



Product Presentation
Bowl Lift & Bulk Hopper



The baker's best friend



Bowl Lift

BL – Bowl Lift

Capacity: up to 600 kg

Bowl lift for lifting and tipping of removable bowl.
Lifting capacity is up to 600 kg (removable bowl including dough). Low or high version.

Features

Safety guard with safety switch. Lifting capacity up to 600 kg (bowl including dough). Lifting speed 5 meters/min.

Two gear motors lifts the bowl by two separate chains. Controlled with push buttons for up and down movement. Tipping left or right as standard.

Designed to work with bowls from other manufacturers (on request, technical drawing of bowl is required).
Technical drawing of BL to be approved.



Options

- Extended electrical cabinet which includes control of BH when delivered together
- Electrical cabinet prepared for wall mounting (2 m extra cable)
- Straight forward tipping
- Designed for bowls from other manufacturers
- Higher tipping height, over 3 000 mm

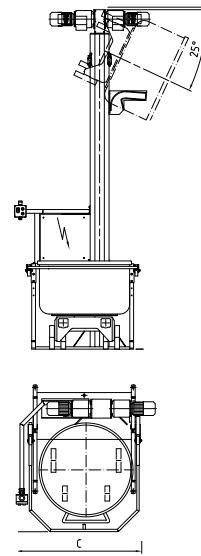


Safety guard with safety switches.



Push buttons for up/down movements.

Schematic Drawing



Technical

Minimum ceiling height, required:

● Low versions

- BL for MR 80 and MR120 tipping into SD180 and SD300 with 225 lit hopper 2942 mm
- BL for MR 160, MR200 and MR240 tipping into SD180 and SD300 with 225 lit hopper 3110 mm
- BL for MR 80 and MR120 tipping into SD600 with 225 lit hopper 3040 mm
- BL for MR 160, MR200 and MR240 tipping into SD600 with 225 lit hopper Not recommended

● High versions

- BL for MR 80 and MR120 tipping into Bulk hopper over SD180 and SD300 with 100 lit hopper 3895 mm
- BL for MR 160, MR200 and MR240 tipping into Bulk hopper over SD180 and SD300 with 100 lit hopper 3997 mm
- BL for MR 80 and MR120 tipping into Bulk hopper over SD600 with 100 lit hopper 4092 mm
- BL for MR 160, MR200 and MR240 tipping into Bulk hopper over SD600 with 100 lit hopper 4230 mm

Remark: The total height of bowl lift is normally 27 mm lower than required ceiling height

- Lifting capacity Up to 600 kg (removable bowl incl. dough)
- Lifting speed 5 m/min
- El. load 1.1 kW

Technical drawing to be approved, please use suitable variant of set-up according to drawing 501155-...

Bulk Hopper

BH – Bulk Hopper

Volume: 575 litres as standard

Bulk hopper for standard dough divider
SD-180/300/600.

Features

Stainless steel - painted frame included. Pneumatic controlled dough knife, width 400 mm as standard (other width on request).

Automatic dosing/portioning device (compressed air required, min 6 bar) photocell controlled which creates an even dough level in divider hopper and better weight accuracy.

Sliding plate on top of Bulk Hopper is included when shown on drawing. Support bar between BL and BH is included when BL and BH is delivered together. Design to work with dividers from other manufacturers (on request).



Options

- Stainless steel frame
- Separate electrical cabinet – when sold as a stand alone unit
- Crossbar knife on top of Bulk Hopper, non-stick coated
- Dough Conveyor – horizontally mounted under bulk hopper, drum motor and scraper on belt
- Non-stick coated standard hopper
- Hopper lubrication – automatic lubrication inside bulk hopper, by means of a spread tube system on top of hopper. Separate unit with control box, pump unit and built-in oil container.
- Safety Guard – adapted to the equipment to follow (others than Glimek divider)
- Customised Bulk Hopper – with special design or volume adapted to the equipment to follow

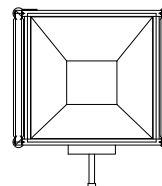
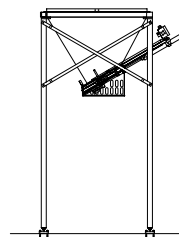
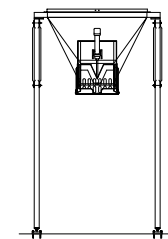
Technical drawing to be approved

Technical

Power supply 1 x 230 V
Compressed air 6 bar

Technical drawing to be approved, please use suitable variant of set-up according to drawing 501155-...

Schematic Drawing



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you need for your bakery



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