



# FORMULATED AND FRUIT-BASED PRODUCTS

**CFT**

AN **ATS** COMPANY



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# PRODUCTS OVERVIEW

Food preparation is a sector of the Food processing industry that requires special skills in dosing and blending different ingredients.

Our Food preparation lines are among the best on the market and can dose, mix and cook the ingredients following any type of recipe with the highest precision and allowing the organoleptic characteristics of processed products to be preserved.

CFT multi-purpose technologies are designed to process a wide variety of ingredients, allowing different end products to be produced with the same line, reducing energy consumption and boosting the yield.

By mixing and cooking ingredients with different consistencies, we can obtain a long list of final products, such as baby food, sauces, dips, condiments, soups, fruit preserves, fruit purees, and products for the confectionery industry.



KETCHUP



MAYONNAISE



BBQ



RAGU SAUCE



MEAT SOUP



VEGETABLE SOUP



VEGETABLE PUREE



FRUIT PREPARATION



JAMS & JELLY



SPREADABLE  
CREAM



FRUIT TOPPING



CACAO TOPPING



BABY FOOD



HUMMUS



SPREADABLE  
CHEESE



# INDUSTRIAL KITCHEN

Our Industrial Cookers, which represent the state-of-the-art of this range, include complete and automatic processing systems for the production of a variety of foods: from baby food and soups to condiments and fruit-based products.

Thanks to our expertise and know-how in the manufacturing of equipment for the Food industry, we can design very efficient mixing and cooking systems featuring the most advanced technologies and great production flexibility.

These machines can process liquid and homogenized food as well as chunky foods and liquid food with particles.

CFT Group's industrial cookers are composed of four different groups of machines:

- Drums and raw material unloading.
- Ingredients preparation.
- Mixing and cooking.
- Pasteurization and thermal treatment.



A

Drums and raw material unloading.

B

Ingredients preparation.



C

Mixing and Cooking.

D

Pasteurization and thermal treatment.







# DRUMS & RAW MATERIAL UNLOADING

Solutions for unloading and emptying drums from liquid/viscous raw materials (tomato paste, concentrate, fruit puree, etc.).



Drum emptying system with membrane pump.

- Suitable for viscous products.
- Automatic CIP.

Drum emptying system with membrane pump and suction nozzle.

- For liquid products that can be easily sucked.
- Automatic CIP.



Drum emptying system with pneumatic piston pump.

- For viscous products.
- No CIP.

# INGREDIENTS PREPARATION

Solutions for ingredients preparation, dissolving and dosing (sugar, salt, starch, hot water, aroma, etc.) according to the recipe.



# SOLID INGREDIENTS LOADING

## FREQUENCY CONVERTER DRIVEN TROLLEY ELEVATOR

- Fruit Dices.
- Vegetable Dices.
- IQF (Individually Quickly Frozen).
- Meat.
- Powder.
- Paste.
- Spices.
- Sugar / Salt loading.
- Legumes.

FAST ASCENT  
& DESCENT

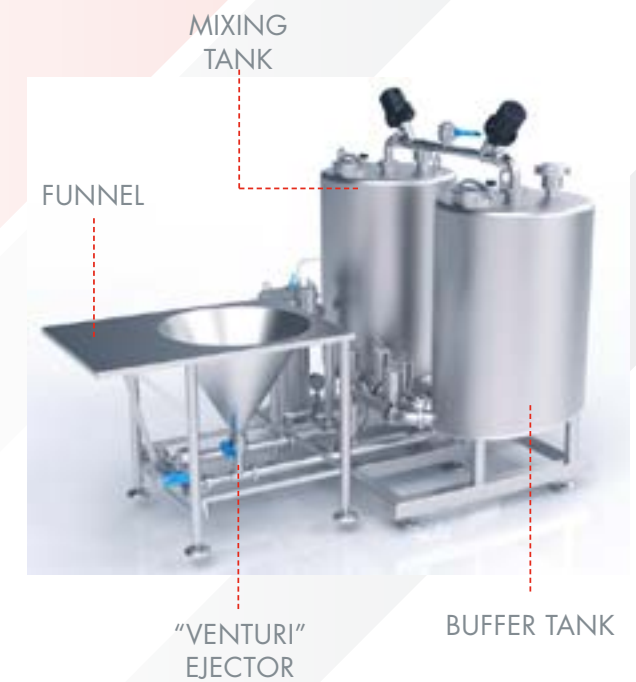
SLOW DUMPING  
AND ROTATION



# POWDER DISSOLVING “VENTURI” SYSTEM

## VENTURI EJECTION SYSTEM

- High flow rate.
- Low viscosity products (salt, brine, etc.).
- 500-1000-2000-4000 L std. tanks.



# POWDER DISSOLVING “TURBINE” SYSTEM

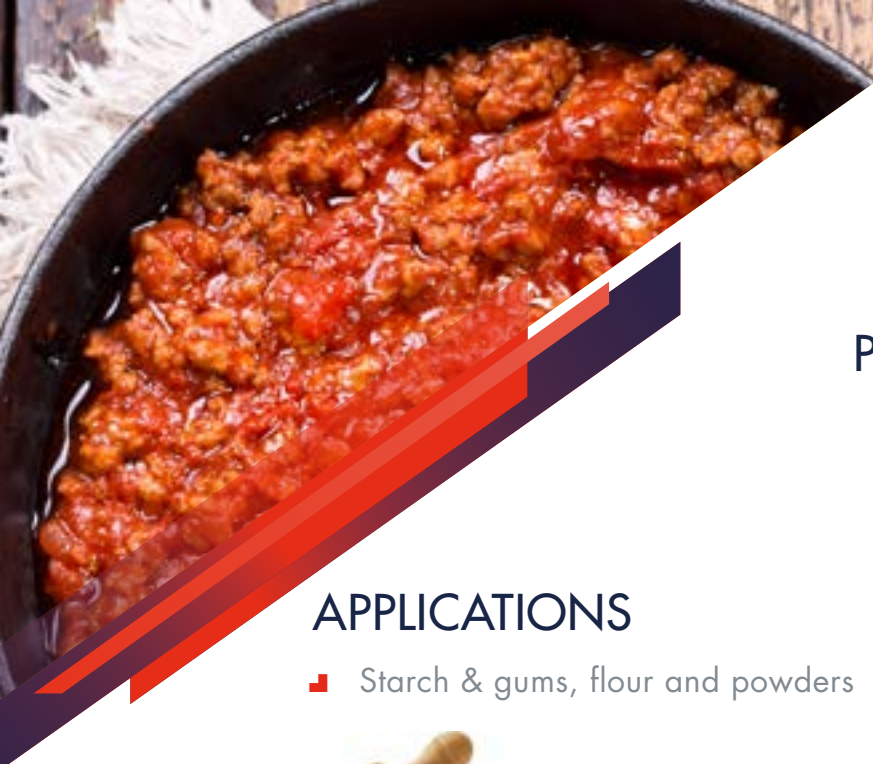
## “TURBINE” EJECTION SYSTEM

- High viscosity products (sugar, starch, gum, pectine, etc.).
- High circulation flow-rate.



- 01 Mixing tank.
- 02 Funnel.
- 03 “Venturi” ejector.





## VORTEX

POWDERS DISSOLVING AND  
DOSING SYSTEM

### APPLICATIONS

- Starch & gums, flour and powders



MODEL	CAPACITY (L)
V-250	250
V-750	750
V-1.300	1.300



# MIXING AND COOKING

## VULCANO ULTRA



## VULCANO LITE



## TITANO



## JUPITER



## SATURNO (OPTIONAL)



# VULCANO ULTRA

## COOKER AND MIXER FOR DIFFERENT TYPES OF FOOD PRODUCTS

### OVERVIEW

Optimal heating surface-to-volume ratio ensures **fast and homogeneous**, cooking, cutting process time and boosting productivity.

Scraped surface counter-rotating agitators and frequency converters to ensure uniform mixing and processing temperatures, minimizing risks of burning.

**Multipurpose cooker** handles mixing, frying, cooling, cooking, and much more, streamlining production and saving space.



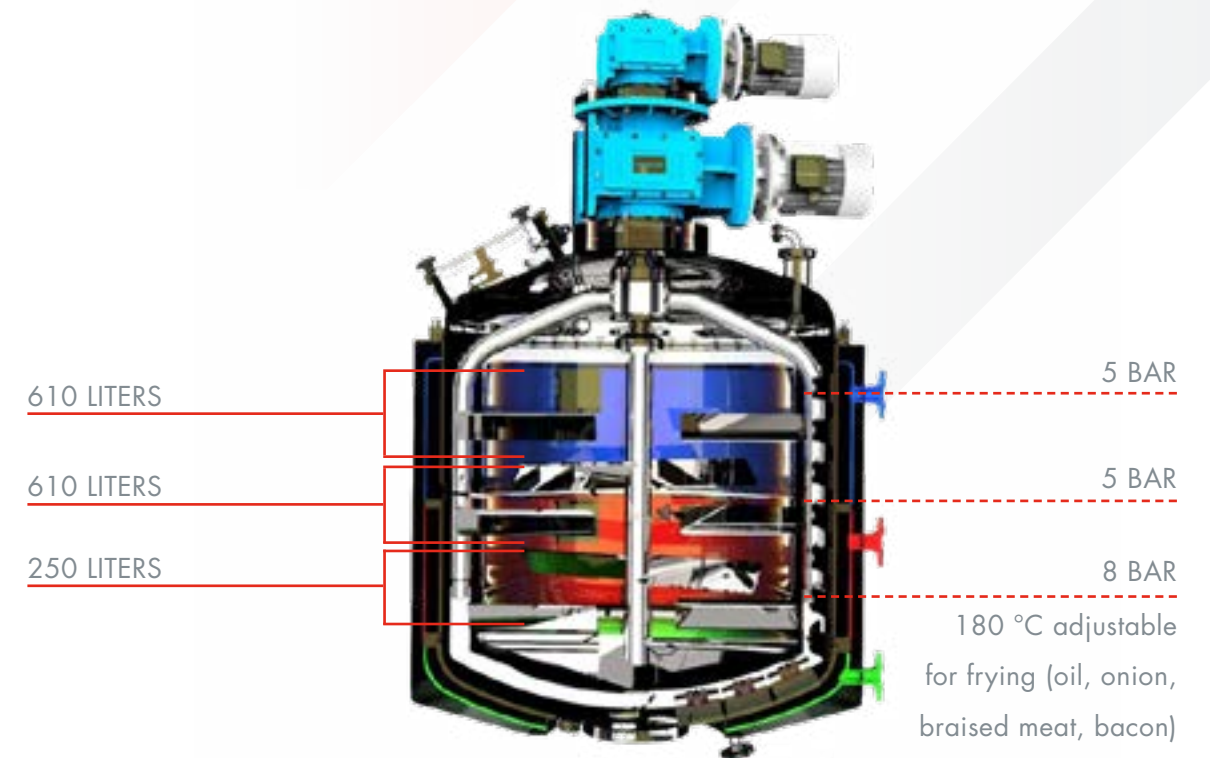
### MAIN FEATURES

- Batch size: 1000/1500/3000 L, available with conical or rounded bottom.
- Total exchange heating surface up to 7.3 m<sup>2</sup>.
- Product contact surface: AISI 316 L.
- Internal roughness: 0-4 micron.
- Scrapers: high resistance Teflon.
- Double counter-rotating mixer / scraper.
- Uniform temperature.
- High heat transfer coefficient.
- Double steam jacket with two different pressures.



### MULTI FUNCTION OPERATION

- High-performance mixing and cooking.
- Frying option.
- Vacuum/pressure cooking.
- Recipe preparation.
- Blending.
- Automatic CIP.
- Vacuum evaporation & cooling.
- High temp. Treatment.
- In-line crusher/homogenizer.



- 3 independent heating jackets.
- 3 volumes.
- Possibility to heat independently with control of temperature and pressure.

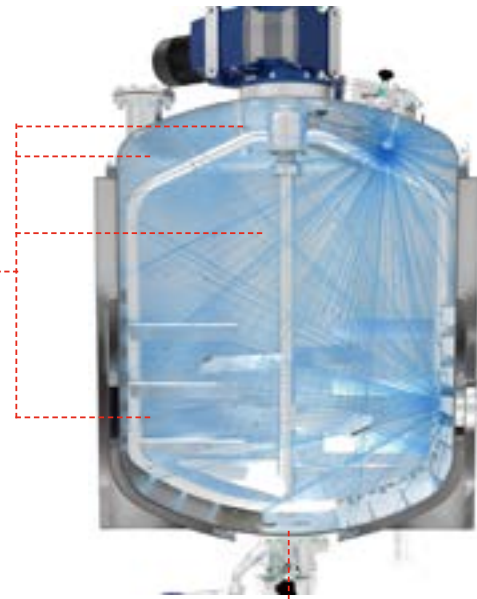






## CIP DESIGN

NO  
HIDDEN  
AREAS



CIP



- No lowershaft support.
- Shaft is supported only from top.
- No dead spots on lower bottom.

- No screws.
- No springs inside product.

## OPTIONS

- 3 valves: sampling, inlet, outlet DN100.
- 3 instruments: refractometer, level, temperature.
- Flush = no dead corners or niches.
- Easy maintenance.
- Cover and agitation lifting equipment (optional).



High shear mill

CFT simplified STD  
agitator solution

In-line crusher  
homogenizer

# VULCANO LITE

## OVERVIEW

Heating surface-to-volume ratio ensures homogenous and efficient cooking, cutting process time and boosting productivity.

Single scraped surface rotating agitator with frequency converter to ensure uniform mixing and processing temperatures, minimizing risks of burning.

Asymmetrical vertical agitator.

Specific for selected applications such as deaeration, blending, mild cooking and cooling.

## MAIN FEATURES

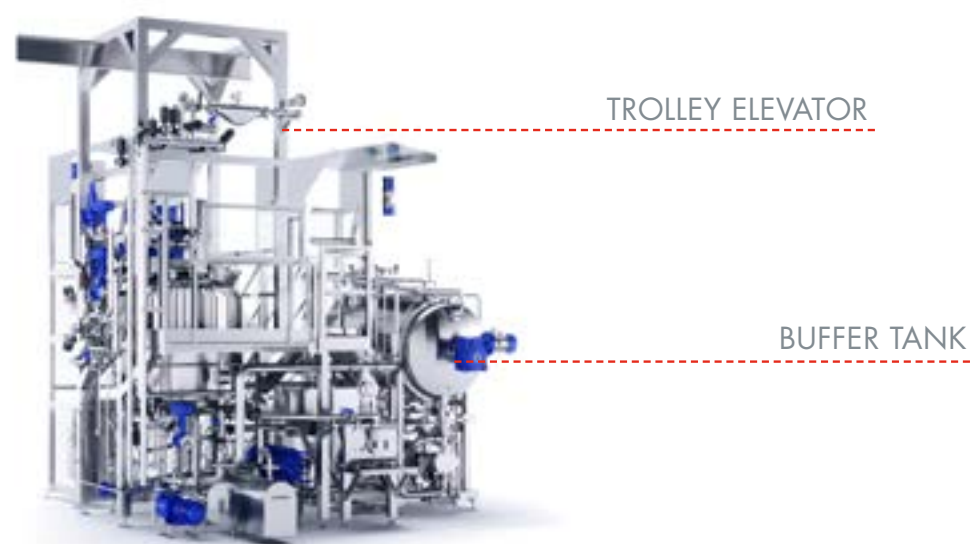
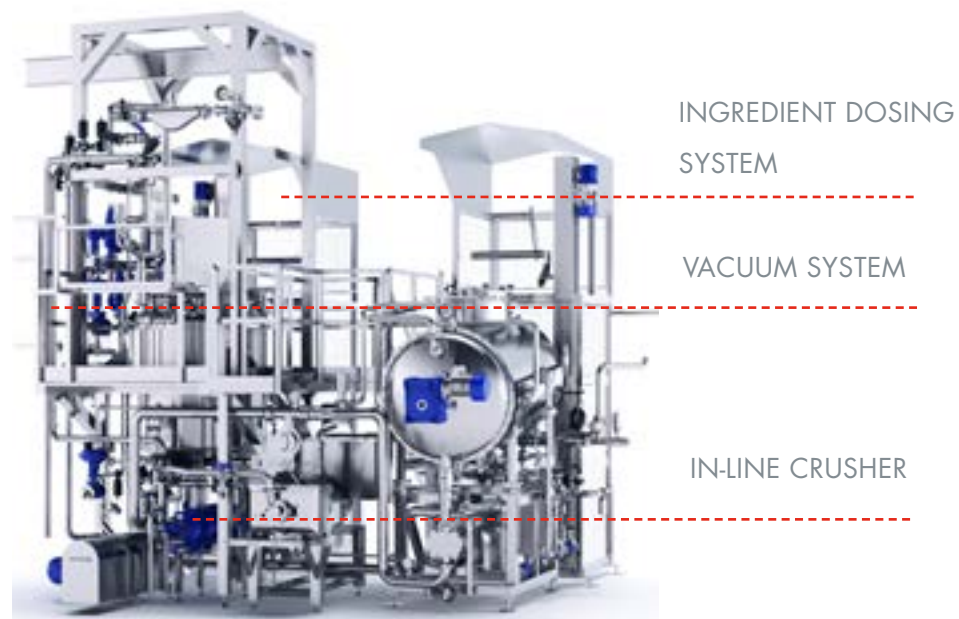
- Batch size: 1500/2000/3000 L, available with conical or rounded bottom.
- 1 heating/cooling jacket with independent temperature and pressure control
- 1 asymmetrical vertical agitator
- 1 centered vertical scraped agitator
- 2 bars steam pressure (133° C)





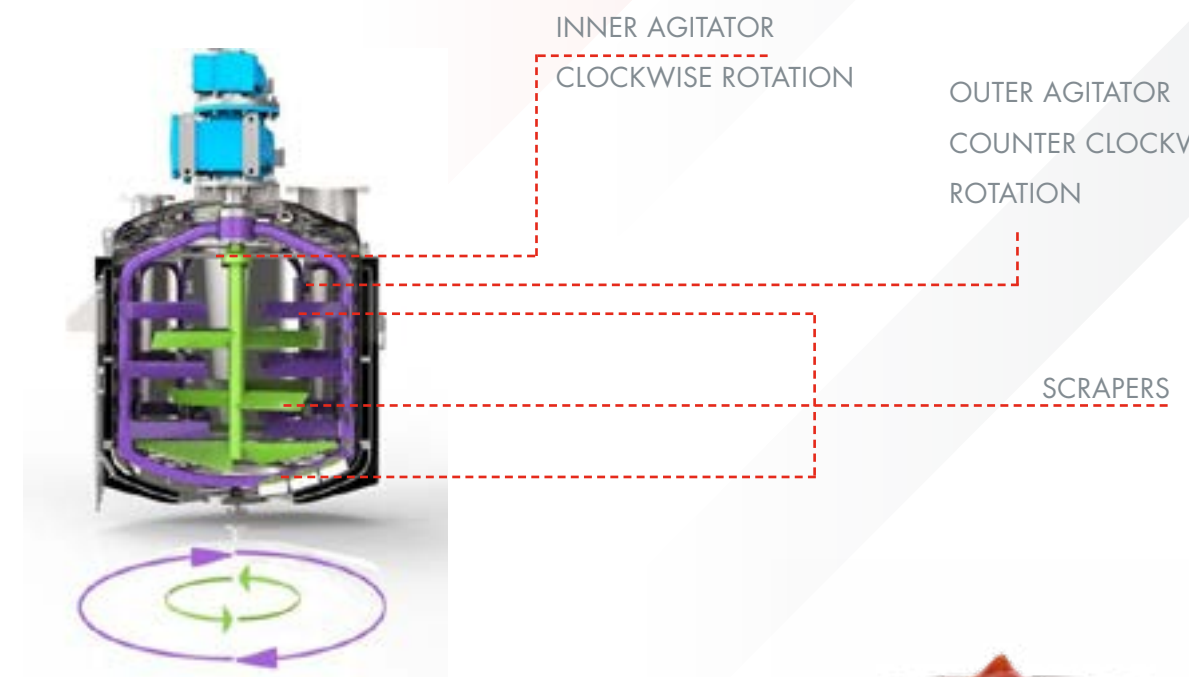


## VULCANO TECHNICAL DETAILS



## FOCUS: DOUBLE COUNTER-ROTATING AGITATOR

- Perfect mixing and no aeration.
- Uniform temperature.
- High heat transfer.
- 1 shaft = 2 concentric counter-rotating agitator.
- No lower shaft support and dead spot.







## VULCANO SIZES & MODELS



1000 L



1500 L



3400 L



2000 L



1500 L

## TITANO

### FRUIT PRESERVES AND OTHER FRUIT-BASED PRODUCTS

Complete and automatic processing system for the production of fruit-based products, bakery products, desserts.

Titano rotary coil: complete and automatic processing systems for the production of fruit-based products, bakery products, desserts.

The main unit of this plant is composed of a jacketed vessel operating with hot or cold water and a rotary coil heat exchanger located inside the machine.

### OVERVIEW

The main unit of this plant is composed of a jacketed vessel operating with hot or cold water and a rotary coil heat exchanger located inside. The rotary coil causes agitation and mixing while heating with hot water or steam, or cooling when operated with water or chilled water. The unit is mounted on a platform with easy access for the operator.



### PRODUCTS

- Fruit/vegetable purees and concentrates.
- Harissa.
- Jams and jellies.
- Marmalades.
- Fruit preparations containing starches and pectin.
- Specialty products with high sugar content.





## BENEFITS

- Titano achieves an effective mixing and uniform heating temperature of the product with minimal damage to the integrity of particulates.
- Extremely flexible unit, capable of preparing a variety of products with various recipes.
- Excellent heat transfer coefficient thanks to the rotary coil heat exchanger.
- Full control and regulation of various process parameters such as temperature, pressure and rotary coil speed.
- Minimum stagnation points to ensure excellent cleaning and sanitation.
- Available sizes: 600 – 1200 – 2400 – 3200 liters.



## TITANO SIZES & MODELS



600 L



1200 L



2200 L

3200 L



# TITANO TECHNICAL DETAILS

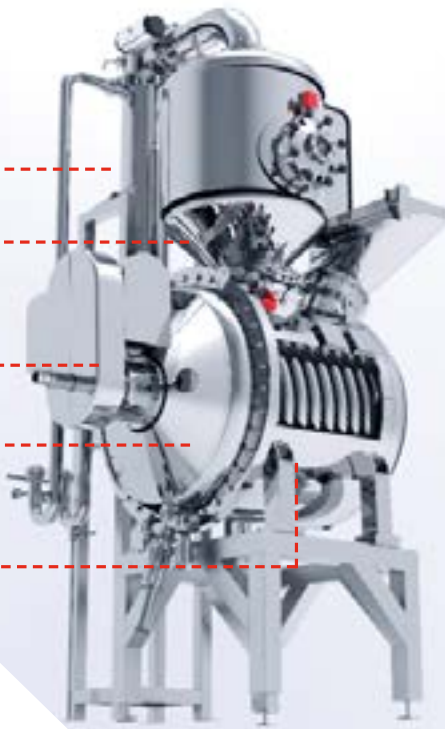
Condenser

Evaporator Chamber

Steam in

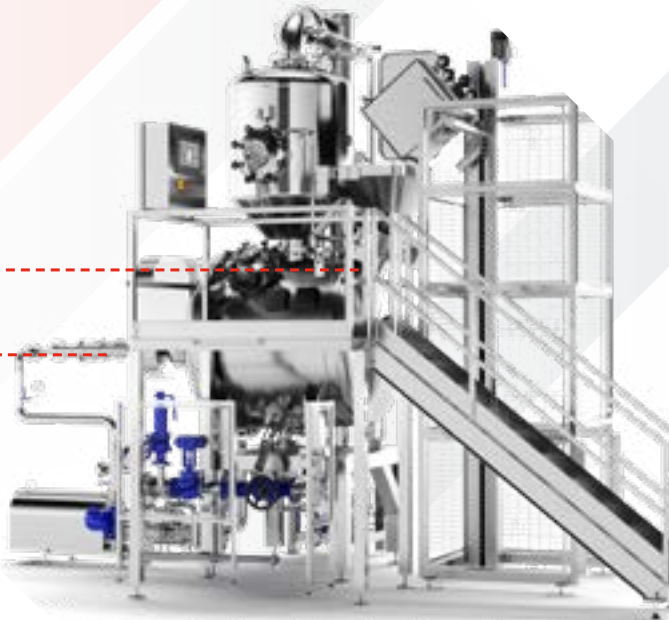
Condensate out

Refractometer



Trolley elevator

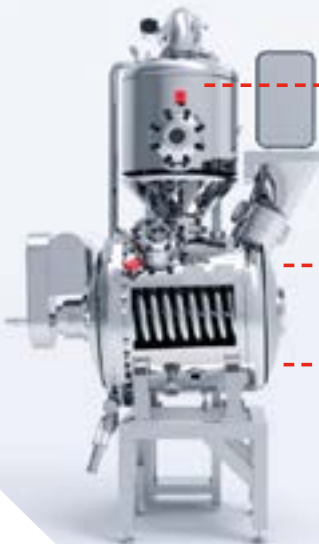
Platform for operator



Foam separation chamber

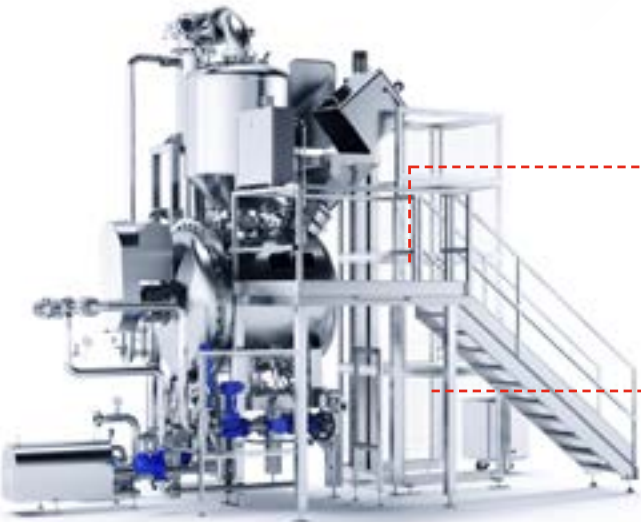
Funnel for IQF fruits

Wide heating surface



IQF lump breaker

Wide port for manual loading



# JUPITER

## VERTICAL COLD MIXERS

### KEY BENEFITS

- Corrosion Resistance: AISI 316L construction
- Cold efficient mixing: high-performance YTRON agitator.

### MAIN APPLICATION:

■ Ketchup



MODEL	CAPACITY (L)
J-2000	2.000
J-3000	3.000
J-5000	5.000







# SATURNO MIXING TANK

## OVERVIEW

Saturno Technology is specially engineered and manufactured for blending or for storage/buffer of liquid and viscous food preparations.



## BENEFITS

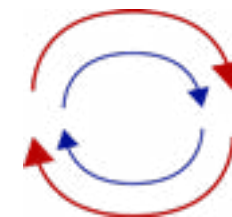
- Particulate integrity (in products containing diced fruit).
- Homogeneous and fast mixing.
- Uniform temperature distribution.
- Sizes range from 500 liters to 10.000 liters.
- Agitator speed modulation driven by frequency converter.



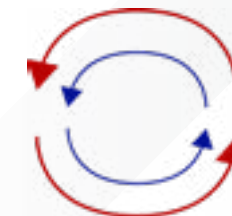
## DOUBLE RIBBON HORIZONTAL AGITATOR IDEAL FOR DEFROSTING OR BUFFERING

### OPTIONALS

- Loading hopper for ingredients in pieces.
- Jackets for heating / cooling.
- Possibility of operating under vacuum.
- Insulation.
- Steam Injection.
- Possibility of inversion of the rotation.



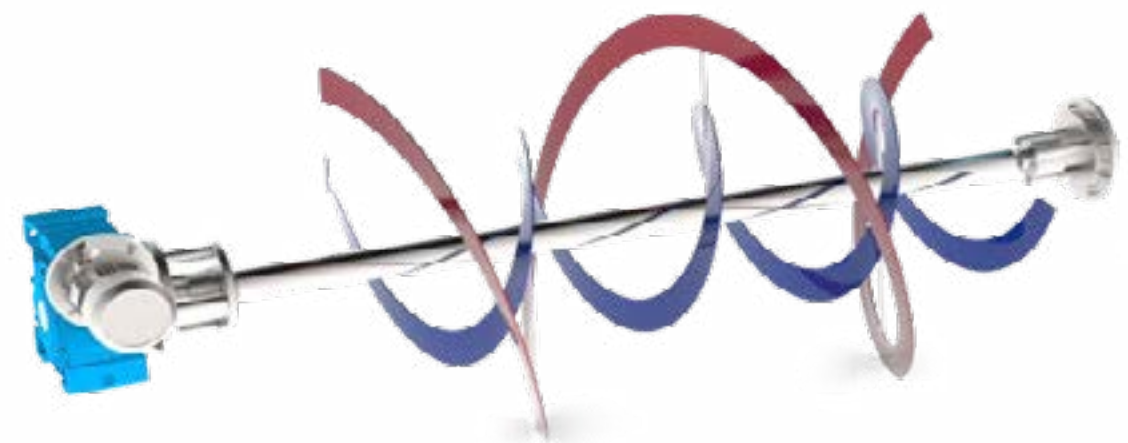
- For viscous products.
- For liquid products when the pieces float.



- For liquid products when the pieces sink.

## INJECTION SYSTEM

- For vegetable IQF defrosting.
- Culinary steam boiler as option.





# PASTEURIZATION & THERMAL TREATMENT

Our wide and complete range of pasteurization-sterilization systems are able to process all kind of food products.

For more details see the related catalogues.



Olimpico tube-in-tube



Ohmic tube



SCR Scrape surface

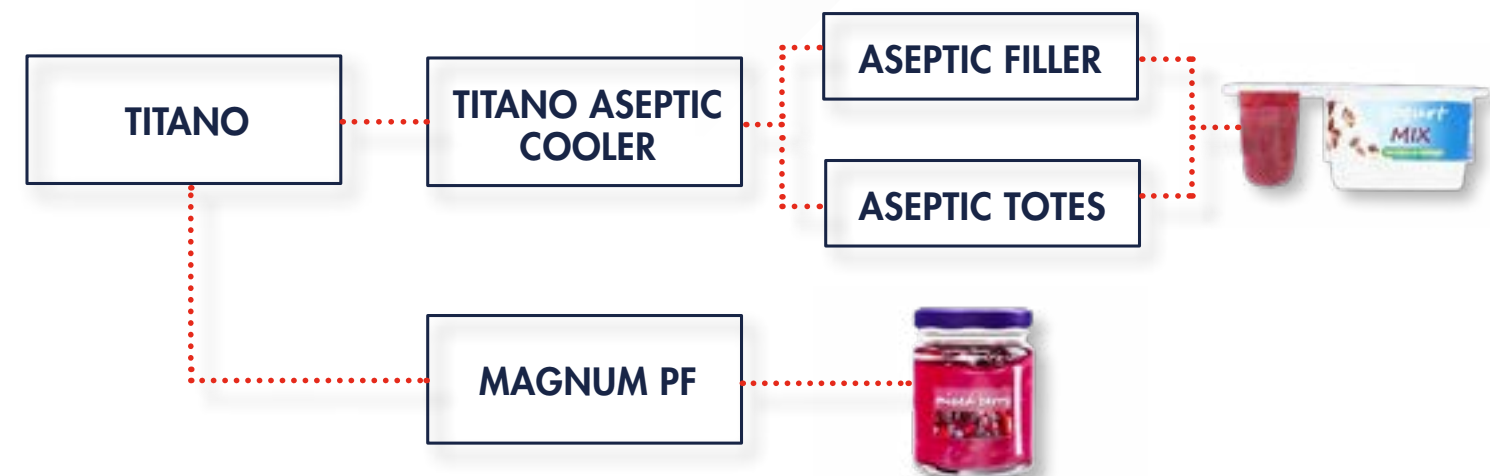


Stematic direct  
system injection

# COOK BOOK JAM PROCESS



-  **FRUIT PUREE**
-  **IQF FRUIT**
-  **SUGAR**
-  **PECTINS**
-  **AROMAS**



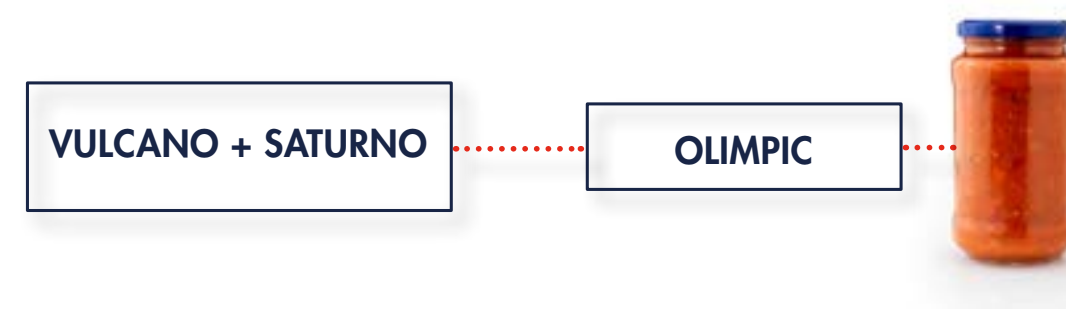




## KETCHUP PROCESS



## RAGÙ PROCESS





# COMPETITIVE ADVANTAGES

## SUMMARY

### ENHANCED PRODUCTIVITY

Unique ratio of heating surface to volume ensuring fast cooking capabilities with reduced process time and increased productivity.

### EXCELLENT MIXING

Optimal product mixing and uniform processing temperatures delivered via the special agitator with counter-rotating technology controlled by frequency converter.

### PERFECT CLEANING

The excellent finishing of internal surfaces and the special screwless and springless connection between scrapers and shaft ensure easy cleaning and reduced washing time.

### PRODUCTION FLEXIBILITY

High flexibility in meeting different production needs with a wide variety of recipes and equient sizes.







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