



DAIRY INDUSTRY

Air conditioning systems,
air conditioning, cheese seasoning,
freezing water

50 YEARS: A STORY OF EXCELLENT PROJECTS

In the industrial refrigeration sector in Italy and in the world, Madefrigo stands out for solidity and dynamism. We are in fact a consolidated reality with over 50 years of activities in the refrigeration plant sector and air treatment.

From the drying and seasoning plants of cheese and cold cells for meat, We carry out environmentally friendly and targeted projects at maximum efficiency and energy savings.

We have never lacked a strong design dynamism that led to innovations such as Vertical Air: an innovative maturing system, or the acquisition of CTM, the leading company manufacturer of packages and refrigeration units, to expand our products and services.





A TEAM OF EXPERTS AND SOLUTIONS AT 360°

The Madefrigo's team consists of operators with different and multi-specialized skills, capable of designing and realizing customized solutions, specific for the resolution of any problem of the cold compartment, from positive temperatures up to -40 °C for deep freezing milk.

Our technical staff is constantly looking for reliability, that, combined with high innovation technology, ensures more efficient and lasting plants.

We start from the consultation, We continue with the design to finish with the installation, the startup and the testing. Our askills cover every issue at 360°.

The acquisition of CTM Industrial Refrigeration has also expanded the maintenance service of industrial refrigeration systems, today available 24/7: every day, 24 hours on 24.



CUSTOM PLANTS FOR THE DAIRY SECTOR

Madefrigor, specialized in the dairy sector, realizes specific plants, differentiating according to the field of application. In the dairy sector, we design both simple solutions for dairy farms and also the most daring for industrial groups. From small to large plants for a perfect air conditioning of the working areas and maturing of cheeses.

Madefrigor provides the best solutions. We guarantee the control of temperature during all stages of processing, and the management of thermo-hygrometric parameters in the drying, maturing and refining phase of cheese. Once installed, our equipment for air conditioning guarantee a controlled temperature and air filtration up to very high classes.



HIGH EFFICIENCY FREEZING WATER PRODUCERS

The dairy sector has always needed large amounts of freezing water for various uses, and much often these powers are concentrated in a little time. For this reason you need machines that are able to provide these powers right away.

Madefrigor produces and installs liquid coolers with low ammonia charge in special execution for direct production of freezing water. This type of machine is designed for direct cooling of pure water at a temperature between $+0.5$ $+1$ °C.

These chillers fully replace the classic "ice bank" that provides a ice accumulation in production tanks in many hours. Once the ice melts, they are not able to support the demands of the plants, having the problem of water heating.

Our machine, in addition to ensuring a continuous supply of freezing water at a constant temperature, ensures a strong energy saving up to 60% electricity absorption compared to traditional storage tanks. We are able to supply machines with instantaneous power from 500,000 Watt/h to 1,500,000 Watt/h.



COLD, AIR AND HUMIDITY MANAGEMENT: HIGH QUALITY CHEESE

Madefrigor's professionalism is expressed through a complete proposal, capable of responding to specific needs of the cheese and dairy sector.

Our projects are the best solution for all issues: Starting from the artisanal seasoning, to the large plants for the warehouses of Parmigiano Reggiano or Grana Padano, Ending with the maturing of the cheeses spun, soft and blue.





SUPPORT CENTRE IN ITALY

- LOMBARDIA
- LOMBARDIA
- PIEMONTE
- VENETO
- VENETO
- FRIULI
- UMBRIA
- PUGLIA
- PUGLIA
- CAMPANIA
- CALABRIA
- SICILIA
- SARDEGNA

Rovello Porro
Lumezzane
Intra
Vicenza
Codevigo
Codroipo
Ponte San Giovanni
Bari
Molfetta
Atripalda
Paola
Marsala
Cagliari



madedfrigor



🏠 MADEFRIGOR'S HEAD QUARTER

📍 ROVELLO PORRO (CO)

☎ Tel. (+39) 02.96751280

🏠 TRIVENETO HEADQUARTER

📍 BRUGINE (PD)

☎ Tel. (+39) 392.7847432

✉ Mail. commerciale@madedfrigor.it



On our website you can
find all our references in
italy and in the world
www.madedfrigor.com

