

Loos Machine & Automation, in business over 100 years, provides engineering, machining, welding, fabricating, and automated turn-key services. We are a leading manufacturer in the food process industry. Loos Machine & Automation specializes in custom automated food process equipment for the meat, poultry, dairy, and pizza industries. We have an expanded engineering department that can custom design equipment to fit our customer's exact needs. Our shop is equipped with high tech machines to keep with the changing times; including a Laser Cutter, CNC Turning Centers, CNC Machining Centers, and CNC Press Brakes. Loos Machine & Automation has designed and fabricated equipment for many local companies as well as companies throughout the United States. We also export equipment to several foreign countries.



From concept to completion, we continually strive to better serve your company's expanding needs!

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Machine & Automation
From concept to completion.



Complete Automated Pizza Processing Line

Complete Pizza Processing Line from Start to Finish

Here at Loos Machine & Automation, we can provide your company with everything you need for a Complete Automated Pizza Processing Line from Start to Finish.



A key component of our automated pizza processing line is our applicators. Pictured here is our Waterfall Style Cheese

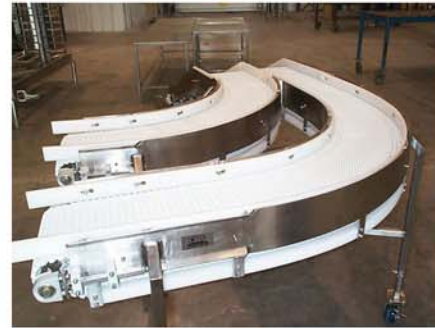
Applicator with an Adjustable Leveling Rake.

Our Sauce Applicator with a Patent Pending "No Drip" Sauce Head, allows for a cleaner and more consistent application of sauce.



Smaller applicators are specially designed for use with vegetables and Parmesan Cheese. We can also make adjustments to accommodate the distribution of spices as well as many other ingredients. Pictured at the top of the next section is our Vegetable Applicator.

Vegetable Applicator



Loos Machine & Automation also manufactures Conveyors to help your pizza transfer smoothly from one step in the process to the next.

Our specialty pizza conveyors use Eagle Belting. This allows for excess ingredients to drop onto catch pans to be reused, rather than wasted.



Our Stainless Steel screw conveyors are manufactured for working with IQF meats and frozen vegetables.

Special "L" Return Conveyors are designed to bring the



excess ingredients from the application back to the hopper to be reused in the process. These "L" Return setups can be manufactured with SS Screw Conveyors or with Belt conveyors, like the section pictured here.

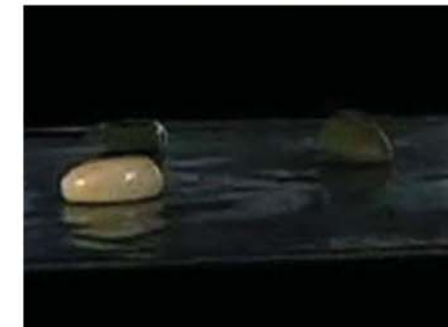
Our Tote Dump Declumpers, pictured here, help to break up frozen ingredients for consistent distribution of your toppings. They also help to regulate the weights of the finished product.



Our Automation Department can program any piece of equipment to run with minimal employee interaction.



Many of our customers enjoy the benefits of having multiple recipes programmed.



Our Patent Pending Auto Dough Ball Placer is designed to accurately place pizza

dough balls into formations for baking.