

Fortuna

QUALITY MADE IN GERMANY - SINCE 1887



PRE-PORIONING DOUGH HOPPER TPT

FORTUNA PRE-PORZIONING DOUGH HOPPER TPT

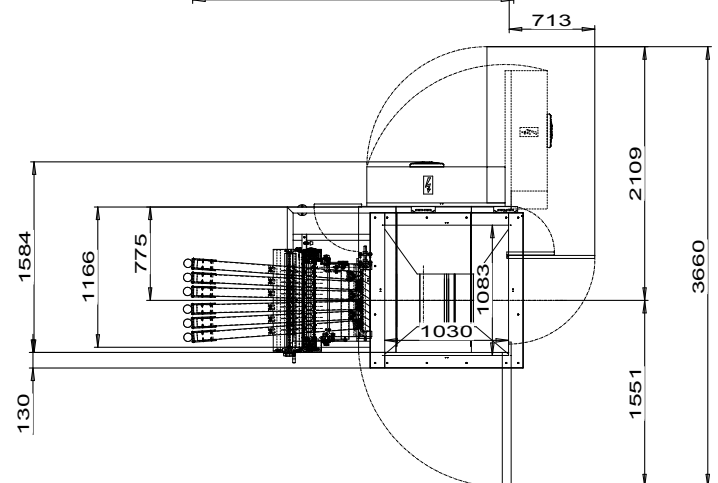
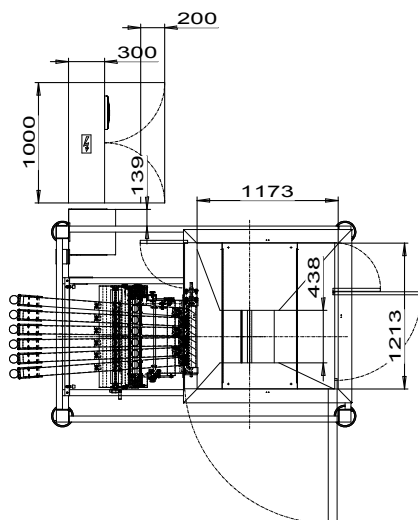
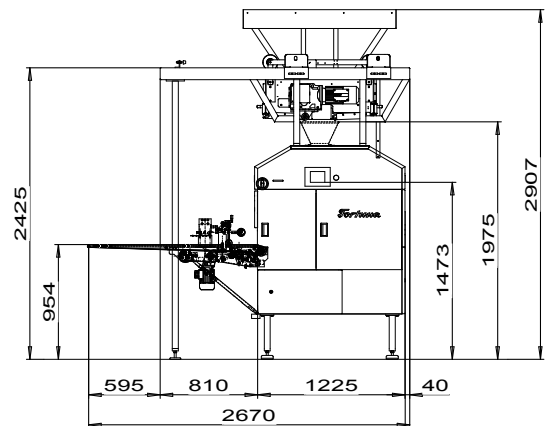
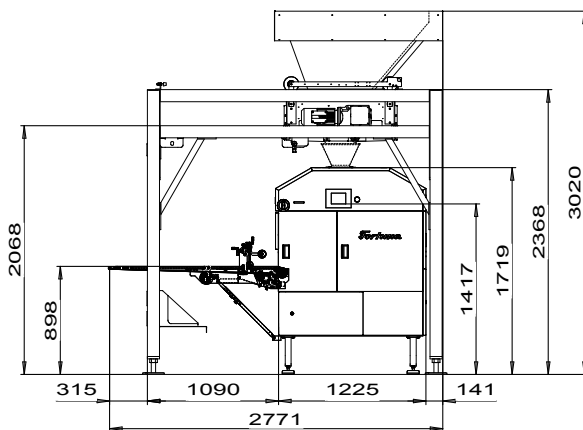
In order to facilitate your daily work in the bakery, we offer a wide choice of hoppers for our dividers and rounders, providing comfortable dough infeed. Depending on your individual requirements and the available space in your bakery, you can choose from different versions. The hoppers vary in size, function and material, they are available either as permanently installed versions or, for better cleaning, in movable or foldable designs. Additional oiling of the hopper walls, or the dough-flow control via photo sensors, are only two out of numerous other options for a perfect start of your small bakery goods production.

DIFFERENT VERSIONS:

- ◆ Fold-up hopper, made of plastic (up to 50 kg)
- ◆ Fold-up hopper, made of plastic (up to 160 kg)
- ◆ Pre-portioning dough hopper as attachment hopper (up to 160 kg)
- ◆ Pre-portioning dough hopper with podest (up to 240 kg)
- ◆ Pre-portioning dough hopper with podest (up to 400 kg)



Pre-portioning dough hopper as attachment hopper up to 120 kg. Movable for cleaning.



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