



Industrial Bread Lines

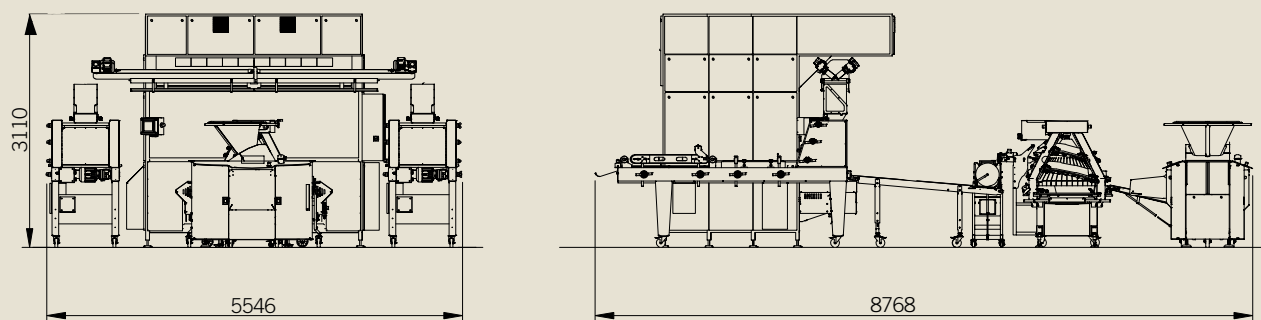
02

*Bread Line 450 is very flexible and robust.
It has a capacity up to 4500 pieces/hour and
a weight range between 100-1500 grams.*



MEASUREMENTS AND DRAWINGS [MM]

Bread Line 450 - Setup example



COMPONENTS SET-UP EXAMPLE



SD600

- Weight range, two versions: 150-1000 g as 3-pocket and 250-1700 / 100-700 g as 2/4-pocket.
- Capacity 1500-4500 pcs/h as 3-pocket, 2000-6000 pcs/h as 4-pocket and 1000-3000 pcs/h as 2-pocket (the measuring pistons are easily connected two and two).



CR600

- Wide weight range 30 – 1800 g.
- Flexible regarding type of dough.
- Capacity up to 6000 pcs/h.
- Hygienic solutions, easy to clean due to adjustable tracks and stainless steel.



DPS

- Required for increased capacity, up to 4500 pcs/hour.
- Hygienic belt and materials, easy to clean.

This is a component setup example, actual price depends on ordered setup and options.

Industrial Bread Line

BREAD LINE 450

Bread Line with robust machines designed for consistent and continual production and made of high quality materials that ensures excellent dough and baking results. This powerful bread line has a high production capacity, a wide weight range and an adaptable proofing time.

FEATURES AND BENEFITS

High capacity, up to 4500 pcs/h.

Weight range 100-1500 g.

Proofing time depending on capacity pcs/h and size of intermediate proofer IPP.

Labour saving, consistent production.

Flexible bread line for a variety of doughs and bread types.

Heavy-duty machinery with high quality components, carefully handles the dough for perfect dough- and baking results!

Common E-Stop (option on IPP).

TECHNICAL

SD600 + CR600 + DPS + BC250 x2 + IPP12/72 + M0881 x 2

Capacity up to 4500 pieces/hour.
(subject to dough piece weight and characteristics).

Weight range 100-1500 g.
(subject to dough characteristics).

Proofing time depending on capacity pcs/h and size of
Intermediate Pocket Proofer - IPP12/72.

Power supply (based on components setup) 10 kW.



BC250

- Gives an opportunity for a final visual review of the dough.
- Hygienic belt and materials, easy to clean.



IPP12/72

- Stainless steel execution - easy to keep clean.
- Flexible layout - choice of infeed position.
- Weight range 100-1500 g.
- Modular layout, enlarge the IPP if longer resting time is needed.
- Common E-Stop.



M0881

- Easy to operate.
- Easy to set up for a good final moulding result.
- Dual pressure boards enables industrial production.
- Capacity up to 3600 pcs/h per moulder.
2 moulders needed for 4500 pcs/h.
- Weight range 30-1800 g.

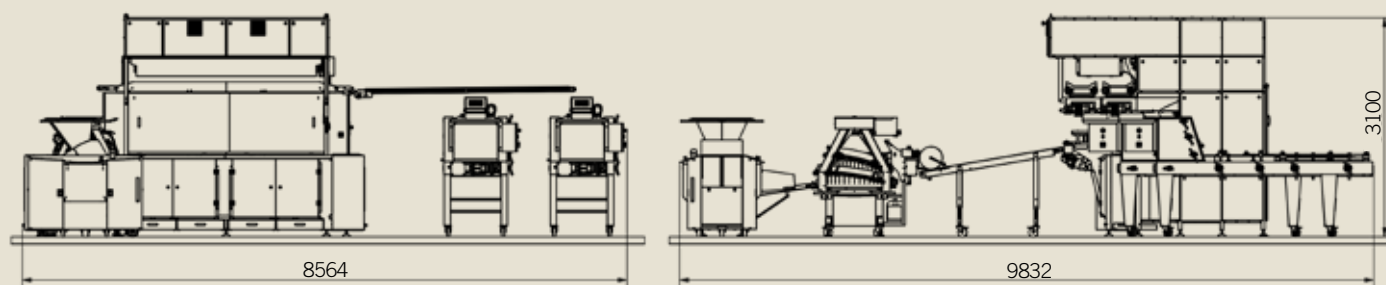
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Bread Line 600 is very robust, reliable and labour saving. It has a capacity up to 6000 pieces/hour and a weight range between 100-1500 grams.



MEASUREMENTS AND DRAWINGS [MM]

Bread Line 600 - Setup example



COMPONENTS SET-UP EXAMPLE



SD600

- Weight range, two versions: 150-1000 g as 3-pocket and 250-1700 / 100-700 g as 2/4-pocket.
- Capacity 1500-4500 pcs/h as 3-pocket, 2000-6000 pcs/h as 4-pocket and 1000-3000 pcs/h as 2-pocket (the measuring pistons are easily connected two and two).



CR600

- Wide weight range 30 – 1800 g.
- Flexible regarding type of dough.
- Capacity up to 6000 pcs/h.
- Hygienic solutions, easy to clean due to adjustable tracks and stainless steel.
- Dough Piece Separator.



BC250

- Gives an opportunity for a final visual review of the dough.
- Hygienic belt and materials, easy to clean.

This is a component setup example, actual price depends on ordered setup and options.

Industrial Bread Line

BREAD LINE 600

Heavy-duty Bread Line with high production capacity and flexible dough weight range. This Bread Line 600 handles the dough carefully as it forms it into perfectly shaped pieces of dough. Depending on customer requirements, the system can supply one or two moulders. The Bread Line consists of high-quality dough-handling machines made for consistent and continual industrial production. All machines are made of robust materials and well-proven components to ensure a long service life and excellent dough and baking results.

FEATURES AND BENEFITS

High capacity, up to 6000 pcs/h.

Weight range 100-1500 g.

Proofing time depending on capacity pcs/h and size of intermediate proofer IPP.

Labour saving, consistent production.

Flexible – with wide range of options – many different doughs and end products (form and weight).

Heavy-duty machinery with high quality components, carefully handles the dough for perfect dough- and baking results!

Conical Rounder with special designed DPS for high production capacity.

Intermediate pocket proofer with pallet infeed - photocell controlled one-row infeed system which enables higher production capacities.

Common E-Stop (option on IPP).

TECHNICAL

SD600 + CR600 + BC250 x 2 + IPP12/72 + M0881 x 2

Capacity up to 6000 pieces/hour.
(subject to dough piece weight and characteristics).

Weight range 100-1500 g.
(subject to capacity and dough characteristics).

Proofing time depending on capacity pcs/h and size of Intermediate Pocket Proofer - IPP12/72.

Power supply (based on components setup) 10 kW.



Pallet infeed

- For capacity up to 6000 pcs/h, 100 pcs/min.
- Complete one row infeed system on IPP.
- Photocell controlled system.

IPP12/72

- Capacity up to 6000 pcs/h, 100 pcs/min.
- Weight range 100-1500 g.
- Adjustable resting time.
- Stainless steel execution
- User-friendly control panel.
- Easy to clean.
- Common E-Stop.



M0881

- Easy to operate.
- Easy to set up for a good final moulding result.
- Dual pressure boards enables industrial production.
- Capacity up to 3600 pcs/h per moulder.
2 moulders needed for 6000 pcs/h.
- Weight range 30-1800 g.

Middleby Worldwide

COMPLETE INDUSTRIAL BAKERY SOLUTIONS

The Middleby brands complement each other in a great way to offer complete individually adapted industrial solutions. From mixing, dough handling, proofing, transporting, baking, and cooling, to freezing and packaging – the easiest way for a complete process line, with all industrial bakery machines from one partner. Here is a short presentation of the Middleby Bakery Group brands.

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**SVEBA
DAHLEN**

Develops and manufactures a wide range of bakery ovens: rack ovens, deck ovens, industrial ovens, and tunnel ovens. The strong market position is the result of a unique total concept featuring high-quality, innovative, and customized solutions with a strong focus on energy-efficient products.

2

Glimek

Develops and manufactures premium-quality prepping dough equipment to suit the needs of every professional baker and flexible, customized, industrial bakery plants.

4

**AUTO-BAKE
SERPENTINE**

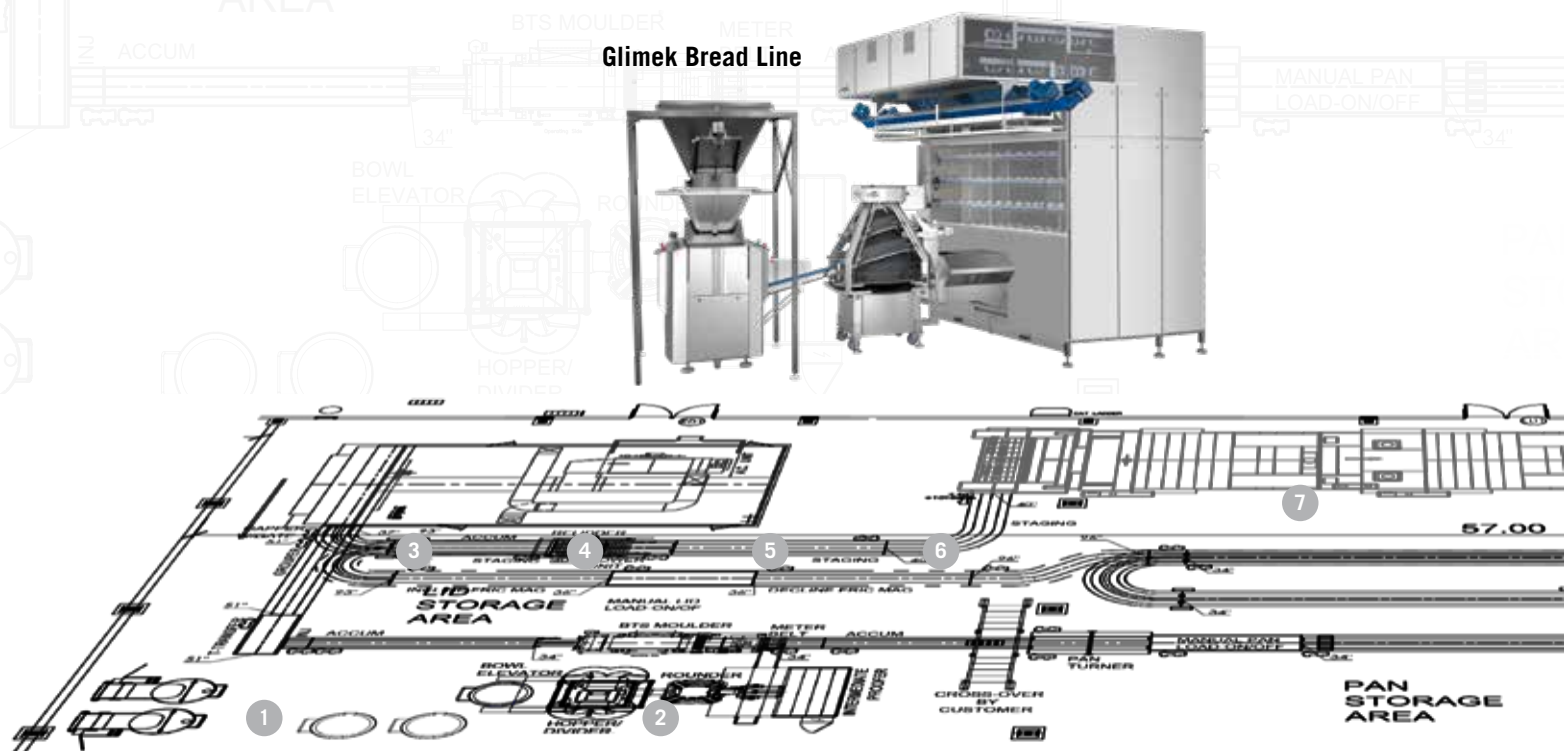
Offers an array of modular custom-built industrial baking solutions that can revolutionize your plant with maximized flexibility and profitability. The Serpentine system is incorporated with ovens, proofers and coolers, and conveys trays across multiple horizontal levels in a distinctive S-shape, and also achieves an ultra-compact footprint.

3

**STEWART
SYSTEMS**

Delivers bakery equipment and complete lines for the high-volume bread and bun industry, including conveyORIZED proof and bake systems, tunnel ovens, and make-up equipment.

Glimek Bread Line





All you need from only one partner -
We help you to setup your complete
industrial bakery production line.

5

Burford

Provides tie, closure and packing machines, but also seeders, and slicing, cutting and water-splitting machines for splitting and making patterns on baked products.

6

HINDS-BOCK

Delivers industrial food and bakery production equipment for depositing, portioning, filling, and pumping everything from smooth sauces and batters, to thick fruit fillings, dessert toppings, and marinades.

8

Baker
THERMAL SOLUTIONS

Develops and offers industrial bakery equipment with system solutions, such as tunnel and tray ovens, and automated proofers and tray proofers.

9

SPOONER
VICARS

Manufactures high-quality production lines and equipment for the food and baking industry, including molding, cutting, sheeting, sprinkling, baking, mixing, and cooling machinery.

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scanico

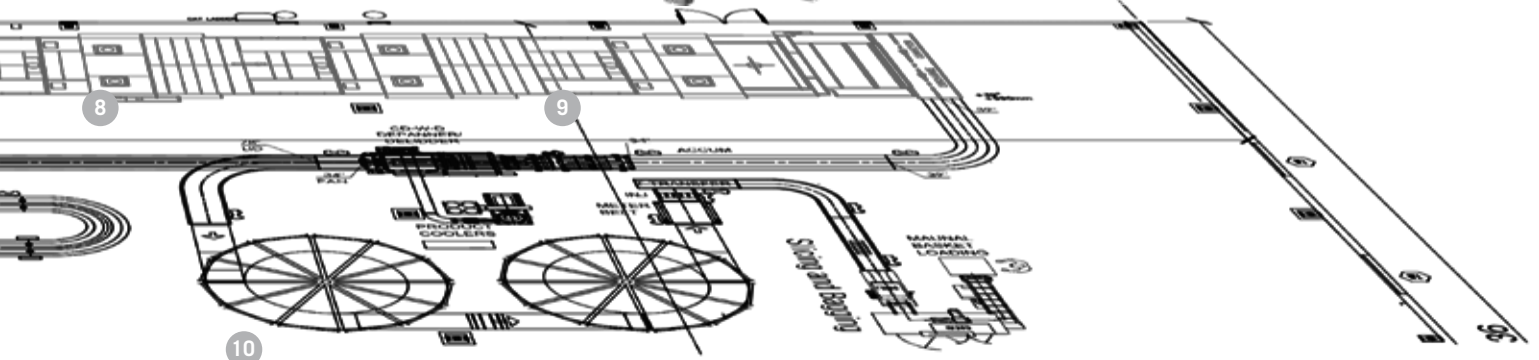
Delivers high-quality industrial freezing and chilling systems. Scanico supplies highly efficient impingement and spiral systems – freezers, chillers, proofers, etc.

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Varimixer

Makes high-quality mixing equipment. Mixers that can handle hard work, every day, in bakeries, kitchens, food production lines, and more. For production on any scale.

Sveba Dahlen
Electric Tunnel Oven



Our story

We provide customized baking solutions, dough handling equipment systems and complete bread lines for professional baking businesses.

We offer reliable technology with precision control and flexibility regarding weights and types of dough and also user-friendly design that gives baking professionals creative freedom at the lowest cost of ownership.

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