



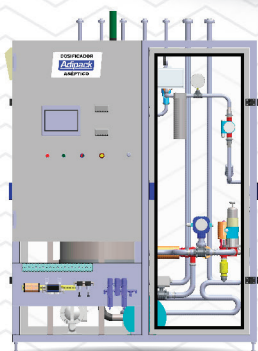
HTST PASTEURIZATION MACHINES



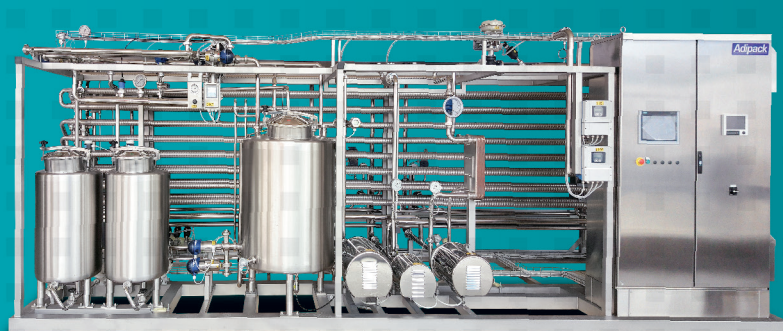
CENTRIFUGES
BACTO FUGE UNITS



HOMOGENIZERS



ASEPTIC DOSING UNIT



UHT STERILIZATION MACHINES (MULTITUBULAR)



ASEPTIC POUCH PACKAGING MACHINES



UHT MILK



FRUIT
PULP



PASTEURIZED
LIQUID EGG



CREAM
AND ICE
CREAM BASE



TOMATO
CONCENTRATE

Leaders in machinery for dairy products

CUTTING EDGE ASEPTIC FORM/FILL/SEAL MACHINE

ADIAS G8 UHT

High speed packaging with the
highest level of quality



The ADIAS G8 Aseptic Packaging machines for UHT processes, are equipped with SERVO-MOTORS in the following procedures:

- Vertical and horizontal sealing
 - Polyethylene film dragging
 - Dosing systems.
- Allows the packaging of UHT milk at high speed. Providing a perfect packaging seal, with a negligible level of filtration and unsurpassed precision in filling.

THIS MODEL IS AVAILABLE IN:

- 1-LITRE: 1, 2, 3 or 4 filling heads (From 50ml to 1.300ml Volume)
- 2-LITRE: 1, 2 or 3 filling heads (From 200ml to 2.300ml Volume)

TECHNOLOGICAL INNOVATIONS AND BENEFITS:

- Major productivity: Automatic splicing of polyethylene rolls system.
- More reliable CIP: Control of concentrations in cleaning solutions and automatic Chemical Dosing System (saving water system).
- Larger production capacity 4.000 units/hour per filling head.
- Greater stability of the packaging film.
- High precision product level control.

VERSION: 1 LITER (1, 2, 3 o 4 Filling Heads)



5 LITERS VERSION

- 5 LITERS: Aseptic packaging of bags (1 to 5 liters). Developed to solve the needs of our customers in products filling from 1 liter to 5 liters, with the same advantages of our line, which we highlight the full asepsis guarantee.

Production capacity up to 1,200 units / hour, 6,000 kilos / hour.

- 10 Kilos version available



Aseptic Filling Machine for viscous products

Adipack
ASEPTIC POUCH PACKAGING MACHINES

USEFUL FOR



FRUIT PULP
AND PUREE



CREAM
AND ICE
CREAM BASE



TOMATO
CONCENTRATE



SAUCES



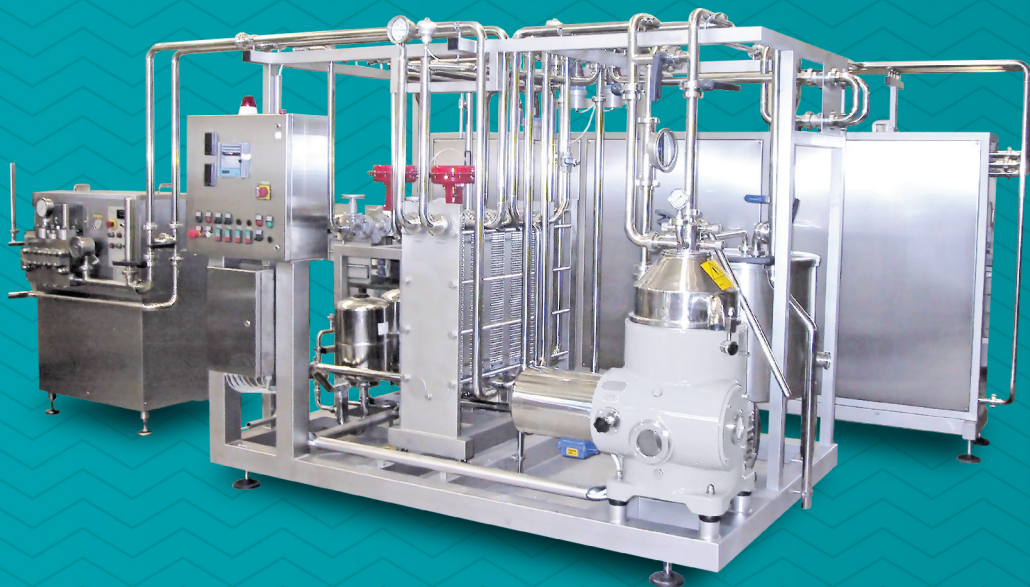
Dual dosing system:
Viscous / liquids

- Production capacity for liquids. 3,500 liters / hour.
- Production capacity volumetric system: up to 2,400 units / hour of 1 kilo according product viscosity.
- Bag capacity:
- Version: Between 100 grams up to 1,600 grams
- Version up to 5 kilos
- Version up to 10 kilos

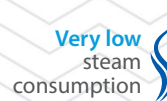
H.T.S.T. Pasteurizers (High Temperature Short Time)

We guarantee the most modern and efficient pasteurization process from a plate and tubular heat exchangers system. They are fully automated or semi-automatic plants for fresh pasteurized milk production and its derivatives. The main purpose of the milk pasteurizer is the destruction of pathogenic microorganisms. By means of the thermic treatment of the product at high

temperatures, for a brief period of time, and finally cool it quickly. The product thus pasteurized will then be marketed by using the cold chain. For milk derivatives we offer systems with adjustable output according to the product: yogurt 40 ° -45 ° c, retention - 6 minutes, cheese 30 ° -35 ° c.



UHT Multi-tubular Sterilizer



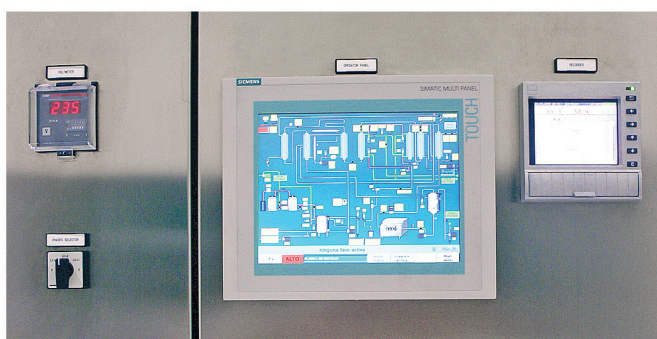
Our MULTI-TUBULAR STERILIZATION PLANTS or MIXED ADINOX, are modern equipment where we have applied the most sophisticated exchange thermal and automation techniques.

The tubular exchanger is made of AISI 316 stainless steel, pre-assembled by modules connected in series by means of special clamp-type connections, which allows easy internal inspection.

The products processed in our equipment maintain their flavor and nutritional value similar to fresh products, but with the great advantage of being able to be stored at room temperature for many months, avoiding the use of preservatives.

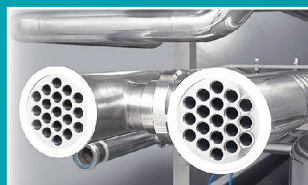
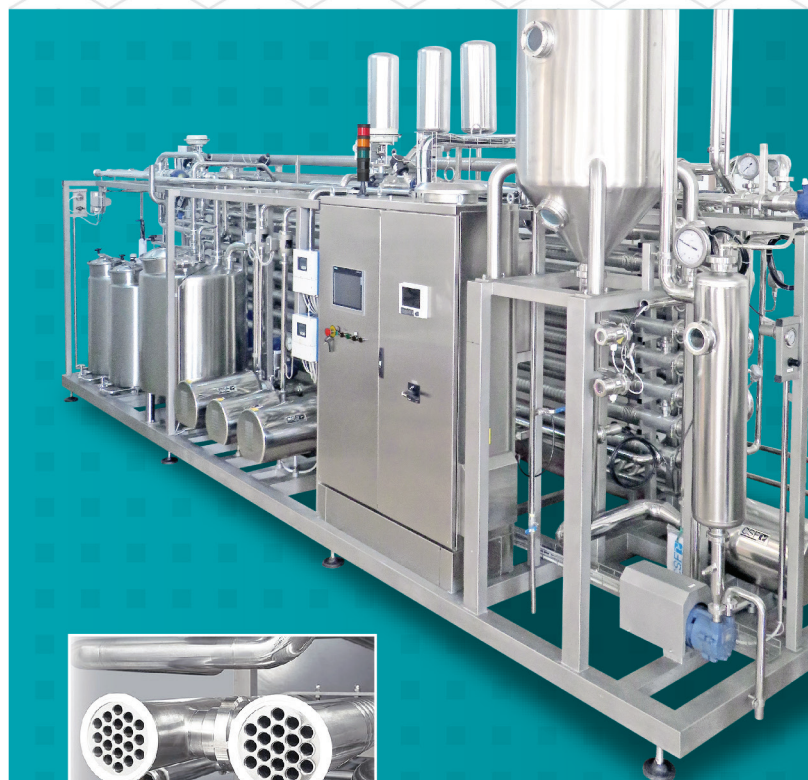
The characteristics of our UHT groups allow high flow rates and the following benefits:

- High coefficients of thermal exchange with higher thermal recoveries up to 87%, less time in the total process and, consequently, better products.
- Working autonomy up to 16-20 hours with milk and up to 120 hours with juices.
- More effective cleanings with shorter cleaning times.
- Very low maintenance cost.
- Higher reliability of the time process.
- Greater autonomy during power outages.



ADINOX S.A.

Manufactura/Supplier of FOOD PROCESSING EQUIPMENTS



USEFUL FOR

Products based on milk	Products based on fruit and vegetables
Milk	Fruit juices
Flavored milk	Fruit nectars
Clotted cream	Juices with particles
Coffee Cream	Tomato juice
Ice cream	Fruit - vegetable mix
Yogurt	Fruit puree
Soy milk	Vegetable puree
Milk-fruit mix	Tea

ASEPTIC DOSING UNIT FOR ENZYMES

The Aseptic Doser is a device designed to sterilize ingredients to be dosed which must not be subjected to high temperatures such as: enzymes, vitamins, aromas and salts, among others, since it implies the loss of their original properties. Thanks to this dosing system it allows us a very important saving of ingredients and time.

C.I.P. Systems

Our CIP (Cleaning in place) plants are designed for the sterilization and cleaning of all types of machinery, pipes, valve groups, storage tanks, etc. They are systems designed for the preparation, storage, flow and recovery of chemical cleaning solutions according to cycles and washing phases.

Homogenizers

Our HOMOGENIZERS comply with CE standards and are available with flow rates from 1,000 to 50,000 l / h for pressures of homogenization of up to 600 bars. The homogenizing action obtained at 150/250 bar guarantees a dispersion of the particles, or of the fat globules, in the milk avoiding phase separations during preservation.

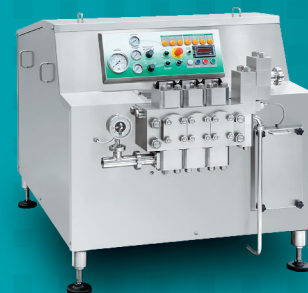
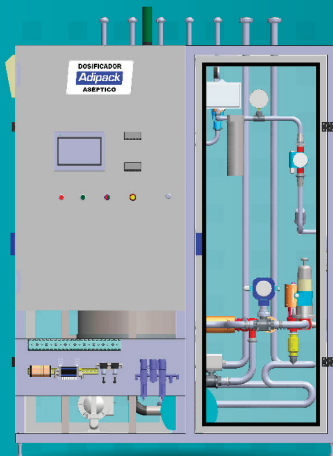
Sanitizing and Skimming Centrifuge - Bactofuge Units

SANITIZING CENTRIFUGES, specifically designed for cleaning milk, and SKIMMING CENTRIFUGES, which skim and remove the whey with great efficiency.

The large surface area for the extremely fast processing and expulsion of sludge guarantees an efficient separation and sanitization.

Capacity from 1,500 up to 35,000 L / H.

BACTOFUGE UNITS are capable of removing exoprogenic and bacterial load from milk. The introduction of this technology improves the quality of milk and thus limits heat treatment.





WE ARE SPECIALISTS IN THE MANUFACTURE OF MACHINERY FOR THE FOOD INDUSTRY

INNOVATION
QUALITY
ECONOMY
AND RELIABILITY

Adipack
ASEPTIC POUCH PACKAGING MACHINES


ADINOX S.A.
Manufactura/Supplier of. FOOD PROCESSING EQUIPMENTS

Carrera 13 # 59-66 Km 6
Vía B/manga-Girón
Bodegas Sión # 3 Int. Bodega 2
Girón, Santander - Colombia
Cels: +57 315 322 1848 / +57 315 208 7003
Correo: adipack@gmail.com

Av. El Inca 2035, Edif. San Cayetano,
Quito - Ecuador
Tel (+59 3) 2 226 6999 - (+59 3) 2 226 5892
E-mail: adinox.adipack@gmail.com



www.adinox-adipack.com