

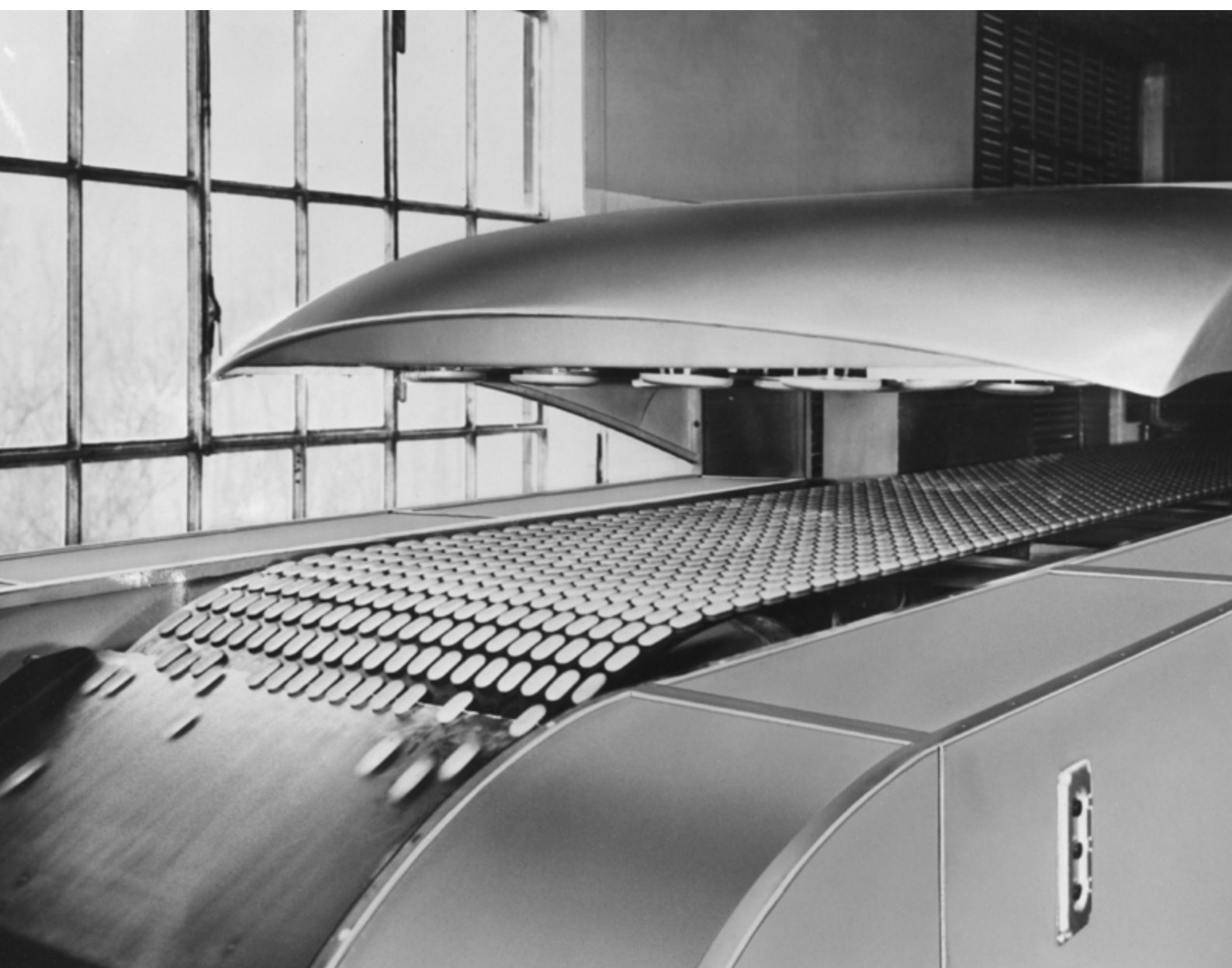


DEPOSITORS



DEPOSITED, EXTRUDED
ENCRUSTED AND
WIRE-CUT COOKIES

POLIN SINCE 1929





FROM THE BEGINNING OF OUR LONG HISTORY,
HIGH QUALITY PRODUCTS AND CONTINUOUS
TECHNOLOGICAL INNOVATION HAVE ALWAYS DRIVEN
OUR GROWTH AND MOTIVATED OUR EXPANSION.

Since 1929 our philosophy has been innovation and creation of quality.

Today our peculiarity is the design and creation of medium to large scale industrial systems for pastry, biscuits and bread industry; our goal to provide our customers with both products and service.

We wish to take our talented technology all over the world.

DEPOSITED AND EXTRUDED COOKIES

Polin designs and manufactures tailored lines to produce deposited and extruded biscuits of all kinds, with or without inclusions. A team of expert engineers will give all the necessary support to develop the line with the aim to maximize production efficiency.



AND MORE...



ONE COLOUR DEPOSITOR: RDT 219



WORKING WITH

From 800 to 1500



Versatile unit with a very accurate dough metering system, achieved through an individual lobe pump for each nozzle; the pump is interchangeable with a filler block for special products.

With an appropriate combination of accessories, it can produce various cookies, like deposited (with or without swirl), wire-cut, soft center (encrusted).

Mobile head with double movement, vertical and horizontal (tracking), and adjustable static height; the head is laterally extractable with a mobile carriage for cleaning purposes..

The machine can be provided with special additional hopper for the filling of cream or jam inside the main dough.

It can be installed over a steel belt oven or a belt conveyor.



TWO COLOUR DEPOSITOR: TWINY

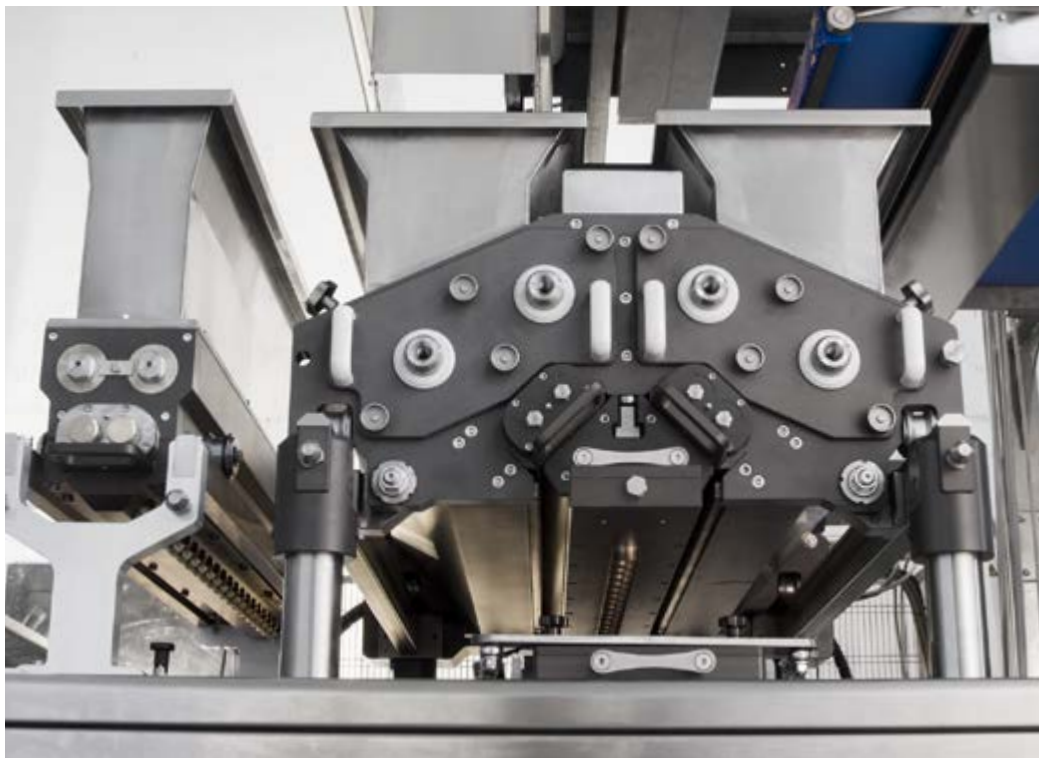


WORKING WITH

From 800 to 1500



Very similar to the previous unit but double head, so suitable to produce two color cookies, i.e. made of two different doughs. This unit cannot accept the filler block. With an appropriate combination of accessories, it can produce various cookies, like one/two color deposited (with or without swirl), one/two color wire-cut, one/two color soft center (encrusted). Mobile head with double movement, vertical and horizontal (tracking), and adjustable static height. The head is laterally extractable with a mobile carriage for cleaning purposes. The machine can be provided with special additional hopper for the filling of cream or jam inside the main double doughs.



A NEW SMART DESIGN CONCEPT

UTMOST ATTENTION TO HYGIENE

Surfaces and connection crossbeams are manufactured to keep optimal hygiene conditions. Each machine part requiring routine cleaning is easily demountable.

USER FRIENDLY

The control software is so intuitive that it makes the start-up phase quick and permits to have a complete control of the depositor.

EASY CLEANING AND MAINTENANCE

For cleaning and maintenance purposes the operator is provided with a variety of auxiliary tools to make the operations easy and safe.



HYGIENIC
DESIGN



EASY
CLEANING AND
MAINTENANCE



BELT
CHANGEOVER*

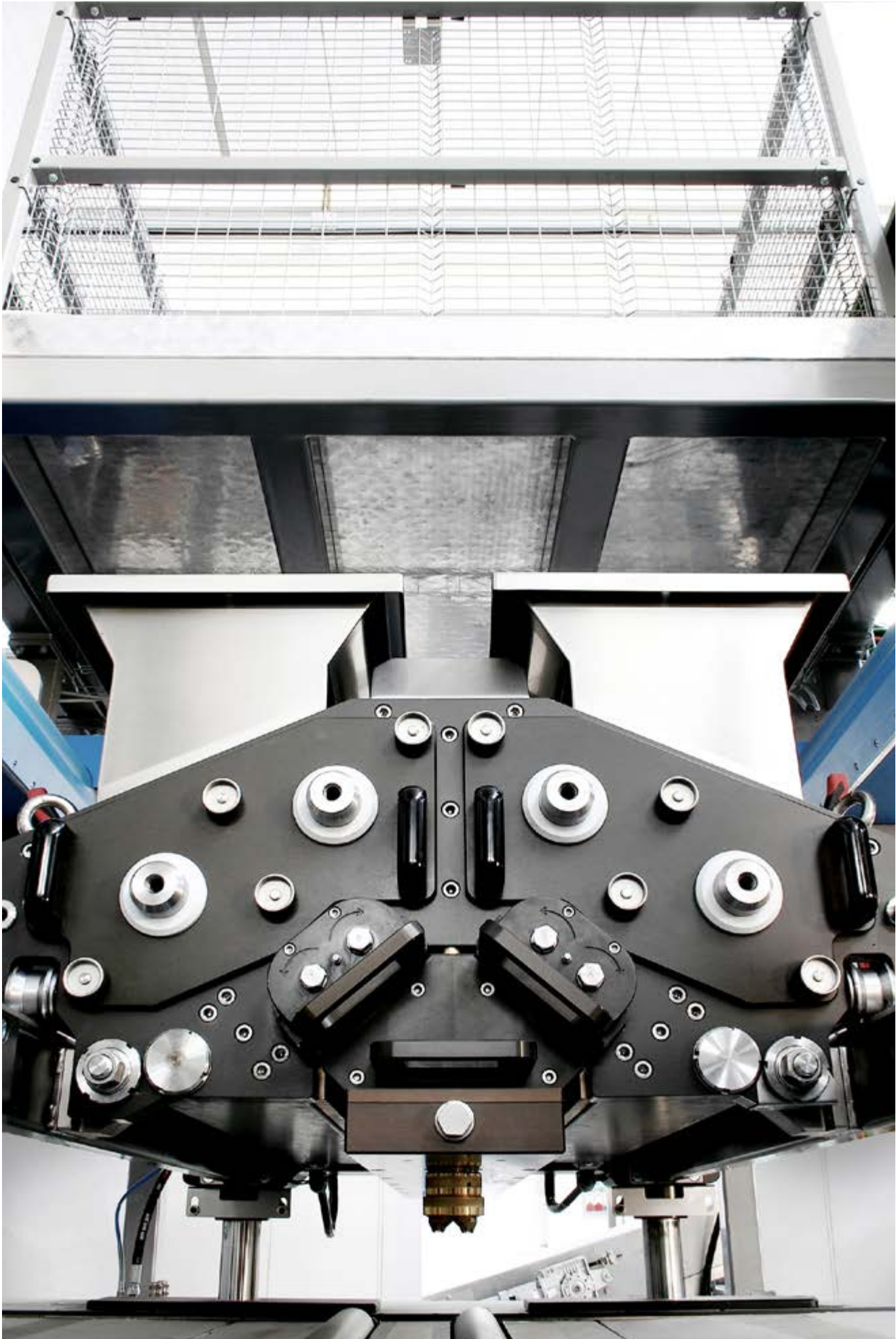


FAST



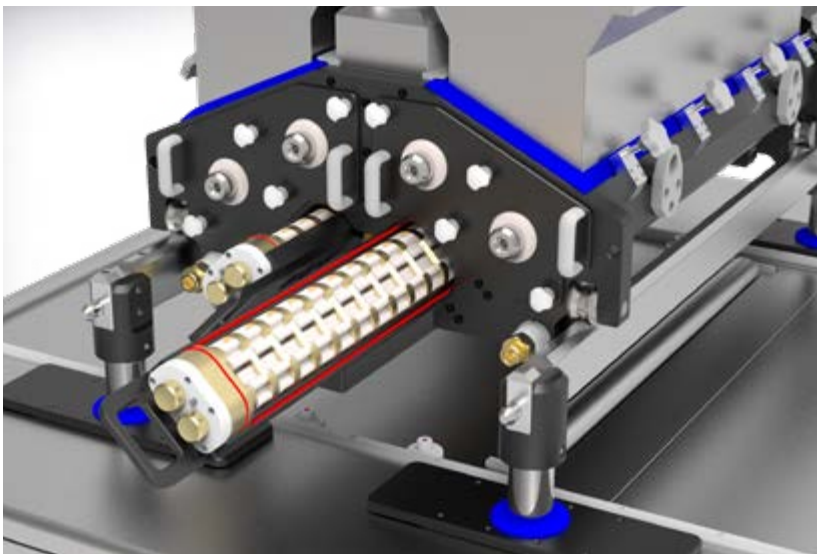
TOOL FREE

* Where applicable



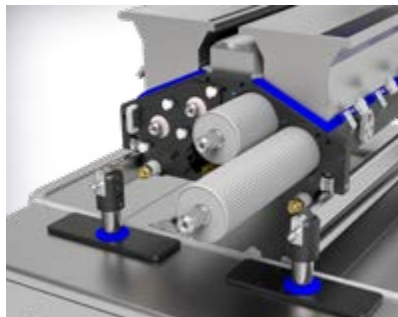
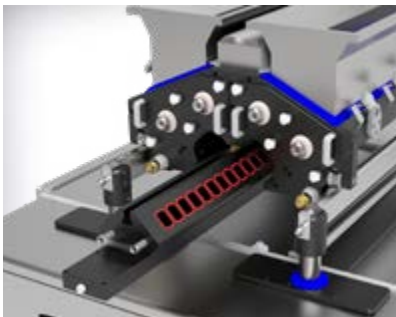
FEATURES AND BENEFITS





Easy to clean

Dosing head has been designed and manufactured in hard anodized aluminium and AISI 304 stainless steel, easy to clean and in compliance with international standards and common best practices. Dosing head, hoppers, rollers, die and pumps can be removed from the machine frame independently.



Easy disassembling

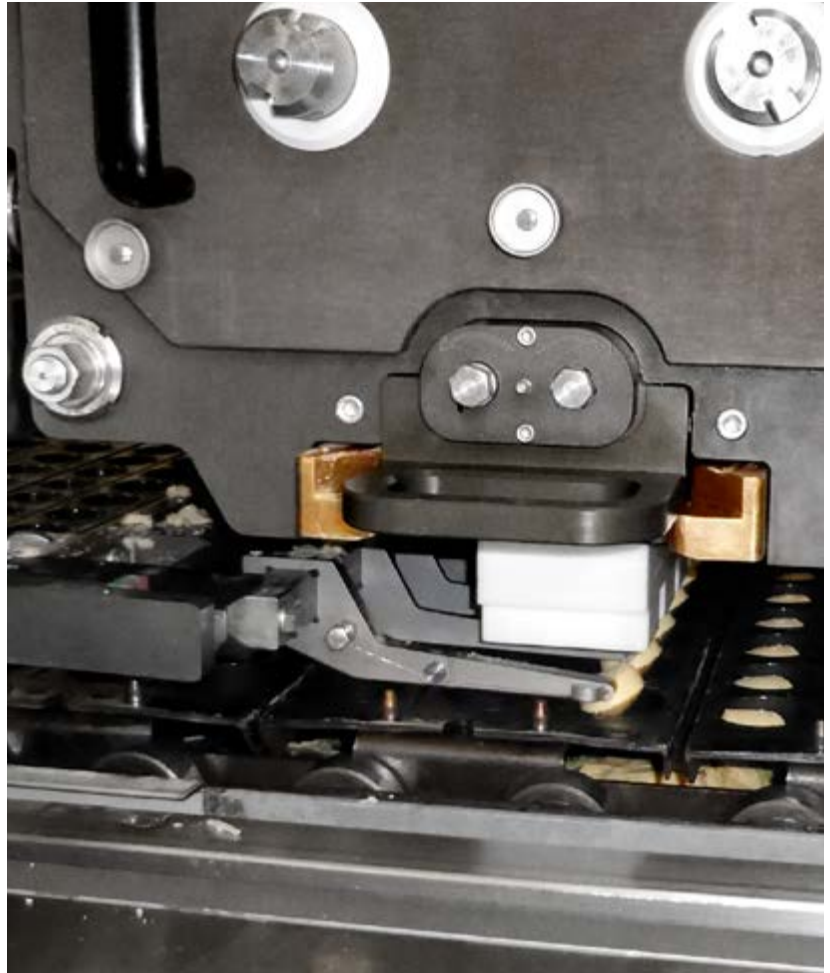
All parts of the dosing head can be easily disassembled without any tools. At the end of the production it is possible to remove completely the head using the relevant head carrier trolley, or remove independently the hoppers, the rollers, the pumps and the dies.



WIRE CUT PROCESSING

A new wire cut innovative mode selection, controlled by servo motor, guarantees the following advantages:

- sharp and well shaped cut
- falling of cookies always in line by adjusting the cut speed
- different operating modes: by step or continuously
- two operating mode of wiring impact: backward or forward
- fast change over of the wire cut frame
- high frequency cutting speed, 300 strokes per minute and more
- adjustable wire position.



DOSING LOBE PUMP

The pump is made from a lobe (straight or chevron type, according to the dough) rotor pump, granting gentle and faint pulse to dough flow, controlled by brushless motor, with the inversion of the rotary motion creating a vacuum effect to reduce tails.

The pump is multiple, in most case one for each nozzle.

The pump can process dough with 4 mm max inclusion dimensions.





CHARACTERISTICS

FEATURES

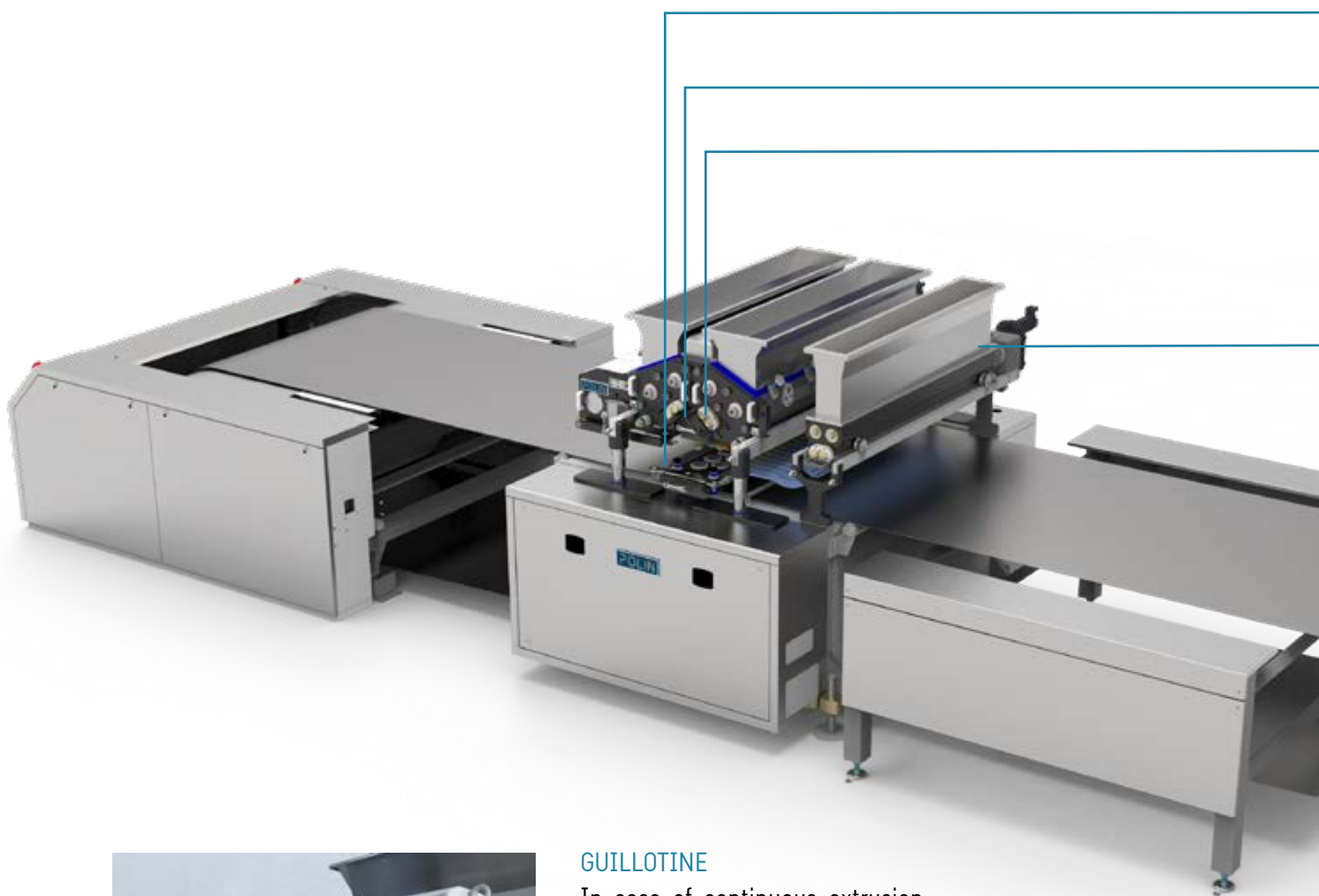
- Brushless motors for feeding rollers, pump group, head movement
- Conveyor belt (if any) with independent drive, mounted on movable carriage running on rails fixed to the frame
- Built-in touch screen HMI, managed by PLC for rapid and easy control and response to troubles

BENEFITS

- Wide range of products
- Easy & quick change over (no tools)
- Suitability to different dough characteristics, like humidity, viscosity, texture, elasticity, presence of inclusions, etc.
- Easy product management by recipe control on HMI



ANCILLARY EQUIPMENT



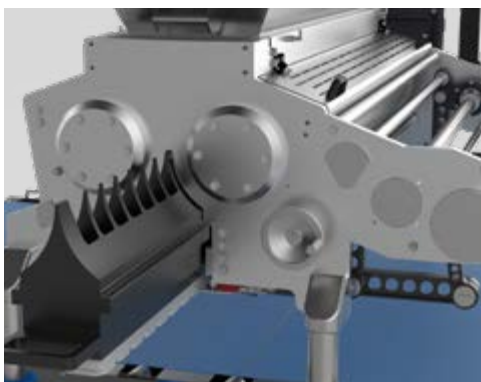
GUILLOTINE

In case of continuous extrusion, a guillotine can be installed after the machine.



DIAPHRAGM SHUTTER

The shutter, conceived for coextruded products, can be also used for cutting dough with high content of fiber/inclusions, installing a special set of blades.



FILLER BLOCK

The machine is provided with a plastic device (RDT219) or aluminum device (WCD320) with particular feeding ducts to guarantee extremely accurate weight of the product and of the extrusion process.



STAINLESS STEEL LOBE PUMPS

Stainless steel lobes are used to process highly abrasive dough rich in sugar, for example for amaretto biscuits, which tends to rapidly wear out the plastic lobes.

Stainless steel lobes ensure a very long life and maintain high the efficiency and accuracy of the pump.

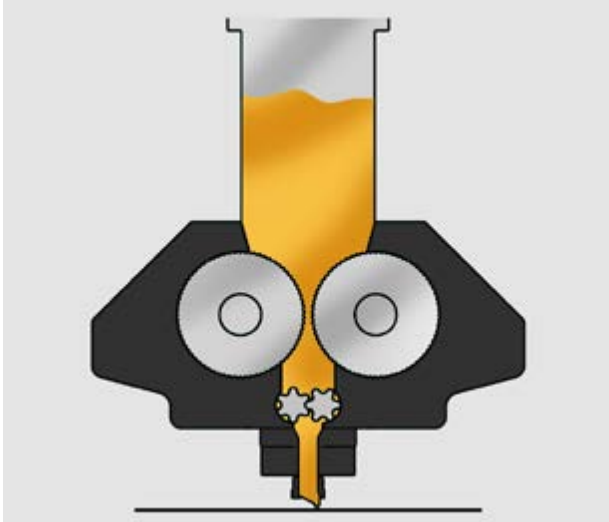


ADDITIONAL COLOUR FILLING

Both units can accept an additional hopper with relevant metering pump, suitable for possible filling or topping.

DEPOSITED COOKIES

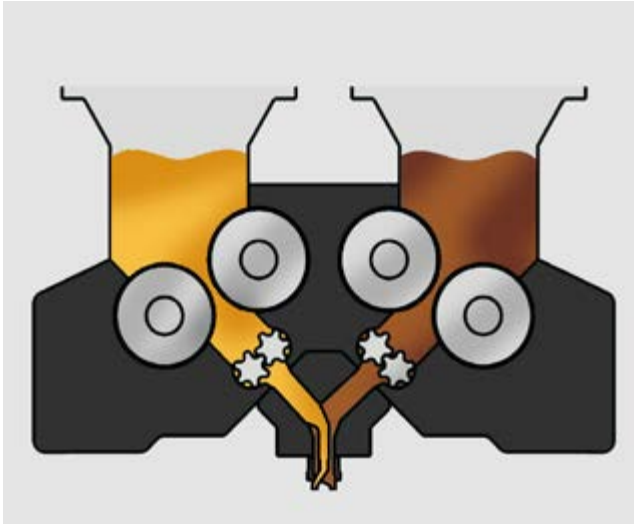
ONE COLOUR



* No coupling

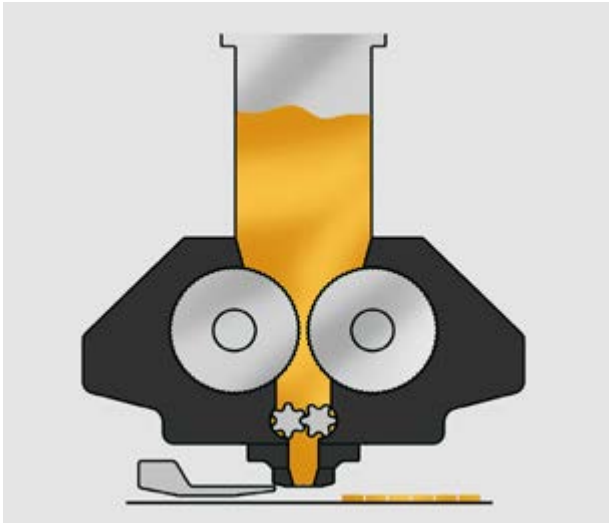


TWO COLOUR

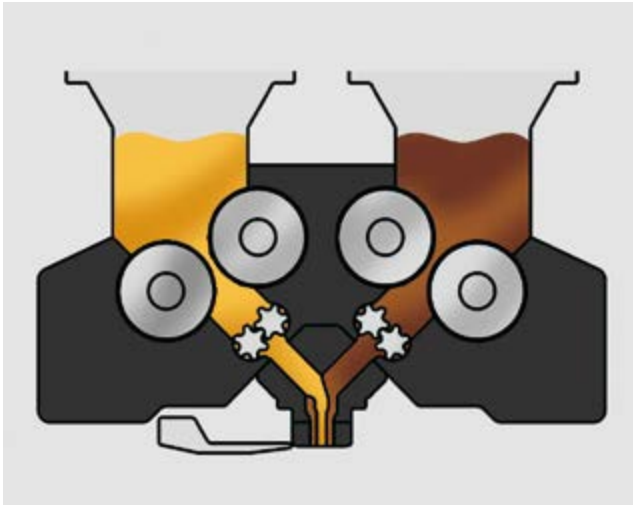


WIRE-CUT COOKIES

ONE COLOUR

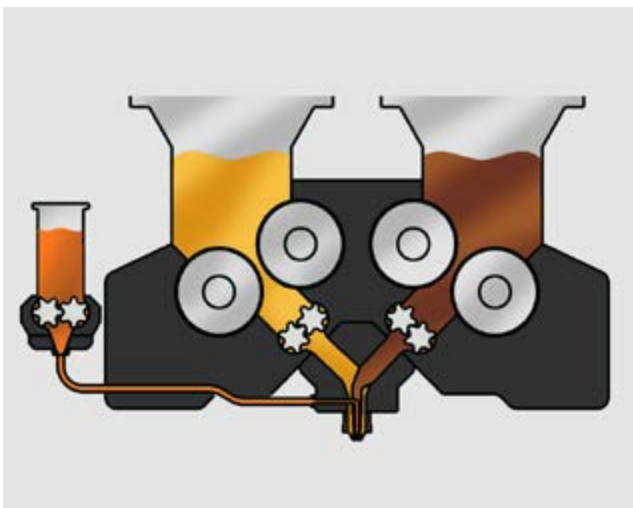


TWO COLOUR



ENCRUSTED

FILLED WITH CREAM OR JAM (WITH SHUTTER)



* with shutter

CONTROL SYSTEM

CONTROL SYSTEM

Polin provides a range of Control Systems for complete Biscuit, Crackers and Layer cake lines, or individual units of machinery.

Whether it is semi or fully automatic recipe control, or higher level with SCADA (Supervisory Control and Data Acquisition) coupled to the ERP and MES of the Clients, Polin's control system has a clear, simple "Touch Screen" Operator Panel or PC screen as HMI (Human Machine Interface), to allow the operators to keep quality and easily adjust the working parameters and visualize all the oven settings in a single location.

Recipe-driven set-up and clear alarm messages reduce changeover time, downtime and waste.

OPERATOR INTERFACES

Colour "Touch screen" Operator panels or industrial PC. The HMI display panels set new standards for functionality, open systems and design. Their outstanding features include: state-of-the-art processor technology for maximum data security and management of really complex applications, high-resolution, new ergonomic design, comprehensive communications support and extremely easy connectivity with a full range of interfaces and ports.

Tailored software to suit all customers request, with different level of management and supervisory access.



TEMPLATES AND NOZZLES

Moulds, fully manufactured by atoxic and alimentary raw materials, are executed with high accuracy and severe tolerances.

An enormous range of templates is available due to Polin long experience in this field, but dies and nozzles can also be developed and customized as per your unique requirements. By using only one die, suitable to fit wide variety of nozzles, the industrial depositor can shape huge varieties of cookies.



FIX DIE



WIRE CUT DIE



TWISTING DIE

CLEANING AND MAINTENANCE

To make the cleaning operations easier for the operator, the machine is provided with a variety of ancillary equipment:

- Carrier trolley for the heads
- Trolley for pump, die plates and nozzles

The machine is equipped with an automatic electronic lubrication system, with scheduled maintenance intervention from the operator panel.

All mechanical components are placed on the external sides of the frame for easy maintenance access.



Technology on demand for pastry, biscuit and bread industry

Since 1929 our philosophy has been innovation and creation of quality. Today our peculiarity is the design and creation of medium to large scale industrial systems for pastry, biscuits and bread industry; our goal is providing our customers with both products and service. We wish to take our talented technology all over the world.



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