

Farck Spa

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Farck S.p.A. is an Italian company, UNI EN ISO 9001:2008 certified, highly specialized in the design, construction and installation of plant and equipment for the food industry in general, wine and beverage; stainless steel storage and process tanks for all productive sectors; tankers in stainless steel for the transport of food liquids and ADR dangerous liquids. Farck S.p.A. is now synonymous with innovation, competence, passion and expertise. Farck S.p.A.'s production workshop and sales offices are located in

Lombardia, in Pianengo (Cremona) and cover an area of about 40,000 m², of which about 6,000 m² covered.

Farck S.p.A., thanks to the acquired specialization, is able to realize installations, equipment and tanks, without posing technical and dimensional limits, all in compliance with the strict planning regulations in force.

Concentration and desulphurization plants for the wine, fruit juice and beverage industry with features and advantages such as: product circulation "falling film" type, with vertical pipe-bundle heat exchangers, single or multiple effect (3-6 effects); "TVR" plants using the principle of the "thermal vapor recompression", which allows a drastic reduction of the energy consumption: less than 1 kg of steam to evaporate 10 kg of water; "MVR" plants using the principle of the "mechanical vapor recompression"; capacity of concentration from 1,000 up to 50,000



TECHNOLOGY FOR FOOD INDUSTRY. DESIGN, CONSTRUCTION, INSTALLATION.



liters of water evaporation; maintenance of the organoleptic and chemical-physical characteristics of the treated product; high flexibility in the liquid flows and process vapours; centralization of all controls in a simple touch-screen panel.

Thermovinification plants which offer short process time; continuous cycles and low operating costs; excellent yields in the extraction of the color of the grapes; production of raw material suitable for the vinification, in order to obtain products with fruity taste and attractive colour; possibility to select the product outlet temperature from 35 up to 55°C.

Process and storage tanks with stirring system studied for every type of product; temperature control systems and insulation systems designed according to the characteristics of the products to be stored. PED tested autoclaves, fermenters and brewhouses.



Plant and machinery. Stainless steel tanks. Transport tankers.

Farck is an Italian company specialized in the engineering and manufacturing of plants and machinery for the food industry and in the supply of turnkey plants.



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