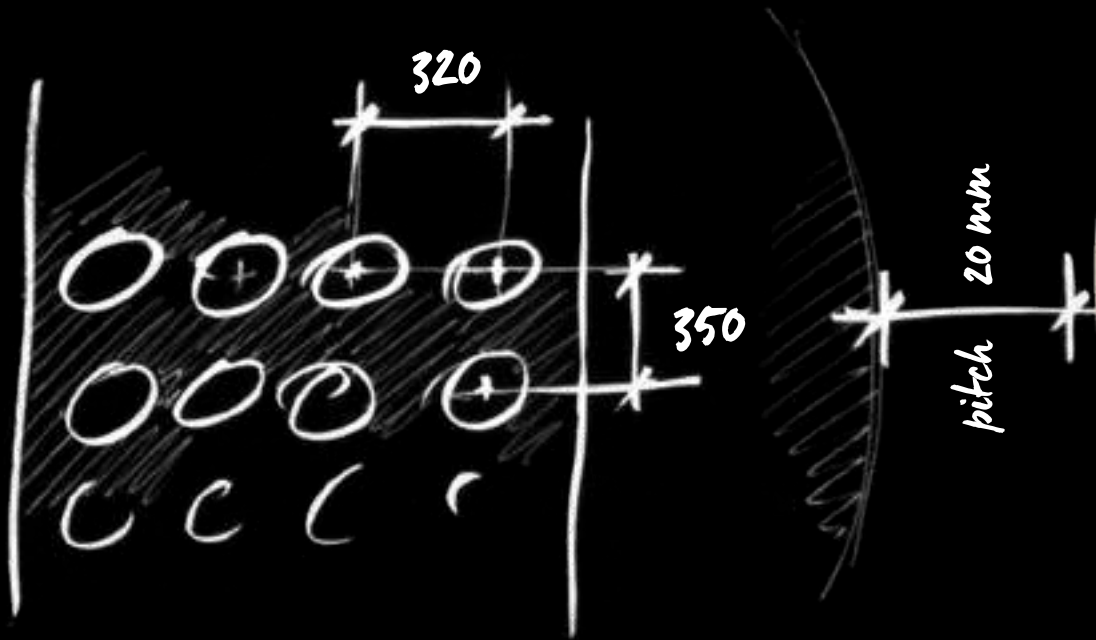


ingredients
27-28 gr



FROZEN PIZZA

0.5 m
30g
70g

- mozzarella
- tomato
- other ingredients

frozen vegetables
mushroom
free edge 12mm.

0,12/0,5



$\frac{6*}{8} > 10$
?

250 mm
270 mm



PIZZA TOPPING LINE

MISSION

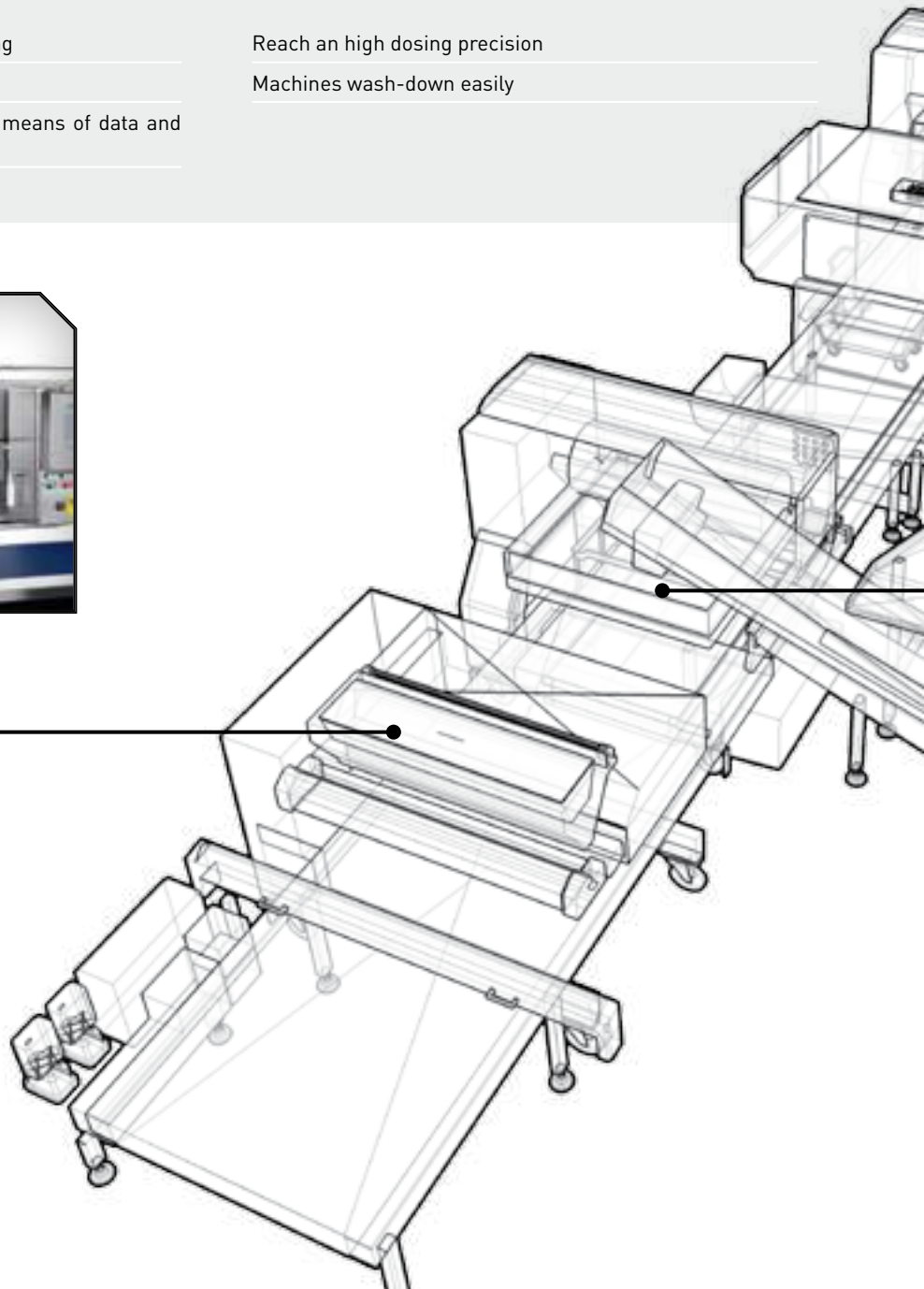
Provide an automatic line for pizza topping

Handle a medium production capacity

Provide an automatic control system by means of data and recipes storing

Reach a high dosing precision

Machines wash-down easily



TECHNICAL SOLUTION

Alimec supplied an automatic line for pizza topping, composed by multispot tomato sauce depositor, ingredients dispensers and slicer machine

Tomato sauce depositor controlled by servomotor for an high dosage precision

1

Ingredients dispensers (cheese, ham, vegetables and others) able to work in 'target' system or in 'waterfall' system

2

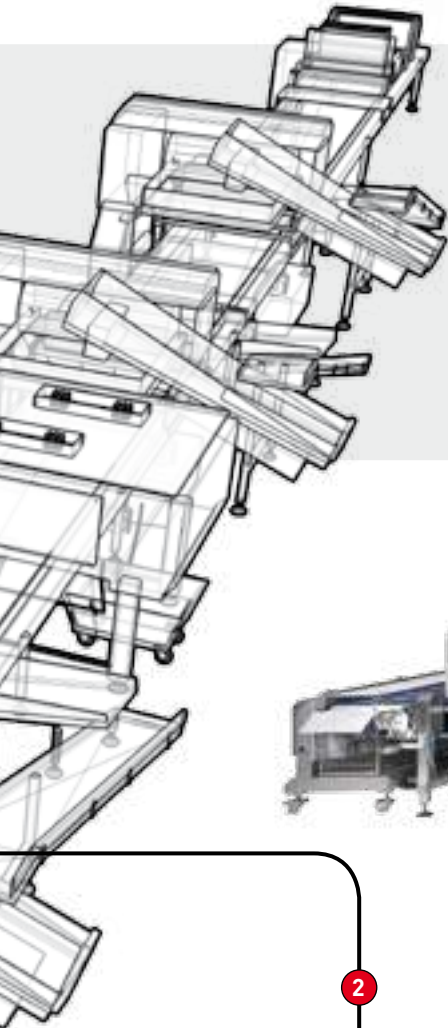
Tomato sauce depositor, dispensers and slicer machine installed on wheels to be removed easily from the line

Possibility to remove the belt from conveyor frame without tools

PLC and HMI for the control of the machine and the storing of data and recipes

Automatic system for tomato preparation and feeding

3



PRODUCTS



PIZZA BASE WITH
TOMATO SAUCE



PIZZA
"MARGHERITA"



SALAMI
PIZZA



PIZZA
WITH TOPPING



2

3



NUMBERS

Production / hour: **6.000 pcs/h**

Pizzas configuration on the working width: **4 rows**

Line speed: **25 strokes/min**

Product size: **Ø 270 mm**

DO YOU KNOW THAT...

Dosing of ingredients on pizza base could be both before and after the baking oven according to the desired effect.

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

DISPENSER OF VARIOUS INGREDIENTS

MISSION

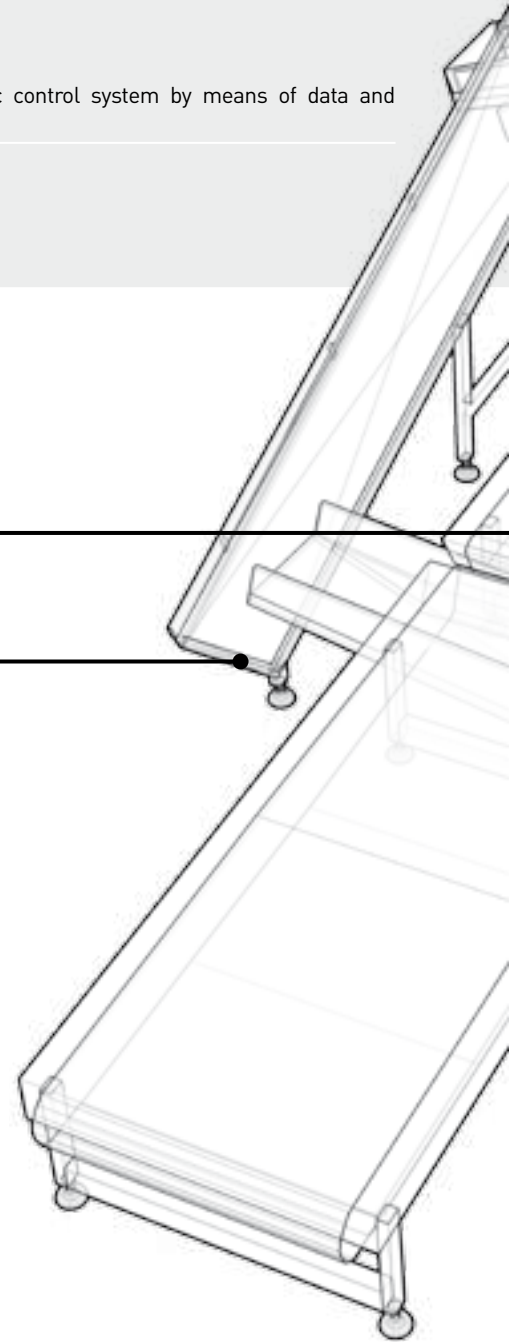
Provide a flexible dispenser to be installed on an existent topping line

Handle a medium/high production capacity

Provide an easy wash-down machine

Provide an automatic control system by means of data and recipes storing

LOCATION:
ITALY



TECHNICAL SOLUTION

Alimec supplied a flexible machine suitable to distribute various ingredients like ham, cheese, vegetables...

Robust dispenser frame for heavy duty purpose

Dosing mask with translating movement for target topping, driven by servomotor

1

'Waterfall' dosing system with automatic recovery / loading of ingredients

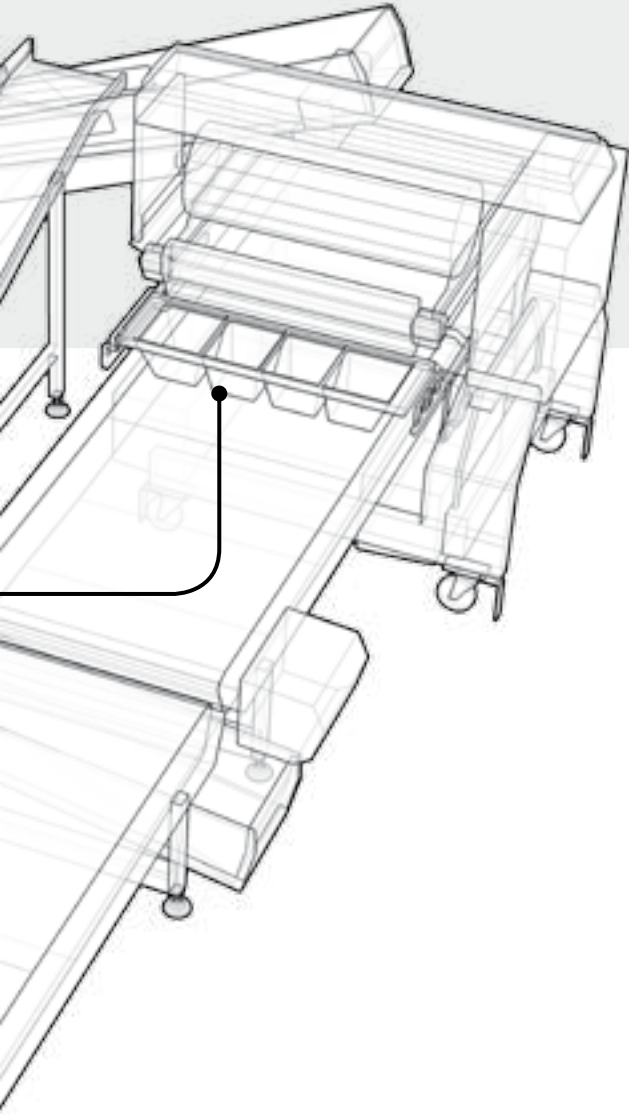
2

Parts in contact with product easily removable without tools

Dispenser and product loading conveyors installed on wheels to be removed easily from the line

Motors with high grade protection for frequent and heavy cleaning operations

Wide set of settings adjustable through display (HMI)



PRODUCTS



PIZZA
"MARGHERITA"



PIZZA
WITH TOPPING



NUMBERS

Production/hour:	7.000 pcs/h
Products/minute:	116 pcs/min
Line speed:	29,17 stokes/min
Pizzas configuration on the working width:	4 rows
Product size:	Ø 270 mm

DO YOU KNOW THAT...

Alimec provides target systems for square, rectangular pizzas and with different numbers of rows.

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

SLICER MACHINE

MISSION

Provide for an efficient machine equipped with independent heads for salami cutting

Handle a medium/high production capacity

Guarantee an weight precision and slice thickness and an accurate slices positioning on the pizza surface

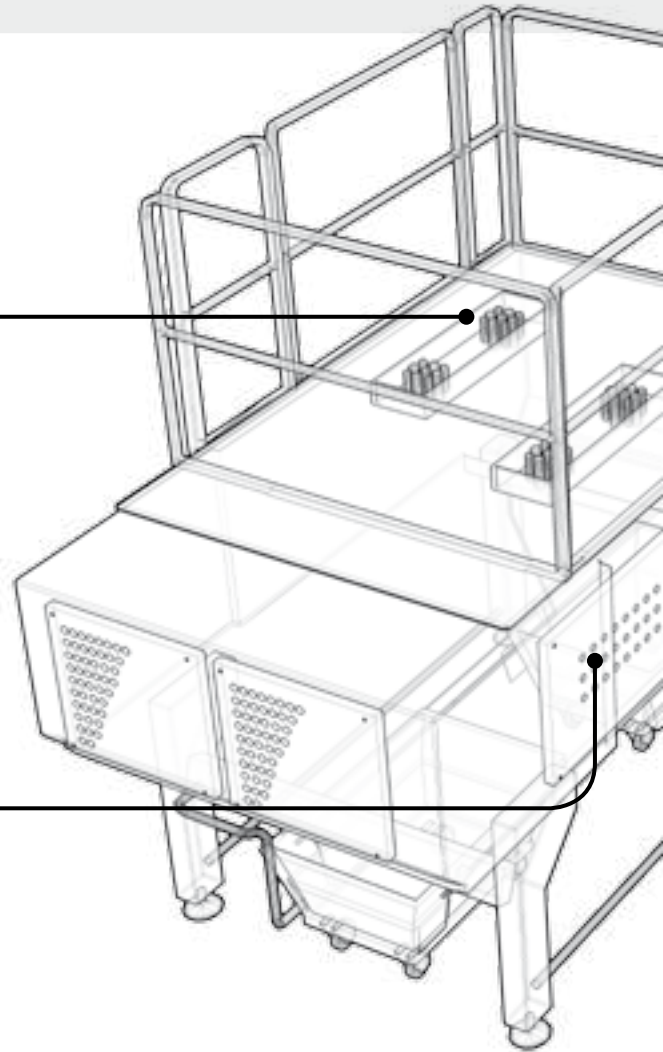
Provide an automatic control system by means of data and recipes storing



1



2



TECHNICAL SOLUTION

Alimec supplied a flexible slicer machine, with double cutting head, each one equipped with independent pendulums driven by servomotor

Independent pendulum motion: no pizza – no cut

Series of clusters, easily interchangeable, to obtain different slices configurations

Clusters made in titanium to reduce the weight

Machine equipped with oil spraying nozzles for cutting 'mozzarella' or sticky product

Machine complete of platform/stair to allow the loading of ingredients by the operator

Components with high grade protection for frequent and heavy cleaning operations

PLC and HMI for the control of the machine and the storing of data and recipes

1

2

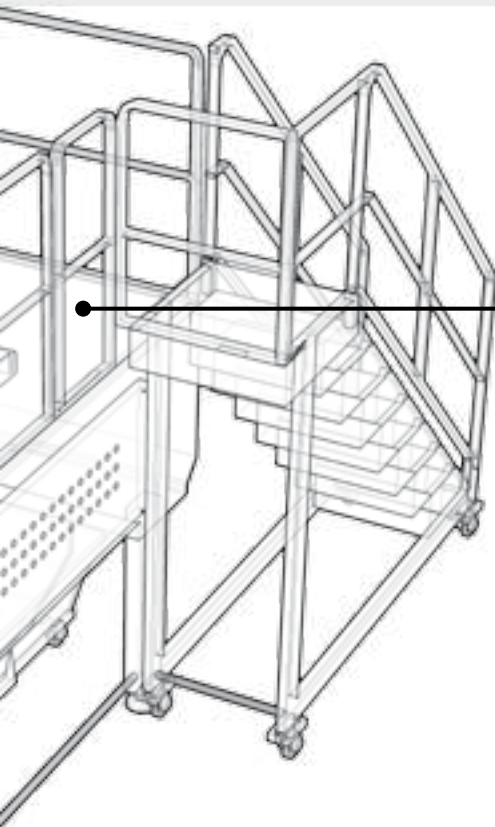
3



PRODUCTS



SALAMI
PIZZA



NUMBERS

Production / hour: **7.500 pcs/h**

Pizzas / minute: **125 pcs/min**

Line speed: **31,25 strokes/min**

Pizzas configuration on the working width: **4 rows**

DO YOU KNOW THAT...

The slicer machine could be used also to cut 'crostini' bread

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