

# Processing plants



group  
**ams ferrari**  
bottling & packaging lines

 **virmauri**

*The team to trust*

# Processing plants

## Complete processing lines

Process engineering solutions for water, soft drinks, juice, wine and mixed beverages, hot fill and conventional filling plants



Continuous sugar dissolving

## Syrup room

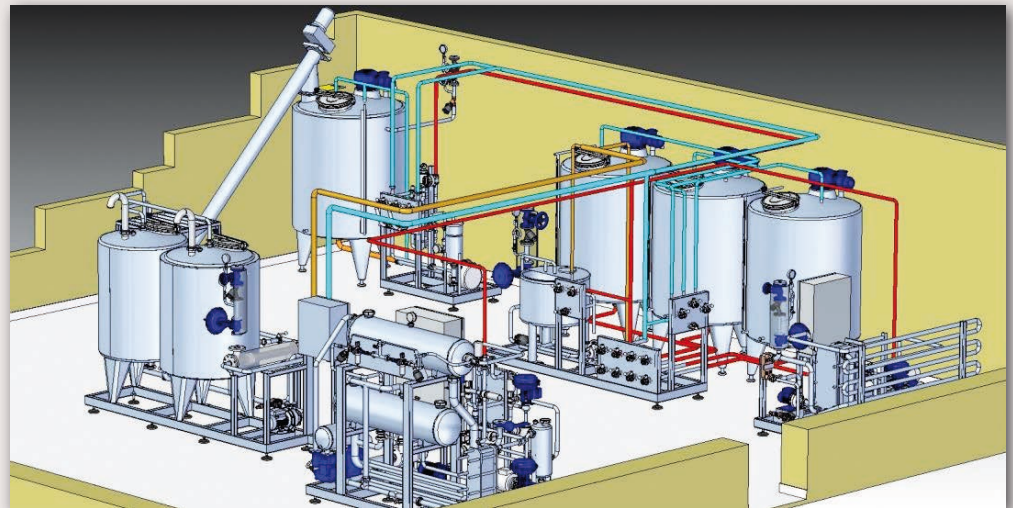
- Sugar dissolving and pasteurizing
- Continuous and batch system
- Multi-components inline dosing plus blending
- Filtration system
- Cleaning (C.I.P.)
- Electric cabinet for fully automatic operation
- Minimize intervention
- Quick change operation



Batch sugar dissolving



*Mixing systems  
Flash pasteurizer*



# Processing plants

## Juice

**Complete preparation room for juices and processing components.**

- Drums emptying
- Re-dilution of juice concentrated
- Blending juice concentrate with water, sugar and components
- Multi components in-line dosing plus blending
- Mixing tanks with load cells
- Electric cabinet for fully automatic operation
- Minimize intervention
- Quick change operation





**Tubular pasteurizer for final products also with pieces**



**Counter-liter  
Mixing system with flowmeter**



**Mini preparation room  
for juice**



# Processing plants

## Premix and Saturator

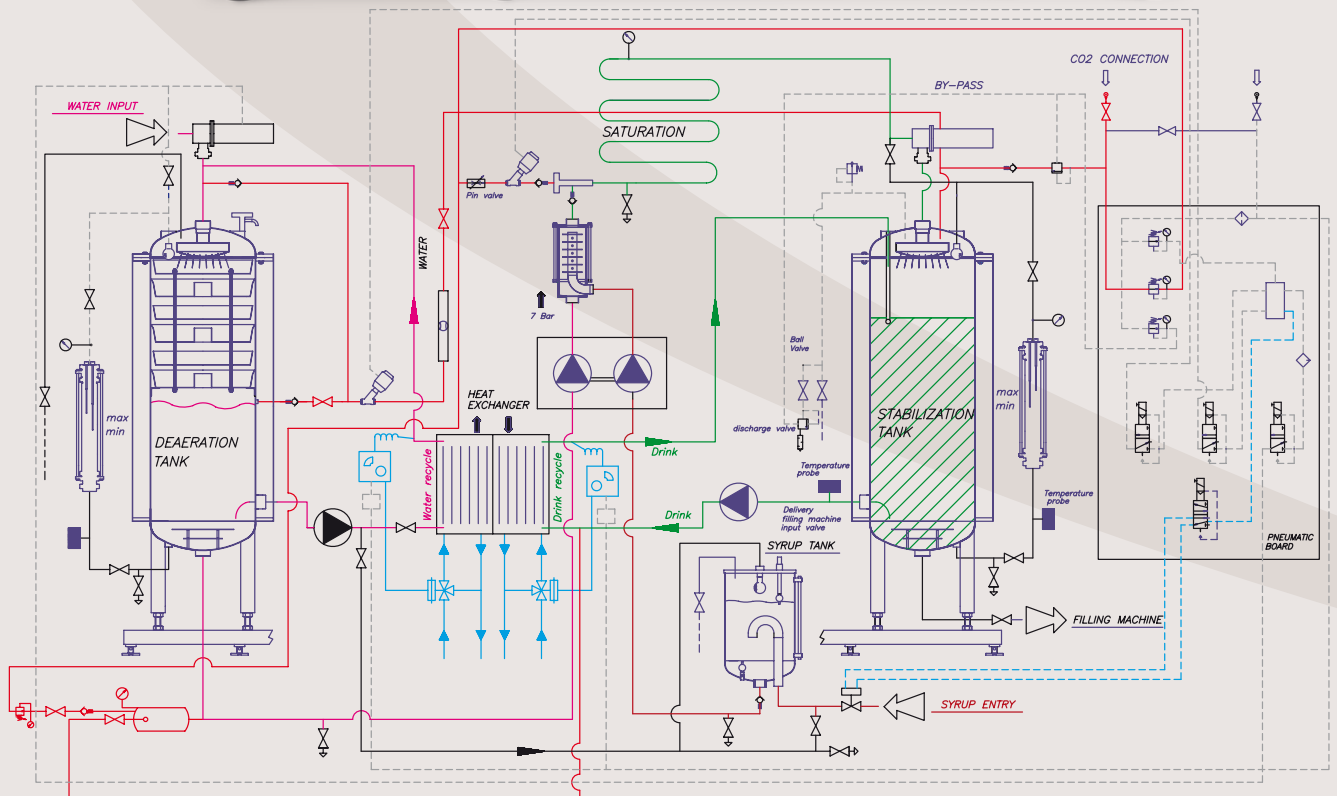
**Mixer and blending system:  
equipment and applications.**



- Beverage industry:
  - lemonade,
  - isotonic,
  - sport drinks
  - energy drinks



**Excellent product  
quality thanks to  
innovative technology.**

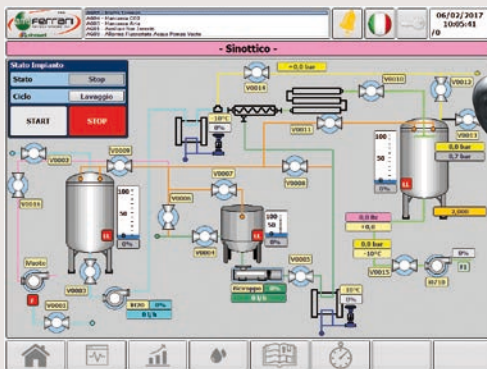


**Flow chart: deaeration and carbonation plants**

**Premix:**  
**high capacity up to 30.000 lt/h**

## *Plug & Produce*

- Minimizing costs of installation and start up
- Control and automation for saving raw materials
- Minimize user interventions
- Quick product change operation



**Carbonator**



**Premix:**  
**low range for**  
**small/medium**  
**capacity**

## Pasteurizing



### Tunnel pasteurizer for bottles & cans.

- Optimum water management
- Less power consumption by minimize water circulation
- Self-cleaning nozzles
- Break resistance design
- Easy access for maintenance
- Pasteurizers for thermal treatment of sealed containers
- For bottles and cans
- Reliable killing of micro-organism
- Capacity from 1.000 bph to 30.000 bph

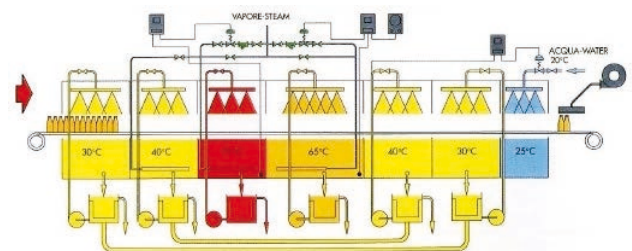


#### PU-formula for the pasteurisation of:

- **beer**  $PU(t,T) = t * 1,393 (T-60^{\circ}\text{C})$
- **juice**  $PU(t,T) = t * 1,259 (T-80^{\circ}\text{C})$

with:  $t$  = hot holding time [min]

$T$  = pasteurization temperature [ $^{\circ}\text{C}$ ]

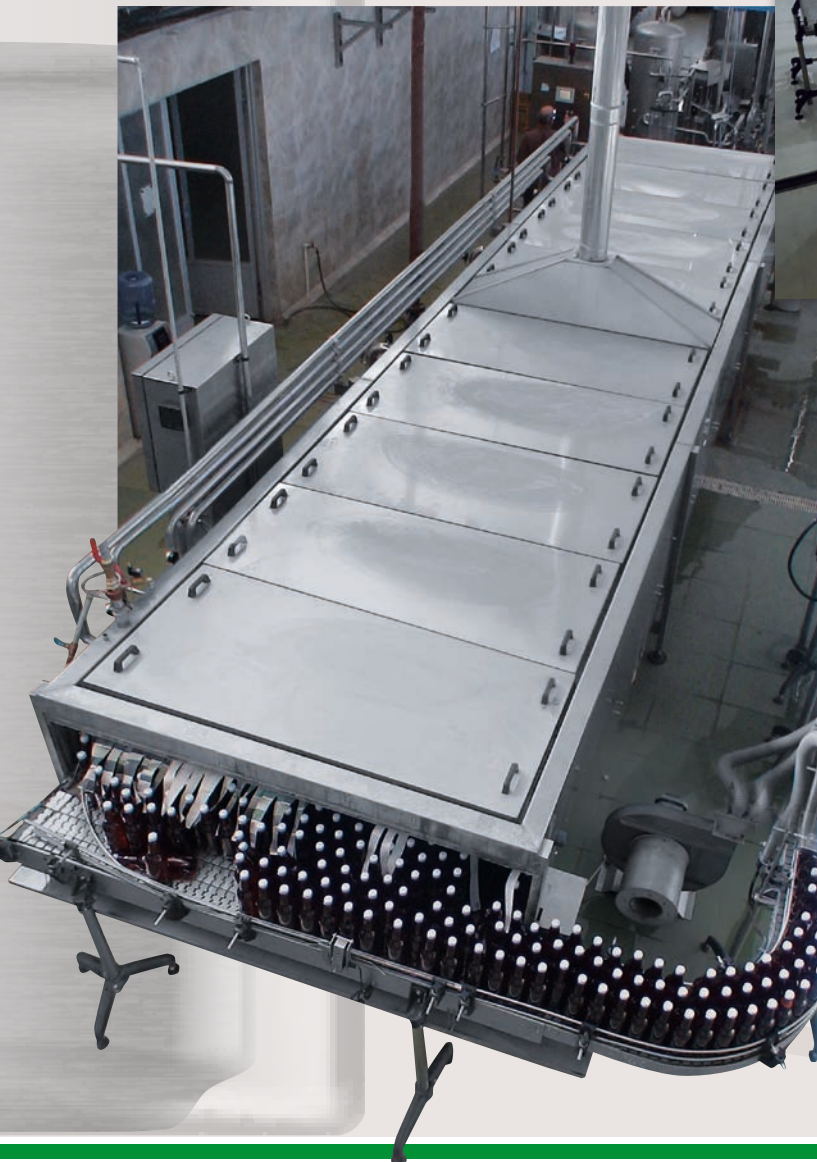




## *Tunnel pasteurizer*

**Cooling tunnel for bottles and cans.  
Warmer for bottles and cans.**

- Plastic belts for cans, PET and new glass
- On request, mechanical pusher device at inlet
- Electric cabinet for fully automatic operation
- Minimize intervention
- Quick change operation
- Operator friendly design
- Quick installation
- Highest product quality
- Low water and energy consumptions



# Processing plants

## C.I.P. - S.I.P

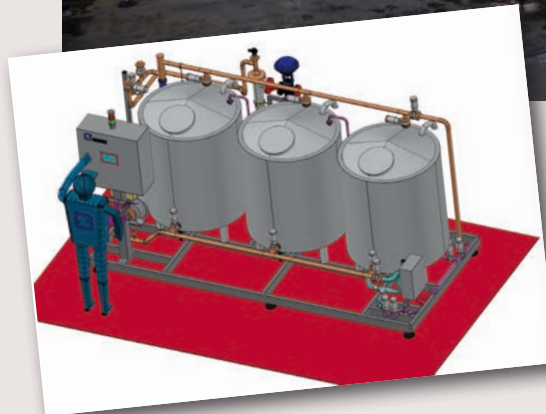
**C.I.P. (Cleaning in place)**

**S.I.P. (Sterilizing in place)**

C.I.P. requires a forced circulation of one or more washing and/or disinfection solutions (in sequence) through the same route followed by the filling product.

Major advantages of C.I.P. are:

- Stable cleaning and disinfecting performance;
- Possibility of preparing and applying a constant sanitification protocol;
- Labor saving (if automatic);
- Operator's safety;
- Possibility of recording of the actual time and temperatures for the different stages and storing the data for long time.



## Water treatment

**Water treatment for production of drinkable water, complete of:**

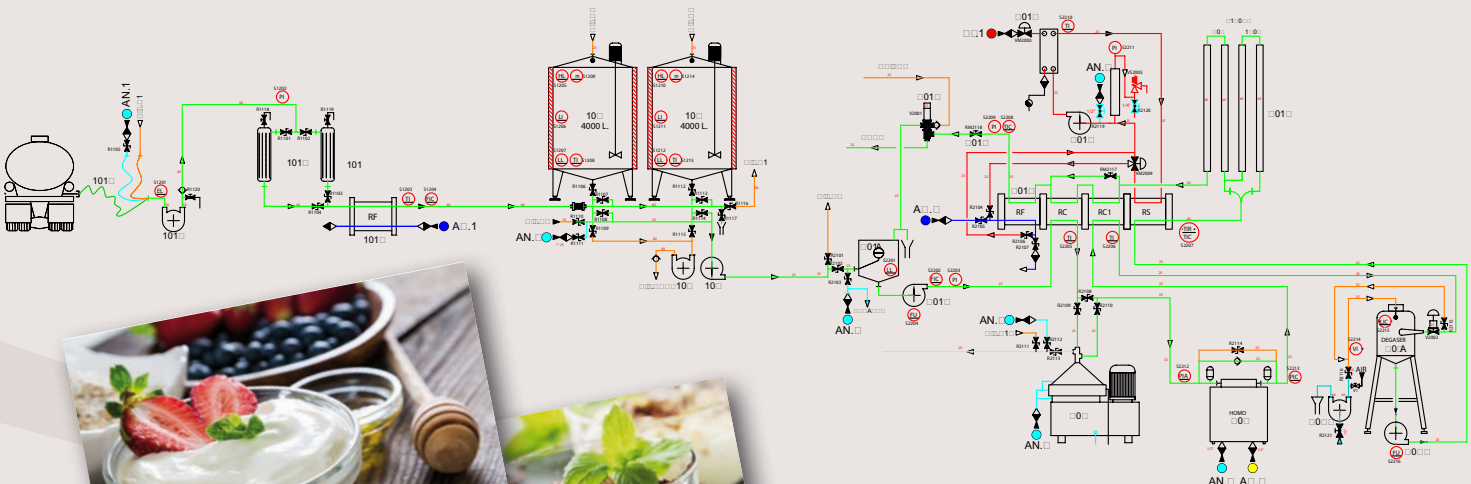
- Chlorination
- Multimedia filtration (quartz, activate carbon)
- Reverse osmosis membrane (antiscalant dosers)
- UV lamp treatment for disinfection
- Storage tank
- Salt restoring with doser
- Ozonator for rinsing and filling water



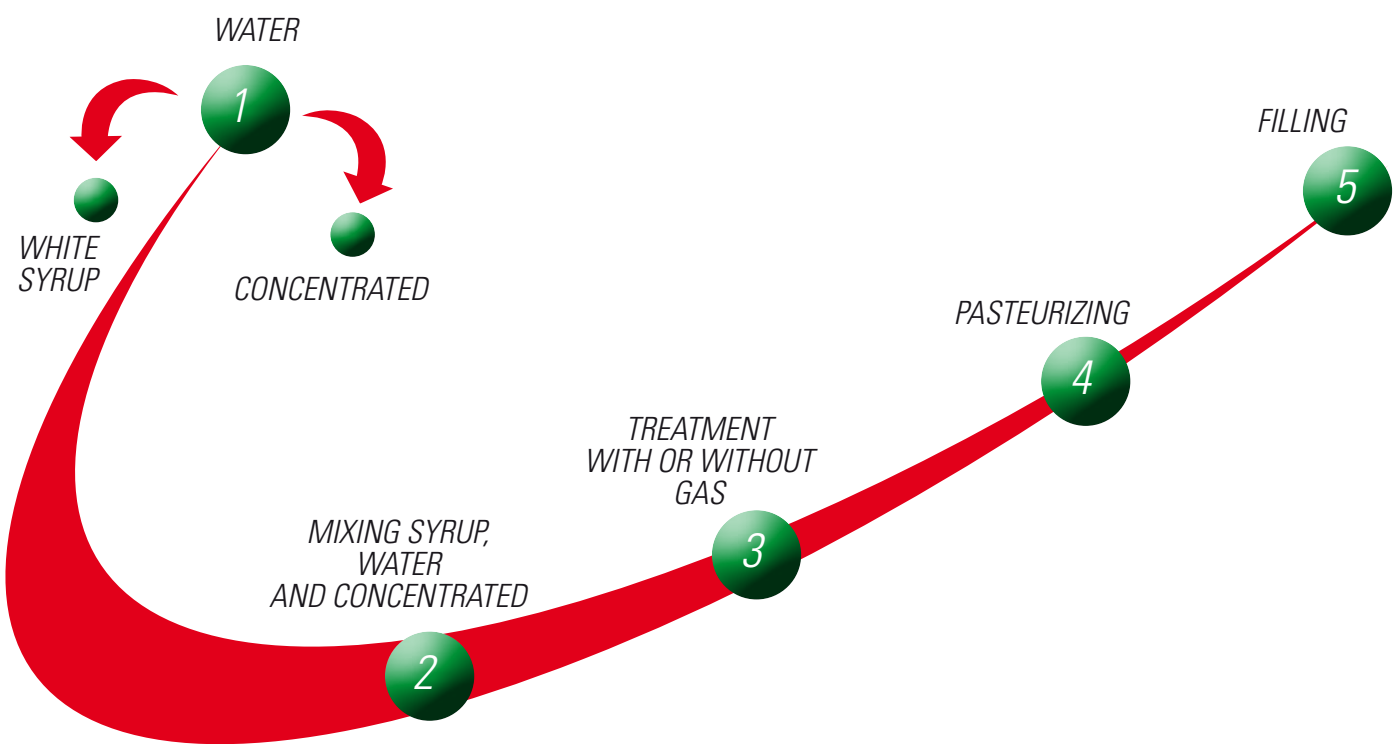
# DAIRY

## Dairy/processing hygienic design for high quality product

- Milk receiving
- Raw milk reception units
- Filtration
- Cooling exchanger
- Milk storage
- Milk skimming
- Homogenizer



**Yogurt production  
Cream and mascarpone production**



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