

Innovations and solutions for the baking industry

Dough Cutting Machine *U - 101*



Well thought through to the smallest details

Every single detail of the machine concept is designed to fulfil the legal regulations considering hygiene and food safety. Rounded surfaces, clearly defined drip rails and the open design, enable a hygiene rating of the automatic cutting system. No chance for dirt to settle anywhere.

Solutions for one cookie cutter

Attention: The layouts are only for the first ideas.



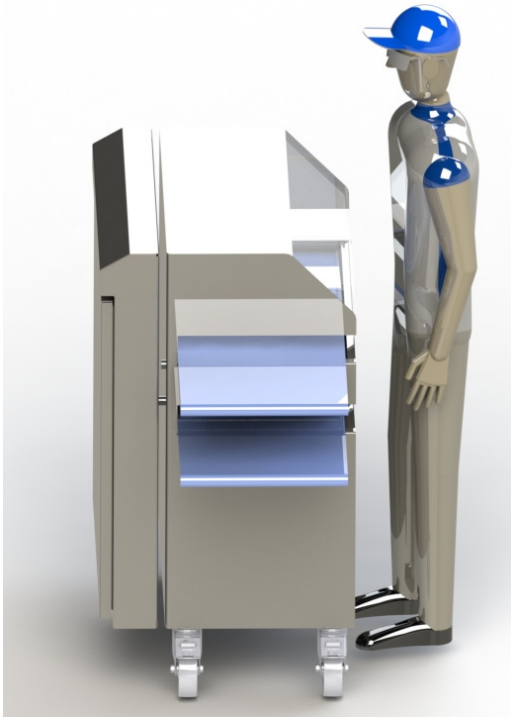
The dough cutting machine U – 102 can cut cooled and solid dough strands effectively and they can be placed automatically onto the baking sheets. Even dough strands with nuts and almonds will be cut cleanly. The built-in control is equipped with an operator terminal and four adjustable drives to be operated each one separately. This allows choosing variable cutting lengths and also a variable size adjustment of the baking sheet. The rotary eccentric motion of the cutting blade achieves a clean cut and a high standard of cutting quality. After the dough strands are placed into the conveyor belt the dough strands are transported step by step towards the cutting unit.

The dough pieces which have been cut will be transported then to a transport belt towards the baking sheet and be placed continuously onto the baking sheet. Sensors which recognize the position of the baking sheets are allowing the exact placement of the products only on the baking sheet. Built-in cutting matrixes and the product guide are allowing defining the shapes of the product.

Subject of technical modifications

Dough Cutting Machine U – 102

Equipment and execution of the machine



Technical dimensions: U- 102

Length:	900 mm
Width:	800 mm
Height:	1250 mm
Working height:	850 mm +/- 80 mm
Weight:	approx. 250 kg
Belt length:	approx. 2100 mm
Cutting thickness:	1 to 100 mm
Timing approx.	55 strokes/min
Trays side:	width to 460mm
Product length:	variable
Product temperature:	- 5 °C to +20 °C

Consumption data:

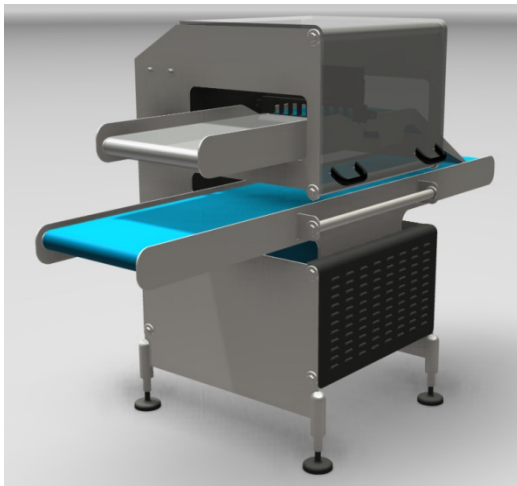
Power:	0,75 KW
Voltage:	1 x 240/230 V 50/60 Hz

Safety and design:

The machine complies with safety regulations according to the latest European and German standards.
New machine concept for optimal hygiene.

Equipment and execution of the machine:

- Stainless steel execution of the machine (W.No.1.4301)
- Frame with side walls in a solid construction
- Conveyor belt of food-grade execution and certification
- Protection covers with safety devices
- Easy cleaning due to new hygiene design
- Motors with gear units for all movement axes
- Machine operation via touch panel
- Recipe management: storage of product parameters
- Switch cabinet: hygienic design, IP 66 as per EN 60529
- Stainless steel rollers for secure standing of the machine



Cutting matrix



Placement onto baking tray

Variable cutting length

Conveyor belt for dough strands

Standard equipment and additional options



Equipment: **Cookie Cutter U-102**

- 1** Conveyor belt for the baking trays
Speed regulation by one Inverter
450mm width and length 2100 mm
The belt we want construction for small place
The belt you can fold down when you not operation.
- 1** Cutting motor
Speed regulation by one Inverter
- 1** Cutting blades and driving with rotary eccentric motion
- 1** Conveyor belt for the dough magazine
Speed and regulation with one step by step motor
- 1** Conveyor belt after the cutting magazine.
Transportation the cookies on the backing tray
Speed regulation by one Inverter
- 1** Product form blades designed for the costumers product
- 1** Electric cabinet stainless steel IP 65
- 1** PLC and panel for change all cutting parameter



Parameters for product data