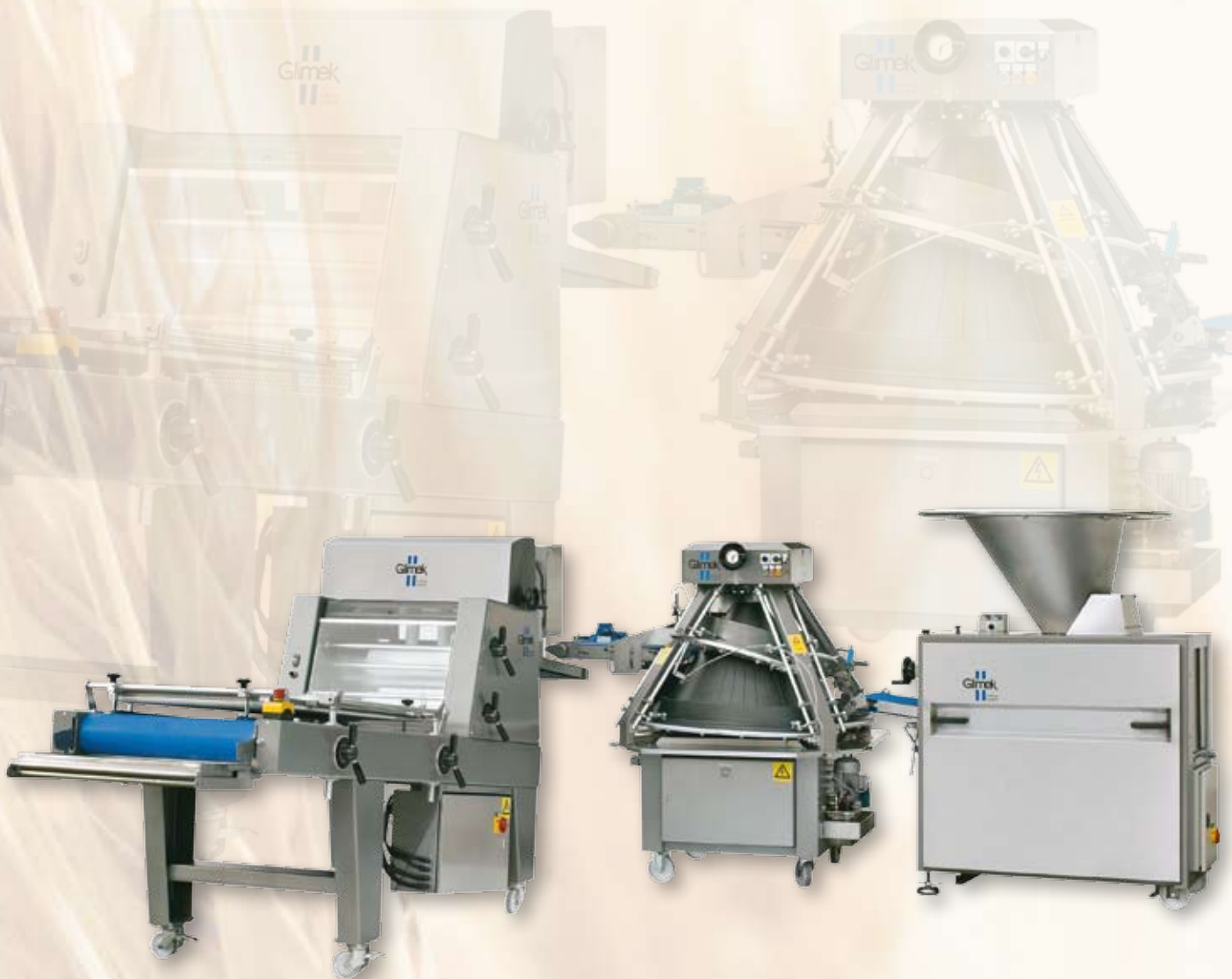


Artisan bread line



A bread line designed for processing very soft dough with a water content of 85%. Adopted for production of Mediterranean bread as Ciabatta and other similar types of artisan bread. The line has a capacity up to 1800 pcs/hour. All machines are produced in Sweden according to the CE-regulations.

Artisan bread line

SD-180 Suction dough divider



- Hopper 100 l
- Non-stick coated hopper
- Oiling of belt
- Frequency converter
- Special non-stick outfeed belt
- Transfer roller
- Easy and safe handling and maintenance

Options:

- Minipiston 35-250 gr.
225 l hopper

	SD180XS	SD 180	SD180XL
Weight range	70-1000 gr	120-1600 gr	180-2300 gr
Capacity	750-1800 pcs/hour		

CR-310GM Conical rounder



- Centrally adjustable tracks
- Non-stick coated cone and tracks
- Rounding length up to 4 m.
- Variable cone speed
- Automatic oiling unit
- Outfeed conveyor with transfer roller

Weight range	30-1800 gr
Capacity	Up to 3600 pcs/hour

MO-930 Moulder



- Infeed conveyor with flour duster
- Motorized guiding rollers to ensure central infeed
- Variable speed
- Special non-stick belt
- Gentle dough treatment

Options:

- Flour duster before pressure board

Weight range	30-1800 gr
Capacity	Up to 1800 pcs/hour

**For further information:
www.glimek.se**

1. SD-180
2. CR-310GM
3. MO-930

