Pizza topper

Weighing & distribution of pizza topping

PRODUCT SHEET

Advantages

- No give-away
- No recirculation
- Improved distribution
- Easy to clean design
- All parts can be dismantled without tools
- Step-driven - no pneumatics

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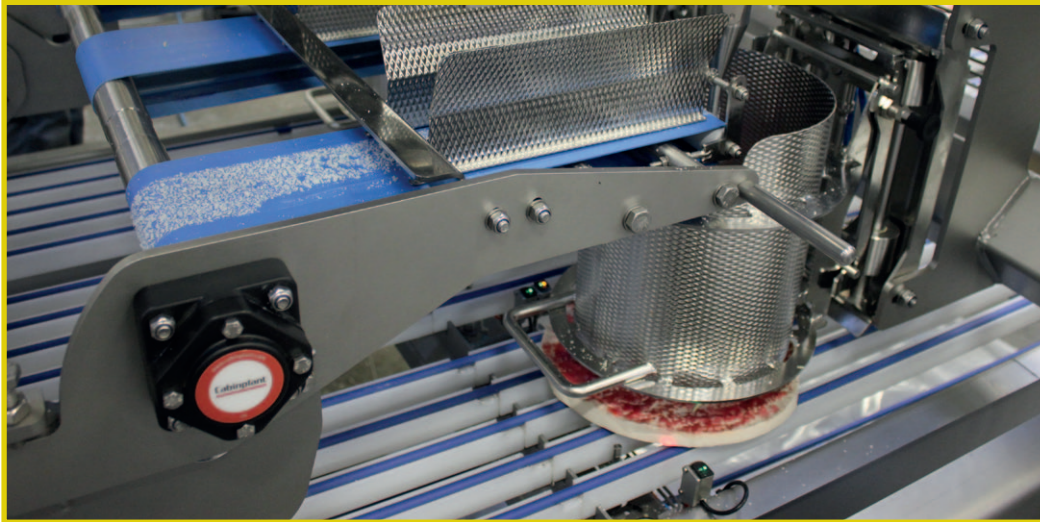
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Precise by nature

Cutting-edge topping technology

The pizza topper provides accurate weighing and improved distribution of topping onto a variety of pizza types. Compared with traditional machines on the market – or manual distribution – the Cabinplant pizza topper distributes topping products with no give-away or recirculation and with reduced change-over time for other pizza types.

The pizza topper is adjustable for any pizza production. The machine can be used for both round and square pizzas as well as for pizzas with or without topping on the edge. In addition, the machine is applicable for both baked and unbaked pizza bases and for distribution of mixed topping products or topping in layers.

The Pizza topper is applied for weighing and distribution of various products onto pizzas - fresh or frozen products onto baked or unbaked bases, e.g.:

- Shredded cheese
- Ham, bacon and other meat products - fresh or frozen
- Vegetables, e.g. mushrooms, red pepper, etc. - fresh, frozen or cooked
- Fruit, e.g. pineapple

Application

- Round pizzas Ø100 - 400 mm
- Square pizzas 400x400 mm
- Pizzas with or without toppings on the edge

Functionality

- From 20 to 240 pizzas per minute on 1-4 lanes.
- For pizzas that are conveyed continuously or stepwise.
- Complete in AISI 304
- Manufactured in an easy-to-clean design
- All parts can be dismantled without tools.
- All vital parts are incorporated in the pizza topper body or multihead weigher body
- Can be supplied with distribution tool, platform, conveyors, etc.

Capacity		1 - 4 lanes
Volume	per/min	20 - 240

Dimensions	mm	Length	Height	Width
		2080	2630	1510

Accuracy		Cheese	Ham	Mushroom	Pepper
Product	gr./ +/-	1 - 2	1 - 2	1	1

Depends on product characteristics, room temperature, etc.

Measures may vary depending on type of use