

AUTOMATIC PIES & TARTS LINES

One or two rows automatic lines for the production of tarts, mini-tarts and pies of each size and dimension



TAILORED SOLUTIONS

- Rotary mold for the production of the short pastry net
- Swirling device for jam, creams, fruit sauce and chocolate
- Volumetric or electronic dosing machine for cream and jam
- Pneumatic pressing device equipped with stainless steel heated head coated with teflon
- Roller extruder for short pastry dosing
- Roller extruder for short-pastry
- Tray conveyor
- Paper trays de-nester with easily format changing with pneumatic control. Easily disassembling system for cleaning and format change
- Short-pastry extruder and cutting system, both with short pastry dosing and pressing system