



Product Presentation  
Bread Lines





## Compact bread and baguette lines

The Glimek bread line program includes combinations of high quality dough handling machines for very compact bread and baguette lines. All machines are designed for continual bread processing and are well known for high quality materials, reliable and excellent results, with or without the need of intermediate proving time.

The Glimek bread lines are designed for small bakeries, in-store bakeries and industrial bakeries. The varied range of lines allows to produce a wide variety of bread products, bread and baguettes – lines with a high value for money and a very short pay-off.

Find out more on our website [www.sveba-dahlen.com](http://www.sveba-dahlen.com)

# Product Range Bread Lines

## Multiple Bread Lines

### Multiple Bread Line

Capacity: 500-1000 pieces/h



### Multiple Bread Line Exclusive

Capacity: 500-1000 pieces/h



## Flexible Bread Lines

### Flexible Bread Line

Capacity: 750-1800 pieces/h



### Industrial Bread Line

Capacity: Up to 3000 pieces/h



## Straight Bread Lines

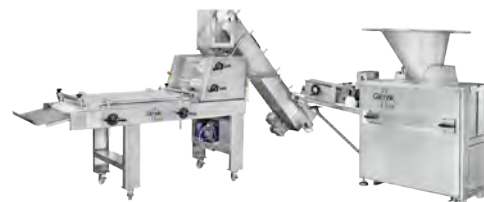
### Straight Dough Line

Capacity: Up to 1800 pieces/h



### Straight Dough Line ECO

Capacity: Up to 1200 pieces/h





# Lines

## Multiple Bread Line

Capacity: 500-1000 pieces/h

A compact bread line developed especially for small and in-store bakeries. Suitable for bun, bread and baguette production.

A line with a very short pay-off time.

### Technical

Capacity .....	500-1000 pcs/h
Weight range .....	100-1000 g
Proving time .....	7,2 min at 500 pcs/h
Proving time .....	3,6 min at 1000 pcs/h
El. load .....	3.48 kW



### Components

#### SD-180 XS

Weight range 50-1000 g, Variable speed with frequency converter 500-1000 pcs/h, 100 litre stainless steel hopper.

Hander-up system mounted on extended outfeed conveyor. Mechanical flour duster.



#### IPP 1/60

Intermedia Pocket Prover in stainless steel, 60 effective pockets. Prover works intermittently with photocell controlled infeed. Outfeed with belt conveyor. Pockets are easy to remove. Collection drawer under the prover for easy cleaning. Electrical cabinet with emptying mode, provided with power supply and shutdown of divider and moulder.

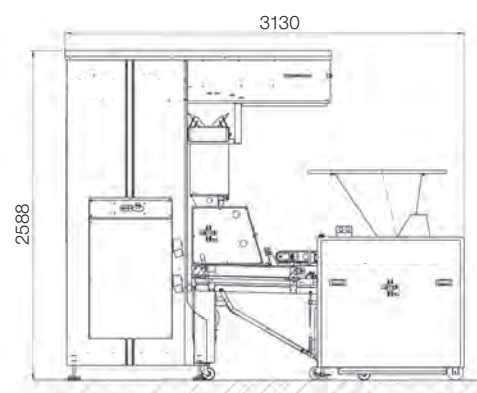
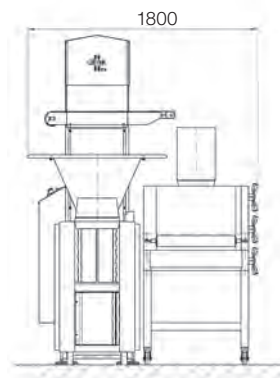


#### MO-300

Moulder with centrally adjustable infeed in hopper, two pair of rollers, pressure board 650x1100 mm, collection tray. Lower side guides H=10 mm. Motorized pressure board, counter rotating with fixed speed.



### Measurements



# Lines

## Multiple Bread Line Exclusive

Capacity: 500-1000 pieces/h

The hander-up system on the divider is here replaced by a conical rounder for improved rounding performance.

### Technical

Capacity .....	500-1000 pcs/h
Weight range .....	100-1000 g
Proving time .....	7,2 min at 500 pcs/h
Proving time .....	3,6 min at 1000 pcs/h
El. load .....	4.98 kW



### Components

#### SD-180 XS

Weight range 50-1000 g, Variable speed with frequency converter 500-1000 pcs/h, 100 litre stainless steel hopper.



#### CR-360

Fixed non-stick coated tracks that can be adjusted, 380-1000 g, infeed at 6h, outfeed at 12h, outfeed chute, mechanical flour duster.



#### IPP 1/60

Intermedia Pocket Prover in stainless steel, 60 effective pockets. Prover works intermittently with photocell controlled infeed. Outfeed with belt conveyor. Pockets are easy to remove. Collection drawer under the prover for easy cleaning. Electrical cabinet with emptying mode, provided with power supply and shutdown of divider and moulder. Infeed shute adapted to CR360 and outfeed shute.

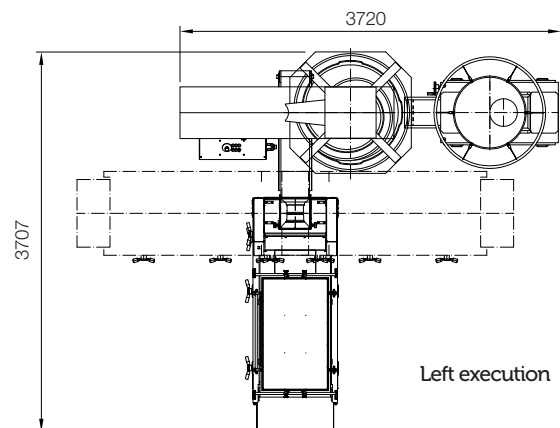
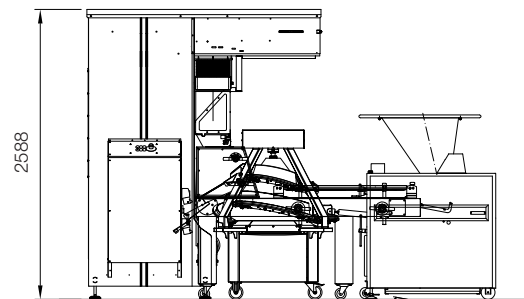


#### MO-300

Moulder with centrally adjustable infeed in hopper, two pair of rollers, pressure board 650x1100 mm, collection tray. Lower side guides H=10 mm. Motorized pressure board, counter rotating with fixed speed.



### Measurements



# Lines

## Flexible Bread Line

Capacity: 750-1800 pieces/h

A user-friendly and flexible bread line with high capacity and efficiency. The line, with a capacity of up to 1800 pcs/hour, handles a variety of dough types and bread sizes.

### Technical

Capacity .....	750-1800 pcs/h
Weight range .....	100-1500 g
Proving time depending on capacity pcs/h and size of intermediate prover IPP	
El. load .....	6.38 kW



### Components

#### SD-180

Weight range 120-1600 g, Variable speed with frequency converter 750-1800 pcs/h, 100 litre stainless steel hopper, non-stick coated.



#### CR-360

Centrally adjustable non-stick coated tracks, infeed at 6h, outfeed at 12h, outfeed chute, mechanical flour duster.



#### IPP 6/22

Intermedia Pocket Prover with 132 effective pockets, single infeed V-belt conveyor L=750 mm. Photocell controlled, non-stick coated, infeed conveyor combined with continuous pocket prover drive. Variable speed on the prover. Electric control panel under projecting overhang, power supply for divider, rounder and moulder. Max proving time 4,3 min at 1800 pcs/h.

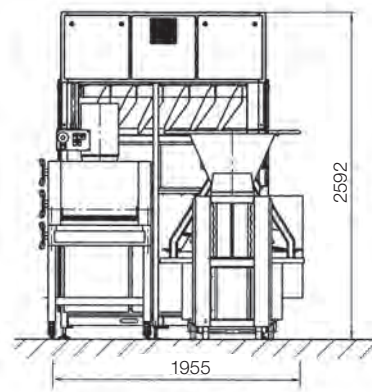
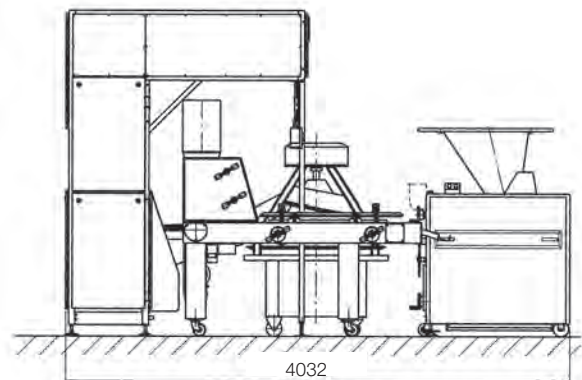


#### MO-300

Moulder with centrally adjustable infeed in hopper, two pair of rollers, pressure board 650x1100 mm, collection tray.



### Measurements



## Industrial Bread Line

Capacity: Up to 3000 pieces/h

Heavy-duty bread line. All machines are designed for continuous bread processing and made of high quality materials that ensures excellent results.



### Industrial Bread Line with SD-300: Components

#### SD-300

Weight range 150-1150 g as 2-pocket, 1500-3000 pcs/h, 250-2300 g as 1-pocket, 750-1500 pcs/h, Variable speed with frequency converter, PLC Touch screen panel, 100 litre stainless steel hopper, non-stick coated.



#### CR-360

With Centrally adjustable non-stick coated tracks, infeed at 6h, outfeed at 12h, outfeed chute, mechanical flour duster.



#### IPP 10/48

With dual infeed conveyor L=750 mm, centrally placed, photocell controlled, non-stick coated infeed V-belt conveyors. Flap system guides the dough pieces after rounder. Compressed air is required, 6 bar. Variable speed on the prover. Electric control panel under projecting overhang, power supply for divider, rounder and moulder, outfeed cross conveyor. Proving time 9,3 min at 3000 pcs/h.



#### MO-881

Heavy Duty Moulder with centrally adjustable infeed in hopper, three pair of rollers, timing belt drive, two separate pressure boards, collection tray.



### Industrial Bread Line with SD-600: Components

#### SD-600

Stainless steel Multi pocket divider, Weight range 150-1000 g as 3-pocket, Variable speed with frequency converter, PLC Touch screen panel, 100 litre stainless steel hopper, non-stick coated.



#### CR-360

With Centrally adjustable non-stick coated tracks, infeed at 6h, outfeed at 12h, outfeed chute, mechanical flour duster.



#### IPP 10/48

With dual infeed conveyor L=750 mm, centrally placed, photocell controlled, non-stick coated infeed V-belt conveyors. Flap system guides the dough pieces after rounder. Compressed air is required, 6 bar. Variable speed on the prover. Electric control panel under projecting overhang, power supply for divider, rounder and moulder, outfeed cross conveyor. Proving time 9,3 min at 3000 pcs/h.



#### MO-881

Heavy Duty Moulder with centrally adjustable infeed in hopper, three pair of rollers, timing belt drive, two separate pressure boards, collection tray.





## Technical

Capacity ..... up to 3000 pcs/h

Weight range ..... 100-1500 g

Proving time depending on capacity pcs/h and size of intermediate prover IPP

El. load ..... 6,63 kW (with SD-300)

El. load ..... 8,63 kW (with SD-600)

Compressed air ..... 6 bar

## Industrial Bread Line Stainless with SD-600:

### Components

#### SD-600

Stainless steel Multi pocket divider, Weight range 150-1000 g as 3-pocket, Variable speed with frequency converter, PLC Touch screen panel, 100 litre stainless steel hopper, non-stick coated.



#### CR-360

With Centrally adjustable non-stick coated tracks, infeed at 6h, outfeed at 12h, outfeed chute, mechanical flour duster, stainless steel frame.



#### IPP 10/48

With dual infeed conveyor L=750 mm, centrally placed, photocell controlled, non-stick coated infeed V-belt conveyors. Flap system guides the dough pieces after rounder. Compressed air is required, 6 bar. Variable speed on the prover. Electric control panel under projecting overhang, power supply for divider, rounder and moulder, outfeed cross conveyor. Proving time 9,3 min at 3000 pcs/h.

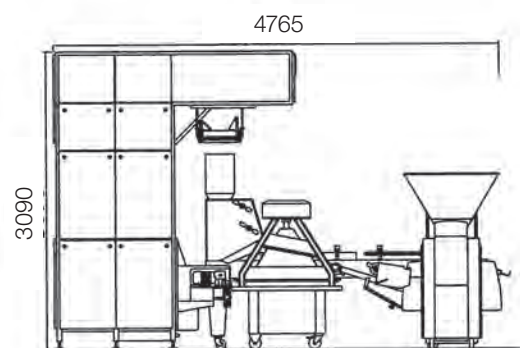
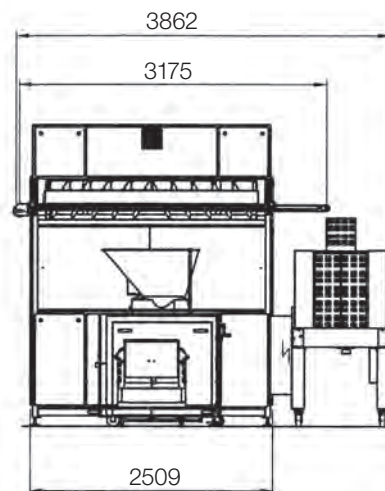


#### MO-881

Heavy Duty Moulder with centrally adjustable infeed in hopper, three pair of rollers, timing belt drive, two separate pressure boards, collection tray, stainless steel frame.



### Measurements



# Lines

## Straight Dough Line

Capacity: Up to 1800 pieces/h

Specially made for producing bread without any need for intermediate proving time. A very compact bread line with capacity of up to 1800 pcs/h.

### Technical

Capacity .....	up to 1800 pcs/h
Weight range .....	120-1600 g
El. load .....	3.95 kW



### Components

#### SD-180

Weight range 120-1600 g, Variable speed with frequency converter 750-1800 pcs/h, 100 litre stainless steel hopper, non-stick coated.



#### CR-360

With Centrally adjustable non-stick coated tracks, infeed at 12h, outfeed at 12h, outfeed chute, mechanical flour duster.



#### CE-100

Cup Elevator, mounted on moulder MO300, photocell controlled, working step by step to link up cone rounder with moulder, incl electrical cabinet mounted on elevator.

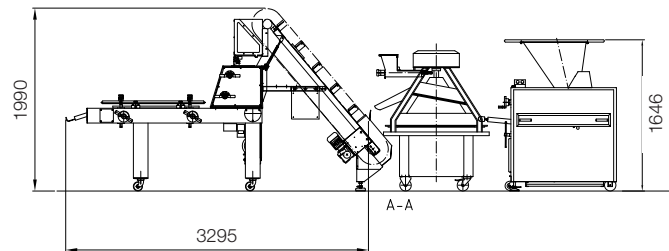


#### MO-300

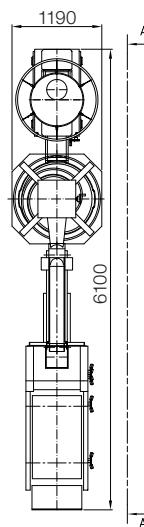
Moulder with centrally adjustable infeed in hopper, two pair of rollers, pressure board 650x1100 mm, collection tray.



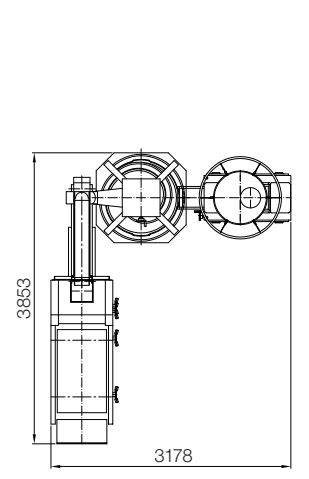
### Measurements



#### Alt 1



#### Alt 2



# Lines

## Straight Dough Line ECO

Capacity: Up to 1200 pieces/h

The conical rounder is replaced by a hander-up system mounted on extended outfeed conveyor of the divider.

### Technical

Capacity .....	up to 1200 pcs/h
Weight range .....	120-1600 g
El. load .....	2,45 kW



### Components

#### SD-180

Weight range 120-1600 g,  
Variable speed with frequency  
converter 500-1200 pcs/h,  
100 litre stainless steel hopper.  
Hander-up system mounted on  
extended outfeed conveyor.



#### CE-100

Cup Elevator, mounted on  
moulder MO-300, photocell  
controlled, working step by step  
to link up divider with moulder,  
incl electrical cabinet mounted on  
elevator.

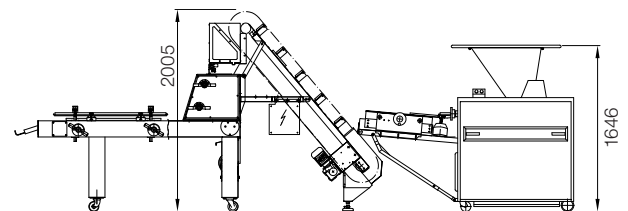


#### MO-300

Moulder Moulder with centrally  
adjustable infeed in hopper, two  
pair of rollers, pressure board  
650x1100 mm, collection tray.

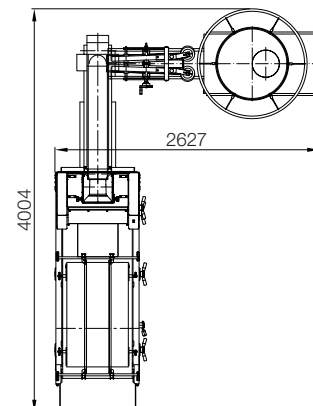
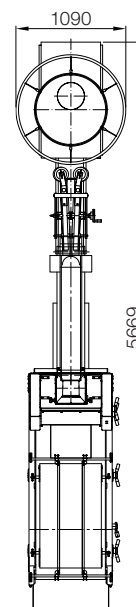


### Measurements



Alt 1

Alt 2



We have the equipment and expertise  
you need for your bakery



Sveba-Dahlen develops, markets and manufactures bread lines, rack ovens, deck ovens, tunnel ovens, proving chambers and fermentation lines. We supply to bakeries, shops and supermarkets, industrial bakeries, restaurants and catering establishments of all sizes, all over the world.

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**[www.sveba-dahlen.com](http://www.sveba-dahlen.com)**

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