



**BERTUZZI**  
**FOOD PROCESSING**



**TOMATO**  
*plants*



# Tomato Plants

The Tomato is the most widely spread vegetable on our planet. It is not only the foundation of Mediterranean food culture but also serves as a major supplement to the cuisines of the world.

The great number of tomato growing and processing locations have been in Bertuzzi's focus for as many as 70 years now. With our range of technologies we convert tomatoes into classical products such as concentrates, sauces and ketchup as well as sophisticated products such as tomato juices.



## RECEIVING, WASHING, SORTING

Complete line for the receiving of the tomatoes in water with mud disposal system, scraped bottom type, and leaves removal system, roller type



**INOXALL SWP**  
final washing and elevating



**SELINOX** sorting line  
with roller conveying



## HOT BREAK AND TURBO-REFINING

After a quick pre-heating in our **HOT BREAK** system the chopped tomato is fed to the **TURBOMAX**, which assures very soft refining.



High-speed refiner **TURBOMAX**, famous for its flexibility and capacity up to 30 tons per hour.





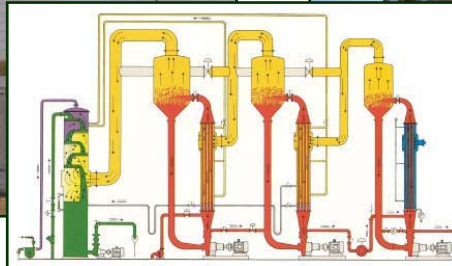


## CONCENTRATION - TOMATO PASTE



### FRUMACO TOMATECH:

Triple effect evaporator, capacity 250 tons/day of treated tomato; with semi-barometric condenser and water cooling towers.



## STERILIZATION AND FILLING IN ASEPTIC BAGS



### STERILIZER STTH:

Sterilization plants, tube in tube type (four concentric pipes) for high pressure, suitable for the treatment of tomato paste. The plants are connected and integrated to the aseptic bag-in-box filler.



After Sterilization the tomato paste can be filled in aseptic bags kept in drums or boxes of various sizes between 5 to 1000 kg. Depending on the final product's thickness the machines can be equipped with 1" or 2" filling head.



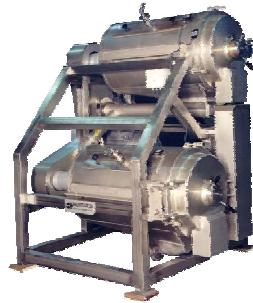


## COMPLETE PLANTS FOR SAUCES AND KETCHUP

### Tomato Pulp

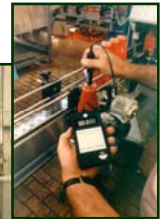


**SUPERBICREAMER:**  
Machine suitable to  
produce tomato pulp  
or sauce



Sauce and tomato  
concentrate are blended  
with aromas and other  
ingredients in cooking  
kettles.

### Ketchup



### Pizza Sauce

Composed by tomato dices  
(70%) and slightly concentrated sauce



**CUBOMATO:** Machine of  
large capacity designed to  
peel and dice tomatoes in  
one only operation. It can  
produce tomato dices with  
14, 16 or 18 mm size

**CALIFORNIA:** Dicer, slicer,  
stripper, shredder.  
This machine has been  
designed for the  
treatment of peeled  
tomato and it is suitable  
to prepare pulp dices  
to be mixed with sauce.



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Bertuzzi Food Processing s.r.l.  
Corso Sempione, 212/bis  
21052 Busto Arsizio (VA) - ITALY  
tel. +39.0331.356311  
fax +39.0331.356299  
info@bertuzzi.it - www.bertuzzi.it

