

Bread

SOLUTION



MADE IN ITALY



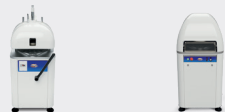
ROUND BREAD, ROLLED BREAD, SQUARE & CIABATTA BREAD, LONG LOAVES, SHORT BAGUETTES AND TIN BREAD



SMALL AND MEDIUM
SIZED BAKERIES

SELECT THE ITEMS THAT BEST SUITS YOUR NEEDS

Design and find out with us your production between Round Bread, Rolled Bread, Square & Ciabatta Bread, Long Loaves, short baguettes and tin bread

OPERATIONS	DIVIDING & ROUNDING from 12 up to 500 gr*		SQUARE OR RECTANGULAR DIVIDING from 40 up to 2000 gr*		DIVIDING AND MOULDING from 25 up to 2000 gr*					
TYPE OF BREAD	 		 		     					
	#1	#2	#3	#4	#5	#6	#7	#8	#9	#10
 MSRS	✓	✓								
 MSQ			✓	✓						
 MSQ + FR2C			✓	✓	✓	✓				
 MSQ + FR4C			✓	✓	✓	✓	✓			
 MSQ + FR2CF			✓	✓	✓	✓	✓	✓		
 MSQ + FR4CF			✓	✓	✓	✓	✓	✓	✓	✓

* in relation to the chosen model of divider / forming machine

SOLUTION FOR 120 KG BREAD HOUR

Bread
SOLUTION



1

MSP80JET/T
SPIRAL MIXER

2

MSQS
SEMI-AUTOMATIC SQUARE
DOUGH DIVIDER

3

MSRS
BUN DIVIDER AND ROUNDER

4

FR
BREAD MOLDER 2 OR 4 CYLINDER

5

CLA126
ROLL-IN PROOFER
1 DOOR / 2 TROLLEYS 60X80

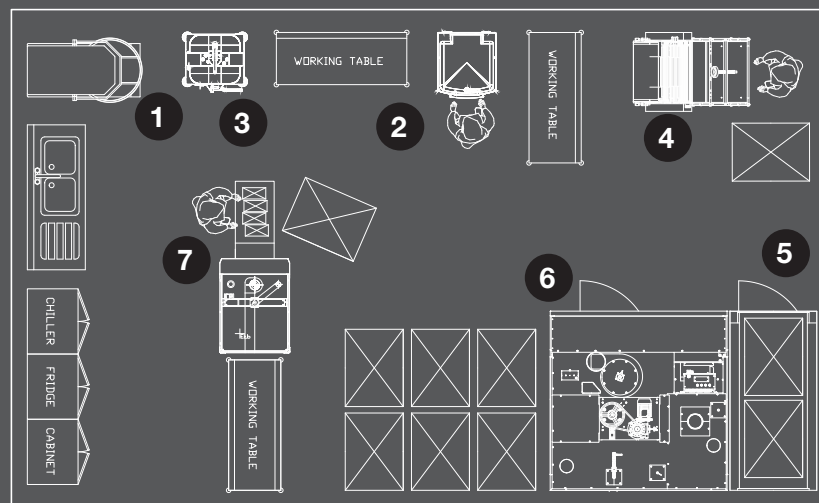
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PHANTON 4
ROTARY CONVECTION OVEN
18 TRAYS 40X60

7

MPT AUT
AUTOMATIC BREAD
SLICER WITH BELTS

Size	1220/730/1450h mm	660/700/1100h mm	670/600/2050h mm	850/1750/1200h mm	940/1970/2450h mm	1330/2050/2450h mm	650(+550)/2000/1300h mm
Weight	480 Kg	210 Kg	175 Kg	285 Kg	350 Kg	1100 kg	225 Kg
Hourly prod.	160 Kg	1500 pcs	1500 pcs	1500 pcs	-	120 Kg	500-800 pcs
Electrical connection	400V / 3 / 50-60Hz	400V / 3 / 50-60Hz	400V / 3 / 50-60Hz	400V / 3 / 50-60Hz	400V / 3 / 50-60Hz	400V / 3 / 50-60Hz	400V / 3 / 50-60Hz
Power required	5 kW	0.75 kW	0.99 kW	1.1 kW	4.5 kW	40 kW 2 kW	0,55 kW



Min. electric power requirement

with electric oven

55 kW

with diesel/gas oven

15 kW

Daily oven consumption

with resistors (electric)

kW/h 23÷37*

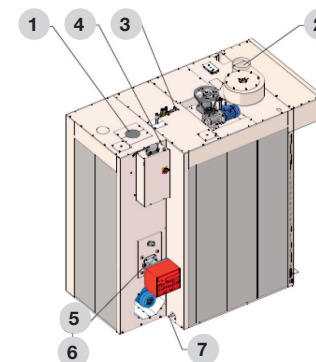
with diesel/gas burner

m³/h 3,2÷5,1* GAS

Kg/h 2,6÷4,3* DIESEL

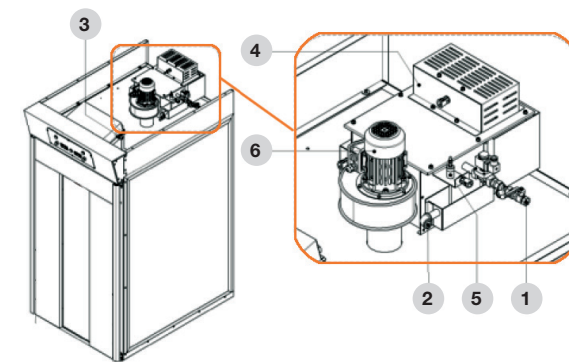
*Indicative value calculated on 8 hours operation

Oven connections



1	Smoke exhaust pipe	Ø 150 mm
2	Steam exhaust pipe	Ø 200 mm
3	Steam generator water arrival	Ø 1/2"
4	Electrical energy arrival	2 kW
5	Burner supply gas	Ø 1/2"
6	Burner supply gasoil	Ø 1/2"
7	Water discharge	Ø 1"

Proofer connections



1	Steam generator water arrival	Ø 1/2"
2	Water discharge	Ø 1"
3	Electrical Energy arrival	
4	Heating elements	
5	Water level regulator	
6	Steam suction fan	

Baking area of 50m²