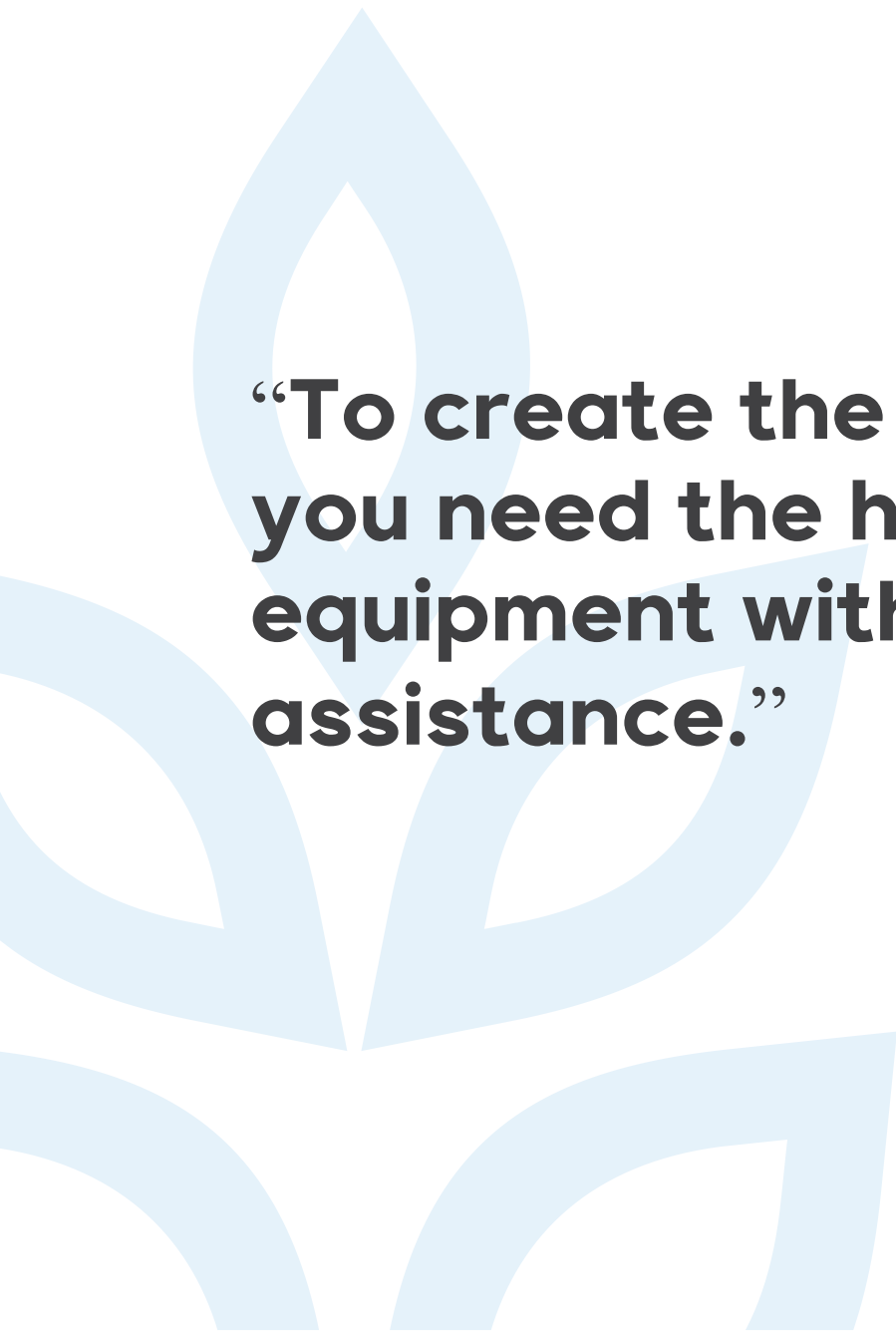




• Bakery • Patisserie • Chocolate • Gelato • Ice Cream • Pizzeria • Food Processing • Industrial Lines



**“To create the best possible products,  
you need the highest quality  
equipment with expert technical  
assistance.”**





### Automatic Micro Ingredient Dosing

- Constant dosing of ingredients
- Eliminate product wastage
- Store between 1 - 99 recipes for consistency
- Made completely of stainless steel
- Completely customisable to meet your size needs



### Indoor Fabric Silo Systems

- Made from watertight High Tenacity Trevira fabric
- Stores powdered products between 3- 70Tons
- The top section of the sack acts as a filter to ensure hygiene & optimum oxygenation
- Custom-made to best fit your requirements
- Assembled on site



### FLN Line

- Efficient production of liquid sourdough
- Provides reliable and consistent results
- Develop your own unique sourdough flavour
- Control of the fermentation process by temperature or pH level
- Automatic conservation mode



### BD3 Depositor

- Compact tabletop size
- Depositing volume of 10- 550ml
- 25lt hopper capacity
- Dishwasher-proof for fast & easy cleaning
- Made completely of stainless steel



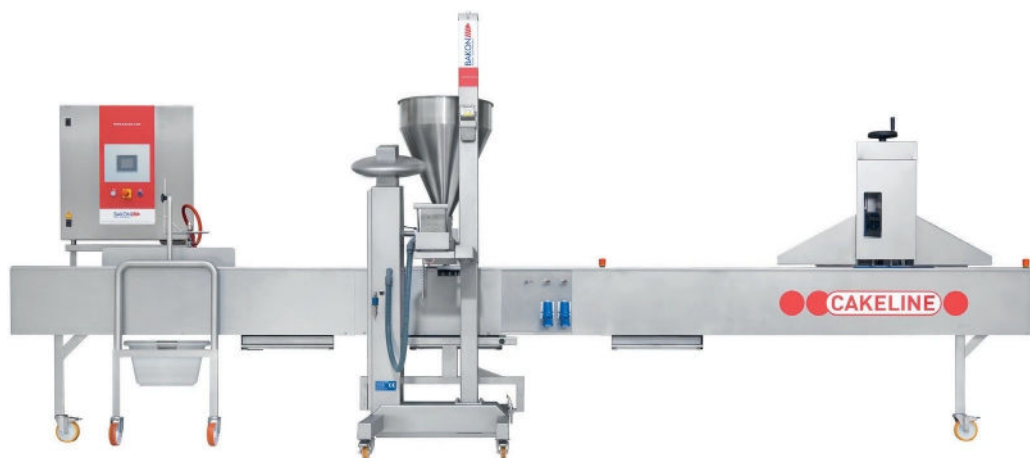
### BD5 Depositor

- High-performance depositing directly out of a mixing bowl, container or pail
- Equipped with a hose & handgun
- Suitable for individual products such as muffins & desserts
- Built from RVS304
- Compact & easily movable



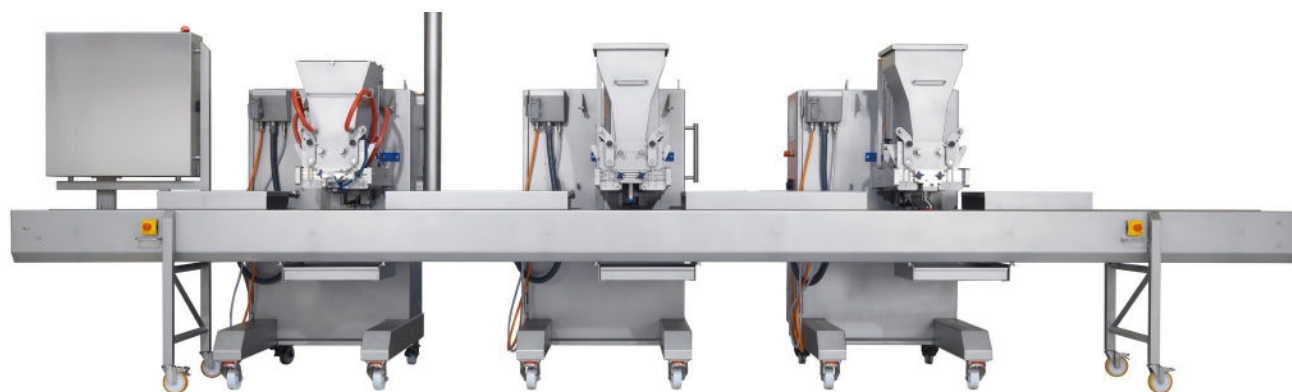
### BD9 Depositor

- Equipped with a full-colour touchscreen for easy setting & storing of recipes/parameters
- Hopper volume of 35or 65lt
- Electronically adjustable dosing height
- Dosing volumes ranging from 10 - 1100ml depending on unit
- Incredible dosing accuracy, speed & adjustability



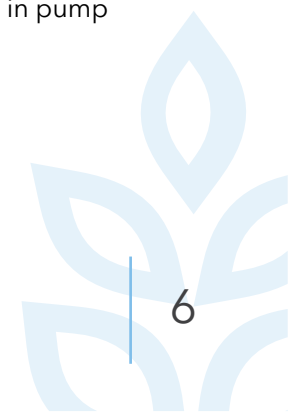
### **Cakeline**

- Designed for the high-volume production of round or square cakes
- Modular design for customisable solutions
- Available with a syrup sprayer, multi-depositor or gearwheel depositor, transfer pump & pressing unit
- Central operation control panel
- Output capacity of 360 cakes per hour



### **Gearwheel Depositor Line**

- Designed for high-accuracy depositing
- For producing a wide range of products at high speed
- Pump housing with ceramic coating
- Feeding rollers for constant pressure in pump housing
- Advanced HMI operating panel
- Programmable up to 100 recipes







**Compact Ultrasonic Slicer**

- Precision cutting by titanium blades
- Suitable for cake & savoury products, round or square
- A safety system that prevents access during the cutting process
- Designed for up to 800 x 600mm baking trays
- Set your own cutting parameters or cutting patterns



**Inline Ultrasonic Slicer**

- Multiple blades for higher production capacity
- Equipped with a Lexan glass protection hood & pneumatic shock absorbers
- Revolutionary cleaning system with UV-C light for thorough cleaning & disinfection
- Designed for 100x600mm up to 800x600mm baking trays
- Full-colour LCD touchscreen with many settings, functions & capacities



**Gearwheel Depositor**

- Process a wide range of different products
- High production speed & accuracy
- Pump housing with ceramic coating
- Easily moveable on castors
- Completely dismantlable for cleaning
- 10inch full-colour touchscreen with a large range of functionality



### **SVG3 Universal Line**

- Suitable for all dough types & weights including direct dough to fully fermented or hydrated dough
- Divide dough from 20 - 1500gm
- Divide up to 1500 pieces per hour per row
- Round dough from 30 - 180gm using different cup sets
- Round up to 1000 pieces of dough per hour, per row
- No oil production makes cleaning quick & easy



### **Divimaestro Divider**

- Patented dividing system for all soft & fermented dough using an electronic scale
- Precise & consistent dough weights
- Gentle stress-free dividing of doughs up to 90% hydration
- Electronic dough thickness regulation
- Movable touchscreen control panel with a wide range of functionality
- Capable of up to 1500 pieces per hour





## SV300 Universal Divider

- Divide dough from 10-2500gm
- Easily divide doughs with up to 90% hydration
- The dough is treated by a traditional no-stress system during lamination & dividing
- Adjustable belt options between 1- 8rows
- A versatile unit that can simply connect to many different line or depositing options
- Equipped with a control panel capable of storing up to 20 recipes



## Simplex F516

- An easy moulding solution for fresh and rested doughs
- Suited for long rolls, baguettes and flat products whilst being easily connectable to dividers and lines
- 2 or 4 adjustable rollers to adjust dough lamination (pre-lamination roller on request)
- Adjustable upper belt with locking system for flat dough pieces
- Adjustable pressure table on the out-feed conveyor belt on request



### Maxiform Range

- Forming and filling range designed to make sweet or savoury products with or without fillings
- Ideal for the production of ethnic foods or products in a variety of shapes
- Hourly production of up to 10,000 pieces at 30gm
- Product size from 7-180gm
- Simple to operate, with total control of all product parameters



### Cutting / Stamping

- An automatic cutting and/or stamping machine used to create a new shape on spherical or long products
- Can be connected to the forming and encrusting machine on the Maxiform line
- Stores recipes for quick reference
- Can produce up to 3,000 pieces per hour
- Easy to clean



### Piccola Machine

- Automatic forming and filling machine to make salty and sweet products with or without filling
- Compact machine, ideal for smaller places
- Suitable to produce vegetarian, gluten-free and lactose-free products
- Provides total control of product weight, size, length and shape



### Gelmatic Range

- Produces incredibly dry and consistent gelato
- Electronic freezing control through many sensors and programs
- Three-blade stainless steel mixer with interchangeable scrapers
- The PLUS machine is equipped with the Bravo patented Ionic System + Inverter



### Trittico Startronic Range

- Equipped with the exclusive Ionic System®
- Designed to help you create the most consistent and delicious artisan gelato or sorbet
- Features customisable programs
- Three-blade stainless steel mixer with interchangeable blades
- PLUS machine is equipped with the Bravo patented Ionic System + Inverter



### Trittico Evo

- A revolutionary multi-function machine equipped with the exclusive Ionic System®
- Designed to help you create the most consistent and delicious artisan gelato, sorbet, custards, curds and pastry products
- Patented system that detects the gelato humidity and the precise percentage of water already frozen in the mixture



### Wheeling Tempering Machine 14kg

- Table-top moulding/tempering wheel
- Melts & tempers chocolate callets
- Designed to be a low-investment machine ideal for professional production
- Full stainless steel body
- Digital thermostat



### Wheeling Tempering Machine 30kg

- Efficiently melts & tempers chocolate callets
- Equipped with a vibrating table
- Designed for a higher output of professional chocolate production
- Features a full stainless steel body with castors
- Digital thermostat



### Panning Machine

- Designed specifically to simplify the task of coating small products
- Perfect for chocolate coating coffee beans & all types of nuts
- Equipped with an integrated fan & duct that feeds filtered air into the sphere when necessary
- Fitted with extendable telescopic legs
- Compact size that has been designed to be easily disassembled & cleaned





### Enrobing Line

- Designed to automate chocolate coating with minimal wastage
- The thickness of the chocolate coating can be adjusted by the vibrating system & blowing unit
- Equipped with a double chocolate curtain, vibrating station, detailer & conveyer belt
- Significantly increase production capacity
- Adjustable conveyor belt speeds



### Mini Moulding Line

- Designed to enable the processing of several mould layouts during a single production run
- Chocolate is distributed directly from the tempering machine into the moulds
- Fill up to 4 moulds one minute
- Surplus chocolate is collected and pumped back into the automatic tempering machine
- Equipped with a vibrating table to eliminate any air bubbles

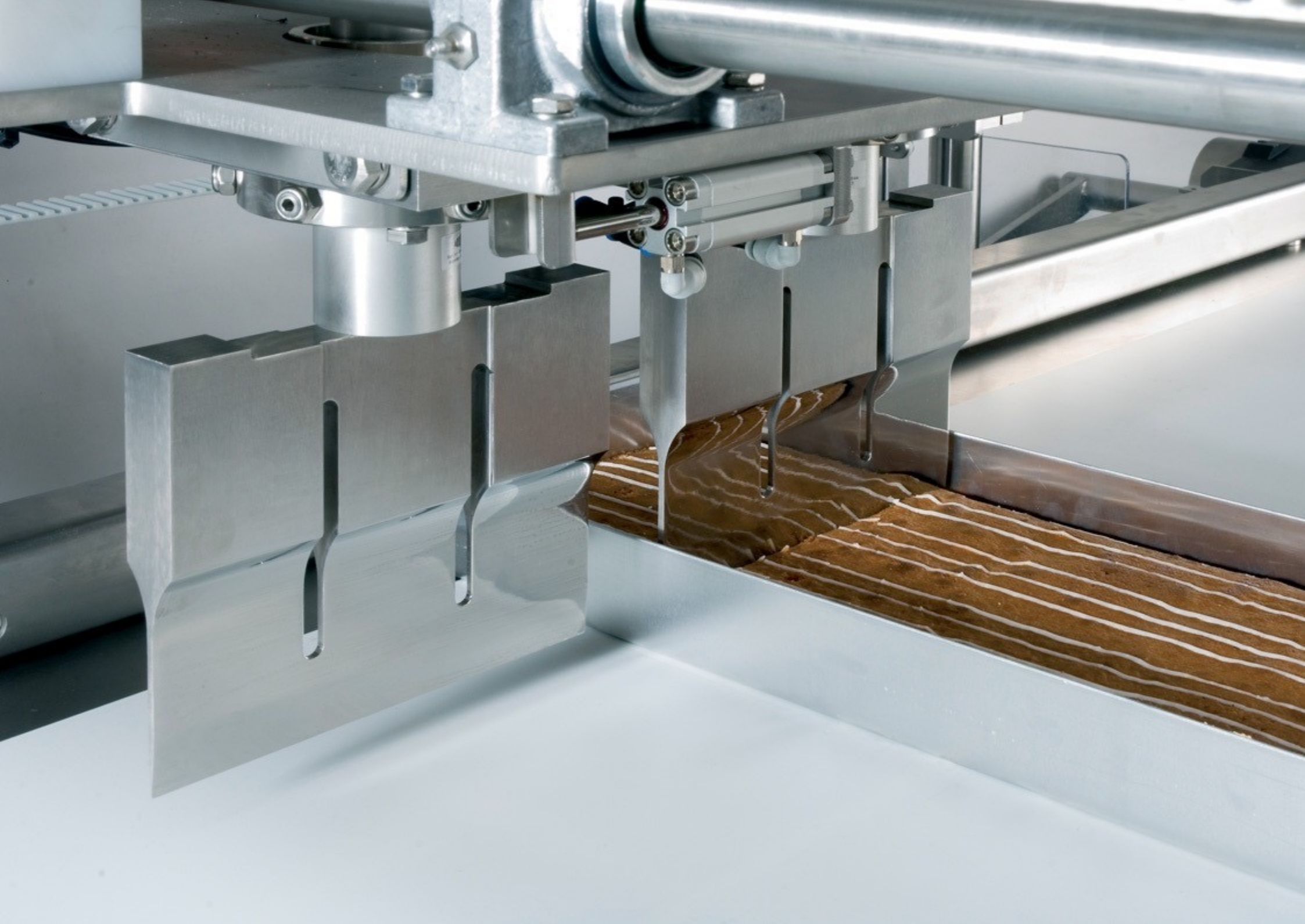


### CW Tempering Machine

- Designed to consistently temper your chocolate and improve chocolate quality
- Ideal for increased chocolate production capacity
- Available in CW20, CW40 and CW60 and CW80
- Able to produce up to 200kg of chocolate per hour, model dependant
- Microprocessor with digital temperature display & heated vibrating table
- Pedal to dose the chocolate

















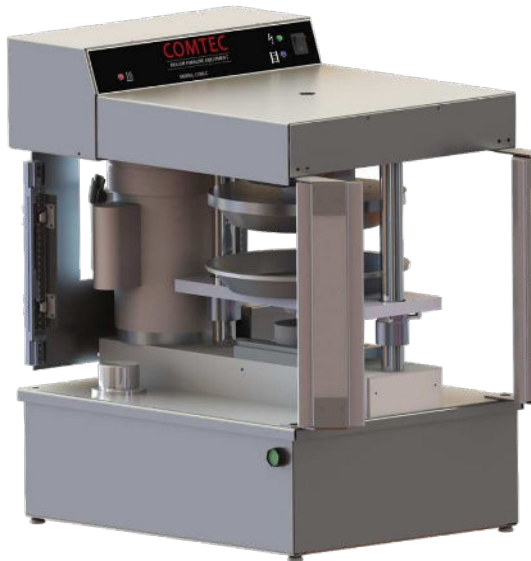






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ESTABLISHED 1970





### **Pie Press**

- Designed to form crusts one at a time or simultaneously depending on the output
- Fast, simple & economical to operate
- Perfect for any pie or tart production
- Designed to eliminate trimming & flour dusting
- Equipped to produce hundreds of popular crusts in various shapes & sizes



### **High Volume Pie Press**

- Automated forming of both top and bottom crusts
- Capable of producing 900 presses per hour
- Computer-monitored performance & easily adjustable performance settings
- Designed to eliminate trimming & flour dusting
- Customisable settings for each product produced





### Mino Depositor

- Designed to form & deposit onto a 40cm wide tray
- Integrated touchscreen control panel
- Adjustable depositing rollers & tray speed
- Automatic tray lowering a fixed nozzle plate
- Easy access to components to facilitate cleaning operations



### Bisky Depositor

- Automated forming & depositing machine
- Store up to 50 programs on the integrated touchscreen
- Available in 3 tray sizes
- Low-height hopper enables easy access for dough loading
- Quick dismantling of parts in contact with dough for cleaning



### Esla Depositor

- Automated forming & depositing machine
- Produce 80 - 100kg of biscuits per hour
- 40lt hopper capacity
- Store up to 99 programs on the integrated touchscreen
- Anti-slip conveyor belts with tray detection technology
- Suitable for a wide range of shapes & sizes



### Duero Depositor

- Automated forming & depositing machine
- Store up to 99 programs on the integrated touchscreen
- Features a motorised wire-cutting device & automatic tray feeder
- Adjustable speed & time of depositing rollers.
- Height adjustable conveyer belt
- Available in 3 tray sizes



### Tago Depositor

- Double colour forming & depositing machine
- Suitable for 600 x 800mm trays
- HD touch screen moveable panel
- Wide range of shapes is possible thanks to the combined nozzles
- Equipped with a jam function & double hopper



## Enrich360 Bio-Dehydrators

- Food waste bio-dehydrators
- Designed for small, medium and industrial food manufacturers
- Capacity per day of 22 - 1100kg depending on model and size
- Convert meat, fish, fruit, vegetables, coffee grinds, flowers etc (See brochure)
- Reduce original waste volume between 80-93%
- Empty bins into the top of the unit and begin the cycle
- Bin lifters/tippers available for large industrial units
- Enrich360® certified distributors collect the fertiliser or you can use it for your own garden
- Designed to complete a cycle approximately every 8-10 hours
- Simple-to-use functionality
- Reduce landfill and your environmental impact
- Eligible for government grants and cash incentives (State dependent)
- Enviro-crate are manufactured from 100% recycled materials



### **Florida 70 Benchtop Pasta Extruder**

- Produces a wide range of pasta shapes and sizes
- Perfect for small business application
- Produce up to 4kgs of pasta per hour
- Tank capacity of 1.5kgs
- Simple to clean and dismantle
- Range of dies available for your application
- Single-phase unit



### **Florida 95 Benchtop Pasta Extruder**

- Perfect for small business, professional and commercial application
- Free-standing unit
- Easy-to-use control panel & Functionality
- Can produce up to 15kgs of pasta per hour
- Tank capacity of 8kgs
- Simple to clean and dismantle
- Made in Italy



### **Florida 150DV Benchtop Pasta Extruder**

- Designed for large producers of fresh pasta looking for continuous production
- Free-standing unit
- Can produce up to 150kgs of pasta per hour
- Equipped with two mixing tanks
- Temperature control & water cooled duct
- Range of dies available for your application
- Available in a range of sizes



### **M Premium Line Spiral Mixer**

- Fixed bowl spiral mixer
- Designed for intensive use & to be silent in operation
- Improve your dough quality whilst reducing mixing times
- Fitted with Escher's Premium Drive System
- Two-way bowl rotation with automatic timers



### **MT Premium Line Spiral Mixer**

- Self-tipping fixed bowl spiral mixer
- The machine is tipped to empty the dough onto a bench or into a dough divider
- Available in left or right tipping
- Capacity range of 80 - 240kg dough weight
- Equipped with two speeds, two motors & two-way bowl rotation
- Touch screen programmable controller version available



### **MR Premium Line Spiral Mixer**

- Removable bowl spiral mixer
- Available in standard control or touchscreen
- functionality with Vario-Drive
- Features a hydraulically controlled cone that engages under the bowl, maintaining constant pressure, eliminating wear & eliminating bowl slippage
- The Taper shaft guarantees a constant number of bowl revolutions & dough consistency
- Available between 80 - 500kg dough weight





### MW Mixer

- Removable bowl double tool mixer
- Patented bowl locking & frictionless rotation system
- The rapid homogeneous blending of all ingredients is followed by intensive kneading
- Perfect solution for stiff, hard & high hydration doughs
- Short mixing time with exceptional output
- Available between 120 - 400kg dough weight



### PM-D Line Planetary Mixer

- Planetary double tool mixer with removable bowl
- Independent tool movement with individual speed regulation & inverted movement
- Designed to create mixing geometries that homogenize & improve dough quality
- Features a completely oil-free design for reduced maintenance & hygiene
- Integrated touch screen with a range of features
- Available between 120- 400lt



### PM-DB Line Planetary Mixer

- Planetary double tool mixer with removable bowl
- Features a bowl that can be heated or cooled during production
- Equipped to stir the mixture with a positive and/or negative pressure
- Perfect for a high rate of industrial production
- Can be supplied with a complete range of tools for different functions
- Available between 200 - 600lt





## Wind-Up Grill

- Designed by chefs, with ease, practicality and optimum flavour at the forefront
- Extensive cooking surface and state-of-the-art elevating system
- Sloped cooking surface area allows the grease to run down the grill bars and into the cooking area, preventing grease build-up
- Manufactured from solid stainless steel
- Ability to control the grill over the fire, allowing the user to cook multiple things at once, from all angles of the grill
- Incredibly versatile
- Improved flavour from primal cooking methods



## Charcoal Oven

- Allows you to cook all types of foods retaining, the natural flavours and bringing out a unique taste
- Grill and oven in one
- Cooks 50% faster than any other open grill or oven
- Cooks hard and fast, or long and slow depending on how much wood/charcoal you put in it
- Can roast, grill, bake, steam, braise, smoke
- Designed to fulfil the demands of professionals in the food and hospitality sector
- Ability to control the airflow through the oven and regulate the intensity of the flames and smoke levels by closing the vent
- More efficient than traditional barbecues, requiring less charcoal and providing a more consistent result
- Entirely new flavours are imparted by the heat source, bridging the gap between grilling and hot-smoking





**Semi Automatic Bun Rounder**

- Rounds pieces of dough with alternating smaller & larger movements
- Moulds all standard dough types
- Features easy cleaning accessibility & low energy consumption
- Equipped with continuous automatic lubrication
- Designed for 40 - 110gm dough weight, other models and sizes are available



**Automatic Bun Rounder**

- Designed to be the most consistent and simple-to-use bun rounder
- Extremely sturdy and stable design
- High output capacity
- Can divide and round all types of dough with accurately applied pressure
- The gearbox consistently runs in an oil bath which ensures the machine operates quietly and has a long service life
- Designed for 40 - 110gmdough weight, other models and sizes are available



**Primus Divider Rounder**

- Automatic dough divider/rounder with integrated touchscreen
- Equipped to easily handle difficult doughs with long proving times
- Output capacity of up to 8000 pieces per hour
- Convenient dough feeding system via dough hopper
- Designed to handle the extremely sticky dough without adding flour to the drum
- Easy cleaning access for all machine parts



### **Delice Refrigerators & Freezers**

- Designed in pastry or ice cream-specific models
- Equipped with a radial bottom for optimum cleaning
- Controlled by an easy-to-use control panel that enables maximum precision
- Accommodates trays measuring 60x40cm or 60x80cm



### **Delice Plus Refrigerators & Freezers**

- Designed to store chocolate or fresh pastry products
- Adjustable humidity using the control panel
- Made using sustainable materials including a double glazed front door
- LED energy-efficient lighting throughout
- Available in low-humidity & high-humidity models



### **Maxi Rack Blast Freezers**

- Range of roll-in blast freezers designed for rapid chilling
- Equipped with an insulated floor & ramp for trolleys
- Multifunctional 7" touchscreen control panel with self diagnostics
- Features a thawing function & drying cycle
- Available in 6 different sizes



### Runner Basic Blast Freezers

- Designed for blast chilling & shock freezing
- Tropicalised system
- Automatic defrosting system with pause
- Simplified electronic control board
- Hard/soft chilling & freezing by time or by the probe



### Atlas Refrigerated Counters

- Range of under-bench refrigeration & freezer units
- Automatic defrosting by heating elements
- Capacity for a built-in condensing unit or remote condensing unit with a valve system
- Digital control system with easy-to-use functionality
- Available in 2, 3 or 4 doors



### Runner Top Blast Freezers

- Designed for blast chilling & shock freezing
- Automatic defrosting system with hot gas
- Multifunction touchscreen control board
- Cycles programming
- Equipped with fan speed control & hard/soft chilling



### Under-bench Freezer

- Equipped with the HSS system, which guarantees perfectly uniform temperatures and a high-performance tropicalised refrigerated system
- Ideal for pastry, chocolate and bakery products
- Temperatures can range from -15 to -20 degrees
- Electrical defrosting device for automatic elimination of condensation
- Accommodates for 60x40 trays
- Available in 2, 3 or 4 doors



### Under-bench Proofer

- Essential tool for bakery professionals who wish to obtain a perfect leavened product
- Ensures flexible production
- Ability to control temperature and humidity
- Temperatures can range from -2 to +35 degrees
- Easy to use electronic control board
- Suitable for 60x40 trays or containers
- Available with 2, 3 or 4 doors



### Fast Pozzetti Counter

- A visually appealing 'plug-in' Pozzetti counter equipped with ventilated refrigeration and a motor inside
- Four swivel wheels allow it to be moved inside and outside
- Suitable for serving customers both inside and outside the premises
- Allows you to expand your serving facilities
- Made in Italy



### Fast Panorama

- Panorama Technology
- Available in four lengths: 4 holes (800mm), 6 holes (1,100mm), 8 holes (1,300mm) & 10 holes (1,500mm)
- Equipped with ventilated refrigeration and an onboard motor
- Can be installed anywhere
- Suitable for indoors and outdoors



### Jolly Counter

- The first professional, free-standing display case for gelato with Hybrid Cooling Technology, an innovative technology based on dual-source refrigeration which guarantees continuous chilling in the display case during defrosting
- A polyethylene base with pioneering functions
- Fitted with the rear closing system (HCS) which improves the quality of gelato storage, hygiene, and energy savings
- LED lighting
- Significant noise reduction





### Sam80 Display Case

- RDF system reduces the number of defrosts, thereby benefiting the preservation of the gelato
- Energy savings and greater hygiene thanks to the combination of RDF and the HCS closure system, made with Plexiglas sliding doors
- Double evaporator
- 6 different possible angles for the display top
- LED lighting



### Drop-In Delice Display Case

- Equipped with a tank that has removable display shelves in three different positions
- Can be used to preserve anything from pastries, cold snacks and praline pastries, to products that require cold-heat or dry heat, and gelato
- Great visibility of all the foods on display
- Maximum service comfort
- Comes with refrigerated storage
- Allows you to display and best preserve products of different heights
- Glass frames
- LED lighting



### **Benchtop Manual Doughnut Fryer**

- Designed to bring flexibility and efficiency to your production
- A manual model with a dual handle system
- Simple to operate
- Can produce between 160 and 240 doughnuts depending on the model
- Available in bench-top open-basket model



### **Semi-Automatic Doughnut Fryer**

- Designed to increase your doughnut frying capabilities
- Made entirely of stainless steel
- Available with integrated proofer & draining table
- Simple to operate
- Frying capacity of up to 60 doughnuts



### **Automatic Doughnut Fryer**

- Designed to automate your doughnut frying production
- Touchscreen control panel with programable doughnut settings
- Fully automated doughnut flipping
- Reduced frying time & increased product quality
- Output capacity of up to 600 pieces per hour



### Cookie Former F250

- Suitable for forming pastries, endless belts and cake bases on baking trays with a width of up to 250 mm
- Particularly suited for those who process a wide range of different, small dough quantities
- The F250 occupies about 60 m<sup>2</sup> of baking area per hour, which means up to about 300-400 trays with dimensions of 250 mm x 580 mm per hour
- Capacity of up to 240kg per hour or roughly 30 sheets per hour



### Cookie Former 450

- Suitable for forming pastries, cake bases (round as well as endless) and grid bases on baking trays with a width of up to 450 mm
- Particularly suitable for medium to large quantities of pastry
- Occupies about 100-160 m<sup>2</sup> of baking area per hour, which means up to about 400 trays with dimensions of 400 mm x 600 mm per hour
- Capacity of up to 550 kg per hour or roughly 300 sheets per hour



### Cookie Former 600

- Suitable for forming pastries, cake bases (round as well as endless) and grid bases on baking trays with a width of up to 580 mm
- Particularly suitable for large quantities of pastry
- Occupies approximately 145-215 m<sup>2</sup> of baking area per hour, which means up to approximately 400 trays measuring 580 mm x 780 mm per hour
- Capacity for up to 650 kg per hour or roughly 400 sheets per hour



### Tregor Moulder

- Pre-laminating system between 3 rollers
- Designed to roll & shape dough balls
- Dough stretched between woven wool moulding belts
- Easy adjustability & dismantling
- Output capacity up to 1800 pieces per hour



### Diva 2 Divider

- Hydraulic stress-free dough dividing
- Suitable for all types of doughs & shapes
- Easy to clean removable divider head segments
- Available in round or square tanks
- Output capacity of 120 cycles per hour



### Autopain Divider

- Hydraulic stress-free soft dough grid system
- Equipped with Vario-Press to reduce pressure & keep bubbles inside the dough
- Features an Alveoform system for handmade-looking baguettes
- Includes standard functions of 20-piece divider & pastry press
- Allows you to use a cold fermentation process





### Rheopan Precision Line

- Designed for high-precision dough dividing
- Automatic dough weighing & adjusting
- Stress-free technology
- Perfect for highly hydrated or hard doughs
- Divides into two lanes with a guillotine cut at the desired length
- Flexible, as all components of the RheoPan Precision Line can be purchased individually
- Maximum capacity output of 630kg per hour



### Kraftline 2.0 Bread Line

- Designed for the automatic production of various bread types
- Perfect for loaves, baguettes & rustic bread
- Made up of multiple interchangeable units
- Simple-to-use functionality
- Output capacity up to 2000 pieces per hour





### Genius Pizza Deck Oven

- Stone and convection cooking for uniformity.
- Quick heating and adjustability
- Small footprint oven
- Aesthetic design for shop fronts
- Working temperature between 45 - 455 degrees
- Available in 1-3 deck configurations
- Available with self-condensing hoods and proving chamber



### Pizza Divider Rounder

- Available in 2 sizes: PO AR 300 and PO AR 800
- PF PO AR 300 produces 700 pieces/h at 250g And has a dividing capacity of 50g - 300g
- PF PO AR 800 produces 700 pieces/h at 250g, 350 pieces/h at 500g & 200 pieces/h at 900g; and has a dividing capacity of 50g- 900g
- Both sizes have a 30kg dough hopper capacity
- Counter timer functionality
- Rounded dough balls come out the top for easy accessibility



### DSA Pizza Dough Roller

- Roll your base out in seconds
- Available in 4 sizes to accommodate various base sizes
- Adjustable thickness from 0-5mm
- Optional Patented Touch and Go system allows for auto start and stop, sensing the dough once the operator puts it onto the slope
- Dough weight from 80-900 grams (model dependent)
- Pizza base size from 14 - 45cm (model dependent)



**LP1 S8 Plus Pot & Utensil Washer**

- Double-skinned construction
- Deep-formed tank
- Independent stainless steel wash & rinse arms
- 4 washing cycles
- Double tank filter with debris collection system & pump filter
- Thermostop to guarantee the rinse temperature to HACCP requirements
- Rack size of 550x655mm
- Washing height of 820 mm



**LP2 S Plus Pot & Utensil Washer**

- Double-skinned construction
- Deep-formed tank
- Independent stainless steel wash & rinse arms
- 4 washing cycles
- Double tank filter with debris collection system & pump filter
- Thermostop to guarantee the rinse temperature to HACCP requirements
- Rack size of 700x700 mm
- Washing height of 650 mm



**LP4 S8 Plus Pot & Utensil Washer**

- Double-skinned construction
- Deep-formed tank
- Independent stainless steel wash & rinse arms
- 4 washing cycles
- Double tank filter with debris collection system & pump filter
- Thermostop to guarantee the rinse temperature to HACCP requirements
- Optional steam condenser
- Rack size of 1350x725mm & washing height of 820 mm



### **Make Up Line**

- Designed to make a versatile range of savoury & sweet pastry products
- Customised to your production needs & product sizes
- Makes products such as sausage rolls, croissants, cream-filled pastries, danishes, pasties & more
- Ability to connect to your existing network
- Ability to add new tools to create a new product line
- Easy to operate with a menu-driven control system



### **Pie & Quiche Line**

- Designed to efficiently make pies & quiches at an industrial level
- Custom-made to suit your production & product size
- Extremely heavy-duty construction for long production hours
- Can produce up to 20,000 pieces per hour, model dependent
- Versatile system to create products of all shapes & sizes
- Built-in touch screen with a menu for ease of use
- Built-in servo-driven depositor & dough billet depositor



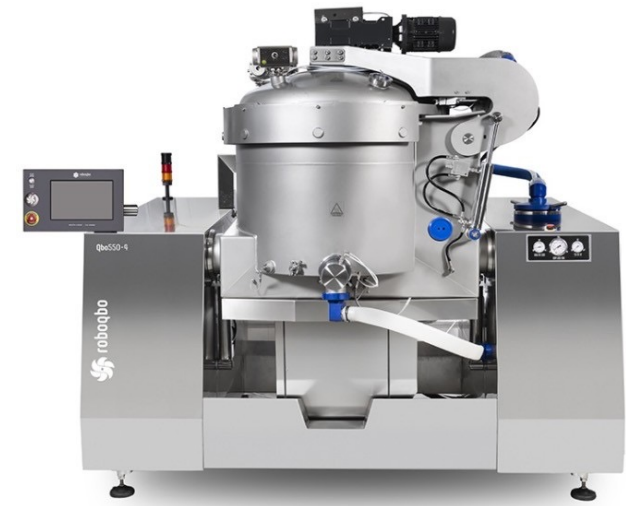
### Qbo8-4 Food Processing System

- Designed specifically for small production or R&D
- Rapid cooking that preserves nutritional properties
- Compact & extremely versatile design
- Built using the same technology as the industrial models
- Benchtop accessibility
- 8lt tank capacity



### Qbo40-4 Food Processing System

- Designed specifically for commercial production
- Cook, cool, concentrate, knead, refine, cut, mix, homogenise & pulverise
- Unaltered natural food colours
- Extremely fast cooling & heating up to 120°C
- Pivoting touchscreen with Windows 10 operating system
- Integrated self-cleaning & washing programs



### Qbo550-4 Food Processing System

- Designed specifically for large-scale commercial production
- Embodies all Qbo cooking features with a 550lt tank capacity
- Produce mass quantities in a single cycle
- Reduce cooking times from hours to minutes
- Store up to 100 recipes
- Fitted with a step ladder to view the product



### FCL-20 Iverpan Retarder Proover

- Designed as a controlled fermentation unit for trays
- Touchscreen control interface
- Electromagnetic automatic black glass door
- Equipped with Salvalink software
- Fitted on double wheels for mobility
- For 60x40cm, 80x46cm or 80x40cm trays



### FC-SK Iverpan Retarder Proover

- Designed as a controlled fermentation unit for racks
- Electromagnetic automatic black glass door
- Set up to 100 different programs with multi-step proving
- Aesthetically designed for shop fronts
- Simple initial setup & installation
- Significant energy savings



### FC Wheel-In Retarder Proover

- Designed to ensure the perfect distribution of cold, heat and moisture throughout the volume of the chamber
- Capacity from 2-15 racks, model and rack size dependent
- Available with a cold steaming system
- Suction system designed to conduct air and moisture from the bottom to the top, obtaining perfect uniform fermentation
- FC-Touch Electronic control panel





### 5-Tray Kwik Co Convection Oven

- Designed to meet the demands of the modern baker
- Touchscreen control panels with large colour display & programs
- Even distribution airflow technology with dual speeds
- Cool touch double-glazed door
- Equipped with Salvalink software
- Available in 60x40cm, 75x40cm or 75x46cm tray sizes



### 9-Tray Kwik Co Convection Oven

- Designed to meet the demands of the modern baker
- Touchscreen control panels with large colour display & programs
- Eco-friendly design resulting in energy-saving capabilities
- Integrated or self-contained exhaust systems
- Store up to 100 programs
- Available in 60x40cm, 75x40cm or 75x46cm tray sizes



### Metro Convection Oven

- Designed as energy efficient roll-in rack
- Touch screen control panel with large colour display & programs
- Suits various rack sizes
- Triple-insulated glass system
- Anti-impact guard on the control panel
- Internal hands-free safety opening system



### Salva EMT Boutique Oven

- A combination of the Salva Kwik-co Convection oven, the Salva Modular Deck oven and the Salva Prover box
- Designed for smaller shop fronts
- Convection and Deck oven for producing bread and pastries
- Worldwide recognition for baking quality, flexibility and versatility
- Guaranteed uniform heat distribution throughout the chamber
- Independent modules allow a different type of products to be cooked in each module
- Available in a range of sizes and configurations to suit your production



### Salva Elecsol Electric Deck Oven

- Uses stone sole plates and adjustable electric heating elements to produce high-quality bread with an outstanding appearance and unrivalled base
- Ideal solution for artisan bakers seeking to make different varieties of quality bread, but with a lighter and more flexible solution than a traditional deck oven
- Versatile and easy to use
- Simple maintenance for easy running of your business
- Available in a range of sizes and integrated setter loader



### NXE Modular Deck Oven

- World-wide recognition for baking quality, flexibility & versatility
- Guaranteed uniform heat distribution throughout
- Independent modules allow individual control
- Setup to 100 different programs
- Available in 1- 4 decks (3 trays per deck)



### NXD Modular Deck Oven

- Worldwide recognition for baking quality, flexibility & versatility
- Available with an integrated setter loader
- Set up to 100 different programs
- Equipped with steam units on each deck
- Greater depth capacity than NXE
- Available in 1- 4 decks (6 trays per deck)



### Boutique Oven

- Designed as a completely customisable oven range
- Utilise the Kwik-Co & Modular oven ranges in one
- Create the perfect oven for your production
- Set up to 100 programs
- Available in an array of combinations & size parameters
- The perfect shopfront showpiece



### Sirocco Rack Oven

- Manufactured to obtain maximum gain on the first bake
- Simple to use rotary rack ovens
- Integrated touchscreen control panel
- Cool touch door system
- Energy efficient orientated design with advanced air flow system
- Available in 3 oven sizes to accommodate rack variations



### Magma Oven

- Designed as cyclothermic ovens that utilise radiant panels
- Features a rapid loading/unloading system.
- Load bread directly onto the hot stone sole system
- Manufactured to meet your production requirements



### TAV Oven

- Heavy-duty annular steam tube deck oven.
- Strong heat retention for heavy production loads
- Automatic setter for loading/unloading
- Thermal insulation increases energy efficiency
- Independent steam in each chamber
- Minimal heat loss when unloading
- Available in a range of sizes and automatic setter loader configurations



### Salva Bakery Slicer

- Designed for continuous operation and to slice any type of loaf
- Built with high-quality components, ensuring a long working life and guaranteed low maintenance
- Fast, precise, clean slicing thanks to suitable linear speed and the quality of the blades
- Non-stick, so oil lubrication isn't necessary
- Made of Teflon which allows a clean and smooth cut of all types of bread





### SVP Industrial Volumetric Divider Rounder

- Designed to perfectly divide and round all of your products, from the softest doughs to very hydrated
- Fully automatic and compact
- Can adjust speed and weight without stopping production
- 1-4 row options
- Anti-stress dough system
- Internal and external flour dusters
- Touch screen panel with the capacity to store 200 recipes and sync with other machines



### SVI Industrial Volumetric Divider Rounder

- Fully automated with a highly sophisticated system and user-friendly touch-screen control panel
- 4-7 row options
- Suitable for soft, semi-hard and hard doughs
- Hopper with 40kgs capacity
- Automatic drum oil with spray system and internal and external hopper flour dusters
- Weight range from 15-300 grams
- Anti-stress dough system
- Easy to connect to other production lines



### Professional Under Bench Dishwasher

- Electronic control with 7 wash programs
- Automatic stand-by for reduced energy consumption
- Thermostop system to ensure correct rinse temperature
- Automatic self-cleaning cycle
- The shortest wash program is 90 seconds
- A triple-stage dynamic filtration system



### Professional Upright Dishwasher

- Electronic control with 7 wash programs
- Automatic start on hood closure
- Automatic stand-by for reduced energy consumption
- 20% higher load capacity compared to standard dishwashers
- Shortest wash program is 60 seconds
- Triple-stage dynamic filtration system



### Professional Oven Series

- Humidified convection oven
- Double-stage door open system
- Rapid cooling cycle
- Triple glass door
- Baking uniformity & heat distribution system
- Robust stainless steel construction



### Classic Water Meer Range

- Designed for accurate water dosing & temperature control
- Turbine counting system
- Automatic water dosing of 1- 100lt
- Thermostatic mixer control
- Temperature range from 1- 60°C



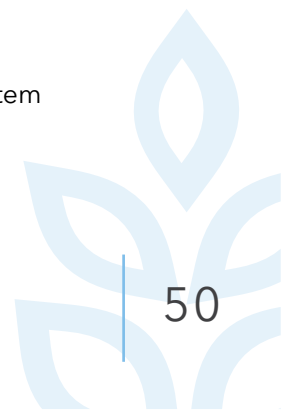
### Digital Water Meer Range

- Designed for accurate water dosing & temperature control
- Memorise up to 50 recipes
- Flow capacity up to 60lt per minute
- Flour temperature display
- Automatic control of 2 or 3 water inlets



### SP Water Chiller Line

- Designed for chilled water under pressure.
- Insulated water tank containing a double circuit
- No contact with ambient air
- SP energy efficient cooling system
- Simple to install & operate







### **C Line Planetary Mixer**

- Designed for confectionery products
- Floor-standing and Bench-mounted models available in a range of sizes
- Manual bowl lift with easy handle
- Variable speed with timer
- Minimal maintenance required



### **TK Planetary Mixer**

- Versatile planetary mixer
- Electronic control panel
- Precise work cycles
- Available with motorised bowl lift
- Safety guard with automatic cut-off function
- Available in 40 - 120lt bowl capacity



### **Two Arm Mixer**

- Versatile planetary mixer
- Suitable for very hydrated doughs and leavened pastry doughs
- Cast iron casting gears obtain higher structural rigidity to avoid any oil leakage
- Variable speed and touch-screen panel
- Bowl capacity between 45 - 160kgs, model dependent



### Tablet Sheeter

- Ideal for small dough quantities
- Teflon coated slides
- Lockable handle controlling dough thickness
- Easy folding for fast & compact storage
- Minimal maintenance required



### LAM Benchtop Sheeter

- Reversible sheeter designed for small manufacturers
- One touch lowering of lamination rollers
- Left & right handed operation of belt control
- Removable polyethylene scrapers
- Easy folding for fast & compact storage



### LAM Floor Sheeter

- Reversible sheeter designed for small manufacturers
- One touch lowering of lamination rollers
- Digital Display of roller height
- Removable polyethylene scrapers
- Equipped with wheels & lockable feet



### **Industrial Smart Sheeter**

- Programmable automatic sheeter
- Touchscreen control board
- Store up to 50 recipes
- Automatic & manual working functions
- Variable speed from 20 – 100cm/sec
- Optional with automatic flour duster & dough winder



### **Autosmart Sheeter**

- Fully automatic sheeter
- Designed for heavy use to achieve thin sheets
- Colour touchscreen control board
- Store up to 50 recipes & activate sequential programming
- Roller positioning with vertical drive
- Automatic flour duster & stress-free dough winder





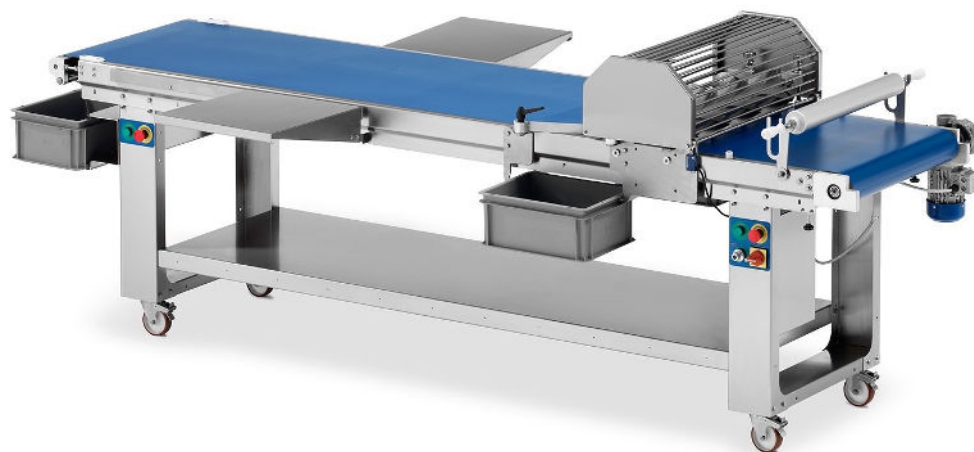
### **Croymat**

- Designed specifically to produce large quantities of croissants
- Scrap dough recovering device
- Lower & upper adjustable dough rolling settings
- Two-stage cutting device
- Interchangeable cutting rollers for other products
- Output capacity up to 10,500 pieces per hour



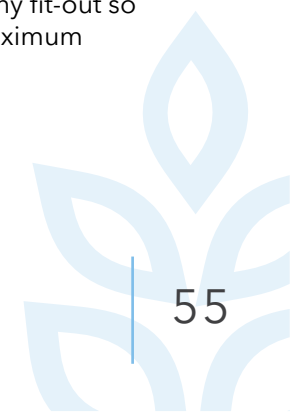
### Makeup Line

- Designed to significantly increase your pastry production
- Automatic calibrating unit & flour duster
- Volumetric pneumatic dosing unit with valves
- Pneumatic guillotine
- Electronic dosing unit & panning system
- Touchscreen control panel



### Tables T Series

- Ideal for small-medium-sized bakeries
- Simple and effective cutting table that speeds up the production of products including croissants, pain au chocolat, mini strudel and puff pastry
- The input calibrator allows maximum sheet thickness to maintain a standard weight for every piece
- The table can be customised to suit any fit-out so that your business can experience maximum efficiency





## Hybrid

- Revolutionary electric convection oven with a capacity for 5 full-size sheet pans (600x400)
- Digital display time and temperature controls
- Ability to gratin, roast, fry, rehear & cook all kinds of foods
- Innovative heat distribution system to ensure uniform temperature & even cooking
- Back-ventilated double-glass door with heat-reflecting coating for a low contact temperature
- Available in digital and mechanical configurations



## San Giorgio SG10TC

- Touch screen control with 7" display and 800x400 resolution
- Perfect temperature control and dynamic distribution air circulation system with inverter
- Glass with a heat-reflecting coating to guarantee a low contact temperature
- Automatic pre-heating setting
- WIFI connection for remote monitoring
- 10 tray configuration (600x400)



## Venexia Boutique Oven

- Touch screen control with 7" display and 800x480 resolution
- Wi-Fi connection for remote monitoring
- Perfect temperature control and dynamic distribution air circulation system with inverter
- Available in Bakery (600x400) or Gastronomy configurations
- Integrated self-clean system
- Available in a range of sizes



### Manual Rounder

- Uses an oscillating plate to roll each piece of dough into balls of the correct weight and shape
- Pressing, cutting and end rounding is carried out with the levers of the forming chamber
- Adjustments can be made using the yoke
- Easy to operate and includes 3 rounding boards



### Semi-Automatic Rounder

- Uses an oscillating plate to roll each piece of dough into balls of the correct weight and shape
- Control panel for adjusting the pressing, rounding and shaping chamber opening times
- Easy to operate and includes 3 rounding boards



### Automatic Rounder

- Uses an oscillating plate to roll each piece of dough into balls of the correct weight and shape
- Control panel for adjusting the pressing, rounding and shaping chamber opening times
- Uses a side level to easily control the rounding of products
- Size options range from 12g - 500g dough weight and a capacity of 2-5.5kgs per head \*model dependent
- Easy to operate and includes 3 rounding boards





### **Watercut LX**

- High-pressure water jet-cutting technology
- Able to cut frozen and fresh products
- The LX is the most versatile & popular model in the range
- Water pressure 2,700 bar with 0.18 mm nozzle
- Cutting area of 600x400 mm or larger upon request (750x450 mm)
- Maximum cake thickness 75 mm
- Included on/off valve for cutting intricate detail
- Optional adjustable water pressure (1400 - 3,500 bar)
- Optional increased height up to 100mm
- Optional electric setting of nozzle height



### **Watercut XS**

- High-pressure water jet-cutting technology
- Able to cut frozen and fresh products
- The most compact single jet machine (with tray 600x400 mm) on the market
- Focussed on companies that want to cut chocolate decorations with high speed and accuracy
- Increased productivity of up to 300mm per second
- 4 working modes for different combinations of jet and tray movements to increase productivity
- Included on/off valve for cutting intricate detail
- Adjustable water pressure (1400 - 3,500 bar)
- Maximum cake thickness 80 mm
- Electric setting of nozzle height

## It's the little things that add up with Premier Care.

At Vanrooy, we've learned that what matters most is all the little things we can do for you. That's why we've built a system that makes sure you're looked after before you purchase with us and well into the future, too.

### The Vanrooy Test Kitchen

Turn our machines on, have a play and run your own product through them. Utilise the Vanrooy Test Kitchen to ensure each machine is the perfect solution for you.

### Exclusive Two-Year Warranty

We understand the importance of having your mind at ease which is why we developed the Plus2 program.

As standard with all our commercial machinery, you're covered for 2 years plus all approved parts & accessories.

### Our Finance Options

Whether it's an upgrade to a new model or your first purchase, we have all the tools and flexibility to help you get the machines that are right for you.

### 24/7 Service & Support

At Vanrooy we understand that your business is only successful when your machine is working. This is why we offer 24/7 assistance, so that you can continue to create your masterpieces.



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