



**Projection
and construction
of elements
and installations**
for the food,
chemistry and
pharmaceutical
industry



Tailor-made projects

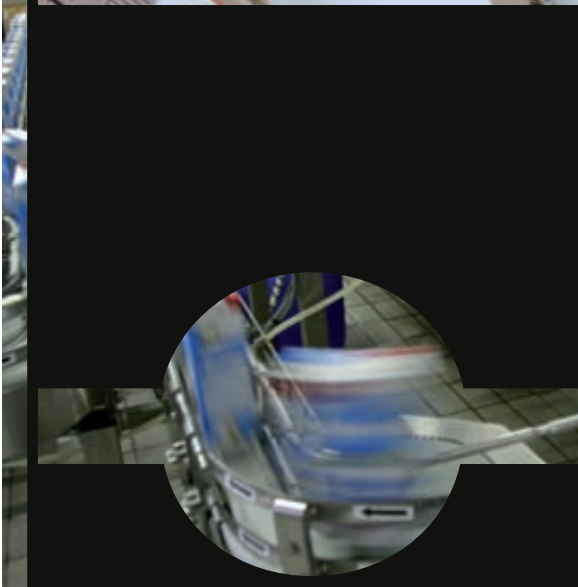
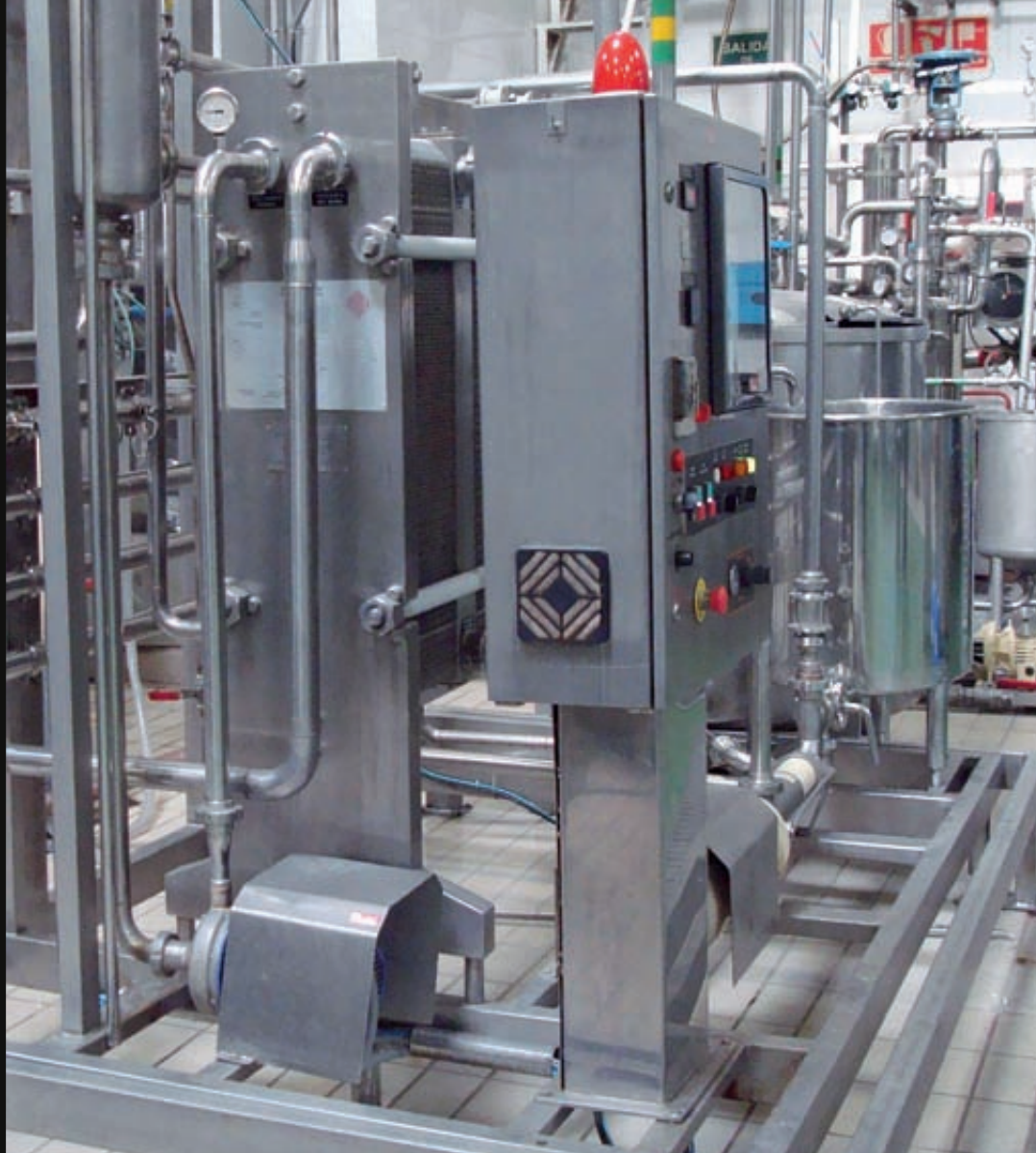
From research laboratories to large production plants



We reduce maintenance costs by a better project design

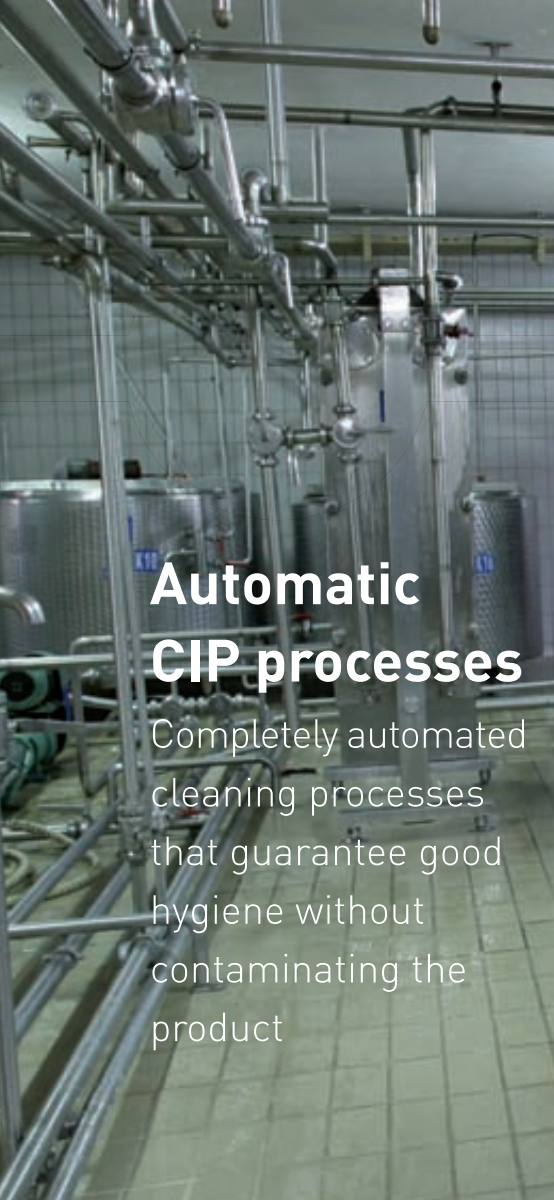


INMASA



We collaborate
with public and private
food research
institutions in order to
help improve and
develop their products

**Global project
development**
From the initial idea
to when the
installation starts
running



Automatic CIP processes

Completely automated
cleaning processes
that guarantee good
hygiene without
contaminating the
product



Long work periods

We guarantee long
production periods
without interrupting
production batches



Advanced technology

We offer state-of-the-art
technology for better
production and a high
performance

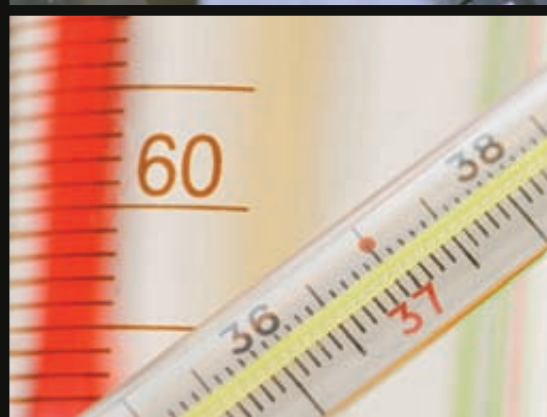


**We install
and supply all
the necessary
materials**



We create modern automated facilities

to guarantee
traceability and high
quality products.
And also the continuity
of the production
process



Maximum use of energy

We achieve the highest
performance in the
installations, to achieve
the best temperatures





- Pasteurisation and homogenisation of liquids at pressures of up to 2000 bars
- Pasteurisation of high pressure up to 10000 bars
- Pasteurisation of domestic water for health uses
- Sanitising centrifuges and separators

INMASA

Our machines:



- Fermentation units and process tanks
- Continuous sterilisation tunnels
- Packing lines
- Pressure pumps
- Freezers, blungers, curdling vats...

We work with a wide range of products

Fruit products and dairy products (cheese, milk, yogurt), soup, wine, beer, liquor, vegetable, water, liquid egg, vegetables drinks...





INMASA

Ingeniería y maquinaria
para la alimentación, S.A.

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