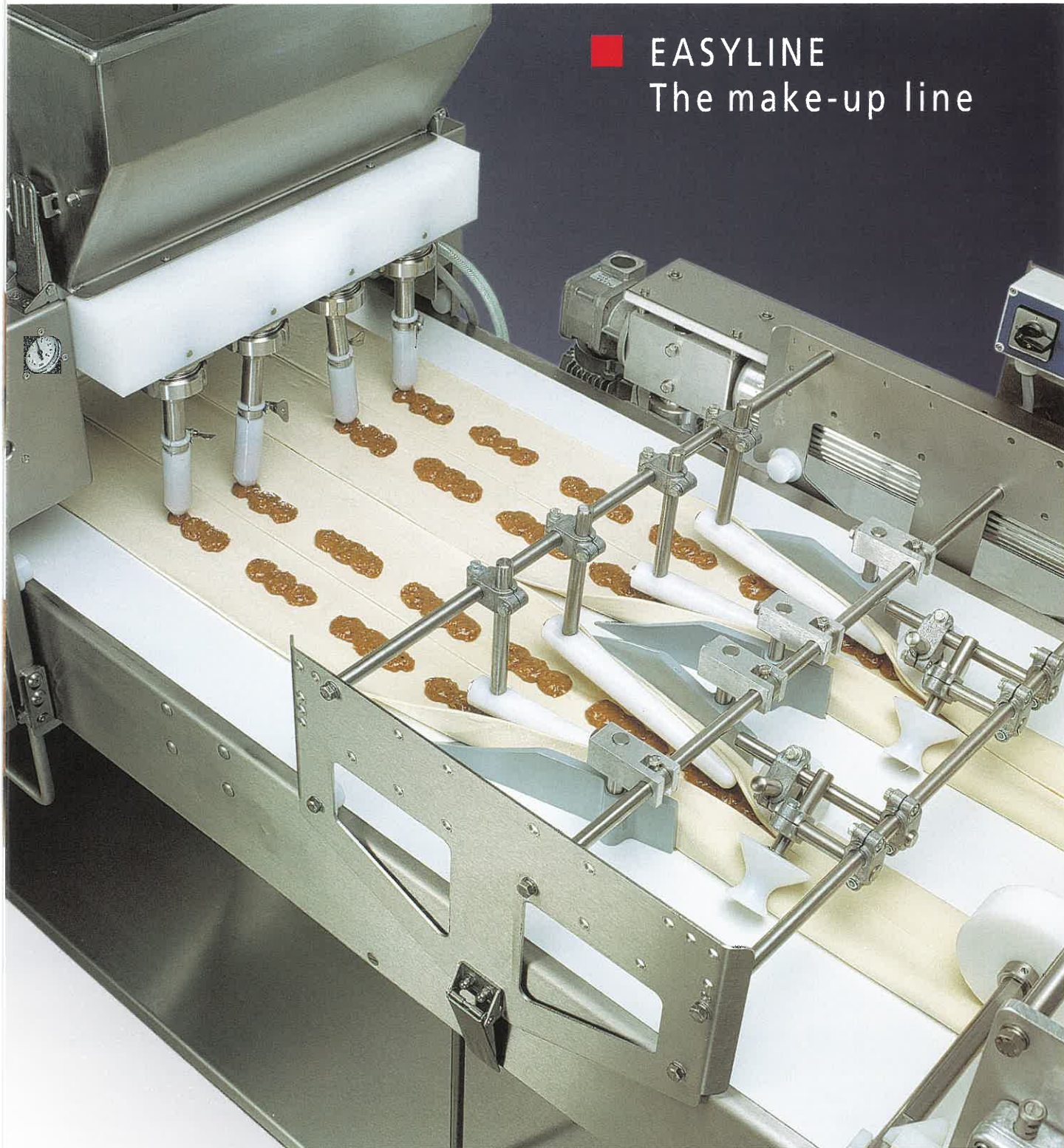




EASYLINE
The make-up line

For the preparation
of a wide range of
fine pastry products



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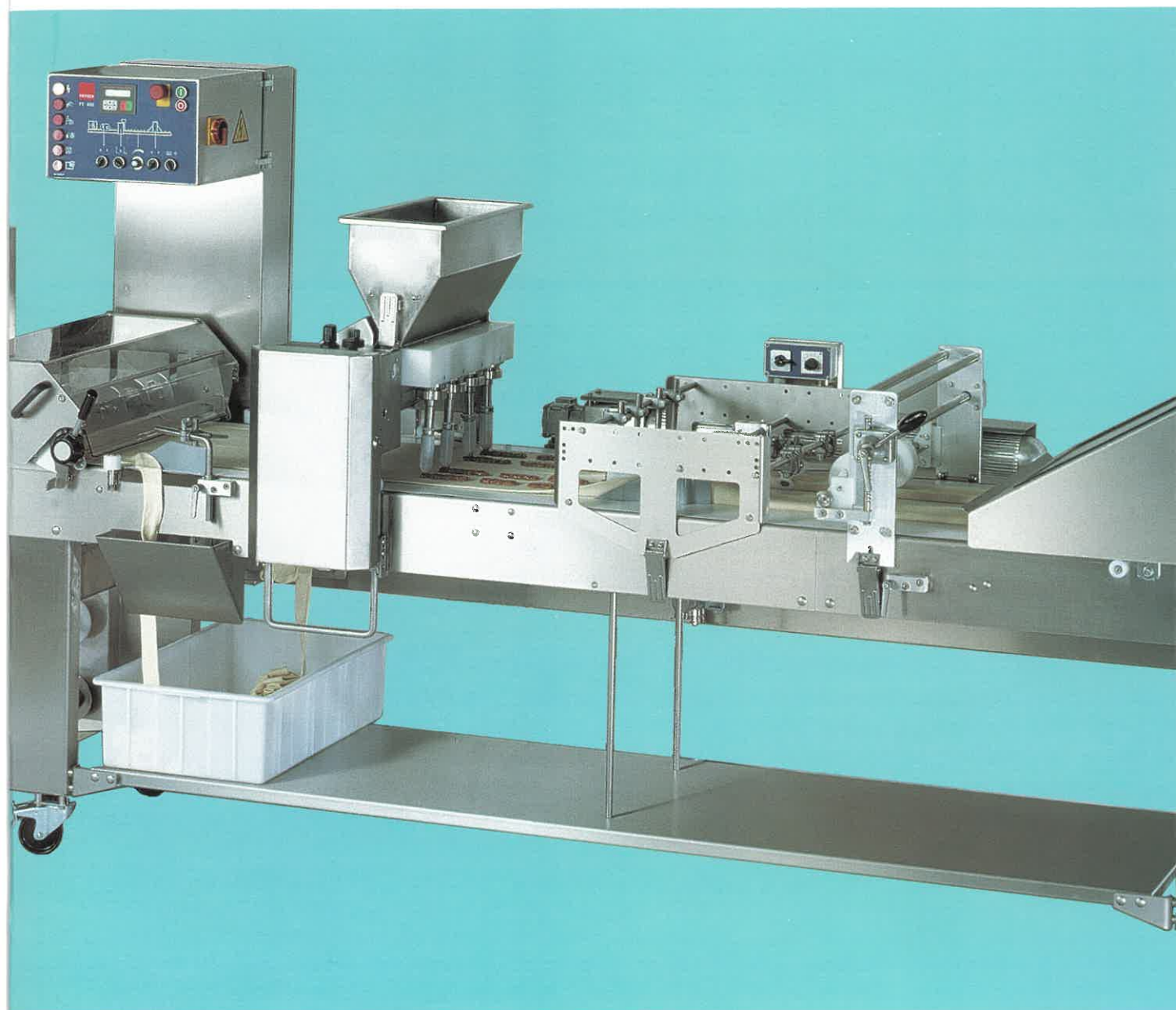
EASYLINE The EASY make-up line

Quality and variety in the production of fine pastries.

The EASYLINE pastry line is designed for the economical production of a wide range of pastries by cutting, filling, folding and punching. Depending on the product and the tooling and accessories required the production may be fully or partially automatic.

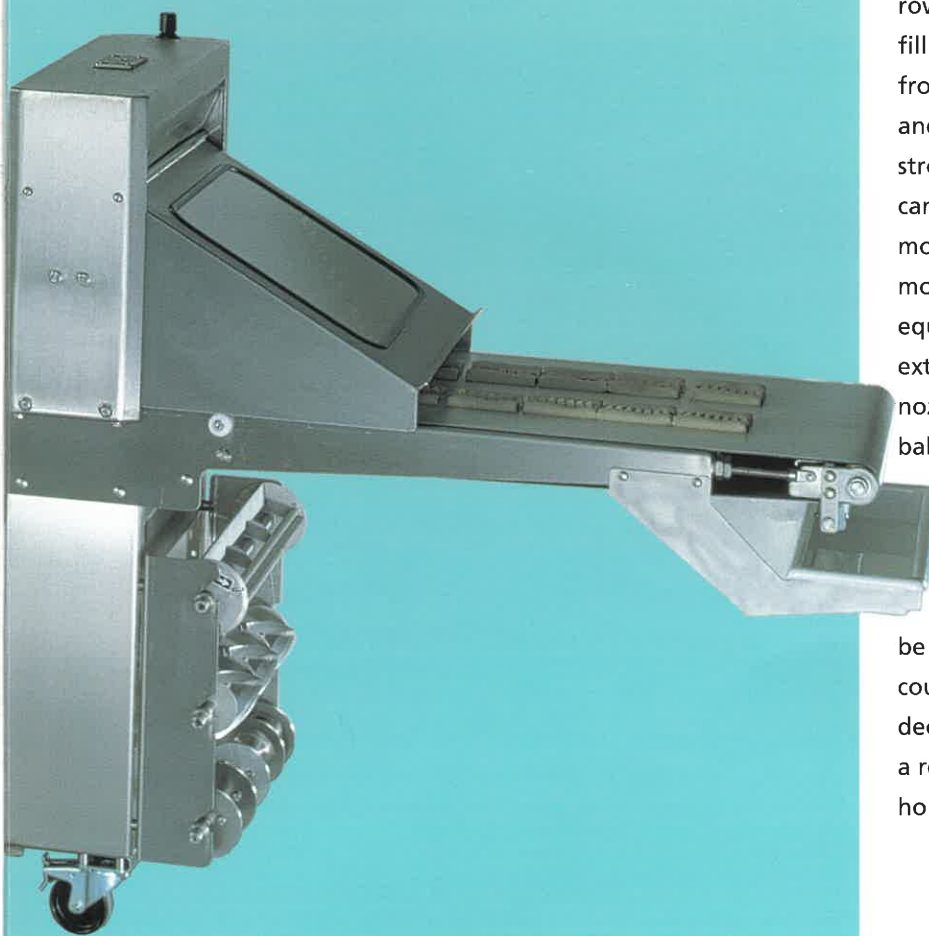
The EASYLINE is built entirely from stainless steel so its easy to clean. The synthetic conveyor belt made from FDA-approved material is cut-resistant. It is equipped with a double cutting frame and a guillotine (entry height either 40mm or 60mm). Storage racks are provided for cutting rollers and decorating rollers. Scrapers for waste dough from the edges of the dough sheet, rollers and conveyor belt together with waste collection bins are also provided. The EASYLINE is controlled by a Mitsubishi MAC 10 which controls the number of fill points per dough piece, distance between fill points and cut length for guillotine.



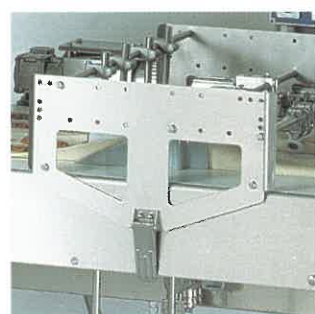
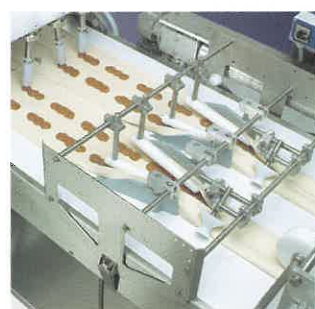


Double dough sheet

Rolled and coiled products



The EASYLINE is complemented by a newly developed pneumatically driven filling unit. It is a 4 row filler with filling weights from 5 - 40 g and up to 45 strokes/min. It can be table-mounted or mobile and is equipped with extendable nozzles with ball and socket joints for positioning pistons which can be individually coupled and decoupled, and a removable hopper.



Cut and filled with hand finishing

The ideal complement to the dough sheeter

The range of accessories and tooling for the EASYLINE is vast, it includes guillotine knives, punches, folding ploughs, moistening units, coilers and strewers. Please contact your local representative for detailed information.



Technical Specification

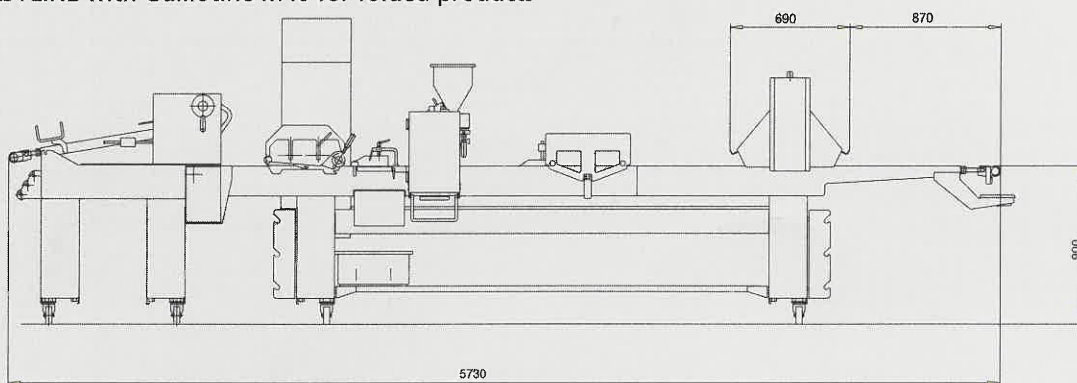
Space requirement	15.5 x 3.6 ft	4710 x 1000 mm
Table height	3 ft	900 mm
Table width	2.3 ft	700 mm
Conveyor width	2.1 ft	650 mm
Net dough sheet width	2 ft	600 mm
Cutting frame entry height	0.8 inch	20 mm
Guillotine entry height	1.6 / 2.4 inch	40/60 mm
Max. dough thickness for punching	0.8 inch	20 mm
No of rows for filled products	1 - 4	
Conveyor belt speed	1.6 - 16.4 ft/min	0.5 - 5 m/min
Guillotine performance, punching	25 strokes/min	
Guillotine performance, cutting	80 strokes/min	
Filler performance	45 strokes/min	
Folding plough systems	1 or 2	
Compressed air requirement	300 NL/min at 6 bar	
Voltage	200V - 400V, 50/60 Hz, 3 phases	
Power requirement	0.4 kW	
(depending on machine version)		
Control voltage	24V DC	

Subject to change without notice.

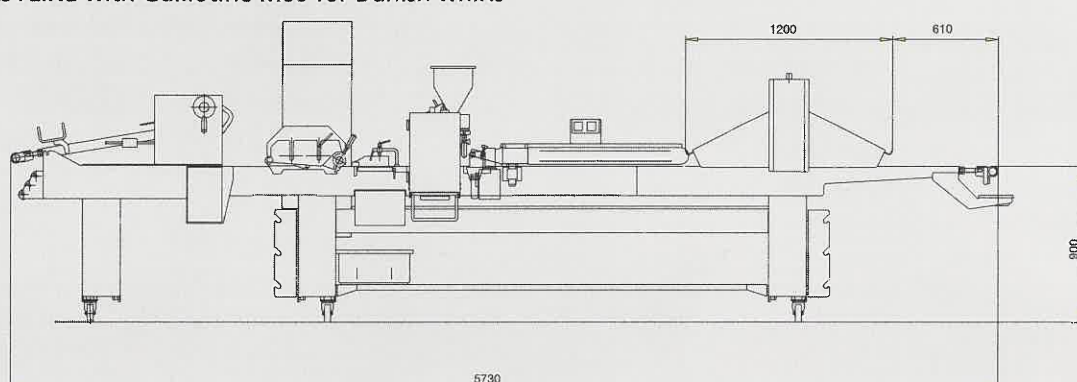


EASYLINE equipment examples

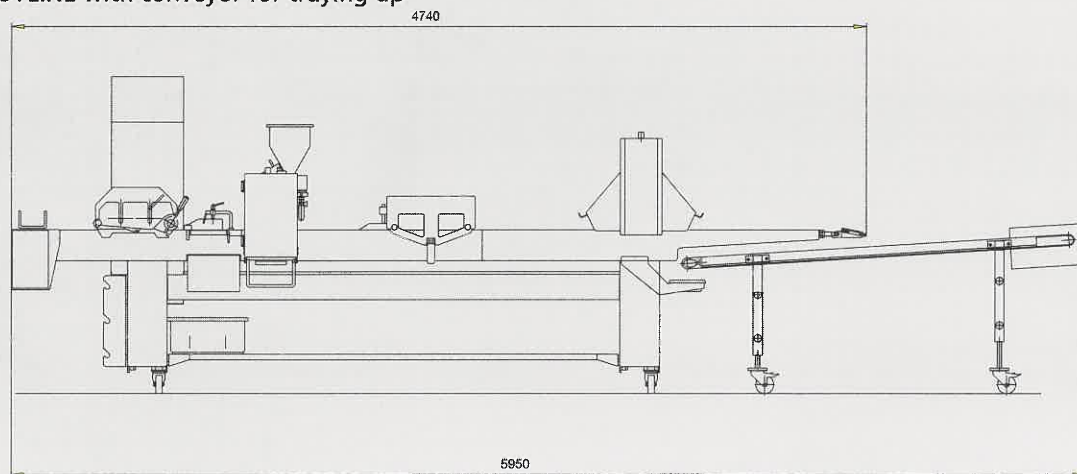
EASYLINE with Guillotine M40 for folded products



EASYLINE with Guillotine M60 for Danish whirls



EASYLINE with conveyor for traying up



Your Partner!

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