



ITALIAN SWEET TECHNOLOGY

YOUR PRODUCT'S FIRST INGREDIENT

Moist, airy and tasty cakes are our guarantee of excellent results.























Meeting your needs

FOOD TECHNOLOGIST SUPPORT

The food technologist service begins together with the design and engineering of the line, and the constructive follow-up never ends. A full support that starts from your ideas to give you the best cake in the market.

Our food technologist helps you develop the best product according to your needs and to the market request. The experience and specialization of our food technologist gives you complete support: from designing a tailor made recipe, to sourcing the right raw materials, from training your employees to getting the final product you desire.

Environmental factors can affect the final result of your product, for this reason, ingredients, recipes and machineries need to be professionally adapted to each need and situation.







SELECT YOUR PRODUCT



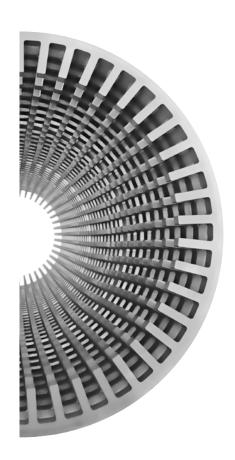
















CAKES



HEALTHIER PRODUCTS



AERATED PRODUCTS







SPONGE CAKES





SPONGE CAKE PRODUCTS

Fresh, soft and light cakes you did not believe were possible

The possibilities are unlimited with our equipment and work-bench tools.

Production lines and dimensions are custom made.









LAYER CAKES





FAMILY SIZE LAYER CAKE

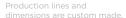


TRADITIONAL THREE-LAYER CAKE



TRADITIONAL TWO-LAYER CAKE





ROLL CAKES





BIG ROLL





FLAT ROLL

Product images are for illustrative purposes only.



GIRELLA

A thin, spiral shaped spongy treat dipped in chocolate.



GIRELLA CAKE



TEGOLINO

Tegoliono cake is a vertical three-layer cake decorated and filled with chocolate.



TEGOLINO CAKE



CHILLED CAKES

The chilled cakes are fresh and delicious snacks, made of a soft filling milk cream, between two layers of sponge cake.









SQUARE MILK LAYER CAKE



Production lines and

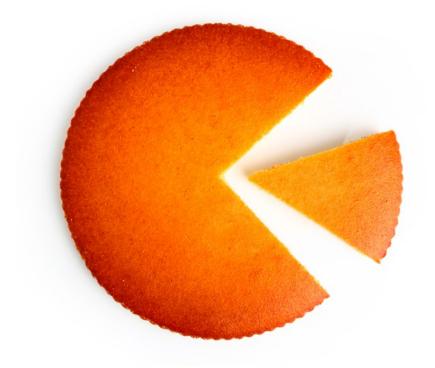
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SAVORY CHILLED CAKES

Soft, savory & tasty snacks!







CAKES





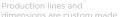
BASES FOR CAKES

Bases for round and square cakes.



One base, thousands of possibilities.





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FAMILY CAKES

These delicious spongy cakes can be served dusted with powdered sugar, lightly glazed, or with an icing coat and filled.







CHIFFON CAKE



POUND CAKE



Production lines and

Product images are for lustrative purposes only.



BROWNIE

Brownie is a chocolate cake that can be customized with different toppings and inclusions.



BROWNIE



roduction lines and

Product images are for illustrative purposes only.

LADYFINGERS

Ladyfingers are sweet sponge biscuits. They are the basic ingredient in many dessert recipes, like the classic Italian tiramisu.







roduction lines and

Product images are for





CUPCAKES





CUPCAKES / MUFFINS

A muffin/cupcake is a rich, fluffy and tasty cake. You can choose any filling or topping to create your product.



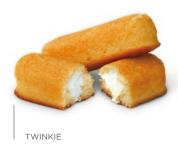






TWINKIE / LOAF CAKE

Twinkies/Loaf cakes are fluffy, tender, light and airy cakes that have the richness of a cup cake but the smooth texture of a sponge cake.











HEALTHIER PRODUCTS





HEALTHIER PRODUCTS

In a world trending towards health consciousness we are sensible in helping you deliver better products to your clients.

The pleasure of healthy products

We strive to meet all demands and preferences with our food technology, providing solutions such as gluten free products, egg free products or even recipes without milk proteins.

Without sacrificing flavor, TT Italy provides the possibility of adapting the client's recipe to its automatic lines while reducing the quantity of sugar.





AERATED PRODUCTS





AERATED PRODUCTS

With our equipment, you can produce creams to be used as: Fillings/ Coatings/ Toppings.

The sweetest treat for a mouth-watering feeling





MOUSSE

MERINGUE









CHOCOLATES

JELLY / JAM

CREAMS

ROYAL ICING



SPREADS

Improved spreadability and syneresis for all kind of spreads.





"Better spread for ultimate pleasure"







MARSHMALLOW

Perfect example of aerated goodness, Marshmallow combine softness and sweetness. Very compatible with cookies and chocolate coatings.







Production lines and

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New perspectives for

FOOD MACHINERY TECHNOLOGY AND FOOD PLANTS

We not only develop new machineries but also

NEW PASTRY PRODUCTS

Our test bakery is the best answer to a growing demand for new products and reliable solutions.





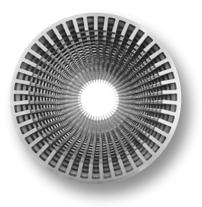
TT Italy was founded in 2003 by two hard working and innovation-inspired Italian entrepreneurs. This thriving enterprise deals with solutions for the high tech bakery. It is specialized in the production of avant-garde equipment for sponge cake snacks, batter, and since September 2015, TT Italy also provides new technologies in the savory area.





Thanks to the experience of our specialized staff, continuous research, the quality of Made in Italy, and an infused passion, today, the company is a world leader in the sector - with presence in 51 countries - with 87% of sponge cake lines installed around the world between 2014-2015 with the TT Italy brand.

ITALIAN SWEET TECHNOLOGY













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