

IMPIANTI DI TRATTAMENTO UHT - ULTRA HIGH TEMPERATURE
PLANT FOR UHT TREATMENT
UNITE DE TRAITEMENT UHT
UHT ANLAGEN
PLANTAS UHT

UHT



DAL 1960 AL SERVIZIO DELL'INDUSTRIA LATTIERO-CASEARIA

SINCE 1960 SERVING THE DAIRY INDUSTRY

DEPUIS 1960 AU SERVICE DE L'INDUSTRIE LAITIÈRE FROMAGÈRE

SEIT 1960 ZU DIENSTEN DER MOLKEREIINDUSTRIE

DESDE 1960 A SERVICIO DE LA INDUSTRIA LÁCTEA

PIETRIBIASI
Costruzione macchine settore lattiero caseario
Manufacturers of machines for dairies

IMPIANTI UHT PER IL TRATTAMENTO AD ALTE TEMPERATURE DI TUTTI
GLI ALIMENTI LIQUIDI DESTINATI ALLA LUNGA CONSERVAZIONE -
DISPONIBILE IN VERSIONE TUBOLARE E A PIASTRE, CON DEGASER,
OMOGENEIZZATORE, GESTIONE PLC, CIP A BORDO

UHT PLANTS FOR HIGH TEMPERATURE TREATMENT OF ALL LIQUID FOOD DESTINATED TO
LONG SHELF LIFE - AVAILABLE IN TUBULAR AND PLATE VERSION, WITH DEGASSING UNIT,
HOMOGENIZER, PLC CONTROL, CIP ON BOARD

UHT PLANTS

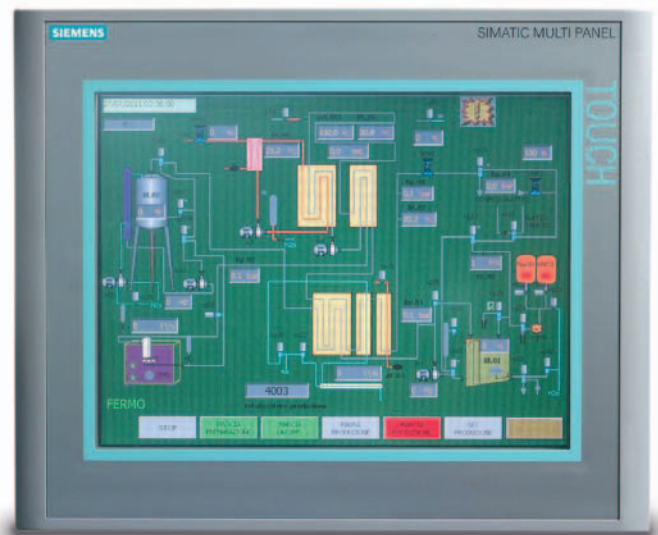


UNITES UHT POUR LE TRAITEMENT À HAUTES TEMPÉRATURES DES ALIMENTS LIQUIDES DESTINÉS À LA LONGUE CONSERVATION - DISPONIBLE EN VERSION TUBULAIRE OU À PLAQUES, AVEC DÉGAZEUR, HOMOGENÉISATEUR, CONTRÔLE PLC, NEP À BORD

UHT AUSRÜSTUNG FÜR HOCHTEMPERATURBEHANDLUNG VON FLÜSSIGEN NAHRUNGSMITTELN MIT ERHÖHTER HALTBARKEIT - IN ROHREN- ODER PLATTENVERSION, MIT DEAREATOR, HOMOGENISATOR, PLC STEUERUNG, CIP ON BOARD

PLANTAS UHT PARA EL TRATAMIENTO CON ALTAS TEMPERATURAS DE TODOS LOS ALIMENTOS FLUIDOS DE LARGA VIDA - SE PUEDE ELEGIR LA VERSION TUBULAR Y DE PLACAS, CON DESGAZER, HOMOGENEIZADOR, GESTIÓN DE PLC Y CIP ON BOARD

UHT PLANTS



IMPIANTI DI TRATTAMENTO UHT - ULTRA HIGH TEMPERATURE PLANT FOR UHT TREATMENT UNITE DE TRAITEMENT UHT UHT ANLAGEN PLANTAS UHT



The Company was founded in 1960. From the very beginning, its activity was mainly involved in the manufacturing of: MACHINES AND EQUIPMENT FOR DAIRY INDUSTRY and DRINKS PRODUCTION and many other fields for the processing of food products. In this field the Company can offer a wide experience and different proposals, from small to large scale productions, such as:

- UHT Tubular plants
- PLATE HEAT EXCHANGERS: plants for the pasteurisation and for thermal processings (heating and or cooling) of different kind of product (milk, cream, ice-cream mix, fruit-juice, beer, wine, eggs mixture, and many others).

These plants are "TAILOR-MADE" designed according to customer's specific requirements.

- CREAM BATCH PASTEURISERS
- BUTTER CHURNS -a wide range of models is available, from 20 to 3.000 L capacity
- SEMI-AUTOMATIC BUTTER MOULDING AND WRAPPING MACHINES
- MARGARINE LINES
- FRUIT JUICE LINES - TOMATO
- SOFT DRINK PROCESSING LINES
- CARBONATED AND NATURAL WATER PASTEURISATION PROCESS

Other products for which the Company is worldwide known are:

- COMPLETE INSTALLATION ON "TURN - KEY" basis
- AUTOMATION - KNOW HOW AND ENGINEERING
- MINI DAIRY PLANTS - designed and manufactured to fit requirements of small productions, completely independent skid mounted and autonomous units for the production of:
PASTEURISED DRINKABLE MILK - YOGHURT - DIFFERENT KIND OF CHEESES - BUTTER;
- AUTOMATIC PACKAGING MACHINES, for liquid products and "pasta filata" cheese:
- BEER PRODUCTION PLANTS



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