



SPECIAL LINES



The basic ingredient. We know how.

Ever since we first started, in 1962, we have always felt ourselves to be part of our customers' recipes. This is why we have always given them our technology, passion, reliability and quality.

Being “**the basic ingredient**” is not just a motto for us but a real, constant commitment. We have put innovation at the heart of our business, always pushing the boundaries of our experience. We never take it for granted, always making it available to our customers around the world.

Expanding our expertise, broadening our scope, always driven by passion and daring: what we call **Know-how** is a goal that we shift forward by one step every day. This is positive energy and one that we want to share with all our partners.

The process



The baked-goods sector covers a **large variety of products**, not only biscuit, cracker and cookies, in which Imaforni concentrates its main activity, but also others that are more specific to geographical, seasonal or even unique processes. In conjunction with **professional partners** with well-proven specialized technical know-how in their fields, Imaforni can also provide turnkey lines for making most of the baked products currently produced worldwide. Here is a short presentation of these capabilities.

Lady finger lines

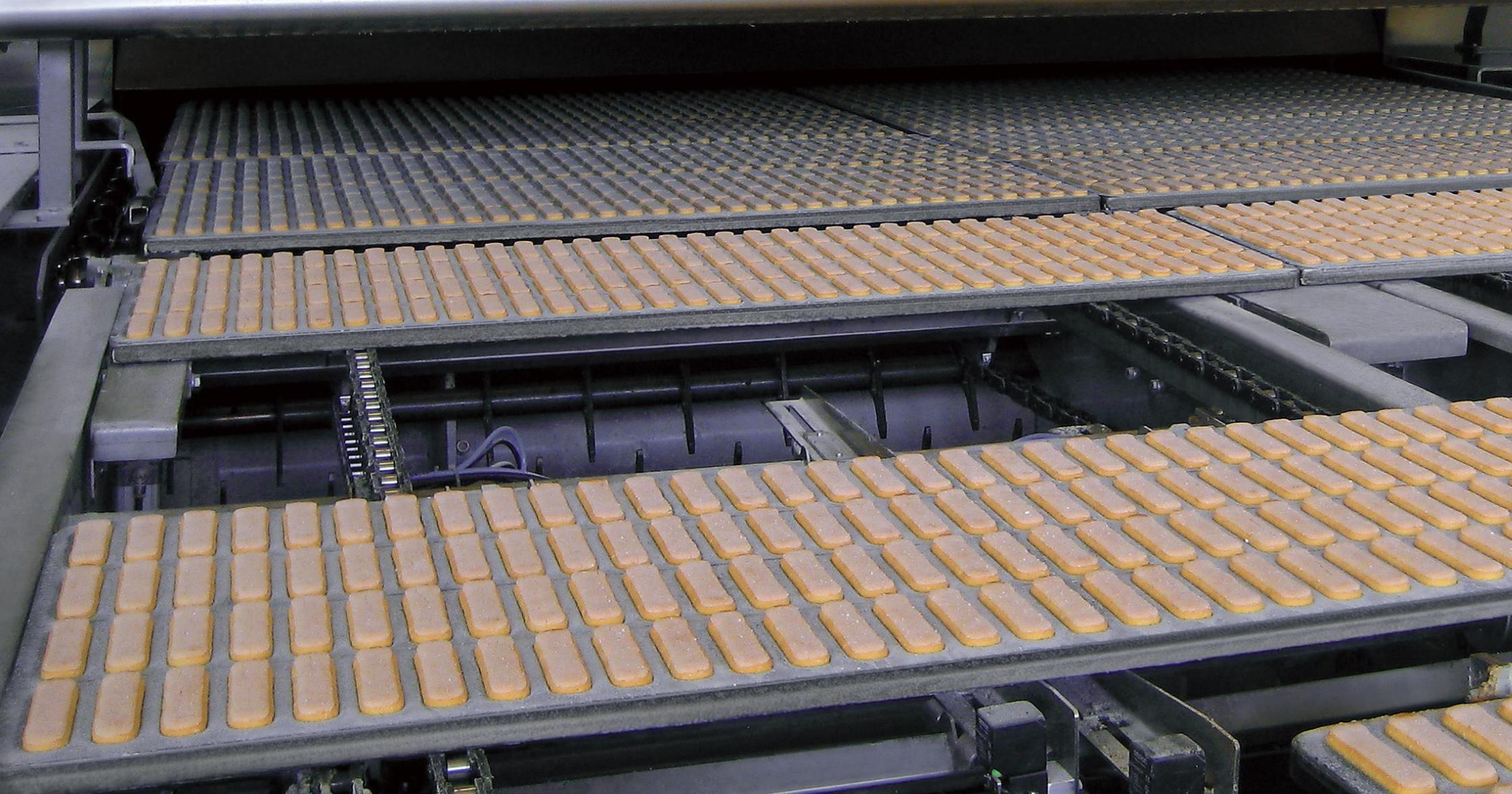
Savoardi, internationally known as “lady fingers” or “boudoirs”, are celebrated products used worldwide for the in-house preparation of the famous and delicious “tiramisù”, one of the best known Italian desserts.

The recipe consists of a rich egg-based batter which is deposited on **trays through a manifold**, while sugar is sprinkled on top. The final sponge texture of the finished product and the delicate color of the top can be obtained only by **precise control of the baking process**. Imaforni is the historic leader in the supply of complete lines with production capacities from 400 to 2.000 kg/h. Italian technology for an Italian product.



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Oven exit with 2 trays,
each 1.500 mm wide.



Special product on steel band

Some products, for which the recipe is rich in eggs, but the dough is not as liquid as a batter, need to be deposited through a traditional cookie depositor directly onto the oven's **solid steel band**.

This is the case, for example, of the soft deposited Savoirdi, choux bun and éclair. The equipment for these applications are designed with **hygiene** and **cleaning** requirements in mind.



Deposited on the band of the oven.

Many products are prepared starting from a very soft dough, which needs to be deposited directly onto the steel band of the oven. Various type of toppings, such as sugar, jams, almonds, etc. can be dropped onto the surface of the dough piece before entering the oven. **Ideal baking times** provide the final open texture of the finished product and the uniform color of its surface.

The depositor is designed in such a way as to provide **optimum weight control** across the width and to optimize cleaning procedures.



Detail of baked products topped with sugar crystals.

Depositor followed by a topping unit with in-built recovery and circulation system.



Dough pieces just after deposit.



Finished products at the oven exit.



Choux bun line.

These products are obtained by an egg-based batter which, after baking, results in a high puffed structure, hollow inside, in order to permit the injection of cream in subsequent manual or even automatic processes. Using the same process, a variation with a rectangular shape can be formed, which is known as an éclair.

The increase in volume of these exclusive products up to their target size is obtained by **adopting a hybrid oven configuration**, properly split between radiation and convection heating. Expertise in selecting the ideal hybrid oven configuration is required, and here Imaforni is the technical leader.

Choux bun batter deposited directly on the oven band, 1.500 mm wide.



Choux bun at the oven exit.
The products are very close to each other, but without touching.

Soft deposited “Savoirdi”.

A niche variation of the well-known Savoirdi product is the soft deposited Savoirdi. Its texture is much softer than the traditional lady finger and it is usually consumed directly as a cookie.



Sugar is immediately sprinkled on top of deposited products on the steel band of the oven.



Products after baking. Color uniformity is obtained.

Puff pastry products.

This type of product is not formed by a depositor but, in common with others in this category, it must be baked on the solid steel band of a hybrid oven. It is usually topped with sugar before entering the oven.

Caramelized top surface product at the oven exit.



Sponge cake lines

This sector includes products like two- or three-layer cakes, Swiss and mini Swiss rolls. Dough preparation through a **turbo-aerator** is fundamental in order to obtain a batter with consistent specific weight, which need to be deposited uniformly across the width of the oven band. **Hybrid ovens** are ideal for this purpose.

The final thickness of the sponge is obtained only by **optimum setting of the temperature profile**. After baking, the product is flipped over and garnished or decorated or even coated with chocolate or compound before going to packaging.



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Uniform color and
thickness of a sponge
sheet out of the oven.



Flat bar

An alternative to bread, this market sector shows rising market trends.

A wheat, or other grain mixture is processed, through a **twin-screw extruder**, with the formation of continuous high-temperature flat strips which are transferred onto a conveyor where stainless steel rolls gauge them to the final thickness and pre-set to the required final length.

High temperature and an extremely short baking time are required. After cooling, the strips are separated into individual pieces before being delivered to packaging.



Strips of flat bread just out of the extruder, before entering the oven.



Continuous strips of flat products at the oven exit.



Single pieces are formed after the breaker.



Pretzel and sticks lines

This family of products is usually consumed as savory snack. The stick products are extruded in ropes which are cut to length before going to the oven. The pretzel type is formed through a **rotary cut** or a **rotary moulding process**. In order to obtain the unique dark color on their surface, sticks and pretzels go through a soda bath treatment. Crystals of salt are sprinkled before they reach the oven.





Extruder with full-width bread-stick dough ropes.



Bread stick just extruded onto a plastic belt.

Baked snack lines

Baked snack products, all baked and **not fried**, is a growing market sector. Some of them have been developed in the Imaforni Tech. Center: innovation applied to traditional hard sweet or cracker lines has led to the development of lines and processes capable of making innovative snacks based on potato, wheat, rice or maize dough suitable for the health-conscious consumer.

Precise speed controls, high-performance equipment, and unique baking process are the ingredients, in the machines, needed for the manufacture of **high quality snacks**, as alternatives to fried ones.



Dough pieces are gently transferred to the oven's wiremesh.



Dough pieces are carefully and gently transferred without deformation from the rotary cutter belt.

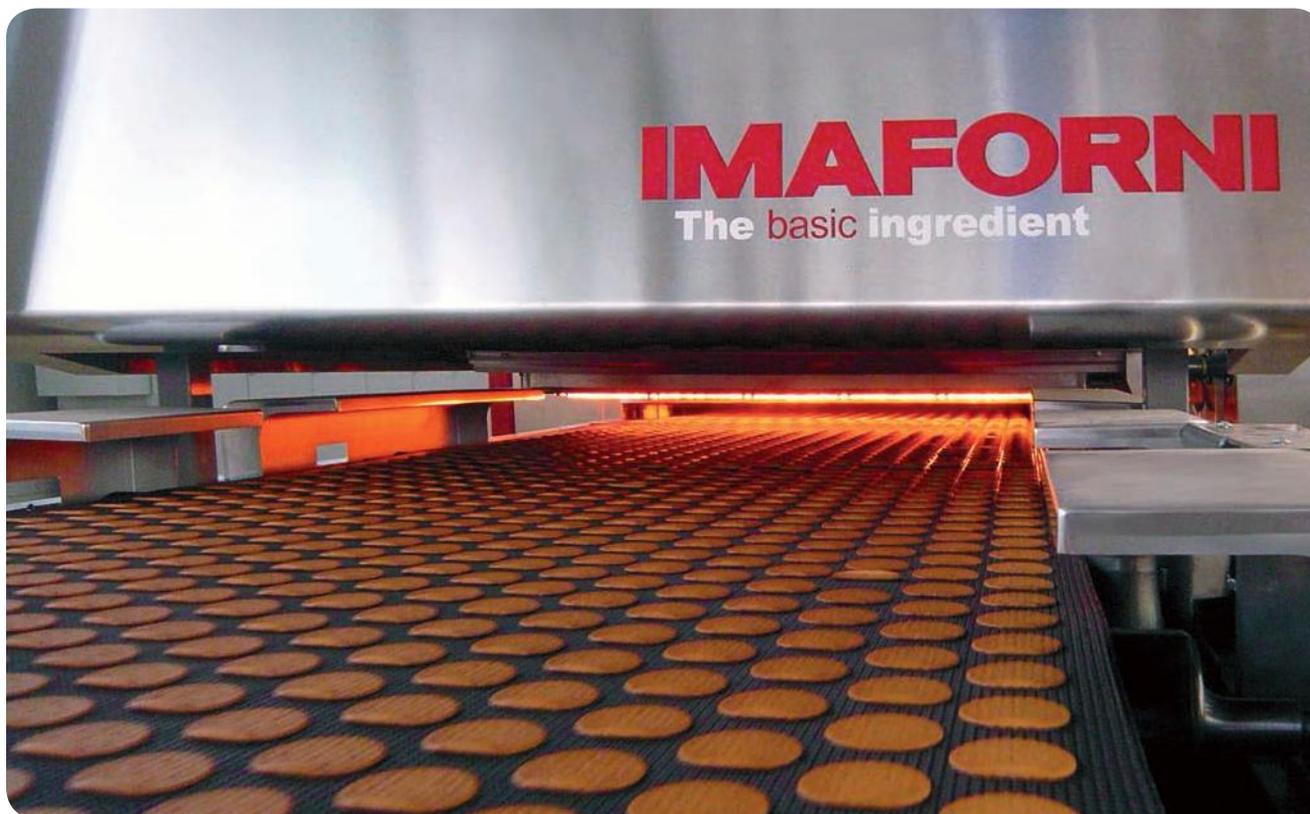


Pilot lines

For those companies who think that a biscuit or cracker pilot unit is a precious tool to help with developing new products and exploring new processes, Imaforni can provide **tailor-made pilot lines**: standard width industrial machines before a short oven can provide the same level of performance as an industrialized line. Scaling up from test to business production is an easy and reliable process. **Experience** and **confidentiality** are at your disposal.



Narrow but flexible
multifunction pilot oven.



Infrared burners at work on a pilot oven.

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