



# **FOOD** **BEVERAGE** | technology |

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

2025 edition  
catalogue

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# Reimagine the Future of Processing, Packaging and Supply Chain at **ProPak India 2025**

Explore cutting-edge technologies in packaging, smart processing, and supply chain optimization all under one roof.

## Why Exhibit at ProPak India 2025?



**400+**  
Exhibiting  
Brands



**30,000**  
Sqm  
Gross Area



**15,000+**  
Expected  
Visitors



**450+**  
Potential  
Buyers

**India Expo Centre, Greater  
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**3 4 5**  
September 2025

co-located with  **Fi** India

## What's New in 2025



**Business  
Matchmaking**



**Knowledge Rich  
Conferences**



**Start-Up  
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## Ready to Elevate Your Business?

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Now!**





# MAGAZINES & WEB PORTAL

focusing on **PACKAGING**  
and **PROCESS TECHNOLOGIES**  
for the **FOOD&BEVERAGE**  
**INDUSTRY**

**MAGAZINES  
AND MORE**



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## EMILOS: leader in the production of vibrating screens

The Emilos sieving system is patented and delivers outstanding performance in terms of productivity and quality. Emilos' dynamic approach ensures direct and immediate alignment with customer needs.

To address any challenges, the company conducts specific screening tests and manufactures vibrating screens that are exclusively Made in Italy.

Emilos designs and produces vibrating screens suitable for sieving both food and non-food products, offering both in series and customized solutions.

Designed for continuous 24/7 operation, Emilos vibrating screens stand out from traditional models on the market due to their unique construction concept and the vibrator motor they are equipped with. Operating at 3,000 rpm instead of the standard 1,400 rpm, and allows for high hourly production.

For screening particularly challenging products, Emilos equips its vibrating screens with systems to prevent mesh clogging, thus increasing production and reducing downtime caused by interruptions for cleaning clogged meshes.

These systems include brushes, perforated trays with rubber balls or anti-clogging rings, and mesh



frames featuring spokes and a small timed pneumatic motor.

The Emilos double-groove mesh frame allows operators to replace the mesh quickly and independently, reducing labor and transportation costs as well as downtime for technical assistance from

the manufacturer. Emilos vibrating screens are entirely constructed from stainless steel AISI 304L (or AISI 316 upon request) and can be equipped with Emilos-branded motors certified for explosive environments (Atex II 2GD EEx d IIB T4 certification).

The screens can handle any type of mesh, from the finest (e.g., 0.035 mm mesh size) to the largest, and are characterized by minimal maintenance requirements.

Emilos' product range includes circular vibrating screens with diameters ranging from a minimum of 450 mm to a maximum of 1,800 mm.

Additionally, the company produces rectangular screens for high hourly throughput or with side-mounted motors instead of the traditional bottom-mounted ones, coarse sieves, refining vibrating screens, as well as automatic and manual magnets. 🏢

Visit:  
[www.emilos.eu](http://www.emilos.eu)



# CHOOSE EMILOS, YOUR CUSTOMISED SIEVE.



MADE IN ITALY



MORE PRODUCTION  
LESS WASTE



100% STAINLESS STEEL



FREE TRIAL



100% CUSTOMISABLE



FAST DELIVERY



Our passion for screening was conceived at the end of the 1970s.

We have always demonstrated **intuition and enthusiasm**, thanks to which we have successfully **established ourselves** in the world of screening.

Our way of working is characterised by a **high level of flexibility**, which allows us to obtain **significant immediate results**.

**Direct contact** with customer issues constantly **stimulates our planning**.

We offer an **absolute guarantee of quality**, and we have always guaranteed **optimum** operation of the vibrating screen made *ad personam*.

We are a **100% Made in Italy** company; every one of our vibrating screens is entirely made in-house.

Our vibrating screens are able to cope with **very difficult screening and high hourly flow rates**, thanks to the **special vibrating motors** installed, designed to operate continuously 24 hours a day, 365 days a year.



**EMILOS srl**

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Tel. 0522 575010

E-mail: [info@emilos.it](mailto:info@emilos.it)

[www.emilos.it](http://www.emilos.it)

# 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 guarantee precision, quality, repeatability and, above all, traceability of the operations carried out, as well as perfect hygiene and safety in handling.



medium productions, the solution is UNICA.

## 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-


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](http://www.lawer.com)







# LAWER<sup>®</sup>

## AUTOMATIC POWDER WEIGHING SYSTEMS

CycloDose Silo 002.xml



1234 [gr]

1234



ACCURACY



REPEATABILITY



TRACEABILITY



MONETARY SAVINGS

[www.lawer.com](http://www.lawer.com)

100% Made in Italy



## SOTTORIVA: 80 years of excellence

**W**hen 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 bak-

eries 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](http://www.sottoriva.com)




## SOTTORIVA: 80 anni di eccellenza

**Q**uando 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 integrazione 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](http://www.sottoriva.com)

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



BREAD LINE



ROLL LINE

sottoriva.com



**AUTOMATIC LINES,  
BAKERY AND PASTRY MACHINES**



**sottoriva**

## The top quality **INDUSTRIAL MIXERS**

**E**schel 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](http://www.eschermixers.com)

**ESCHER**  
mixers

## I **MISCELATORI INDUSTRIALI** di alta qualità

**E**schel Mixers è specializzata nella produzione di macchine per l'impasto e la miscelazione, nei settori della panificazione e della pasticceria artigianale ed industriale. Negli anni, abbiamo maturato una conoscenza specifica 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 panificazione

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 sfidri, 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 lubrificazione 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'insufflazione 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. 🏠

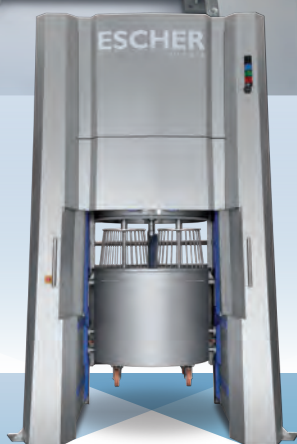
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# ESCHER

mixers



the **Industrial Mixer**  
*technology for mixing*

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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 worldwide 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](http://www.europa-zone.com/en)



# 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.



# UNIVERSAL PACK: 60 years of innovation, sustainability and global excellence

In 2025, Universal Pack celebrates a major milestone: 60 years of business. This journey of continuous growth has been driven by a relentless pursuit of technological innovation, a deep-rooted commitment to environmental responsibility, and strong, long-standing relationships with customers across the globe. FACHPACK 2025 (Hall 2, Stand 2-509) will be the perfect opportunity to celebrate this legacy of excellence and to unveil next-generation single-dose packaging solutions that seamlessly combine sustainability, efficiency, and reliability—the core pillars of the company's vision for the future.



## Science in Packaging

tional efficiency, safety, and shelf appeal—designed to meet the evolving needs of a competitive global market.

## Universal Lab: science at the heart of packaging

The beating heart of Universal Pack's innovation lies in Universal Lab, the company's in-house research and development centre.

For over three decades, its multidisciplinary team of highly qualified scientists and engineers has been dedicated to the precise analysis of materials and products. Their expertise ensures that every packaging machine is tailor-made to the specific properties of the product and the laminate being used.

## Sustainable packaging: a responsible choice for the future

At Universal Pack, sustainability is not just a trend—it's a founding principle, embedded in every stage of product development. The company designs high-performance single-dose packaging systems that are fully compatible with compostable, recyclable, and recycled films.

Leveraging rigorous testing protocols and advanced tools such as Life Cycle Assessment (LCA), Universal Pack is able to quantify and minimise environmental impact without ever compromising on packaging quality, machine performance or regulatory compliance.

This proactive, science-based approach positions Universal Pack as a strategic partner for companies aiming to reduce their ecological footprint while enhancing product value.

## Global synergies for tailor-made sustainable solutions

To stay at the forefront of innovation, Universal Pack fosters close collaborations with leading international film manufacturers, multinational companies, and prestigious academic research centres. These partnerships enable the co-development of new, forward-thinking materials and packaging concepts that meet both environmental and functional requirements.

Each material undergoes extensive testing on Universal Pack's proprietary systems, ensuring optimal machine compatibility and performance. The result is a portfolio of solutions that deliver not only sustainability, but also excep-

From flowability and sealing behaviour to barrier properties and thickness tolerance, every variable is carefully considered. This scientific and methodical approach empowers Universal Pack to deliver fully customised, highly performant packaging solutions, capable of meeting even the most demanding technical and regulatory specifications.

## 60 years of innovation and global success

Founded in 1965, Universal Pack marks its 60th anniversary in 2025—a remarkable achievement that underscores the company's enduring commitment to innovation, manufacturing excellence, and sustainable development.

Over the decades, the company has installed more than 8,000 packaging systems in over 160 countries, becoming a trusted partner for leading global brands in both the food and pharmaceutical industries.

Driven by a culture of passion, strategic vision, and customer-centricity, Universal Pack has built a reputation for delivering reliable, future-ready solutions that add value and drive growth.

This landmark anniversary is not only a time to reflect on past achievements but also a launchpad towards exciting new horizons. With a sharp focus on the future, Universal Pack continues to invest in Industry 4.0 technologies, eco-conscious materials, and advanced packaging solutions—including stick-pack machines, four-side seal sachet equipment, and fully integrated packaging line. 🏢

[www.universalpack.it](http://www.universalpack.it)





Science in Packaging



Are you looking for  
the best single dose packaging?

# Go Universal.



Sugar



Tea,  
Infusions



Cereals,  
Pastry,  
Yeasts



Milk,  
Derivates,  
Substitutes



Sweets



Seasonings,  
Spices



Coffee,  
Derivates



Sauces



Drinks



## MAKRO: Modularity and Flexibility – Always


**T**hanks 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](http://www.makrolabelling.com)



## MAKRO: modularità e flessibilità – Sempre

**G**razie 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](http://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*



*ADH (new CP trolley)*



*Adhesive stations (SLIM)*



*Cold glue stations*



*Roll-Feed stations*



*Hot-melt stations*

**makro**®  
labelling

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

**A**MC 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 mate-

rials 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](http://www.amcpackaging.com) or write to [info@amcpackaging.com](mailto:info@amcpackaging.com) 



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

**L**a 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 componen-

ti pneumatici, elettrici ed elettronici sono scelti tra le migliori marche 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](http://www.amcpackaging.com)

oppure scrivere a [info@amcpackaging.com](mailto:info@amcpackaging.com) 





# ATMC

## PACKAGING SOLUTIONS

PACKAGING MACHINES  
and AUTOMATION  
SYSTEMS for  
FOOD INDUSTRIES

200% MADE IN ITALY

## UNA SOLUZIONE PER OGNI TIPO DI ALIMENTO

*One solution for  
each type of food*



GOLD



ROTATIVA



QUARZ



DIAMOND



TIGER



RUBINO



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 maggiori informazioni consultare <https://istituto-qualita.com/crescita>

## 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](http://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" significhi 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](http://alveare.com)



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



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](mailto:info@alveare.com)

[alveare.com](http://alveare.com)

## GICHERSTAMPA: a leader in labels

**T**echnology, 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, flexo, 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](http://www.gicherstampa.it)



## GICHERSTAMPA: leader nelle etichette

**T**ecnologia, 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. Affiancati 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, flexo 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 certificata 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](http://www.gicherstampa.it)





I professionisti dell'etichetta  
dal 1977 affidabilità e garanzia



***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](http://www.gicherstampa.it) - [info@gicherstampa.it](mailto:info@gicherstampa.it)

# **LABELPACK®**: tradition and quality in labelling solutions


**L**abelpack® has been operating in the automatic labelling 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](http://www.labelpack.it)



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


**L**abelpack® opera da oltre trent'anni nel settore dell'etichettatura automatica e si distingue per la qualità e la longevità delle macchine realizzate oltretutto 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. 

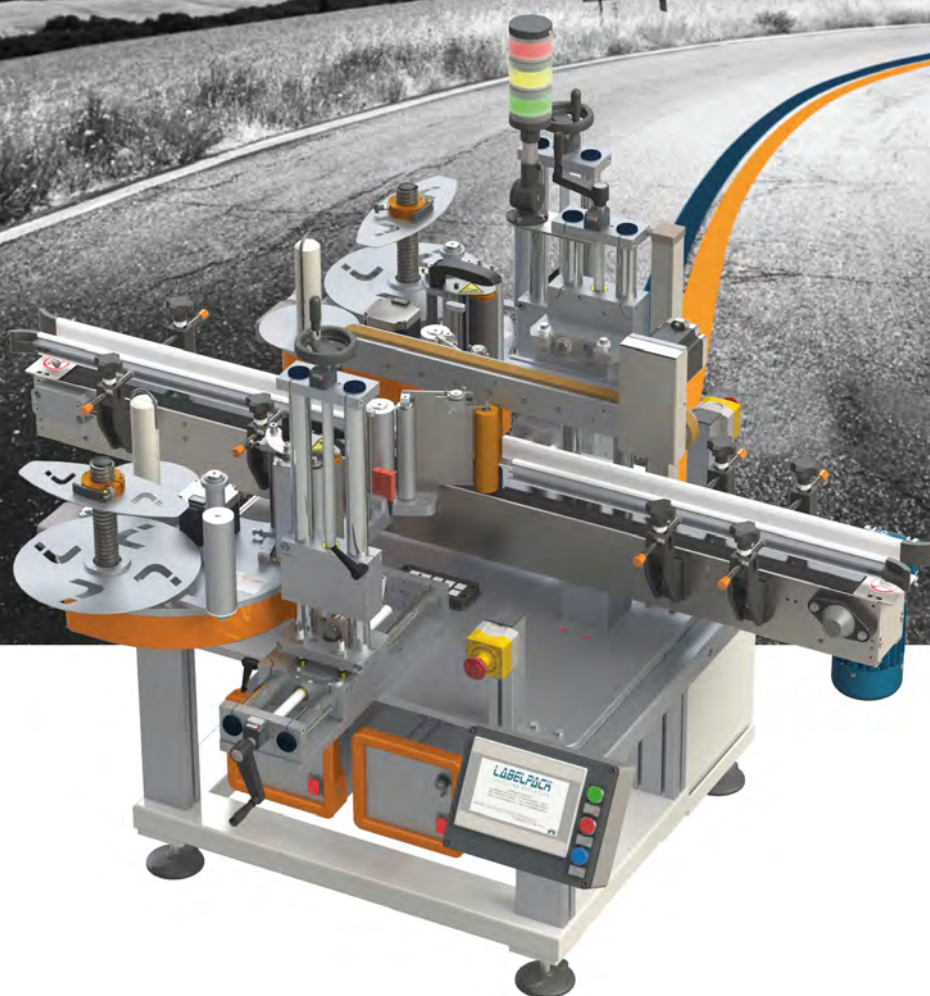
Per approfondire: [www.labelpack.it](http://www.labelpack.it)





# **LABELPACK®**

*Your partner in labelling solutions*



## **COMPACT**

### **New automatic labelling systems**

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

# 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 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, accom-



modating 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](http://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](mailto:info@pndsrl.it)**







*Automatic* **TIDBITS**  
Pineapple | Mod. APC



**TIDBITS**



**RINGS**



**CHUNKS**



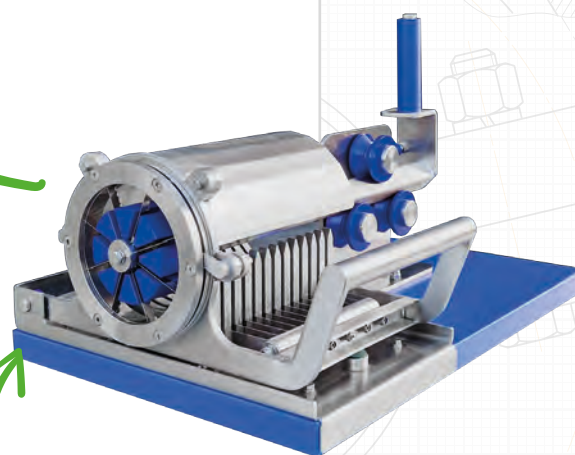
**TIDBITS**



**CHUNKS**



**FINGERS**



*Manual* **CUTTER**  
Pineapple | Mod. MPC

# COLUSSI ERMES ADVANCED WASHING SYSTEMS,

the washing, sanitizing, and drying machines that make a real difference in your everyday life

For over 50 years, Colussi Ermes has been synonymous with innovation and quality, but at the heart of the success lies the dedication of the people behind the brand. Engineers, technicians, designers, and customer support specialists work with passion every day to satisfy all customers' needs and to develop solutions that truly make a difference.

Compact machine design, energy consumption reduction, minimal consumption in water and detergent use, automatic cycles, loading/offloading automation, and analytical and monitoring tools are just a few of Colussi Ermes sustainability benefits. Hygienic design, rounded shapes, impeccable water draining, and easy access to any zone, guarantee absolute hygiene.

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

Colussi Ermes is a globally recognized company with over 7,000 washing systems installed worldwide. Since July 2022, it has been a proud division of Middleby Food Processing, a leader in the industry that brings together a portfolio of world-class brands with cutting-edge, complementary technologies.

As part of Middleby, Colussi Ermes contributes to delivering best-in-class, full-line solutions for food production, ensuring the highest standards of quality, efficiency, and innovation for customers worldwide.

Here's an exclusive preview of the innovative systems of Colussi Ermes!

## Efficient. Fast. Spotless. Colussi Ermes Spin Drying Systems

High capacities – up to 4200 crates/hour with the double-rotor spin-dryer and up to 2100 crates/

 **COLUSSI ERMES**  
Advanced Washing Systems

 **MIDDLEBY**  
FOOD PROCESSING

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.

## Advanced Pan Washing Systems, Maximum Efficiency

Cutting-edge pan washing and drying systems—stand-alone or inline-available in tunnel or cabin versions, offer exceptional flexibility and performance, with capacities exceeding 30 items/minute, bottom-down loading, and infeed heights up to 4". Designed to handle pans of any shape, size, or height.

The cabin version features special trolleys and a rotating platform that ensures thorough washing of every surface. Fully customizable for seamless integration into your production line, these systems guarantee maximum hygiene, impeccable microbiological standards, optimal water efficiency-and total respect for the integrity of your pans.

## High-efficiency centrifugal washers for trays and equipment on racks

Designed for maximum versatility, this automatic system washes racks with trays, crates, bins, pallets, containers, and more-ensuring top hygiene standards.

In this cabin version, equipment is placed on special trolleys and washed thoroughly thanks to the slow rotation of the platform and a unique centrifugal system that minimizes energy use and footprint while maximizing washing and drying performance. Available with one or two doors (manual, automatic, or pass-through), it offers flexible capacities from 20 to 120 racks per hour. 🏠

[www.colussiermes.com](http://www.colussiermes.com)







**COLUSSI ERMES**  
Advanced Washing Systems

# THE SMARTEST WASHING SYSTEM YOU CAN HAVE!

EXPERIENCE TOMORROW'S  
TECHNOLOGY, TODAY.



**DREAM-LIKE  
INNOVATION,  
REAL  
END-TO-END  
SOLUTIONS.**

## CRATE WASHERS HIGHLIGHTS

- 1 **Washing capacity** up to 10.000 crate/hour.
- 2 Possibility of washing crate of **different shapes and types**, including: **collapsible, rigid and stackable crates and baskets**.
- 3 **Perfect drying with the compact single or double-rotor spin-dryers**; from 2100 to 4200 units/hour capacity.

Colussi Ermes propose the best crate washing solutions, automatic and highly versatile, for washing and sanitizing crates and baskets, suitable for all sectors of production, **ensuring impeccable results in terms of hygiene**. The production range includes cabin or tunnel systems with the possibility of selecting various options: one, two or three tracks, horizontal or vertical.

## HERE'S OUR RECIPE FOR SUCCESS



**MAXIMIZE SANITATION**  
SAFER DESIGN, EASIER  
CLEANING



**INCREASE YIELDS**  
RAISE PROFITABILITY



**ACCELERATE PROCESSING**  
IMPROVE THROUGHPUT



**MAINTAIN CONSISTENCY**  
HIGHER QUALITY



**REDUCE COSTS**  
OPERATING AND CAPITAL



**PRACTICE SUSTAINABILITY**  
OPTIMIZE ENERGY  
CONSUMPTION



**EXPAND CAPACITY**  
MORE PRODUCTION



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# ALLEGRI, excellence in materials for food production

**E**nsuring 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](http://www.allegricesare.com)



# ALLEGRI, eccellenza nei materiali per la produzione alimentare

**G**arantire 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:

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## DIZIOINOXA: production lines, equipment and tanks for industry

**D**IZIOINOXA 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 final 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 fixed (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. certified storage tanks. 🏭

[www.dizioinox.net](http://www.dizioinox.net)



## DIZIOINOXA: impianti e serbatoi per l'industria

**L**a 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 m<sup>3</sup> 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.
- UNITÀ C.I.P. (Cleaning-In-Place) & S.I.P. (Sterilization-In-Place). Automatiche, semi-automatiche, mo-

bili (carrellate) o fisse (skid). Controllo elettronico e tracciabilità completa del processo di lavaggio ed eventuale sterilizzazione/inertizzazione (tipo "asettizzabile", fino a 200 m<sup>3</sup>). 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 certificazione 3-A Sanitary Standards Inc. 🏭

[www.dizioinox.net](http://www.dizioinox.net)



# ASEPTIC SYRUP ROOMS

BLENDING • STORAGE • TRANSFERRING • CIP



  
**DIZIOINOXA**  
IMPIANTI E SERBATOI PER L'INDUSTRIA

3-A Sanitary Standards

  
Number 22-08  
22-08 (Silo-Type Storage Tanks)



## ORION ENGINEERING: nothing is thrown away from the coconut!

**W**henever 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.



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.

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 dehusked 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 flakes.

Thereafter, it is mechanically pressed to extract the coconut milk.

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. 🏠

Visit:  
[www.orion-eng.it](http://www.orion-eng.it)



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.



**INNOVATION . ENVIRONMENTAL SUSTAINABILITY**

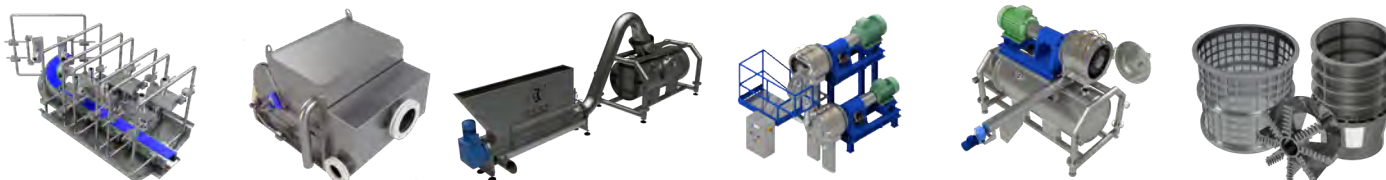


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**"Tailor-made" Solutions**

*By integrating sustainability and compliance with EHEDG standards into each solution.*

## TECNINOX, machines for the food and beverage industry

**T**ecninox 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](http://www.tecninoximpiantialimentari.it)



di A. Namaziano s.r.l.

## TECNINOX, macchine per l'industria alimentare e delle bevande

**T**ecninox 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. 🏛️

Visita:

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**GREAT FLEXIBILITY,  
HIGH PROFESSIONALISM**



**Pasteurisation Tunnel  
Heating Tunnel  
Cooling Tunnel  
Exhauster Tunnel**



## Progetto 6: innovation and sustainability for the Smart Factory

**P**rogetto 6 designs and delivers “4.0 ready” solutions for warehouse logistics, product traceability, production data collection, end-of-line packaging automation (automatic labelling, RFID portals), and shipment management.

The company also offers RDP, its proprietary MES system, which collects real-time production data.

Combined with sensor networks monitoring energy consumption, RDP enables precise measurement of energy used per unit produced—thus evaluating productivity improvements with equal energy usage.

As part of Industry 4.0 and 5.0 Transition Plans, Progetto 6 facilitates the implementation of the Packer WMS system for warehouse handling and logistics.

Real-time data integration leads to substantial process optimization and cost reduction, with measurable results such as:

- +10% productivity,
- -80% inventory shortages,
- +95% on-time delivery,
- -50% overtime,
- -35% WIP (work in progress),
- -30% stock levels.

Process optimization also leads to energy savings. Each implementation, however, requires tailored feasibility studies—which Progetto 6 is fully



equipped to conduct. Since 2021, Progetto 6 has been part of the smeup group, further strengthening its expertise and expanding its

integrated solution portfolio. This synergy enables the company to deliver advanced traceability tools, seamlessly integrated with ERP systems and next-generation management platforms.

### smeup: Your Partner for Digital Transformation

smeup is a benchmark for companies undergoing digital transformation, thanks to its expertise in strategic software solutions and IT infrastructure.

With 22 locations across Italy, 710 professionals, 2,600 clients, and €98.7 million in revenue in 2024, smeup operates through three Business Sectors:

- **smeup BSA** – Software solutions for business digitalization: ERP, business analytics, document management, logistics, retail, and more.
- **smeup ICS** – Infrastructure, Cloud, and Security: IT solutions for reliability, performance, and data protection.
- **smeup LAB** – Software development and application modernization on advanced, multi-platform technologies.

Thanks to this partnership, Progetto 6 is even more solid and ready to face future challenges—shaping its own tomorrow. 🏢

Learn more:

**[www.progetto6.it](http://www.progetto6.it)**





# Advanced Solutions to Integrate Production and Logistics

- **We optimize business processes** with cutting-edge solutions that enhance **efficiency, traceability, and automation.**
- **State-of-the-art technologies:** RFID, barcodes, and digital tools for flawless logistics management.
- **As a smeup partner,** we ensure **scalability and reliability** for companies across all industries.

A widespread network, specialized expertise, and tangible results. Choose Progetto 6 to lead your logistics into the future.



## Progetto 6 Srl

Via Vergnano, 81 | Brescia, Italy | t +39 030 3534431  
f +39 030 3534119 | [info@progetto6.it](mailto:info@progetto6.it)

Learn more at [www.progetto6.it](http://www.progetto6.it) or contact us today!

# 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, stuffing and clipping machine. It was created for the stuffing of whole muscles and therefore specifically for those traditions of the Italian market such as coppes, 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  $\varnothing 800\text{mm}$  up to  $\varnothing 1100\text{mm}$ . 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](http://www.inoxmeccanica.com)







# INOX MECCANICA

TECHNOLOGY FOR THE FOOD PROCESSING INDUSTRY



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

# MINI MOTOR technology for the food industry: performance, hygiene, and reliability for sixty years

In today's world, with its growing push toward automation and optimization of production processes, Mini Motor offers mechatronic solutions specifically designed to meet the food & beverage industry's requirements for efficiency, reliability, and hygiene compliance.



The Clean line, developed in the early 2000s and constantly updated, is Mini Motor's response to the most critical application requirements in food processing and handling.

The integrated motor and gearmotor solutions are the result of over sixty years of manufacturing experience, combined with in-depth analysis of the typical operating conditions in the sector.

## **F Series – IP67 protection and materials compatible with food environments**

The F Series motors are made with an aluminum body treated with epoxy paint, combined with stainless steel screws and hub and lubricant compliant with food standards.

The configuration ensures an IP67 protection rating, making these devices suitable for use in applications subject to regular washing, such as transport, dosing, portioning, and packaging systems. The structure is designed to prevent contamination and simplify sanitization without compromising durability.

## **SS Series – Stainless steel and hygienic design with IP69K protection**

For environments with high hygiene risks or in the presence of aggressive chemicals, Mini Motor offers the SS Series: motors made entirely of stainless steel, featuring smooth surfaces without cooling fins or

edges. The design follows the principles of Hygienic Design, facilitating cleaning and drastically reducing the risk of bacterial accumulation. With IP69K protection, these

motors are designed to withstand high-pressure washing and industrial detergents, maintaining consistent performance even under harsh operating conditions.

Both series are available in coaxial or worm gear configurations, with the option of integration with planetary gearboxes, thus offering extensive modularity and adaptability to the various stages of the food production chain.

## **Expertise, supply chain control, and industrial vision**

Founded in the heart of Italy's Motor Valley, Mini Motor S.p.A. will celebrate 60 years of business in 2025. From a small workshop to an industrial reality with a presence in over 55 countries, the company has consolidated a vertical production model that guarantees total control over every phase: design, mechanical processing, assembly, individual testing, and logistics.

This structure allows us to offer a high level of customization, rapid response times, and intelligent solutions that combine technical reliability and timely customer service.

Mini Motor is the strategic partner for the development of mechatronic systems in food processing: we support the customer from the co-design phase to after-sales service, ensuring operational continuity and value over time. 🏢

[www.minimotor.com](http://www.minimotor.com)





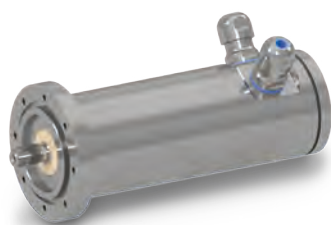
## 60 years of technology and reliability

Since 1965, Mini Motor has been designing and manufacturing **brushless motors and servomotors** for industrial automation, with a constant commitment to **quality, innovation, and reliability**.

Today, **60 years after our establishment**, we continue to be more than just a supplier: we are **technology partners** and offer tailor-made solutions for every sector. **In-house design, total quality control, a 100% in-house supply chain and maximum integration** guarantee excellent performance.

**Advanced technology, people and passion:**  
the driving force behind our growth.

- ① **Mini Motor S.p.A Headquarters**  
Via Enrico Fermi, 5 - 42011 Bagnolo in Piano (RE) - ITALY
- ② **Mini Motor S.p.A. Plant 2**  
Via della Costituzione, 70 - 42015 Correggio (RE) - ITALY
- ③ **Mini Motor USA INC**  
12806 18th Avenue - College Point, NY 11356 - USA



[www.minimotor.com](http://www.minimotor.com)

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**Technology Partner**

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# 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 sat-

isfy 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 to 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](http://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 fianco dei lavoratori negli ambienti produttivi, il che ha obbligato l'azienda a scontrarsi e a risolvere reali problemi pratici. Stimolata da questa difficoltà, 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](http://www.cmss.it)





**ITALIAN CERTIFIED QUALITY SOFTWARE**



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**THE PRODUCTION MANAGEMENT SOFTWARE**



# 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.

**PERLAST®**

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.

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 (CIP) 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.

## 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](http://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. 



# PERLAST®

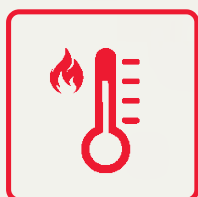
Perfluoroelastomer Parts

INNOVAZIONE | PRESTAZIONI | DISPONIBILITÀ

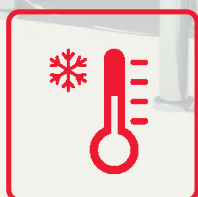
## Perlast® FFKM è la scelta definitiva per la lavorazione di alimenti e bevande



Scopri i vantaggi di Perlast®



Prestazioni con  
alta temperatura



Capacità con bassa  
temperatura



Resistenza chimica  
universale



Prestazioni  
meccaniche eccellenti



Tempi di  
attesa ridotti



## KELLER PRESSURE: new brand, same quality as always

**A**s of April 1st, KELLER Druckmesstechnik becomes KELLER Pressure. The rebranding gives the brand an international identity, strengthening trust in the company and conveying Swiss values of quality, functionality, and reliability across the globe.

Founded in 1974, KELLER Pressure is a market leader in the production of piezoresistive pressure measurement technology.

The entire value creation process takes place at the company's facilities in Winterthur. KELLER Pressure stands for Swiss-made excellence and remains a family-run business with its headquarters in Switzerland. A modern 10,000 m<sup>2</sup> production facility is currently under construction and will be completed in 2026. Until now, KELLER Pressure has pursued a bilingual brand strategy, but with

the advent of digital transformation, the company has decided to further strengthen its international focus. With the rebranding, there will be a single global brand: KELLER Pressure.

This decision aims to enhance global presence and trust in the brand while remaining attentive to local market trends. The new name is concise, universally understandable, and clearly defines the company's area of expertise. Preview:

Starting in early 2026, all legal entities will be renamed accordingly, and the KELLER Pressure brand will appear in all legal designations. More information will follow in due course. 🏛️

[www.keller-pressure.com](http://www.keller-pressure.com)



 **KELLER**

## KELLER PRESSURE: nuovo marchio, qualità di sempre

**A** partire dal 1° aprile, KELLER Druckmesstechnik cambia nome in KELLER Pressure. Il rebranding conferisce al marchio un'identità internazionale, rafforzando la fiducia nell'azienda e trasmettendo in tutto il mondo i valori svizzeri di qualità, funzionalità e affidabilità.

Fondata nel 1974, KELLER Pressure è leader di mercato nella produzione di tecnologia di misurazione della pressione piezoresistiva.

L'intera creazione di valore avviene negli stabilimenti di Winterthur. KELLER Pressure è sinonimo di eccellenza «made in Switzerland» e resta un'impresa a conduzione familiare con sede principale in Svizzera.

Attualmente è in costruzione un moderno edificio produttivo di 10'000 m<sup>2</sup>, che sarà pronto nel 2026.

Fino ad oggi KELLER Pressure ha adottato una strategia del marchio bilingue, ma in seguito alla trasformazione digitale ha deciso di rafforzare l'orientamento internazionale dell'azienda. Con il rebranding ci sarà un unico marchio a livello mondiale: KELLER Pressure.

Con questa decisione si punta a potenziare la presenza globale e la fiducia nel brand, senza ignorare i trend di mercato locali. Il nuovo marchio è conciso, facilmente comprensibile in tutto il mondo e definisce chiaramente il settore in cui opera la società.

In anteprima:

A partire da inizio 2026 tutte le entità legali saranno ridenominate e di conseguenza il marchio KELLER Pressure figurerà in tutte le denominazioni giuridiche. Ulteriori informazioni seguiranno a tempo debito. 🏛️

[www.keller-pressure.com](http://www.keller-pressure.com)





 **KELLER**

# WE ARE KELLER PRESSURE

NEW BRAND – SAME QUALITY



## «SWISS PRECISION» WORLDWIDE

KELLER Pressure established in 1974 is the market-leader in the production of piezoresistive pressure measurement technology.

Manufacturing takes place at the headquarters in Winterthur ensuring every product bears the «Swiss Made» seal of quality and embodies the Swiss understanding of quality, functionality, and reliability.

[keller-pressure.com](http://keller-pressure.com)





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

**D**iscover 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](mailto:info@badamh.com) | Website: [badamh.com](http://badamh.com)



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

**S**copri 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](mailto:info@badamh.com) | Sito web: [badamh.com](http://badamh.com)





IT'S  
SAFE  
*for your products.*

[badamh.com](http://badamh.com)

## 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](http://www.mhmaterialhandling.com)



## MH MATERIAL HANDLING SPA, nastri trasportatori e dintorni

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

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

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

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

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

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

[www.mhmaterialhandling.com](http://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.



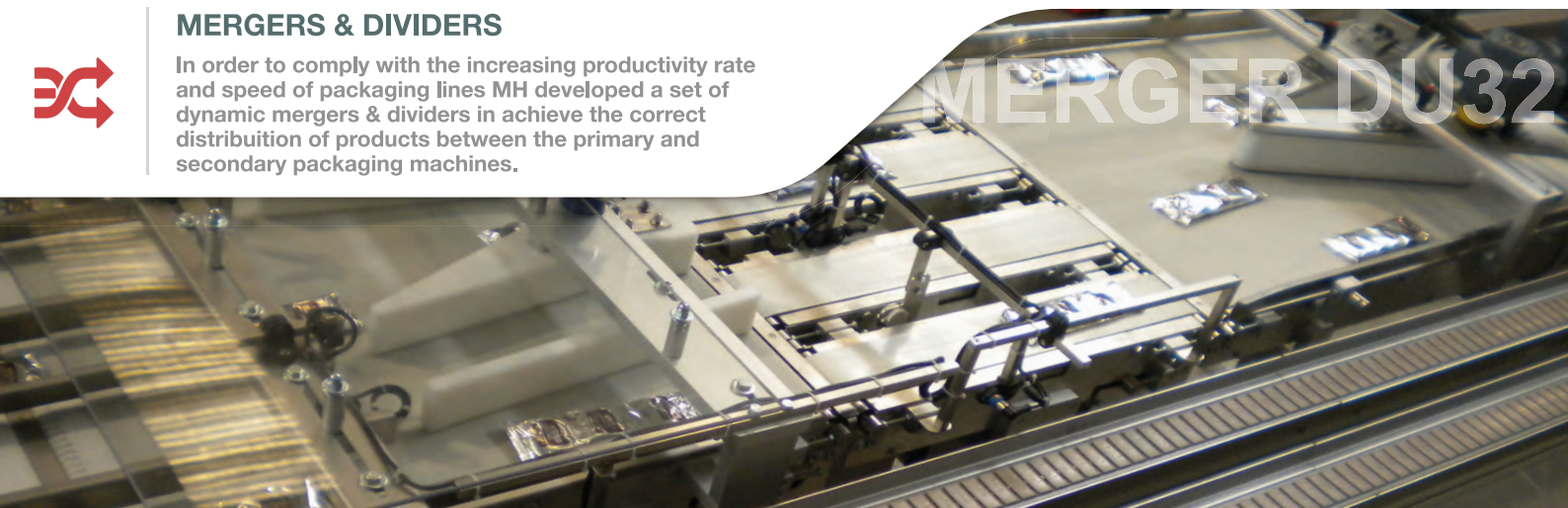
## BUFFERING SYSTEMS

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 distribution of products between the primary and secondary packaging machines.



# 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](http://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 avviene 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'efficienza 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 grigli
- Eliminazione di odori, germi e parassiti. 🏠

[www.cctechnology.it](http://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	acciaio inox 304	acciaio inox 304	acciaio inox 304
Resistenze	Incoloy	Incoloy	Incoloy
Lunghezza flessibili vapore	6 mt (opzione 10mt)	6 mt (opzione 10mt)	6 mt (opzione 10mt)







**TECHNOLOGY**  
Cooking & Cleaning





## 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.



stainless steel AISI 316 and protective filters; valves for emptying the waste paper and spray tanks; control panel adjustable, made in stainless steel; IP55 electrical plant; gauges and

thermometers in visual range of the operator; setting and control of all the machine by "touch-screen". This are the main amenities that characterize the series. The GENESI machine is also arranged for the introduction of detergent and liquid additives in the bath and in the detergent tank, disinfectants and other products in the spraying tanks. Internal spraying (made with self-cleaning rotating nozzles) and external high pressure spraying are easily removable for routine cleaning and maintenance. The loading and unloading of bottles is completely automatic, and perfectly synchronized with the movement of the main chain.

### 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

### Dry cycle.

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

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

sensors for slowing down and 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](http://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](mailto:info@akomag.com) | [www.akomag.com](http://www.akomag.com)





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

**B**BM 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, flexibility, 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](http://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. 




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

**B**BM 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

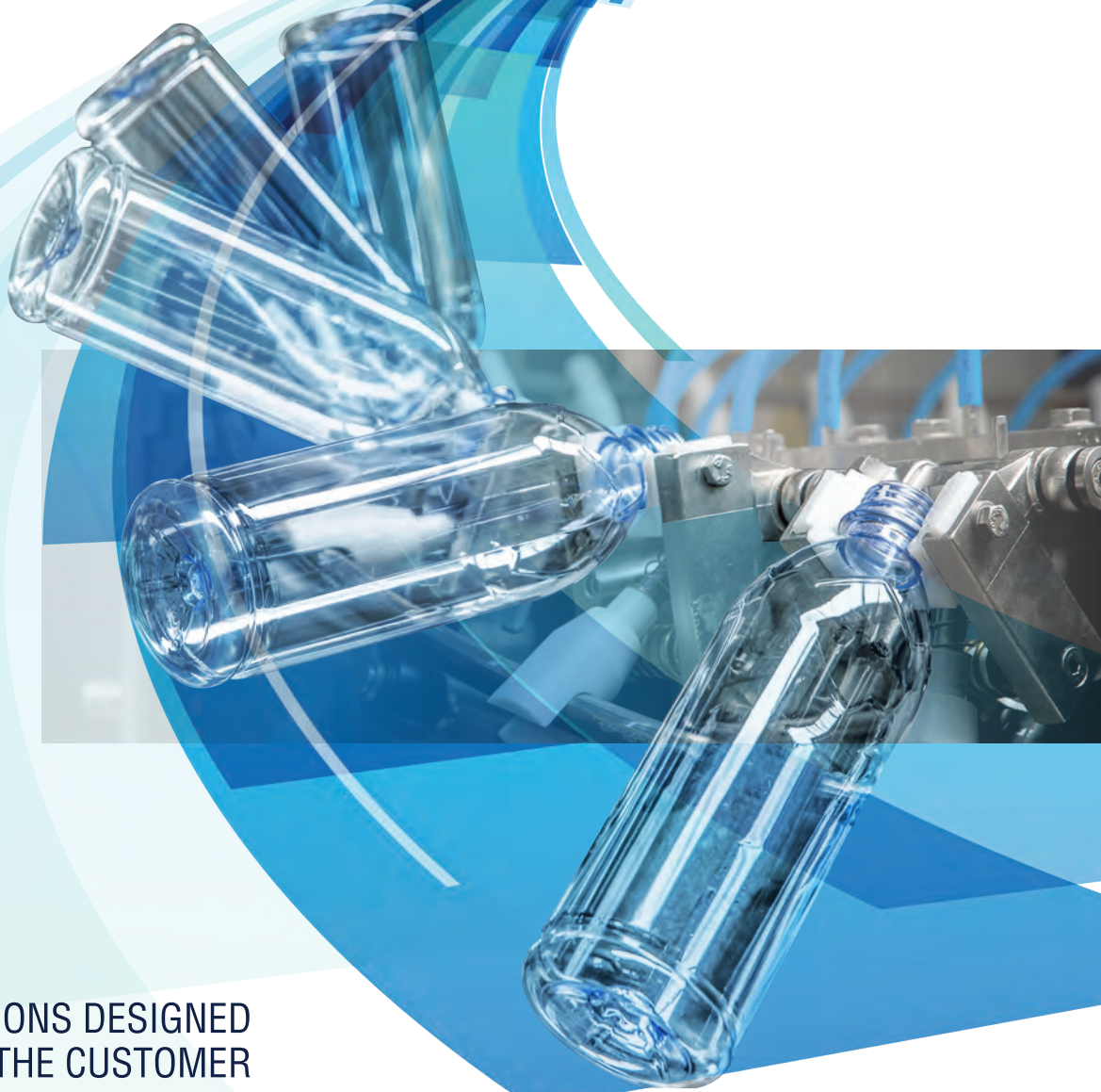
il collaudo e lo studio ingegneristico per ridurre drasticamente i consumi energetici delle linee produttive. Attraverso analisi specifiche ed approfondite, BBM Service identifica ogni possibile upgrade che, applicato a macchine soffiatrici, riempitrici e fardellatrici, fino alla pallettizzazione, consentirà 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 qualificati 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](http://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

ENGINEERING  
& UPGRADE

QUALITY  
SPARE PARTS

OVERHAULED  
MACHINERY

# BY YOUR SIDE IN PACKAGING

**BBM**  
YOUORIENTED SOLUTIONS




## Heads for **industrial washing** of containers

**M**ore 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 in-

novative solutions for rotating washing system. Our solutions bring significant 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 certificates: Atex, 3.1 material certificate, Rhos-PED, FDA. 

[www.bolondi.com](http://www.bolondi.com)



## Testine per **lavaggio industriale** di interni


**P**iù 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 certificata 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 significativi 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 certificati: Atex, certificato materiale 3.1, Rhos-PED, FDA. 

[www.bolondi.com](http://www.bolondi.com)



# **Bolondi** **Cleaning Heads**



MACCHINE PER LAVAGGIO INDUSTRIALE D'INTERNI  
*HEADS FOR INDUSTRIAL WASHING CONTAINERS*



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



Our teamwork, the technical competence and flexibility 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 configurations 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 carousel 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



**PLP Systems**

complete with safety switches, bar-code 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 specifically for the dosage of gum arabic, sulfur dioxide, enzymes, dyes, acids, flavors or other liquid additives.

The PRO BOERA can be installed just before the bottling line, after microfiltration. It identifies the flow 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 flakes, cornflakes, 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 flavors, spices, salt, dyes.

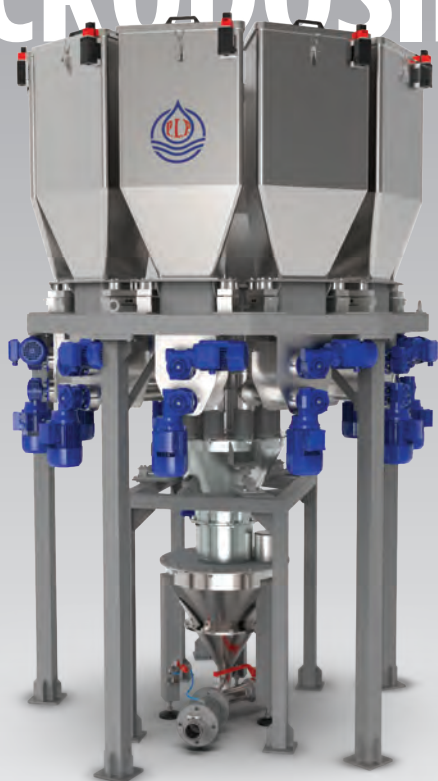
The drum has a valve system located on the discharge, which allows small batch mixes of the product with longer retention times. This guarantees excellent coverage over the entire surface, even with a high percentage of additives.

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](http://www.plp-systems.com) 



# MICRODOSING



**PLP Systems**

**TECHNOLOGY  
IN LIQUID  
HANDLING &  
POWDER DOSING**

# DRUM COATER



# PROBOERA



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](http://www.plp-systems.com)

[info@plp-systems.com](mailto:info@plp-systems.com)



## POWTECH TECHNOPHARM 2025

**P**OWTECH TECHNOPHARM (Nuremberg, 23-25 September 2025) is the international trade fair for process engineering experts and a tailor-made technology platform for the pharmaceutical and life science industries. At this working trade fair, experienced companies and innovative start-ups present a wide range of technological solutions for the production and processing of powders,

granulates, bulk solids, fluids and liquids for industries of all kinds. POWTECH TECHNOPHARM is the gateway to the European market and provides a comprehensive look at the latest developments and industry-specific trends. For exhibitors and visitors from numerous user industries, including the chemical, pharmaceutical, food and feed industries, building

and non-metallic minerals, ceramics, glass, plastics, rubber, mechanical engineering and plant construction, recycling and the environment, as well as cosmetics and batteries, POWTECH TECHNOPHARM provides the perfect platform for sharing information on process and unit operations and GxP-compliant production.

POWTECH TECHNOPHARM is held in Nuremberg in September, with a break every third year. The next POWTECH TECHNOPHARM in conjunction with PARTEC Congress and co-located with FACHPACK will take place from 23 to 25 September 2025. 🏛️

[www.powtech-technopharm.com](http://www.powtech-technopharm.com)



## POWTECH TECHNOPHARM 2025

**P**OWTECH TECHNOPHARM (Norimberga, 23-25 settembre 2025) è la fiera internazionale per gli esperti di ingegneria di processo e una piattaforma tecnologica su misura per le industrie farmaceutiche e delle scienze della vita.

In questa fiera professionale, aziende affermate e start-up innovative presentano un'ampia gamma di soluzioni tecnologiche per la produzione e la lavorazione di polveri, granuli, solidi sfusi, fluidi e liquidi destinati a settori di ogni tipo.

POWTECH TECHNOPHARM rappresenta la porta d'accesso al mercato europeo e offre una panoramica completa sugli ultimi sviluppi e sulle tendenze specifiche del settore. Per espositori e visitatori provenienti da numerosi settori di utilizzo, tra cui l'industria chimi-

ca, farmaceutica, alimentare e dei mangimi, materiali da costruzione e minerali non metallici, ceramica, vetro, plastica, gomma, ingegneria meccanica e costruzione di impianti, riciclo e ambiente, oltre a cosmetici e batterie, POWTECH TECHNOPHARM rappresenta la piattaforma ideale per lo scambio di informazioni su processi, operazioni unitarie e produzione conforme agli standard GxP.

POWTECH TECHNOPHARM si svolge a Norimberga nel mese di settembre, con una pausa ogni tre anni. La prossima edizione di POWTECH TECHNOPHARM, in concomitanza con il Congresso PARTEC e in co-location con FACHPACK, si terrà dal 23 al 25 settembre 2025. 🏛️

[www.powtech-technopharm.com](http://www.powtech-technopharm.com)





# POWTECH TECHNOPHARM

International Exhibition for Process Operations

## YOUR DESTINATION FOR PROCESSING TECHNOLOGY.

**23 – 25.9.2025 | NUREMBERG, GERMANY**

Experience firsthand the latest trends and technologies  
for processing powders, solids and liquids!  
Take advantage of cross-industry know-how and  
network for your business success.

**Where industry professionals shape the future together.**

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**NÜRNBERG MESSE**

## FACHPACK 2025: “we create the future” the packaging transition

**F**ACHPACK (Nuremberg, 23-25.9.25) is the European trade fair for packaging, technology and processes.

Exhibitors cover the entire packaging process chain for industrial and consumer goods: packaging materials, packaging and accessories, bottling and packaging machinery, labelling, marking and identification technology, machines and equipment for the packaging periphery, packaging printing and finishing systems, palletizing technology, intralogistics and services.

With its new slogan: “We create the future”, FACHPACK 2025 will be devoted to the trending topic of “Transition in Packaging”.

Trade visitors come from all packaging-intensive sectors such as food/beverages, luxury food, pharmaceuticals/cosmetics, chemicals, health care, non-food, pet food, other consumer goods as well as automotive, technical articles, medical technology and other industrial goods. 🏢

[www.fachpack.de](http://www.fachpack.de)



## FACHPACK 2025: “we create the future” la transizione del packaging

**F**ACHPACK (Norimberga, 23-25 settembre 2025) è la fiera europea dedicata al packaging, alle tecnologie e ai processi.

Gli espositori coprono l'intera catena del processo di confezionamento per beni industriali e di consumo, includendo: materiali per imballaggio, confezionamento e accessori, macchine per l'imbottigliamento e il confezionamento, tecnologie per l'etichettatura, la marcatura e l'identificazione, macchinari e attrezzature per periferiche del packaging, sistemi di stampa e finitura per imballaggi, tecnologia di pallettizzazione, intralogistica e servizi.

Con il nuovo slogan “We create the future”, FACHPACK 2025 sarà incentrata sul tema di tendenza “Transition in Packaging”.

I visitatori professionali provengono da tutti i settori a elevato utilizzo di packaging, come: alimenti e bevande, prodotti alimentari di alta gamma, farmaceutico e cosmetico, chimico, healthcare, non-food, pet food, beni di consumo e settori industriali come l'automotive, gli articoli tecnici, la tecnologia medica e altri beni industriali. 🏢

[www.fachpack.de](http://www.fachpack.de)



NÜRNBERG MESSE

# FACHPACK

WE CREATE  
THE FUTURE

At FACHPACK, vision meets action.  
Experience pioneering technologies, creative  
packaging solutions and an exchange that  
inspires your ideas.

Become part of the trade fair that takes  
innovation and collaboration to a new level.

**23 – 25.9.2025**  
**NUREMBERG, GERMANY**

**EUROPEAN TRADE FAIR FOR  
PACKAGING, TECHNOLOGY AND PROCESSING**

Co-located with **POWTECH**  **TECHNOPHARM**



FACHPACK.DE/EN

## GULFOOD MANUFACTURING 2025: innovation and technologies for the F&B industry

**G**ulfood Manufacturing 2025, held in Dubai from November 4-6 at the Dubai World Trade Centre, is the region's premier event for the food and beverage (F&B) manufacturing industry.

Gulfood Manufacturing stands as the leading global event for food and beverage manufacturers, supply chain leaders, and technological pioneers to access advanced innovations that recalibrate efficiency,

amplify productivity, and secure long-term profitability. Here, the synergy of AI-driven foodtech intelligence, sustainability-led design engineering, precision performance systems, next-generation ingredient science, and financial agility forms the bedrock of industrial progress, which are the key pillars focused on this year's 2025 edition. 🏛️

Visit:

[www.gulfoodmanufacturing.com](http://www.gulfoodmanufacturing.com)



## GULFOOD MANUFACTURING 2025: innovazione e tecnologie per l'industria F&B

**G**ulfood Manufacturing 2025, in programma a Dubai dal 4 al 6 novembre presso il Dubai World Trade Centre, è l'evento di riferimento per l'industria della trasformazione alimentare e delle bevande nella regione.

Riconosciuto a livello globale, Gulfood Manufacturing rappresenta il punto d'incontro per produttori, leader della supply chain e innovatori tecnologici interessati a scoprire soluzioni avanzate in grado

di ridefinire l'efficienza, aumentare la produttività e garantire la redditività nel lungo termine. L'edizione 2025 si concentra su cinque pilastri fondamentali per il progresso industriale: intelligenza alimentare basata sull'IA, ingegneria sostenibile, sistemi ad alte prestazioni, scienza degli ingredienti di nuova generazione e agilità finanziaria. 🏛️

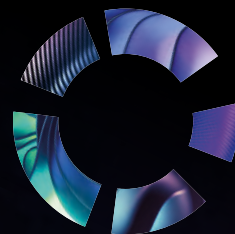
Visita:

[www.gulfoodmanufacturing.com](http://www.gulfoodmanufacturing.com)



**4-6**  
**NOV**  
**2025**

DUBAI WORLD TRADE CENTRE



**GULFOOD**  
**MANUFACTURING**

# **FUELING** THE **FACTORIES** OF THE **FUTURE**

Gulfood Manufacturing stands as the leading global event for food and beverage manufacturers, supply chain leaders, and technological pioneers to access advanced innovations that recalibrate efficiency, amplify productivity, and secure long-term profitability.

**INGREDIENTS ▶ PROCESSING ▶ PACKAGING**  
**SUPPLY CHAIN ▶ AUTOMATION**

**REGISTER NOW**

[GULFOODMANUFACTURING.COM](https://GULFOODMANUFACTURING.COM)



# ANUGA FOODTEC INDIA 2025:

## nears full capacity

**S**outh Asia's Leading Food & Beverage Technology Show Returns to Mumbai

Anuga FoodTec India 2025, South Asia's most comprehensive trade fair for food and beverage processing and packaging technology, is gearing up for its biggest and most international edition yet. Scheduled from 20 to 22 August 2025 at the Bombay Exhibition Center, Mumbai, the show has nearly reached to its full capacity, signalling unprecedented industry interest. With participants from over 65 countries and a growing demand for advanced automation, processing, and packaging solutions in India, the 2025 edition promises to be a global convergence of innovation, collaboration and business opportunity.

### Hall-Wise segmentation for a smarter experience

This year, Anuga FoodTec India introduces a dedicated hall-wise layout, making navigation more intuitive and business meetings more targeted. The event will span across key zones:

- Hall 2 & Hall 3: Showcasing Processing Technologies, Food Safety & Analytics, and Automation & Digitalization
- Hall 4 & Hall 5: Focused on Packaging Solutions, Intralogistics, and Cold Chain Storage Technology

This curated segmentation is designed to enhance visitor engagement and facilitate focused networking and business matchmaking across industry verticals.

### Beyond an exhibition: a complete FoodTech Ecosystem

Whether you are a technology provider, OEM, food manufacturer, or industry consultant, here's why Anuga FoodTec India 2025 is the must-attend F&B technology event of the year:

- **Meet more than 700 global F&B technology exhibitors:** discover cutting-edge solutions, latest product launches, and future-ready innovations from top companies shaping the future of food processing, packaging, and supply chain.



- **Explore more than 5,000 products on display:** from processing machinery to cold chain solutions, experience the most diverse and innovative range of products and technologies under one roof.

- **Experience the scale – 38,000 sqm of business space:** walk through South Asia's largest exhibition space for the F&B technology industry, designed to foster business connections and knowledge exchange.

- **Global networking opportunities:** with participation from countries like Australia, Belgium, China, France, Germany, Iran, Israel, Italy, Japan, Lithuania, Malaysia, Netherlands, Singapore, Slovenia, South Korea, Sweden, Switzerland, Taiwan, Turkey, U.A.E, U.S.A., Ukraine, United Kingdom, this is your gateway to connect with international suppliers and buyers.

- **Power-packed show features:** attend insightful conferences, witness live factory setups, and gain expert advice at the Ask the Expert Zone – all designed to enrich your industry knowledge and drive actionable business outcomes.

- **Strategic location – Mumbai:** India's commercial capital, offering easy access and vibrant business infrastructure, making your visit even more productive and convenient.

### India: a growing hub for foodtech innovation

With India's F&B processing sector projected to cross \$535 billion by 2025, the need for cutting-edge solutions in automation, quality control, digitalization and cold chain logistics is soaring. Anuga FoodTec India offers a strategic platform to tap into this growth and expand your footprint in the region.

This August, Mumbai becomes the epicenter of food and beverage technology innovation.

Don't miss your chance to be part of South Asia's most influential F&B tech trade fair. 🏛️

[www.anugafoodtec-india.com](http://www.anugafoodtec-india.com)





# India's Leading International Exhibition for Food & Food Technology



**20-22 AUGUST 2025**  
BOMBAY EXHIBITION CENTRE, MUMBAI

## KEY SEGMENTS



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SPACE  
NOW!!**

For Anuga FoodTec India



[www.anugafoodtec-india.com](http://www.anugafoodtec-india.com)

For Anuga Select India



[www.anuga-india.com](http://www.anuga-india.com)



# ASIA FRUIT LOGISTICA

## returns to Hong Kong in 2025

**S**ave the Date: 3-5 September 2025, AsiaWorld Expo, Hong Kong. The next edition of ASIA FRUIT LOGISTICA returns to Hong Kong's AsiaWorld-Expo on 3-5 September 2025. Save the dates now.

ASIA FRUIT LOGISTICA covers the entire fresh produce industry value chain and its service support companies, as well as the latest, innovative products and ideas. It offers a totally unique opportunity to develop new business, make new top-level contacts,

and gather essential market information on every aspect of the fresh produce trade throughout the entire Asian region.

Join us in Hong Kong as an exhibitor and become part of the ASIA FRUIT LOGISTICA success story. There is no better opportunity to make an impact with your company's message on top buyers from the leading Asian markets and around the world. 🏛️

[www.asiafruitlogistica.com](http://www.asiafruitlogistica.com)



# ASIA FRUIT LOGISTICA

## torna a Hong Kong nel 2025

**S**egnate le date: 3-5 settembre 2025, AsiaWorld-Expo, Hong Kong. La prossima edizione di ASIA FRUIT LOGISTICA si terrà dal 3 al 5 settembre 2025 presso l'AsiaWorld-Expo di Hong Kong. Segnatevi le date fin da ora.

ASIA FRUIT LOGISTICA copre l'intera catena del valore del settore dei prodotti freschi e delle aziende che offrono servizi di supporto, oltre a presentare i prodotti e le idee più innovative. Rappresenta un'opportunità unica per sviluppare nuovo business, entrare in con-

tatto con i principali decision maker e raccogliere informazioni di mercato fondamentali su ogni aspetto del commercio di prodotti ortofrutticoli in tutta l'Asia.

Unisciti a noi a Hong Kong come espositore e diventa parte della storia di successo di ASIA FRUIT LOGISTICA. Non esiste occasione migliore per dare visibilità al messaggio della tua azienda davanti ai principali buyer asiatici e internazionali.. 🏛️

[www.asiafruitlogistica.com](http://www.asiafruitlogistica.com)



# Hong Kong 3|4|5 Sep 2025

## ASIA FRUIT LOGISTICA

Asia's fresh produce trading hub

### Book Your Stand Now!

Knowledge Partner

**ASIAFRUIT**

Official Partner Country



[asiafruitlogistica.com](http://asiafruitlogistica.com)

## DRINKTEC 2025: the global hub for beverage and liquid food innovation

**T**he unique platform for innovation, networking & the future of the industry – 15-19 September 2025 in Munich

As the global business summit for the beverage and liquid food industry, drinktec brings the industry together in Munich for five days every four years. Solution providers and suppliers from all over the world meet national and global producers of beverages and liquid food.

Exhibitors at drinktec will be presenting the entire value chain of beverage and liquid food production.

The spectrum of solutions ranges from ingredients, process technology, filling systems and packaging technology to supply chain and logistics solutions.

The topics of beverage marketing and packaging strategies round off the portfolio.

The theme-orientated grouping of exhibitors in the eleven exhibition halls provides visitors with a targeted bundling of the product range. 🏛️

[www.drinktec.com](http://www.drinktec.com)

# drinktec

## DRINKTEC 2025: l'hub globale per l'innovazione nelle bevande e negli alimenti liquidi

**L**a piattaforma unica per innovazione, networking e il futuro dell'industria – 15-19 settembre 2025 a Monaco

Come summit globale del business per l'industria delle bevande e degli alimenti liquidi, drinktec riunisce il settore a Monaco per cinque giorni ogni quattro anni. Fornitori di soluzioni e operatori da tutto il mondo incontrano produttori nazionali e internazionali di bevande e alimenti liquidi.

Gli espositori di drinktec presenteranno l'intera catena del valore della produzione di bevande e alimenti

liquidi. Lo spettro delle soluzioni include ingredienti, tecnologia di processo, sistemi di riempimento e tecnologie per il packaging, fino alla supply chain e alle soluzioni logistiche.

A completare l'offerta, anche i temi legati al marketing delle bevande e alle strategie di confezionamento. La suddivisione tematica degli espositori nei padiglioni espositivi consente ai visitatori di orientarsi facilmente tra le varie aree di prodotto. 🏛️

[www.drinktec.com](http://www.drinktec.com)



15–19 September 2025  
Munich, Germany

# drinktec

Grow with the Flow

## World's Leading Trade Fair for the Beverage and Liquid Food Industry

Experience the comprehensive range of products across the entire value chain, from raw materials to packaging and logistics solutions – all in action. Network with industry experts, discover the “The Next Big Thing”, and gain valuable insights into the key topics:



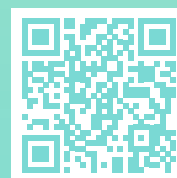
Data2Value



Lifestyle & Health



Circularity &  
Resource Management



Are you ready?  
Secure your ticket today!



## 18th edition of the **FOOD AND HOSPITALITY** fair in Malaysia

**M**ark your calendars for the 18th edition of Food & Hospitality Malaysia (FHM) 2025, the premier trade-only event in Malaysia. From 23 to 26 September 2025, join us at the Kuala Lumpur Convention Centre (KLCC) to experience the best of the industry and be part of a community that's as passionate as you are about shaping the future. Our theme this year, "Cultivating Solutions for the Food and Hospitality Industry," is all about focusing on what truly matters-embracing real-world challenges, celebrating our shared successes, and foster-

ing genuine connections within our vibrant community.

Whether you're exploring the latest industry trends or building connections with forward-thinking professionals, FHM 2025 is where impactful progress unfolds. Join us as we tackle key challenges and champion meaningful advancements in the food and hospitality sector. 🏛️

[foodandhotel.com](https://foodandhotel.com)



## 18<sup>a</sup> edizione della fiera **FOOD AND HOSPITALITY** in Malesia

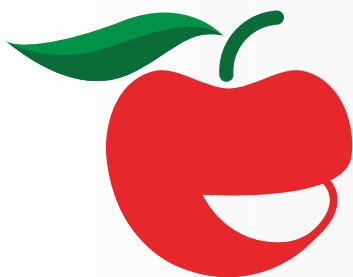
**S**egnate in agenda la 18<sup>a</sup> edizione di Food & Hospitality Malaysia (FHM) 2025, il principale evento B2B del settore in Malesia. Dal 23 al 26 settembre 2025 vi aspettiamo al Kuala Lumpur Convention Centre (KLCC) per vivere il meglio dell'industria e far parte di una community appassionata nel plasmare il futuro del settore.

Il tema di quest'anno, "Coltivare soluzioni per l'industria del Food & Hospitality", pone l'accento su ciò che conta davvero: affrontare le sfide reali, celebrare i

successi condivisi e costruire connessioni autentiche all'interno di una community dinamica.

Che siate alla ricerca dei trend più innovativi o desiderosi di entrare in contatto con professionisti orientati al futuro, FHM 2025 è il luogo in cui si costruisce un progresso concreto. Unitevi a noi per affrontare insieme le sfide chiave e promuovere un'evoluzione significativa nel mondo del food e dell'hospitality.. 🏛️

[foodandhotel.com](https://foodandhotel.com)



# FHM FOOD & HOSPITALITY MALAYSIA

The 18th Edition of Malaysia's Premier Trade-only  
Food and Hospitality Exhibition

**Cultivating Solutions for the Food and  
Hospitality Industry**

**23 ▶ 26** | **Kuala Lumpur**  
**SEPT 2025** | **Convention Centre**



## What to Expect in FHM 2025



**11**

Exhibition Halls



**20,000**

sqm Exhibition Space



**1,500**

Participating Brands and  
Companies



**25,000**

Professionals &  
Trade Buyers



**15**

Country Pavilions



**50**

Countries and Regions

## What's at FHM 2025:



11 Halls, 3 Levels



Brew and Bake **NEW**



Coffee Mixology Challenge **NEW**  
- Zero Proof



Culinaire Malaysia 2025



Housekeeping Malaysia 2025



Industry Trend Talk



International Pavilions



Pastry Innovation Lab



Signature Hall **NEW**



World Pastry Cup **NEW**  
- Team Malaysia National  
Selection 2025



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[www.foodandhotel.com](http://www.foodandhotel.com)

# IBIE 2025: baking opportunities in Las Vegas

The international baking community is buzzing with anticipation for the International Baking Industry Exposition (IBIE) 2025. This landmark event, held only once every three years, is set to take place from September 14-17, 2025, at the prestigious Las Vegas Convention Center in Las Vegas, Nevada, USA. With educational sessions running from September 13-17, IBIE 2025 promises to be an unparalleled gathering for wholesale and retail bakers, industry professionals, and innovators from across the globe.



**A showcase of game-changing innovations and powerful technology:** IBIE 2025 is more than just a trade show; it's a dynamic platform where the future of baking is unveiled. Spanning the equivalent of 10 acres, the expo halls will feature the latest advances from leading manufacturers and suppliers. Attendees will have the unique opportunity to engage with product experts, participate in hands-on demonstrations, and explore cutting-edge baking technology, ingredients, and packaging trends. This immersive experience is designed to empower businesses to enhance efficiency, optimize operations, and boost their bottom line.

**A global marketplace offering competitive options:** with over 850 exhibitors from around the world, IBIE 2025 provides a comprehensive marketplace for all baking needs. From production equipment and baking supplies to ingredients, packaging materials, refrigeration systems, sanitation equipment, computerized technologies, and transportation and distribution equipment, attendees can shop and compare a vast array of products and resources. This global marketplace facilitates informed decision-making, enabling businesses to find the perfect solutions for their unique requirements.

**Cutting-edge ideas and focused training through ibieducate:** IBIE's world-class educational program, IBIEducate, is a cornerstone of the event. Addressing industry opportunities and challenges, IBIEducate offers specialized tracks designed to provide relevant information and practical training. Industry experts and leaders will share valuable insights and strategies that attendees can immediately implement to improve products, optimize production, and increase sales and profits. Furthermore,

attendees can expect continuous live demonstrations and exciting competitions that inspire creativity and foster innovation. In an effort to provide the best possible educational experience, IBIEducate will now be included in the registration fee. This ensures that all attendees

have access to a comprehensive range of learning opportunities without additional costs, promoting broader participation and a more educated and prepared industry. To better serve the global demand for education and workforce development, IBIEducate will now be available in 64 languages using AI-powered translation services. Additionally, the number of sessions offered live by Spanish-speaking presenters has been significantly increased.

**New connections and profitable partnerships:** recognized as one of the Fastest 50 Growing U.S. Trade Shows and consistently ranked in Top-100 expo lists, IBIE is the ultimate destination for everyone in the baking industry. IBIE 2025 offers a unique opportunity to reunite with colleagues and connect with a dynamic range of industry professionals, fostering new connections and profitable partnerships.

**International delegation benefits and the International Trade Center:** IBIE 2025 extends special benefits to international delegations, including discounted registration fees, complimentary passes, and hotel accommodations for delegation leaders. The International Trade Center, located within the Expo Hall, serves as a gateway to global business opportunities. This dedicated space facilitates connections between exhibitors, buyers, and industry leaders from around the world, fostering international trade relationships and cross-border commerce. Attendees with international badges and their guest suppliers can enjoy translation services, complimentary meeting space, and refreshments during expo hours.

**Specialized pavilions:** IBIE 2025 will introduce specialized pavilions, such as the Snack Food Pavilion and the Pet Food Pavilion. These dedicated areas will allow exhibitors and attendees to focus on specific market segments, fostering targeted networking and exploration of niche markets.

**Plan your trip to ibie 2025:** for more information about the delegation program and registration, please visit [www.bakingexpo.com](http://www.bakingexpo.com).







CHAMPIONS

CHAMPION

FOR THE

# BAKING CHAMPIONS

 **IBIE**<sup>®</sup>  
INTERNATIONAL BAKING  
INDUSTRY EXPOSITION  
SEPTEMBER 13-17, 2025  
LAS VEGAS CONVENTION CENTER

Delicious baked goods begin with baking professionals, like you — people who care about what they do and see change as a chance for growth. That's who you'll find at IBIE. Crafted by the industry for the industry, this event brings you together with a global community facing your same challenges (like supply chain issues), as well as opportunities specific to your role. From strategies for navigating unpredictable commodity prices to innovative automation solutions, everything you need is here, at your show.

**IT'S ALL ABOUT YOU. [bakingexpo.com](https://bakingexpo.com)**

## SIAL MUMBAI 2025: new dates, same global vision

**S**IAL has always stood as a platform for global collaboration and innovation. We are committed to maintaining the high standards of safety and engagement that our participants expect and deserve. Due to the ongoing geo-political issues and unavoidable circumstances, we at SIAL are constrained to reschedule SIAL Mumbai to 28th to 30th August 2025 at the Jio World Convention Centre, Mumbai.

The safety and well-being of our exhibitors, partners, delegates, buyers and visitors (both domestic and

international) remain our top priority. We believe rescheduling the event is a responsible and necessary step to ensure a secure and successful experience for all stakeholders involved.

In addition, the said decision has been taken considering the participation of international buyers under the Hosted Buyer Program, ensuring their continued presence and comfort. 🏛️

[www.sialindia.com](http://www.sialindia.com)



## SIAL MUMBAI 2025: nuove date, stessa visione globale

**S**IAL è da sempre una piattaforma dedicata alla collaborazione e all'innovazione a livello globale. Siamo impegnati a mantenere gli elevati standard di sicurezza e coinvolgimento che i nostri partecipanti si aspettano e meritano. A causa delle attuali problematiche geopolitiche e di circostanze inevitabili, siamo costretti a riprogrammare SIAL Mumbai dal 28 al 30 agosto 2025, presso il Jio World Convention Centre di Mumbai.

La sicurezza e il benessere di espositori, partner, delegati, buyer e visitatori – sia nazionali che internazionali

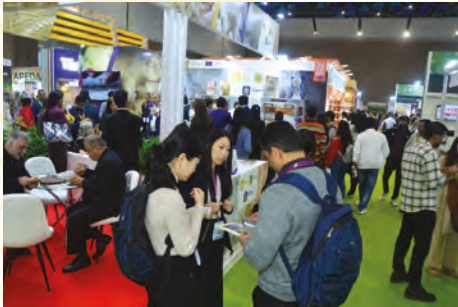
– restano la nostra assoluta priorità. Riteniamo che il rinvio dell'evento sia una scelta responsabile e necessaria per garantire un'esperienza sicura e di successo per tutte le parti coinvolte.

Inoltre, tale decisione è stata presa anche in considerazione della partecipazione dei buyer internazionali previsti nell'ambito del programma Hosted Buyer, garantendo così la loro presenza e il massimo comfort. 🏛️

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# INTRAPAC INDIA 2025: driving the future of packaging and processing

PAMA is proud to announce the second edition of IntraPac India 2025, a premier exhibition dedicated to Packaging and Processing. The event will take place from December 10-13, 2025, at the India Expo Centre Ltd, Greater Noida, Delhi/NCR, India. Following the resounding success of the inaugural edition 2024, showcased turnout of 175 exhibitors attracted 13,065 nos. business visitors on 10,335 sqm of exhibition Space.

IPAMA is confident that the IntraPac India 2025 will be even larger in scale and more impactful in driving innovation and collaboration within the Industry.

**The event will showcase a wide range of solutions, technologies, and services in the following areas:**

- Packaging machines and devices for food, beverages, confectionery, bakery, and consumer goods

- Packaging of pharmaceuticals and cosmetics – process and machinery
- Packaging materials, packaging means, auxiliary packaging components, and packaging production
- Packaging consumables and services
- Machinery manufacturers for food & beverage processing
- Food safety equipment and technology
- Warehousing and intralogistics
- Snack and bakery processing technology and machinery
- Confectionery processing technology
- Cutting machinery
- Weighing systems 

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# INTRAPAC INDIA 2025: guidare il futuro del packaging e del processing

PAMA è orgogliosa di annunciare la seconda edizione di IntraPac India 2025, una prestigiosa fiera dedicata al packaging e al processing. L'evento si svolgerà dal 10 al 13 dicembre 2025 presso l'India Expo Centre Ltd, a Greater Noida, Delhi/NCR, India. Dopo il grande successo della prima edizione nel 2024 – che ha visto la partecipazione di 175 espositori e l'affluenza di 13.065 visitatori professionali su una superficie espositiva di 10.335 mq – IPAMA è fiduciosa che IntraPac India 2025 sarà ancora più grande e incisiva nel promuovere l'innovazione e la collaborazione all'interno del settore.

**L'evento presenterà un'ampia gamma di soluzioni, tecnologie e servizi nei seguenti ambiti:**

- Macchine e dispositivi per il packaging di alimenti, bevande, dolci, prodotti da forno e beni di consumo.

- Packaging per l'industria farmaceutica e cosmetica: processi e macchinari.
- Materiali per il confezionamento, mezzi di imballaggio, accessori e produzione di packaging.
- Materiali di consumo e servizi per il packaging.
- Costruttori di macchine per la lavorazione di alimenti e bevande.
- Tecnologie e attrezzature per la sicurezza alimentare.
- Magazzinaggio e intralogistica.
- Tecnologie e macchinari per la lavorazione di snack e prodotti da forno.
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