

ITALIAN SWEET TECHNOLOGY





TT ITALY: AUTOMATIC, EFFICIENT, CONSISTENT

"Why upgrade your cake line?"

Improve your ingredients efficiency and the control over output:

- Consistent product dosage,
- Easy to operate,
- Easy to clean C.I.P.,
- Real time control over product density,
- Automatic density monitor before and after aeration,
- Designed for durability with high quality materials and components,
- Ergonomic to reduce operator fatigue.

QUALITY YOU CAN TRUST

At TT Italy we have long been aware of the sensitive aspects of industrial food manufacturing: those facets which emerge with time and experience, and flourish into superior solutions through ingenuity. We make a concerted effort to manufacture equipment which will yield consistent, predictable results, machines which add value to your product every step of the process: an engineering concert continuously protecting your bottom line with performance reliability.



AUTOMATIC PROCESS CONTROL IN A SIMPLE PACKAGE!

*Unprecedented results
can only be achieved with
maximum control of all
steps in the process:*

MIXING
AERATION
EMULSIFICATION
TRANSFER
DEPOSIT
INJECTION
SANITIZATION

We efficiently control:

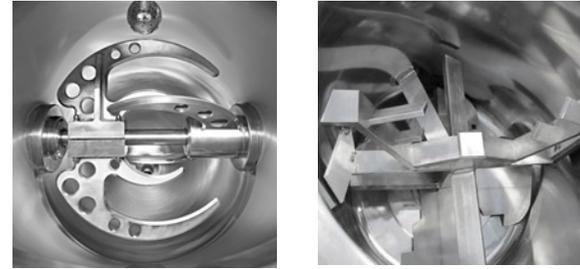
- Pressure,
- Temperature,
- Density,
- Shear,
- C.I.P.,

Effortlessly managing the forces acting
during the creation of your product.



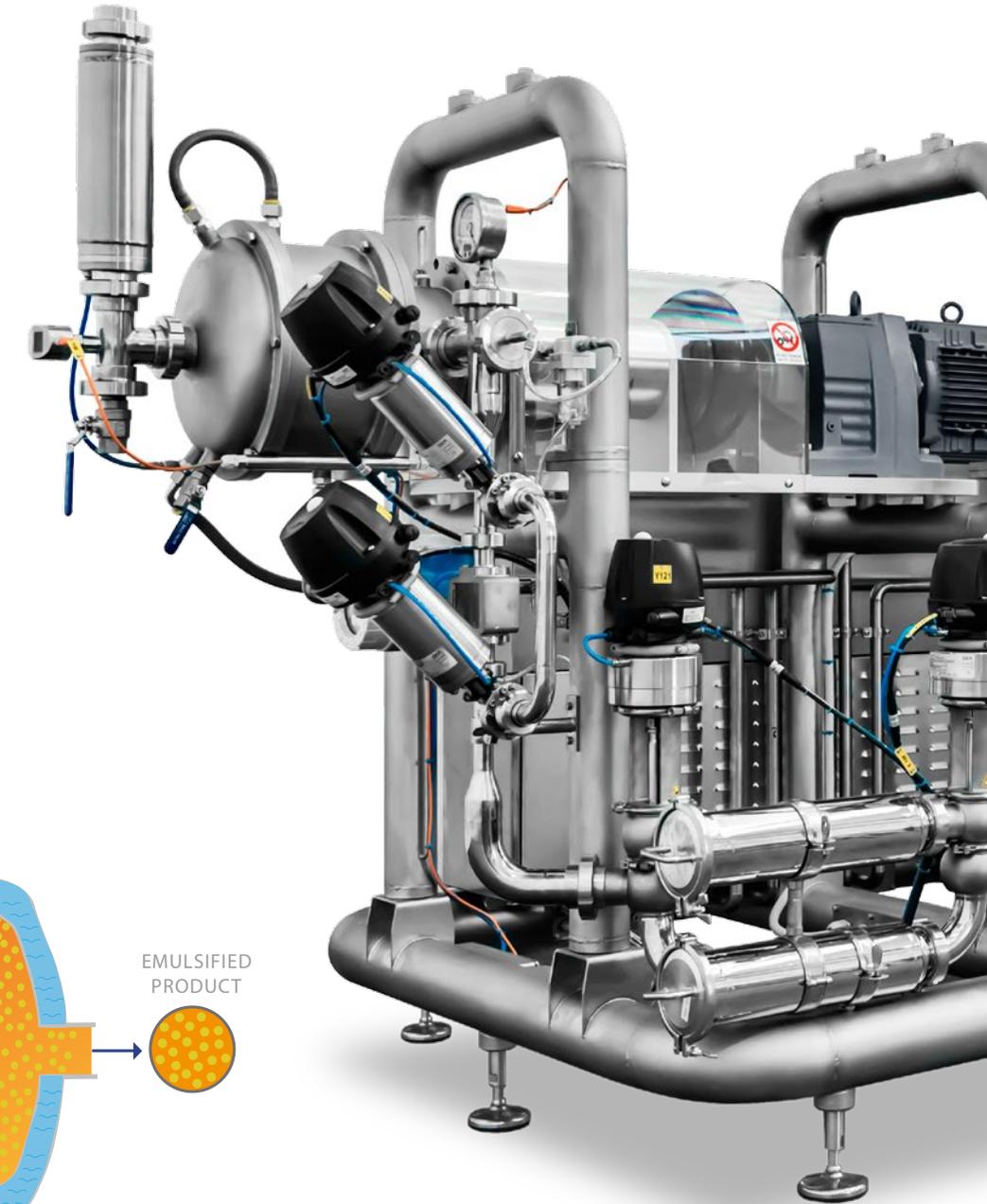
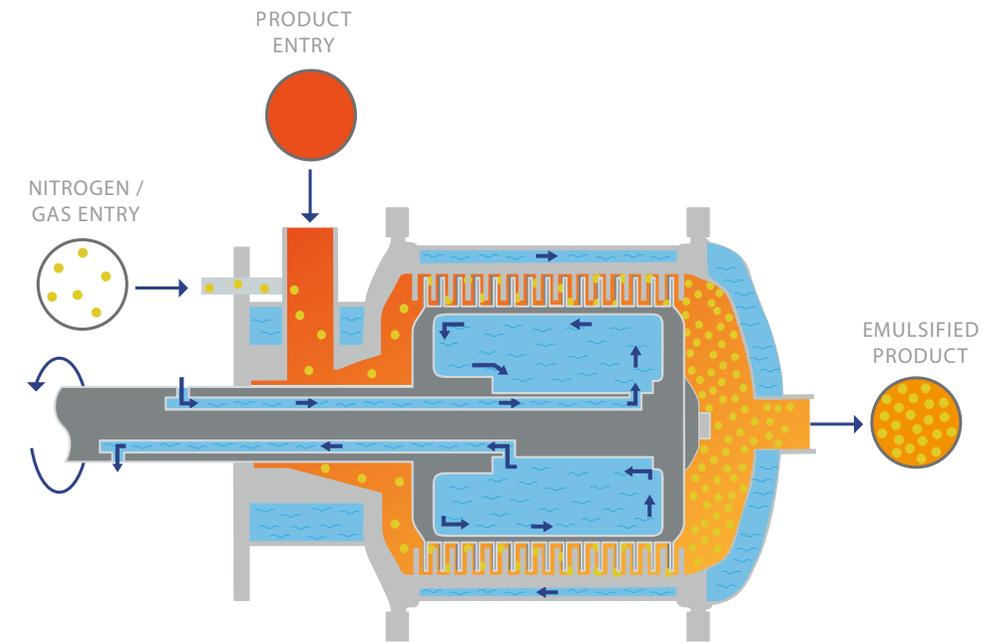
BATTER & CREAM PREPARATIONS

The pre-mixing equipment can be made in various sizes according to the productivity required. We offer two dedicated mixing systems, one for batter and one for cream. Batter pre-mixers have blades rotating on the vertical axis and a flat bottom, while cream pre-mixers have blades rotating on the horizontal axis with a round bottom. Pre-mixers can be completely double-jacketed for a complete temperature control.



COMPLETE CONTROL

The WHIPPER Digital Control System allows you to control all factors of production, with digital precision, assuring the high level of quality and fast return of investment that is your goal. Never before has it been so easy to get consistent results independent of environmental factors or inherent process complexities. In addition, the system allows for great flexibility in developing future products and adapting to your customer requests.



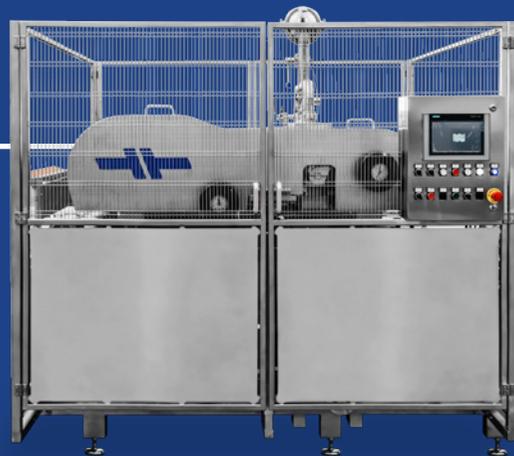
The main objective of a volumetric piston depositor is to prorate batter into underlying trays, with minimal weight fluctuation. In standard product-transfer operation, pressures and suction are created because of the piston motion, which damages the delicate product structure and aeration, modifying density after deposit.

TT Italy solves these issues addressing the challenge with several specific skillsets

Ability to:

- Monitor and control product **PRESSURE** automatically throughout the process,
- Modify product **DENSITY** instantaneously,
- **STRATEGIC KNOW-HOW** on batter creation, transfer and deposit,
- Total **TEMPERATURE** control from ingredient loading to oven entry.

In addition to the proven process stability, we help you slice down-time with our **C.I.P. READY** systems: your machine is fully equipped for fast and safe high pressure cleaning, automagically!





The correct filling adds a new dimension in your client's flavor experience: decadent chocolate, a fresh fruit jam, a delicious cream, so many possibilities to fill your baked product with!

In line with our philosophy of complete process control, the volumetric piston injector:

- Maintains a constant feeding pressure,
- Keeps a consistent quantity of product for each individual row injected,
- Regulates filling temperature,
- Follows your product with horizontal and vertical movement,
- Serves several shapes and product sizes,
- Sanitizes easily with C.I.P.



DRY MIXER

Spawned from TT Italy's Research, Development & Innovation department, this perfect companion to the [Whipper](#) answers the need of incorporating chocolate chips and other dry solids into a state-of-the-art aerated batter.

Delivering excellent results in cupcake, muffin, loaf cake and many other applications, the Dry Mixer maintains the volume of your product and gently includes the desired amount of solids.

Post-production cleaning is important, to help you with post-production sanitation, our machines come with build-in cleaning features and plug-and-play C.I.P. capabilities.

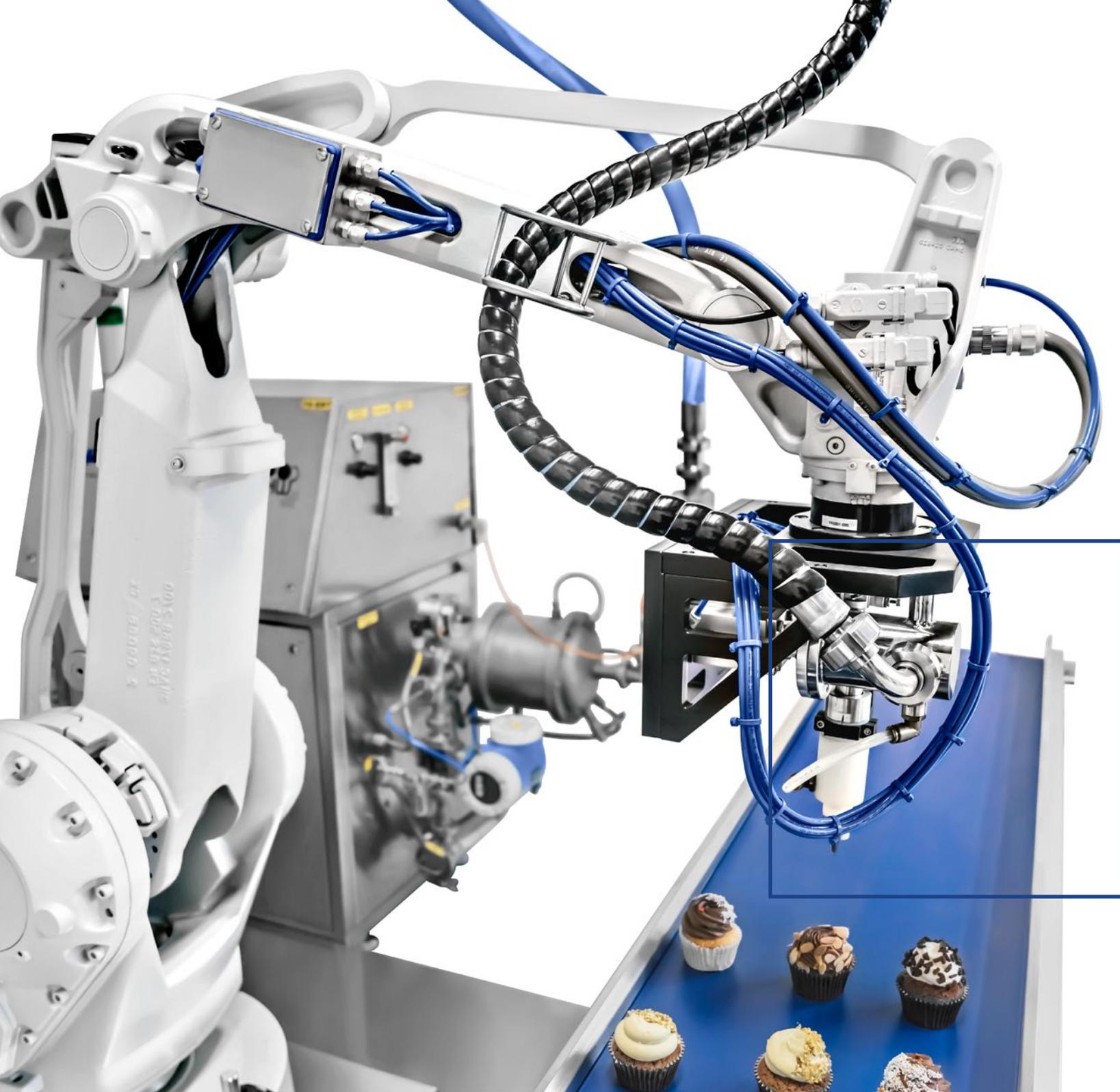


C.I.P. UNIT

The C.I.P. (Cleaning-In-Place) unit is engineered to wash and sanitize production plants (turbo mixers) without the need of disassembling them. The unit can be equipped with different numbers of tanks, and the tank capacity is sized in accordance with the equipment to be cleaned.

The C.I.P. unit prepares and manages, automatically, the washing and sanitizing solutions, and the cleaning cycles. The C.I.P. unit is the answer to some of the most important needs of our clients: a deep and totally safe cleaning of the equipment in an easy and automatic way.





Automatizing the decoration process will maximize the profitability and standardization of your process, reducing costly errors and producing an always recognizable product for your brands advantage.

With total control over production in the turbo and transport pressure, our application of robotic decoration yields exciting advantages:

- Precision deposit,
- Control over pressure spikes in opening and closing nozzles,
- Super-smooth Icing,
- Handling of lower density products,
- Superior color intensity,
- Advanced temperature control,
- Less involvement of human resources,
- Hygienic environment.





TT Italy brings a complete solution for your product's shelf life:

- Powerful cooling capability,
- UV treatment of circulating air,
- Extraction of excess humidity,
- Constant electronic monitoring of product temperature and humidity.

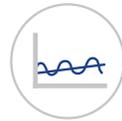
Perfect solution for injection filled products, because we can easily:

- Fit the injection system directly on the tunnel structure,
- Continuously wash the conveyor during production, in case of filling spillage or crumbs,
- **BONUS!** no need for re-aligning your products before injection-filling!



Baking creates vapor, which is free water threatening the shelf life of your product. Although necessary and inevitable, the cooling process after-baking is a fundamental risk factor, condensating this free water onto your product or trapping it inside altogether. This free water will drastically cut your products shelf life and your reach in the local and international market.

THE PROOF OF THE BEST OF TT QUALITY



CONSISTENT OUTPUT

Digital control over factors of production yield the ultimate industrial goal: standardized results.



CONSISTENT AERATION

By precisely controlling the temperature in the aeration chamber, the **WHIPPER** yields perfect volume hour after hour.



SUPERIOR MIXING

The high pin density and minute distance between rotor and stator in the **WHIPPER** yield better results at lower speeds, decreasing the mechanical stress on the product without sacrificing smoothness.



LOW MAINTENANCE

Every machine is engineered to withstand years of production, with the lowest maintenance requirements in the industry.



FLEXIBILITY

TT Italy's system are customizable to the client's needs, even in the event of limitations of available space.



FAST PAY-BACK

Volume control and efficient use of ingredients, together with longer product shelf life and less need of technical intervention, mean the machine has a shorter payback period.



BETTER RESULTS

Improved ingredient efficiency and reduced specific gravity translated to more volume and faster ROI.



DUAL COOLING SYSTEM AS STANDARD

This key feature is a fundamental for consistent and reliable results.



RELIABILITY

The pins of the **WHIPPER**, carved with EDM from the stainless steel monoblock body, will not deform nor detach.



HYGENIC STANDARDS

Inside the turbo head the pins are part of the body: there is no soldering that can be abraded and host dangerous bacteria.



PHYSICAL ADVANTAGE

The horizontal design allows a low pressure extruding system. The constant aeration preserves the stable quality of the final product.



QUICK DIAGNOSTICS

The machines can be easily connected to the internet for a fast diagnostic on any anomaly that may occur. Regardless of the physical distance, TT Italy is close to you.



CUSTOM CARE SERVICE

TT Italy guarantees the availability of every spare part of all of its machinery, with timely and fast delivery.

TT Italy Care takes after sales service to a new level. TT Italy guarantees the continuous support of all our installations, to keep the best productivity while maximizing efficiency. With TT Italy Care you can plan the maintenance of our equipment and you will have dedicated support 24/7.

Some of the advantages of TT Italy Care:



REMOTE ASSISTANCE
via internet



AFTER-SALES SERVICE
with dedicated staff



SPARE PARTS
always in stock



FAST SPARE PART DELIVERY
via express courier



MAINTENANCE
service planning



A GLOBAL MARKETPLACE

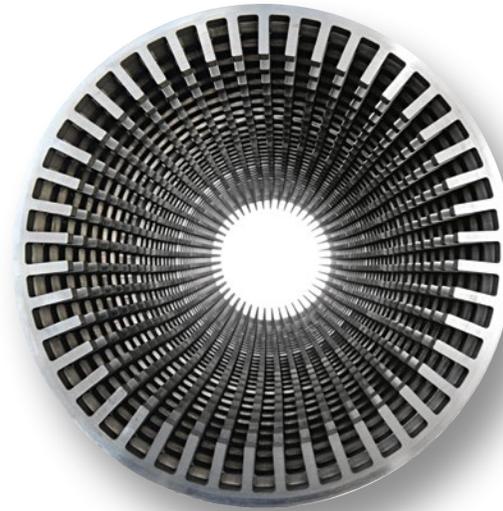
The best solution is achieved by examining problems through multiple perspectives. We do not use hierarchical systems to improve our decision-making and planning processes. Innovation comes from the high skills of each individual, playing their role in a highly collaborative context.

From our headquarters in Friuli and our foreign offices we approach our clients with competence and courtesy, providing lines and machinery to valued customers in over 48 countries around the world.



TT Italy was founded in 2003 by two hard working and innovation-inspired Italian entrepreneurs . This thriving enterprise deals with solutions for the high tech bakery. It is specialized in the production of avant-garde equipment for sponge cake snacks, batter, and since September 2015, TT Italy also provides new technologies in the savory area.

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Thanks to the experience of our specialized staff, continuous research, the quality of Made in Italy, and an infused passion, today, the company is a world leader in the sector - with presence in 51 countries - with 87% of sponge cake lines installed around the world between 2014-2015 with the TT Italy brand.





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