

Company Profile

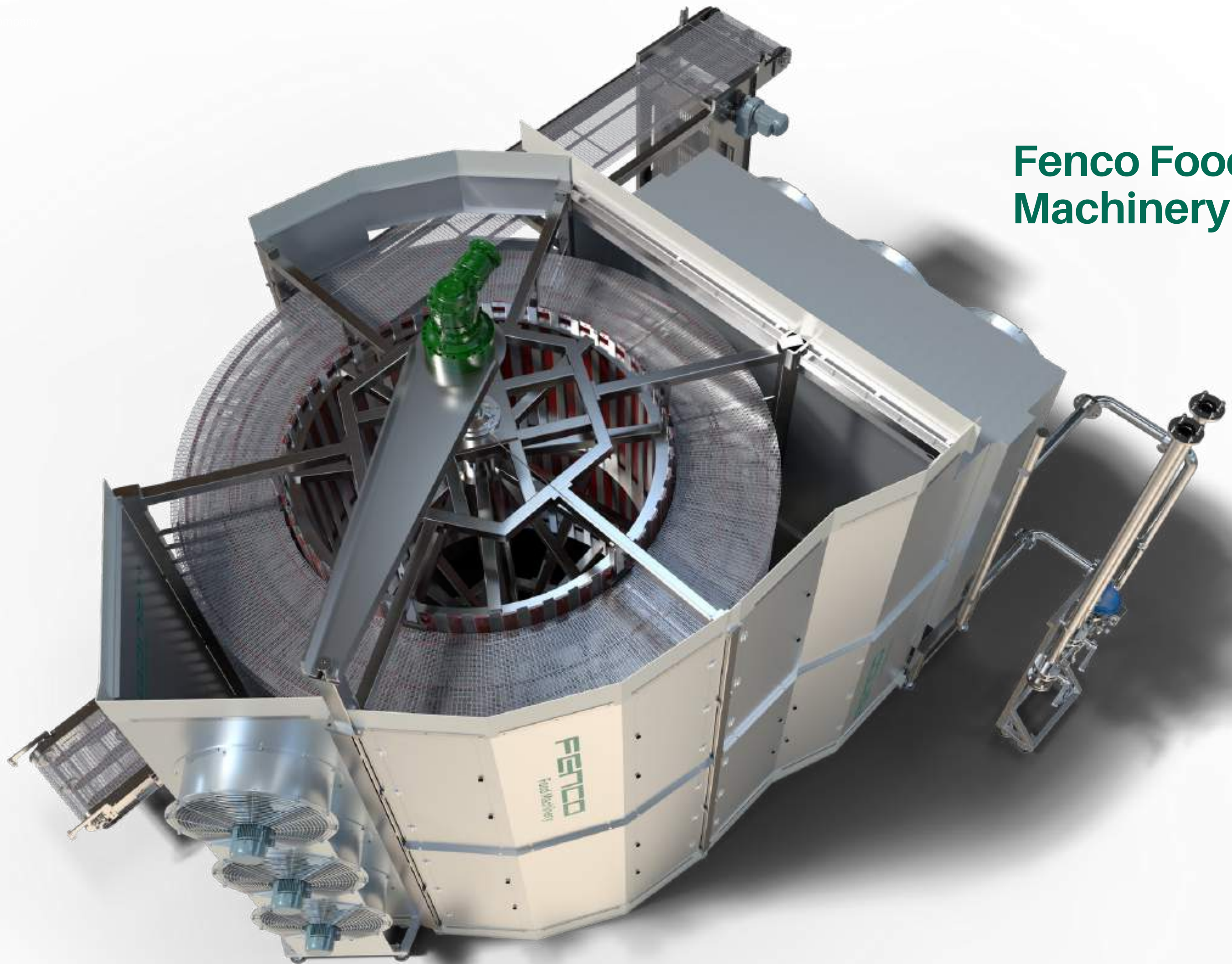


At Fenco we don't just design and manufacture machines for the food industry: the know-how gained in over 40 years of experience in Food Processing industry has enabled us to create our own method, which ensures an efficient production cycle for every customer who relies on us.

Fenco's know-how allows us to build customised and technologically advanced plants for processing tomatoes, fruit and vegetables.



Fenco Food Machinery



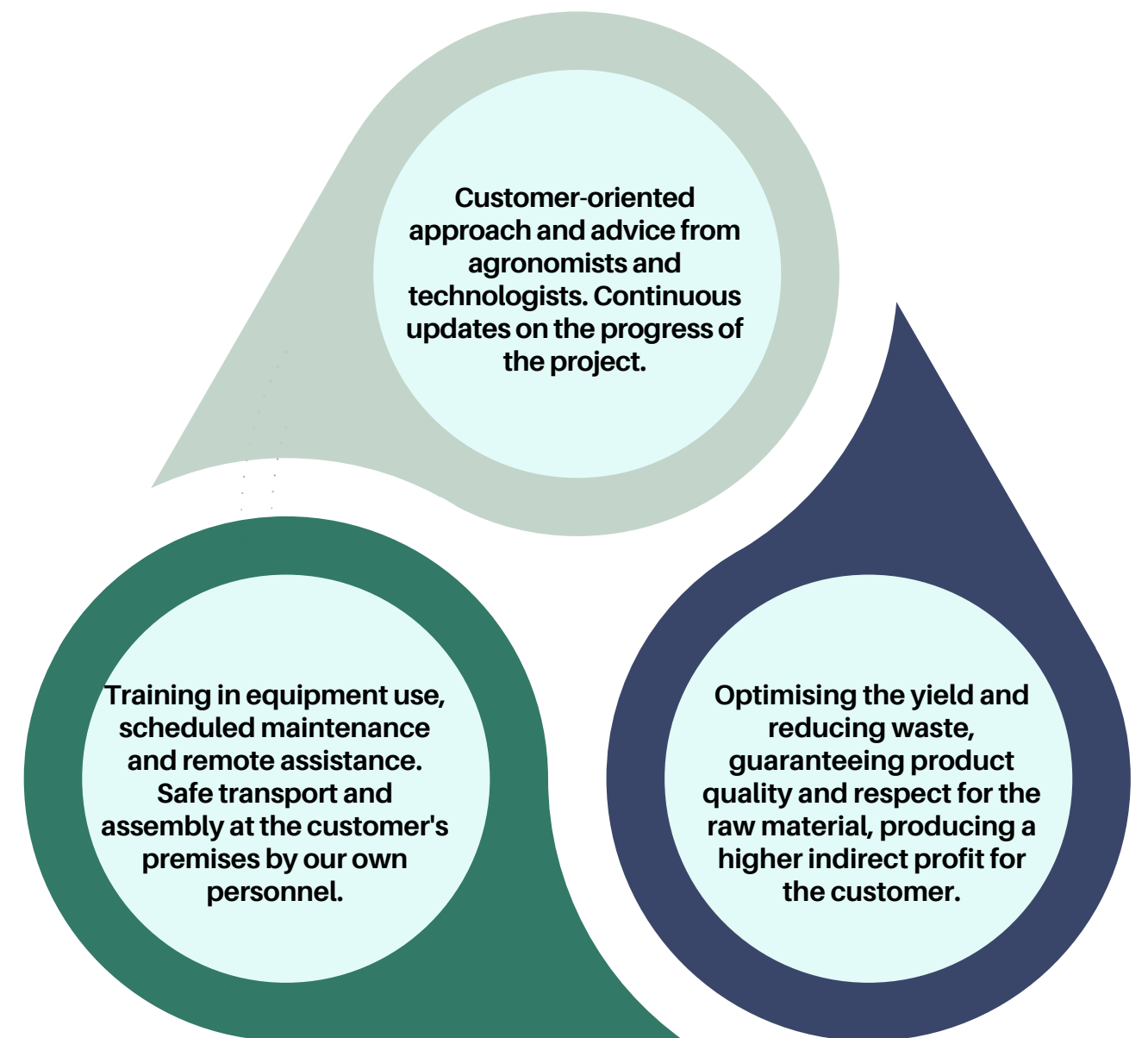
The Fenco Method

Thanks to unique know-how and daily work the Fenco Method allows us to create cutting-edge systems for the food industry. The Fenco Method is a set of processes, skills and solutions at the service of companies that want to improve the production capacity of their plants , significantly reducing processing waste and the energy required.

Thanks to a consultancy approach, we implement functional technological solutions, with the aim of ensuring an efficient production cycle by drawing on the support and experience of specialists in the sector.

Since 2006, we have been the leader in the design, manufacture and installation of spiral systems for pasteurization, cooling and freezing of food products packaged in flexible containers.

The characteristic:





FENCO FOOD MACHINERY

A Family Business Evolving History

FENCO also expands into the fruit sector, designing and manufacturing technological solutions dedicated to the Food Drink Industry.

The new FENCO brand is born, reflecting the founding values of the company that is a world player in food industry equipment, historically linked to innovation in the food processing market.

FENCO successfully celebrates its 40 years of activity

1984

1990 - 2000

2006

2018

2022

2024

Food ENgineering COmpany is founded, with the aim of innovating and specialising the tomato processing.

FENCO becomes a leader in the design of spiral systems for pasteurisation, cooling and freezing of naked or packaged products in flexible containers and more.

FENCO inaugurates its new production site and consolidates its presence in the agro-food market.



NEW PRODUCTION SITE IN :

Via Monte Sporno 10/A, Parma (PR) - Italy

Geolocalization: lat: 44.7653997; lon: 10.3292383

**Full Property Plant -
Total Area = MQ 19.000
of which:**

MQ **1.000** WORKSHOP & STORES

MQ **4.370** ASSEMBLY AREA (COVERED)

MQ **580** EVAPORATOR ASSEMBLY AREA
(UNCOVERED)

MQ **1.500** OFFICES ON 3 FLOORS

MQ **550** GUESTHOUSE ON 3 FLOORS

MQ **11.000** UNCOVERED AREA

PAID UP CAPITAL: **400.000,00 €**

Our worldwide plants



In 40 years of activity, more than 1,500 companies have turned to **FENCO**. Our machines are present in more than 30 countries around the world.

Our main activities

- Tomato processing line from fresh to aseptic:
more than 160 installed lines of wich 20 over 100 tons/day fresh tomatoes;
- Fruit & vegetables processing lines from fresh to asptic/final packing:
more than 130 installed lines plants;
- Formulates productions plants & special products as: baby food, juices and nectars, jams, mayonnaises, tomato-based and white sauce, ketchups, pestos and creams, semi-finished products for yoghurt and ethnic sauces, milks:
more than 25 installed plant;
- Twist Air Pasteurizers & Cooler (TAP-TAC):
more than 50 TAP/TAC installed;
- Twist Water Pasteurizer & Coolers (TWP-TWC) with dedicated dryiers
more than 50 TWP-TWC installed.



FENCO FOOD MACHINERY

Tomato and its derivatives

Our aim is to process the tomato with full respect for the raw material. This is possible thanks to meticulous planning, testing and unparalleled experience: knowledge and respect for the raw material is essential to ensure such results.

Tomato processing lines from fresh to aseptic

- Receiving, washing and sorting with water filtration systems;
- Tomato juice extraction with hot break and cold break technology;
- Single- and two-stage Pulpers;
- Forced circulation, single or multi-effect evaporators fully automated and PLC controlled;
- Complementary vapour recovery systems: TVR Thermal Vapor Recompression and MVR Mechanical Vapor Recompression;
- Tube-in-tube sterilisers specifically designed for highly viscous products;
- Filling lines with aseptic heads for bag-in-box, bag in drum or bins;
- Energy-efficient concentrators - Highly efficient aseptic systems;
- Juice recovery from wastes with turbopresses.

Products



TOMATO PASTE



TOMATO PUREE



RUSTIC SAUCE



PIZZA SAUCE

and in cooperation with Partner:



PEELED



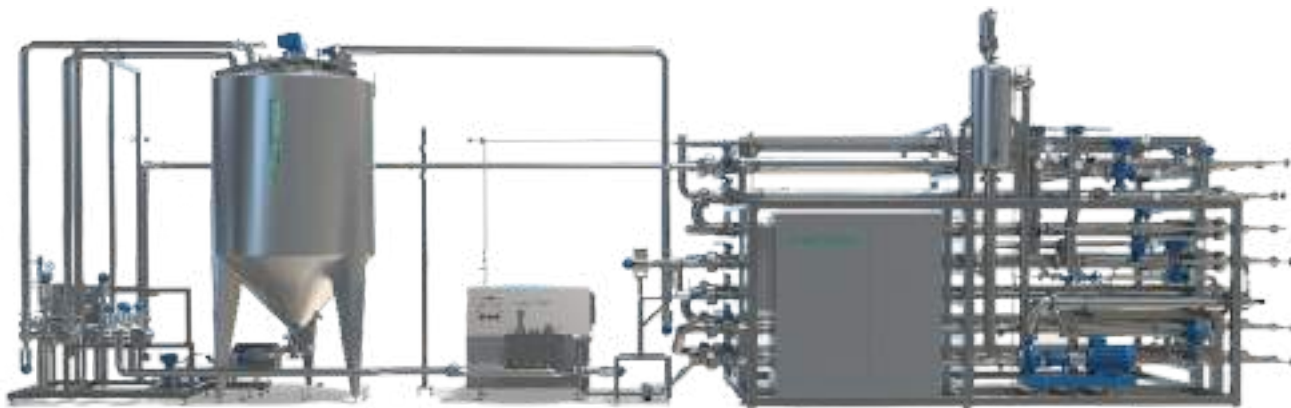
EXTRUDED PULP



DICED TOMATO



Tomato processing line





FENCO FOOD MACHINERY

Fruit and its derivatives

Complete fruit line: juices, jams and candied fruit

The technological cycle is designed to preserve the organoleptic qualities, colour and aroma and the fibres it contains. Our solutions transform any type of fruit, continental and tropical, into finished and semi-finished products. We produce complete lines for juice extraction, fruit purees and candying, jams, semi-finished products for yoghurts, baby food lines, frozen food dried-lyophilized food.



Fruit and vegetable processing line from to aseptic/packing

FENCO manufactures systems and machines for the entire process of fruit, including exotic fruits, juices natural or concentrated with or without pulp, concentrated limpid juices, puree and also handling the final aseptic packaging or freezing of the finished product.

Fenco's solutions include: washing, peeling and sizing; crushing and milling for IQF and frozen lumps; strainer, stone remover and depulping machine; stripping hammer and grinder; hot and cold turbo extractor and refiner; enzyme deactivator and heater; evaporators; vacuum degasser; pasteurizer, aseptic steriliser cooler and fillers for industrial containers.

The range of our solutions allows us to propose basic or highly automated systems, in classic or innovative 'recyclable' packaging

Products



CLEAR JUICES



PUREE



JUICE



DICED AND CANNED FRUIT



FROZEN FRUIT





Fruit line





FENCO FOOD MACHINERY

Formulated Products

Complete line for the processing of formulated products

Thanks to the trust placed in us by major international manufacturers, we have realised several applications for the processing of formulated products.

These plants are the most complex that are realised in the food industry since in addition to the process, an accurate dosing and control of the ingredients is required; only in this way is it possible to achieve the standardisation and final balancing of the product that reflects the customer's requirements.

Starting from pumpable semi-finished or powdered products, we can obtain salted products, sweet products and aromatic products with various compositions and substances.

FENCO FOOD MACHINERY

Formulated Products

Complete lines for the processing of formulated products

Fenco's solutions include a wide variety of formulated products such as: baby food; juices and nectars; jams; mayonnaises; tomato-based and white sauces; ketchups, pestos and creams; semi-finished products for yoghurt, ethnic sauces, candy production, milks.



Finished products



PESTOS AND VEGETABLE CREAMS

JAMS



KETCHUP



MAYONNAISE



HUMMUS AND SAUCE



FENCO FOOD MACHINERY

Formulated Products





FENCO FOOD MACHINERY

Milk

Complete milk processing line

Fenco's plants include a high level of automation, hygienic design, respect for the raw material and an ongoing commitment to energy-saving plants
Our solutions also include products derived from animals or vegetable grains, such as soya, almond and oats.

FENCO FOOD MACHINERY

Milk

Milk processing line

Fenco's solutions for milk processing include: reception, filtration, heat treatment, aseptic filling; plants for milk concentration and powder production; UHT equipments; sterilisation and aseptic filling of derivatives or semi-finished products; whey concentration and crystallisation; pasteurization plants; rehydration of milk powder, reconstituted-formulates, flavoured drinks.



Products



SOYA, ALMOND, RICE, OATS MILK



MILK



POWDERED MILK



ICE COFFEE



GET READY FOR DESSERTS



ICE CREAM

Easy-Cube



The Easy-Cube system

EASYCUBE is the machine designed for shaping and portioning leafy vegetables - such as spinach, chicory and turnip greens - and for production of ready meals that are then destined for freezing

EASYCUBE can process whole or chopped and pre-frozen products, as well as dense mixtures, e.g:

- spinach with mozzarella or other types of cheese;
- spinach with béchamel sauce;
- cabbage with cream or other creams;
- pre-frozen dense and semi-dense liquids or creams with solid pieces in suspension;
- mixed products in pre-frozen pieces;
- mixed minced meat with vegetables;
- various mixes of vegetables for vegetable or meat burgers;
- pre-cooked pasta or rice mixed with vegetables and sauces.

Finished products



FENCO FOOD MACHINERY

French fries

Complete line for deep frozen pre-fried potatoes French Fries including:

- Receiving, washing, de-stoning and sorting line with water filtering system.
- Potatoes cutting in every size and shape like strips or dices.

- Potatoes sizing, pre-heating, blanching. "SAAP" dip treatment, drying and equilibration of temperature.
- Continuous frying, defeating and pre-cooling.
- Freezing and packing.



Twist Water Pasteurizer (TWP) Twist Water Cooler (TWC)

The water pasteurisation (TWP) and cooling (TWC) system enables the treatment of portion-bags, trays, jars and many other containers. Water treatments are indispensable for large containers: here we take the advantage of the water heat transfer coefficient to reduce the treatment time. On the other hand, the water-based system requires a drying phase before packaging.

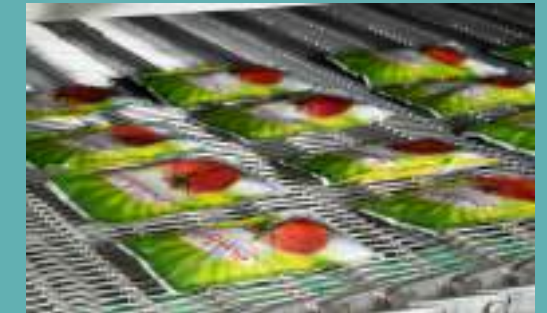


Twist Air Pasteurizer (TAP) Twist Air Cooler (TAC)



The air solution is preferable for small volumes and is indispensable for processing unpackaged and naked products.

The Twist Air Pasteuriser (TAP) and Twist Air Cooler (TAC) systems are functional in situations where water is unavailable or too expensive; in environments where water can create problems for production; with water-sensitive packaging.



Aseptic plants

- Fenco aseptic plants can include the sterilizer and the aseptic filling machine with different capacities:
- WEB version for small bags from 3 to 20 L
- 1 or 2 head monobloc version for small and medium productions for 200 L drums.
- Single and double-head version for filling drums and bins with bags up to 1000L.
- The plant is fully automated and can process viscous liquids, high and low acidity products and liquids with pieces. Specific terilization for the type of product to be processed - High Acid/Low Acid. Filling that covers all the required formats with traditional "semi-automatic" or fully automatic solutions.

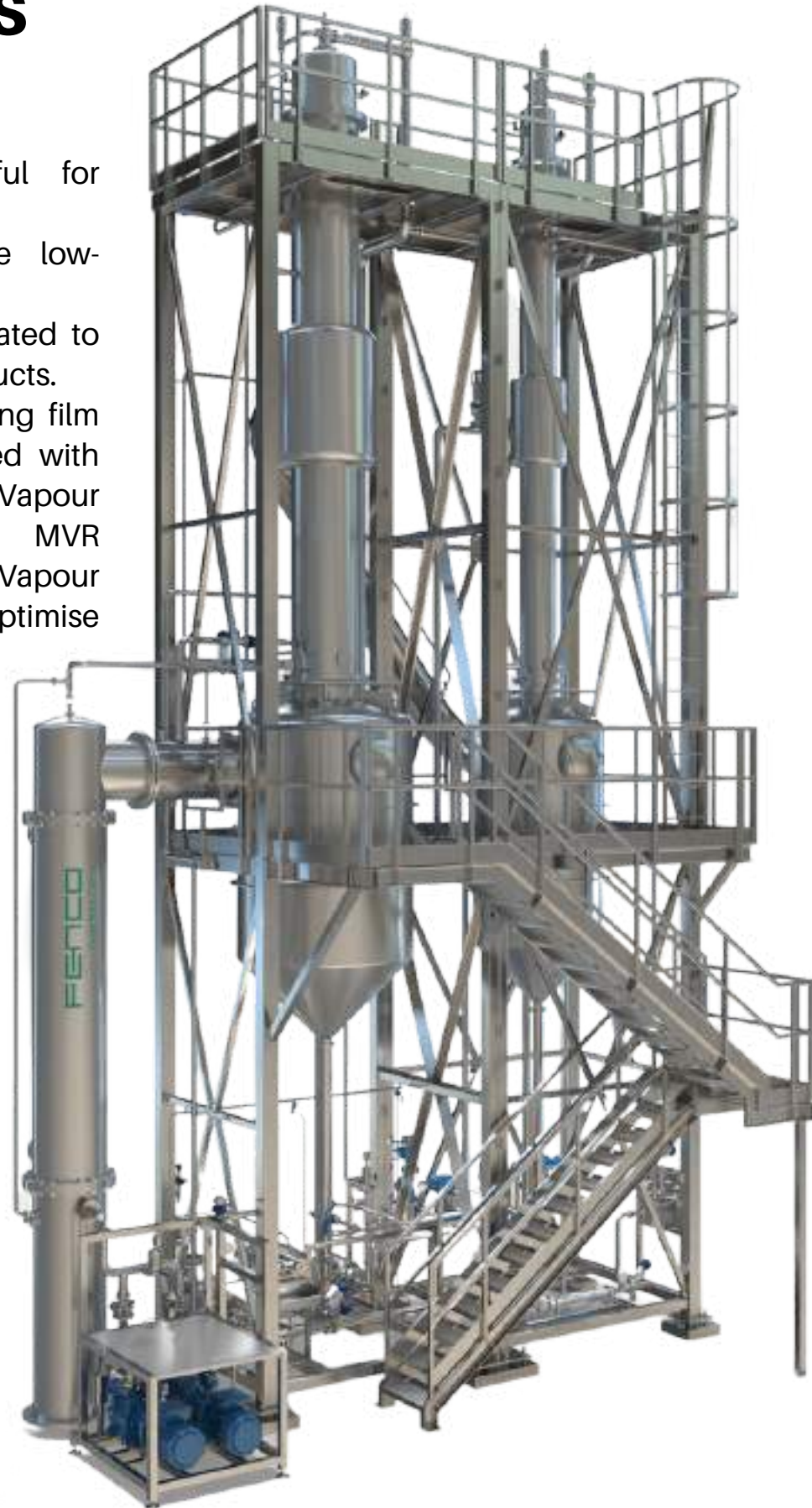


FENCO FOOD MACHINERY

Evaporators

Our range includes systems:

- forced circulation, useful for viscous products;
- falling film, for delicate low-viscosity products;
- turbulent thin film, dedicated to viscous and delicate products.
- Forced circulation or falling film versions can be equipped with TVR (Thermal Vapour Recompression) or MVR (Mechanical Vapour Recompression) to optimise steam consumption.



MVR - FENCO'S INNOVATION

MVR FEATURES:

- Modularity of the plant;
- Product circulation with falling film and/or mixed flow, optimized to achieve higher concentration;
- Tomato concentrate output up to 30-36° Brix with reduced steam consumption;
- Framework structure to minimize foundation civil works.

ENERGY COST SAVING:

Compared to a system with Pre-Concentrator + Traditional 3-Effect Plant	Compared to a Traditional 3-effect Plant*
From 26% to 44%	From 46% to 59%
*depending on the energy cost of the country of final destination.	



FENCO'S INNOVATION

MVR PERFORMANCE:

- Process temperature settings between 50°C and 80°C with adjustable holding times;
- The energy cost of production is considerably reduced;
- Evaporative capacity ranging from 5 to 70 Tons/H of evaporated water;
- Zero steam consumption under ideal operating conditions;
- No need to purchase a new steam generator or cooling tower;
- Possibility of additional energy recovery by utilizing the thermal energy of process fluids from secondary condensates with reverse osmosis, suitable for steam boiler, rinsing water, etc.



Wastewater and food process waste concentrators

These plants can treat waste fluids from process or wastewater with the aim of reducing them by low consumption systems.

The service fluids that are required to provide energy for the evaporation system include: steam, hot water from other processes and cooking vapours. Fenco concentrators are made of special steels that allow corrosive products to be processed.

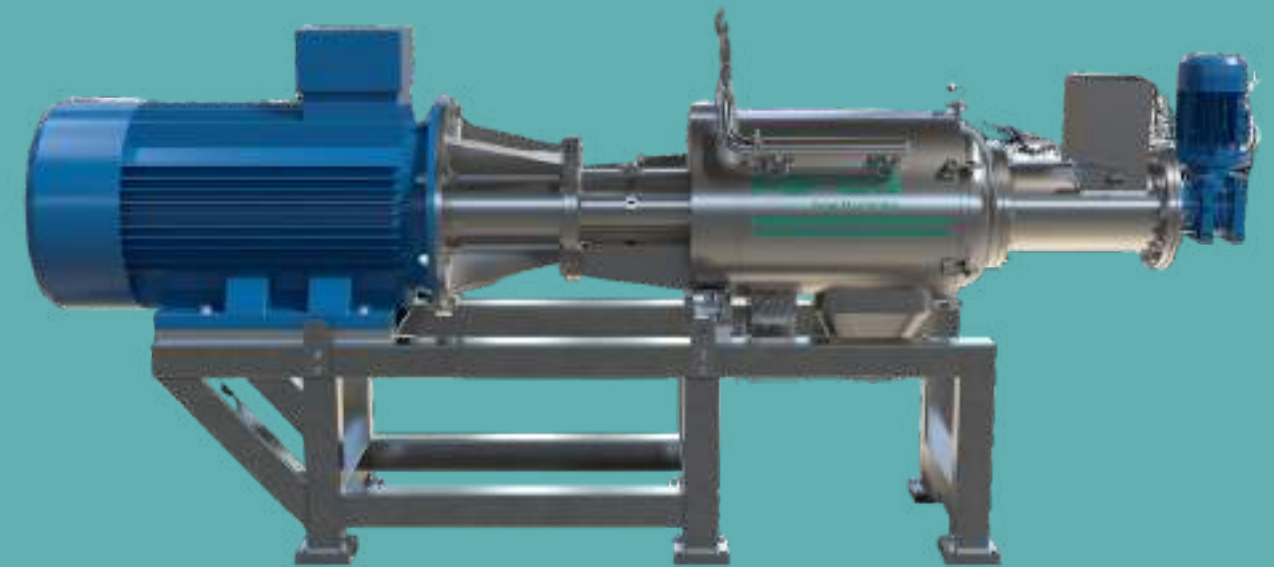


Pulpers - Juice and puree extractors

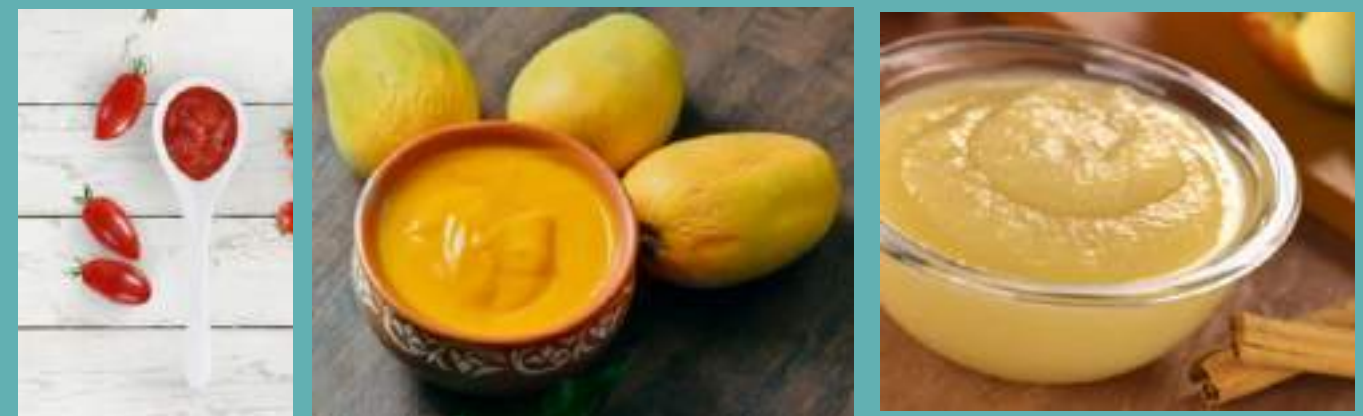


The strengths of our refiner pulpers?

- Robust construction and heavy duty design for 24/7 processing.
- Fully stainless steel construction.
- Possibility to have self-cleaning thick perforated sheet metal sieves
- High performance, with high quality of the finished product.
- Adjustments, rotor revolutions
- Possibility of screw feeder for cold extraction and/or turbo presses.
- Optimised mechanics for intuitive and reduced maintenance
- Integrated washing system with internal nozzles
- -Centralised adjustment for beater/rotor distance.



Processed products



FENCO FOOD MACHINERY

Linear pasteurization tunnels

Linear pasteurization and water or steam cooling tunnels are used for the thermal treatment of rigid containers made of glass, plastic and others.

These machines consist of several thermal sections in order to achieve the desired processing cycle.



FENCO FOOD MACHINERY

Plant service and maintenance

Fenco offers a technical support, maintenance and repair service for all companies operating in the field of agri-food production and in particular fruit and vegetable processing.

Fenco offers a range of 'Service Contracts' whose services - selectable and customizable - guarantee optimal machine performance and meet the customer's production and budget requirements.

A service and maintenance package is essential to optimise the operation of the production lines and thus prevent inconveniences and sudden, unexpected extraordinary costs.

Type of intervention

01 Scheduled maintenance

Intervention aimed at maintaining the equipment in good working condition according to a programme defined with the customer.

02 Extraordinary Maintenance

Repair, restoration and maintenance of production lines.

03 Remote assistance

Our technical staff accesses the plant parameters via VPN.

04 Spare parts

Support in the purchase of original spare parts for your equipment.

Certification and service:

The machine's certificate of origin is issued.

Each Fenco plant comes with a 12-month warranty.

Some of our customers:



Info & Contacts

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