



PIETRIBIASI

— dairy machines since 1960 —

ice cream mix
processing
machines

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processing
machines



**Batch pasteurization units for ice cream mix
complete of heated mixing tanks, homogenizer and final cooling**

Customized
solutions in a wide
range of capacities



Ice cream mix ageing tanks, single or as complete maturation plant



Cip plants for the centralized washing of machines and lines



Ice cream mix preparation and blending units

Different automation grades available, from manual to full automatic plant



HTST Units Continuous flash pasteurization, homogenization and in-line cooling of ice cream mix



Complete aseptic lines for UHT gelato base



Automatic preparation plants with fats dissolving systems

All machines and lines are hot tested in our factory before delivery



Automatic HTST pasteurizers complete with homogenizers



Automatic CIP plants solutions



**Italian
manufacturer
of industrial
machines
for dairy and
beverage**

Three leading companies have decided to combine their specific skills in food processing to offer even more complete and integrated solutions for the dairy and beverage industry.

They created Milkita Group, a point of reference for technology, quality and "MADE IN ITALY", which maintains the flexibility, innovative drive, efficiency and mission of the founding companies.

The Group enjoys long-standing relationships with clients in more than 60 countries. Over 80% of the revenue is generated abroad.

PIETRIBIASI

dairy solutions since 1960

Machinery and complete lines for fresh **milk, UHT milk, yogurt, fermented products, ice cream, cheese** and **beverages**.

Pietribiasi's offering includes:

- UHT and pasteurization plants
- plate and tubular heat exchangers
- CIP washing plants
- homogenizers, separators and degassers
- milk reception station and cooling units
- recombination and mixing plants
- maturation and fermentation plants
- butter churns and forming machines
- storage tanks
- complete dairies & turn-key projects



Separators, bacteria removing, clarifiers for **milk, beer** and **other beverages**.



Equipment for the production of **mozzarella, pizza cheese, string cheese, analogue mozzarella, spread cheese** and **ricotta**.

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Machines and plants for the dairy industry

Pietribiasi Michelangelo S.r.l. is a company in Marano Vicentino, in the province of Vicenza that manufactures machines and complete lines for the dairy industry (milk and cheese, butter, yoghurt and fermented products), and for the production of fruit juices and soft drinks, ice cream and beer.



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Photos are indicative and show only a part of our production range. For more details and questions please contact us directly.

part of
Milkita
Group