

# Pizza at iba

THE IBA CATALOGUE COUNTS AN IMPRESSIVE NUMBER OF EXHIBITORS IN THE FIELDS OF PIZZA OVENS AND PIZZA EQUIPMENT ALTHOUGH AT SECOND GLANCE, IT DOES SHOW THAT THE ACTUAL RANGE OF INDUSTRIAL PIZZA PRODUCING EQUIPMENT IS RATHER SMALL



**+** The iba catalogue lists 51 manufacturers of pizza producing equipment and 84 pizza oven suppliers. Even after deducting double entries of trader and raw material suppliers, this is still a high number. However, most of the exhibitors target artisan pizza bakers.

Of course, all key suppliers of pizza make-up lines such as Fritsch-BTT, Rheon, Imaformi, Canol, Capway-Rijkaart, Rondo, Rademaker etc. are present as are the oven specialists, Alitech, the Kaak subsidiary MCS, Gouet, Meincke and WP. But still, there is no iba presentation focusing on pizza technology, so that any relevant information has to be gained from talks, computer presentations or drawings of recently installed lines.

MCS, Rheon and Gouet are the companies presenting novelties. The French company, Gouet will show its double action oven (DAO) in operation. They will produce Flammeküch – the very delicious Alsatian sister of the Italian pizza.

The DAO (Double Action Oven) is a single deck tunnel oven with special features regarding the heating of the products to be baked on demand by just adjusting some settings on sections of the oven. A DAO can be a cyclothermic oven or can be turned to an impingement oven, or any combination of both. As a result of that feature, all the advantages of both ways of baking are available and can be optimized for all of the different products that will be baked in the same oven. Each module is fully autonomous regarding the heating; it includes one burner, one fan, one set of collectors and the necessary devices to adjust the heating parameters; an oven composed of x modules will have x heating zones to adjust the baking curve. The energy used for baking can be gas, fuel or electricity.

The Kaak subsidiary, MCS will introduce a new pizza press in Düsseldorf. Traditionally, dough was produced out of sheeted dough or pressed inside baking plates. The exposed pilot installation shows the latest steps of the next generation of industrial pizza production for free standing products. MCS industrial lines can reach hourly production rates of up to 8,000 pizzas for diameters of 25 cm (10”) and for



smaller sizes even more can be produced. The special double heating device allows the pressing of the dough piece directly onto the belt; the top heat is applied from the upper plate and the bottom heat is applied through a special heating system below the transport belt. Therefore, the flow of cold dough inside the pressing form is simplified; the dough forms an external crust which prevents fast desiccation in the oven and it is possible to realize crust borders on the pizza as though they had been hand tossed.

The specific innovative transport belt on which the pizzas are pressed is available with widths of up to 2000 mm. The particular belt itself and the double heating device allows for the elimination of the use of any flour or oil since the advanced non-stick treated materials make the removal of the dough quite simple. Therefore, the cleaning of the belt is also fast and user-friendly.

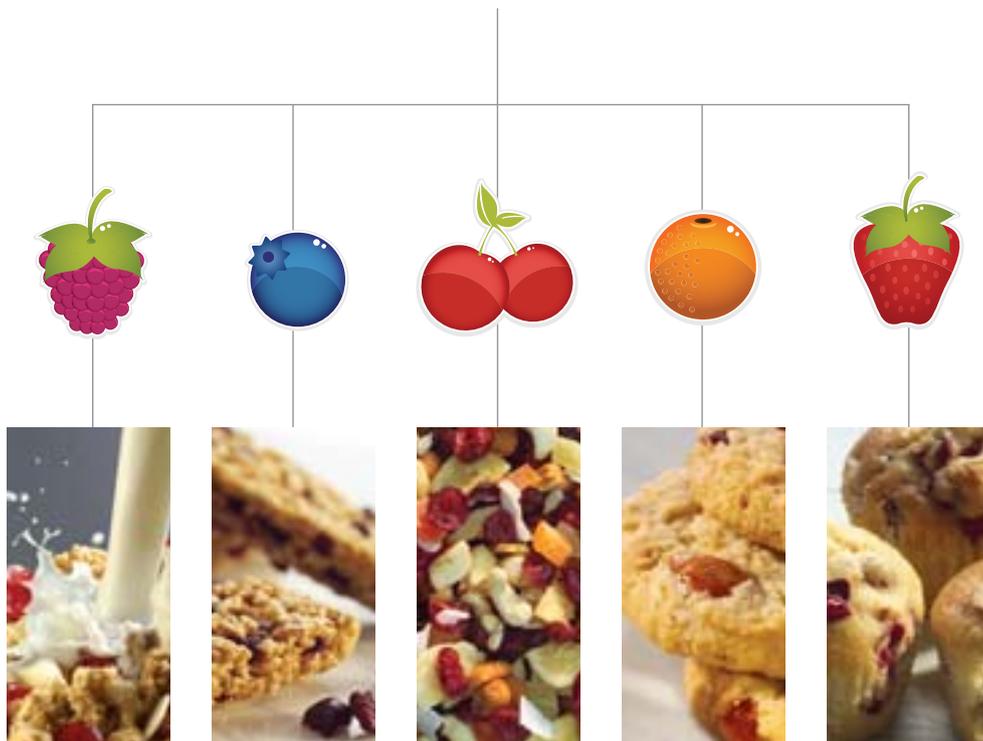
The pull-down mechanism is realized with completely independent pneumatic pistons. According to MCS, this system ensures that time, pressure, thickness of the dough and heating temperature can be controlled and adjusted for each pressing head. Due to the electric heating and all the other electric components, the reaction time of any adjustment is extremely fast.

For baking premium pizzas, pita bread and other types of flat bread at high temperatures, MCS has also developed a new range of cyclothermic ovens which show remarkable innovations in terms of design. Baking temperatures can easily reach 350-380 °C. These indirect ovens represent an alternative to the direct gas fired ovens which are currently used when high temperatures are required and they have the advantage of fine control of the moisture inside the baking chamber.

Rheon will show its Pizza Spinner at iba. This equipment is available in several versions for artisan and automated production. As with hand tossed crust, the Pizza Spinner starts the process from the center of the dough ball out to the edges. The performance range is about 1,200 pizzas per hour depending on the diameter and the thickness of the dough. **+++**

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