

# *Fortuna*

WORLD OF BREAD ROLLS



**Fortuna – and your  
customers will love  
your bread rolls**



**FORTUNA –  
WORLD OF  
BREAD ROLLS**

## Key for your success

Is there anything better than starting the day with crispy, perhaps even still warm bread rolls? They are a little luxury in everyday life, add variety to the breakfast table and fill the air with a scent that hardly anybody can resist. Bread rolls are the essential product of your bakery. If quality and flavour are right, then your customers are happy to return.

In recent years, the quality of bread rolls has considerably improved because of the increasing use of sponge doughs and long-term floor times. Due to long floor times, bread rolls gain more flavour, an optimal crispness and they maintain their freshness much longer. Your customers will be delighted!

However, the longer the floor time, the softer it will be and therefore the more difficult it will be to handle. We rose to this challenge and turned our divider-rounders into specialists for soft dough. Irrelevant of the consistency of the dough, they provide dough pieces at their best for further processing. The answer is the divider-rounder! It is the key to the whole production process – and to satisfied customers.

### Fortuna Divider-Rounders – The key for satisfied customers



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## The space saver

The fully automatic dough divider-rounder Fortuna Primus 2 offers high performance on little space. According to the proven efficiency principle of its big brother Primus 4-6, it produces dough pieces of best quality craftsmanship for further production processes. Due to its compact 2-pocket version it can be found even in the smallest of bakeries.

- Simple one-man operation
- Convenient dough feeding via a dough hopper of 12 kg capacity
- No time-killing pressing or strand moulding
- Special dividing system which is gentle on the dough without squeezing or stressing it
- Convenient adjustment of piece weight, rounding height and rounding speed via a high quality touch panel
- Produces uniform dough pieces with a perfect surface
- For bread rolls just like handmade
- Easy access to all machine parts for an easy cleaning and servicing



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### Optional equipment

- Flour duster for finger belts
- Machine on wheels
- Protection against collision

### Technical specifications

Number of pockets	2-pockets
Maximum hourly output	2,400 pcs.
Scaling range (infinitely adjustable)	40-100 g
Machine weight	approx. 530 kg
Power	approx. 1 kW



# DIVIDER-ROUNDER PRIMUS

## The classic

**Fortuna Primus (KM) is the proven divider-rounder for best quality craftsmanship. It is the dough expert for difficult and well-risen dough – from soft “Berliner” to firm pretzel dough. Even cold dough or very soft dough with a high tendency to stick is processed gently and precisely by Fortuna Primus (KM).**

- Convenient dough feeding via a dough hopper of 20-25 kg capacity
- Via a star-wheel-system only small quantities are automatically fed into the dividing system
- Thanks to the gentle dividing system the structure of the dough is perfectly preserved
- Best conditions for skilful baking in top quality
- Extremely soft dough does not stick, even without adding flour to the drum before rounding
- Easy access to all machine parts for an easy cleaning and servicing

### Optional Equipment

- Dough chunker for supply via lift dumper
- Flour duster for finger belts
- Oscillating finger belt
- Machine on wheels
- Adjustable number of pockets

### Technical specification

Number of pockets	4-pockets	5-pockets	6-pockets
Maximum hourly output	5,300 pcs	6,600 pcs	8,000 pcs
Scaling range (infinitely adjustable)	24-60 g	24-60 g	24-60 g
	30-70 g	30-70 g	30-70 g
	35-80 g	35-80 g	35-80 g
	40-100 g	40-100 g	40-100 g
	50-125 g	50-125 g	
	60-150 g		
	Special scaling ranges available on request		
Machine weight	approx. 700 kg		
Power	approx. 1,5 kW		



## High performance

Fortuna Magnus is a real multi talent. It is made for the rational production of high quantities and processes even dough with a high dough yield with absolute accuracy. It copes with the firm, cool pretzel dough just as brilliant as with the soft wheat dough for mini baguette, hamburger, hot dog & co. The large scaling range and the high hourly output are further points which make Fortuna Magnus a stroke of sheer luck for every bakery.

- Novel dough preserving system
- Due to a patented flour duster for extremely soft dough, even dough with long floor times can be rationally processed
- Large scaling range from 12 to 380 g – depends on dough consistency and piece weight
- Pistons can quickly and easily be blocked which results in a reduction of output
- Change of moulding drums and pistons within very short time possible
- Easy access to all machine parts for an easy cleaning and servicing

### Optional equipment

- Dough chunker TPT
- Dough hopper
- Flour duster for finger belt
- Adjustable number of pockets
- Protection against collision
- Flour duster for soft dough



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### Technical specifications

Number of pockets	3-pockets	4-pockets	5-pockets	6-pockets	7-pockets
Maximum hourly output	9,000 pcs	12,000 pcs	15,000 pcs	18,000 pcs	21,000 pcs
Scaling range (depends on size of pistons and dividing drums)	12-380 g	12-370 g	12-340 g	12-170 g	12-110 g
	Special scaling ranges available on request				
Machine weight	approx. 1,900 kg (6-pockets)				
Power	approx. 4,5 kW				



# DIVIDER-ROUNDER MAGNUS SOFT

## Specialist for soft dough

Fortuna Magnus Soft is the specialist for soft dough of a dough yield of up to 180 and more. Due to its completely new rounding system with diagonal moulding channels this divider-rounder achieves the impossible: It processes almost liquid dough fully automatically with a stunning dividing precision and an utmost gentle treatment of the dough.

- Innovative process that does completely without the addition of flour
- It even processes dough based on sponge doughs and requiring a floor time of several hours
- The dough is separated from the dividing chambers by means of an oil/compressed air nozzle system for which a patent application has been filed
- Newly developed, diagonally arranged moulding channels
- Pieces are deposited on special mould trays
- Also suitable for fatty dough and dough containing a high proportion of raisins and fruits

### Optional equipment

- Automatic tray transport system
- Dough chunker TPT



### Technical specifications

Number of pockets	5-pockets	6-pockets
Maximum hourly output	9,000 pcs	12,000 pcs
Scaling range (infinitely adjustable)	30-140 g	30-140 g
	Special scaling ranges available on request	
Machine weight	approx. 2,200 kg (6-pockets)	
Power	approx. 4 kW	



## Roll quality without compromise

The demands of our customers have changed considerably over the past years. Besides freshness and quality of the bakery products, customers attach great importance to variety today. Therefore, we as Fortuna company use all our skills, creativity and experience to develop lines with which you can produce a great variety of products of best quality craftsmanship. Our product assortment ranges from high-quality machines for craft bakeries up to computer-controlled lines for industrial bakeries. Depending on production output and space requirement we differentiate between two line design concepts: the compact concept offering an hourly output of maximum 8,000 pieces and the modular concept for producing large quantities in one to three shifts.

### Bread roll line concept "Compact"

**Fortuna provides every bakery with a bread roll production line that suits its requirements. For small and medium-sized businesses we offer a variety of compact lines, which can produce up to 8,000 rolls per hour during 6-row operation. You may choose from sole production lines for cut-in or stamped bread rolls as well as from combined lines with cutting and stamping stations.**

- Intermediate proofing unit with climate control
- Automatic flour dusting
- Cutting unit with pulling knife
- Adjustable long moulding pressure plate, removable for cleaning
- Stamping unit with a revolving turret system for a greater variety of shapes
- Computer controlled with SPC and operating panel (with dialog function)
- Various deposition patterns programmable
- Pockets can be blocked
- Exact depositing with the closure underneath
- Bypass conveyor belt to deposit the dough pieces directly on baking trays
- Automatic sterilisation and drying
- Panning on proofing trays such as baking trays or plastic trays  
2 trays 60 x 40 cm | 1 tray 58 x 78 cm | 1 tray 58 x 98 cm

#### Optional equipment

- Oscillating unit
- System for the production of double rounds
- Side discharge conveyor for pretzels or curled products at the end of the proofing time
- Deposition on long baking trays
- Curling unit
- Seeding unit
- Final proofing unit
- Protection against collision

### Bread roll line concept "Modular"

**For continuous industrial operation we recommend a modular roll production line. It provides custom-made maximum performance and its equipment is entirely arranged to meet your customer-specific demands. The flexible, modular construction design and the high hourly output of up to 21,000 pieces leave nothing to be desired.**

#### The bread roll lines consist of the following modules:

- Divider-rounder
- Intermediate proofing unit
- Stamping unit
- Seeding unit
- Panning on proofing trays such as baking trays or plastic trays  
6 trays 60 x 40 cm | 3 trays 58 x 78 cm | 2 trays 58 x 98 cm  
and customer specific baking tray dimensions

#### Optional equipment

- Seeding unit with automatic seed collection
- Final proofing unit
- Curling unit
- Deposition of extra large baking trays possible
- Automatic flour dusting of baking trays
- Discharge to automatic tray transport systems, continuous furnaces or cooling tunnels possible
- Protection against collision



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# BREAD ROLL LINE CONCEPT "COMPACT"

## Find the suitable line for your product range



	Number of pockets	Working width	Hourly output				
<b>Bread roll line concept "Compact"</b>							
<b>Dinner roll systems</b>							
Kompakt SB	4,5	600	4000 to 6000				
Premium S	4, 5, 6	600 or 800	4800 to 8000				✓
<b>Roll systems for stamped products</b>							
Kompakt 2	2	600	2400	✓	✓		✓
Kompakt G (Nano)	5	600 or 800	4500	✓	✓		✓
Premium F	4, 5	600	4800 to 6000	✓	✓		✓
<b>Combined roll systems</b>							
Kompakt SB	4, 5, (6)	600	4000 to 6000		✓		✓
Premium K	4, 5, 6	600 or 800	4800 to 8000	✓	✓	✓*	✓
<b>Bread roll line concept "Modular"</b>							
Profiline S	4, 5, 6	800	8000 to 14500				
Profiline F	4, 5, 6	800	8000 to 14500	✓	✓		✓
Profiline K	4, 5, 6	800	8000 to 14500	✓	✓	✓*	✓
Profiline M	4, 5, 6	800	6000 to 10000			✓	











Further configurations available on request.



Bread roll line Premium K with divider-rounder Primus and dough chucker



# BREAD ROLL LINE CONCEPT "MODULAR"

									
	✓		✓						✓*
✓	✓		✓		✓	✓*	✓*	✓*	✓*
	✓				✓	✓	✓	✓	✓*
	✓								✓*
✓	✓								✓*
✓*	✓		✓	✓	✓				✓*
✓	✓	✓*	✓	✓	✓	✓*	✓*	✓*	✓*
	✓		✓		✓	✓*	✓*	✓*	✓*
✓	✓								✓*
✓	✓	✓*	✓	✓	✓	✓*	✓*	✓*	✓*
	✓	✓*			✓	✓	✓	✓	✓*

\* Supplementary equipment required



## Fortuna's modular design

No bakery is like another. Therefore, you won't get an off-the-shelf bread roll line by Fortuna, but an individual line which meets your demands. Regarding the equipment, it will be completely assembled according to your specific requirements. Our line's modular design makes this possible. Depending on which products you want to produce, you can choose from various assemblies. Below a small selection can be found.

### Long moulding unit

With the newly developed long moulding unit the dough pieces are rolled as tension-free as possible. Thus, the rolls become more uniform and compact, which will result in a higher product quality.



### Stamping/cutting unit

The stamping/cutting unit can be equipped with different stamping tools. Depending on the product type, the dough pieces are either transferred to round or long trays, stamped or cut by means of a pulling knife.





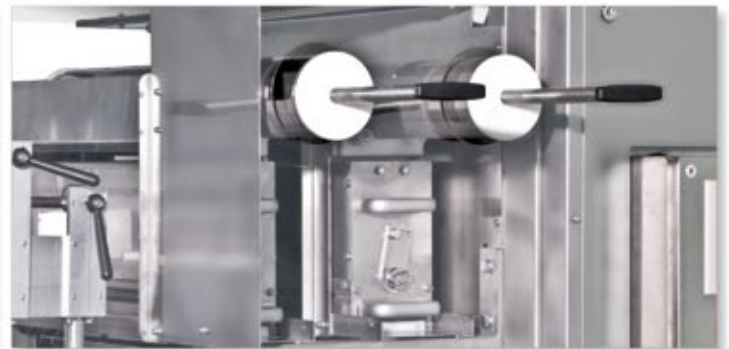
## Panning unit

This deposition unit, for example, is designed for filling one standard tray/box 58 x 78 cm or two trays 60 x 40 cm. The filling layouts are stored in the recipe memory and they are available at the push of a button.



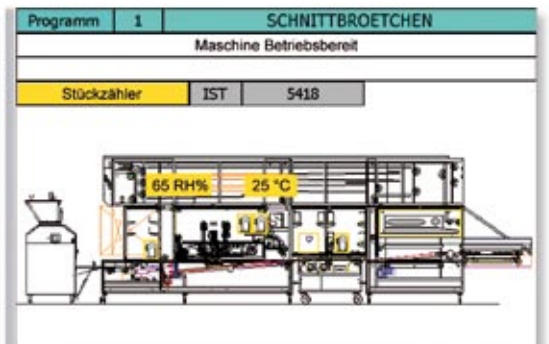
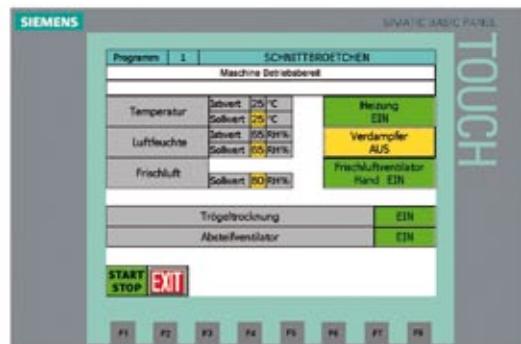
## Stamping unit flour duster

The stamping unit flour duster can be used for flouring both the stamping trays and the dough pieces. The flour quantity is infinitely variable.



## Program control

Line change-over is performed in a program-supported manner. After calling up the required program the line is switched over – partly in a fully automatic and partly in a menu-controlled manner – to the respective product.



# As individual as your company

Due to our manifold equipment variants, your bread roll line can be exactly adjusted to the requirements of your bread roll range. Whether seeded products or pretzels, curled products or Berliner: Fortuna offers the suitable equipment for each requirement. You will not find any redundancies at our lines. Because of the customized construction you get exactly the functions you really need.

### Dough chunker

The dough chunker allows for supplying large dough quantities at once by means of lift dumper. Dough infeed is automatically adjusted to the need of the divider-rounder.



### Side discharge

When the proofing time is completed, the dough pieces move by means of a side discharge out of the line. Via a slide the pieces are transported to a work table or to a further machine (e. g. curling machine).





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## Direct pass through

Via the direct pass through system the round dough pieces coming from the divider-rounder are directly transported to the deposition unit. For this, program-controlled adjustment of the infeed belt is performed in such a way that the proofing cabinet is bypassed.



## Seeding unit

The seeding unit consists of several seeding containers for the most different types of seed ranging from coarse to fine. The containers are manually inserted in the seeding unit, the seeding material quantity can be freely selected.





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