



AGRIFLEX

INGREDIENTS AUTOMATION
SINCE 1975

A SUCCESS STORY

Founded in 1975 in Forlì, Agriflex now has 12,000 sqm of indoor surface area in two national hubs: the Forlì headquarters with production and assembly, plant engineering and warehouse areas – which also includes a branch office where iron components are machined separately – and the production hub in Riva del Po, in the Ferrara area, dedicated to the specialised production of steel components. Over the years, Agriflex has developed a significant international presence, thanks to the solid industrial and commercial network it boasts in several countries around the world and its widespread participation in major international trade fairs.

1975

FOUNDATION

Agriflex was Founded in Forlì in the heart of Emilia Romagna.

1980

INTERNATIONALISATION

Agriflex opened up to international markets with foreign sales and participation in international trade fairs.

1990

CHANGE OF PACE

From an artisan company, Agriflex went industrial through the technological switch from mechanical to pneumatic.

1998

RESEARCH AND DEVELOPMENT

A food technologist was hired to research sourdough and study the machine that would replace brewer's yeast. The fermentation system for the natural liquid yeast production was developed.

2003

EXPANSION

Agriflex opened foreign branches in Brazil, France, Spain, Bulgaria, and Romania. Sales grew exponentially worldwide.

2015

NEW FACTORY

Inauguration and new production plant in Riva del Po' (Ferrara) dedicated exclusively to the steel processing.

2018

INDUSTRY 4.0

Agriflex embraced the revolution dictated by Industry 4.0 and changed the connotation of plants by integrating continuous control functions, automation, and energy consumption analysis.

2022

NEW HEADQUARTERS

Agriflex embraced the revolution dictated by Industry 4.0 and changed the connotation of plants by integrating continuous control functions, automation, and energy consumption analysis.

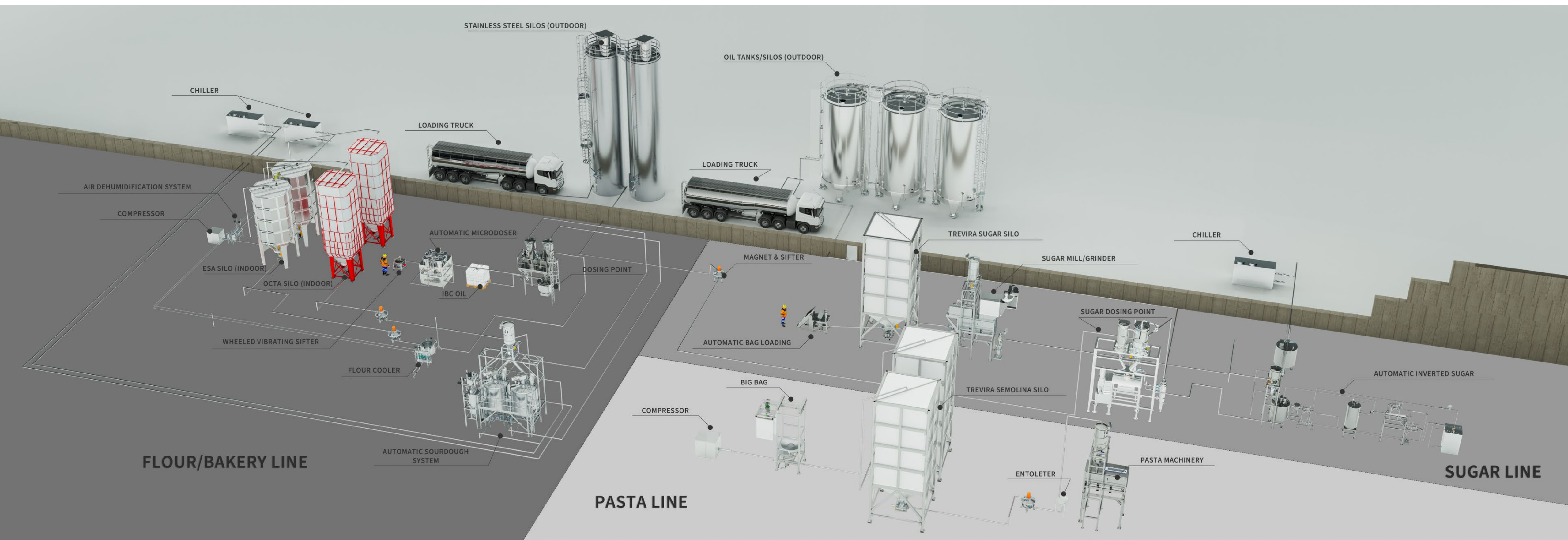
2025

50
1975 / 2025
AGRIFLEX
INGREDIENTS AUTOMATION

50th ANNIVERSARY

Agriflex celebrates its 50th anniversary of technological advancement and succes by creating a new corporate image with a new logo and new payoff

For 50 years Agriflex has been designing, manufacturing and installing systems for the storage, transport, dosing, cooling and raw materials automation, across food & beverage, petfood, plastics and other related industries.



Our markets

RAW MATERIALS
HANDLING

Thanks to our wide range of solutions and our cross-market experience gained over the years, we are able to store, manage and handle all ingredients – in powder, liquid, fat and granule form – required for the production of recipes.

Find out which markets we operate in

BAKERY PRODUCTS

- Biscuits and wafers
- Bread and leavened products
- Large leavened goods (panettone, colomba cakes...)
- Pastries (croissants, madeleines...)
- Savoury snacks (crackers, breadsticks...)
- Ready fried products (donuts, empanadas, krapfen...)
- Pizzas and pinzas

PASTA AND GRAINS

- Fresh pasta
- Dry pasta
- Cous cous
- Rice and grains
- Brisée pastry, puff pastry and filo pastry

CONFECTIONERY

- Cakes
- Chocolates
- Ice Creams
- Glazes
- Candies
- Chewing gum

CREAMS

- Spreadable creams
- Jams
- Liquid mixtures (pancake, muffin mixes, etc.)

PREMIXES

- Flour (wheat, wholemeal, maize, rice)
- Cake mixes
- Additives, yeasts and flavourings

ALLERGIES, INTOLERANCES
AND FUNCTIONAL

- Gluten free
- Protein-free
- Sugar free
- Protein

BEVERAGES

- Carbonated drinks
- Energy drinks
- Colonials in powder and grain form, fresh and roasted (tea, coffee, hibiscus tea, chamomile, infusions...)
- Soluble drinks
- Alcoholic drinks

FEED AND PETFOOD

- Feed
- Kibble
- Biscuits

NON-FOOD

- Polymers in flakes, powder or grains
- Powders and liquids for pharmaceutical, nutraceutical and cosmetic use

OUR APPROACH

From idea to design, realisation to installation, testing and after-sales support: Agriflex carefully follows each project, creating tailor-made solutions alongside customers.

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Learn about the steps that characterise our approach:

01

ANALYSIS

02

SOLUTIONS

03

PRODUCTION

04

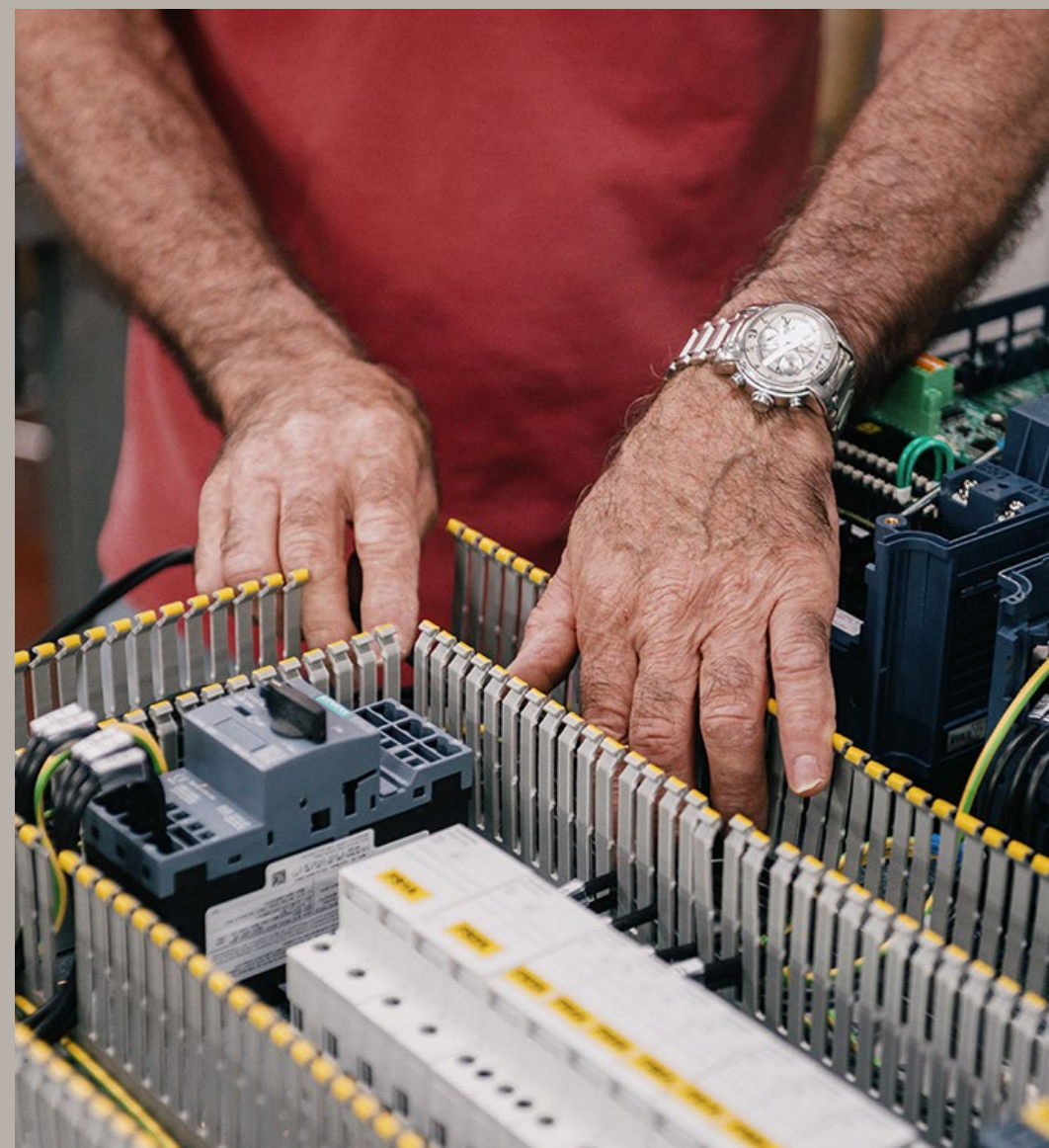
AUTOMATION

05

CONTROL

06

AFTER-SALES



OUR MAIN REFERENCES ITALY



OUR MAIN REFERENCES WORLDWIDE



OUR MAIN REFERENCES WORLDWIDE



OUR MAIN REFERENCES WORLDWIDE



CASE HISTORY

We selected some of our the best tailor-made installations we have supplied to our major partners:

Dino Corsini



Fiorentini Alimentari S.p.a



San Giorgio S.p.a



Coghlan's



Case History

DINO CORSINI

We present one of our latest projects carried out at the Spaccio Dolciario **Dino Corsini**, in the province of Bologna.

Of the **tailor-made solutions** realised for this plant: external ingredient **loading system** that allows raw materials to flow directly into **the fabric silos** (sugar and flour) as well as into the tanks (for oil) and systems for **handling macro-midi and micro ingredients** in powder and liquid form, each equipped with **dosing** points that allow the ingredients to be fed into the rest of the industrial line.

dinocorsini.it



Case History

FIORENTINI SPA

We present one of our main plants realised at the **Fiorentini Alimentari Spa** plant, in the province of Turin.

In the food industry sector, Fiorentini stands out as the **highest expression of the application of Industry 4.0**.

It is a perfect example of automation in the transport of raw materials, from raw material storage to dosing, towards the mixing plants.

All of this thanks to the use of our **machinery management software**, which allows constant monitoring of production cycles, consumption, as well as the **reduction of raw material waste**, within a fully robotized eco-system up to the final packaging.

fiorentinialimentari.it



Case History

SAN GIORGIO SPA

San Giorgio Spa is in the province of Salerno, Italy; it represents above all, **Italian excellence in industrial confectionery, in Italy and worldwide.** With the adoption of Agriflex machinery in its lines, it now manages all production phases related to the storage and automatic dosing of raw materials.

This has led to a considerable **reduction in procurement times** and **‘real-time’** control of the entire process.

The flagship is the complete management and implementation of our **industrial fermentation systems**, for the **control of even complex ingredients such as sourdough**, which guarantees a superior quality of the final product.

sangiorgiospa.eu



Case History

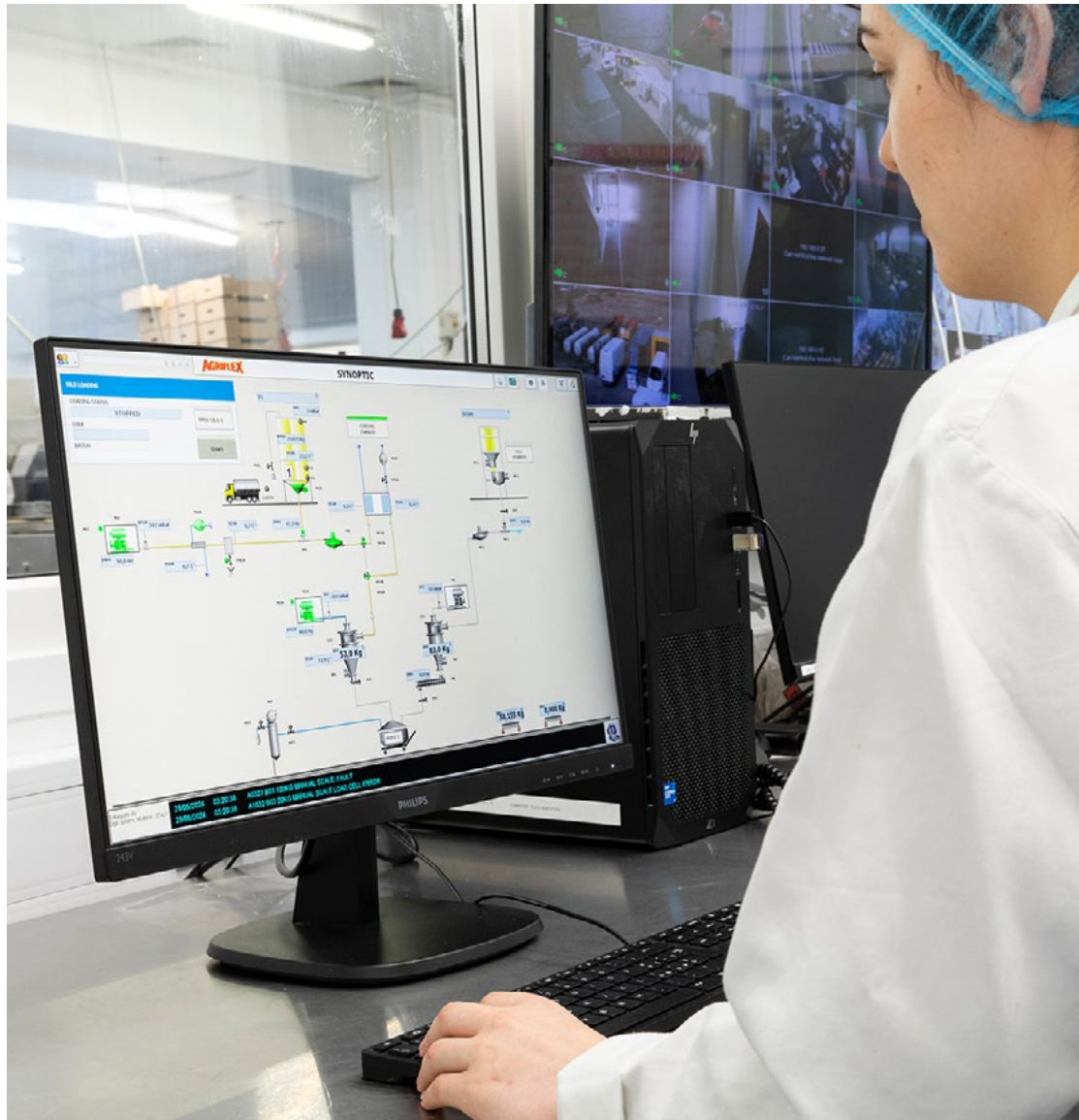
COGHLAN’S

Coghlan’s are one of the most innovative and highest quality product Industrial Bakers in Ireland, located in Naas, just outside Dublin.

The company has installed several machines, from the **fabric silos** for storing flour, which is fully integrated along with the (patented) **Agriflex dough cooling system**.

Once cooled, the raw materials reach the dosing points on the kneading machines. Everything is fully automated, thanks to our systems, with a **significant reduction in labour costs**, cooling aids such as ice, and at least 70000 boxes and packaging material, with a **positive impact on costs and the environment never seen before**.

coghlanbakery.ie



What we do

OUR SOLUTIONS

Each product is designed to adapt to the **needs** of each individual customer: from the **analysis of specific** needs to **development, testing** and **delivery**.

All Agriflex industrial plants are complete with an automatic command and control system.

Click on the individual items to discover the **Agriflex solutions**

01

STORAGE



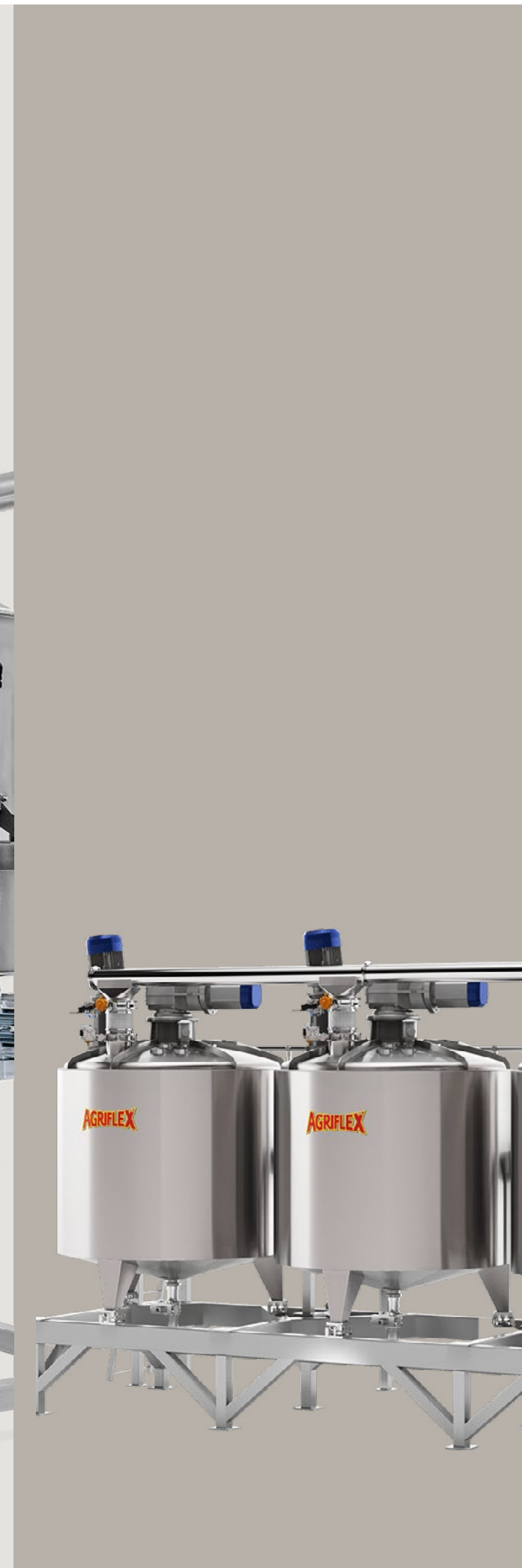
02

DOSING



03

FERMENTATION



04

COOLING



05

ACCESSORIES



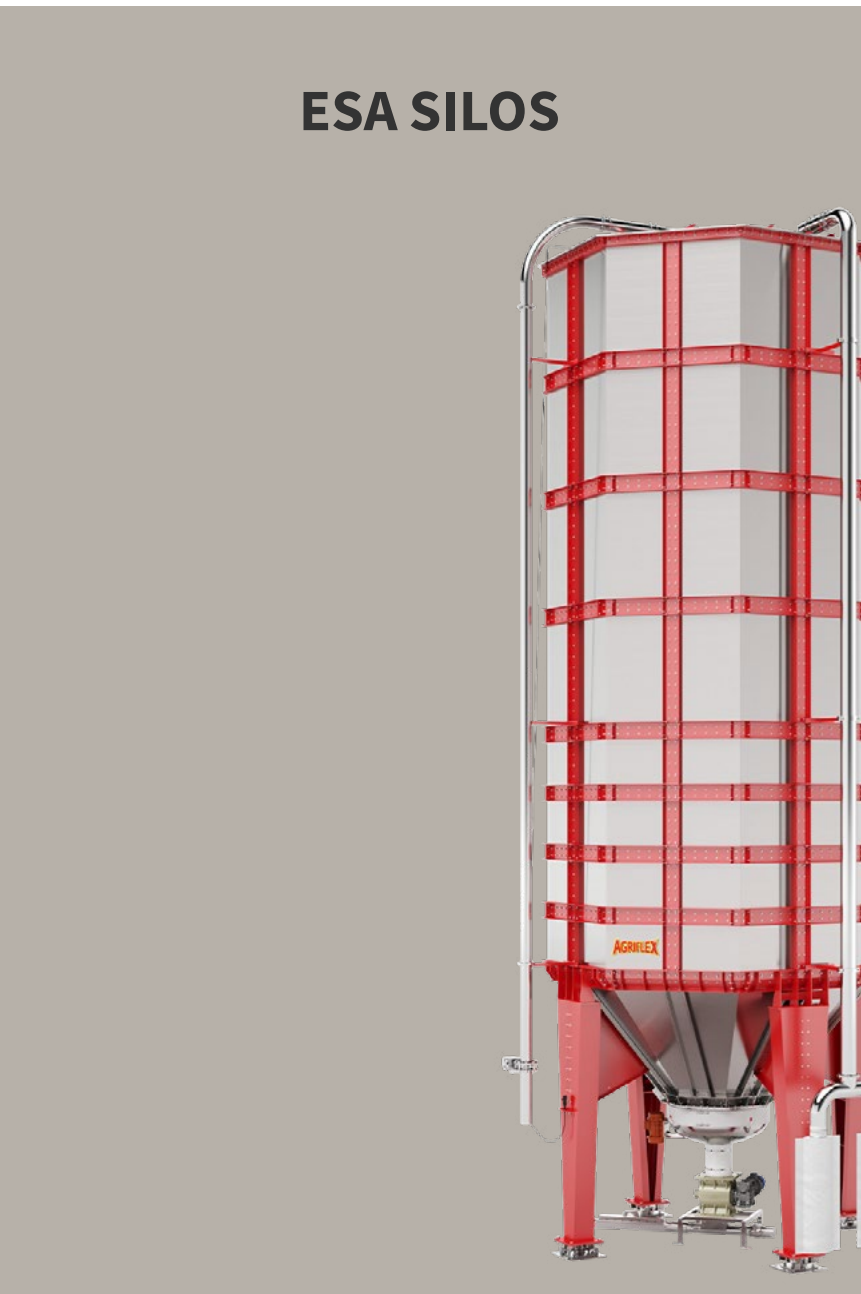
Solutions

STORAGE

It is the only way to effectively, efficiently and sustainably supply an industrial production. Compared to traditional bagged raw material storage systems, there are countless advantages, the main one being space and waste optimisation as well as more efficient organisation of personnel and the machines needed for handling.



- Efficiency and speed**
Reduction of personnel, of the machines needed to handle raw materials and of the area occupied in the warehouse. Consistency in dosing quality.
- Automation**
Automated distribution of raw materials at the point of use of the production line, verification and weighing of loads received and stored.
- Simple management**
Automatic load checking and weighing resulting in reduced waste. No special waste, durability due to stainless steel.



Solutions

DOSING

For the biscuit, bakery, pastry and food industry in general. Our dosing and ingredient management units ensure fast, accurate dosing (depending on the kneading machine to be fed) as well as the reduction of raw material waste, while respecting sustainability.



Perfect dosing and waste reduction

Maximum dosing precision in the execution of required recipes, resulting in minimised waste of raw material or production of non-compliant material

Technology integration and process automation

Exceptional integration with the main plant and high automation allow fast dosing, savings in handling, accurate traceability and reduction of human errors.

Customised unloading geometries

Depending on the characteristics of the product being processed, the unloading geometries and moving parts (worm gear pitch, reels and augers) are adapted.

DOSING POINTS



SEMI-AUTOMATIC MICRO DOSER



AUTOMATIC MICRO-MIDI INGREDIENTS



Solutions

FERMENTATION

Industrial plants and stand-alone machines suitable for various types of flour and starters dedicated to the production of natural liquid yeast, also from rye flour. Integrated solutions capable of supplying the mechanical and thermal energy for the preparation of natural yeast in its dissolution, maturation and maintenance phases, guaranteeing continuity of quality standards and consistency of characteristics through the control and management, via the operator panel and PLC, of the chemical-physical quantities that influence the process (maturing temperature, degree of acidity and cooling).



01

**CONSISTENT
QUALITY**



02

**LESS
MAINTENANCE
AND EFFORT**

03

**QUALITATIVE
ADVANTAGES**



Solutions

COOLING

Dough temperature self-regulating solutions for maximum quality.

Our cooling systems make use of an innovative technology – patented by Agriflex – that makes it possible to decrease the temperature of the dough by as much as 20°C, ensuring a constant and homogeneous temperature through self-regulation. Controlling the temperature of the dough has always been a key factor in achieving optimal and consistent quality of the finished product. Stable and controllable parameters lead to a reduction in time and costs.



01

NO
MIXING

02

NO THERMAL
STRESS

03

SIMPLICITY
AND EFFICIENCY



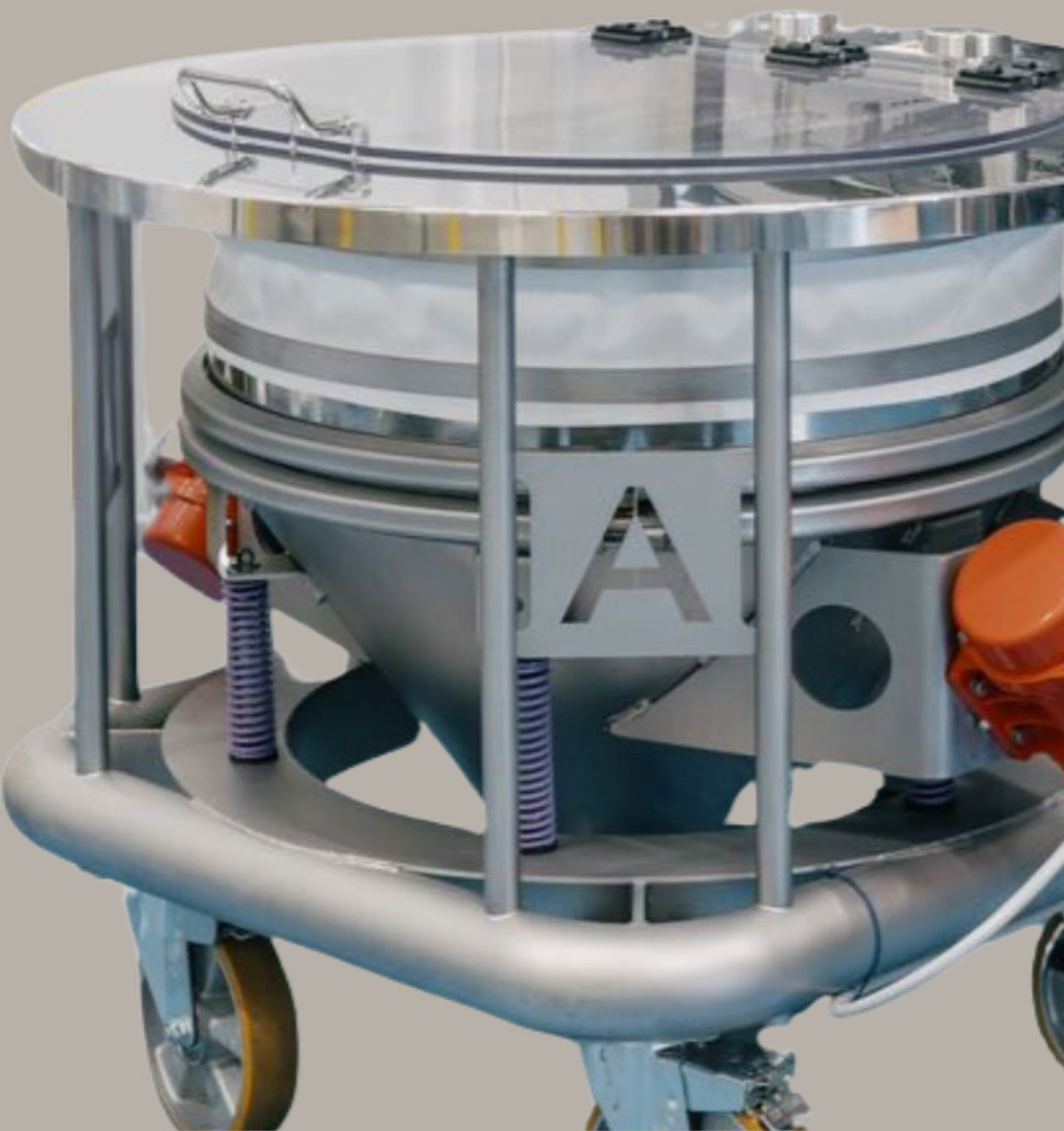
Solutions

—
ACCESSORIES



WHEELED VIBRATING
SIFTERV

The Wheled Vibrating Sifter is **the ideal solution for those who need to easily transfer products from small bags into a storage container.** It represents the final evolution of each accessory system for the sieving of powdered food products while capturing foreign bodies. Thanks to its wheels is repositionable on the pneumatic line or under gravitational load.



SEPARATOR SIFTER

The vibrating sifter is an accessory system for sieving powdered food products while capturing foreign bodies. Positioned on the pneumatic or gravity-loaded line, the system allows for the thorough cleaning and sanitising of flour and food powders, even in ATEX zones.



SUGAR MILL

Grinding unit for icing sugar production (models from 250 to 2200 kg/h) including a feed hopper with an oscillating tray and a mill. The stainless-steel ground sugar receiving tank – of variable capacity – is complete with an internal stirrer, inspection door with safety micro-switch and maximum level indicator with automatic mill stop.

Solves the problem of solidification of granulated sugar (“pre-milled”).



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 AGRIFLEX SRL
AREA MANAGER





For 50 years Agriflex has been designing, manufacturing and installing systems for the storage, transport, dosing and automation of raw materials for food, pet food, plastics and other industries. Here below is a selection of our videos.

We present our latest case studies:

CASE HISTORY: CONFECTIONERY

CASE HISTORY: FLOUR COOLING

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AGRIFLEX - CORPORATE VIDEO

AGRIFLEX - INTRODUCTION VIDEO

Want to know more about our solutions? See all the videos below!

STAINLESS STEEL SILO	FABRIC SILO	ESA SILO	BAG LIFTER WITH BAG DISCHARGE
VIBRO SIFTER 2 IN 1 (WITH BUILT-IN MAGNET)	MICRO INGREDIENTS SEMI-AUTOMATIC	MICRO INGREDIENTS SET OF 2 UNITS	AGRIFLEX MICRO INGREDIENTS SET OF 4 UNITS
AGRIFLEX FERMENTATION	DOUGH COOLING	BIG BAG STATION	AGRIFLEX - FULL AUTOMATIC PROCESS FROM RECIPE TO THE DISCHARGE IN THE MIXER
SILOS LOADING	SUGAR MILL	WHEELED VIBRATING SIFTER	Click on the buttons to view the videos

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SINCE 1975

THANK YOU!

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