

TTITALY is a global leader in equipment and process technology providing innovative solutions for sponge cake snacks processing.

ITALIAN SWEET TECHNOLOGY





HISTORY

TT ITALY was founded in 2003 by two hard working and innovation-inspired Italian entrepreneurs. This thriving enterprise deals with solutions for the high tech bakery. It is specialized in the production of avant-garde equipment for sponge cake snacks, batter, and since September 2015, TT Italy also started to manufacture complete lines for Muffins and Cupcakes.

Thanks to the expertise of our specialized staff, continuous research, the quality of our Made in Italy and an infused passion, today the company is a world leader in the sector - with presence in 57 countries with 87% of sponge cake lines installed around the world between 2017-2020 with the TT Italy brand.



GROWING TOGETHERRE

COMPANY FIGURES

YEARS OF EXPERIENCE

FACTORIES 3

INDUSTRIAL INDOORSURFACE 8,000 sgm

MEAN AGE OF STAFF 36 v/o

INTERNATIONAL PRESENCE 57 countries

SALES 2017 - 2020

+ 150%

WHIPPER

AUTOMATION INNOVATION CONSISTENCY

TURBO MIXER

Our **Turbo Mixers** are designed to emulsify and aerate cream and liquid batter, lowering a product's specific gravity by injecting pressurized air or Nitrogen, providing your line with batter and cream at its best: the peak performance of your ingredients and the desired volume, consistently.

❖ TURBO GEOMETRY AND MECHANICAL SEALSPATENTED BY TT ITALY

DOUBLE COOLING SYSTEM

EDM – AISI304 MONOLITE

COMPLETE CONTROL

FAST PAY-BACK

RELIABLE



TECHNOLOGY FOR YOUR SUCCESS SFULL PERFORMANCE



SPONGE CAKE LINES

Our turnkey industrial **Sponge Cake Lines**, are designed and built following our client's needs and requests for a tailored made solution.

With a TT Italy Sponge Cake Line you will produce tastier, softer and lighter products.

A to Z SUPPORT

IN HOUSE ENGINEERING

IN HOUSE DESIGN

FOOD TECHNOLOGIST SUPPORT

FOCUS - KNOW-HOW

AFTER SALES





CUPCAKE&DEPOSITED LINE

With a 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





COOLINGTUNNE

TT Italy's Cooling Tunnel controls the product's humidity and inhibits the presence of bacteria in the circulating air with active UV treatment.

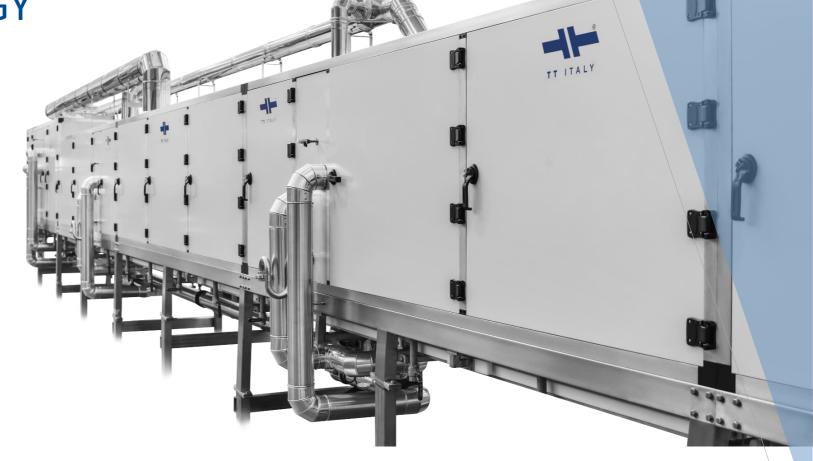
❖ PATENTED BY TT ITALY

COOLING

SHELF LIFE EXTENSION

UV TREATMENT

AUTOMATIC WASHING



COOLING CAPABILITY UNDER CONTROL





To assist customers in developing new products and to improve our equipment performances, a company specialized in food technology R&D was created.

TT LAB R&D performs chemical analysis on existing products, carries out research to enhance your product's organoleptic features and creates tailor-made recipes, such as eggless, gluten free or with reduced sugar content.

COMPLETE SUPPORT

TAILOR-MADE SOLUTIONS

HIGH QUALITY

LONGER SHELF LIFE



DEVELOP NEW PROBUSTS CTION EFFICIENCY



MI SYSTEMS MI SYSTEMS

Company specialized in the manufacturing field of piping lines systems for plumbing and heating plants involved in the industrial area of: BAKERY, DAIRY and PHARMACEUTICAL.

C.I.P UNITS FOR AUTOMATIC WASHING STAINLESS STEEL WORKS PLUMBING AND HEATING SYSTEMS



MI SYSTEMS is UNI EN ISO 15614-1:2012 certified by Rina.







TT LTALY LINES AROUND THE WORLD



































































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