

# Dough Handling

## 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



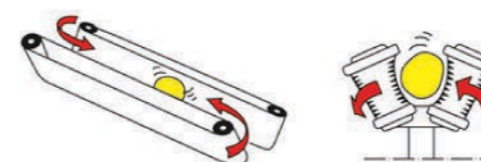
CODE	Dividing range [g]	Portion/hour [pcs/h]	Net weight [kg]	Weight [kW]
BM-DIV-IND-1301	250 - 1400 - 400 - 1600	1600	450	1,2
BM-DIV-IND-3102	500 - 2100 - 300 - 1600	1600	450	1,2
BM-DIV-IND-1303	60 - 650 - (200 - 1400)	3200 (1600)	450	1,4
BM-DIV-IND-1304	150 - 800 - (500 - 2100)	3200 (1600)	450	1,4

### Conical Rounder unit BM-CR-series



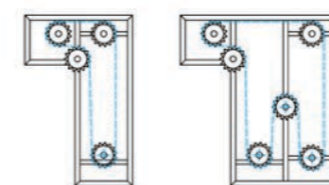
CODE	Dividing range [g]	Dimensions (cm)	Weight range[g]	Weight (kg)	Powe [kw]
BM-CR-1301	~ 2000	100 x 115 x 150	50 - 2000	320	1,5 230/400
BM-CR-3102	~ 2000	100 x 115 x 170	150 - 2000	400	1,5 230/400

### Belt Rounder unit BM-series



CODE	Length of belts [mm]	Efficiency [L/h]	Dimensions[g]	Powe [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