



**Идеи, решения и оборудование для пищевой и  
напиточной промышленности.**

С 1983 г. SAP Italia с успехом работает на международном уровне в сфере производства оборудования для пищевой и напиточной промышленности. Благодаря непрерывным усилиям в поиске новых решений и плодотворному сотрудничеству с клиентами на протяжении многих лет SAP Italia накопил большое ноу-хау в различных сферах применения.

Спектр услуг, предлагаемых SAP Italia, включает ТЭО, полную и детальную оценку, индивидуализированную разработку под конкретные потребности, производство, установку, испытание, обучение персонала, профилактическое обслуживание, техническую поддержку и запасные части.

SAP Italia предлагает свои решения и ноу-хау различным промышленным отраслям. Разнообразие областей применения позволяет компании постоянно осуществлять изучение возможности технологического развития, учитывая потребности и требования своих клиентов.

- блок смешивания и насыщения газом
- пастеризаторы HTST и стерилизаторы UBT
- оборудование CIP и SIP
- зал приготовления сиропов и соков
- непрерывные и периодические диссольтеры сахара
- проекты «под ключ»



**Ideas, solutions and plants for the food and  
beverage industry.**

Since 1983, SAP Italia has operated successfully on an international level in the field of construction of processing plants for the food and beverage industry. Thanks to constant efforts in the search for new solutions and numerous collaborations that have taken place over the years with leading customers in the industry, SAP Italia has gained extensive know-how in the various fields of operation.

The range of services that SAP Italia offers its customers includes in-depth feasibility studies, comprehensive and detailed cost estimates, custom design for specific needs, production, installation, testing, staff training, preventive maintenance, assistance with specialized technicians and a spare parts service.

- Mixing and carbonating units,
- HTST pasteurizers and UHT sterilizer,
- CIP and SIP plants,
- Syrup and juice preparation rooms,
- Batch and continuous sugar dissolvers,
- Turn key projects.





# ASEPTO-R TOP

**Asepto-R Top**, a new range of UHT sterilisers born from a collaboration with **Refresco**.

**Refresco**, European leader in the business of subcontracted soft drink bottling, engaged in the expansion of its product range and focused on ensuring the final customer a consistently higher guarantee on its products, has commissioned **SAP Italia** the study and development of one of the most ambitious projects ever conceived in the aseptic drinks production that covers a wide range of products, such as fruit juices, traditional drinks, tea and milk.

The strategy developed by the partnership, involving two of the major market leaders, is to achieve high goals of added value such as:

- **full automation to ensure extreme flexibility and the detailed control of every process parameter**
- **reduction of waste during production**
- **excellent energy recovery thanks also to the integration of Asepto-R Top with a Co-generation Plant of brand new conception.**

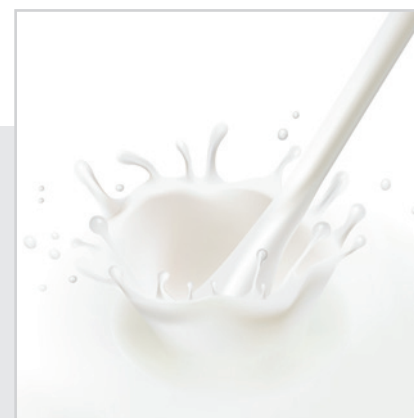
The technical staff of **SAP Italia** and **Refresco Italia** have been working together for several months, sharing decades of experience in research and production, in order to achieve perfection of the whole process and providing great attention to aspects related to the design and perfect sanitation. The result is a combination of tested technologies and new production concepts.

**Asepto-R Top** can treat any type of drink and thanks to the special construction of the tubular heat exchanger, even soft drinks containing solids or isotonic drinks with particularly aggressive salts. Each component installed on the plant has been selected with care among the best global manufacturers to ensure the reliability that **SAP Italia** installations are accustomed to offer.

The supervision system, developed and produced specifically for **Refresco Italia**, is intuitive, sturdy and reliable. Each variable is stored in the database and can be consulted at any time, ensuring full traceability of all production.

**Steril-R Top**, the top range of aseptic tanks of **SAP Italia** completes the supply. The tank is meant to store the product after heat treatment and maintain its sterility. Thanks to its particular design, all possible contact with the atmosphere is protected by steam barriers. Seamless integration with the sterilisation plant of **Asepto-R** makes this the ideal solution to preserve product quality and sterility after the heat treatment, waiting for the filling process.

## Ideas, solutions and plants for the food and beverage industry.



In collaboration with



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