

specialist in dough processing equipment

# Benier



**Process Range:**


1 oz. to 27 oz. dough pieces

**Capacity:**

Up to 3,200 pieces per hour

## BREAD AND ROLL SYSTEM

The "One Person" Operating System

member of the  kaak group

# BREAD AND ROLL SYSTEM

## The Benier Bread and Roll System includes:

### Divider B8012

- Two pockets, changeable to one pocket with the flip of a latch
- No additional pistons required
- Standard central lubrication system
- Optional variable speed drive
- Stainless access panels electrically interlocked
- Heavy duty construction
- Sanitary design, BISSC certified
- Easily moved for sanitation purposes
- Standard stroke-counter



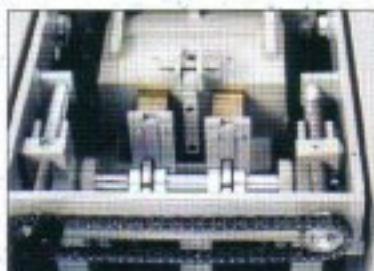
Divider B8012



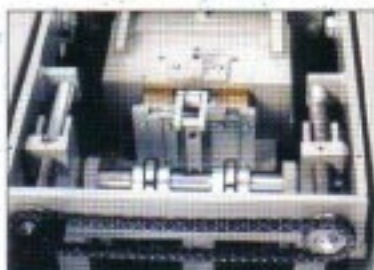
Conical Rounder CO 5



Double Infeed Proofer



Two pocket configuration  
1 oz. to 7 oz.



One pocket configuration  
8 oz. to 27 oz.

### Conical Rounder CO 5

- Latest in the Benier line of high performance dough rounders
- All tracks individually or centrally adjustable to provide ideal space between cone and tracks.
- Superb round dough pieces
- Very easy to clean
- Optional Teflon coated cone
- Special Teflon coating on rounding tracks
- Optional mechanical flour duster or warm air blower

### Intermediate Bread and Roll Proofer

- 300 pockets net load (different sizes available)
- Self synchronizing to divider
- Mechanically controlled infeed system, pneumatic control available as option
- Nylon mesh pockets, rectangular in shape, sized for 1 oz. to 27 oz. dough pieces, easily removable for cleaning
- 6" clearance from floor for easy cleaning with stainless steel legs
- Discharging: on conveyor to left (or right) for sheeting/moulding OR direct feed into Kaiser Roll machine
- Optional Lexan observation windows on overhang
- Optional automatic steam humidification system for proper product conditioning
- Flexible in layout; can be manufactured to accommodate your specific layout requirements

# BREAD AND ROLL SYSTEM

## Kaiser Roll Machine CG102

- Self synchronizing to proofer
- Available with four different dies:
  - Rotating Kaiser Roll die (included)
  - Split die (optional)
  - Cross die (optional)
  - Rosette die (optional)
- Can be used with or without proofer system
- Easily moved for sanitation purposes
- Guarding in front of dies
- Reliable in design and operation



## Bread Moulder B088/B095

- Gentle dough sheeting with drum style principle
  - Heavy duty construction
  - Side guides under pressure plate
  - Teflon sheeting roller, spring loaded
  - Electrically interlocked inspection window
  - One sheeting adjustment only
  - Heavy duty moulding belt
  - Stainless steel curling chain
  - Capacity from 800 up to 3,600 pieces per hour\*
  - Process range from 1 oz. to 40 oz.\*
  - Please check individual machine brochures for further details
- \* Subject to size and type of moulder and product processed.

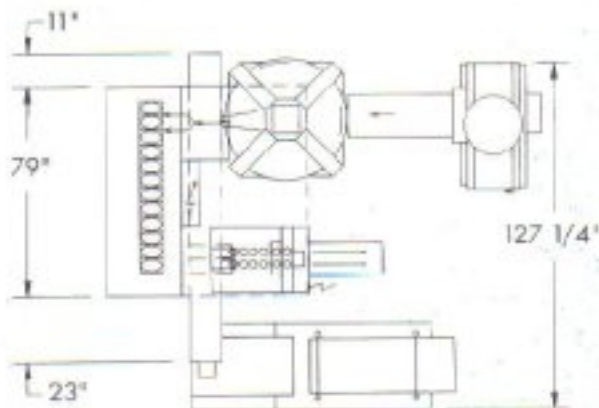


# BREAD AND ROLL SYSTEM

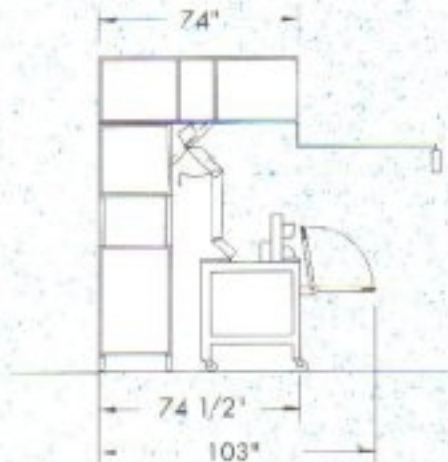
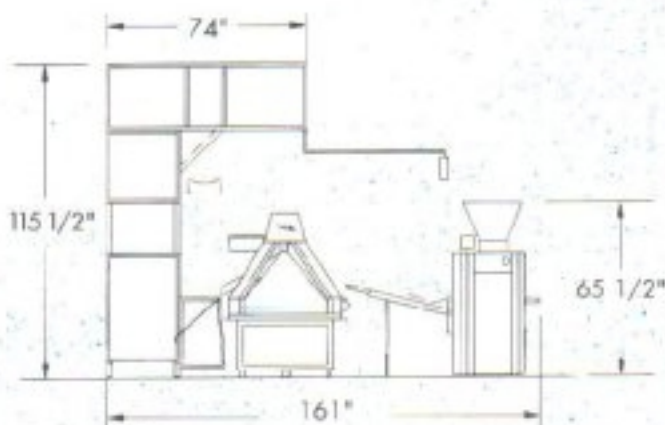
## Technical Criteria:

Standard process speed:	2,400 units per hour*
Maximum process speed:	3,200 units per hour*
Process range:	1 oz. to 27 oz.*
Proofing time:	7-1/2 minutes at 2,400 pieces per hour*
	15 minutes at 1,200 pieces per hour*

## Typical Bread and Roll System Layout



Right Hand  
Infeed Configuration



## Utilities:

Electrical: 208/230 volt, 3 phase, 60 Hz\*\*

Amperage: Subject to components selected

Compressed air: 70 psi, 1 CFM (only required if equipped with pneumatic controls)

Water (only required with humidity system): 1/4" line size, maximum 1 gallon per hour

\*Subject to proofer size, divider speed and configuration.

\*\* Different voltage available upon request

Specifications subject to change without notice



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Office and Factory:

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