

ARCHIPEL SANDWICH BREAD

BREAD PLANT

Archipel for *Sandwich Bread* is an automatic bread plant composed of four pieces of equipment: a volumetric divider, a conical rounder, 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.



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	12,18 m ²
Loading side	left
connections	
Electrical supply	400V/TRI+N+T/50-60Hz 208V /TRI+T / 50-60 Hz
Total power	4 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

- 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.



Conical rounder VOLCANO

- Steel structural frame mounted on 4 casters.
- Double painted anti-corrosion cycle and epoxy powdercoated outer paneling.
- Teflon-coated aluminium casting curved channels. Teflon-coated grooved cone.
- Belt transmission system assuring top reliability and noiseless machine operating.
- Mechanical flour duster



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.

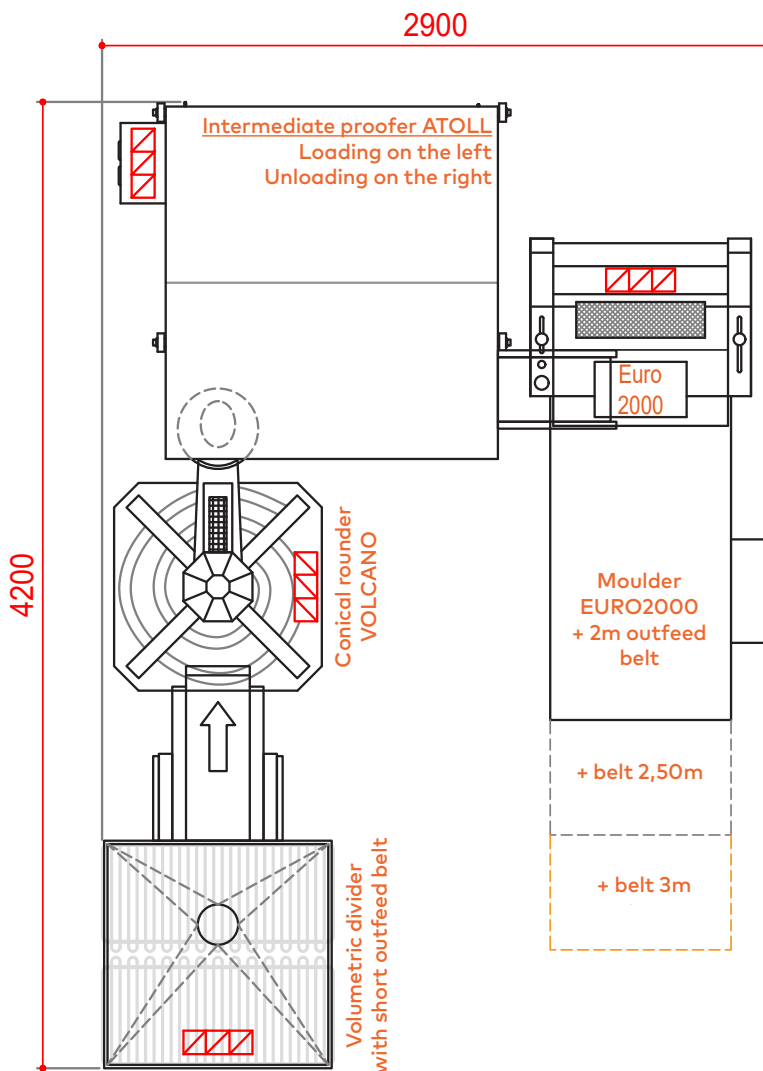


Vertical moulder EURO2000SR + 2m outfeed belt

- 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

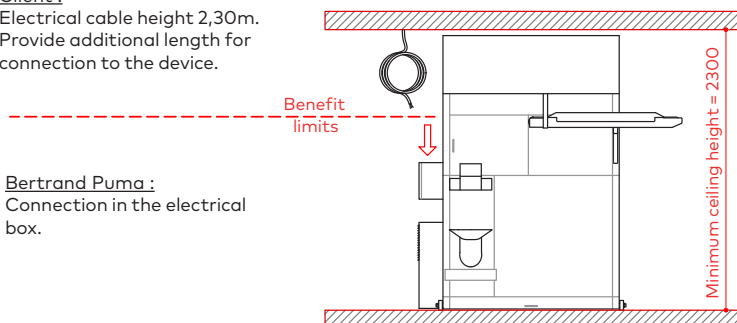
DIMENSIONS AND CONNECTIONS



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 documentation - 04/2022



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