

Why automate with **MINIROLL**?

Space saving compact design
High output in a small space
Extremely quick return on your investment

EXAMPLE ROI*

Based on the production of 5,000 buns/day

MANUAL PROCESS

4 people x 8 hr/day x \$18.25/hr
TOTAL LABOR COST: \$584/day

MINIROLL

1 person
TOTAL LABOR COST: \$146/day

SAVING

Day	\$438
Week	\$3,066
Month	\$13,140
YEAR	\$157,680

**Savings = Cost of machine in...
approx. 13 months**

*This does NOT include any increased production or expanding product range.

EXAMPLE "ESTIMATED" PAYMENT PLAN:

**60 Month Lease
@ \$3,400/month***

**YOU SAVE ALMOST
\$10,000/MONTH AFTER
PAYMENT**

*Rate contingent on approved financing/rate may vary at time of application.

Our Trusted Partner:



Richard Popp
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MINIROLL

Features / Benefits

- ✓ For Production of: Hamburger Buns, Hot Dog Buns, Hoagie Rolls, Dinner Rolls, etc
- ✓ Space saving compact design
- ✓ High output in a small space
- ✓ Dimensions (LxWxH): 3,000mm x 1,110mm x 2,150mm
- ✓ 3-5 Row format
- ✓ Maximum output of 2,000 pc / row / hour
- ✓ Touch Panel with ability to store 20 programs
- ✓ Stainless Steel Construction with "Aluco-Bond" doors
- ✓ Hydraulic Pressure System, adjustable from outside via pressure gauge
- ✓ Automatic Cleaning Positions for ease of cleaning
- ✓ Ability to "block" rows to create multiple panning formats
- ✓ Grooved rounding drum for optimal rounding result
- ✓ Rounding by inner drum with outer pocket drum, circular motion to duplicate "hand work". Adjustable speed/pressure for optimal results.
- ✓ Long rounding time - 5 times longer than competitive systems with oscillating rounding plate on top of rotating rounding drum.
- ✓ Gentle dough handling
- ✓ Ability to "rest" dough between mixing and dividing/rounding

ADVANTAGES:

- ✓ Easy operating, cleaning and maintenance
- ✓ Sturdy design
- ✓ Gentle dough handling
- ✓ Optimal moulding result
- ✓ High versatility of product range



BRUCE GINGRICH - VICE PRESIDENT

"My goal; to have the opportunity to work as your partner to make your business more profitable."

PLEASE CONTACT ME DIRECTLY WITH ANY QUESTIONS:

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MINIROLL



**ARE YOU PRODUCING
5,000 ROLLS PER DAY?**



**LABOR:
\$584/day**

VS.



= 1 person



**LABOR:
\$146/day**

**SAVINGS =
\$157,000/year**

MINIROLL

PRESSURE ROLLER

- ✓ Two pressure rollers to flatten dough pieces
 1. Immediately after divide/round, prior to intermediate proofer
 2. After intermediate proofer prior to longmoulder
- ✓ Longmoulder can act as pressure roller if operated in same direction/speed as dough travel



LONGMOULDER

- ✓ Longmoulder with "upper driven" belt
- ✓ Able to achieve a longmoulded length of 8" in a short distance
- ✓ OPTION: "extra wide" Miniroll version can longmould up to 10"
- ✓ Ability to have belt in reverse, still or running the same direction as dough travel



long moulder

DOUGH DIVIDER

- ✓ Integrated drum moulder with proven "multimatic" principle
- ✓ Removable dough handling parts for easy cleaning
- ✓ Manual pressure adjustment allows for gentle handling of dough
- ✓ Double piston system 35g-150g weight range
- ✓ Maximum output capacity of 2,000 pc/row/hr



dough divider

PANNING

- ✓ Use of standard 18" x 26" pans with variable "program controlled" depositing unit
- ✓ Pans with two with short side facing or one with long side facing
- ✓ Flexible to various panning formats



Automatic panning device

FLOUR DUSTER

- ✓ Mechanical flour duster allows for "right" amount of flour for optimal rounding



"The money printing machine"

DOUGH INFEEED

- ✓ Hopper capacity for 150kg of dough
- ✓ Position of infeed above panner design for ONE person operation



PROOFER

- ✓ Intermediate proofer with ability to proof up to 8 minutes
- ✓ "Pass through", short proof to bypass proofer, dough pieces only enter every 3 rows
- ✓ Intensive germination station proofer
- ✓ Removable dough handling parts for easy cleaning
- ✓ Automatic climate correction to ensure "ideal" environment at all times

AUTOMATIC ROLL LINE