

# PRODUCT TREATMENT



AN **///ATS** COMPANY





# INDEX

## THERMAL TREATMENT



TUNNEL PASTEURIZER-COOLER  
PAG. 04



SPIRALS  
PAG. 06



BATCH RETORTS  
PAG. 08

## VEGETABLE SOLUTIONS



CARROTS AND  
POTATOES  
PAG. 12



SPINACH  
AND LEAF  
PAG. 14



REHYDRATED LEGUMES  
AND PULSES  
PAG. 16



# TUNNEL

## PASTEURIZING AND COOLING TUNNELS

With more than 450 units installed worldwide, CFT produces a complete range of thermal treatment tunnels for containers that are «Hot-filled» or «Cold-Filled» with food and beverage products.

## BENEFITS

- Custom configuration
- Reliability and strength
- Water saving

## PRODUCTS

- Vegetables and pickles
- Tomato paste/juice
- Jam
- Tomato purée
- Cheese spread
- Baby food
- Beverage products







# SPIRALS

Complete range of thermal treatment spiral solutions, featuring air and water flow technology, for pasteurization, cooling, refrigeration, cooking, proofing and drying for non-packaged and packaged food products.

## MECSPRAY

Water spray system indicated for medium/ large packaging formats (> 3 kgs) and in any case for products with a long thermic cycle.

### BENEFITS

- Limited water consumption
- Highly hygienic design
- Reliable and robust construction
- Efficient treatment



## MECAIR

Pasteurizing / cooling / hardening / proofing with hot/cold air flow system indicated for packaged and non-packaged products.

### BENEFITS

- No product contamination
- Reliable and robust design
- Low power consumption
- Effective cooking

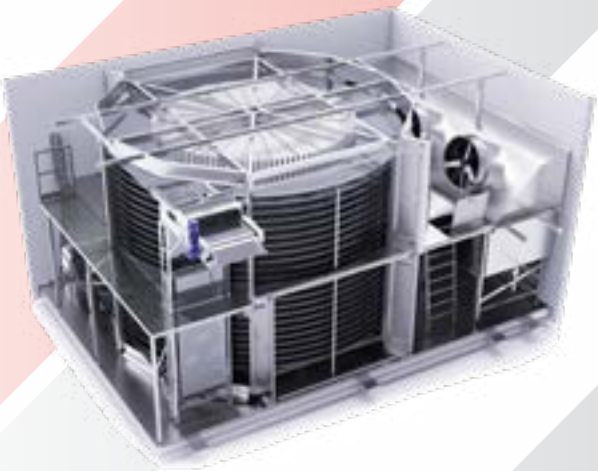


# SPIRAFREEZE

Freezing system for loose (medium-large) and packaged products.

### BENEFITS

- Consistent quality
- Increased efficiency
- Cost savings



## APPLICATIONS

### MECSPRAY



SAUCES



MINISTRONE



TOMATO



BABY FOOD

### MECAIR



MEAT



BABY FOOD



FERMENTED



PASTA (PACKAGED)

### SPIRAFREEZE



FROZEN FRUITS



DESSERT



FROZEN SPINACH



PIZZA



FISH



MEAT



READY DISH



PASTA



# BATCH RETORTS

We design a wide range of sterilization retort models to meet the highest food industry performances standards in terms of package integrity and respect of the organoleptic properties of the products. We also offer multiple retorts sterilization systems, providing integrated fully automated solutions for complete food processing plants.

## STATIC RETORT

Prima Static retort rapidly and safely sterilizes food products in various kind of containers, preserving high product quality through a gentle process.



## BENEFITS

- Versatile sterilization
- Energy saving locking system
- High safety level

## ROTARY RETORTS

CFT rotary retorts can sterilize diverse food containers, through a customizable process, reducing sterilization time and significantly enhancing product quality.

## BENEFITS

- Energy saving locking system
- Versatile container handling
- Enhanced product quality
- Constant pressure distribution



## APPLICATIONS



VEGETABLES



BABY FOOD



READY MEALS



MEAT



SOUPS



SAUCES



MILK, COFFEE, TEA  
BASED DRINKS



TUNA AND OTHER FISH



PET-FOOD



PRE-COOKED RICE



# FREEZING AND DRYING SYSTEMS

## MECFLOW

Freezing process for (fragile) small dimension naked products.

### BENEFITS

- Quality freezing
- Superior hygiene
- Low power consumption
- No product contamination



### APPLICATIONS



DICED PEPPERS



BERRIES & STRAWBERRIES



PEAS & VEGETABLES



FRENCH FRIES



DICED CARROTS

## MECDRY

Complete range of dryers for a wide range of applications.

### BENEFITS

- Fast and precise drying
- Modular design
- Low power consumption
- No product contamination



### APPLICATIONS



ONIONS



CARROTS



SPINACH LEAVES



APPLE CHIPS



PARSLEY



DRIED FRUIT





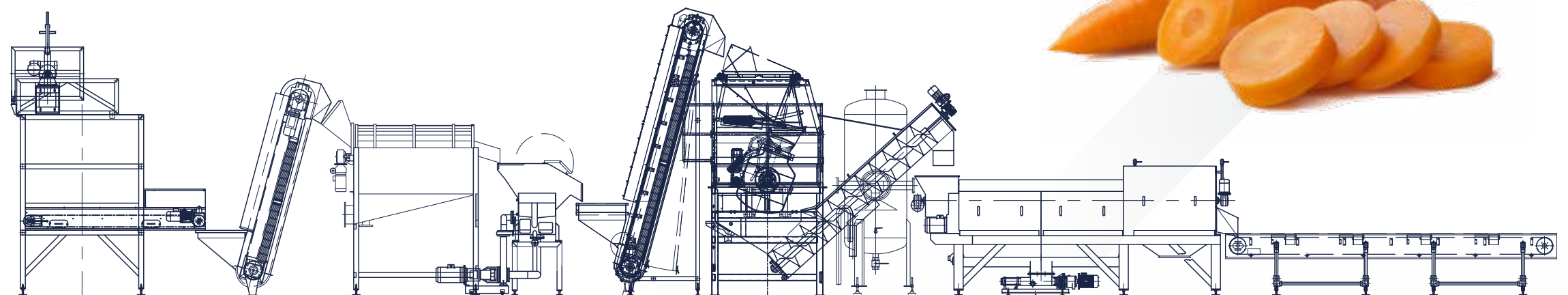
# CARROTS AND POTATOES

Two different solutions for carrot and potato peeling and preparation for different kinds of final products.

## STEAM PEELER

Special vessel design for optimal product mixing and perfect treatment.

- Entirely stainless steel execution including pressure vessel
- Complete range of capacity from 2 up to 25 tonnes/h with more than 40 years manufacturing experience



## ABRASIVE PEELER

The production cycle type is an automatic batch. The machine could be equipped with the pre-loading weighing hopper to optimize the peeling process. The internal jacket and the bottom disk can be easily disassembled to quickly replace the silicon carbide abrasive.





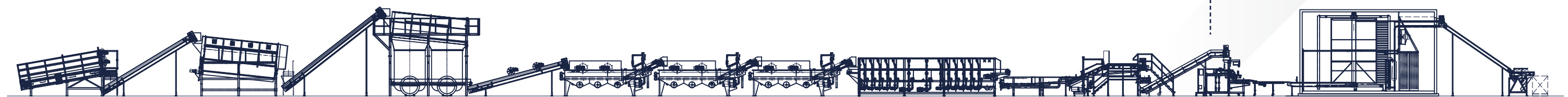


# SPINACH AND LEAF

Complete solutions for Spinach & Leaf processing and freezing.



- Cube
- Leaf



AIRSEPARATORS



DOSAFORM

## SPIRAFREEZE





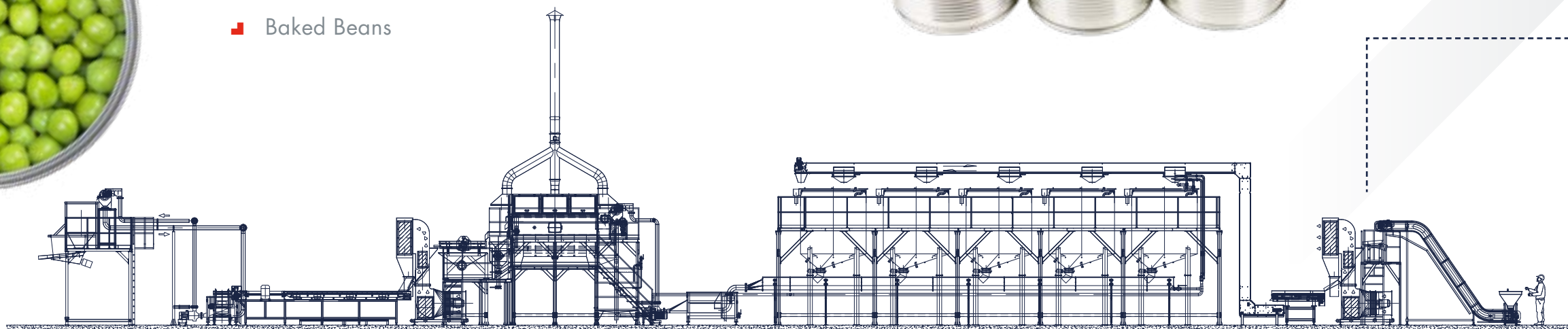


# REHYDRATED LEGUMES AND PULSES

Complete processing (rehydration, blanching and preparation),  
sterilization and packaging line for legumes/pulses in cans, jars and  
flexible pouches.



- Beans
- Peas
- Chickpeas
- Baked Beans



BLANCHER

## INFEED AIRSEPARATOR



## REHYDRATION TANKS





# COMPETITIVE ADVANTAGES

## SUMMARY

### EXTREME FLEXIBILITY

Unmatched flexibility in managing a wide range of products, seamlessly adapting to different production needs.

### MODULARITY

The line's footprint can be customized according to the available space.

### QUALITY

Excellent preservation of the organoleptic characteristics of the product.

### HYGIENIC DESIGN

Complying with European and international guidelines.

### EASY MAINTENANCE

Easy and cost-effective maintenance thanks to long-life wear components.







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