elimina materiali e componenti difettosi, oltre a prodotti non lavorati a regola d'arte in modo che solo gli elementi che raggiungono gli standard di massima qualità siano diretti alle linee di assemblaggio e costruzione.

NOWICKI srl è concentrata verso la qualità e l'affidabilità dei macchinari che offre nel suo catalogo, l'Azienda è sempre alla ricerca di nuove soluzioni volte a offrire la maggiore affidabilità possibile, ad offrire il miglior servizio ai propri clienti e riuscire a prevedere le future esigenze del mercato per soddisfare ogni richiesta.

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MACHINES AND EQUIPMENT

FOR FOOD PROCESSING AND PRODUCTION HYGIENE

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PND introduces the new cutters mod. MPC and APC: one solution, two functions, endless possibilities for pineapple processing

There is a growing interest in the ultimate exotic fruit: pineapple. It is ideal for fresh consumption and various types of processing, and it is a fundamental ingredient in a balanced diet due to its high vitamin content. PND addresses the needs of this market segment, leading the way in the production of fruit processing machinery and advanced systems for the fresh-cut, canned, frozen and dehydrated food industries.

Driving international growth has always been a core objective for our company, which operates on a global scale with a strong presence in Europe, South America, the United States, Asia, Australia and Africa. Our export-oriented business accounts for 95% of total turnover, supported by highly skilled multilingual teams.

PND has thus unveiled the **cutters mod. MPC and APC,** two cutting-edge machines designed to meet the evolving demands of the modern pineapple processing industry.

Identical functionality, but twice the choice. The MPC is manual model, and the APC is automated.
Constructed entirely of AISI 304 stainless steel and featuring a food-grade plastic platform, these are sturdy countertop machines are ideal for slicing, wedging and cubing. The processed product can be used fresh, frozen or dehydrated, making it incredibly versatile.

Both born from specific requests, they are perfect to be attached to production lines.
In what ways do they differ? They vary in terms of production capacity and speed.
Both machines require only one operator for loading; however, they differ in terms of automation. The MPC cutter is manual, and its production capacity is dependent on the operator's speed and constancy. In contrast, the APC is semi-automatic, enabling continuous operation and achieving a throughput of up to 40 fruits per minute.

Both machines can cut fruits into 2 to 12 wedges and adjust slice thickness from 10 to 30 mm, accommodating various customer requirements. The design process for both machines took six months, from initial motion studies to the creation of the first prototype. Additionally, the machines can process pineapple into tidbit triangles, a format highly sought after in global markets.

As for the APC model, the production process begins with loading the fruits onto a conveyor belt, which then transfers the product to a slicing system for cutting into rings. The product is subsequently cut into wedges, rings, or cubes, to meet specific customer requirements.

The APC is fully mechanical, making it easy to use (its components are interchangeable, ideal for maintenance and sanitation), safe, since the cutting dies are encased, and also easily accessible, thanks to its interlocked safety doors. Moreover, it is highly resistant to wear and tear, built to last.

Celebrating 25 years of operation, PND has consistently earned the trust of industry technicians and customers, who recognize its machinery as reliable partners. This ease of use and integration into production processes, combined with the machines' versatility, have significantly contributed to reducing costs and improving outcomes. To date, over 1,600 machines have been sold worldwide.

By actively listening to its customers, the company is able to create tailored processing lines that are effective and competitive. This has earned the company a reputation as a trusted partner in multiple fields, recognized for its technological advancements, innovation, and exceptional post-sales support. With a strong track record and a team of highly skilled professionals, the company provides rapid and efficient customer care globally.

Visit our website at **www.pndsrl.it** to explore our machinery catalogue and view the available product lines. Stay informed about our participation in upcoming national and international trade shows.
For more information or inquiries, please contact us at **info@pndsrl.it**.

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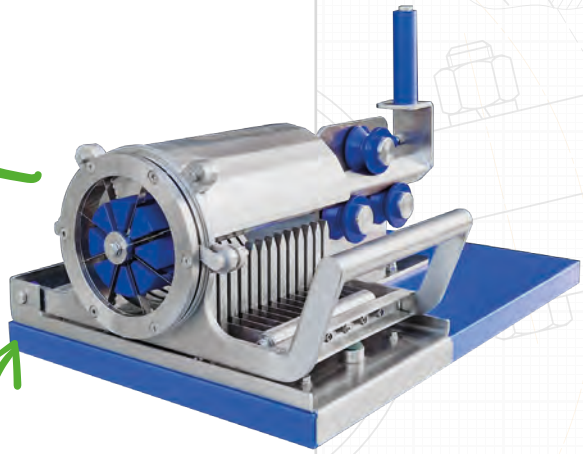

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GEA: homogenization technology

GEA is the technological leader for dynamic high pressure homogenizers and plungers pump in several different industries and applications. Homogenization is a key well known process in dairy, food & beverage industries, nevertheless new markets are growing thanks to continuous innovation and research.

New products such as cellulose and carbon nanotubes arouse more and more interest as well in this scenario. Higher stability on products is one of the most important effects achievable through this process.

The stable emulsion which is delivered as outcome, is a viscous final product characterized by enhanced organoleptic properties, taste, glossy colour and shelf-life.

The passage through the homogenizing valve enable to avoid separation phenomena on particles, increase the digestibleness of processed products and the assimilation of the nutritional principles, especially for infancy and functional food industry.

Wide range of homogenizers

GEA can offer a complete range of high pressure homogenizers, from laboratory up to industrial scale, providing more than 300 options to satisfy market's and customers needs. All the machines meet the most stringent hygienic requirements and quality control systems. All homogenizers are CIP and SIP'able and are available with cGMP documentation.

The new GEA XStream Lab Homogenizer: the XStended version of innovation

GEA XStream Lab Homogenizer is table top unit designed to carry out tests in laboratory and be prepared to scale up to the industrial production the consistent results that NiSoX-Valve provides for many and different applications. The ergonomic design of this machine conceived for a perfect fit on standard lab desks ensures smart and easy operating conditions. The most innovative advantages of this homogenizer are the intuitive PLC configuration and the self adjusting pressure feature, which provide optimized high quality efficiency with 100% trials repeatability thanks to automation.1 The GEA XStream Lab Homogenizer it's a safe, smart and simple homogenizer with high level of automation.

The new GEA Homogenizer Compression Block NiSoCLEAN 2.0

If hygenic design and excellent high pressure performances are what you're looking for, Ariete Series homogenizers configured with the improved compression block NisoCLEAN 2.0 are the right solutions to meet your requirements. This optimized configuration has been conceived in order to satisfy the increasing food & beverage market's demand and improve cleanability procedures, optimizing easy maintenace of the machine and always ensuring reliability.

Industrial homogenizers

Ariete Series homogenizers are the state-of-the-art technology for powerful, reliability and customized solutions and they are suitable for several industries. These are ideal to process dairy, food, beverage, pharma, biotech and chemical products.
The homogenizing pressure can reach 1500 bar depending on specific liquid end design and configuration. The homogenizers from the One Series combine convenience and absolute quality to deliver unmatched benefits. These 3-piston homogenizers are manufactured to ensure easy maintenance and simple installation into small-medium productions of dairy products, beverages and soft chemicals.

Laboratory homogenizers

Pilot plant homogenizers are designed for continuous operation up to 1500 bar and limited productions easy plug & play installation, simple operation and quick maintenance. Table-top homogenizers are compact machines ideal for the treatment of nanoparticles, nanodispersions and nanoemulsions up to 1000 bar.

Customer collaboration

The close collaboration with important customers R&D centers, and continuous improvements on production technologies, allow the company to invest in close collaboration with customers which lead to the continuous implementation of innovative and tailor-made solutions.
The recently refurbished Process Technology Center is a unique resource to test homogenization technology, refine receipts, develop high efficiency homogenizing valves and evaluate the performance of installed machines. We are glad to be able to offer to customers more comfortable meeting rooms and cutting edge instruments. Highly qualified staff can support customers in the development of new products, to test maximum process efficiency conditions and product scalability to industrial production processes.

Discover more on **gea.com/homogenizers**

Boost up the taste of nature

Discover GEA homogenizers.
The highly customized process solutions
that ensure excellence in food products.

- Improved organoleptic properties
- Longer shelf-life
- Reduced use of addivites or stabilizers
- Reduced oxidation and alteration processes
- Improved viscosity, mouth feeling and taste
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DIZIOINOXA: production lines, equipment and tanks for industry

DIZIOINOXA Srl established in 1968 is today an excellence in the engineering, manufacturing, and installation worldwide of high technological plant for the Food & Beverage industry:

- COMPLETE PROCESSING ROOMS IN STAINLESS STEEL, FOR THE STORAGE, BLENDING, AND TRANSFERRING UNDER ASEPTIC CONDITIONS FOR THE FRUIT JUICE PROCESSING. Aseptic conditions with steam (SIP) or chemical (CIP) method, tank capacity from 50 hl to 50.000 hl.
- SYRUP ROOMS. Fully automated electronic control of the receipt, ingredients intake, blending, transferring, and bottling. Complete traceability of ingredients, processing, and fina products.
- ATMOSPHERIC STAINLESS STEEL STORAGE TANKS, WITH JACKET AND INSULATION, MIXERS AND THE COMPLETE ACCESSORIES. Storage, cooling, blending, and preparation to the final transfer. Features on request: double jacket, internal cooling plates, full or partial thermal insulation, classic mixers with mechanical seals or magnetic transmission mixers.
- CIP (Cleaning-In-Place) & SIP (Sterilization-In-Place) MOBILE UNIT. Automated, semi-automated, mobile (on chariot) or fi ed (on skid). Electronic control and full traceability of the cleaning process and, if requested, of the subsequent sterilization or nitrogen blanketing (up to tank cap. 20.000 hl). The mobile unit if fully automated, the operator is required only for the hose connection. Equipped with anti-implosion safety feature and cycle logbook.

DIZIOINOXA, strong of its 50 years of manufacturing experience, has gained a prestigious place as preferred partner of worldwide clients. Our signature: the total quality management ranging from the design stage to the material selection till the commission and start-up side by side with our clients. We are present in Italy and the whole Europe, as well as Israel, Egypt, South Africa, and the Far East. And today, for the US market we can supply 3-A Sanitary Standards Inc. certifie storage tanks.

www.dizioinoxa.net

DIZIOINOXA
IMPIANTI E SERBATOI PER L'INDUSTRIA

DIZIOINOXA: impianti e serbatoi per l'industria

La DIZIOINOXA Srl nata nel 1968 è specializzata nella progettazione, fabbricazione e montaggio in tutto il mondo di impianti tecnologici per l'industria alimentare e delle bevande:

- CANTINE ASETTICHE IN ACCIAIO INOX, PER STOCCAGGIO, MISCELAZIONE E TRASFERIMENTO IN ASETTICO DI SUCCHI DI FRUTTA E VEGETALI. Asettizzazione con ciclo vapore o con disinfettante chimico, da 50 hl a 5.000 m3 cad. serb.
- SALE DI MESCOLA. Preparazione e controllo elettronico della ricetta, dei riempimenti, della miscelazione, del trasferimento all' imbottigliamento. Tracciabilità completa degli ingredienti, del processo e del prodotto ottenuto.
- SERBATOI ATMOSFERICI TERMOCONDIZIONATI E/O TOTALMENTE COIBENTATI, CON MISCELAZIONE. Stoccaggio, raffreddamento, mantenimento, miscelazione e preparazione alla spedizione di succhi, cremogenati e puree. Possibilità di refrigerazione, coibentazione, e miscelazione anche in asettico.
- UNITA' C.I.P. (Cleaning-In-Place) & S.I.P (Sterilization-In-Place). Automatiche, semi-automatiche, mobili (carrellate) o fisse (skid). Controllo elettronico e tracciabilità completa del processo di lavaggio ed eventuale sterilizzazione/inertizzazione (tipo "asettizzabile", fino a 200 m3). L'unità carrellata è una macchina totalmente automatizzata, l'intervento dell'operatore è richiesto solo per rimuovere le connessioni. Equipaggiato di controllo anti-implosione del serbatoio e di registrazione automatica del ciclo di sterilizzazione effettuato.

La DIZIOINOXA, forte di 50 anni di esperienza manifatturiera, ha saputo conquistarsi un posto di prestigio nel panorama industriale italiano ed oggi certamente si distingue per la qualità delle scelte progettuali e per le tecnologie d'avanguardia. Impianti di stoccaggio in asettico e sale di mescola della DIZIOINOXA sono presenti in Italia, Spagna, Francia, Grecia, come pure in Israele, Egitto, Sud Africa ed Estremo Oriente. Ed oggi per gli USA realizziamo silos di stoccaggio con certifi azione 3-A Sanitary Standards Inc.

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ORION ENGINEERING: nothing is thrown away from the coconut!

Whenever we talk about sustainability and safety for operators, most of the players involved limit themselves to communicating an idea... a concept. At ORION ENGINEERING we go much further, transforming concepts into concrete facts.

In collaboration with our partners, we are developing a concrete series of sustainable concepts that involve not only the raw material transformation chain.

We are working to go further, to make this global economic sector a sustainable, safe and ethical business.

Today we talk to you about the coconut supply chain, i.e. the fruit of the coconut palm, Cocos nucifera in Latin. It is used for its water, milk, oil and tasty pulp.

Coconut palms are not very picky about the nature of the soil, while humidity and aeration are essential. Coconut palms have therefore been cultivated in the tropical areas of our planet for over 4,500 years.

To extract coconut milk and cream, mature coconuts must first be dehus ed and deshelled.

The layer of brown skin is also pared off to get a layer of white kernel, as the skin can impart a brown colour and slightly bitter taste to extracted coconut milk. The kernel is then washed, drained and grated by machine into kernel fla es.
Thereafter, it is mechanically pressed to extract the coconut milk.

Byproducts of processing coconut fruit include coconut water used as a carbohydrate beverage or fermentable substance; the husk, as a source of fibres, charcoal and chemicals; and the shell, usable primarily as a source of carbon. Coconut-shell-activated carbon is discussed in detail.

This effective adsorbent has increasing applications in industrial and environmental processes.

The most dangerous transformation phase for the operators who are involved in the extraction and separation of its innumerable products and by-products concerns the shelling of the fruit.

Currently, in developing areas, equipment with little or no safety for operators is used.

Our daily commitment to the R&D of new systems has led us to adopt a system that combines performance and safety, making this production phase no longer risky for the operators.

Furthermore, thanks to the methodology used, we can guarantee high quality standards regarding the organoleptic properties of all the compounds present in the coconut.

Call us to evaluate our solutions and together outline a successful and sustainable business..

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ORION ENGINEERING

Food Technologies & Services

From the very first steps in ORION Engineering company, we decided that one of the most important point to be focused on in our projects would have been the eco-sustainability of the processes in which our plants are involved.

Today, as then, we pursue this philosophy to pass on to future generations a world that places man at the center of an ethical and eco-sustainable business.

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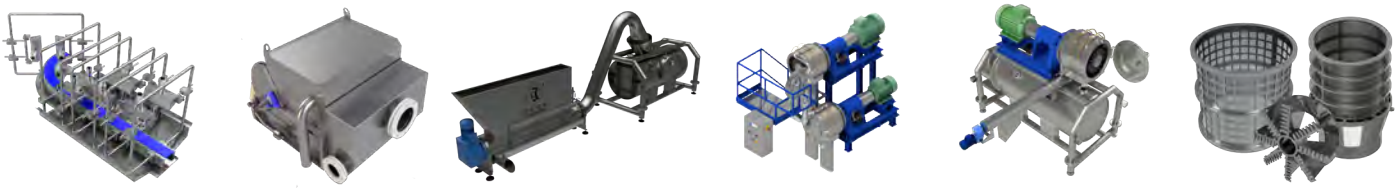

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MINI MOTOR: innovation and mechatronics serving automation since 1965

With over 59 years of experience, Mini Motor S.p.A., an Italian company located in the heart of Motor Valley, stands out as a leader in innovative solutions and mechatronics. Its motors are designed to meet the ever-evolving needs of the industrial automation and motion-control market.

With an extensive network of dealers and branches in Europe and the United States, Mini Motor is present in more than 50 countries worldwide, with the goal of spreading its innovations around the world.

A pioneer of Industry 4.0, today Mini Motor is a well-established player in the evolution towards Industry 5.0, capable of responding to the changing needs of both the market and consumers by offering customized products and services. Mini Motor has always been customer-oriented when it comes to the design of its motors, creating product lines tailored to specific sectors of application. A concrete example of the Industry 5.0 vision are the Clean Line for the food & beverage sector and the FCL (Fast Change Linear) Line, ideal for linear format changes.

In keeping with the most significant advances in technology, the increasingly conscientious use of AI, and the internalization of IoT, Mini Motor's connectivity has always been at the forefront, facilitating connection with the most common fieldbuses.
Safety and the collaboration between humans and machines are the focus of the sensor technology that Mini Motor implements, designing motors that enable predictive maintenance, an aspect that is fundamental for reducing downtime and, consequently, significantly improving productivity and quality of work.

Italian engineering, an international perspective, and resilience are in Mini Motor's DNA, making it a benchmark in the mechatronics industry since 1965.

www.minimotor.com

MINI MOTOR: innovazione e meccatronica al servizio dell'automazione, dal 1965

Mini Motor S.p.A., azienda italiana con sede nel cuore della Motor Valley, con oltre 59 anni di esperienza, si distingue come leader nel panorama delle soluzioni innovative e della meccatronica. I suoi motori sono progettati per rispondere alle esigenze in continua evoluzione del mercato dell'automazione industriale e del motion control.

Forte di una capillare rete di rivenditori e di filiali in Europa e USA, Mini Motor vanta una presenza in oltre 50 Paesi con l'obiettivo di diffondere le proprie innovazioni in tutto il mondo.

Pioniere dell'Industria 4.0, Mini Motor è oggi affermata protagonista dell'evoluzione all'Industry 5.0, in grado di rispondere alle mutevoli esigenze del mercato e dei consumatori, personalizzando prodotti e servizi.
Da sempre, Mini Motor è customer oriented nella progettazione dei propri motori, realizzando linee pensate appositamente per settori applicativi specifici. Una prova concreta della visione Industry 5.0 sono la Linea Clean dedicata al settore Food & Beverage, la Linea FCL (Fast Change Linear) ideale per il cambio formato lineare.

In linea con i più importanti avanzamenti della tecnologia e con l'ioT, la connettività dei motori Mini Motor è da sempre all'avanguardia, permettendo il collegamento con i bus di campo più comuni.

La collaborazione uomo-macchina e la sicurezza sono il focus dell'attenzione alla sensoristica che Mini Motor mette in atto progettando motori su cui è possibile effettuare la manutenzione predittiva, fondamentale per ridurre il fermo macchina e di conseguenza migliorare concretamente produttività e qualità del lavoro.

Ingegneria made in Italy, sguardo internazionale e resilienza sono il DNA dell'azienda emiliana Mini Motor, punto di riferimento della meccatronica dal 1965.

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KELLER custom Solutions. More than just a solution

The KELLER standard product catalog covers most areas of application for pressure measurement technology. However, there are often great benefits to optimising pressure sensors specifically for use and integration into higher-level complete systems. KELLER's modular product design offers great flexibility and allows customer-specific adaptations to be made without causing soaring costs – even for small production runs.

Sharing expertise to create the perfect sensor solutions

KELLER has been carrying out countless challenging projects in the field of piezoresistive pressure measurement technology for almost 50 years. Even applications that may appear trivial at first glance can prove highly complex upon closer analysis. By taking the actual usage conditions of the sensor into consideration right from the outset, we can achieve major improvements in effectiveness and durability. A mutual exchange of expertise with our customers is therefore central to our success. Sharing our knowledge is what enables us to find the best sensor solution.

The stages of creating a tailored customer-specific solution

1. Define basic sensor specifications in order to select the appropriate components
2. Assess the environmental conditions to determine the appropriate design for the intended location
3. Design the requested customer-specific solution taking all standards and laws into account
4. Assemble the electronic modules, taking into account application-specific customer requests
5. Configure electrical interfaces and connections
6. Custom product labelling with laser engraving or labels.

www.keller-pressure.com

KELLER

Soluzioni personalizzate **KELLER**. Più di una semplice soluzione

Il catalogo dei prodotti standard KELLER copre la maggior parte delle aree di applicazione della tecnologia di misurazione della pressione. Tuttavia, spesso l'ottimizzazione dei sensori di pressione per l'uso specifico e l'integrazione in sistemi completi di livello superiore offre grandi vantaggi. Il design modulare dei prodotti KELLER offre una grande flessibilità e consente di effettuare adattamenti specifici per il cliente senza causare un'impennata dei costi, anche per piccole serie.

Condividere le competenze per creare soluzioni di sensori perfette

Da quasi 50 anni KELLER realizza innumerevoli progetti impegnativi nel campo della tecnologia di misurazione della pressione piezoresistiva. Anche le applicazioni che possono sembrare banali a prima vista possono rivelarsi molto complesse a un'analisi più attenta. Prendendo in considerazione le reali condizioni di utilizzo del sensore fin dall'inizio, possiamo ottenere notevoli miglioramenti in termini di efficacia e durata. Lo scambio di competenze con i nostri clienti è quindi fondamentale per il nostro successo. Condividere le nostre conoscenze ci permette di trovare la migliore soluzione per i sensori.

Le fasi di creazione di una soluzione su misura per il cliente

1. Definire le specifiche di base del sensore per selezionare i componenti appropriati.
2. Valutare le condizioni ambientali per determinare il design appropriato per la posizione prevista
3. Progettare la soluzione specifica per il cliente tenendo conto di tutti gli standard e le leggi in vigore
4. Assemblare i moduli elettronici, tenendo conto delle richieste del cliente specifiche per l'applicazione
5. Configurazione delle interfacce e dei collegamenti elettrici
6. Etichettatura personalizzata del prodotto con incisione laser o etichette.

www.keller-pressure.com

KELLER

SINCE 1974

MADE TO MEASURE **PRESSURE**

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Inox Meccanica.
PIC 99 BCE: evolving technology since 1983

For the past 40 years, Inox Meccanica has been offering complete innovative technology services for automatic industrial meat processing machinery. A broad product portfolio extends from machines for automatic pressing, forming and stuffing of meat in nets and casings to a selection of machines engineered for the washing industry.

As far as the entire automatic stuffing sector is concerned, our flagship is certainly the PIC 99 BCE, which stands for automatic press, stuffiing and clipping machine. It was created for the stuffing of whole muscles and therefore specifically for those traditions of the Italian market such as coppe, pancetta, bresaola, hams, loins and, in particular configurations, even roasts.

With the PIC 99 BCE it is possible to stuff in cellulosic, collagen, plastic and elastic casings and the product can be packed in casing and net at the same time, bringing considerable time savings.

The machine has been upgraded over the years to follow step by step the evolution of the finished product and the demands of existing and new customers. Today the PIC 99 BCE is capable of producing bars of product, ready for slicing, up to a maximum length of 1200 mm.

Throughout the years, our R&D department alongside our designers and programming team have made significant enhancements and technical upgrades to this machine. Continuous improvements that are being developed by adapting the machine to each of our customers' production challenges.

Today, in fact, Inox Meccanica is pursuing an increasingly strong and present idea of electrification, almost totally abandoning what was the common practice of using pneumatics on this type of machinery. We have introduced, for some time now, the electric pusher with adjustable speed that allows the machine to be really smooth and super versatile in 'format changes' and in recent months we have been developing other parts to make the PIC 99 BCE more and more performing and constant in work.

PIC 99 BCE could be either equipped with manual loading, even more safer and ergonomic, or with automatic loading via a belt that automatically positions the product to be bagged inside the mould, considerably speeding up the stuffing cycle and leaving the operator with only the task of positioning the product on the belt.

A further feature is our automatic tube changing system, thanks to which the operator no longer has to constantly monitor the level of casing and net use.

When finished, the machine activates the tube changing system to avoid machine downtime so that the operator can load the new casing and net onto the empty tube while the machine continues its cycle.

Our machine is extremely versatile and comes with moulds from ϕ800mm up to ϕ1100mm. Its versatility is given not only by the large number of products that can be stuffed, but also by the brand new electric pusher, with adjustable stroke, allowing speed adjustment and, above all, adjustment of the force with which the product is pushed into the tube, a vital point when using particularly delicate casings.

Inox Meccanica's ongoing innovation in process technology does not end here, because with a view to offering ever more punctual services and complete solutions, we have also added to our PIC a state-of-the-art Stick Loader that allows bagged products to be placed on sticks and hung for curing.

Inox Meccanica's line is ultra-tested and under continuous enhancement as the real achievement we care about is our customers' satisfaction.

www.inoxmeccanica.com

INOX MECCANICA

TECHNOLOGY FOR THE FOOD PROCESSING INDUSTRY

IFFA

3-8.5.2025

Frankfurt am Main

HALL 8.0 - J60

AUTOMATIC PRESSING, STUFFING AND CLIPPING MACHINE

PIC 99 BCE

A fully automatic and high-productivity stuffing line, ideal for packaging anatomical products such as **hams**, **bresaola**, **pancetta**, **coppa**, **loin**, and **muscles in general**, either in casing alone or in casing and net.

- Electric pusher with adjustable stroke
- Automatic tube change system
- Automatic product loading conveyor
- Loop insertion system
- Speeded-up clipping head
- Integrated connectivity system

inoxmeccanica.com

PERLAST FFKM and sealing against aggressive chemicals in food production

Selecting the right material for the right application is a centrally important consideration when looking for a reliable sealing solution.

When the application involves aggressive chemicals – as is the case with food production and the mix of process media and cleaning products – the selection of a sealing material which is not appropriately resilient makes equipment failure an inevitability.

Despite this, sealing is still invariably treated as an afterthought in process and control optimisation.

By seeking out a sealing material which is prized for its chemical resistance – such as Perlast FFKM – an operator can expect outstanding sealing performance and long term equipment reliability in even the harshest chemical environments.

What makes Perlast FFKM different?

As a perfluoroelastomer, Perlast FFKM is one of the most chemically inert polymer structures.

This makes Perlast able to withstand repeat exposure to highly corrosive chemicals, including strong acids, amines, and aggressive solvents.

Combined with excellent steam and high temperature resistance,

Perlast FFKM is perfectly suited to process applications subjected to steam-in-place (SIP) and clean-in-place (SIP) sterilisation processes.

The durability of Perlast FFKM under even prolonged chemical exposure makes the material ideally suited to the intensive demands of food and pharmaceutical production.

Perlast seals are also giving peace of mind to reliability engineers in a variety of other industries and applications, including oil and gas, chemical production, and semiconductor manufacturing.

If there is a process line in which failure is not an option, and seal failure has real implications for employee and consumer safety, not just lost production time, there are clear benefits from upgrading to a Perlast-based sealing system.

Why switch to Perlast FFKM?

PPE understands the practical difficulties involved in specifying and implementing a new sealing material.

That's why our specialist sealing engineers take the time to understand each application, and the unique set of challenges elastomer seals will face within that application.

Whatever the combination of chemical contact, operating temperature extreme, or mechanical stress, there is a Perlast FFKM material grade to exceed performance and reliability expectations.

Perlast is fully compliant with a range of standards, including FDA, 3A 18-03 Sanitary Standards, EC1935/2004 and EC2023/2006.

Perlast material grades are available in O-rings, gaskets, and custom profiles to meet the specific demands of any given application.

Then there's the significantly improved availability of Perlast over other FFKM grades.

Perlast O-rings can be manufactured to order in approximately 30 days, keeping your operations running with minimal delay.

Arrange an initial consultation with a Perlast specialist at **www.perlast.com**.

You'll also find technical information on Perlast material grades, and details on how switching to Perlast seals for a chemically aggressive application can make a real difference to performance, productivity, reliability, and safety.

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Perfluoroelastomer Parts

INNOVAZIONE | PRESTAZIONI | DISPONIBILITÀ

Perlast® FFKM è la scelta definitiva per la lavorazione di alimenti e bevande

Scopri i vantaggi di Perlast®

- Prestazioni con alta temperatura
- Capacità con bassa temperatura
- Resistenza chimica universale
- Prestazioni meccaniche eccellenti
- Tempi di attesa ridotti

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Perlast® è un marchio commerciale registrato ed è prodotto in esclusiva da Precision Polymer Engineering.

PPE
Precision Polymer Engineering

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 configu are, 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**

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TECNOLOGIA UV

Insensibile alla distorsione della luce, indipendentemente dalla trasparenza, spessore, forma o velocità dell'oggetto

UV | IP 67 | ECOLAB | IO-Link

CM SOFTWARE SOLUTIONS: customized technological systems

CM Software Solutions is a very young and dynamic company that stands out in proposing systems extremely simple to use in sectors where the growing demand for process automation makes this work increasingly difficult

The project stems from the personal experience gained in 20 years of activity in various sectors in the field of technologies of the owner, Cristian Melli, as well as from the collaboration with partner companies that allowed the development of some important products.

This firm proposes itself as a company able to create ad hoc software that can satisfy any need. A fundamental component of CM Software Solutions products is the possibility of interconnecting with any type of device, machine and/or management system in order to automate the execution and data collection of the most complex production processes, trying to satisfy customer needs and minimizing the procedural and infrastructural impact. Even before the definition of "Industry 4.0" was coined, CM Software Solutions products already met its requirements.

The mission is to bring intuitive and easy-to-use software to all levels, in a historical period in which the ever-increasing need for automation makes this feature increasingly difficult o find.

This because the current experience has not only been gained at the desk, but mainly alongside workers in production environments, which has forced the company to collide itself and solve real practical problems. Stimulated by this difficulty, CM Software Solutions continues to study and evolve, always looking for new technologies that make the products and solutions proposed among the most competitive.

www.cmss.it

CM SOFTWARE SOLUTIONS: sistemi tecnologici "su misura"

CM Software Solutions è un'azienda molto giovane e dinamica che si distingue nel proporre sistemi di estrema semplicità d'uso in settori dove la crescente richiesta di automazione dei processi rende questo lavoro sempre più arduo.

Il progetto nasce dalla personale esperienza maturata in 20 anni di attività in vari settori nel campo delle tecnologie del titolare, Cristian Melli, nonché dalla collaborazione con aziende partner che hanno permesso di sviluppare alcuni prodotti di rilievo. Questa realtà si propone come azienda capace di creare software ad hoc che possano soddisfare qualsiasi esigenza. Componente fondamentale dei prodotti CM Software Solutions è la possibilità di interconnettersi con qualsiasi tipo di dispositivo, macchina e/o sistema gestionale allo scopo di automatizzare l'esecuzione e la raccolta dati dei più complessi processi produttivi, cercando di soddisfare le esigenze dei clienti e minimizzando l'impatto procedurale e infrastrutturale. Ancor prima che fosse coniata la definizione di "Industria 4.0", i prodotti CM Software Solutions ne soddisfacevano già i requisiti.

La missione è quella di portare software intuitivi e facili da utilizzare a tutti i livelli, in un periodo storico in cui la sempre maggiore esigenza di automazione rende questa caratteristica sempre più difficile da trovare. Questo perché l'attuale esperienza non è maturata solamente alla scrivania, ma principalmente a fian o dei lavoratori negli ambienti produttivi, il che ha obbligato l'azienda a scontrarsi e a risolvere reali problemi pratici. Stimolata da questa diffi oltà, CM Software Solutions continua a studiare ed evolversi, sempre alla ricerca di nuove tecnologie che rendano i prodotti e le soluzioni proposte tra le più competitive.

www.cmss.it

SOFTWARE
SOLUTIONS

ITALIAN CERTIFIED QUALITY SOFTWARE

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THE PRODUCTION MANAGEMENT SOFTWARE

TERRANOVA® SRL, we do process instrumentation precisely

Since almost 50 years Terranova® has been designing and manufacturing measuring and control instruments for industrial processes for process variables, including pressure, level, temperature, differential pressure, specific weight and liquid presence. In recent years, the foreign turnover has achieved the Italian turnover.

Close to this strong customer-care prospective, the company has made considerable investment efforts towards inner quality intended as process (ISO 9001:2015) and external product quality, that today enables to offer, for the whole product range, intrinsic safety and explosion proof executions (ATEX and IEC-EX directive), for applications in areas with explosion danger, PED compliant devices, and SIL2 level of integrity safety. Flexibility, quality production concept, production cost optimization and respect for delivery times: these qualities in many applications make Terranova® the most appropriate solution for the customer.

Terranova® instruments includes food grade clamps, but for specific measurement positions, flanged and threaded versions are available as well, with TFE coating and HC, tantalum, titanium diaphragms and other materials on demand are available. Measured fluids regard in particular beverage control, such as milk, juices, mineral waters, wines, spirits and aperitifs in general.
The measurement tools that are more in demand for this field regard pressure and level transmitters of the T7 and 27 ranges, as well as level switches of the ASL range to detect alarm thresholds.
The T7 transmitters (Figure 1) include a full range of transmitters with 4÷20mA output and HART® digital communication protocol, with built-in or remote electronics.

The stainless steel construction of the IP68 casing makes the T7N range particularly suitable for installations in environments with aggressive atmosphere and they can be manufactured complete with fluid separators in Aisi316 stainless steel, special or Golden alloys for applications on corrosive fluids. They are SMART electronic transmitters, with a SS AISI 316 casing enabling a considerable sturdiness and they feature a micro controller that enables to adjust zero and span by means of push buttons and display or hand-held. The tool, in standard cases, can achieve a 0.25% accuracy and, if required, a precision lower than 0.075%.

The 27 transmitters (Figure 2) feature a 4÷20mA output, they have a total measurement accuracy of +/-25% in the -40-85°C temperature field and they are wholly made from stainless steel. The casing can be matched with different types of electric connections, including DIN 43650 connectors, M12 with straight way, MIL connectors, direct cable output.

ASL level switch features an ultra-sound technology and is designed for liquid detection, pump control, water ingress alarm systems, for high and low alarm level, overfilling protection on liquids with or without foam. ASL works on the principle of distributed acoustic waves in a metal rod. If the rod is not covered by the liquid the sound waves are dispersed freely without any interference.

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Pack-Sim: software for automatic design/simulation of screws and stars

Scanny3D S.r.l. is a highly specialized company that deals with the design and production of reverse engineering systems, in particular 3D laser SCANNER, and the development of CAD-CAM software for the industry. For the bottling sector, the company offers a complete, fast and automatic solution that involves the integration of a 3D rotative laser scanner with a software for the design of stars and screws.
PACK-SIM has been designed and developed entirely by Scanny3d for the design and fast and automatic simulation of SCREWS and COUNTER SCREWS, but also for the realization of STARS profiles to be included in machines of filling, labelling and packaging lines.
It consists of several modules. The Star simulation module is able to simulate up to 3 grip quotes at the same time and guarantees the full compatibility of the generated geometries (exportable in STEP and IGES formats) with the main CAD system. The Screw module allows to design and simulate screws and counter screws with various types of handling. The Multistar module allows to simulate the entire bottling line in all its main phases.
Furthermore, the software allows the design of SCREWS of any type by defining CUSTOMIZED MOTION LAWS in terms of speed, rotation and position of the bottle during the handling. This module allows to design any type of screws in 3D: from simple transport screws, to rotation, inversion and orientation screws up to the more complex screws with double or triple helix to group or separate bottles and containers through the simultaneous simulation of pairs of counter rotating screws (screw and counter screws).

The 3D simulation is performed in a few minutes and allows to obtain a 3D model of the screw with a perfectly smooth surface ready to be made.

www.scanny3d.com

SCANNY3D®
Sistemi di scansione laser 3D
3D laser scanning systems

Pack-Sim, software di progettazione/ simulazione di stelle e coclee

La Scanny3D S.r.l. è un'azienda altamente specializzata che si occupa di progettazione e produzione di sistemi di reverse engineering, in particolare SCANNER laser 3D e sviluppo di software CAD-CAM per l'industria.
Per il settore dell'imbottigliamento l'azienda offre una soluzione completa, veloce ed automatica che prevede l'integrazione di uno scanner laser 3D rotativo con un software per la progettazione di stelle e coclee.
PACK-SIM è stato ideato e sviluppato interamente dalla Scanny3D per la progettazione e simulazione veloce ed automatica di COCLEE e CONTROCOCLEE, ma anche per la realizzazione di profili di STELLE da inserire nei macchinari delle linee di riempimento, tappatura, etichettatura e packaging.
È composto da diversi moduli. Il modulo di simulazione Stelle è in grado di simulare fino a tre quote di presa contemporaneamente e garantisce la piena compatibilità delle geometrie generate (esportabili nei formati STEP e IGES) con tutti i principali CAD. Il modulo Coclea consente di progettare e simulare coclee e contrococlee con svariate tipologie di movimentazione. Il modulo Multistar permette di simulare l'intera linea di imbottigliamento in tutte le sue fasi principali.
Inoltre il software consente la progettazione di COCLEE di qualsiasi tipo mediante la definizione di LEGGI DI MOTO PERSONALIZZATE in termini di velocità, rotazione e posizione della bottiglia durante la movimentazione. Questo modulo consente di progettare coclee in 3D di qualsiasi tipo: dalle coclee di semplice trasporto, alle coclee di rotazione, inversione ed orientamento fino ad arrivare alle coclee più complesse con doppia o triple elica per realizzare il raggruppamento o la separazione di flaconi e bottiglie mediante la simulazione contemporanea di coppie di coclee controrotanti (coclea e contrococlea).
La simulazione 3D viene svolta in pochi minuti e permette di ottenere un modello 3D di coclea con superficie perfettamente levigata e pronta per essere realizzata.

www.scanny3d.com

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3D laser scanning systems

From real bottle...

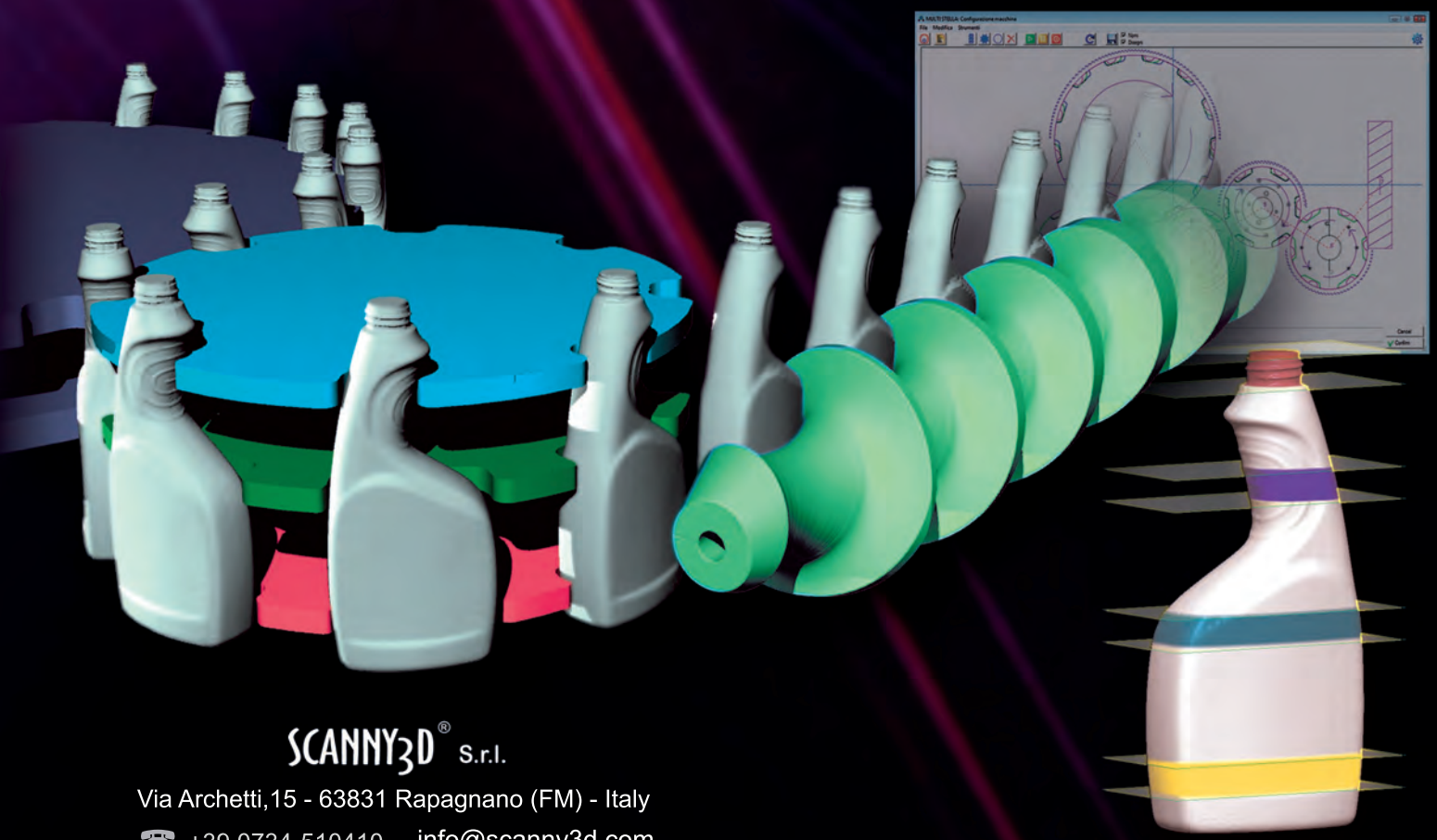
3D SCANNER for bottling industry

...to 3D model

100% AUTOMATIC

PackSim

Software for automatic design of SCREWS & STARS



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LOVATO: stainless steel motors & gearboxes

Electric Motors and stainless steel Gearboxes are the flagship products that LOVATO has been offering for over 15 years.

No compromises, only stainless steel, hygienic design and unparalleled service in terms of delivery and customization.

Electric motors ranging from size 56 to 160; 2, 4, and 6 poles; versions with brake, encoder and permanent magnets. Worm gearboxes, helical bevel, coaxial and shaft mounted all in AISI 316 with electropolished housing.

Trained technicians with EHEDG certification can meet the challenges you face in your applications every day.

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Motori elettrici e Riduttori di Velocità in acciaio inox sono i prodotti di punta che LOVATO propone da oltre 15 anni.

Nessun compromesso, solo acciaio inox, design igienico e servizio unico in termini di consegna e personalizzazione.
Motori elettrici dalla grandezza 56 alla 160; 2, 4 e 6 poli; versioni con freno, con encoder ed a magneti permanenti.

Riduttori di velocità a vite senza fine, ortogonali a coppia conica, coassiali e pendolari tutti in AISI 316 con casse elettrolucidate.

Tecnici preparati con formazione EHEDG possono soddisfare le criticità che ogni giorno dovete affrontare nelle Vs. applicazioni.

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Heads for **industrial washing** of containers

More than 30 years of experience in the production of cleaning heads, as well as a continuous and encouraging feedback from the customers.

This is what makes Bolondi Cleaning Heads a reliable firm and a committed partner for both low- and high-pressure washing. Our washing solutions are carefully customised with machines and plants for – but not limited to – food, cosmetic and pharmaceutical plants.
All cleaning heads and the relative accessories are characterized by a highly innovative design and represent real jewels of advanced technology. Bolondi Cleaning Heads, an ISO 9001 certified company, invests an important amount of its profits in research and development to offer increasingly innovative solutions for rotating washing system. Our solutions bring signifi ant advantages to both our customers and the environment: deeper cleaning, shorter cleaning times, less water consumption and reduced use of chemical agents. As a result, washing cycles are optimized with a consequent reduction of production costs.
Bolondi Cleaning Heads is very sensitive to environmental sustainability issues, all washing heads are, in case of disposal, 98% recyclable for the same use.
To facilitate the validation of the cleaning process, as well as to ensure the quality of the products on the market, Bolondi Cleaning Heads provides, upon request, the following certifi ates: Atex, 3.1 material certifi ate, Rhos-PED, FDA.

www.bolondi.com

Testine per **lavaggio industriale** di interni

Più di 30 anni di esperienza nella produzione di testine di lavaggio, nonché continui riscontri positivi da parte dei clienti, rendono Bolondi Cleaning Heads un punto di riferimento attendibile e un partner affidabile per soluzioni di lavaggio sia a bassa che ad alta pressione. Queste tecnologie vengono integrate con particolare cura all'interno di macchine e impianti per l'industria alimentare, cosmetica, farmaceutica e non solo.

Tutte le testine prodotte ed i relativi accessori sono caratterizzati da un design altamente innovativo e rappresentano dei veri e propri gioielli di tecnologia avanzata.

Bolondi Cleaning Heads, azienda certifi a ISO 9001, investe una parte importante dei propri profitti in ricerca e sviluppo questo, per offrire soluzioni sempre più innovative di sistemi rotanti di lavaggio. Le soluzioni adottate portano vantaggi signifi ativi ai nostri clienti: miglior risultato di pulizia, tempi di pulizia ridotti, limitato consumo di acqua da cui derivano minori reflui da smaltire, inoltre, ridotto impiego di agenti chimici. Tutto questo porta ad ottimizzare i cicli con conseguente riduzione dei costi di produzione.

Bolondi Cleaning Heads è particolarmente sensibile ai temi di sostenibilità ambientale, tutte le teste di lavaggio sono, in caso di smaltimento, riciclabili al 98% allo stesso uso.

Per facilitare la validazione del processo di pulitura oltre che per assicurare la qualità dei prodotti immessi sul mercato Bolondi Cleaning Heads può fornire i seguenti certifi ati: Atex, certifi ato materiale 3.1, Rhos-PED, FDA.

www.bolondi.com

Bolondi

Cleaning Heads

MACCHINE PER LAVAGGIO INDUSTRIALE D'INTERNI

HEADS FOR INDUSTRIAL WASHING CONTAINERS

New success for **AKOMAG**

In the beverage industry, the automatic washing of recycled bottles has now reached a high level of specialization. In this context, works AKOMAG, company located in Soragna (PR), able to offer a varied production, which includes bottle washing machine, rinsing machine, sterilizers for glass or PET bottles, crate washer and accessories to complement. Very large is the choice of the washer, the potential of which obviously varies in base at the model, and the ranges it is from 100 to 60.000 bph. The modular structure of all installations allows to gradually increase the functions and the level of sophistication, including special washing sections and sanitizing, automatic control of process parameters, security systems, energy recovery, reduction of discharges and automatic sanitization of the parties most important from the point of view of hygiene.

Start the washing.

At low production capacity, the range offer GENESI, available in very small dimensions in order to be inserted in any operating environment. Designed under the indication of the producers with low production capacities, the series has a simple but functional washing cycle, which lowers operating costs (water, energy, detergent) without negatively affecting cleaning bottles to recycle, the complete removal of the labels and their total evacuation outside. The particular ease of use and maintenance, increases productivity and reduces downtime.

The modularity of the GENESI series allows at the customer to "build a machine to measure" , adapting it from time to time to different types of use (water, wine, oil, beer, soft drinks). Constructed in accordance with the Machinery Directive (CE), is equipped with all the accessories needed for the proper functioning: a heat exchanger built with stainless steel tubes arranged geometrically to prevent the deposit of mud or various precipitation that would compromise the performance or, alternatively, a combustion chamber built with direct burner operation. Safety guards and dust cover to protect the unloading of bottles; grouped grease; saving valve for the water network and automatic control of the presence of water in the last rinsing station; electronic speed control; electronic security on the main gearbox that stop the machine in case of overload; spray pumps with casing and impeller made in stainless steel AISI 316 and protective fil ers; valves for emptying the waste paper and spray tanks; control panel adjustable, made in stainless steel; IP55 electrical plant; gauges and thermometers in visual range of the operator; setting and control of all the machine by "touch-screen". This are the main amenities that characterize the series. The GENESI machine is also arranged for the introduction of detergent and liquid additives in the bath and in the detergent tank, disinfectants and other products in the spraying tanks. Internal spraying (made with self-cleaning rotating nozzles) and external high pressure spraying are easily removable for routine cleaning and maintenance. The loading and unloading of bottles is completely automatic, and perfectly synchronized with the movement of the main chain.

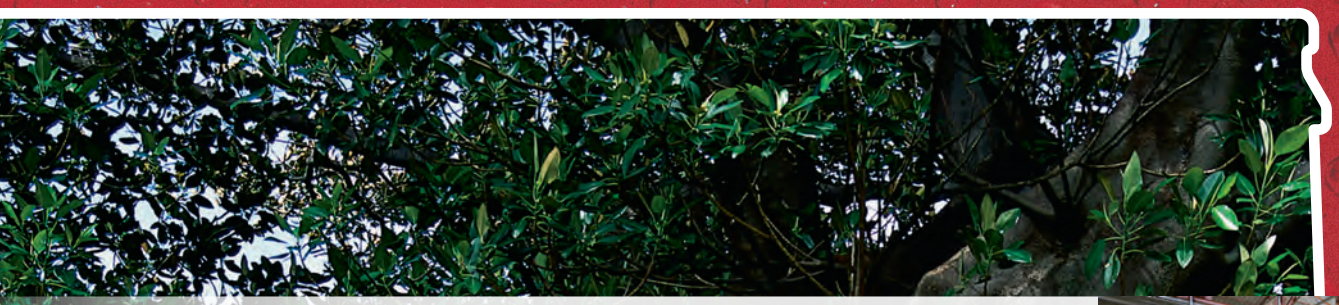
Dry cycle.

To streamline the washing cycle , the company has realized the HYDRA series, a series of fully automatic machines which comprise a first station for emptying the bottles followed by pre-washing spraying and first pre-maceration bath. This config - ration helps to reduce the pollution of the detergent bath and reduce fuel consumption. The triple station for labels extracting ensures their complete detachment from used bottles, while the rotating fil er displaced over the entire width of the machine ensures the evacuation outside.

The bottle washing is complete with indoor and outdoor spraying, which occurs with high-pressure cleaner distributed with rotating nozzles self-cleaning and self-centering. To complete rinsing, however, ensure the phase abatement alkalinity followed by spraying with external and internal water network. Built according to the Machinery Directive (CE) also, the series has a different predispositions that increase safety, including:

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

www.akomag.com - linkedin: Akomagsrl



sempre PROTAGONISTA nei GRANDI progetti

AKOMAG

Frazione Diolo, 15/D - 43019 Soragna (PR), Italy
Telefono: 0524.599097 | Email: info@akomag.com | www.akomag.com

PLP SYSTEMS offers complete and customized solutions for dosing, coating and weighing of powders and liquids

Our teamwork, the technical competence and fl xibility of our engineers are the key to our success. We attach great importance to being open to new ideas and unique solutions, this being an integral part of our PLP culture, but also innovation, precision and reliability.

PLP SYSTEMS continues to establish itself as one of the world leaders in the dosing of liquid components and in the micro dosing of ingredients in powder or granules, presenting to the market the most advanced technological solutions in the sector.
Both liquids and powders play a fundamental role in the creation of the final product and that is why the production processes of dosing, mixing and coating must be managed in an accurate and precise manner.

These are some of our solutions:
MDP, Micro Dosing for Powders (powder micro dosing) is a system used for the micro dosing of different types of powder ingredients.
Size, capacity and logical function can be designed and adapted to meet customer needs.
The system is normally used as a batch dosing scale, dosing each powder individually into the weighing hopper.
Other types of configu ations are possible such as loss-in-weight dosing, continuous dosing and volumetric dosing.
The MDP has been designed with the aim of achieving a smooth manufacturing process and a simple maintenance system. A various range of products such as size, grain size and physical / chemical characteristics can be processed. It has a wide dosage range, from a few grams to several kilograms and the hoopers dose up to 500 kg in just 3 minutes and the system is also able to handle special products thanks to the specific design of the individual hoppers.
The system is very compact, in fact a carousal of 12 dispensers can be housed in just 4 square meters.
The manufacturing process is very simple, as the system can be supplied with the automation program complete with safety switches, barcode readers, alarms, reports and traceability database of the production process.

Proboera Description:
The proportional doser "ProBoera 1A" was introduced on the market to satisfy the expectations and needs of the wine sector. The technology used is the result of PLP's extensive experience in dosing liquids in various sectors.

This machine is designed for use in oenology and in the beverage sector and more specifi ally for the dosage of gum arabic, sulfur dioxide, enzymes, dyes, acids, fl vors or other liquid additives.

The PRO BOERA can be installed just before the bottling line, after microfilt ation. It identifies the fl w of wine (or other drinks) and automatically adjusts the addition of additives, up to 3 at the same time. The operator will only have to set the percentage of product to add, after which the machine works in total autonomy.

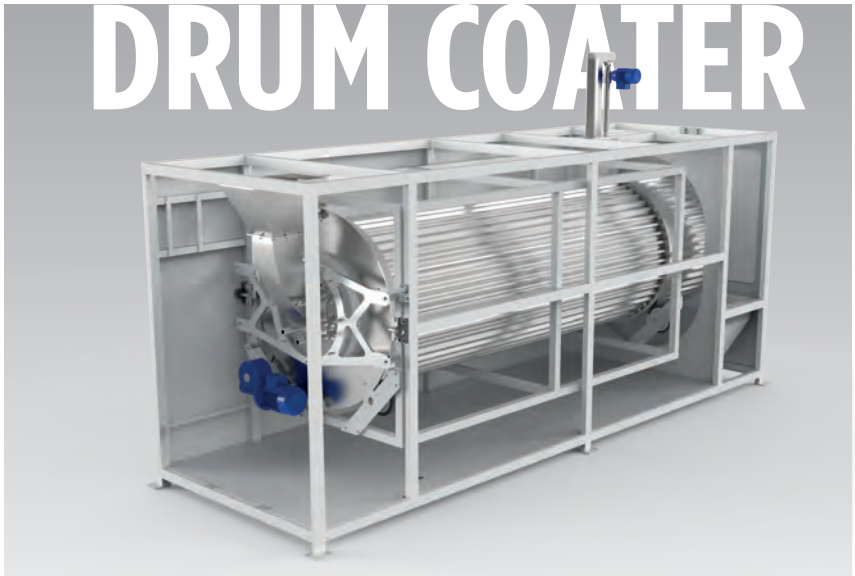
Drum Description:
The "DRUM COATER" drum coating system is a complete machine, capable of mixing in line croquettes, potato sticks, diced vegetables, oat fla es, cornfla es, puffed rice, cereals, rice, croutons, almonds, chips, walnuts, etc.

This type of system is used for the addition of liquid additives such as oil, dyes, chocolate, caramel, etc., and the addition of powder additives such as fl vorings, spices, salt, dyes.
The drum has a valve system located on the discharge, which allows small batch mixes of the product with longer retention times. This guarantees excellent coverage over the entire surface, even with a high percentage of additives.

The system is designed according to the production capacity by completely dimensioning the drum.
For more information, please visit our website
www.plp-systems.com

PLP Systems

TECHNOLOGY IN LIQUID HANDLING & POWDER DOSING



PLP Systems offers industrial systems for the micro dosing of ingredients, coating of food products and addition of micro liquids in line, all have the option of being customized according to client's needs.

PLP Systems was founded in 1980, in Lugagnano Val d'Arda Piacenza and over the years it has achieved a wealth of experience in the design and production of high-quality products, with the guarantee of skill and professionalism.

PLP SYSTEMS SRL
Sp21 N.303 - 29018 Lugagnano Val D'Arda Piacenza, Italy
Tel. +39.0523.891629 - Fax +39.0523.891013

www.plp-systems.com **info@plp-systems.com**

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 elettric 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
OLIVIA SIMONAZZI TECHNICAL SERVICE

OSTS il miglior partner per l'industria delle bevande

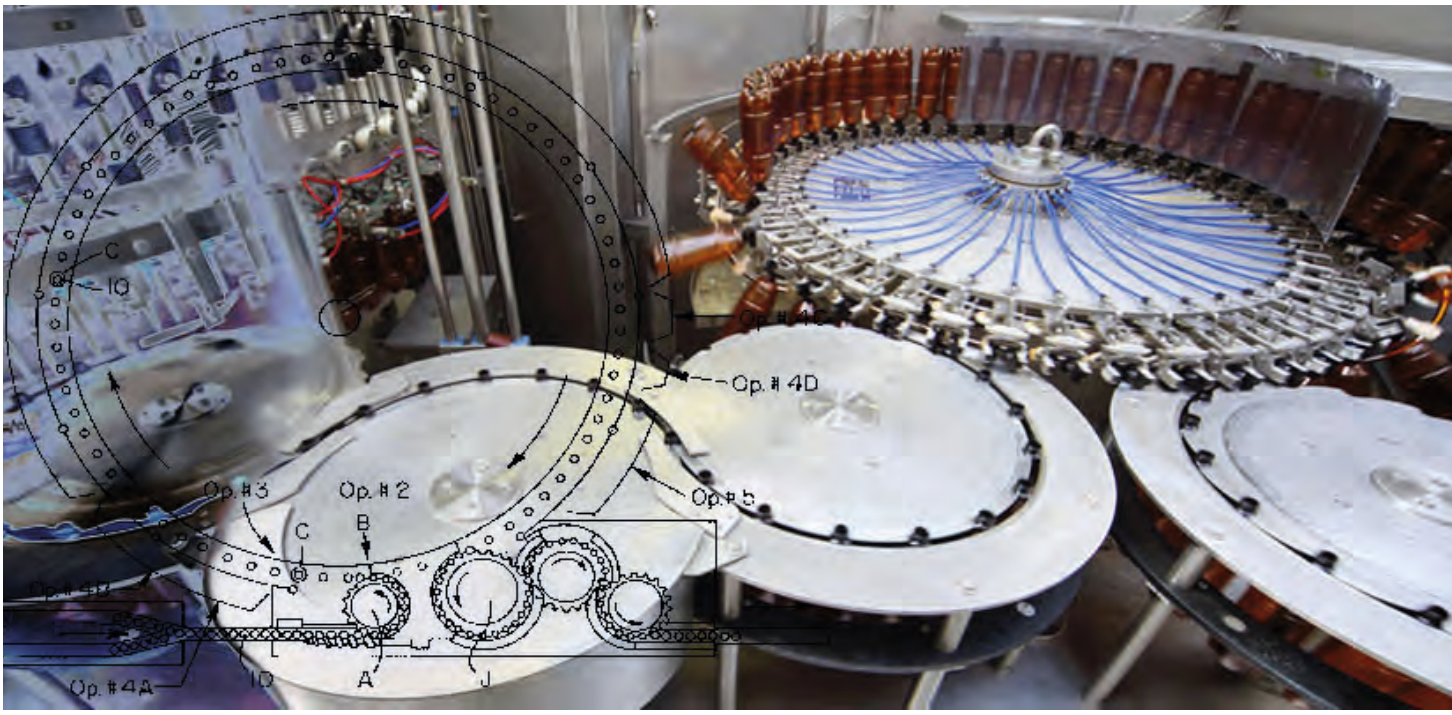
OSTS offre alle aziende del settore delle bevande tutti i servizi volti a migliorare e mantenere il rendimento delle linee di produzione nonché ad ottimizzarne i costi di gestione. L'indiscussa esperienza dei soci fondatori e dei suoi collaboratori fanno di OSTS il partner ideale da contattare.

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

OSTS

OLIVIA SIMONAZZI TECHNICAL SERVICE



www.osts.it

A partner above the rest for the purchase and overhaul of **bottling and packaging machines**

BBM Service, a leading company in the bottling and packaging sector, is above the parties when it comes to providing technical advice to help you select the products with the best quality/price ratio, among the many opportunities from major manufacturers.
Often, at the beginning of a line revamping-investment, people make the mistake of buying new or used machinery without having considered a number of details, such as production targets, space, condition of the machinery, disposal of previous materials, realistic timeframes, and costs. In order to avoid any unexpected issue, it is important to have a transparent and competent partner who is able to assess the feasibility and the resources required.
Our customers also rely on us for the purchase of seemingly minor equipment, such as preform machines, homogenisers, product storage tanks, quality spare parts, and other wear material. At BBM, we leave nothing to chance.
In addition to highly-specialized counselling, our services include the provision of assembly instructions, the assistance of specialized technicians for start-up and testing, and engineering studies to drastically reduce the energy consumption of production lines. Through specific and in-depth analyses, BBM Service will identify every possible upgrade that, applied to blow molding machines, fillers, and shrink-wrappers, right up to palletisers, will allow optimization of costs, productivity, and materials. All of this will be realized through tailor-made solutions and cost savings, and will be implemented right at the customer's premises by a team of specialized technicians. Customisation, fl xibility, rapidity and constant presence are just some of the strengths that led some of the top players in the beverage sector to continue to choose BBM.
On our website **www.bbmpackaging.com** you can view the complete range of used machinery, as well as the numerous interventions that BBM is able to carry out. Contact us for free advice on your bottling and packaging machinery: our technical department will solve any problems you may have and identify the most feasible solutions for your needs.

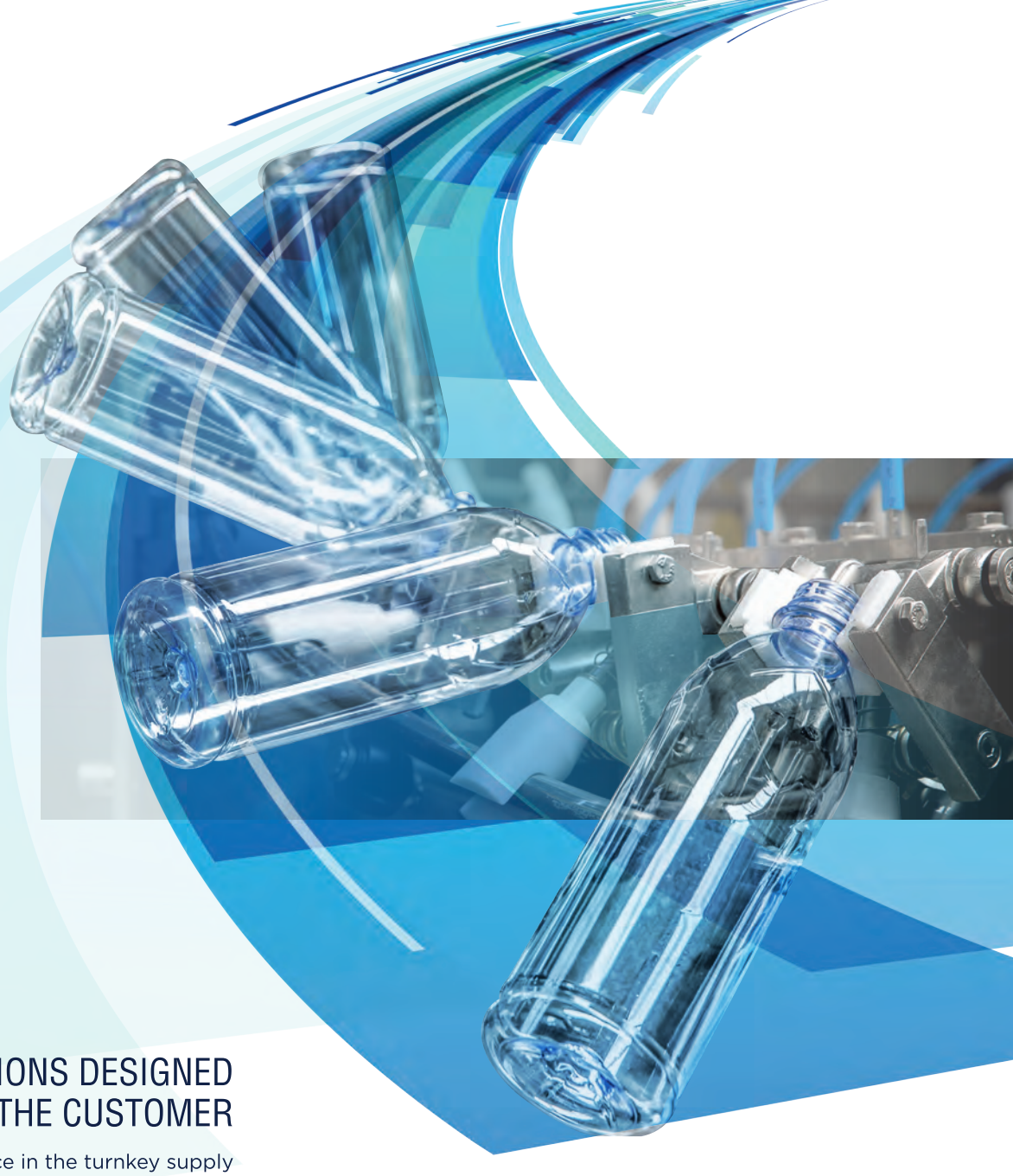
BBM

Un partner *super partes* per l'acquisto e la revisione di **macchine di imbottigliamento e confezionamento**

BBM Service, azienda leader nel settore dell'imbottigliamento e del confezionamento, è al di sopra le parti nel fornire consulenza tecnica e di ricerca sul mercato, per selezionare il prodotto che abbia il miglior rapporto qualità/prezzo tra le tantissime possibilità offerte dalle maggiori case produttrici. Spesso, all'inizio di un investimento per la trasformazione di una linea, si incorre nell'errore di acquistare di macchinari nuovi o usati senza aver considerato una serie di dettagli, come gli obiettivi di produzione, gli spazi, la condizione dei macchinari, l'eventuale smaltimento di materiali precedenti, tempistiche e costi realistici. Per evitare sgraditi inconvenienti in corso d'opera, è importante affidarsi a un partner trasparente e competente, che sia in grado di valutare la fattibilità del progetto e le risorse necessarie. I nostri clienti si affidano a noi anche per l'acquisto di attrezzature apparentemente secondarie, come macchine per creare preforme, omogeneizzatori, serbatoi per lo stoccaggio prodotto e altro materiale di consumo. Noi di BBM non lasciamo niente al caso.
Oltre a consulenza altamente specializzata, tra i servizi che spesso proponiamo c'è la fornitura di istruzioni di montaggio, l'assistenza di tecnici specializzati per l'avviamento e il collaudo e lo studio ingegneristico per ridurre drasticamente i consumi energetici delle linee produttive. Attraverso analisi specifiche ed approfondite, BBM Service identifiche à ogni possibile upgrade che, applicato a macchine soffiatrici, riempitrici e fardellartici, fino alla pallettizzazione, consentirà di ottimizzare i costi, la produttività e i materiali. Tutto questo attraverso soluzioni su misura, caratterizzate da risparmi in termini di costi e tempi di ammortamento ridotti, realizzate direttamente da tecnici qualifi ati presso la sede dei clienti. Customizzazione, flessibilità, rapidità, presenza costante sono solo alcuni dei punti di forza per cui alcuni tra i top player del settore beverage continuano a scegliere BBM.

Sul nostro sito internet **www.bbmpackaging.com** è possibile visionare la proposta completa di macchinari usati e di implementazione BBM, oltre ai numerosi interventi che i tecnici della società sono in grado di effettuare. Contattaci per avere una consulenza gratuita sui tuoi macchinari per l'imbottigliamento e il confezionamento: il nostro ufficio tecnico risolverà qualsiasi tuo problema e saprà individuare le soluzioni più fattibili per le tue esigenze.

bbmpackaging.com
Contact us for more information



TURNKEY SOLUTIONS DESIGNED FOR THE CUSTOMER

Our long-term experience in the turnkey supply of water and beverage bottling lines, plants and machinery has enabled us to acquire **competence, professionalism and the highest levels of technical service.**

We offer our customers specific solutions, customizations, functional modifications, for the customer and with the customer.

ASSISTANCE & TECH SERVICE

ENGINERING & UPGRADE

QUALITY SPARE PARTS

OVERHAULED MACHINERY

BY YOUR SIDE IN PACKAGING

BBM
YOUORIENTED SOLUTIONS

GRANZOTTO, a story of innovation with an eye into the future

Located in the heart of the Prosecco hills, Unesco heritage since 2019, GRANZOTTO is an Italian company based in Susegana.

In over 50 years of business GRANZOTTO has always stood out for the continuous effort to offer customers high customizable solutions, using cutting-edge technologies, specifically in the food industry, throughout the sales process.
Research, in-depth knowledge and innovation have always been the fundamental basis for its success and authenticity.
Faithful to its initial mission, with over 50 years of experience behind it, GRANZOTTO looks into the future with renewed enthusiasm, distinguishing itself for the high-level tailored solutions, for the complete management of liquid products in the food and chemical sector.
Laying at the base of GRANZOTTO experience is the development of plants for the manufacturing process of food products. Temperature and refrigeration control, transfer and piping, product recovery and line cleaning alongside with the supply of auxiliary services and the management of the entire production site represent the best of the GRANZOTTO expertise.
The company orientation towards people's values has provide the foundation of a team with the best professionals. Each role- technical, commercial, administrative, operational-is enriched by the value and competence of capable professionals.

In over 50 years of design and production activities, GRANZOTTO has collected more than 1000 references, an average customer satisfaction rating of 4.8 / 5 and 11 European patents making the company a distinguishing mark in terms of competence, customized solutions and reliability.

www.granzotto.it

GRANZOTTO
INDUSTRIAL SYSTEMS FOR LIQUIDS

GRANZOTTO, una storia di innovazione proiettata nel futuro

Ricerca, conoscenza approfondita e innovazione garantiscono lunga vita alle aziende ed elevata soddisfazione ai clienti; queste sono e sono state le linee guida di GRANZOTTO che in 50 anni di storia si è costantemente prodigata per offrire alla clientela sempre il meglio in fatto di tecnologie, prestazioni degli impianti per la gestione completa dei liquidi nelle industrie alimentari, servizi pre e post vendita. E anche ora, con oltre 50 anni d'esperienza alle spalle, guarda al futuro con rinnovato entusiasmo, affinché l'innovazione contraddistingua la propria offerta di impianti, sistemi e servizi.
GRANZOTTO è un'azienda italiana con sede a Susegana in provincia di Treviso, nel cuore delle colline del Prosecco, patrimonio Unesco 2019. La realizzazione di impianti per la manifattura di prodotti alimentari è alla base dell'esperienza GRANZOTTO. La gestione completa dei "prodotti alimentari liquidi" è parte integrante della tecnologia GRANZOTTO. In particolare il recupero prodotto e il lavaggio delle linee produttive, il controllo temperatura e la refrigerazione, il trasporto e la distribuzione, la fornitura di servizi ausiliari e la gestione dell'intero sito produttivo rappresentano il meglio della competenza GRANZOTTO.
GRANZOTTO possiede una struttura aziendale orientata alle persone. Ogni ruolo - tecnico, commerciale, amministrativo, operativo - è arricchito dal valore e dalla competenza di professionisti capaci. Ogni singola idea, procedura, soluzione, scelta, analisi, consiglio, proposta vede la soddisfazione, la tranquillità e il successo dell'azienda cliente come obiettivo principale dell'intero team GRANZOTTO, in tutte le sue funzioni. Oltre 50 anni di attività progettuale e produttiva, più di 1000 referenze, una valutazione media della soddisfazione del cliente pari a 4.8/5, 11 brevetti europei fanno della GRANZOTTO un sicuro punto di riferimento relativamente a competenza, soluzioni personalizzate, affidabilità.

www.granzotto.it

EFFICIENCY AND SUSTAINABILITY IN OVER 50 YEARS

Industrial plants and systems for the transfer, recovery of the liquid, cleaning of the production lines.

INDUSTRIAL PLANTS, SYSTEMS AND SERVICES FOR THE COMPLETE MANAGEMENT OF LIQUID PRODUCTS IN THE FOOD AND CHEMICAL SECTOR.

Tailored solutions, from the layout of the project up to final installation

- Cip Integrated Cleaning System for production plants
- Pigging System for product recovery
- Product transfer and distribution
- Product temperature control system
- Skid for liquid product process
- Automation and management of the production plant

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GRANZOTTO
INDUSTRIAL SYSTEMS FOR LIQUIDS

GRANZOTTO S.R.L. - 31058 SUSEGANA (TV) Italy - Tel.+39 0438 4521 - **www granzotto it**

LEVER PLAN

LAWER: automatic micro-ingredients weighing systems

The ideal partner for food manufacturers. The weighing process of micro-ingredients that form part of the recipes for food products of all kinds, must guarantees precision, quality, repeatability and, above all, traceability of the operations carried out, as well as perfect hygiene and safety in handling.

Lawer supports food manufacturers with automatic weighing systems of powder micro-ingredients, which guarantee:

- Highest quality of the finished product
- Highest weighing precision
- Replicability of the recipes
- Right balance of raw materials
- Production management, efficiency and cost reduction
- Complete confidentiality of know-how
- Optimisation of production, less production time

Lawer can supply different models of Automatic weighing systems, with **Mono – Double or multi scales technology**, with **different levels of accuracy (1 g – 0.1 g or 0.01 g)** and **different capacity of powders' storage** (from 50 l up to 1800 l capacity each hopper).

With the control software we guarantee effective **cross-checks and traceability** on all the operations carried out by the system, generating at the same time reports, and allowing integration with external systems.

For **medium-large productions** we propose the **SUPERSINCRO** weighing system. For **small-medium productions**, the solution is **UNICA**.

SUPERSINCRO is totally customizable according to the different products used, which can be stored in fixed and interchangeable silos, hoppers, and big bags.
The system includes a station for the **automatic generation of bags of variable size** (from 9 to 36 l).

UNICA TWIN consists of a number of **independent storage silos** in stainless steel, to store different ingredients. Each silo is equipped with **dosing screw (Lawer patented)** which allows fast and accurate dosing; an efficient suction-filtering device guarantees **maximum safety** and a **clean working area.**

UNICA HD is equipped with stainless steel silos with a **capacity of 50 l**, and it can be configured with **8-16 or 24 silos**.

The products are dosed through **stainless steel screws** into buckets placed on the weighing trolley, which has an **electronic scale**, with **30 kg capacity and a resolution of 1 g.**

Founded in 1970, Lawer is an Italian company specialized in **industrial weighing systems**.
It has developed advanced technologies and know-how in the automatic **weighing of powder and liquid products**, with **single- or multi-weighing systems**.
Its products, solutions and services supply the **food industry** to increase reliability, safety, and efficiency.

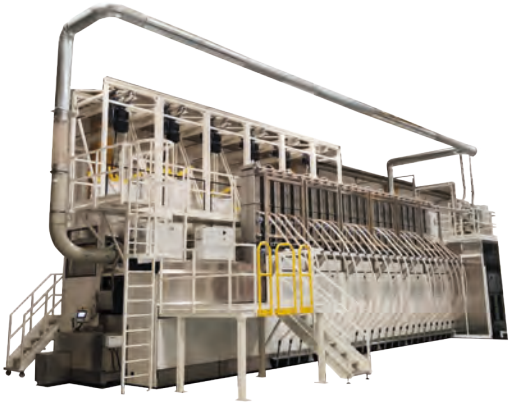
www.lawer.com

LAWER®
dosing & dispensing systems

AUTOMATIC MICRO-INGREDIENTS WEIGHING SYSTEMS

UNICA HD

UNICA TWIN



SUPERSINCRO

Lawer SpA – Italy www.lawer.com

SOTTORIVA: 80 years of excellence

When a company has 80 years of experience behind, every machine becomes a concentrate of quality and value. In fact, this important milestone occurs in 2024: the historic company Sottoriva, founded in 1944, is now a renowned manufacturing company that has proudly carried the Italian flag all around the world ever since.
The passion for the Art of Bakery made the brothers Giuseppe and Claudio Sottoriva give life to what is now one of the world's leading companies for the production of machinery and semi-automatic and automatic lines, designed for both small and large bakery companies.
Sottoriva's range of machinery is totally designed and manufactured in-house, in order to be able to guarantee its customers the highest possible quality and after-sales service, as well as proven durability over time.

However, it was in the second half of the 1990s that Sottoriva began to focus its attention not only on small bakeries but also on the large industries that were gaining a foothold in the bakery sector. The emerging production needs require an increase in production in the shortest possible time, guaranteeing uniformity and consistency in the results: Sottoriva's technology thus shifts to automatic plants and lines, which today represent an essential part of the production.
Such as the Bread Line, the flagship of the Sottoriva catalogue: a line for the production of loaves and baguettes, also available with tray loading system that can reach a maximum production of 4,500 pieces/hour.
One of the lines most appreciated by Sottoriva's customers is the Roll Line: a completely modular line designed for the production of hamburgers, finger rolls, hot dogs and stamped products, with a weight range from 20 g to 220 g and a maximum production of 15,000 pieces/hour at 6 rows.

Discover the full range of Sottoriva products at
www.sottoriva.com

SOTTORIVA: 80 anni di eccellenza

Quando alle spalle ci sono 80 anni di esperienza, ogni macchinario diventa un concentrato di qualità e valore. Ricorre infatti nel 2024 questo importante traguardo: la storica azienda Sottoriva, nata nel 1944, è attualmente una rinomata realtà produttiva che da allora porta orgogliosamente la bandiera italiana in tutto il mondo.
La passione per l'Arte Bianca ha fatto in modo che i fratelli Giuseppe e Claudio Sottoriva dessero vita a quella che oggi è una delle principali aziende a livello mondiale per la produzione di macchinari e di impianti semi-automatici e automatici, progettati sia per le piccole che per le grandi aziende della panificazione.
La gamma di macchinari Sottoriva viene totalmente progettata e prodotta internamente, al fine di poter garantire ai propri clienti il massimo della qualità e dell'assistenza post-vendita possibili, oltre ad una comprovata durabilità nel tempo.

È però a partire dalla seconda metà degli anni '90 che Sottoriva inizia a porre la propria attenzione, oltre che sui piccoli produttori, anche sulle grandi industrie che stanno prendendo piede nel campo della panificazione. Le nascenti esigenze produttive richiedono un aumento della produzione nel più breve tempo possibile, garantendo uniformità e costanza nei risultati: la tecnologia Sottoriva si sposta così sugli impianti automatici e sulle linee che rappresentano oggi una parte fondamentale della produzione. Come la Bread Line, fiore all'occhiello del catalogo Sottoriva: una linea per la produzione di filoni e baguette, disponibile anche con integliamento automatico, capace di raggiungere una produzione massima di 4.500 pezzi/ora.
Una delle linee più apprezzate dai clienti Sottoriva è la Roll Line: una linea completamente modulare progettata per la produzione di hamburger, filoncini, hot dog e prodotti stampati, con un range di peso dai 20 g ai 220 g. e con una produzione massima di 15.000 pezzi/ora a 6 file.

Scopri l'intera gamma dei prodotti Sottoriva su
www.sottoriva.com

The **line** between a production and a **great production**

hhdesign.it

BREAD LINE

ROLL LINE

sottoriva.com

AUTOMATIC LINES,
BAKERY AND PASTRY MACHINES

sottoriva

SOTTORIVA S.p.A. Via Vittorio Veneto, 63 - 36035 Marano Vicentino (VI) ITALY - Tel. +39.0445.595111 - sottoriva@sottoriva.com

The top quality **INDUSTRIAL MIXERS**

Escher Mixers specializes in the production of mixing machinery for the bread and pastry-making sectors. Over the years we have gained specialized knowledge that has allowed us to develop machines and solutions to meet the needs of a variety of clients and different types of markets.
Our machines are renowned for their sturdiness, durability, accurate finishes, and for the quality of the dough they produce.

BAKERY Equipment

We propose Spiral and Wendel mixing concepts. Both solutions can be with removable bowl through a Patented® bowl locking and motion system MR-MW Line or bottom discharge system MD-MDW Line with conveyors belts or bowl lifters which can be matched with automatic solutions with linear system and storage of the resting bowls in vertical or linear storages, rotating automatic systems-carousel, scraps recovery systems, transverse hopper systems and star-cutting / guillotine / roller with guillotine and other customized solutions.

PASTRY Equipment

The range of Planetary Mixers with double tool for the pastry industry is characterized by the lack of oil lubrication systems, improving hygiene and reducing machine maintenance. A wide range of interchangeable tools is available for different uses and doughs. For industrial productions, we have developed the PM-D Line with independent tool movement, with individual speed regulation and the possibility to reverse the motion. While the PM-DB Line with the bridge structure allows automatic insertion of the ingredients, air insufflation to reduce mixing times and increase volume, dough processing with negative / positive pressure and cleaning through CIP washing system. Various bowl discharge options are available.

www.eschermixers.com

ESCHER mixers

I **MISCELATORI INDUSTRIALI** di alta qualità

Escher Mixers è specializzata nella produzione di macchine per l'impasto e la miscelazione, nei settori della panifi azione e della pasticceria artigianale ed industriale. Negli anni, abbiamo maturato una conoscenza specifi a che ci ha permesso di sviluppare macchine e soluzioni per le necessità di una clientela variegata e per i diversi tipi di mercato. Le nostre macchine sono notoriamente riconosciute per la loro robustezza, la loro longevità, l'accuratezza delle finiture e per la qualità dell'impasto che riescono ad ottenere.

Macchinari per industria della panifi azione

Proponiamo concetti di miscelazione a Spirale e Wendel. Entrambe le soluzioni possono essere con vasca rimovibile attraverso un sistema brevettato di bloccaggio e movimentazione del carrello MR-MW Line o con sistema di scarico inferiore MD-MDW Line con nastri trasportatori o sollevatori vasche in combinazione con sistemi automatici con movimentazione lineare e stoccaggio delle vasche di lievitazione su magazzini verticali o lineari, sistemi di impasto automatici rotativi, sistemi di recupero sfridi, sistemi con tramoggia traslante e dispositivo a stella/ghigliottina/rulli e ghigliottina ed altre soluzioni personalizzate.

Macchinari per industria dolciaria

La gamma di Mescolatori Planetari con doppio utensile per l'industria della pasticceria si caratterizza per la mancanza di sistemi di lubrifi azione ad olio, migliorando il livello d'igiene e riducendo la manutenzione della macchina. Una vasta gamma di utensili intercambiabili è disponibile per i diversi usi ed impasti. Per le produzioni industriali, abbiamo ideato la Linea PM-D con il movimento degli utensili indipendente, con velocità regolabili singolarmente e con possibilità di invertire il moto. Mentre la Linea PM-DB con la struttura a ponte permette l'inserimento automatico degli ingredienti, l'insuffl zione d'aria per ridurre i tempi d'impasto e incrementare volume, la lavorazione dell'impasto con pressione negativa/positiva e la pulizia con sistema CIP di lavaggio. Diverse opzioni per lo scarico delle vasche sono disponibili.

www.eschermixers.com

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mixers

the Industrial Mixer

technology for mixing

www.eschermixers.com

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EUROPA: professional bakery, pastry and pizza ovens

For more than 30 years, EUROPA Srl has been selling professional ovens to an ever-larger number of bakeries, pastry shops, hotels and pizza shops all over the world. Established in 1990, EUROPA has become a brand synonymous with "reliability" and "innovation", specialized in the production of ovens and equipment for bread, pastry and pizza, to facilitate the bakers' lives ever more.

The strong entrepreneurship of the company's management, the long experience of a dynamic team of qualified technicians and the professional competence of a closely-knit workgroup always ready to foresee the real market requirements, permitted to grow up rapidly and establish itself over the main international markets.

Experimentation and research have always represented the principal means to achieve the company's primary objective: "anticipate and satisfy the customer requirements". Moreover, the testing severity, as well as the close examination of the materials, guarantees the high quality of the products.

Over the years, EUROPA has consolidated world-wide its own position thanks to a constant renewal of the range with increasingly more advanced products. It continues to grow year by year, increasing its presence both in Italy and abroad, relying on a strong mark which means quality and modernity.

Besides, thanks to the cooperation of a loyal and specialized distributors' network, EUROPA is able to guarantee an excellent assistance service to all its customers, whether it is a small pastry shop, a traditional artisan bakery or a bakery industry with loading and unloading automatic systems.

EUROPA offers two main product lines, in which you can find the most suitable oven according to your own needs. Besides, every product line has its own accessories.

The "Black Line" presents a wide range of solutions for large and regular production, including: electric deck ovens, steam tube deck ovens, both traditional and evolved rotary rack ovens, multi-loading deck ovens and provers. It features two models of rotary rack oven: the traditional GALILEO, with rear heat exchanger, and the evolved JOBS, with side heat exchanger. Furthermore, both series have two different versions, the DIGIT and the PRO ones, to satisfy all customers' requirements. Among its many characteristics, the standard DIGIT version comes with digital control panel, 2-speed baking fan, weekly programmable ignition system, motorized steam damper and stainless-steel outer panels. The PRO version, instead, has the electromechanical control panel, manual steam damper and 1-speed baking fan. However, regardless their differences,

GALILEO and JOBS have several common qualities, such as: solid structure, refined design, improved technology and surprising recovery times.

The "Green Line" presents multiple products for small production, regular production, bakery cafés and horeca. It includes electric modular deck ovens, compact rotary rack ovens, mini-rotary rack ovens, convection ovens, combined solutions and provers. Among the products of the new "Green Line" series, the main ones are those composing the BELL and COOPER series: ultra-compact rotary rack ovens for bakery and pastry products.

Thanks to their modular structure, they can be installed in less than 2 hours, they can pass through common doors and they can be fit ed into premises with very low ceilings.

The special "FREESTYLE" version (patented) allows reducing the consumptions from 33% to 66% when the baking of a complete rack is not needed: you can decide whether to bake 5, 10 or 15 trays and thus to use 1/3, 2/3 or 3/3 of the power. Stainless steel massive structure, modern design, excellent baking quality, versatility and friendly use, are subjects that make the BELL and COOPER series suitable for all customers expecting great performances from a small oven.

www.europa-zone.com/en

Europa
bakery • pastry • pizza
ovens

GALILEO
new edition

Rotary rack ovens for bread and pastry products.

Designed both for **craft** and **industrial bakeries** specifically tested **for heavy non stop** baking cycles.

ORIGINAL PRODUCTS

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BADA: discover stainless steel pallet trucks and stackers Made in Italy

Discover BADA Material Handling's range of stainless steel pallet trucks and stackers designed and manufactured entirely in Italy. Our products represent experience and passion for quality and are synonymous with excellence and innovation in internal material handling.
Every component of our pallet trucks and stackers is made of the highest quality stainless steel; thanks to this material, we not only guarantee extraordinary resistance to corrosion and wear but also ease of cleaning and maintenance. Stainless steel is the perfect choice for environments that require maximum hygiene and durability. We are proud to say that our products are entirely made in Italy. Not only do we support the local economy, but we also ensure that every single product meets the highest quality standards. From design to production, every step of the process undergoes rigorous quality controls to ensure that our pallet trucks and stackers are the best on the market.
The design of both our hand pallet trucks and electric pallet stackers is specifically tailored to meet the specific needs of the food, chemical and pharmaceutical industries. The smooth, crack-free surface of the stainless steel prevents the build-up of bacteria and facilitates cleaning, helping to maintain the hygienic standards required by these industries. In addition, the strength and durability of our products ensure exceptional performance even under the harshest conditions.
Choosing BADA Material Handling stainless steel pallet trucks and stackers means opting for reliable, durable and safe solutions. The combination of high-quality materials, high manufacturing standards and specialised design makes our products the ideal choice for those who do not want to compromise. Contact us today to find out how our products can improve the efficiency and safety of your business.

Mail: **info@badamh.com** | Website: **badamh.com**

BADA: scopri i transpallet e stoccatori in acciaio inox Made in Italy

Scopri la gamma di transpallet e stoccatori in acciaio inox BADA Material Handling progettati e realizzati interamente in Italia. I nostri prodotti rappresentano esperienza e passione per la qualità e sono sinonimo di eccellenza e innovazione nel settore della movimentazione interna dei materiali.
Ogni componente dei nostri transpallet e stoccatori è realizzato in acciaio inox di altissima qualità; grazie a questo materiale, non solo garantiamo una resistenza straordinaria alla corrosione e all'usura ma anche facilità di pulizia e di mantenimento. L'acciaio inox è la scelta perfetta per gli ambienti che richiedono il massimo dell'igiene e della durabilità. Siamo orgogliosi di poter dire che i nostri prodotti sono interamente realizzati in Italia. Non solo supportiamo l'economia locale, ma garantiamo anche che ogni singolo prodotto soddisfi gli standard di qualità più elevati. Dalla progettazione alla produzione, ogni fase del processo è sottoposta a rigorosi controlli di qualità per assicurare che i nostri transpallet e stoccatori siano i migliori sul mercato.
Il design dei nostri transpallet sia manuali che elettrici è stato studiato appositamente per soddisfare le esigenze specifiche delle industrie alimentari, chimiche e farmaceutiche. La superficie liscia e priva di fessure dell'acciaio inox previene l'accumulo di batteri e facilita la pulizia, contribuendo a mantenere gli standard igienici richiesti da questi settori. Inoltre, la robustezza e la resistenza dei nostri prodotti garantiscono prestazioni eccezionali anche nelle condizioni più difficili.

Scegliere i transpallet e stoccatori in acciaio inox BADA Material Handling significa optare per soluzioni affidabili, durature e sicure. La combinazione di materiali di alta qualità, alti standard di produzione e design specializzato fa dei nostri prodotti la scelta ideale per chi non vuole scendere a compromessi. Contattaci oggi stesso per scoprire come i nostri prodotti possono migliorare l'efficienza e la sicurezza della tua azienda.

Mail: info@badamh.com | Sito web: badamh.com

BADA® INOX

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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 situazione 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

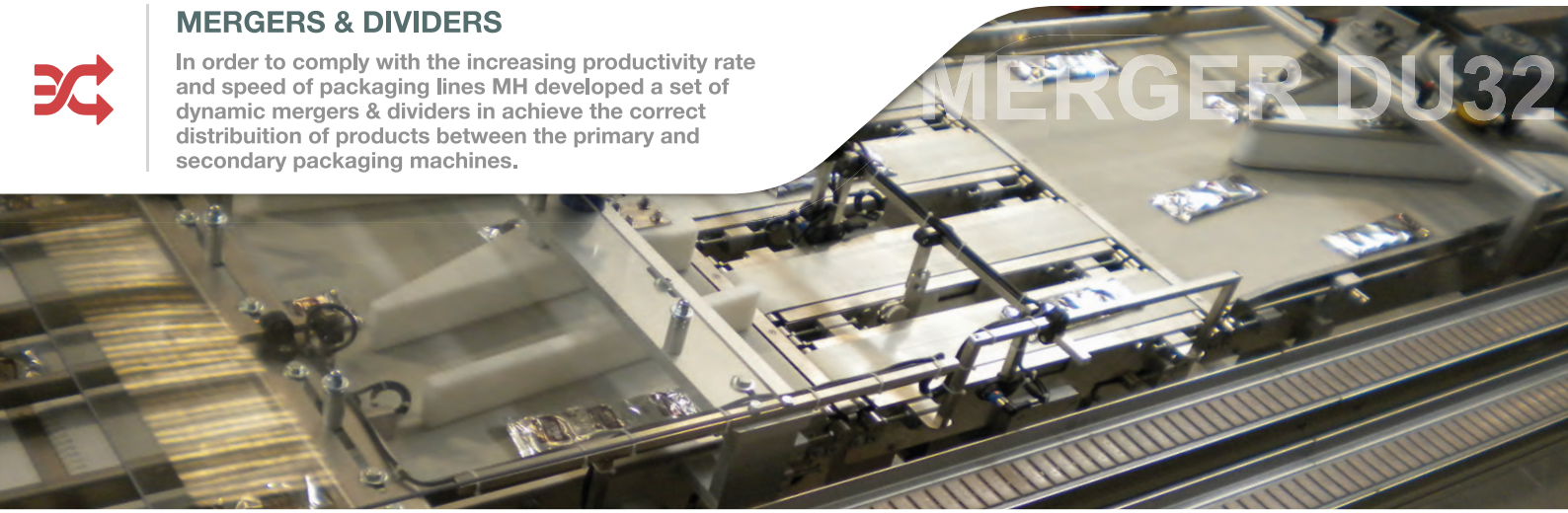
MH is an Italian Company with 30 years of experience in engineering and building conveyor lines for food packaging. It's product portfolio goes from conveyors for machine connection, elevators, mergers and whatever accessory may be needed to realize a turnkey plant.

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.

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 distribuition of products between the primary and secondary packaging machines.



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CYCLONE MAXI: powerful steam at its best

STRONG FOCUS ON HYGIENE & SANITATION IN FOOD PROCESSING INDUSTRY AND MORE

Contamination of food is a growing concern, worldwide: tests show that 90% of food contamination takes place during production and processing. **Cyclone Maxi** with its 10-bar pressure, 3-rating versions and a robust stainless-steel body has been conceived as a powerful tool to tackle the most demanding industrial cleaning processes. Fast, easy and cost saving . Dry steam grants total sanitizing and killing of micro-organisms, because of the heat shock. It is therefore the ideal tool when heavy duty cleaning & degreasing are required.

Some examples of applications in food industry using Cyclone Maxi:

- Cleaning & degreasing of conveyor belts, cylinders and gaskets
- Degreasing of control boards & electrical panels
- Cleaning & sanitizing of refrigerated counters
- Removal of grease and deposits from steel, Teflon and tiles
- Cleaning of workbenches, walls and ceilings
- Sanitizing of filters & grills
- Elimination of odors, germs and parasites.

www.cctechnology.it

Key features and benefits	Series 9	Series 13	Series 18
Maximum rating	9000 watt	13500 watt	18000 watt
Max. Temperature (boiler)	185 °C	185 °C	185 °C
Temperature (steam nozzle)	160 °C	160 °C	160 °C
Heating time	5 min.	5 min.	4 min.
Water tank capacity	50 lt	50 lt	50 lt
Boiler material	stainless steel 304	stainless steel 304	stainless steel 304
Heating elements	Incoloy	Incoloy	Incoloy
Steam hoses length	6 mt (opt 10mt)	6 mt (opt 10mt)	6 mt (opt 10mt)

CYCLONE MAXI: la forza del vapore al massimo

ATTENZIONE PARTICOLARE AD IGIENE E SANIFICAZIONE NEL SETTORE DELLA TRASFORMAZIONE ALIMENTARE E NON SOLO

La contaminazione degli alimenti è una crescente criticità ovunque: test verificati dimostrano che il 90% della contaminazione alimentare awiene durante la produzione e la lavorazione. **Cyclone Maxi** con una pressione di 10-bar, 3 diverse potenze e un robusto chassis in acciaio inossidabile è stato concepito come un potente dispositivo adatto ad una serie di applicazioni impegnative in ambienti industriali.

Un'efficacia pulente e sanificante che coincide con un basso impatto ambientale. Il vapore secco ad alta temperatura penetra in profondità dell'area da trattare garantendone la totale sanificazione e l'abbattimento dei microrganismi, grazie allo shock termico.

Alcuni esempi di applicazioni nell'industria alimentare, utilizzando Cyclone Maxi:

- Pulizia e sgrassaggio di nastri trasportatori, cilindri e guarnizioni
- Sgrassaggio di quadri elettrici ed elettronici
- Pulizia e sanificazione dei banchi refrigerati
- Rimozione di grasso e depositi da acciaio, teflon e piastrelle
- Pulizia di banchi di lavoro, pareti e soffitti
- Sanificazione di filtri e griglie
- Eliminazione di odori, germi e parassiti.

www.cctechnology.it

Caratteristiche tecniche	Serie 9	Serie 13	Serie 18
Potenza	9000 watt	13500 watt	18000 watt
Temperatura max. in caldaia	185 °C	185 °C	185 °C
Temperatura ugello	160 °C	160 °C	160 °C
Pronta in	5 min.	5 min.	4 min.
Serbatoio acqua	50 lt	50 lt	50 lt
Caldaia	acciao inox 304	acciao inox 304	acciao inox 304
Resistenze	Incoloy	Incoloy	Incoloy
Lunghezza flessibili vapore	6 mt (opzione 10mt)	6 mt (opzione 10mt)	6 mt (opzione 10mt)

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