LASER

BISCUITS AND BAKERY LINES

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Cap. soc. int. vers. € 1.500.000,00

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PROPOSED MACHINE LINE UP FOR COMBO LINE

CAPACITY FOR COOKIE 2000KG/H

Single electrical panel of the machine	2pcs
Horizontal Mixer ZM500 Stainless Steel Washdown Version	2pcs
Bowl on wheels for mixer ZM500	4pcs
Hydraulic bowl tilter RVSC800	2pcs
Dough feeder with pressure roll BAPR	2pcs
Metal detector for unbaked or baked dough	2pcs
Single dough feed conveyor	1pcs
Trolley with tank and pump for high viscosity products transfer	1pcs
Vertical movement frame for extruder	1pcs
Double colour rolls extruder/depositor unit DCDW	1pcs
Servo motorized wire cut frame 300cpm	1pcs
Fixed working bench TNEX	1pcs
Trolley on wheels for extruder head and dies plate extraction	1pcs
Motorized lobe pumps dough dosing plate	1pcs
Single colour extruded products dies plate	1pcs
Motorized lobe pumps dough dosing plate	2pcs
Single colour coextruded products dies plate	1pcs

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PROPOSED MACHINE LINE UP FOR COMBO LINE

CAPACITY FOR COOKIE 2000KG/H

Motorized pressure roll RPRE	1pcs
Motorized eccentric guillotine unit GHIC	1pcs
Indirect Hybrid Tunnel Oven FIB 1,5x60	1pcs
Solid steel band for biscuits Ipco 1100C rivet jointed	180meters
Extension table for biscuit ovens	4Meter
Pressure sensor for baking chamber	4pcs
Motorized 3-positions centering device	1pcs
Graphite distribution station	1pcs
Scraper group for steel band cleaning	1pcs
Oven take off conveyor TSF	1pcs
Single electrical panel of the machine	1pcs
Cooling conveyor system for biscuits and similar TNRG	1pcs
Single electrical panel of the machine for cooling, stacking and collection	1pcs
Metal detector for finished Products	1pcs

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PROPOSED COMBO LINE PRODUCTS POSSIBILITY











INDUSTRIAL MACHINERY & TECHNOLOGY

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A SINGLE SUPPLIER DELIVERING INTEGRATED MACHINERY FOR EVERY STAGE



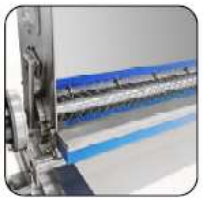
MIXING
- ENGINEERED AND MADE BY LASER



DOUGH FEEDING
- ENGINEERED AND MADE BY LASER



FORMING
- ENGINEERED AND MADE BY LASER



TOPPING
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BAKING
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COOLING AND STACKING
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SANDWICH OR ENROBING
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WE OFFERED....

HORIZONTAL MIXER ZM500

THE ZM HORIZONTAL MIXING SYSTEM IS USED FOR SOFT, HARD AND EXTRUDED BISCUITS AND IS EXTREMELY VERSATILE.

DOUGH MIXING CAPACITY 500-600KG

TOTAL WEIGHT OF THE MACHINE 7000KG



The **ZM HORIZONTAL MIXER** in AISI 304 stainless steel, with tubular structure, customizable in height, with double discharge with 135° and 110° angles.

Double-walled stainless steel bowl with 500lts capacity and provision for hot or cold water passage at maximum 3.0 bar

The mixer it can work at different speeds (30 and 60 rpm in the case of a two-speed motor).

Main variable speed gear motor of 45 kW **controlled by Inverter**

Washable execution for tank and machine structure with hygienic profiles

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Dough feeder with pressure roll BAPR





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WE OFFERED….

Trolley with tank and pump for high viscosity products transfer



Diaphragm different solution for encrusted cookies production

Jam or cream tank and pump for centre filled filling

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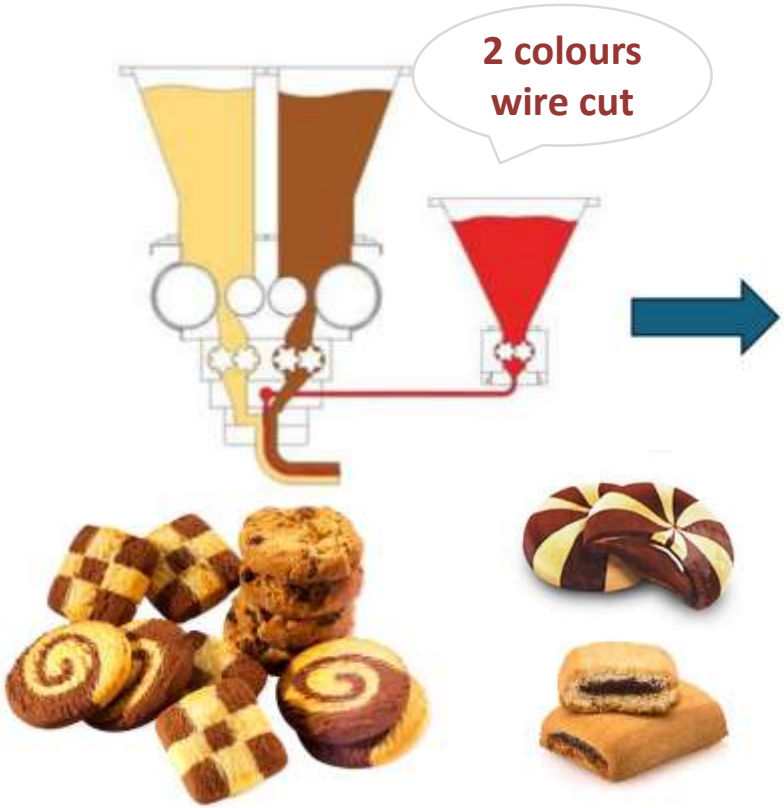
WE OFFERED….

Double colour rolls extruder/depositor unit DCDW

The precision mechanics combined with a sophisticated control of brushless drives allows to reach high output and an extreme precision on the finished product, all controlled by an intuitive operator panel and with the ability to record many recipes.





WIRE CUT BISCUITS HAVING DIFFERENT SHAPES, SIZES AND WEIGHT filled with jam or single/double coloured creams, obtained through a continuous dough extrusion.

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Servo motorized wire cut frame 300cpm

WIRE CUT DEVICE

Servo-controlled wire cutting frame with maximum speed of 200 cuts / min, possibility of cutting forward or backward, continuously or intermittently, guarantees the correct arrangement of the biscuits even at high speed The wire cutting arm 5 times lighter than the previous model can be changed without tools with one hand.



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SECOND MIXER AND 2 COLOUR DOUGH FEEDING SYSTEM



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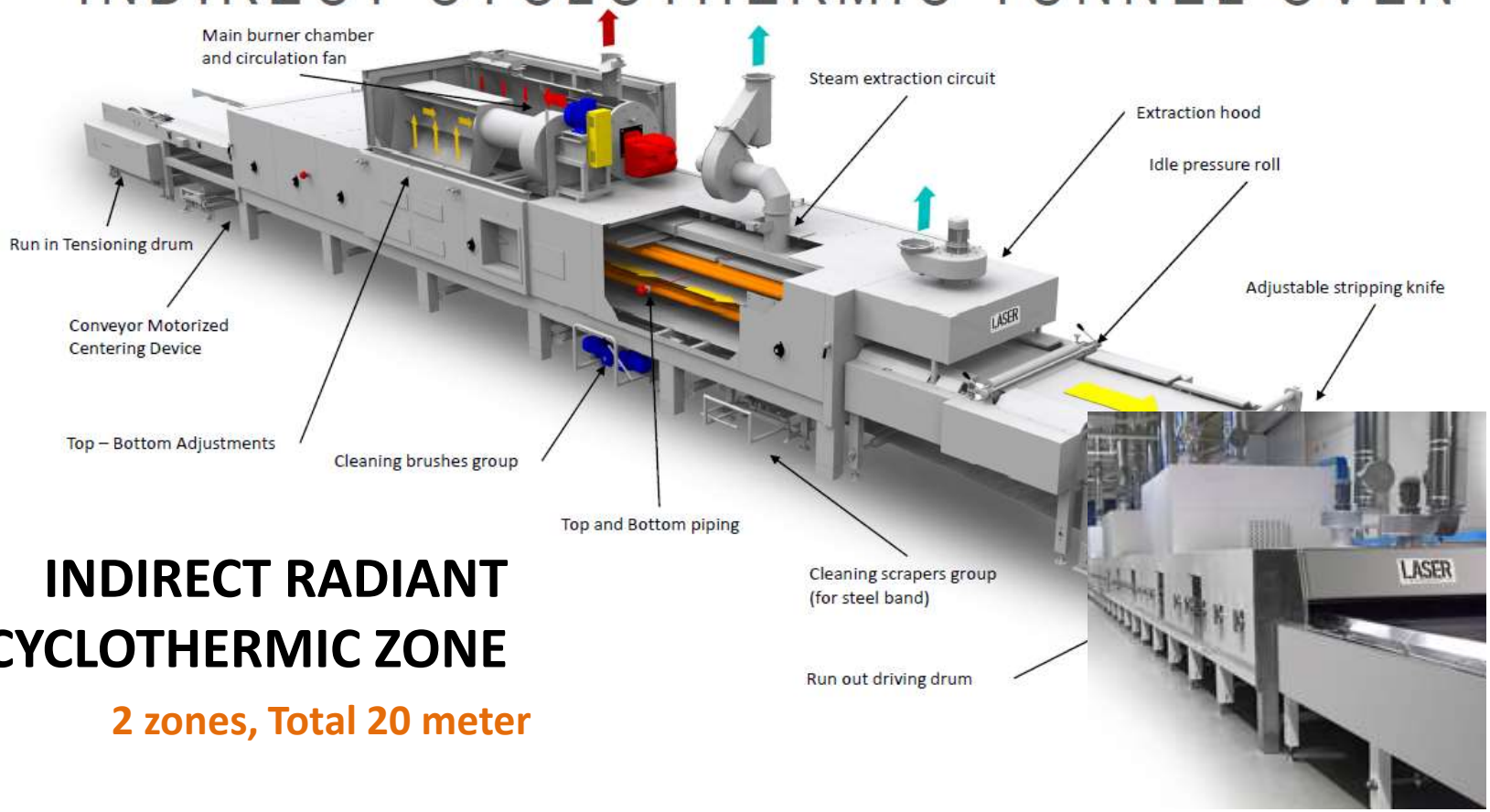
INDIRECT CYCLOTHERMIC TUNNEL OVEN



INDIRECT RADIANT CYCLOTHERMIC ZONE

2 zones, Total 20 meter

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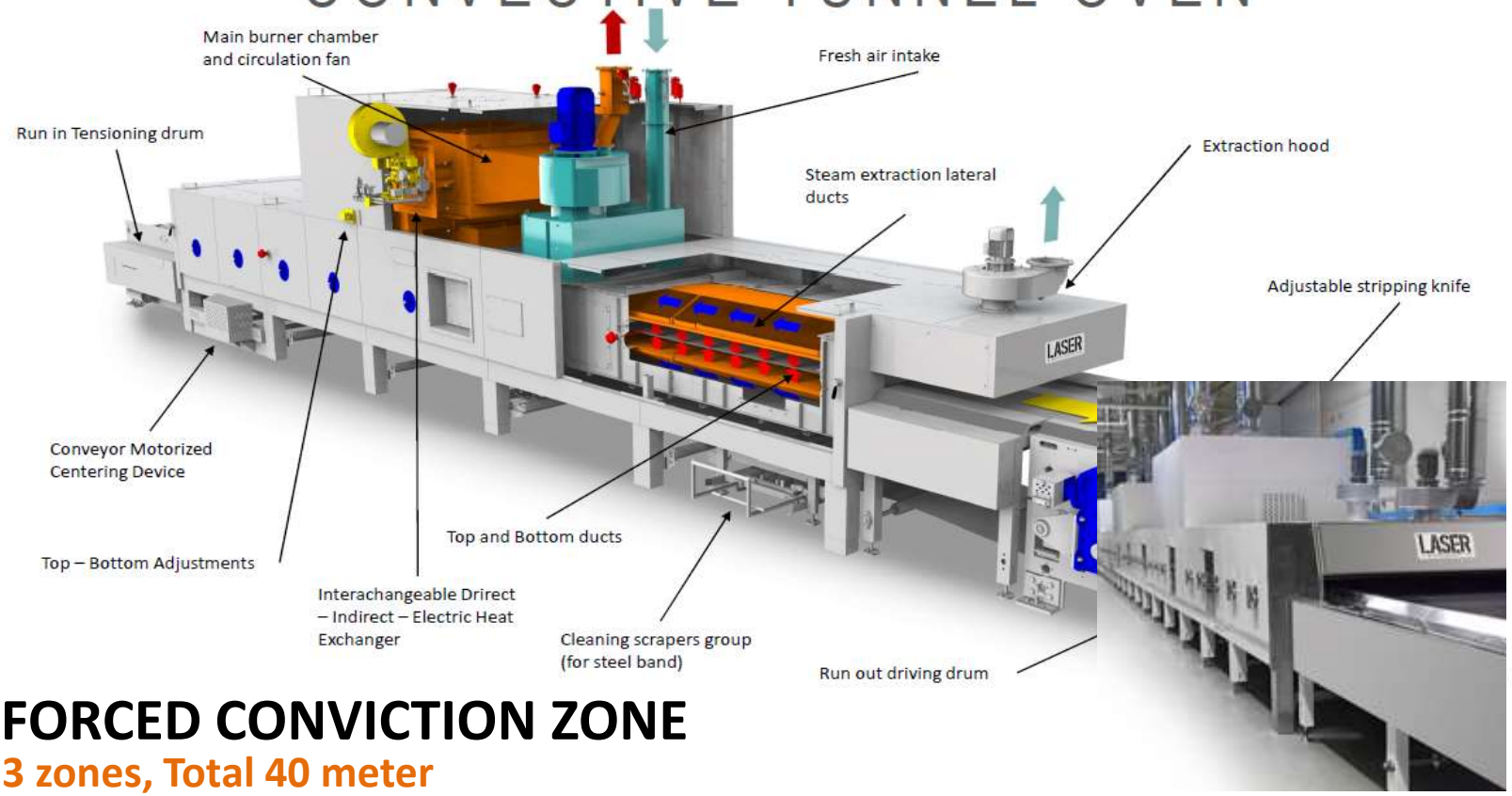
CONVECTIVE TUNNEL OVEN



FORCED CONVICTION ZONE

3 zones, Total 40 meter

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WE OFFERED….

Solid steel band for biscuits

ipco **1100C rivet jointed**

180 meters



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3 -brushes cleaning trolley for Steel bend





Automatic 3-positions centering device



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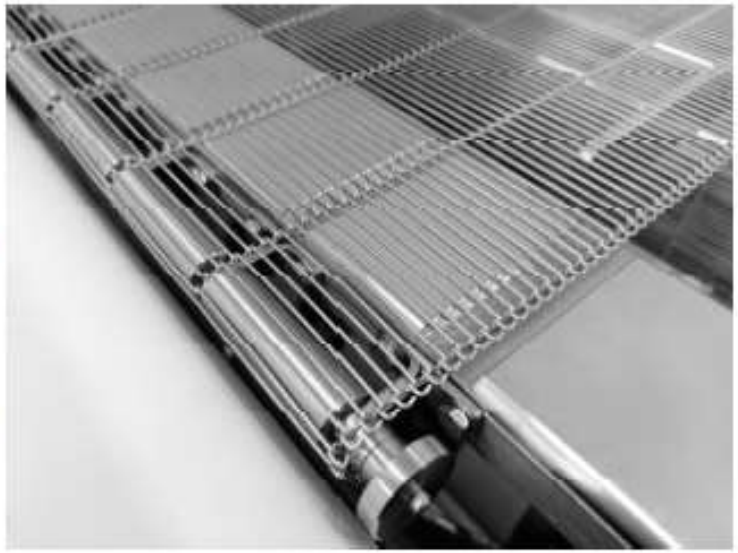
COOLING SECTION

After baking product is transferred thanks to a take off conveyor to the cooling section. Cooling is required to bring the product temperature from >90°C to less than 45°C generally to be packed or handled properly.

Experience and school baking specialists used to suggest cooling conveyor belt length equal to 1,5 times oven length at least. Actually, the right length pretty much depend on the plant internal temperature under which is not possible to reach. Higher temperature plants such as in Asia or Africa will require longer cooling times.

Depending on the available space and product nature different conveying options can be proposed from the classic overhead conveyor bridge to the Z configuration conveyor which helps saving space. In case of space restraint or product with delicate topping (sugar, nuts etc.) the use of curve conveyor belts is the right solution.



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We hope to have a chance to work with you and become the business partner of the BEST TEAM in Bangladesh.

