

TOTAL

PROCESSING



**TP
FOOD
GROUP**
TOTAL PROCESSING



**WE
GOT BIGGER
TO MAKE
YOUR FOOD
GREATER**



**TP
FOOD
GROUP**
TOTAL PROCESSING

TOTAL PROCESSING

Our strength

We design and manufacture **machinery and production lines** for every preparation step of all types of **industrial** and **semi-artisanal** food and bakery products.

Our **total support** comes from the integration of specializations, expertise and technological skills, allowing us to guarantee **optimization** of **power consumption** and **time**, **efficient** customer service, and maximum **care** when we install our plants and in **after-sales** assistance.



THE BEST SOLUTION IS INTEGRATED AND CUSTOMIZED

Our mission

We want to offer you the **best solution**. That's why we start by **listening**, so we can **understand** your requirements, your **process**, **your** facility and your **space needs**. This is how we ensure that you receive the best possible solution. It will be the best because it is **customized** based on your requirements. That means it will be created specifically for your project and your goals. It will be the best because it will have been developed with **flexibility**, **reliability** and **innovation**.





OUR VALUES



Flexibility

For us, first, flexibility is a matter of how we approach our work. Our relationships are built on **cooperation** and the exchange of **ideas**. The collaborative effort begins with the design stage and culminates with the realization of the system. Whatever installation is going to be created or the needs to be met, we design and manufacture solutions that are **customized**, tailor made.

Integration

The **alliance** of **leading companies** in the industry also leads to the **optimization** of design, development and creation steps. This way we will provide you with **perfectly integrated solutions** for both **industrial and semi-artisanal** machinery and production lines. Then this integration optimizes the **efficiency and quality** of the machine processes set up by a **single and unified** group.

Sustainability

Our Group's internal energy needs are met using **renewable energy sources**. Our **attention to the environment** starts with **innovation**. Our new **400 + kilowatt photovoltaic system reduces** the emissions of **carbon dioxide** and other harmful substances during manufacturing process.

Reliability

Decades of experience and the thousands of systems designed, manufactured and installed worldwide have become endurance that translates into our **strength**, which is synonymous with the **quality** that we are certain of. We are so sure that we will allowing you to try out all of your products and recipes in our **test room**.

Energy efficiency

As a Group, **energy efficiency** is a top priority along with **lowered** production **costs** and **respect for the environment**. Our innovative technologies provide **energy savings** of up to **20%**, without ever compromising the **excellent quality** of the products.

OUR COMPETITIVE ADVANTAGES

Customised solutions

The solutions we design, manufacture and install are a **precise response** to the needs of our customers who can rely on **tailor-made** machinery and production lines. This is because we practice active **listening**. The combined **industry experience** of the single companies, the **integration** and **flexibility** that distinguishes the Group aided by a high level of **technological innovation**, enables us to succeed in identifying the **most efficient solutions**: the solution that best meets all **processing** and **space** specifications.

Test room

TECNOPOOL TP FOOD GROUP guarantees the result on your final product. Our test room, a place where **customers can produce their products** using all the technology available to the Group, was created with this objective in mind. It is a **large space** at our customers' complete disposal: from the dough preparation to the make-up, from the proofing to the baking in the different types of ovens or cooking in the fryer, from cooling to freezing. In this way, we **put** our machines **to the test**, offering customers the opportunity to **experience first-hand** the **quality** and **reliability** of the TECNOPOOL TP FOOD GROUP.



Quality control

Qualitative excellence of our solutions is our priority. Therefore, we have equipped our systems with the **most sophisticated technologies**, ensuring perfect **integration** of lines and machinery. Our **specialized professionals** follow the production step by step, up to the final inspection, to guarantee our customers the best solution in terms of **quality** and **reliability**.

After-sales service

Prompt, punctual and competent: to guarantee our customers **quick answers**, TECNOPOOL TP FOOD GROUP professionals are available **all over the world**. Together, the Group companies ensure **comprehensive international customer service, 24/7**, thanks to a capillary network of expert technicians able to provide assistance **quickly and anywhere**.



THE BIRTH OF THE GROUP

Building on the foundations of Tecnopool's **expertise** as industry leader, we've combined the **specialist know-how** of **excellent companies**, which are **well-known and appreciated the world over**, with the ability to **listen and innovate**, offering you **complete** and cross-cutting **solutions** for **total food processing**.







TECNOPOOL

PART OF TP FOOD GROUP

OUR STORY

TecnoPool has been designing, manufacturing and installing food product **transformation** and **processing** machinery **since 1980**. Its birth was marked by the patent being granted to **Leopoldo Lago**, the company's founder, for the **Anaconda**, the first **conveyor belt** he designed. Since then, company **growth** and the **evolution** of our products have been continuous, along with an increasingly massive presence in **foreign markets**. The company was started in Padua, Italy and now has installed its machines **all over the world**.



40 years

85% of sales abroad

10% of turnover invested in research and development

+4.800 plants built

PRESENT AND FUTURE

Tecnopool is now one of the leading **international manufacturers** of complete systems and production lines for the heat treatment of foods, mainly aiming at the **bread and bakery products** sector. The company has gained more and more **prestige** and **growth** through its continuous **worldwide** expansion. An increase in expertise that has allowed Tecnopool to create and guide its new Group.

The heart of Tecnopool solutions is the patented **spiral** system, using first the **Anaconda** conveyor belt system and now the **T-Worth** conveyor belt, suitable for **all** food production processes subjected to heat treatments. All these systems have been designed and **customized** for in-line production flow with no change in direction, which provides **maximized productivity** and **flexibility**, while requiring **minimal maintenance** and **space**.

Strengths

- Custom designed and manufactured systems **tailored-made** to meet all customer requirements
- **Test room available to the customer**
- **Internal planning, design and production**
- Punctuality with **delivery times reduced** up to 50% compared to the average times
- **24/7** after-sales **service**
- Fast, **worldwide maintenance** operations
- **International references** for complete lines delivered globally
- Energy efficiency with **savings up to 20%**

Group integration

Tecnopool's innovative drive and **entrepreneurial vision** have inspired the entire Group. Indeed, it was from this company that the **aggregation** process leading to the formation of the Group began.

Group **integration** provides Tecnopool machines with maximum **flexibility** for both **heat treatment**, ranging from -40° to +300° C, and for the endless possible **layout configurations** to meet customer needs.

T-WORTH: EVER MOVING INNOVATION

At the core of our solutions there is more than just a **conveyor belt**. T-Worth is a patented system manufactured entirely at our factory. It is entirely made in a **stainless steel**, with plastic sliding pads and guides; the belt ensures wear-proof resistance over time. This is a **new concept** for transporting food at all stages of the production cycle, solving **lubrication** issues, **increasing hygiene** and ensuring real **advantages**.



Easy sliding

The coupling of self-lubricating plastic wings and sliding profiles, made of plastic, **reduces friction to a minimum**.

Easy limited maintenance

Maintenance operations are **limited** only to the drive unit and are made **simpler and faster** thanks to a patented quick-coupling and release system of the wheel drive system.

Conveying speed

The drive unit and slide systems can achieve speeds **over 30 meters/minute**.

Easy cleaning

The conveyor's special assembly system makes every part of the spiral **easily reachable**, guaranteeing the **high sanitary standards** required in the food industry.

Suitable to any temperature

The belt provided is suitable for any temperature ranging from -40°C to $+300^{\circ}\text{C}$.

Proofing

We have created **perfectly calibrated systems** to preserve the properties of food products through a closed air conditioned chamber inside which the temperature and humidity are controlled in a rigorous manner. Proofing is performed directly: on the T-Worth conveyor belt, on trays or on special supports designed according to the physical characteristics of the product.

Baking

Our convection radiation baking systems are spiral-shaped with diathermic oil tubes. This choice offers performance and advantages:

- homogeneous processing
- different temperature zones available
- stabilized temperatures
- minimum space
- maximum flexibility
- heat transmission with lower energy consumption
- fast maintenance
- baking directly on conveyor or tray

Pasteurization

So that the processed products reach the **right temperatures** within the prescribed times it is essential to keep track of every detail. It is no coincidence that we have designed complex systems that use **insulated cabinets** to reach the specified temperatures and the T-Worth conveyor belt to support high production cycles.



Cooling

Thanks to the **flexibility** of our technology, we build systems for two types of **cooling**:

- **AMBIENT COOLING:** ideal for any food product, this offers high performance and reduced space for large production batches
- **FORCED-AIR COLD ROOM COOLING:** which ensures a fast drop in temperature, absolute precision and maximum hygiene

Deep freezing

A cutting-edge process for the processing of food products, which

- is suitable for both **packaged** and **bulk** food products
- **preserves** food **aromas**
- retains **natural colors** and **flavors**
- **has modular** easy to install **cabinets**



GOSTOL

PART OF TP FOOD GROUP

OUR STORY

The company, which began as a large group of facilities in the Isonzo valley, has been in business for **more than 70 years**. Subsequently, thanks to privatization and the resulting investments, Gostol concentrated its **innovation** and **skills** to specialize in the **industrial production of bread and bakery products**.

«We sell bread and information.»
Fabrizio Korosec, General Manager



70 years
of experience

+300 professionals

INDUSTRY 4.0

OEE (Overall Equipment Effectiveness): using algorithms, Gostol's exclusive service, provides its customers with a measure of the efficiency of the systems it supplies, certifying quality and performance and allowing precise planning of investments (payback, depreciation, etc.).

MAS (Maintenance and Services): a predictive maintenance service so customers can further rationalize costs.

PRESENT AND FUTURE

Over the years the company has **specialized** in the production of complete **highly automated** industrial lines for the **bakery sector**. A vast selection of ovens: from tunnel to multideck, from cyclothermic or steam tubes to convection ovens, from gas or thermal oil to electric ovens.

High **quality** and **reliability** are guaranteed by the fact that Gostol **develops** and **produces** its devices from machinery to software for synchronization and automation, and all the machines and software necessary for **all the processing phases in-house**: from proofing to cooling to handling, to complete lines for bread production, starting from dough, shaping, proofing, baking and cooling.

Gostol is making its mark as a **market leader**, positioning itself as a partner for its customers, with the ability to provide **complete turnkey systems** and the **flexibility** to meet all customer requirements.

Strengths

- Reliability and **strength**
- **In-house** development, design and manufacturing
- Excellence in the manufacture of **complete and tailor-made industrial lines** to meet customers' needs
- **Reduction of delivery times** up to 50%
- Drive towards digitalization and **industry 4.0**
- **Flexibility**
- **High efficiency** production lines
- **Reduction of maintenance** costs
- **24/7** customer service and technical **assistance**

Group integration

Gostol brings to TECNOPOOL TP FOOD GROUP its essential **experience** in the **design** and manufacture of **complete systems** through:

- **A full range** of products
- **Industrial solutions** know-how
- **High automation** and line synchronization with complete production digitalization
- **Technological** sharing and integration
- **Increase in the types of lines** that can be designed



TECNOFRYER
PART OF TP FOOD GROUP

OUR STORY

With decades of experience, Tecnofryer began manufacturing lines of industrial fryers, for various sectors, destined to the production of doughnuts, peanuts or breaded products, with focus on the confectionery market and on pet food.

Tecnofryer machines, have a **transport system** designed to **reduce maintenance** and machine cleaning **times**, tailored to the requirements of each customer.



30 professionals
+10 years of experience

PRESENT AND FUTURE

Today Tecnofryer designs, manufactures and sells only customized machines, based on the specific needs of each customer, which makes it unique in the industrial machinery sector. This **evolution** has coincided with the continuous requests of customers for **higher productivity** and **lower energy costs** and for the extension of the useful life of frying oil to its maximum.

Continuous innovation has focused on **functional improvements**, such as the constant **elimination of residues** from the bottom of the machine during frying, **minimal thermal difference between** the heat source and the required frying temperature thanks to the diathermic oil exchanger immersed in the frying tank, increased response speed and temperature regulation while keeping the frying oil as static as possible.

The fume extraction hood is equipped with grease **separating filters** and a high-efficiency turbine fan that extracts fumes and vapors quickly and easily, preventing condensate from falling back into the frying oil and thus avoiding the formation of odours.

Furthermore, the enclosure made of glass panels allows production to be **visually inspected** and constantly monitored.

The frying tank is completely **removable**, making machine cleaning and maintenance quick and easy.

Strengths

- Flexibility
- Exclusive, **tailor-made** design
- Inclusion of standard machines **to reduce costs**
- Reduced maintenance and **cleaning** time
- **Lower Energy Costs**
- **Prolonged useful life** of frying oil
- Precise **frying level control**
- **Automatic** filling, emptying and self-cleaning system
- **Electronic temperature management** with modulating valves

Group integration

Thanks to its innovative electronically controlled fryers, Tecnofryer has made it possible **to complete the Group's production lines** not only for bakery product customers but also for the most diversified **food sectors**, such as meat, fish, breaded products, snacks and peanuts, including **pet food**.



MECATECK
PART OF TP FOOD GROUP

OUR STORY

The company was founded in **2013**, relying on the strength and notoriety of two associated companies, Logiudice Forni and Mimac Italia, and on the thirty-year experience of technical experts. The company's core business is the design and manufacture of **semi-industrial machinery** to produce **bread** and **pastry** products.



30 years of experience
of professionals

2 companies
associated

PRESENT AND FUTURE

The company designs and develops **semi-industrial tunnel ovens**: multi-level annular tube, cyclothermic or convection ovens and with direct flame technology for bakery and confectionery. Ovens are produced with a mesh, belt or stone conveyor depending on the products to be baked. Mecateck offers **high-performance solutions**, with **large cooking surfaces** characterized by **minimum bulk** and attention to **energy saving**. The central pillar of the company is **customer care**; therefore, it strives to identify **tailor-made** solutions featuring high **reliability** and **innovation**. The company follows every single phase, from the design and planning to the manufacture, the installation and all after-sales customer service assistance.

Strengths

- In-house **know-how**
- Personalized projects
- **Space-saving solutions**
- Energy **efficiency**
- **Flexibility**

Group integration

The **specialized expertise** and long **experience** of Mecateck professionals have enriched TECNOPOOL TP FOOD GROUP's **portfolio expansion**, bringing **innovation** and **technology** also with a view toward improving the **energy efficiency** of its products.



LOGIUDICE

PART OF TP FOOD GROUP

OUR STORY

The company was founded **60 years ago** as a family company, manufacturing **multi-level ovens, rotary ovens and professional mixing machines** for **bakeries and pastry shops**, addressing a **national** and, above all, **international** market. From the outset, the valorization of its products **Made in Italy** has been one of its distinctive features as well as one of its strengths. The company's manufacturing and sales business are exclusively carried out in Italy.



60 years of experience

50 employees

93% of sales abroad

PRESENT AND FUTURE

Constant investments in **innovation** have allowed the combining of **industrial technology** with **traditional craftsmanship** and the expansion the **range of products** to best meet customers' production needs. Production **specializes** in modular and annular tube **ovens**, spiral **mixers** and **baking** systems. The internal aggregation of all the resources gives the company greater **efficiency** and **flexibility** and provides **tailor-made solutions** and reduced production times. In fact, all the product **development** phases are performed **in-house**, from design to production, up to installation and after-sales service.

Strengths

- Efficiency
- Flexibility
- Project solutions
- **Quality control** of all the components installed in the machinery by choosing **certified suppliers**
- Prompt delivery
- Made in Italy

Certifications



Group integration

The company deals with the specific segment of **professional machinery** for **bakeries, pastry shops and pizza restaurants**, offering **global** distribution and assistance. Logiudice perfectly supplements the supply chain offered by the Group to produce complete and customized lines.



MIMAC
PART OF TP FOOD GROUP

OUR STORY

Since **1987** the company has specialized in the production of casting machines for **artisanal and semi-industrial confectionery**. From the start, its development focused on **electronic systems** to increase **ease** of use and **versatility**. A feature that customers can find in **more than 70 types of machinery**, made with great **flexibility** to meet the most diverse production **needs**.



30 years of experience

70 versions of machinery

90% of sales abroad

PRESENT AND FUTURE

The **versatility** of the solutions is guaranteed by continuous **research and technological innovation**, as well as by **in-house** hardware and software development. In fact, every phase of machinery manufacture is performed in-house: from the design to the manufacture of individual components, up to the installation of the plant and its testing. Continuous research and innovation has allowed Mimac to **expand into foreign markets**, thus affirming the quality known worldwide as **Made in Italy**.

Strengths

- **Flexibility**
- Industry leader in the range of products for **medium-sized confectioners**
- **Best value for money** in Italy
- **Ease** of use thanks to the **electronic interface**
- **Made in Italy**, a country recognized as the undisputed leader in the sector

Group integration

Mimac is the only Company in the Group to build this type of plant. It has **space and expertise** to create products for **industrial targets as well** such as pouring machines and industrial rotating machines, suitable for use with **tunnel ovens**. This type of machinery represents a goal to the entry in TECNOPOOL TP FOOD GROUP allowing the company to satisfy customers who are looking for **automatic production lines**.

OUR PLANTS ARE IN EVERY CONTINENT



**TP
FOOD
GROUP**
TOTAL PROCESSING

AFRICA 6%

AMERICA 28%

**ASIA AND
MIDDLE EAST 21%**

EUROPE 40%

OCEANIA 5%

OUR OFFICES



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