

Pizza folding machine

» Pizza with filled edges



FORM & FRYS

MASKINTEKNIK

About the pizza edge folding machine

The Pizza folding machine is the result of many years of experience in automatic folding of typical folded dough products, such as the typically "Danish Pastry" and puff pastry products.

Form & Frys Maskinteknik has developed a pizza folding machine to serve the high-volume pizza manufacturers with machines built to handle production capacities as high as 14.5 m/min. or 200 pizzas per minute.

Using well-proven technology from other types of machines, Form & Frys has been building pizza folding machines since the mid 90's.

Crust or stuffed pizzas

The machines can be constructed with or without filling under the folded dough edge. The folding process folds only the edge and leaves the center untouched, resulting in a superior quality pizza with true rising edges.

Product size: 12", 10", 9", 8" / 300 mm, 250 mm, 225 mm, 200 mm, 180 mm.

Rubber folding wings fold the edge of the pizza dough with a certain number of folding wings (e.g., 20) determined by the size of the pizza.

High capacity, labor-cost savings, machine strength, and superb product uniformity are some of the major advantages of this machine. This is obtained by making a large volume of products on a relatively slow and smooth production flow.

The operation is carried out in one continuous flow, by means of our logic groove and roller system.



Stuffed Crust



Crust

Product Option - The Sorrentina

Expand your product range with the Sorrentina - a unique boat-shaped pizza. Its eye-catching shape is ideal for creative fillings and offers consumers a premium product while keeping the same superior dough quality.



Filling

The machines allow production of three main pizza types:

1. *Folded crust* - a traditional edge fold without any filling.
2. *Stuffed crust* - the folded edge contains a filling, typically pumpable cheese or tomato paste. Other fillings, such as cream or sauce, can also be applied in the rim of the dough disc.
3. *Real cheese topping* - real cheese can be added by a third-party supplier as part of the production line.

This flexibility allows producers to create a wide range of products to meet different market demands.

The pizza folding machine

- Unmatched capacity (up to 50 strokes/min on a F&F standard machine)
- Customer can order almost any size and shape
- 2-4 pizzas per row (depending on size)
- Built as a wheel-in, wheel-out unit
- Synchronizable with the F&F Rotary Fillers
- Easy to clean and maintain (maintenance friendly)



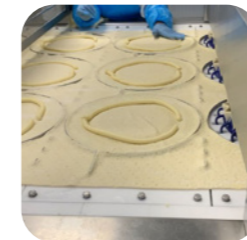
You name it - we fold it



Cheese filling



Tomato filling



* Sorrentina



Hygiene

The machine includes a CIP (cleaning in place) system, which consists of two systems.

One setup is primarily for dry cleaning during production, using air via a nozzle that travels across the surface of the folding cassettes, continually blowing air to prevent any build-up in the folding head during production (used especially for productions around the clock).

The second setup is for wet cleaning. Water is used to assist in cleaning all vital parts of the folder cassettes via spray nozzles installed under and inside the machine.

Materials

The machine is produced predominantly in stainless steel, Evoprene, and POM (polyoxymethylene, also called Delrin). All parts in direct contact with the product are produced in FDA / USDA / food-approved materials.

Capacities example - Pizza machines production rate max:

- 12" 3-row machine: 7,200 pizzas per hour
- 10" 3-row machine: 8,100 pizzas per hour
- 8" 4-row machine: 12,200 pizzas per hour

Production speed: 14.5 meters per minute.

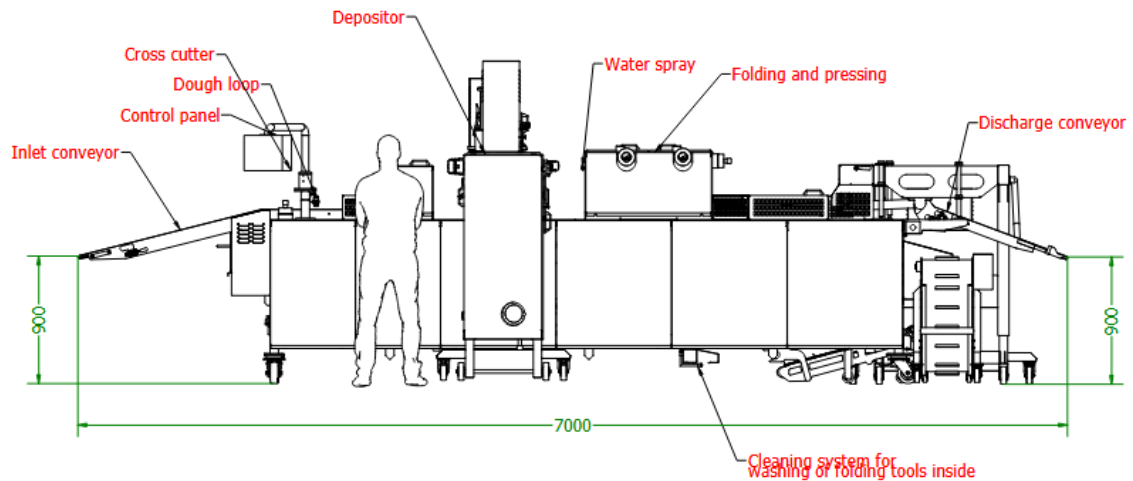
The pizza rotary filling machine

The rotary-filling machine has a large rotating drum with pistons, retracting when in the hopper and ejecting when right above the dough product. The relatively low peripheral speed ensures a capacity as high as 50 strokes per minute.

The unique concept of the rotary-filling machine gives primarily two major advantages:

- An outstanding high capacity, even with shaped deposits.
- A very gentle treatment of the mass, as there is no compression whatsoever; even particles can be deposited without any damage.





MACHINE DIMENSIONS EXAMPLE 12" 3 ROWS:

Working height:	approx. 1,250 mm
Total length:	approx. 6,200 mm
Total width:	approx. 2,500 mm
Scrap height:	approx. 1,800 mm
Dough width:	approx. 1,150 mm
Weight total:	approx. 4,500 kg

The above dimensions include the inlet, discharge, and scrap conveyors. The heights of the inlet conveyor, discharge conveyor, and rework conveyor are made to fit the existing line.



Concept, design, testing, construction under one roof

The pizza industry continues to be a growing business. Pizza producers are constantly looking to introduce new high-quality products to the market.

Form & Frys has, through their know-how and innovative ideas, and with many folding edge machines manufactured, proven to be a valuable partner in developing new products.

Form & Frys manufactures standard machines as well as custom-built machines, tailoring machines to the specific requirements of the customer.

Form & Frys Maskinteknik is located in Denmark, in the northern part of Jutland. Established by the industrial bakery "Doense Dybfrost AS," which primarily manufactured traditional Danish pastry and puff pastry products for home bake-off. In the spring of 2025 Form & Frys Maskinteknik was officially acquired by the industry leader, Rademaker BV.



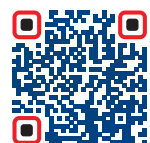
Videos showcasing our other equipment



Hercules



Odin



Charlie



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