

The Entire World of Rolling





■ Crescent Roll Forming Machines

■ *Universum 30* - 3 mm roller lift

- Process dough weights from 30 to 180 g
- Rolling out small dough cakes for Alsatian pizza or crumble-topped pastries
- Easy to operate
- Low space requirement
- Safe working for employees: feeding device with pre-pressure roller according to EG Directive 42/2006/EG

TIP: Thanks to the feeding device with pre-pressure roller, you can realise automatic transfer of pieces of dough from a bread roll system to reduce the number of personnel required.

■ *Universum 50* - 3 mm "large roller lift"

- Process dough weights from 30 to 450 g
- Rolling out tartlets
- High hourly output due to offset working
- Outstanding efficiency thanks to automatic transfer of dough pieces from a bread roll system through the feeding device with pre-pressure roller

TIP: With the "bread-roll drag chain" you can use the *Universum 50 "large roller lift"* to roll up short bread rolls.





■ Universum "Kombi"

Gently mould attractive crescent rolls and dough ropes to length

■ *Universum 30/50* - 3 mm "The compact unit"

- Process dough weights from 30 to 150 g
- Outstanding performance on just 1 m² for small bakeries with little space
- Roll crescent rolls and French bread
- Mould pretzel and plait ropes to length
- As an option: Swabian moulding plate for **bulgy** pretzels

TIP: The *Universum* forming principle guarantees quality baked goods with a stable tension in the pieces of dough.



■ *Universum 50/70* - 3 mm "The high-performance unit"

- Process and mould dough weights from 30 to 450 g to length in a single work step
- Double-row: Considerably increased output per hour thanks to offset laying in of the pieces of dough for pretzels and formed pastries



■ Automation

With the optional feed belt, you can conveniently transport ropes moulded to length beforehand onto a work table.

TIP: We will be happy to advise you on automating your bread roll systems.

■ *Universum 50/70* "large lift"

- Roll and mould dough weights from 30 to 450 g to length
- The roll-out rollers can be opened up to 10 mm
- Rolling out large and small pieces of dough for tartlets or filled nut plaits
- "Bread-roll drag chain" as an option, e.g. for rolling up short bread rolls, processing hot dogs, etc.

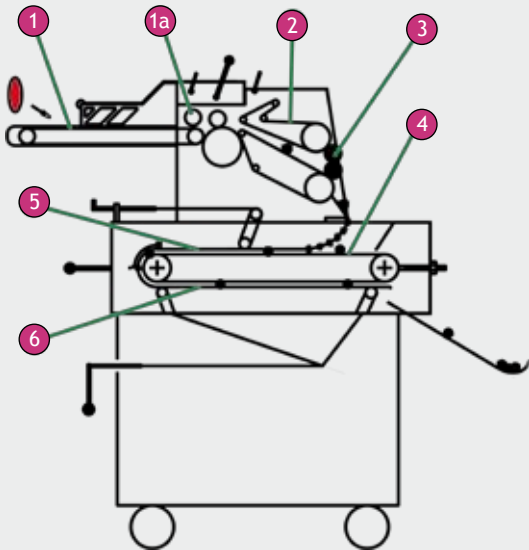
TIP: All machines are equipped with lockable castors and can be rolled. All accessories, such as catching plates, are made of VA stainless steel.



■ *Universum 50/70 EZ Kombi* "The versatile unit"

- Process dough weights from 30 to 450 g
- Roll out dough scraps for a wide variety of products
- Gently roll out pretzel ropes, plait ropes or French bread width
- Roll up large French bread etc. with white bread roller (from 400 to 700 g)
- Gently and attractively mould pieces of dough to length in the lengthwise moulder

TIP: Safe working with the feeding device as an option "Bread-roll drag chain" or "Swabian moulding plate" for bulgy long pretzel rolls.



■ Universum "Kombi" - the Operating Principle

■ Proven design

1. Draw-in belt
- 1a. Adjustable pre-pressure roller
2. Upper forming basket
3. Bread roller with counterweight
4. Lengthwise moulding belt
5. Upper moulding plate*
6. Lower moulding plate*

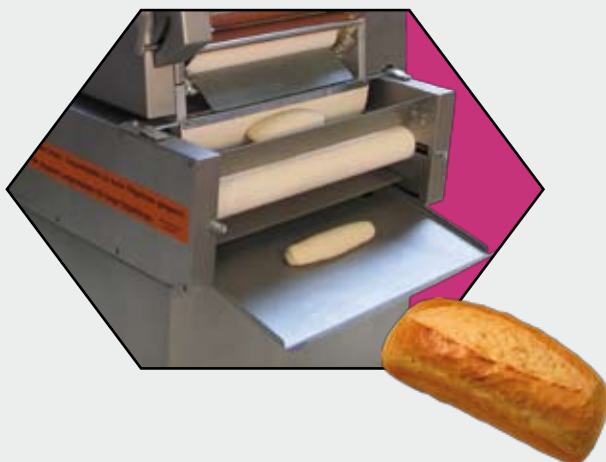
*Both are pretensioned with spring force



■ Efficient mode of operation

First roll up, then mould lengthwise

- An operator lays a prepared piece of dough on the draw-in belt
- The *Universum* rolling machine rolls out the piece of dough to form a spot and then folds it in
- The rolled-up piece of dough is moulded to the desired bread length on the upper and lower moulding plate - with gentle spring pressure on the moulding plates



■ Well thought-out design

- Minimal space requirement of just 1 m²
- Mounted on castors
- Suitable for versatile, flexible use
- Safe to operate: The feeding device with the pre-pressure roller meets the safety requirements of the Machine Directive 42/2006/EG

■ Your advantages:

- High-performance: up to approx. 1,000 pieces per hour (when dough pieces are fed in manually)
- Weight ranges from 350 g to approximately 700 g
- Roll up under tension
- Continued pushing of the pan bread loaves

■ Simple rolling machines

	30-3 mm	50-3 mm
Length	0.94 m	0.94 m
Width	0.59 m	0.79 m
Height	1.20 m	1.20 m
Weight	158 kg	181 kg
El. current	400 V 0.37 kW	400 V 0.37 kW
Dough weights during rolling	30-170 g	30-450 g

All machines shown are equipped with a feeding device with a press-on roller and comply with the Machine Directive 2006/42/EG.

Available options

- Flouring unit with mechanical drive
- Flouring unit with own motor
- Motor with two operating speeds

For details, please see our pricelist.

■ Combined crescent rolling machine with lengthwise moulder

	30 / 50	50 / 70
Length	1.04 m	1.04 m
Width	0.68 m	0.89 m
Height	1.30 m	1.30 m
Weight	230 kg	279 kg
El. current	400 V 0.55 kW	400 V 0.55 kW
Dough weights during rolling	30-170 g	30-450 g

Available options

- Flouring unit
- Motor with two operating speeds
- Swabian moulding plate

For details, please see our pricelist.

■ A system proven for many years from

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