



processing technologies



TONELLI
food technologies

ASEPTIC COOKING & COOLING



MULTIFUNCTIONAL MIXER

- COOKING
- HARD VACUUM
- COOLING WITH GLYCOLIC WATER
- GASEOUS NITROGEN
- ASEPTIC PRODUCT TRANSFER



ASEPTIC HOMOGENIZER & ASEPTIC BUFFER TANK

PRODUCT TRANSFER IN CONTROLLED ENVIRONMENT



**SCRAPED SURFACE
COOLING EXCHANGERS**



**COOKING MIXER BY
STEAM AND VACUUM**

**ASEPTIC HOMOGENIZER
+ ASEPTIC BUFFER TANK**

**SCRAPED SURFACE
COOLING EXCHANGERS**

ONLY A FEW APPLICATIONS



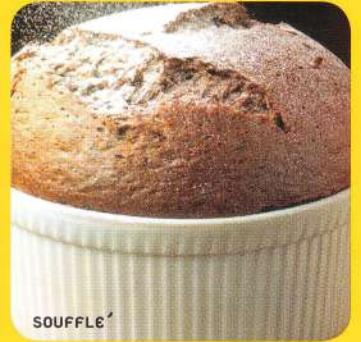
ZABAGLIONE



CRÊME BRÛLÉE



SAUCES



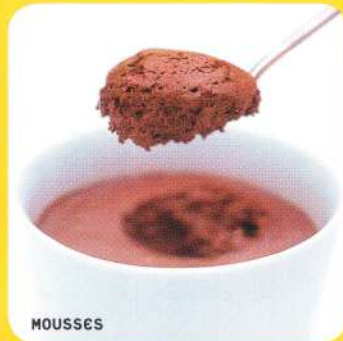
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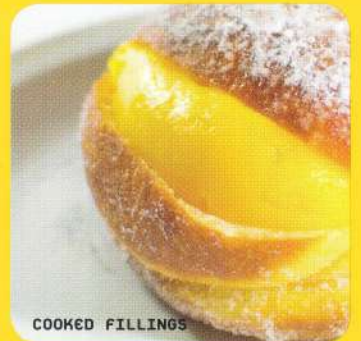
TOPPINGS



REFRIGERATED CREAMS



MOUSSES



COOKED FILLINGS