



Product Treatment



PRODUCT
TREATMENT



CFT Group's new Product Treatment technologies.

CFT Group Product Treatment division provides complete solutions for fresh and pre-cooked vegetables and thermal treatment both for non-packaged and packaged products. The new Product Treatment division provides machinery and complete solutions through the integration of technologies and expertise provided by our affiliate brands LABS, LEVATI and MECPARMA, supported by a dedicated team of persons with consolidated and proven experience, with hands-on approach for each specific application. The production's range of the new CFT Group's Product Treatment division, which is divided in two main sub-divisions (VEGETABLE SOLUTION and THERMAL TREATMENT) will cover the following plants and production lines.

The latest news in PRODUCT TREATMENT division is commercial partnership signed with Naddeo Technologies in fresh-cut and salads (4th range) equipments. Sharing experience, know-how, engineering, R&D and networks to achieve new goal together!

Vegetable Solution

IV GAMMA

Complete solutions for Fresh-cut and mix salads preparation (lettuce, iceberg salad, romaine, escarole, baby-leaf, radicchio, etc.) and potatoes, carrots, and beetroots both fresh and ready to eat.

III GAMMA

Complete lines for frozen fruits and vegetables (IQF fruits and vegetables).

V GAMMA

Complete solutions for spinach and cooked vegetables.

CHIPS AND FRENCH FRIES

Complete lines for complete chips and french fries production.

LEGUMES/PULSES

Complete lines for rehidratation, cooking, filling, packaging and sterilization for legumes (beans, peas, fava beans, chickpeas etc.) in cans, jars and pouches.

PICKLES

Complete lines for cooking, filling, packaging and pasteurization for pickles (cucumber, pepper, zucchini, carrots etc.) in cans and jars.

SOUP AND READY-MEAL

Integrated plant for soup, sauce and ready meal products preparation, formulation and cooking.

JUICE EXTRACTION

Fruit and vegetables extraction and preparation line for fresh juice, puree and smoothies preparation.

Thermal Treatment

PASTEURIZER

Complete range of thermal treatment tunnels for food and beverage products containers pasteurization and cooling.

SPIRALS

Complete range of thermal treatment spiral solutions, air and water flow technology, for pasteurization, cooling, refrigeration, cooking, proofing and drying for non-packaged and packaged food products.

DRYING

Complete series of dryers, batch and continuous belt type, to cover a wide range of applications.

STERILIZATION/BATCH RETORTS

CFT Group, thanks to the extensive experience of its brand Levati Food Tech, offers a wide range of sterilization/batch retort models that share the same technological platform and are suitable for future upgrading. They are designed to meet the highest food industry standard performances in terms of package integrity and respect of the organoleptic properties of the products.





VEGETABLE

SOLUTIONS



ADULT SALADS (4th range)

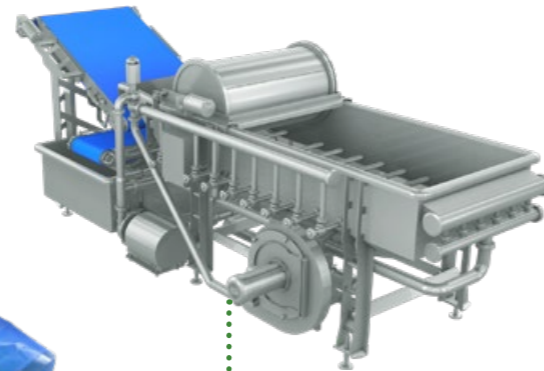
Fresh-cut and mix salads

Complete solutions for fresh-cut and mix preparation for adult salad both fresh and ready to eat.

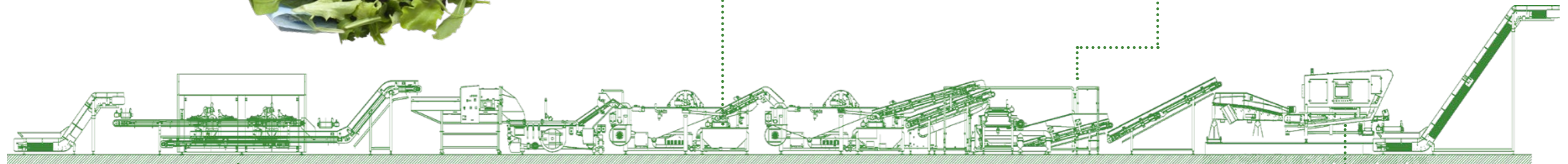
- > Iceberg.
- > Cabbage.
- > Radicchio.
- > Riccia.



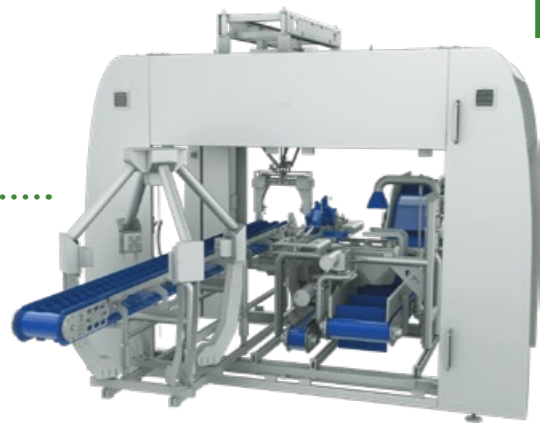
WASHER



ROTO DRY SPIN DRYER



COMBICORE DECORING MACHINE



RAYTEC OPTICAL SORTING



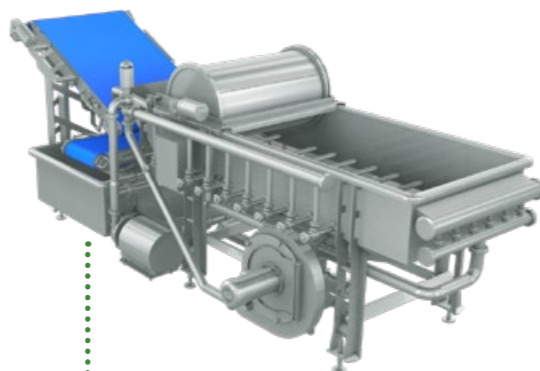


BABY LEAF (IVth range)

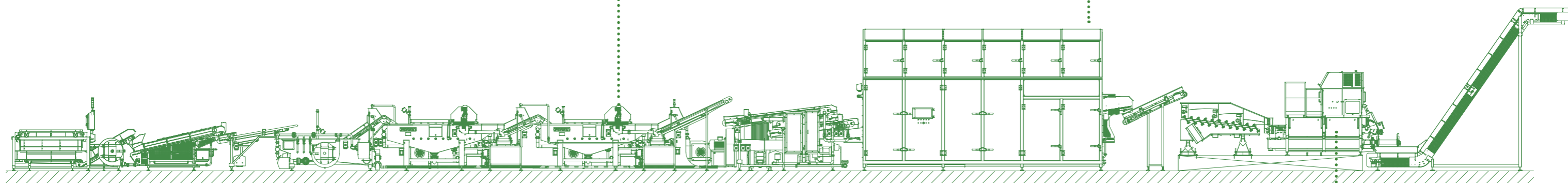
Complete solutions for fresh-cut and mix preparation for baby leaf salad both fresh and ready to eat.

- > Rocket.
-
- > Valeriana.
-
- > Red Chard.
-
- > Spinach.
-

WASHER



AIR DRY TUNNEL

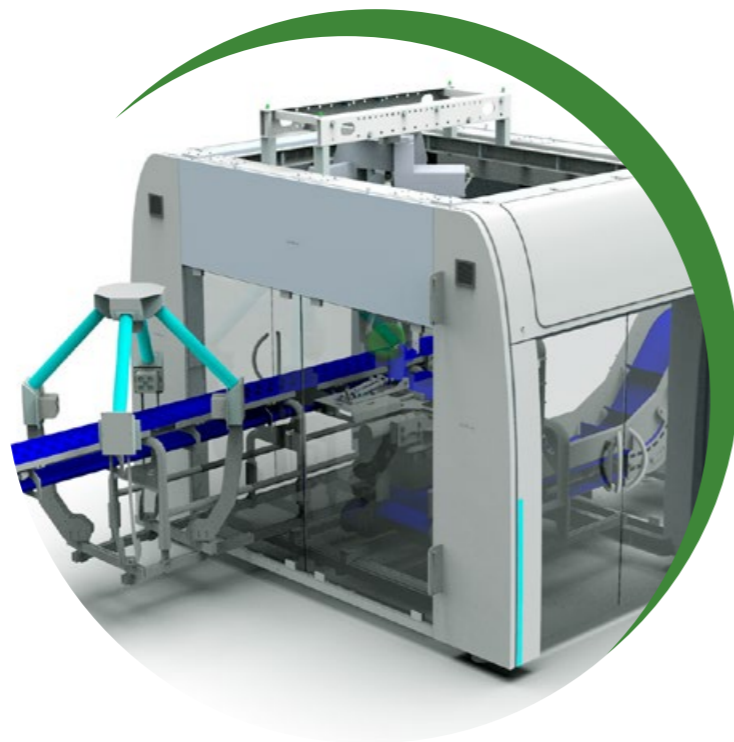


RAYTEC OPTICAL SORTING



COMBICORE DECORING MACHINE

- › Full HD vision system, with automatic self-adjustable cutting/penetration for each individual product, for repeatability, maximum accuracy, significant yield increase and waste reduction.
- › Cost saving for number of operators required and professional diseases risk reduction.
- › Modular approach for different capacity from 20 pz/min/modules and flexibility to adapt the system for semi-automatic operation and mutual loading.

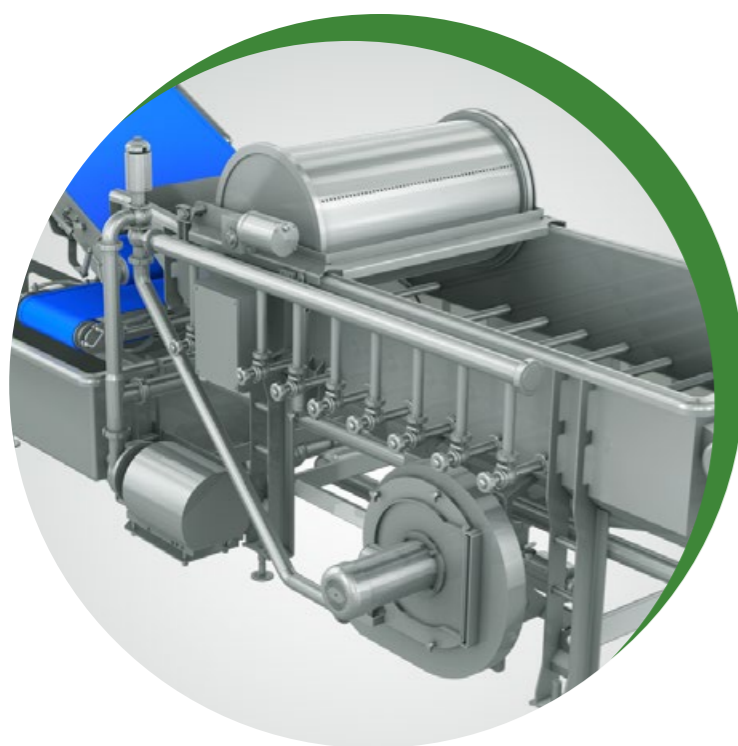


WASHER MACHINE hygienic design

The new washers of the IV range have been engineered following market trends to reduce consumption of water and energy, reduce maintenance.

The washing machine design follow HYGIENE design for all components and parts.

- › Round/clean surface hygienic design.
- › Stainless steel high efficient motor.
- › Easy clean and maintenance.
- › Water saving and treatment circuit.



SPIN DRYER

- › New concept with complete hygienic design.
- › Easy accessibility for cleaning and maintenance.
- › High Efficiency motor with regeneration system and energy saving.
- › Drum washing/rinsing by water/air.



TUNNEL DRYER

- › CO² gas for heating and cooling in the air dryer instead for the standard one (R404A), that will be forbidden in the 2020!
- › Benchmark in the market for capacity, yield, residual humidity and outlet temperature!
- › No greenhouse gas emissions (natural gas).
- › +30% working efficiency and yield.
- › Lower operating and energy cost.
- › Possible water saving system due to connection and circulation of the water in combination with the washing section.





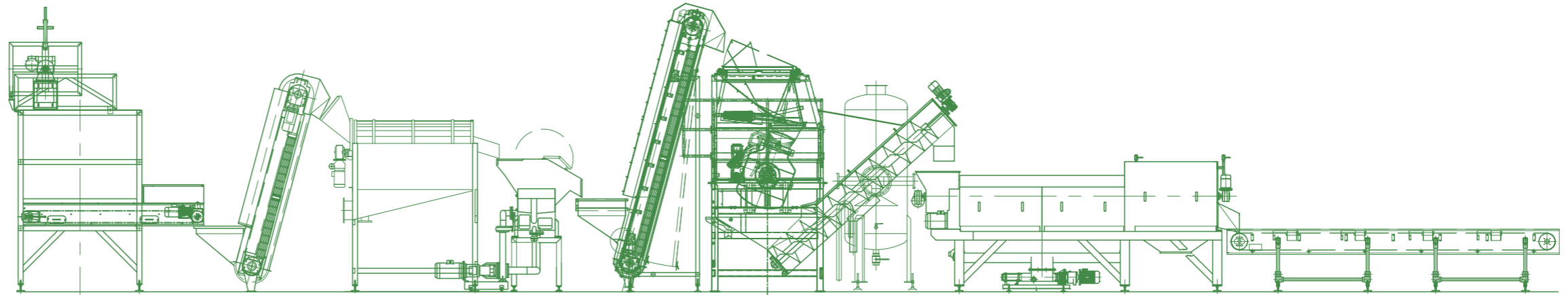
CARROTS AND POTATOES

Two different solutions for Carrot and Potato peeling and preparation for different kind of final products.

STEAM PEELER

Special vessel design for optimal product mixing and perfect treatment.

- › Complete stainless steel execution including pressure vessel.
- › Complete range of capacity from 2 up to 25 tons/h with more than 40 years manufacturing experience!



ABRASIVE PEELER

The product cycle is automatic batch type. The PL could be equipped with the pre-loading weighing hopper to optimize the peeling process.

The internal jacket and the bottom disk can be easily disassembled to quickly replace the "carborundum" abrasive.





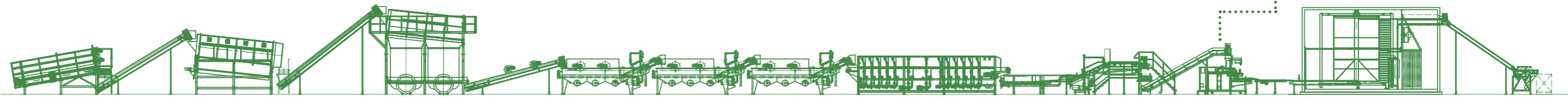
SPINACH AND LEAF

Complete solutions for Spinach & Leaf processing and freezing.

- > Cube.
- > Leaf.



AIRSEPARATORS



SPIRAFREEZE



DOSAFORM





REHYDRATED

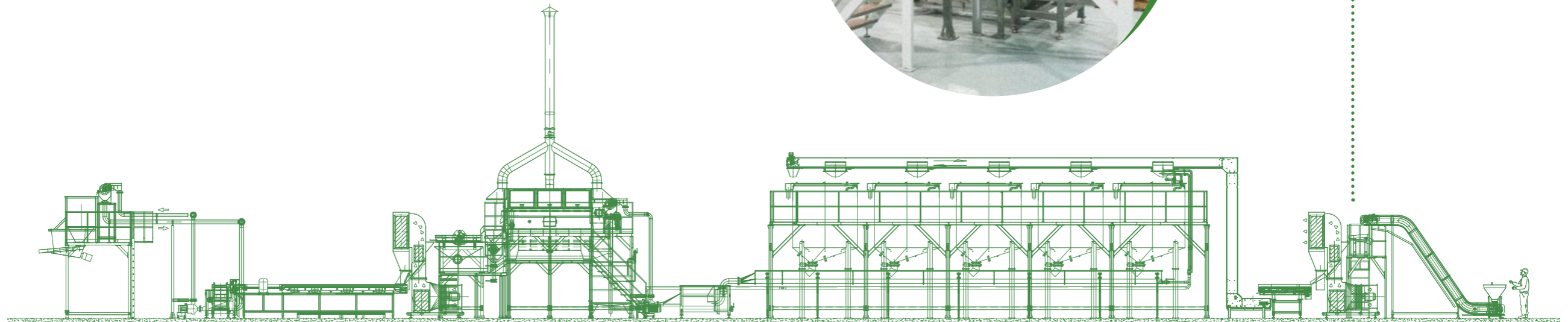
INFEEED AIRSEPARATOR



LEGUMES AND PULSES

Complete processing (rehydration, blanching and preparation), sterilization and packaging line for legume/pulses in cans, jars and flexible pouches.

- > Beans.
- > Peas.
- > Chick Peas.
- > Beaked Beans.



BLANCHER



REHYDRATION TANKS





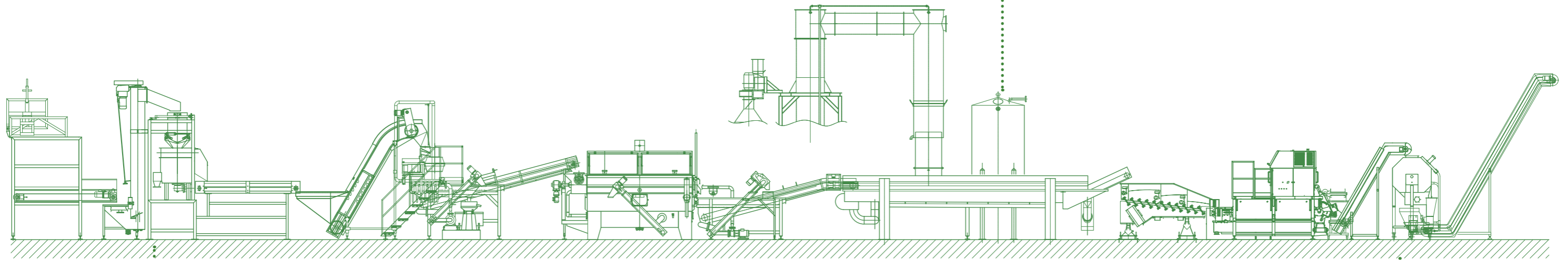
FRYER



POTATO CHIPS

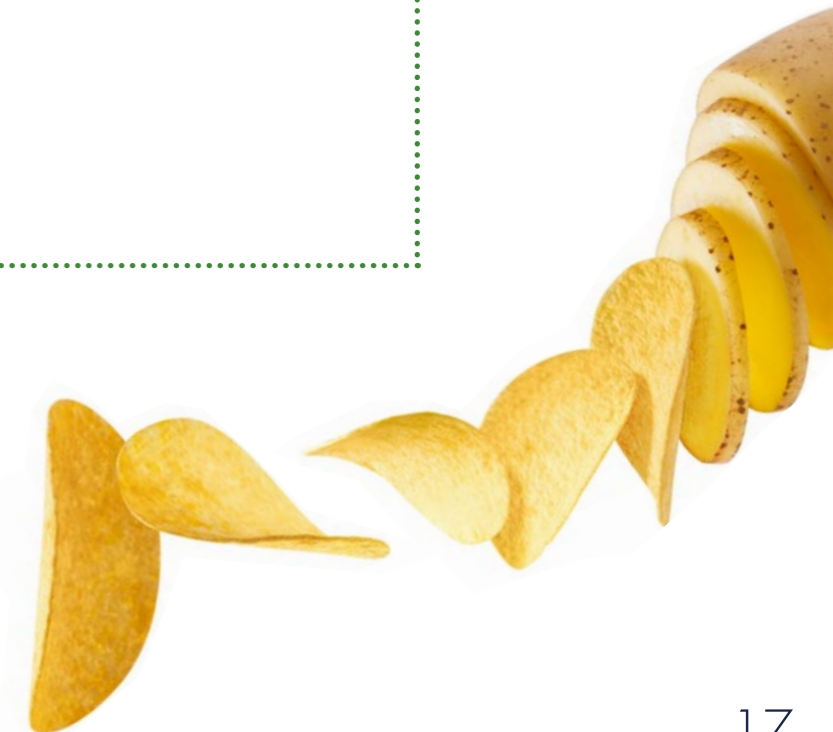
Complete solutions for potato chips production.

- > Flat chips.
- > Crinkle.
- > V-shape cut.
- > Flavored.



AROMATIZER

ABRASIVE PEELER





FRENCH FRIES

Complete solutions for french fries production.

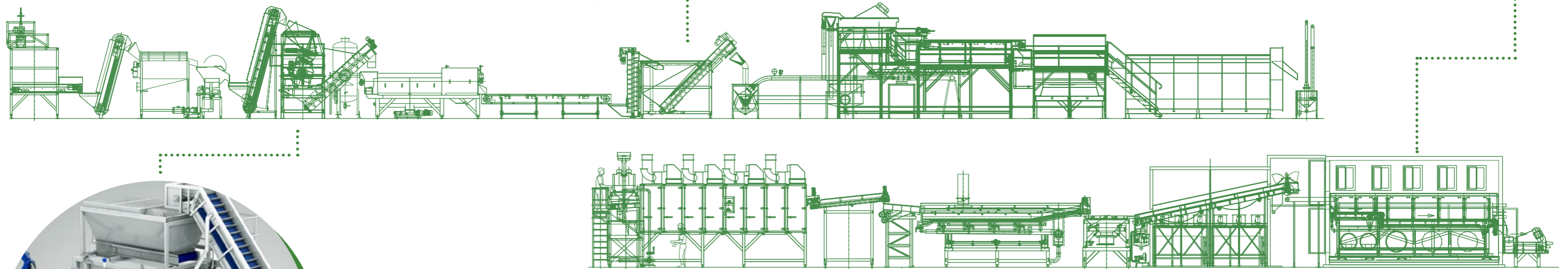
- > Wegges.
- > Crinkle.
- > Baby.
- > Flavored.



HIDRO CUTTING



IQF FREEZER MECFLOW



STEAM PEELER
mod. GEYSER



PRE-DRYER





PRE - DRYER

The PRE - DRYER is used to dry the sticks before the frying. The pre-dryer assures:

- > Low oil absorption.
- > Lower frying time.
- > Higher time of retention (crispness) after the final frying.

The sticks are feed at 90° by a special designed shaking conveyor that assure the correct distribution of the product on the PRE - DRYER conveyer.

The percentage of water evaporated can be adjusted tuning the temperature and the speed of the conveyor.



FRYER

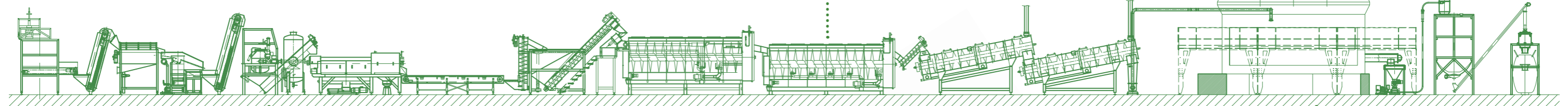
Suitable for chips, french fries and vegetables.

- > Costant working temperature.
- > Low oil volume.
- > Multi-Point oil system.
- > Easy to clean.
- > Integrated Oil heat exchanger anc circulation group..



FLAKES

Complete solutions for flakes production



BLANCHER

STEAM PRESSURE



DRUM DRYER

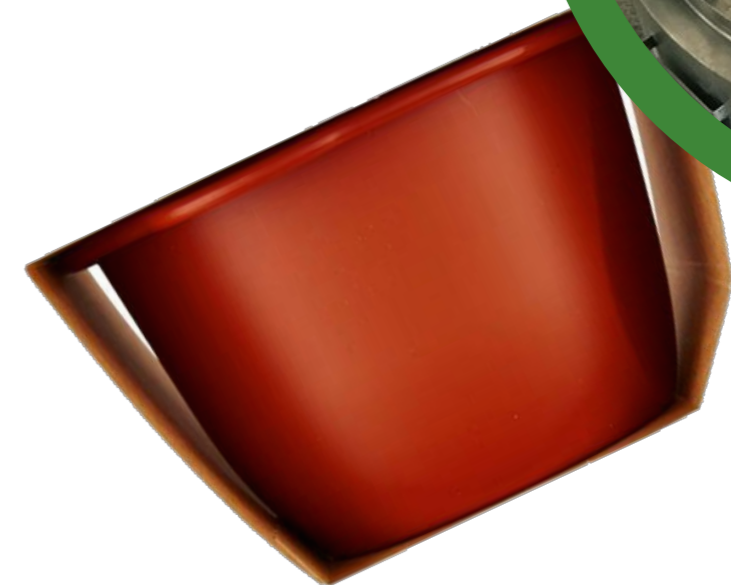




SOUP AND FORMULATED

Integrated plant for soup, sauce and ready meal products preparation, formulation.

- > Fresh soup.
.....
- > Minestrone.
.....
- > Vellutata.
.....

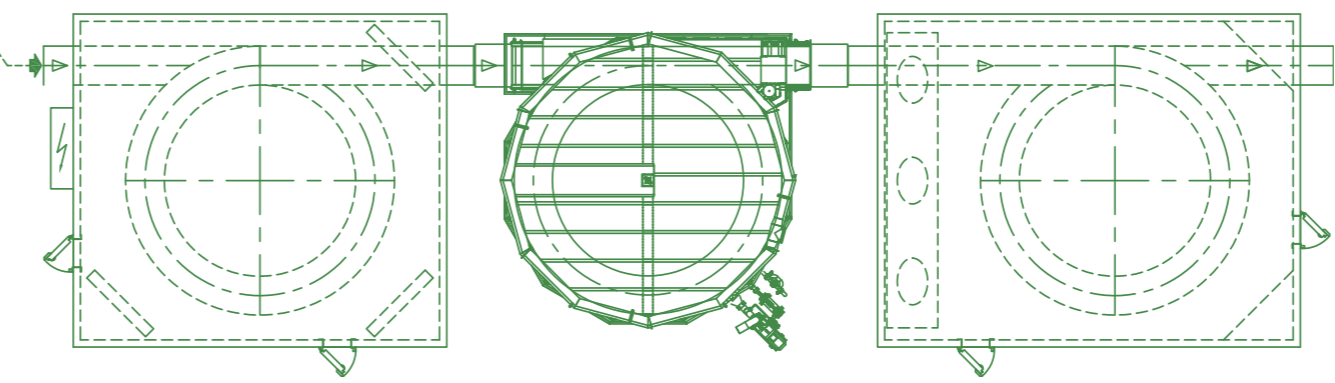
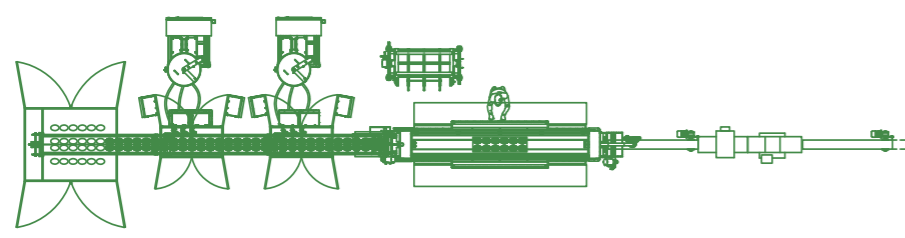
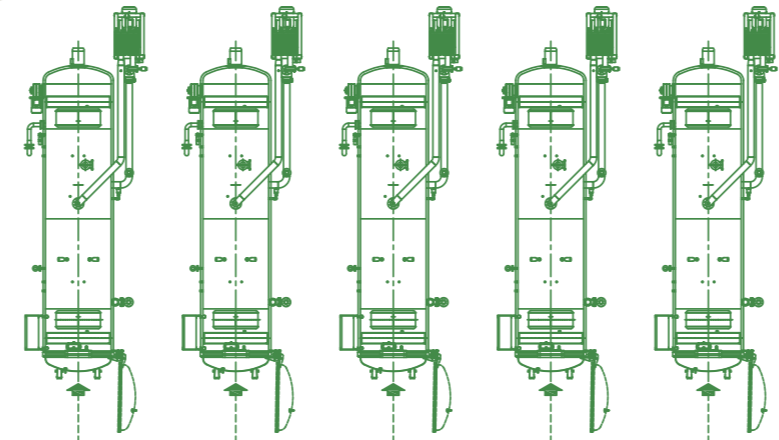
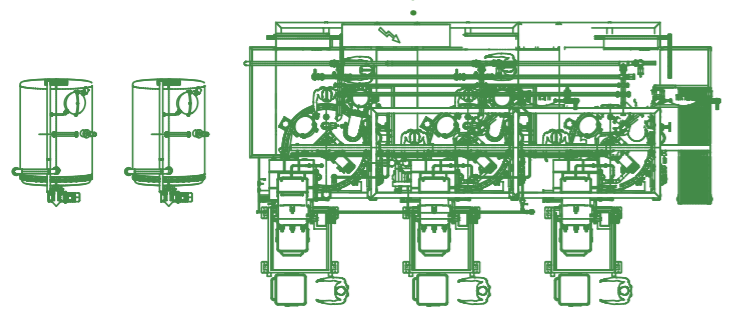




BATCH RETORTS



VULCANO



SPIRALS



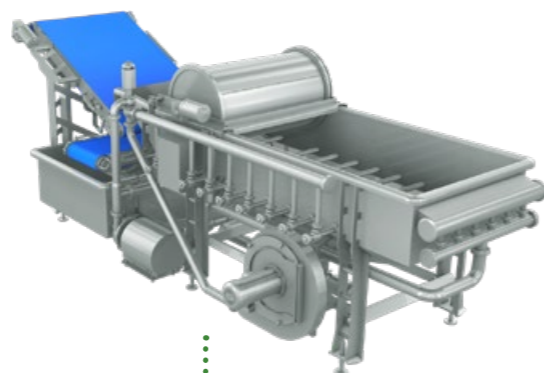


PESTO SAUCE

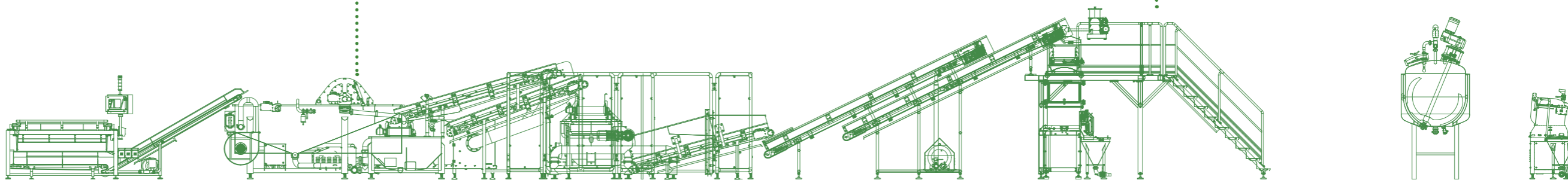
Complete pesto sauce preparation from raw material to final product.

- > Basil pesto
- > Red pesto
- > Genovese

WASHING SECTION

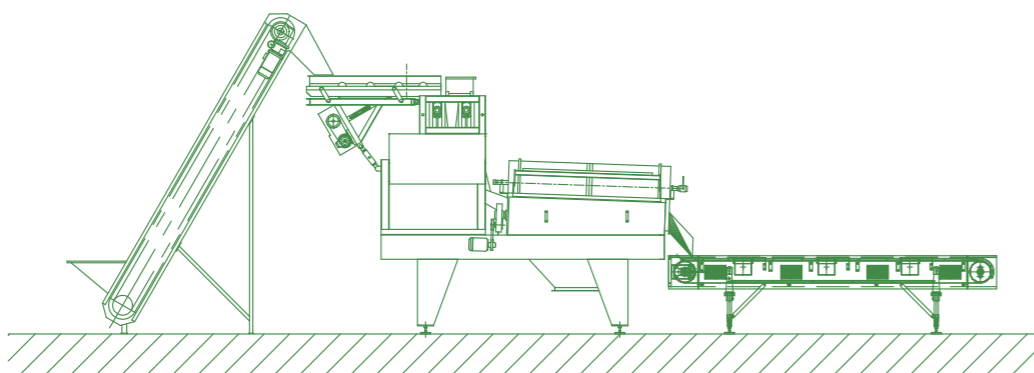


AUTOMATIC CUTTER



PICKLES

Complete solutions for Pickles (cucumber, pepper etc.) washing, blanching, filling and pasteurization both for fresh and product preserved in brine.



TUNNEL



DRYING SECTION SPIN DRYER



THERMAL TREATMENT

PR TUNNEL

Tunnel pasteurizer - cooler

With more than 450 units installed worldwide, CFT produce a complete range of thermal treatment tunnel for container «Hot-filled» or «Cold-Filled» with FOOD and BEVERAGE products.

- > Vegetable and pickles
- > Tomato paste/juice
- > Jam
- > Passata
- > Spread cheese
- > Baby food





SPIRALS

Complete range of THERMAL TREATMENT SPIRAL solutions, air and water flow technology, for pasteurization, cooling, refrigeration, cooking, proofing and drying for non-packaged and packaged food products.

MECSPRAY

Water spray system indicated for medium/big packaging formats (> 3 kgs) and in any case for product with long thermic cycle.



MECAIR

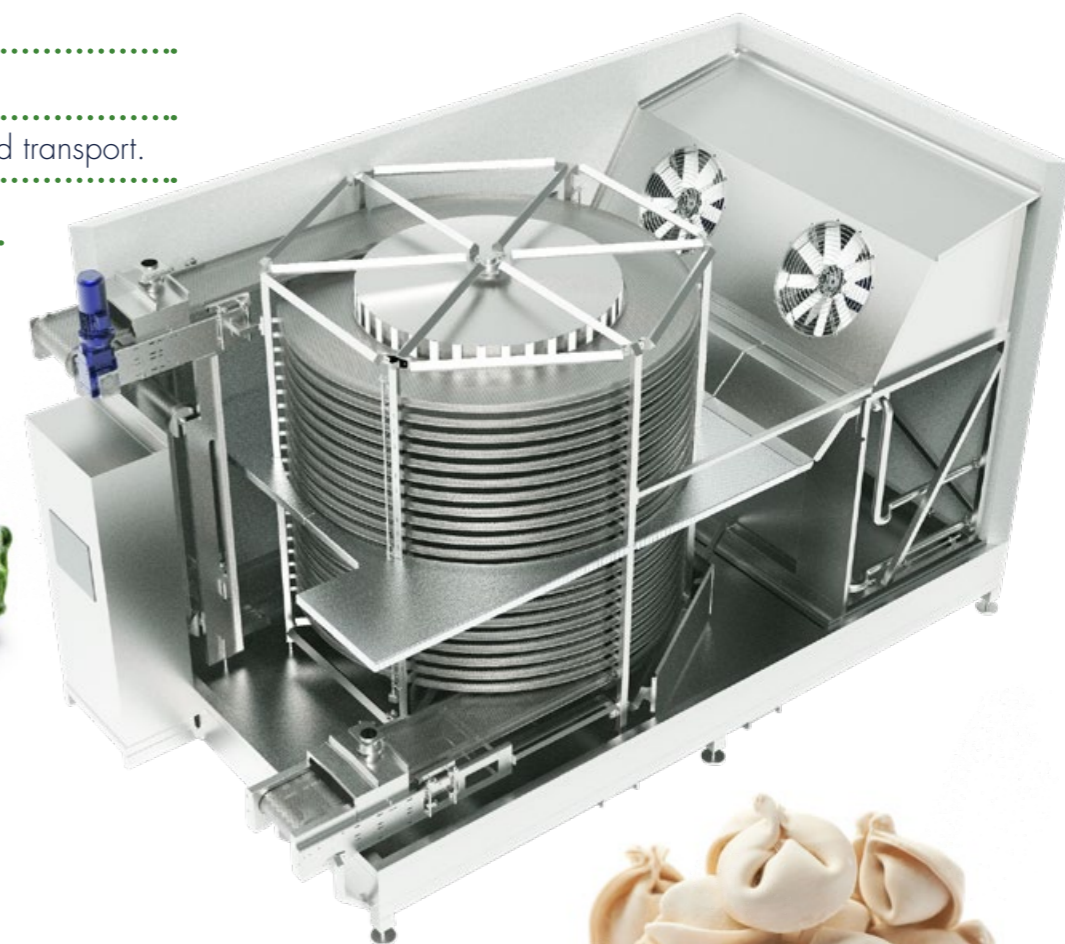
Pasteurizing / cooling / hardening / proofing with hot/cold air flow system indicated for packed and non-packed products.



COMPACT

SPIRAL-C is the compact spiral solution, single or double spiral tower, available for all spiral configuration and use with AIR SYSTEM, WATER SYSTEM and FREEZING

- > Compact footprint layout.
- > Standalone spiral basement.
- > Easy and fast installation and transport.
- > Easy machine re-allocation.



SPIRAFREEZE

Freezing system for loose (medium-large) and packed products.





MECAIR

SPIRALS

Wide range of applications

MECSPRAY



SPIRAFREEZE



BATCH RETORTS

Levati Food Tech offers a wide range of sterilization retort models sharing the same technological platform and suitable for future upgrading. "Prima" retorts are designed to match the highest food industry standard performances in terms of respect of products organoleptic properties and package integrity; homogeneous treatment and temperature distribution and gentle transition from sterilization to cooling to avoid any pressure drops and thermal shocks.

STATIC RETORT

A single machine offering three sterilization cycles: **S** saturated steam, **WR** water rain and **SA** mixed steam/air. "PRIMA" retorts are designed to match the highest food industry standard performance in term of respect of product's organoleptic properties, package integrity, homogeneous thermal treatment and food safety: this is what Levati guarantees, by sharing with you the extensive experience gained in over 50 years of business in shelf-stable foods sterilization



ROTARY RETORTS

Levati multiple retorts sterilization system provides integrated fully automated sterilization solutions for complete food processing plants. Modular design and structure allow future system upgrades and adaptability to new products and containers. Ring-based or shuttle-based systems can be designed according to specific project requirements and layout constraints.





BATCH RETORTS

SWING RETORTS



The SWING 1200 series is the global state of the art technology of agitating retort moving back and forth products during all the sterilization phase. The "swing" system guarantees the best heat transfer efficiency and a drastic reduction of Maillard effect thanks to the Total Flexibility Movement: it is possible to set agitating recipes not only by setting the speed but also by setting the stroke length, the acceleration, the deceleration and a

very effective set of multiple Stop and Go. Ideal for dairy products and excellent for high density products.



AUTOMATIC STERILIZATION SYSTEM

Levati multiple retorts sterilization system provides integrated fully automated sterilization solutions for complete food processing plants. Modular design and structure allow future system upgrades and adaptability to new products and containers. Ring-based or shuttle-based systems can be designed according to specific project requirements and layout constraints.



APPLICATIONS



Vegetables



Baby Food



Ready meals



Soups



Sauces



Meat



Tuna fish & fish



Pet food



Pre-cooked rice



Milk, coffee, tea based drinks



MECFLOW

FREEZING process for NAKED PRODUCTS of SMALL DIMENSION (fragile)



APPLICATIONS



Diced pepper



Berries & Strawberry



Peas & Vegetables



French Fries



Diced Carrots



MECDRY

Complete range of DRYER for a wide range of application.



APPLICATIONS



Onions



Carrots



Spinach leaves



Apple chips



Parsley



Fruits



LEADERS
INNOVATE.



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