

Italian tradition
and innovation



Equipments for cheese and mozzarella

MilkyLAB has been a leader in the design and development of machines and automatic plants for the production of **Cheese** and **Mozzarella**, **Pizza cheese**, **Analogue Mozzarella**, **String cheese**, **spread cheese** and **ricotta** since 1980.

Thanks to the experience and know-how acquired over the years, MilkyLAB guarantees customers the best assistance and maximum professionalism in the choice of the right technologies.

Once MilkyLAB has installed the plants at the customers' premises, training and assistance is provided to ensure best production performance.

We are specialized in:

- CHEESE VATS and CURD MATURATION
- HOT WATER and STEAM COOKER-STRETCHERS
- EXTRUDER and MOULDING MACHINES
- COOLING and BRINING LINE
- AUTOMATIC STRING CHEESE LINE
- SPREADABLE CHEESE PRODUCTION LINE
- AUTOMATIC RICOTTA PRODUCTION LINE
- PLANTS FOR HARD AND SEMI-HARD CHEESES



"PASSION for MILK"

Milkita Group is the new "Made in Italy" benchmark for dairy processes from milk to finished product. The partner who can offer the complete range of lines with the experience, technology and passion of the industry experts.

milkita.it



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experience

technology

and passion

100 years
of experience



Separators and clarifiers for the dairy and beverage industries

With more than 100 years of experience, the **Frautech** brand name is present in dairy, beverage, beer and food plants all over the world and is a byword for long-term experience in design and manufacturing of centrifugal separators.

Our separators are easy to install, operate and maintain, with an extremely efficient separation for your dairy or beverage plant.

- The full range of separators includes clarifiers, bacteria removing clarifiers, milk / whey skimmers and automatic milk standardization systems.
- Our self-cleaning and solid bowl separators cater for a range of flow rates from 1,000 to 60,000l/h.
- Over 5.000 process separators are installed worldwide with customized solutions.

Applications:

DAIRY SEPARATORS / BEER CLARIFIERS
BEVERAGE CLARIFIERS / OLIVE OIL SEPARATORS
SPECIAL APPLICATIONS

Knowledge, experience
and reliability

PIETRIBIASI
— dairy solutions since 1960 —



Complete lines for dairies



Pietribiasi Michelangelo S.r.l. manufactures machines and complete lines for the dairy industry and for the production of fruit juices and soft drinks, ice-cream and beer. Over time, our market has become international and the company established itself in the food industry with its core products. The company provides customized machines and plants, as it has always focused its attention on the specific requirements of each of its customers.

Dairy

Machines and complete lines for the transformation of raw and powder milk into fermented products, cheese, drinking milk, UHT milk and all milk derivatives, such as:

- Pasteurization lines complete with separator, deodorizer and homogenizer, for fresh milk, fermented products, cheese, cream
- UHT plants with tubular sterilizer, homogenizer and deodorizer
- Raw milk reception stations and storage units
- Powder milk recombination plants
- Fermentation units for yoghurt
- Cream pasteurization, enrichment and ripening systems
- Full range of CIP plants, from small manual to big full automatic units



Customized solutions
Ready-to-go units



Processing solutions for ice-cream & beverages

Ice-cream

Ice-cream mix processing machines and lines from mix preparation to ice-cream maturation for artisanal and industrial productions:

- Batch pasteurization units, complete of heated mixing tanks, homogenizer and final cooling
- Preparation/mixing units and HTST pasteurizers
- UHT plants complete of aseptic line
- Ageing units and complete maturation plants

Juice & drinks

Machines and complete lines for the production of pasteurized and aseptic beverages:

- Mixing/blending plants for drinks and juice preparation
- Pasteurizers, with standard or free flow plates, or tubular version
- UHT plants complete of aseptic line
- Syrup rooms for soft-drinks

Beer & others

- Flash pasteurizers for beer, carbonated and/or alcoholic drinks

