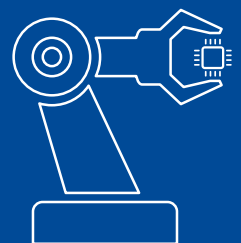
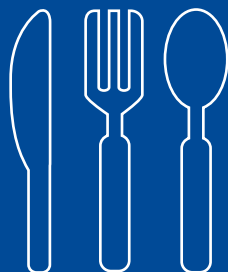




THE FUTURE TODAY





Since its beginning in 1869 as manufacturing workshop for agricultural machinery, Turatti Group has become a worldwide leader in food processing and automation technologies.

Today, through innovative customized solutions, Turatti continues to provide cutting-edge systems for optimal resource productivity within different business areas, with a specific focus on the food industry.

As a supplier for complete systems, Turatti provides its customers with stand-alone machines and with complete production lines. The group is able to deliver state-of-the-art smart systems, enhancing the performance of its customers, thereby improving their position on the market.

The long series of proven technologies, many of which have set the standard in their markets, focuses on process technology for sophisticated solutions for the markets the company serves.

The group is active in different areas of foodservice, passing through the design of customized solutions for the food industry, nutraceutical and oenology (Dionysus System), and to the automation and services.

With its corporate headquarters in Cavarzere (Venice, Italy), Turatti operates high-tech manufacturing facilities with relevant offices on three continents; in Salinas (California, USA) and in Hanoi (Vietnam). As a global operating Group, its service and sales network have representations in over than 90 countries, with equipment and services delivered to more than 110 states around the world.



**T**uratti Group's aim is to design and manufacture safe food processing equipment for any kind of operation. Through the latest hygienic design, production requirements can be accomplished while complying with the most stringent sanitation needs, without compromising efficiency whilst meeting the ever-increasing requirements in the Food Industry. Targeting to enhance food safety, each one of our machines is designed to be simple to use. This mindset gives maximum protection to the product, avoiding the risk of contamination and, at the same time, allowing easy access for cleaning, maintenance and inspection operations.



Turatti's sanitary equipment is manufactured without unnecessary additions within the food zone that might harbor bacteria. Since the complete design is considered from a sanitary standpoint, all components are engineered to reduce the possibility of product lodging and water pooling. CIP (Cleaning in Place) systems are also available in order to reduce total cleaning time.

To optimize the cleaning process, where possible, the equipment is expertly engineered with an open, stainless-steel frame. Each part of the machines is designed using the following hygienic design criteria:

- all contact parts are manufactured using food grade materials;
- absence of dead areas/spots or crevices, to prevent dirt accumulation;
- avoiding horizontal surfaces and exposed threads;
- presence of solid cross members;
- use of welded standoffs, absence of sharp corners and use of thread-less support feet.

In addition, the utilized construction materials meet special requirements for food safety, ensuring that the processed products are safe and with excellent microbiological quality.

Lastly, at Turatti, operator safety is as imperative as food safety. Therefore, our systems are engineered and designed to meet industry safety standards. Our full range of equipment is conceived with your employees in mind: our task is to comply with the latest health and safety and OSHA regulations and directives, ensuring at the same time the best access for sanitation and maintenance.





# OUR GROUP IN KEY WORDS

Turatti provides a comprehensive range of capabilities that enable the food processing industry to add convenience, quality and value to a wide range of food products. Anytime food is inspected, washed, cut, blanched, sterilized Turatti has the solution. Today, Turatti goes beyond being just a leading manufacturing company, incorporating enhanced added value and integrated project management solutions.

## OUR MISSION

To provide the most innovative food processing solutions by partnering with processors to deliver value-added food products with superior safety, quality, convenience and affordability.

## OUR VISION

To be the preferred solutions provider in the global food processing business, following our un-wavering commitment to the design and manufacture of state-of-the-art customized equipment and turn-key processing lines.

## OUR CORE VALUES

Turatti's core values include integrity, service to the customer and dedication to excellence as a result of a long history and tradition of innovation. We believe we should incorporate these values as a basis in every decision we make. Our core values provide us with a means of not only guiding but also evaluating our operations, planning, and vision for the future.

## TAILOR MADE

Your company, your products, and your needs are unique and we know that. We have the experience and skills to elaborate, design, and develop solutions that provide increased benefits in productivity, flexibility and quality. From the tailor-made prototype to large scale systems, we cooperate with major leading companies worldwide. Contact us and take advantage of our experience and versatility.

## OUR HISTORY

The Turatti Group boasts a vast amount of experience in the food sector, where it has been operating for over four generations since its creation in Cavarzere (Veneto Region) in 1869.

The Group's activities have evolved over the course of many decades, varying from the construction of equipment for agriculture to the design and manufacturing of machinery and complete processing plants for the food industry. Today, the Group is active in four different divisions that revolve around food processing, starting with food service, the designing of customized solutions for the food industry, and enology (Dionysus System), to automation and services.

Turatti has always worked globally, with an 80% export rate of its total sales volume. Turatti North America, with its state-of-art factory close to the Silicon Valley, serves the North American market, offering to its customers the same innovative technologies and services.

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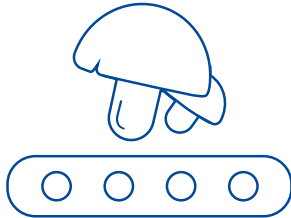


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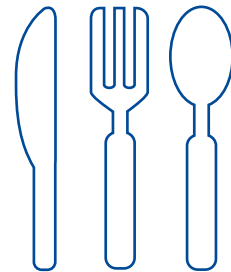
## TURATTI FOOD PROCESSING DIVISION



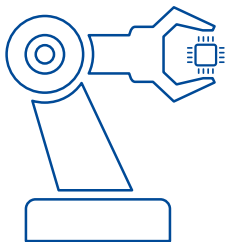
From stand-alone machinery to complete systems, the Turatti Food Processing division offers solutions designed and created to meet the individual needs of producers in the food industry. Cutting-edge technological solutions combine quality with flexibility in compliance with all ergonomic and health standards.

Turatti Food Service provides innovative, efficient process solutions designed to meet the most stringent standards of the food service industry. Innovative, uniquely designed machinery are built to meet the highest possible hygienic requirements, to ensure food safety and improve the quality of finished products.

## TURATTI FOOD SERVICE DIVISION



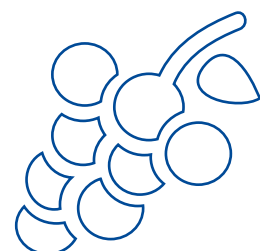
## TURATTI FOOD SERVICE DIVISION



Thanks to its centuries-old experience in the sector, the Turatti Group is now a leader in developing automated systems for food processing. The company has an efficient team of engineers and programmers, who develop patented solutions in order to offer operators extensive control of processing lines and optimise all aspects of production.

Many years of research in the sector have enabled the Turatti Group, a major company in the food processing industry, to create a range of state-of-the-art solutions also for vinification. A knowledge of pollutants influencing the production cycle of vines, led to the Dionysus System, which Turatti provides to optimise all the necessary steps before crushing and pressing grapes.

## TURATTI DIONYSUS SYSTEM DIVISION





## TITANO

### AUTOMATIC MULTI-DECORER

The multi-decorer Model Titano is a versatile system suitable to process several different vegetables, providing a single platform for coring, trimming and cutting as required.

The incoming products are placed on the buckets of the feeding section with the core (or stalk) in upright position. A laser pointer ensures the correct placement of the product, that is subsequently conveyed to the cutting station.



#### • CAULIFLOWERS • BROCCOLI

The machine can easily accommodate multiple coring, quartering and floretting heads and blades, allowing to process broccoli, cauliflowers, cabbage and Iceberg salads. The system is available in single lane or double lanes models.

In the Titano CR version (picture) the system machine is equipped with a first section for the removal of cauliflower leaves, being the only automated system available on the market to operate this task.



Installed power	0,75 kW
Dimensions	1260 x 3700 x H. 2085 mm

## ROBOCUT

### AUTOMATIC DECORER/DELEAFING SYSTEM

The Model RoboCut is suitable to automatically decorate, trim and slice whole head salads (such like Romaine, Butter Lettuce, Curly Endive, etc.), and to floret broccoli and cauliflowers.

The products are gently collected by a rotary clamp holder, fed manually by an operator or integrated in an existing process line.



#### • SALAD

While clamped, the product is conveyed to the cutting stations, where the trimming/cutting operations are performed. Dedicated conveyors take trimmed products and waste out of the machine. During the whole process the product is held in position on the part that will go to the waste, leaving the good product intact.

RoboCut is designed and manufactured with the highest hygienic design standards in mind and optimized for regular cleaning and maintenance. The unit is compatible suitable to work in the cold and wet environments, a standard in the produce industry.

Installed power	3 kW
Dimensions	3500 x 1200 x H. 1200 mm





K3

K6

**TRANSVERSE SLICER**

Highly hygienic and versatile transverse slicer suitable for slicing or shredding various kinds of fruit and vegetables, and all types of salad. The product (salad, celery, cucumbers, carrots, zucchini, etc.) can be fed into the machine through the three back sides, where it is subsequently aligned and conveyed to the cutting head by two "V" shape belts.



• SALAD • CELERY • CUCUMBER • CARROTS • ZUCCHINI

The thickness of the cut can be adjusted by regulating the speed of both the belts and the cutting head. By changing the cutting wheel, it is possible to modify the thickness and the shape of the cut. A unique design discharge chute softly slows down the product to avoid product damage. The machine is available in two sizes. The K3 for products with a maximum diameter of 140 mm and the K6 for a maximum diameter of 190 mm.

The main advantages and features of the machine are:

- High capacity combined with a good cut quality.
- High flexibility and the possibility to adjust the speed of the conveyor and of the cutting wheel.
- Features a wide selection of thicknesses, and a continuous operation for an uninterrupted production.
- Newly developed materials (i.e. very high-quality blades) improve the operating life of the components and make replacement quick, easy and cost effective.
- Designed for easy sanitizing operation and maintenance.

Installed power	1,65 kW
Dimensions	690 x 2426 x H. 1600 mm

Installed power	2,93 kW
Dimensions	852 x 2966 x H.1727 mm



## HERA

### UNIVERSAL MULTI-CUT SLICER

The Model Hera Universal Slicer was designed to obtain dices, sticks or slices from a variety of fruit and vegetables (i.e. carrots, potatoes, peppers, cucumbers, melon, papaya, pineapples etc.).



#### • TUBERS • VEGETABLES • FRUIT

The three cutting tools of the system allows a very high flexibility in the choice of cutting sizes and shapes. This unit, which combines high and uniform cutting quality with a compact design, is the best solution for fruit and vegetable processors. The model Hera is versatile and is an optimal choice also for operators in the catering and food service sector.

The main advantages and features of the system are:

- High and uniform cutting quality.
- High flexibility, featuring a wide selection of slice thicknesses.
- Continuous operation for an uninterrupted production.
- High quality blades and durable components ensures a long operating life and make replacement rapid, easy and cost effective.
- Hygienic Design facilitates sanitizing and maintenance operations.
- Entirely made of AISI 304 stainless steel, excluding the bought-out mechanical components.

Installed power	1,5 kW
Dimensions	1533 x 806 x H. 1785 mm

## COMET

### CENTRIFUGAL SLICER AND SHREDDER

Centrifugal slicer and shredder suitable to slice and to shred carrots, potatoes, celeriac, etc.



#### • CARROTS / POTATOES • ONIONS / TUBERS • BEETROOTS / CELERIAC • GARLIC / SALSIFY

The machine is designed in order to utilize different kinds of blades to obtain shreds ("V"-cut shreds and oval-cut ones), strips or to cut thin and uniform flat or crinkle slices from a wide range of different products. The accurate positioning of the product against the set of blades along the circular cutting head is granted by the rotor centrifugal action. Entirely made of AISI 304 stainless steel, excluding the bought-out mechanical components.

The main features and advantages of the system are:

- High quality of the finished product.
- The cutting is uniform and can be varied as required.
- High capacity.
- Easy maintenance and cleaning (no mechanical parts disassembling is required).
- All contact parts are made of corrosion resistant materials.
- High-quality blades.
- Designed in order to work continuously.

Installed power	1,5 kW
Dimensions	550 x 1150 x H. 1500 mm



## STREAMER

### AUTOMATIC SPIRALIZER

The innovative approach of the Turatti Group has allowed the development of a revolutionary system to turn vegetables and hard fruits into new, healthy, and nutritious vegetarian products.



• CARROTS • ZUCCHINI • PUMPKINS • CUCUMBERS • BROCCOLI

The Model Streamer is designed to automatically create a wide range of spiralized products, with different shapes and sizes. The vegetables and hard fruits are fed into the loading system where they are held before being conveyed to the cutting station. (This permits a seamless automatic operation, which cannot be achieved with the smaller commercial kitchen tools). The cutting station is composed of a series of multiple cutting heads, each one a highly sophisticated piece of technology equipped with a centering device, allowing the creation of uniform and regular spiral slices. Different shapes can be made ("Spaghetti", "Tagliatelle", Ribbons, etc.) from carrots, zucchini, cucumbers, broccoli stalk, butternut squash, or any firm fruit or vegetable you can imagine! The model is designed to be easy to operate and clean, with all the necessary protection for safe operation.

The main advantages of the system are:

- Combined high capacity with amazing quality and versatility.
- Recovery of otherwise unutilized product parts (stalks, cores, irregular products...).
- Continuous operation with different products.
- Uniform cut with flexibility to add variety as required.
- Completely programmable, thanks to a touch-screen HMI: it's possible to select many working parameters, activate cutting tools, as well as save and select recipes.

Installed power	3.3 kW
Dimensions	2124 x 3572 x H. 1507 mm

## STREAMER COMPACT

### COMPACT SPIRALIZER

To meet the requirements of small processors and foodservice operators, Turatti developed the new Streamer Compact.



This compact model offers the same finished high-quality product with the Model Streamer, but with a lower throughput. The advanced spiralizer can handle a wide range of product sizes (from thin Zucchini up to large whole Butternut Squash). This model provides a very high final yield since the product is completely sliced in spirals, while removing only its unusable top end. Thanks to its innovative cutting head and high-precision centering tool, the quality of the final product cannot be duplicated with other systems. The unit can operate with multiple blades and the length of the spiralized products is adjustable in endless combinations. Therefore, from even the toughest vegetables, delicate strands, thicker noodles or light, billowing ribbons can be obtained. The unit is designed to discharge the finished product into a container or an outlet belt (not included). The system processes continuously and can be operated without interruption. Designed to be very easy to operate and clean, with protection for safe operation.

The main advantages of the machine are:

- High quality of the finished product.
- The cutting is uniform and can be varied as required.
- Easy maintenance and cleaning (no mechanical parts disassembling is required).
- All contact parts are made of corrosion resistant materials.
- High-quality blades.

Installed power	1,5 kW
Dimensions	715 x 700 x H. 1680 mm



## MALIBU

### COMPACT WASHING SYSTEM

The Malibu compact washing system is suitable to simultaneously wash and treat small quantities of products in one, two or three independent sections.



- LEAFY PRODUCTS • TUBERS
- VEGETABLES
- MUSHROOMS
- FRUIT

This washer complies with the most stringent standards of hygiene, health and safety. The operations are the following: the basket is manually placed on the holding unit. The holding unit, once the top side of the basket is closed, lifts down with the basket itself in the washing section. At the set time, the basket automatically lifts up.

The main advantages and features of the system are:

- Possibility to wash both floating and non-floating products;
- Adjustable washing time and air blowing level for maximum flexibility;
- Compact unit that fits in a small area;
- Utilization of the same type of basket of the manual spin dryer model Tornado;
- Many available options – we provide customization to customer requirements;
- Easy regulation of the washing parameters.

Installed power 0,75 kW  
Dimensions from 670 x 1280 x H. 1625 mm

## ADRIA

### COMPACT BLOWING WASHER

Versatile and compact washer featuring a hydro-pneumatic double action that creates an “helicoidal” movement into the tank.



- ICEBERG SALAD • BABY LEAVES
- AROMATIC HERBS • CABBAGE • CARROTS
- ROMAINE / MUSHROOMS
- FRUIT / VEGETABLES

The model is very flexible on both the washing cycle (continuous and time) and in the rapidity to change product. Designed to easily adjust the transit time and to perform an efficient and gentle washing of lettuces, vegetables and fruit.

The main advantages and features of the system are:

- Possibility to wash floating or non-floating products.
- Available with insect drum, extraction wire mesh belt or vibrating table.
- Easy adjustment of the water and air jets.
- Easy connection to a heat exchanger and a chlorine dosing unit.
- Very easy to clean and was designed in order to facilitate the HACCP program fulfilment.



Installed power 5 kW  
Dimensions 1000 x 3800 x H. 1450 mm



## POSITANO

### LAMINAR FLOW WASHER WITH TURBO SECTION

This versatile model provides gentle washing, minimizing the product damage to maximize shelf life.



- LEAFY PRODUCTS
- TUBERS • MUSHROOMS
- VEGETABLES • FRUIT

As a matter of fact, the adjustable water spiral effect, agitating the product, allows to regulate the transit time and to gently plunge products into the water, performing in this way an efficient and perfect washing action of several fruits and vegetables. The product is pushed through the washer by a combination of water jets which distributes it throughout the tank. The washed product is then gently transferred to a flexible mesh belt to be conveyed for further dewatering, processing or packaging. The washing water is constantly recycled through a self-cleaning screen filter installed in a cross-sectional tank in order to facilitate the sanitation and cleaning procedure.

The main advantages and features of the system are:

- Possibility to wash floating or non-floating products.
- Available with insect drum, extraction wire mesh belt or vibrating table.
- Easy adjustment of the washing parameters and hydraulic action.
- Easy connection to a heat exchanger and a chlorine dosing unit.
- Very easy to clean and was designed in order to facilitate the HACCP program fulfilment.

Installed power 5 kW  
Dimensions 5335 x 1475 x H. 1205 mm

## VENEZIA

### DUAL ACTION BLOWING WASHER

The Model Venezia is a double action washer conceived to allow a thorough cleaning without damaging the product.



- LEAFY PRODUCTS • TUBERS • MUSHROOMS
- FRUIT / VEGETABLES

The combination of the adjustable water jets inlet and the integrated air injection system enable a delicate but effective washing suitable to mix different products. The air quantity can be continuously adjusted, in order to achieve a stronger or a softer turbulence in the washing water. The dwell time and the flow in the washer can be fine-tuned very precisely. The washer primarily consists of a stainless-steel tank divided into several sections according to the product volume. A motorized paddle adjusts the product flow while submerging the floating layer in combined action with a subsequent perforated drum. This last one is designed to enable an effective removal of potential foreign materials (i.e. insects, debris, plastic,). The water is addressed across an overflow tank and then flows to the pump tank. Loose particles are pre-filtered out of the water using a finely perforated sheet. The water is constantly recycled through the incorporated self-cleaning rotary filter, minimizing consumption due to an optimal ratio with the product. An outfeed flexible mesh belt transfers the product and gently initiates dewatering.

The main advantages and features of the system are:

- Excellent washing quality.
- Several configurations offered.
- Wide range of models available with a capacity ranging from 330 lbs/h to 33,000 lbs/h (150 kg. to 15 tons/h).
- Easy regulation of the washing parameters and double combined hydraulic - pneumatic action.
- Many available options - machine could be customized according To customer requirements.
- Main washing parameters managed from an operating panel.
- Available in easily movable version (on wheels, forklift guides, easily uncoupled wiring and control panel).

Installed power 5,5 kW  
Dimensions 5550 x 1620 x H. 2200 mm

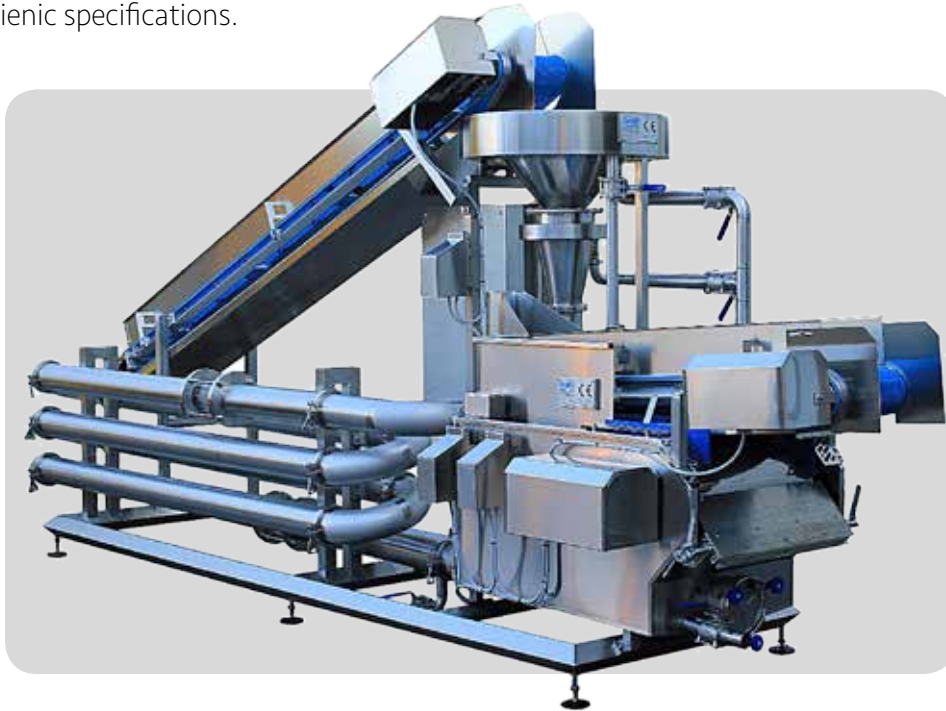




## CAMEL

### CONTINUOUS FLOW PATENTED WASHING AND TREATMENT SYSTEM

The Camel system gently transports even the most fragile products, while maintaining quality levels well within the most stringent hygienic specifications.



• ICEBERG SALAD • BABY LEAVES • CABBAGE / SPROUTS • TUBERS / MUSHROOM • FRUIT / VEGETABLES

This revolutionary design utilizes the proven technology of the closed pipe flume concept without the use of a centrifugal pump for product movement. In this closed flume, the product contact time with the sanitizing water solution is accurately controlled, guaranteeing full submersion and a precise treatment time. Its compact design makes it easy to retrofit existing operations with limited space, while improving the washing operations and minimizing water consumption.

The main advantages and features of the machine are:

- Each system is custom designed - with many available options - to suit each specific product and facility requirements.
- Excellent washing and treatment quality.
- Easy regulation of the washing and treatment parameters managed from PLC with touchscreen display.
- High reduction of the treatment additives.
- Easy clean up with complete access to piping through sanitary pipes and valves.
- Possibility to wash both floating and non-floating products (i.e. salads, shredded carrots, diced onions, and several types of fruit).
- Designed for easy sanitizing operation and maintenance.

Installed power  
Dimensions

Custom designed  
Custom designed



## SANTORINI

**WASHING AND TREATING FOGGING SYSTEM**

Innovative system suitable to wash and treat every type of delicate product that is recommended not to plunge into the water (i.e. tomatoes, mushrooms and several types of fruit such like strawberries, berries, etc.).



- TOMATOES
- FRUIT • MUSHROOMS
- STRAWBERRIES • BERRIES

The product is conveyed by a flexible mesh belt in a dedicated area that is equipped with a special type of nozzle; through them the product is completely wrapped by a dense fog composed of water or of a combination water-disinfectant. The liquid quantity and the washing time can be easily adjusted, allowing an extremely easy operability of the unit and of the parameters.

The main advantages and features of the system are:

- Washing time very accurate (variable belt speed).
- Uniform washing quality thanks to specially designed nozzles, allowing coverage of the entire surface of the product.
- Optimal use of the disinfectants with no waste.
- Washing with many different solutions (simultaneously).
- Easy cleaning operations.
- Available with a final drying section incorporated in the unit.
- Available on casters for mobility and plant layout flexibility.

Installed power	5 kW
Dimensions	5335 x 1475 x H. 1205 mm

**TREATMENT TANK**

The Turatti treatment tank makes it possible to treat sliced apples and other fruits or vegetables (i.e. avocados, onions, potatoes and carrots) that require a maintained contact time with a selected solution.



- CARROTS • GRAPES
- ONIONS / FRUIT • POTATOES
- ONIONS / PINEAPPLE

As a matter of fact, with this treatment unit, the product is either dipped or sprayed with the liquid to maintain the texture, flavor and the color without the risk of browning. The system was designed in order to minimize the amount of solution, while making the contact time longer (being very easy to adjust the time). Additionally, it is possible to access all of the parts for maintenance or sanitation without causing damage to the product.

The main advantages and features of the system are:

- Excellent quality of the end product.
- Very gentle to the product.
- Many available options – provide customization to customer requirements.
- Main washing parameters managed from PLC with touch – screen display.
- Available in easily movable version (on wheels, forklift guides, easily uncoupled wiring and control panel).
- meters and double combined hydraulic - pneumatic action.
- Many available options – machine could be customized according to requirements.
- Main washing parameters managed from an operating panel.
- Available in easily movable version (on wheels, forklift guides, easily uncoupled wiring and control panel).

Installed power	1,55 kW
Dimensions	970 x 5200 x H. 1480 mm



## TORNADO

### COMPACT SPIN DRYER

The model Tornado is a robust, heavy-duty machine that has been designed to spin dry a wide variety of even the most delicate food products.

The machine is manually loaded and unloaded by means of a light and heavy-duty basket. Speed and drying times can be easily adjusted through dedicated selectors. The unit is equipped with a self-braking motor and robust safety lid lock, avoiding accidental openings during centrifuging. The electrical panel is separated from the machine in order to avoid any vibration to the electronic components, and to facilitate the operations. The open, hygienic construction guarantees a fast and thorough sanitation.

The main advantages and features of the system are:

- Easy and safe to operate;
- Adjustable cycle parameters make it easy for operators to set the unit up for various products;
- Ergonomic machine design with low loading height to ensure less strain for operators as well as easier and faster handling of baskets;
- The space-saving design is ideal for use in smaller plants;
- Very quick sanitation and maintenance operations (all the parts are easily accessible for cleaning criteria);
- Mesh Inserts for baskets available for drying small products, like shredded carrots.



• SALADS • TUBERS • VEGETABLES  
• MUSHROOMS • FRUITS

Model	Tornado - 41	Tornado - 51	Tornado - Mini
Installed power	0,55 kW	1,10 kW	0,37 kW
Dimensions	555 x 950 x H. 770 mm	650 x 1000 x H.830mm	400 x 550 x H. 710mm

## URAGANO

### THREE BASKETS CAROUSEL LOADING SYSTEM

System that allows an automatic feed of three baskets for the compact spin-dryer, allowing the optimization of working cycles that can be adjusted for different kinds of baskets.

The main advantages and features of the system are:

- Possibility to dry very delicate and fragile products.
- Likelihood to dry mixed products (i.e. mixed salad).
- Very quick sanitation and cleaning operations.
- Very easy routine and unscheduled maintenance operations.
- Easy and safe to operate.
- Adjustable cycle times make it easy for operators to set the unit up for various products.
- Ergonomic machine design with low loading height to ensure less strain for operators as well as easier and faster handling of baskets.
- The space-saving design is ideal for use in smaller plants.



• SALAD • VEGETABLES  
• BABY LEAF

Installed power	0,37 kW
Dimensions	ø 48 27/64 in x H 47 1/4 in ø 1230 x H.1200 mm

# VORTEX 150®

## AUTOMATIC SPIN DRYER

The new model Vortex® from Turatti, is a fully automatic spin dryer combining high capacity de-watering with gentle handling of the product.

The system features an innovative basket, the result of several sophisticated computer simulations, that shaped its design to enhance water evacuation even at very low rotations. This allows an efficient and rapid drying process, without damages to the product since the patented drum has an entirely smooth inner surface with no central axle or further contact parts. In addition to that, new external fins allow the maintenance of lower RPMs (Revolutions Per Minute) to dry very delicate and fragile products. With an emphasis on simple, robust, sanitary construction, the model fits in a very limited space, while maintaining the capability to process high volumes of product.



### • LEAFY PRODUCTS • VEGETABLES

The centrifugation produces very limited vibrations thanks to innovative anti-vibrating suspensions, protecting the support frame from dangerous mechanical stresses. Its extraordinary versatility offers the possibility of different configurations to adapt to different plant layouts by a wide range of feeding and discharging systems. Designed and manufactured with hygiene in mind, full accessibility is guaranteed to every area.

The main advantages and features of the system are:

- Opportunity to dry very delicate and fragile products - leaf and otherwise.
- High quality drying level guaranteed by the new shape of the basket.
- Hygienic design that allows a full and easy access to each part of the machine and quick cleaning operations.
- Inverter driven motor, allowing reliability, flexibility in operation, low energy consumption and possibility to recover the energy generated by the spin dryer.
- High versatility with a wide range of feeding and discharging systems available, and the option to have different configurations in order to adapt the unit to the plant layout.
- Simply unique construction of the machine with a heavy-duty drive.
- Fully automatic operation with computerized control of all the main management parameters.
- Option to install a high precision weighing belt.

Model	Compact	Standard	Large
Basket diameter	ø 650	ø 800	ø 1050
Installed power	4,5 kW	7 kW	8,5 kW
Dimensions	1800 x 1700 x H. 2000 mm	1950 x 1860 x H. 2250 mm	2057 x 2064 x H. 2400 mm
Capacity	400 - 500 kg/h (iceberg) 400 - 500 kg/h (baby-leaf)	200 - 300 kg/h (baby-leaf) 1.800 - 1.950 kg/h (iceberg)	600 - 800 kg/h (iceberg) 800 - 900 kg/h (baby-leaf)





## DEWATERING

### DEWATERING SYSTEM

The latest patented version of this dewatering system is designed to be especially suitable for water removal from various fresh vegetable and fruit products in the foods industry (e.g. cherry tomatoes, diced tomatoes, snap peas, broccoli florets, strawberries, berries, pieces of fruit, sliced mushrooms, etc.).



• SALAD • VEGETABLES • BABY LEAF  
FRUITS • BERRIES • SPROUTS  
TOMATOES • STRAWBERRIES

This versatile model provides an excellent solution for dewatering products in the fresh and fresh-cut industries, and can also be operated to increase efficiencies in freezing tunnels, to recover fruit treatment liquids, and as a practical application in dehydrated food processing facilities. This model is a highly efficient drying system which can also help to improve shelf-life, enhance quality of the final product, and minimize mechanical stress.

The main advantages and features of the system are:

- Dry very delicate and fragile products – also operates well with mixed ones.
- Continuous operation.
- Provides for a wide variety of products and applications.
- Model can be tailored to several sizes and configurations to meet individual customer requirements.
- Designed and manufactured according to the most stringent sanitation criteria to ensure effective and efficient cleaning, improve shelf-life, enhance finished product quality, and minimize mechanical stress.

The main advantages and features of the system are:

- Dries very delicate and fragile products and also operates well with mixed products.
- Continuous operations.
- Suitable for a wide variety of products and applications.
- Designed and manufactured according to the most stringent sanitation criteria to ensure effective and efficient cleaning.

Installed power  
Dimension

Custom designed  
Custom designed

## DEWATERING PLUS

### ENHANCED DEWATERING SYSTEM

The latest patented version of this dewatering system is designed to be especially suitable for water removal from various fresh vegetable and fruit products in the foods industry (e.g. cherry tomatoes, diced tomatoes, snap peas, broccoli florets, strawberries, berries, pieces of fruit, sliced mushrooms, etc.).



• BERRIES • STRAWBERRIES • CHERRY /  
TOMATOES • SPROUTS • FRUIT • VEGETABLES  
• SALAD

The dewatering process consists of a combination of blowers (available in various sizes) which draw a vacuum below the mesh belt. A group of adjustable product agitators placed before the plenum slots guarantee optimum product distribution and uniform product depth across the belt. In this specific configuration, air fans (which can be opened for cleaning) and ducts also blow air around the products, enhancing the performance of the system and improving efficiency of the dewatering process. This enhanced model is a highly efficient drying system, which can also help to improve shelf-life, enhance finished product quality, and minimize mechanical stress.

The main advantages and features of the system are:

- Dries very delicate and fragile products and also operates well with mixed products.
- Continuous operations.
- Suitable for a wide variety of products and applications.
- Designed and manufactured according to the most stringent sanitation criteria to ensure effective and efficient cleaning.

Installed power  
Dimension

Custom designed  
Custom designed





# ECO-DRYER

## CONTINUOUS AIR-DRYING TUNNEL

The continuous air-drying tunnel from Turatti is the optimal system to remove moisture from the surface of delicate types of vegetables after the washing phase.



### • LEAFY PRODUCTS

The newest version of the model has several attributes, including the ability to dewater very fragile and delicate products, continuous operation and better quality of the end product, which does not undergo mechanical stress. This integrated system can process a wide range of food products (such as salads, baby leaves, aromatic herbs, bean sprouts, mushrooms) and is supplied as a pre-assembled compact unit, requiring a minimum time for installation. The model can be tailored to several sizes and configurations to meet individual customer requirements. For the last 28 years, Turatti has been developing and refining many air tunnel models, which are now at work in companies worldwide ranging from the United States, Australia and Europe. In the latest 2019 version, the Hygienic Design concept has been optimized in every conceivable way to enhance the dewatering quality and products change-over while reducing the cost of maintenance, power, water, and cleaning agents.

In order to reduce the energy requirements, the new drying tunnel is operated by a dedicated refrigeration system. This approach saves at least 25 % energy compared to similar systems and earlier Turatti models. The machine is supplied in plug & play configuration. The Turatti air drying tunnel has no release of heat and moisture in the surrounding areas.



Installed power  
Dimensions

Custom designed  
Custom designed



## POLAR WIND

### NITROGEN COOLING TUNNEL

The Polar Wind tunnel is an innovative solution for effective cooling and conservation of produce.



- LEAFY PRODUCTS
- POTATOES • FRUIT • VEGETABLES
- CABBAGE / CARROTS

Products like leaf salad and fresh fruit can now be cooled after the drying tunnel or the spin dryer, and prior to packaging.

The main advantages and features of the system are:

- Nitrogen exhibits unique properties when used for cooling, providing many benefits over other systems.
- The process takes place in controlled-atmosphere condition which prevents the product oxidation and microbial action.
- Impressive improvements in the colour of the leaves.
- Final product freshness is visibly enhanced.
- The cooling time is shortened, resulting in additional reduction of the microbial activity.

Installed power 3,7 kW  
Dimensions 1920 x 3900 x H. 2700 mm

## ARCTIC WIND

### HYBRID COOLING TUNNEL

Hybrid cooling tunnel especially designed to insure minimum product exit temperature and minimum running costs.



- VEGETABLES
- LEAFY PRODUCTS
- FRUIT

The main advantage of the Arctic Wind Model is that it can operate with cold air, with nitrogen or with both. The system is equipped with a real time monitoring system that ensure optimal cooling temperature for vegetables, leafy products and fruit. Designed with hygiene in mind.

The main advantages and features of the machine are:

- The cooling time is shortened.
- Possibility of automatically fine tuning the cooling action.
- Easy to use and to connect.
- Easy access for sanitation and maintenance.

Installed power Custom designed  
Dimensions Custom designed



## ETNA

**COMPACT ABRASIVE PEELER**

This machine is suitable for abrasive peeling, with a discontinuous cycle, of the following products: potatoes, celeriac, onions, carrots cut in pieces, red beet, etc.



• CARROTS • POTATOES • ONIONS

The product is fed into the machine through an elevator, controlled by the peeler, or through a weighing hopper (optionally supplied on demand) in a pre-set quantity each time. The carborundum that is glued to the sides and to the rotary bottom plate of the peeler eliminates the skin of the product by means of an abrasive action. The peeling time is selected according to the product to be peeled and it is adjustable by the control panel.

The main advantages and features of the system are:

- Uniform peeling and high yield.
- Heavy-duty built.
- Easy accessibility to the many parts and components for cleaning and maintenance.
- Peeling time is adjustable according to the product.
- Electrical control panel to select peeling time.
- Washing with many different solutions (simultaneously).
- Easy cleaning operations.
- Available with a final drying section incorporated in the unit.
- Available on casters for mobility and plant layout flexibility.

Installed power from 2 kW  
Dimension from 700 x 3000 x H. 2600 mm

## DOLOMITI

**COMPACT BRUSHER**

This machine is suitable for brushing, with a discontinuous cycle, of the following products: potatoes, celeriac, onions, carrots cut in pieces, red beet, etc.



• CARROTS • POTATOES • ONIONS

The product is fed into the machine through an elevator, controlled by the brusher, or through a weighing hopper (optionally supplied on demand) in a pre-set quantity each time. The brushes, fixed on the sides and bottom of the internal part of the machine, guarantee a delicate brushing of the product.

The brushing time is selected according to the product and it is adjustable by the control panel.

The main advantages and features of the system are:

- Uniform brushing and high yield.
- Heavy-duty built.
- Easy accessibility to the many parts and components for cleaning and maintenance.
- Brushing time is adjustable according to the product.
- Electrical control panel to select brushing time.

Installed power from 2 kW  
Dimension from 700 x 3000 x H. 2600 mm





## GLADIATOR

### KNIVES PEELER

The Gladiator knife peeler was recently introduced to produce a high-quality peeled product in a continuous operation, without the use of water.



- CARROTS • BEETROOTS
- POTATOES • CELERIAC • TUBERS

This unit is ideal for peeling pre-washed and de-stoned root products like potatoes, celeriac, beetroots, etc. The special positioning of the knives assures that the product keeps its natural shape. A fine tuning of the machine allows for a smooth final product. The machine is equipped with easily removable panels to allow full access for cleaning, sanitation and maintenance operations.

The main advantages and features of the system are:

- High peeling quality (smoothness of the peeled surface).
- Individual motors with electronic variable speed controllers.
- Long-life hardened stainless-steel knives.
- Designed for very quick cleaning and sanitizing operations.
- Easy to use (computerized control of the main parameters).
- Heavy-duty construction and high reliability.

Installed power	4,37 kW
Dimension	3375 x 2100 x H. 3070 mm

## VISCO

### ABRASIVE ROLLER PEELER

The Turatti roller peeler is suitable for the continuous peeling of root products such as potatoes, carrots, onions, red beets, celeriac etc.



- CARROTS • BEETROOTS
- POTATOES • TUBERS • ONIONS

The performance provided by counter-rotating rollers (their numbers and the kind of carborundum covering them determines the capacity of the machine) is unbeatable. The desired peeling result can be adapted precisely to every type of product (with a smooth and uniform finishing).

The main advantages and features of the system are:

- Uniform peeling and high yield.
- Easy to use (computerized control of the main parameters).
- Automatic individual adjustment for the speed of the rollers, the drum and the auger to ensure an evenly peeled product.
- Easy access to every parts and components for cleaning and maintenance.
- Long roller life and easy roller replacement.
- Minimal water requirement for peeling.
- Heavy-duty construction and high reliability.
- System is custom tailored in several sizes and configurations to meet customer requirements.

Installed power	12 kW
Dimension	4565 x 1600 x H. 2370 mm



## CHIOS

## RECEIVING AND SANITIZING TANK

Receiving and sanitizing tank suitable to wash and treat various types of fruit, vegetables, and mushrooms. The unit enables a precise controlled contact time between the product and water with or without additives.



• ICEBERG SALAD • BABY LEAVES • CABBAGE / SPROUTS • TUBERS / MUSHROOM • FRUIT / VEGETABLES

Dwell times can be easily controlled, thanks to the specific design of the tank and of the holding unit. The washing water is constantly recycled through the filter.

The main advantages and features of the system are:

- Excellent washing quality and precise retention time for treatment.
- Suitable for floating and non-floating products.
- Easy regulation of the washing and treatment parameters.
- High reduction of the water and treatment additives consumed.
- Many available options – we provide customization to customer requirements.
- Main parameters managed by control system.



Installed power  
Dimensions

5,37 kW  
2225 x 5285 x H. 2330 mm





## POMONA

**APPLE CORING / CUTTING MACHINE**

This apple segmenter was designed to segment apples, while coring them at the same time.



## • APPLES

The product is inserted manually, kept in place by the product holders, and pushed through the cutting tool. The product falls directly into the container or into the conveyor belt below. The unit is equipped with a safety device allowing operation only when the safety cage is properly closed. Various cutting attachments complete the machine package.

The main advantages and features of the system are:

- High quality of the finished product
- The cutting is uniform and can be adjusted as required
- Easy maintenance and cleaning (no mechanical parts disassembling is required)
- All contact parts are made of corrosion resistant materials
- High-quality blade.

Installed power	10 – 12 pcs/min
Dimension	450 x 300 x H. 2000 mm

## SPLITTER

**ROTARY CUTTING MACHINE**

This cutting machine is designed to wedge/segment fruit and vegetables, such as oranges, lemons, onions, tomatoes, apples, pears, tubers, etc.



## • APPLES • ORANGES • LEMONS

It is equipped with 12 cutting stations, which can mount knives for 4 - 6 - 8 - 12 cloves. Customized knives can be specifically designed for sticks, cubes, rounds, etc. Product is loaded and oriented in relation to the center of the cutting station manually.

The electrical motor, by means of a unique transmission group, activates: 1) the cam which commands the up/down movement of the piston pushing the product through knives, and 2): the gear with a "Maltese cross" profile which commands the rotation of the cutting station step by step. This machine ensures perfect synchronism between the rotation of the cutting station and the up/down movement of the pushing piston (no need of further regulation or settings). The machine is equipped with the following safety devices:

- emergency button;
- magnetic switch in correspondence with inspection window in the rear side of the machine;
- contact switch, activated by horizontal bar, in correspondence with loading station.

The main advantages and features of the system are:

- High quality of the finished product;
- The cutting is uniform and can be adjusted as required;
- Easy maintenance and cleaning;
- All contact parts are made of corrosion resistant materials;
- High-quality blades.

Installed power	30 – 40 pcs/min
Dimension	900 x 900 x H. 1600 mm



## FRAZER

### STRAWBERRY CAPPER

Turatti is pleased to introduce another unique and innovative piece of equipment to their fruit and vegetable line. The brand-new Mod. Frazer Capper was developed to remove the strawberry calyx (top green cap with leaves) and if desired cut each strawberry in half.



#### • STRAWBERRY • RADISH

This patented system can also be used in the removal of radishes' calyx. Strawberries have become a year-round commodity and the consumers expect a good quality product at a reasonable price. As a result, strawberry processors need to not only source a good tasting product, but handle the strawberries gently during processing and automate as many aspects of the process as possible. The new Turatti strawberry cutter was developed to address both of these requirements. The innovative design, eliminates manual labor and handles each strawberry gently to prevent mechanical damage. The unit can be easily integrated into a compact processing line, that gently washes, disinfects and dries each strawberry for unmatched quality and efficiency.

The main advantages and features of the machine are:

- Labour saving.
- Quality of the finished product.
- Dry slice without the use of water.
- High capacity.
- Easy maintenance and sanitation.
- Very high-quality blades.
- Available on casters upon request for mobility and plant layout flexibility.

Installed power  
Dimensions

9 kW  
4080 x 1400 x H. 1705 mm



## MALVER

**PEELING AND CUTTING MACHINE FOR RIPE MANGO**

The Mod. Malver is an innovative system designed to peel and slice ripe mango, previously destoned and half-cut.



## • MANGO

The assembly consists of a loading section and a peeling and cutting section, both adjusting to the size of the fruit to be processed, allowing a very high quality finished product to be obtained. Once manually loaded by an operator, the product is conveyed to the peeling section automatically removes the peel and cuts the fruit into several shapes and sizes (when necessary). The skins are then discarded on the frontal side while the peeled and sliced mango is gently released into a collection bin or belt, ready for further processing. The machine is extremely flexible and has been designed to operate with different sized products, always guaranteeing a uniform peeling. The Malver model can also be integrated with a destoning system.

The main features of the machine are:

- Ability to peel a variety of mature mangoes.
- Continuous operation.
- Uniform peeling and high yields.
- Easy to use, clean, and maintain.
- Simple design

Installed power	1,5 kW
Dimension	2120 x 1420 x H. 1540 mm

## MANGHER

**HIGH YIELD MANGO PEELER**

This system is suitable to remove the skin of the mango. The operator manually places the product into a holder that automatically transfers the mango to the peeling section.



## • APPLES • ORANGES • LEMONS

Thanks to a special adaptive system, it is possible to receive and process products with different sizes, ensuring the maximum efficiency even with ungraded fruits. Internally, a special blade, equipped with a system that can precisely follow the shape of each fruit, peels the mango using a turning motion machine. Another important feature is the possibility to adjust the blade action in order to obtain different peeling depth. After the start of the peeling phase, the product-holder returns to its initial position to allow the operator to load the next product batch. The peeled product is discharged onto an extraction belt that moves it out from the machine. Skins are collected on the same extraction belt and then separated. Equipped with a PLC and operator panel that allows the setting of the operating parameters.

The main advantages and features of the machine are:

- Ability to peel uncalibrated product with different sizes.
- Adjustable peeling depth.
- Separation of good product and waste.
- Easy to use and to maintain.
- Automatic operation.
- Available with 2, 4 or 6 peeling stations.

Installed power	5 kW
Dimension	4080 x 1400 x H. 1705 mm



## PINEAPPEEL

### AUTOMATIC PEELER AND DECORER FOR PINEAPPLE

This machine is suitable for peeling and simultaneously decorating pineapple fruit automatically.



#### • PINEAPPLE • FRUIT

The Pineappeer Model is equipped with four supports, in which the operator arranges the fruits that have to be processed. The machine automatically brings four fruits to the cutting section and starts the peeling and decorating cycles. At the end of the work sequence the load supports return to the starting point, ready for further loading. The peeling is done by turning the outer layer of the fruit. The depth of incision and the thickness of the peel removed is easily adjustable by the operator thanks to the sensor placed near the blade. During the peeling, a precise punch removes the core. The machine separately evacuates the three process results:

one conveyor extracts the decorated pineapple, a second conveyor extracts the peel, and a third upper conveyor extracts the core. This separation makes it possible to manage the three components for further processes without manually sorting. The cores, for example, can be sent to the juice extraction line while the peel can be managed as waste. The machine guarantees the possibility to work with fruits of variable sizes and shapes, guaranteeing the same result in peeling, so a pre-calibration of the fruit is not strictly necessary. The machine is controlled by a PLC that manages all the automated processes, allowing the Pineappeer model to easily adapt to the different consistencies and dimensions of the fruit. The Pineappeer model, although conceived for processing the pineapple, is able (excluding the decorating from the PLC) to also peel melon or fruits of similar sizes and consistencies.

Capacity	16-20 pcs/min
Installed power	8 kW
Dimensions	1200 x 2200 x H. 2490 mm

## CORECLEAN

### INTERNAL CLEANER FOR FRUIT

This patented machine was designed to automatically clean the inside of the melon, removing the seeds and the soft parts.



#### • MELON

The Model Coreclean is manually fed by one operator who places the product into a cavity on the rotating carousel. Once the fruit is placed in the cavity, the carousel moves to the next station where the cleaning process takes place. A high-pressure jet of water penetrates the melon through a cylinder, cleaning the inside of the fruit. All the seeds and the soft parts are ejected and then collected on the outside of the machine. At this stage, the operator removes the cleaned melon and put another one in position.

The main advantages and features of the system are:

- High quality of the product.
- Easy access for cleaning and maintenance.
- Available in easily movable version (on wheels).



Capacity	12-15 pcs/min
Installed power	6 kW
Dimensions	870 x 930 x H. 2420 mm





# SPECIAL APPLICATIONS

## EUROPE

### TILTING LIFTER FOR "EURO" BINS

This system is suitable to the lifting / tilting for "Euro" bins.



- SALADS
- TUBERS
- FRUIT / VEGETABLES

Heavy-duty industrial construction and built to HACCP and OSHA guidelines.

The main advantages and features of the system are:

- The "Euro" bins tipper is available in several configurations and can be modified by our engineering department in order to fit all your specific needs;
- Suitable for "Euro" bins;
- Designed for very easy cleaning and sanitation.

Entirely made of AISI 304 stainless steel, excluding the bought-out mechanical components.

Installed power	1,1 kW
Dimensions	640 x 640 x H. 700 mm

## LONDON

### BINS TIPPER

Electric powered bins tipper, suitable to work with standard bins.



- SALADS
- CABBAGE • TUBERS
- FRUIT / VEGETABLES

Supplied with adjustable gate product outlet. The utilization of this system allows the gentle inlet in the line of the products, avoiding damages. This feature not only saves labour costs, but it also improves the safety by reducing or eliminating forklift traffic in congested areas. Heavy-duty industrial construction and built according to HACCP and OSHA guidelines.

The main advantages and features of the system are:

- Available in several configurations to meet customer requirements.
- Suitable for bins, pallets and containers of various sizes and materials.
- Loading by means of pallet-jacks or forklifts.
- Equipped with protection guards with safety devices.
- Designed for very easy cleaning and sanitation.

Installed power	1,8 kW
Dimensions	1700 x 2300 x H. 2500 mm





## TURBO

### INTEGRATED PREPARATION TABLE

Designed and manufactured utilizing the most accurate and current ergonomic and sanitation criteria, the Turatti sorting table meets all requirements.



• ICEBERG SALAD / ROMAINE • CABBAGE / BABY LEAVES • RADICCHIO  
• AROMATIC HERBS • FRUIT / VEGETABLES

The system includes a combination of belts and roller conveyors to allow a wide range of flexibility in addition to careful design for maximum utilization of your production space. This system considerably reduces the required product's trimming area and the containers' handling one. The working area for each operator was designed for the highest production in the shortest time. Each operator is positioned in front of a blue – colored PVC cutting board, with an easily accessible waste discharge. The operators have full access to the product for sorting, coring, or other operations as required. Transport of raw materials and processed product to and from the workstations is done in containers (totes) or by incorporating a patented roller conveyor. Our preparation tables can be easily and promptly manufactured to our customers' requirements. Heavy duty and built to HACCP and OSHA guidelines.

The main advantages and features of the system are:

- Different configurations available – easily reconfigures for multiple uses.
- Optimal utilisation of the space.
- Can be fabricated in a range from 2 to 32 operators.
- Option to integrate a waste transfer and compression system.
- Possible to adapt after an automatic coring system.

Model	from TURBO 6	to TURBO 14
Installed power	1,12 kW	1,12 kW
Dimensions	2640 x 5550 x H. 1600 mm	2640 x 10950 x H. 1600 mm



# SPECIAL APPLICATIONS

## AMALFI

### PNEUMATIC WASTE MANAGEMENT SYSTEM

This Turatti system is designed in order to remove waste from the plant rapidly and effectively, offering an efficient and environmentally friendly waste management system for vegetable processing plants.



- VEGETABLES
- FRUIT • MUSHROOMS

The immediate benefit results in replacing long waste belts (that might create dangerous dropping points and sanitation issues if not properly washed), unsanitary water flume systems, and in eliminating the need for waste totes carried by costly and space consuming lift trucks.

The main advantages and features of the system are:

- Enables high standards of hygiene.
- Environmentally friendly waste management system.
- Different configurations available.
- Improved ergonomics and safety.
- Increase floor space and reduce materials handling activities.
- Wide variety of accessories and related components to supplement new and existing pneumatic systems.

Installed power  
Dimensions

Custom designed  
Custom designed

## BIARRITZ

### SELF - CLEANING ROTARY FILTER

Self-cleaning rotating filter suitable for several different applications. It is utilized in the food industry to screen process fluids, brine solutions, syrup and to recycle water (eliminating all the suspended particles).



- WATER • SYRUPS
- PROCESS FLUIDS • BRINE SOLUTIONS

The filter drum is made in a special trapezoid-section profile wrapped in a spiral formation around transversal supports in stainless steel AISI 304.

The main advantages and features of the system are:

- High screening capacity compared to floor space requirements.
- No blinding and clogging.
- Wide models and filtering range (from 0,5 up to 1,5 mm).
- All parts are easily accessible for inspection, washing or sterilization.
- Continuous operations with no assistance and little or no maintenance costs.

Installed power

from 0,33 to 7 kW

Dimensions from  $\varnothing$  404 x 500 to  $\varnothing$  914 x 3000 mm



