



THE COMPANY

BakeMatic manufactures & supplies quality bakery and food processing equipment from state-of-the-art manufacturing facilities in Europe and Asia.

Due to the strategic mix of its manufacturing site locations, lean production methods and competitive raw material & labor the BakeMatic product range can be offered through our worldwide dealer network at very affordable and competitive prices to our end-users.

Bakematic always keeps on top of the latest bakery trends and developments, allowing it to deliver quality, durable and always reliable operating bakery machinery within its customer's factory, obtaining a minimum production downtime hence increasing maximum production and product quality output for all its customers.

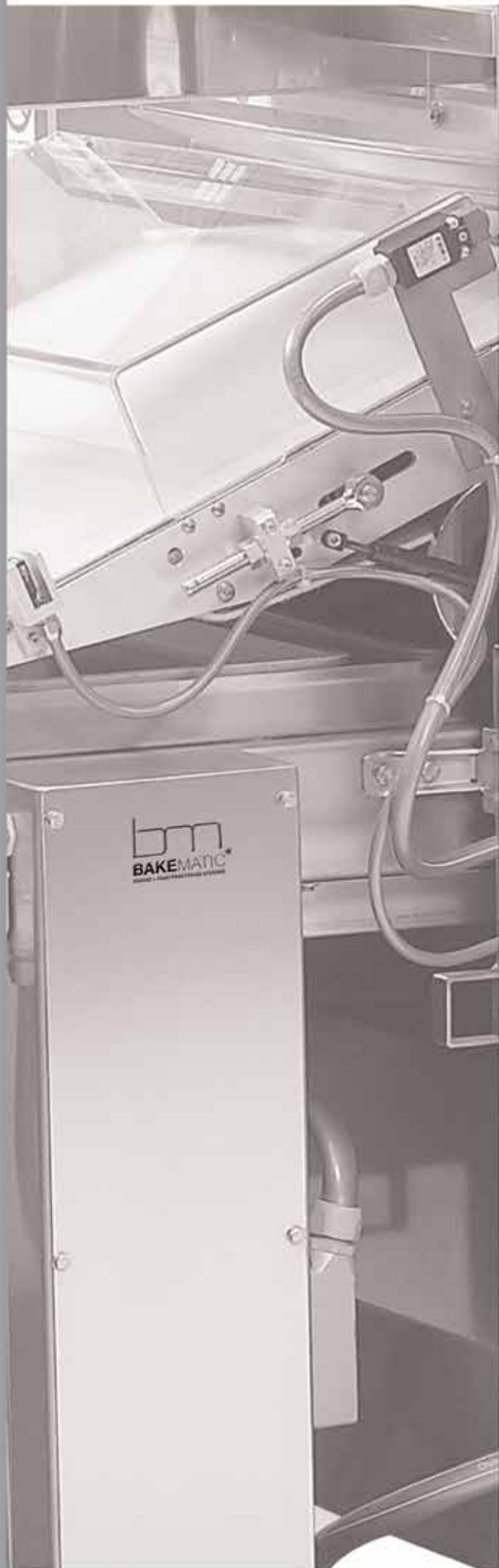
Thanks to the employment of sophisticated technologies and highly trained staff , BakeMatic can offer a wide variety of services from a single manual machine to complete turnkey high end process controlled bakery projects, installation -commissioning, after sales service, CAD based bakery designs, production flow schemes and marketing concepts based on the latest bakery & food market trends.

BakeMatic is operating under European management within both ISO 9001 & 14000 quality and management standards and has a strong R&D intuition guaranteeing quality equipments of the highest standards with CE & HACCP approvals.

BakeMatic: The 'One Stop Shop' for all your bread and pastry Machinery needs.



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bm
BAKEMATIC®
BAKING & FOOD PROCESSING SYSTEMS



A

PRODUCTS

1. Ingredient Handling

For turnkey Industrial bakery projects BakeMatic can provide in cooperation with our partner companies computerized custom designed indoor and outdoor bulk ingredient storage and handling systems. BakeMatic can configure cost effective system solutions for multiple ingredients and multiple delivery points to meet the most demanding applications.

Indoor ingredient storage system designs that maximize storage capacity in tight, difficult spaces is BakeMatic specialty. The indoor flour storage tank takes up less room than the equivalent amount of flour in bags. Our offered flour systems reduce sanitation and dumpster usage as a result of no flour bag disposal.

A specialized team is available to offer unrivalled support with every new project. After a thorough needs analysis, we offer you the concept that offers the best solution to meet your needs. Our experts take care of the engineering and the production as well as the installation and guarantee very strict compliance.

In this way, BakeMatic ensures the perfect integration of our concept into your solution, according your exact needs, so that your production process can run smoothly.

The silos and tanks, steel and stainless steel constructions and components, are subjected to factory acceptance tests. All installations are distinguished by a first-rate hygienic design. They comply perfectly with the stringent industry legislation and strictly comply with all applicable standards for food safety and food contact.

All stainless steel constructions are build in a designated and separate production hall, where only stainless steel materials permitted are used for the production of machines intended for the food industry.

Our automation technology and our products are geared to each other to the highest degree, in order to avoid loss of material and product varieties and to maximize the availability of the installations. This absolutely guarantees a considerable efficiency increase in the production.

Eliminate lifting flour bags, reduce labor and flour costs, increase inventory control and increase employee morale all while increasing your product output.

Our Ingredient handling systems are designed to make bakers' lives easier, and our partner companies continue to produce more innovative and advanced systems in pursuit of this goal.

In addition to creating more operator-friendly systems, we also are responding to the demand for equipment to handle the growing whole grain trend, and in particular, increased demand for our indoor flexible fabric silos for whole grain applications.



2. Water Chilling & Dosing

a. WATER CHILLING

PRODUCT CODE

BM-WC-1301, 1302, 1303, 1304, 1305

Bakematic water chillers reduce the water temperature from +18°C to +3°C, to be used in flour mixings. Flow indicator and quantity indicator have been fitted with graduated scales.

The main feature of this new machine is the high performance in fast water cooling : from + 18°C to + 3°C with room temperature of + 32° of 50 liters every approx. 20 minutes. Possibility to bring the water temperature up to approx. + 30°C (optional: resistances for heating) to satisfy the most varied needs when preparing dough. It is particularly indicated to all users who want high performances having little spaces. All our machines are equipped with pump.



CODE	BOWL IT	HOURLY OUTPUT	SINGLE-PHASE MOTOR	THREE-PHASE	MASS KG	SIZE MM
BM-WC-1301	100	100	KW 0.5	-	128	730x645x1225
BM-WC-1302	150	100	-	KW 1.33	133	730x645x1410
BM-WC-1303	300	280	-	KW 1.5	248	830x845x1720
BM-WC-1304	500	280	-	KW 1.5	268	830x845x2170
BM-WC-1305	800	450	-	KW 2.2	430	1180x1195x2120
BM-WC-1306	1000	450	-	KW 2.2	460	1180x1195x2380

b. WATER DOSING

PRODUCT CODE

BM-WM-1301

The BakeMatic water dosing unit has the following features;

- It supplies requested water quantity which was set-up on the display
- It mixes warm and cold water in quantities ensuring on outlet the water temperature which was set-up on display
- Efficient till 35 liters per minute
- Accuracy of water measurement (more than 4 l) is 1 %
- Measuring accuracy of water temperature more than 0.8%
- It is possible to add the instrument stalk for testing the dough temperature



CODE	DIMENSIONS L x W x H (cm)	WATER PRESSURE	RANGE OF TEMPERATURES	QUANTITY OF PROGRAMMS	POWER SUPPLY	POWER (kW)	EFFICIENCY (L/min)
10 Kg	20x40x30	1-4 bar	2Å~70 Å°C	9	230	0,25	35Åq1

a. PLANETARY MIXERS



MODEL	CODE	SPECIFICATION	MEASUREMENT	WEIGHT	VOLTAGE	POWER
PLANETARY MIXER	BM-PM-1310	10L	460 = 480 x 680 mm	57kg	380V/220V	0.25KW
PLANETARY MIXER	BM-PM-1320	20L	560 = 560 x 830 mm	83kg	380V/220V	0.38KW
PLANETARY MIXER	BM-PM-1330	30L	690 = 700 x 980 mm	150kg	380V/220V	0.75KW
PLANETARY MIXER	BM-PM-1340	40L	690 = 700 x 1090 mm	162kg	380V/220V	1.13KW
PLANETARY MIXER	BM-PM-1350	50L	660 = 730 x 1180 mm	217kg	380V/220V	1.5KW

PRODUCT CODE

BM-MP-1310 to 1350



Bakematic's smaller range of planetary mixers (from 10L to 50L) are mainly used for mixing cakes, cream and stuffing and it also can mix little paste. With fittings adopted, ensuring steady security and minimum system failure. Available in Three-shift control mode and adjustable to rotate the speed as per client needs. Our mixers make sure that the mixing material is well-proportioned and fed with plenty of air ensuring the highest product quality.

Bakematic planetary mixers larger range of planetary mixers (from 60L to 170L) are designed for preparing soft and hard dough, creams, eggs whisking, mayonnaise, margarine and many more applications.

Advantages:

- Instruments, kettle, casing are made of stainless steel
- Possibility of tools mounting and kettle heating
- Easy and safe tool installing
- Quiet work of mechanism
- Fluent rotational speed adjustment
- Quick lever lifting and lowering of the kettle
- Ideal contact of mixing tool

MP

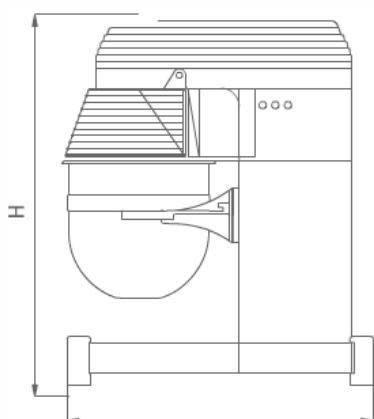
- Manual system of kettle lifting by means of lever
- Infinitely variable adjustment of rotational speed
- Kettle taking off is possible after instruments dismantling

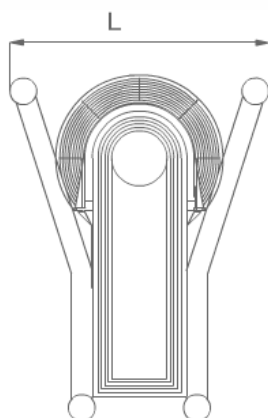
MP auto S

- Mechanical system of kettle lifting
- Infinitely variable adjustment of rotational speed
- Working time lock
- Automatic kettle lowering
- Kettle taking off is possible after instruments without instruments dismantling

MP auto HD

- Mechanical system of kettle lifting
- Infinitely variable adjustment of rotational speed
- Automatic kettle lowering below of mixing instrument on the rack
- Automatic fixing and dismantling of kettle





CODE	BOWL CAPACITY (L)	POWER (kW)	DIMENSIONS L x W x H (cm)	WEIGHT (kg)
BM-MP-60/40	60 (40)	2,2	80x100x125	260
BM-MP-80	80	2,2	80x103x125	280
BM-MP-80/60	80 (60)	2,2	80x103x125	320
BM-MP-90	90	2,2	80x103x125	330
BM-MP-40 auto S	40	2,5	80x100x150	250
BM-MP-60 auto S	60	2,5	80x100x150	270
BM-MP-60/40 auto	60 (40)	2,5	80x100x150	310
BM-MP-80 auto S	80	2,5	80x105x150	330
BM-MP-80/60 auto	80 (60)	2,5	80x105x150	370
BM-MP-90 auto S	90	2,5	80x105x150	350
BM-MP-120 auto	120	4,25	95x105x170	400
BM-MP-140 auto	140	4,25	95x105x170	430
BM-MP-170 auto	170	8,80	95x105x170	500

b. SPIRAL MIXERS

PRODUCT CODE

BM-MS-1315 up to 13100

Our Fixed Bowl spiral mixers have an Automatic touchable computer control panel, manual or automatic control is available. Operation is simple and easy. The framework of the main body is made of high-quality steel guaranteeing a steady mix cycle and a long-time machine life.



CODE	WEIGHT (kg)	CAPACITY (kg)	HOOK REV. LOW	HOOK REV. HIGH	SIZE (mm)	BARREL REV.	VOLTAGE	POWER (kW)
BM-MS-1315	180	1,5-15	132r/min	264r/min	970x490x1050	22r/min	380V	2,9
BM-MS-1325	320	2-25	128r/min	258r/min	980x530x1060	21r/min	380V	3,4
BM-MS-1350	400	3-50	110r/min	223r/min	1110x710x1060	20r/min	380V	5,4
BM-MS-1375	600	5-75	114r/min	226r/min	1520x825x1365	16r/min	380V	8,4
BM-MS-13100	-	6-100	106r/min	218r/min	1520x825x1465	12r/min	380V	12

1. Automatic touchable computer control panel, manual or automatic control available. Operation is simple and easy.
2. The framework of main body is made of high-quality steel, steady and long-time life.

BM-MS-13160 up to 13250

The Our Removable Bowl machines are used for mixing various ingredients to obtain the baking dough.

There are different sizes: for 160, 200, 250 kg of dough.

THE MOST IMPORTANT FEATURES

- All models have two rotation speeds.
- There has been applied a special knife insert, which makes it possible to mix very small portions of dough.
- The bowl and the spiral are made of stainless steel.
- Durable, steel protective housing of the bowl has been fitted.
- The drive force is transmitted by means of numerous v-belts, which ensures a very silent functioning.



3. Mixing

- It has a steel construction with hubs and support elements made of cast iron.
- The machine is equipped with wheels and a positioning blockade.
- It has three engines: for mixing the dough, turning the bowl and hydraulic pump motor.
- Trolley working with elevator.

FUNCTIONING

1. Pour water, flour, and other ingredients into the bowl. Tap it with the cover.
2. Switch on the mixer with the main switch, put the time of the slow mixing and quick mixing.
3. Switch on the M1 button for slow rotations or M2 for quick rotations in case of a manual operation.
4. In case of the automatic cycle, press the AUTO button and the machine will perform the whole cycle automatically. After the end of the mixing, the bowl will change the rotations to separate the dough from the spiral.
5. Raising and closing of head with spiral is controlled via push-buttons.

CODE	WEIGHT range(kg)	Amount of Flour(kg)	Dimensions L x W x H (cm)	POWER (kW)	Weight (kg)	Bowl Capacity (L)
BM-MS-13160	20 - 160	100	250	95 x 140 x 135	9,7	1050
BM-MS-13200	20 - 200	125	300	95 x 140 x 135	9,7	1070
BM-MS-13250	30 - 250	150	370	105 x 180 x 135	11	1160

c. BOWL ELEVATOR

PRODUCT CODE

BM-BEV-1301, 1302

The BakeMatic lifts raise bowls from 40 to 200 liters and discharge them frontally in an intermediary hopper or directly into a weighing scale. Their 4 wheels allow moving them easily and as per the production needs. The lift can reach a height of 1.7 to 2.2 meters discharge height.

Bowl elevator allowing easy and safe dumping of the dough into the following machine's hopper.

- Automatic or manual operation feature.
- Bowl platform adjustable for different bowl heights.
- Constructed with castors for portability.
- Stabilizing legs allowing stationary positioning.
- Safe operation with an Emergency Stop button.

Code	Power Consumption	Lifting Height (cm)
BM-BEV-1301	250	170
BM-BEV-1301	300	220



4. Dough Handling

a. AUTOMATIC BREAD LINE

PRODUCT CODE

BM-BRP-1301

The BakeMatic bread lines are developed and manufactured with the intention to be user-friendly and flexible bread lines with a high capacity and efficiency.

The lines, with a capacity of up to 3000 pcs/hour, are able to handle a very wide variety of dough types and bread sizes from Artisan 'dark' bread, baguettes, toast bread and many more. An accurate and gentle dough treatment system provides high quality on the final bread products.



Divider unit BM-DIV-IND-series



Code	Dividing range [g]	Portion/hour [pcs/h]	Net weight [kg]	Weight (kW)
BM-DIV-IND-1301	250 - 1400 - 400 - 1600	1600	450	1,2
BM-DIV-IND-3102	500 - 2100 - 300 - 1600	1600	450	1,2
BM-DIV-IND-1303	60 - 650 - (200 - 1400)	3200 (1600)	450	1,4
BM-DIV-IND-1304	150 - 800 - (500 - 2100)	3200 (1600)	450	1,4

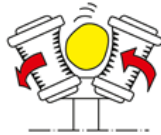
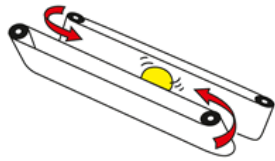
Conical Rounder unit BM-CR-series



CODE	Dividing range [g]	Dimensions (cm)	Weight range[g]	Weight (kg)	Powe [kw]
BM-CR-1301	~ 2000	100 x 115 x 150	50 - 2000	320	1,5 230/400
BM-CR-3102	~ 2000	100 x 115 x 170	150 - 2000	400	1,5 230/400

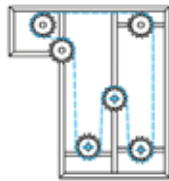
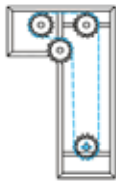
4. Dough Handling

Belt Rounder unit BM-series



Code	Length of belts [mm]	Efficiency [L/h]	Dimensions[g]	Power [kw]	Weight (kg)
BM - 150	~ 1500	1200	180 x 70 x 95	0,72	120
BM - 200	~ 2000	3000	230 x 70 x 95	1,00	160

Intermediate Prover unit BM-PRI-series



Code	Quantity of baskets	Quantity of rows	Dimensions W x D x H	Voltage/Kw
BM-PRI-1301	6,8,10	19	175,215,255 x 115 x 205	400/230/0,8
BM-PRI-1302	6,8,10	26,30,36	175,215,255 x 165 x 205	400/230/1,1
BM-PRI-1303	6,8,10	23	175,215,255 x 115 x 250	400/230/0,8
BM-PRI-1304	6,8,10	44	175,215,255 x 165 x 250	400/230/1,1

Moulder unit BM-MOU-series



Code	Weight range [g]	Efficiency [L/h]	Dimensions (cm)	Power [kW]	Weight [kg]
BM-MOU-1301	2900 x 600	~ 2000	80 x 230 x 145	1,5	450

b. AUTOMATIC BUN, FINGER ROLL, BAGUETTE & CIABATTA LINES

PRODUCT CODE

BM-WIN-1301

It is an automatic unit for production of loaf of soft and hard dough. Manual selecting of the weight range variable from about 35 to 500 gr. according to the cut type. At 1, 2 or 3 rows with dividing knives replaceable manually. Sheet- ing thickness variator.

Selecting device for cut length. Output speed variator. The machine is com-

plete with only one moulder for loaf production. Optionals: lateral outlet belt to feed the continuous rounder. Long-loaf moulding device to be fitted on the moulder and/or in the outfeed belt.

This machine has been designed for small and medium-size productions of soft and hard dough for different types of rolls and other shapes. In its standard version, the machine comes complete with:

- High capacity motorized inlet belt.
- "UP STOP" anti-stretching device for gentle and delicate dough processing.
- Manual setting of the weight range, adjustable from 25 to 640 g, to be obtained according to the knives used.
- No. 3 knives for operation with 1, 2 and 3 interchangeable rows that can be replaced with an easy and rapid manual operation.
- Adjustable sheeting thickness prior to cutting.
- Adjustable production speed.
- No. 1 four-roller moulder
- Control panel positioned on the right hand side of the machine with respect to the inlet direction of the dough into the divider.
- Moulder exit long-loaf moulding device.



Code	Motor	Mass Kg	Size (mm)
BM-WIN-1301	KW 0,37-0,5-0,18	500	1700x880x1600
	1 Row	2 Rows	3 Rows
Pieces per hour	350/2750*	700/4500*	1400/4500*
Weight range gr.	75/640	40/320	25/220



4. Dough Handling

b2. CIABATTA LINE

PRODUCT CODE

BM-TCN-1301

Automatic divider at 1,2,3,4,5,6,7 rows, suitable for soft dough like "CIABATTA" and "FRENCH BREAD" for weight range from 25 gr to 2000 gr and over.



Automatic feeding with conveyor belt mm 240 useful width. Adjustable sheeting thickness from 6 to 18 mm about. Longitudinal cutting system by interchangeable knives and transversal cutting guillotine device. Universal spreading device with adjustable width by handwheel. Speed variator.

AUTOMATIC TRAY LOADING DEVICE for trays 600x800 mm or 600x1000 mm. The trays capacity is of about 10 trays placed on the back side. Automatic re-setting.

Completely stainless steel machine mounted on castors.

"Touch screen" control panel with the possibility to store 50 programs and operating control by PLC. It can be supplied with bench moulding station or 4 rollers moulder.

Code	Motor	Size (mm)	Machine Mass (Kg)	Mass with packaging (Kg)
BM-TCN-1301	KW 0,8	4515x1080x1500	800	1.000

b3. MINI LINE FINGER ROLLS & BURGER

PRODUCT CODE

BM-LYR-1301

Mechanical **MINI LINE FOR FINGER ROLLS** at two rows is composed of:
Divider-rounder at two rows
Steel structure inox type painted and stainless steel covers. It is equipped with teflon-coated stainless steel hopper for a capacity of 14kgs dough.



The dough, gently handled thanks to a dosing star system, is compressed in the portioning chambers, that, properly adjusted, achieve the required weight. Thanks to 2 chambers, easily interchangeable, the machine can divide from about 30grs to 125grs dough. Once the weight is fixed, the dough piece is discharged on the conveyor belt and carried to the rounding station where the rounding happens in two phases. The pieces, properly rounded, go to the outfeed belt. The machine is supplied with one rounding chamber which can be chosen among the following:

- From 30 to 60 grs. Approx;
- From 40 to 90 grs. Approx;
- From 50 to 125 grs. Approx;

Hourly production: in 1st speed 2.100 and in 2nd speed 3.300 pieces/hour. Fixed rounding speed. Weight regulation by hand-wheel with indicator. Steel painted support base.

PRODUCT CODE

MOU-40

WITH INFEED BELT, at 4 rollers 600mm wide, that provide the dough sheeting. Then, the dough, by passing through the rotating belts (at different speeds) is rolling up by obtaining the different kinds of bread. Upper belt locking device. Upper belt stretching device placed on movable brackets. Equipped with long-loaf moulding table, with adjustable height and inclination, placed on the outlet belt about 900mm long. Steel structure inox type painted. Mounted on wheels.

PRODUCT CODE

BM-LYR-1302

MECHANICAL MINI LINE FOR FINGER ROLLS AND HAMBURGER at two rows is composed by:

Divider-rounder at two rows for the production of round bread mod. LYR. Steel structure inox type painted and stainless steel covers. It is equipped with teflon-coated stainless steel hopper for a capacity of 14kgs dough. The dough, gently handled thanks to a dosing star system, is compressed in the portioning chambers, that, properly adjusted, achieve the required weight. Thanks to 2 chambers, easily interchangeable, the machine can divide from about 30grs to 125grs

dough. Once the weight is fixed, the dough piece is discharged on the conveyor belt and carried to the rounding station where the rounding happens in two phases. The pieces, properly rounded, go to the outfeed belt. The machine is supplied with one rounding chamber which can be chosen among the following:

- From 30 to 60 grs. Approx;
- From 40 to 90 grs. Approx;
- From 50 to 125 grs. Approx;

Hourly production: in 1st speed 2.100 and in 2nd speed 3.300 pieces/hour. Fixed rounding speed. Weight regulation by hand-wheel with indicator. Steel painted support base.



Moulding station mod. MOUF for the production of finger rolls and hamburgers. This moulder is equipped with a sheeting roller, curling nets and pressing belt that can work in two different ways:

1. The belt doesn't move, it works as a pressing table for finger rolls production.
2. The belt moves at the same speed of the lower belt for hamburger production.

THIS UNIT IS ALSO AVAILABLE IN ELECTRONIC VERSION WITH CODE BM-LYR-1301E/1302E

b3. SMALL LINE WITH PROVER FOR BUNS, FINGER ROLLS

PRODUCT CODE

BM-BUNS-1301

Is a line for the production of Finger rolls, Hot Dogs, Hamburger buns complete with intermediative proover. Hourly capacity 3200 pieces with 3 minutes of resting time. Possibility to increase the resting time by increase the number of pockets, The line is complete with a moulder and pressing plate. Weight range from 30 to 125 grams. (1 oz to 4 1/4 oz).



4. Dough Handling

c. AUTOMATIC PIZZA LINE

PRODUCT CODE

BM-PIZ-1301



The BakeMatic innovative way of producing pizza base, by dough dividing, double rounding, pre-proving and final moulding/forming stations by either laying the base inside a shaped tray, or by laying the base on a conveyor belt. The Pizza Line has an easy and user friendly operation with operational speed adjustment capability and is constructed from high grade industrial stainless steel and material suitable for direct contact with food. A large variety of pizza shapes and sizes are available for the final product outcome. A typical Bakematic pizza line produces from a minimum 2.000 pcs/hour to a maximum 8.000 pcs/hour depending on the chosen model machine type and required end product size, shape and or used recipe.

As there are many different options and machine configurations possible please consult our sales team with your specific needs, we can then prepare the best technical and commercial offer for you.

d. DIVERS & ROUNDERS

d1. AUTOMATIC DOUGH DIVIDER

PRODUCT CODE

DIV -1301

1. High-quality motor engine makes stronger torque and lower noise.
2. Rigid design. Blade, tray and safeguard cover are made of stainless steel, stable and durable.
3. Paste or stuffing can be averagely divided into 36 parts at a time.



Model	Code	Specification	Measurement	Weight	Voltage	Power
DOUGH DIVIDER	BM-DIV-1301	30-180g	520x410x1300mm	65Kg	380/220V	0.75KW



d2. INDUSTRIAL DOUGH DIVIDERS

PRODUCT CODE

BM-DIV-IND -series

- Divides the dough with big precision in wide weight range.
- Has got stepless regulation of efficiency (quantity of portions/ hour).
- Is solid, simple, silent machine with unique mechanisms construction.
- Dividing equipment is prepared from special durable materials.
- Construction permits for easy and fast cleaning.
- Fixed wheels permit for easy machine relocation.



Code	Dividing range (g)	Portion/hour (pcs/h)	Net weight (Kg)	Power (kW)
BM-DIV-IND-1301	250-1400 400-1600	1600	450	1,2
BM-DIV-IND-1302	500-2100 300-1600	1600	450	1,2
BM-DIV-IND-1303	60-650 (200-1400)	3200 (1600)	450	1,4
BM-DIV-IND-1304	150-800 (500-2100)	3200 (1600)	450	1,4

d3. SEMI-AUTOMATIC DOUGH DIVIDER & ROUNDER

PRODUCT CODE

BM-DIVR-series

1. Two processes can be done at a time. Each tiny paste weighs about 30 to 100 gram.
2. Attach three rounder trays, making sure of good effect.
3. Imported fittings adopted, ensuring steady effect and security.



Model	Code	Specification	Measurement	Weight	Voltage	Power
SEMI-AUTO DIVIDER&ROUNDER	BM-DIVR-1301	30BLOCK	640×540×2100mm	310kg	380V	0.75KW



4. Dough Handling

d4. FULL AUTOMATIC DOUG DIVIDER & ROUNDER

PRODUCT CODE

CODE in column with part-number

1. Automatic design, dividing and rounding one time finish, without manually block.
2. Higher efficiency, and only need 10 seconds.
3. Quality parts, strong and durable.

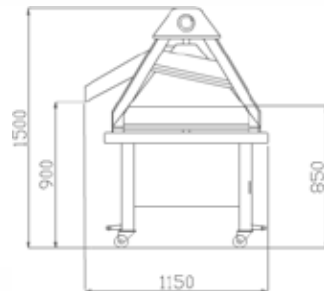
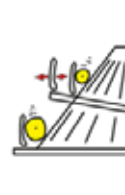


Code	Model	Specification	Measurement	Voltage	Power
FULL AUTO DIVIDER&ROUNDER	BM-DIVR-A-1301	20-80G, 36 PIECES/TIMES	700×800×1600mm	380V	1.5KW
FULL AUTO DIVIDER&ROUNDER	BM-DIVR-A-1302	30-100G, 30 PIECES/TIMES	700×800×1600mm	380V	1.5KW
FULL AUTO DIVIDER&ROUNDER	BM-DIVR-A-1303	40-150G, 26 PIECES/TIMES	700×800×1600mm	380V	1.5KW
FULL AUTO DIVIDER&ROUNDER	BM-DIVR-A-1304	100-300G, 10 PIECES/TIMES	700×800×1600mm	380V	1.5KW

d5. CONICAL DOUG ROUNDER

PRODUCT CODE

MB-CR-series



- Long rounder way 3600 mm (ZS 360) or 6000 mm (ZS 600).
- Regulated weight range (moving troughs) of the rations of the dough (from 60 till 1500g).
- Hot air injection.
- Tefloned troughs and conical.
- It is possible to install the washers, which make possible to round the dough prepared in 50% from rye flour.
- It is possible to regulate the conical rotation.
- Strong industrial construction.

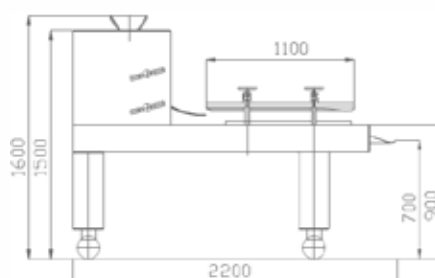
Code	Weight range [g]	Efficiency [L/h]	Dimensions (cm)	Power [kW]	Weight [kg]
BM-CR-1301	~2000	100x115x150	50 - 2000	320	1,5 230/400
BM-CR-1302	~2500	100x115x170	150 - 1200	400	1,5 230/400

e. MOULDERS

PRODUCT CODE

BM-MOU-1301

Ideal for a wide range of bread applications. Can make both artisan round and long loaves of different weights and sizes. Can make loaves from 200 grams min up to 4000 grams max; can also produce long loaves of different length. The upper part of the machine,



which rounds the loaves, can be used either separately from or combined with the lower part, which makes long loaves, by simply shifting a switch. You can adjust the movable bell eccentricity of the round loaf moulder, as well as the roller and moulding-table position, at your choice, thus enabling highest precision for the whole process. The height efficiency, (up to 2000 pcs/hour) and the perfect combination of the machines, helps you save much time out of the whole process.

The 2 set rollers are able to make finished product with good moulding performance which is much better than common type moulding machine. It is also to make moulding thickness more even and stable. The output conveyor with winding net, depressing tray and limited track of winding product, so that the finished product width will be limited effectively, in order to make product with regular size and tighten quality. This machine is capable of running mass-production continuously to match with production line.

The BakeMatic moulder unit is manufactured and based on EU standard, quality is excellent, machine structure is strong and durable.

Code	Belt lenght x width [mm]	Efficiency [L/h]	Dimensions (cm)	Power [kW]	Weight [kg]
BM-MOU-1301	2900 x 600	~2000	80x230x145	1,5	450

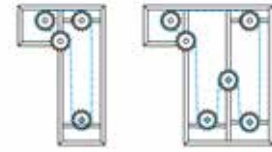


4. Dough Handling

f. PROVERS (intermediate)

PRODUCT CODE

**BM-PRI-1301, 1302, 1303,
1304**



The BakeMatic intermediate prover range is intended for high output of up to 3000 pc/h, where pieces of dough weighing up to 1200 g have been previously rounded and are ready to rest. The operation can be continuous or step by step, depending on the size of the prover. It can be charged by either one or two entry transporters, which means a better yield and less stress on the dough. The exit transporter has photocells to prevent two pieces of dough from falling into the moulding machine. Feeding is controlled by photocells and a pneumatic hatch which prevent two dosages being fed into one basket. Baskets are made of special plastic which does not absorb moisture and prevents the dough from sticking.

A fan is used to remove excess humidity. The construction enables easy supervision of the resting of the dough. An ultraviolet lamp prevents the growth of bacteria and mould. Entry can be from the front or the back. Several variants are available. The BakeMatic intermediate provers are custom-made, depending on the resting time and production speed required.

Code	Quantity of baskets	Quantity of rows	Dimensions WxDxH	Voltage/Kw
BM-PRI-1301	6,8,10	19	175, 215, 255x115x205	400/230/0,8
BM-PRI-1302	6,8,10	26, 30, 36	175, 215, 255x165x205	400/230/1,1
BM-PRI-1303	6,8,10	23	175, 215, 255x115x250	400/230/0,8
BM-PRI-1304	6,8,10	44	175, 215, 255x165x250	400/230/1,1



5. Pastry & Confectionary

a. DEPOSITING

PRODUCT CODE

BM-DEP-1301 series

The model BM-DEP-1301 series is an extremely versatile and creative machine and, thanks to its numerous production possibilities and choices of the product shapes, is also ideal for a big pastry laboratory.

An easy and intuitive control panel displays all working parameters of the dropping machine. In any moment, the operator can recall the programs previously stored or modify

each single parameter simply by acting on the control keyboard.

The model is available in two standard versions:

- With dosing unit rollers type, rotary mould and wire-cutting device
- SX version with dosing unit rollers type, rotary mould, wire-cutting device and lowering conveyor system during dosing cycle

The model is supplied with the following standard equipment:

- Dosing unit rollers type for hard pastries with stainless steel rollers, extractable and completely knockdown for the correct cleaning of the parts in touch with the dough
- Couple of hopper adaptors for soft pastries
- Rotary mould and two sets of bronze nozzles
- Wire-cut mould standard shape

Moreover it is possible to equip the machine with:

- Dosing unit gears pump type for fluid pastries
- Moulds for the production of sponge cake, plum cakes, muffins, lady's fingers, madeleines, etc.
- Bronze multiple nozzles.



TECHNICAL SPECIFICATIONS

- Steel and aluminium structure
- Covering panels in stainless steel
- 100-programs microprocessor
- Standard speed variator for dosing unit
- Automatic bi-directional trays advancement at electronic control
- Tray advancement at adjustable speed
- Automatic starting device
- Automatic conveyor lowering for products detachment
- Electronic adjustment of conveyor height position
- Nozzles rotation device at variable speed
- Motorized wire-cutting device
- Production capacity with dropping system: 25 strokes/minute
- Production capacity with wire-cutting system: 30 strokes/minute
- Three available versions:
 - For trays 400 mm wide (DEP 1301-400)
 - For trays 450 mm wide (DEP 1301-450)
 - For trays 600 mm wide (DEP 1301-600)

Code	DEP 1301-400/450	DEP 1301-600
Trays (mm)	400/450	600
A (mm)	1350	1350
B (mm)	960	1150
C (mm)	1360	1360
Weight (kg)	280	300
Power (kW)	1,51	,5

5. Pastry & Confectionary

PRODUCT CODE

BM-DEP-1302

BakeMatic BM-DEP-1302 is the smallest and versatile machine for the production of biscuits and pastry products. The reliability of BAKEMAT-IC technology and the usual attentive care for a functional design are combined in a manufacturing project which allows to suit to all potential customers' requirements in advance.

A very wide range of nozzles and moulds are available for the realization of products with various shapes and dimensions leaving wide room for the expression of the operator's creativity and fantasy. An innovative electronic system enables the operator to manage all the working functions rapidly and precisely and to store up till 40 different recipes. The control board with its LCD screen is extremely practical and functional. The working parameters have been worked out for an intuitive and immediate learning. The structure of the machine is made of aluminium and the covering is of stainless steel. All the parts in contact with food materials can be completely disassembled for a correct and rapid cleaning.

The technical features characterising BM-DE-1302 are in the lead from a technological point of view.

The dosing unit rollers type is particularly suitable for the processing of pastry for macaroons, petit-fours, choux, éclairs, whipped short-pastry, almond pastry, meringues, etc.



TECHNICAL SPECIFICATIONS

- Rollers dosing unit with rollers at variable speed
- Bidirectional and automatic advancement of the trays at variable speed
- Adjustment of dosing height by hand wheel
- Control board with LCD screen
- Storing up to 40 working programs
- Max. output capacity: 25 strokes/minute
- Machine available in two versions
- Gastronorm size for trays 325 mm wide
- Pastry size for trays 400 mm wide

DIMENSIONS

- Length: 860 mm
- Width: 764 mm
- Height: 687 mm

PRODUCT CODE

BM-DEP-1303-400 & 450

DIMENSIONS:

- 1110 mm (A)
- 895 mm (B)
- 1360 mm (H)
- Tray dimensions 400 x 600 mm 450 x 650 mm
- Max stroke 95 mm 95 mm

TECHNICAL SPECIFICATIONS

- Steel and aluminium structure with stainless covering
- 200-programs computer with touch screen 7"
- Roller head
 - Rollers in PET material Ø80 mm L=400 mm (400)
 - Rollers in PET material Ø80 mm L=450 mm (450)
- Electronic adjustment of the dropping speed
- Electronic adjustment of the tray advancement
- Electronic adjustment of the conveyor height
- Up and down conveyor movement for product detachment
- Automatic starting device

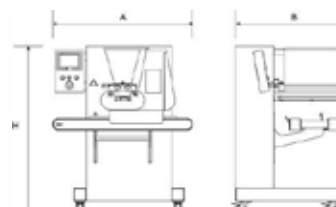
- Device for nozzles rotation at variable speed
- Motorized speed-adjustable wire-cutting unit
- Software for controlling the table lowering suitable for the depositing of multi-layer products (only DEP-PLUS version).

EQUIPMENT

- N° 1 rotary mould M45 at 6/7 exits
- N° 6/7 smooth bronze nozzle Ø10 mm
- N° 6/7 grooved bronze nozzle Ø10 mm Z10
- N° 6/7 off-center smooth nozzles in plastic R14 Ø8 mm
- N° 6/7 off-center grooved nozzles in plastic R14 Ø8 mm Z8
- N° 1 wire-cut mould at 6/7 exits standard drawing
- N° 1 wire-cut frame for mould at 6/7 exits
- N° 1 kit of service wrenches

EXTRA OPTION

- Pump head 400 mm wide
- Pump head 450 mm wide



PRODUCT CODE

BM-DEP-1304

BakeMatic MUFFIN LINE is designed for the volumetric depositing of products directly into moulded trays, pastry moulds or paper cups, our muffin line has satisfied many requests that arise when producing muffins, cup cakes etc. in large quantities. The machine guarantees maximum dosing precision thanks to its independent cylinders.



PRODUCT CODE

BM-ROT-1301

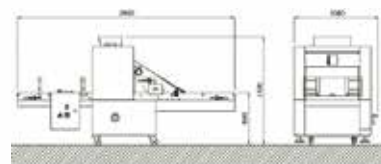
The BM-ROT-1301 rotary moulder has been designed to satisfy the production requirements of small biscuit bakers. It has been constructed with state of the art technical characteristics, which meet the highest hygiene and safety standards. The multiple operating adjustments make it particularly versatile for a wide range of production applications such as shortbread biscuits, tart bases and grilles, etc. The production capacity varies according to biscuit shape and speed, normally ranging from 100 to 350 kg/hour. It can be constructed for trays in the following sizes: 400 x 600, 460 x 660 and 500 x 700 mm.



TECHNICAL SPECIFICATIONS

- Structure in corrosion-proof, anodised aluminium and stainless steel
- Satin stainless steel panelling
- Swivel wheels and support feet
- Trays loader with automatic chain feed
- Removable hopper with upper safety grate
- Feeding roller in anodised aluminium
- Pressing roller in white rubber
- Bronze moulding roller with quick changing system
- Scraping blade in stainless steel
- Adjustment of rubber roller pressure on moulding roller
- Scraping blade adjustment
- Closed ring cotton outlet belt with tensioning and centring adjustment
- Belt cleaning blade with extractable drawer
- Product outlet with power driven roller 1.00 kW speed variator

Code	LengthH	Width	Height	Weight	PowerT	Trays length	Trays width
ROT -1301	2900 mm	1080 mm	1430 mm	670 Kg	1.00 kW	400÷500 mm	600÷700 mm

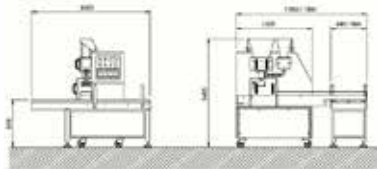


5. Pastry & Confectionary

PRODUCT CODE

BM-SBB-1301

BakeMatic BM-SBB-1301 is the new machine for the production of filled shortbread biscuits. Thanks to its structure in stainless steel and aluminium it is a strong and reliable machine. The motors at variable speed and the numerous equipment make possible the production of a wide range of biscuits with cream or jam filling.



TECHNICAL SPECIFICATIONS

- Steel and aluminium structure, assembled on wheels
- Stainless steel panelling
- Dough extruder with two toothed rollers at variable speed
- Pump unit gears type for filling at variable speed
- Closing-cutting device 1-row shutter type at variable speed
- Products outlet belt at variable speed
- Automatic discharging of the products onto trays by retractile belt system
- Automatic adjustment of the number of rows and of the phasing of the products discharging onto tray
- Trays conveyor in stainless steel and aluminium, with adjustable standing feet and trays piling unit
- Max production: 3.600 pieces/hour
- Electro-pneumatic working: 220V 50Hz - 6 BAR
- Electric absorption: 1.5 kW

Code	LengthH	Width	eight	Weight	PowerT	rays lenght	Trays width
BM-SBB-1301	1760/1810 mm	1600 mm	1465 mm	440 kg	1.5 kW	600÷700 mm	400÷450 mm



b. INJECTING

PRODUCT CODE

BM-INJ-D-1301

Precision dosing machine suitable for dosing and injecting of liquid products, custard and jam, preserves, mayonnaise, sauces, ragout, béchamel, Russian salad, etc. and particularly indicated for artisan or semi-industrial productions.



TECHNICAL SPECIFICATIONS

- Steel and aluminium structure
- Stainless steel covering panels
- Aluminium dosing unit, extractable and completely knockdown for daily cleaning, complete with hopper/outlet closing valve.
- Stainless steel hopper capacity 18 litres approx.
- Pneumatic source 6 BAR
- Medium air consumption 75 nL/min. approx.
- Max capacity 40 strokes/min.
- Adjustable dosing from 5 to 150 cc.
- Materials in touch with food according to law.

STANDARD EQUIPMENT

- No. 1 pedal starting unit.
- No. 1 connection at two exits.
- No. 6 needles in three different sizes.
- Injecting gun with manual starting button complete with needle and hose 1,50 meter long approx.

EXTRA OPTION

- Stainless steel trolley complete with pivoting wheels.
- Dosing injecting gun with closing valve ad pneumatic working.
- Special spouts designed on request.

Code	A (mm)	B (mm)	C (mm)	Weight (Kg)	Pneumatic source
BM-INJ-D-1301	250	740	860	450	6 BAR

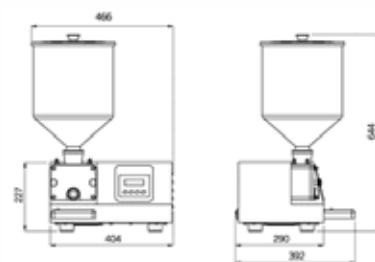
PRODUCT CODE

BM-INJ-DOSM-1301

The new DOSM unit is a dosing machine projected for the depositing and injecting of creams and marmalades. The innovative dosing group gears type and the practice control panel make of it a technologically advanced machine, with fast, precise and reliable performances. The interchangeable dosing unit and the wide range of spouts enable a professional use and make it indispensable in each pastry shop.

The leading electronic equipment provides for a 3-ways use: manual, automatic or sequential. The working functions enable the quick changing of the quantity to be deposited and the setting of the vacuum at the end of each depositing cycle.

BakeMatic DOSM is therefore a professional machine, extremely fast and precise, able to increase your productivity and the uniformity of your products.



DIMENSIONS/TECHNICAL DATA

- Length: 466 mm
- Width: 392 mm
- Height: 644 mm
- Hopper: 15 lt
- Weight: 20 Kg
- Power: 0,15 kW

5. Pastry & Confectionary

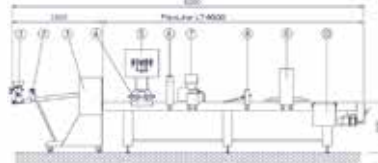
c. MAKEUP LINE

PRODUCT CODE

BM-PML-1301

BM-PML-1301 is the new make-up table for the working of puff pastry, risen dough and short pastry especially designed to meet the various needs of the small and medium pastry workshops. The versatility of the different accessories enables to realize numerous kinds of products through a semiautomatic or automatic working. Sausage rolls, strudels, square and triangular-shaped products, croissants, pizzas, etc. are only a few examples of products realizable by the new unit.

The strong structure in stainless steel and the quality of the accessories make it an excellent investment.



1. Flour duster
2. Rolling pin support
3. Calibrating unit
4. Cutting unit
5. Control board
6. Humidifier
7. Electric dosing machine
8. Folding unit
9. Guillotine
10. Reclining support for trays

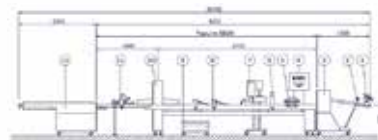
Code	Length	Belt Width	Operating Space Height	Speed	Power
PML-1301-42 (standard)	4200	650	5800	1 - 5	,55
PML-1301-37	3750	650	5800	1 - 5	,55
PML-1301-47	4750	650	5800	1 - 5	,55
PML-1301-57	5750	650	5800	1 - 5	,55

PRODUCT CODE

BM-PML-1302

BakeMatic PML-1302 is the new make-up line for the working of puff pastry, risen dough and short pastry especially designed to meet the various needs of the pastry workshops. The versatility of the different accessories enables to realize numerous kinds of products through a semiautomatic or automatic working. Sausage rolls, strudels, square and triangular-shaped products, croissants, pizzas, etc. are only a few examples of products realizable by the new BakeMatic makeup line.

The strong structure in stainless steel and the quality of the accessories make it an excellent investment.



1. Flour duster
2. Rolling pin support
3. Calibrating unit
4. Control board
5. Cutting unit
6. Humidifier
7. Volumetric depositor
8. Folding unit
9. Trolley for accessories
10. Guillotine
11. Scraps recovering belt
12. Automatic panning unit

CODE	LENGTH	BELT WIDTH	OPERATING SPACE WIDTH	SPEED	POWER
BM-PML-1302-40	4000	650	580	1-5	0,55
BM-PML-1302-55	5500	650	580	1.5	0,55
BM-PML-1302-65	6500	650	580	1.5	0,55
BM-PML-1302-75	7500	650	580	1-5	0,55

5. Pastry & Confectionary

d. SHEETER

PRODUCT CODE

BM-PSH-1301/1304 series

1. Apply for all sorts of pastry products, and it also can grind little paste.
2. Main part fittings are made of stainless steel and after special process. Scratch and damage avoided.
3. Excellent design ensures products' quality.
4. Body of 1303/4 models can be folded for easy storage.



Model	Code	Specification	Measurement	Weight	Voltage	Power
PASTRY SHEETER	BM-PSH-1301	520mm	2600×820×1150mm	150kg	380V	0.37KW
PASTRY SHEETER	BM-PSH-1302	620mm	2600×920×1150mm	150kg	380V	0.75KW
PASTRY SHEETER	BM-PSH-1303	450mm	1770×820×620mm	117kg	380V	0.37KW
PASTRY SHEETER	BM-PSH-1304	520mm	2080×880×620mm	123kg	380V	0.75KW



6. Donut & Frying

a. MANUAL DOUGHNUT FRYER

PRODUCT CODE

BM-DON-M-1301

BM-DON-M-1302

BakeMatic Doughnut fryers are very efficient equipment, which make easier doughnuts production. Modular construction allows to disconnect individual sets very easy. It makes easier keeping clean the machines. All elements are made from stainless

steel. Special mechanism with latch allows to throw over the doughnuts for frying their two sides, and after pressing lever of this mechanism allows to turn the channels through an angle of 180°C. It makes easier throwing the doughnuts to the tank with sugar-icing for example.

MODELS

The device is available in two size versions: for 48 and 60 doughnuts with or without the prover.

FEATURES

- High durability and reliability, all elements are made from stainless steel.
- Functional and easy in operation.
- High efficiency: about 800 doughnuts per hour (Solex 60).
- Easy cleaning: device subassemblies are separable.
- Easy translocation (version with prover is equipped with wheels).

FUNCTIONING

- After taking the loading tray out from prover we put it on the tipper.
- We set turn lever of the tipper by means of the latch in right position.
- We drop all doughnuts to the tank with oil, pressing the wide shelf of loading tray.
- When first side of doughnuts is fried we take the tipper up from the oil by means of lift lever and we transpose tipper channels by means of revolution lever. When second side is fried we take the tipper with doughnuts up from the oil by means of lift lever and then we put it on the side overflowing plate.
- Whole process is held automatically in automatic version.

Code	Power (kW)	Height including prover (cm)	Height (cm)	Width (cm)	Depth (cm)	Power of prover (kW)	Width including overflowing plate (cm)	Efficiency pcs./h
BM-DON-SA-1301	7,42	110	67	106	21	,8	197	500
BM-DON-SA-1302	92	110	67	115	21	,8	234	600



6. Donut & Frying

b. SEMI AUTOMATIC DOUGHNUT FRYER

PRODUCT CODE

BM-DON-SA-1303 / 1304

BakeMatic doughnut fryers are very efficient equipment, which make easier doughnuts production. Modular construction allows to disconnect individual sets very easy. It makes easier keeping clean the machines. All elements are made from stainless steel. Special mechanism with latch allows to throw over the doughnuts for frying their two sides, and after pressing lever of this mechanism allows to turn the channels through an angle of 180°C. It makes easier throwing the doughnuts to the tank with sugar-icing for example.

Automatic doughnut fryer BM-DON-IA

is controlled by microprocessor and does all operations for frying two sides of doughnuts independent. It takes the tipper up after frying the doughnuts and signals that cycle is ended. Control unit allows to set the times for frying first and second doughnuts sides and very precise controlling the oil temperature. All doughnut fryers are equipped with folding cover and oil draining valve. They can be equipped optionally with oil filter with paper input and also tank with oil pump.



MODELS

The device is available in two size versions: for 48 and 60 doughnuts with or without the prover.

FEATURES

- High durability and reliability, all elements are made from stainless steel.
- Functional and easy in operation.
- High efficiency: about 800 doughnuts per

hour [Solex Auto 60].

- Easy cleaning: device subassemblies are separable.
- Easy translocation [version with prover is equipped with wheels].

FUNCTIONING

- After taking the loading tray out from prover we put it on the tipper.
- Then the process is held automatically.

Code	Power: (kw)H	Height Including prover (cm)	eight: (cm)W	idth:(cm)D	epth: (cm)	Power of Prover: (kw)	Width including overflowing plate: (cm)	Efficiency pcs./h
BM-DON-S/A-1303	7,62	110	67	106	2	1,8	205	500
BM-DON-S/A-1304	9,22	110	67	115	2	1,8	234	800



6. Donut & Frying

c. FULL AUTOMATIC DOUGHNUT FRYER

PRODUCT CODE

BM-DON-IA-1305

BM-DON-IA-1306



BakeMatic Doughnut fryers are very efficient equipment, which make easier doughnuts production. Modular construction allows to disconnect individual sets very easy. It makes easier keeping clean the machines. All elements are made from stainless steel. Special mechanism with latch allows to throw over the doughnuts for frying their two sides, and after pressing lever of this mechanism allows to turn the channels through an angle of 180°C. It makes easier throwing the doughnuts to the tank with sugar-icing for example.

Code	A (mm)	B (mm)	C (mm)	Turning over (No.)	Oil (Lt.)	Products/Tank (No.)	Hourly production
BM-DON-1305	3700	6320	2600	1	260	160	2400
BM-DON-1306	5100	7720	4000	2	370	240	3600

TECHNICAL SPECIFICATIONS

- Structure in stainless steel and anodized aluminum, with movable casters
- Variable speed for belt, adjustable by inverter system
- Device for sheet recollecting
- Terminal with mesh in stainless steel for product unloading, with adjustable inclination
- Prearrangement for loading products with different sizes, on boards dimensions 800x600 mm.

c1. FRYER FOR DONUTS/ BERLINERS

TECHNICAL SPECIFICATIONS

- Structure in stainless steel
- Dimensions of the tank: length 2600 mm - width 805 mm.
- Tank capacity 260 litres (fully operational level of oil).
- Advancement of the products by flotation with rods, pitch 127 mm.
- Max sizes of the product ø 90 mm.
- Variable speed of advancement, adjustable by inverter system.
- Turning over unit at 8 rows, pneumatic actuation.
- Channeling profiles in stainless steel, extractable and with adjustable height.
- Oil heating through electric resistances
- Total power 53 kW, absorption 102 A
- Device for the automatic control of the oil level with stocking tank capacity 100 litres
- Independent oil heater for oil stocking tank, power 2.5 kW
- Oil unloading with manual valve.
- Removable covering panels.
- Control unit with TOUCH SCREEN panel
- Possibility of storing up to 20 personalized programs.
- Electric board on stainless steel box AISI 304 IP55.
- Voltage 400V 50Hz 3-phase + Neutral + Earth cables.
- Hourly capacity of production: 2.300 pieces approximately, with baking cycle of 4 minutes

c2. INJECTING GROUP FOR CREAM OF JAMS (for filling Berliners only)

TECHNICAL SPECIFICATIONS

- Structure in stainless steel and anodized aluminium, with movable casters
- Filling unit wt 8 exits in stainless steel, easily dismountable for cleaning
- Hopper in stainless steel, capacity 75 liters approx.
- Adjustment of the quantity through suitable hand-wheel, from 10 to 45 grams for each exit
- Pneumatic movement for the injecting unit
- Spherical non-return valve on each exit
- Injecting needles ø 6 mm
- Chain-driver metal belt, "INTRALOX" type, for product unloading, dismountable and washable separately
- Exit plane for products
- Electro-pneumatic actuation
- Integrated electric board on the box of the fryer

7. Proving

a. CLIMATOR UNIT

PRODUCT CODE

BM-KLI-1301

The unit has to maintain preset humidity and temperature level inside dough growth chamber.

- The unit is fitted with electrode-type steam generator and air heaters
- Its housing is made of stainless steel
- The unit is designed so as to allow direct access to drain valve
- Operating and parameter settings carried out via control panel
- If necessary, the unit works in automatic cycle, maintaining humidity and temperature set points with high accuracy
- Electrode cleaning and scale removal is to be performed once every 3-6 months.



OPERATION

1. Switch on power and set appropriate values of humidity and temperature.
2. The unit draws water automatically and switches on heaters in order to maintain set points.
3. At the end of working cycle switch of the unit. Open drain valve using handwheel and drain condensate and sediments.

Max. steam-generator power	Heater power	Power supply	Dimensions	Weight
7500W	2700W	400/230V (50Hz)	50x20x80cm	28kg

b. PROVING ROOMS

PRODUCT CODE

BM-PR-KG-1301 series

CONTROLLED STEAM PROVING ROOM CONSTRUCTION

- The cabinet is made of insulating plates veneered with lacquered aluminium or stainless steel sheet. It assures good insulating qualities of the cabinet and makes cleaning easy
- The crucible unit with the electrode steam generator and warming elements is hung inside the cabinet
- The unit box is made of acid - proof stainless steel. The construction of it provides direct access to the draining valve element without necessity of taking off the frontal shield
- The door is made of profile construction with big windows what allows watching the process of dough growth.



ADVANTAGES OF ALL MODELS

- Controlling and setting the work parameters is made through the frontal panel of the cabinet control box.
- Cabinet unit works automatically and set once keeps up humidity and temperature parameters very precisely.
- The modern electrode way of water warming has been used in the unit steam-generator, traditional heaters has been eliminated.
- The unit maintenance consists in water releasing from the tank every time after finishing your work in your bakery and cleaning the electrodes from boiler scale what takes place every 3-6 months
- Philips humidity sensors and western electronic control system elements provide long - lasting, failure-free work of the device.

Code	External Dimensions (cm)	Internal Dimensions (cm)	Insulation (mm)	Code	External Dimensions (cm)	Internal Dimensions (cm)	Insulation (mm)
BM-PR-KG-1/2	100 x 200 x 239	88 x 192 x 206	35	BM-PR-KG-2/ 3,2	193 x 320 x 239	181 x 312 x 206	35
BM-PR-KG-1/ 2,5	100 x 250 x 239	88 x 242 x 206	35	BM-PR-KG-2/ 3,8	193 x 380 x 239	181 x 312 x 206	35
BM-PR-KG-1/3,2	100 x 320 x 239	88 x 312 x 206	35	BM-PR-KG-2,29/ 3	229 x 300 x 239	217 x 292 x 206	35
BM-PR-KG-1/3,8	100 x 380 x 239	88 x 372 x 206	35	BM-PR-KG-1,18/ 3,5	118 x 350x 239	106 x 342 x 206	35
BM-PR-KG-2/ 2	193 x 200 x 239	181 x 192 x 206	35	BM-PR-KG-2,29/ 3,5 P	229 x 350 x 239	217 x 342 x 206	35
BM-PR-KG-2/ 2,5	193 x 250 x 239	181 x 242 x 206	35	BM-PR-KG-2/1	193 x 100 x 239	181 x 102 x 206	35

a. CONVECTION OVENS

PRODUCT CODE

BM-CONO-1301-series

Convection oven + underbuild prover equipped with two timers, one for baking, the other for steaming. The frequency of the steam is adjustable. Underbuild prover for 10 trays 60x40 cm.

- Inside and outside of the oven all in stainless steel, heat-resistant glass door with silica-gel air-proof gasket. Thanks to the door which is easily taken-down, cleaning of the oven is very easy.
- The oven is also equipped with two fans (for 8 trays), baking is optimized thanks to the perfect heating system and the possibility of spraying steam as needed.
- The capacity is for either 5 or 8 trays measuring 40 x 60 cm or 46 x 72 cm depending on the model.



ALSO CAPACITY OF OVEN WITH 10 OR 12 TRAY (40 X 60 CM) IS AVAILABLE ON REQUEST.

Code	Exterior Dimensions Oven	Exterior Dimensions Prover	Voltage	Frequency	PowerT	ray Size	Yield (pans) oven	Yield (pans) prover
BM-CONO-1301-5(E)	1100x900x730	920x1200x700	220V/380V	50-60hz	9kw	600x400x20	5-7	10
BM-CONO-1301-8(E)	1100x900x1500	920x1200x700	220V/380V	50-60hz	16kw	600x400x20	8-10	10
BM-CONO-1301-5(G)	1170x900x730	920x1200x700	110V/220V/380V	50-60hz	0.55kw	600x400x20	5-7	10
BM-CONO-1301-8(G)	1170x900x1500	920x1200x700	110V/220V/380V	50-60hz	0.85kw	600x400x20	8-10	10

PRODUCT CODE

BM-CONO-1302-series

Equipped with two timers, one for baking, the other for steaming. The frequency of the steam is adjustable.

- Inside and outside of the oven all in stainless steel, heat-resistant glass door with silica-gel air-proof gasket. Thanks to the door which is easily taken-down, cleaning of the oven is very easy.
- The oven is also equipped with two fans (for 8 trays), baking is optimized thanks to the perfect heating system and the possibility of spraying steam as needed.
- The capacity is for either 5 or 8 trays measuring 40 x 60 cm or 46 x 72 cm depending on the model.



Code	Exterior Dimensions Oven	Voltage	Frequency	PowerT	ray Size	Yield (pans) oven
BM-CONO-1302-5(E)	1100x900x730	220V/380V	50-60hz	9kw	600x400x20	5-7
BM-CONO-1302-8(E)	1100x900x1500	220V/380V	50-60hz	16kw	600x400x20	8-10
BM-CONO-1302-5(G)	1170x900x730	110V/220V/380V	50-60hz	0.55kw	600x400x20	5-7
BM-CONO-1302-8(G)	1170x900x1500	110V/220V/380V	50-60hz	0.85kw	600x400x20	8-10

PRODUCT CODE

BM-CONO-1303-series

Luxury and artistic appearance, multi-function, small volume but heavy-producing, energy-saving, uniform baking and each floor height is adjustable, with the characteristics of a strong lighting, steaming, automatic temperature control, limited-temperature protection etc.

- In a position to add with an under-frame, or five trays fermentation box, fermentation & baking integration, the largest space-saving.
- Inside is all stainless steel, outside is all stainless steel(optional)
- Suitable for baking bread, cake, toast, French bread etc, it is the best choice for hotels, bars, supermarkets, Bakery, schools,& catering.



Code	Voltage	Frequency	PowerT	ray Size	Yield (pans)	Dimensions
BM-CONO-1303	220V	50Hz	2.5Kw	350x300	1-4	680x715x495

b. DECK OVENS

PRODUCT CODE

BM-DEO-COM-1301 series

1. Best combination for baking fermenting, baking range almost cover with all products, best choice for live baking shop.
2. Classic and beautiful design
3. Gas type and electric type supplied according to clients'needs.



Model	Code	Specification (baking)	Specification (ferm.)	Measurement	Weight	Voltage	Power
PROOFER	BM-DEO-COM-1301-5	1 TRAYS	5 TRAYS	880x1050x1410mm	200kg	380V	6.5KW
PROOFER	BM-DEO-COM-1301-8	4 TRAYS	8 TRAYS	1280x1050x1800mm	700kg	380V	14KW

PRODUCT CODE

BM-DEO-IND-1301 series

BAKEMATIC INDUSTRIAL DECK OVENS:

COMBUSTION CHAMBER

Combustion chamber is made from special heat-resisting steel and additionally is lined by pressed chamotte which assure long-lasting oven survivability.

ALL IN THE FRONT

All mechanisms are in the front of oven. Systematic construction system assures easy conservation and helps keep oven tidy. Regulation elements are also in the front of the oven.

LIGHTNING

High efficient halogen lightning with ventilation system.

MATERIALS AND FINISHING

Modern design, precise quality of all elements and the best materials permit for long operational oven use.

Steam generator Very efficient steam generator gives a lot of steam in short time with the best parameters. It assures always crisp crust.

MODULAR CONSTRUCTION

It is possible to move all oven elements to the bakery through small door with dimensions 80x210cm.

HEAT CIRCULATION

Special, extremely proficient heat circulation assures regular temperature distribution on all bakery surface for each deck.. Hert plates with internal reinforcement and big thickness permit baking of traditional, best quality bread.

CONTROL PANELS CHOICE

Oven can be equipped with traditional control elements or microprocessor controller with programmed bake time.

FEATURES

- Stainless and heat-resisting steel of high quality is used for the production of the ovens.
- The application of the halogene lighting in each chamber allows you a complete observation of the baking process.
- The steam generators have a high yield.
- Hert boards of an internal strengthening and a dig thickness allow you baking traditional bread of the highest quality.
- All chambers have hardened panes.
- The access to all facilities is ensured from the front of the oven. It facilitates the cleaning of the steam generators and a conservation of the burner.
- Aprecise realization of all elements, as well as the applied materials allow you a long-lasting utilization of the ovens.



CODE	BAKING SURFACE (M2)	INTERNAL DIMENSIONS LxWxH /cm)	OVERALL DIMENSIONS LxWxH (cm)	ELECTRIC POWER (kw)	THERMAL POWER (kcal)	
BM-DEO-IND-1301(4/124)	8,5	124x170x17/20	175 x 290 x 260	1,5	70 000	
	10,6	124x215x17/20	175 x 340 x 260	1,5	75 000	
	12,8	124x260x17/20	175 x 390 x 260	1,5	80 000	
BM-DEO-IND-1301(4/186)	12,7	186x170x17/20	240 x 300 x 260	1,4	100 000	
	16	186x215x17/20	240 x 350 x 260	1,8	110 000	
	19	186x260x17/20	240 x 400 x 260	1,8	120 000	
	25,6	(124+124)x260x17	330 x 390 x 260	2,6	155 000	
BM-DEO-IND-1301(5/124)	10,5	124x170x17	175 x 295 x 270	1,9	75 000	
	13,3	124x215x17	175 x 345 x 270	1,9	80 000	
	16	124x260x17	175 x 390 x 270	1,9	110 000	
BM-DEO-IND-1301(5/186)	16	186x170x17	270 x 320 x 270	1,9	110 000	
	20	186x215x17	270 x 380 x 270	2,6	125 000	
	24	186x260x17	270 x 430 x 270	2,6	150 000	
BM-DEO-IND-1301(6/124)	12,8	124x170x17	185 x 210 x 275	2,6	90 000	
	16	124x215x17	185 x 360 x 275	2,6	100 000	
	19,2	124x260x17	185 x 360 x 230	2,6	120 000	
BM-DEO-IND-1301(6/186)	20	186x170x17	250 x 350 x 275	3,4	125 000	
	24	186x215x17	250 x 390 x 275	3,4	140 000	
	30	186x260x17	250 x 430 x 275	3,4	160 000	



PRODUCT CODE

BM-DEO-LUX-1301 series

1. The most widely used one baking appliances, baking, covering most of the products, is now baking shop or the best choice for small-scale production.
2. Layered stack design, division and simple, easy to transport and install, and each layer can be used alone, to save energy.
3. Use of imported heating wire, according to the distribution needs of fire reticulate arrangement, fire even without adjustment plate.
4. Using advanced insulation materials to reduce energy waste, the energy consumption to a minimum.
5. Imported electrical components, durable; temperature control option microcomputer or instrument control, precision temperature difference is small, accurate implementation of the operation to Request.



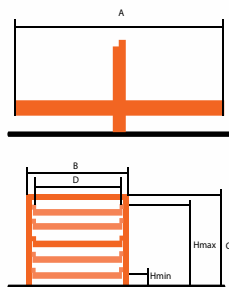
TYPE	CODE	SPECIFICATION	MEASUREMENT	WEIGHT	VOLTAGE	POWER
ELECTRONIC OVEN	BM-DEO-LUX-1301-6	6 TRAYS	1280X1050X1800	600KG	380V	19.5 KW
ELECTRONIC OVEN	BM-DEO-LUX-1301-9	9 TRAYS	1680X1050X1800	750KG	380V	27KW
ELECTRONIC OVEN	BM-DEO-LUX-1301-12	12 TRAYS	1680X1250X1800	900KG	380V	36KW



c. OVENS LOADERS

PRODUCT CODE

BM- OVL-1301-series



CODE	D	Hmin-Hmax	AxBxC	POWER SUPPLY"V"	POWER"KW"	WEIGHT"KG"
BM-OVL-1302-120/170	120	40-200	200x170x240	230/400	2,4	450
BM-OVL-1301-120/215			250x170x240			
BM-OVL-1301-180/170	120	40-200	200x230x240	230/400	2,4	450
BM-OVL-1301-180/215			250x230x240			

d. RACK OVENS

PRODUCT CODE

BM- RAO-1301-series

1. Good for baking bread, hamburger, biscuit and so on.
2. High quality burner and heating duct, energy saving. Guarantee an even baking effect.
3. Adopt high quality heat preservation materials, energy and cost saving.
4. Gas type and electric type supplied according to clients' needs.



TYPE	CODE	SPECIFICATION	MEASUREMENT	WEIGHT	VOLTAGE	POWER
ROTARY OVEN (DISEL TYPE)	BM-RAO-1301-D	32 TRAYS	2400X2680X1660	1500KG	380V	2.3 KW
ROTARY OVEN /ELEC.TYPE)	BM-RAO-1301-E	32 TRAYS	2400X2680X1660	1500KG	380V	50KW
ROTARY OVEN (GAS TYPE)	BM-RAO-1301-G	32 TRAYS	2400X2680X1660	1500KG	380V	2.3KW

PRODUCT CODE

BM- RAOI-1301 series

BakeMatic BM-RAOI-1301 is a rotary oven built in accordance to the top world technologies. Our oven marks out within other ovens with its new solutions and very solid construction.

ECONOMY AND BAKING QUALITY

- Door gaskets were made from massive silicon profiles.
- Fan and inside circulation channels were projected very precisely to avoid energy consumption for power feeds.
- Heat exchanger was optimally projected to keep stable bakery parameters and small fuel consumption. It was made from special material, which guarantee long operational use.
- Horizontal hot air supplying excellent improves quality of baking and also permits to increase the quantity of trays on trolleys.



UNIVERSITY

- Universal oven for all kind of bakery products both for normal and form bread and buns, form dough and small cakes.

COMPACT CONSTRUCTION

- Compact oven dimensions and putting all servicing elements in front of oven permit of setting the oven at the wall
- Modular building system makes easier the transport and fast oven assembling. Small modules dimensions permit to put the oven through the standard door

COMFORT

- Microprocessor controller controls work and safety of oven maintenance. It permits to program and keep in memory bakery process. Traditional; control is also available
- Halogen lightning with 4 lamps were assembled on panel which is easy available from outside.

EFFICIENT STEAMING

- 1200 spheres of steam generator assure each steam quantity with best parameters which is indispensable for best quality of bakery products

ON HOOK AND PLATFORM

- Hook mechanism were we hang up the trolley is interconnected with hinges axis. It lowers the trolley when we open the door and lifts it when we shut the door.
- Optionally the oven can be equipped with platform on which you can set the trolley.

SAFETY

- Extension door hinges make easier the access to the bakery chamber and trolley handling.
- Dual door locks block the door very strong and surely. It was used steeples regulation for door pressure force to the gaskets
- Efficient extractor fan works together with special extractor channel. When you open the door, vapours are immediately extract and door gasket does not blocked the way for vapours extraction.
- Additional window adjusted in front of the door and inside door handle increase safety of oven operating.

CODE	TRAY SIZE cm	DIMENSIONS LxWxH/H1 cm	HEATING POWER		MASS KG
			GAS/OIL (kcal/h)	ELECTRIC (kw)	
BM-RAOI-1301-S	1racks 60x80	160x148x220 (250)	70 000	56	1400
	2racks 50x75				
BM-RAOI-1301-M	1racks 60x100	180x148x220 (250)	85 000	70	1700
	1racks 80x80				
	1racks 80x90				
	2racks 50x75				
BM-RAOI-1301-L	1racks 80x100	240x200x220 (250)	95 000	80	1900
	2racks 60x80				
	3racks 50x75				
	2racks 60x100				

9. Slicing

a. Bread Slicer Units

PRODUCT CODE

BM-SLI-1301-series

• The bread slicer machine BM-SLI series are semi-industrial models that can slice all type of bread(tinny bread, country bread, buns, loaves, etc.) with feed of them by conveyor, which it is obtained an automatic and continuous process of fast, effective and perfect cutting.

• Machine of great quality, designed and built with the highest technology

• Optionally it can be adapted a bag opener by air for the cut bread

• Speed of conveyor belt adjusting by frequency variation

• Provided with two motors, one for blades and the other one for the conveyor.

• Silent working and without vibrations

• With positive incidence angle between the blades and pieces to cut, obtaining a cleaner and more perfect cutting

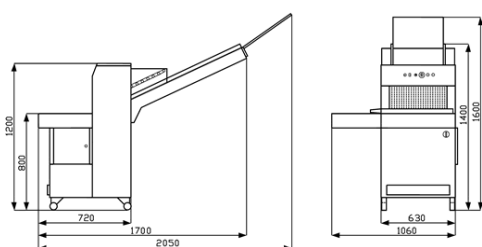
• Thickness of the slice to choice (6, 8, 9, 11, 13, 15, 17 mm)

• Different widths of cutting zone according width the length of bread to cut 45 or 55 cm

• Steel blades of high quality.



CODE	MAX.HEIGHT AND LENGTH OF THE BREAD (cm)	EFFICIENCY (pcs/h)	POWER (kw)	WEIGHT (kg)	DIMENSIONST (cm)
BM-SLI-1301(6mm)	12X45	1200	0,75	330	63x110x125
BM-SLI-1301 (9/8mm)	12X45	1200	0,75	330	63x110x125
BM-SLI-1301 (11/13/15mm)	12X45	1200	0,75	330	63x110x125
BM-SLI-1301X (6mm)	12X60	1200	0,75	380	75x125x125
BM-SLI-1301X (9/8mm)	12X60	1200	0,75	380	75x125x125
BM-SLI-1301X (11/13/15 mm)	12X60	1200	0,75	380	75x125x125

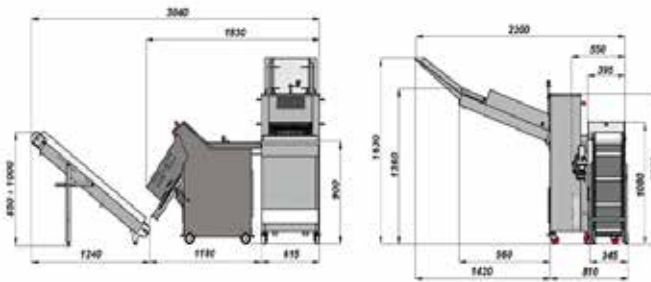


PRODUCT CODE

BM-SLIC-1301 – series

Bakematic packaging machine is intended for packaging bakery products, especially loaves of bread, into bags, but it may also be used for packaging other products.

- It may be equipped with product dating unit.
 - Easy operating: the operator puts the product into an inflated bag, tears the bag off and moves it along the table to the chute hole above the ramp.
 - Closing is performed automatically.
 - The packaging machine is equipped with counting system for finished packages.
- Our BM-SLI slicer series are designed for semi-industrial cutting of almost all kinds of bread.
- The machine cuts bread to slices 6, 8, 9, 11, 13, 15 or 17 mm.
 - Bread is supplied using conveyor.
 - Stepless adjustment of cutting speed.
 - Cutters are made of special steel; their length allows for re-use (after returning)
 - Cutter frames guided on chromium plated columns.
 - Folding bags blower devise.
 - Slicer is suitable to cooperation with automatic bag closing machine.
 - Can be equipped with knives oil system.



CODE	BM-SLI-1301	BM-SLI-1301XB	M-SLP-1301
MAX.LOAF HIGH/WIDTH (cm)	14	14	14/24
MAX.LOAF LENGTH (cm)	45	60	45
LENGTH OF CONVEYOR (cm)	470	122	-
MAX.EFFICIENCY (pcs/h)	1200	1200	1200
VOLTAGE(v)	230	230	230
POWER(kw)	0,75	0,75	0,4
WEIGHT (kg)	350	400	150



9. Slicing

PRODUCT CODE

BM-SLP-1301

BakeMatic BM-SLP-1301 packer is intended for packaging bakery products, especially loaves of bread, into bags, but it may also be used for packaging other products.

- The packer may run as a standalone unit, or in combination with bread slicer, e.g.
- It may be equipped with clip marking unit (product dating).
- High capacity up to 1200 pieces/h
- Easy operating: the operator puts the product into an integrated bag, tears the bag on and moves it along the table to the chute hole above the ramp. Closing is performed automatically.
- The packer is equipped with counting system for finished packages.
- Castors assure full mobility of the packer.
- The machine is manufactured in conformity with EC standards.



CODE	MAX.LOAF LENGHT(cm)	MAX.LOAF WIDTH (cm)H	MAX.LOAF EIGHT (cm)	MAX.EFFICIENCY (pcs/h)	INSTALLED POWER (kw)	VOLTAGE
BM-SLP-1301	450mm	200mm	120mm0	1200 1/h	,4Kw	230/400/50Hz

PRODUCT CODE

BM-SLT-1301 – series

MAIN FEATURES

- Cuts breads to the slices at thickness 9, 11, 13 or 16 mm.
- Compact and modern form, stainless steel casing.
- Easy and safety operation, acceptance of bread on the one side.
- Can cut the bread at length till 40 cm (round bread, after cutting it by half).
- Adapted for continuous work.
- Knives made from special steels, easy for changing.



OPERATION

1. After switching on the supply (switch-key in position 1) we lift the frame.
2. We put loaf of bread on the feeding comb and move it maximally to the back.
3. We lift up the lever on the right side and start the knives. Frame with knives automatically falls, cutting the bread.
4. After cutting we pick up the loaf of bread from the support comb, the machine automatically switches off.

CODE	Slice Thickness (mm)	DIMENSIONS LxWxH (cm)	WEIGHT (kg)	POWER (kw)	MAX Height of the Bread (cm)	MAX Length of the Bread (cm)	MAX Efficiency (pcs./h)	POWER SUPPLY
BM-SLT-1301/9	9	62x70x46	01	0,37	2	40	150	230V/50Hz
BM-SLT-1301/11	11	62x70x46	90	0,37	12	40	150	230V/50Hz
BM-SLT-1301/13	13	62x70x46	90	0,37	12	40	150	230V/50Hz
BM-SLT-1301/16	16	62x70x46	90	0,37	12	40	150	230V/50Hz

a. DOUBLE SERVO HIGH SPEED

PRODUCT CODE

BM-PDS-1301

FEATURES

1. Dual servo motors and single frequency conversion control, bag length can be set and cut in one step, saving time and film.
2. New outlook design which is beautiful and easy to operate.
3. Automatic stop in case of material absence, run film cutter stop, push material automatic make up.
4. Temperature control module inside, temperature independent PID control, accurate and suitable for packaging different material.
5. Prevent from cutting material function without stop, prevent from cutting material, improve the operating efficiency of the machine and reduce equipment loss.
6. Touch interface, easy and quick setting and operating. Self failure diagnosis, clear failure display.
7. Positioned stop function, without sticking cutter or wasting film.
8. Simple driving system, reliable working, convenient maintenance.
9. All control is realized through software, easy for function adjusting and technical upgrade.

APPLICATIONS

Suitable for packing of bread, buns, biscuits & cake products.



Code	Film Width	Bag Length	Bag Width	Product Height	Film Roll Diameter	Packing Speed	Power	Machine Size	Weight
BM-PDS-1301	MAX. 350mm	65-6000mm	50-160mm	10-55mm	AX. 320mm	30-300	220V 50/60HZ, 3.2kw	3750x875x1420mm	500Kg

b. METAL DETECTOR

PRODUCT CODE

BM-MET-1301



Code	Machine Length	Machine Material	Convery High	Detection Product Width	Detection Product Width Height	Suitable Detection Product Weight	Detection Method	Operation Manual
BM-MET-1301	1500	SUS304 Stainless Steel	750±50	From 400-up to 440	From 100-up to 300	< 10Kg	Digital Intelligent Type	English

Test Method	Automatic System Setting	Levels of Protection	Convery Speed	Alarm Method	Testing Conditions	Power
Automatic	Automatic Setting	IP65	20M/Min	Sound and Light Alarm; Screen Prompt detection of metal	Push rod automatic Elimination	220V50Hz200W

c. ROTARY & RECIPROCATING PILLOW UNIT

c1. RECIP MACHINES

PRODUCT CODE

BM-PRP-1302 series

MAIN PERFORMANCE AND STRUCTURE FEATURES

1. Double transducer control, flexible bag length cutting, operator needn't to adjust the unloading working, saving time and saving films.
2. human-machine operation, convenient and quick parameter setting.
3. Self diagnosis failure function, clear failure display.
4. High sensitivity optical electric color mark tracking AND digital input cut position which makes the sealing and cutting more accurate.
5. Separate PID control to temperature, suitable for various packing materials.
6. Stopping the machine in selected position, no sticking to the knife and no waste packing film.
7. Simple driving system, reliable working, convenient maintenance.
8. All the controls are achieved by software, convenient for function adjusting and upgrading.

APPLICATION

Suitable for packing of bread, buns, biscuits & cake products.



Code	FILM width(mm)	BAG length(mm)	BAG width(mm)	PRODUCT high (mm)	FILM ROLL diam(mm)	PACKAGING RATE (bag/min)	POWER	MACHINE size(mm)	MACHINE weight(kg)
BM-PRP-1302-350 Reciprocating pillow packing machine	Max.350	110-330	30-130	10-60	Max.320	30-120	220V50/60Hz 2.4Kw	3670x820x 1410	800
BM-PRP-1302-450 Reciprocating pillow packing machine	Max.450	120-450	50-160	10-80	Max.320	20-80	220V50/60Hz 3,2Kw	4380x870x 1500	960
BM-PRP-1302-600 Reciprocating pillow packing machine	Max.600	120-450	50-200	10-80	Max.320	20-80	220V50/60Hz 3,2Kw	4380x970x 1500	1160



c2. ROTARY MACHINES

PRODUCT CODE

BM-PRP-1301-350X

MAIN PERFORMANCE AND STRUCTURE FEATURES

1. Double transducer control, flexible bag length cutting, operator needn't to adjust the unloading working, saving time and saving films.
2. Human-machine operation, convenient and quick parameter setting.
3. Self diagnosis failure function, clear failure display.
4. High sensitivity optical electric color mark tracking, digital input cut position which makes the sealing and cutting more accurate.
5. Separate PID control to temperature, suitable for various packing materials.
6. Stopping the machine in selected position, no sticking to the knife and no waste packing film.
7. Simple driving system, reliable working, convenient maintenance.
8. All the controls are achieved by software, convenient for function adjusting and upgrading.

APPLICATION

Suitable for packing of bread, buns, biscuits & cake products.

OPTIONAL DEVICE

1. Code applying machine.
2. line sealing wheel.
3. Moire terminal sealing mould.
4. Extra big screen.

CODE	BM-PRP-1301-350X
Film Width	Max.350mm
Bag Length	65-190mm or 120-280mm
Bag Width	50-160mm
Product Height	Max.45mm
Film roll diameter	Max.320mm
Packing Speed	40-230 pack/minute
Power Supply	D220V 50/60 Hz 2.8 KVA
Machine Size	(l)4020x(w)720x(h)1320
Machine WeightT	800 Kg



PRODUCT CODE

BM-PRP-1301-250

MAIN PERFORMANCE AND STRUCTURE FEATURES

1. Double transducer control, flexible bag length cutting, operator needn't to adjust the unloading working, saving time and saving films.
2. human-machine operation, convenient and quick parameter setting.
3. Self diagnosis failure function, clear failure display.
4. High sensitivity optical electric color mark tracking digital input cut position which makes the sealing and cutting more accurate.
5. Separate PID control to temperature, suitable for various packing materials.
6. Stopping the machine in selected position, no sticking to the knife and no waste packing film.
7. Simple driving system, reliable working, convenient maintenance.
8. All the controls are achieved by software, convenient for function adjusting and upgrading.



APPLICATION

Suitable for packing of bread, buns, biscuits & cake products.

OPTIONAL DEVICE

1. Code applying machine.
2. line sealing wheel.
3. Moire terminal sealing mould.
4. Extra big screen.

Code	BM-PRP-1301-250B	BM-PRP-1301-250D	BM-PRP-1301-250S
Film Windth	Max.250mm		Max 180mm
Bag Length	65-190mm Or 120-280mm	90-220mm	45-90mm
Bag Width	30-110mm		30-80mm
Product Height	Max40mm	Max.60mm	Max.35mm
Film Roll Diameter	Max.320mm		
Packing Speed	40-230 pack/minute		-60-330bag/min
Power Supply	220V50/60Hz 2.4KVA		
Size	(l)3770x(w)670(h)1450		
Weight	800Kg		
Note	fill gas		

10. Packaging

PRODUCT CODE

BM-PRP-1301-320

MAIN PERFORMANCE AND STRUCTURE FEATURES

1. Dual frequency conversion control, Bag length can be set and cut in one step, saving time and film.
2. Interface features easy and quick setting and operation.
3. Self failure diagnosis, clear failure display.
4. High sensitivity photoelectric eye color tracing, numerical input of cutting/sealing position for extra accuracy.
5. Temperature independent PID control, more suitable for packaging different materials.
6. Positioned stop function, without sticking knife or wasting film.
7. Simple driving system, reliable working, convenient maintenance.
8. All control is realized through software, easy for function adjusting and technical upgrade.

APPLICATION

Suitable for packing of bread, buns, biscuits & cake products.

CODE	BM-PRP-1301-320B	BM-PRP-1301-320D
Film Windth	Max.350mm	
Bag Length	65-190mm Or 120-280mm	90-220mm 150-330mm
Bag Width	50-160mm	
Product Height	Max45mm	Max.60mm
Film Roll Diameter	Max.320mm	
Packaging Rate	40-230 bag/min	
Power Supply	220V50/60Hz 2.4KVA	
Machine Size	(l)3770x(w)720(h)1450	
Machine Quality	850Kg	
Remarks	Optional Air Filling Device	



PRODUCT CODE

BM-PRP-1301-350D

MAIN PERFORMANCE AND STRUCTURE FEATURES

1. Double transducer control, flexible bag length cutting, operator needn't to adjust the unloading working, saving time and saving films.
2. Human-machine operation, convenient and quick parameter setting.
3. Self diagnosis failure function, clear failure display.
4. High sensitivity optical electric color mark tracking AND digital input cut position which makes the sealing and cutting more accurate.
5. Separate PID control to temperature, suitable for various packing materials.
6. Stopping the machine in selected position, no sticking to the knife and no waste packing film.
7. Simple driving system, reliable working, convenient maintenance.
8. All the controls are achieved by software, convenient for function adjusting and upgrading.

APPLICATION

Suitable for packing regular objects such as biscuit, bread, instant noodle, moon cakes, industrial parts, paper box or trays.

OPTIONAL DEVICE

1. Code applying machine.
2. Lines sealing wheel.
3. Moire terminal sealing mould.
4. Extra big screen.



CODE	BM-PRP-1301-350B	BM-PRP-1301-350D
Film Width	Max.350mm	
Bag Length	65-190mm Or 120-280mm	90-220mm 150-330mm
Bag Width	50-160mm	
Product Height	Max.40mm	Max.60mm
Film Roll Diameter	Max.320mm	
Packaging Rate	40-230 bag/min	
Power	220V50/60Hz 2.6KVA	
Machine Size	(l)4020x(w)770(h)1450	
Machine Quality	900Kg	
Remarks	Optional Air Filling Device	

d. WEIGHT DETECTOR

PRODUCT CODE

BM-WEI-1301 up to 1305

FEATURES

- Adopt digital weighing unit which is advanced due to its high speed and stable numerations
- Patented balanced frame for secure accuracy and stability
- Easy to operate touch screen computerized system
- Powerful data statistics function to record every unit of tested data
- Adjustable type conveyor belt for easy maintenance
- Self failure diagnosis function
- Standard 5 weight divisions with up to 10 group saving capacity.



CODE	BM-WEI-1301	BM-WEI-1302	BM-WEI-1303	BM-WEI-1304	BM-WEI-1305
TYPE	10-99 g	100-200g	201-400g	401-999g	1000-10000g
RATE	65bags/min	60bags/min	50bags/min	45bags/min	40bags/min
PRECISION	+/-0.5g	+/- 0.5g	+/- 0.5g	+/- 1.0g	+/- 2.0g
MINIMUM SCALE	0.1g	0.1g	0.1g	0.1g	1.0g
PRE-SETTINGS	10 settings	10 settings	10 settings	10 settings	10 settings
SIZE	1050x681x1260	1050x681x1260	1050x681x1260	1050x681x1260	1050x681x1260
VOLTAGE	220V	220V	220V	220V	220V
POWER	300W	300W	300W	300W	300W



11. Logistics Automation

BakeMatic, together with its exclusive logistics system market leader partner are global market leader in logistics systems for medium to industrial bakeries. Within the scope of supply chain automation, we offer a broad range of solutions - from production automation and paperless order picking to goods dispatch and tracking & tracing. More than 600 systems have been successfully installed in more than 30 countries all over the world.



Our solutions are developed for producers and distributors of Fast Moving Consumer Goods (FMCG). The economic benefits of our solutions are particularly enhanced if product demand and availability patterns fluctuate at short notice requiring quick and frequent adjustments of supply priorities. Typical applications of our solutions are found in semi automatic to fully automated industrial bakeries, the catering industry, and in large warehouses.

All solutions offered can be linked directly to any type of ERP or Business Management System. We are committed to help clients increase productivity while maintaining competitive cost structures. Due to the modular build up of our hardware and software, high ROI's are attained. Most of our applications have a payback period of less than 12 months. In addition, our solutions allow for substantially improved supply reliability and quality of information flow.

The realization of all our projects usually starts with a quick on site scan of the actual situation. If the results of the quick scan indicate substantial improvement possibilities, we are able and prepared to offer you a complete turnkey logistics solution.

12. Bakeware & Accessories

BakeMatic is a supplier of quality bakeware (Trays, Trolleys, Tins), ancillary items and innovative culinary tools. These products are built to withstand the rigors of everyday baking and food preparation in small to large plant bakeries. If you require your bakeware in plane aluminum, stainless steel, with or without teflon coating, perforated, with corners or without.... Almost every thinkable option is possible!

The selection of equipment is paramount to bakeries and all commercial food operations. Our team is committed to helping you achieve the best possible result: better baked products more profitably. Whether your equipment is from the stock range or custom made.

As the consumption of bread and other wheat based products increases worldwide, BakeMatic will continue to provide its loyal customer base with a high level of technical assistance towards product development.

Just sent us your requirement and product specifications and we will make sure to offer the same at affordable and competitive prices.

a. TRAYS



b. TROLLEYS/RACKS





bm
BAKEMATIC®
BAKING & FOOD PROCESSING SYSTEMS



B

MAINTENANCE & SERVICE



We at BakeMatic are dedicated to managing a comprehensive schedule of planned maintenance and services to guarantee the smooth running of your bakery machinery carried out by our own BakeMatic qualified technicians and engineers or through our appointed Dealers.

We maintain a detailed database of all equipment on-site, which enables us to best plan maintenance schedules. Several establishments ranging from major bakeries, supermarkets, catering companies, hotels to small independent bakers have the security of our Maintenance Contract.

- Regular servicing and maintenance
- Choice of 1*, 3* and 5* service packages
- Contracts are customized to suit each customer's needs and budget
- Customers receive automatic notification of services due

BREAKDOWN

We understand that time is very precious for all sizes of businesses within our industry. With this in mind, we aim to provide a quick response to most breakdowns if required and non-urgent breakdowns can be scheduled in to suit your production planning.

Using the knowledge built up over many years allows us to keep stock of the correct parts, offering a high level of service. This means most faults can be identified and repaired on the first visit, thus minimizing your production downtime.

Any parts that are required outside of this service are either in stock at our bases in Europe, Middle East or Asia or can be sourced or manufactured to suit specific needs.

ROUTINE SERVICE & SERVICE CONTRACTS

BakeMatic routine service schedules are designed to ensure that you obtain the maximum benefit from your production machinery. Having a machine serviced at regular intervals can help to spot faults before they become major problems and contribute to loss-making downtime.

Our knowledge of bakery production equipment allows our local based technicians & engineers to target and replace potential high-wear components before they fail.

TAILORED SERVICE CONTRACTS

Firstly a BakeMatic or approved dealer technician will attend site and identify which machinery you wish to have serviced. They will then draw up a list of these machines, noting all details and additional components. Back in the office, a schedule will be drawn up and specific tasks will be assigned to each machine at given intervals. Once the schedule is complete we work closely with the customer to ensure this meets with their exact needs. A timescale is agreed to fit around production. If you feel that a full service schedule is not suitable for you, then we can arrange to carry out a 'one-off' service to help improve the reliability of one or more of your machines. This is usually done in two stages. The first stage involves a technician attending your site and carrying out a general lubrication and replacement of any parts carried in stock. They will then identify any additional parts as needed, source these parts and will fit them on the second visit. The customer will be advised at all stages.

In addition, we can arrange for payments to be made by standing order.

THIRD PARTY EQUIPMENT SERVICING

We can also carry out a full service on any other bakery equipment brand besides our own BakeMatic machines, identifying and replacing worn parts and adjusting as necessary.

Our technicians will work closely with your staff to enable your bakery equipment consistently produces high quality products. We offer an emergency breakdown service. We carry an extensive range of parts for all our equipment and can source any part for any others if required.



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BAKEMATIC®
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DESIGN & CONCEPT

C



BakeMatic Design Concept Division

BakeMatic Design Concept Division (DCD) offers turnkey design concept solutions for either your bakery, pastry, coffee shop, franchised outlets or packaging designs for your produced products.

BakeMatic DCD

Brings together architectural and visual representation tools to create functional, innovative and welcoming individual stand alone or franchise concept outlets. We further engage in the design and development of your marketing material like logo, branding and packaging designs.

We also offer complete custom tailored interiors designs for cafés, bakeries and coffee shops.

Our goal is to follow every single customer's request step by step, from the interior design of the shop to analyzing and studying the most appropriate solution, combining the customer's requirements and work methods to an efficient use of all spaces available with stylish and innovative design concepts.

In order to develop your turn-key solution BakeMatic DCD avails of a European based team of architects, graphic designers and technical staff who design and supervise the construction of the store in line with the customer's needs, always in full compliance with the budget and completion deadline of the outlet.

Our services include;

Graphic Design:

1. Company logo: we provide graphic designing of your new company logo or redesign your existing one;
2. Merchandising: we design your companies marketing merchandise;
3. Packaging: Customized graphic design of your packaging;

Architectural Consulting:

1. Immediate Consultation: planning and budget
2. The overview
3. The design
4. Quotation
5. Implementation phase
6. Delivery, installation and handover
7. After sales assistance.

To provide a faster and smoother turn-key solution to the client all designs submitted are in 3D version allowing an instant virtual tour of your future shop, store, packaging or marketing merchandise.





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