

Sugar mill



BULK-HANDLING
SYSTEMS

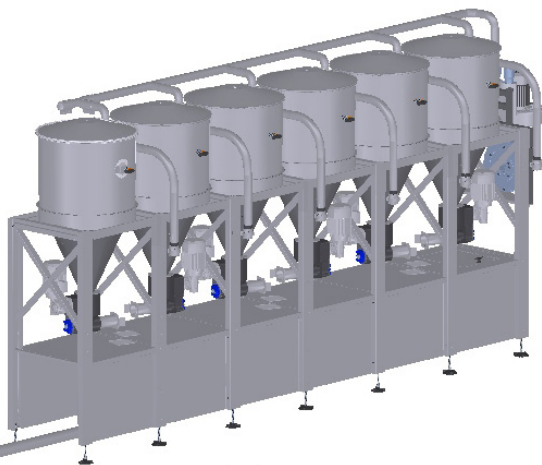
**IN-HOUSE
MANUFACTURED
CUSTOMIZED
HIGHLY FLEXIBLE
SOLUTIONS**

STATE OF THE ART TECHNOLOGIES TO COMPLETE ALL PRODUCTION PROCESSES

Our commitment to research and insourcing makes us independent from other manufacturers, rationalizing our production and that of our customers, and led us to register many patents and to the innovation of the main technologies of our sector. Depending on your needs, we can equip your system with fermenting tanks, yeast melters, sugar mills, bread re-work dissolvers, tanks for the production of brine, flour cooling systems, bread and biscuits scrap re-work systems.

Moreover we invest in people, boasting an R&D department that is always interfacing and building on the feedback from our customers, and a standing partnership with the University of Bologna in project development, research on mechanical applications and materials testing.

Visit our booth F18 in hall 3 at Interpack 2017 for a closer look at the latest developments in our technology. We will be featuring our system for the grinding of crystal sugar with ATEX conform mills tailored to the system's capacity and required particle size, inclusive of automatic feeding and storage tank with stirrer to avoid buildup and facilitate discharge. The system is provided with safety devices such as anti-explosion hatch and level sensors. Completely hermetic.



Trimix system

We are also pleased to showcase the improvements in our trimix system for the automatic dosage of powdered minor ingredients, which consists of modular and extendible hermetic units and can handle challenging materials such as powder milk, cocoa powder, salt and others. The new shape of the hoppers allows complete and faster product discharge, with exceptionally accurate metering.

interpack 

BOOTH F18 HALL 3