

Summary

Machine Line

Dough division

Concorde 2 Hydraulic divider

Mercure 2 Hydraulic divider

Mach 3 Hydraulic divider

Divistar I Automatic hydraulic divider with inclined bowl

Divistar H Automatic hydraulic divider with horizontal bowl

Divistar HR Automatic hydraulic divider with round bowl

DB 2 Manual Bun divider-rounder

DB 3 SA Semi Automatic Bun divider-rounder

DB 3 FA Full Automatic Bun divider-rounder

DVM Drawer volumetric divider

DVP Piston volumetric divider

Pre-rounding — Rounder

BLR V Belt rounder

BC Conical rounder

Intermediate proofing

RP Resting cabinet

Important recommendations **RTM—DELTA** intermediate proofer

Delta 70 Integral Intermediate semi-automatic proofer

RTM Semi Automatic Intermediate semi-automatic proofer

Delta Auto Automatic Intermediate proofer with loader

RTM auto Automatic Intermediate proofer with distributor

ECP Intermediate automatic proofer

Information on automatic bread plant

Delta Automatic bread plant

RTM Automatic bread plant

Moulding

Major Inclined Moulder

Ultra Inclined Moulder

Ultra Electronic control

TE Out-feed conveyor belt for moulder pieces

FB 700 Horizontal long moulder

Pastry Equipment

Auto Jammer Pastry filler

Alpha Depositor Depositor

Delta Depositor Depositor

Omega Depositor Depositor

Mark 2 Table top doughnut robot

Stand for Table top **Mark 2**

Mark 6 Table top doughnut robot

SF Manuel sheeter with conveyor belt on mobile base

Fat or butter press

Concorde 2



Hydraulic divider with round bowl

Use

The Concorde 2 divider is a machine for dividing dough into pieces. It is designed for professional use.

Equipped of a round bowl, the Concorde 2 divider ensures optimal spreading of the dough, in order to guarantee the regularity and accuracy of each piece dough.

Thanks to the double sloping edge of their knives, the Concorde 2 dividers avoid any unnecessary pressure on the dough during the cutting action and eliminate tearing problems caused by traditional knives.

The cubic geometry of the dough pieces, due to the form of the Concorde 2 divider's bottom plate (16 out to 20 pieces are cut in cube form), gives a better quality of rounding of the piece of dough.

With the silent function the Concorde 2 starts automatically when moving the distributor handle, allowing to work in a quiet atmosphere.

Construction


- 20 divisions
- Non-stick underside of lid
- Round bowl in food-grade alloy
- Double milled knife for a perfect cut
- Bowl edge machined to incorporate vents to allow air to escape
- Lid locked by drop-forged cam
- Pressure provided by a double acting hydraulic system
- Cast aluminium ram support frame
- Motors fitted with thermistors
- Trip switch with low power cut-out



- Motor powering a hydraulic pump fed by a 19 dm³ oil tank
- Chassis mounted on directional castors, two with brakes
- Epoxy painted (food grade)
- bowl walls made of stainless steel
- The smooth surface (natural polyamide) of the single unit sliders prevents dough from sticking to the tray, ensuring improved hygiene and easier cleaning
- Supply voltage: three phase 400 V 50 Hz

Reference	Model
29403002	Concorde 2

Accessories	
29404111	Round dough containers diameter 480 depth 162
29404201	Wheeled rack for 8 containers H 1880 x L 585 x l 575 mm
07171102	Plastic containers on rack Capacity : 170 litres

Machine complies with  regulations



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Mercure 2



Hydraulic divider with rectangular bowl

Use

Oil tank capacity: 17 litres (special hydraulic movement oil).
The Mercure 2 divider's rectangular bowl ensures that each piece of dough is identical in shape by an even distribution of the dough, thus guaranteeing the consistent weight of each dough piece.

Thanks to the double sloping edge of their knives, Mercure 2 dividers avoid any unnecessary pressure on the dough whilst cutting, and solve the problems of tearing caused by traditional knives.

The cubic geometry of the dough pieces, due to the form of the Mercure 2 divider's bottom plate, gives a better quality of rounding of the piece of dough.

With the silent function the Mercure 2 starts automatically when moving the distributor handle, allowing to work in a quiet atmosphere.

Construction

- Mercure 2 20 : 20 divisions
- Mercure 2 24 : 24 divisions
- Non-stick underside of lid
- Rectangular food-grade alloy bowl
- Double milled knife for a perfect cut
- Bowl edge machined to incorporate air escape vents
- Lid locked by drop-forged cam
- Pressure provided by a double acting hydraulic system
- Cast aluminium ram support frame
- Motors fitted with thermistors
- Trip switch with low power cut-out
- Motor powering a hydraulic pump fed by a 19 dm³ oil tank




- Frame mounted on directional castors, two of them with brakes
- Epoxy painted (food-grade)
- bowl walls made of stainless steel
- The smooth surface (natural polyamide) of the single unit sliders prevents dough from sticking to the tray, ensuring improved hygiene and easier cleaning
- One-piece sliders prevent dough from sticking, ensuring improved hygiene and easier cleaning.
- Option of fitting a bun grid
- Safety use
- Supply voltage : three phase 400 V 50 Hz

Reference Model

29402103	Mercure 2 20
29402811	Mercure 2 24

Accessories

Reference	Description
29401221	Bun grid for Mercure 2 20 - 40 divisions
29401241	Bun grid for Mercure 2 20 - 80 divisions
29401202	Bun grid for Mercure 2 24 - 48 divisions
29404101	Rectangular dough container 480 x 360 depth 140 mm
29404201	Wheeled rack for 8 containers H 1880 x L 585 x I 575 mm
07171102	Plastic containers on rack Capacity : 170 litres

Machine complies with  regulations



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Mach 3



Mach 3

Hydraulic divider with rectangular bowl

Use

The MACH divider is a machine for dividing dough into pieces. It is designed for professional use. MACH 3 DC is designed for working with firm dough.

Construction


- 10 or 20 divisions
- Rectangular food-grade alloy bowl
- Double milled knife for a perfect cut
- Milled bowl edge incorporating air escape vents
- Lid locked by drop-forged cam
- Pressure provided by a double ram hydraulic system
- Motors fitted with thermistors
- Trip switch with low power cut-out
- Motor powering a hydraulic pump fed by a 9 dm³ oil tank
- Frame mounted on directional castors, two of them with brakes
- Epoxy painted (food-grade)
- The smooth surface (natural polyamide) of the single unit sliders prevents dough from sticking to the tray, ensuring improved hygiene and easier cleaning
- Option of fitting a bun grid
- Supply voltage: three phase 400V 50 Hz

Reference Model

29401501	Mach 3
29401511	Mach 3 DC

Accessories

References	Description
29401221	Bun grid for 10/20 - 40 divisions
29401241	Bun grid for 10/20 - 80 divisions
29470901	Mach 3 handling bar
29404101	Rectangular dough container 480 x 360 depth 140 mm
29404201	Wheeled rack for 8 containers H 1880 x L 585 x l 575 mm
07171102	Plastic containers on rack Capacity : 170 litres

Machine complies with  regulations

Divistar I



Automatic hydraulic divider with inclined rectangular bowl

Use

The Divistar I divider is an automatic machine for dividing dough into pieces. It is designed for professional use and is easy to use with its angled, rectangular bowl. Its operating cycles, compression, dividing as 12 or 24, ejecting the dough pieces, locking and unlocking the lid are automated. The compression time is adjustable. Pressing time is adjustable depending on dough type (soft to hard). For cleaning, the knives are removed using a digital key.

A calculator enables the weight of the dough piece to be divided to be calculated.

Model "12+24 and buns" is prearranged to take the grid for making buns, Ciabattas, triangles, etc..

Construction


- Rectangular Divistar I : 12+24 divisions
- Rectangular Divistar I for buns : 12+24 divisions and grid fixing device.
- Bowl, bowl belt and knives in stainless steel
- Non-stick sliders and underside of lid
- Self-cleaning bowl edges
- Lid closure secured by two 2 eccentric catches, moved by a hydraulic ram
- Chrome plated handling bar fixed to the lid
- Welded steel frame
- 4 castors, two of them directional and braked
- Pressure provided by a double acting hydraulic system
- Motors fitted with thermistors
- Trip switch with low power cut-out
- 19 dm³ oil tank
- Supply voltage: three phase 400 V 50 Hz



Reference	Model
29405041	Rectangular Divistar I
29405051	Rectangular Divistar I for buns

Accessories

Reference	Description
26405081	Grid only 48 divisions cross knives
Ask for Grid only - or custom	
29401311	Chrome-plated side protection (per pair)
29401321	Flour hopper (1 piece)
26403211	Plate for compressing butter
29404101	Rectangular dough container 480 x 360 depth 140 mm
29404201	Wheeled rack for 8 containers H 1880 x L 585 x I 575 mm
07171102	Plastic containers on rack Capacity : 170 litres

Machine complies with  regulations



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Divistar H



Automatic hydraulic divider with horizontal rectangular bowl

Use

The Divistar H divider is an automatic machine for dividing dough into pieces. It is designed for professional use and is easy to use with its angled, rectangular bowl. Its operating cycles, compression, dividing as 12 or 24, ejecting the dough pieces, locking and unlocking the lid are automated. The compression time is adjustable. Pressing time is adjustable depending on dough type (soft to hard). For cleaning, the knives are removed using a digital key.

A calculator enables the weight of the dough piece to be divided to be calculated.

Model "12+24 and buns" is prearranged to take the grid for making buns, Ciabattas, triangles, etc..

Construction


- Rectangular Divistar H : 12+24 divisions
- Rectangular Divistar H for buns : 12+24 divisions and grid fixing device.
- Bowl, bowl belt and knives in stainless steel
- Non-stick sliders and underside of lid
- Self-cleaning bowl edges
- Lid closure secured by two 2 eccentric catches, moved by a hydraulic ram
- Chrome plated handling bar fixed to the lid
- Welded steel frame
- 4 castors, two of them directional and braked
- Pressure provided by a double acting hydraulic system
- Motors fitted with thermistors
- Trip switch with low power cut-out
- 19 dm³ oil tank
- Supply voltage: three phase 400 V 50 Hz



Reference	Model
29405061	Rectangular Divistar H
29405071	Rectangular Divistar H for buns

Accessories

Reference	Description
26405081	Grid only 48 divisions cross knives
Ask for Grid only - or custom	
29401311	Chrome-plated side protection (per pair)
29401321	Flour hopper (1 piece)
26403211	Plate for compressing butter
29404101	Rectangular dough container 480 x 360 depth 140 mm
29404201	Wheeled rack for 8 containers H 1880 x L 585 x I 575 mm
07171102	Plastic containers on rack Capacity : 170 litres

Machine complies with  regulations



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Divistar HR



Automatic hydraulic divider with round horizontal bowl

Use

The Divistar HR divider is an automatic machine for dividing dough into pieces. It is designed for professional use and is easy to use with its angled, round bowl. Its operating cycles, compression, dividing as 20, ejecting the dough pieces, locking and unlocking the lid are automated. The compression time is adjustable. Pressing time is adjustable depending on dough type (soft to hard). For cleaning, the knives are removed using a digital key.

A calculator enables the weight of the dough piece to be divided to be calculated.


Construction

- Rounder Divistar HR : 20 divisions
- Bowl, bowl belt and knives in stainless steel
- Non-stick sliders and underside of lid
- Self-cleaning bowl edges
- Lid closure secured by two 2 eccentric catches, moved by a hydraulic ram
- Chrome plated handling bar fixed to the lid
- Welded steel frame
- 4 castors, two of them directional and braked
- Pressure provided by a double acting hydraulic system
- Motors fitted with thermistors
- Trip switch with low power cut-out
- 19 dm³ oil tank
- Supply voltage: three phase 400 V 50 Hz

Reference	Model
29405081	Rounder Divistar HR

Accessories

Reference	Description
29401311	Chrome-plated side protection (per pair)
29401321	Flour hopper (1 piece)
29404111	Rounder dough container 480 mm depth 162 mm
29404201	Wheeled rack for 8 containers H 1880 x L 585 x I 575 mm
07171102	Plastic containers on rack PPC 120 Capacity : 170 litres

Machine complies with  regulations

DB2 Manual



Bun divider-rounder

Use

The DB2 is a machine for dividing and rounding dough. Number of divisions and dough weights are dependent on the model chosen.

This equipment merges in the same cycle the operations of dividing and rounding. Semi-automatic: manual dividing and motorized rounding on oscillating platform.

With few revolutions of the oscillating platform, you obtain the pieces perfectly divided and rounded.

The gain of time and minimal requested floor space justify investment in the divider-rounder whatever the size of the bakery is.

- Adjustment of eccentric movement with the operating handle.
- Setting with volume bar depending on dough type and weight.
- Rounding and pressing time is adjusted by the operator.
- Dividing disc can be tipped to the front for cleaning.


Construction

- Supplied with 3 synthetic trays
- Cast iron base on castors
- Aluminium alloyed and Teflon coated dividing disc
- Aluminium alloyed oscillating platform
- Stainless steel knives
- Mechanical pressing and cutting movement
- Electro-mechanical rounding
- Quiet belt drive
- Removable pressing handle
- Supply voltage: three phase 400 V 50 Hz / 230 V 50 Hz / 220 V 60 Hz

Reference	Model
07002051	DB2 14-4
07002021	DB2 30-3
07002061	DB2 30-4
07002071	DB2 36-4
07002041	DB2 52-3

Accessories

Reference	Model	Description
07002551	14-4	Synthetic tray
07002521	30-3	Synthetic tray
07002561	30-4	Synthetic tray
07002571	36-4	Synthetic tray
07002541	52-3	Synthetic tray
29404121		Rounder dough container 380 mm depth 120 mm
29404201		Wheeled rack for 8 containers H 1880 x L 585 x I 575 mm
07171102		Plastic containers on rack Capacity : 170 litres

Machine complies with  regulations



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DB3 SA

Semi Automatic



Bun divider-rounder

Use

The DB3 SA is a machine for dividing and rounding dough. Number of divisions and dough weights are dependent on the model chosen. Additional interchangeable dividing discs are available for each model.

This equipment merges in the same cycle the operations of dividing and rounding. Semi-automatic: hydraulic dividing raised on hydraulic jack and motorized rounding on oscillating platform, controlled by lever.

With few revolutions of the oscillating platform, you obtain the pieces perfectly divided and rounded.

The gain of time, lighter workload and minimal requested floor space justify investment in this divider-rounder whatever the size of the bakery is.

- Adjustment of eccentric movement with the operating handle.
- Setting with volume bar depending on dough type and weight.
- Rounding and pressing time is adjusted by the operator.
- Dividing disc can be tipped to the front for cleaning.


Construction

- Supplied with 3 synthetic trays
- Cast iron base on castors
- Aluminium alloyed and interchangeable Teflon coated dividing disc
- Aluminium alloyed oscillating platform
- Stainless steel knives
- Hydraulic pressing and cutting movement
- Electro-mechanical rounding
- Quiet belt drive
- Supply voltage : three phase 400 V + N 50 Hz / 230 V 050 Hz / 220 V 60 Hz

Reference	Model
07002152	DB3 SA 14-4
07002122	DB3 SA 30-3
07002162	DB3 SA 30-4
07002172	DB3 SA 36-4
07002142	DB3 SA 52-3

Accessories

Reference	Model	Description
07002551	14-4	Synthetic tray
07002521	30-3	Synthetic tray
07002561	30-4	Synthetic tray
07002571	36-4	Synthetic tray
07002541	52-3	Synthetic tray
29404121		Rounder dough container 380 mm depth 120 mm
29404201		Wheeled rack for 8 containers H 1880 x L 585 x l 575 mm
07171102		Plastic containers on rack PPC 120 Capacity : 170 litres

Machine complies with  regulations



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DB3 FA

Full Automatic

New
2005



Bun divider-rounder

Use

The DB3 FA is a machine for dividing and rounding dough. Number of divisions and dough weights are dependent on the model chosen. Additional interchangeable dividing discs are available for each model.

This equipment merges in the same cycle the operations of dividing and rounding. Full-automatic: hydraulic dividing and motorized rounding on oscillating platform.

With few revolutions of the oscillating platform, you obtain the pieces perfectly divided and rounded.

The gain of time, lighter workload and minimal requested floor space justify investment in this divider-rounder whatever the size of the bakery is.

- Setting with volume bar depending on dough type and weight.
- Rounding and pressing time is set by electronic control panel.
- Automatic cycle operated through two start buttons.
- Dividing disc can be tipped to the front for cleaning.


Construction

- Supplied with 3 synthetic trays
- 10 recipes pre programmable
- Cast iron base on castors
- Aluminium alloyed and interchangeable Teflon coated dividing disc
- Aluminium alloyed oscillating platform
- Stainless steel knives
- Electronic control
- Hydraulic pressing and cutting movement
- Electro-hydraulically rounding
- Quiet belt drive
- Supply voltage: three phase + N 400 V 50 Hz / 230 V 50 Hz / 220 V 60 Hz

Reference	Model
07002252	DB3 FA 14-4
07002222	DB3 FA 30-3
07002262	DB3 FA 30-4
07002272	DB3 FA 36-4
07002242	DB3 FA 52-3

Accessories

Reference	Model	Description
07002551	14-4	Synthetic tray
07002521	30-3	Synthetic tray
07002561	30-4	Synthetic tray
07002571	36-4	Synthetic tray
07002541	52-3	Synthetic tray
29404121		Rounder dough container 380 mm depth 120 mm
29404201		Wheeled rack for 8 containers H 1880 x L 585 x l 575 mm
07171102		Plastic containers on rack Capacity : 170 litres

Machine complies with  regulations

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Drawer volumetric divider

Use

The volumetric divider is a machine for dividing the dough into equal pieces. Due to the double chamber, admission/pressure and a calibrating chamber the DVM assures a perfect regularity of the divided pieces. It is for professional use and recommended for production over 500 kilos a day. Its use is simplified by external controls enabling variation of dough piece weight, hourly rate and number of dough pieces. A unique device enables single or double divisions to be obtained, enabling a very wide weight range and the hourly rate to be doubled.

The DVM is suitable for all types of dough

Construction


- Cast iron frame on castors, one of them self-locking
- Stainless steel hopper for 220 kg of dough
- Loading height : 1690 mm
- Safety grid on hopper
- Food-grade epoxy painted
- Integral flour duster at out-feed
- Cast iron weigh chamber
- Cast iron pistons
- Adjustable speed between 700 and 1800 pieces/hour in single division and 1400 and 3600 pieces/hour in double division
- Speed variable by hand-wheel
- Weight setting on wheel
- Secondary piston dividable 1 to 2
- Pieces down counter
- Sucking of dough adjustable depending on desired weight of piece
- Supply voltage : three phase 400 V 50 Hz

Reference	Model
99102000	DVM 1 G
99102010	DVM 1 D
99104000	DVM 2 G
99102051	DVM 1 L
99102071	DVM 2 L

G: Front output, electrical cabinet at left, control side

D: Front output, electrical cabinet at right, side opposite controls

L: Side output, electrical cabinet at left, control side

Machine complies with  regulations



DVP with open hopper



DVP with closed hopper

Piston volumetric divider

Use

The volumetric piston dividers DVP are fitted with all latest safety features for their intended professional use. All parts which come into touch with dough are made of stainless steel, a contribution to hygiene and optimum ease of operation together with their very practical loading level. The principle of this machine is that the dough is sucked in through inverted throughs on the evacuation belt during the depression phase by means of a piston in a oscillating chamber.

The dough pieces are shaped by an incorporated shaper. The DVP volumetric dividers ensure perfectly regular weight of dough pieces.

They can be used at varying speed for production of 900 to 1800 pieces of dough per hour, thus adapting themselves perfectly to your requirements.

Their flexibility in daily use is heightened by the option of five models (DVP 1 to 5) which can produce pieces of dough in a range of 50 to 1 000 g.

Adapted for soft dough (French type)

The moulding device is suitable for French type dough

The flour duster is mandatory if there is no rounding device on the outfeed conveyor belt. The DVP can be delivered with options that include a rounder on the left or right output belt or with the mechanical flourer. If fitted with one of the ball-makers, it must be fitted with the mechanical flourer.

Standard model

The DVP is equipped of a connection for intermediate automatic proofer RTM and Delta.

Construction

- Motor power 1.5 kW
- Stainless steel hopper takes 160 kg of dough
- Loading height 1540 mm for open hopper, 1720 mm for closed hopper
- Stainless steel piston and drum
- Safety grid on hopper
- Dough piece counter

Non contractual photograph

- ABS cover
- Volume and output adjusted at the front of the machine
- Mounted on castors
- Output: 900 to 1800 p/h
- Supply voltage : open hopper : three phase 400 V 50 H, Closed hopper : three phase 400 V + N 50 H

Model with open hopper - 160 kg dough


Reference	Model	Min.-max. dough piece weight
99102211	DVP 1	50 - 400 g
99102221	DVP 2	60 - 400 g
99102231	DVP 3	80 - 500 g
99102301	DVP 4	100 - 800 g
99102302	DVP 5	150 - 1000 g

Model with closed hopper - 160 kg dough

99102213	DVP 1	50 - 400 g
99102223	DVP 2	60 - 400 g
99102233	DVP 3	80 - 500 g
99102303	DVP 4	100 - 800 g
99102304	DVP 5	150 - 1000 g

Reference	Option
99100130	Shaping device on left output belt
99100133	Shaping device on right output belt
13036020	Powered flour duster

Integrated compressor for all closed hopper model

Machine complies with  regulations



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BLR



V Belt rounder

Use

The belt rounder BLR are machines designed for moulding (balling-up) divided dough pieces, enabling first proving and regular proving.

Placed between an automatic divider and intermediate proofer. The rounding favours a homogeneous intermediate and final proofing.

Suitable for French type of dough.


Fitting advice:

When the dividing arm is on the right of the rounder, choose the BLRG and vice versa.

Construction

- 2 independent opposing moulding belts
- Adjustment of the moulding V
- 2 drive motors
- Powered flour duster on the ATI model
- BLR G model : left belt taking the dough piece
- BLRD model : right belt taking the dough piece
- Food-grade epoxy painted
- Supply voltage : three phase 400 V 50 H
- Electrically adapted for being integrated into a RTM intermediate proofer group
- For stand alone installation, please consult us

Reference	Model
12819000	BLRG
12819050	BLRD

Machine complies with  regulations

BC



Conical rounder

Use

BC moulder is machine designed "hand up" divided dough pieces, enabling first proving and regular proving. Placed between an automatic divider and intermediate proofer. The rounding favours a homogeneous intermediate and final proofing. The BC moulder is designed for firm dough and tight moulding.

Construction

- Teflon coated cone
- Epoxy gloss (food-grade) frame
- Steel structure
- Mounted on wheels with floor fixing
- Moulding by 2 Teflon coated spirals
- Integral flour duster
- Sealed-for-life bearings
- Optional: TB1 outlet conveyor
- Supply voltage : three phase 400 V 50 Hz


Reference

Model

99101040	BC 1
99101060	BC 2
99101200	BC 3
99101400	BC 4

Options for BC

99810010	TB 1
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Machine complies with  regulations

RP



Resting cabinet

Use

The RP resting cabinet enables first proof with manual loading and unloading.
Even for a high capacity of dough pieces, the RP intermediate proofers needs only a small floor area and they can be integrated in most bakeries. The moulder can be placed on top of it. The intermediate proofers are fitted with felt gutters, to prevent the dough sticking and to keep a constant dough humidity.

Construction

- Epoxy painted
- Cast steel sprockets with steel drive shafts
- Treated felt pockets, fixed by Velcro
- Quiet running
- Frame on directional castors
- Socket for hydraulic divider
- Hinged sealing door .
- When in open position, the door can be used as a plan of rounding.
- Soft-surface of rounding felt
- Fold-away moulding top
- Motor on top
- Control circuit : 230 V
- Electrical connection for moulder
- Fits with the Major standard, Manu and Ultra Manu moulders
- Running of the germicide light kit and blower by timer during 2 hours
- Closure possible after use
- Supply voltage : three phase 400 V + N 50 Hz

Model assembled

Reference	Model
12551010	RP 1
12551020	RP 2
12551030	RP 3
12551040	RP 4
12551052	RP 5


Model disassembled

12551013	RP 1
12551023	RP 2
12551033	RP 3
12551043	RP 4
12551053	RP 5

Options

References	Model	Description
12551308	RP1 - RP3	Germicide light kit and blower
12551310	RP2 - RP4 - RP5	Germicide light kit and blower
12551321		Foot control

For a nylon cup-shaped pocket, ask us.

Machine complies with  regulations



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Important recommendations

RTM - Delta intermediate proofer

Important

In all cases where automatic units are installed, we ask for an outline diagram of the set-up that details the in-feed and out-feed direction of dough pieces. For equipment other than that made by BONGARD, the list and precise characteristics of peripherals are required: volumetric divider / shaper / moulder.

To enable us to incorporate them into proving chambers with pockets, please always refer to the tables of capacities and dimensions to find the chamber best suited to the customer's requirements.

Example of the automatic unit - Standard set-up

For white bread – Baguettes and small loaves of 400/500 g at 1,200 to 1,500 pieces an hour.

- Divider DVP 4 – code 99102301.
- Rounding device – code *.
- Intermediate proofer RTM Auto with Proofer loader – code *.
- Major moulder – code *.
- Option: Major auto sited at left: controller extension – code 29800811.
- Option: Fan for drying the felts – code 29800831.
- Out feed conveyor belt TE – code *.

For variety production, White bread/Specials/*Brioches

- Divider DVP – code *.
- Motorized flour duster – code 13036020.
- Rounder BLR or BLS – code *.
- Intermediate proofer RTM Auto with Proofer loader – code *.
- Major moulder – code *.
- Option: Major auto sited at left: controller extension – code 29800811.
- Option: Fan for drying the felts – code 29800831.
- Out feed conveyor belt TE – code *.

* depending on model

Delta 70 integral



Semi automatic intermediate proofer

Use

The Delta 70 is a semi auto intermediate proofer for bakeries which are producing 300 to 400 KG of bread per day. Discontinuous use (1 person) or continuous use (2 persons) is possible, the side loading is manual, feeding of the moulder is automatic.

Very compact with it's integrated moulder (not included in the price), the Delta 70 can fit in most bakeries.

The Delta 70 intermediate proofer has a total loading system (loading all gutters).

The reverse conveyor at the output provides an automatic supply for the rounder or easy recovery of dough for making special bread.

Ultra Auto moulder is recommended with semi automatic intermediate proofer Delta 70 integral.

Construction

- Self-supporting structure which means, rigidity and fast assembling
- The driving is made by a 2 750 kg tested chains (x 2) and anti corrosion treatment. The system keeps a total resistance in articulation and chain shafts, and requires no maintenance
- Loading is reversible left /right on installation
- The Delta 70 is fitted with pocket carriers which are keeping a round shape to the dough piece
- Gutters are fitted with pocket on thermoformed frame
- The Tilting system can disabled in order to allow full loading capacity
- Fitted with a small table at loading area where dough pieces can be rounded

- To make inside cleaning and loading easy the machine is fitted with an internal light
- Thanks to a retractable conveyor belt under the Major moulder, the moulded dough pieces are coming out spaced and cadenced for easy pick up ,saving considerable working time
- The Electrical protections and controls of moulder and outfeed belt are integrated in the main panel
- Controls are in 24 Volts
- Extractable moulder
- Power supply : 3 PH + N 400 Volt 50 HZ

Reference Model


12502200	Delta 70.5
12502210	Delta 70.6
12502220	Delta 70.7

Options

Reference Model Description

12502230	Delta 70.5	Humidity extractor
12502240	Delta 70.6	Humidity extractor
12502250	Delta 70.7	Humidity extractor
12530170	Delta 70.5	Germicide lights
12530180	Delta 70.6	Germicide lights
12530190	Delta 70.7	Germicide lights

Nylon cup-shaped pocket ask us, without supplement price

Machine complies with  regulations



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RTM

Semi Automatic



Semi automatic intermediate proofer

Use

The RTM semi-automatic intermediate proofer is a machine for the first proof of dough pieces, designed for bakeries producing between 800 and 1500 dough pieces of 100 to 1000 g an hour.

Usable intermittently (by just one person) and intermittently (by 2 people); loading is manual and unloading is powered to the moulder.

Because they integrate a self supporting body, with a reinforced structure, the conception of RTM intermediate proofers makes possible intensive use, without risk of deformation. It also allows silent moving of the carriers during the loading and the unloading revolution.

The intermediate proofers are equipped with treated wool felt carriers, which prevents sticking, and keeps constant the level of hygrometry of dough.

The RTM has a total loading system (loading all gutters).

Construction

- The moulder is not delivered with this pre-fermentation machine.
- Epoxy painted (food-grade)
- Cast iron sprockets with steel drive shafts
- Felt pockets fixed by treated Velcro
- Moulding table
- Dough piece out-feed by powered belt to right or left (to be specified)
- Quiet running
- Hanging control box
- Electrical protection of the Major moulder and out-feed belt
- Germicide lights, blower with heater
- Flour duster in option
- Control circuit : 24 V
- Felt or nylon cup shaped pockets possible
- Supply voltage : 3 PH + N 400 V 50 Hz

Reference	Model
12409010	RTM 1
12409020	RTM 2
12409030	RTM 3
12409040	RTM 4
12409050	RTM 5
12409060	RTM 6
12419085	RTM 8

Options by quotation: ask us

Conversion of manual loading to automatic


Felt or nylon shaped pockets

Pockets in felts or nylon, cup-shaped

Escort of exit to direction inversion, for nutrition of the moulder

Integral loading

Special height

Machine complies with  regulations



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Delta Auto



Automatic intermediate proofer with loader

Use

The Delta is an automatic intermediate proofer with loader for bakeries which are producing maximum 900 pieces from 100 to 650 g per hours.

Thanks to its automatic loading and motorized unloading in the moulder, the Delta which is integrated to the group, can be used continuously and discontinuously by only 1 person. Thanks to its self-supporting structure, the intermediate automatic proofer Delta can support any important loading without risk of deformation.

The Delta allows silent movements of pockets without any risks of blocking.

The Delta auto is fitted with a pallet loader who loads automatically the dough pieces into the gutters. After the resting time is elapsed the pieces will fall in the moulder without any human help. This machine is the link between the division and moulding.

The loader comes with a T3 or T4 conveyor and a flourer as standard equipment.

The reverse conveyor at the output provides automatic supply to the rounder or easy recovery of dough for special bread.

Fitted with a storable outfeed conveyor belt underneath the moulder in order to save space in the bakery when the machine is not used. Gutters are specially treated to avoid sticking and to preserve a constant humidity of the dough.

Ultra Auto moulder is recommended with Delta Auto automatic intermediate proofer.

Construction

- Epoxy painted
- Mounted on castors
- Removable panels
- Driving made by a 2 750 kg tested chains (x 2) and anti corrosion treatment.
- Loading is reversible left /right on installation.



- Pockets made of felt fixed
- Fitted with a small table at loading area where dough pieces can be rounded
- Internal light
- Extractable moulder
- Germicide lights and humidity extractor
- Electrical protections and controls of moulder and outfeed belt are integrated in the main panel
- Controls are in 24 Volts
- Power supply : 3 PH + N 400 Volt 50 HZ

Reference	Model
12512210	Delta 70.6 A
12512220	Delta 70.7 A

Nylon cup-shaped pocket ask us , without supplement price

Machine complies with **CE** regulations

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RTM Auto



Automatic intermediate proofer with distributor

Use

The RTM intermediate proofer are machines for the initial proof of dough pieces in bakeries making more than 1200 dough pieces of 100 to 1000 g per hour. Incorporated into the unit, they can be used intermittently or continuously by just one person, by automatic loading (REP) and powered unloading to the moulder.

Because they integrate a self supporting body, with a reinforced structure, the conception of RTM intermediate proofers makes possible intensive use, without risk of deformation. It also allows silent moving of the carriers during the loading and the unloading revolution.

The automatic loading device of the carriers and the automatic feeding of moulder are two important principles of the conception of the RTM intermediate proofers. They are major links of the automatic bread plant chain.

The REP automatic proofer loader is a machine designed to load and distribute dough pieces in the RTM Auto pockets. It is the link between dividing and intermediate proofing, capable to save manpower.

On standard, REP is fitted with a T3 or T4 conveyor and a Flour duster.


The intermediate proofers are equipped with treated wool felt carriers, which prevents sticking, and keeps constant the level of hygrometry of dough.

Construction

- The distributor and the flour duster are placed in front of the chamber
- Designed to automatically load the distributor
- Epoxy painted (food-grade)
- Cast steel sprockets with steel drive shafts
- Felt pockets fixed by treated Velcro. Moulding top
- Dough piece out-feed by powered conveyor to right or left (to be specified)

- Quiet running
- On base with castors (height 140 mm), except RTM 7
- Hanging control unit
- Electrical protection of the Major moulder and out-feed belt
- Germicide lights, blower with heater
- Flour duster
- Control circuit: 24 V
- Supply voltage: tri phase 400 V 50 Hz

Reference	Model
12419020	RTM 2 Auto
12419030	RTM 3 Auto
12419040	RTM 4 Auto
12419050	RTM 5 Auto
12419060	RTM 6 Auto
12419090	RTM 8 Auto

Machine complies with  regulations



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Automatic intermediate proofer

Use

The ECP proofer is generally use in automatic bread-making lines and is used for proving portions of dough following the dividing and rounding operations and before forming and final leavening, ensuring the continuity of production cycle at the preset production rhythm.

The ECP proofer is therefore designed and dimensioned—depending on needs - to allow the portions an adequate rest time inside a closed structure, with controlled conditioning on request.

The ECP proofer is usually fed by BC Conical Rounder and AT opposite belts, or directly by DVM volumetric divider with built-in roller device.

The discharge end is usually combined with a Ultra Auto moulder put on TE.


4 standard models apt at producing pieces ranging from 200-300 grams to 1200 grams, with maximum output of 1 200 pieces per hour and variable rest time.

Construction

- Support structures and covers in hot-painted steel sections and sheeting
- Pocket gutters in galvanized steel tubing
- Pockets in nylon mesh
- Motor drive connected to the micro switch-controlled automatic loading device
- Intermittent feed of the gutter with a chain transmission system
- Low voltage electrical control board : 24 V
- 3 sockets for the connection of machines line
- Germicide lamps on standard model
- Supply voltage : tri phase 400 V+ N 50 Hz

Reference	Model
07005862	ECP 224
07005864	ECP 256
07005871	ECP 320
07005882	ECP 400

Choose your configuration : 1, 2, 3, 4

Machine complies with  regulations

Important information

On automatic bread plant

Important information

1. Machines concerned

RTM Auto rest chambers; germicide lights, blower with heater and the stoppable , adjustable flour duster are installed as standard.

2. Machines concerned

MADA rest chambers, Delta integral, RTM Integral (semi-automatic unit), RTM Auto (automatic unit).

Electrical cabinets include the necessary electrical protection for the corresponding Major moulders and TE out-feed belts.

The remote control box runs the Major moulder and out-feed belt (except MADA and Delta chambers).

3. Machines concerned

Major MADA, Semi-auto and Auto, Major Alpha MADA and Alpha Auto moulders are not fitted with controllers and electrical protection.

This option is available under code 29800421 (for installation before 1 July 1996 or concurrent).

4. Please consult the order addendum, at the end of the machine line.

Delta



Automatic bread plant

Use

The Delta automatic bread plant is designed for bakers or bakeries are producing pieces from 100 to 650 g. Thanks to the complete automation of the dividing, pre-rounding, resting and moulding operations, it can be used to produce a wide range of products of consistent quality day after day and can reduce preparation times by nearly 50% compared with carrying out these operations manually.

The loading reversibility (left or right) on assembly of the intermediate proofer and the possibility of placing the dough divider in front of or behind the pallet loader means that the often prickly problems of space which are common to the whole bakery profession can be resolved.

Thanks to its self-supporting structure, the intermediate automatic proofer Delta can support any important loading without risk of deformation.

The Delta allows silent movements of pockets without any risks of blocking.

The Delta auto is fitted with a pallet loader with flour duster, a storable outfeed conveyor belt underneath the moulder and gutters, specially treated to avoid sticking and to preserve a constant humidity of the dough. Nylon mesh pockets are available in option.

Construction

DVP Volumetric divider


- Motor power for Divider with open hopper : 2,5 kW, for Divider with closed hopper : 3,25 kW.
- Stainless steel hopper takes 160 kg of dough
- Loading height Divider open hopper : 1540 mm, Divider closed hopper : 1720 mm
- Stainless steel piston and drum
- Safety grid on hopper
- Dough piece counter
- ABS cover
- Volume and output adjusted at the front of the machine
- Mounted on castors
- Output: 900 p/h
- Supply voltage : three phase 400 V 50 H

Delta I intermediate proofer

- Epoxy painted
- Mounted on castors
- Removable panels
- Driving made by a 2 750 kg tested chains (x 2) and anti corrosion treatment.
- Loading is reversible left /right on installation.
- Pockets made of felt fixed
- Fitted with a small table at loading area where dough pieces can be rounded
- Internal light
- Extractable moulder
- Germicide lights and humidity extractor
- Electrical protections and controls of moulder and outfeed belt are integrated in the main panel
- Controls are in 24 Volts
- Power supply : 3 PH + N 400 Volt 50 HZ

Ultra moulder

- Cast inox frame
- Fired epoxy painted cladding and in-feed chute
- ABS casing
- Grooved belt drive
- Quiet running
- NF HSA label
- Three phase 400 V 50 Hz motor
- Moulding belt 100 % pure wool treated with water repellent
- Specification depending on use
- Right-hand control as standard
- Dough piece weights over 1000 g
- Supply voltage : 3 PH + N 400 V 50 Hz

Machines complies with  regulations



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Automatic bread plant

Use

The RTM automatic bread plant is designed for bakers or bakeries are producing pieces from 20 to 1 000 g. Thanks to the complete automation of the dividing, pre-rounding, resting and moulding operations, it can be used to produce a wide range of products of consistent quality day after day and can reduce preparation times by nearly 50% compared with carrying out these operations manually.

Because they integrate a self supporting body, with a reinforced structure, the conception of RTM intermediate proofers makes possible intensive use, without risk of deformation. It also allows silent moving of the carriers during the loading and the unloading revolution.

The intermediate proofers are equipped with treated wool felt carriers, which prevents sticking, and keeps constant the level of hygrometry of dough. Nylon mesh pockets are available in option.

Construction

DVP Volumetric divider

- Motor power for Divider with open hopper : 2,5 kW, for Divider with closed hopper : 3,25 kW.
- Stainless steel hopper takes 160 kg of dough
- Loading height Divider open hopper : 1540 mm, Divider closed hopper : 1720 mm
- Stainless steel piston and drum
- Safety grid on hopper
- Dough piece counter
- ABS cover
- Volume and output adjusted at the front of the machine
- Mounted on castors
- Output: 900 to 1800 p/h
- Supply voltage : three phase 400 V 50 H


RTM Intermediate proofer

- The distributor is placed in front of the chamber
- Designed to automatically load the distributor

- Epoxy painted (food-grade)
- Cast steel sprockets with steel drive shafts
- Felt pockets fixed by treated Velcro. Moulding top
- Dough piece out-feed by powered conveyor to right or left (to be specified)
- Quiet running
- Hanging control unit
- Electrical protection of the Major moulder and out-feed belt
- Germicide lights, blower with heater
- Stoppable flour duster
- Control circuit: 24 V
- Supply voltage : Tri phase 400 V 50 Hz

Major Auto Moulder

- Cast aluminium frame
- Fired, epoxy painted cladding and in-feed chute
- ABS casing
- Grooved belt drive
- Quiet running
- NF HSA label
- Moulding belt 100 % pure wool treated with water repellent
- Specification depending on use
- Right-hand control as standard
- Supply voltage : 3 PH + N 400 V 50 Hz

Machine complies with  regulations

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Major



Inclined Moulder

Use

The Major moulder is a machine designed to mould and extend dough pieces. With its variants and options, it fits on a stand, dough piece rest, table and out-feed conveyor, and fully integrates into semi-automatic and automatic first prover units.

Centred by an infeed gutter, the dough piece is easily and accurately laminated and moulded through two antiadhesive coated cylinders, then rolled under a load conveyor. The smooth and gradual moulding process is carried out between two wool felt conveyor belts rotating in reverse direction. Grouping the controls and safety features favours a using comfort. Easy setting thanks to human oriented handles fitted with indicators. Low noise level (58 dBA) favours good working atmosphere

Construction

- Cast aluminium frame
- Fired, epoxy painted cladding and in-feed chute
- ABS casing
- Grooved belt drive
- Quiet running
- NF HSA label
- Moulding belt 100 % pure wool treated with water repellent
- Specification depending on use
- Right-hand control as standard
- Optional left-hand electrical controls, pinning and stretching
- Electrical control box on MANU and Standard model, optional on MADA and Auto
- Supply voltage : 3 PH + N 400 V 50 Hz


Reference	Model
29800333	Major Manu
29800373	Major Auto

Options

Reference	Description
	Electrical control for Major Auto (to be provided on installation made before 1 July 96, on ECP proofer or concurrent)
29800831	Felt drying fan only for RTM intermediate proofer
29800431	Manual and electrical control on the left

Accessories

Reference	Description
29800401	Stand with castors
29800601	Stand packed with 6 wooden planks
29800811	Major auto moulder control extension located at left

Machine complies with  regulations



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Ultra



Inclined Moulder

Use


The Moulder Ultra is a destined machine to fashion and lengthen the let us suffer as a result, and suiting all sorts bread (sticks, buns, country etc. ...).

With its variants and options, it can be set up on one foot, with dough rest, table and output conveyor, and is perfectly compatible with DELTA semi-automatic and automatic pre-fermentation units. The dough is centred by the feed channel and rolled between three non-stick cylinders. It is then gently and gradually stretched between two soft-surface belts turning in the opposite direction. When stretched, the dough are placed on a soft-surface sliding shelf (Ultra Manu model).

The machine is made easier to use by keeping control and safety functions close together. It is electronically adjustable by a membrane keyboard. Its low noise level (58 dBA) makes for quiet operation.

Construction

- Cast steel frame
- ABS casing
- Grooved belt drive
- Quiet running
- Moulding belt 100 % pure wool treated with water repellent
- Adjustable rolling thickness
- Manual functions
- Automatic operation with 35 programs
- Electronic control of the length of the dough
- Supply voltage : 230 V 50 Hz

Machine complies with  regulations



Model with manual loading

Reference	Model
29800511	Ultra Manu Control on the left
29800521	Ultra Manu Control on the left and system for pointed ends loaves
29800531	Ultra Manu Control on the right
29800541	Ultra Manu Control on the right and system for pointed ends loaves

Model with automatic loading

29800551	Ultra Auto Control on the left
29800561	Ultra Auto Control on the left and system for pointed ends loaves
29800571	Ultra Auto Control on the right
29800581	Ultra Auto Control on the right and system for pointed ends loaves

Options

Reference	Description
29800631	Felt drying fan (can not be sold separately)
29800641	Germicide lamp (can not be sold separately)
	Control at distance

Accessories

Reference	Description
29800611	Stand with castors
29800601	Stand packed with 6 wooden planks



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Electronic control Ultra



Electronic control

Use

- 35 programs
- can memorize all the parameters like : the speed, the length of dough, the end-loaves form and rolling thickness
- 2 function to access directly to the 2 preferred programs
- Function « End loaves »
- Function to open the laminate cylinder in order to have an access in the back of the machine and airing the belts .

TE



Out-feed conveyor belt for moulded pieces

Use

The TE is a conveyor designed to take away the moulded dough pieces; by its length and belt speed. It enables the correct recovery of dough pieces. It supports the Major or Ultra moulder.

Construction

- In epoxy painted steel sheet
- Galvanised steel frame
- Non-stick, canvas belt
- Non-fall container for the moulded dough pieces
- Base on 4 castors and lock rams
- Electrical supply linked to the chamber (by the hanging control) on TE and RTM models
- Supply voltage : four phase 400 V 50 Hz


Reference	Model
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Models for RTM unit without electrical command

29900012	1 TE—RTM
29900022	2 TE—RTM
29900032	3 TE—RTM
29900152	4 TE—RTM
29900132	5 TE—RTM

Models for RTM unit before 1996, ECP proofer or concurrent machines with electric control

29900011	1 TE—Major
29900021	2 TE—Major
29900031	3 TE—Major
29900151	4 TE—Major
29900132	5 TE—Major

Machine complies with  regulations

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FB 700



Horizontal long moulder

Use

Produces all shapes of bread from sandwich loaves, small bread rolls to baguettes between 50 to 1 300 g. Shapes of bread can easily be chosen by means of endless thread screw. Standard equipment includes a pre-laminator feed. Mounted on castors for easy of movement. Height adjustment feature to suit the operator. Foldable receiving belt. Can form part of any production system or used as stand-alone unit with entry and exit to the same side. Self-sustaining laminating rollers. Double spring supported transit belt to avoid damage the dough. Rollers are fitted with scrapers for continuous auto-cleaning.

Construction

- Plastified infeed calibrating cylinder, adjustable from 0 to 40 mm
- Infeed conveyor equipped with two centring rollers
- 2 chromium plated cylinders, adjustable from 0 to 10 mm
- Plastified pre-laminating cylinder
- Adjustable pressure board
- Upper position board with adjustable pressure board
- Useful length of the conveyor : 1000 mm
- Cushion for moulding pointed ends loaves
- By pass for short bread and sandwich loaves
- The FB 700 is fitted with protections and electrical control panels for manual in-feed or group concurrent
- The conveyor fitted on top feeds the moulder and makes it possible to install it backwards relative to the intermediate proofer.
- Control of laminate and thickness on the left or on the right
- The FB 700 for RTM is designed to work with RTM automatic bread plant
- Supply voltage : four phase 400 V 50 Hz

Model FB 700 in autonomous functioning

Reference	Model
88700460	FB 700 Control on the right
88700461	FB 700 Control on the right and conveyor
88700430	FB 700 Control on the left
88700431	FB 700 Control on the left and conveyor

Model FB 700 functioning with RTM group

88700451	FB 700 Control on the right and conveyor
88700421	FB 700 Control on the left and conveyor

Option

Useful length of the conveyor : 1400 mm

Auto Jammer



Pastry filler

Use

The Automatic Jammer can fill doughnuts and pastries two at a time without mess or waste. And it's so economical. Fillings are precisely dispensed through dual nozzles in variable, pre-set amounts.

If you want to change fillings half way through a run-just lift the filler unit from the console and replace it with another unit containing the new filling.

The filler is an ideal way of speeding up production without losing quality or raising costs

Construction

- 1 Hopper with capacity 9,1 kg
- 2 standard nozzles
- Simple to operate and programme
- Easy to clean
- Quick change hoppers with no cleaning required between filling changes
- Allows accurate costings of fillings
- Fillings adjustable from 9.5 g - 907 g
- Power single phase 230 V 50 Hz


Reference	Model
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07410129	Auto-Jammer
----------	-------------

Reference	Options
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07146179	Extra hopper with 1 nozzles set
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07416189	Long nozzles set
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Machine complies with  regulations

Alpha Depositor



Depositor

Use

With a choice of 2 hopper types for soft or hard dough and optional intermediate gear or wirecut Depositor offers total operator flexibility of deposit in the production simple and traditional products.

For more complex shapes a rotary template option is available.

The Alpha also features a variable hopper pump and table speed, and will deposit extremely accurately and consistently with the tray conveyor moving in forward or reverse.

The programmable electronic control (99 programs) offers a real quality and regularity of size and weight in deposit. The ergonomics of the Alpha Depositor allows the discharging of trays from either the front or the rear of the machine thus allowing the unit to be positioned in a confined space. Supply without any accessories.

Configuration


- Stainless steel
- Mounted on 4 castors
- Electronic control panel with high resistant membrane on keyboard
- 99 programs
- Easy to clean

Variant

- Motorisation for Wire cut
- Motorisation for rotate template
- Motorisation for Wire cut and rotate template

Reference	Model
07063311	Alpha Depositor for 400 mm length plate
07063173	Alpha Depositor with motorisation for Wire cut and rotate template for 400 mm length plate
07063321	Alpha Depositor with motorisation for Wire cut for 400 mm length plate
07063331	Alpha Depositor with motorisation for rotate template for 400 mm length plate

Warning : The motorisations must be precise on the order and can not be added after the order.

Machine complies with  regulations



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Delta Depositor



Industrial Depositor

Use

Delta's sophisticated programmable electronic control enables the production of anything from simple traditional products to complex novelty lines and shapes. A maximum of 99 product programmes can be stored in the memory and instantly recalled for use, or modification. The Delta is capable of exceptional accuracy of deposit shape and amount, with absolute repeatability of product type week in week out. Total control of product size, weight, speed of deposit and complexity of shape is assured. Fast depositing speed increases output and improves productivity. Flexible high density product positioning places up to 40% more deposit on the tray thus maximising oven utilisation and minimising energy cost.

The Delta can be used over a production line or also be used in tandem if required.

Supply without any accessories.

Construction


- Stainless steel
- Mounted on 3 castors
- Electronic control panel with high resistant membrane on keyboard
- 99 programs
- Easy to clean

Option

Supply without conveyor belt

Reference	Model
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07416263	Delta Depositor (hopper width 58 cm) for plate length 600 mm
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Machine complies with  regulations

Omega Depositor

New
March
2005



Biscuit Depositor

Use

With the hopper special for soft dough and the rotate template, the Omega Depositor have a totally control of product size, weight, speed of deposit and complexity of shape. Fast depositing speed increases output and improves productivity. The Omega Depositor is capable of exceptional accuracy of deposit shape and amount, with absolute repeatability of product type.

Electronic control is enable to assure the production of anything from simple traditional products to complex novelty lines and shapes. A maximum of 99 product programmes can be stored in the memory and instantly recalled for use, or modification.

General features

- The dough is setting down with variable speed
- Moving of the loader in front of and on the back of the machine
- Vertical movement of the table up to 81 mm
- Rotate movement of the nozzles in clockwise
- Dosage of the dough with aspiration effect
- Hopper for soft dough is delivery with the machine

Construction

- Stainless steel
- Electronic control
- 99 programs
- Easy to clean


Reference Model

07063187 Omega Depositor stand on leg, for 400 mm length plate

Option

07063188 Castors plinth

07063189 Luminous captor for non-metallic plate

Machine complies with  regulations

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Mark 2



Table top doughnut robot

Use

Very simple to use
Built with exhibition style production in mind

Construction

- Stainless steel
- Electrical heating as standard
- Gas heating on demand
- Electrical conveyor
- Baking time setting button
- Baking temperature setting button
- Single or double row doughnut frying possibility
- « Star » doughnut piston supplied


Option

Hopper and piston for producing mini-donuts

Reference	Model
07416352	Mark 2 400 V tri
07420078	Mark 2 230 V mono
07420080	Mark 2 230 V tri

Reference	Accessories
07416356	Filter-flo siphon
07416357	Shortening reserve tank
07416358	Roto cooler
07416359	Sugaring tray
07416360	Roto cooler with finishing tree
07416361	FT-2 Feed table
07416362	Proofing tray
07416363	Proofing cloths
07416377	Piston and hopper to produce mini-donuts

Stand for Mark 2 see page 115

Machine complies with  regulations

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Stand M2



Stand for table top Mark 2

Utilisation

Support table for Mark 2, equipped in standard with :

- Safety glass on front
- Extractor hood with filters - dish-washable stainless steel filters to catch particles of grease and active carbon filters to eliminate odours.

Fire safety equipment is supplying with this stand : an oil fire extinguisher and a fireproofed plaid.


Construction

- Stainless steel
- 4 castors with frame
- Easy to clean
- Shelves for storage the accessories or the raw material
- Extractor hood with variation of speed
- Light in the extractor hood

Option

- Stand without extractor hood
- Customisation
-

Reference	Model
07000007	Stand with extractor hood for Mark 2
07000008	Stand without extractor hood for Mark 2
07000009	Customisation

Machine complies with  regulations

Mark 6



Table top doughnut robot

Use


Very simple to use
Built with exhibition style production in mind

Construction

- Stainless steel
- Electrical heating as standard
- Electrical conveyor
- Baking time setting button
- Baking temperature setting button
- Single or double row doughnut frying possibility
- « Star » doughnut piston supplied

Reference	Model
07416354	Automatic Doughnut fryer Mark 6
07416510	Doughnut fryer Mark 6

Reference	Accessories
07416364	Filter-flo (EZ melt 34)
07416511	Filter Bag long term
07416365	FT-6 Feed table
07416512	Table for Mark 6
07416513	Table for feed table
07416514	Plate loader for Mark 6
07416366	Proofing tray
07416367	Proofing cloths

Machine complies with  regulations

SF



SF 600 L



SF 500 N

Manuel sheeter with conveyor belt on mobile base

Use

The SF manual sheeter enables any type of dough to be turned and pinned

A particular attention has been paid to the conception and the carrying out of their main parts to grant very good productions and excellent quality of rolling, fine, precise and always regular.

The large diameter of the two rolling cylinders (80 mm) grants a better dragging of dough avoiding it sticks to them. The rolling thickness is very well controlled thanks to the easy adjustment of the rolling cylinders by means of : a control lever opening and closing them, a endless adjustment hand wheel and graduated scale, clear and easy to read, for the manual sheeter ; a computer able to manage up to working programmes settable by customers and early cycle end device for the semi-automatic sheeters.


The automatic insertion of the differentiated speed between the entry and the exit conveyor belt, the first one 35% slowed in comparison to the second one, avoids possible dough obstructions, stretching and tearing at the rolling entry.

Construction

- On pivoting castors
- Epoxy painted (food-grade) structure
- Hand or foot reversal
- 24 V control circuit
- Easily removable non-stick scrapers
- Flour container in food-grade plastic
- 60 mm pinning rolls in hard chrome steel
- Working width : 500 or 600 mm

- Belt length :
SF 500 N: 700 mm
SF 500 L and SF 600 N: 1000 mm
SF 600 I and SF 600 LT: 1400 mm
- Roll opening : 40 mm
SF 600 LLT : 1400 + 2000 mm
- Models SF 600 LT and SF 600 LLT include the 2-speed cutting device (without tool) on the left (on the right to order)
- Lifiable belts
- Polyurethane belt
- Stainless steel safety grid
- V-belt drive
- Supply voltage: three phase 400 V 50 Hz

Reference	Model
88700001	SF 500 N
88700002	SF 500 L
88700003	SF 600 N
88700004	SF 600 L
88700013	SF 600 LT
88700020	SF 600 LLT

Machine complies with  regulations

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Fat or butter press



Use

The dough press is used for pressing and giving a rectangular shape to doughs and fatty products (Butter & margarine), allowing a regular use with a dough sheeter.


Construction

- Epoxy coated steel structure fitted with 4 directional castors, 2 of them with brake
- The Cylinder is placed on a strong fabricated support
- The rectangular bowl is made of food grade alloy
- The pressing plate made of foundry alloy covered with a food grade plastic
- The cover is locked with an eccentric made of treated steel
- A 19 L oil tank fitted with a 1,5 KW strong motor pump assumes the pressure
- On the hydraulic actuator
- The Overload switch with integrated coil secures the machine in case of power failure or motor over heating
- The connecting power is 400 3 phases 50 HZ

Optional

The Dough and butter press can be equipped with dividing grids allowing to cut into customized pieces (Ciabatta) . Consult us

Reference	Description	Features
29402901	Bowl dimension	504 x 380 mm
	Depth	125 mm
	Power	1.5 kW Tri 400 V 50 Hz

Machine complies with  regulations