



**BERTUZZI**  
**FOOD PROCESSING**



**JAM PREPARATION**  
*plants*



# Jam Preparation Plants

For a real breakfast, there is something, which in many countries definitely may not be missing..  
..a glass of delicious jam.

If a small pilot line with a capacity of 100 kg/h or the industrial version, Bertuzzi will find the right answer to your needs.

*Freshly prepared or from puree?*



Commonly, the industrial way of preparing jam starts from frozen or aseptically filled fruit puree. However, Bertuzzi can offer complete turnkey plants starting from basically all types of fresh fruit.

## Fresh fruit preparation



## Puree in drums





**JAM PREPARATION LINE**



**DRUM EMPTYING PUMP**



Unit used for a fast emptying of drums containing juice concentrate, puree, etc.



**BERMATIC**

Group on loading cells or scale, used for a proper mixing of the different ingredients such as puree, sugar, etc.

**VACUUM PAN MODEL COMPACT**



Cooker, vacuum evaporator, complete and compact model

Especially suitable to produce jams, but also sauces and seasonings

Five different capacities from 40 to 1.200 kg are available.





**FILLING LINE**

In case of the request for a turnkey plant, we can easily integrate the suitable jam filling line e.g. into glass jars. Depending on the capacity, customized solutions will be found to meet exactly the requirements.



Fully automatic filling line consisting of filler, capper and labeller.  
Capacity: approx. 1.000 glass jars per hour



Labelling



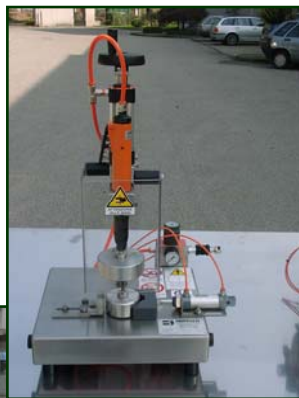
Filling and capping



Semi-automatic filling line with a capacity of approx. 100 kg per hour.



Filling



Capping



Batch Pasteurisation



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