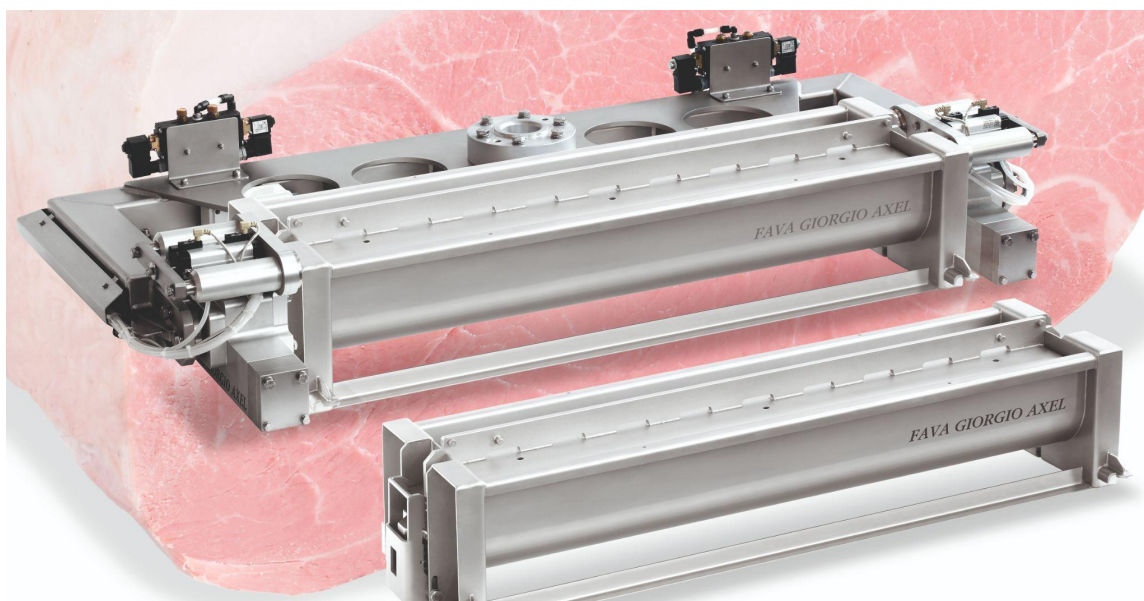


Multi-molds Legostampo

INNOVATION FOR COLD CUTS



The original production system for cooked ham in bars, for all technologies, puts together the advantages of the single mold to the advantages of the **multi-molds system**.

Suitable for traditional technology and vacuum cooking (in bags, in thermoforming machines, bagged and clipped products), without any particular limitation on weight loss. It allows to obtain **compact products**, with constant shape, and ensures the **highest slicing yields**.

It does not require the use of false molds, avoiding the transfer of the products, keeping unchanged the rumps position during molding. Only **stainless steel molds**, singularly handling, without limits of shape and length, stackable in a stable and safe way without other fixing elements. Easily stackable and unstackable molds, with economic, simple, flexible enslavements.

It allows the remarkable reduction of the required area, in all the phases of the production cycle, both compared to the traditional molds and to all the multi-molds systems. Possibility of stack handling on the floor, but also on the overhead rail. It guarantees the best ergonomics for the operators and can be interfaced with any traceability system.

**MACHINES AND PLANTS
FOR FOOD INDUSTRY**



COMPOSED MOLD

For traditional products, but also for vacuum cooked products.

Separate mold and lid, transported together, even empty

Stackable molds without special fasteners.

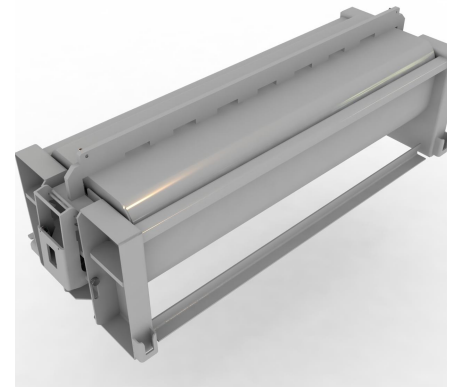
Molds in a lightweight version for overhead handling.

they can be pressed again in case of high weight loss.

Easy to integrate into existing systems.

Suitable for water or steam cooking.

Automatic or semi-automatic stacking and unstacking.



UNIQUE MOLD

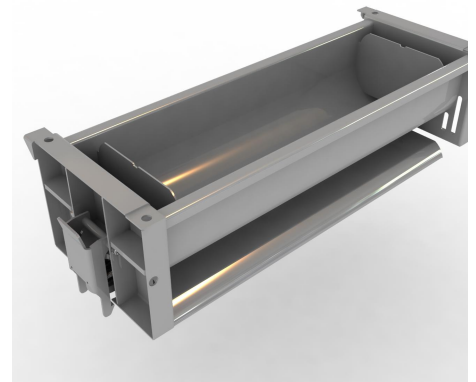
For vacuum cooked products, with or without weight loss

Suitable for steaming or water cooking.

Mold and lid in the same unit, with fixed lid or with pressing springs.

Automatic stacking system, with pressing and self-blocking molds, both transversally and vertically.

Simplified lines and automations, compatible with traditional molds, integrable in existing systems.

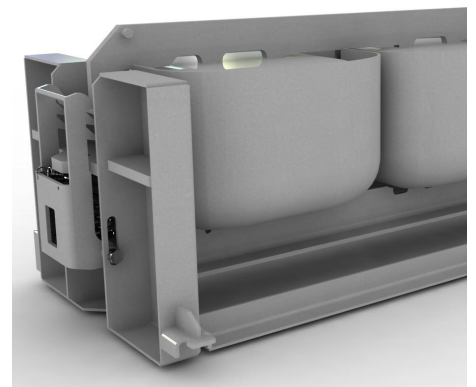


MULTIS MOLD

In the composed and unique version for the production of single products.

Can be perfectly integrated into bar plants.

Suitable for all products and technologies.



ZERO MOLD

For vacuum cooked products, especially bagged ones.

For toast shape.

Divisible into parts.

A simple and economic proposal, extremely automatable.



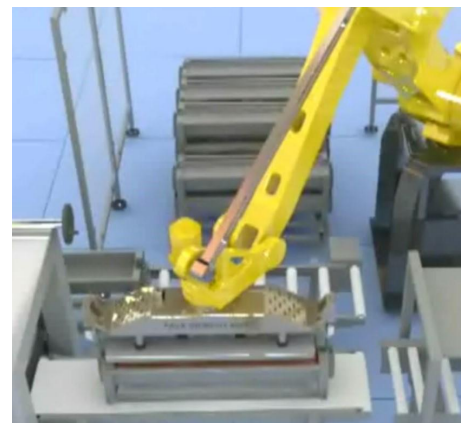
MOLDING

Stainless steel pallets for stacked transport of molds to and from the lines.

Mold unloading and loading system on the molding lines, enslaved or automated.

Ergonomic and modular molding lines, with mold handling through the various stations, in line or in islands.

Automatic or bell-shaped vacuum thermo welding tunnel with double sealing at very high pressure, which can also be used for the deaeration of products with traditional technology.



COOKING AND COOLING

Legostampo molds are designed to optimize the flow of cooking steam and cooling air, regardless of the direction of introduction.

It is suitable both for steam and water cooking.

Transport system in the cooking units, with or without personnel intervention.

Cooking and cooling units either in one structure or separate.



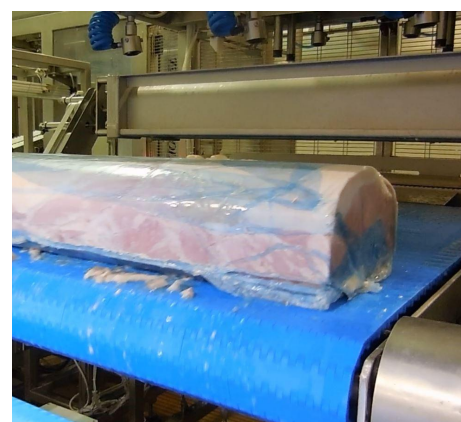
DE-MOLDING AND PACKAGING

Legostampo molds have been designed with the purpose to make both handling and automation simple, the same for all technologies.

Automatic and semiautomatic unstacking, for all types of molds, with transfer of the molds to the mold washer, where present, with unstacking and stacking of the washed molds.

One single mold washer for all bar molds, but also for traditional molds, without complex, expensive and cumbersome automation.

Continuous and discontinuous pasteurizers complete our product range.



WHY CHOOSE LEGOSTAMPO SYSTEM

It is the answer to all production technologies, traditional or vacuum, for bagged, thermoformed, clipped casing, steamed or water cooked products.

It is the system that guarantees the **greatest homogeneity** of treatment of the products, at any point of the stack.

The LEGOSTAMPO system is based on molds designed for handling along the lines, with improved ergonomics and production yield (less incidence of labor on the finished product), and for automation, which becomes simple and reliable.

The molds are sturdy and practically **maintenance-free**; they are easily stackable, without the need for trolleys, and self-stabilizing, so there is no need for clamping belts or compaction weights.

The **modularity** of the stacks with separate molds optimizes internal logistics, greatly reducing the space required per kilo of finished product, with consequent greater exploitation of the facilities and **reduction of energy dispersion**.

The **great constructive rigidity** assures the best maintenance of the section and of the shape thanks to the whole length of the bar, giving to your product the best compactness. In this way the presence of defects in the sliced product is minimized and the weight given to fill the shape irregularities is reduced, with an increase of the real efficiency of your slicing and packaging lines.

It is the only system that guarantees today's quality and allows the migration to tomorrow's technology, the only system that evolves with your needs.

