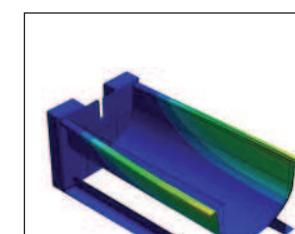
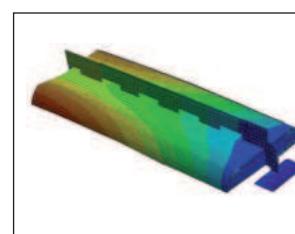


Why choose LEGOSTAMPO system

Because it is the answer to all production technologies.



Because it is the system that guarantees the best treatment homogeneity.



Because it guarantees the best section and shape maintenance thanks to its executive stiffness.



Because it gives to your product the best compactness.



Because it increases the real yeald of the slicing lines.



Because it is the unique system that guarantees the quality requested today and permits to move to tomorrow technology.



Because it's the unique system that evolves together with your production needs.

Because it makes easier molding and de-molding.



Because automation is simple and reliable



Because it reduces the moulds maintenance costs.

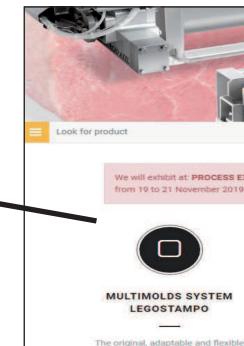
Because it's the solution that improves ergonomics in all the productive sectors.

Because it reduces the labor costs for each kilo of finished product.

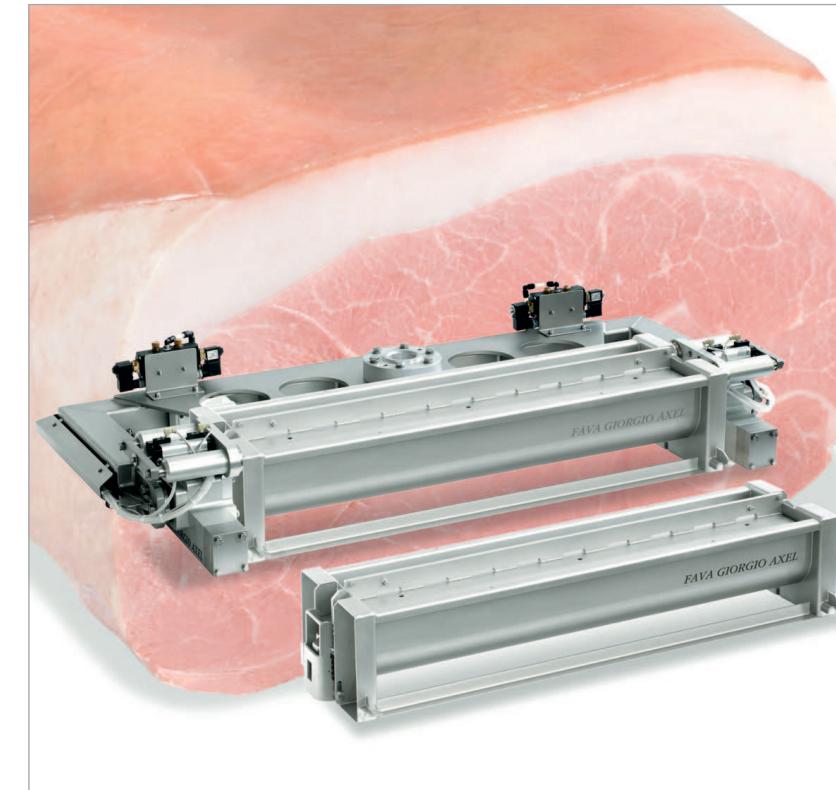
Because it optimizes the internal logistics, greatly reducing the requested room for a finished product kilo.

Visit our website and click on LEGOSTAMPO to enter in the specific section.

We are at your disposal for customized projects.



Multi-molds LEGOSTAMPO innovation for cold cuts



The original production system for cooked ham in bars, for all technologies, that puts together the advantages of the single mould to the advantages of the multi-moulds piles systems

- Fit for traditional technology and for under-vacuum cooking, without special weight loss limitation.
- For the under-vacuum cooking of products in bags, in thermo-forming machine, under-vacuum sacked and clipped.
- It permits to obtain compact products, with constant shape and it guarantees high slicing yield.
- Only stainless steel moulds, singularly handling, with no limits of shape and length, safely and steadily stackable without other fixing elements.
- It doesn't request the false moulds use, avoiding the products movement, keeping unchanged the rumps position during moulding.
- With moulds easy to stack, with cheap, simple and flexible enslavements.
- With the possibility to move the piles on floor or on ceiling.
- With great room reduction during all the phases of the production cycle compared both with the traditional moulds and all the multi-moulds systems.
- It warranties the best ergonomics for the workers.
- Interfacing with your traceability system.



A complete solution, 3 moulds types with only one moving and automation system, only one partner to produce cooked ham in bars. With **LEGOSTAMPO** you move piles to rationalize both movements and cooking, cooling and storing areas, but you can even move only one mould when it isn't necessary to move a complete shelf.

MOULDING

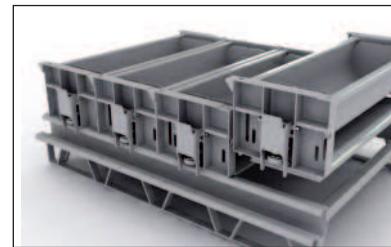
- stainless steel pallets to move stackable molds piles to and from the lines
- moulds loading and unloading system on moulding lines, enslaved or automated
- ergonomic and modular moulding lines, with moulds handling through different stations, in line or in islands
- automatic under-vacuum thermo-welding tunnel or chamber with very high pressure double welding, it can be used even to de-aerate traditional technology products.

COMPOSED moulds, for traditional product, but even for under vacuum cooked ham:

- separate mould and cover
- mould and cover carried together, even if empty
- automatic and semi-automatic presses
- automatic or semi-automatic stacking in a pile
- steady stacking moulds, without special fixing elements
- light model moulds loadable on overhead rail
- they can be pressed again when there is high weight loss
- easy to complete existing plants
- fit for water or steam cooking.

UNIQUE moulds for under-vacuum cooked products, with or without weight loss:

- mould and cover in the same unit, with fixed cover or with pressing springs cover
- automatic stacking in a pile system, with pressing one on the others blocking moulds system, both transversally and vertically
- streamlined lines and automation
- compatible with traditional moulds
- easy to complete existing system
- fit for water or steam cooking.



ZERO moulds, for under vacuum cooked products, above all those ones in casings,

- even toast shape
- it can be divided in parts:
- a simple and cheap offer, really easy to automate.

MULTIS moulds, composed and unique models, to produce single products, perfect to be inserted in bars plants, fitting all products and all technologies, the same automation with all the **LEGOSTAMPO** advantages.

The **LEGOSTAMPO** have been designed with the purpose to optimize the cooking steam and the cooling air flows, it doesn't matter in which direction you insert it in the cooking room.

COOKING AND COOLING

- transport system to the cooking units, with or without men help
- cooking and cooling units in only one structure
- separate cooking and cooling units, essential when the covers re-pressing is requested
- steam or water cooking unit.

The **LEGOSTAMPO** have been designed with the purpose to make simple both moving and automation, the same for all types.

DE-MOULDING AND PACKAGING

- automatic and semi-automatic de-moulding, for all the moulds types, with moulds transfer to the washing moulds machine, if present, with piling of the washed moulds
- only one washing moulds machine for all our bars moulds, but even for traditional moulds, without complex, expensive, cumbersome automations
- de-moulded bars treatment unit, to weld the bag or the thermo-formed to separate the exuded collected in the cooking bag
- continuous and discontinuous pasteurizers for products to be cleaned.

