

DECOSEEDER

TYPE	WEIGHT RANGE	CAPACITY
DecoSeeder		<4200 pcs/h.
		depending on dough weight

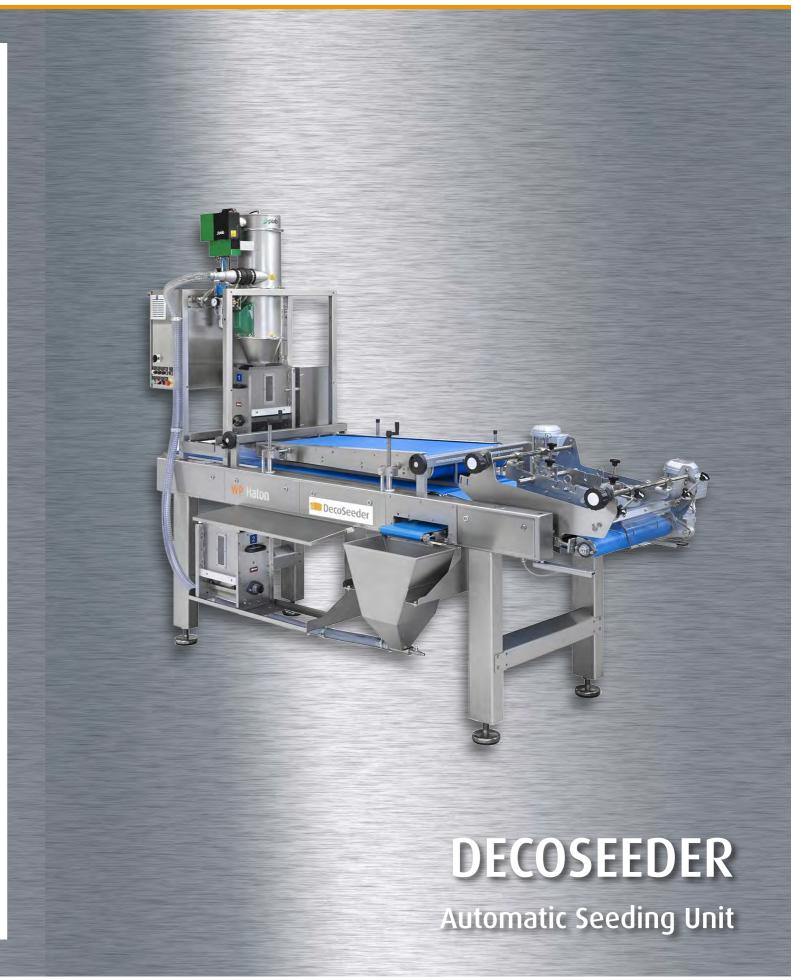
DIMENSIONS			CONNECTED LOAD
Length	3109 mm	nett800.kg	230/400 V, 50 Hz
Width	1394 mm	grosskg	2,5 kVA,
Height	2619 mm		compressed air consumption: 400 ltr./h

OPTIONS

- Teflon coated side guides
- Extra containers
- Twister Swing Away
- Water spraying unit on top belt of moulder
- Customer specific Blue Box

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DECOSEEDER

Picture DecoSeeder

CAN BE USED IN INDUSTRIAL BREAD LINES FOR SEEDING DOUGH PIECES AFTER FINAL MOULDING. ALL COMMON SEEDS CAN BE USED. BELT WIDTH 600 MM.



PRINCIPLE

After moulding the moulded dough pieces are sprinkled with seeds and rolled in a bed of seeds by means of the extended top moulding belt.

A photo eye detects the dough piece and gives the seeding unit an impulse. After a dough bed of seeds is portioned on the belt, seeds are rolled in the dough by a top moulding belt.

The non-used seeds are transferred back to the decoration container through a small gap between the decoration- and the discharge belt with the help of a cross conveyor belt and a vacuum system.

The decorated dough pieces are transferred straight and discharged to the panner conveyor or any other means of transportation such as a freezer belt or curved conveyor.

BASIC EXECUTION:

- Frame stainless steel
- Stainless steel undercarriage with 4 fixed feet
- Independent drive
- Synthetic belting
- Decoration belt
- Top moulding belt extended and adjustable in height
- Teflon coated side guides (optional)
- Gap for reclaiming access of decoration material

- Discharge conveyor to transfer the decorated dough pieces in the tins
- Decoration discharge conveyor towards collection container
- One decoration container.Extra containers optional.

