

*Fortuna*

QUALITY MADE IN GERMANY - SINCE 1887



PREMIUMLINE ROLL LINE

# FORTUNA PREMIUM K - The classic one

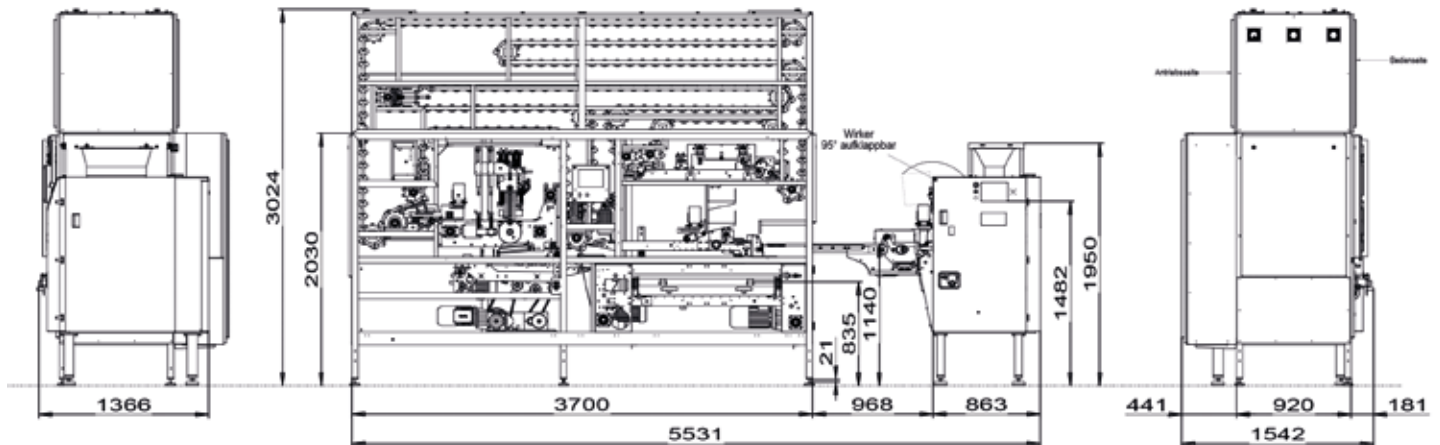
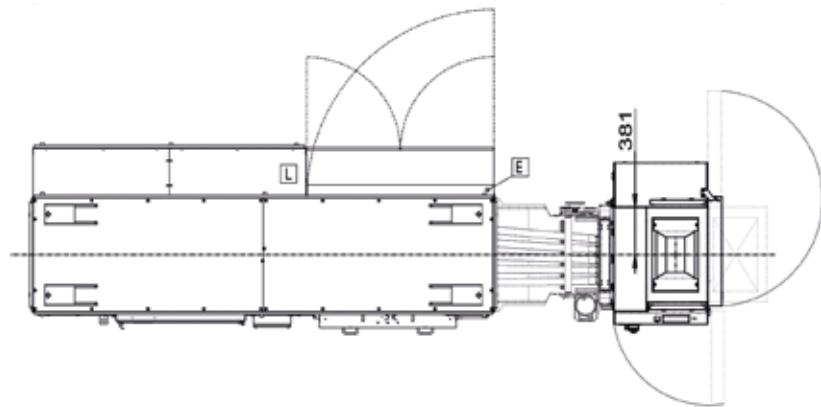
The combined bread roll line Fortuna Premium K unites the functionality of stamping and cutting bread roll lines in one machine. Thus, it is particularly versatile and covers all types of common bread rolls. The Premium K can be used for the successful production of both rounded and long-moulded bread rolls in artisan quality. Due to the many expansion options, the Fortuna Premium K is suitable for almost all business sizes.



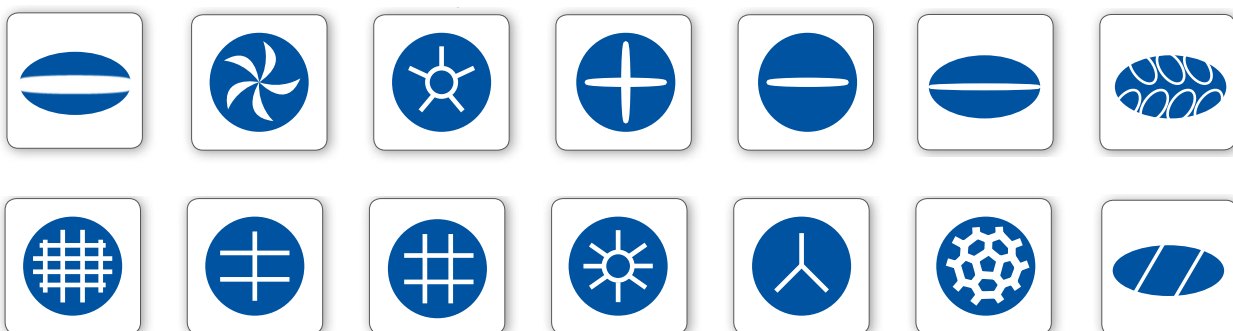
- ◆ Divider and rounder Primus, 4- to 6-pockets
- ◆ Automatic flour dusting
- ◆ Adjustable long-moulding pressing board, removable for cleaning
- ◆ Cutting unit with a sliding knife
- ◆ Stamping unit with rotatable turret for a larger variety of shapes
- ◆ PLC-computer controlled, with dialogue- and operator guidance
- ◆ Number of pockets controlled by programmes
- ◆ Precise panning
- ◆ Automatic UV-disinfection and drying of the swinging trays, before every new filling
- ◆ Panning via outfeed belt on proofing trays, such as trays or boxes of 60 x 40 cm, 58 x 78 cm or 58 x 98 cm

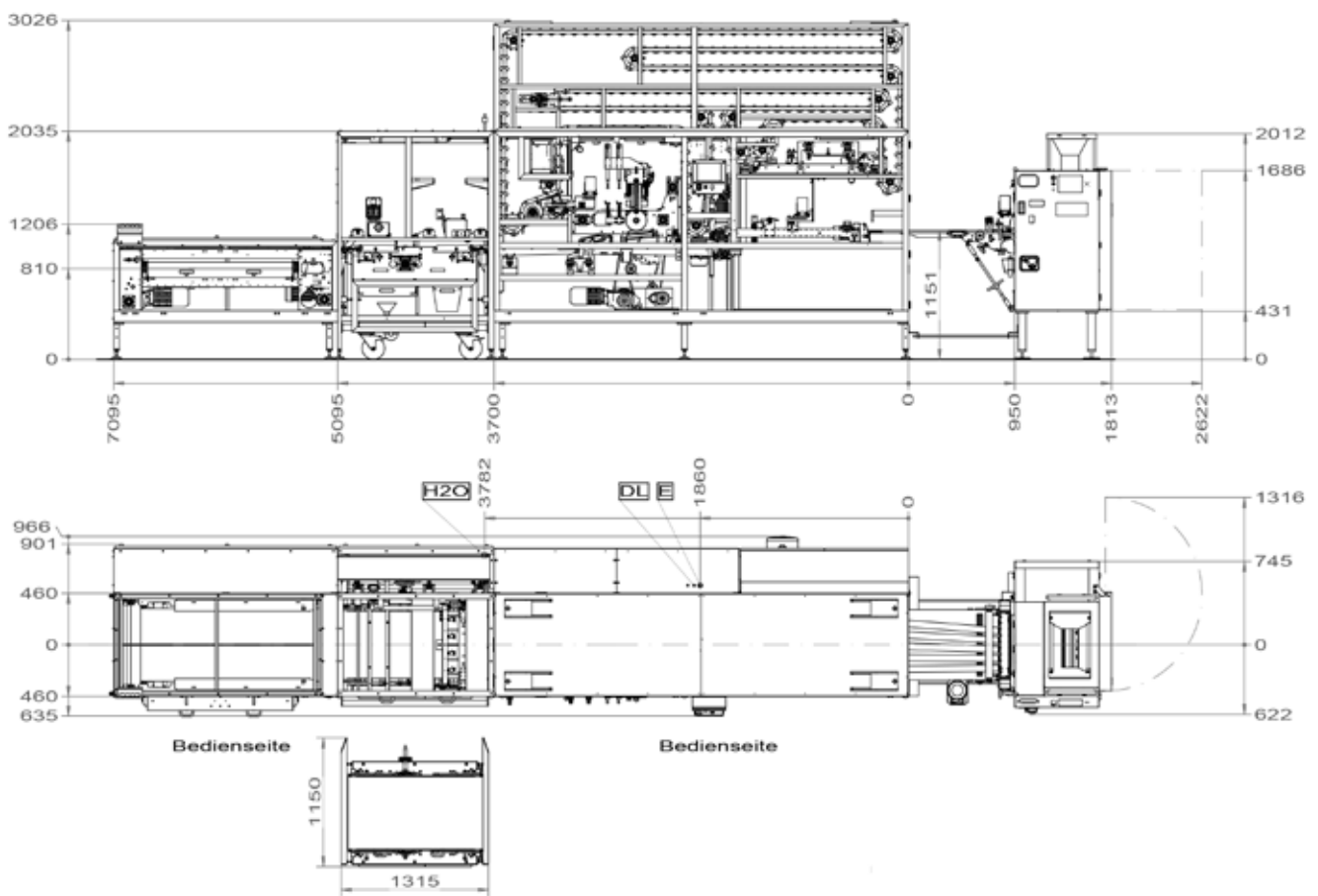
## AS OPTION:

- ◆ Intermediate proofing cabinet with climate control
- ◆ Bypass belt for the straight filling of the trays

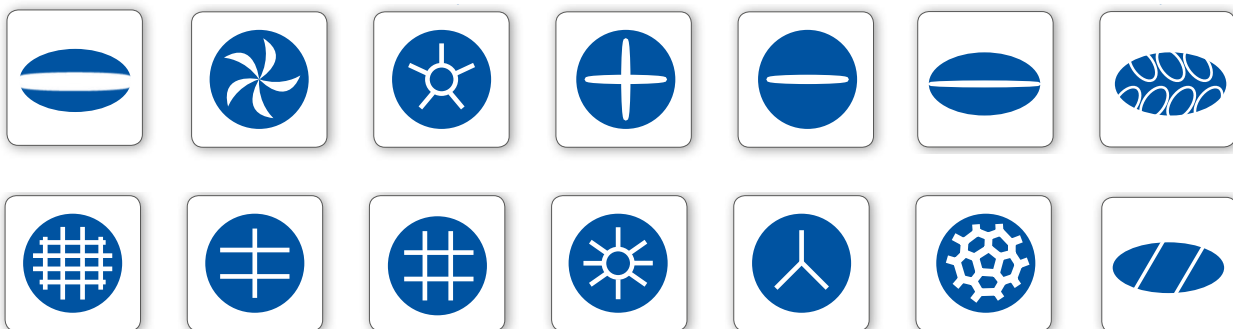


## PRODUCT SAMPLES:





PRODUCT SAMPLES:



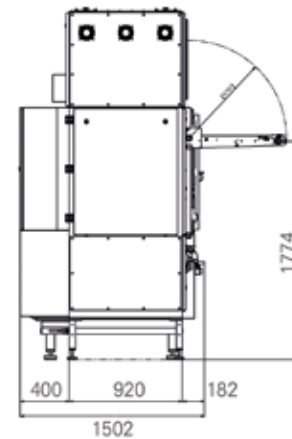
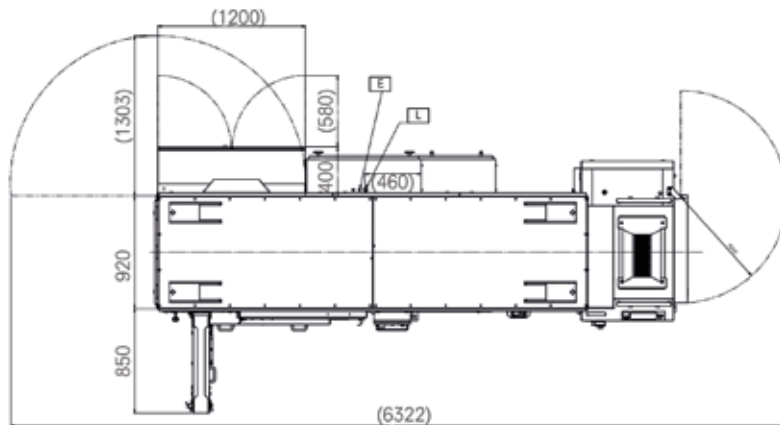
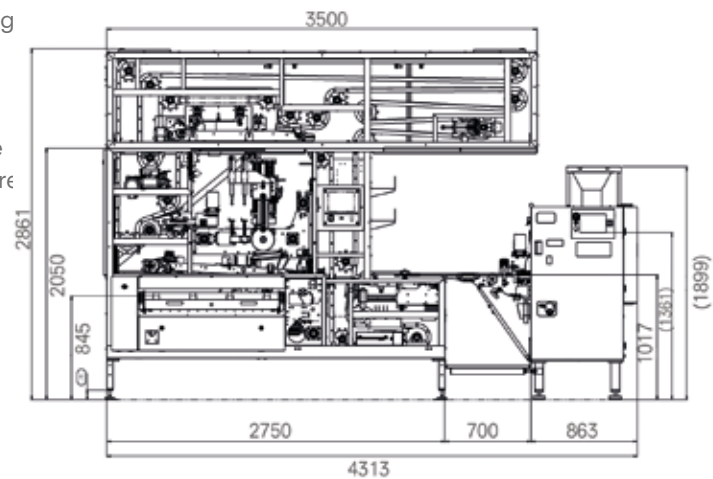
## For less footprint - Premium K short version

From now on the well-proven, combined bread roll line Fortuna Premium K is also available as a short version. With a length of merely 4 meters it is a real space miracle and at the same time offers all functions of the traditional 4-pockets Premium K. Both round and long bread rolls are a success with this line, as well as stamped or cut products. Even double bread rolls are included in its 'repertoire'. This versatile line is ideal for an output of up to 4,800 pieces per hour!

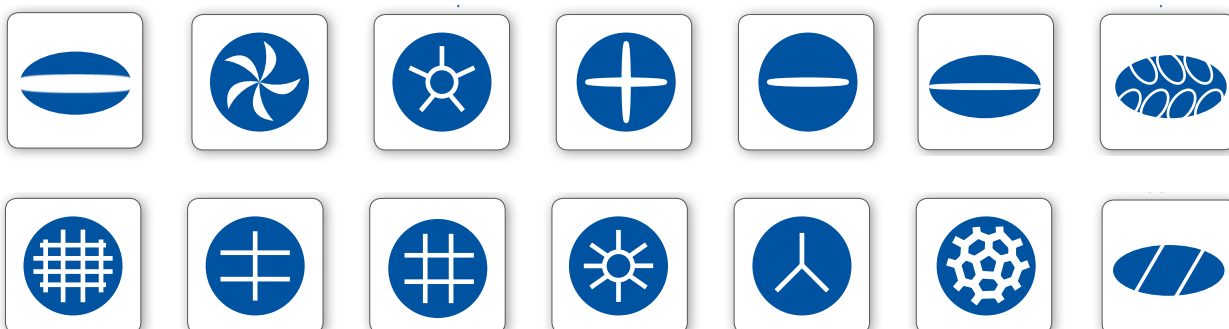
- ◆ Divider and rounder Primus, 4-pockets
- ◆ Hourly output approx. 4,000 pieces
- ◆ Compact construction with a length of only 4 meters
- ◆ Working width 600 mm or 800 mm
- ◆ Up to 17 strokes per minute
- ◆ Intermediate proofing up to 10 minutes
- ◆ Adjustable long-moulding pressing board, removable for cleaning
- ◆ Cutting unit with a sliding knife
- ◆ Stamping unit with revolving turret for a larger variety of shapes
- ◆ Precise panning
- ◆ PLC-computer controlled, with dialogue- and operator guidance
- ◆ Automatic UV-disinfection and drying of the swinging trays before each new filling
- ◆ Panning by means of outfeed belt on proofing trays such as trays or boxes of 60 x 40 cm, 58 x 78 cm or 58 x 98 cm

### AS OPTION:

- ◆ Pendulum device for shifted panning (only when working width is 600 mm)
- ◆ Bypass
- ◆ Double bread roll device
- ◆ Line on wheels
- ◆ Cleaning unit



## PRODUCT SAMPLES:





## FORTUNA PREMIUM K MODULAR

This combined bread roll line is made for the efficient production of stamped and cut bread rolls in best artisan quality. Equipped with a long-moulding unit, stamping-cutting unit and seeding unit, it covers all options of bread roll production. Short setup/tooling times make product changes especially easy. A large variety is possible because of the mobile seeding unit with its different seeding containers for coarse and fine seeds. Due to the optional seeds-recycling system, the excessive seeds are automatically reconducted into the seeding container.

One of the line's highlights is the self-supporting panning for the connection to an automation system for trays or boxes. Consequently, the time-consuming manual operation of the panning is omitted and the line's capacity can be fully exploited. Moreover, the Fortuna constructing engineers have developed a clever system for the line, in order to fill the trays with dough pieces of a 6-pockets line, as if it was a 4-pockets line. Because of this technical finesse it is possible to use the full product length of cut bread rolls also in a 6-pockets line.



- ◆ Divider and rounder Primus, 6-pockets
- ◆ Weight range 40-100 g
- ◆ Maximum hourly output 7,200 pieces
- ◆ Divider and rounder fed through a pre-portioning dough hopper (on wheels)
- ◆ Intermediate proofing cabinet with climate control
- ◆ Bypass for the transport of round dough pieces from the divider and rounder straight to the panning
- ◆ Long-moulding board for cut bread rolls, Houska etc.
- ◆ Stamping-cutting unit with round and long cups
- ◆ Side discharge for pretzels or curled products at the end of the proofing time
- ◆ Cup-cleaning unit with rotating brushes
- ◆ Mobile seeding unit with different seeds, from coarse to fine
- ◆ Seeds-recycling system
- ◆ Self-supporting panning unit for the connection of the tray- or box-transport system provided by the client
- ◆



The Fortuna Premium K offers high product variety due to quickly exchangeable stamping tools and a forming station for convoluted products.

# FORTUNA - THE WORLD OF ROLLS

Our customers and their individual needs are the focus of our work. We offer them custom-made machines and production lines, which produce aromatic small bakery goods of excellent quality. In doing so, we place high value on particularly gentle dough handling. Only like this the products taste like handmade.

For more than 130 years the name Fortuna has been representing technical know-how and product quality 'made in Germany'. As one of the oldest manufacturers of bakery machines in the world, we have gained unique expertise over the years, which can be found in every square centimeter of our products.

Our head office is in Bad Staffelstein in Bavaria, Germany. Here, the ideas for our products are born and here they are also implemented. Already at an early stage we have specialized in what we can do best: the manufacturing of machinery for the production of small bakery goods, such as bread rolls, pretzels, Berliner, pizza, tortilla & Co.



*Fortuna*

## **FORTUNA MASCHINEN GMBH**

Auwaldstraße 1  
96231 Bad Staffelstein  
GERMANY  
T: +49 9573-9630-0  
F: +49 9573-9630-96  
info@fortuna-bakery.com  
www.fortuna-bakery.com