

Fortuna

QUALITY MADE IN GERMANY - SINCE 1887



PROFILINE ROLL LINE

FORTUNA PROFILINE K - The combined roll line

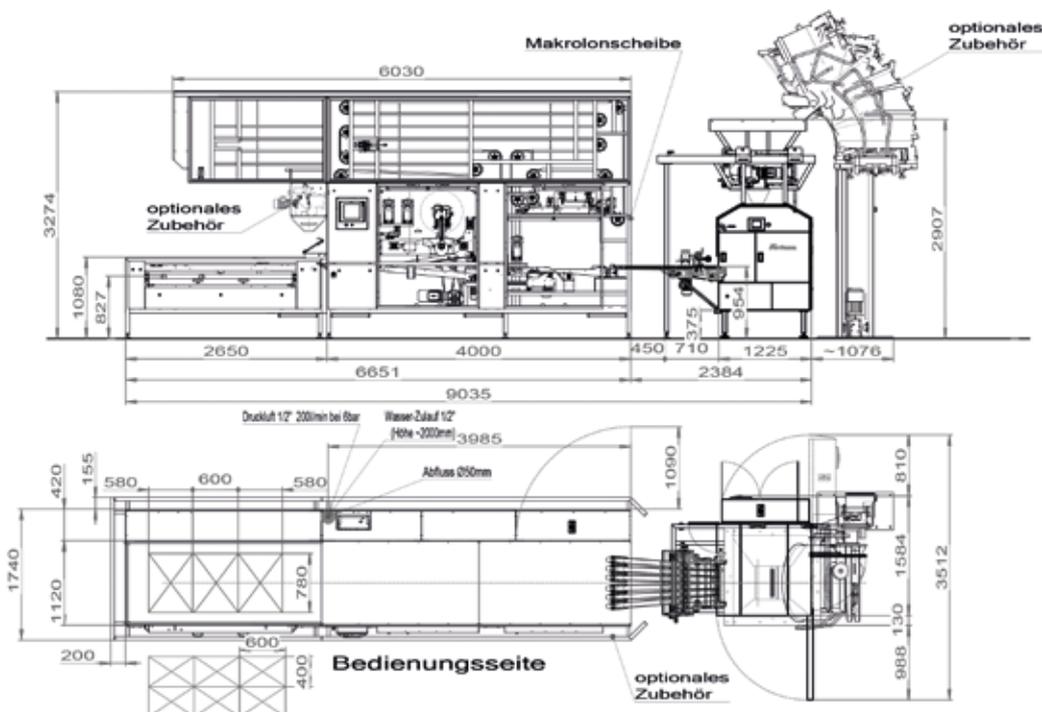
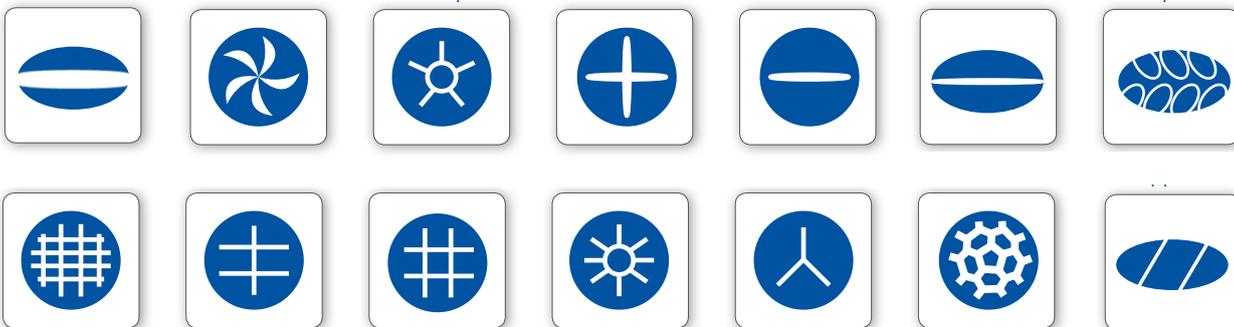
This combined bread roll line has been constructed according to Fortuna's new modular concept. Its centerpiece is the intermediate proofing cabinet with stamping unit. Following, there are all additional working units desired by the client, such as curling unit, upper belt long-moulding unit or seeding unit. Due to the modular design, the line can be amplified by further modules later on, without any difficulty.

The line is designed for three-shift operation and produces with 6-pockets up to 14,400 dough pieces per hour. Thanks to an ingenious automation concept, it works nearly in an unattended way. At the panning unit trays with the size of 60 x 40 cm are automatically provided and filled with dough pieces. Afterwards they are passed on straight into a continuous freezer. Thereby the panning is planned in a way that a manual taking-off is also possible, if required.



- ◆ Divider and rounder Magnus, 6-pockets
- ◆ Link conveyors made of plastic
- ◆ Weight range 40-120 g
- ◆ Maximum hourly output 14,400 pieces
- ◆ Fully air-conditioned intermediate proofing cabinet (prepared for future retrofitting from currently 25 to 40 strokes/minute)
- ◆ Long-moulding unit for the making of long-moulded products, such as cut or pointed bread roll (Spitzweck)
- ◆ Stamping-cutting unit with turret for a quick changeover to different bread roll types
- ◆ Automatic feeding and loading system for trays
- ◆ Panning with connectivity to a continuous freezer
- ◆ Maintenance and service intervals are displayed in the control panel
- ◆ Fortuna hygiene concept

PRODUCT SAMPLES:



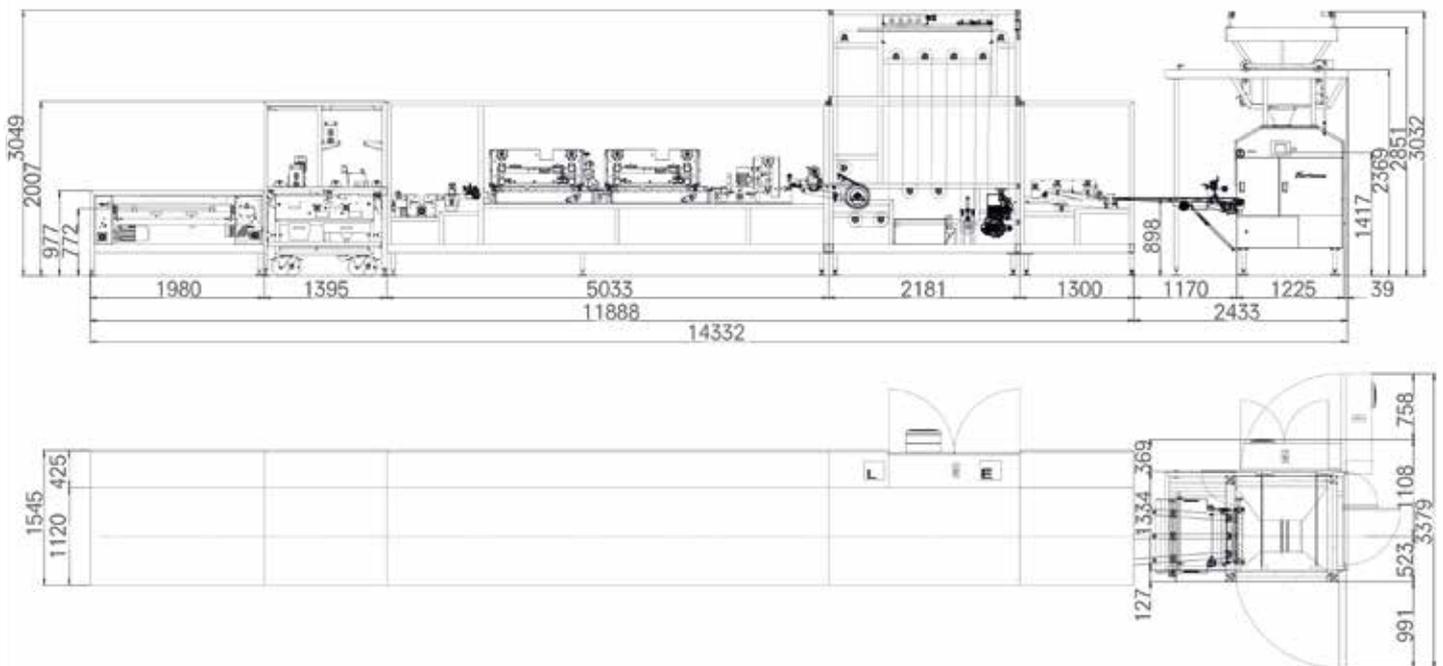
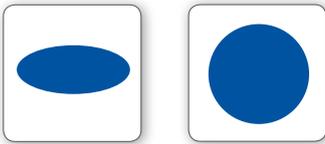
FORTUNA PROFILINE M - The Hamburger and Hot Dog line

This modular bread roll line is in keen demand especially in the USA, Asia and the Middle East. It serves for the automatic production of bakery goods in large piece numbers, such as hamburger (rounded and flattened), hotdog (long-moulded) or pita bread (flat-rolled). The basic model consists of divider and rounder, intermediate proofing cabinet, seeding unit and panning. Additionally, depending on customer requirement, it offers numerous extra modules, as for example a final proofing cabinet or curling unit.



- ◆ Divider and rounder Magnus, 5-pockets
- ◆ Weight range 30-180 g
- ◆ Maximum hourly output 6,000 pieces
- ◆ Working width 800 mm
- ◆ Intermediate proofing cabinet with an average processing time of 5 minutes
- ◆ Upper belt long-moulding device for the making of long-moulded products, such as bread rolls for hotdog or sandwich
- ◆ Automatic UV-disinfection and drying of the swinging trays before every new filling
- ◆ Seeding unit with automatic seeds-recycling system back into the production process
- ◆ Panning unit

PRODUCT SAMPLES:



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

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