



L-SHAPED LINE



**DOUGH BLOCK MAKE-UP
& DOUGH FEEDING
SYSTEM**

TAILORED SHEETING LINES



Raumer, situated in the industrial area of Vicenza (Italy), works with the experience of its team and continuous technological resources, to produce automatic lines for the pastry industry.

Our lines are designed for the continuous production of puff pastry or similar types of dough. We build sheeting lines in a wide variety of configurations: I, L, U or Z but we can always make a customized layout/offer in according with the needed work place and dimensions.

IN THIS BROCHURE WE ARE PLEASED TO INTRODUCE OUR L-SHAPED LINE, DESIGNED TO PREPARE HALF-PROCESSED LAMINATED DOUGH BLOCKS OF PUFF PASTRY WITH DIMENSIONS IN ACCORDING TO YOUR REQUESTS.



FROM THE EXTRUSION TO THE DOUGH BLOCKS

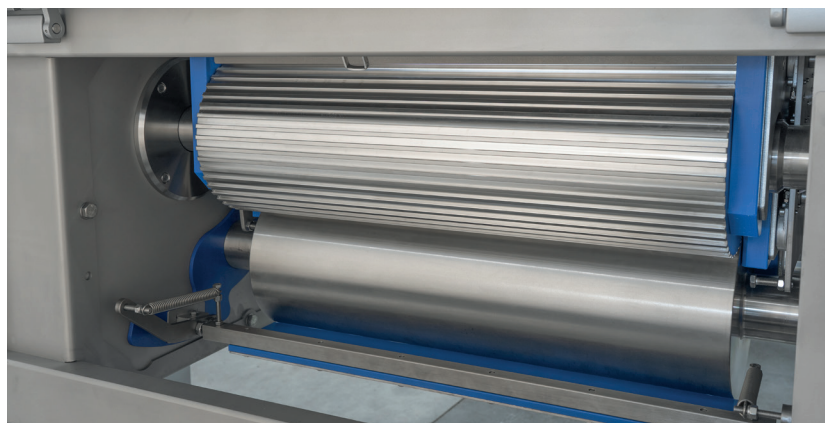
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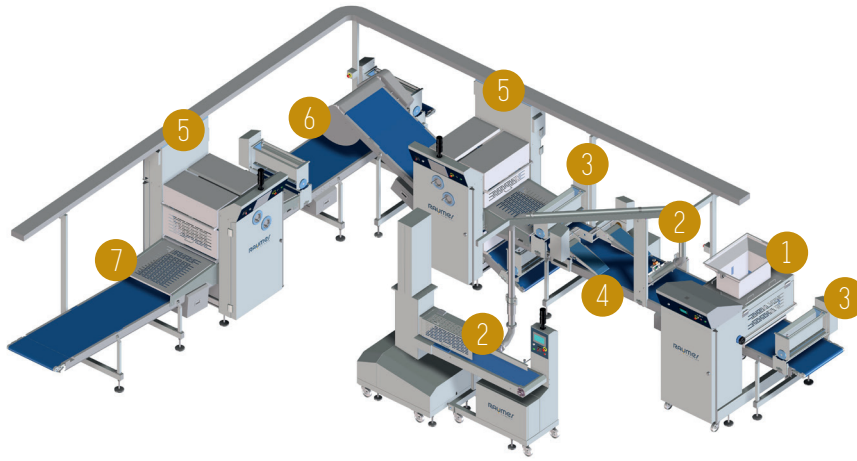
DOUGH EXTRUDER

The dough extruder can be used for many kinds of dough.

It is mounted on wheels so it is easily movable, and it takes very little time to clean.

Equipped with three rollers, it can create a dough sheet with thickness ranging between 4 to 40mm, adjustable by hand-wheel. All the machine is composed by stainless steel parts or food grade materials.





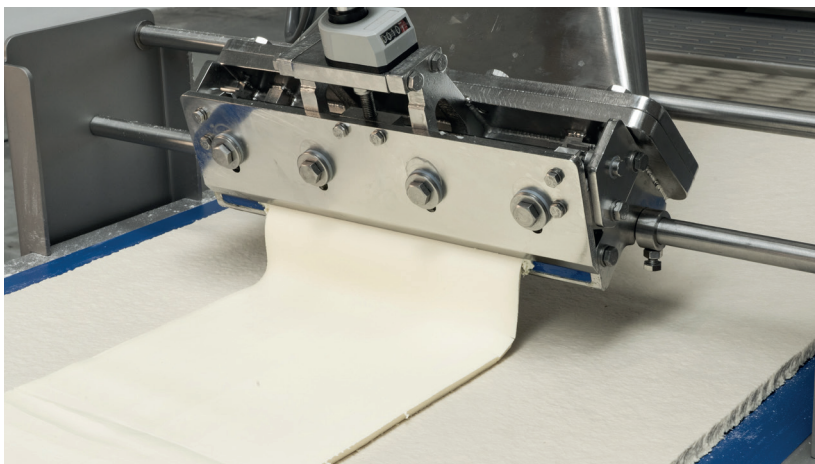
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FAT EXTRUDER

Fat pump is used to create a continuous fat sheet of regular width and thickness from blocks of margarine or butter.

The pump's infeed consists of vertical pressure system and 3 horizontal screws with a moulding function which ensure the continuous flow of fat into the pump.

Thanks to a pipes system composed of stainless steel, the machine is connected to the line with a final slot, where width and thickness are adjustable.



LINE

- 1 DOUGH EXTRUDER
- 2 FAT EXTRUDER
- 3 FLOUR DUSTER
- 4 SANDWICH FOLDING SYSTEM
- 5 SATELLITE ROLLERS
- 6 FOLDING STATION
- 7 CONVEYOR BELT BLOCKS CREATOR



PRODUCTION CHARACTERISTICS



CAPACITY:

RANGING BETWEEN 500 kg AND 1000 kg OF LAMINATED BILLETS PER HOUR



BELT SPEED AT LINE END:

1 TO 5 m/min



WIDTH OF CONVEYOR BELT:

700 mm

3

FLOUR DUSTER

Very quick and easy to assemble and clean.

The flour dusters around the line have a hopper capacity of 10 kg approx.

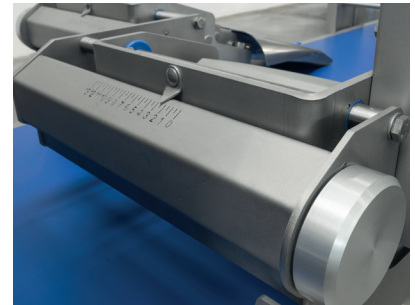
The only differences each other are the supports: standard, raised or inclined.



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SANDWICH FOLDING SYSTEM

The folding belts fold the dough sheet in such a way that the fat is completely encapsulated by dough, ready for the following step. Easy to adjust manually.



5

MULTI ROLLER GAUGE UNIT

The 14 satellite rollers are pressing the dough gently, so the layers of dough and fat are not destroyed in this step.

The Raumer satellite head reduce thick in a single passage, this means fast operation and compact machine.

The first pressing roller at the entry prepares the dough for the satellite, leaving the upper side smooth and homogeneous.



6

FOLDING STATION

Our folding device has no negative effect on the layers of fat.

The movements are gentle, and it produces homogeneous layers. With this machine is possible to produce 2 to 10 layers of fat in a single passage.

Brushless motor mounted inside this station enables you to set exactly the dough-band width you want.

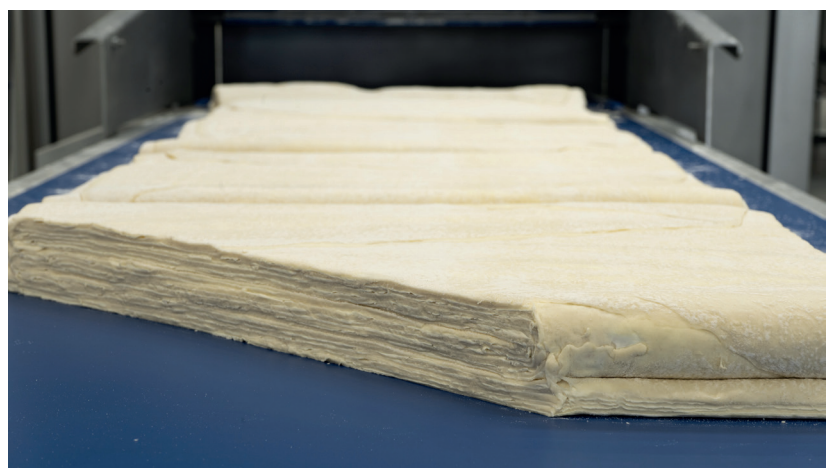


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CONVEYOR BELT BLOCKS CREATOR

This final conveyor belt with a back and forth movement, creates blocks of puff pastry. The size and the number of layers are customizable, and adjustable electronically on the touch screen.

In accordance with the type of dough and the process, the billets can either be processed right away or left for a resting time, after which more dough/fat layers are produced.



OTHER TECHNICAL DETAILS

Raumer follows carefully and professionally the entire process, from the analysis of the customer needs to the installation of the line.

Thanks to their flexible design, Raumer lines solutions always combine a high product quality with an optimal hourly output, quick product change-overs and excellent hygienic specifications.

In close cooperation with you, technical data such as number of layers and working widths, could be customized to meet your specific requirements.

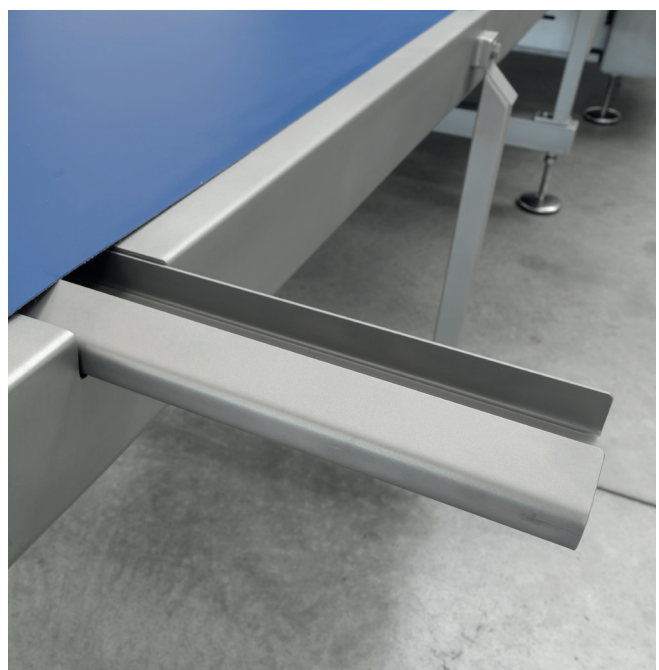
All the parts in contact with the food product are in stainless steel AISI 304 and food materials.

Our machines are equipped with "CE" Certificate according to the Laws 2006/42/CE and following amendments concerning the materials and the machines in contact with food products.

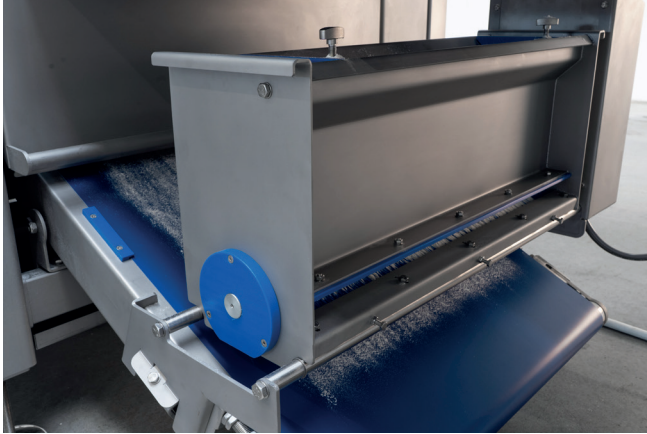
DOUGH EXTRUDER WITH FAST ELECTRICAL CONNECTIONS FOR CLEANING AND EASE OF USE, MOUNTED ON CASTORS



BELT CLEANING SCRAPER, SIMPLY AND QUICK TO BE REMOVED



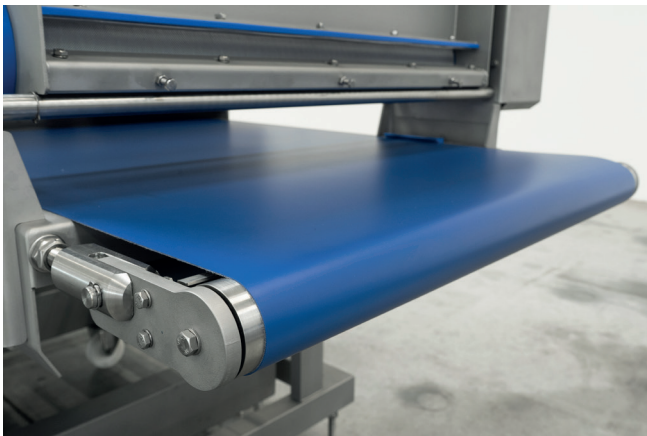
ADJUSTABLE FLOUR DUSTERS
WITH EXTRACTABLE HOPPER



CONTAINERS FOR FLUOR EXCESS COLLECTION



THE SYSTEM HAS NO INDENTATIONS, SLITS,
GAPS, RECESSES OR OPEN SEAMS.
ALL WELDING SEAMS ARE SMOOTH.



QUICK FASTENING
OF CONVEYOR BELTS



ALL PCS OF EQUIPMENT SECTIONS ARE EASILY ACCESSIBLE
FOR CLEANING PURPOSES, MAINTENANCE AND INSPECTION



TOUCH SCREEN OPERATOR PANEL

All machines of our lines are managed by "Touch Screen" control panel to change all parameters and set easily and quickly all customized technical data.

All the important data regarding the line and the process are always available on your screen.

- 10" colour touchscreen with high resolution
- Integration of the upstream and downstream machines
- Clear presentation with readily understandable icons
- Settings can be stored
- Data backup via USB





RAUMER. TAILORED HIGH TECHNOLOGY

Our peculiarity is to design and create medium to large scale industrial systems for pastry industry, with the goal to provide our customers with high quality products and service.

Raumerlines wish to start new collaborations and bring its laminating technology all over the world.

RAUMER[®]

via delle Prese, 19
36014 Santorso (VI) - Italy
tel. +39 0445 540325 - fax +39 0445 549375
mob. +39 339 8613383

www.raumerlines.com
export@raumerlines.com