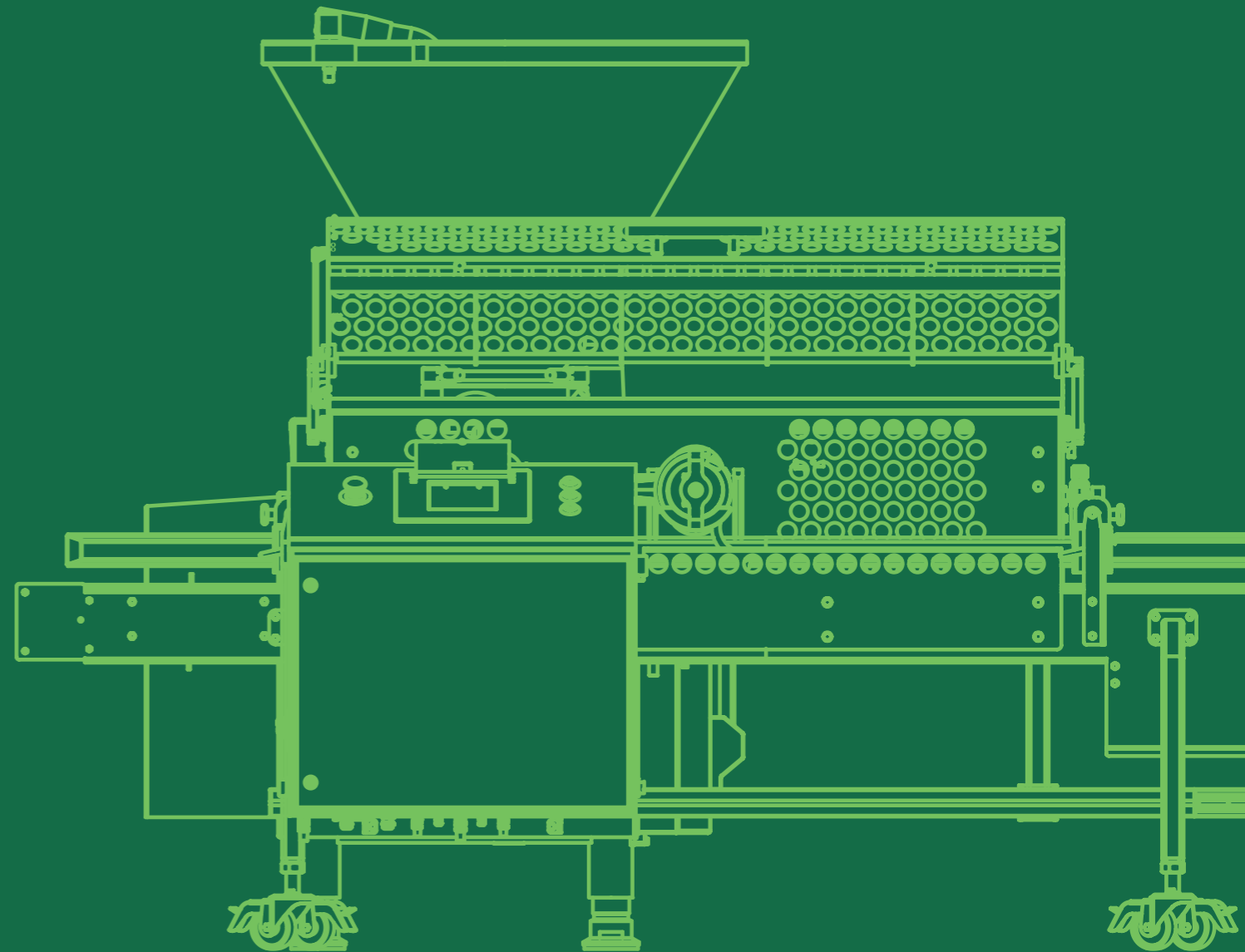


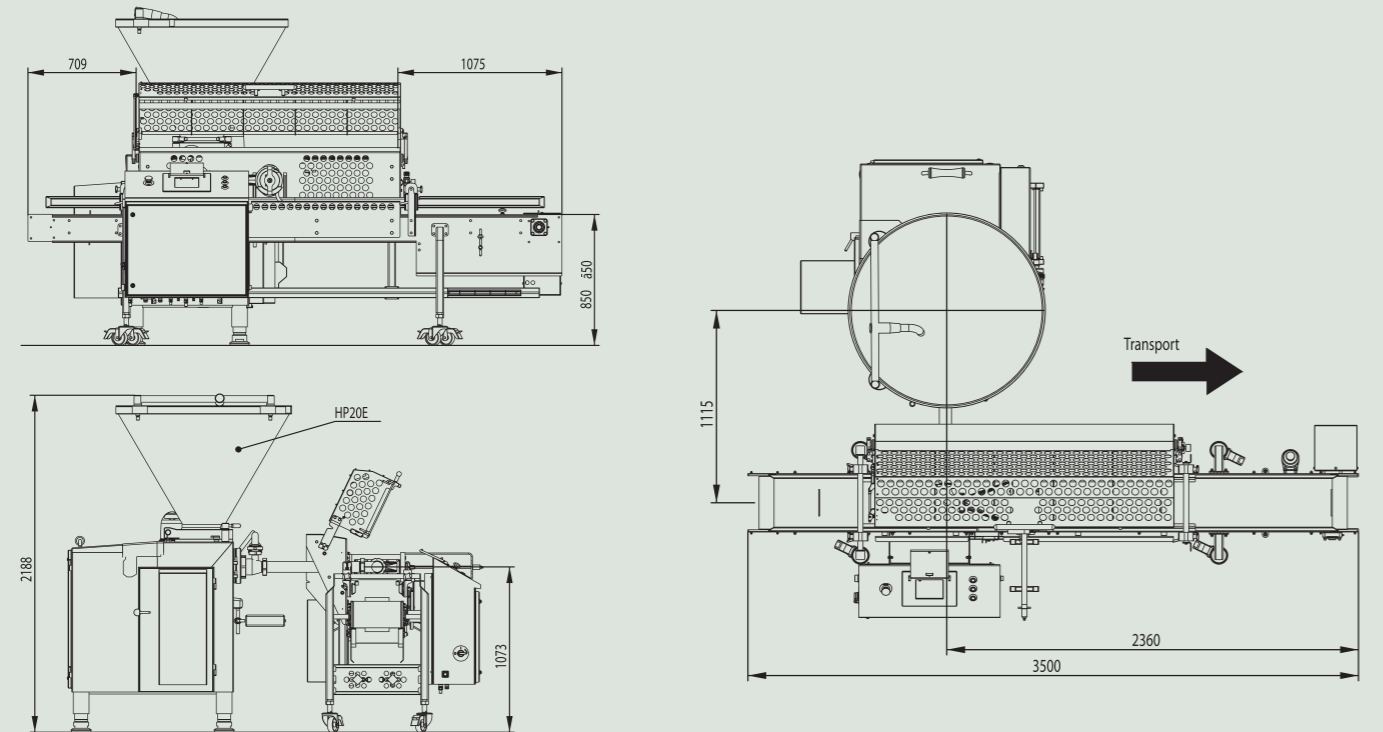
# ROLLER FILLING HEAD 863

WITH SYNCHRONIZED CONVEYOR BELT OR SAFETY TABLE

## DATA SHEET



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Technical drawing

A = Air connection E = Electrical connection W = Water connection

### TECHNICAL SPECIFICATIONS

#### Roller filling head 863

Portion weight	50–10,000 g
Roller diameter	80–200 mm
Portioning rate	pneumatic – up to 35 portions/min. servo – up to 75 portions/min.
Mould widths	Up to 300 mm; other sizes on request

# HYGIENIC AND EFFICIENT PORTIONING.

## For a variety of doughs and mixtures

The universal roller filling head863 is ideal for the fully automated industrial or artisanal portioning of loaves of bread and baguette: Delicious speciality breads of exact weights – portioning is made quick, easy and economical.

### Benefits at a glance

- Maximum flexibility when used for loaves of bread and baguettes
- Ideal for rye, wholemeal and gluten-free doughs and cake mixes
- Processing of doughs with very high dough yields
- Highly cost-effective – no cutting oil required
- Extremely high degree of weight accuracy
- Suitable for industry and artisan producers
- Simple operation
- Extremely quick to convert to other products

## Flexible application for industry

### The Principle

- One for all: The roller filling head863 portions rye, wholemeal and gluten-free doughs as well as other mixtures into moulds.
- Portioning rate of up to 75 portions per minute
- Moulds of up to 300 mm can be placed on the synchronized conveyor and filled accurately
- Quick to switch to other moulds and portion sizes by simply changing the roller

### The benefits

- High output to meet the needs of the industry
- Extremely accurate and clean portioning of doughs and mixtures
- No dripping, no follow-up
- Quick and easy to refit
- Roller quick to change

## Flexible application for trade

### The Principle

- Use of a safety table instead of a synchronized conveyor belt
- Mould placed manually on the safety table
- Two-handed operation guarantees maximum safety
- Dough portioned into the mould right down to the gram

### The benefits

- Effective solution for fewer rejects to benefit the trade
- Quick and easy to operate, saving time in the production process
- Extremely accurate and clean portioning of mixtures, which means hardly any rework

## Perfect hygiene

### The Principle

- The system can be cleaned using water alone
- Residue-free cleaning for safer products

### The benefits

- Quick and easy to clean using a low-pressure blaster

## Highly economical

### The Principle

- Cutting oil-free operation for better quality of the product
- More water added
- Weight-accurate division
- High portioning rate
- High degree of automation

### The benefits

- Saves money in terms of: personnel, giveaway, setup and cleaning time, no cutting oil
- Great for processing doughs with very high dough yields
- Keeps mixtures fresh more effectively
- High portioning rates guarantee extremely efficient operation



Roller



Roller filling head863 with safety table