

PIZZA PRODUCTION LINES



Pizza production lines are automated systems used in the food industry to produce pizza on a large scale. They are designed to increase efficiency and productivity in the pizza making process while maintaining consistent quality and reducing labor costs.

Components

1. Dough Divider

Takes a large piece of pizza dough and divides it into smaller, uniform pieces for individual pizzas.

2. Dough Rounder

Divided, it is rounded and shaped into a ball or disc for further processing.

3. Dough Press

Flattens the dough into a uniform thickness and shape for baking.

4. Sauce Applicator

Used to spread a uniform layer of tomato sauce or other sauce onto the pizza crust.

5. Topping Applicator

Can apply a variety of toppings to the pizza, such as cheese, meats, vegetables, and spices.

6. Oven

Baked in a conveyor oven or other type of oven.

7. Cooling and Packaging

The pizza is cooled and then packaged for distribution.

Some of the key players in the market include:

1. *Middleby Corporation*
2. *Linde plc*
3. *Ali Group*
4. *Rheon Automatic Machinery Co., Ltd.*
5. *RONDO Burgdorf AG*
6. *Rademaker BV*
7. *GEA Group*
8. *Bühler AG*
9. *J4 Automation*
10. *Sveba Dahlen AB*

