



Co-operation profile details from Enterprise Europe SEIMED

TOIT20150604001 - Smart pellet fired oven for making pizza suitable for restaurants and street food.

Technology collaboration OFFER

Abstract

An Italian company has developed a pellet fired oven which can be managed remotely and electronically and guarantees pizzas to be as good as the wood oven ones. The solution, compared to wood fired ovens, is easier to use, cost saving, self-cleaning and avoids the risk of food contamination from smoke. The company is looking for agents and/or distributors and/or restaurant/food street chains for commercial agreement with technical assistance or partners for license agreement to produce the oven.

Description

The technology is the result of a long period of study and analysis of the "traditional" system to cook pizzas. Wood fired ovens is a commonplace in the world of pizza, it represents the tradition, the goodness, the high quality, other types of pizza are considered poor of quality.

Wood oven has in its interior both the cooking chamber of the pizzas that the wood combustion chamber; then, the pizza absorbs the smokes and the substances of the combustion. The combustion, by its nature, releases chemical carcinogenic products and pollutants. Moreover, the residues of flour, that remain on the basis of the oven, are transformed into additional pollutants.

Wood fired ovens guarantee good tasting pizza but have problems and risks:

- require the fire lighted in advance and a storage space for the wood
- high wood consuming with imperfect combustion
- the cooking area tends to cool down and does not maintain a constant temperature
- the user has to manage the flame constantly and is exposed to high temperatures
- the porous cooking area keep remains that burning can be carcinogens
- the wood can contain contaminating substances (paints, external substances, etc).

The Italian company developed a smart oven that overcomes all these problems. The user can turn on the fire electronically thanks to a time or from distance using a phone/tablet. The cooking area temperature and the flame level can be controlled electronically as well guarantying cost saving and same level of quality for all pizzas. The combustions area and cooking area are separated by special glass that allows heat to go through but not smokes. It has a self-cleaning system that reduces maintenance cost and time. The oven does just cook the pizza but kneads the dough and doses toppings automatically. A single oven can produce 60/70 pizzas per hour (one pizza per minute).

The user puts the dough in the center of the hob. The oven integrates components allowing to manage all the pizza handling phase. A heated plate crushes the dough to give the disc-shaped basis. Through a specific components of the oven, the sauce is put on the pizza. The touchscreen allows to choose the amount of sauce to be distributed on the basis and also to decide the type of sauce. After, the pizza is brought into the position of cooking (cooking times are very short, in the order of 45/50 seconds). Once the pizza basis is cooked, it returns, automatically, to the work plan position, where the pizza is completed. Another plan allows movement of pizza directly into the pot.

The company is looking for partners to establish commercial agreements offering technical assistance or partners to establish a license agreement to allow them to produce the oven.

Target partner expertise sought:

- Specific area of activity of the partner: Sector of activity: agro food

Type of partner sought: agents, distributors and/or restaurant/food street chains.

Role of the partner sought: partners should be interested in using the technology under a commercial agreement with technical assistance or in establishing a license agreement to produce the oven for their market.

Key information:

Country of origin: ITALY

Listed under: Manufactura Industrial \ Otras Tecnologías Industriales \ Silvicultura \ Industria

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