

QUALITY MADE IN GERMANY - SINCE 1887



BAK PANNING DEVICE

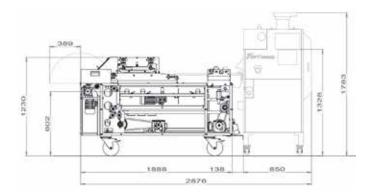
FORTUNA BAK PANNING DEVICE

The Fortuna panning unit BAK is the ideal solution for the straight panning of dough pieces from the divider and rounder on proofing trays. Both baking trays and swing trays or boxes can be filled, whereby the end position of the dough pieces can be selected adjustably.

Thus, round dough pieces for smooth round bread rolls, Berliner or rye bread rolls can be produced efficiently. Optionally, the line can be equipped with a double bread roll device.

Here, the dough pieces are composed successively by programme-control. Further, the line can optionally be equipped with a long-moulding device for loose-end-connection long-moulded dough pieces.

- Universal panning device for all common types of bread rolls
- Working width 600 mm
- Very precise panning
- Variably adjustable panning programmes
- Continuously moving outfeed belt
- Ideal for the panning of baking trays and all proofing trays with the dimensions 58 x 78 cm, 58 x 98 cm and 60 x 40 cm with intermediate frame

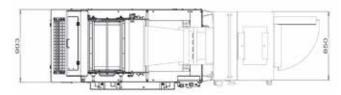


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AS OPTION:

- Long-moulding device (optional)
- Double bread roll device (optional)









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