



DE.MA.S.R.L.

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ABOUT US:

- **DE.MA S.R.L WAS FOUNDED IN 1995 BY BROTHERS CORRADO AND MASSIMO MAURI**
- **IT IS A FULLY EQUIPPED COMPANY THAT PRODUCES AND BUILDS WITH ITS OWN SKILLED WORKERS**
- **IT IS A COMPANY THAT CAN OPERATE DIRECTLY IN ITALY OR ABROAD**
- **IT IS A COMPANY THAT INVESTS TODAY, BECAUSE IT BELIEVES IN TOMORROW**

OUR SKILLS:

- **DE.MA SRL , THANKS TO A TEAM BOASTING MORE THAN THIRTY YEARS' EXPERIENCE, DESIGNS AND DEVELOPS TURNKEY SYSTEMS FOR THE DAIRY AND FOOD SECTORS.**
- **DE.MA S.R.L. LOOKS AFTER THE DESIGN AND DEVELOPMENT OF SYSTEMS FOR:**
 - ✓ **PROCESSING OF RAW MATERIALS, INTENDED AS RECEIVING, STORAGE, COOLING, SKIMMING, PASTEURISATION AND CIP SYSTEMS;**
 - ✓ **TRASFORMATION, PRODUCTION AND DISTRIBUTION IN VARIOUS PRODUCTION ENVIRONMENTS, INTENDED AS COAGULATION PLATFORMS, FORMING LINES, HANDLING LINES FOR HOT AND COLD MATURATION CHAMBERS.**
- **DE.MA S.R.L. CARRIES OUT THE ABOVE FROM ITS OWN HEADQUARTERS COMPLETE WITH ADMINITRATIVE OFFICES, A TECHNICAL AND PRODUCTION DEPARTMENT.**

GOALS:

- **DE.MA S.R.L IS CONSTANTLY ENGAGED IN THE ACQUISITION OF NEW METHODOLOGIES AND WORK TOOLS, IN ORDER TO SATISFY THE INNOVATION REQUESTS FROM ITS CUSTOMERS. ALL THIS IS ACHIEVED WITHOUT LOSING SIGHT OF THE RIGHT BALANCE BETWEEN THE TECHNICAL SOLUTIONS ADOPTED AND THE RELATIVE COSTS IN ORDER TO PROVIDE A QUALITY FINAL PRODUCT AT LOW COSTS.**
- **THEREFORE WE THINK THAT THE COMMITMENTS THAT DE.MA S.R.L. SETS ITSELF, ARE TO BE CONSIDERED AS A GUARANTEE FOR A CONTINUOUS AND FUTURE STAY ON THE MARKET, READY FOR ANY NECESSARY ADJUSTMENTS FOR THE DEVELOPMENT OF NEW METHODOLOGIES AND IMPROVEMENTS FOR CONSTANT GROWTH ALONGSIDE ITS CUSTOMERS.**

PRODUCTS & SERVICES:

REALIZATIONS OF OUR COMPETENCE:

- **MILK PROCESSING AND STANDARDISATION;**
- **USER CIP SYSTEMS;**
- **SOFT AND FRESH CHEESES;**
- **BLUE CHEESES;**
- **CURD MATURATION FOR STRETCH-CURD CHEESES;**
- **SEMI-HARD CHEESES;**
- **BATCHED OR CONTINUOUS RICOTTA;**
- **MASCARPONE AND SPREADABLE CHEESES.**

PRODUCTS & SERVICES:

REALIZATIONS OF OUR COMPETENCE:

- **FILLING LINES FOR ICE CREAMS AND FROZEN DESSERTS;**
- **VOLUMETRIC DOSING STATIONS;**
- **VARIEGATORS FOR DECORATIONS.**
- **CHOCOLATE PIPING LINES;**
- **CHOCOLATE PROCESSING MACHINERY;;**

REVAMPING:

REVAMPING OF OUR COMPETENCE:

- MACHINES FOR THE PRODUCTION OF FRESH PRODUCTS;
- PROCESSING SYSTEMS;
- PIPING;
- MECHANICAL TOOLS;
- AUTOMATIONS.

DE.MA OFFERS:



**COSTRUCTIONS
IN STAINLESS
STEEL**



**TURNKEY
SYSTEMS**



**HIGH QUALITY
& EXPERTISE**



**ASSISTANCE
& REVAMPING**



**DEDICATED
TEAMS FOR THE
DEVELOPMENT
OF TAILOR-MADE
PROJECTS**



**FLEXIBILITY
& RESOURCEFULNESS**

PROJECTS:

DAIRY SECTOR

- Pasteurised milk flow rate:
15.000 litres/h



PROJECTS:

DAIRY SECTOR

- Multi-purpose cradle with variable capacity.



The image shows a large industrial facility, likely a dairy processing plant, with several large stainless steel tanks and complex piping systems. The tanks are cylindrical and have various pipes and valves attached to them. The background features large windows and industrial equipment. The text is overlaid on the right side of the image.

PROJECTS:

DAIRY SECTOR

- Double-zero curdling vats

PROJECTS:

DAIRY SECTOR

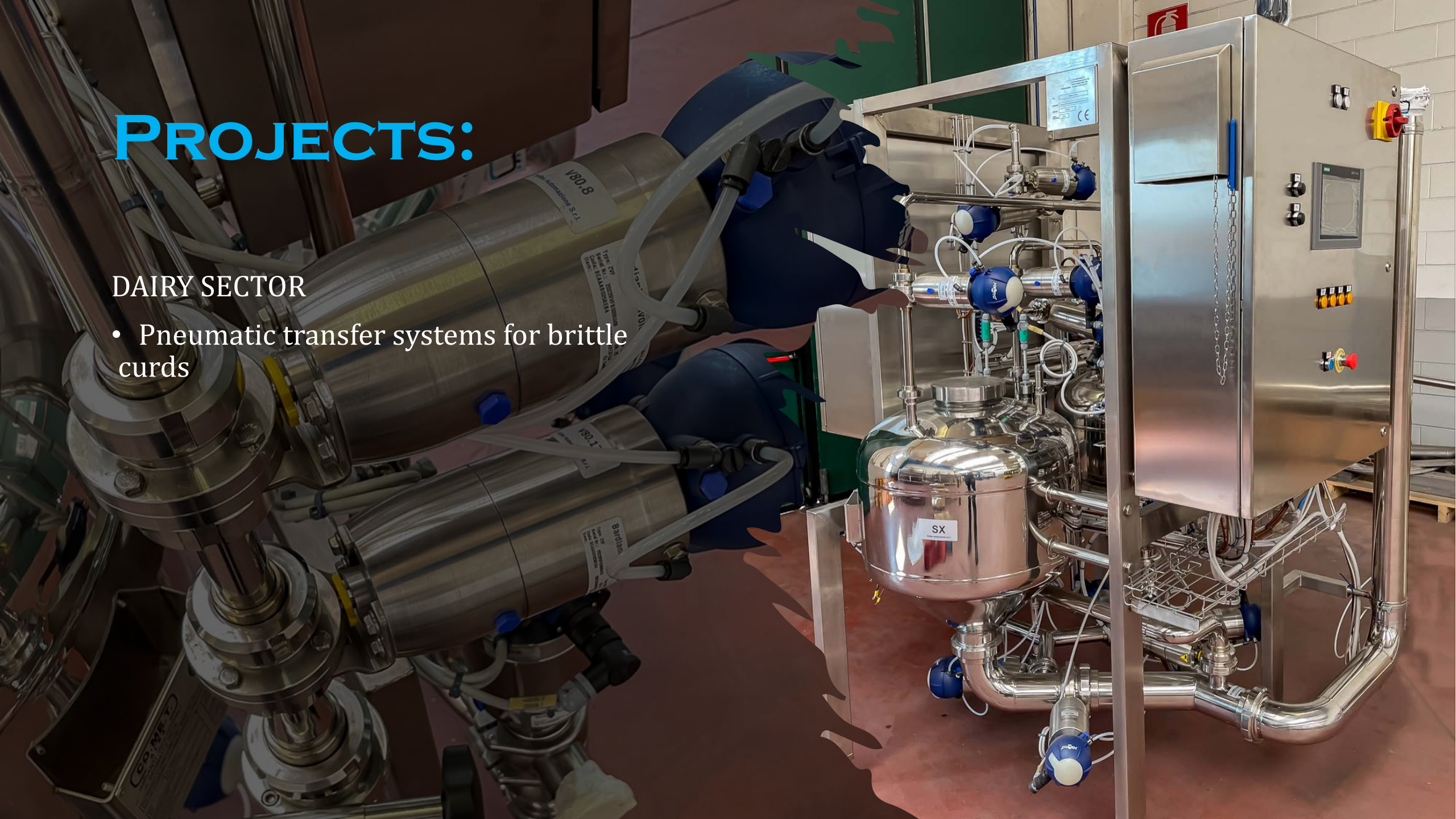
- Double-zero curdling vats



PROJECTS:

DAIRY SECTOR

- Pneumatic transfer systems for brittle curds





PROJECTS:

DAIRY SECTOR:

- Complete mould block dosing lines

PROJECTS:

DAIRY SECTOR

- Complete mould block dosing lines



PROJECTS:

DAIRY SECTOR

- Ricotta flocculation and drainage lines batched and continuous



PROJECTS:

DAIRY SECTOR

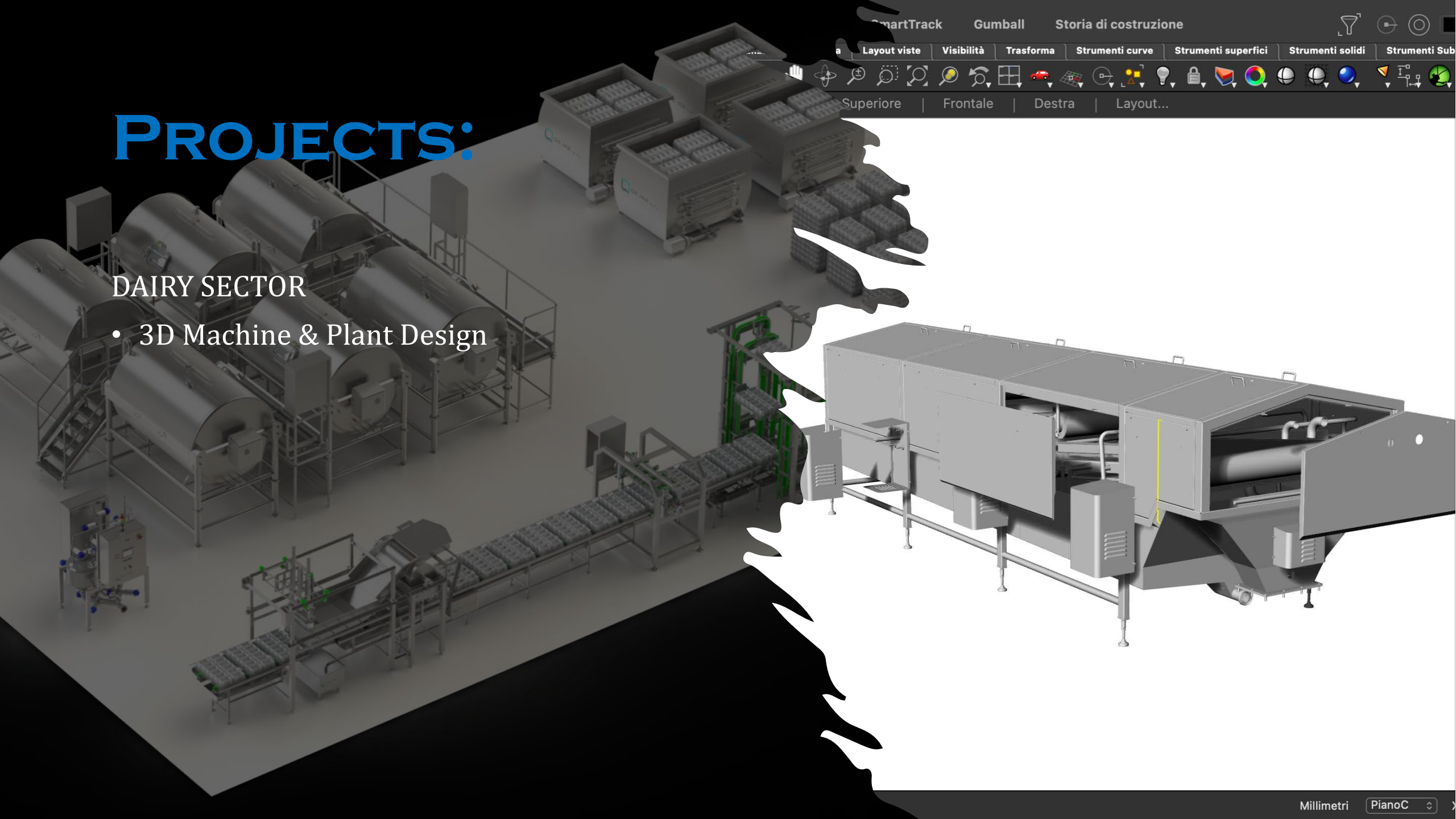
- Scip Cleaning Cip



PROJECTS:

DAIRY SECTOR

- 3D Machine & Plant Design



OUR TESTIMONIALS:

