

LAPPAS

Dough, Baking & Beyond



The **PANTHEON** of Ethnic Food

Pizza Pinsa Pita Naan Bread Baquette Somoun Fillo Burek Sambusak Baklava
Kadaifi Lavash Tortilla Donuts Breadsticks Snacks Pastry Paratha Chappatti

INDUSTRIAL PRODUCTION LINES

LAPPAS

Dough, Baking & Beyond

“From filo, pastry, bread and pizza to sambusa, lavash, somoun, pita, flatbread, tortilla and borek, join us for cutting-edge equipment, collaborative partnerships, and efficient production lines that define excellence.”

Welcome to **LAPPAS**, where innovation meets tradition in the world of bakery and pastry. For over six decades, we've been at the forefront of developing and delivering cutting-edge solutions for the industry. We combine extensive knowledge in both production equipment and the final product to create customized solutions that meet your highest expectations.

Our Core Activities

Manufacturing of Ethnic Industrial Lines: Specialized industrial lines crafted for excellence.

Knowledge and Services: Expertise in engineering, consulting, recipe development, and more.

Total Design of Bakery Production Facilities: Collaborative partnerships with manufacturers to fulfill your unique requirements.

Our Expertise

At **LAPPAS**, our core competencies shine in the food processing industry, focusing on high-quality automation, engineering, hygiene, and machinery performance. We possess extensive knowledge of food products and their production technology, all driven by a team of dedicated professionals employing synchronized engineering techniques.

A Global Outlook

Market has driven us to evolve into a company with an international perspective, allowing us to cater to clients globally. Our machinery is custom-built according to your desires and requirements, enabling you to face the future with confidence. Our production lines and turnkey solutions are designed for efficient results through easy changeovers and maintenance, resulting in the lowest possible cost of ownership.

Our Global Reach

LAPPAS has a wide-ranging export footprint that extends to countries like the USA, Russia, the Balkans, Saudi Arabia, Malaysia, Jordan, and more. We're ready to bring our innovative solutions to your doorstep.

Your Success, Our Commitment

At **LAPPAS**, we're committed to your success. Explore our brochure to discover our state-of-the-art machinery and solutions that can revolutionize your bakery and pastry production.

FOOD ALLIANCE

FOOD ALLIANCE is a dynamic consultancy specializing in innovative bakery solutions. Our approach is rooted in cutting-edge expertise, client-centric services, and a shared commitment to help you flourish in the bakery sector.

Our Bakery Services:

- 1. Bakery Facility Optimization:** From artisanal bakeries to large-scale enterprises, we excel at enhancing bakery plant layouts to boost efficiency, trim costs, and pave the way for future expansion.
- 2. Artisanal Product Enhancement:** We offer tailor-made solutions to elevate your bakery offerings, whether that involves refining recipes, curbing expenses, prolonging product freshness, or introducing new culinary creations.
- 3. Advanced Engineering Planning and Project Management:** We specialize in advanced engineering planning and project management tailored to the bakery industry.

Why Choose **FOOD ALLIANCE**:

Extensive Bakery Expertise: Our team possesses a deep understanding of the bakery industry's nuances and intricacies.

Pioneering Culinary Creativity:

We consistently lead the way in embracing the latest bakery trends and cutting-edge technologies.

Customized Client-Centric Approach:

Our solutions are uniquely tailored to harmonize with the specific needs and demands of your bakery.

01

Horizontal Mixers

02

Burek Line

03

Filling Systems

04

Pastry Line

05

**Fillo - Baklava
Line By Extruder**

06

**Fillo Line
By Stretching**

07

Kadaifi

08

**Flatbread Bread Pizza
Pinsa Lavash Tortilla Line**

09

**Pizza Pinsa Pita
By Ball**

10

Topping Solutions

11

**Mercedor
Deck Ovens**

12

**Athena Automatic
Loading System**

13

Hybrid Tunnel Oven

14

**Turn-key
Project Partner**

FOOD ALLIANCE Technology and Development Center

Our journey into creativity and progress initiates at the Innovation and Development Center, the core of the Food Alliance Technology Centre. Here, we house multiple experimental production lines dedicated to a wide spectrum of bakery products, be it traditional bread, delicate pastries, savory pizzas, flatbreads, or specialty items such as gluten-free alternatives.

At the Innovation and Development Center, our team of skilled technologists embarks on the quest to create the finest products that our customers desire. These concepts evolve into tangible production lines within Food Alliance, designed to maximize product excellence and returns on investment. Our primary focus is on optimizing ingredients and minimizing waste, promoting sustainability and cost-efficiency.

Food Alliance is your trusted collaborator for novel product development and expert guidance. Our proficient test bakers and experienced food technologists are at your disposal, ready to assist you.

With cutting-edge equipment in our testing facilities, we invite you to join us in our exploration. Together, we will unlock the most effective process solutions for your product, ensuring its success in the market.

foodalliance.eu

01 LAPPAS HORIZONTAL MIXERS

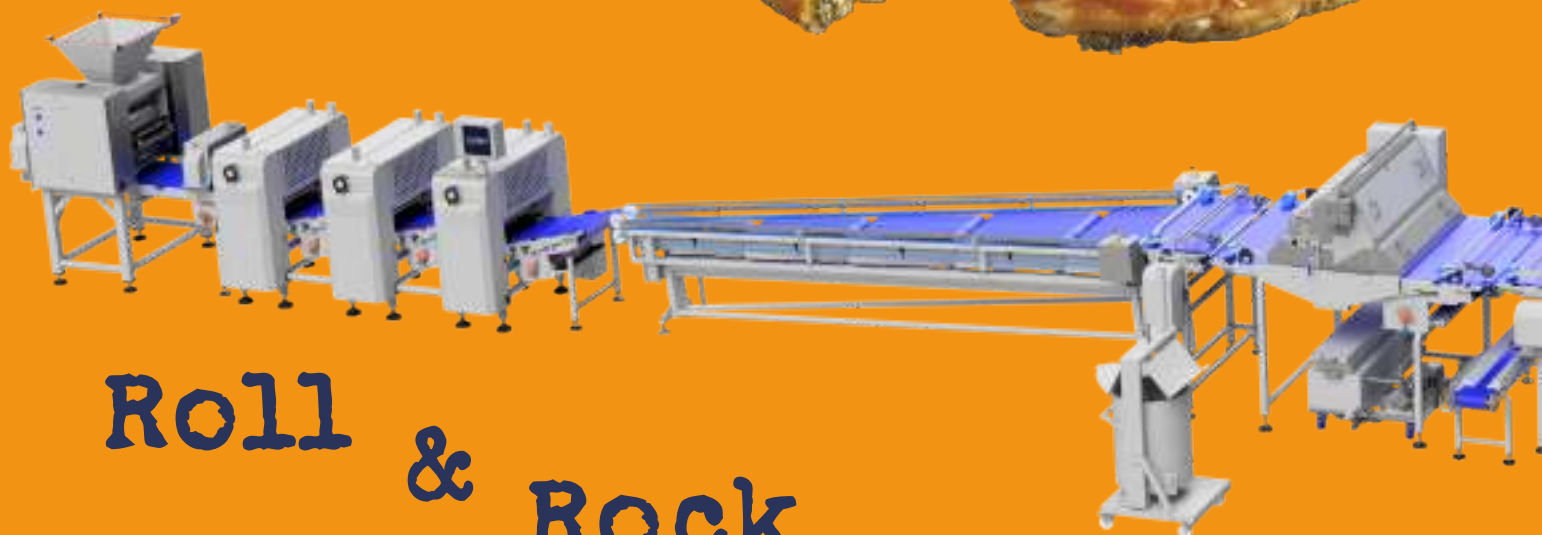
Tough On Mixing, Gentle On Dough

Welcome to **Lappas**, your trusted partner in precision-designed **Horizontal Dough Mixers** tailored for the dough product industry. Our Horizontal Dough Mixers are renowned for their exceptional productivity, unwavering durability, and versatility. They empower you to create a wide array of exquisite dough-based products, including Fillo, strudel, puff pastry, croissants, pizza dough, rolls, frozen dough, and bread.

At **Lappas**, we take pride in our global presence, with our Horizontal Dough Mixers leaving a mark in countries such as the United Kingdom, France, Sweden, Greece, Turkey, the Middle East, and Egypt, USA, Canada, Australia etc. Wherever your bakery or dough processing needs may take you, we're there to support your journey. Experience the difference that **Lappas** brings to the world of dough mixers. Join our network of satisfied customers and elevate your production with unparalleled quality, strength, and innovation. Contact us today to explore the full range of our products and services, and discover how we can enhance your dough processing capabilities.



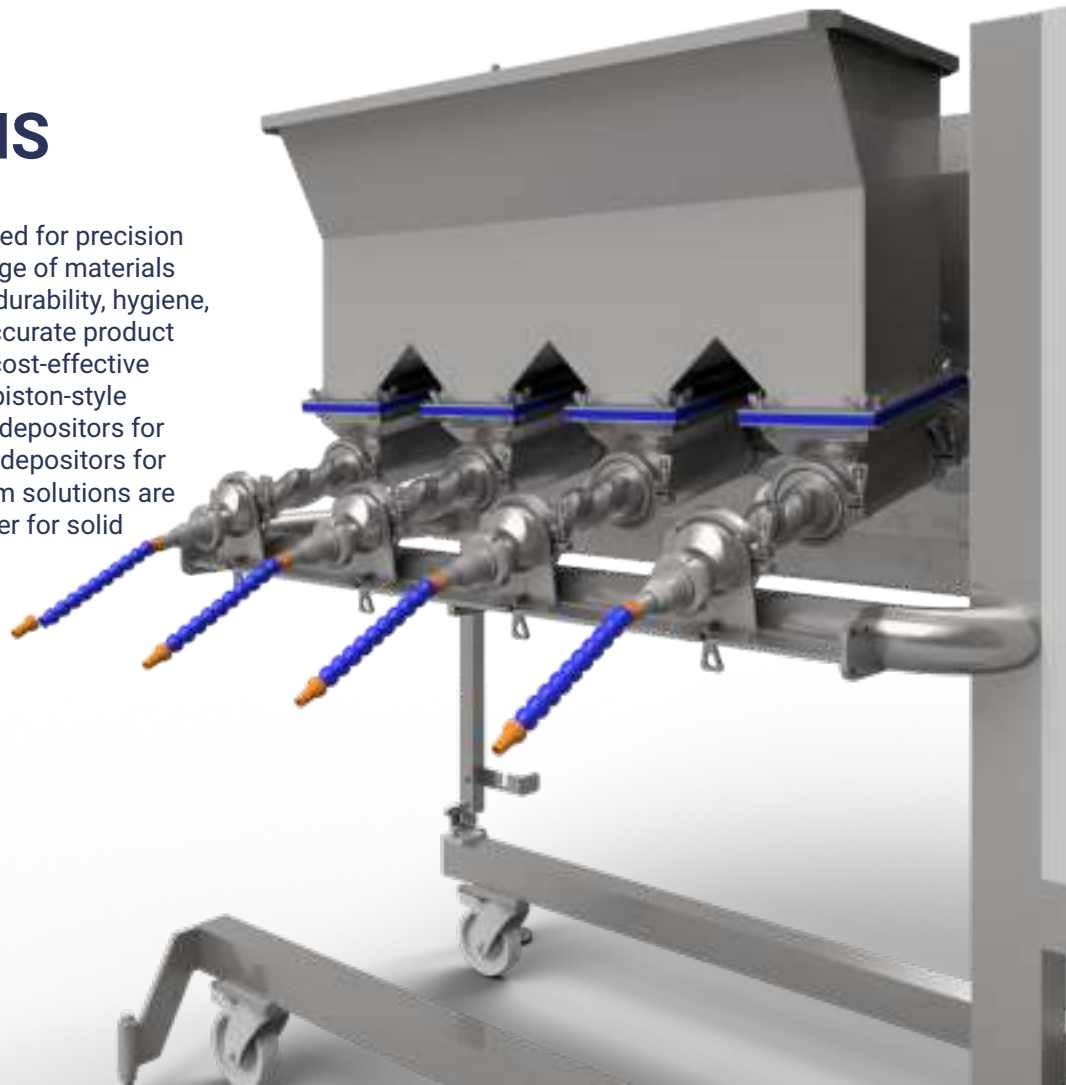
02 BUREK LINE



Roll & Rock

03 FILLING SYSTEMS

Lappas depositing solutions are designed for precision and efficiency. They process a wide range of materials and meet high standards for reliability, durability, hygiene, and easy maintenance. They provide accurate product weights, reducing waste and ensuring cost-effective production. Available systems include piston-style depositors for liquid fillings, gearwheel depositors for speed and accuracy, and Mohno Pump depositors for thick fillings with large particles. Custom solutions are also offered, like the Double Screw Doser for solid materials like nuts.



Elevating Traditional Pastry Production

Burek, along with its delectable variations like Greek pies, banitsa, milk pie, and borek, boasts a rich culinary heritage that transcends time and borders. These pastries have captivated taste buds around the world, and their popularity continues to surge. Recognizing the growing demand for high-capacity production lines to craft these irresistible treats, Lappas Lines has harnessed its expertise to introduce the Lappas Burek Line.

Honoring Tradition, Embracing Innovation.

Lappas Lines proudly upholds the cherished traditions of pastry making while seamlessly integrating cutting-edge technology to enhance the production process. The development of the **Lappas** Burek Line underscores their unwavering commitment to quality and efficiency. This innovative system empowers you to create pastries that are as authentic as they are delicious, tailored precisely to your unique requirements.

The **Lappas** Burek Line accommodates a diverse array of dough compositions, filling variations, and pastry shapes, providing the flexibility needed to satisfy even the most discerning tastes. Rest assured that **Lappas** Lines' advanced technology ensures consistent, high-quality results every time. When you choose the **Lappas** Burek Line, you're choosing excellence, from dough preparation to the final delectable product. Your customers can anticipate nothing less than perfection with every bite, whether they prefer traditional pastries.





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PASTRY LINE 04



Enhancing Your Pastry Production

At Lappas, we specialize in enhancing your pastry production with a wide variety of high-quality equipment. Our versatile pastry lines cover a broad range of bakery products, from puff pastries and Danish pastries to yeast-dough pastries, bread, rolls, pizza, donuts, special pastries, and more. We're also equipped to handle gluten-free pastries and long-shelf-life products.



Our dough-band formers are designed to shape continuous dough bands precisely, whether you're working with soft, pre-leavened bread dough or thin dough. These formers offer high output, user-friendliness, easy cleaning, and low maintenance.

Lappas make-up lines are here to streamline your pastry production, ensuring you can craft pastries of all kinds. With various customization options, you can fold, plait, roll, or sandwich the dough as needed. Our range of decoration tools, high-performance filling devices, dusters, and sprayers can give your pastries that extra touch.

Simplify your production with our modern, flexible, reliable, and user-friendly control systems. We offer solutions for puff pastry, Danish pastry, yeast doughs, bread doughs, pizza doughs, thin dough, and more. Gluten-free pastries are also a part of our expertise.



Lappas Pastry Line sets no limits on the creativity of your products. We're here to enhance your pastry-making process with innovative solutions and customization options, helping you create unmistakable pastries that stand out in the market.



05 FILLO - BAKLAVA LINE BY EXTRUDER

Elevate your fillo and strudel production with **Lappas Filo Line by Extruder**.

Crafted entirely from durable stainless steel and designed for easy assembly at your workspace, this efficient system guarantees product quality and durability.

The Filo Line consists of essential components, including the dough extruder screw type with head and the dryer oven conveyors. The dough extruder includes a cooling unit and the innovative precision extrusion head. The dryer oven conveyors comes with many variations. Can be gas fired or electrical. It has conveyor belts, cooling ventilators, starch dispensing units and a Collecting Unit for efficient product gathering.

Streamline your production process and deliver exceptional fillo and strudel creations to your customers.



06 FILLO LINE BY STRECHING



KADAIFI LINE 07

Your Recipe for Success

With our Kadaifi Machine, you'll have the tools you need to consistently deliver high-quality sweets, delighting your customers and building your reputation.



Kadaifi Machine Round

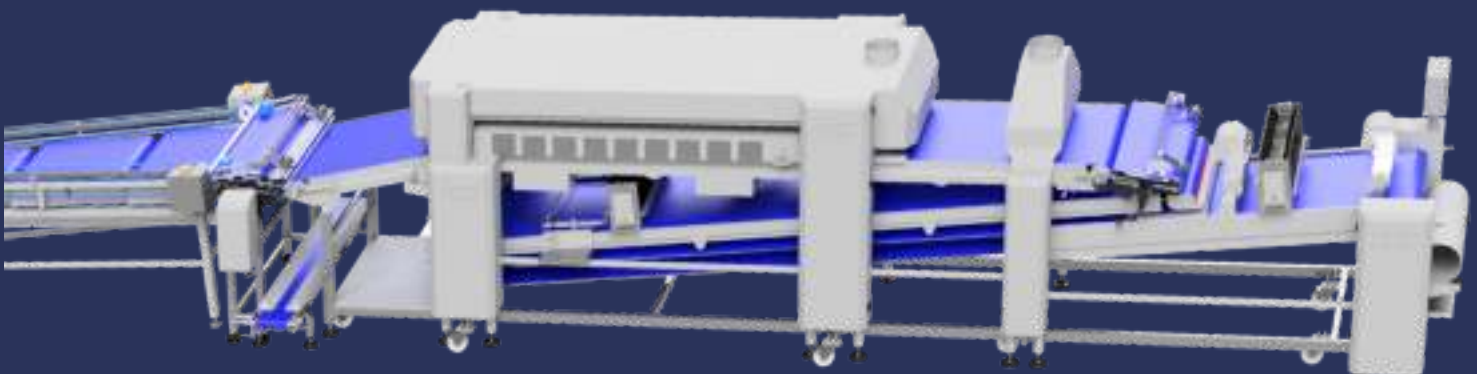
The Round Kadaifi Machine is designed for the efficient production of Kadaifi pastry, meeting CE and hygiene standards. This industrial machine comprises essential components, including a double mixer, baking plate, transfer system, and electrical systems. With a focus on durability and automation, this machine is capable of producing quality Kadaifi. It also comes with a stacking conveyor system.



Kadaifi Machine Straight

The Straight Kadaifi Machine is designed for high-productivity and for efficient Kadaifi production. With a robust stainless steel frame, precise belt tracking, and versatile adjustments, it can produce up to 300 kg of Kadaifi per hour. Equipped with burners, a cooling conveyor, and a special pump for gentle dough handling, this machine offers quality and consistency. It's a compact powerhouse for creating a variety of Kadaifi products with ease.

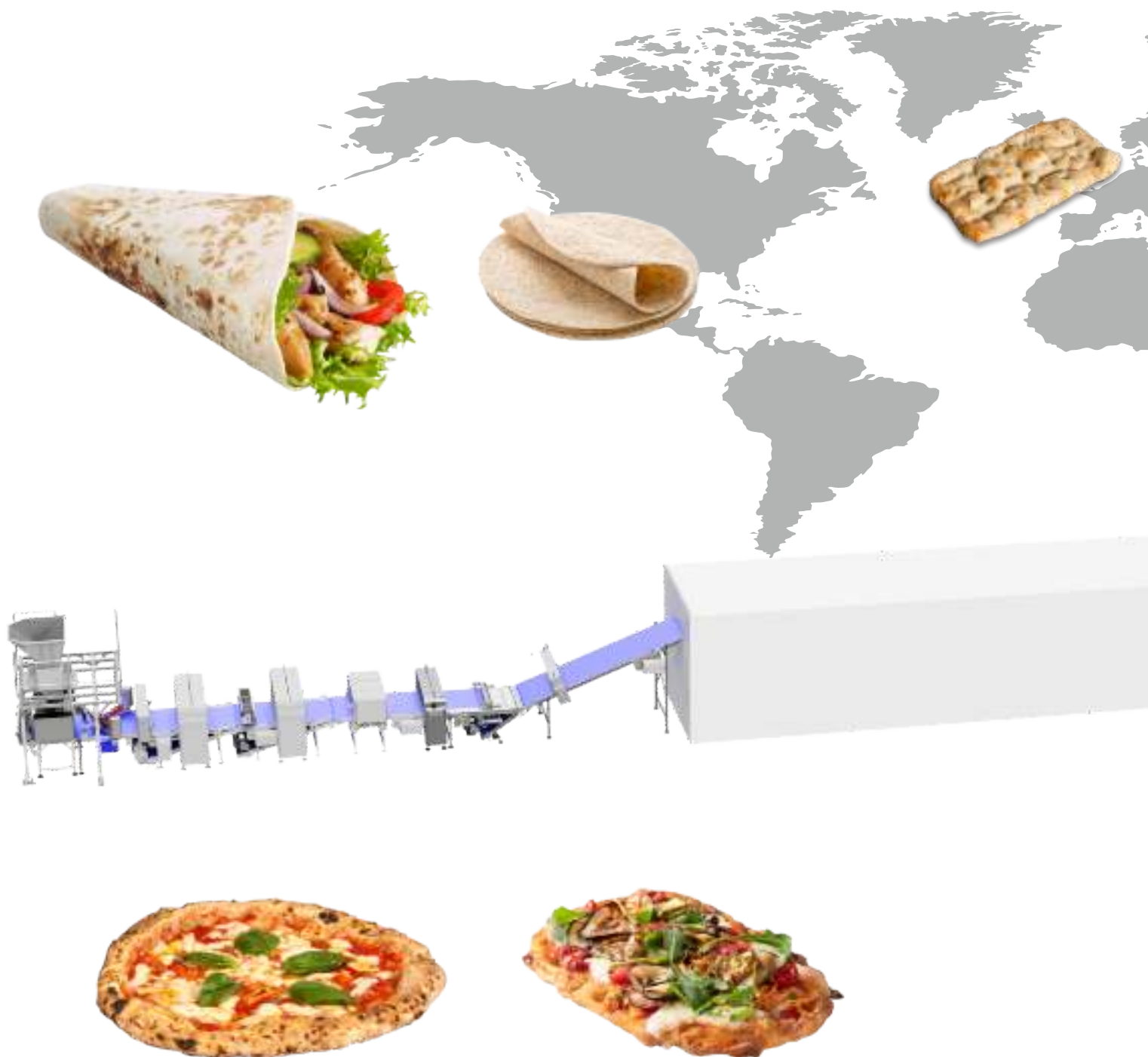
The **LAPPAS** Stress Free Filo Production Line by Stretching is a state-of-the-art system that excels in producing high-quality filo dough used in a wide range of bakery products. Its unique, stress-free approach to dough handling ensures the final filo product maintains a texture and taste akin to hand-crafted filo. The production process encompasses lamination, stretching, drying, cooling, and final product collection. Notably, the system is adaptable to various recipes and it offers models with varying thickness capabilities and exploitable widths.



08 FLATBREAD BREAD PIZZA LAVASH TORTILLA LINE

Flatbreads are experiencing a surge in global popularity due to their healthy reputation and versatile usage. As a result, the demand for high-capacity flatbread production lines has significantly increased. The adaptability offered by Lappas high-volume flatbread lines allows for the creation of a diverse range of authentic and distinctive bread styles tailored to meet specific customer preferences.

One noteworthy feature is the capability to process various types of dough, ranging from less hydrated (referred to as "green" dough) to highly hydrated dough. This adaptability empowers the production of an array of flatbread products, ensuring they meet the high-quality standards expected by customers. With working widths starting at 600 mm and the impressive production capacity, these lines can handle up to 12,000 kg of dough per hour.



Precision Perfected, Quality Delivered

At Lappas we're leaders in precision tooling and cutter manufacturing. With an unwavering commitment to quality and the latest production techniques, we create rotary cutters and decorating shafts that exceed expectations. Our products are designed to meet the highest standards of accuracy and consistency and are suitable for a wide range of applications, including flatbreads, pizza, pitta, and pastries. Contact us today to discuss your project and experience precision, quality, and innovation like never before.



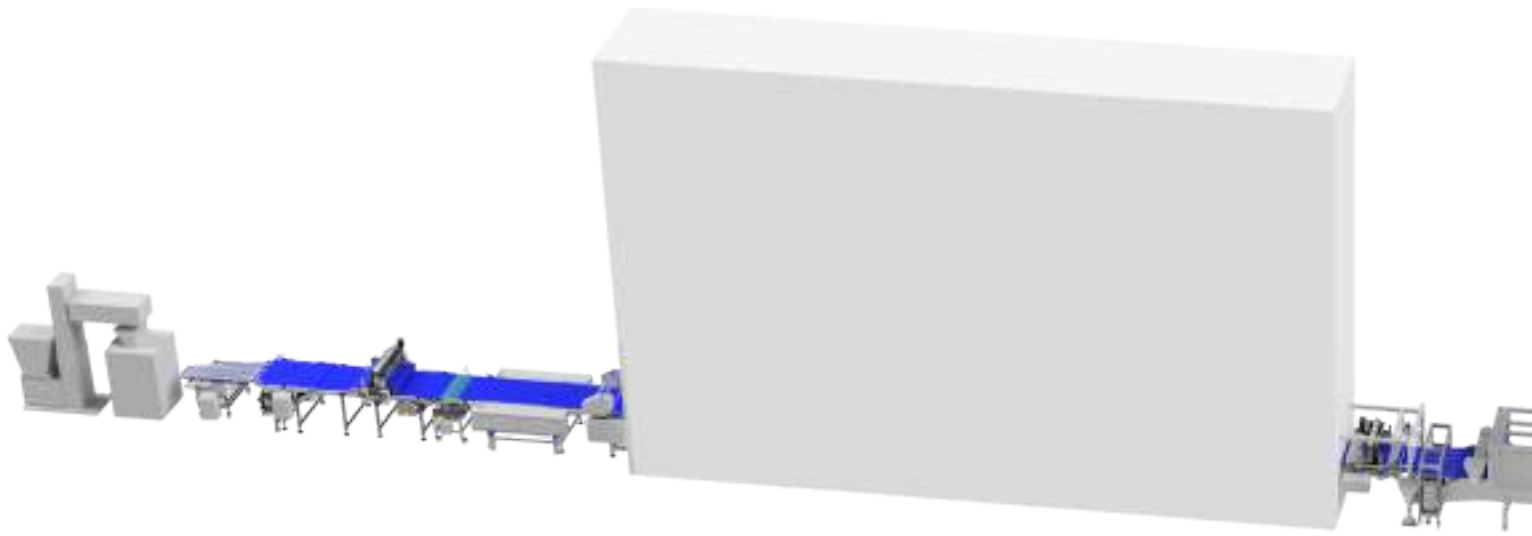
Lappas Flatbread Pizza Lines by sheeting are your go-to solution for flatbread production. Whether you're in the business of making thin dough, lavash, pita, pizza, naan, tortilla, wrap, square, babari, roti, pappa dum, focaccia, or any other type of flatbread, our flatbread solutions have you covered.

Our state-of-the-art production lines are designed to meet a wide range of flatbread manufacturing needs. With precision sheeting technology, you can consistently produce flatbreads of exceptional quality and consistency. Whether you're a small bakery looking to expand your product line or a large-scale production facility, our solutions are tailored to meet your specific requirements.

From traditional pita bread to gourmet focaccia, our flatbread solutions offer versatility, efficiency, and reliability. The innovative design and engineering behind our equipment ensure that you can create the perfect flatbreads, batch after batch.

So, whether you're aiming to satisfy the cravings of pizza lovers, serve up authentic naan in a restaurant, or mass-produce tortillas for distribution, Lappas Flatbread Pizza Lines by sheeting are your best choice for achieving top-tier results in flatbread production.

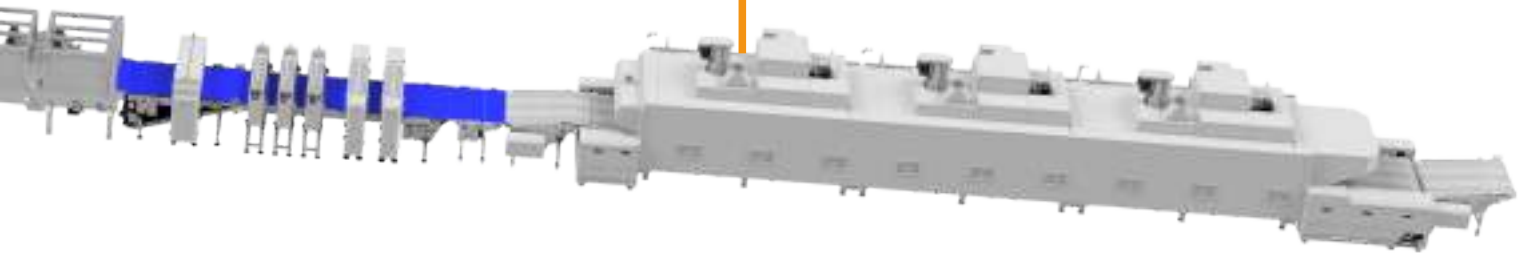
09 PIZZA PINSA PITA BY BALL



Somoun the traditional and beloved flatbread
Crafted with a time-honored recipe, our Somoun boasts a perfect blend of flavors and a soft, yet delightfully crisp texture. It's the ideal canvas for a wide array of culinary creations and is sure to be a favorite among your customers.



Introducing the Pizza Pinsa Pitta by Ball Line, a state-of-the-art production line that simplifies dough handling. It features a precise divider system for crafting uniform dough balls and a customizable prover to enhance your dough preparation process. Notably, this technology excels in handling highly hydrated dough, making it suitable for a variety of culinary creations, including pizza, pinsa, pitta bread, somoun and more. With this innovative system, you can consistently produce top-quality products, allowing you to deliver exceptional results in your culinary endeavors.



INDUSTRIAL PERFECTION ARTISANAL QUALITY

TOPPING SOLUTIONS 10



Industrial Topping Solutions for Pizza Production

At Lappas we specialize in industrial-grade topping solutions designed for pizza production. Whether integrated with our machines or utilized as standalone systems, our offerings are tailored to meet the demands of large-scale production. Explore our comprehensive range of topping solutions to elevate the efficiency and quality of your pizza manufacturing process.

11 MERCEDOR DECK OVENS



Perfection in every bake with our state-of-the-art deck ovens. Elevate your bakery's quality and efficiency with the trusted choice of industry professionals.



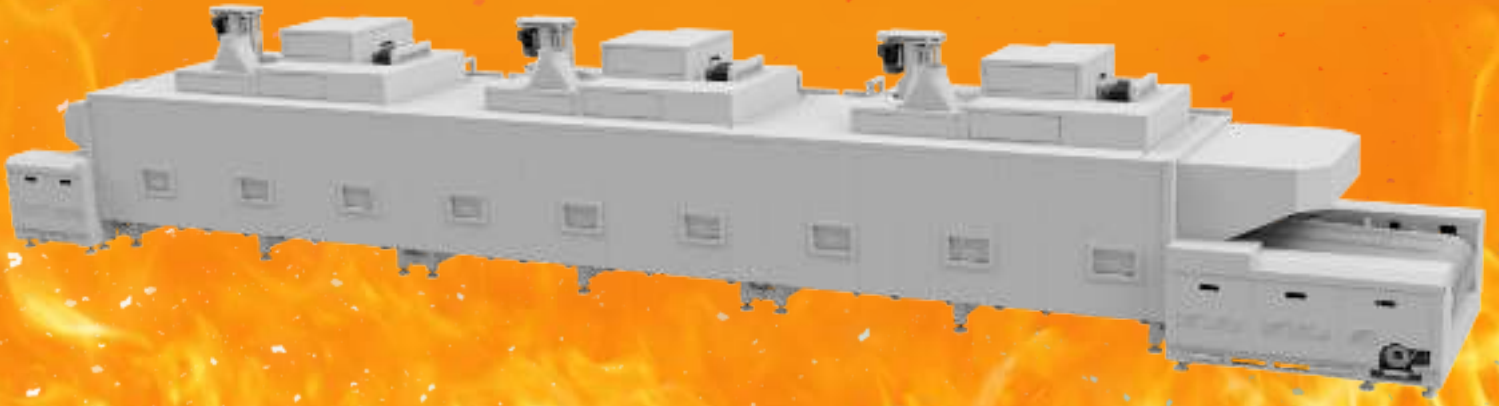
12 ATHENA AUTOMATIC LOADING SYSTEM

The **Lappas** multi deck oven, equipped with an automatic loading system, stands out in the industrial baking landscape. This versatile system excels in delivering perfectly baked bread and allows for the simultaneous baking of various bread types, promoting efficient and cost-effective operation by minimizing labor input. With its advanced technology, including a user-friendly touchscreen controller capable of storing up to 150 recipes, the oven ensures consistent, high-quality results. Its construction features, such as stainless steel baking chambers, stone baking plates, and optimal lighting, contribute to uniform and quality baking. Moreover, the powerful steam system, even steam distribution, and low fuel consumption enhance its energy efficiency, while easy service and maintenance, facilitated by screw-based assembly, ensure smooth operation. With additional features like a damper and the ability to bake a wide range of products, including an optional "Combitherm" temperature group, this oven caters to the demands of professional bakers and commercial baking operations.

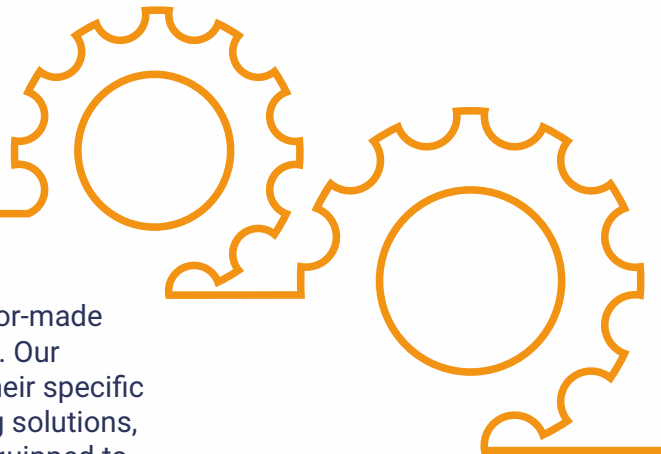


HYBRID TUNNEL OVEN 13

Experience the best of both worlds with our Modular Hybrid Tunnel Oven. It combines cyclothermic and direct gas-fired technologies for precise baking. Choose between wire mesh and steel belt conveyors for versatile production. Efficiency, control, and excellence in a compact and modular design.

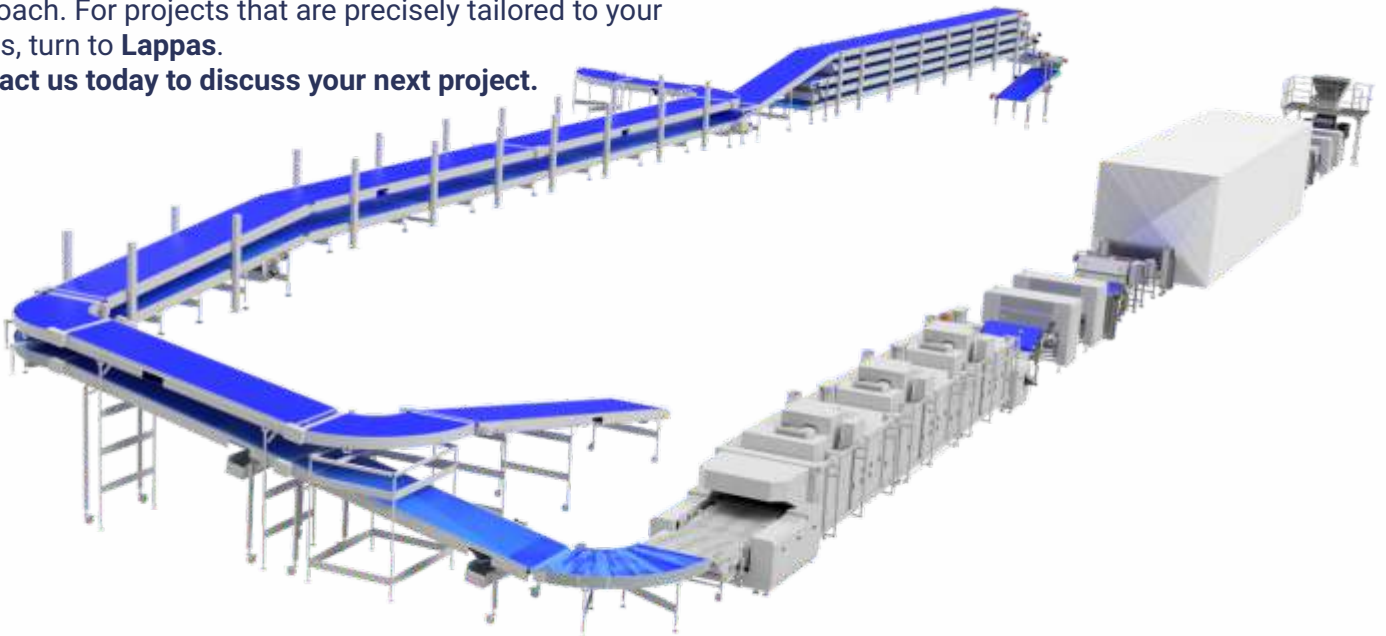


14 TURN-KEY PROJECT

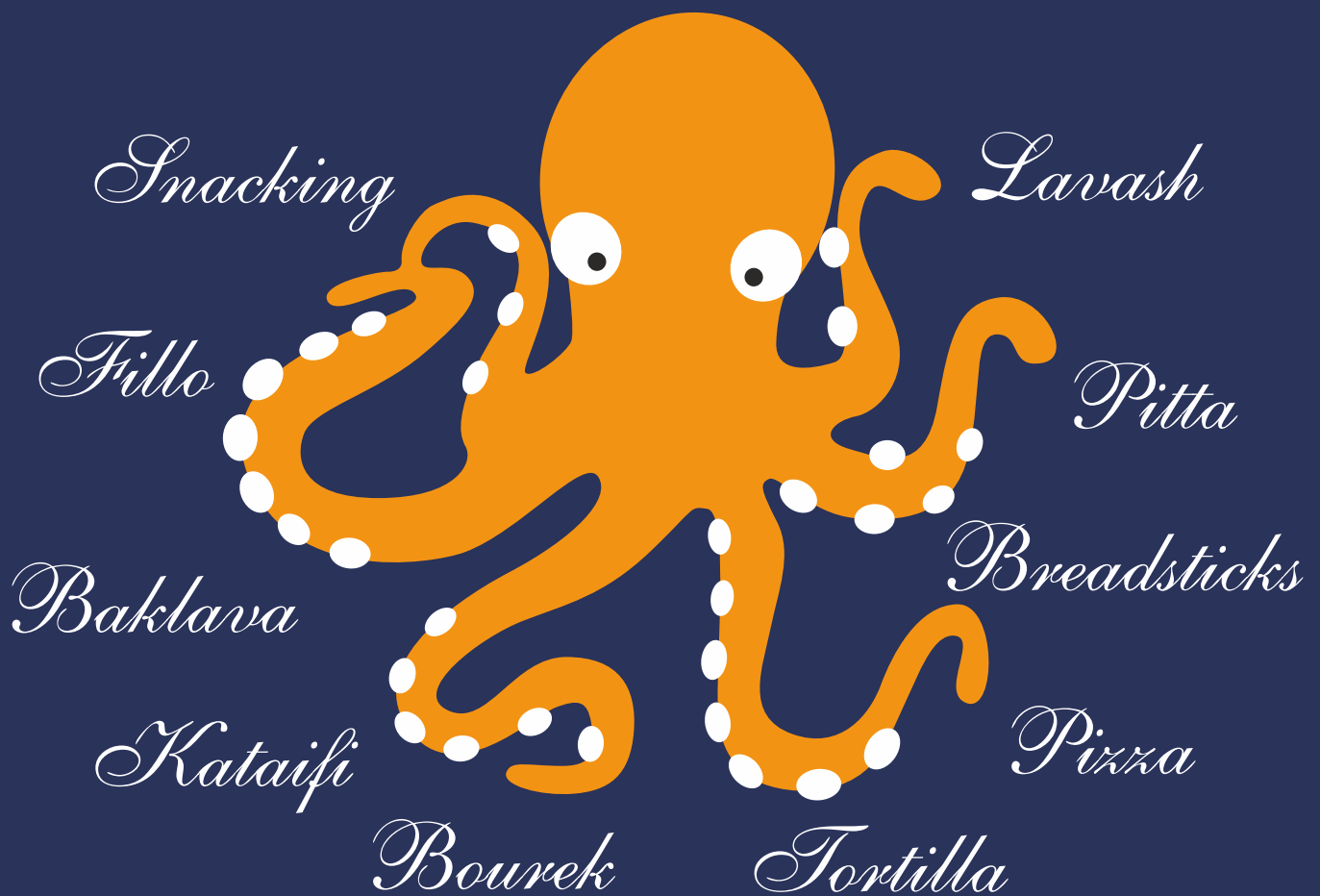


At Lappas, we specialize in delivering turn-key projects and tailor-made solutions designed to meet the unique needs of our customers. Our dedicated team works closely with each client to ensure that their specific requirements are met. Whether you require custom engineering solutions, construction projects, or other specialized tasks, we are well-equipped to handle a diverse range of projects. Our focus is on delivering quality, efficiency, and reliability, all while maintaining a customer-centric approach. For projects that are precisely tailored to your needs, turn to **Lappas**.

Contact us today to discuss your next project.



Just Dough it



LAPPAS

Dough, Baking & Beyond

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