

**Line 1**

- UNLOADING SYSTEM FOR OVEN
- NR.1 STRAIGHT FREE ROLLER CONVEYOR DLC300
- NR.1 STRAIGHT CONVEYOR DLC850
- NR.1 90° LOADING SYSTEM
- COOLING SPIRAL DLS850EVO WITH INVERSION
- NR.2 INCLINED CONVEYOR DLC850
- NR.1 INCLINED CONVEYOR DLC850 WITH 180° CURVE
- NR.5 TRANSFER UNIT DLT850 STANDARD
- FREEZING SPIRAL DLS850
- N°2 EVAPORATOR FOR COOLING SYSTEM
- NR.3 EVAPORATOR FOR FREEZING SYSTEM WITH SEQUENTIAL DEFROST AND AIRFLOW STRUCTURE
- NR.2 WASHING & DRYING SYSTEM FOR BELT (WITH 1 PUMP AND 1 FAN FOR 2 SPIRALS)
- ELECTRICAL COMPONENTS



## PRODUCT

LANGBROT

|                    | PRODUCT 1   | PRODUCT 2  | PRODUCT 3  |
|--------------------|-------------|------------|------------|
| Weight (gr)        | 800         | 500        | 300        |
| Production (pcs/h) | 1500        | 2300       | 3000       |
| Production (Kg/h)  | 1200        | 1150       | 900        |
| Dimensions (mm)    | 430x150x100 | 370x140x90 | 320x120x80 |

## TECHNICAL FEATURES FREEZING + COOLING LINE 1

|   |                  |
|---|------------------|
| Temperature infeed of cooling spiral    | +95 °C           |
| Temperature outfeed of cooling spiral   | +30 °C           |
| Ambient temperature in cooling cabinet  | +20 °C           |
| Resting time for cooling                | 37(25...75) min  |
| Temperature infeed of freezing spiral   | +30 °C           |
| Temperature outfeed of freezing spiral  | -7 °C            |
| Ambient temperature in freezing cabinet | -28 °C           |
| Resting time for freezing               | 50(33...100) min |



## Line 2

- UNLOADING SYSTEM FOR OVEN
- STRAIGHT FREE ROLLER CONVEYOR DLC300
- NR.1 90° LOADING SYSTEM
- STRAIGHT CONVEYOR DLC750
- COOLING SPIRAL DLS750EVO WITH INVERSION
- NR.2 INCLINED CONVEYOR DLC750
- INCLINED CONVEYOR DLC750 WITH 180° CURVE
- NR.5 TRANSFER UNIT DLT750 STANDART
- FREEZING SPIRAL DLS750
- NR.2 EVAPORATOR FOR COOLING SYSTEM
- NR.3 EVAPORATOR FOR FREEZING SYSTEM WITH SEQUENTIAL DEFROST AND AIRFLOW STRUCTURE
- NR.2 WASHING & DRYING SYSTEM FOR BELT (WITH 1 PUMP AND 1 FAN FOR 2 SPIRALS)
- ELECTRICAL COMPONENTS

| PRODUCT            | LANGBROT   |            |            |
|--------------------|------------|------------|------------|
|                    | PRODUCT 1  | PRODUCT 2  | PRODUCT 3  |
| Weight (gr)        | 800        | 500        | 300        |
| Production (pcs/h) | 2100       | 2600       | 3000       |
| Production (Kg/h)  | 1553       | 1430       | 970        |
| Dimensions (mm)    | 340x145x85 | 320x144x80 | 300x130x60 |



## PRODUCT

## RUNDBROT

|                    | PRODUCT 1  | PRODUCT 2  |
|--------------------|------------|------------|
| Weight (gr)        | 800        | 500        |
| Production (pcs/h) | 1700       | 2900       |
| Production (Kg/h)  | 1530       | 1500       |
| Dimensions (mm)    | 230x230x70 | 215x215x60 |

## TECHNICAL FEATURES FREEZING + COOLING LINE2

|   |                  |
|---|------------------|
| Temperature infeed of cooling spiral    | +95 °C           |
| Temperature outfeed of cooling spiral   | +30 °C           |
| Ambient temperature in cooling cabinet  | +20 °C           |
| Resting time for cooling                | 37(25...75) min  |
| Temperature infeed of freezing spiral   | +30 °C           |
| Temperature outfeed of freezing spiral  | -7 °C            |
| Ambient temperature in freezing cabinet | -28 °C           |
| Resting time for freezing               | 50(33...100) min |

### Line 3

- UNLOADING SYSTEM FOR OVEN
- NR.1 FREE ROLLER CONVEYOR DLC750 WITH 90°CURVE
- NR.2 TRANSFER UNIT DLT750 MOTORIZED
- COOLING SPIRAL DLS750EVO
- FREEZING SPIRAL DLS750EVO
- STRAIGHT CONVEYOR DLC750
- NR.1 GRAVITY DESCENDER (7 TIERS)
- N°1 EVAPORATOR FOR COOLING SYSTEM
- NR.3 EVAPORATOR FOR FREEZING SYSTEM WITH SEQUENTIAL DEFROST AND AIRFLOW STRUCTURE
- NR.2 WASHING & DRYING SYSTEM FOR BELT (WITH 1 PUMP AND 1 FAN FOR 2 SPIRALS)
- ELECTRICAL COMPONENTS

| PRODUCT            | SOMUN      |            |
|--------------------|------------|------------|
|                    | PRODUCT 1  | PRODUCT 2  |
| Weight (gr)        | 100        | 150        |
| Production (pcs/h) | 6250       | 5000       |
| Production (Kg/h)  | 625        | 750        |
| Dimensions (mm)    | 175x145x50 | 185x155x50 |

## PRODUCT

POGACHE

|                    |            |
|--------------------|------------|
| Weight (gr)        | 300        |
| Production (pcs/h) | 2000       |
| Production (Kg/h)  | 600        |
| Dimensions (mm)    | 230x185x50 |

## TECHNICAL FEATURES FREEZING + COOLING LINE3

|   |                  |
|---|------------------|
| Temperature infeed of cooling spiral    | +95 °C           |
| Temperature outfeed of cooling spiral   | +30 °C           |
| Ambient temperature in cooling cabinet  | +20 °C           |
| Resting time for cooling                | 37(25...75) min  |
| Temperature infeed of freezing spiral   | +30 °C           |
| Temperature outfeed of freezing spiral  | -7 °C            |
| Ambient temperature in freezing cabinet | -28 °C           |
| Resting time for freezing               | 50(33...100) min |

#### Line 4

- UNLOADING SYSTEM FOR OVEN
- NR.1 FREE ROLLER CONVEYOR DLC750 WITH 90°CURVE
- NR.2 TRANSFER UNIT DLT750 MOTORIZED
- COOLING SPIRAL DLS750EVO
- FREEZING SPIRAL DLS750EVO
- NR.1 INCLINED CONVEYOR DLC750
- NR.1 GRAVITY DESCENDER (7 TIERS)
- NR.1 EVAPORATOR FOR COOLING SYSTEM
- NR.3 EVAPORATOR FOR FREEZING SYSTEM WITH SEQUENTIAL DEFROST AND AIRFLOW STRUCTURE
- NR.2 WASHING & DRYING SYSTEM FOR BELT (WITH 1 PUMP AND 1 FAN FOR 2 SPIRALS)
- ELECTRICAL COMPONENTS

#### PRODUCT

SOMUN

|                    | PRODUCT 1  | PRODUCT 2  |
|--------------------|------------|------------|
| Weight (gr)        | 100        | 150        |
| Production (pcs/h) | 6250       | 5000       |
| Production (Kg/h)  | 625        | 750        |
| Dimensions (mm)    | 175x145x50 | 185x155x50 |

## PRODUCT

## POGACHE

|                    |            |
|--------------------|------------|
| Weight (gr)        | 300        |
| Production (pcs/h) | 2000       |
| Production (Kg/h)  | 600        |
| Dimensions (mm)    | 230x185x50 |

## TECHNICAL FEATURES FREEZING + COOLING LINE4

|   |                  |
|---|------------------|
| Temperature infeed of cooling spiral    | +95 °C           |
| Temperature outfeed of cooling spiral   | +30 °C           |
| Ambient temperature in cooling cabinet  | +20 °C           |
| Resting time for cooling                | 37(25...75) min  |
| Temperature infeed of freezing spiral   | +30 °C           |
| Temperature outfeed of freezing spiral  | -7 °C            |
| Ambient temperature in freezing cabinet | -28 °C           |
| Resting time for freezing               | 50(33...100) min |