



Bakery Manufacturer in Italy Boosts Efficiency and Sustainability by Upgrading Cooling Conveyor System.

Alimenta Produzioni, a leading Italian manufacturer of bakery products, faced repeated challenges with spiral cooling conveyors prone to wear and breakage. With metal belts deteriorating quickly, production interruptions became costly and frequent. Habasit, a global leader in conveyor technology, delivered a tailor-made M5293 Tight Radius 2" modular belt solution that reduced downtime, simplified cleaning, and enhanced sustainability - supporting Alimenta's commitment to delivering high-quality baked goods.

Origin of the problem

Alimenta Produzioni, **known for its piadine, pizza bases, pinsas, and bruschettas**, operates at a scale of over **€40 million annual turnover** with **240 employees**. Their double spiral cooling system, located right after the oven, originally used a metal conveyor belt. Over time, this system exhibited premature wear and persistent breakages, particularly on the outer side of the spiral.

"Every time a failure occurred, we had to cut and weld the belt,"

Roberto Ambrosino, Production Manager at Alimenta

"This not only delayed production but also increased maintenance complexity. In a fast-paced environment, time is money."

Alimenta also needed a **more sustainable cleaning process**. The metal belt required labor-intensive maintenance and consumed large amounts of water and detergent - adding cost and environmental impact.

Solution:

To solve these issues, Habasit's application engineering team worked closely with Alimenta to develop a customized solution.

The metal belt was replaced with a modular POM belt for the descending spiral and a PA+FRF belt for the ascending spiral closer to the oven. These materials were selected for their durability and resistance to high temperatures, addressing both mechanical stress and thermal exposure.

"The collaboration with the Alimenta team was essential," said Roberto Madonini, Industry Segment Lead Food. "Understanding their specific production needs helped us design and deliver a tailored, high-performance system."



From the initial proposal to on-site support during startup, Habasit ensured a smooth transition to the new system.

Results:

The transformation delivered significant operational and sustainability benefits:



Minimized Downtime: No more frequent breakages, eliminating the need for emergency repairs.



Faster Maintenance: no more welding - saving time and simplifying service.



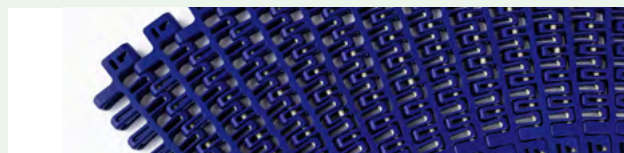
Sustainable Cleaning: 124,800 liters of water saved annually, supporting environmentally friendly operations.

Thanks to Habasit's modular belt system, Alimenta Produzioni has made its bakery operations more efficient, reliable, and sustainable.

Product Specifications:

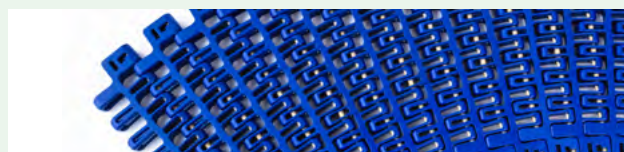
M5293 Tight Radius 2" Modular POM Belt:

Used in the descending spiral section, this belt offers excellent wear resistance and easy assembly.



HabasitLINK PA+FRF Modular Belt material:

Ideal for high-temperature environments like the oven-adjacent section, ensuring longevity and stability.



For more information about how Habasit solutions can transform your food production line, please visit:

