

PRODUCT CATALOGUE



CAKE SLICER

- + cutting in squares, triangles, rectangles
- + round cakes cutting in 2/4/6/8/10/12/14 parts
- + moving machine table size 600 x 400 mm
- + touch screen with memory of 20 recipes



CUTTING CHARACTERISTIC

- ✓ round cakes
- diameter 150 - 300 mm
- ✓ rectangular cakes
- all in size 600 x 400 mm

CONTROL PANEL AND CONTROL BOARD MADE OF COMPONENTS FROM SIEMENS OR MITSUBISHI

MACHINE CHARACTERISTIC

Width	1200 mm
Length	1110 mm
Height	1470 mm
Weight	380 kg
Power	220 V, 0.8 kW



DEPOSITOR - 1 XL

Depositor - 1XL is an universal machine for dosing: cake butter, muffins, creams, jelly, fruit filling, chesscake doughs, pastry doughs, sour dough, bread doughs, mashed potatoes and more (depends on viscosity of the products).

Height of the machine is adjustable - it is operator friendly unit - avoids back pains.

- + easy to operate
- + quick and precise dosing
- + fast and easy cleaning maintenance

TECHNICAL FEATURES

Min. height	120 cm
Max. height	194 cm
Base dimensions	78 x 74,5 cm
Material	stainless steel
Hopper capacity	50 liters
Operating	manual or pedal
Dosing range (depends on viscosity)	5 - 1000 ml



TRANSFER PUMP

The transfer pump is made for deposit the big quantities of product from mixing bowl to the hopper of dosing unit

- + easy to operate
- + mobile unit
- + fast transfer of the dough

TECHNICAL FEATURES

Min. height	202 cm
Max. height	273 cm
Base dimensions	80 x 91,5 cm
Material	stainless steel

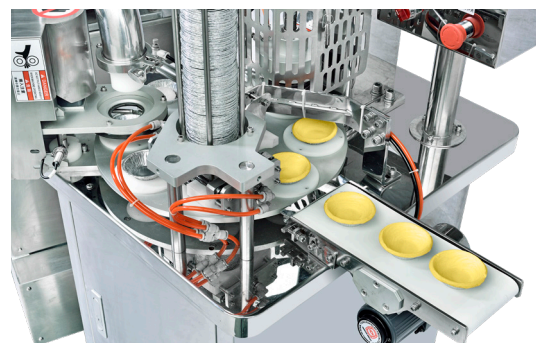
LINE FOR PRODUCTION OF MINITART AND CRUST BASE CAKES

The line is build from the 5 devices:
Automatic panning unit, extruder, shutter, forming stamp and outfeed belt.

- + Easy to operate PLC Touch screen panel
- + Compact size
- + Changable head - different size of product
- + Capacity up to 1600 pcs per h
- + Product diameter 30-100 mm
- + Product height 15-55 mm

MACHINE CHARACTERISTIC

Power	1200 mm
Compressed Air	1110 mm
Dimensions	1470 mm
Weight	380 kg
Power	220 V, 0.8 kW



MIXING TANK

Universal equipment for preparation and mixing of icing, chocolate glaze and more. The tank is isolated. Machine is equipped in exhaust valve. The kettle is made of stainless steel type: 1.4301 AISI and 1.4404 AISI 36 L.

TYPE	ACST-100	ACST-200
Tank capacity	100	200
External dimensions	750 x 1250	1000 x 1250
Internal dimensions	820 x 650	1100 x 700 /
Temperature range	0 – 99	0 – 99
Power (electrical heating)	7	11
El. connection	32A 250/400V 5P IP44	32A 250/400V 5P IP44
Water conection	½"	½"

- + easy and fast preparation of the products
- + keeping the constant temperature
- + small size



SLICER WITH CIRCULAR BLADE KT-1 / KT-2

Slicers with circular blade KT-1 bread till 350 mm length,
KT-2 – bread till 500 mm length

- + Perfect for bread of any type
- + slicing of bread of any type, even with warm crumb
- + oiling system with oil pump power adjustment
- + teflon knife
- + compact design
- + LCD touch panel
- + Variable slice thickness between 5 and 25 mm,
step each 1 mm.

4 SLICING MODES:

- + slicing of an entire bread loaf with preset slice thickness
- + slicing of half a bread loaf with preset slice thickness
- + cutting a loaf of bread in halves
- + cutting off a preset slices quantity with preset thickness



TECHNICAL FEATURES

Model	Capacity [slices/min.]	Slice thickness [mm]	Maximal size of sliced bread [mm]	Machine dimensions [cm]	Power supply	Power [KW]	Weight [kg]
T-1	150	5-25	350 x 230 x 140H	83 x 72 x 110H	230V/60Hz	1	225
KT-2	150	5-25	500 x 230 x 140H	115x 72 x 110H	230V/60Hz	1	250

TILTING LIFTER FOR PLANETARY MIXERS BOWLS HUB-2 / HUB-3

Excellent solution for easier and faster operation when bowls need to be lifted and recharged to intermediate hopper of another dosing / portioning machine, like for example, Multidrop

Model HUB – 2 – designed for a planetary mixers bowls up to 100 l capacity.

Model HUB-3 – designed for a planetary mixers bowls over 100l, up to 200l capacity.

- + Easy to move mobile device with castors,
- + Mechanical raising of the bowl by means of installed drives
- + Power supply directly from battery, there is no need to keep permanent connection to power mains.
- + Easy to operate control panel with buttons for lifting/dropping and tilting
- + Lifting and tilting are 2 separately systems, bowl can be discharged on each required high.
- + Display always shows batteries charge level and informs about remaining capacity or eventual need to be recharged
- + Fixation system ensures prompt and safe bowl mounting, shortening to the minimum time needed for this operation
- + Spontaneous locking of the bowl at brackets whilst being collected from its trolley.



CREAM COOKERS – MULTI COOKERS

Modern product with wide range of applications in pastries, bakeries, catering facilities
Cream Cookers - 30, 60, 80, 120 and 200l bowl capacity

- + MK machines are intended for production and preparation of choux pastry, pastry creams, chocolate, fondant, fruit jams, coating, stuffing, various mixtures of original recipes, as well as for any product which require even heating and smooth blending. Often used in pastries and bakeries.
- + Blending process is carried out by mixing tool with side and bottom scrapers, which prevent the mixture from sticking and burning. Scrapers are intended to collect mixture layers from side and bottom of the bowl.
- + Scrapers fast removing system, without any tools, for cleaning or changing
- + Thermal oil inserted between 2 wall coats is providing even heat distribution, safe for the product during work.
- + Outer, third coat of the bowl prevents machine from heat loss
- + 2 working speed, (variable on request)
- + Maximal temperature up to 150°C, on request max. temperature can be blocked on another, lower level.
- + All elements which get in contact with food are made of high quality acid-resistance steel or food-grade materials.
- + Tilting bowl for easy discharging and cleaning – (manual – MK30, rotation wheel – MK-60,80,120, motorized – MK-200)
- + Bowl cover with inspection hooper for monitoring of operating process and addition of ingredients without necessity of machine stopping.
- + Bowl lock in 3 positions by MK-30 or in any place by another models.
- + All important electrical elements are placed inside electrical box at the machine side in order to prevent from fumes and high temperature.
- + Timer – manual or automatic work
- + Safety temperture swicht protects by overheating,
- + Each machine can be prepared with bowl tap
- + Movable, with castors



TECHNICAL FEATURES

Model	Bowl capacity [l]	Heaters power [KW]	Motor power [KW]	Thermal oil volume [l]	Weight [kg]	Dimensions [cm]	Recommended bowl content Min-Max [liter]
MK-30	30	4	0,35/0,45	+/- 12	95	94 x 73 x 153	3-23
MK-60	60	6	0,6/0,8	+/- 16	110	94 x 78 x 146	4-48
MK-80	80	9	0,6/0,8	+/- 20	130	94 x 78 x 146	4-65
MK-120	120	15	1,8/2,2	+/- 32	240	112 x 90 x 191	12-100
MK-200	200	18	3,0	+/- 43	350	130 x 106 x198	20-180

Models MK-30, 60, 80 120 – bowl equipped with tap DN-50, variable mixing tool speed realized with inverter, cooling system – on request
Model MK-200 – bowl tap DN-80, variable speed, motorized bowl tipping system – already included