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INOX MECCANICA

"Running an enterprise today is more and more... an enterprise.

Rapid market evolution is overturning past practice and past wisdom.

The reality of the single currency, the removal of customs barriers and the arrival on international markets of new aggressive players supported by national systems – have had an immense impact.

We believe that the only way to compete on the "open" international market is through the pursuit of excellence: that is excellence in quality, excellence in service and excellence in technology.

Inox Meccanica has been in the food business for over 25 years, specifically in the salami and processed meat sector, and is not about to flee in the face of tough competition. The company is preparing to meet this competition, seeing it as an opportunity rather than a threat.

The whole corporate structure is characterised by constant renewal, aimed at permitting it to remain and become ever more a "customer driven company".

Excellence and market orientation stand as the pillars upon which the company has based its present and future business strategy.

We don't aim at just being a supplier, but at being 'the' supplier, an ideal partner for companies operating in the food industry.

The technical structure at the very heart of the company is at the customers' disposal for the planning of the most suitable proposals for their particular needs.

We are convinced, now more than ever, that all parties should be "working together to do more and do it better". Inox Meccanica wishes to take on the market changes working hand in glove with its customers.

Aldo Bolzacchini





ZL1000



ZL3000



ZL4000



ZL9000



ZL8000

Vacuum massage machines

Our range of vacuum massage machines includes models with loading capacities of 500, 1200, 2000 and 4000 kg. These massage machines are used for the salting of uncooked meat products such as coppa, pancetta, bresaola, speck and also products to be cooked such as prosciutto, shoulder of ham, bacon etc. They are very sturdy and fairly sized. The transmission system we have employed allows the rotation speed to be varied, depending on the particular model, from 0.5 to 12 rpm, according to the type of product to be massaged. The machines are equipped with a programmer with large display that can be easily and quickly used to set even complex working processes. Loaders on wheels and rails are used to load standard or special containers for the massage machines. Our massage machines, when suitably equipped, can carry out IQF treatments or perform vacuum steam cycles to defrost the products. They are completely made of AISI 304 stainless steel and food industry materials that all comply with European and American hygiene and safety directives.

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The company's main place of business is at Solarolo di Goito in the province of Mantua, in the north of Italy.



Production plant

Inox Meccanica was established over 25 years ago in an area that could be called the "taste triangle", between Mantua, Bologna and Parma.

The company currently employs a staff of 30 in production, administration and the sales network.

The premises cover about 20,000 square metres, of which over 3,000 are indoors.

The company has grown steadily over the years, following the expansion of the reference markets. Improvements have been continuously made to the products that are both highly reliable and of excellent quality.

Important new technologies such as vacuum salting systems, industrial washing plants, automatic packing machines and the use of clips, loops and other exclusive materials have been added to the traditional automatic stuffing and clipping machines.

The true heart of the company is its technical and engineering department which gathers the information and requirements from sales and marketing and then comes up with ever more advanced answers to the growing needs of the food industry.





NEW IR-115-LE

An automatic line for packing and clipping the salami products. The new IR-115-LE offers the following special features:

- high productivity of 15-20 units per minute, depending on length;
- easy pre-loaded pipes handling with feed and unloading on the same side;
- compact size due to the use of a special cylinder without rod.

Diameters that can be produced range from 70 to 160 mm up to a maximum length of 1200 mm.

The product must be already encased in synthetic gut.

The netting must be preloaded on pipes, using an automatic net loader.

This machine has been designed for the shaping, packing, stretching and clipping of salami products such as pancetta, coppa, bresaola and prosciutto in synthetic gut, netting, sheathing and plastic films that may be perforated or not. Diameters that can be produced range from 70 to 160 mm up to a maximum length of 800 mm. The gut or sheath must be preloaded on the pipe by means of an automatic loader.

NEW PIC - 99 - B

This machine has been designed for the forming, packing, stretching and clipping of salami products such as pancetta, coppa, bresaola and prosciutto in synthetic gut, netting, sheathing and plastic films that may be perforated or not. Diameters that can be produced range from 70 to 160 mm up to a maximum length of 800 mm.

The casing or sheath must be preloaded on the pipe by means of an automatic loader.

In addition to the basic PIC 99 B model we also produce machines with special features such as:

- model BT for constant length packaging of products to be sliced;
- model RC specifically for the packaging of roasts in collagen and netting, while able also to encase in synthetic casing;
- model BV for vacuum packing in film.



NEW CLXP 240 AUTOMATIC CLIPPER

This new clipper has been designed to substantially increase vacuum packing production capacity for processed meat products to be cooked in heat shrink film with the special "cooking" or "strip-off" system, or products of large dimensions like mortadella or similar up to a diameter of 240 mm.

The clipper must be connected to a vacuum stuffing machine that portions the product to be packed.

If the stuffing machine does not have a portioning system, our machine can adjust sizes through a unit length control system.

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The company today can best be described as a "system": a team of individuals where each brings his or her own skills to meet the needs of our markets. That is of itself no longer enough, however. Working together must now be a constant rule, and it is even more important to keep motivating the staff to work better and more effectively.

This is an aspect that must be continuously nurtured and encouraged. For these reasons Inox Meccanica invests greatly in the professional skills of its staff, because working together is necessary and continuous improvement is vital if we are to meet the increasingly specific needs of the market and of our customers.

Customer satisfaction, the real wealth of the company, excellence and quality are all constant points of reference for each of Inox Meccanica's departments.

Not a day goes by that we don't focus on building our team, with everybody involved in company decisions and the effort to excel and lead the market.

THE TEAM - HUMAN RESOURCES

Automatic washing machines for salami, bresaola, prosciutto and speck etc. We supply our customers with all kinds of systems for the washing of cured meats depending on the type of product to be washed and the structure of the frame it is hanging from, such as frames, trolleys or travelling supports etc.

General characteristics:

- Provided with 1 or 2 doors.
- The machine uses only clean hot or cold water, depending on the product.
- Construction with AISI 304 stainless steel modular panels that can also be heat-insulated.
- Designed and built to ensure the user the cleanest possible product with the lowest electricity and water consumption.

Tunnel washing machines for large scale equipment (trolleys, frames and cages).

General characteristics:

- Provided with 1 or 2 doors.
- Washing water heated by steam or heat exchanger for water at 80°
- Construction with AISI 304 stainless steel modular panels that can also be heat-insulated.
- The equipment can be fed into the tunnel manually or automatically by means of moving platforms, belts or chain systems.
- Designed and built to ensure the user the cleanest possible product with the lowest electricity and water consumption.
- The sizes and technical characteristics vary according to the equipment to be washed and the environment in which the machine is installed.

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CURED-MEAT WASHING MACHINES
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WASHES MEDIUM-SIZED AND LARGE CONTAINERS
A machine designed to wash containers for the storage and transportation of food products. Designed according to the sizes of the containers to be washed

A typical washing cycle, depending on machine configuration, may consist of the following:

- pre-wash
- wash
- rinse
- sanitization



BELT WASHING MACHINES
Specific machines for continuous washing of small and medium-sized containers and moulds. The process may involve several stages, depending on customer requirements: pre-washing, rinsing, sanitization, blowing/dripping and drying.



Industrial washing machines for large-sized equipment such as frames and trolleys etc.

Industrial belt washing machines for moulds, boxes, tops and pans etc.

Industrial washing machines for containers such as trucks, vats, etc.

Industrial washing machines for salami products.

Automatic clippers.

Automatic clippers that can be fed by continuous vacuum stuffing machines for products encased in synthetic casing, or netting or collagen.

Presses, forming and stuffing machines for salami products:

- encased in natural or synthetic casing
- in netting
- in collage and netting.

Automatic lines for the stuffing and clipping of salami products:

- in netting
- in sheathing.

Automatic systems for the forming, stuffing and clipping of salami products:

- in synthetic casing
- in wrapping
- in casing and netting
- in collagen and netting

Automatic gut loaders - Automatic net loaders.

Automatic salami product binders - Salami lacers.

Salami gauging presses.

Automatic vacuum massage machines for salami products salting.

Loaders – tippers for massage machines

Mixers for salt and spices.

Consumable materials:

- clips
- loops
- vegetable edible films for roasts.

When we speak about the market today we are talking about a great borderless container open to dynamic competitive forces.

It is hardly any longer a question of comparing individual companies but rather of making comparisons between systems in different geographical areas, requiring approaches that are more based on quality, new technology, services and customer satisfaction.

Inox Meccanica's sales and service department receives all kinds of requests from all parts of the world. These are studied by the planning group and checked by the other offices. This centralised system does not exist by chance but has been developed specifically to trim the control chain, to better monitor each aspect of dealings with customers, wherever the customer may be, to be able to offer the best quality and effectiveness at every stage in the process.

A modern market approach with the customer at the heart of the process, with the need to meet his needs paramount, makes Inox Meccanica very much a "customer driven company"; a company seeking mid to long term dealings that take the form of partnerships, since "working together to do more and do it better" is the golden rule in the open or global market.



