

# Multiple bread line



A compact bread line developed especially for small bakeries and in-store bakeries. The multiply of the line enables to produce buns, bread and baguettes. A line with a high value for money and a very short pay-off. The line has a capacity of 600 pcs/hour. All machines are produced in Sweden according to the CE-regulations.



# Multiple bread line

## SD-180 Multi Suction dough divider



- Hopper 100 l
- Square piston
- Very accurate scaling
- Stainless steel knife, covers and hopper
- Pressureboard on the outfeed conveyor, adjustable in height and length
- Easy and safe handling and maintenance

Weight range	100-1000 gr
Capacity	600 pcs/hour

## IPP 1/60 Multi Intermediate Pocket Prover



- Proving time 6 minutes
- Stainless steel
- Pockets easy removable
- Collection drawers for easy cleaning

Weight range	100-1000 gr
Capacity	600 pcs/hour

## MO-671 Multi Moulder



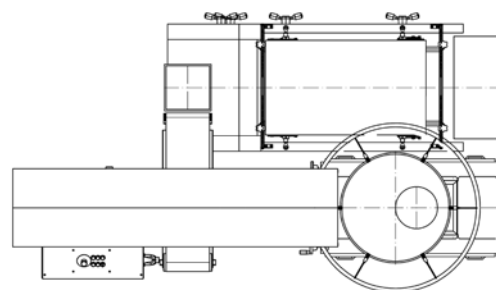
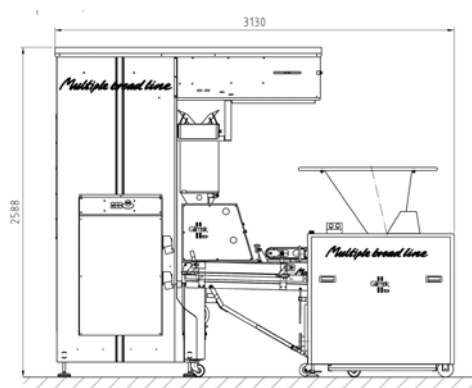
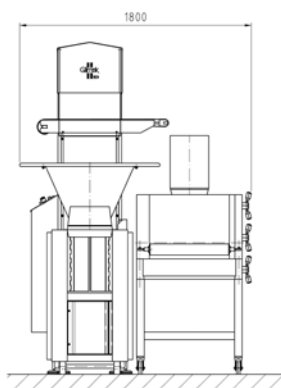
- Motorized counter rotating pressureboard excellent for baguette production
- Gentle dough treatment
- Working width 650 mm
- Two pair3 of rollers

### Options:

- Stainless steel tube shelf for trays etc.

Weight range	100-1000 gr
Capacity	600 pcs/hour

**For further information:  
[www.glimek.se](http://www.glimek.se)**



1. SD-180 Multi
2. IPP 1/60 Multi
3. MO-671 Multi