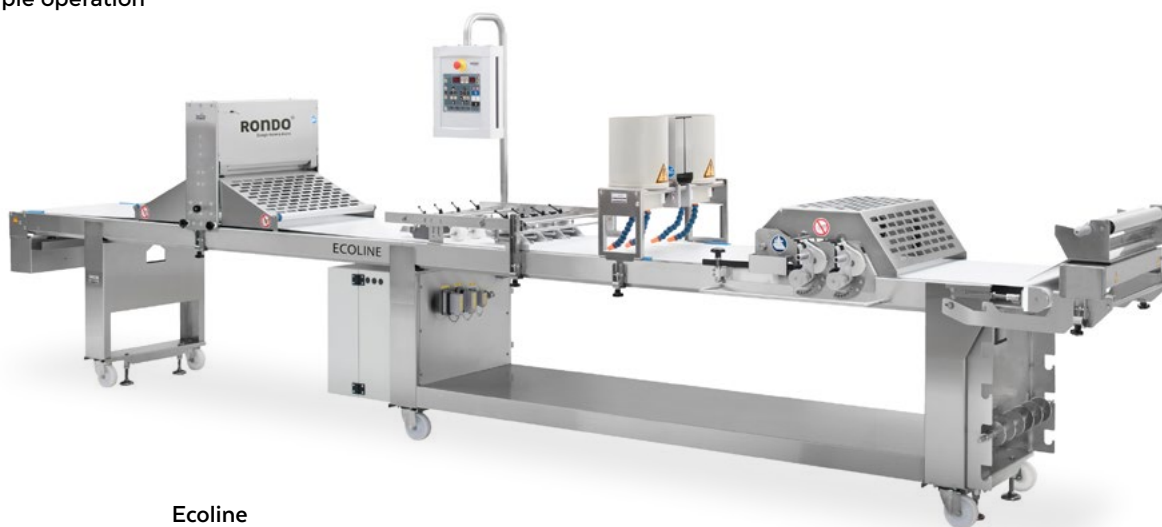


ECOLINE

The **Ecoline** is a compact make-up line which allows you to begin automated production for folded and rolled pastry products. Designed and manufactured in our factory in Switzerland.

- Compact design
- High flexibility
- High reliability
- Simple operation



Ecoline

	SEL401	SEL601
<i>Total length (mm)</i>	4000	6000
<i>Length with dough band positioner (mm)</i>	4200	6200
<i>Length with Ecoline Calibrator (mm)</i>	5400	7400
<i>Table width (mm)</i>	715	
<i>Table height (mm)</i>	915	
<i>Working width (mm)</i>	600	
<i>Belt speed (m/min)</i>	0.5-8	
<i>Running direction</i>	Right - Left	
<i>Drive</i>	on outfeed side	
<i>Supply voltage</i>	3x200-480 V, 50/60 Hz	
<i>Control voltage</i>	24V DC	
<i>Operation</i>	Microprocessor control system Touch panel 99 program memory slots	
<i>Max. number of driven accessories</i>	2	
<i>Interfaces</i>	to the calibrator	

STARLINE

The **Starline** features high-quality technology and gives convincing performance in every respect:

- Flexible and adaptable
- Wide range of product possibilities
- Simple operation with computer control system
- Fast changeover times
- Sturdy and robust construction
- Quick and easy cleaning
- Numerous and accessories



Starline



STARLINE

<i>Length (modular)</i>	8.5, 10.0 and 11.5 m
<i>Table width (mm)</i>	715
<i>Table height (mm)</i>	915
<i>Width of conveyor belt (mm)</i>	640
<i>Speed of conveyor belt (m/min)</i>	0.5 - 10
<i>Supply Voltage</i>	3 × 200 - 480 V, 50/60 Hz
<i>Control Voltage</i>	24 V DC

POLYLINE

You can easily adapt the **Polyline** to your needs, existing company processes and the space you have available.

- Four different lengths
- Left or right hand execution
- Possible to feed automatically
- Various filling devices available
- Large number of accessories
- Guillotine position is easily moved
- Special nose roller enables smooth product transfer to downstream machines
- Combination with upstream and downstream machines such as calibrating units, laminating lines, round and long moulders, panning machines



Polyline

POLYLINE



Operation	Microprocessor Control System Touch Panel 99 programs memory slots
Length (modular)	5000, 6200 and 7600
Table Width (mm)	715
Table Height (mm)	915
Belt Width (mm)	640
Belt Speed (m/min)	0.5-8
Voltage (V)	3x200-480V, 50/60Hz
Control Voltage (V)	24VDC
Cable Duct	Below machine table
Guillotine	Mechanical, can be moved on line
Interface	Rondo MLC, Smartline, calibrating unit, Compact panning machine, baguette module

SMARTLINE

The **Smartline** is designed for processing soft bread dough with a water content of up to 80% and long bulk fermentation periods. If you wish to process between 150 and 800 kilos of dough per hour, gently and without stress, then Smartline is the ideal machine for you.

The Smartline Basic machine is ideal for Ciabatta, Baguette, Focaccia, etc. Smartline is equipped with a touch screen PLC control and has a memory of 80 programs. The clear and easy to understand control board makes Smartline a very user-friendly machine.



Smartline

PSS640 / ZKWE*640

<i>Dimensions (LxWxH) with one calibrating unit (mm)</i>	5520 x 1360 x 1410
<i>Dimensions (LxWxH) with two calibrating unit (mm)</i>	6540 x 1360 x 1410
<i>Dimensions (LxWxH) with three calibrating unit (mm)</i>	7840 x 1360 x 1410
<i>Width of table profile (mm)</i>	715
<i>Roller gap satellite unit (mm)</i>	0.5 - 32.5
<i>Roller gap cross roller and calibrating unit with motorised adjustment (mm)</i>	2 - 32
<i>Roller gap cross roller and calibrating unit with hand-wheel adjustment (mm)</i>	0.5 - 35
<i>Control voltage</i>	24 V DC
<i>Supply voltage</i>	3 x 200 - 480 V AC, 50/60 Hz
<i>Related power (kW)</i>	7.5
<i>Satellite</i>	8 satellite rollers, pivoting head
<i>Belt speed of calibrating unit, depending on application and dough (m/min)</i>	0.5 - 8
<i>Production depending on dough thickness and working speed (kg/h)</i>	150 - 1200
<i>Weight with one calibrating unit (kg)</i>	approx. 1200
<i>Weight with two calibrating units (kg)</i>	approx. 1450
<i>Weight with three calibrating units (kg)</i>	approx. 1850

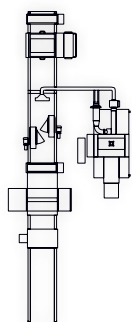
RONDO MLC

You can use the **RONDO MLC** to produce both blocks of dough and endless dough bands. With these dough bands, you can feed pastry lines and croissant machines continuously. Forming the dough bands, applying the fat and fan-folding are the same for both processes. They only differ towards the end of the process.

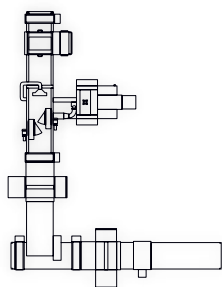


L Block Line

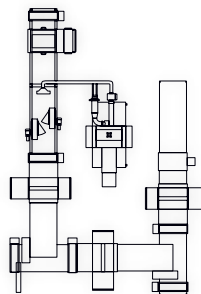
Possible line arrangements



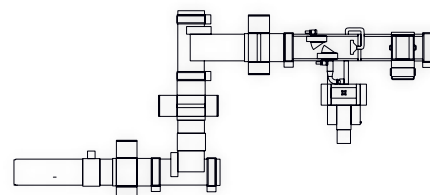
"I" arrangement



"L" arrangement



"U" arrangement



"Z" arrangement

L BLOCK LINE

Capacity per Hour (kg)	From 200
Length x Width (mm)	approx. 8000x6000
Control System	Microprocessor Control Colour 6" touchscreen 100 program memory slots
Belt Width (mm)	640
Belt Speed at Line End (m/min)	3-8
Power Output	
-w/o Fat Pump (kW)	10
-w/ Fat Pump (kW)	12
Voltage (V)	3x200-480V, 50/60Hz
Weight (kg)	approx. 4600

BUN LINE

The **Selecta V** in its basic design consists of a two-part proofing cabinet, a pressure-board long roller, a cut-roll slicing machine, a form moulding machine and a depositing unit.

This is a real workhorse, designed for high performance and quality production

These products can be produced with additional modules

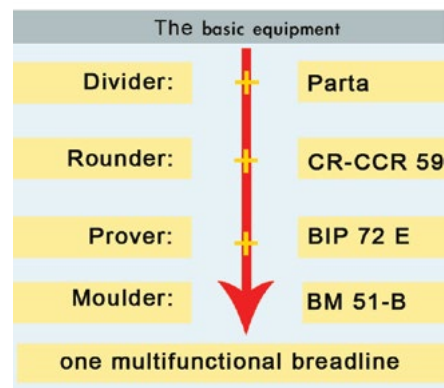
- Moulded items
- Cut rolls
- Mini-baguettes
- Finger rolls
- Crusties
- Round rolls
- Double rolls
- Wachauer rolls



CLASSIC BREAD PLANTS

This multifunctional combined **Bread Plant** for wheat and rye bread with high rye quota allows rational production of large number of bread types within a weight range between 300 and 2000 gr.

Several space-saving variants are available. Easy change of dough types, facilitation of work, staff reduction.



Configuration:
As per customers requests



Intermediate Proofer



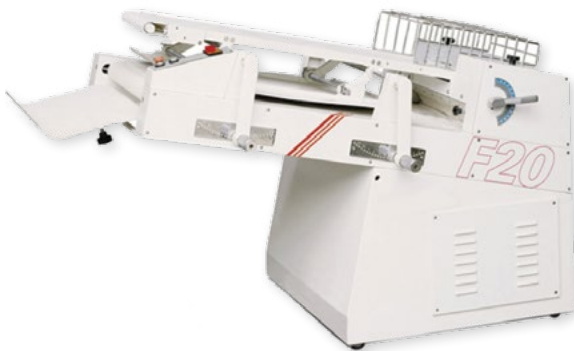
Dough Divider



Rounder



Moulder



Configuration: As per customers requests