

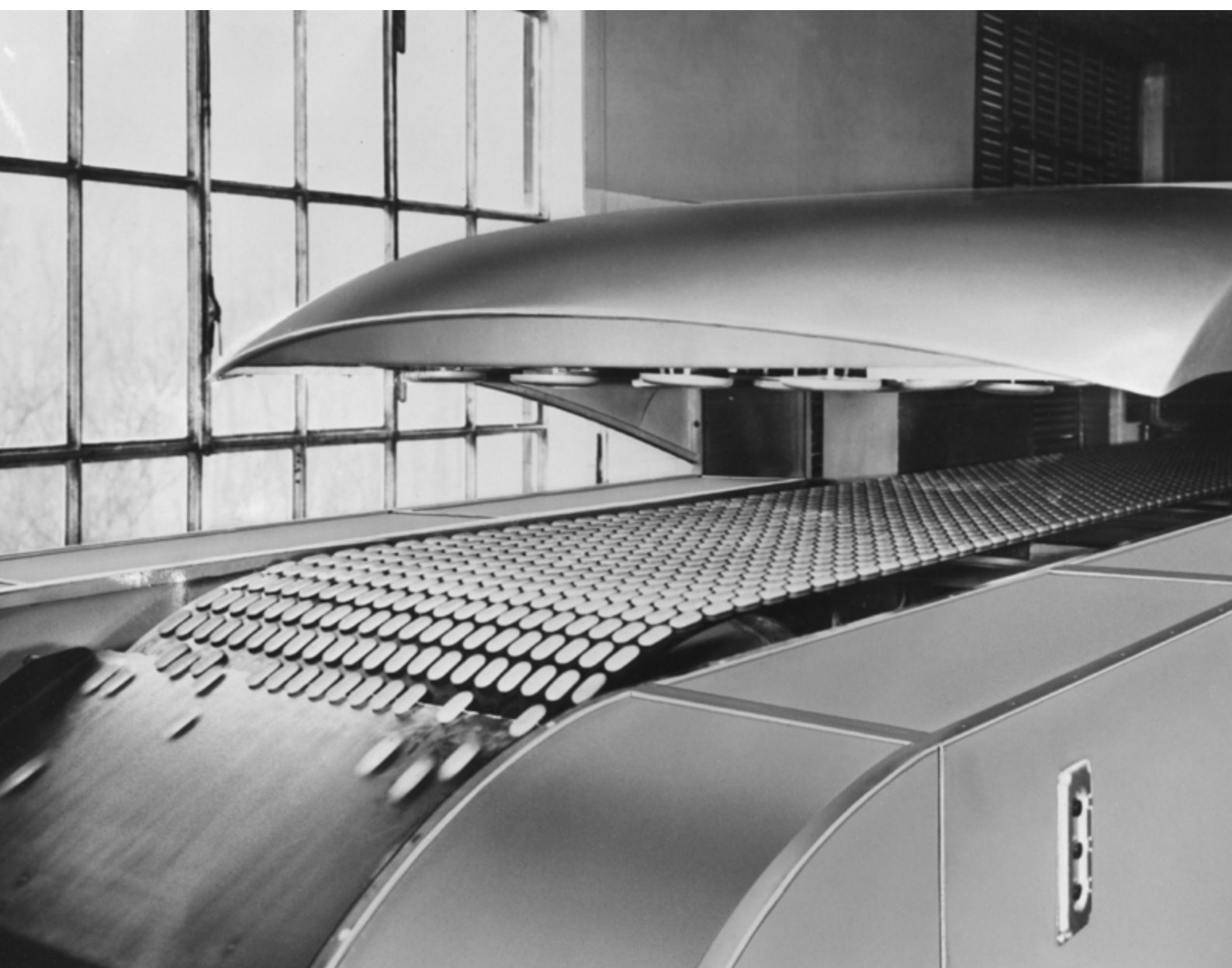


EXTRUDERS



EXTRUDED 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 is to provide our customers with both products and services.

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

EXTRUDED AND WIRE CUT BISCUITS

Polin designs and manufactures tailored lines to produce 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...



EXTRUDER AND WIRE CUTTER: RDT 215



WORKING WITH

From 800 to 1500



With an appropriate combination of accessories, it can produce various cookies, like continuous extruded biscuits cut by guillotine, wire-cut, soft center (encrusted).

Head with adjustable static height, mounted on a mobile carriage laterally extractable for cleaning purposes.

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



EXTRUDER AND WIRE CUTTER: WCD 320

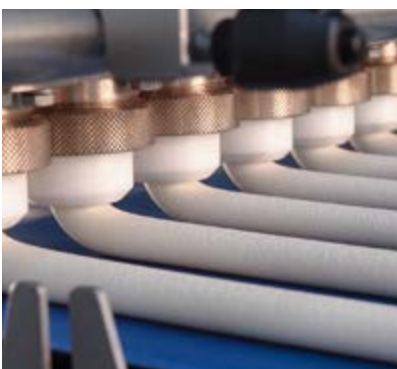


WORKING WITH

From 800 to 1500



Power and precision enclosed into a solid structure. Powerful motors and high-precision filler blocks with built-in integrated volumetric lobe pump, enable the WCD320 to produce a wide variety of extruded, co-extruded and wire-cut products thus ensuring high productivity and constant accuracy.



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

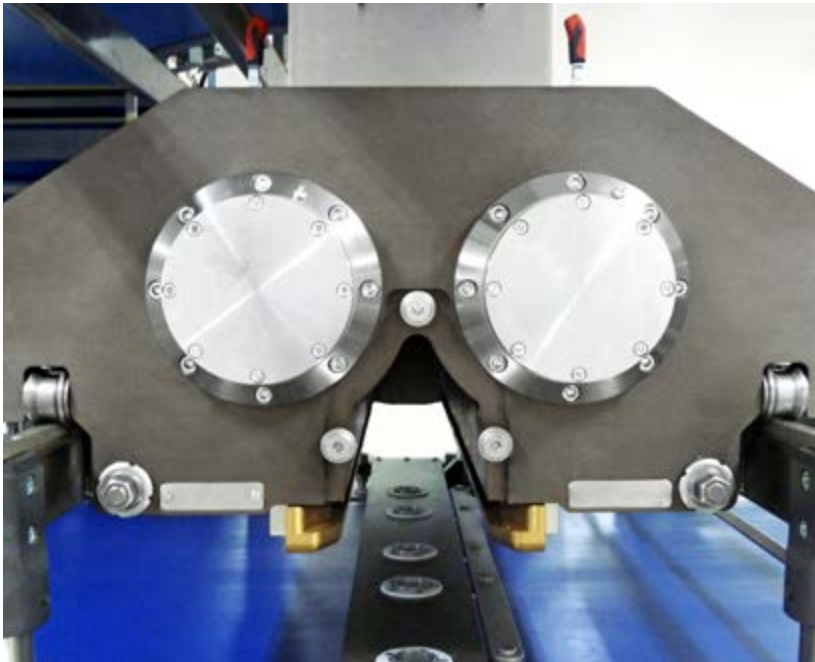


TOOL FREE



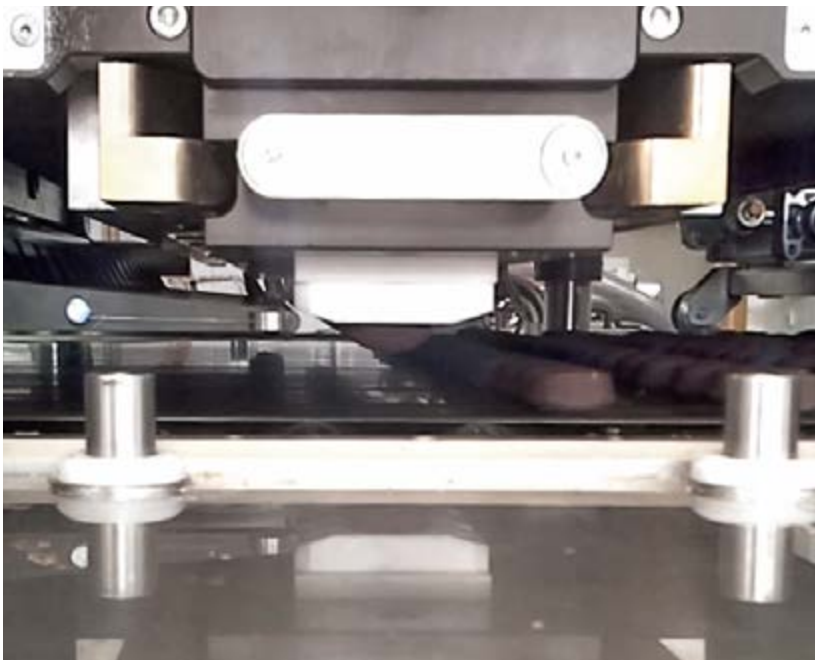
FEATURES AND BENEFITS





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 via the relevant head carrier trolley, (only 215) or remove independently the hoppers, the filler block and the dies.



Wire cut processing

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

- sharp and well shaped cut
- falling of cookies always in line thanks to adjustable cutting speed
- different operating modes: by step or continuous
- two operating modes: backward or forward
- fast change over of the wire cut frame
- high frequency cutting speed, 300 strokes per minute and more
- adjustable wire position and path by HMI



CHARACTERISTICS

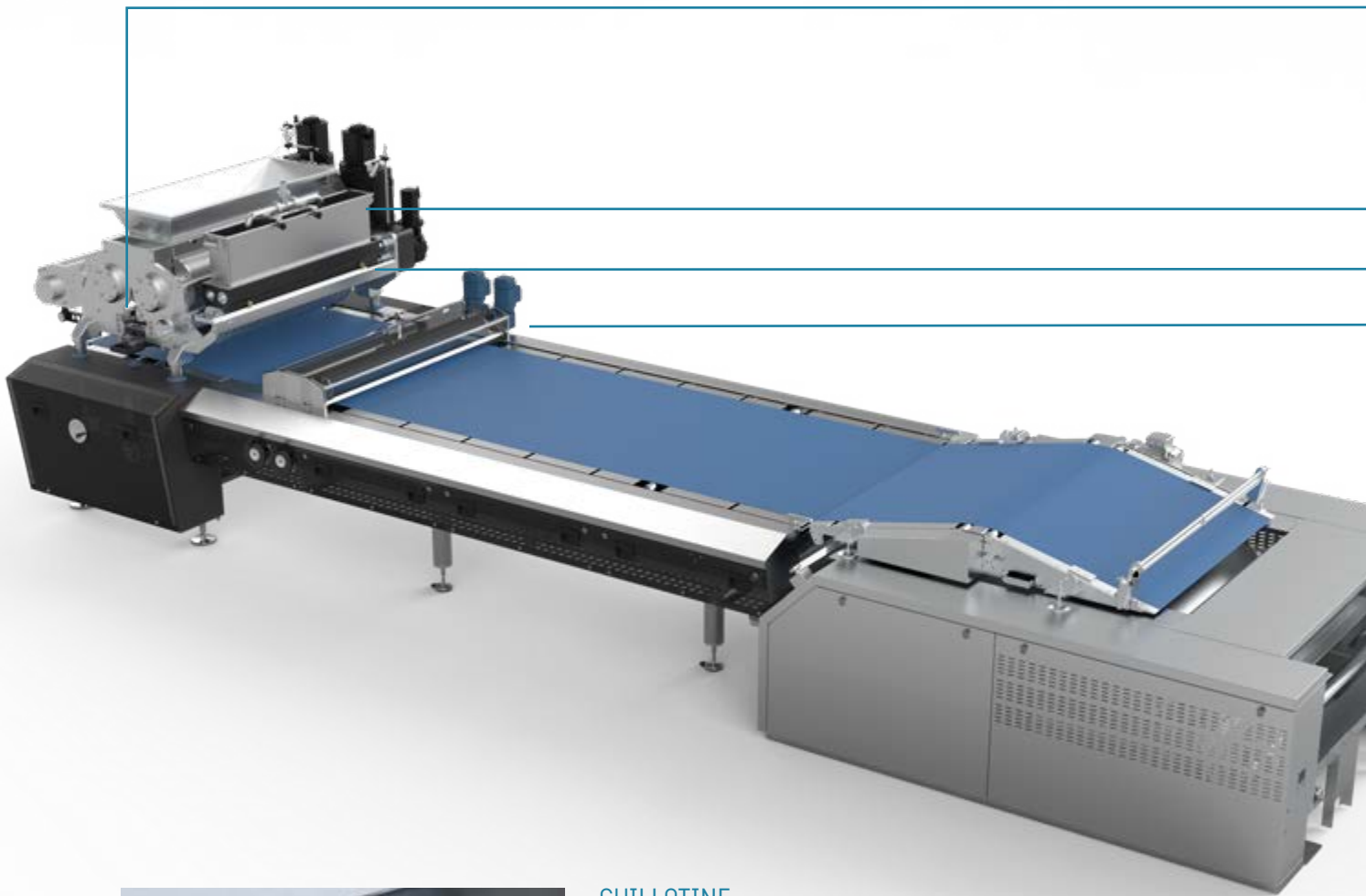
FEATURES

- Brushless motors for feeding rollers.
- Conveyor belt (if any) with independent drive.
- Built-in touch screen HMI, managed by PLC for rapid and easy control and response to troubles.

BENEFITS

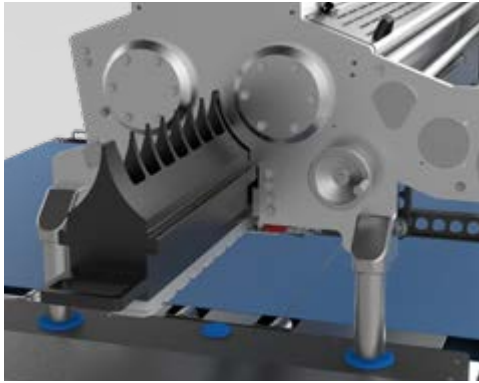
- Wide range of products.
- Easy & quick change over (no tools).
- Suitability to different dough characteristics, like humidity, viscosity, texture, elasticity, presence of inclusions, etc.
- Easy product management by recipe control on HMI.

ANCILLARY EQUIPMENT



GUILLOTINE

The special dosing of the dosing head vertical motion allows to install underneath it a sliding web conveyor for the production of continuously extruded dough, cut with a high speed guillotine placed over it (180 strokes per minute).



FILLER BLOCK

The machine is provided with a plastic device (RDT215) or alluminum device (WCD320) with particular feeding ducts to guarantee extremely accurate weight of the product and of the extrusion process.



ADDITIONAL COLOUR FILLING

An additional hopper with relevant metering pump, suitable for possible filling or topping can be added.



DIAPHRAGM SHUTTER

The shutter forms special cookies with soft center of cream or jam. Process suitable for high speed productions (160 strokes per minute). Via the shutter equipped with special blades it is possible to cut dough containing a high percentage of inclusions.



PRESSURE ROLLERS

Pressure rollers can have different functions: to press the tips and remove the dough tails that remain after cutting, to level the biscuits, or to decorate them by engraving their surface with embossed patterns.

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

The machine is provided with a huge variety of standard nozzles and templates, all manufactured inside the company, that cover a large number of biscuits and cookies. Die plate, nozzles and templates can be manufactured individually following any special demand and requirement of the Customers, using the best food-grade and atoxic materials.



CLEANING AND MAINTENANCE

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

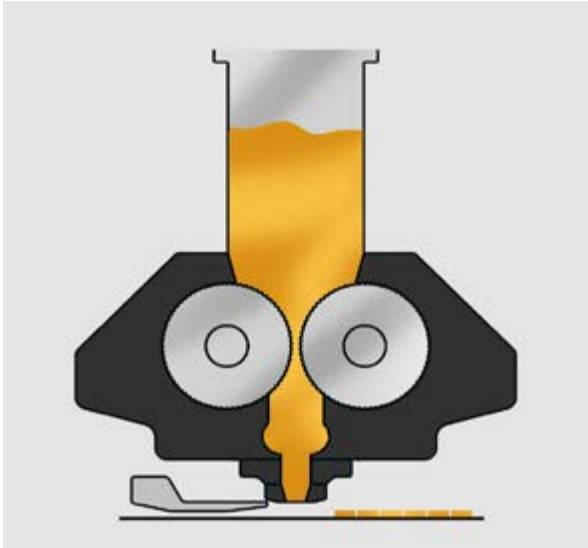
- Carrier trolley for the heads (only RDT 215)
- Trolley for pump, die plates and nozzles.

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

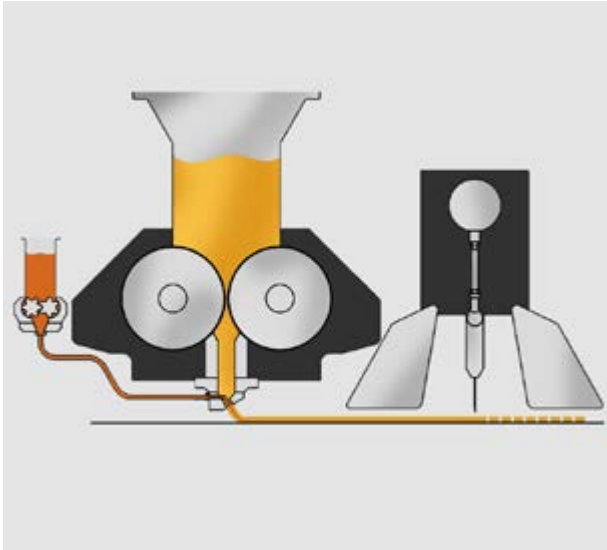


PRODUCTS

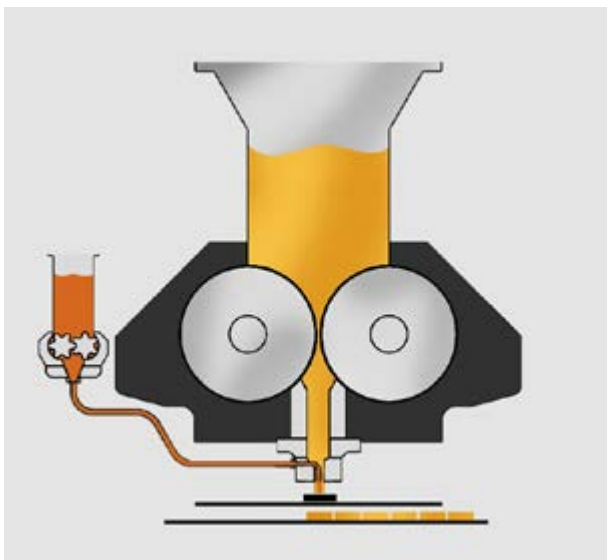
WIRE-CUT COOKIES



GUILLOTINE-CUT COOKIES



ENCRUSTED - FILLED WITH CREAM OR JAM (WITH SHUTTER)



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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