

**Priamo**  
FOOD TECHNOLOGIES



# SECTORS

## Dairy

- Consumption milk
- Soft and fresh cheeses
- Hard cheese



Dairy

## Beverage

- Fruit juices - Soft drink
- Beer - Wine - Mineral water - Cider



Beverage

# COMPANY

Since 1991 Priamo Food Technologies has been producing systems for the milk and cheese processing sector, making its experience and aptitude for technological research a hallmark of its name in Italy and abroad.

Over the years the firm has developed its own range of products, also turning to other sectors, such as beer brewing, beverages, and the chemical and pharmaceutical industries.

A further development came in 2010 with the production of mini-dairies, manufactured thanks to the company's vast experience in the design of large-scale systems. In 2011, to further drive its technological growth and expand its commercial network abroad, Priamo joined the Della Toffola Group, already a world leader in the production of systems for the wine-making, beverages, water treatment and chemical and pharmaceutical sectors.

Priamo can now deliver a complete service that goes from the initial feasibility study to the design and development of the building works needed, right up to the completion of whole plants, large and small. Modern, reliable and practical: these are the features that sum up Priamo Food Technologies today.

# QUALITY

For Priamo "quality" isn't just a word, but a goal to achieve on a daily basis.

The attention paid to even the tiniest detail makes the firm severe with its suppliers and with itself, always striving to obtain excellent raw materials and components, as well as projects and manufactured items that can assure peak levels of performance and reliability. To be sure of the results, Priamo implements a STEP by STEP method, testing every single component and processing phase in the course of its production cycle.

Electronics and mechanics, materials and production cycles, the ability to listen and to provide a prompt response all contribute to ensuring a high quality standard that fully satisfies not only its customers, but also all those working at Priamo to keep it successful.

At Priamo Food Technologies quality affects every aspect of the firm's activities, and its certification under ISO 9001 is proof in itself of the company's commitment to quality.



# SERVICES

Priamo serves a demanding clientele, those who seek a high-tech product, a broad range of services, and a speedy and flexible response.

Customer care, mechanical and software support, and scheduled maintenance, on request and in emergencies.

## CONSUMPTION MILK

The choices of the partners that make up Della Toffola Group have always been oriented to the industrial and technological value they represent. Each one offers a high degree of specialization and expertise contributing integrated and innovative products and services. A Della Toffola Group consociate since 2011, Priamo Food Technologies manufactures machinery and systems (also in turnkey formula) for the dairy sector and the processing of mature and fresh cheeses, yoghurt, and other milk products.

The company's technologies are also widely applied in other processes in the food-processing, beverages, and chemical/pharmaceutical industries. The Dairy Division completes its supplies with AVE Technologies bottling and labeling products to make the offer in this industrial sector truly complete as well.

MILK RECEIVING AND STORAGE

MILK HEAT TREATMENTS

WASHING SYSTEMS AND CIP PLANTS

BOTTLING AND PACKAGING



### MILK RECEIVING AND STORAGE UNITS

The milk receiving units enable the milk to be delivered from tank trucks, the air to be removed, the product to be cooled, and the quantity of milk being stored to be recorded. The completeness and ease of use of the Priamo Food Technologies receiving lines make them suitable for every situation. They are available in automatic and manual versions, and in two different variants, with a direct or vacuum-assisted uptake, at the customer's request. They can also be ordered in a version pre-installed on skids. Various capacities are available, from a minimum of 5,000 lt/h to a maximum of 50,000 lt/h.

### MILK PASTEURIZERS

The milk pasteurizing units are suitable for use throughout the dairy sector. They are simple and practical to use, and they comply with high-quality standards in the materials and components, in compliance with current legislation. Suitable for thermizing, pasteurizing, heating and cooling, these units are intended for all the products used in the dairy sector, including milk, cream and so on. The pasteurizers are made of stainless steel. They may be automatically, semiautomatically or manually operated, and they are fitted with a system of probes that enable all the parameters needed to guarantee a perfect pasteurization to be viewed and printed. The units are easy to install and ready for washing with the aid of a CIP system, having been designed and manufactured to ensure the utmost hygiene. They are available with customizable flow rates to suit every client's needs.

## YOGURTH CREAM - FERMENTED MILK

MILK RECEIVING AND STORAGE

MILK HEAT TREATMENTS

MILK FERMENTERS

YOGURTH PRODUCTION AND FILLING

WASHING SYSTEMS AND CIP PLANTS

BOTTLING AND PACKAGING



# SOFT AND FRESH CHEESES

## MOZZARELLA AND FRESH PASTA FILATA METHOD

# HARD CHEESES

Dairy

- MILK RECEIVING AND STORAGE
- MILK HEAT TREATMENTS
- SALTING CHEESE
- COAGULATION VATS
- CURD TREATMENTS
- WASHING SYSTEMS AND CIP PLANTS
- PACKAGING



- MILK RECEIVING AND STORAGE
- MILK HEAT TREATMENTS
- PRESSES FOR CHEESE
- SALTING CHEESE
- COAGULATION VATS
- CURD TREATMENTS
- PACKAGING



### MULTIPURPOSE COAGULATION VATS

Depending on their type, these multipurpose coagulation vats enable various stages of cheese production to be completed. From curd coagulating to cutting, cooking, maturing, and unloading. The vats and all the other components are made of AISI 304 stainless steel and designed to guarantee product quality, precision working processes, easy cleaning and maximum hygiene. The range of multipurpose vats covers all types of cheese, with appropriate models and features.

## RICOTTA

- MILK RECEIVING AND STORAGE
- RICOTTA PRODUCTION EQUIPMENT



## FRUIT JUICES

PASTEURIZATION

COMPLETE SYSTEMS



The experience acquired and the acquisition of leading companies in the sector has enabled Della Toffola Group to expand its production to offer also the food-processing and beverage industry with avant-garde solutions. Its complete offer of equipment ranges from filters to refrigeration systems, from conversion processes to storage systems and packaging.

The industrial sectors that benefit most include syrups, beer, fruit juice, vinegar, spirits, water, oil, honey, milk, and any other liquid food. All the systems designed and constructed by Group companies are easy to manage and safe, and can be delivered with high levels of automation.



## SOFT DRINKS

PASTEURIZATION

COMPLETE SYSTEMS

PREMIX SYSTEMS

SYRUP ROOMS



Like all the Divisions, in addition to technologically advanced products, Della Toffola Group provides impeccable service that guarantees clients with the absolute certainty of always receiving prompt and exhaustive answers to any questions that arise here case as well.

## MINERAL WATER

CARBONATION



## BEER

### PASTEURIZATION



#### BEER PASTEURIZING UNITS

These beer pasteurizing units are suitable for use in the beer-making and beverage sectors. They are simple and practical to use and the materials and components meet high quality standards, compliant with current standards. The systems are designed for the pasteurization of beer in order to extend the product's shelf life without losing any of its distinctive organoleptic features. The pasteurizers are made of stainless steel. They may be automatic or semiautomatic and they are fitted with a system of probes that enable all the parameters needed to guarantee a perfect pasteurization to be viewed and printed. The units are easy to install and ready for washing with the aid of a CIP system, having been designed and manufactured to ensure the utmost hygiene. They are available with customizable flow rates to suit every client's needs.



## CIDER - WINE

### COMPLETE SYSTEMS

### PREMIX SYSTEMS

#### CIDER PREMIX SYSTEMS

The cider premixing system is perfect for preparing cider by mixing concentrate and deaerated water, and then inducing the solution's carbonation. The two or more ingredients are mixed together in variable proportions established by the operator, depending on the type of end result required. After completing the mixing stage, the solution is placed in a pressure container previously saturated with carbon dioxide and, while inside the system, the product absorbs a preset amount of carbon dioxide. The system has a solid structure and top-quality components that enables total control over the process and the end result, with the opportunity to choose between various degrees of carbonation.



## CIP SYSTEMS

CIP (cleaning in place) systems are used for cleaning the equipment used in the production of beverages, fruit juices, foodstuffs, dairy products, pharmaceutical products, and generally in all those sectors that demand high standards of hygiene and cleanliness. The CIP systems are available in a manual and an automatic version. They enable the preparation of washing solutions and they manage the whole washing process for the various types of equipment in a fully automated cycle. The automatic versions are equipped with a plc with dedicated software and a touchscreen control panel that makes them extremely easy to use. Recipes can be saved and numerous parameters (type of washing, temperature, washing and rinsing cycle times, concentrations of acid/alkaline solutions, etc.) can be selected, with the assurance of an absolutely precise compliance with the specifications.





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