FRYER FB CITY BAKER

The FB CITY BAKER is an entry-level solution for frying/baking. Ideal for baking demonstrations in stores or at markets.

FRYER FB MULTI TALENT

The FB MULTI TALENT is an entry-level solution with turning basket. Perfect for larger production quantities. Available in 3 versions: 36, 48, or 60.

Fryer FB MULTI TALENT Automatic & DUO

The FB MULTI TALENT is a single or dual solution for semi-automated frying/baking. Controlled via Siemens Touch Panel.

CONTINUOUS FRYER FFD 150 + 300/FFD 600

The machines of the FFD generation are designed for the production of quark balls and crullers. They come in widths of 150, 300 or 600 mm, with standard interior lengths of 1000, 2000, and 3000 mm.

LYE APPLICATION UNIT BL BASIC/BL MULTI TALENT

All versions are manufactured to current hygiene standards. The BL BASIC is the entry-level model. Both of the other lye application units are designed for semi-automatic operation for a higher output rate.

INDIVIDUAL ROLL LINE (IRL)

With our IRL we provide tailor-made automation for the individual requirements of our customers. In the example shown, dough strands are first dashed with lye, then cut, and finally set on trays. Once the dough is baked, you have pretzel rolls (known as ‘lye chestnuts’ in German because of their resemblance to chestnuts once baked). This is just one example of how automation can improve production efficiency.

LOADING ROBOT FOR OVEN TRAYS AND LYE APPLICATION UNIT BL MULTI TALENT WITH CUTTING BELT

The lye application line where the products are automatically lifted from the peelboard, dashed with lye and set on trays.

TRAY UNLOADING ROBOT

The tray unloading robot makes working with frozen dough pieces, among other things, considerably easier. The idea is to loosen the quick-frozen dough pieces from the baking tray and automatically transfer them into their packaging.
FB CITY BAKER
Your introduction to frying/baking

FEATURES:
• The heaters are fitted below the pan
• Low power and fat consumption
• Filling quantity approx. 11 litres
• Robust construction
• Moveable with base frame
• Easy to use
• Control via digital temperature display
• Basic configuration with tilting pans and turning basket

Other additions available on request
• Low fat consumption
• Easy to clean
• A bonus for hygiene

Simple operation. The turning basket makes the process faster and more flexible.
The fryer for baking demonstrations, events, or presentations and product tests.

Technical details

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<th>Specifications</th>
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<tr>
<td>Power supply</td>
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FB MULTI TALENT
For medium quantities

FEATURES:
• The heaters are fitted below the fat tank
• Low power and fat consumption
• Filling quantity starts at approx. 20 litres
• Smooth heating to prevent burning the fat
• Digital temperature display with corresponding heat control
• The turning basket always remains above the tank to avoid any spillages
• Easy unloading of products by tipping into the outfeed trolley
• Stable castors for maximum flexibility
• The Duo version is available with a connecting table

The fryer FB MULTI TALENT is energy-efficient and reduces costs in fat consumption and energy.
This enables the production of excellent baked goods.

Other additions available
• Dosing unit for quark balls
• Dosing unit for filled products
• Filtration system
• Sugaring unit

Also available
• Low fat consumption
• Easy to clean
• A bonus for hygiene

Technical details

<table>
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<td>x 1870</td>
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<td></td>
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This fryer from the MULTI TALENT Automatic line offers automated control of the baking process.

- Dough pieces are tipped in with special pans
- The baking process begins with the press of a button, closing the steam cover
- Baking program is automatically selected and controls the baking process
- At the end of the baking time, the turning basket automatically comes out of the fryer and transfers the baked products on to the transport trolley via the unloading tray

**OPERATING FEATURES:**

- Touch panel with 10 individual programs
- The panel is located at operator height
- Monitoring of the heat supply and further options
- 5 different turning cycles available
- Individual settings according to your required depth of fat

**DUO CONCEPTS:**

- Coupling two fryers together
- Potential for automated operation
- Only one operator needed for two fryers

**EQUIPMENT FEATURES:**

- Automatic, tightly-fitting steam cover for excellent baked products
- Hydraulics are used for turning, lifting and immersing the products
- Reduced fat consumption thanks to the heater located underneath the tank
- Temperature monitoring
- The speed at which the fryer is heated can be controlled for extra protection of the device
- Digital setting options for a wide variety of functions
- The end of the baking process is notified with an alarm
- The turning basket is automatically brought out and tipped
- 10 baking programs with up to 5 baking times
- Manual operation with baking basket or automatic operation with turning basket

**Options:**

- Dosing unit for quark balls, crullers and other products
- Dosing unit for filling products
- Fat filtration system
- Sugaring unit
- Oven racks in varying sizes
- Automated option

**Technical details**

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<th>60 version</th>
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<td>Heating</td>
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**CONTINUOUS FRYER**

**FFD 150**
Frying and baking in one device

**FFD 300**
Frying and baking at a high output rate

With the FFD 150/300, quark balls can be fried automatically. The holding belt automatically carries the products through the machine to the sugaring unit, where the quark balls are sugared. Alternatively, the optional conveyor belt with attached turning device can move the crullers or doughnuts, submerged, through the liquid fat.

**Technical details**

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<td>CEE 400 V 32 A, 50 Hz</td>
<td>CEE 400 V 63 A, 50 Hz</td>
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</table>

**EQUIPMENT FEATURES:**

- Variable control of the baking time
- Digital temperature setting
- Easy to clean thanks to the easily-removed transport unit
- Reduced fat and energy consumption thanks to the heater beneath the tank
- 2-zone heating with electronic regulator for even temperature distribution and excellent baked products
- Outlet from the fat tank for complete draining
- Control of the baking programs via a Siemens SPS

**Options**

- Dosing unit for quark balls and other products
- Dosing unit for filling products
- Fat filtration system
- Sugaring unit
- Touch panel control to save a wide variety of baking programs

**FFD standard accessories**

**Fig. 1 Retaining unit for quark balls**

**Fig. 2 Turning unit for doughnuts, cronuts and other products**

**TRANSPORT UNIT FOR FFD:**

Mesh conveyor belt for the immersion of quark balls (Fig. 1)

- Controlled input of the dough pieces
- Retention of the dough pieces with a wire mesh belt
- Removal of the dough pieces from the machine via a transfer bridge to the sugaring station or for further processing
- Easy to clean as both of the transport units can be fully removed

Turning unit for doughnuts, cronuts and other products (Fig. 2)

- Star-shaped turning unit for lower oil content in the fat tank due to shallow submergence, individually positionable
- Minimal fat consumption
- Easy to clean as both of the transport units can be fully removed

Infeed belt for FFD (Fig. 3)

- Infeed of dough pieces such as quark balls for controlled distribution
- Option to connect different portioning systems

**Fat filter (Fig. 4)**

The fat filter serves to filter and clean food fat and oils up to 180°C.

- Careful processes increase the service life of your fat
- Saves on work and maintenance costs as well as fat, oils and energy thanks to daily filtering
- Simple to operate and clean
- Available for 50 l, 75 l, 100 l and 150 l load capacities
FB CONTINUOUS FRYER FFD 600
The multifunctional fryer for a variety of products with a turning or transportation unit

FEATURES:
• Flow system for a uniform baking result and transport of the quark balls
• Dosing unit for portioning of the product (into the little balls, etc.) Fig. 2
• Dosing systems for different quantities
• Dosing unit for soft dough and optional extension of the input
• Output rate can be adjusted
• Optional feeding conveyor with cloth feeder (Fig. 1)
• Modular construction with changeable transport applications
• Transport unit with doweholding belt for quark balls e.g.
• Transport unit with turning unit for e.g. regular doughnuts, filled doughnuts, iced crullers
• Fat warming for continuous supply during baking
• Control of the speed and/or baking time via potentiometer or a control panel with a programmable baking programme
• Maximum hygiene with optional cleaning trolley, which allows the turning unit to be removed from the fat tank and moved to the cleaning box (Fig. 3)
• Less fat required due to low immersion in combination with the heaters underneath the fat trough
• Fat level regulator to control the baking processes for turning doughnuts
• Sugaring bowl (optional)

• Lower fat consumption
• Low power consumption due to the reduced amount of fat
• Easy to clean
• A bonus for hygiene
• Smooth heating to save the fat

Frying
Products: cronuts, regular doughnuts, iced crullers, filled doughnuts, …
FEATURES:

- Perfect for applying lye to all types of pretzel products, such as regular pretzels, pretzel rolls, pretzel knots, pretzel croissants, pretzel baguettes, party confectionary etc.
- Simple operation, robust construction and easy to move
- Display for easy control of the lye level in the reservoir
- Easy to clean
- Motor and pump are maintenance-free
- Lye reservoir capacity approx. 160 litres
- With foldable in- and outfeed trays, meaning less space is needed
- Supply on cloths on a fleece conveyor belt
- Extendible lye unit incl. reservoir
- Lye unit fully washable
- Belt unit fully washable
- Simple to use
- Easy to clean
- Robust construction

Simple to use, easy to clean and robust construction: all elements that make working with this machine that much easier. The moveable frame means it can easily be wheeled from place to place. The lye application unit can be easily operated via the On/Off switch as well as a potentiometer. The quadruple lye curtain ensures optimum lye application results.

Technical details

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<th>BL Basic 980</th>
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<td>CEE 400 V, 16 A, 50 Hz</td>
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EQUIPMENT FEATURES:

- Efficient lye application process for up to 400 trays an hour
- 4 lye curtains
- Quick throughput
- Integrated 160 l reservoir
- Lye fill-stand sensor
- Hygienic design
- Robust construction
- Extendible lye unit incl. reservoir
- Lye unit fully washable
- Belt unit fully washable
- Simple to use
- Easy to clean
- Robust construction

Technical details

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<td>Height (mm)</td>
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<td>Power supply</td>
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BL MULTITALENT
SEMI AUTOMATIC
incl. cutting belt
for the manual cutting of pretzels

Simple to use, easy to clean and robust construction: all elements that make working with this machine that much easier. The moveable frame means it can easily be wheeled from place to place. The lye application unit can be easily operated via the On/Off switch as well as a potentiometer. The fourfold lye curtain allows for high speed and with excellent results. The optional lye heater gives the products optimum glaze.

EQUIPMENT FEATURES:
• Efficient lye application process for up to 400 trays an hour
• 4 lye curtains
• Quick throughput
• Integrated 160 l reservoir
• Lye fill-stand sensor
• Hygienic design
• Robust construction
• Cutting belt for cutting the bakery products
• Extendible lye unit incl. reservoir
• Lye unit fully washable
• Belt unit fully washable
• Simple to use
• Easy to clean
• Robust construction
• Efficient means to cut the products directly during the process

Technical details

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<td>Lye reservoir</td>
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<tr>
<td>Power supply</td>
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INDIVIDUAL ROLL LINE (IRL)
Configured according to the individual customer’s needs.

EQUIPMENT FEATURES (example):
• Lye application unit with 4 lye curtains
• Stamping module for cutting the dough into smaller pieces (for example pretzel rolls)
• Panning units for trays such as, for example, 60x40 cm, 58x78 cm; others available upon request

This line type is available on a request-only basis and is tailored to the customer’s specific requests.

MAKE UP LINES
EQUIPMENT FEATURES:

LOADING ROBOT (LR) WITH LIFTING UNIT (AE)
- Automatic removal of the peel boards and automatic lifting of the dough pieces
- Automatic transfer of the dough pieces to the Lye application
- Performance is dependent upon the oven rack dimensions and/or on the number of peel boards

Lye application unit BL MULTI-TALENT SEMI AUTOMATIC incl. cutting belt
- Lye unit with 4 lye curtains
- For cleaning purposes, the lye unit can be removed
- Conveyor belt can be folded up for cleaning
- Drip off section
- Final turning device for pretzel rolls
- Intermediate band for cutting the pretzels
- Outfeed slides for transferring products onto trays
- Trays 78 x 58 or 98 x 58 cm
- Machine operated with buttons
Tray Unloading Robot
for frozen/quick-frozen dough pieces

Products:
Pretzels, pretzel bread sticks, rolls

EQUIPMENT FEATURES:
Tray Unloading Robot
for deep-frozen dough pieces
• Space for a standard oven rack
• Robot for unloading the oven rack
• Vibration mechanism for emptying the baking trays

ADDITIONAL/OPTIONAL FEATURES:
• Docking device for the oven rack
• Lifting carriage and grippers with linear guidance
• Unloading device with vibrating product loosener and tipper
• Outfeed slide with pneumatically-operated door
• Holder for plastic troughs
• Low-maintenance toothed-belt drive for height adjustment
• Complete unit is moveable

TRAYS:
780 x 580 mm coated
780 x 980 mm coated

Operator’s side
Empty crate stacks
Full crate stacks
Footprint for label printer
Shelf for film stack
Oven racks

Control cabinet
The specialist for modular systems, make up lines, pre-portioning hoppers, lifting systems, moistening units, seeding units, frying/baking, and lye application units.