

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

