



Almac[®]
s.r.l.

**TECHNOLOGY AND INNOVATION
AT THE DAIRY INDUSTRY SERVICE**

Almac[®] s.r.l.

Almac, leading company in the design and construction of machines, plants and automations for the “pasta filata” cheese industry, thanks to its management experience and to its long-life sensitive and attentive company policy to the market evolution, represents a preferential partner for the Italian and foreign main food industries.

The interest of our company is always focused on that production process phase starting from the milk coagulation to its transformation into cheese, creating plants going from the cheese vat discharge to the cheese packing. The type of cheese for which we can boast a long tradition (confirmed also by the prestigious marks of our Clients) is the “**Pasta Filata**” one (**Mozzarella, Pizza Cheese, Provolone, Kasar, Kashkaval and Kasserli**).



Leader in the design and construction
of machines, plants and automations
for the “**PASTA FILATA**”
cheese industry.

During the years, we designed several types of production lines, either for the processing of “**FRESH**” **PASTA FILATA**, with a high moisture content (i.e., buffalo’s or cow’s milk mozzarella), or for “**COOKED**” **PASTA FILATA**, having a low moisture content and a high fibrous content, peculiar features of the cheese suitable for maturing (i.e. Provolone, Caciocavallo etc.).





Customized machines to satisfy the requests of the most demanding customers.



Piping built with welding in a workmanlike manner, as requested by the 3-A Sanitary Standards and with Clamp fittings (for US).

TECHNICAL AND TECHNOLOGICAL CONSULTANCY AT 360°

The excellent level reached by our plants and the capacity to offer a 360° technical-technological consulting service, allowed ALMAC S.R.L. to become a reliable partner for the most important international pasta filata producers.

To satisfy the requests of an extremely dynamic market and for transforming clients' inputs into products/services able to meet their real needs, ALMAC S.R.L. Management, together with the consulting of skilled professional persons, developed a company managing system certified by **DNV ITALIA** according to **ISO 9001:2015** international rules.

For the US market, control panels and electrical motors built according to the **UL** rules (Underwriters Laboratories Inc).



Separated drives from the machine carpentry, to allow the discharge on the ground of eventual oil leakages, thus avoiding any cheese pollution.



FDA certified surface coating treatments and materials in contact with the cheese.



For the Italian market too, design and construction of the machines according to the 3A Sanitary Standards American rules.





FRESH MOZZARELLA PRODUCTION LINES

For fresh “pasta filata”, featured
by a high moisture content.

+ Customized stretching machines
according to client's needs

+ Single and double-level
vats made in monobloc.

+ Automatic control line
and remote assistance.





CURD DOSING ACCUMULATION VAT

Output up to 2000 kg/h



CURD RIPENER

Output up to 2000 kg/h



CURD DRAINING TUNNEL

Output up to 2000 kg/h



FT60

Discontinuous stretcher
equipped with diving arms

Output up to 200 kg/h



FFC1000

Stretcher-Molder

Output up to 200 kg/h



FFC1500

Stretcher-Molder

Output up to 300 kg/h



FT15

Continuous stretcher

Output up to 1000 kg/h



FT15DT
Continuous stretcher
Output up to 1500 kg/h



FT30DT
Continuous stretcher
Output up to 3000 kg/h



FS25/N
Molder
Output up to 200 kg/h



FS50/N
Molder
Output up to 900 kg/h



FS100/N
Molder
Output up to 1500 kg/h



FS200/N
Molder
Output up to 2000 kg/h



GR
Single cooling vat



GRDP
Double-level cooling vat

TECHNICAL SPECIFICATIONS

MODEL	CURD ACCUMULATION VAT	CURD DRAINING TUNNEL	CURD RIPENER	FT60	FFC1500	FFC1000	FT15	FT15DT	FT30DT	FS25/N	FS50/N	FS100/N	FS200/N	GR	GRDP
Dimensions (mm)	Dimensioned according to client's needs	Dimensioned according to client's needs	Dimensioned according to client's needs	1125x780 h.2335	2415x1220 h.2085	1715x932 h.1770	3115x1240 h.2625	3690x1264 h.2880	4250x1450 h.2850	1030x820 h.1800	1030x820 h.1800	1155x1420 h.1800	1240x1810 h.1870	Dimensioned according to client's needs	Dimensioned according to client's needs
Augers diameter				X	150 mm	X	200 mm	200 mm	250 mm	150 mm	150 mm	150 mm	150 mm		
Augers length				X	1000 mm	X	1800 mm	1800 mm	2400 mm	400 mm	400 mm	400 mm	400 mm		
Hourly output				200 Kg/h	300 Kg/h	200 Kg/h	1000 Kg/h	1500 Kg/h	3000 Kg/h	200 Kg/h	900 Kg/h	1500 Kg/h	2500 Kg/h		
Electrical power				2 Kw	4 Kw	2 Kw	8 Kw	10.7 Kw	11.7 Kw	2.8 Kw	2.8 Kw	5 Kw	5 Kw		



PIZZA CHEESE PRODUCTION LINES

For “pasta filata” suitable for the topping of pizzas cooked both in traditional and electrical ovens.



Flexibility +

Production lines able to produce both block and cylindrical mozzarella.

Technological consultancy +

Support granted by our company technologists, to produce a pizza mozzarella able to meet all final users' requests.

Line automatic control
and remote assistance



C.I.P. washable molders with
interchangeable heads.





+

CURD DOSING ACCUMULATION VAT

Output up to 2000 kg/h



+

CURD RIPENER

Output up to 2000 kg/h



+

CURD DRAINING TUNNEL

Output up to 2000 kg/h



+

TD2-T26

Loader + Curd-Cutter

Output up to 2000 kg/h



+

FA84R

Discontinuous stretcher

Output up to 250 kg/h



+

FA90

Continuous stretcher

Output up to 1000 kg/h



+

FTA10

Continuous stretcher equipped with rotative paddles and diving arms

Output up to 1500 kg/h



FTA30

Continuous stretcher equipped with rotative paddles and diving arms
Output up to 2500 kg/h



FC3000

Continuous stretcher
Output up to 3000 kg/h



FPR72

Molder with pre-cooling head
Output up to 1200 kg/h



FPR72 CIP M/L/XL

Molder with pre-cooling head
Output up to 2500 kg/h



GR

Single cooling vat



GRDP

Double-level cooling vat
Dimensioned according to client's needs



BRINE VAT

Dimensioned according to client's needs

TECHNICAL SPECIFICATIONS

MODEL	CURD ACCUMULATION VAT	CURD DRAINING TUNNEL	CURD RIPENER	TD2-T26	FA84R	FA90	FTA10	FTA30	FC3000	GR GRDP	BRINE VAT	CAROUSEL MODEL	FPR72	FPR72 C.I.P. M/L/XL	
Dimensions (mm)	Dimensioned according to client's needs	Dimensioned according to client's needs	Dimensioned according to client's needs	2590X780 h. 2155	1665X1210 h.2655	4040x1040 h2760	4290x1040 h. 2585	5135x1215 h. 2975	5390x775 h.1950	Dimensioned according to client's needs	Dimensioned according to client's needs	Dimensions (mm)	2330x1530 h.2405	★	
Augers diameter				150 mm	★	200 mm	200 mm	250 mm	300 mm			Augers diameter	180 mm	180/300*mm	
Augers length				2400 mm	★	2200 mm	2200 mm	2800 mm	3000 mm			Augers length	1200 mm	M	1500 mm
Hourly output				2000 Kg/h	250 Kg/h	1000 Kg/h	1500 Kg/h	2500 Kg/h	3000 Kg/h					L	2000 mm
														XL	3000 mm
Electrical power	2.6 Kw	4 Kw	4.5 Kw	9 Kw	22.8 Kw	13 Kw	M	1500 kg/h							
								L	2000 kg/h						
							XL	2500 kg/h							
												Electrical power	4 Kw	7 kw	

FPR72 C.I.P. M dim. 2750x2200x3350 h - FPR72 C.I.P. L dim. 3700x2750x3780 h - *FPR72 C.I.P. XL dim. 4715x3750x4200 h



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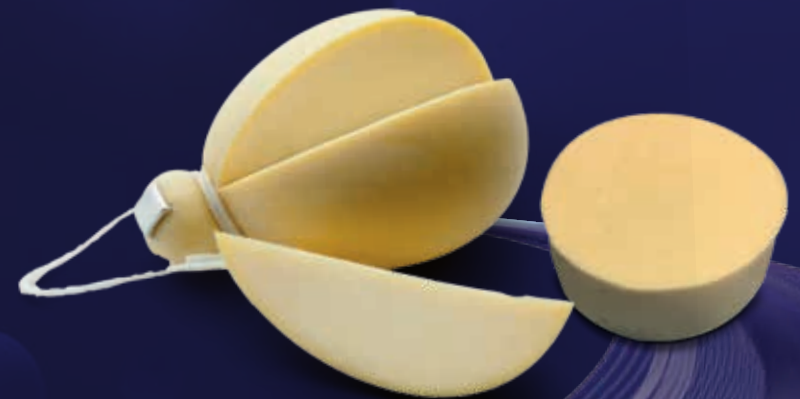
PROVOLONE, CACIOCAVALLO AND KASAR PRODUCTION LINES

For “pasta filata” destined to a
variable ripening step.

+ **Stretching flexibility**

Three different types of stretchers designed to produce hard and semi-hard doughs: paddles, diving arms-paddles, augers.

+ **Automatic salt dosing**





+

CURD DOSING ACCUMULATION VAT

Output up to 2000 kg/h



+

CURD RIPENER

Output up to 2000 kg/h



+

CURD DRAINING TUNNEL

Output up to 2000 kg/h



+

FA84R

Discontinuous stretcher
with rotative paddles

Output up to 250 kg/h



+

FA90

Continuous stretcher

Output up to 1000 kg/h



+

FTA10

Continuous stretcher equipped with
rotative paddles and diving arms

Output up to 1500 kg/h



+

FTA30

Continuous stretcher equipped with
rotative paddles and diving arms

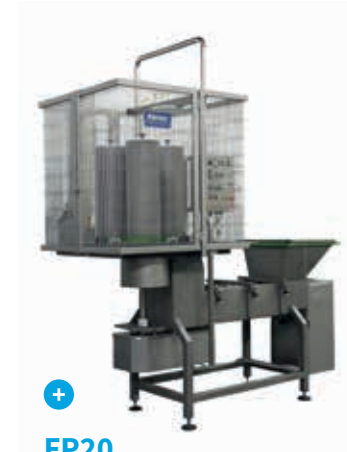
Output up to 2500 kg/h



FC3000
Continuous stretcher
Output up to 3000 kg/h



FPB
Caciocavallo molder
Output up to 1000 kg/h



FP20
Provolone and Kasar molder
Output up to 1500 kg/h



GR
Single cooling vat



GRDP
Double-level cooling vat
Dimensioned according to
client's needs



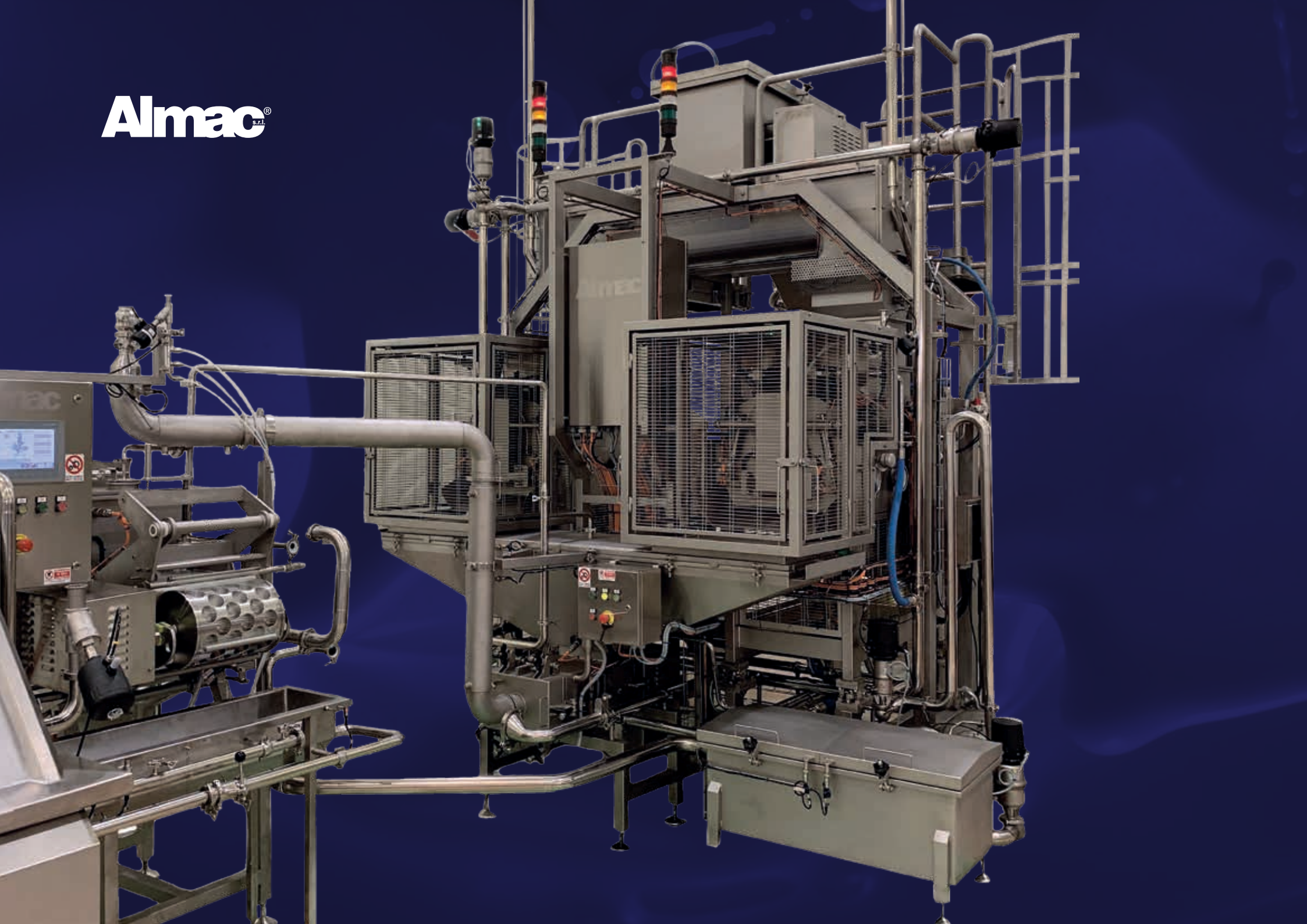
BRINE VAT
Dimensioned according
to client's needs

TECHNICAL SPECIFICATIONS

MODEL	CURD ACCUMULATION VAT	CURD DRAINING TUNNEL	CURD RIPENER	FA84R	FA90	FTA10	FTA30	FC3000	FPB	FP 20	GR GRDP	BRINE VAT
Dimensions (mm)	Dimensioned according to client's needs	Dimensioned according to client's needs	Dimensioned according to client's needs	1665x1210 h.2655	4040x1040 h2760	4290x1040 h. 2585	5135x1215 h. 2975	5390x775 h.1950	Dimensioned according to client's needs	2305x1140 h. 2290	Dimensioned according to client's needs	Dimensioned according to client's needs
Augers diameter				x	200 mm	200 mm	250 mm	300 mm		180 mm		
Augers length				X	2200 mm	2200 mm	2800 mm	3000 mm		600 mm		
Hourly output				250 Kg/h	1000 Kg/h	1500 Kg/h	2500 Kg/h	3000 Kg/h		1500 Kg/h		
Electrical power				4 Kw	4.5 Kw	9 Kw	22.8 Kw	13 Kw		3.5 kw		



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STEAM STRETCHING LINES

Plants composed by steam stretchers able to produce different types of cheese

+ 4.0

Almac steam stretchers can be perfectly interfaced with an integrated 4.0 automation process.

+ Standardization

Constant product structure and monitoring of all production parameters.

+ Flexibility

By the same production line, it is possible to obtain both traditional and industrial pasta filata cheeses.

+ Eco friendly

Drastic reduction of the stretching water and disposal costs, with high production yields.





FV10
Steam stretcher
Output up to 10 kg/h



FV100
Steam stretcher
Output up to 100 kg/h



FV200
Steam stretcher
Output up to 200 kg/h



FV500
Steam stretcher
Output up to 500 kg/h



FV700
Steam stretcher
Output up to 700 kg/h



FV900
Steam stretcher
Output up to 900 kg/h



FV1200
Steam stretcher
Output up to 1200 kg/h



FV1500
Steam stretcher
Output up to 1500 kg/h



FV2000

Steam stretcher

Output up to 2000 kg/h



FV4000

Steam stretcher

Output up to 4000 kg/h



EM2000/T

Extruder conveyor

Output up to 1000 kg/h



EM5000/T

Extruder conveyor

Dimensioned according to client's needs



EM5000

Extruder conveyor

Output up to 1500 kg/h

TECHNICAL SPECIFICATIONS

MODEL	FV10	FV100	FV200	FV500	FV700	FV900	FV1200	FV1500	FV2000	FV4000	EM2000/T	EM5000/T	EM5000
Dimensions (mm)	750X560 h.680	1050X560 h.1140	2290X700 h.1900	2380x780 h.1990	2630x780 h.1990	2420x970 h.1990	2770x970 h. 1990	3070x970 h. 1990	3650x1350 h. 2600	5005x1350 h. 2700	Dimensioned according to client's needs	Dimensioned according to client's needs	1600x850 h. 2060
Augers diameter	75 mm	150 mm	200 mm	250 mm	250 mm	350 mm	350mm	350mm	450 mm	550 mm			200 mm
Augers length	340 mm	700 mm	1000 mm	1240 mm	1470 mm	1470 mm	1820 mm	2120 mm	1950 mm	3250 mm			900 mm
Hourly output	10 Kg/h	100 Kg/h	200 Kg/h	500 Kg/h	700 Kg/h	1000 Kg/h	1200 Kg/h	1500 Kg/h	2000 Kg/h	4000 Kg/h			1500 Kg/h
Output per batch	5kg	50 kg	100 kg	250 kg	350 kg	450 kg	600 kg	750 kg	1000 kg	2000 kg			X
Electrical power	0,36 kw	3 kw	8 Kw	15 Kw	15 Kw	22 Kw	22 Kw	22 kw	38 Kw	44 Kw			9.5 Kw



SPECIAL UNITS

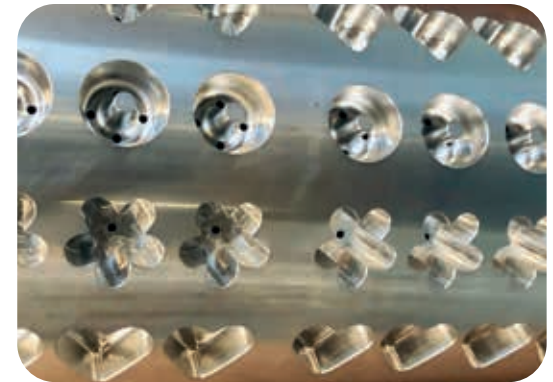
Special products obtained by the most innovative technologies, upon client's request too.



CUSTOMIZABLE STRING CHEESE SOLUTIONS, UPON CLIENT'S NEEDS



OAXACA LINES



CUSTOMIZABLE MOLDING ROLLERS





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