



TECHNICAL PROJECTS OFFICE

Technical Specifications

Pastry Making Line

No of units: 1

- Pastry Making Line capable of the production of folded, rolled, filled, decorated, cut, and stamped fine pastries.
- Efficient processing of difficult types of dough such as short and thin dough.
- Running direction to the left.
- Simple operation and rapid product changes.
- Backup copy of program memory via USB stick.
- Quick and easy cleaning machine design.
- Smooth surfaces made of stainless steel, concealed motors and plug connectors, protected cable duct, smooth and heavy duty touch panel, quick release belt without the need for tools, flour collecting trays.
- Flour duster.
- Storage shelf for accessories.
- Brackets (holder) for storage for cutting roller.
- Twin cutting station with safety guard and back-up rollers.
- Safety guard with infeed roller clearance 40mm.
- Complete rubberised roller.
- Scrap deflector and collecting containers.
- 4 no. rolling pin
- Dough moistener 4-rows with 4 wetting devices, width 50mm.
- Guillotine for Pastry Making Line inclusive knife with scraper / hold down device.
- Electric control box with push buttons, Start- Stop, Reset etc.
- 4 rows stamping dies. D shape.
- Filling depositor, mobile with 4 rows.
- Mechanical filling device to handle creamy to semi-viscous, self-flowing fillings, chunky filling with solids, and fillings of drier nature.
- Torpedo folding device for 4 rows which folds all kinds of folded products.
- 2 no. complete set of Hopper, Piston Housing, 4 sets of pistons, cylinders heads for metal flaps, for quick product changeover.
- Mobile gauging unit (calibrator).
- Height-adjustable feet and large wheels.
- Decoration cutting devices (To be quoted as option)
 - Folded products with décor
 - Decoration double decker products
 - Daktyla product
 - Plaited Strudel
 - Scoring

Additional requirements

- Provision of layout drawing for the Pastry Making Line.
- Provision of quotation options for delivery via air freight and sea freight respectively.
- Provision of up to two weeks of user, cleaning, and maintenance training.
- Provision of response time within 2 hours of notification for machine breakdown during warranty period.
- Provision of schedule of rates for spare parts.



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- Spare parts should be of reputable brands or locally available if possible.
- Local supplier should possess expertise in the machine; especially the software/PLC.
- Inclusive of monthly preventive maintenance for 12 months during warranty period.
- Provision of post warranty preventive maintenance contract option with schedule of rates.



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Technical Data		Projected by SATS	Designed by Contractor
Belt speed	m/min	0.5 – 8
Program memory slots	No.	99
Filling rows	No.	4
Electrical			
Supply voltage	V	400
Connected load	kW	
Control voltage	V DC	24
Overall dimensions ca.			
Total Length	mm	9,100
Length of conveyor table after guillotine station	mm	1,500
Table width	mm	800
Table height	mm	915
Belt width	mm	700
Weight	kg	
Manufacturer		
Type		
Comments		