Glimek

Cup
Elevators

02

Cup Elevator with capacity up to 2000 pieces/hour. Weight range between 100-1500 grams.

FOR WHO?

Bakeries.
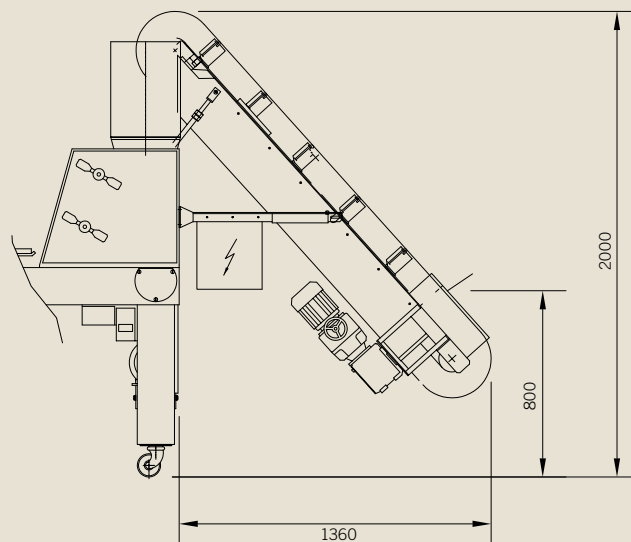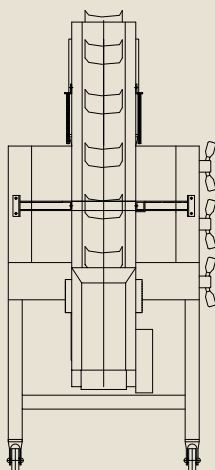Semi-Industrial Bakeries.

WHY CE100?

Photocell

Easy to clean

MEASUREMENTS AND DRAWINGS [MM]

2000

800

1360

Cup Elevator

CE100

A step-by-step elevator for transporting dough pieces from Rounder into the Moulder type MO300.

FEATURES AND BENEFITS

Capacity up to 2000 pieces/hour.

Elevator mounted on MO300.

The conveyor belt, 200 mm wide, has riveted cups on every 300 mm.

The timing of each dough piece is controlled by a photocell.

The infeed hopper guides the dough piece into an empty cup.

Stainless steel execution.

MODELS

CE100

TECHNICAL

Capacity range	up to 2000 pieces/hour.
Weight range	100-1500 g. (subject to capacity and dough characteristics when sold seperately)
Mounting height	2000-2040 mm.
Power supply	0.25 kW.

04

Cup Elevator with capacity up to 2000 pieces/hour. Weight range between 100-1500 grams.
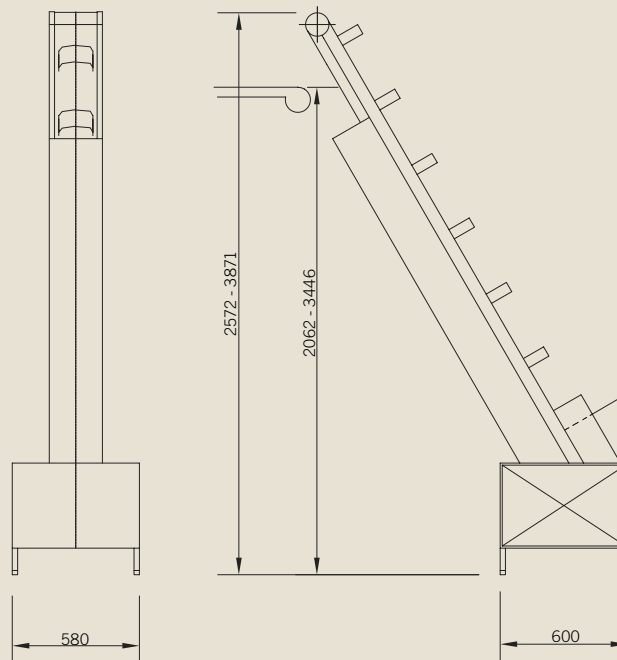
Bakeries.

Semi-Industrial Bakeries.

WHY CE300?

Photocell . . . .

Flexible Design . . . .

MEASUREMENTS AND DRAWINGS [MM]

580

2572 - 3871

2062 - 3446

600

Cup Elevator

CE300

A step-by-step elevator for transporting dough pieces from Rounder up to the Intermediate Conveyor Proofer.

FEATURES AND BENEFITS

Capacity up to 2 000 pieces/hour.

The conveyor belt, 200 mm wide, has riveted cups on every 300 mm.

The timing of each dough piece is controlled by a photocell.

The infeed hopper guides the dough piece into an empty cup.

Stainless steel execution.

MODELS

CE300 - With control cabinet for CE300.

CE300 - With control cabinet for CE300 and ICP.

TECHNICAL

Capacity range	up to 2000 pieces/hour.
Weight range	100-1500 g.
	(subject to capacity and dough characteristics)
Distributing height	3500 mm.
Power supply	0.55 kW.

Cup Elevator with capacity up to 3600 pieces/hour. Weight range between 100-1500 grams.

FOR WHO?

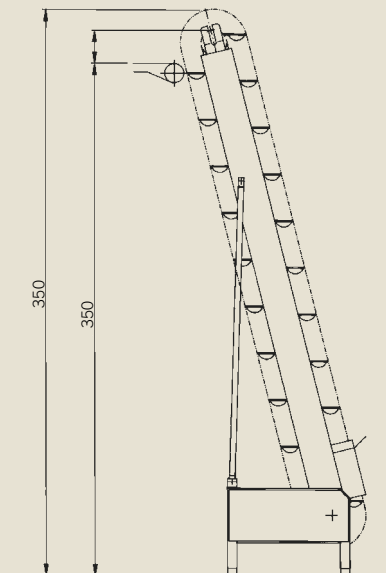Industrial Bakeries

WHY CE500?

 Photocell

 Flexible Design

 Easy to clean

MEASUREMENTS AND DRAWINGS [MM]

A—DISTRIBUTING HEIGHT (MM)	B—TOTAL HEIGHT (MM)	NUMBER OF CUPS
1959–2070	2519–2630	18
2070–2192	2630–2752	19
2192–2315	2752–2875	20
2315–2438	2875–2998	21
2438–2560	2998–3120	22
2560–2684	3120–3244	23
2684–2806	3244–3366	24
2806–2928	3366–3488	25
2928–3052	3488–3612	26
3052–3174	3612–3734	27
3174–3297	3734–3857	28
3297–3420	3857–3980	29
3420–3543	3980–4103	30
3543–3665	4103–4225	31
3665–3776	4225–4336	32
3776–3897	4336–4457	33

Heavy-duty Cup Elevator

CE500

A step-by-step vertical belt elevator for transporting the dough piece from the Rounder into the Intermediate Conveyor Proofer. A heavy-duty elevator made in stainless steel for use in industrial bakeries or where high vertical transportation is required.

FEATURES AND BENEFITS

Capacity up to 3600 pieces/hour.

Riveted cups on every 300 mm.

Width of cups: 160 mm.

The timing of each dough piece is controlled by a photocell.

The infeed hopper guides the dough piece into an empty cup.

Additional distributing height (option).

Distribution height above 3897 mm (=33 cups), price on request.

Stainless steel execution.

OPTIONS

Price per cup over 24 pcs.

Additional distributing height.

TECHNICAL

Capacity range	up to 3600 pieces/hour.
Weight range	100-1500 g.
	(subject to capacity and dough characteristics)
Max Distributing height, 24 cups	2806 mm.
Max Distributing height, 33 cups	3897 mm (option).
Power supply	0.75 kW.

MODELS

CE500 - With control cabinet for CE500.

CE500 - With control cabinet for CE500 and ICP.

Glimek

Our story

We provide customized baking solutions, dough handling equipment systems and complete bread lines for professional baking businesses.

We offer reliable technology with precision control and flexibility regarding weights and types of dough and also user-friendly design that gives baking professionals creative freedom at the lowest cost of ownership.

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SVEBA DAHLEN

MIDDLEBY BAKERY