

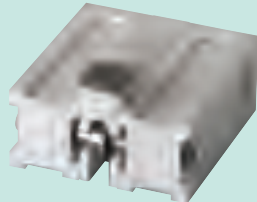
Due to continuous development work, the SOFT 3B dough divider meets all requirements of a modern bakery. The main advantage is in the unique and efficient dividing process: it is not spring controlled, but by an oil-pressure unit, which adapts to the dough consistency and minimizes the stress to the product. The result: dough with long fermentation times and a high water percentage of up to 80 per cent can be processed with the SOFT 3B easily. And that with an hourly capacity of 650 to 3,000 off and a weight range of 50 to 2,000 grams!

And when work is (nearly) done, you can look forward to an extremely short cleaning time of two to three minutes. It makes work look like fun!

And with regard to the life span, hygiene and reliability you must be pleased to know that the frame, the housing and carrying parts are made of stainless steel. It is really heavy-duty and it provides a very gentle dough handling.

Pistons

As pistons can be interchanged easily, various weights can be processed fast.

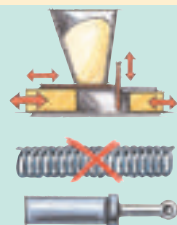


Piston cleaning

To clean the piston, you only have to put up the stop in the back of the machine.

Easy cleaning

To easily clean the hopper, you turn down them to the rear.



Oil pressure

The dough dividing is hydraulically controlled.

The Dough Divider **SOFT 3B**

Heavy-duty, but gentle if it comes to dough handling



Technical data

Max. hourly capacity	1,500 pcs.
Using single piston	3,000 pcs.
Using double pistons	50 - 2,000 g
Weight range	1.1 kW
Capacity	1,250 x 720 mm
L x W	1,646 mm
Height with 70 lt. hopper	

The Computer Control **MASTER 3B** Fully in control of your system

Master 3B

The computer control and recipe settings make the system fully automatic in its operation.



Thanks to the **MASTER 3B**, the bread system is fully computerized.

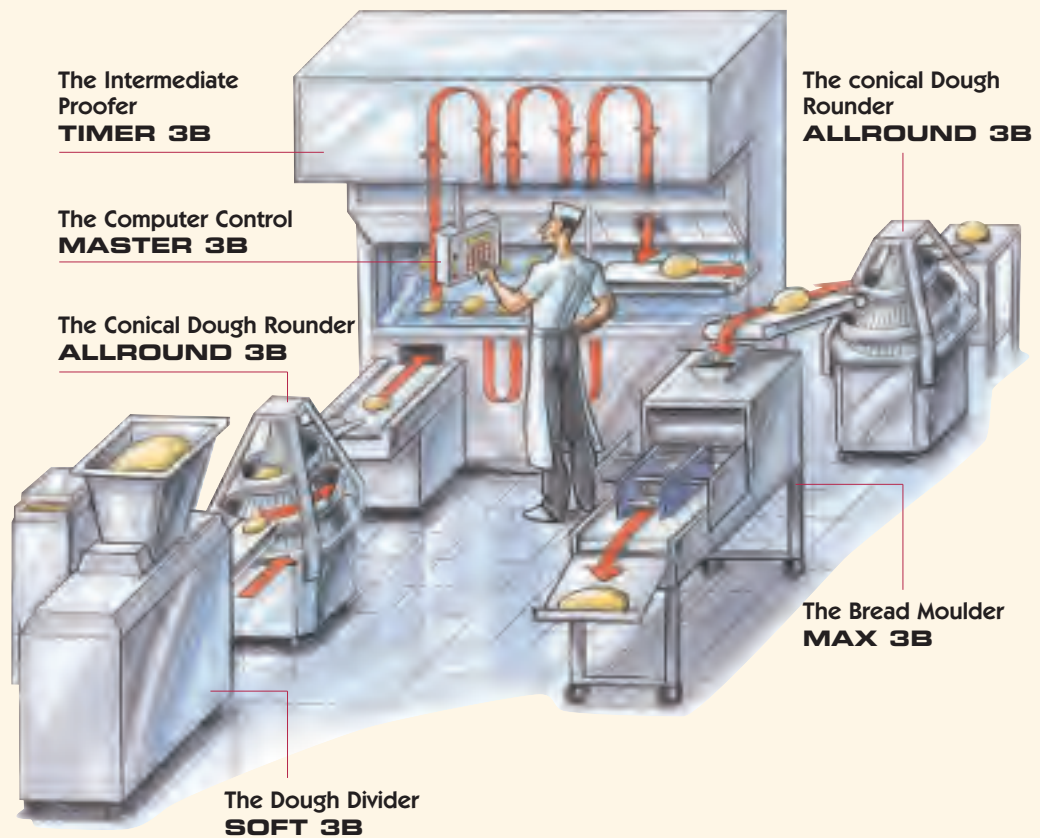
Who can match that: with the **MASTER 3B** computer control one person is enough to operate the system.

For more rationalization and a 100% reproducible quality.

The fully computer controlled **Breadsystem** for the artisan bakery – in modular form or as a complete package.

You choose the name of the bread and the entire breadsystem will then provide the machinery settings required to make that particular recipe.

A weight checker is connected to the control unit. The advantage is that the dough pieces as they are set in the recipe are compared with the actual weights and when they do not match this is automatically corrected. This also applies to all settings of both the conical dough rounder and the bread moulder, for which rollers and pressure board are set for each type of bread. To start production, it will therefore only be necessary to choose of the number of the required doughrecipe: You can believe us – this investment will pay for itself in no time.



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