



Bread Lines





## Compact bread and baguette lines

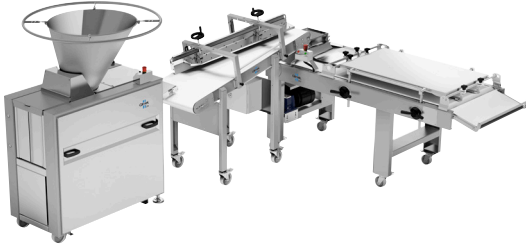
The Glimek bread line program includes combinations of high quality dough handling machines for very compact bread and baguette lines. All machines are designed for continual bread processing and are well known for high quality materials, reliable and excellent results, with or without the need of intermediate 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 [www.sveba-dahlen.com](http://www.sveba-dahlen.com)

## Instore Bread Line

Instore Bread Line 120

Capacity: 500-1200 pieces/h



## Flexible Bread Lines      Straight Dough Bread Line

Flexible Bread Line

Capacity: 750-1800 pieces/h



Straight Dough Line

Capacity: Up to 1800 pieces/h



## Industrial Bread Line

Industrial Bread Line

Capacity: Up to 3000 pieces/h

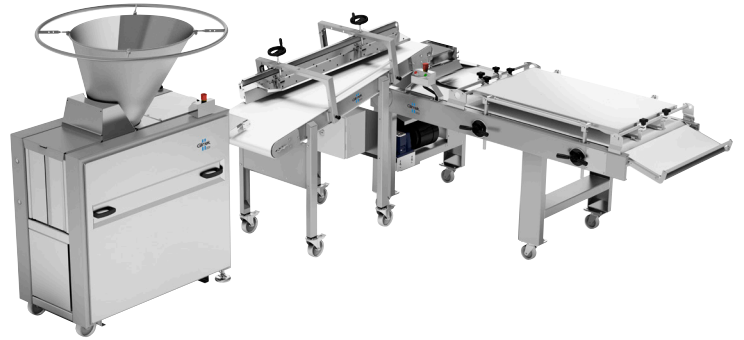




# INSTORE BREAD LINE 120

Capacity: 500-1200 pieces/h

The Instore Breadline 120 is a bread line that is easy to adapt to both the layout of the premises and to the bread that is to be baked. Specially made for producing bread without need for an intermediate proving time. In addition, the entire flow can be easily and safely managed by one person, from start to finish.



## FEATURES AND BENEFITS

Capacity 500-1200 pcs/h.

Weight range 50-1000 gr.

EASY TO ADAPT TO BOTH PREMISES AND BREAD

ENTIRE FLOW TO BE HANDLE BY ONE PERSON

## EXAMPLE & COMPONENTS

**SD180 XS** Dough Divider with variable speed 500-1200 pcs/h. 100 litre stainless steel hopper. Weight range 50-1000 gr.

**BR2000** Inclined belt rounder with easily adjustable moulding track for dough weights from 50 up to 1000 gr. The moulding track is easy to fold up when its not in use. Operating side right/left.

**M0300S** Moulder with centrally adjustable infeed hopper, curling net and foldable pressure board 650 x 1100 mm. Adjustable side guides and ergonomic collection tray. Operating side right/left.

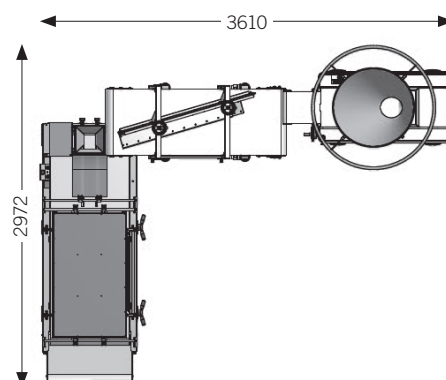
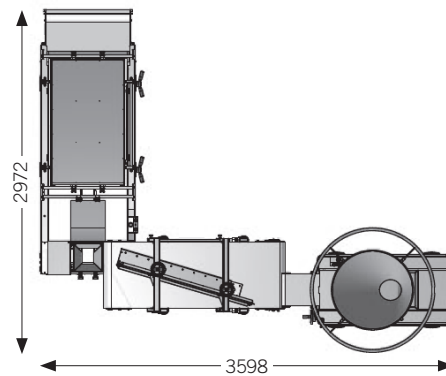
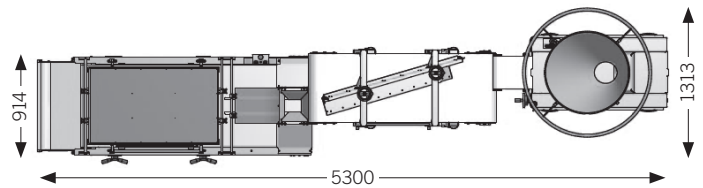


Power supply ..... 2.4 kW

## LAYOUT

### FLEXIBLE

The Instore Bread Line 120 can be set up in three different ways depending on preference and available space.



# 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.

## FEATURES AND BENEFITS

Capacity 750-1800 pcs/h.

Weight range 100-1500 gr.  
For production down to 100 gr a Mini piston and adapter accessory is required.

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

LABOUR SAVING

FLEXIBLE PRODUCTION

CONSISTENT PRODUCTION



## COMPONENTS

**SD180** Weight range 120-1600 gr.  
Variable speed with frequency converter 750-1800 pcs/h, 100 litre stainless steel hopper, non-stick coated.

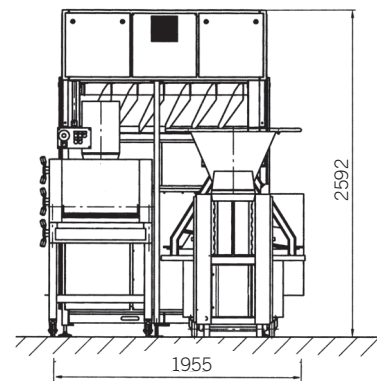
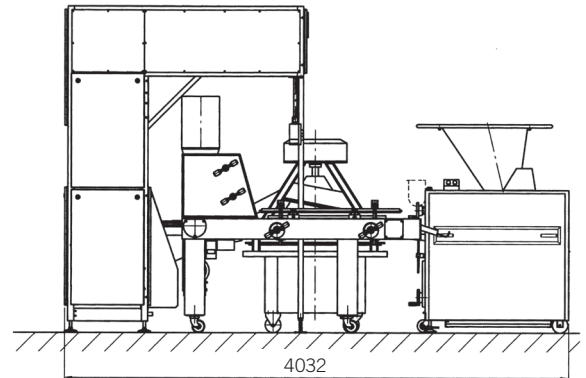
**CR360** with centrally adjustable non-stick coated tracks, infeed at 6h, outfeed at 12h, outfeed chute and mechanical flour duster.

**IPP6/22** Intermediate 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, electric sockets for Divider, Rounder and Moulder. Max proving time 4,3 min at 1800 pcs/h.

**M0300** Moulder with centrally adjustable infeed in hopper, two pair of rollers, pressure board 650x1100 mm, collection tray.



## MEASUREMENTS



Power supply ..... 6.38 kW

# STRAIGHT DOUGH LINE

Capacity: Up to 1800 pieces/h

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

## FEATURES AND BENEFITS

Capacity up to 1800 pcs/h.

Weight range 120-1600 gr.

LABOUR SAVING

CONSISTENT PRODUCTION

FLEXIBLE PRODUCTION



## EXAMPLE & COMPONENTS

**SD180**, Weight range 120-1600 gr, Variable speed with frequency converter 750-1800 pcs/h, 100 litre stainless steel hopper, non-stick coated.

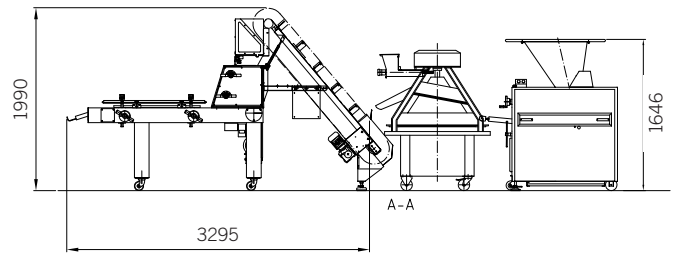
**CR360** with centrally adjustable non-stick coated tracks, infeed at 6h, outfeed at 12h, outfeed chute and mechanical flour duster.

**CE100** Cup Elevator, mounted on Moulder MO300, photocell controlled, working step by step to link up Cone Rounder with Moulder, including electrical cabinet mounted on Elevator. Capacity 50-1000 gr.

**MO300** Moulder with centrally adjustable infeed in hopper, two pair of rollers, pressure board 650x1100 mm, collection tray.

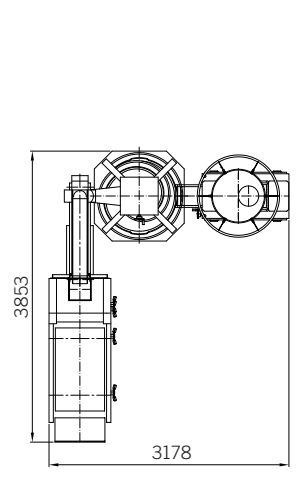
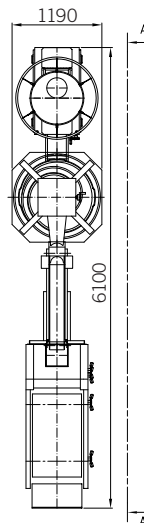


## MEASUREMENTS



Alt 1

Alt 2



Power supply ..... 3.95 kW

# INDUSTRIAL BREAD LINE

Capacity: Up to 3000 pieces/h

Heavy-duty bread line. All machines are designed for continual bread processing and made of high quality materials that ensures excellent baking results. Flexible choice between SD300 or SD600 with stainless steel frame.

## FEATURES AND BENEFITS

Capacity up to 3000 pcs/h.

Weight range 100-1500 gr.

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

LABOUR SAVING

FLEXIBLE PRODUCTION

CONSISTENT PRODUCTION



## EXAMPLE & COMPONENTS

**SD300 + CR360 + IPP10/48 + M0881 (Basic execution)** .....  
 Power supply ..... 6.63 kW  
 Compressed air ..... 6 bar

**SD600 + CR360 + IPP10/48 + M0881 (Basic execution)** .....  
 Power supply ..... 8.63 kW  
 Compressed air ..... 6 bar

CR360 and M0881 can be ordered with stainless steel frame as option.

## COMPONENTS

**SD300** Weight range 150-1150 gr as 2-pocket, 1500-3000 pcs/h, 250-2300 gr as 1-pocket, 750-1500 pcs/h. Variable speed with frequency converter, PLC Touch screen panel, 100 litre stainless steel hopper, non-stick coated.



**SD600** Stainless steel multi pocket divider, weight range 150-1000 gr as 3-pocket. Variable speed with frequency converter, PLC Touch screen panel, 100 litre stainless steel hopper, non-stick coated.



**CR360** with centrally adjustable non-stick coated tracks, infeed at 6h, outfeed at 12h, outfeed chute and mechanical flour duster.



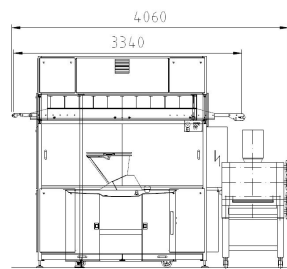
**IPP10/48** with dual infeed conveyor L=750 mm, centrally placed, photocell controlled, non-stick coated infeed V-belt conveyors. Flap system guides the dough pieces after Rounder. Compressed air is required, 6 bar. Variable speed on the Prover. Electric control panel under projecting overhang, electric sockets for Divider, Rounder and Moulder, outfeed cross conveyor. Proving time 9,3 min at 3000 pcs/h.



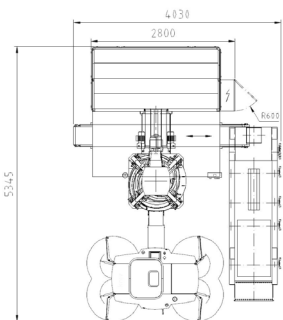
**M0881** Heavy duty moulder with centrally adjustable infeed in hopper, three pair of rollers, timing belt drive, two separate pressure boards and collection tray.



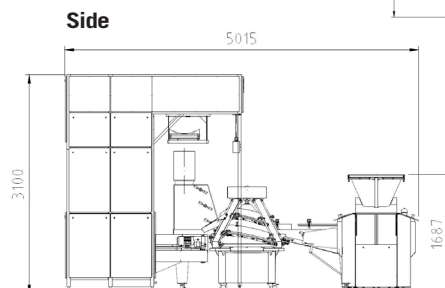
## MEASUREMENTS



Front



Top view



Side

**We believe in high performing, energy efficient and user-friendly equipment.**

We offer reliable technology that allows the professionals of the baking industry creative freedom at the lowest cost of ownership.

We become the professional business partner throughout the baking process, with an accessible organization, user-friendly designs and precisely controlled, reliable equipment.

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