

IMAFORNI
The basic ingredient



Lines for special products

IMAFORNI

GEA engineering for
a better world

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Expertise in tradition

Made on customized production lines

The baked-goods sector includes a wide variety of products, many of them with peculiar features coming from specific local traditions. Imaforni expertise enables to design, supply and install complete turn-key processing lines for any kind of world baking specialty.

Here is a short presentation of these capabilities.



Baking on steel band

Equipment designed for optimum weight control

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.

Examples include soft deposited Savoirdi, choux bun and éclair. Equipment for these applications is designed with a focus on hygiene and cleaning.



Detail of baked products topped with sugar crystals



Depositor and a topping unit with integrated recovery and circulation system



Deposited dough pieces



Finished products as they exit the oven



Depositors for soft dough

Many products are prepared with 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 it enters in the oven.

Our depositors are designed to ensure optimum control of dough weight across the entire width of the band, and to aid cleaning. Generating a finished product with an open texture and uniform surface color will depend on precisely controlling the baking conditions.



Choux buns

Complete production lines from depositing to filling

Choux buns are made from an egg-based batter, which after baking, creates a round puffed structure that has an interior hollow to enable the injection of cream into the baked product. The same processes can be used to form a variation with a rectangular shape which is known as an éclair. The batter is baked using a hybrid oven that is split between radiation and convection heating. The correct oven configuration results in baked products that have reached their target size and volume.

GEA Imaforni offers leading technical expertise to ensure that the optimum hybrid oven configuration is selected for top quality products. GEA Comas multi-piston vertical injectors are ideally suited to for delivering fillings such as jams or creams into loose products promising high accuracy and precision. A range of options and accessories offer high configurability and versatility, and user-friendly design speeds cleaning and changeover between products.



Choux bun batter deposited directly on a 1,500mm wide oven band



Choux bun at the oven exit

Soft deposited "Savoardi"

Softness for the most indulgent customers

A niche variation of the traditional Savoirdi product is the soft deposited Savoirdi. This has a much softer texture than the traditional lady finger, and is often enjoyed as a cookie.



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



Color uniformity of products after baking

Puff pastry products

Tasty and fragrant sweets

Although puff pastry products are not formed by a depositor they are still baked on the solid steel band of a hybrid oven. They are commonly topped with sugar before entering the oven.



Products with caramelized top surfaces, at the oven exit

Lady fingers

Complete lines for a typical Italian product

Savoardi, internationally known as “lady fingers” or “boudoirs”, are instantly recognizable and used worldwide as a base for preparing delicious “tiramisù”, one of the most famous Italian desserts. The recipe for lady fingers 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.

GEA Imaformi is the historic leader in the supply of complete lines with production capacities from 400 to 2.000 kg/h.

GEA best technology for an Italian product.



Lady fingers cookies coming out from the 3000 mm wide oven's chamber

Sponge cakes

Technologies for layers and rolls

Sponge cakes come in a huge range of shapes and sizes, including two- or three-layer cakes, Swiss and mini Swiss rolls.

A key stage in processing involves passing the dough through a turbo-aerator is fundamental in order to obtain a consistent batter with the desired specific weight.

The dough is then deposited uniformly across the width of the oven band.

Hybrid ovens are ideal for baking sponge cakes. Accurate adjustment and maintenance of the oven temperature profile is key to achieving the desired thickness of sponge. After baking, the product is flipped over and may be garnished or decorated or even coated with chocolate or compound before being transferred to packaging.



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

Crispy bread

Complete lines for precise handling and baking

Crispy bread is a popular alternative to bread, and represents a growing market.

A wheat, or other grain-based mixture is processed, through a twin-screw extruder to form continuous, flat strips, which are transferred onto a conveyor where a set of gauge rolls reduced them to the final desired thickness and pre-set to the required final length.

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



Strips of flat bread going to the lamination station



Strips before entering the oven



Single pieces are formed after the breaker



Continuous strips of flat products at the oven exit

Pretzels and sticks

Savory specialties

Pretzels and sticks are a popular savory snack in many countries.

The bread-stick shaped products are extruded in ropes, which are cut to length before going to the oven.

The well-known pretzel shape is formed using either a rotary

cut or a rotary moulding process. Before they reach the oven

both products go through a soda bath treatment, and are then sprinkled with crystals of salt. The treatment results in a baked

product with the characteristic dark color.



Full width extruder with bread-stick dough ropes



Bread-sticks extruded onto a plastic belt



Baked snacks

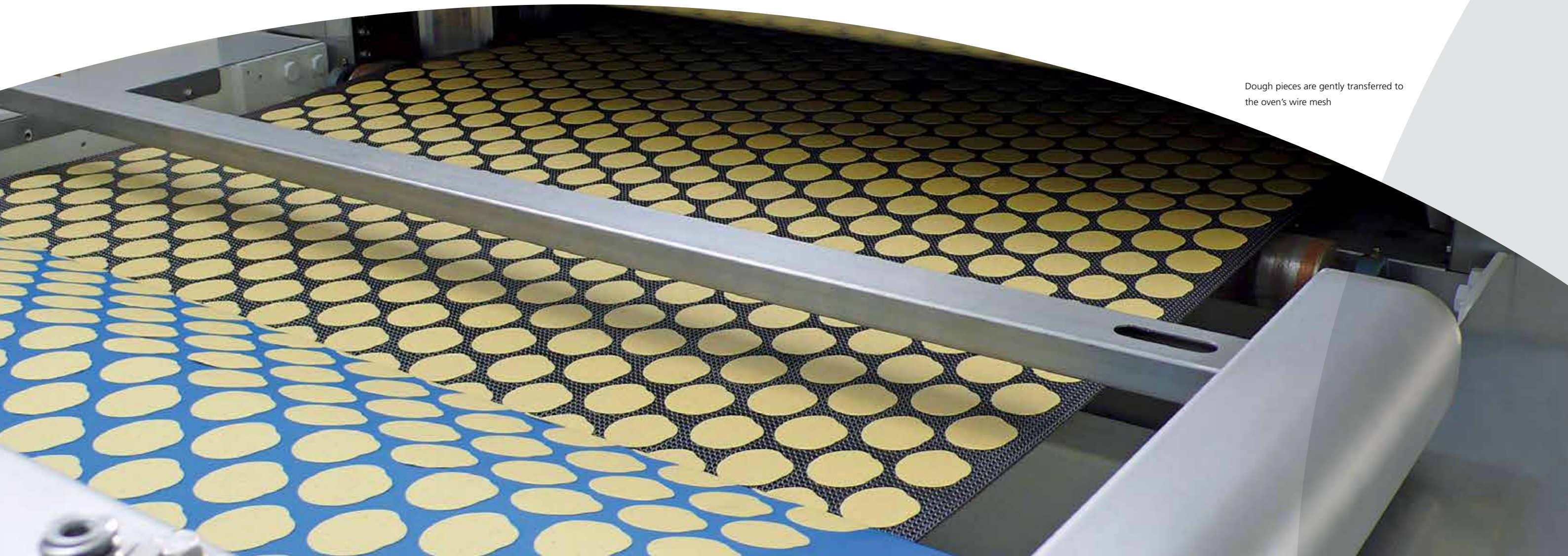
Technology innovation for healthier snacks

Baked snack products represent a growing sector of the market. At the GEA Imaform Bakery experience centre we have applied our knowhow and technologies for traditional hard sweet or cracker lines, and developed new processes for producing baked snacks. Our expertise is key to creating inventive products based on potato, wheat, rice or maize dough for the health-conscious consumer.

Key equipment requirements for manufacturing high quality baked snacks include precise speed control, high performance, and optimally configured baking processes.



A detail of scrap pick-up



Dough pieces are gently transferred to the oven's wire mesh



We live our values.

Excellence • Passion • Integrity • Responsibility • GEA-versity

GEA is a global technology company with multi-billion euro sales operations in more than 50 countries. Founded in 1881 the company is one of the largest providers of innovative equipment and process technology. GEA is listed in the STOXX ® Europe 600 Index. In addition, the company is listed in selected MSCI Global Sustainability Indexes.

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