



LEADERS  
INNOVATE.

## COMPETITIVE ADVANTAGES

Ability to handle large quantities of incoming product: up to 3,000 t/24h with one single line for tomato paste or up to 10,000 t/24h with multiple lines

Perfect preservation of the organoleptic features of the final product in terms of color, lightness, viscosity and flavor

Flexible and multipurpose lines: possibility to obtain products with different viscosity values with the same line at the same time

Delicate treatment: minimum thermal stress on the product due to low temperatures in the evaporator finisher.

Elevate performance: long uninterrupted production cycles granting maximum yield and minimum production waste

Process monitoring: patented supervision system (RCView) of the line, data storage and remote assistance



[www.cft-group.com](http://www.cft-group.com)



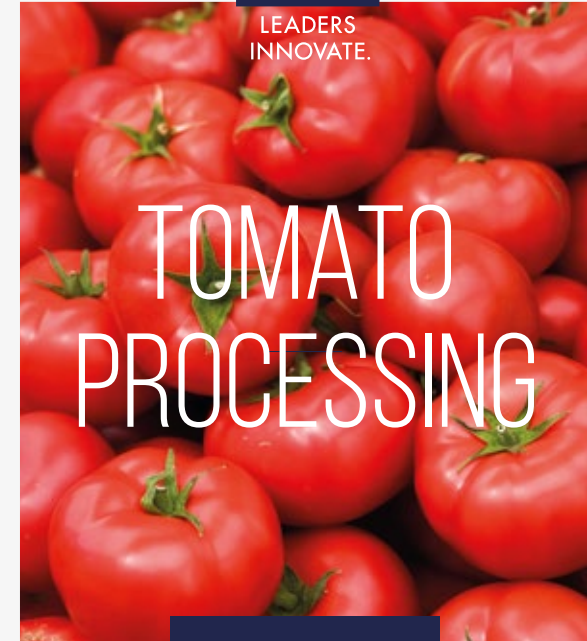
CFT Tomato processing video



# TOMATO PROCESSING



LEADERS  
INNOVATE.



# TOMATO PROCESSING

# TOMATO PROCESSING



## COLD, WARM AND HOT BREAK TOMATO LINES

Since 1945, we have designed and installed a wide variety of machines and complete fully automated lines.



Flexible and multipurpose lines able to produce a wide variety of products such as, tomato puree, paste, sauce, diced tomato pulp or peeled tomatoes.

