



#### Continuous freezer

This machine is the heart of the industrial ice-cream factory, which transforms the liquid ice cream mixture into actual finished ice cream, with a finished temperature of  $-7^{\circ}\text{C}$



#### Fruit feeder

This mixing machine blends the finished ice cream with solid products such as pieces of fruit or granellati



#### Washing CIP

Zetagi Impianti designs and manufactures chemical washing platforms for the washing of dairies, industrial ice cream factories, fruit juice lines and other food lines. The company's equipment range is designed specifically for the customer and created alongside and in accordance to the needs and size of the plant.

# Plants for processing Milk and Ice Cream



#### Pasteurisation Unit

Pasteurisation Unit pre-assembled on a tubular stainless steel. Monitoring and logging to a PLC. Pasteurizers for the application of milk intended for cheese, yoghurt, drinking milk, leben. Ability to apply online homogenizer/degaser/seperator



TecnAlimentaria

Zetagi Impianti Srl is a young and dynamic company in the North of Italy which is born by twenty years of experience in the manufacture of plants to produce dairy products and ice cream.

The important knowledge acquired making innovative plants in the world makes Zetagi a company which is able to plan and produce high quality and reliable productive systems. At the base of the success of Zetagi there is a highly specialized team of technicians, productive capability and cooperation with its customers. This means realization of plants or part of them which perfectly answers to any needs of the customer and to the strictest sanitary rules of any country.