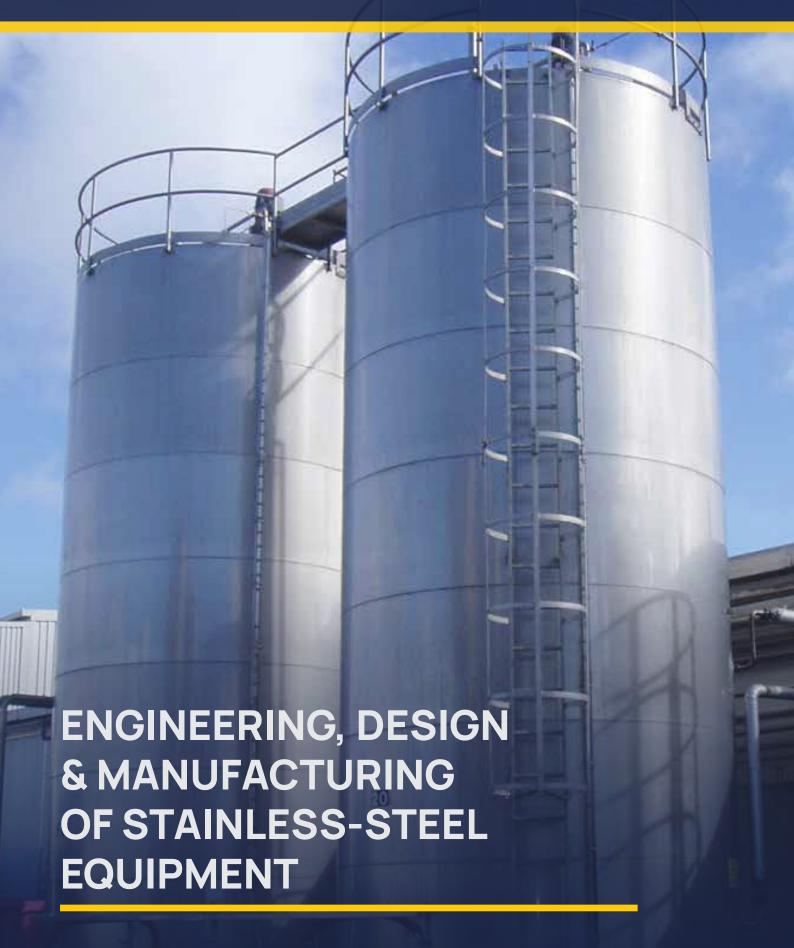
INOXSTAMLTD









DAIRY PRODUCTS

- FETA CHEESE PRODUCTION LINE
- BOILERS PASTEURISERS

 STEAM BOILERS, BURNER, PROPANE,
 ELECTRIC
- MILK STORAGE SILOS
- MIXERS

 CREAM, RICE PUDDING, YOGHURT
- COAGULATION TANKS
- DRAINING MOLDS
- PIPING SYSTEMS



















WINE

TANKS

- FERMENTATION
- WINE-MAKING (VATS)
- STORAGE
- STABILIZATION

OLIVE OIL

TANKS

- STORAGE
- MIXING
- BOTTLING

BEER

- TANKS
 BREWING
- BOTTLING

TANKS

■ FERMENTATION OF GRAPE PULP

DISTILLATES

- STORAGE
- MIXING

INOXSTAM applies reliable technical procedures to carry out controls on and certify the manufacturing of all products before delivery.

The top-performing heat exchange jacket which uses the pre-relief method ensures faster (water, glycol, steam) circulation at a low working pressure.





















EQUIPMENT

- CONVEYOR BELTS
- TROLLEYS
- PUMPS
- ROLLING STORAGE RACKS
- PIPING NETWORK
- SCREW CONVEYORS
- FOOD LIFTS (DUMBWAITERS)
- DECKS
- DIPPERS























INOXSTAMLTD

INOXSTAM is always on your side to provide professional and reliable solutions across the whole spectrum of your needs for the building, maintaining, and repairing stainless steel equipment for your industry or family business.



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