



Dolce Magic Srl

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BESOZZO (VA) | ITALY
DOLCE MAGIC SRL
 PASTRY AND CONFECTIONERY PRODUCTION
 AND FOOD PROCESSING
 www.dolcemagic.it

AN ENCHANTING SWEETNESS

In the town of Besozzo, in Lombardy, rises a magical place where sweetness and quality dance in harmony: Dolcemagic. The young entrepreneurs who founded it in 1998 have transformed their love for sweets into a culinary art that conquers the palates of Italian and foreign customers.

Dolcemagic has more than 150 different types of products, between fresh and dry pastries, expertly prepared every day within its plant, using designated shifts and strict hygiene rules to ensure the best possible service.

Cakes, pastries, tarts, daily delights prepared with care and freshness; biscuits, shortbread and other delicacies that withstand the passage of time are just some of the "magical products" of which we breathe the scent visiting the Factory.

"Quality above all," explains Mauro Malavasi, partner and production manager at the Besozzo plant. "Ours is a constant commitment to meet the needs of our customers: we put care into every stage of production, and our search for cutting-edge technologies has led to an IFS food certification, attesting to the high standards achieved."

Today, the company has become a confectionery industry that provides hundreds of customers both in traditional trade and large distribution, in Italy and abroad. A position gained thanks to the trust people place in the safety of its products and especially of its process: from the choice of the raw material to the machinery used for washing baking trays and tools for the preparation of sweets, the standards are very high.



Salvatore Sabato
 Flight Type Units Assembly Line Supervisor, Comenda





"Our journey with Comenda has already reached the second generation of flight type units. We started with an electromechanical model; in 2021 we contacted the company and switched to a technologically advanced solution", explains Malavasi. "The volume of trays and tools to wash every day is very high. Our dishwasher must be sturdy, powerful, and never stop. The main goal for us was to maintain the same quality as the first model, but with accessories that would further simplify the work of operators and improve our performance."



The NG902 flight type model installed at the Besozzo plant guarantees fast and effective washing of large objects thanks to its 650x840 mm clearance, while the multistage technology of the Ecorinse module allows water savings.

"The choice of a drying tunnel equipped with upper and lower air blades guarantees greater speed in operations", Malavasi continues. "The trays are ready to be immediately reused or stored. In addition, the new Wi-Fi control system gives me a sense of peace: at any time, technicians can remotely monitor the machine and detect possible anomalies, or control the wear of its components."



Mauro Malavasi (on the left) and Tony Piazza (on the right) Partners and Directors of DolceMagic Srl.

Another benefit that sets Comenda apart from the competition is the possibility of providing all tunnel dishwashers, both in electric and steam heated configurations. In this instance, exploiting a steam connection already inside the plant, DolceMagic had the possibility to achieve considerable daily electrical savings with the choice of a steam-heated model.

"With great technologies comes great responsibility", jokes Salvatore Sabato, Flight Type Units Assembly Line Supervisor at Comenda "Customers usually see their dishwashers on the project or upon delivery, during installation; whereas in my assembly line, we start with a screw and build machines over 12 meters long. We create unique technologies, researching and assembling individual components with precision and attention to detail, even when it comes to steam engines that require specific components that can withstand pressure and high temperatures over time."

Likewise, DolceMagic searches for every single ingredient that makes up its desserts. It is not just a pastry shop; it is a charm that is renewed every day. Each bite tells a story of passion, quality and dedication. And while the scent of sweets spreads into the air, Besozzo becomes an even sweeter place thanks to this magical culinary creation.

QUALITY ABOVE ALL

