


Glimek

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, reliability and excellent results, with or without the need for intermediate proving time. The Glimek bread lines are designed for small

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

Instore Bread Line

Capacity: 500–1200 pieces/hour.



Flexible Bread Lines

Capacity: 750–1800 pieces/hour.



Straight Dough Bread Line

Capacity: Up to 1800 pieces/hour.



Industrial Bread Lines

Capacity: Up to 3000 pieces/hour.



**ENTIRE FLOW TO BE
HANDLED BY ONE PERSON**

**EASY TO ADAPT TO BOTH
PREMISES AND DOUGH**



INSTORE BREAD LINE 120

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 the need for an intermediate proving time. In addition, the entire flow can be easily and safely managed by one person, from start to finish.

EXAMPLE & COMPONENTS

SD180XS

Dough Divider with variable speed 500–1200 pieces/hour. 90 liter stainless steel hopper.

BR2000

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

M0300S

Moulder with flaps in the infeed hopper for centering the dough pieces, curling net and foldable 650 x 1100 mm pressure board. Adjustable side guides and ergonomic collection tray. Operating side right/left.

LAYOUT

FLEXIBLE

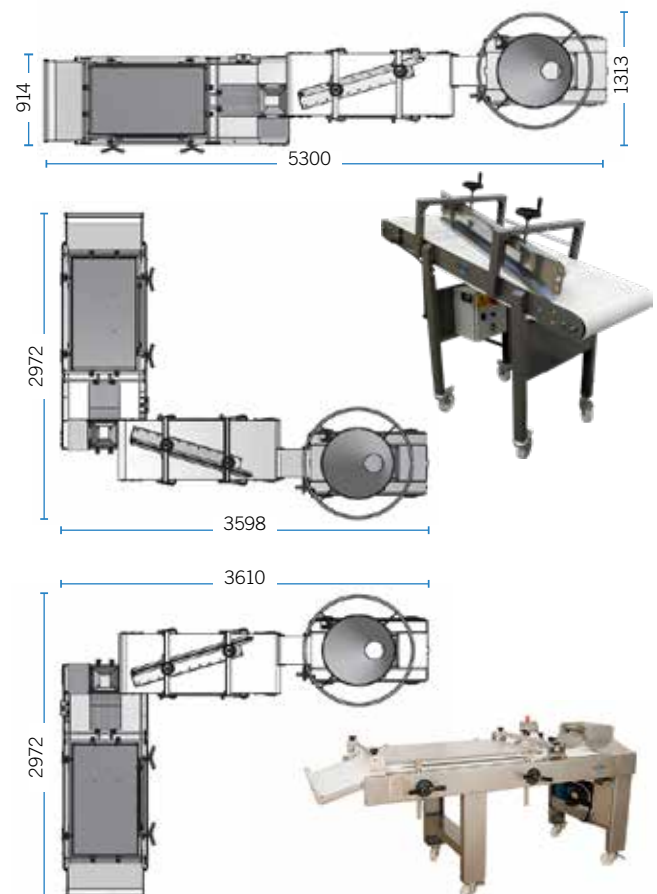
The Instore Bread Line 120 can be set up in three different ways depending on preference and available space.

FEATURES AND BENEFITS

Capacity 500–1200 pieces/hour.

Weight range 50–1000 g.

Power supply 2.4 kW.



FLEXIBLE PRODUCTION**LABOUR SAVING****CONSISTENT PRODUCTION****FLEXIBLE BREAD LINE**

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

FEATURES AND BENEFITS

Capacity 750–1 800 pieces/hour.

Weight range 100–1500 g. For production down to 100 g, a Mini piston and adapter accessory is required.

Proving time depending on capacity in pieces/hour and size of intermediate prover IPP.

Power supply 6.38 kW.

EXAMPLE & COMPONENTS**SD180**

Weight range 120–1 600 g. Variable speed with frequency converter 750–1800 pieces/hour, 90 liter stainless steel hopper, non-stick coated.

CR360

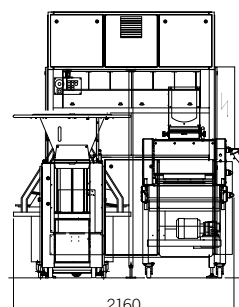
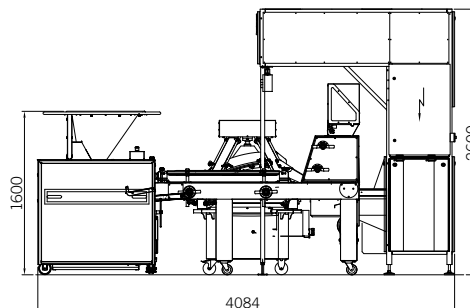
With centrally adjustable non-stick coated tracks, infeed at 6 h, outfeed at 12 h, outfeed chute and mechanical flour duster.

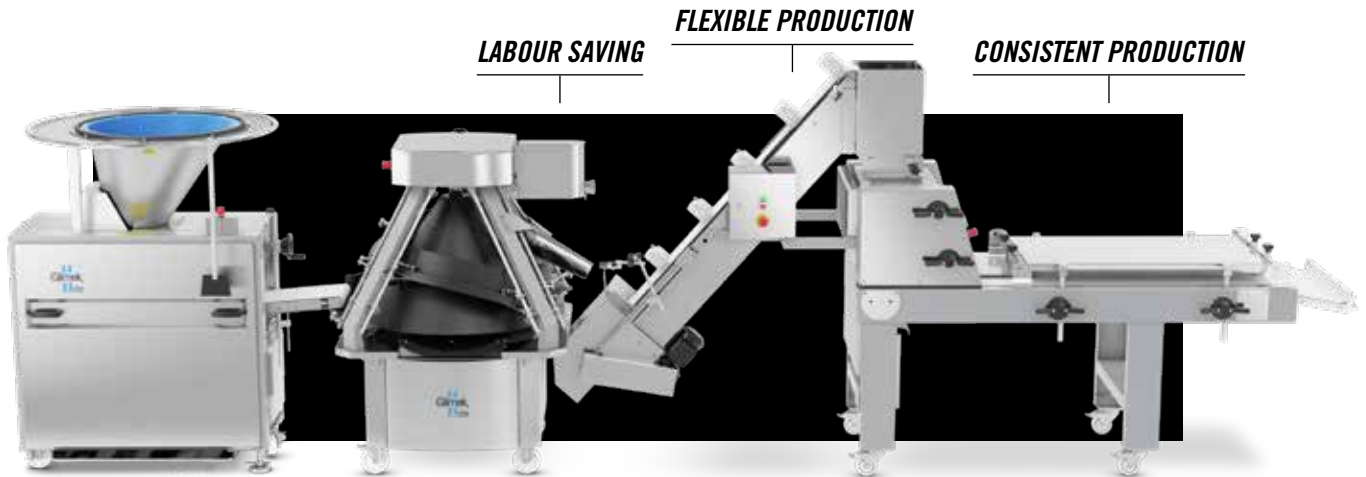
IPP6/22

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 the divider, rounder and moulder. Max proving time 4.3 min at 1800 pieces/hour.

M0300

Moulder with centrally adjustable infeed in the hopper, two pairs of rollers, 650 x 1100 mm pressure board, collection tray.

MEASUREMENTS



STRAIGHT DOUGH LINE

Specially made for producing bread without the need for an intermediate proving time. A very compact bread line with a capacity of up to 1800 pieces/hour.

FEATURES AND BENEFITS

Capacity up to 1800 pieces/hour.

Weight range 120–1600 g.

Power supply 3.95 kW.

EXAMPLE & COMPONENTS

SD180

Weight range 120–1600 g. Variable speed with frequency converter 750–1800 pieces/hour, 90 liter stainless steel hopper, non-stick coated.

CR360

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

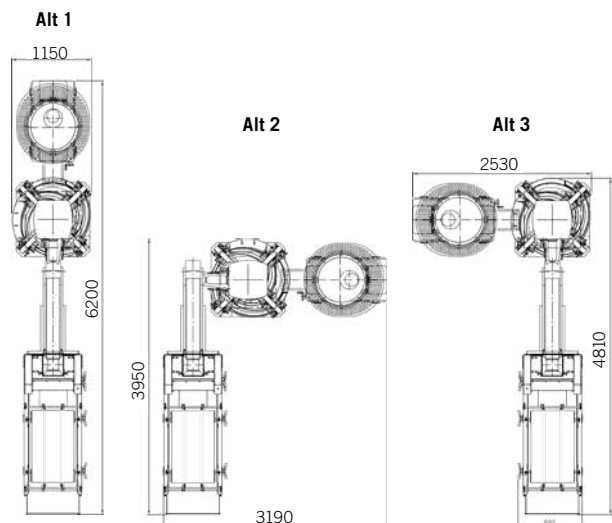
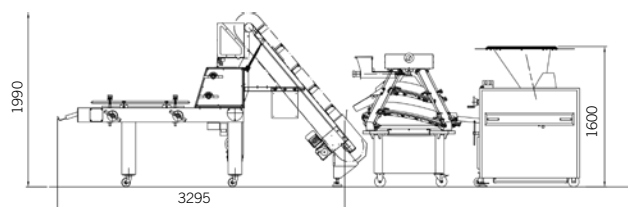
CE100

Cup Elevator, mounted on Moulder M0300, photocell controlled, working step by step to link up the Cone Rounder with Moulder, including electrical cabinet mounted on Elevator. Capacity 100–1500 g.

M0300

Moulder with centrally adjustable infeed in hopper, two pair of rollers, 650 x 1100 mm pressure board, collection tray.

MEASUREMENTS



FLEXIBLE PRODUCTION**LABOR SAVING****CONSISTENT PRODUCTION****INDUSTRIAL BREAD LINE**

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.

EXAMPLE & COMPONENTS**SD300**

Weight range 150–1150 g as 2-pocket, 1500–3000 pieces/hour, 250–2300 g as 1-pocket, 750–1500 pieces/hour. Variable speed with frequency converter, PLC Touch screen panel, 90 liter stainless steel hopper, non-stick coated.

SD600

Stainless steel multi pocket divider, weight range 150–1000 g as 3-pocket and 250-1700/100-700 g as 2/4-pocket. Variable speed with frequency converter, PLC Touch screen panel, 100 liter stainless steel hopper, non-stick coated.

CR360

With centrally adjustable non-stick coated tracks, infeed at 6 h, outfeed at 12 h, 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 the rounder. Compressed air is required, 6 bar. Variable speed on

FEATURES AND BENEFITS

Capacity up to 3000 pieces/hour.

Weight range 100–1500 g.

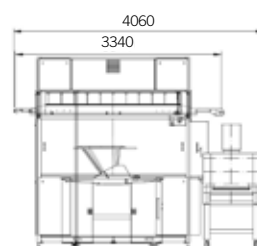
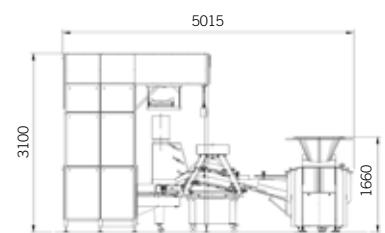
Proving time depending on capacity pieces/hour and size of intermediate prover IPP.

Power supply 6.63 kW/8.63 kW.

the prover. Electric control panel under a projecting overhang with electric sockets for divider, rounder and moulder, outfeed cross conveyor. Proving time 9.3 min at 3000 pieces/hour.

M0881

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

MEASUREMENTS**Front****Side**

Our story

We provide customized baking solutions 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. We are an accessible organization and look forward to being your professional partner throughout the baking process.

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SVEBA DAHLEN

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