



FRUIT PROCESSING

De Lorenzo S.p.A. designs and manufactures complete lines for:

Fruit puree

Complete lines for fruit puree preparation from any kind of fruits with a capacity from 50 kg/h inlet product, both with complete continuous automatic equipments and also with batch type units for small capacity production.

Fruit juice and nectar preparation

Complete dosing and mixing line for nectar preparation from fruit puree. We can provide lines both completely automatic where fruit puree is dosed and mixed with different ingredients of the recipe (sugar syrup, water, additives) and semi automatic for small and medium size factories.

Jam preparation line

Complete line for jam preparation; core of the line is the cooking system which can be under vacuum - by using vacuum pan - or at atmospheric pressure, with kettle working with steam or gas (even electrical for small production). Therefore, we can provide a wide range of equipment suitable to cover the needs both of industrial line and small/medium factories till the agricultural laboratories for organic preparation.

Candied fruit preparation

Candied fruit is a product widely used in sweet and food preparation; the production requires a long and careful preparation. We design and manufacture lines for fruit candying both working under vacuum and at normal pressure.

Drying lines for fruits

Static batch dryers suitable to process any kind of fruits. Therefore, we are able to supply complete drying lines as well as equipment for product preparation as washing units, cutting machines and distribution systems of the products on drying trays.

Dates and tropical fruits

Complete line for dates paste preparation as well as for processing and packaging fresh dates. Besides, we can supply complete lines for processing tropical fruits as mango, guava, passion fruit, pineapple in juice nectar and puree.



VEGETABLES PROCESSING

De Lorenzo S.p.A. designs and manufactures complete lines for:

Tomato processing

We can provide single machines or complete lines for the preparation of tomato passata, tomato sauces, tomato paste and ketchup. Also for this kind of line we study tailor made solution for customers, both big industries and small and medium producers.

Preserved vegetables in oil or vinegar

Complete lines or single machines for processing vegetables in preserved products, in oil, vinegar and brine. Mainly equipment of small-medium capacity but - as usual - always design according to the real customer needs.

Drying lines for vegetables

Static batch dryers suitable to process tomatoes and any kind of fruits. Therefore, we are able to supply complete drying lines as well as equipment for product preparation as washing units, cutting machines and distribution systems of the products on drying trays.





MILK PROCESSING

De Lorenzo S.p.A. designs and manufactures pilot and industrial lines from milk receiving till milk pasteurization and its processing in yogurt and cheese.



Yogurt vat



Cheese making machine



Cheese press



Milk refrigeration



SINGLE MACHINES

Apart from complete lines, De Lorenzo S.p.A. designs and manufactures single machines such as, for instance:

Washing and Sorting Line

We offer complete and continuous washing and sorting line for fruits and vegetables to be processed in puree and or juice.

Capacity from 100 kg/h for the continuous lines.

Washing system completely manufactured in AISI 304 stainless steel and equipped with blower.

Sorting line with belt or rollers equipped with motovariator to adjust the speed.

We also produce batch type washing unit for small production capacity.

Grinding machines

We offer a wide range of grinding machines for fruits and vegetables (apples, pears, carrots, tropical fruit), covering production capacities from 100 Kg/h.

Tubular cookers

We design and manufacture cold break and hot break system for enzymatic treatment of fruit and tomato for preparation of nectar, paste and fruit mousse.

Refining group for fruit and tomato processing

Different technical and technological solutions for refining fruit, tomato and vegetable with industrial equipment having capacity from 100 Kg/h and even with pilot machine for lower capacity.

Jam Cooking units

We can provide different technological solutions for jam preparation: vacuum cooker and cooking kettle. Both system with production capacity suitable to cover the need of the small laboratories and big industries.



Heat Exchangers

We design and produce pasteurizer and sterilizer plate, tubular, tube in tube, scraped surface types for different application according to the technological need of the customer.

Deareators

We can provide deareators for juices, nectars, fruit puree, ketchup and other products; on request equipped with aroma recovery system.

Final pasteurization treatment

For the thermal treatment of packaged product, we propose pasteurization tanks of different capacity (from 150 to 1000 L), heated by electricity (only for smallest models), by gas or steam.

For medium-high production (more than 800/1000 units) we realize automatic tunnel of pasteurization.

CIP

It is well known that the cleaning and the sanitation of food plants is very important. About this we propose a cleaning in place system (CIP).

Dryers

We produce batch dryers to process tomatoes, fruits and vegetables. Available in different models, also pilot ones for small production.

Pomegranate destammer machines

We produce pomegranate destammer, in case equipped with pre-chopper, with capacity from 3 tons/h.



DL LAB50

MULTI-FUNCTIONAL BENCH

Following the growing of small and compact plant for food preparation demand, we have designed a multi-function bench for jam, marmalade, tomato sauce and sauces.

It is enough a single bench to set up a laboratory, in fact with LAB50 you can cook, concentrate and mix, under vacuum or in atmosphere conditions, blanching fruit and vegetables, dosing the product still warm, and pasteurize full and capped vessels.

The bench is composed of three section:

- a basin for the under vacuum cooking complete with an agitator, that offers significant advantages in terms of a little oxidation of the product and colour keeping;
- a section to dose the product coming from the first section;
- a pasteurizer tank which, as allowing the thermal treatment of the vessels, could be used to blanch fruit and vegetables using a basket with special holes.

A control panel allows you to set all the parameters and save recipes.

The bench is heated by electricity and it is placed on wheels. That allows installing the unit wherever you want, also in rural areas.

It is also possible to realize a fixed version of the machine, that, in this case, will be connected to an external steam plant.