

AUTOMATIC PIZZA LINE

PRODUCT CODE

BM-PIZ-1301



The BakeMatic innovative way of producing pizza base, by dough dividing, double rounding, pre-proving and final moulding/forming stations by either laying the base inside a shaped tray, or by laying the base on a conveyor belt. The Pizza Line has an easy and user friendly operation with operational speed adjustment capability and is constructed from high grade industrial stainless steel and material suitable for direct contact with food. A large variety of pizza shapes and sizes are available for the final product outcome. A typical Bakematic pizza line produces from a minimum 2.000 pcs/hour to a maximum 8.000 pcs/hour depending on the chosen model machine type and required end product size, shape and or used recipe.

As there are many different options and machine configurations possible please consult our sales team with your specific needs, we can then prepare the best technical and commercial offer for you.