

Online Live Demo

Measurement technology for perfect tomato enjoyment

It's truly the star among summer "vegetables": the tomato. And with the right preparation – from the field to the bottle – the full enjoyment of summer can also be brought to the kitchen in winter.



That's why the tomato is also the star of our VEGA live demo. We show live and in detail how easy it is ...

- to measure levels accurately: In the washing tunnel, in small hoppers or in waste and storage containers.
- to monitor pressure reliably: In the turbo extractor, during mixing, pumping, evaporation and sterilisation.
- to detect limit levels correctly: In the pulper, during peeling, correcting or filling.

After watching this live demo, you'll find it easy to optimise your tomato processing.

Let us serve you all the important information online:

VEGA live demo "Tomatoes" on 19/20 May 2021

Our industry experts Valentina Lombardo and Mario Ruggeri have a big dose of enthusiasm for VEGA measurement technology to share in their programme.





4 PM CEST | 19 May (America: 10 AM EDT*) *Eastern Daylight Time

