

TRAVAGLINI IN THE WORLD: WE ARE IN MORE THAN 54 COUNTRIES



BETTER FERMENTATION
CONTROL AND MINIMAL
RISK OF CRUST
FORMATION



UNIFORMITY OF
SHRINKAGE



COMPUTERIZED
CONTROL OF THE
THERMODYNAMIC
VARIABLES



CAREFUL AND
UNIFORM AIR
REGULATION



AUTOMATIC SYSTEM
FOR PRODUCTS LOADING
AND UNLOADING



AUTOMATIC SYSTEM
FOR PRODUCTS
HANDLING



ARTIFICIAL INTELLIGENCE
AND INTEGRATED
SUPERVISION SYSTEMS



Project
consulting



24/7 technical
customer department



Highly qualified
technological service

Since 1950 we are leader in designing and manufacturing of equipment for:

CORE BUSINESS

- FERMENTING AND AGING OF SALAMI
- SALTING, CURING, DRYING AND AGING OF RAW HAM
- SMOKED PRODUCTS
- SALTING, DRYING AND SMOKING OF FISH PRODUCTS
- MATURING, DRYING AND CONDITIONING OF CHEESE PRODUCTS
- SNACK FOOD
- PET FOOD
- VEGAN FOOD
- CLEAN ROOMS
- THAWING SYSTEMS
- PASTEURIZATION LINES, SPIRAL FREEZERS AND FREEZING TUNNELS

ENERGY SAVINGS



HEAT RECOVERY
SYSTEM



ENTHALPIC SYSTEM



ECONOMIZER



HIGH EFFICIENCY
MOTORS



AIR DEFROSTING
SYSTEM



ARTIFICIAL INTELLIGENCE AND
INTEGRATED SUPERVISION SYSTEMS



INVERTER



DIRECT COUPLING
MOTOR/FAN



HOT GAS DEFROSTING
SYSTEM



MODULATION OF
COOLING AND HEATING
VALVES



LOW CHARGE REFRIGERATING
GAS EQUIPMENT