

## FE LINE

Bread making Machine Line



This bread-making line automates the same forming process used for handmade breads, such as red bean buns, cream-filled buns, and curry buns. The maximum production capacity is 2,500 pcs./h for encrusting, 2,250 pcs./h for Parker House and leaf forming, and 2,500 pcs./h for melon bun production.

This bread-making line automates the same forming process used for handmade breads, from measuring and dividing the dough to make dough balls to encrusting for red bean buns, Parker House forming for cream buns, and leaf forming for curry buns. Various kinds of molding are possible, which allows for efficient and stable production of a wide variety of breads. The FE line consists of a VR Line that automatically produces dough balls, a Rest Conveyor that allows the dough balls to rest, and a Flex Encruster (FE) that stretches the dough balls flat and wraps the filling.

This bread-making line automatically performs everything from dividing to rounding with high measuring accuracy without damaging the dough. It can efficiently produce dough balls with a taut dough surface and the same quality as handmade products.

STRESS FREE technology allows the line to handle a wide variety of dough made using different methods and formulas.

Dough balls are gently brought to rest in the same condition as before using a belt conveyor system.

The filling depositor uses cycloid rotors to encrust the filling while preserving its flavor. In addition, two depositors can be connected, allowing two types of fillings to be encrusted at the same time.

