

Pizza Production Lines



From silo to truck

The world's first fully integrated pizza production line

Pizza is the favourite food of many people around the world.

What could be more delicious than a top quality pizza crust topped up with tomatoes, cheeses, vegetables, meats, olives and spices?

Endless variations on a solid basis of well prepared and tastily baked pizza. Exactly right, in every respect!



Making high quality pizzas is an art in itself. Kaak Group fully supports you in mastering this art in the most efficient and effective way, on the basis of our proven turnkey concept 'From Silo to Truck'. The Kaak Group is the leader in meeting the demands of complex sales markets for bread and other baked products.

We offer you the combined strengths of our separate brands - DrieM, Daub, MCS, Benier and Kaak FPS - in a dedicated industrial pizza production line, developed and engineered to the highest standards and the most stringent quality requirements. A no-fuss, no-worry state-of-the-art business solution, which helps you develop your business to the max!

Our highly qualified experts in six subsidiaries and eight divisions focus on developing and providing optimal technical and technological variations and nuances for each pizza production. Within the Kaak Group, we combine the in-depth knowledge of our engineers and technologists into a flexible system, to deliver the finest customized solutions.

Your result: authentic products made on tailor-made automated pizza production lines which comply with the different requirements and are convincing in terms of economy and ecology.

*"Endless variations on a solid basis
of well prepared and tastily baked pizza"*



The Kaak Group

The Kaak Group can boast of more than 100 years of experience in the Bakery world. As a single supplier we can guarantee a uniform standard, from beginning to end and the perfect integration of all components involved in terms of construction, use, maintenance, interfacing and service. Kaak Group offers you a specialised 'Pizza Team', ready to play!



The **Kaak Group benefits** highlighted in detail

Wide range of production process

Because of the right combination of players within the Kaak Group we can offer you a vast array of possibilities in a.o. dimensions, design and capacity.

Engineering

The back office integration of the different Kaak specialists enables the dedicated Pizza Team to work on the definition of the required process technology and the coordination of project data efficiently and quickly in order to present a tailor-made solution to the customer.

Space requirements

As a single supplier and applying the widest range of equipment available, the Kaak Group can propose the most efficient solution, also considering use of space.

Longer life cycle

All our mechatronic equipment is cleverly and efficiently designed and robustly made in stainless steel, applying the best known and most appreciated mechanical, pneumatic and electrical components globally available.

Quality

That is where your expertise comes in! You decide what specific concept to use, depending on the specific pizza market you want to operate in. The Kaak Group will team up with you when excellent product consistency and perfect control of every single phase in the production process are needed.

Support

You can rely on the Kaak Group in every conceivable way, starting with tests, demo or product development in our Kaak Technology Centre (KTC). Our competences cover all required engineering and (after) sales activities, ranging from design, development and production to installation, commissioning, training staff and operational support.



Kaak's integrated **Pizza Production** line

Dosing

Mixing

Shaping

Proofing

Baking

Cooling

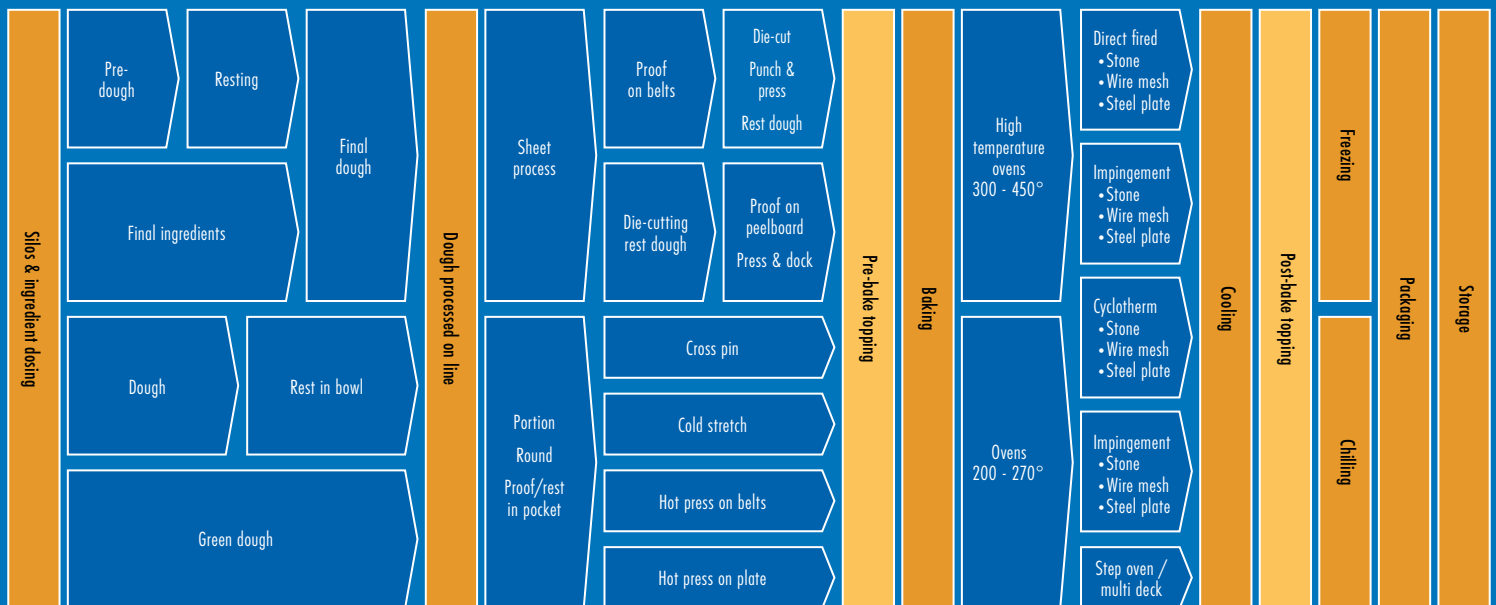
Topping

Freezing

Combined advantages

The Kaak Pizza Production Line benefits from all the combined advantages the Kaak Group can offer! We have the wide experience, the specific knowledge and the right company structure to supply or develop top quality tailor-made equipment, meeting the highest technical, hygienic and safety standards.

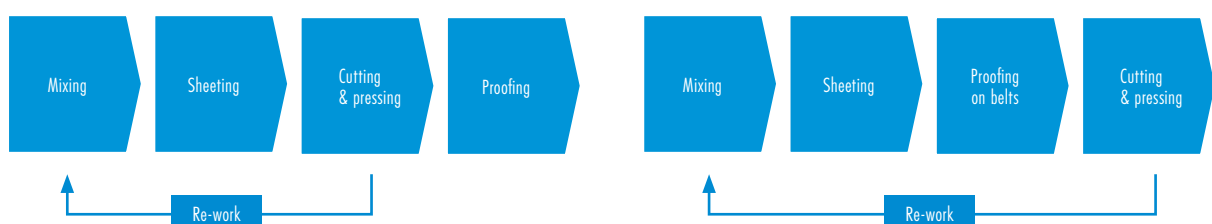
The Kaak Group introduces all components of its fully integrated Pizza Product Line



DrieM Sheeting line

When it comes to choosing a pizza sheeting line, DrieM is the answer. The most innovative design, the best dough handling, the easiest cleaning, the most friendly HMI, all brought together to give you the best experience in sheeting pizza.

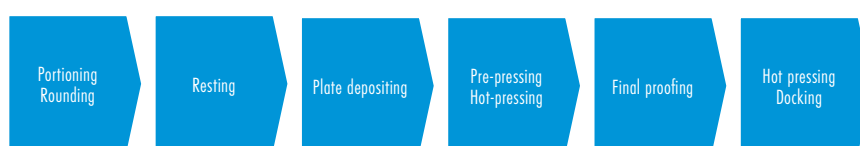
A process suitable for handling a wide range of doughs with full control over size, shape and thickness according to present and future needs. High capacity, minimum labour and low maintenance are additional arguments to go for a sheeting line process.



MCS Hot press on trays

Hot Pressed pizza on trays: decades of relevant experience grant MCS the competence, the confidence and the references to be a world leading company.

With our lines, millions of pizzas are made every day. If this is what you like to make, we know how to do it!



MCS Hot press on belt

Hot press on belt: the way to stick to the traditional process of handling the dough while saving a lot of labour, controlling size and shape during make-up. A true alternative to cross pinning.

You can choose to continue portioning, rounding and proofing in the usual way with the MCS Hot-Press to produce the perfect pizza ready to be directly baked in the oven.



Portioning
Rounding

Proofing in
pocket

Positioning

Hot-pressing;
Top & Bottom
heating

Proofing or resting: whatever your process needs to make the perfect pizza, MCS has the solution. All our Proofer offer the right environment and conditions to get the best out of your dough. MCS exclusive Climatization unit offers maximum temperature and humidity control to guarantee excellent consistency of your product. Several vertical ducts, located at the sides, recycle a large air volume at very low speed. The robust stainless steel structure and the special hygiene and safety design complete the concept of the MCS Proofer.



Stabilized Tray



Cradle with Pockets



Swing Pan Carrier

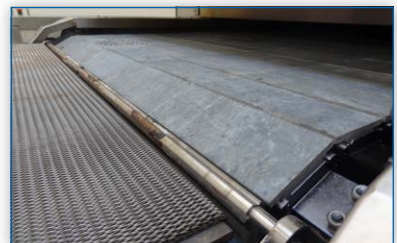
DrieM Proofing on continuous belt

In order to produce thin pizzas with a nice rim and an open structure, give them 'a rest' in your process using a belts-proofing chamber; tension-free and developed dough will make the difference in your product.



MCS Direct Gas Fired Oven DHP

DHP Oven: short baking, high temperature, radiant heat and natural stone make this the oven for a genuine Italian pizza.



MCS Impingement Oven IMS

IMS Oven: convection heat and fast changeover make this oven suitable for various types of pizza.



MCS Cyclothymic Bake Master Oven

BM Oven: radiant and conduction heat make this oven suitable for a longer baking time of pizza on trays.



Benier, the gentle touch to your pizza dough

Mixing, dividing, rounding, proofing... this is what Benier became famous for in more than 100 years of experience. The gentle touch of our machine will develop the best quality of pizza dough.

Take control of your dough with MDD Mixer

This capable mixer, with its proven kneading performance, is the perfect solution for a high capacity pizza production plant. Improved and reproducible straight dough consistency due to:

- temperature control;
- using vacuum and/or pressure;
- optimised batch amounts.

Ingredient supply and mixing process, brought together in one system by one supplier.



MDD High Speed Mixer



Dough Master



Tallround

Kaak Spirals, Multi-Spirals for cooling, chilling or freezing your Pizza

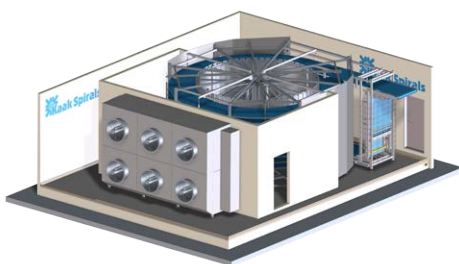
Whether you need to cool, chill or freeze your pizza, Kaak Spirals covers the entire process. We keep everything under control with the spirals we design and build ourselves. And with our patented Multi-Curve belt up to 1,575 mm, the widest available on the market.

Our state-of-the-art design provides:

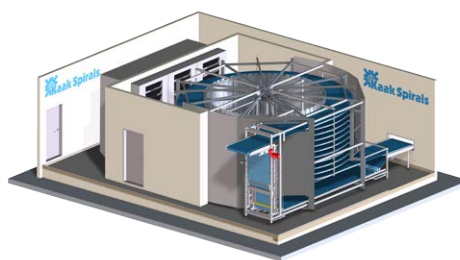
- closed drum geometry;
- direct drive with FC control;
- careful airflow design product oriented;
- quick freezing and low dehydration;
- evaporators & defrost system;
- stainless steel structure and floor;
- enclosure with insulating panels;
- hygiene and easy-clean facility;
- automatic belt washer;
- access doors.



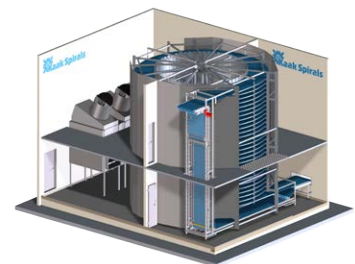
Kaak Multi Spiral



Single pass horizontal
Air distribution trough the spiral



Single pass horizontal
Air distribution trough the spiral



Double pass horizontal
Air distribution trough the spiral

Pizza Topping Line: a **Key** element in Kaak Turn-Key program



Cream Depositor



Cheese Dispenser



Multi-Spot Tomato Depositor

Topping, the final touch to make your Pizza delicious even at first sight. From the simplest tomato dosing to the richest topping, we offer you a tailor-made solution. No matter what "pre or post bake", "waterfall or border-free", "chilled or frozen", we guarantee an accurate, efficient and hygienic depositing of your garniture ingredients.

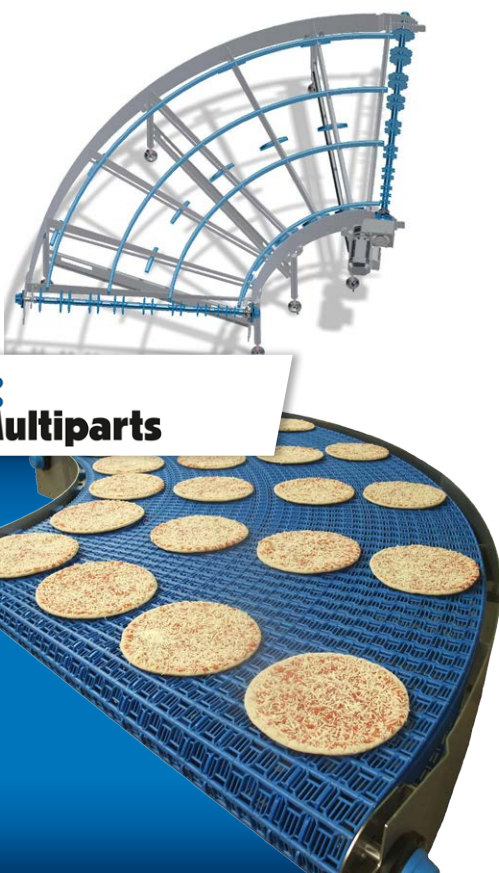


Kaak Bakeware, made by Kaak for your pizza

Custom-designed for your baking line and tailor-made for your product.
Kaak Bakeware takes care of every one of your single specific needs to
guarantee the best product.



Multiparts, for conveying & cooling your pizza's



Conveying your products with our stainless steel hygienic design conveyors is what we have been doing at Kaak for almost fifty years. Today, our own Kaak belts (the Multi-Way & Multi-Curve belts) are still the most used plastic modular conveyor belts in the bakery industry over the world.

The quality of our conveying systems is well known. The new improved hygienic design of all our conveyors make them easy to clean with and without water. Multiparts can be the connecting element in your pizza production line.

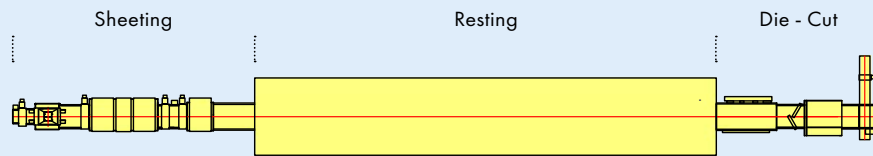
The Kaak Group Standard Pizza Lines

Sheeting Pizza Line 6,000 pcs/h

Example of standard Pizza Line Configuration*:

- Sheeting line 6,000 pcs/h
- Production 4 rows - $\varnothing$ 270 mm
- Resting 15 min

Room height 6 m approx.

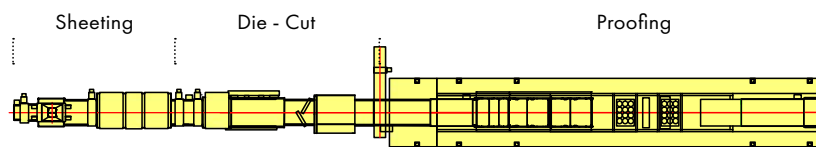


Sheeting Pizza Line 4,000 pcs/h (Gluten Free)

Example of standard Pizza Line Configuration*:

- Sheeting line 4,000 pcs/h (Gluten Free)
- Production 4 rows - $\varnothing$ 270 mm
- Proofing 40 min

Room height 7 m approx.

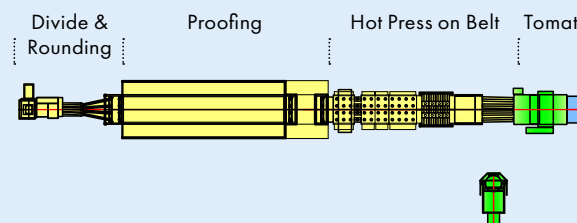


Hot Press on Belt Pizza Line 6,000 pcs/h

Example of standard Pizza Line Configuration*:

- Hot Press on Belt 6,000 pcs/h
- Production 4 rows - $\varnothing$ 270 mm
- Proofing 60 min

Room height 7 m approx.

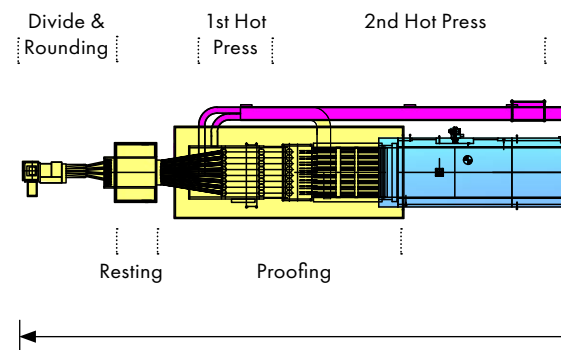


Hot Press on Tray Pizza Line 6,000 pcs/h

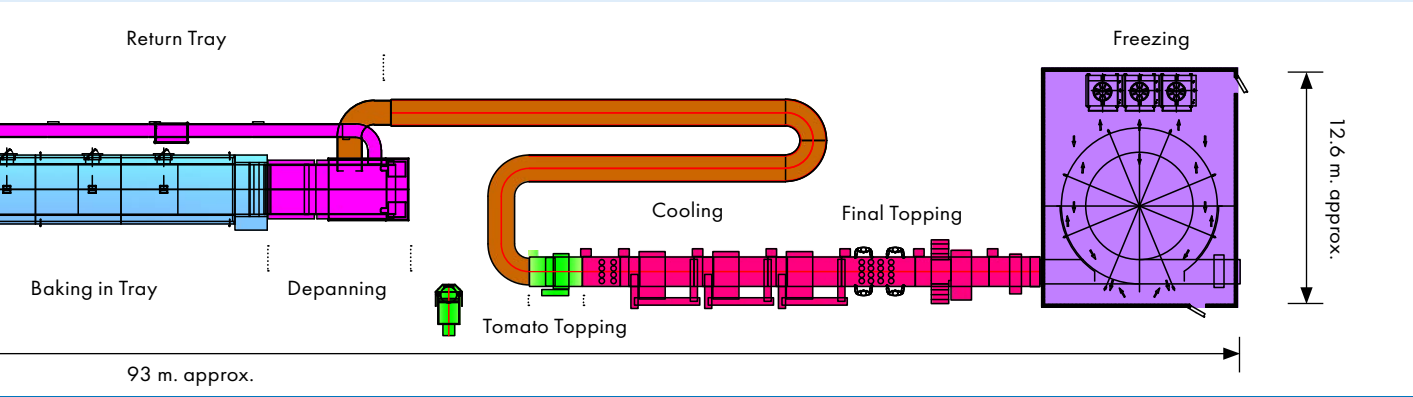
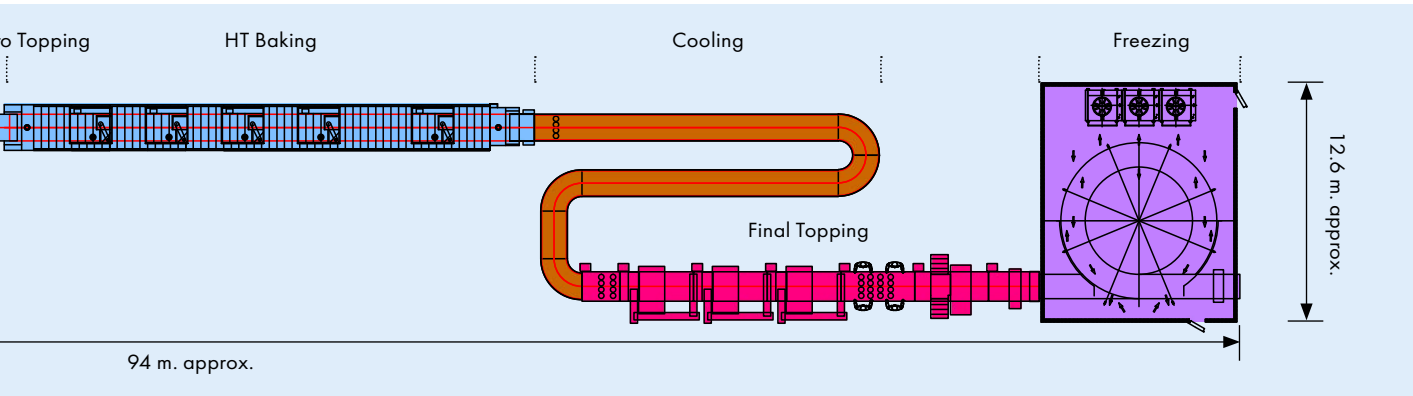
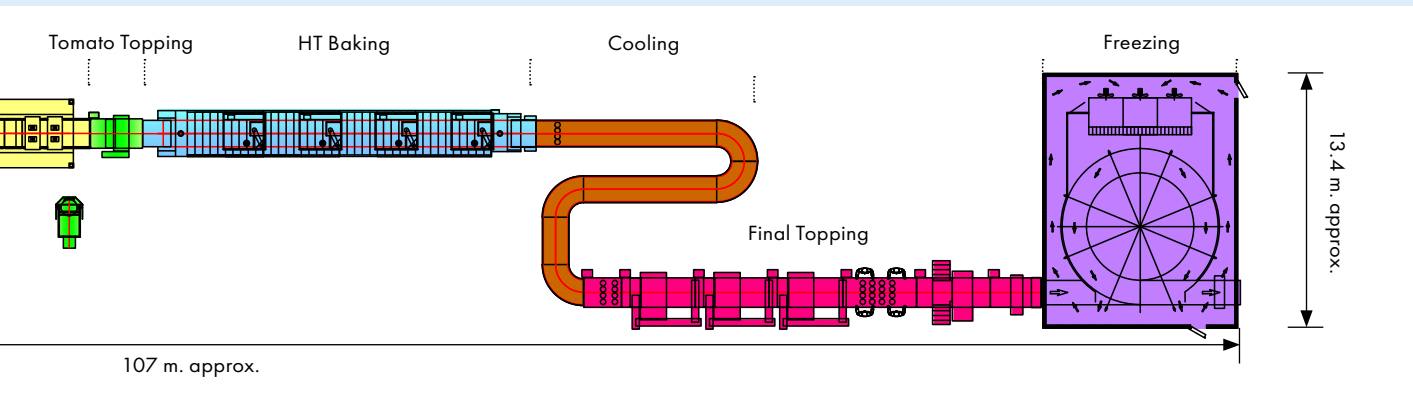
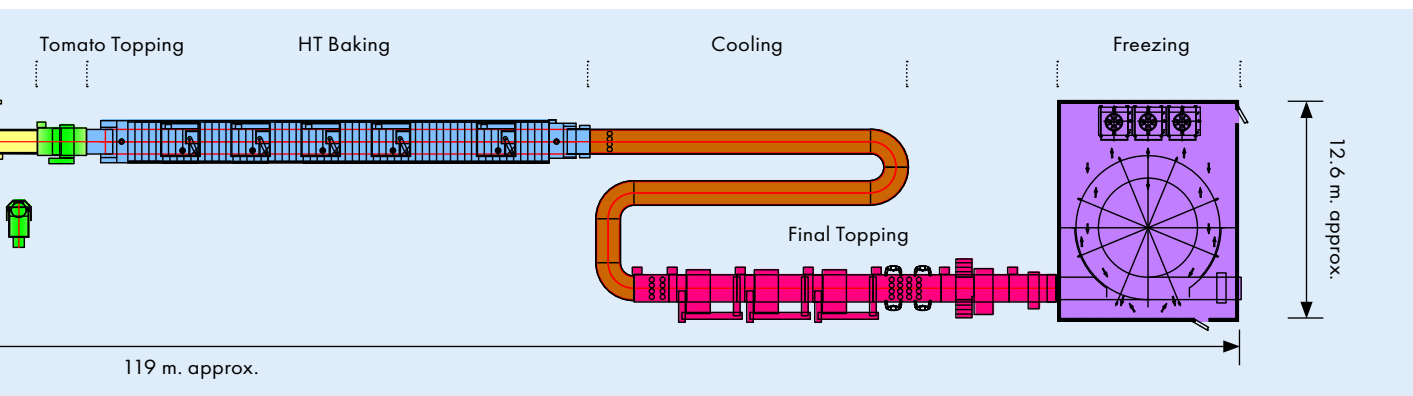
Example of standard Pizza Line Configuration*:

- Hot Press on Tray Line 6,000 pcs/h
- Production 4 rows - $\varnothing$ 270 mm
- Resting 10 min
- Proofing 30 min

Room height 7 m approx.

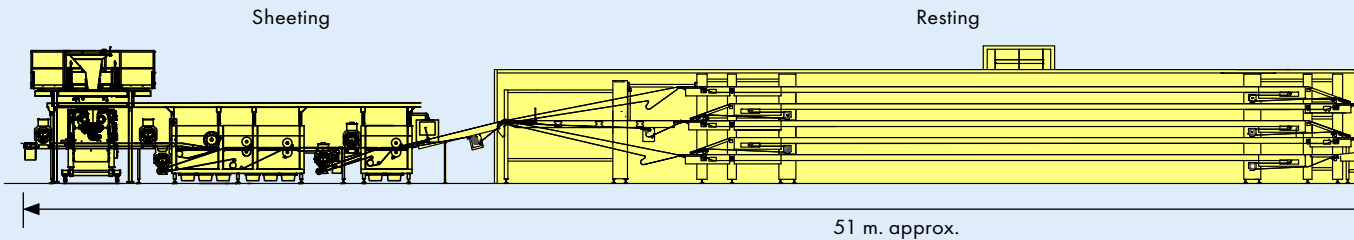


* Baking time: 3 min (Impingement oven), cooling time: 5 min (environment), freezing time: 45 min.
Standard line configuration available in 4,000, 6,000 and 8,000 pcs/h

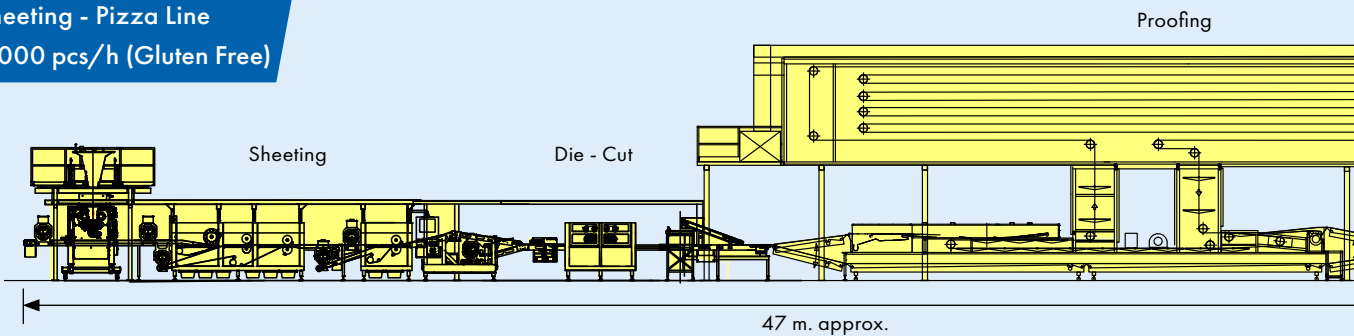


The Kaak Group Standard Pizza Lines

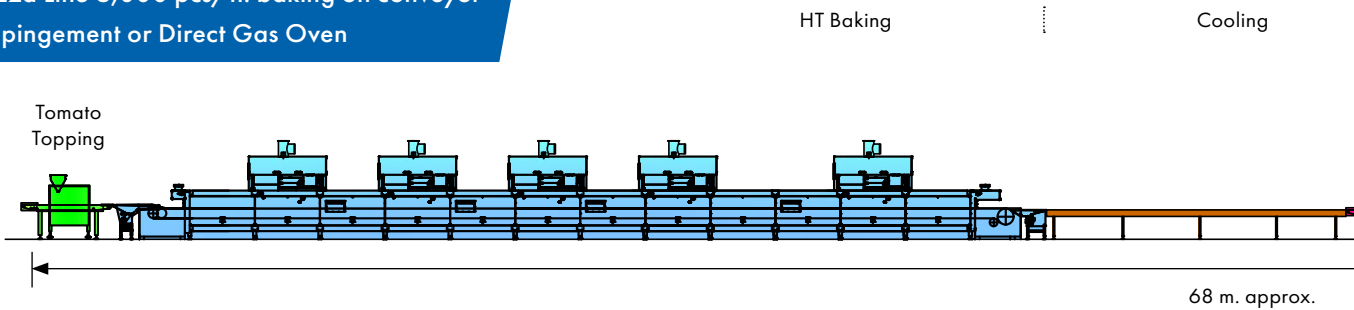
Sheeting - Pizza Line
6,000 pcs/h



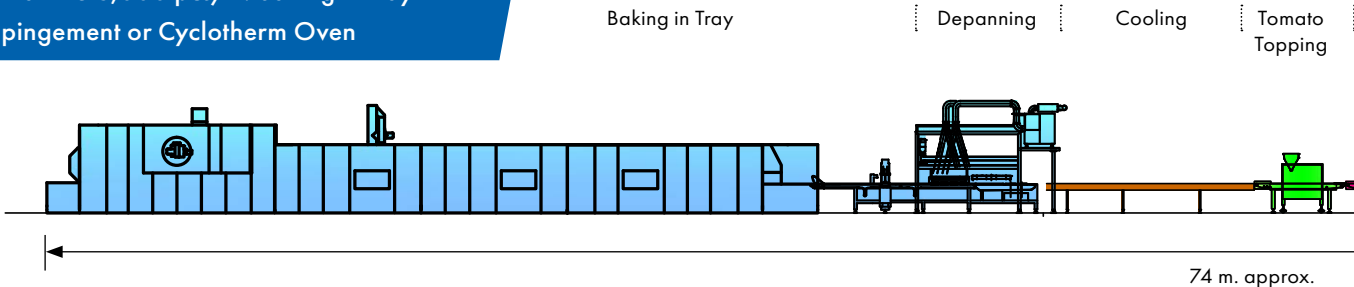
Sheeting - Pizza Line
4,000 pcs/h (Gluten Free)

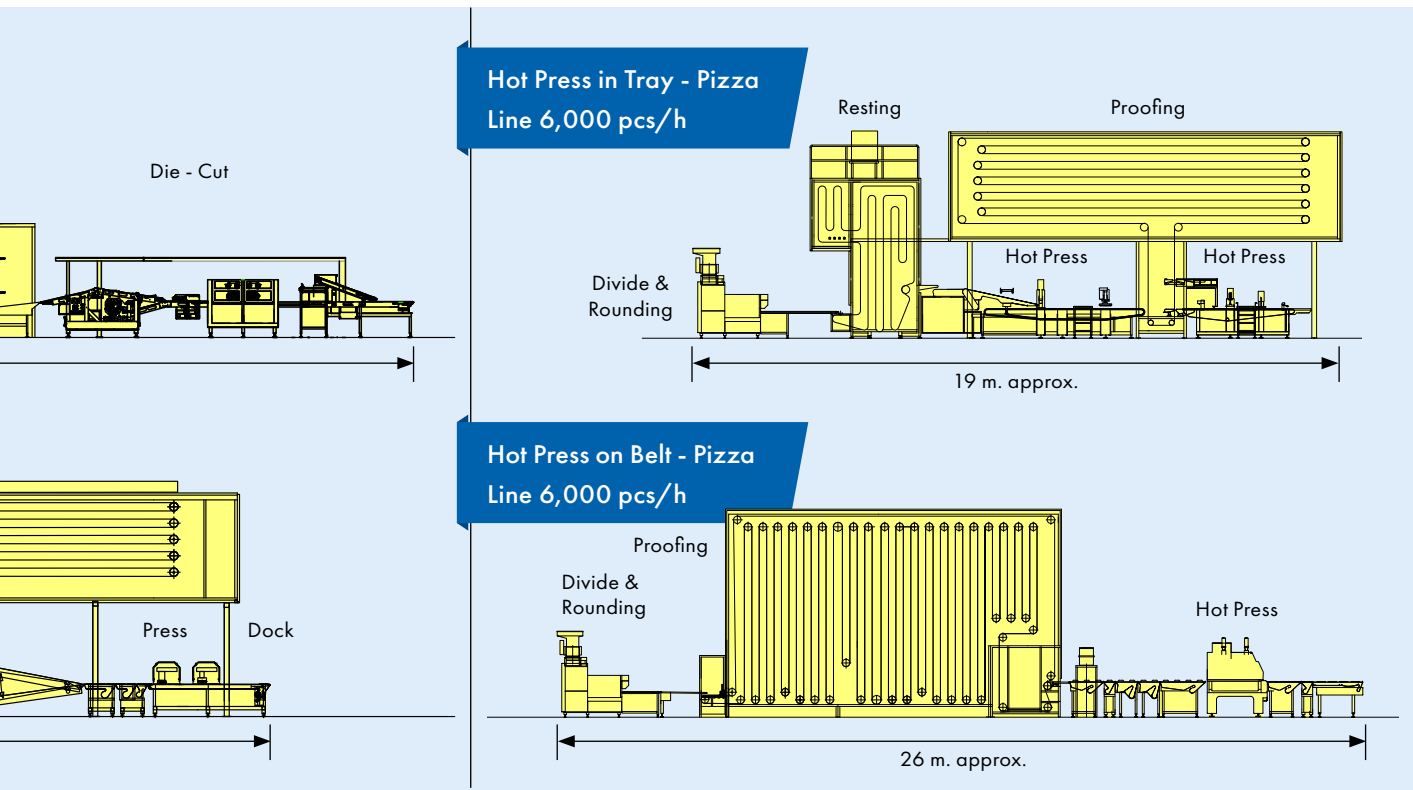


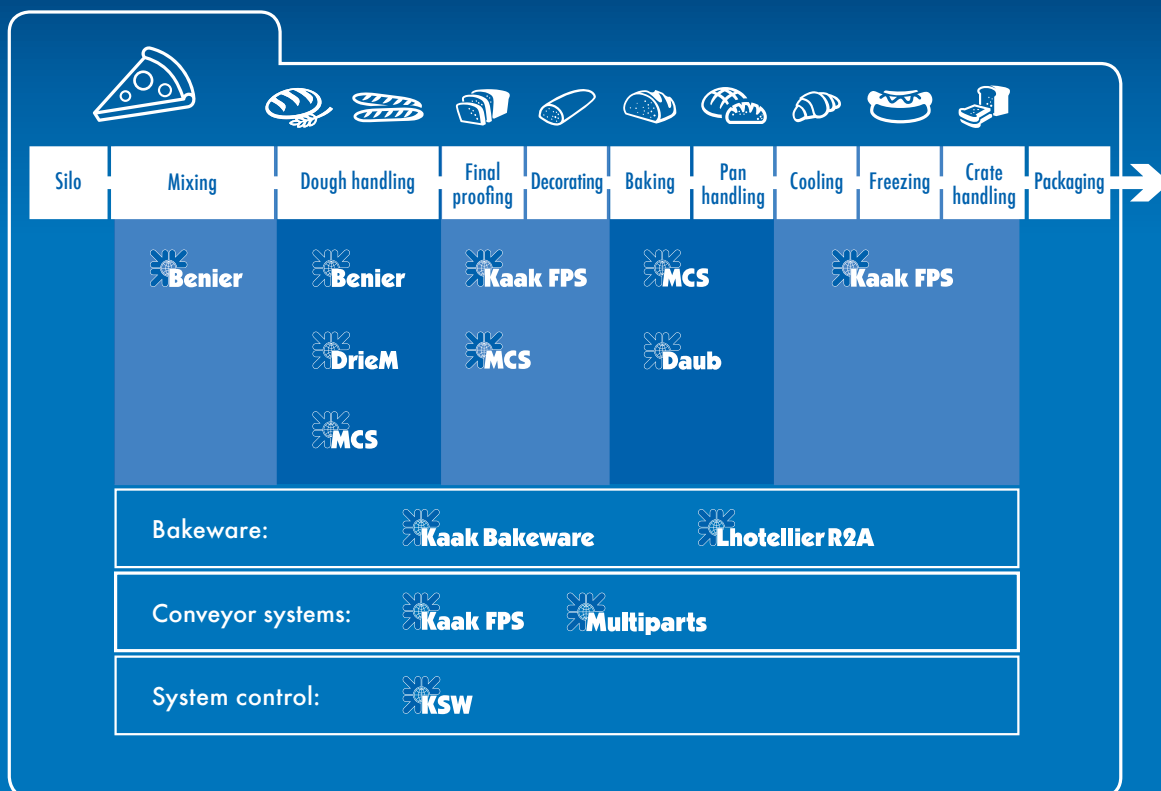
Pizza Line 6,000 pcs/h: baking on conveyor -
Impingement or Direct Gas Oven



Pizza Line 6,000 pcs/h: baking in tray -
Impingement or Cyclotherm Oven







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