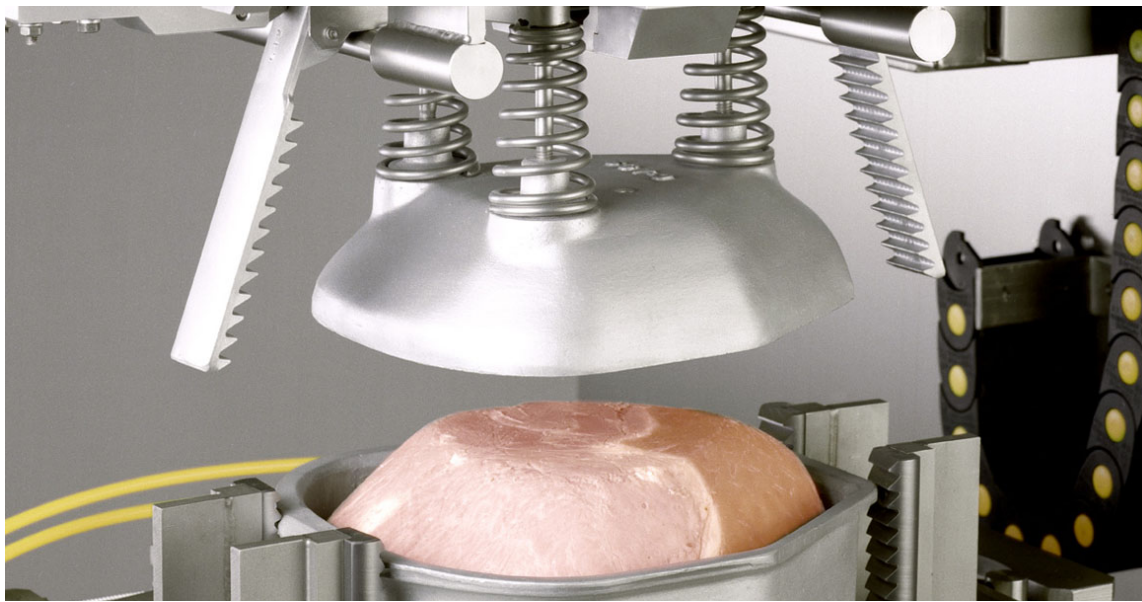


Cooked Ham Processing Line



From product receipt to injection, from macerating to massaging, from molding to cooking, from de-molding to packaging: we manage all the working phases.

The **brine injector** is probably the most important machine of the entire working process, because product's quality, its preservation and its homogeneity depend on it. Our injectors are the most flexible response to market needs, with a very wide range of percentages obtainable.

The **needle macerator tenderizer** allows to obtain a more homogeneous product structure while respecting the muscles integrity. The oleo-dynamic macerator tenderizer is our answer to a market that looks for flexible, easy to use and very performing machines.

The **blade macerator tenderizers** allow the treatment not only in depth, but also on the surface of products intended for cooking. They are self-adjusting to the size of the product, suitable for insertion in different processing lines, they are really thanks to blade packs of different shapes, they give the best guarantees in terms of flexibility. They are safe and easy to clean.

MACCHINE E IMPIANTI
PER L'INDUSTRIA ALIMENTARE

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GIORGIO AXEL

The **massaging machines for cooked products** are made of stainless steel, they have different capacities, powerful and precise motors able to guarantee the repetitiveness of the process even in different machines, at the forefront in terms of safety and washability. All tumblers look the same, but small construction details make the differences big.



The **automatic and self-adjusting molds presses** are used for molding and after cooking repressing. Designed to safeguard molds and to contain noise they guarantee the best planarity of the lid thanks to controlled and combined forces.



The **automatic and semi-automatic deaeration systems**, single or multi-level, continuous or discontinuous, are designed according to precise technological requirements and depending on the layout needs. They are made of stainless steel, they can be inserted in existing molding lines and are also part of complete plants, which we have realized, with particular attention to the ergonomic use.

We produce different **de-molding machines**, all are accurate and fast, made respecting man and product.



The **packaging machines** are the best solution to treat the product in the best hygienic conditions and to save labor avoiding repetitive work.

A **pasteurizing and cooling system** must be flexible, easily adjustable, able to homogeneously treat all the products, from the first to the last, in all positions. We have different solutions, from total immersion to the simple but effective water or mixed action showering with subsequent drying and wrapping or ready for maturation in the cell with your usual systems. All are **custom-made**.

