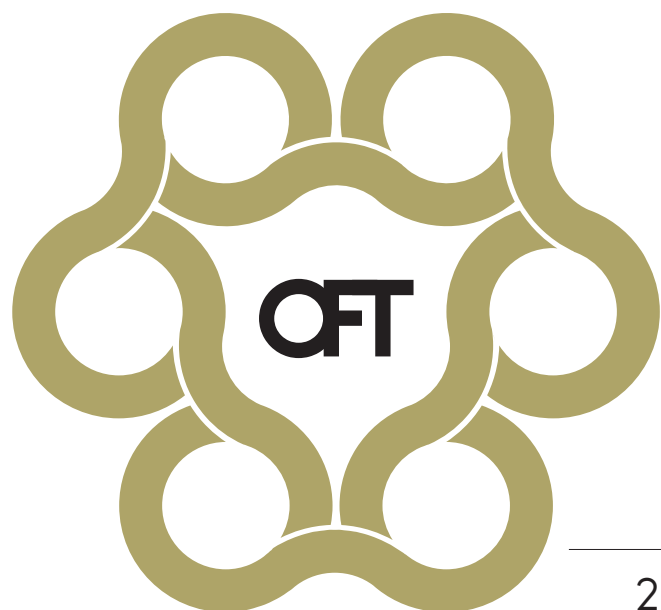
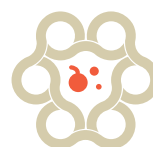
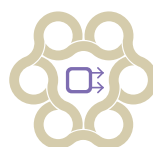




2018

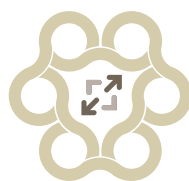
BROCHURE

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your FOODture!*



OLME
FOODTECH





PROOFING

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your FOODture!*

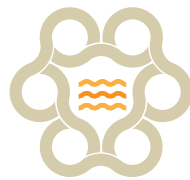
The basic process of fermentation is the most important and delicate phase for baked and fried products: proper calibration of temperature, humidity and resident time inside proofing cell are essential parameters.



PROOFING

- Controlled warm air generated by special air – water heat exchangers.
- Humidity spread by means of special air – water jet nebulizers.
- Leavening control by fine setting of humidity and temperature with heat extraction system and cold air fan coils - advanced climate management through ATU systems (air treatment unit).
- Environment friendly material guaranteed by insulated sandwich panels in compliance with the European Directive.
- Continuous product movement (2.TWISTline) or by stop-and-go (2.STEP line).

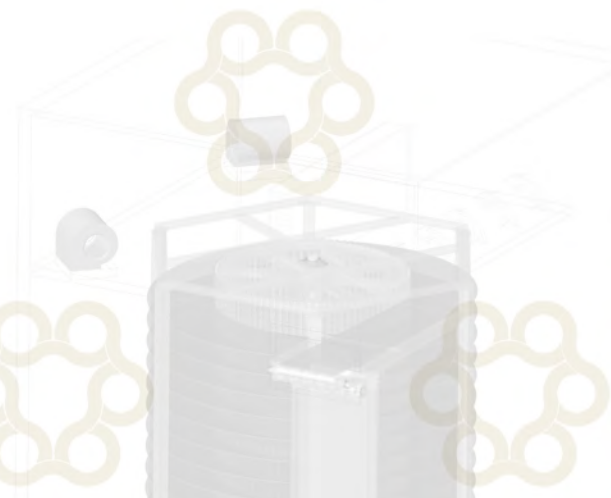
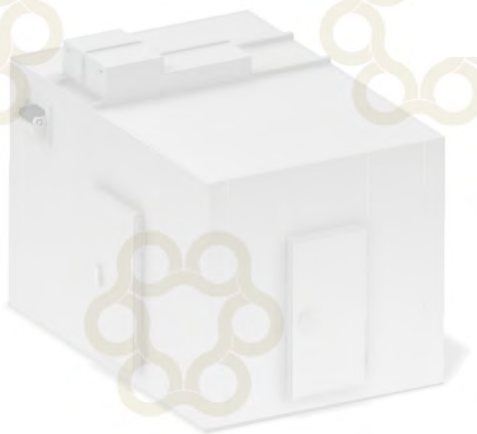




FRYING

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your FOODture!*

Automatic tunnel fryers (2.FRY Line) represent our best experience in the field; Sturdy and durable, available for oil submerge or floating products.

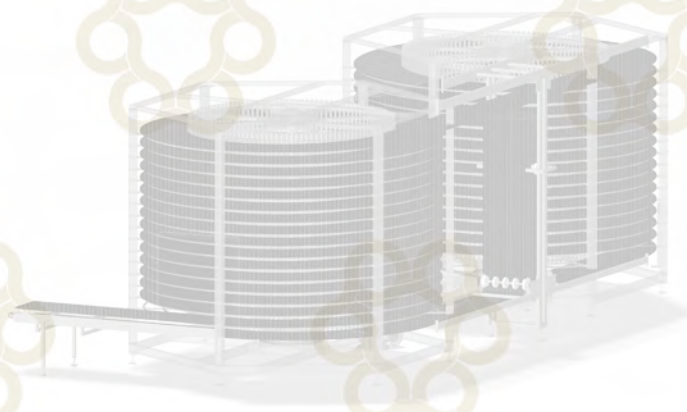




FRYING

Our machines are featured by indirect heating system with diathermic oil, which guarantees, through an excellent heat exchange and low working temperature (max 280°C), superior frying oil quality and long life, as well as higher safety (if compared to direct flame or electrical heating).

Our thirty-year expertise in the field of frying is applicable to a wide range of products, seasonal or large - scale, from doughnuts/krapfen, any submerge fried products, to gastronomy products and snacks or classic French fries.

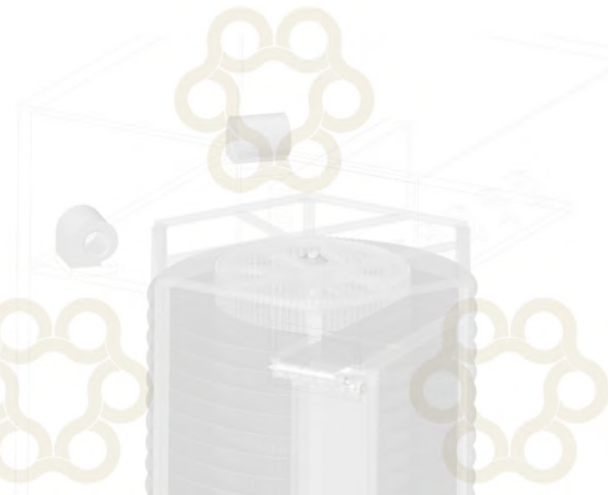
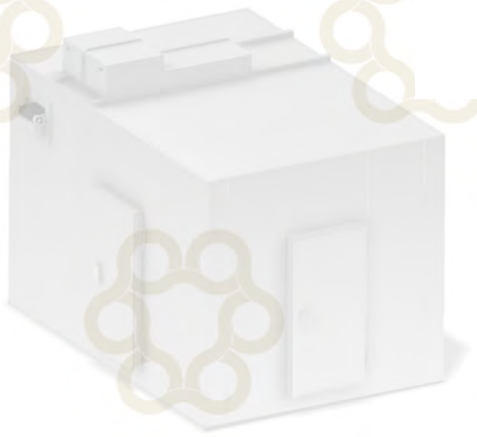




COOLING

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your FOODture!*

Cooling devices, as essential phase of whole production process, are placed right after our frying and filling lines, or generic baking lines.





COOLING

Our coolers are customized on product's features and workroom overall space. We can offer tunnel lines (2.LINE), spiral lines (2.TWIST), or out of standard solutions.

Cooling system by forced air, freon gas or nitrogen.

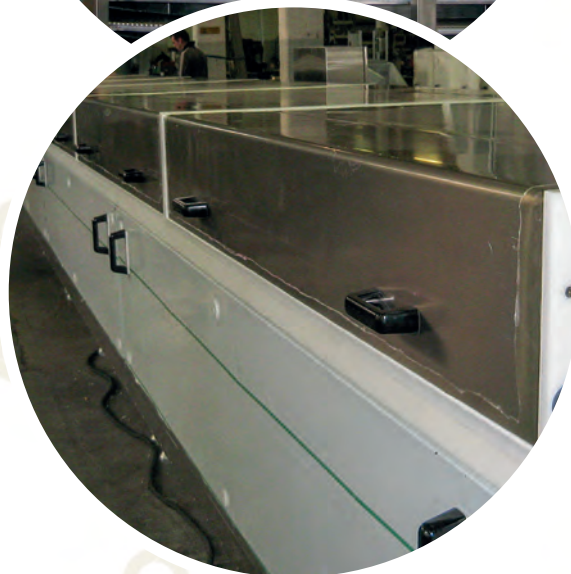
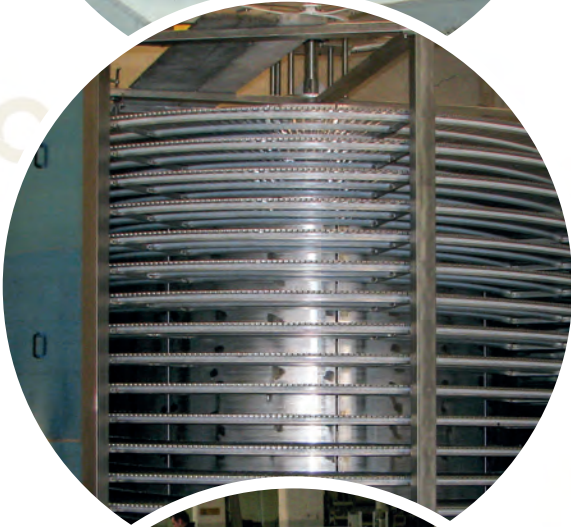




FREEZING

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your FOODture!**

Deep freezing is the final stage of the food production process and it is crucial for a proper retain of product's properties (freshness, textures, flavours).



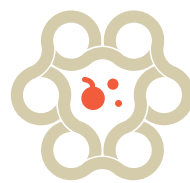
FREEZING

Our deep freezers are customized on products' features, and workroom overall space.

- Freezing process by nitrogen, mechanical refrigerator units, ammonia or CO₂.
- Spiral transport systems (2.TWIST) or linear systems (2.LINE) for process temperatures up to -40°C and -80°C (Nitrogen).
- Deep freezing of products, down to temperature of -18°C at the core, as per laws in force.
- Mechanics and insulation designed for low working temperature, with external motor drives, adequate and waterproof floor.
- Forced air circulation designed to obtain the best thermal exchange with the product, for the whole spiral height and with adjustable speed.
- Defrosting system designed to work with several schedule shifts.

Being aware of the importance of this process, we focus on manufacturing quality as main priority, avoiding cheap solutions that might affect reliability.

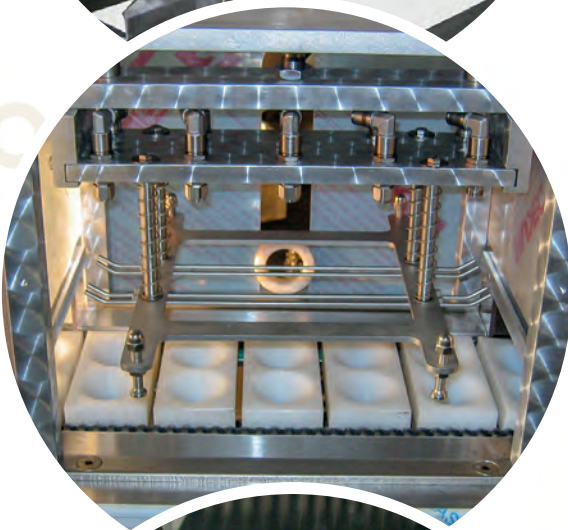




FILLING AND DECORATION

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We produce filling systems (Lines 2.FILL), for filling and decoration of products, processing creams, jams, compound chocolate, sugar and hazelnuts. Our systems can be stand-alone or integrated into our production lines.



INJECTION FILLING

The filling injection system work with special pneumatic stainless steel needles, both as side injection or vertical (top or bottom); single products detection with photocell, mechanical positioning stopper, needles automatic extraction. Conveying by stop and go progress.

Filling product (cream,jam) hoppers can be easily extracted for washing and sanification; provided with heating for difficult fluid such as compound chocolate. Needles' assembly is removable for complete cleaning and sanification. Conveyors belt are specific for each application (for example tortelli molds).

CHOCOLATE COATING AND DECORATION

Enrobing by full or partial product's coating. Decoration with straight or zig-zag strips on baked products (biscuits or cakes) or fried (doughnuts, cannoli chips or others).

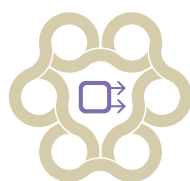
SUGARING AND SALTING

Sugar duster for granulated or powder sugar, salt. Equipped with automatic recycling suction system (Venturi).

GRAIN GARNISHING

Hazelnuts sprinkling hoppers and belts, also suitable for dried fruits or choco chips.

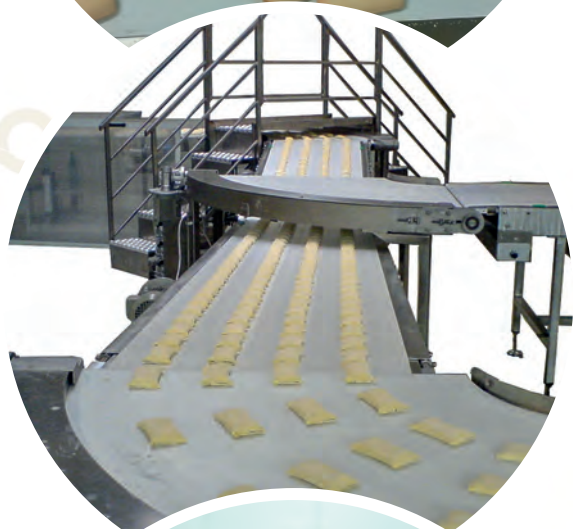




PRODUCT HANDLING

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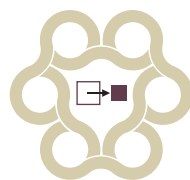
Our conveyor belts (2.GO line) are designed to satisfy complete product handling solutions that complement our process lines in the food sector.



PRODUCT HANDLING

Designed to fit properly any specific need. Sturdy, carefully finished stainless steel structures, product bypass and sorting systems, various type of conveyers (modular plastic, fabric, chains, fabric curved, etc.).

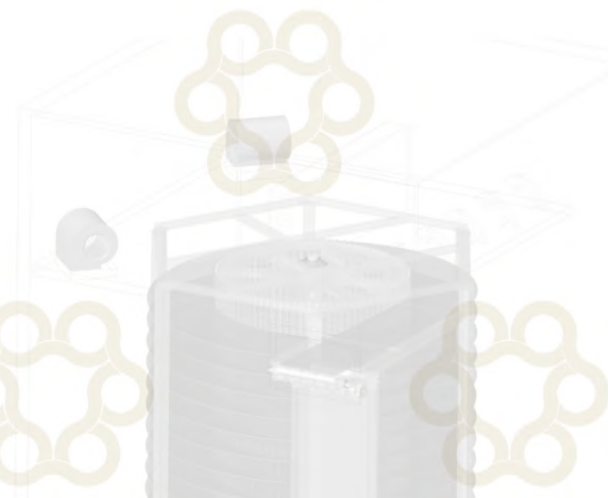
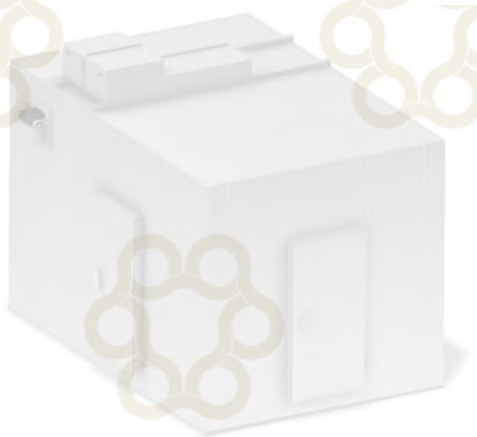


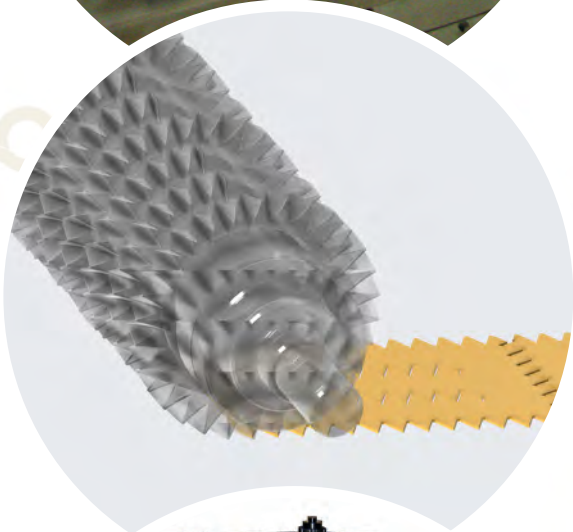
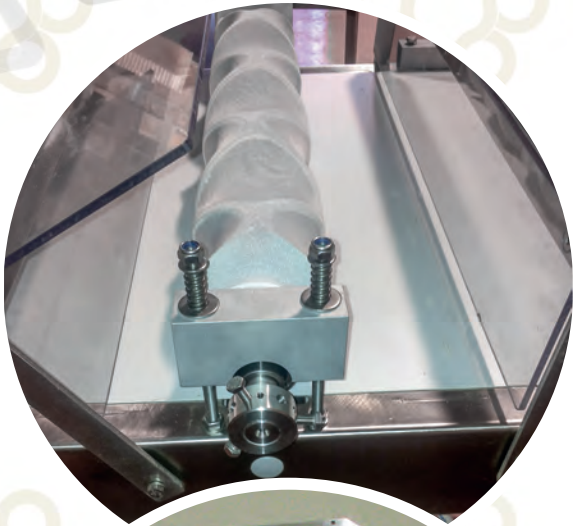


FORMING

*We improve
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Forming machines (Lines 2.FORM) paired
with our frying lines or customized.





FORMING

Dough calibration and cutting machines, fine dough thickness adjustment, specific cutting molds for any size and shape. Scrap dough return belts. Perfect compromise of easy operativeness and professional use.





SEDE LEGALE: PIAZZA DELLA REPUBBLICA, 19 MILANO (MI)

SEDE OPERATIVA: VIA DELL'INDUSTRIA 5, DAIRAGO (MI)

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