



The PROMAC Hamburger and Sandwich Line consists of the Head Machine, Intermediate Proofer section, Dough Processing section and finally the Tray Loading section making it a complete line that can easily produce up to 7000 pcs/hour. Stamping section is optional.

Intermediate Proofer section:

Used for short-term fermentation to ensure easy shaping of the dough. The 6 pieces of dough coming from the cutting section can also be set to come as 8 pieces 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 resting time. There are 6 carrying baskets in each basket profile the baskets are made of food grade, cleanable material (polymer). The resting time depends on the speed of the cutting machine. The number of baskets is determined according to the resting time. The average time was determined as 5 minutes. For higher resting times the number of baskets are increased and made suitable for the desired time. In cases where the use of resting is not considered, the pieces of dough coming from the cutting section are transferred directly to the shaping section by means of the direct transition belt located underneath the resting section.

Processing (Shaping) section:

In this section; There is a pressure pad, shaping pad and sorting pad that performs shaping and crushing. The round shape (hamburger) of the dough is made by using the pressure pad. The sandwich type (long) are made with the shaping pad. Adjustments on shape and length are easily applied. Sandwiches are placed in a single row to prevent stack ups on the spreading belt. The shaped dough is then transferred to the spreading belt all at the same time. All materials used comply with food machinery regulations.

Stamping section (optional):

The stamping section is an additive to the line to produce German type Kaiser Rolls. The round shaped dough is transferred first to the resting section afterwards the pressed dough enters the stamping section and is then spread out on to the spreading belt. Different stamp types that is available.



- Kaiser Roll Star
- Kaiser Roll Star with hole in the center
- Swirl / Spiral
- Pretzel / X-shape

Automatic Tray Loading section:

The tray automatically assumes position under the spreading belt. The spreading distance is set via the touch screen. Automatically sorts the cut dough pieces into the desired size tray/pan (tray/pan sizes should be reported in advance, spreading changes with non-standard trays/pans. It makes automatic sorting with simple settings on corrugated and flat trays/pans. If tray/pan is not properly placed, sorting will not take place and a warning signal will be given to alert the user.

Description		PM-DR 6000 HSL
Control unit		Touch screen
Capacity		7000 pcs/h
Width	A	62.99"
Length	B	364.56"
Length	B1	443.30"
Height	H	95.86"
Voltage		220VAC/60Hz + N + PE
Electrical power		32 amps
Weight		8818 lb



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