

# ARCHIPEL BAGUETTE

## BREAD PLANT

Archipel Baguette is an automatic bread plant composed of three pieces of equipment: a volumetric divider with a rounding belt, an intermediate proofer and a moulder.

With a capacity going up to 1200 pieces/hour, this automated system allows to realize various productions of different capacities, weight ranges or shapes.



**VIDEO**  
DISCOVER THE  
ARCHIPEL  
RANGE

### technical data

Total number of pockets	329
Number of useful pockets	289
Minimum dough pieces weight	120 g
Maximum dough pieces weight	700 g
Output	600-1200 pcs/h
Dough hydration	55 - 65%
Floor space requirement	11,97 m <sup>2</sup>
Loading side	left
<b>connections</b>	
Electrical supply	400V/TRI+N+T/50-60Hz 208V /TRI+T / 50-60 Hz
Total power	2,7 kW

NON CONTRACTUAL DATA

### Calculation of the maximum rest time compared to hourly output :

For a use of 289 useful pockets and an hourly production of 1200 pieces/hour:

1200 pieces/hour = 20 pieces/min  
289 useful pockets :  $289/20 = 14,5$  min

(at exit 7 with 242 useful pockets, this would give  $242/20 = 12,1$  min of rest)

### 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 made nylon mesh, equipped with an automatic flouring device.
- + Automatic loading of the dough pieces on the left side.
- + Maximum work rate of 1200 pieces/hour, with adjustable rest time.
- + Adjustment of 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
  - **exit 8** : cycle of 289 useful pockets.
- + Minimized oil and flour quantity: reduced cleaning costs and reduced risk of flour dust inhalation.
- + Easy maintenance and cleaning: trap door for easy cleaning under the equipment, flour recovery drawers.



Part of the CARGO range: includes robust, reliable, regular equipment designed to withstand semi-industrial volumes and production rates.



### Volumetric divider + rounding belt

- Stainless steel hopper with Teflon coating.
- 110mm piston diameter. Hopper capacity of 200kg.
- Working system that allows to obtain pieces with a precise weight, without mistreating the dough.
- Digital and programmable piece counting device with automatic stop.
- Electronic regulation of the output rate and the weight of the dough pieces.
- Equipped with edible oil recirculation device, floating sensor and filter to guarantee the optimal functioning of the machine.
- On/Off control.
- Precise, reliable, with variable speed, equipped with a stainless steel flour duster.
- Equipped with a rounding belt (length 140cm), it allows a pre-rolling of the divided dough pieces before loading into an intermediate proofer.



### Intermediate proofer ATOLL

- Frame and external casing made of epoxy powder-coated steel sheet with double anti-corrosion paint.
- Swinging frames for pocket-holder (hangers) made of galvanized steel tubing.
- Nylon mesh pockets: does not take moisture from dough, does not stick.
- Powered system connected to a microswitch-controlled automatic loading device and adjusting intermittent moving forward of hangers through a chain transmission system.
- Dynamic intermediate proofer: with each turn, the dough pieces will change pockets towards the outside until they reach the exit belt.
- Low voltage electric control panel.
- Automatic flour duster at the entrance.
- Secure trapdoor for easy cleaning under the equipment.
- Equipped with two flour recovery drawers.
- Loading on the left.

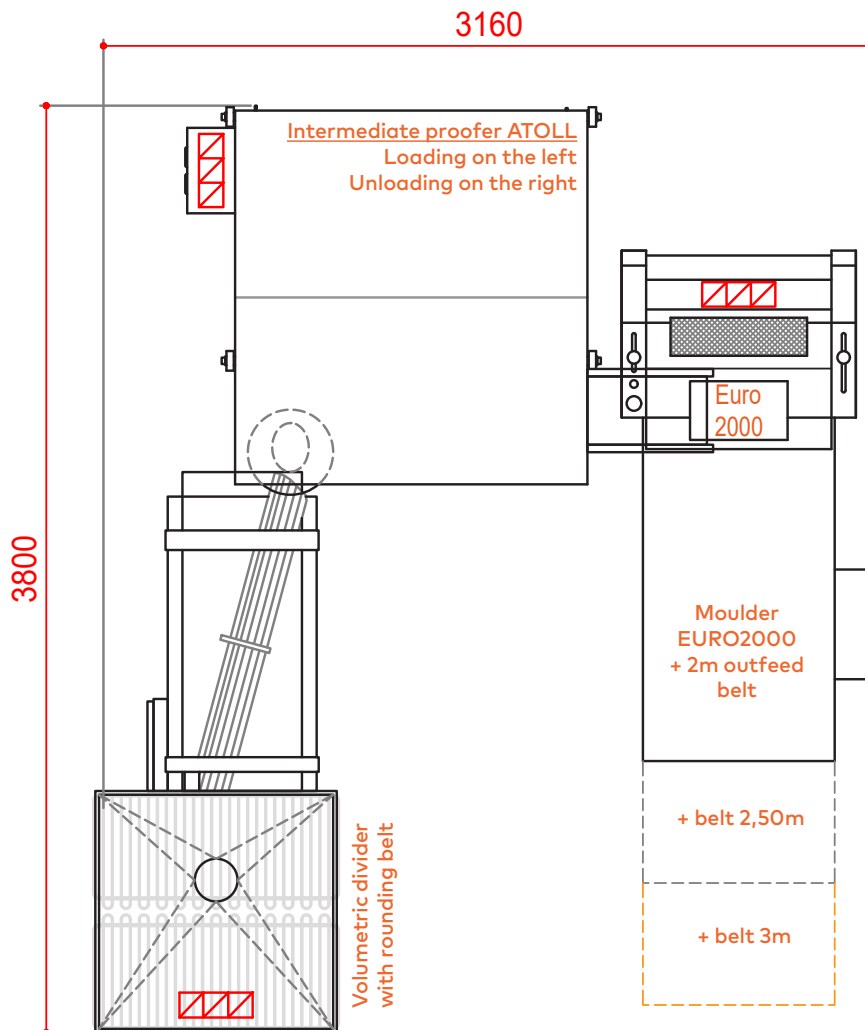


### Vertical moulder EURO2000SR + 2m outfeed belt

- The laminating block is made up of two food-grade plastic rollers, mounted on sealed ball bearings and a third cylinder which facilitates the approach of the dough.
- Adjustment of the spacing for the elongation is ensured by a system of rods and articulations and a control by lever.
- All rotating parts are mounted on sealed ball bearings.
- Motorization of the mechanical part ensured by a motor protected by a thermal circuit breaker.
- Easily removable food grade scrapers ensure the permanent cleaning of the rollers.
- The introduction of the dough pieces in the moulder is easily done thanks to a centering spout.
- The articulated stainless steel spout protects the operator.
- Can shape baguettes up to 70cm long.

# IMPLEMENTATION

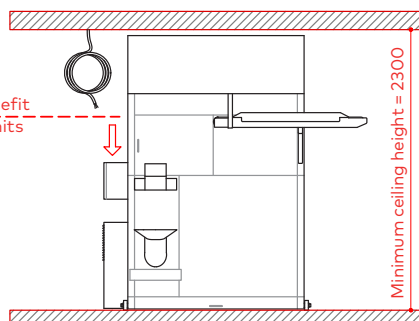
## DIMENSIONS AND CONNECTIONS



### Principle of electrical connection

**Client:**  
Electrical cable height 2,30m.  
Provide additional length for connection to the device.

**Bertrand Puma:**  
Connection in the electrical box.



Non contractual data - 04/2022



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