



*The future
awaits!*

A history of tradition continues.
As of February, Milteco now builds the best
presses: Valentin Stossier – decades of know-
how combined with technical competence.

VS
VALENTIN
STOSSIER
SEIT 1918



Tradition presses better



The newly acquired Stossier brand will be a major asset for Milteco GmbH. Stossier presses are products synonymous with quality, long service and reliability.

We would like to continue this tradition, and the foundation for this has already been laid: Food technology is one of our core fields, and the processing of stainless steel is one of our special areas of expertise. The production site in Anger is only a few kilometers away from Austria's main region of fruit cultivation in Puch bei Weiz. We can offer complete concepts and turnkey plants, handling everything from planning to manufacturing and assembly on site. Stossier and Milteco – an “im-press-ive” combination!

Ing. Georg Hutter
Managing Director of Milteco GmbH

Valentin Stossier explains in a personal interview why his fruit presses are among the best and why he is particularly proud to share his knowledge with Milteco.

How long have fruit presses been part of the Stossier family history?

There are records confirming that our family has been building mills since as far back as 1750. We were also among the first to work with hydraulic fruit presses. Around 1900, my grandfather in particular began to focus on building presses. At that time, we began our first production in a shed north of Pörschach. In 1929, the company then moved to the center of Pörschach, and the company grounds were expanded. As of 1945, we built all kinds of hydraulic presses at this site, including presses for the production of plastic panels, for example. However, the demand for these decreased over the years, and we found ourselves back where we started and in our area of specialty: the construction of presses for fruit processing operations.

This is the core competence of the company?

Precisely. It was always clear that the family business would be continued. The know-how was passed from generation to generation. The customers have always appreciated the quality of

our machines. There are machines that are 80 years old and still in operation. The advantage is clear: We have built all our products manually and with great care, and we have always been able to provide custom-manufactured replacement parts for a perfect fit.

What has changed over the years? Are there amusing anecdotes from the company history?

We started when telephones had not yet been invented, and people still sent telegrams. I can still remember our first telephone number: it was 14. Today, anyone can be reached at anytime by email or mobile phone, both companies and customers. And I can remember times when money was not always used to purchase machines. After the war, for example, we once received a pig, some schnapps, pumpkin seed oil and a small car in return for a machine.

What is challenging about building fruit presses?

They are seasonal products. The fruit presses are not used throughout the entire year because the harvest takes place only



once per year and the processing is completed quickly. As a result, the machine must be built solidly and for a long life. This is precisely the standard of quality embodied by Stossier presses.

Stossier presses can be found all over the world – where have you delivered your products?

After World War II, we delivered as far as South America. This was eventually given up since it was too costly. A Stossier press can be found in a rum distillery in Cuba, and there is one in Vietnam, as well. We even sold a belt press to China. There was a problem in that case because the buyers assembled the machine too far away from the fields of harvest. The fruits then traveled too far to be optimally pressed. There are a few machi-

nes in Australia and one each on Majorca and Madeira. However, the primary markets remain, as they have always been, Austria, Switzerland, France and Germany.

The know-how and quality work of the Stossier family will now be continued and supplemented by the modern technology and capabilities of Milteco. What would you like to tell the Milteco team after 60 years as the head of the company as they enter into the future with the Stossier brand?

They must keep their nerves steady. The fruit press business is harvest-dependent, meaning that sales can fluctuate. We experienced this year after year. You have to keep your cool to come out on top. The great ad-

vantage of Milteco – and this is true of both the company and the customers – is that presses are one of many areas of expertise. Roughly 1400 customers currently have a regular need for replacement parts and the like. I am pleased that the tradition and quality of our brand will be maintained and that the customers will still have a competent and reliable partner in Milteco.

What future do you see for fruit presses?

Fruit cultivators who not only press but also pasteurize and bottle have an advantage. It is therefore good that Milteco can offer the customers complete solutions for the planning and construction of food processing machines. The related services on offer are also valuable additions.

“ There are machines that are 80 years old and still in operation. ”



The marketing of Stossier also has a tradition – extensive evidence demonstrates the brand's long history.

Since
1918

7 advantages of Stossier presses

The primary advantages are the continuous operation, the easy regulation and adaptation to various types of fruits as well as the easy cleaning thanks to the open, easy-to-understand design.

In the new machines from Stossier built by Milteco, great value is placed on high yield and high juice quality. Filter belt presses are built with an output of 300 to 5,000 kg per hour and the ability to perfectly process practically all types of fruits.

You will be impressed by our shared competence and especially high level of service.

1 **Stepless adjustment capability**
With Stossier, the belt speed, the belt tension and therefore also the linear press pressure can be individually adjusted without steps. Most importantly, the adjustment process is very user friendly.

2 **Hygienic cleaning**
The open and easily accessible design and construction of the presses enables thorough, precise and therefore hygienic cleaning of the parts.

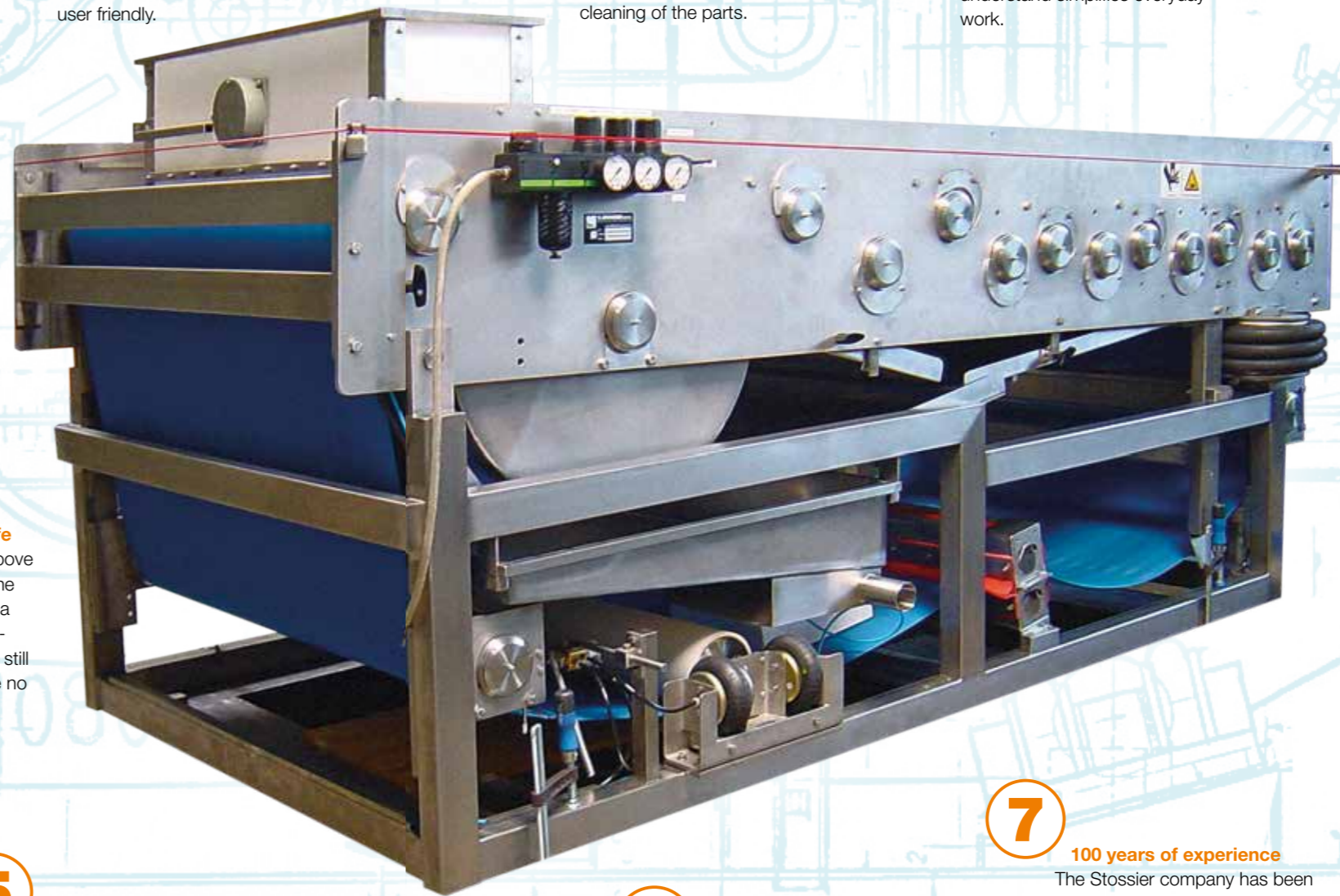
3 **Easy handling**
Stossier presses are designed and built with the goal of simple operation and maintenance in mind. Equipment that functions transparently and is easy to understand simplifies everyday work.

4 **Reliably long service life**
The reliable, perfect and, above all, robust construction of the quality presses guarantees a long service life under constant use. Machines that are still operating after 80 years are no rarity.

5 **Low failure rates**
Extensive technical competence and expertise in fruit press construction make Stossier presses some of the most reliable machines on the market. In the event that a failure nevertheless occurs, an optimally trained Milteco service team stands ready to assist you.

6 **High-quality and energy-efficient**
Years of development and generations of engineering refinements ensure presses with maximum quality as well as low resource and energy consumption.

7 **100 years of experience**
The Stossier company has been building fruit presses and associated accessories since 1918 – in other words, for almost 100 years. This experience is now passing over to Milteco. Filter belt presses have significant advantages over other press types.



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Two-belt presses, single-belt presses and hydraulic presses (from top to bottom) are part of our standard portfolio.



Milteco – Know-how from Styria

The heart of Milteco GmbH is a motivated, dynamic team of metalworking experts. Technology is their passion, and they are specialized in technical solutions for food processing operations.



Ing. Rene Tödling
Geschäftsführung Milteco GmbH

Food processing in particular demands in-depth know-how and experience, and this company founded in 2013 in Viertelfeistriz bei Anger has assembled a team that entirely lives up to these requirements.

Milteco takes an integrated, solution-oriented approach to its work. Whether creating complete solutions, partial solutions or individual solutions, the specific needs of the customer are always addressed without ever losing sight of the big picture. The company's services also include consulting on issues involving public authorities in order to ensure that the machine or plant fits optimally into the customer's operations. The young team of Milteco GmbH is by no means inexperienced and is ideally suited to produce dynamic and creative solutions that are simply true to the spirit of the times. These specialists are perfectly familiar

with the demands of the modern food processing industry, and they take great pride in their clean working methods. Milteco is specialized in the planning, engineering and assembly of machines and plants for grain processing, mixed compound feed plants, food processing operations and seed cleaning operations. The company also manufactures individual containers, pipework elements, small machinery and custom solutions.

Are you interested in more information about Milteco and Stossier presses or in a specific quotation? Your contact for complete customized solutions:

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Milteco presses with Stossier

From planning to assembly, everything from a single source. Almost 100 years of experience in press construction paired with the technical competence of Milteco round out the product portfolio:



- **Belt presses**
Single-belt presses
Two-belt presses
- **Hydraulic fruit presses**
- **Mobile press systems**
- **Fruit crushers**
- **Conveyor systems**
Auger elevators
Slat conveyors
Bucket elevators
- **Rotary strainers**
- **Large box emptying systems**
- **Service and support**
(diverse replacement parts for all manner of fruit pressing equipment and hydraulic systems as well as repair, maintenance and assembly work)



Andreas Petermichl
Head of Press Construction

Valentin meets Andreas and the tradition continues

Stossier is Europe's quality brand trusted by fruit farmers. Milteco is the modern technology company that is now continuing the history of this traditional brand. A premium company for a premium brand.



For me, it is very special to have the opportunity to learn from Valentin Stossier and look over his shoulder. I am trying to absorb as much as possible in order to preserve this knowledge.



Through a long transition and training phase, the traditional know-how of Valentin Stossier is being passed to technology specialist Andreas Petermichl (Milteco GmbH).

The two have spent the past months together discussing the special aspects of Stossier machinery and exploring new ideas. "I am particularly proud that I am able to work together with such an expert as Valentin Stossier, that he is sharing with me his accumulated knowledge and letting me look behind the scenes. Even amidst all the technical discussions, he still always has humorous anecdotes to relate," says Andreas

Petermichl, head of the Press Construction department at Milteco. Valentin Stossier embodies years of experience, reliability and robust design in the area of press technology. He places particular value on outstanding quality and the long service life of his fruit presses. For precisely this reason, Andreas Petermichl also brought with him to Pörtschach a workshop employee from Milteco to look over the shoulders of the Stossier employees and learn from them. The planning, service and development competence of Milteco GmbH are especially suited for taking the traditional expertise of Stossier to a new technical level.



A partnership for decades

Almost 100 years of tradition stand behind the Stossier brand. Experience is the guarantee of success that will now be continued under Milteco GmbH. Quality products from Stossier have been in use for decades, and the oldest customers even include fruit processors who are still using Stossier machines from the year 1928. Major Stossier customers of recent years include Es-tyria Naturprodukte GmbH (Steirerkraft), Kochoauf

Fruchtsafterzeugung, the Austrian Federal Research and Education Center for Wine and Fruit Cultivation in Klosterneuburg, Obstbau Wilhelm and many more both in Austria and abroad. In the metalworking experts of Milteco – specialized in products and services for food processing companies – these and many other customers now have a partner that combines Stossier brand quality with a strong future.

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STOSSIER

Since
1918



PRESSES THAT IMPRESS.

Stossier. A brand of Milteco.



Pressing news – The traditional Carinthian brand of Stossier is entering a new era in Viertelfeistriz. Milteco GmbH now offers complete, customized, turnkey solutions for Stossier presses: Bundled food processing competence and state-of-the-art, long-lasting technology. All this combined with the “im-press-ive” full-service approach of Milteco.

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