

**ENGINEERING, DESIGN
& MANUFACTURING
OF STAINLESS-STEEL
EQUIPMENT**



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

DISTILLATES

TANKS

- FERMENTATION OF GRAPE PULP
- 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





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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