



生产多种面包以及法棍的多功能面包生产线

A Flexible Breadline for Bread and Baguettes

面包生产线 产量可达1800个/小时
Capacity up to 1800 pieces/hour



SVEBA
DAHLIN

生产多种面包以及法棍的紧凑型面包生产线

面包生产线结合瑞典制造工艺、高品质材料以及持续数十年对面包与烘焙的爱，三者融合成就一流面包设备。高精度面团重量，超长使用寿命的耐用设计，Sveba-Dahlen 的多功能面包生产线适用于中小型规模面包工厂及连锁店，可生产多种面包以及法棍。

生产线

多功能面包生产线

产量：750-1800个/小时

多功能面包生产线，产能高，操作简便，适用于各种尺寸与不同类型的面团。



部件



SD-180 面团分块机

面团重量范围：50-1000克
生产速度可调：每小时750-1800个

无噪音定量面团分块机，面团重量精度高，适用于几乎所有类型的面团。



CR-360 锥形揉圆机

面团重量范围：30-2500克
生产量：每小时高达4500个

锥形揉圆机，可用于面团预揉圆或最终揉圆，适用于生产多种面包、法棍以及比萨面底，用一个中央控制轮来调整所有揉圆轨道，灵活控制面团重量及产量，锥形揉圆轨道展开长度可达四米。



IPP 中间醒发箱

面团重量范围：80-1500克
生产量：每小时高达3000个
醒发时间：6-20分钟，最多可配940个网兜。

IPP不锈钢中间醒发箱为模块化设计，可按不同产量需求，规格及醒发时间来调整。



MO-300 四辊成型机

面团重量范围：30-1800克
生产量：每小时高达3000个

紧凑型高性能四辊成型机，可用于生产长面包与法棍。四辊成型机配有两对压辊及可翻转式压板，清洁方便。

Flexible Breadline

A compact breadline for bread and baguettes

Capacity: Up to 1800 p/h

Our breadlines are the result of a combination of Swedish engineering, high quality materials and a decades long passion for bread and baking. With high weight accuracy, and a durable design made to withstand long hours of use the Sveba-Dahlen bread line range is suitable for bread and baguette production, in medium sized industrial bakeries.

COMPONENTS

SD-180 Dough Divider

Weight range: 50-1000 gram
Capacity: 750-1800 p/h

A silent volumetric dough divider characterized by very high weight accuracy and an ability to run almost any type of dough.

CR-360 Cone Rounder

Weight range: 30-2500 gram
Capacity: Up to 4500 p/h

A cone rounder for pre rounding and final molding, suitable for bread, baguette and pizza production. One control wheel adjusts all rounding tracks, giving high flexibility in weight range and capacity. Rounding lengths up to four meters.

IPP Intermediate Pocket Prover

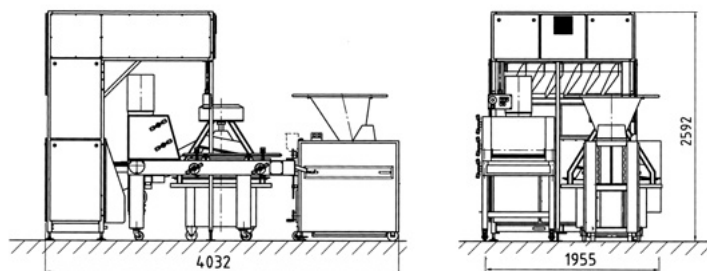
Weight range: 80-1500 gram
Capacity: up to 3000 p/h
Proving time: 6-20 minutes
with up to 940 pockets.

IPP is a solid stainless steel intermediate pocket prover designed in a modular system that is adjustable according to specification of capacity need and proving time.

MO-300 Long Molder

Weight range: 30-1800 gram
Capacity: up to 3000 p/h

A compact high-performance molder for loaves and baguettes. Equipped with two pairs of rollers and a foldable pressure board designed for easy cleaning.



规格 SPECIFICATIONS FLEXIBLE BREADLINE

产量 CAPACITY

750-1800 个/小时 pcs/h

面团重量范围 WEIGHT RANGE

100-1000 克 g

Proving time depending on capacity pcs/h and size of Intermediate prover IPP
醒发时间取决于小时产量与中间醒发箱IPP容量

功率 EL. LOAD

6.38 千瓦 Kilo Watt



瑞典制造 享誉世界 MADE IN SWEDEN. LOVED AROUND THE WORLD.

从街角的小型手工面包坊到大型工业面包企业及连锁店，无论您身处世界何地，当您走进面包店，都有可能发现Sveba-Dahlen的身影。我们秉承瑞典制造工艺，凭着对面包与烘焙的热爱，针对产品烘焙的各个阶段，致力于为不同规模的专业面包企业研发、制造和销售瑞典顶级烘焙设备。

From the small artisan bakery on the corner, to large industrial bakeries: Wherever in the world you walk in to a bakery, you are likely to find Sveba-Dahlen. With a heritage in Swedish engineering and a passion for bread and baking, we develop, manufacture and sell equipment for every stage of the baking process for professional bakeries of all sizes.

Better baking business.

A Member of the Sveba-Dahlen Group AB