



# Food Technologies



MADE-IN-ITALY KNOWLEDGE

WIT AND SOLUTION

PASSION AND TECHNOLOGY

EXPERIENCE AND SUPPORT





BRAND ARCHITECTURE

PASTA DIVISION

SPIRAL DIVISION



# Pasta Division

Made in Italy Knowledge



FRESH PASTA



DRYPASTA



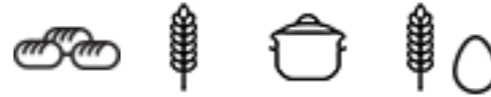
PRECOOKED  
PASTA



GNOCCHI

# Pasta Division

Made in Italy Knowledge



We have chosen to deal with pasta with passion and now we want to stand out producing tailor-made machineries that meet the needs of everyone: both producers and the ones who look for support of their own production processes.

Fresh filled or non-filled pasta, dry, special, raw flour, pre-cooked, pasteurized, frozen pasta, gluten-free or not, using or not special flours: there are no limits to the customization of your industrial plant of pasta production.

The production lines can start with the extrusion and end with the packing, also including the heat treatment of the product.

# Pasta Division

Made in Italy Knowledge

Fresh filled or non-filled pasta, dry, special, raw flour, pre-cooked, pasteurized, frozen pasta, gluten-free or not, using or not special flours

FRESH



DRY



PRECOOKED



GNOCCHI





# Spiral Division

Wit and solution



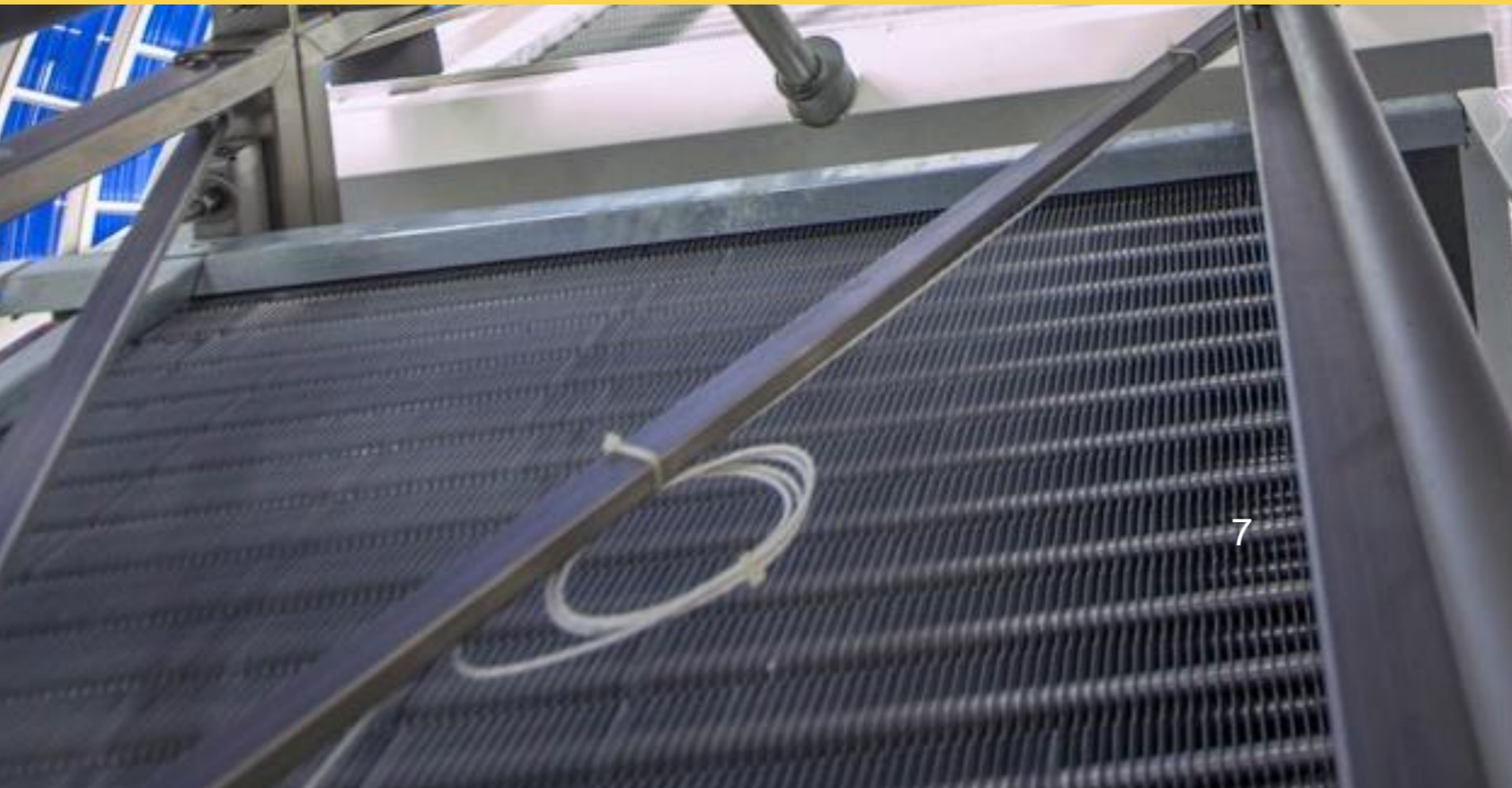
BAKERY  
PRODUCTS



FOOD  
PRODUCTS



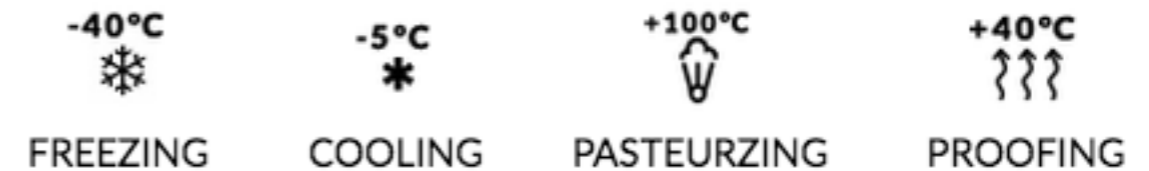
NON - FOODS  
PRODUCTS



FOOD TECHNOLOGIES

# Spiral Division

Wit and solution



We have not dealt just with pasta. By using made-in-Italy typical wit, we have expanded broadened what was our core-business to include all other products in the food or non-food sectors.

That is how we created the lines of spiral conveyor belts and the plants for heat

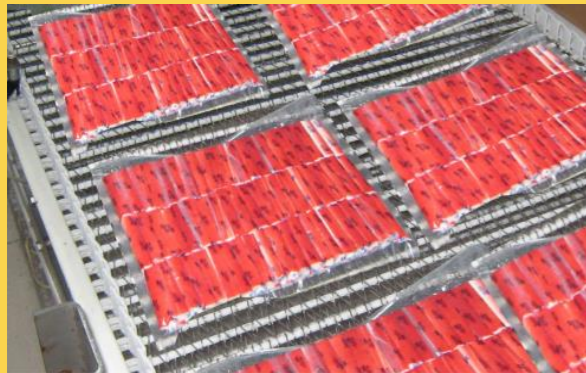
treatment of food or non-food, packed or unpacked products: complete plants from conveying to handling, which satisfy all the phases of production (freezing, cooling, pasteurization and proofing) and, for this reason, they are mainly used in the heat treatment of bakery products, dairy products and derivatives, processed fruit and vegetables, meat, ice cream and desserts, beverage



# Spiral Division

## Application

Sarp continuous conveyor belts are the intelligent solution for the heat treatment of packed or unpacked products, for drying, sterilizing, pasteurizing, cooling, freezing or proofing different types of products, such as fish, pasta, meat, dairy products, vegetables and fruits, ice cream, bakery products, dessert, ....



# Reliability and Efficiency

Food Technologies

## Custom Sarp

Your production is unique, just like our customizations.

We strongly believe that to succeed in applying our technologies to every single product is the basis of progress. Analysing, moulding and studying every opportunity without omitting new market trends, the most cutting-edge solutions and any legal and regulatory provisions currently in force.

## Sarp Lab

Our approach to the product starts from your point of view. That is the reason why our solutions offer cutting-edge technologies, as they are based on the analysis of production needs, to give specific and distinctive techniques.

We test all of our products in our in-house R&D Sarp Lab. We also test all the design phases of every single plants.

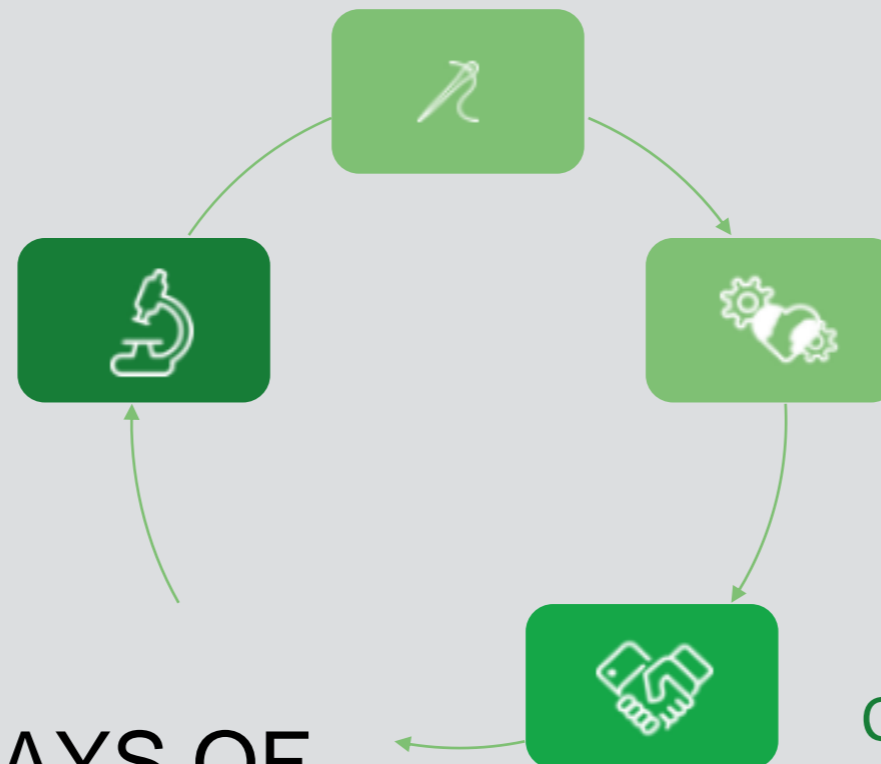
## Warranty

Constant assistance  
Customer satisfaction  
From the design phase up to final production, including a constant support during the start up and the life cycle of the plant. in short terms.

## Customer Service

Immediate actions for failures stopping the production  
Remote control for remote intervention  
Reserved area on the platform Sarp.it  
Customer care available.

**365 DAYS OF  
RELIABILITY**



# Passion and technology

Food Technologies

## Partner

We have chosen our suppliers within the most important European companies to always guarantee high quality standards. These important partnerships allow our constant collaborations and professional growth.

## Customer

Every product represents a different Customer. Every Customer can also be sure that his plant is unique and, above all, respects exactly the design. Long lasting and free from inconveniences, the plant is guaranteed by a present and responsive partner who is capable of preventing and intervening.  
Which is the best confirmation? Loyalty.

## Product

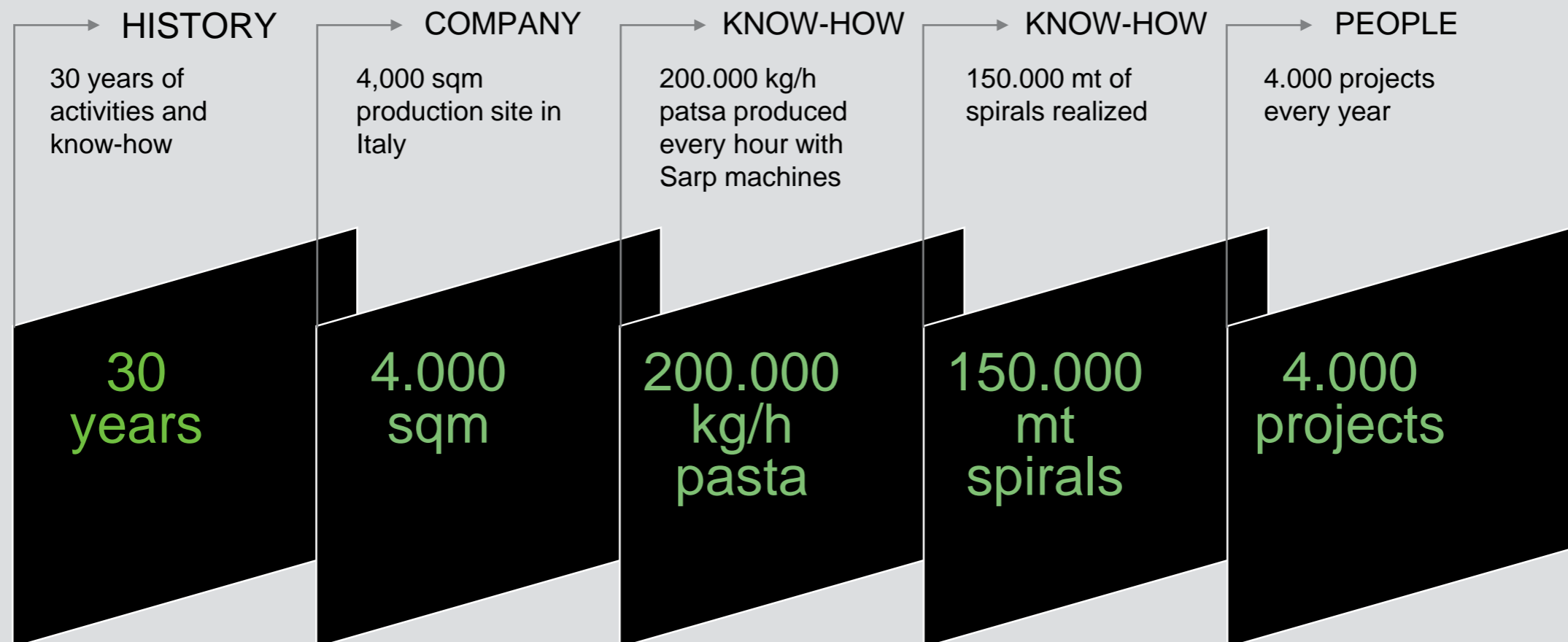
Our key word is tailor-made, as every single solution we offer.  
We work with passion, developing tailor-made products, in compliance with the applicable legislation.

## People

Passion cannot be measured, but it is clear in every Sarp plant. As a matter of fact, each project interprets and enriches your needs, improving them with our knowledge.  
Therefore, personnel are the most important element of our Company.

# Sarp today

Food Technologies



**SARP IN THE WORLD,  
180 COUNTRIES**



**HEADQUARTER**

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