



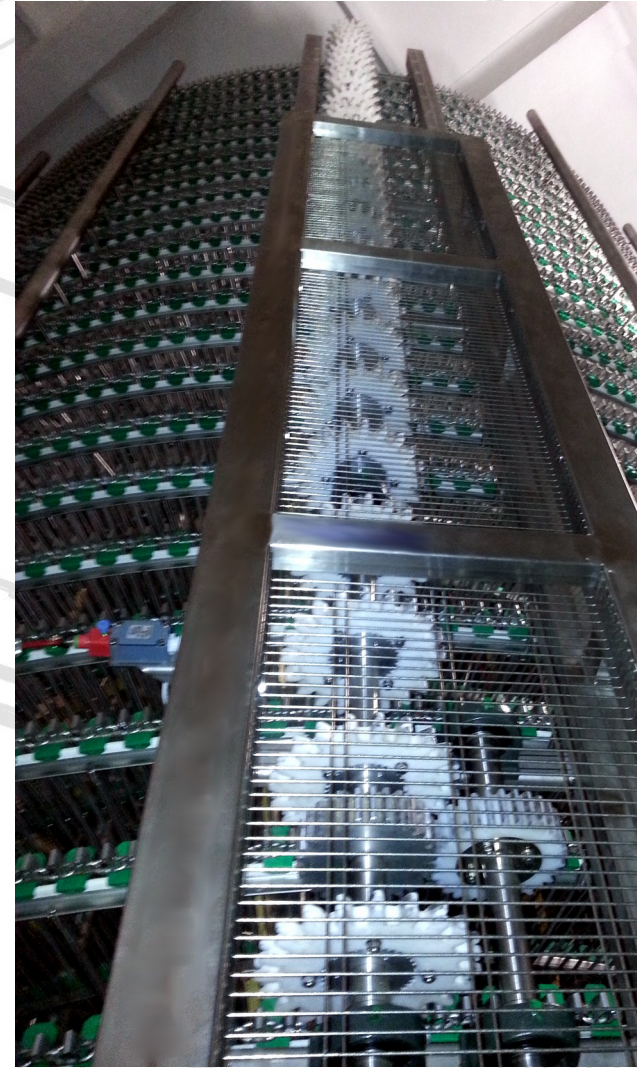
www.me-foodsolutions.com - info@me-foodsolutions.com

MEMILLENNIUM
ENGINEERING SRL

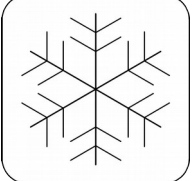
Sede Legale: Via Segna, 42 - 35010 VILLA DEL CONTE
 Sede Operativa: Via Martin Luther King, 12 - 35010 CURTAROLO (PD)
 Tel. 049.9624258 - Fax 049.9623823
 Reg. Impr. - C.F. E P.IVA02681330284 - R.E.A. PD 263000

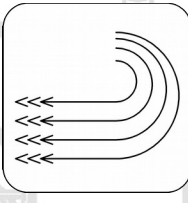
MEFOOD
SOLUTIONS

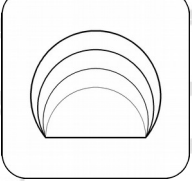
MILLENNIUM ENGINEERING is able to provide maximum flexibility to its products in order to serve the needs of its customers. It is in this way that we can give a wide range of configurations of our machines and studying in every situation the best configuration useful for the customer.

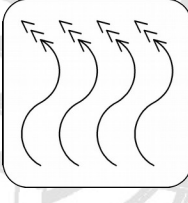


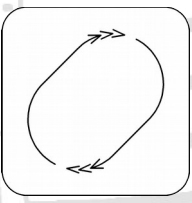
SOLUTIONS

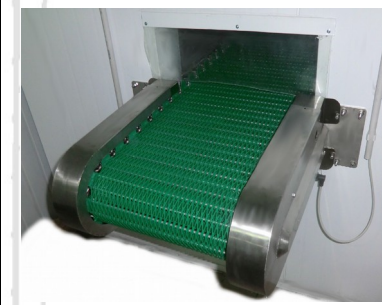
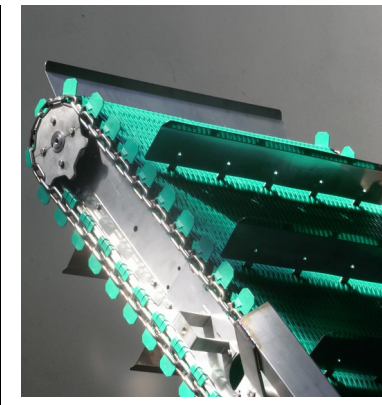
 **Deep-freezing**
down to -40°C

Cooling
from $+10^{\circ}\text{C}$ to -5°C 

 **Proofing**
from $+20^{\circ}\text{C}$ to $+50^{\circ}\text{C}$

Pasteurization
up to $+120^{\circ}\text{C}$ 

 **Conveying**
from -40°C to $+200^{\circ}\text{C}$



IMPORTANT POINTS OF OUR SPIRAL SYSTEM

- Absolute hygiene system
- High resistance of the belt
- Low coefficients of friction
- Reduced power involved
- Very low and easy maintenance
- Lower cost of management for the customers
- High durability and reliability over time

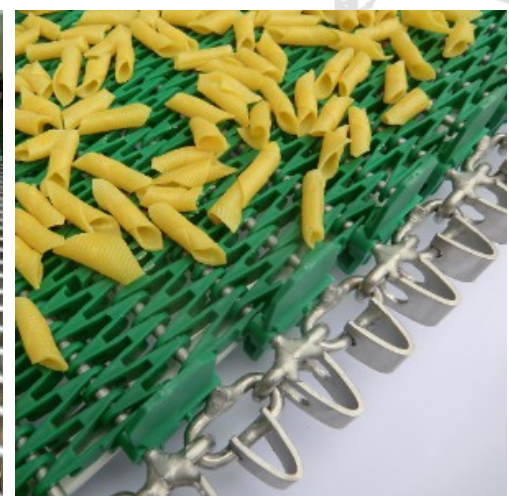
BELT TYPE

All kinds of food products (also with packaging) have a proper destination belt type:

Simple

With plastic grid

With metal grid

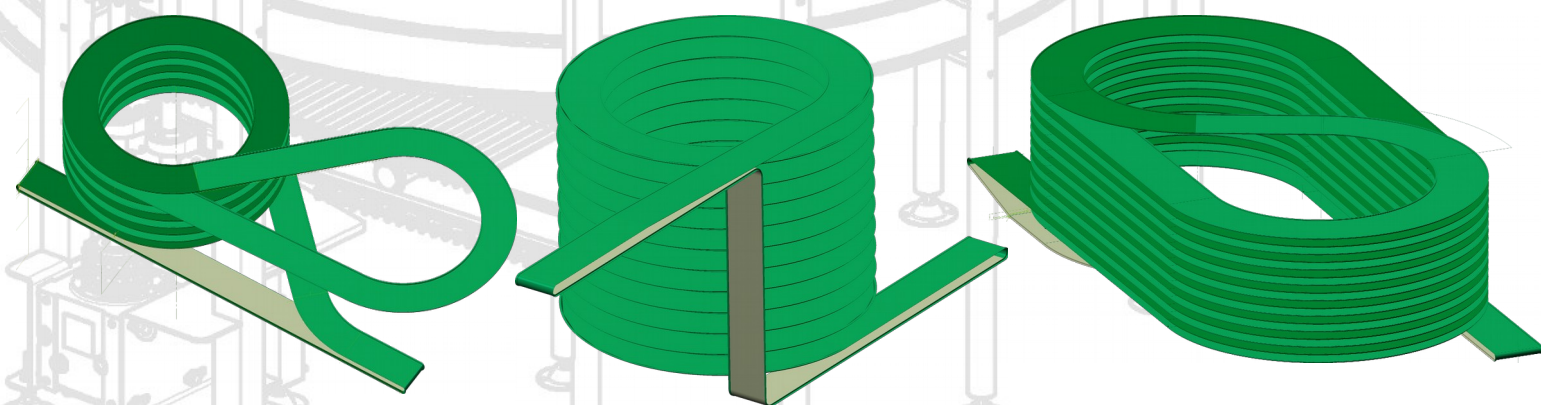


for medium/big products with hard consistency

for small/medium product with soft consistency

for fresh fish/meat or fish/meat basis products

CONFIGURATIONS



Special configurations are available as per your needs.