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bakery machinery

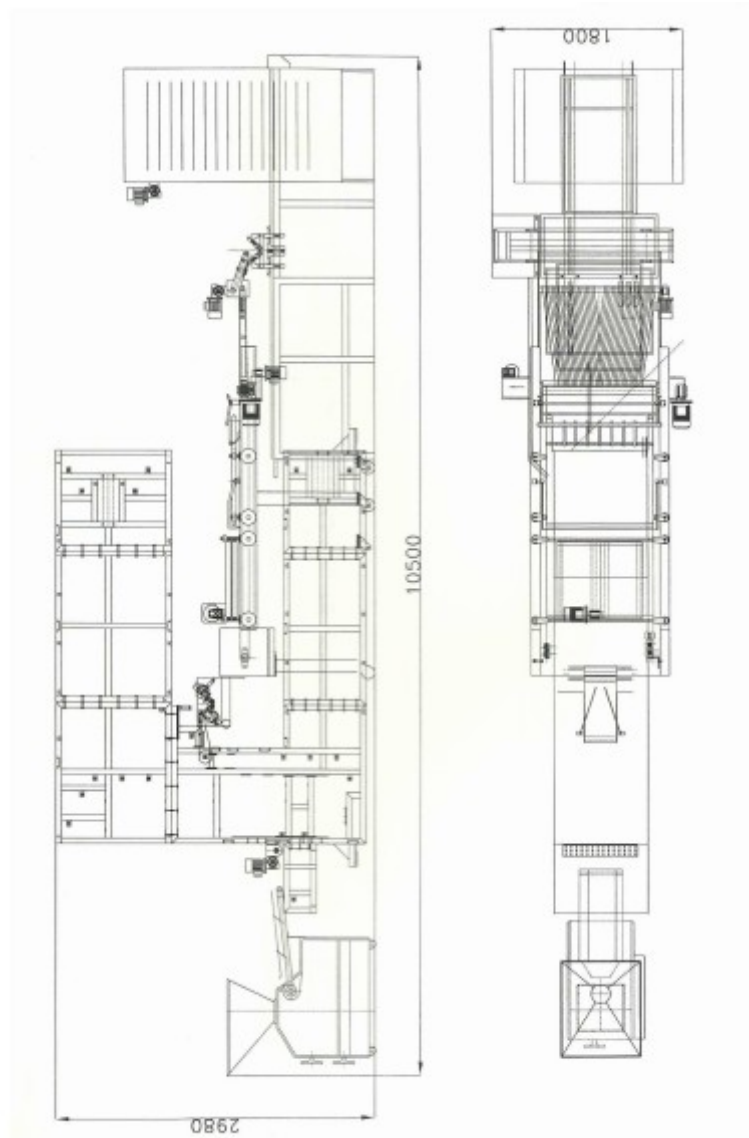
Hammonia Baguette Plant





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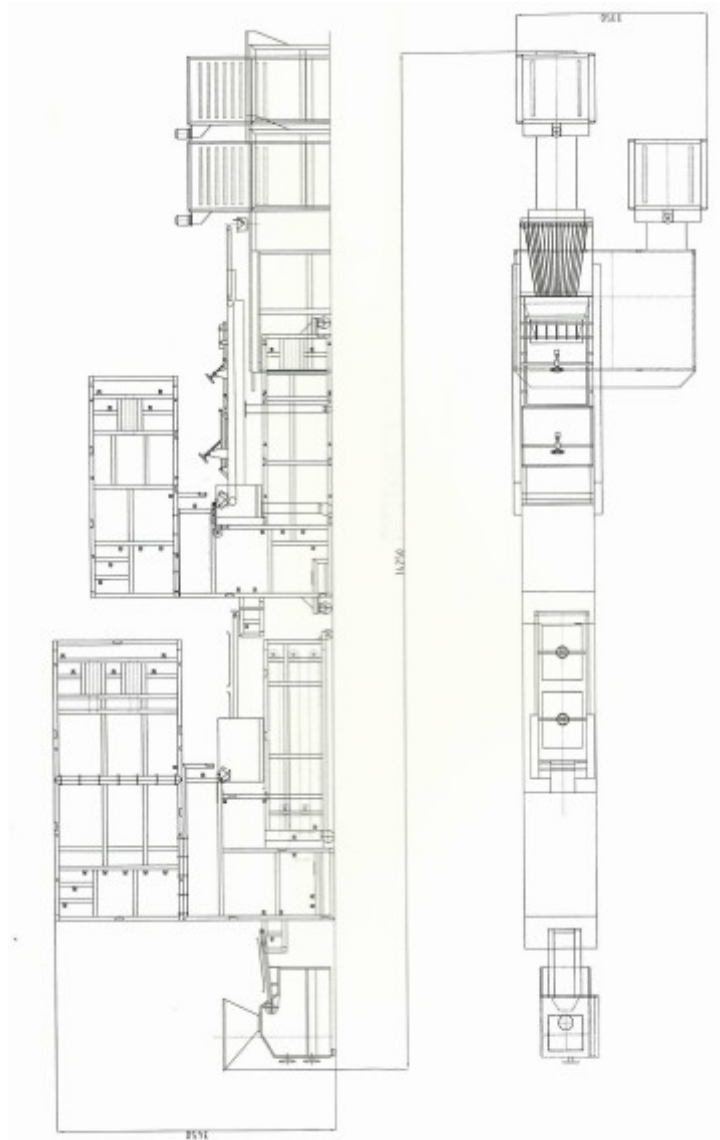
Hammonia Baguette Plant





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Hammonia Baguette Plant

The Hammonia Baguette Plant is available with 1 intermediate provers or 2 intermediate provers. It is composed of

1 Intermediate Prover Model

Dough Divider Model SDB 110
Intermediate Prover 200 pockets
Aligner
Combi- Bread Moulder with -

Butterfly Lengthener
Synchronisation Bar
Pressure Board
Cutting Device
Divergent Belts

Automatic Belt aligner
Automatic Panner with -

Tray Feeder Tower
Conveyor Belt
Full Trays Tower

2 Intermediate Prover Model

Dough Divider Model SDB 110
Intermediate Prover 300 pockets
Premoulder
Aligner
Intermediate Prover 200 pockets
Aligner

Combi- Bread Moulder with -

Butterfly Lengthener
Synchronisation Bar
Pressure Board
Cutting Device
Divergent Belts

Automatic Belt aligner
Automatic Panner with -

Tray Feeder Tower
Conveyor Belt
Full Trays Tower

Production Capacity: 1.800 baguettes per hour
Length of pieces: 600 mm, depending on the weight of the pieces
Proving time: 10 Minutes approximately (300 pockets intermediate prover)
7 Minutes approximately (200 pockets intermediate prover)

Number of Cuts: Variable according to the number of knives

Total Baguette Plant Power: 6,25 KW (1 Chamber)/ 7,12 KW (2 Chambers)

Hammonia Baguette Plant

Description of the Components

Dough Divider Model SDB 110

The machine is accurate, reliable and compact. It is suitable for all kinds of dough, working in accordance with the suction - dividing principle. This system does not damage the dough. The divider delivers long dough pieces (bars) by using an adjustable pressure board

Intermediate Prover 300 Pockets

This is a static intermediate prover. This means the dough pieces rest in the same pocket from loading to unloading. There is no hopping of dough pieces from pocket to pocket.

Premoulder

At the end of the intermediate prover the pieces go to the premoulding unit where they are lengthened before going into a second intermediate prover.

Aligner

This device allows the dough pieces to be loaded into the intermediate prover perfectly centered and aligned .

Intermediate Prover 200 Pockets

The intermediate prover is designed for long dough pieces (bars) that are loaded into individual pockets. The pieces remain in the same pocket during it's passage through the intermediate prover.

Aligner

This device allows the unloading of the prover, depositing the dough pieces perfectly positioned in the bread moulder.



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Combi Bread Moulder

The combi bread moulder consists of

Butterfly

This is the first device in the machine, a lengthening system composed of two transversal belts. The butterfly allows a natural lengthening of the baguettes, from its centre towards the end.

Synchronisation Bar

The device allows the alignment of the pieces after their way through the butterfly and before they enter the pressure board.

Pressure Board

The pressure board allows a traditional lengthening of the baguettes. It consists of a board adjustable at its front and rear ends, that is at the entry and at the exit of the dough pieces.

Cutting Device

With this cutting device, depending on the number of knives used, the baguettes are cut into 2 half pieces or into rolls or petit pains.

Divergent Belts

At the end of the moulder is placed the final lengthening device which is also used to separate the cut pieces .

Automatic Panner 600 x 800 mm trays

The automatic panner is the last element of the baguette plant. When the desired length of the pieces is achieved, they are placed on the trays. The panner has a device that stores empty trays (tray feeder tower) and another one that stores the full trays (full trays tower). The “ U “ shaped form of the panner allows to work the empty and the full trays from the same place, at the end of the baguette plant.

For further information please contact us.