

 **Alimec**[®]

/// FOOD PROCESSING
//////// MACHINERY **#CATALOGUE**

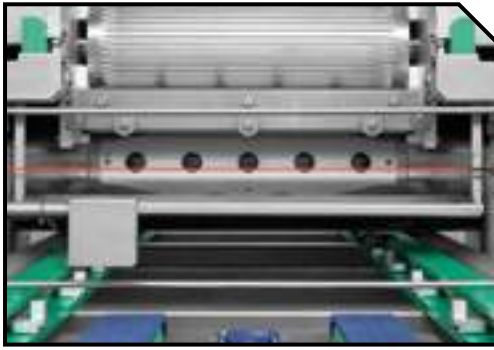
ENG

TARTS LINE

MISSION

- Provide a line for the production of tarts and cakes
- Handle a medium/high production capacity
- Ensure an high dosing and decorating process

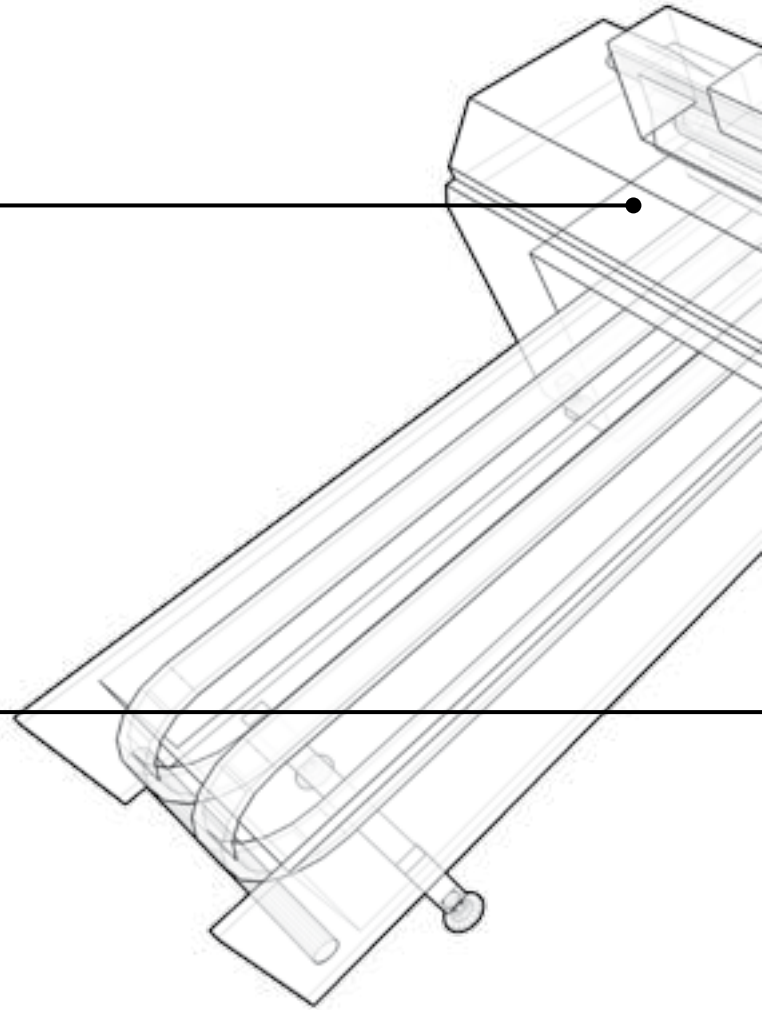
Provide a flexible line in order to produce different kind of products



1



2



TECHNICAL SOLUTION

Alimec supplied an automatic line for the production of two tart size and predisposition for cakes

Volumetric extruder of short pastry

1

Blocking press device equipped with heated mould and counter-mould to obtain better control during pressing phase

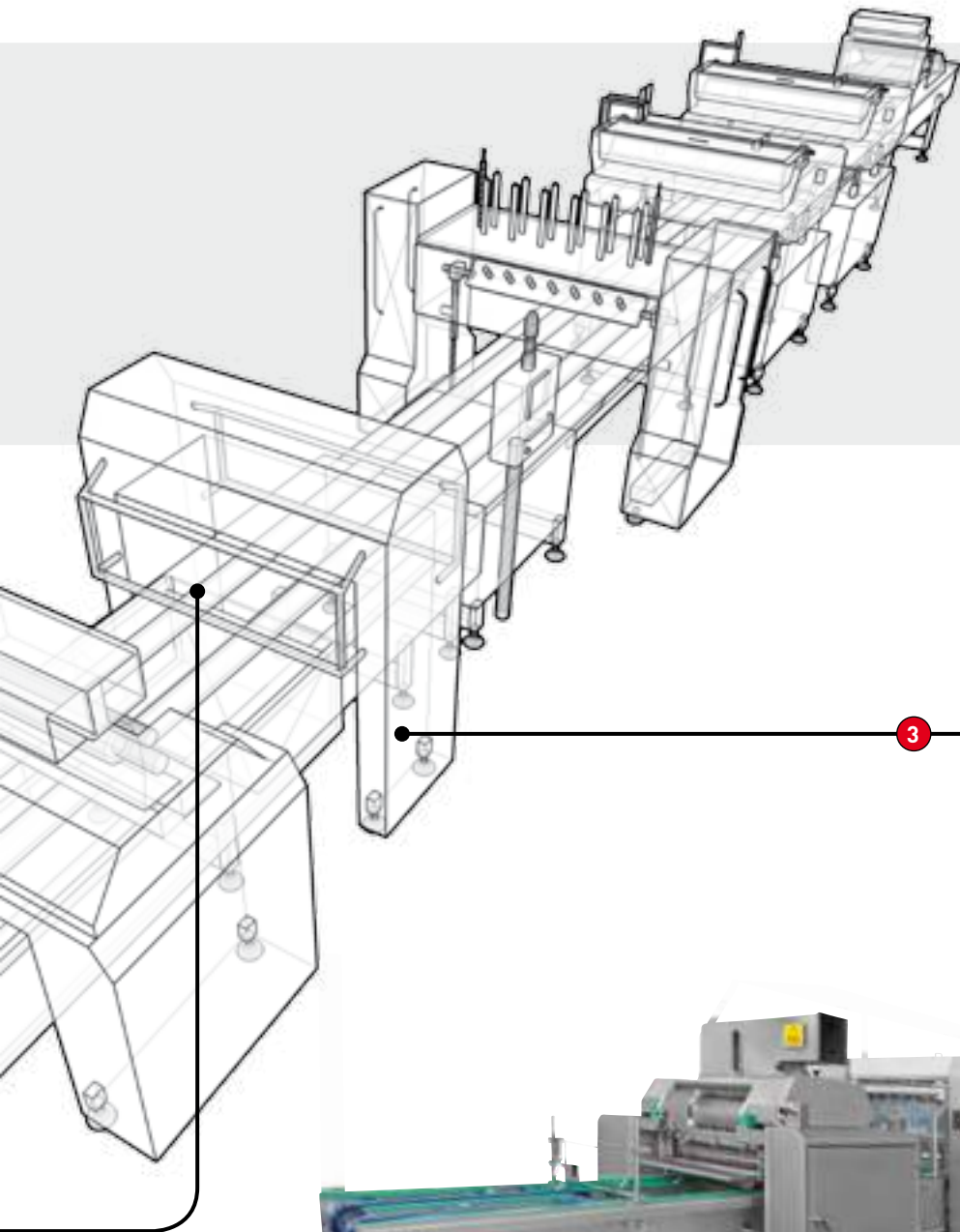
2

Depositors completely driven by servomotors to grant weight precision and an even distribution of filling on the short pastry base

Moulding system for pastry grid on the tart

Trolley for the extraction and quick change of blocker

3



PRODUCTS



TART



NUMBERS

Production / hour:	9.000 pcs/h
Capacity:	675 Kg/h
Trays / minute:	6,25 /min
Tray size:	600x400 mm

DO YOU KNOW THAT...

The line could be made also as a semi-automatic line.

Our sales department and our expert team can provide you with more information: contact us!