



## Product Presentation Bread Lines





## Compact bread and baguette lines

The Glimek bread line program includes combinations of high quality dough handling machines for very compact bread and baguette lines. All machines are designed for continual bread processing and are well known for high quality materials, reliable and excellent results, with or without the need of intermediate proving time.

The Glimek bread lines are designed for small bakeries, in-store bakeries and industrial bakeries. The varied range of lines allows to produce a wide variety of bread products, bread and baguettes – lines with a high value for money and a very short pay-off.

Find out more on our website **[www.sveba-dahlen.com](http://www.sveba-dahlen.com)**

# Product Range

## Bread Lines

### Multiple Bread Lines

#### Multiple Bread Line

Capacity: 500-1000 pieces/h



#### Multiple Bread Line Exclusive

Capacity: 500-1000 pieces/h



### Flexible Bread Lines

#### Flexible Bread Line

Capacity: 750-1800 pieces/h



#### Industrial Bread Line

Capacity: Up to 3000 pieces/h



### Straight Bread Lines

#### Straight Dough Line

Capacity: Up to 1800 pieces/h



#### Straight Dough Line ECO

Capacity: Up to 1200 pieces/h







## Multiple Bread Line Exclusive

Capacity: 500-1000 pieces/h

The hander-up system on the divider is here replaced by a conical rounder for improved rounding performance.

### Technical

Capacity .....	500-1000 pcs/h
Weight range .....	100-1000 g
Proving time .....	7,2 min at 500 pcs/h
Proving time .....	3,6 min at 1000 pcs/h
El. load .....	4.98 kW



### Components

#### SD-180 XS

Weight range 50-1000 g, Variable speed with frequency converter 500-1000 pcs/h, 100 litre stainless steel hopper.



#### CR-360

Fixed non-stick coated tracks that can be adjusted, 380-1000 g, infeed at 6h, outfeed at 12h, outfeed chute, mechanical flour duster.



#### IPP 1/60

Intermedia Pocket Prover in stainless steel, 60 effective pockets. Prover works intermittently with photocell controlled infeed. Outfeed with belt conveyor. Pockets are easy to remove. Collection drawer under the prover for easy cleaning. Electrical cabinet with emptying mode, provided with power supply and shutdown of divider and moulder. Infeed shute adapted to CR360 and outfeed shute.

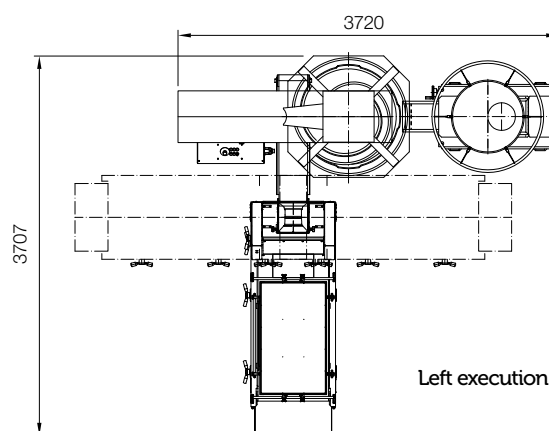
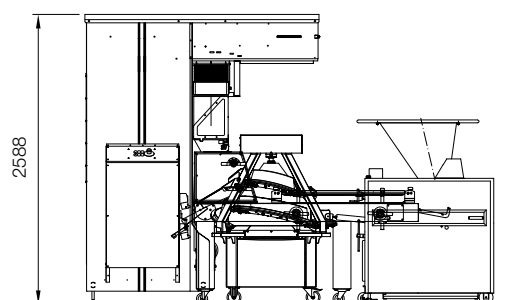


#### MO-300

Moulder with centrally adjustable infeed in hopper, two pair of rollers, pressure board 650x1100 mm, collection tray. Lower side guides H=10 mm. Motorized pressure board, counter rotating with fixed speed.



### Measurements



**We have the equipment and expertise  
you need for your bakery**



Sveba-Dahlen develops, markets and manufactures bread lines, rack ovens, deck ovens, tunnel ovens, proving chambers and fermentation lines. We supply to bakeries, shops and supermarkets, industrial bakeries, restaurants and catering establishments of all sizes, all over the world.

**Visit our website!**



*The baker's best friend*

**[www.sveba-dahlen.com](http://www.sveba-dahlen.com)**

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