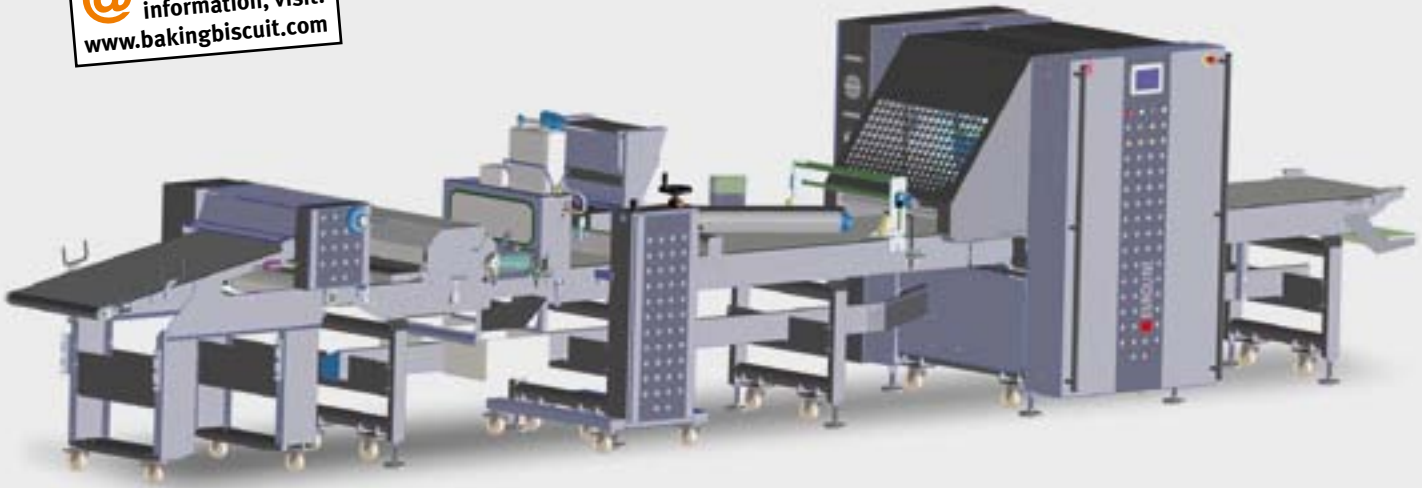


The new Euroline

FRITSCH HAS COMPLETELY REMODELED ONE OF ITS FLAGSHIPS, THE PASTRY LINE EUROLINE WHICH IS NOW FASTER, EASIER TO OPERATE AND PROVIDES FOR IMPROVED HYGIENE

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Since 1991, the Euroline has been part of the Fritsch product range. It can be seen working in hundreds of bakeries all over the world where it is producing and processing a broad range of yeast-raised, Danish and puff pastry products. The pastry line, which in its basic version has a length of six meters, is not only sturdy but is also very flexible. Cutting, punching, moistening, different filling patterns with exchangeable hoppers, shaping, sprinkling and depositing – everything in a continuous process and with tools that can be exchanged easily and quickly thus providing for fast product change-over.

Now the engineers from the company in Markt Einersheim, Germany have given the old lady a rejuvenating treatment. The guillotine is no longer driven pneumatically but mechanically. This improves its performance. The cutting frequency is now 200 strokes per minute and when punching shapes from the dough the maximum is 80 strokes. Its capability is no longer limited to cutting and punching, it can also gently press folded dough together so that the sides of the dough adhere to each other and do not open during proofing and baking. While doing so, the guillotine is no longer stationary but can also be moved along

parallel to the products. Added to that, it is quieter which will be appreciated by everyone working at the line. The constant slight bang produced by the pneumatic drive has been eliminated.

The new Euroline also has a new work table profile which offers fewer chances for flour dust to accumulate and is also easier to clean. The smooth surfaces made from stainless steel offer the same advantages. The quick clamping device for the belts that have a width of 650 mm is also easy to clean and saves time. (The maximum width of the dough sheet is 600 mm). The entire line is designed according to hygiene standard DIN EN 14159.

Standard knife edges at the product transfer points provide for much easier depositing of the shaped dough pieces which will also keep their shape much better.

The control cabinet does not need a separate space any longer as it has been integrated into the line. Last but not least, the Euroline has been equipped with new control technology aimed at simplicity and convenience where the production programs are stored and can be called via touch screen monitor. +++

Passion for Pastry



Knowledge, Creativity, Innovation



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