



# Pizza Topping System



# Pizza Topping System

## Modular technology for 'hand-made' style pizzas.

GEA Comas manufactures a range of specialist machines for topping several sizes of pizzas with or without free edge. The system includes a sprayer for filtered tomato sauce, which produces a free edge on the pizza base, or a tomato sauce depositor and spreading unit to distribute tomato sauce evenly over the pizzas as they pass through. Alternatively, tomato sauce can be applied using a waterfall depositor to produce American-style pizza bases that are totally covered in sauce. Other toppings, such as mozzarella and vegetables, can be deposited using a waterfall finger depositor, and a targeting mask can be applied to leave the free edges that are typical of Italian-style pizzas.

## Special ovens for perfect baking.

To complete the production line, GEA Imaforni offers special tunnel ovens with the most accurate controls in each zone: temperature of the baking chamber, top and bottom heat ratio and extraction of moisture from the chamber. These controls guarantee the perfect baking of every type of pizza.

## Italian expertise for mozzarella production.

For customers wishing to produce mozzarella and other pasta filata cheeses to top pizzas, GEA offers a range of equipment from single machines to complete plants.



# Pizza topping line

## Pizza bases loaded with an Italian touch

The highly flexible LFP model pizza topping system has been designed as a complete solution for depositing a wide range of ingredients, from tomato sauce to toppings such as mozzarella or vegetables, over raw or baked pizza bases. Developed to offer high production flexibility, the modular LFP technology comprises single units that can be moved along processing lines allowing various ingredients to be deposited in a chosen sequence on the pizza bases.



Are you interested in producing mozzarella?  
GEA has the right solution for you.

## Simple cleaning

The LFP pizza topping system is constructed in stainless steel and food-grade materials to comply with strict hygiene regulations. The whole system is designed to be as easy as possible to clean: the conveyor and other product parts are removable for easy cleaning and production units are also wheel mounted for easy access.

# Waterfall topping line

## No border, full taste

The waterfall topping system is suitable for the topping of every shape of pizza, whether round, square or triangular and for high production capacities. The pizza surface is fully covered with tomato sauce, cheese, ham, vegetables etc., except with square or rectangular pizzas which can have the tomato sauce distributed in strips. The surplus product can be re-used by appropriate recovery systems.



Roller depositor model DRP



Finger depositor model DAP-600



Surplus recovery system



## Special ovens for crispy pizzas

GEA can build your pizza baking oven with a stone conveyor: the ideal baking oven for perfect pizza results.

# Target topping line



Spreader model COT-600



Volumetric piston depositor model DPC-600

## The classic Italian pizza

The target topping system is used for the topping of free-edge pizza bases. It is especially used for Italian-type pizzas so they resemble hand-made pizzas.

## Tomato depositing and spreading system

The DPC volumetric piston depositor accurately deposits tomato sauce, also containing small solid particles, right in the middle of the raw pizza bases. The COT spreader is then used to distribute the sauce, through special spreading rollers, to the desired diameter, leaving a free edge.



Spreader model COT-600



## Tomato spraying & depositing system

The DPS piston depositor allows pureed and filtered tomato sauce to be sprayed directly over either raw or baked pizzas, leaving a free edge. The tomato sauce is applied quickly and precisely over the moving pizzas. Spreading is unnecessary after the tomato sauce is applied.



Tomato sauce depositing and spreading system



Piston depositor model DPS-800

# Target topping line

## Topping station

The DAP depositor is supplied with a set of motorized and adjustable finger devices achieving a gauged product layer on the main belt. The ingredients are then sprinkled on top of the pizzas by a sprocket wheel. The depositor can be equipped with a movable mask to protect the pizza edge from the ingredients during the deposit and to keep a free edge.



Finger depositor model DAP-1500 with movable mask for topping of free-edge pizzas



Vibrating depositor for original



Water spraying unit



Finger depositor model DAP with surplus recovery system





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