

# ARCHIPEL BREAD PLANT



We provide quality professional equipment and services to artisan bakeries.





# ARCHIPEL RANGE

ARCHIPEL is an automatic bread plant composed of four equipments: a volumetric divider, a conical rounder, an intermediate proofer and a moulder. Its compact design and its ease of use and maintenance make it suitable for small and large bakeries.

With a capacity of up to 1,200 pieces/hour, this *four-in-one* automated system produces a variety of high quality baguettes and breads.

KNOW-HOW

## 70 years by your side



With 70 years of experience, Bertrand Puma has reached its high level of expertise thanks to a unique know-how in the conception of equipments for bakeries and pastry shops, and a development of Made in France products, always more reliable and efficient.

VISIT

[WWW.BERTRAND-PUMA.FR](http://WWW.BERTRAND-PUMA.FR)

LAB

## Discover your future equipment



As a demonstration and training center, our LAB' is at your disposal to test our equipment in real-life situations. Our Baker Demonstrator is there to advise and assist you.

MAKE AN APPOINTMENT WITH US  
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ASSISTANCE

## At your service



Benefit from the power of a worldwide network of distributors! We provide local support to bakers all over the world, to help you at every stage of your project.

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# OPTIMIZED PRODUCTION

An automatic bread plant is an ideal complement for bakers looking to increase their production volume. The massive consumer demand for breads with an artisanal look and taste leads to a search for automation without compromising on taste or quality.

The ARCHIPEL concept is based on individual modules allowing to realize various productions of different capacities, weight ranges or shapes.



## OPERATION OF THE GROUP

The use of a **volumetric divider** (1) saves a lot of time compared to the use of a hydraulic divider, since the operations of weighing and placing the dough pieces in dough trays are eliminated.

The volumetric divider divides the dough pieces one by one to the desired weight before being rounded in a **conical rounder VOLCANO** (2) - in the ARCHIPEL *Sandwich Bread* configuration - and then automatically loaded one by one into the pockets of the **intermediate proofer ATOLL** (3).

After the relaxation time (variable according to the products), the dough pieces are evacuated on a transfer belt to feed the **vertical moulder EURO 2000SR**.

The ARCHIPEL *Baguette* version does not have a conical rounder. In this case, the volumetric divider is equipped with a **rounding belt** allowing to pre-round the dough pieces before their introduction in the intermediate proofer, in order to obtain a more aerated dough.



VIDEO  
DISCOVER THE  
ARCHIPEL  
RANGE

**INTERMEDIATE  
PROOFER**  
Number of useful pockets

**289**  
pockets

**CAPACITY**  
With adjustable resting  
times

**600 - 1200**  
pieces/hour

**DOUGH PIECES**  
Minimum-maximum  
weight

**120 - 700**  
grams

**HYDRATION**  
Suitable for processing  
dough between

**55 - 65%**  
hydration

## FOR ALL TYPES OF BREAD

ARCHIPEL can be optimized for different types of bread - baguettes, special breads, sandwich loaves - thanks to a **very precise adjustment of the dividing weights, resting time and moulding rollers.**

The choice of a configuration with a conical rounder allows to obtain **doughs with more strength**, while the use of a rounder belt favors much more **aerated breads.**

Suitable for traditional work and designed for **55-65% hydrated doughs** (the nylon mesh pockets are designed to prevent the dough from sticking), working in this automated environment is extremely **respectful of the dough** and does not alter it.



## OPTIMAL DOUGH DEVELOPMENT

The intermediate proofer is designed to be **dynamic**: the dough pieces change pockets regularly between loading and unloading. The product is in constant motion, which gives the dough energy and ensures **optimal development.**

The **management of the resting times** allows the dough to develop in a homogeneous way and to improve its workability in order to favor a moulding with a minimum stress on the dough pieces..

This optimal control of the process allows to obtain a **tasty final product**, with a **constant quality** in terms of appearance, shape and weight precision.

## THE ADVANTAGES

- **Compact solution** for space saving and **limited space requirements.**
- **Simple operation** of the unit.
- **Only one operator** can supervise the line in operation.
- **Optimization of costs** and **production times.**
- Production **versatility.**
- Automated process that **respects the dough.**
- **Dynamic intermediate proofer with 329 pockets**, equipped with an automatic flouring device.
- High **weight accuracy.**
- **High quality** finished products.
- **Easy** maintenance and cleaning.
- **Minimized oil and flour quantities:** reduced cleaning costs and reduced risk of inhaling flour dust.
- **Precise, reliable, variable speed** volumetric divider with a stainless steel flour duster.
- Vertical moulder equipped with **2 laminating rollers and 1 pre-laminating roller**, capable of shaping baguettes up to **70cm.**

# TECHNICAL DATA



## CARGO RANGE

THE CARGO RANGE INCLUDES ROBUST, RELIABLE, REGULAR EQUIPMENT DESIGNED TO WITHSTAND SEMI-INDUSTRIAL VOLUMES AND PRODUCTION RATES.



## REST TIME

ATOLL ALLOWS YOU TO ADJUST THE DURATION OF THE CYCLE AND THE RESTING TIME THANKS TO A SYSTEM OF TRAPS ASSOCIATED WITH THREE DIFFERENT EXITS:

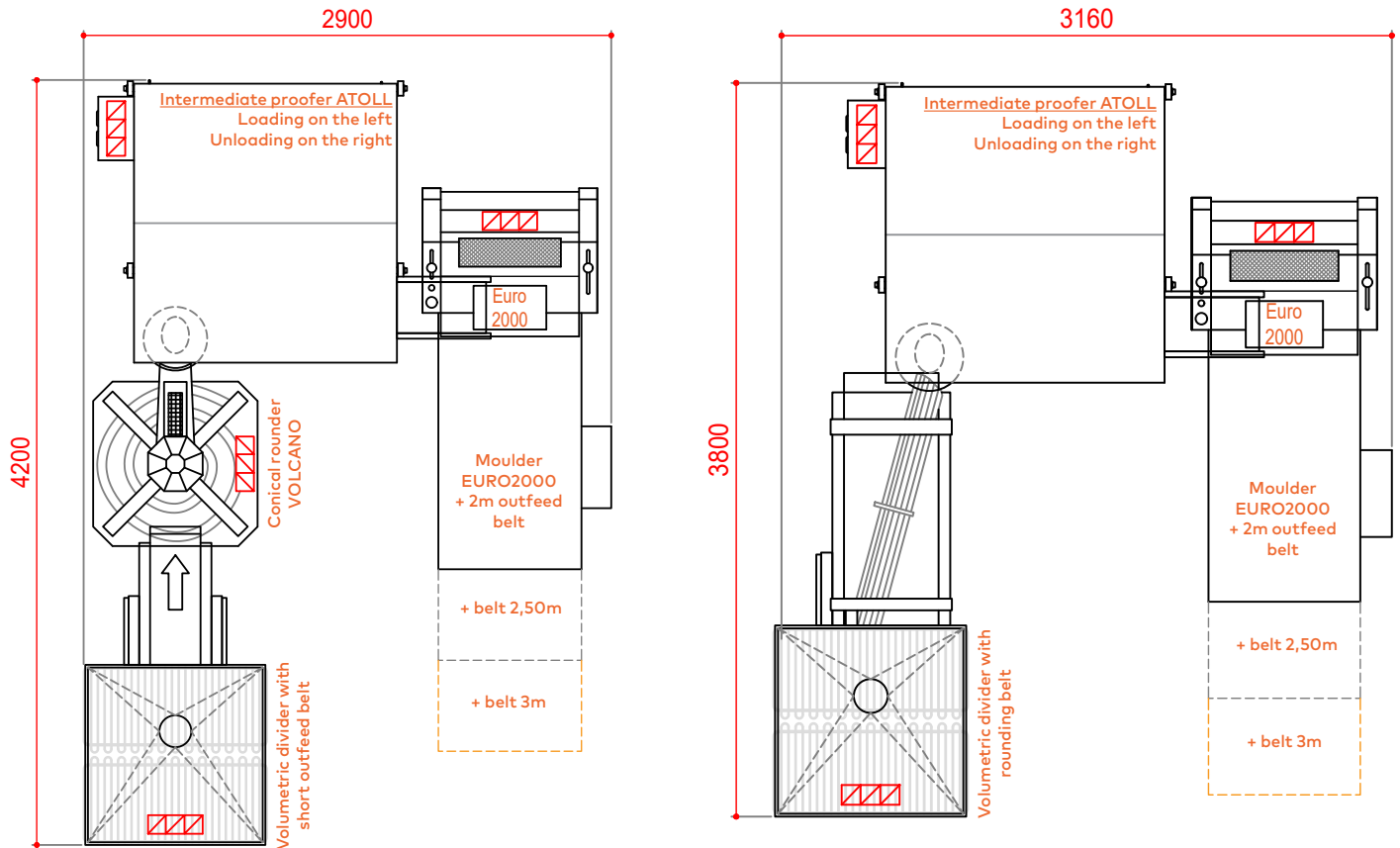
- EXIT 6 : CYCLE OF 195 USEFUL POCKETS
- EXIT 7 : CYCLE OF 242 USEFUL POCKETS
- EXUT 8 : CYCLE OF 289 USEFUL POCKETS



## EASY MAINTENANCE

- NYLON MESH POCKETS.
- PAINTED STEEL AND STAINLESS STEEL CONSTRUCTION.
- FLOUR COLLECTOR DRAWERS.
- TRAP DOOR FOR THE CLEANING UNDER THE INTERMEDIATE PROOFER.

# DATA AND DIMENSIONS



● standard € paying option – not included

	ARCHIPEL SANDWICH BREAD	ARCHIPEL BAGUETTE
<b>group composition</b>		
Volumetric divider	●	●
Conical rounder VOLCANO	●	–
Intermediate proofer ATOLL	●	●
Moulder EURO 2000SR + outfeed belt 2m	●	●
<b>technical data</b>		
Output	600 - 1200 pieces/hour	
Total number of pockets	329	
Number of useful pockets	289	
Minimum dough pieces weight	120 g	
Maximum dough pieces weight	700 g	
Loading side	left	
Flour space requirement	12,18 m <sup>2</sup>	11,97 m <sup>2</sup>
<b>connections</b>		
Electrical supply	400V / TRI+N+T / 50-60 Hz 208V / TRI+T / 50-60 Hz	
Total power	4 kW	2,7 kW

NON CONTRACTUAL DATA

# MANY AND MORE, REAL GOODS



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