

MECATHERM Post

SPECIAL EDITION

PÂTISSERIE SEMINAR

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MEET YOUR EXPECTATIONS FOR TODAY AND TOMORROW

"Pâtisserie market is composed of a products diversity whose features are unique. This requires flexibility of the production line.

In this context, we are working to provide the technological solutions that meet your expectations for today and tomorrow."

Chef Pâtissier Loïc Le Denmat

PÂTISSERIE PRODUCTION LINE

An agile solution for tailor-made pâtisserie products

Multi-products

Make a large product portfolio with perfect quality, meeting the market demand.

Produce many references:
cakes, muffins, sponge cakes, choux pastries, tart shells, pies, macarons and much more!

Get a tailor-made result:
Easily meet your requirements of shape, texture, aspect, color and customization.

Multi-process

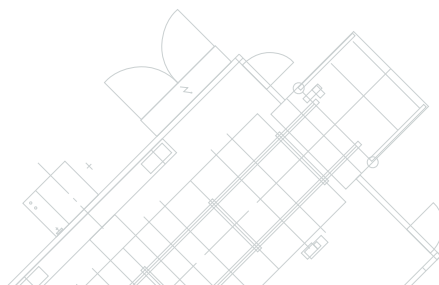
Use the same solution for multiple processes.

Simultaneous production:
Safely produce both long shelf life and frozen products.

Enlarge your products range: Decorating, filling, slicing or layering operations can be made separately.

Full possibilities with a single line

- Long shelf life product
- Frozen product
- Long shelf life assembled product
- Frozen assembled product



Patisserie production line

Highly flexible and efficient, this production line responds to a wide range of products and processes, enabling to meet the market demand.



SEPARATE BAKING AND COOLING CIRCUITS

Dedicated supports for each zone improve hygiene conditions. The cooling circuit is specifically designed to produce long shelf life, frozen products or to combine both processes.

EXAMPLE OF A PRODUCTION LINE FOR A CUSTOMIZED FROZEN PROCESS

