

WP
WE PRESENT
HIGHLIGHTS

4

Parta U Direkt[®] HIGH FIVE

1 For who?

Bakeries who want to produce very soft batter doughs, seeded doughs, specialty breads directly into the baking tin, as normally speaking these doughs cannot be handled on make up equipment due the slack characteristics of the dough.

2 Advantages

- Can drop the dough directly into the pan
- Can alternatively also be used for regular doughs by sliding in the regular discharge conveyor for feeding rounders (conical, cylindrical or belt rounder)
- Very extreme soft dough can be processed dough friendly at the highest weight accuracy
- Visual control of depositing process
- Easy to operate and clean the dividing unit
- Adjustable pressure on the dough - dough friendly dividing
- Round dough hopper for easy dough flow

3 Savings

- Very high weight accuracy
- Can handle extreme soft doughs dough friendly
- High output < 3000 pcs per hour
- Large weight range from 100 – 1000 gram

4 Features

- Parta U Direkt can be integrated in each conveyORIZED line set up
- Easy cleaning of dividing unit
- Hopper hingeable for easy changeover of batch type
- All operating parts at front of the machine - rotary head design
- Can be used for direct panning or drop of dough on belt to downstream equipment

5 Products

- Allinson bread
- Sage bread
- Batter doughs
- Seeded doughs
- Rye bread
- Regular white bread and all common breads (via dough discharge conveyor)

PARTA U DIREKT

