



**For Immediate Release:**

**Del Monaco Specialty Foods Pot Pie Production**

**Morgan Hill, California — May 6, 2011** — Vic Del Monaco, President and C.E.O. of Del Monaco Specialty Foods, announced today that they have selected Colborne Foodbotics to produce a new custom Rotary Pie Production System. The company has outgrown the existing pot pie line and will replace with this new machine that will have the capability to produce over 1,700 pies per hour and automatically rotate them through a cryogenic freezing system, achieving negative 10°F in less than 10 minutes. The new machinery will be placed in a dedicated 2,000 square foot production room that is used exclusively for pasta and pie production. Mr. Del Monaco said, “We selected Coborne for their ability to customize a machine that fits our growing needs and gives us the ability to continue to produce pies that are customized to each of our customer’s specifications”.

Del Monaco Specialty Foods, located in Morgan Hill, California, is a custom food manufacturer of soups, sauces, pastas, pot pies, compound butters and other gourmet products servicing retail grocery and restaurant chains located in the Western United States.

Website address: [www.delmonacofoods.com](http://www.delmonacofoods.com)

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