

Next step.



The new generation of machines fitted for human

The sector of the food preserves is an area that has known a considerable development and specialization within the last one hundred years, and it is therefore today from many considered mature and completely explored. In this sector operates the firm Asepsystems, that enumerates in its own technical staff personnel that are in the field of the food preserves from more than thirty

years. Otherwise from the common opinion, inside this enthusiastic technical group they believes that today there are still many results to achieve and spaces of evolution for the food plant engineering. This opinion comes from a new approach to the sector thematic. These for a long time have set the focus only on the problem of the mechanical and plant engineering.

From the planning to the construction everything is tense to realize machines more and more improved and that are able to assure the best possible treatment to the processed product. You can said today reached the frontier in which the definition of quality of the product doesn't consider alone the guarantee of its salubriousness but its best correspondence to the natural product not processed.

In the run to the highest technology, after the plant engineering solutions, the innovative materials and today the last generation of electronic controls, it is often lost of sight the problem that at the base of the operation of every plant, also the most automated one, there is always a human component.

It often happens that the best plant projects and realizations are then penalized in the performances and in the qualitative results by inappropriate if not wrong



>> VEGETABLE



managements from the operative personnel. In the time the problem of the personnel preparation was fitted so that the man had to become able to use the machine to the best, always considering that it was the man to suit the machine, to understand its logics of operation and to resolve its problem of use. This approach has forgotten that the quality and the safety of the job depend on the harmony among man, machine and environment in which they operate. The man must be well trained and informed, but also the machine must be thought and built to facilitate its use from the operator and both inserted in an environment suitable to favorite the job execution. This typology of approach, that considers what is generally defined "ergonomics", review the project of the processing line in the optics to put the operator under the best conditions of job, so that he will know how to manage to the best the equipments that are



ASEPTIC SYSTEMS FOOD PROCESSING PLANT

**Ricerca e
Tecnologia per il
Vostro Processo**



PULPER - REFINER "THUNDER"

**Research and
Technology for
Your Process**



EVAPORATOR A3E3S10000-FC-HB-F-A

Asepsystems S.r.l.

via Aldo Moro n° 6

43038 Sala Baganza

Parma - Italy

Tel +39 0521836254

Fax +39 0521836264

E-mail info@asepsystems.com

Web www.asepsystems.com

■ preserving industry

MEAT <<

>> VEGETABLE



submitted him in management. Therefore this synergy will assure the maximum quality to the effected process, finally guaranteeing that the best planning parameters of the machines will be confirmed by an optimal functioning and by a optimal management from the human operator.

The project "next step" in phase of realization inside the Asepsystems, therefore revalue the function of the operator as guarantor of the quality of the processed product.

It is from the observations of the operator and from his demands that begins the analysis effected on the field, in the Customers workshops, and from this analysis are drawn the corrections that allow to improve the planning and the realization of the plants.

The following verification on the field of the changes made restart the virtuous circle of the continuous improvement.

This new focus on the problems of the food preserves could start only from a firm as Asepsystems, that has shown for a long time to be sensitive and near to its own Customers demands.

This firm is today still directed from who knows well the use problems of a processing line, having moved the first steps thirty years ago departing from important local productive realities, that already characterized the area of Parma as world reference point of in the field of the food preserves. 