

TT ITALY

Italian Sweet Technology



THE ABILITY TO MAKE DELICIOUS
CAKES BEGINS WITH **TT ITALY**

TECHNOLOGY IS OUR PASSION

We are an Italian manufacturer of industrial bakery equipment, specialized in process control. We started our activity in 2003 and now we stand out as the world leader in the engineering and manufacturing of Industrial cake lines.

Our turnkey industrial cake lines are designed and built following our client's needs and requests for a tailored made solution.
Our team combines competences and specialized technology to create the best solution for the customer, from the development of the recipe to the commissioning of the machinery.

COMPANY FIGURES

YEARS OF EXPERIENCE	INTERNATIONAL PATENTS	INDUSTRIAL INDOORSURFACE	STAFF	MEAN AGE OF STAFF	INTERNATIONAL PRESENCE
23	7	8,000 sqm	50	36 y/o	61 countries

OUR TECHNOLOGY

BATTER AND CREAM PREPARATION



AUTOMATIC QUALITY CONTROL

TT Italy's patented Turbo Mixer WHIPPER is designed to precisely emulsify and/or aerate, through the injection of pressurized air or Nitrogen, cream and liquid batter by constantly controlling in a precise manner the desired density of the product.

Thanks to its Double Cooling System, monoblock structure and the Turbo head EDM-carved pins, it guarantees consistent results, by assuring a digitally monitored and fully automatic continuous mixing process. TT Turbo Mixer provides a complete control over the process parameters, allowing continuous mixing in a closed system with reduction of downtime and no human interference.



CREAM FILLING



CAKES BATTER



CHEESECAKE

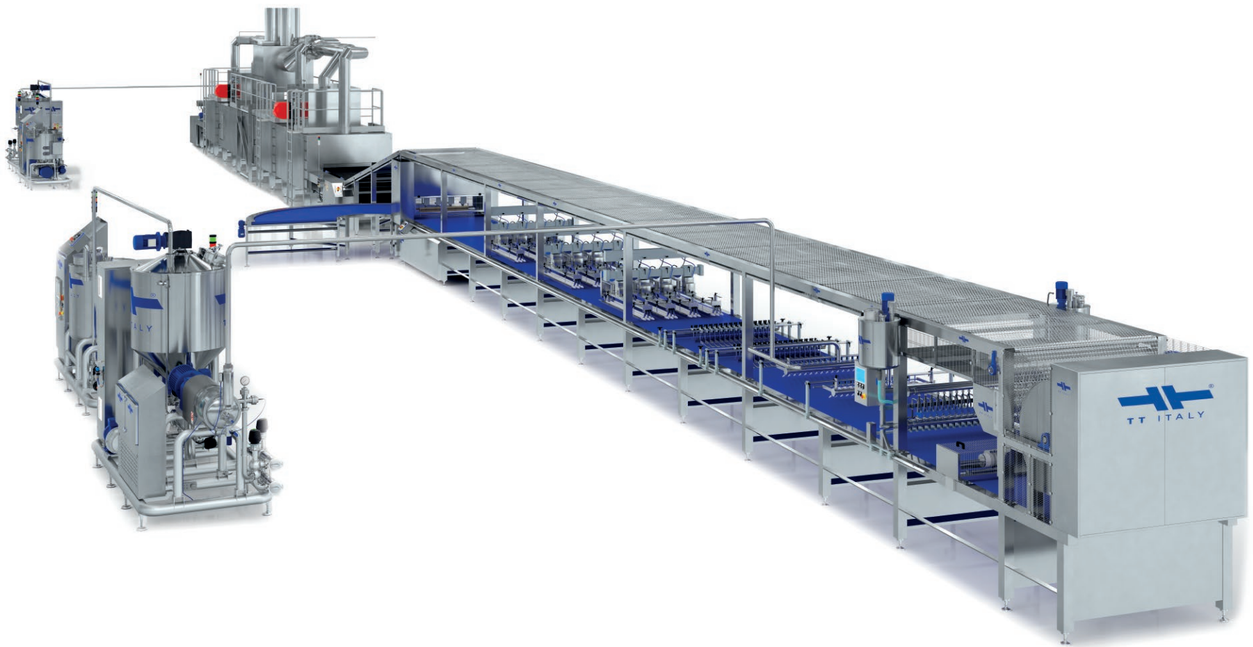


SPREADS



MARSHMALLOW

SPONGE CAKE LINES



ONE LINE, THOUSAND POSSIBILITIES

TT Italy engineers and develops Sponge Cake Lines by combining competencies and specialized technology at our client's service. When developing a project, special attention is given to a better use of ingredients, improving operational times and use of human resources, fast and effective sanitization and overall waste reduction.
Our cake lines are made to last, serving you faithfully for years to come thanks to the top-quality materials and components used in our lines, the state-of-the-art design and construction, and our hyper-specialization in this sector.


LAYER CAKE


BICOLOR


MINI ROLL


BIG ROLL

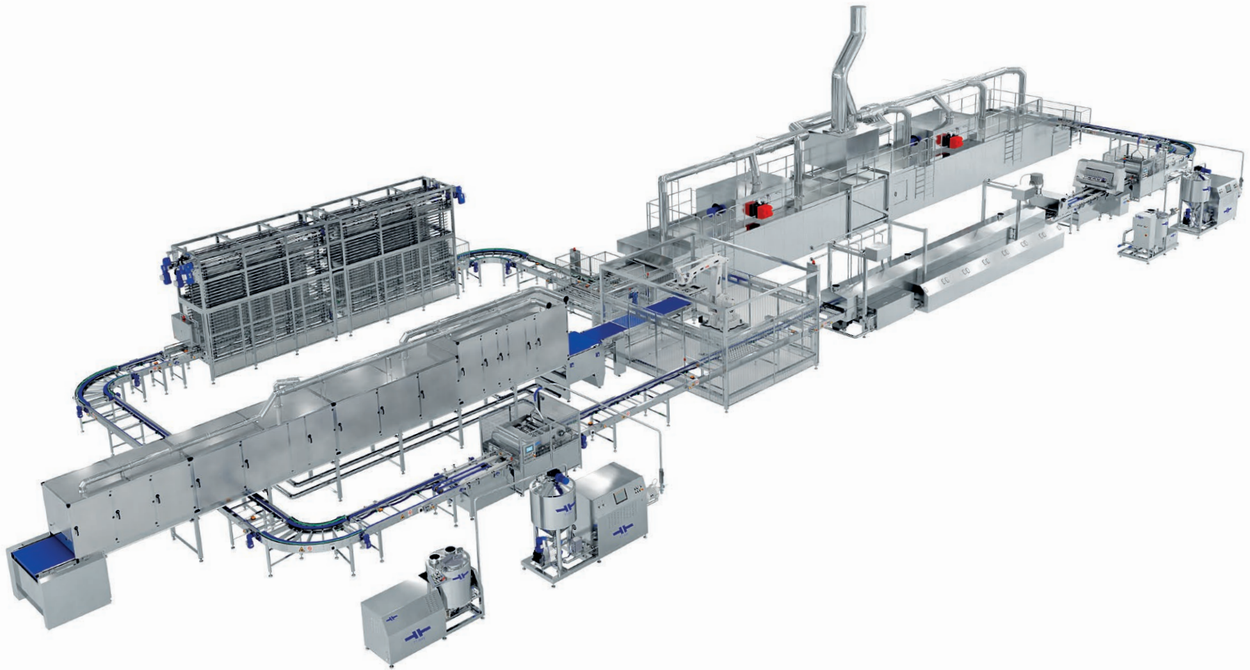

CAKE ROLL


CHIFFON CAKE


CHILLED LAYER CAKE


FAMILY CAKE

CUPCAKE AND DEPOSITED CAKE LINES



PROCESS CONTROL IN A SIMPLE PACKAGE

With TT Italy Cupcake and Deposited Line you will improve your ingredients efficiency and the control over the output.
High quality results can only be achieved with maximum control of all steps in the process:

Mixing - Aeration - Emulsification - Transfer - Deposit - Injection - Sanitization



CUPCAKE



MARBLE CAKE



PLUMCAKE



TWINKIE



MUFFIN



DONUT



POUND CAKE



LADYFINGERS

CHEESECAKE AND CELEBRATION CAKE LINES

Our team with its experience, can recommend the ideal solution for your needs. Whatever your productivity goals or product requirements are, our experts have the best answer for you.









MI BAKERY TUNNEL OVEN

After 20 years of experience in the bakery field and a strong know-how in the cake world, we proudly decided to add the missing piece to our Industrial Cake Lines: the Oven.
A further boost was given us by the positive feedback of our loyal customers, as well as an increasingly demanding market.
With MI BAKERY we offer our customers high quality Tunnel Ovens for the bakery industry.





According to production needs, our engineering department customizes the ovens both in terms of components and dimensions to obtain an optimal system for performance and reliability.
All the ovens' elements are Made in Italy.
The baking chambers are manufactured with aluminated steel for corrosion and high-temperature resistance and are completely covered with stainless steel. The ovens are designed with optimized air flows to obtain the best distribution, the best energy saving and a shorter baking time. Each oven model is equipped with different types of conveyors.

- HIGH PRODUCTION CAPACITY
- MAXIMUM ENERGY EFFICIENCY
- CUSTOMIZABLE BAKING PROGRAMS
- CONSUMPTION AND WASTE REDUCTION
- PRECISION AND BAKING HOMOGENEITY





OUR SOLUTIONS

TT LAB

RESEARCH + DEVELOPMENT + INNOVATION

With over 80 industrial cake lines commissioned,
TT Group's Food Technology Company leverages profound know-how
on the global ingredient market providing product R&D services to our customers.
TT LAB's hyper-specialized team of food technologists boosts your
products' profitability in line with your specific targets.

Whether starting from your existing product or from a creative idea,
TT LAB is your one-stop solution!

TT LAB gives you the possibility to test your products and develop your recipes,
both at our premises and at your plant, with:
2 chemical analysis labs,
2 fully equipped testing facilities for practical testing and proof of concept,
2 full feature testing units, available for testing at customer facilities,
1 training centre.

**TT LAB test equipment possesses identical features
and process capabilities of TT Italy industrial equipment.**

Product images are for illustrative purposes only

TT GROUP

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