

**Impianti
tecnologici
alimentari
speciali**

**We combine
art with
innovation,
creating the
future.**



We are specialized in the
designing and
construction of automatic
and semi-automatic baked
goods production plants.

We modernize craftsmanship

Realizing bakery products is an art that we intend to respect through processes innovation and raw materials enhancement.

We provide a tailor-made service, that starts with a research phase to get to the design up to plant commissioning, all in complete autonomy.

Each plant is unique

1999		Pandori line <i>capacity 6.000 pcs/h</i>
2005		Panettoni line <i>capacity 3.600 pcs/h</i>
2009		Pizza from dough ball line <i>capacity 12.000 pcs/h</i>
2010		Rusks line <i>capacity 2.400 kg/h</i>
2010		World's first line for gluten-free pizza <i>capacity 5.000 pcs/h</i>
2015		Croutons with sourdough and rye flour line <i>capacity 4.000 kg/h</i>
2016		Soda crackers line <i>capacity 5.000 kg/h</i>
2017		High quality bread with sourdough line <i>capacity 4.000 kg/h</i>
2018		Taralli line <i>capacity 2.000 kg/h</i>
2020		Pizza line <i>capacity 9.000 pcs/h</i>
2023		Pan bread line <i>capacity 8.000 kg/h</i>
2024		Bisnaguinha line <i>capacity 200.000 pcs/h</i>

Story of an art

In 1994 Iteca S.p.A came into the world. Over the years, we have chosen to invest in research, human resources and field experience. These choices have provided us a constant growth on both technical and manufacturing levels.



**At the basis
of our work**

THE MAIN FACTOR

To guarantee the state-of-the-art of our products, we focus especially on the cooking, essential factor to achieve high quality products. Through the constant research, we realize energy-efficient ovens.

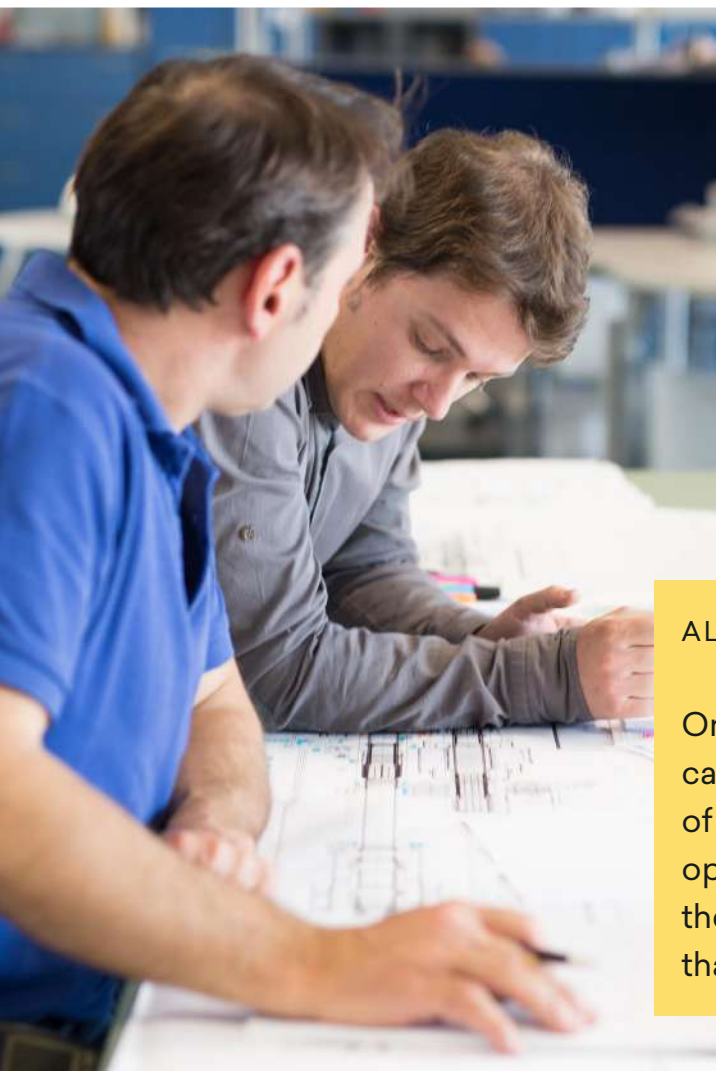


A constant research



AN IMPORTANT MISSION

Our first mission is quality, and to reach it, we devote our energies to the continuous training for scientific and technological updating.



Our workflow

We propose to the client a turnkey project, from the mixer to the packed finished product.

ALWAYS LOOKING FORWARD

On the owners sketched line, Iteca carries on with its continuous research of the best plant solutions. We are open to innovation and for us, the future is a pure place that only awaits to be discovered.

Our production lines



Puff pastry

23.000-100.000 Pcs/h

Multiproduct automatic lines for croissants, mini-croissants, toaster tarts and strudels. From proofing that manages the sourdough, through lamination and fats incorporation, to cut and forming and the mould deposit. The product is handled on a pans' conveyor system with specific pan storages to change format, from the proofing chamber to the impingement oven and to the cooling system, spaced by the filling stations. It is possible to choose the sheeting level, the weight and the dimension and filling type, also bicolor.



Rusks

1.000-2.500 Kg/h

Automatic lines for different kind of rusks production: classic, whole wheat flour, grain and light. It is a combo of two lines: one for bread loaves from laminated layers production and an oven to toast the slices. To reach the specific weight of the finished product, the bread needs to be seasoned in order to allow the natural redistribution of humidity and proteins. After the seasoning chamber, the bread is sliced for the Crouton production a special cutting system is provided. Toasting takes place in a cyclothermic oven, where the sealing of the chimneys, the weight of the net and the heat distribution inside the chamber constitutes a unique technology of Iteca.



Bread

2.000-8.000 Kg/h

Automatic lines for baguettes, loaves, ciabatta and loaf bread. From dough preparation room to forming and rising. The dough can be placed on fillet trays and its conveyors system, on plastic peelboards or on natural microfiber cloths. For more simple products, rising can happen also on a continuous mesh. Once risen, the bread is baked in an impingement oven, either standard or with manholes.



Pizza

4.500-16.000 Pcs/h

Complete automatic lines for dough ball or laminated pizza production. It is possible to manage the preparation dough room and forming through hot press, cross lamination, spinner lamination or conic lamination. The rising depends on the type of final product and can reach up to 6 hours on swinging trays. Cooking takes place in high temperature stone ovens; the honeycomb bed allows an easy cleaning.



Pan bread

1.000-8.000 Kg/h

Automatic lines for bread from laminated sheet with molding and continuous cooking on a single chain or with pan conveyors. In case of pans with a lid, the covering can be managed before or after the proofing chamber, with the possibility of placing a pan's sealing latch.



Crackers

1.000-5.000 Kg/h

Automatic lines for the scrap-less production of laminated soda and cream crackers. From the preparation dough room with sourdough or chemical yeast, the product is laminated and spread until the entrance of the oven. This allows to reach high production capacities and to avoid product scraps.



Bread substitutes

1.000-4.000 Kg/h

Automatic lines for the production of taralli both boiled and leavened, extruded or laminated. Production lines for breadsticks, such as pretzels, soda sticks and flavoury snacks. Production lines for strained, laminated and pressed breadstick. Production lines for thins.



Italian dessert tradition

1.000-8.000 Pcs/h

Automatic lines for excellence Italian pastry, such as Panettone Milano, Panettone Verona, Pandoro and cakes. Panettoni can be both glazed or natural. The product creation starts in the yeast room, for the proper managing of the sourdough, proceeds in the mixing stations, the fermentation inside the proofing chamber, and through the divider up to the round moulder. The dough is then put into paper baking cups or moulds (for cakes and Pandoro) and sent to a long leavening. After that, the product is scored and/or glazed and baked in impingement ovens, that ensure the precision of the baking, independently from the product placement. After the baking, panettoni are cooled hooked upside-down, whereas pandori and cakes are cooled by a fast vacuum system. The final product can be sent to the filling stations, or the garnish or glazing stations. The movement from station to station can be managed by a continuous system, on trays or with free product.



Industrial pastry

100-2.000 Kg/h

Automatic lines for fine pastry production, such as scones, cookies or brownies. Automatic lines for muffin, plumcakes and sponge cakes production. The plants can work with a lamination (scones), an extrusion (cookies) or a pouring (brownies) system. After that, the formed product is cooled, depanned and cut in single portions with ultrasonic blade (brownies), or garnished and glazed (scones).



Biscuits

3.000-5.000 Kg/h

Automatic lines for the production of laminated dough biscuits, rotary moulded biscuits, wirecut biscuits, dropped or extruded biscuits. Dimensions, shaping and weight of the biscuit are customized to the client's requirements. The formed biscuit is baked in impingement or hybrid ovens. Iteca can also supply all accessories like sprinklers, dusters and flouring machines.



Research

1

Analyzing
raw materials

Studying
technology

2

**Technical
choices**

Design

3

Defining
the layout

Realizing
the project

4

Assembling

Test

5

Guaranteeing
an optimal work



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**Change and
innovation are
written in our
DNA**

