



PIETRIBIASI

— dairy machines since 1960 —

milk and dairy
products
processing

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Raw milk reception stations and storage tanks

Customized
solutions in a wide
range of capacities



Compact flash pasteurization lines for small-middle capacities, for drinking milk, fermented products, cheese



Customized pasteurization lines for cheese, fresh milk, fermented products, cream, full automatic version with CIP on board



Powder milk recombination plants

Platform based
ready-to-go units



**UHT plants complete of tubular sterilizer, separator,
homogenizer and deodorizer**



**UHT plants complete of plate sterilizer, deodorizer,
aseptic tank and sterile system**



**Pasteurization lines complete of bacteria clarifier,
cream separator and automatic standardizer**

Different automation
grades available,
from manual to full
automatic plant



**Ripening tanks for cream
and yoghurt**



**Plate heat exchangers
of own production**



**Full range of CIP plants, from small manual
to big full automatic units**



Cream pasteurization, enrichment and ripening systems

All machines
and lines are hot
tested in our
factory before
delivery



Cheese vats and complete cheese and pasta filata production plants



Flocculators for ricotta production

Machines and plants for the dairy industry

Pietribiasi Michelangelo S.r.l. is a company in Marano Vicentino, in the province of Vicenza that manufactures machines and complete lines for the dairy industry (milk and cheese, butter, yoghurt and fermented products), and for the production of fruit juices and soft drinks, ice cream and beer.



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Photos are indicative and show only a part of our production range. For more details and questions please contact us directly.

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