

Multiple bread line



A compact bread line developed especially for small bakeries and in-store bakeries. It's multiple use capability enables it to produce buns, bread and baguettes. A line with a high value for money and a very short pay-off. The line has a capacity of 600 pcs/hour. All machines are produced in Sweden according to the CE-regulations.

Multiple bread line

SD-180 Multi Suction dough divider



- Hopper 26.4 US gal
- Square piston
- Very accurate scaling
- Stainless steel knife, covers and hopper
- Pressureboard on the outfeed conveyor, adjustable in height and length
- Easy and safe handling and maintenance

Weight range	3.5 oz - 2.2 lb
Capacity	600 pcs/hour

IPP 1/60 Multi Intermediate Pocket Prover



- Proving time 6 minutes
- Stainless steel
- Pockets easy removable
- Collection drawers for easy cleaning

Weight range	3.5 oz - 2.2 lb
Capacity	600 pcs/hour

MO-671 Multi Moulder



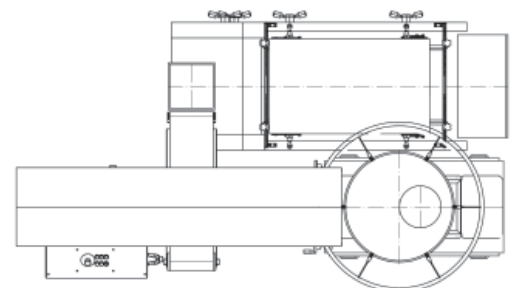
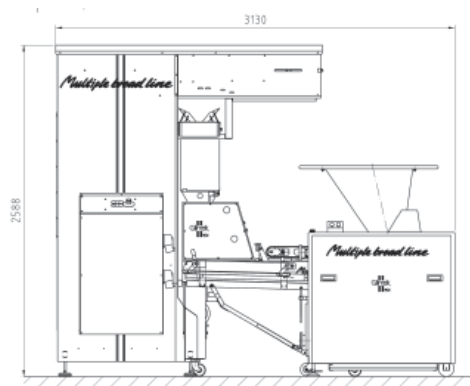
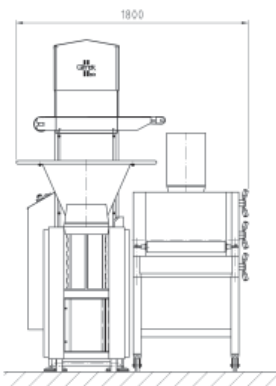
- Motorized counter rotating pressureboard excellent for baguette production
- Gentle dough treatment
- Working width 25 19/32"
- Two pair of rollers

Options:

- Stainless steel tube shelf for trays etc.

Weight range	3.5 oz - 2.2 lb
Capacity	600 pcs/hour

For further information:
www.glimek.se



1. SD-180 Multi
2. IPP 1/60 Multi
3. MO-671 Multi