

DAMS Hamburger Sandwich Roll Bread Line - 208 bowls / DHSR-76



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TECHNICAL SPECIFICATIONS			
MACHINE WIDTH	1600 mm	VOLTAGE	380V
MACHINE LENGTH	9260 mm	CURRENT	32A
MACHINE HEIGHT	2435 mm	FREQUENCY	50 Hertz
MACHINE WEIGHT	3600 Kg	POWER	12 kW



GENERAL SPECIFICATIONS

- The settings are made easily from the PLC-controlled touch screen.
- Mechanical settings are simple to use and easy to learn.
- Information on usage can be stored in memory and used continuously.
- Daily cleaning is easy.
- It is easy to disassemble, install and replace belts and running parts.
- The speeds of all belts can be adjusted to the desired level.
- Electrical and electronic faults that may occur are displayed on the PLC screen with pic and text.
- In case of malfunction, remote access can be performed with PLC program (Optional)

CUTTING SECTION

- Machine body is 304 crom. The contact surfaces of the dough are 304 crom and crom coating.
- Cutting grammage ranges as below;
 - 30 – 110 gr
 - 40 – 160 gr
 - 50 – 180 gr
 - 70 – 200 gr
- Different outer drums are used for dough cutting in these weight ranges.
- Average roll bread dough cutting and rounding capacity is 11.000 in 1 hour.
- Maximum 11,000 pieces of hamburgers and pastry dough per hour, the average of
- 7,000 pieces of bagel and sandwich dough.
- Since very little flour is used in the dough section, it provides a clean working environment.
- The amount of flour given to the cut dough can be adjusted.
- The lubrication system is automatically adjusted during the dough cutting process.
- Unlike other machines, it does not wear pulp due to non-pressurized cutting.

INTERMEDIATE PROOFING SECTION

- This part of our machine is used for short-term fermentation to ensure easy shaping of products.
- It provides easier processing of the dough that is cut and rounded according to the weight.
- 6 dough (can also be 8) coming from the cutting section rubbed down to 3 (4 in 8 cut) at the exit of the resting section.
- In addition to the factors such as climate, environment, weight of the dough to be cut, intermediate resting is done in such a way that there will be a number of dough carrying baskets to be determined according to the demand for rest time.
- There are 6 dough carrying baskets in each bowl. Baskets are made of food grade, cleanable material (polymer).
- The resting time depends on the speed of the cutting machine. The number of bowls is determined according to the resting time. The average time was determined as 5 minutes. For higher times, the number of bowls is increased and made suitable for the desired time.
- In cases where the use of resting is not considered, the dough's coming from the cutting section is transferred directly by using the direct transition tape available under the resting section.



- When Simit and Sandwich products are produced, Proofer Section is used.

PROCESSING (SHAPING) SECTION

- In this section; There is a crushing tape, shaping pad and sorting unit that performs shaping, crushing.
- The round shape of the dough is made with crushing tape.
- Sandwich type (long) bread dough's are made with a shaping pad.
- It is very easy to adjust the product length and shapes according to the dough weight.
- Sandwich-shaped dough's are placed in a single row in the sorting section so that they do not get messy on the spreading belt.
- The shaped dough (3 pieces) is transferred to the spreading belt all at the same time.
- The operation of the machine is carried out with sensors and PLC program.
- All materials used in machinery manufacturing comply with food regulations.

AUTOMATIC TRAY LOADING MACHINE

- The pan enters the Tray Loading Machine automatically. It exits automatically after laying.
- The spreading distance is adjusted via the screen.
- Automatically sorts the cutten dough into the desired size tray.
- Tray dimensions should be reported in advance. Laying size changes for non-standard tray.
- It makes automatic sorting with simple settings on corrugated and flat trays.
- If the tray is not properly placed, sorting will not take place, it will give a warning on the screen.

Note: Since there are pneumatic pistons on the machine, air of minimum 4 bar pressure is required for the operation of the machine. 5 * 2.5 multiple cables must be use for electricity. In order to prevent damage to the automation products used in the machine, a suitable regulator is recommended to prevent voltage fluctuations in electricity.

Best Regards,



DAMS
All around the world
Offers only perfection





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DAMS Hamburger Sandwich Roll Bread Line - 208 bowls / DH5R-76



DAMS Kafa



DAMS Intermediate Proofing - 208 Bowls / DAD -208



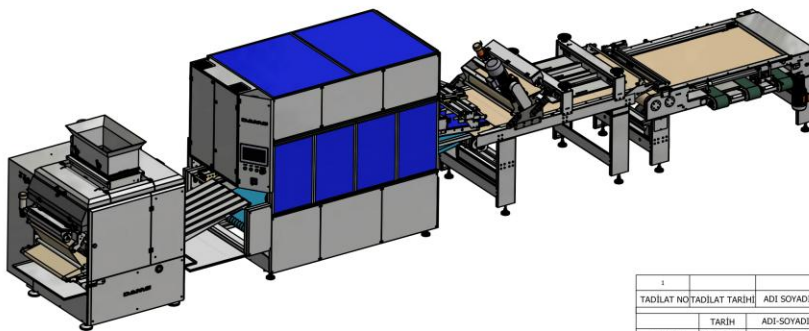
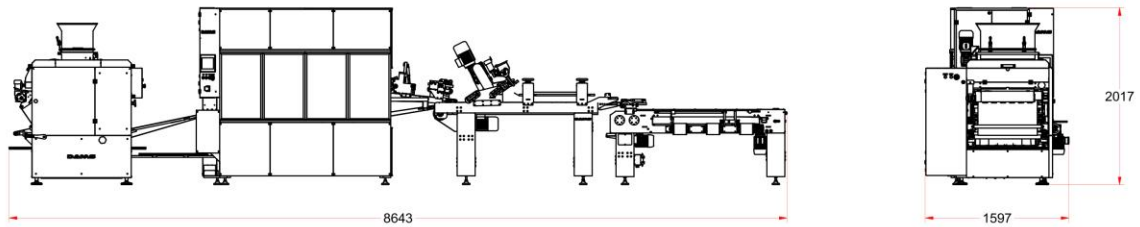
DAMS Forming (Shaping) / DSVS -100



DAMS Short Tray Loader Standart / DKSS -100



DAMS Serme



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TADILAT NO		TADILAT TARİHİ		ADI SOYADI		TADILAT NEDENİ	
TARİHİ		ADI-SOYADI		İMZASI		MALZEME	
CİZEN		30.05.2020		E.ÖZYİNGİNER			
KONTROL-1							
KONTROL-2							
						4423,870 kg	
ÖLÇÜK 1 : 35		SANDVIÇ HAMBURGER ROLL EKMEK HATTI				ADET	
						RESİM NO:	
						1 SHRH01-0001-00.00	

GENEL TOLERANS $\pm 0,1$