

Fornetti



The Fornetti brand name and the Fornetti products are well-known and popular not only in Hungary, from where Fornetti started, but in all countries where it is present. In the period of the dynamic network building, on each market, where it had appeared, it became the market leader in the food sector in a short time. Its products are consumed by nearly 2 million people daily.



Technological and technical innovation

The continually rising demands have always required the installation of state-of-the-art automated production lines, servicing units, weighing scales with several measuring cells and automated

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The advantages of automation may be seen from several directions. The most important is ensuring the constant high quality and standardized appearance of products. The developments not only aim at achieving better quality - they also make employees' work easier, more transparent and simpler to monitor.



Simultaneously with the development of production lines, servicing units have also been developed. Higher production quality has necessitated the development of a specific equipment park, and, from time to time, involving more modern equipment in production. Kneading machines and industrial mixers were redesigned and modernized according to the demands of Fornetti. As a part of the technical innovation, products coming off the automated conveyor belt pass through special, leavening-freezing towers based on a spiral-system in order to achieve an even better product quality.

Technical innovation also covers the packaging machines already mentioned. The extremely popular pizza-slices, for example, are also packed by the special

packaging machine, one adjusted to the individual requirements of Fornetti.

Besides the countless technical innovations, continually ensuring appropriate production circumstances also plays an important role. The special, tempered climate in Fornetti's production halls is provided by air-conditioning devices that have been developed especially for Fornetti. Spaces with the appropriate temperature are essential to providing a continuous cold chain, which begins with the taking over of ingredients and ends in outlets' freezers/containers. Fornetti's objective is to continually ensure an environmentally friendly and energy-saving cold chain.