

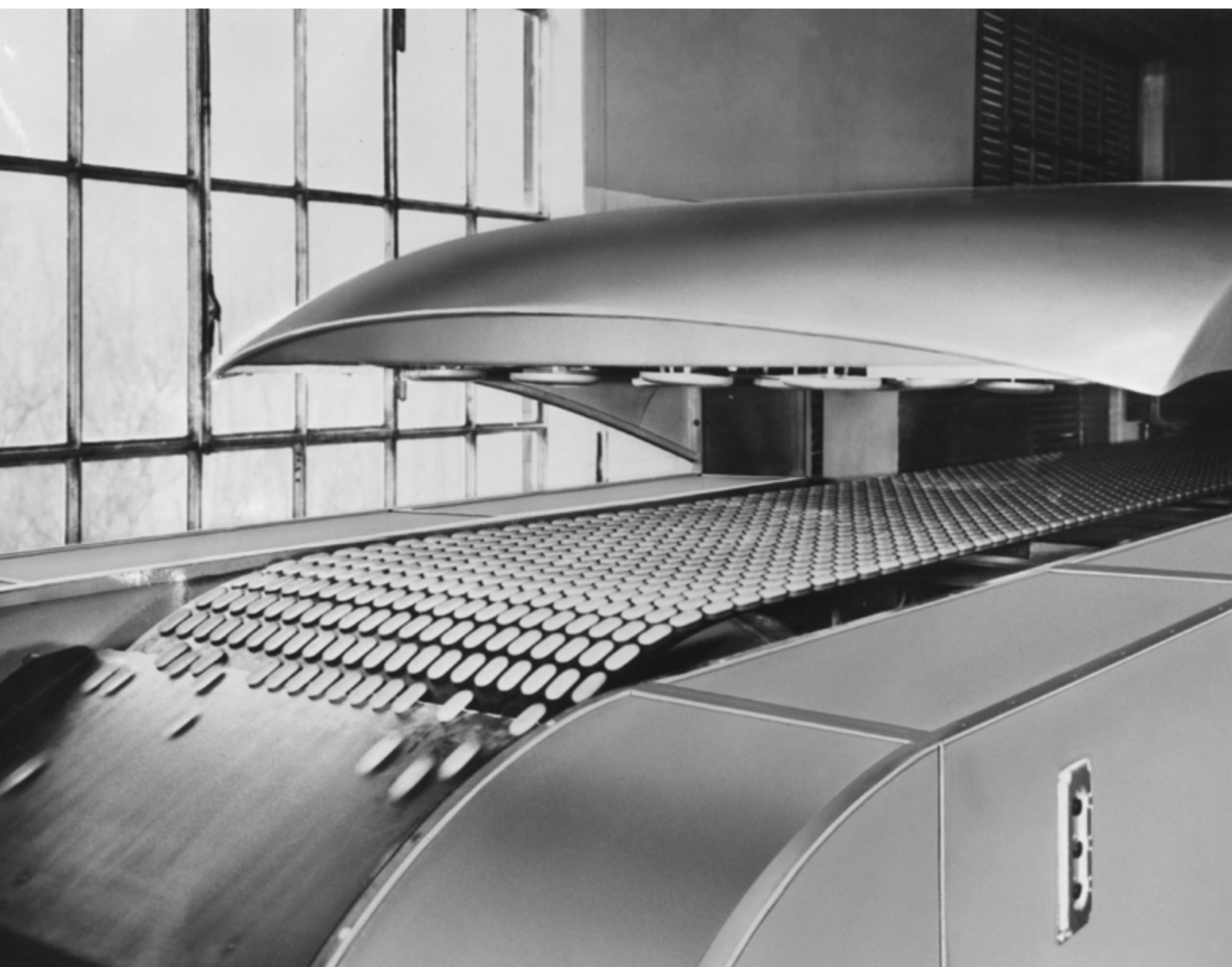


BAKERY LINES



GENERAL OVERVIEW

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 providing our customers with both products and service.

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



SOFT BISCUITS





LINE

- 1 MIXER
- 2 DOUGH FEEDER
- 3 METAL DETECTOR
- 4 ROTARY MOULDER RM-HD
- 5 WASHOVER ATTACHMENT
- 6 SUGAR SPRINKLER
- 7 SWIVEL PANNER
- 8 OVEN
- 9 TAKE-OFF CONVEYOR
- 10 COOLING CONVEYOR
- 11 STACKER
- 12 PACKAGING CONVEYOR

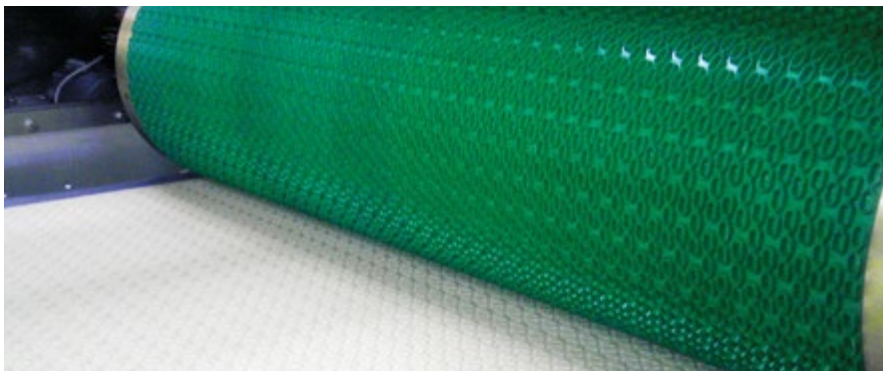


CRACKERS & HARD SWEET BISCUITS





LINE



- 1 MIXER
- 2 DOUGH FEEDER
- 3 METAL DETECTOR
- 4 FOUR ROLL SHEETER
- 5 GAUGE ROLL
- 6 CUT-SHEET LAMINATOR
- 7 DUST DISPENSER
- 8 SET OF GAUGE ROLLS
- 9 FINAL GAUGE ROLL
- 10 RELAXING CONVEYOR
- 11 ROTARY CUTTER
- 12 SCRAP RETURN CONVEYOR
- 13 SALT SPRINKLER
- 14 SWIVEL PANNER
- 15 OVEN
- 16 TAKE-OFF CONVEYOR
- 17 OIL SPRAYING MACHINE
- 18 OIL DRAINING CONVEYORS
- 19 COOLING CONVEYOR
- 20 STACKER
- 21 PACKAGING CONVEYOR

EXTRUDED & WIRE-CUT COOKIES



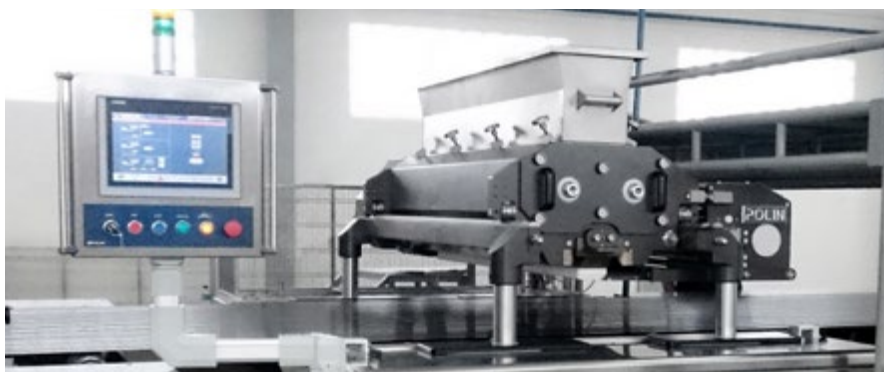


LINE

- 1 MIXER
- 2 DOUGH FEEDER
- 3 METAL DETECTOR
- 4 EXTRUDER WIRE/CUTTER
WCD 300
- 5 PRESSURE ROLLER
- 6 GUILLOTINE CUTTER
- 7 TANK FOR JAM OR CREAM
- 8 OVEN
- 9 TAKE-OFF CONVEYOR
- 10 COOLING CONVEYOR
- 11 COATING AND
DECORATING EQUIPMENT

SINGLE COLOUR DEPOSITED & WIRE-CUT COOKIES



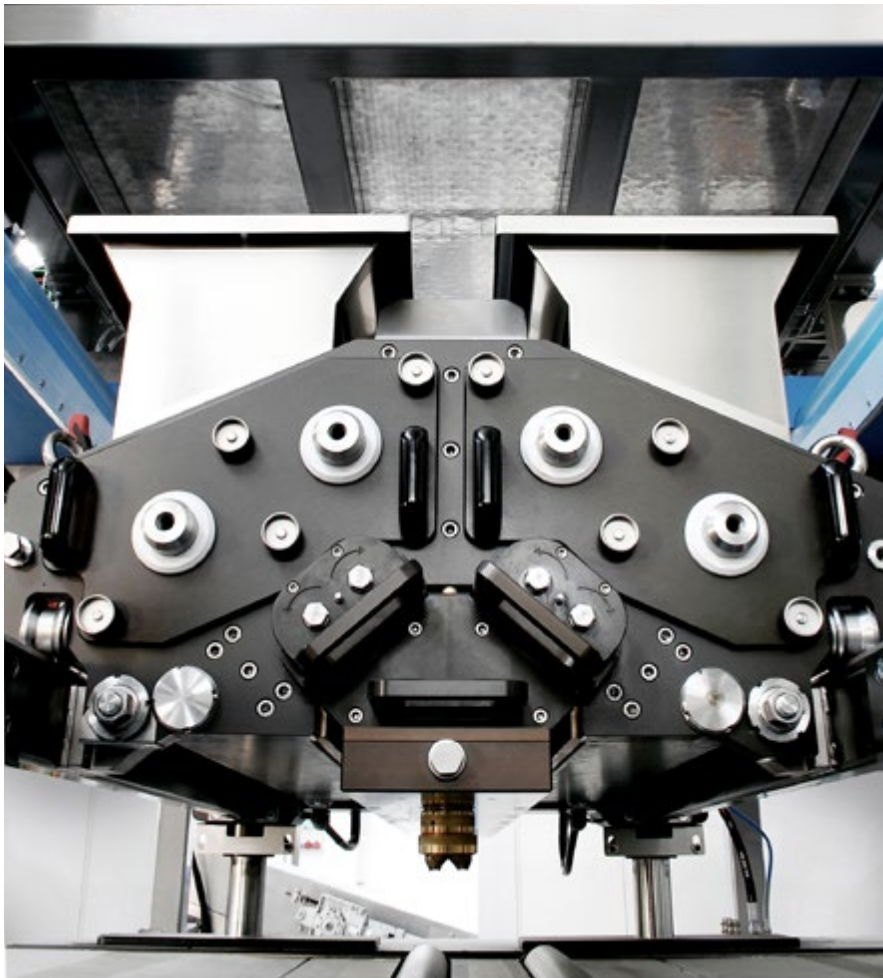


LINE

- 1 MIXER
- 2 DOUGH FEEDER
- 3 METAL DETECTOR
- 4 DEPOSITOR WIRE-CUTTER
RDT 215
- 5 PRESSURE ROLLER
- 6 GUILLOTINE CUTTER
- 7 TANK FOR JAM OR CREAM
- 8 OVEN
- 9 TAKE-OFF CONVEYOR
- 10 COOLING CONVEYOR
- 11 COATING AND
DECORATING EQUIPMENT

DOUBLE COLOR DEPOSITED & WIRE-CUT COOKIES





LINE

- 1 MIXER
- 2 DOUGH FEEDER
- 3 METAL DETECTOR
- 4 DEPOSITOR WIRE-CUTTER
TWINY RDT-TW
- 5 PRESSURE ROLLER
- 6 GUILLOTINE CUTTER
- 7 TANK FOR JAM OR CREAM
- 8 OVEN
- 9 TAKE-OFF CONVEYOR
- 10 COOLING CONVEYOR
- 11 COATING AND
DECORATING EQUIPMENT

BUTTER COOKIES





LINE

- 1 MIXER
- 2 DOUGH FEEDER
- 3 METAL DETECTOR
- 4 ROTARY MOULDER
- 5 WASHING UNIT
- 6 SUGAR SPRINKLER
- 7 EXTRUDER/WIRE CUTTER
- 8 EXTRUDER WITH SHUTTER
- 9 DEPOSITOR
- 10 PRESSURE ROLLER
- 11 SWIVEL PANNER
- 12 BAKING OVEN
- 13 OVEN BELT COOLING SYSTEM
- 14 TAKE-OFF CONVEYOR
- 15 COOLING & PACKAGING CONVEYORS

SWISS ROLLS & LAYER CAKES



COATING, GLAZING, DECORATING



LINE

- 1 PREMIXER FOR BUTTER
- 2 TURBO EMULSIFIER FOR BATTER
- 3 DEPOSITOR
- 4 OVEN
- 5 COOLING CONVEYOR
- 6 MAKE UP TABLE COMPLETE OF:
 - 7 > CROSS CUTTING SYSTEM
 - 8 > WETTING UNIT
 - 9 > CREAM DISPENSER
 - 10 > FOLDING DEVICE FOR 2-LAYER CAKES
 - 11 > PRESSING ROLLER
 - 12 > ROLLING DEVICE FOR FAMILY ROLLS
 - 13 > ROLLING DEVICE FOR SWISS ROLLS
 - 14 > TRANSVERSAL CUTTER
- 15 PREMIXER FOR CREAM
- 16 TURBO EMULSIFIER FOR CREAM
- 17 COATING AND DECORATING EQUIPMENT
- 18 COOLING TUNNEL
- 19 PACKAGING CONVEYOR

BREAD & CAKES





LINE

- 1 MIXING
- 2 FORMING
- 3 PROOFING
- 4 BAKING
- 5 COOLING
- 6 FREEZING



Technology on demand for pastry, biscuit and bread industry

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POLIN
GROUP

Ing. Polin e C. S.p.A.

Viale dell'Industria, 9 - 37135 Verona - Italy - Tel. +39 045 8289111 - Fax +39 045 8289122 - polin@polin.it

www.polin.it



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