

YOU DON'T NEED TO BE THE BIGGEST TO DO THINGS BETTER; YOU ONLY NEED THE WILL TO DO IT. AND TO KNOW HOW



Vision, mission and philosophy of excellence

In a country with food manufacturing potentials, food manufacturing has to be set as one of the pillars of technological and economical progress. PIGO set a goal to become an initiating force in technological and consequently economical progress in food processing industry, a leader in country and in the world in manufacturing of food processing machines from its program. Today, PIGO has established itself as a world-class leader in the design and manufacture of high technology freezing equipment and freeze dryers, as well as fruit and vegetable processing equipment, with an extensive experience in both freezing and fruit and vegetables processing. PIGO machines are the result of many years of experience, research and development. PIGO can proudly say that its machines achieve excellent operating characteristics and energy efficiency, while being user friendly, thus guaranteeing many advantages and privileges to the company's buyers.

Main products

PIGO has specialized in building fluidised bed freezers, EASY Freeze, the most suitable for IQF freezing variety of fruits, vegetables and numerous sea,

meat and cheese products, redefining IQF technology with adaptable air flow. Our EASY Freeze technology is providing perfect shape of IQF product and no clumps - full controlled fluidisation method keeps the product constantly suspended above the belt in a cushion of air. The result is the immediate crust freezing and efficient core freezing of individual pieces, regardless of type, variety or condition of product.

Freezing efficiency is maximized for each unique product, whether the product is heavy, light, soft, sticky or fragile, thanks to variable speed control of all fans and belts, allowing on-the-fly optimization of air flow conditions. Interior video monitoring allows for real-time supervising of operating conditions, allowing the complete control and adjustments of the entire process from outside, without necessity to enter into the freezer. EASY Freeze is considered as the freezer with the most superior sanitation, giving the possibility to freeze different products one after the other without risk of cross - contamination. EASY Freeze is energy saving and trouble free solution for all your freezing needs.

Within the freezing equipment product line, PIGO also manufactures the innovative EASY Freeze SPYRO, the latest generation of spiral freezers giving ut-

most advantages to the users in terms of energy efficiency, hygienic conditions and advanced technological characteristics, such as:

- Belts gear motors are positioned outside the insulated cabin (no lubrication inside the freezer) avoiding any risks of contaminations due to some oil leakages;
- The unit doesn't have any mezzanine floor and or intermediary platform, to avoid any dirtiness accumulation (presence of any mezzanine floor or intermediary platform are making more difficult the cleaning operations) - the absolutely highest hygienic standards;
- Freezer design is made according to max. thermal load and max. surface occupied on the belt by the different products foreseen;
- Low maintenance cost and low spare parts cost due to utilisation of high quality commercial components;
- Low pressure fans to higher air speed. In order to obtain a quick freezing process EASY Freeze SPYRO is designed for high speed circulation (4 -10 m/sec) of cold air in contact with the product, on the whole length of the spiral conveyor;
- Very low weight loss, which is two times less than with vertical air flow
- Hitting the incoming product with the



coldest air; the product is therefore immediately “crusted” and snow formation diminished.

PIGO freezers are built in modular sizes and all components are made entirely of stainless steel, capable to provide perfectly frozen product even for delicate products like cooked rice, raspberries, etc. PIGO also designs, fabricates and assembles sophisticated pilot and production freeze dryers, EASY Freeze DRYER - LYOPHILIZER, product line which includes a broad range of standard and custom units. The freeze drying - dehydration technology allows to save delicate aromas while drying the frozen product under vacuum, producing premium quality product. The machine is made entirely in stainless steel (chamber, doors, hinges, shelf modules, trays etc) with shelf modules and vapour condenser contained inside the chamber. Viewing ports are provided in the doors,

allowing observation of both the vapour condenser and product trays during the drying cycle. Each unit is equipped with complete refrigeration plant of corresponding size, including also refrigeration condensing unit which is purpose-built with capacity control to allow economical use of refrigerant.

Besides EASY Freeze, EASY Freeze SPYRO, and EASY Freeze DRYER - LYOPHILIZER, one of the company's main machines is automatic Pitting machine PG103 having at least 50-100% higher capacity than any other pitting machine on the market. Experience of all PIGO's clients confirms work with 0,00% of remained stones when adequate quality and preparation of the fruit (clean, calibrated product with adequate ripeness) is provided. To get a better idea of what PIGO does, please visit the website www.pigo.it or just send an e-mail to info@pigo.it, they will be very glad to send their detailed offer, and

also a DVD with plenty of videos with its machines in the work. Short video clips of PIGO machines in operation are available on www.youtube.com, look for PIGOsrl. 

“PIGO systems are conceived to create a “High Added Value Fruit” production plant, which contains dozens of small innovations and a few large improvements for a more reliable system, all together improving natural fruit characteristics. PIGO is now providing CONTINUOUS INFUSION TECHNOLOGY and KNOW-HOW to our clients. Modern consumer is more and more oriented to the natural products and products which natural properties are improved. At the same time it is necessary to improve the preservation ability and expand the use possibilities – shelf life. Infused dried fruit meets all the above criteria.. that is why we are proud of introducing this type of fruit processing to our production list.”

