

Pizza Stuffed or folded

Free-standing folded edge, pneumatic machine, producing one folded edge pizza at a time, supplied by Form & Frys.

The Pizza folding machine is the result of product development, where pizzas with a higher edge than the centre base has been, a higher priority within the industry.

The solution is the folding machine where the dough is simply double at the edges, with the result that the remaining dough base is unharmed and intact, for superb product quality.

Today the pizza folded edge range covers machines with or without filling under the edge.

The unique folding process “silicone folding fingers” folds only the edge and leaving the centre untouched.

FOLDED CRUST OR STUFFED PIZZA CRUSTS

Means, value added product as the major advantages of this product type.

Special folded products for your unique production.

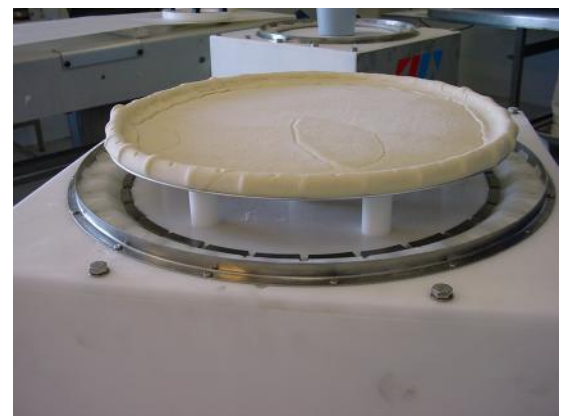
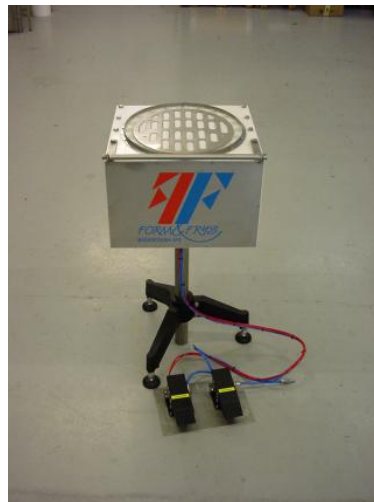
If your product development department has products being developed or products' not being manufactured, due to the automation of the folding part, not been defined, please let us know.

Reliable and easy operations are given top-priority and all machines are as a natural consequence, made as simple as possible.

Free-standing unit are ideal for a single pizza production or R&D departments.

For further information or for on higher volume units, please check our web page:

www.formfrys.dk



Folding instructions



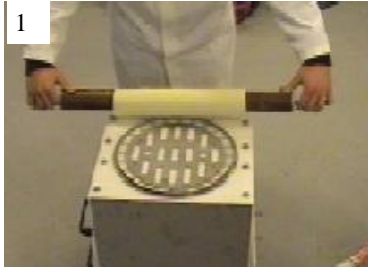
EQUIPMENT FOR THE
FORMING AND
FILLING OF
DOUGH PRODUCTS

Connect compressed air to the connection point on the Foot pedal.

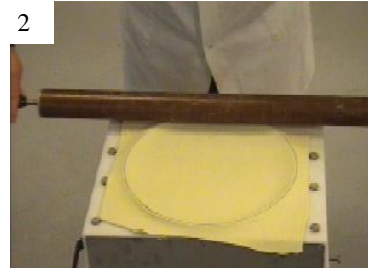
Requirements:

Air: 20 l/min(5 gall)– 4-6 bar (60-80 psi)

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SE-No. (VAT): DK 7350 6816



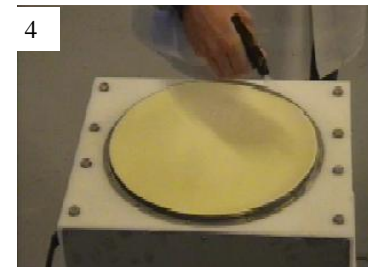
1 Roll out the dough sheet



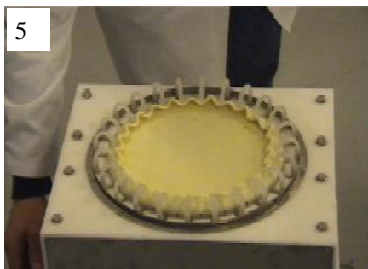
2 Press the dough through the knife



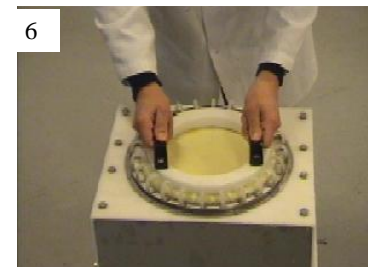
3 Remove unwanted dough



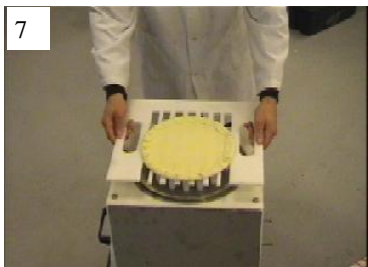
4 Spray with water



5 Step on the folding pedal



6 Seal the pizza with the pressing ring.



7 Step on the eject pedal, and lift off the pizza.



8 Final product

