BAKERY LINES

GENERAL OVERVIEW
POLIN
SINCE 1929
FROM THE BEGINNING OF OUR LONG HISTORY, HIGH QUALITY PRODUCTS AND CONTINUOUS TECHNOLOGICAL INNOVATION HAVE ALWAYS DRIVEN OUR GROWTH AND MOTIVATED OUR EXPANSION.

Since 1929 our philosophy has been innovation and creation of quality. Today our peculiarity is the design and creation of medium to large scale industrial systems for pastry, biscuits and bread industry; our goal is providing our customers with both products and service. We wish to take our talented technology all over the world.
SOFT BISCUITS
LINE

1. MIXER
2. DOUGH FEEDER
3. METAL DETECTOR
4. ROTARY MOULDER RM-HD
5. WASHOVER ATTACHMENT
6. SUGAR SPRINKLER
7. SWIVEL PANNER
8. OVEN
9. TAKE-OFF CONVEYOR
10. COOLING CONVEYOR
11. STACKER
12. PACKAGING CONVEYOR
CRACKERS & HARD SWEET BISCUITS
EXTRUDED & WIRE-CUT COOKIES
LINE

1. MIXER
2. DOUGH FEEDER
3. METAL DETECTOR
4. EXTRUDER WIRE/CUTTER WCD 300
5. PRESSURE ROLLER
6. GUILLOTINE CUTTER
7. TANK FOR JAM OR CREAM
8. OVEN
9. TAKE-OFF CONVEYOR
10. COOLING CONVEYOR
11. COATING AND DECORATING EQUIPMENT
SINGLE COLOUR DEPOSITED & WIRE-CUT COOKIES
DOUBLE COLOR DEPOSITED & WIRE-CUT COOKIES
BUTTER COOKIES
LINE

1. MIXER
2. DOUGH FEEDER
3. METAL DETECTOR
4. ROTARY MOULDER
5. WASHING UNIT
6. SUGAR SPRINKLER
7. EXTRUDER/WIRE CUTTER
8. EXTRUDER WITH SHUTTER
9. DEPOSITOR
10. PRESSURE ROLLER
11. SWIVEL PANNER
12. BAKING OVEN
13. OVEN BELT COOLING SYSTEM
14. TAKE-OFF CONVEYOR
15. COOLING & PACKAGING CONVEYORS
SWISS ROLLS & LAYER CAKES
COATING, GLAZING, DECORATING

1. PREMIXER FOR BUTTER
2. TURBO EMULSIFIER FOR BATTER
3. DEPOSITOR
4. OVEN
5. COOLING CONVEYOR
6. MAKE UP TABLE
   COMPLETE OF:
   7. CROSS CUTTING SYSTEM
   8. WETTING UNIT
   9. CREAM DISPENSER
   10. FOLDING DEVICE
       FOR 2-LAYER CAKES
   11. PRESSING ROLLER
   12. ROLLING DEVICE
       FOR FAMILY ROLLS
   13. ROLLING DEVICE
       FOR SWISS ROLLS
   14. TRANSVERSAL CUTTER
   15. PREMIXER FOR CREAM
   16. TURBO EMULSIFIER
       FOR CREAM
   17. COATING AND
       DECORATING EQUIPMENT
   18. COOLING TUNNEL
   19. PACKAGING CONVEYOR
BREAD & CAKES
LINE

1. MIXING
2. FORMING
3. PROOFING
4. BAKING
5. COOLING
6. FREEZING
Technology on demand for pastry, biscuit and bread industry

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