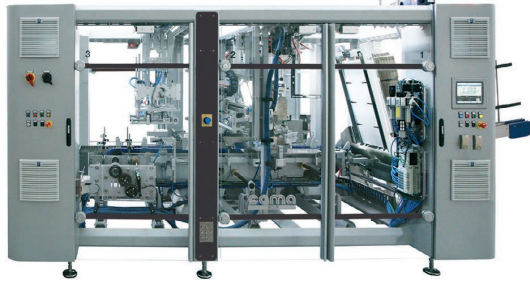


CAMA GROUP
www.camagroup.com
 Hall: 10 · Booth: D 40



Food packaging system

FIELDS OF APPLICATION

Cama works across food (bakery and biscuits, confectionery, coffee, ice cream, yogurt & dairy, ready meals, grocery), non food (personal, health & home care) and pet food industries.

DESCRIPTION AND STRONG POINTS

Cama 2 SARL is the French subsidiary of Cama Group, an Italian private company based near Milan, whose core business is the engineering and production of high technology secondary packaging systems.

Cama's packaging knowledge combined with a unique machine range (Packaging Division) and robotic loading units (Robotic Division), highlights its capability to offer completely integrated packaging lines from primary packages up to final packaging ready for palletizing.

CEPI
www.cepisilos.com
 Hall: 7 · Booth: C 15



Trimix System for the metering of powdered minor ingredients

FIELDS OF APPLICATION

Confectionery (snacks, cookies, pastries, cakes, chocolate, candies, drinks...) and bakery (bread, pizza, short and long pasta...).

DESCRIPTION AND STRONG POINTS

Modular and extendible hermetic units able to handle challenging materials such as milk powder, cocoa powder, salt and others. The advanced extraction system prevents bridges in the hoppers and their improved shape allows ultra-fast product discharge, with exceptionally accurate metering. This system meets your needs for high precision and reliability. There will be no leftovers within the storing units or dosing station and no powder leakage, thanks to the dust exhausting system acting directly during the discharge of each unit.

TECHNICAL INFORMATION

Trimix systems include direct suction from the sacks for the filling of each hopper, table scale for manual metering of minor ingredients, bar code reading system with Cepi Tracking System supervisor program providing complete traceability of the process, weighed trolley, integrated homogenizer and level sensor.

CFT GROUP
www.cft-group.com
 Hall: 5 · Booth: C 61



Zenith Chrono Concept

FIELDS OF APPLICATION

Enzyme inactivation system for fruit and vegetables.

DESCRIPTION AND STRONG POINTS

Zenith Chrono Concept is the evolution of the first generation of Zenith Chrono machine and presents many new features compared to the previous version: hygienic design, easy maintenance, smart connection with downstream and upstream machines (e.g. Giubileo Concept cold extractor and refiner) and high modularity and efficiency of heat exchange.

Thanks to its short processing time and anaerobic environment, it is extremely efficient in enzyme inactivation. It features a completely re-engineered "rubber free" destoning system and is available in various versions specifically designed and manufactured to process fruits with and without stone.

MAP DIVISION OF WAMGROUP
mixer.wamgroup.it/en-GB/MAPIT/home_en
 Hall: 8 · Booth: A 13



Batch-type single shaft mixers WBH

FIELDS OF APPLICATION

Food: mixing dry powders, granules or fibres, for moistening, agglomerating or granulating the same materials, or for mixing liquids or pastes.

DESCRIPTION AND STRONG POINTS

The WBH batch-type single shaft mixer is the ideal machine to obtain highest quality mixtures in perfectly reproducible batches. The mixers consist of a mixing drum vessel with an inlet, an outlet with discharge valve and a venting spout, a mixing shaft, two drum closing end plates that carry flanged end bearing assemblies complete with integrated adjustable shaft seal, and a drive unit complete with power transmission.

In this industry special inclined blade-type shovel tools are commonly used. They rotate in a special arrangement on the mixer shaft in a horizontal, cylindrical drum. This results in a turbulence within the mixture that constantly involves all the product particles in the process. This ensures that ingredients with varying particle size and bulk density are perfectly blended and mixed with high precision within the shortest possible time.

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