

# Fortuna

## AUTOMATIC / SEMI-AUTOMATIC

Perfect dividing and rounding since 1927



**QUALITY AND  
PERFORMANCE**  
Made in Germany  
for more than 120 years



# FORTUNA

## Company Milestones

✿ **1887**

Foundation of the company by Edmund Schröder in Langenwetzendorf. The small craftsman business develops and manufactures ovens which are sold to bakeries in the region.

✿ **1900**

Beginning of the production of kneading machines and of manually operated dough dividing and rounding machines.

✿ **1927**

The company receives the patent for the first dough divider/rounder „Fortuna“. In the following years, distribution relations in Germany and the neighbouring countries are built up. (The Netherlands, Austria etc.).

✿ **1950**

Complete rebuild of the company in Lichtenfels. Due to the rapid growth the premises quickly becomes too small, therefore the company moves to Staffelstein in 1951, where it is still located.

✿ **1952**

Invention and patent of the Fortuna Automat. Until today this automatic dough dividing and rounding machine epitomises quality, precision and a long operational life.

✿ **1955**

New markets are gained in distant regions such as the USA.

✿ **1967**

Commission of Fortuna`s own iron foundry. Implementation of the melting furnace with great public interest.

✿ **1975**

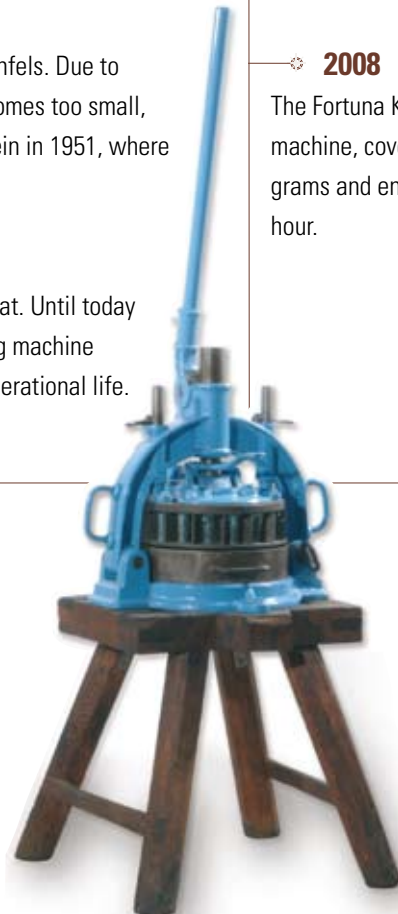
Beginning of the development of fully automatic machines and bread roll systems. In the following years Fortuna grants numerous patents for new inventions.

✿ **2000**

Fortuna launches a new production system which is designed for a more economic production with a higher output per hour.

✿ **2008**

The Fortuna KI, a new generation dough dividing and rounding machine, covers an extremely wide weight range of 12 to 380 grams and enables the production of up to 18.000 rolls per hour.



# FORTUNA

## The company

Fortuna is one of the world's oldest manufacturers of bakery equipment. For over the past 120 years its name has represented an excellent technical know-how and high quality workmanship "Made in Germany." Our company is located in the Bavarian city of Bad Staffelstein. This is where the ideas for our products are developed and where they are put into practice. From the early stages up until now, we have always specialised in what we are best at: the manufacturing of dividers/rounders and bun systems for the production of bread rolls and related products such as pretzels, Berliners or pita bread. When we put our mind to something, we always get the best results.

Our products have the reputation of being well thought out, well processed and of having an outstandingly long life. Therefore it is no wonder, that Fortuna's machines and systems have continued to provide an excellent service to bakeries for many years or, in many cases, the past few decades. Our product spectrum ranges from the semi-automatic divider and rounder for family run bakeries, to computer-controlled produc-

tion systems for the economic production of bread buns with a high output per hour.

Our customers, along with their individual requirements, are central to our production strategy. We want to offer them machines and bun systems made to customers specification. These machines should considerably ease the flow of work in bakeries – without losing the quality of the final product. This is why we place great value on particularly gentle dough processing and are only satisfied when the dough pieces that leave our machines and systems are comparable with handmade rolls. Customers all over the world, who we attend to through a widespread sales network, appreciate this quality awareness.



# FORTUNA SEMI-AUTOMATIC

**Semi-automatic dough dividing and moulding machine**



# THE COMPACT ONE



The Fortuna Semi-automatic has continued to provide an excellent service to many bakeries for the past decades. Through its sturdy design and a continuous automatic lubrication, a long operational life is guaranteed. The Fortuna Semi-automatic moulds perfectly from the central pressing and cutting position. Bread rolls moulded with the Semi-automatic are comparable to hand made products. By lifting the dividing plate automatically to the largest moulding space, Fortuna gives the dough space to rise.

#### Perfect moulding result

With Fortuna's Semi-automatic, dough pieces become perfectly high and round with a proper closure below.

#### Only little space required

With its compact design the Fortuna can also be set up in the smallest of rooms.

#### Accurate dividing

The Fortuna can also be used as a reliable divider.

#### Continuous automatic lubrication

All gear parts are continuously running in an oil bath. This continuous automatic lubrication ensures an extraordinarily running smoothness of the machine.

#### Low energy consumption

A ball-bearing moulding drive and the automatic circuit of the drive keep the energy consumption low.

#### Easy to clean

In order to clean the machine, you can tilt the dividing head to the left or to the right, depending on where there is free space in the bakery.

#### Maximum operational life

Even under heavy stress Fortuna guarantees quality as well as decades of reliable use.

### Technical specifications

Size	Number of pieces	Weight per Piece	Weight per bulk
2	30	24 – 60 g	720 – 1800 g
3	30	32 – 70 g	960 – 2100 g
4	30	40 – 110 g	1200 – 3300 g
2	52	12 – 28 g	620 – 1460 g
3	52	15 – 36 g	780 – 1900 g
4	36	32 – 70 g	1150 – 2520 g
5	14	100 – 300 g	1400 – 4200 g
5	20	60 – 200 g	1200 – 4000 g
Weight	approx. 330 kg		
Power	approx. 0,74 kW		



# FORTUNA AUTOMATIC

Automatic dough dividing and rounding machine





# THE STURDY ONE



*Dividing plate with dividing knives*



The Fortuna Automatic is the resilient classic for every bakery. Thanks to its sturdy design this dough dividing and rounding machine has an extremely long operational life, requires only little maintenance and is very easy to operate. Due to its compact dimensions it fits into the smallest bakery. By optimising the weight and consistency, even well-risen dough can be uniformly round moulded and enables the production of rolls which are comparable to handmade ones.

#### ❖ **Stable design**

The Fortuna Automat features an extremely sturdy and stable design.

#### ❖ **Fast one-hand operation**

The Fortuna Automat is put into operation by an engaging lever which can be activated with only one hand.

#### ❖ **Even division**

By adjusting the mould pressure all types of dough, whether soft or firm, young or aged, can be divided with accurately applied pressure.

#### ❖ **Perfect moulding results**

By optimising the weight and consistency even well risen dough can be uniformly round moulded.

#### ❖ **Disengageable moulding process**

If required it is possible to simply divide dough.

#### ❖ **Continuous automatic lubrication**

The gearbox consistently runs in an oil bath which ensures the machine operates extraordinarily quiet and has a long service life.

### Technical specifications

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3	30	32 – 70 g	960 – 2100 g
4	30	40 – 110 g	1200 – 3300 g
2	52	12 – 28 g	620 – 1460 g
3	52	15 – 36 g	780 – 1900 g
4	36	32 – 70 g	1150 – 2520 g
4	20	60 – 160 g	1200 – 3200 g
Weight	approx. 540 kg		
Power	approx. 1,6 kW		



# *Fortuna*

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