



Fortuna

BAKERY EQUIPMENT



Equipment

Helpful hoppers

In order to facilitate your daily work in the bakery, we offer a wide choice of hoppers for our dividers and rounders, providing a comfortable dough infeed. Depending on your individual requirements and the available space in your bakery, you can choose from different versions. The hoppers vary in size, function and material, they are available ei-

ther as permanently installed versions or, for better cleaning, in movable or foldable designs. Additional oiling of the hopper walls or the dough flow control are only two out of numerous other options for a perfect start of your small bakery goods production.



Hopper made of plastic, fold – away design (up to 160 kg)



Pre-portioning dough hopper as attachment hopper – sliding design (up to 160 kg)



Pre-portioning dough hopper – sliding design (up to 400 kg)



Dough elevating conveyor (up to 200 kg)



Pre-portioning dough hopper – sliding design (up to 400 kg), with stairs for cleaning

Dough dividers and rounders

It's all about the divider and rounder

At the production of small bakery goods the divider and rounder is absolutely crucial for the further processing. It is located at the very beginning of the production chain, forming even little dough pieces with perfect surfac-

es out of shapeless dough. Therefore it is the key for the whole process. If the divider and rounder doesn't deliver good quality, the line cannot compensate this deficit. So, the best you can do is to play it safe right away and

rely on the well-proven Fortuna technology. We provide high-quality dividers and rounders for different performance classes and fields of application. For artisan bakery products in absolute top form!

Divider and rounder Primus 4- to 6-pockets

The Fortuna Primus is the well-proven dough divider and rounder for artisan quality at its best. It is the dough expert for difficult doughs with long proofing times – from soft Berliner dough to firm pretzel dough.

- Comfortable dough feeding via a dough hopper with 20-25 kg capacity
- Dough pieces don't stick to the drum, even when using extremely soft dough and even without previous adding of flour
- Thanks to the gentle dough handling of the dividing system the proofing cells are perfectly preserved
- Best conditions for artisan baking in top quality

Technical data			
Number of pockets	4-pockets	5-pockets	6-pockets
Max. hourly output*	5,300 pieces	6,600 pieces	8,000 pieces
Weight range (infinitely adjustable)	24-60 g	24-60 g	24-60 g
	30-70 g	30-70 g	30-70 g
	35-80 g	35-80 g	35-80 g
	40-100 g	40-100 g	40-100 g
	50-125 g	50-125 g	
	60-150 g		
	Special weight ranges upon demand		
Weight	approx. 700 kg		
Drive power	approx. 1,5 kW		

* depending on the dough used



Dough dividers and rounders

Divider and rounder Primus Pro

The new dough divider and rounder Fortuna Primus Pro is a further development of the well-proven divider and rounder Primus. With a weight range of 30 to 100 g and a capacity of up to 8,000 pieces per hour it processes the most diverse dough types with the

same gentle dough handling and precision. A special highlight is the innovative piston changing system, due to which the weight range optionally can be expanded up to 130 grams, considerably increasing the machine's spectrum. This increases your assortment's

bandwidth and thus provides a faster ROI. The flexible 4- to 6-pockets divider and rounder, completely made of stainless steel, can be operated comfortably and is very easy to clean because of the separation of drive and dough area.

- Covers a large spectrum of weights, doughs and products
- Achieves ideal rounding results due to gentle dough handling
- Adaptable to diverse requirements because of the modular piston system
- High ease of use
- Framework entirely made of stainless steel
- Very easy to clean
- No staining in the drive modules due to the separation of drive system and dough area
- Good accessibility of all dough-processing areas
- All dough-processing parts are made of dough-repellent materials, which are easy to clean
- Easy dismantling and dismounting of assemblies for cleaning purposes (for example swing-out pre-divider)
- Maintenance manager integrated in the control
- Swing-out and extractable pre-portioning device

Technical data			
Number of pockets	4-pockets	5-pockets	6-pockets
Maximum hourly output*	5,300 pieces	6,600 pieces	8,000 pieces
Weight range (infinitely adjustable)	30-100 g	30-100 g	30-100 g
Optional	30-130 g	30-130 g	30-130 g
Weight	approx. 1,100 kg		
Drive power	approx. 2,0 kW		

*depending on the dough used

F O R T U N A
PRIMUS
PRO



Dough dividers and rounders

Divider and rounder Magnus

The Fortuna Magnus is a real multi talent – from firm pretzel dough over dough for Kaiser- and cut bread rolls, Houska or pizza base, up to the soft wheat dough for mini-baguette, hamburger, hotdog & Co. The large weight range and the high hourly output make the Fortuna Magnus a real stroke of luck for your bakery.

- Innovative dividing system with gentle dough handling
- Patent pending flour duster of the drum, due to which even extremely soft dough, with long proofing times, can be processed efficiently
- Large weight range from 12 to 400 g – depending on the dough structure and weight
- Quick and simple reduction of pockets by blocking the measuring pistons
- Changing of the rounding drums and measuring pistons within very short time
- Very good accessibility of all machine parts for cleaning and maintenance



F O R T U N A MAGNUS

Technical data

Number of pockets	3-pockets	4-pockets	5-pockets	6-pockets	7-pockets
Maximum hourly output*	9,000 pieces	12,000 pieces	15,000 pieces	18,000 pieces	21,000 pieces
Weight range	12-380 g	12-370 g	12-340 g	12-170 g	12-110 g
(depending on the size of the measuring pistons and drums)	Special weight ranges upon request				
Weight	approx. 1,900 kg (6-pockets)				
Drive power	approx. 4,5 kW				

*depending on the dough used



Dough dividers and rounders

Divider and rounder Magnus Superior

The Fortuna Magnus Superior is a new dough divider and rounder for the industrial production of a large number of pieces in three-shift

operation. The robust, low-maintenance industrial divider and rounder covers a large weight range and produces, depending on the dough,

up to 3,000 pieces per pocket and hour. At the construction Fortuna has directed special attention to an extensive hygiene concept.

- ⊗ Dividing system with gentle dough handling and adjustable pressing power
- ⊗ Designed for three-shift operation
- ⊗ Innovative piston changing system for an easy blocking of pockets and a large weight range from 25 to 200 g, thus high product flexibility
- ⊗ High ease of use due to snap closings and tension levers
- ⊗ Very easy to clean because of the separation of drive system and dough area
- ⊗ Good accessibility of all dough-processing areas
- ⊗ Optimizing the hygiene by dismountable modules
- ⊗ Low-maintenance, robust design
- ⊗ Maintenance manager integrated in the control
- ⊗ Spreading belts on wheels

Technical data			
Number of pockets	6-pockets	8-pockets	10-pockets
Maximum hourly output*	18,000 pieces	24,000 pieces	30,000 pieces
Weight range (infinitely adjustable)	25-200 g	25-200 g	35-100 g
Weight	approx. 3,400 kg		
Drive power	approx. 8,5 kW		

*depending on the dough used



F O R T U N A
MAGNUS
SUPERIOR



Compact line concept

Panning unit with Primus

The Fortuna panning unit is the ideal solution for the straight panning of round dough pieces from the divider and rounder on the baking or the proofing trays. It is particularly easy to use and fits into every bakery.

- ⊗ Universal panning unit for all commonly used bread roll types
- ⊗ Working width 600 mm
- ⊗ Very precise panning
- ⊗ Variably adjustable panning programmes
- ⊗ Continuously running panning belt
- ⊗ Long-moulding device (optional)
- ⊗ Double bread roll device (optional)
- ⊗ Ideal for the filling of baking trays and proofing trays with the dimensions of 58 x 78 cm, 58 x 98 cm and 60 x 40 cm



Compact line concept

Combined line Premium K with Primus

From now on the well-proven combined bread roll line Fortuna Premium K is also available as a short version. With a length of merely 4 meters it is a real space miracle and at the same time offers all functions of the traditional 4-pockets Premium K. Both round and long bread rolls are a success with this line, as well as stamped or cut products. Even double bread rolls are included in its 'repertoire'. This versatile line is ideal for an output up to 4,800 pieces per hour!

- ⊗ 4-pockets
- ⊗ Output per hour approx. 4,800 pieces
- ⊗ Compact design with a length of only 4 meters
- ⊗ Working width 600 mm or 800 mm
- ⊗ Up to 20 strokes per minute
- ⊗ Intermediate proofing time up to 10 minutes
- ⊗ Adjustable long-moulding pressing board, removable for cleaning
- ⊗ Cutting unit with a sliding knife
- ⊗ Stamping unit with revolving turret for a larger variety of shapes
- ⊗ Bypass (optional)
- ⊗ Double roll device (optional)
- ⊗ Accurate final panning
- ⊗ PLC-computer controlled with dialogue- and operator guidance
- ⊗ Automatic UV-disinfection and drying of the swinging trays before each new filling
- ⊗ Panning via outfeed belt on trays or in boxes of 60 x 40 cm, 58 x 78 cm or 58 x 98 cm
- ⊗ Pendulum device for shifted panning (only when working width is 600 mm)
- ⊗ Movable line (optional)
- ⊗ Cleaning unit (optional)



Modules

The modular principle of Fortuna

What makes every bakery unique is the individual composition of its bakery products' assortment. At this point each master baker sets another priority. So there is also a corresponding differ-

ence in the requirements concerning the bread roll line, which is necessary for making these products. For this reason Fortuna has developed a 'standard modular set', out of which you

can chose exactly the modules required for the production of your assortment of small bakery goods. Round or long-moulded products, stamped, cut, or seeded ones – the choice is up to you:

Long-moulding unit



With the redeveloped long-moulding board for products such as cut bread rolls or Houska the dough pieces are rolled as stressless-

ly as possible, which makes the bread rolls more even and compact, leading to a higher product quality.



Upper belt long-moulding device



The upper belt long-moulding device serves the production of long-moulded

bakery goods, such as mini-baguette, hotdog- or sandwich.



Seeding unit



In the mobile seeding unit the dough pieces are humidified by nozzles and then accurately sprinkled with seeds. For cleaning, the unit can simply be slid out of the line. The seeding unit consists of various containers for

the most diverse seeds - from coarse to fine seeds. The containers are inserted manually into the unit and the amount of seeds to be sprinkled can be freely adjusted.



Panning unit



This panning unit for example is designed for the placement of the dough pieces on a standard tray/box of 58 x 78 cm or two trays

of 60 x 40 cm. The placement patterns are stored in the recipe memory and are available at the push of a button.



Modules

Panning unit for connection of an automated transport system



With this panning unit the line is connected to an automated tray- or box-transport system. No more time-consuming manual operation of the panning and the line's capacity can be fully exploited. A manual panning is also possible.



Programme control



The control of the line is carried out via a comfortable touch display. After accessing the required programme, the line will be

switched to the respective product – partly in a fully automatic and partly in a menu-controlled way.



Side discharge



The side discharge transports the dough pieces crosswise out of the line, at the end of the proofing time. The dough pieces arrive

at a worktable or to a further machine (for example curling machine) by means of a fold-up belt.



Flour duster of the stamping unit



With the flour duster of the stamping unit both the stamping cups and the dough

pieces can be dusted with flour. The quantity of flour is infinitely adjustable.



Modules

Stamping-cutting unit

The stamping-cutting unit can be equipped with the most diverse stamping tools. A turret provides short changeover times

when the product is changed. Depending on the product type, the dough pieces are passed on into round or long cups, where

they are stamped or cut by a sliding knife.



Cut	Double	Kaiser	Button	Star	Pressed
Tartaruga round	"End of work" (Feierabend)	Double cross	Sun	Three-star	Football
Tartaruga	Triple-cut	Double-cut	Marraqueta	Poznan	Houska



Hygiene concept

Pioneer in hygiene matters

In bread roll lines you find ideal conditions for the formation of mould: rests of flour and dough, as well as the warm temperatures and humidity during the processing of the dough are the reasons for fungal spores, which quick-

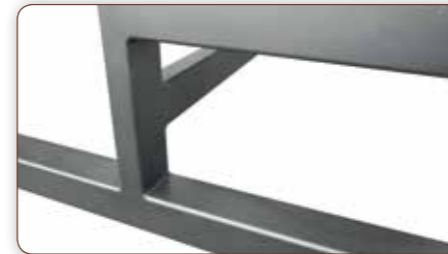
ly spread all over wide parts of the line. In order to minimize the formation and spreading of mould, Fortuna has defined comprehensive hygiene standards having a huge effect on the design of the Fortuna-lines:



Swinging tray with interchangeable cloths



Frames made of stainless steel



No more high-maintenance chain drives



Cup-cleaning unit



Non-rusting swinging tray chain



FDA-certified belts



Flour dust vacuum device



Large, wide swing doors allow an easy access



Stamping cups with dough-repellent plastic



Divider and rounder spreading belts made of plastic (depending on the dough used)



Modular line concept

Combined line Premium K with Primus

This combined bread roll line is made for the efficient production of stamped and cut bread rolls in best artisan quality. Equipped with a long-moulding unit, stamping-cutting unit and seeding unit, it covers all options of bread roll production. Short changeover times make product changes especially easy. Due to the integrated seeds-recycling system, the excessive seeds automatically

get back into the production process, as they are reconducted to the seed containers. One of the line's highlights is the self-supporting panning for the connection to an automation system for trays. Consequently the time-consuming manual operation of the panning is omitted and the line's capacity can be fully exploited. Moreover, the Fortuna constructing engineers have developed a

clever system for the line in order to fill the trays with dough pieces of a 6-pockets line as if it was a 4-pockets line. Because of this technical finesse it is possible to use the full product length of cut bread rolls also in a 6-pockets line.

Long-moulding unit

For the production of long-moulded products, such as cut bread rolls or Houska



Bypass

Round dough pieces are transported from the divider and rounder straight to the panning



Combined stamping-cutting unit



Dough pieces are passed into round or long cups, depending on the product, and cut or stamped | Turret for a quick changeover to different types of bread rolls

4



Panning for the connection of an automation system



Self-supporting panning for the connection of the client's tray- or box-transport system | Standard tray of 58 x 78 cm or tray of 60 x 40 cm

7

Cup-cleaning unit



Rotating brushes for the cleaning of the swinging trays

3

Seeding unit



The dough pieces are humidified by nozzles | Accurate seeding | Unit can be slid out of the line for cleaning

5

Seeds-recycling system



Excessive seeds are reconducted into the respective seed container by the seeds-recycling system

6



Modular line concept

Berliner line with Magnus

It works and works and works. With an hourly output of up to 4,700 pieces this line produces Berliners on a grand scale with an absolutely constant quality and a weight accuracy seeking its equal. In order to have a constant dough flow, it is fed through a chunker with a capacity of 160 kg. The extremely soft Berliner doughs can be processed without

any difficulty, due to the integrated additional oiling. After the rounding process, the dough pieces pass the fully air-conditioned proofing cabinet for 100 minutes, of which 10 minutes are designed as stiffening zone. Afterwards they arrive via a panning belt at the dripping pan. Thanks to the integrated upper belt long-moulding device and the side discharge,

also other products can be processed on the line. Furthermore, it provides smart hygiene solutions, like the flour dust vacuum device and the cup-cleaning unit. Additionally the transport swinging trays are equipped with the FortunaCARE hygienic cloth. Altogether a time-saving and above all very clean system!

Stiffening zone



10-minute stiffening zone

4

Transfer unit



Automatic transfer into the dripping pan (9-pockets)

6



Divider and rounder Magnus in special version



Divider and rounder with 3-pockets, special rounding drum and rounding belt for Berliner dough | Pendulum device provides the transfer to 9 pockets

1

Cup-cleaning unit



Rotating brushes clean the swinging trays | Integrated flour dust vacuum device with circulation filter meets the highest demands

2

Fully air-conditioned proofing cabinet



Equipped with turning and pressing station and also automatic UV-disinfection | Drying air blower in the swinging trays return stroke

3

Line in operation – encasement of the cooling



The encasement of the air-conditioned proofing cabinet allows to control, filter and cool the air

5



Modular line concept

Combined line Profiline K with Magnus

With a capacity of up to 9,000 pieces per hour the combined bread roll line produces a large variety of round and long-moulded products. The assortment varies from the classical Kaiser-and cut bread roll, Houska, Kärntner- and button bread roll to the Poznan, a Polish speciality rich in tradition.

The final proofing cabinet is designed for a processing time of 30 minutes. If required, the dough pieces get straight to the panning via a bypass, without post-proofing. And for the mildew having no chance of spreading over the proofing cabinet, the transport swinging trays are equipped with

the hygienic textile FortunaCARE. This dirt-repellent, antibacterial cloth inhibits the mould formation and thus contributes considerably to the improvement of the hygiene during the production process.



Seeding unit (mobile)

The dough pieces are humidified by nozzles | Accurate seeding | Exchangeable seed containers



Distribution belt

Transport of the dough pieces to the panning without final proofing



Final proofing cabinet (fully air-conditioned)



Processing time of 30 minutes | Automatic UV-disinfection of the swinging trays and drying air blower in the swinging trays return stroke

5

Combined stamping-cutting unit (moving into the same direction)



Dough pieces are passed into round or long cups, depending on the product, and cut or stamped | Turret for a quick changeover to different types of bread rolls

1

Programme control



Touch display for the comfortable control of the line and switchover of the products

2



Modular line concept

Modular line Profiline M with Magnus

This modular bread roll line is in keen demand especially in the USA, Asia and the Middle East. It serves for the automatic production of bakery goods in large piece numbers, such as hamburger (rounded

and flattened), hotdog (long-moulded) or pita bread (flat-rolled). The basic model consists of divider and rounder, intermediate proofing cabinet, seeding unit and panning. Additionally, depending on

customer requirement, it offers numerous extra modules, as for example a final proofing cabinet or a curling unit.



Intermediate proofing cabinet

Processing time of 5 minutes | Automatic UV-disinfection of the swinging trays and drying air blower in the swinging trays return stroke

2

Seeding unit

The dough pieces are humidified by nozzles | Seeding with sesame | Exchangeable seed containers | Automatic seeds-recycling system back to the production process



5

Divider and rounder Magnus

With special rounding belt for the efficient processing of soft wheat dough for hamburger, hotdog & Co

1

Upper belt long-moulding device



For the production of long-moulded products such as hotdog- or sandwich

3



Modular line concept

Combined modular line Profiline K with Magnus

This modular bread roll line has been constructed according to Fortuna's new modular concept. Its centrepiece is the intermediate proofing cabinet with moulding unit. Following, there are all additional working units, desired by the client, such as curling unit, upper belt long-moulding device or seeding unit. Due to the modular design the line can be amplified by further modules later on, without any difficulty. The line is designed for three-shift operation and produces up to 24,000 dough pieces per hour with 8-pockets operation. Thanks to an ingenious automation concept it works nearly in an unattended way. Trays

with the size of 60 x 40 cm are automatically provided and filled with dough pieces at the panning unit. Afterwards they are straight passed on into a continuous freezer. Thereby the panning is planned in a way that a manual taking-off is also possible, if required. Control of the production process is carried

out in computer-aided manner by the new Fortuna PLC manager. With this tool the line's entire data (for example production lists, programmes, recipes, fault reports) can be traced on second basis and merged on a PC.



Fully air-conditioned intermediate proofing cabinet

Prepared for future retrofitting from currently 25 to 50 strokes/minute

2

Panning unit

With connectivity to a continuous freezer

5



Combined stamping-cutting unit



Equipped with stamping-cutting tools for Kaiser bread rolls and Houska

4

Long-moulding unit



For the creation of long-moulded products, such as bread rolls with cut or pointed bread rolls (Spitzweck)

3

Divider and rounder Magnus



With link belts made of plastic for extra hygiene

1



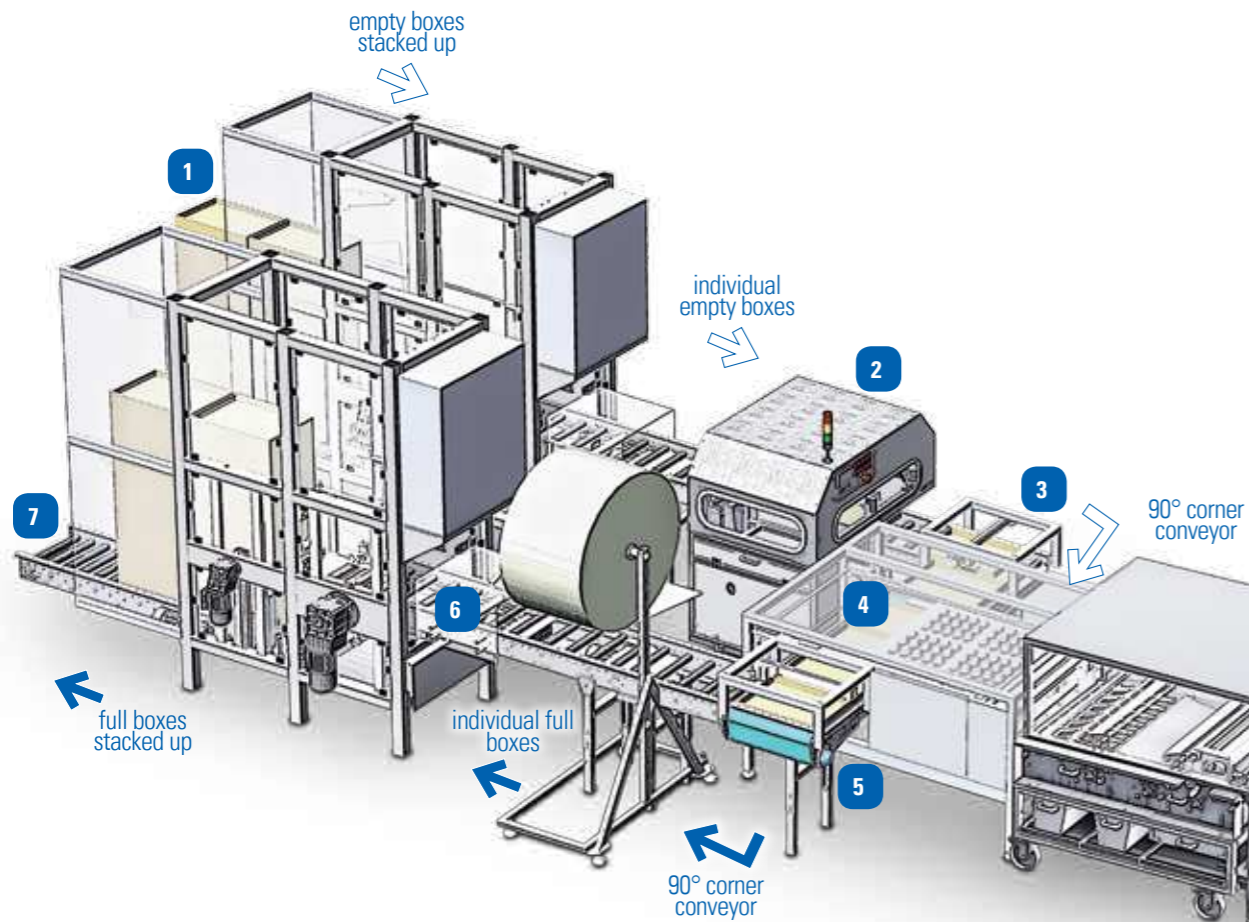
Automation technology

More efficiency for your bakery

Many work steps, formerly performed by hand in a tedious and time-consuming way, now can be automatized. A new boost is provided to automation by the process technology, which slowly but surely begins to enter into our bakeries.

With transport systems you can optimize the work flow of your production even more. The empty trays or boxes are filled with dough pieces at the panning unit and introduced automatically into the transport system being ready. Like this you

can put into practice the continuous automation of the production processes as well as considerable cost savings. Fortuna therefore offers diverse solutions with individual orientation towards the respective bakery.



Automation technology

That's the way it works

1. The operator places a pile of empty boxes up to a height of 1,30 m on the rear roller conveyor, which offers space for 3 piles. The pile automatically moves into the de-stacker. From there the boxes come out one by one.
2. At this point the boxes can be equipped optionally with inlay sheets.
3. The boxes are transported on in a 90°-angle and placed by pairs under the panning of the Fortuna bread roll line.
4. There they are positioned in an accurate way. Afterwards, the filled boxes automatically come out of the panning unit and two empty boxes enter inside.
5. The filled boxes are transported on in a 90°-angle.
6. In the stacking machine the boxes are piled up to a height of 2,20 m and exit by the front roller conveyor.
7. The pile is pulled onto a carriage by the operator and transported away.

Information

The system is also available as a semi-automatic version: here the empty boxes are conducted into the line automatically, while the filled boxes are taken out of the panning and stacked up manually.





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