



FRUIT PROCESSING

De Lorenzo S.p.A. designs and manufactures complete lines for:

Fruit puree

Complete lines for fruit puree preparation from any kind of fruits with a capacity from 50 kg/h inlet product, both with complete continuous automatic equipments and also with batch type units for small capacity production.

Fruit juice and nectar preparation

Complete dosing and mixing line for nectar preparation from fruit puree. We can provide lines both completely automatic where fruit puree is dosed and mixed with different ingredients of the recipe (sugar syrup, water, additives) and semi automatic for small and medium size factories.

Jam preparation line

Complete line for jam preparation; core of the line is the cooking system which can be under vacuum - by using vacuum pan - or at atmospheric pressure, with kettle working with steam or gas (even electrical for small production). Therefore, we can provide a wide range of equipment suitable to cover the needs both of industrial line and small/medium factories till the agricultural laboratories for organic preparation.

Candied fruit preparation

Candied fruit is a product widely used in sweet and food preparation; the production requires a long and careful preparation. We design and manufacture lines for fruit candying both working under vacuum and at normal pressure.

Drying lines for fruits

Static batch dryers suitable to process any kind of fruits. Therefore, we are able to supply complete drying lines as well as equipment for product preparation as washing units, cutting machines and distribution systems of the products on drying trays.

Dates and tropical fruits

Complete line for dates paste preparation as well as for processing and packaging fresh dates. Besides, we can supply complete lines for processing tropical fruits as mango, guava, passion fruit, pineapple in juice nectar and puree.