

EQUIPEMENT ESTEVE BAKERY MINOR & MICRO INGREDIENT FEEDING



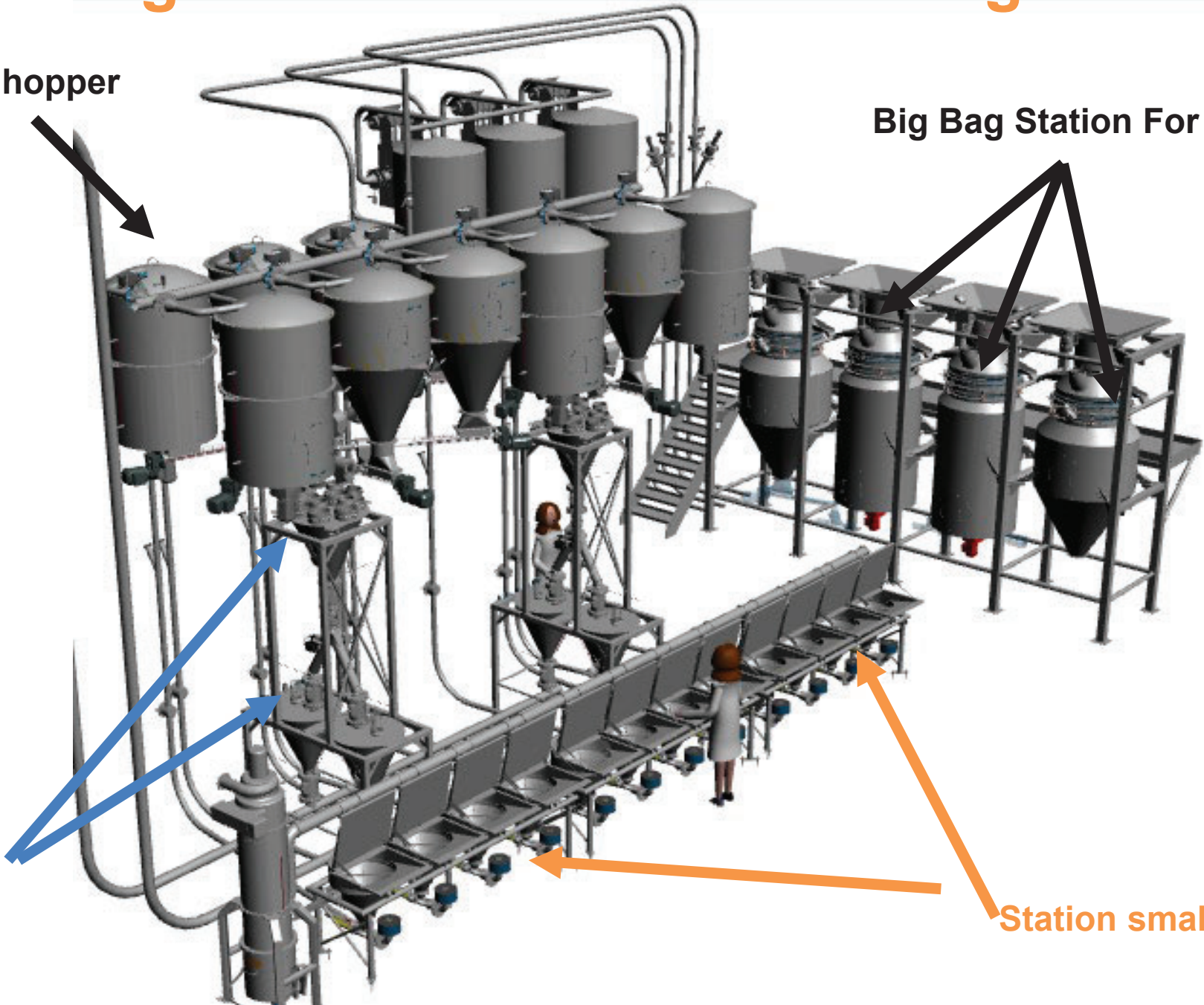
Minor ingredient – Automatic dosing

Buffer hopper

Big Bag Station For Micro

Scale

Station small bags



BAG DUMPING STATION

Integrated sifting.
Mesh adapted to the product



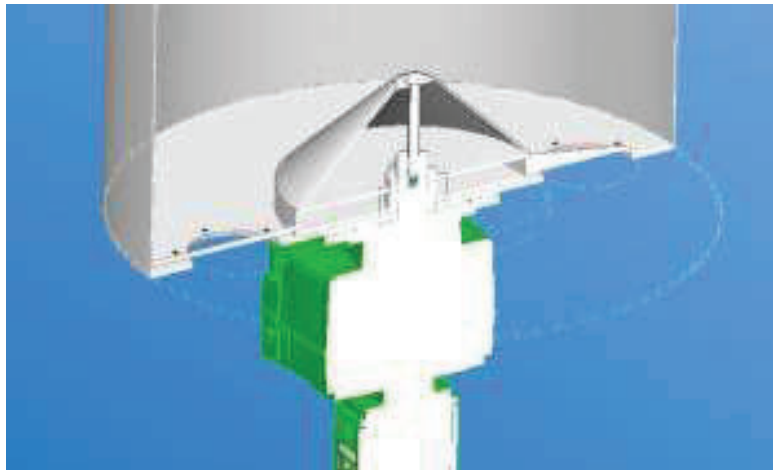
Integrated in a mezzanine floor



Dosing of Minor ingredient true collectors

Advantages :

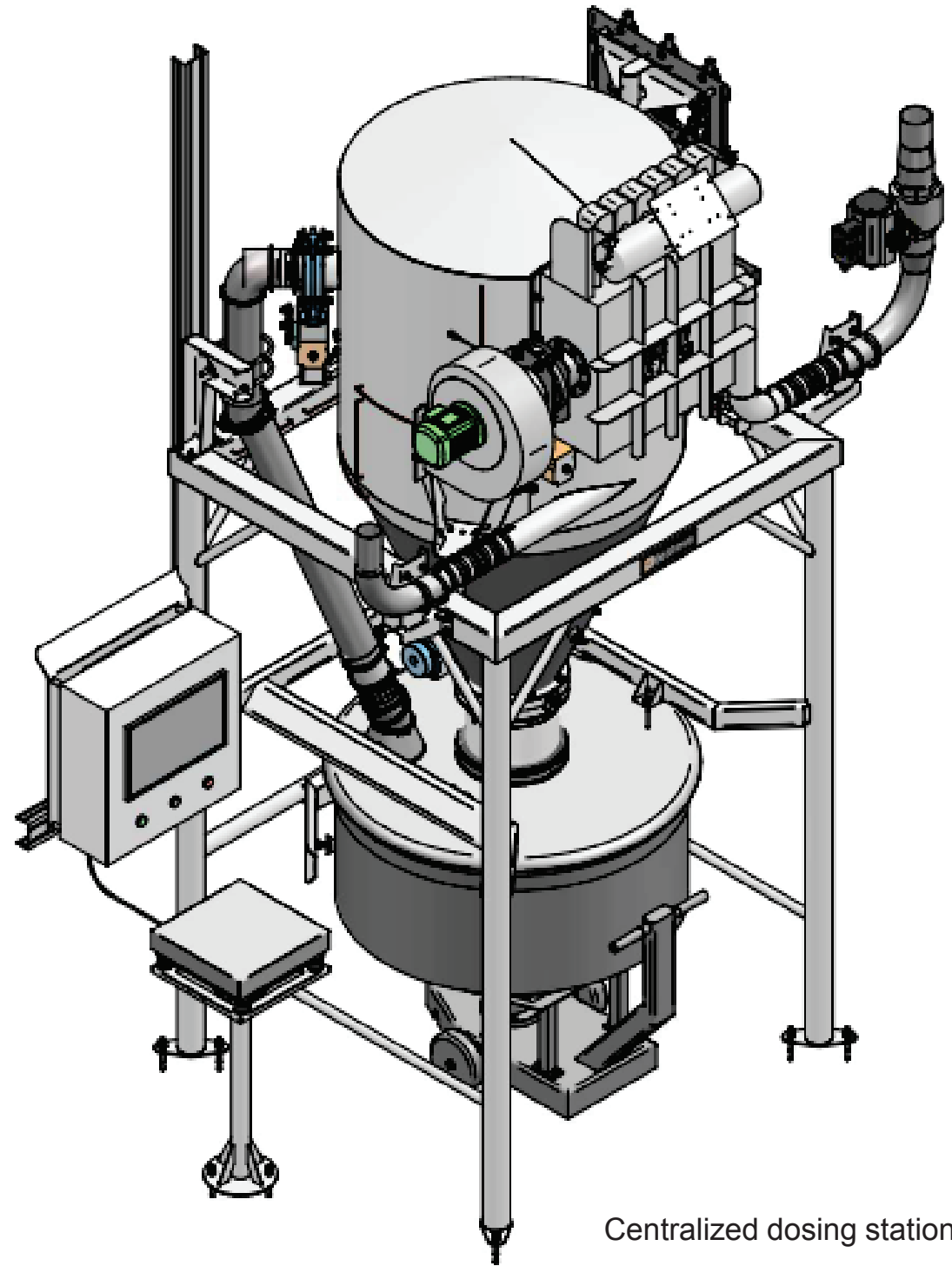
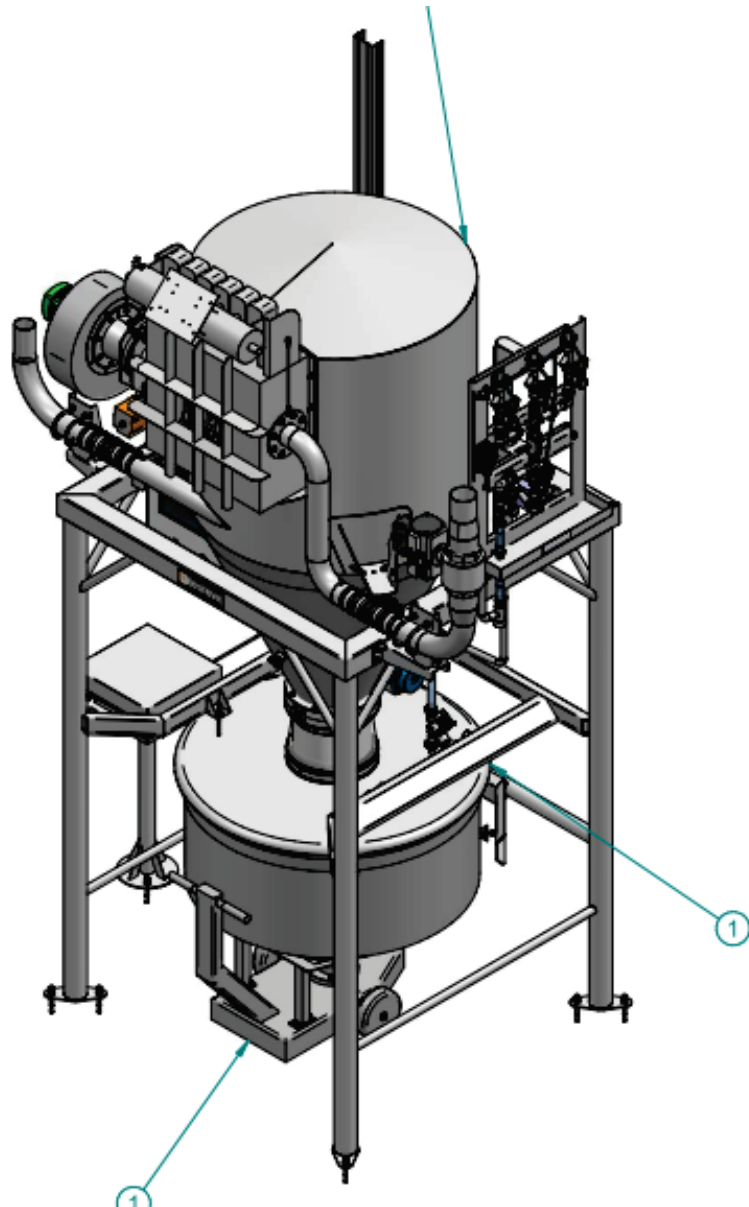
- High accuracy
- High capability –
- Highly capable to reproduce the performance
- Powders with different flowing ability
- Short cycle time
- Full traceability



Scale able to collect all the ingredients from one receipt to be transferred by pneumatic transfer in once in order to save time.



Dosing of powders On kneader

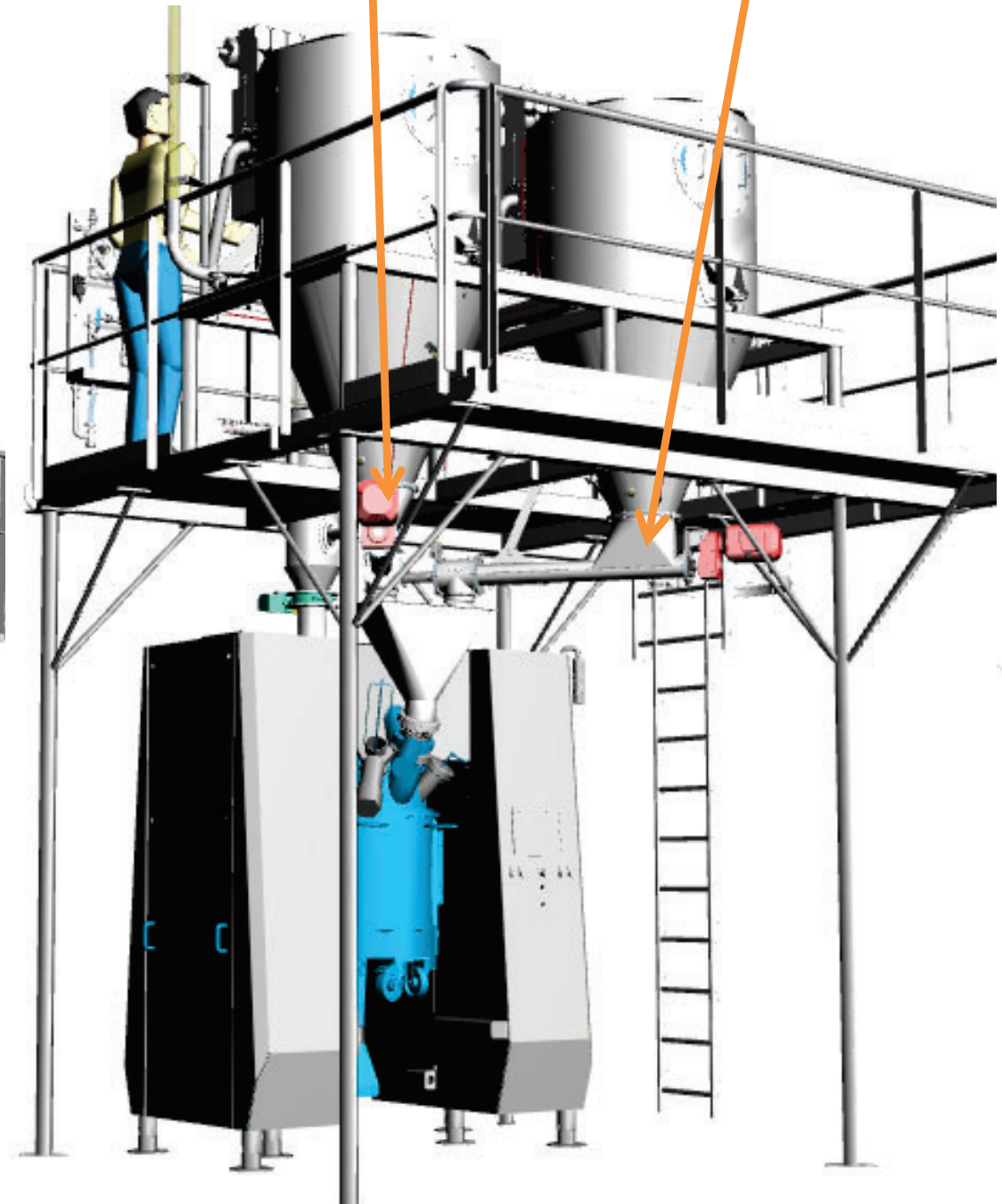
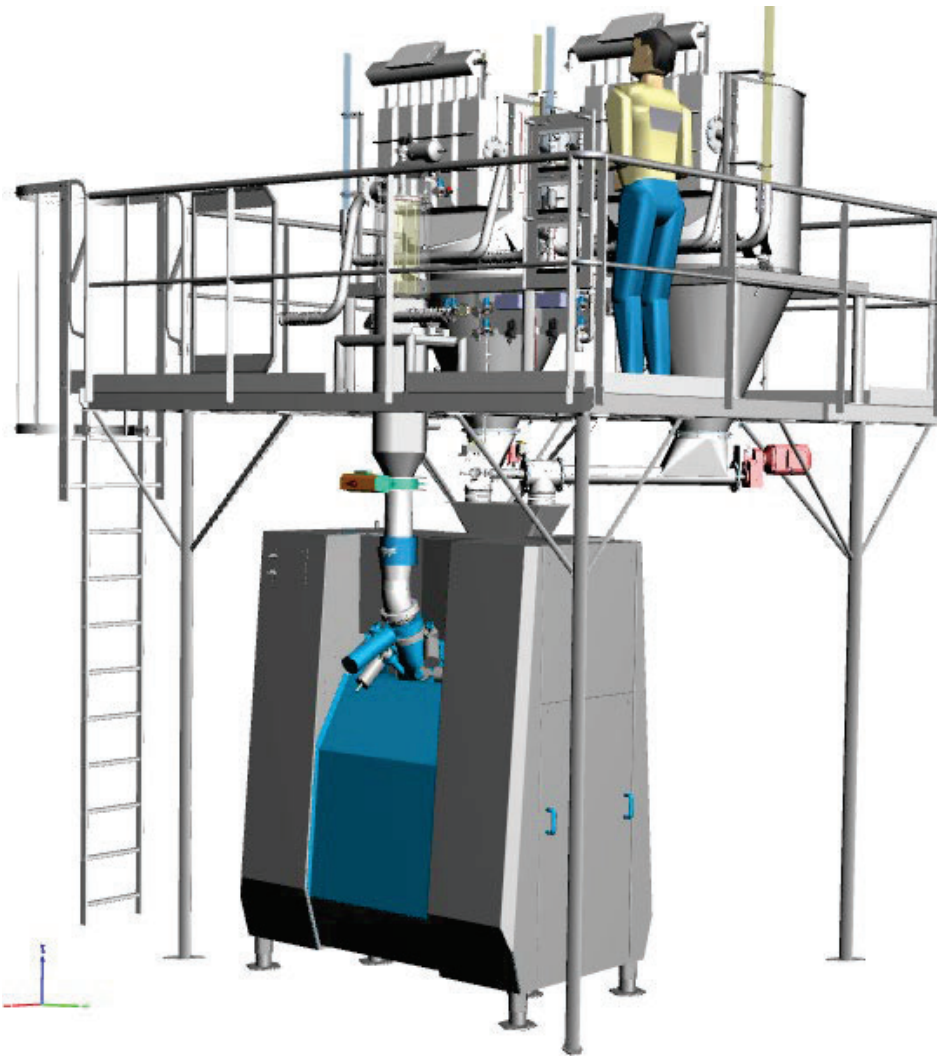


Centralized dosing station

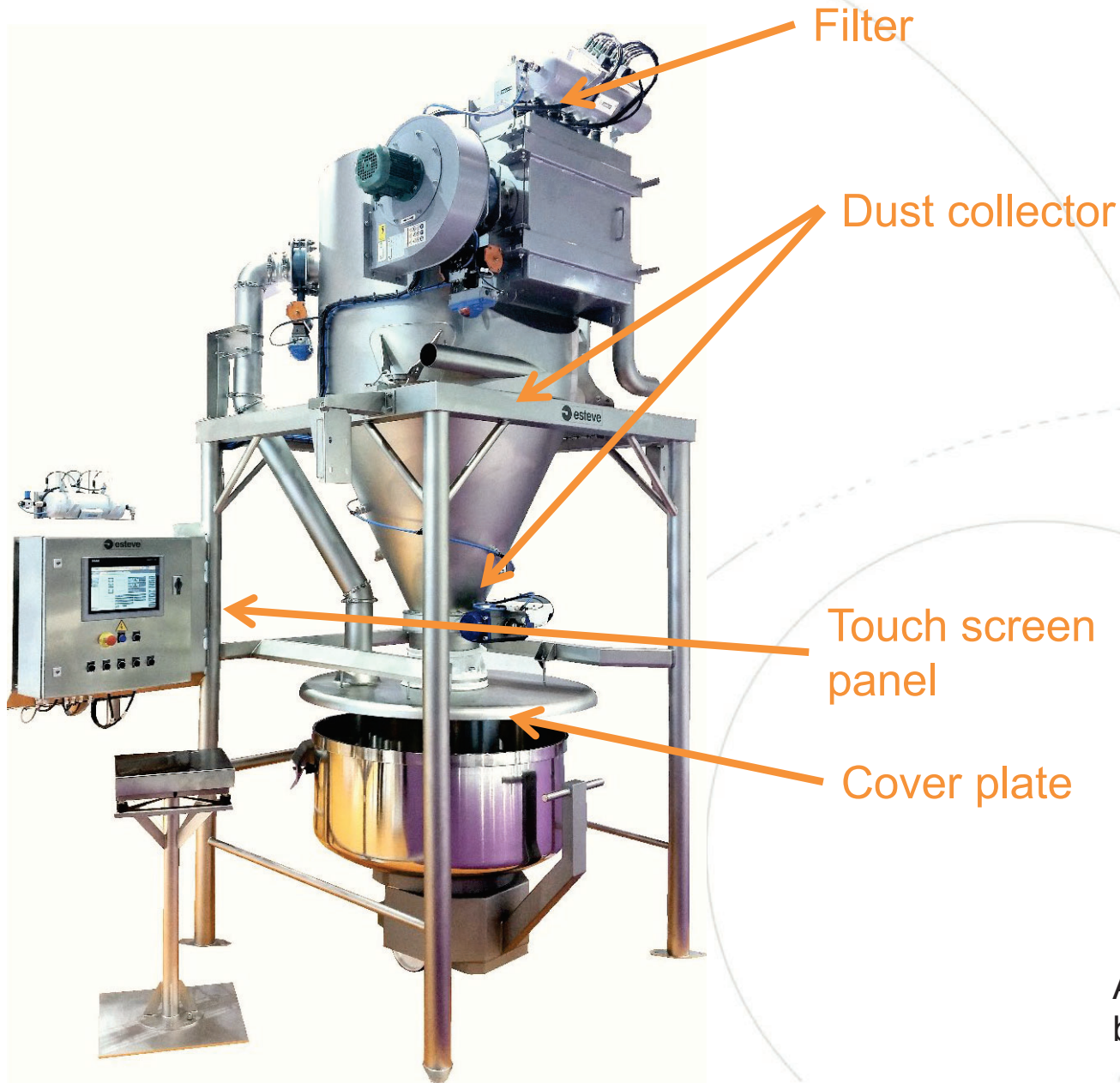
Dosing of powders On mixer for cake and biscuits lines

Phase 1 : Sugar dosing

Phase 2 : Flour dosing



Industry weighing hopper

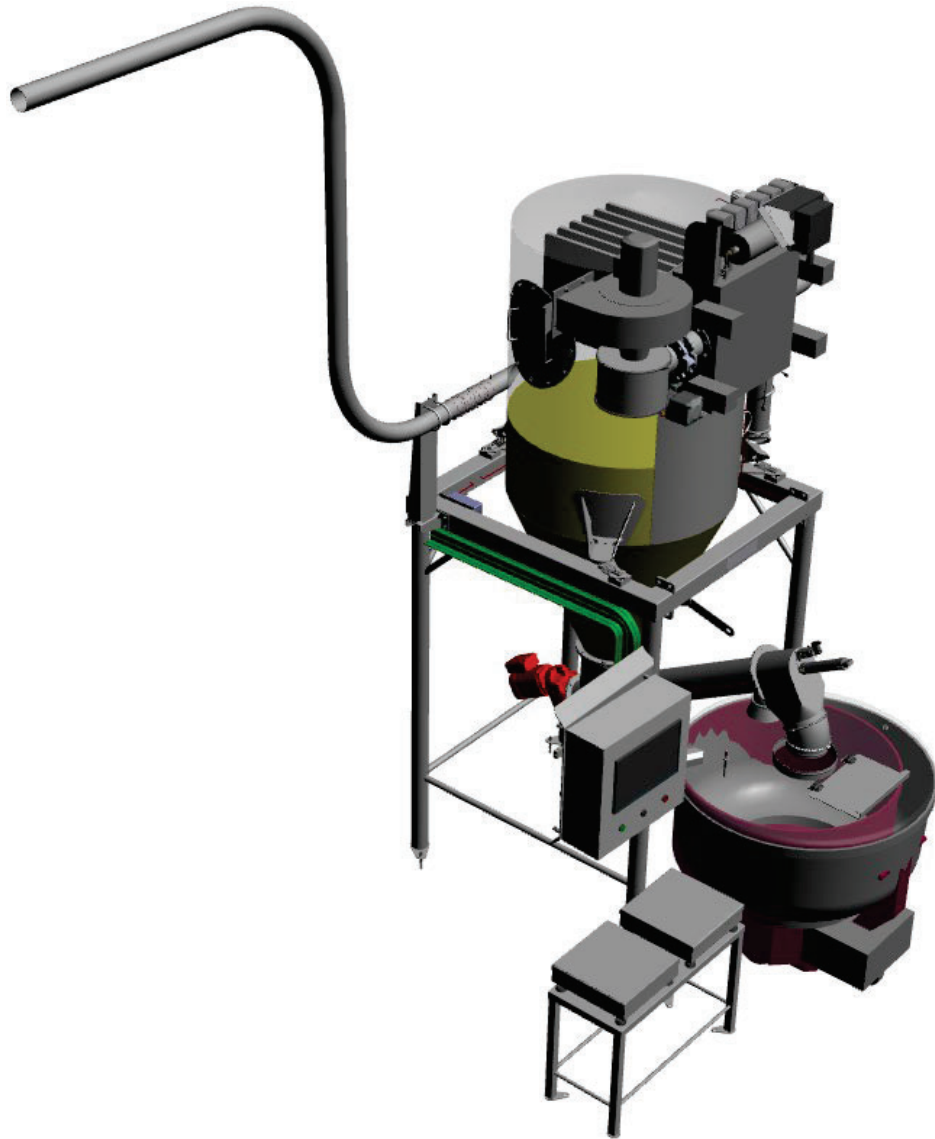


- Monobloc hopper, without junction collar and retention area
- Access hatch for inspection and cleaning
- Easy and fast calibration on control panel
- Fluidized product received, no clogging effect
- Reduce maintenance operations.



An automatic adjustable cover plate can be added for different size of bowls

Industry weighing hopper lost in Weight



Industry weighing hopper

lost in Weight

