



**WE DESIGN AND ENGINEER
COMPLETE FOOD LINES**

For all types of fresh, dry, pre-cooked and frozen food



ABOUT US

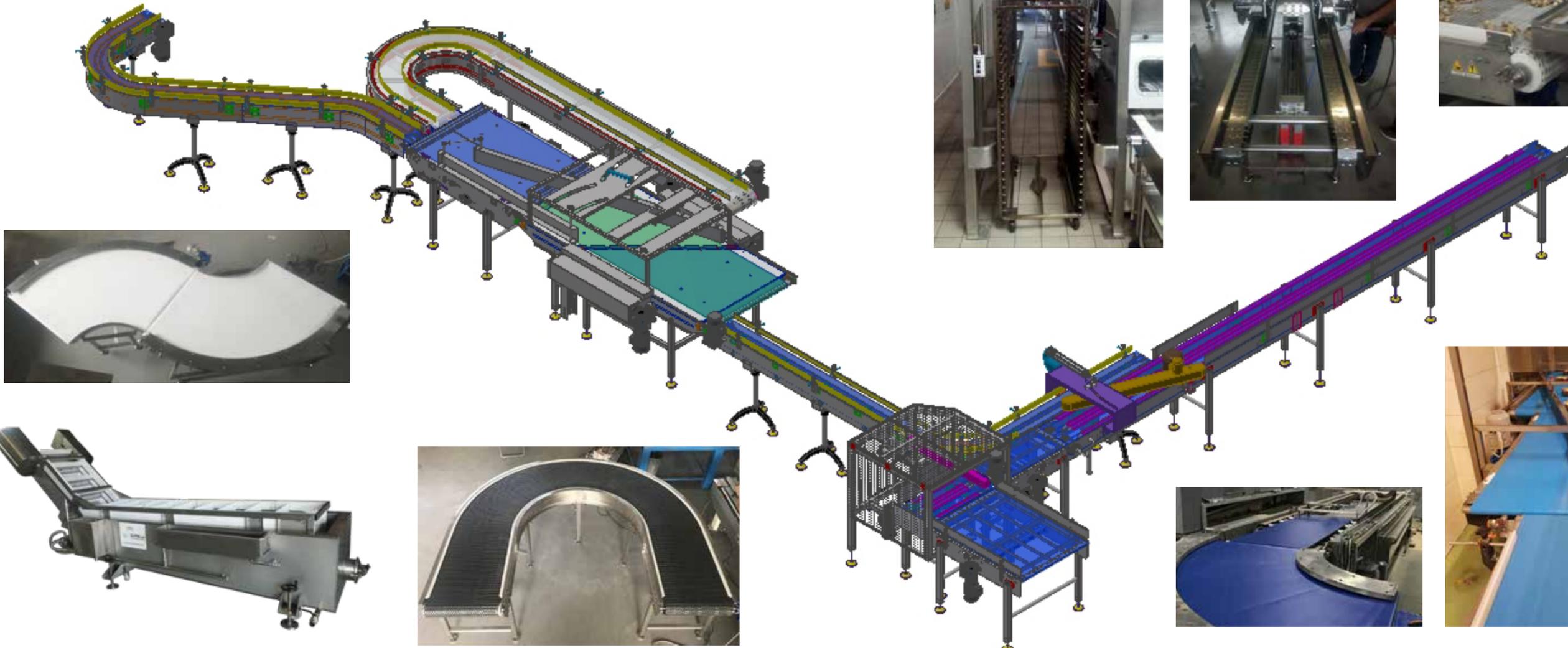
what we do?

special machines
special machines

Among the top products, all made in full compliance with current regulations, we offer:

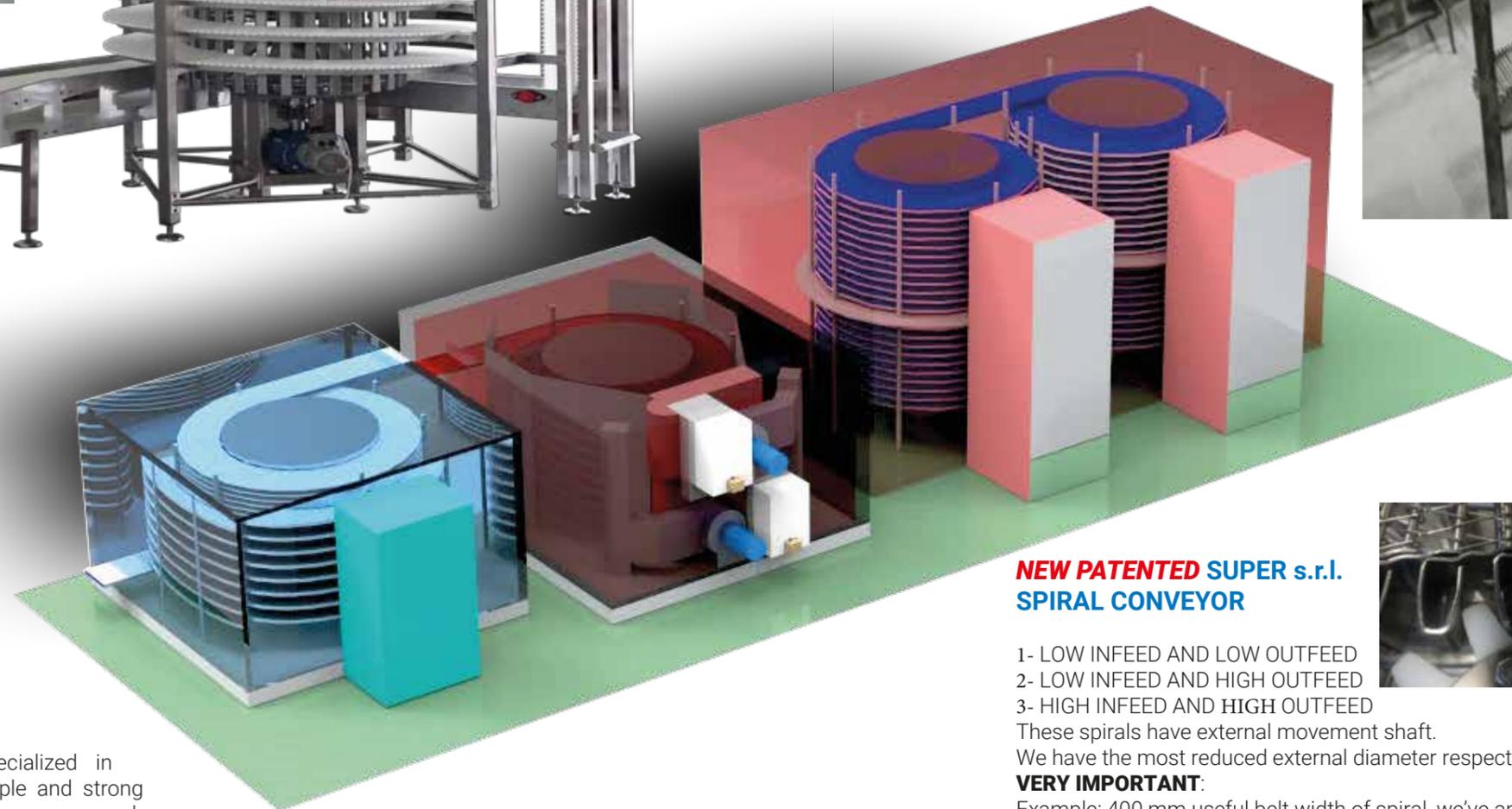
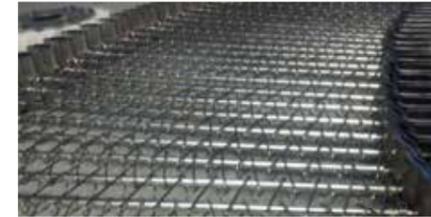
- Conveyor belts in "PVC" straight and curved
- Drum spiral conveyors for freezing, cooling, drying, pasteurizing, cooking
- Laminating Groups (sheeters), from 300 to 1500 mm wide
- Proofing with automated handling of trays or trolleys
- Oven loaders and unloaders
- Depanners
- Pan washer
- Ovens in different models: linear tunnels, multi-deck, vertical: gas, direct flame, heat cycle, tube, with electrical gas train tunnel ovens: + 100 °C / + 200 °C / + 400 °C / + 650 °C
- Combiner or divider conveyor for product lines
- Conveyor belts for trays (table top)
- Elevators and descenders for trays (Noria)
- Horizontal & planetary industrial mixers
- Fresh pasta & pre-cooked pasta lines
- Lines for gluten-free products
- Fish glazing machines

Moreover a range of complete lines, machines and accessories that are manufactured according to customer's specific needs and requirements.



spiral conveyors drum spiral

spiral conveyors external drive spiral



DRUM SPIRALS

The company Super s.r.l. specialized in designing and manufacture simple and strong spiral conveyor belts, suitable for any use such as processes at room temperature range from -35° to $+280^{\circ}\text{C}$ in conditioned or heated cells. Drum spirals feature with a motor-reducer directly coupled on the drive shaft of the rotating drum, this reduce the number of components and making the handling system highly reliable. Super s.r.l. uses stainless steel materials that can come in contact with food, and for special applications are also employed stainless steel bearings. The width of the conveyor belt ranges from 200 to 1,500 mm, while speed from 1 m to 50 m/min max. No problem in case of considerable payload for the belt traction is distributed all over the drum rather than on a single dent motioned by a small wheel.

NEW PATENTED SUPER s.r.l. SPIRAL CONVEYOR

- 1- LOW INFEEED AND LOW OUTFEED
- 2- LOW INFEEED AND HIGH OUTFEED
- 3- HIGH INFEEED AND HIGH OUTFEED

These spirals have external movement shaft.

We have the most reduced external diameter respect all other competitors.

VERY IMPORTANT:

Example: 400 mm useful belt width of spiral, we've an external columns spiral diameter of only 2.500 mm (columns comprehended)

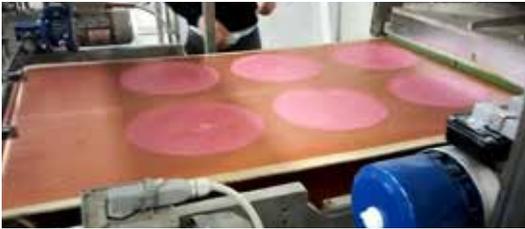
- Maximum belt width 1200 mm
- maximum speed 30 m / minute
- round or oval shape with different possibilities of heights in entry and exit:
- low in -low out or high in – high out
- possibility double spiral with two distinct speeds
- free space inside to place the evaporator or the radiator or other climate machines
- lateral safe guard integrated to the belt
- oval or round shape

lamination hot press

HOT PRESS LAMINATION BY BALL DOUGH

The technology that Super s.r.l. has developed and integrated in allows small and medium-sized enterprises to produce increasingly healthier, tastier and more digestible products. The process starts from ball forming, leavening in the spiral belt, pre-pressing and aligning. Then it moves into advanced pressing (as to increase hourly throughput), which will result in 1,000 to more than 30,000 pieces/h (depending on the configuration of Super s.r.l. project) and finally bake in rack ovens. After that the dough will be cooling on spirals, and later move to automatic stacking and packaging. Super s.r.l. hot press, which is the core of the line, can be adjusted in height, pressure, temperature of the upper and lower plate for distinct zones, feeding speed all thanks to linear guides that grant accurate millimetric precision and speed a maximum of 50 m/sec.

In addition, Super s.r.l. also offers an exclusive hot pressing system for pizzas with ending crust that guarantees pizza and cake producers to make top quality products by means of an alternative system to cold lamination.



lamination cold rolls



LINE BY SHEET DOUGH

Our rolling laminating lines are able to work in the best possible way all types of dough. We generally start from the extruder, which can be 3 or 5 rolls, then move on to the multi-roller laminator, and gently roll the dough in several steps thanks to laminating cylinders chromed to thickness, with a width of 0.003 mm with the possibility of choosing the desired thickness of the dough.

The laminating line will be equipped with different options that include flour duster, molds, and other accessories, which will be included on request to obtain the desired product. The chrome thickness of the rollers, allows our machines to work well with particularly complex products and very soft dough.



Lamination line by ball dough

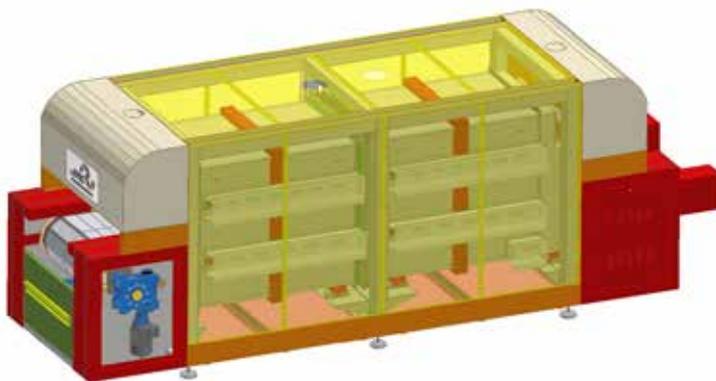
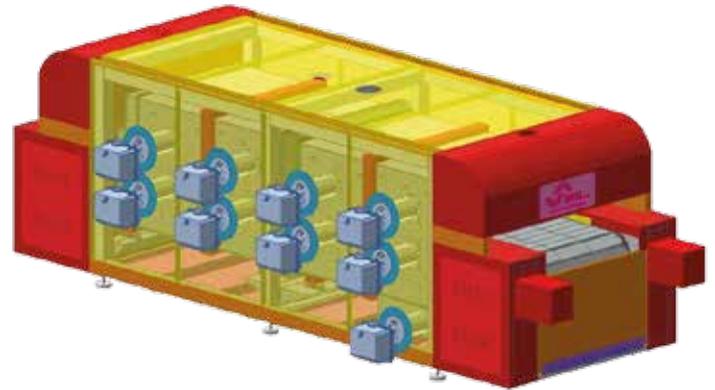
Width of the lamination: from 400 mm to 1,500 mm, with rollers of adequate size: from 80 mm to 350 mm. The rollers are chromed to work well even with the softer doughs, thanks to the automatic adjustment of lamination thickness. The scrapers are made with special technical solutions. The flour sifter can be adjusted to various speed, additional sifter can be added for gluten-free or particularly difficult dough.

ovens electric

ovens gas flame

TECNICAL CHARACTERISTICS FOR ELECTRIC OR GAS FLAME OVENS:

- Belt width: between 200 to 4.000 mm
- Belt length: no limits
- Type of belt: serpentine marble, refractory stone, stainless steel mesh, steel plates
- Insulation: double or triple insulation: Rock wool + fiberglass + calcium silicate
- Armonic steel Aisi 420 chamber placed on steel sliding balls
- Belt regulation with: pneumatic tensioning with electronic control
- Baking temperatures: up to +280°C, up to 380°C, up to +650°C
- Baking temperature control divided in 5 areas: bottom, first part + top, first part + bottom, second part + top, second part + pre-heating of return belt



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