

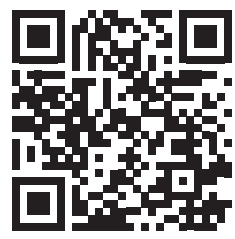
Freshly finished, perfectly commissioned

The solution for your pastries



MASTERLINE
...precision in perfection





*apricotating, drying, glazing
and pre-commissioning in one go..*



- No fogging due to airless automatic nozzle
- Heating tunnel for best results
- Interchangeable spraying and enrobing stations
- 7 adjustable belt speeds
- Quick and easy product changeover
- Modular design

- Fully automatic pre-commissioning into baskets and onto trays
- Compatible with all common basket conveyor systems
- Basket storage for approx. 20 baskets
- Curved outfeed roller conveyor for one-man operation
- Fail-safe control system
- Hygienic control cabinets
- Control of the entire system on the loading conveyor with Siemens HMI MPT1000 Unified Comfort
- connected via WLAN
- Efficient material usage through material circulation
- Customised combination of modules
- Quick and easy cleaning



Apricotating, drying, glazing, decorating and pre-commissioning - all in one go! Our many years of experience in refining technology are reflected in every step of our processes.

With our innovative Masterline, you benefit from fully automated processes: Refined baked goods are efficiently pre-picked into baskets or onto trays. So you are no longer dependent on the 'daily form' of your employees.

Thanks to the high throughput capacity of the Masterline, you can achieve an impressive product throughput - with consistent quality at all times.

Rely on efficiency and quality in your bakery! Contact us for more information.



...for finest bakery products