

# Charlie

Your opportunity to be on the leading edge

Danish pastry and puff pastry folding and filling equipment



**You name it - we fold it**



**FORM & FRYS**  
MASKINTEKNIK

# THE CHARLIE FOLDING MACHINE

CHARLIE is the most flexible machine in the range, quickest to switch between products, however still in a industrial environment.

Form & Frys started in the 80's, CHARLIE came in mid 90's and is still our most well known machine type all around the world.

CHARLIE is the result of the baker's desire to automate the hand folding pro-

cess and increase the overall efficiency and final product quality.

This unique machine is, as standard equipped to shape and fill two different products in the same tool. Traditional DANISH crown "4 fold" and diamond "2 fold".

**Capacity up to 9.000 products/hour for 500 mm sheet width.**

The Charlie folding machine is compact and flexible, easy retoolable to new or more products.

**Charlie can produce all kinds of products!**

## Capacity Example

From a dough sheet of 500 mm

### Tool size: 75 x 75 x 6 rows

Dough square: 75 x 75 mm

Output per row: 1.500 products/hour

Output 6 row: 9.000 products/hour

### Tool size: 100 x 100 x 5 rows

Dough square: 100 x 100 mm

Output per row: 1.600 products/hour

Output 5 rows: 8.000 products/hour

### Tool size: 125 x 125 x 4 rows

Dough square: 125 x 125 mm

Output per row: 1.275 products/hour

Output 4 rows: 5.100 products/hour

Pinwheel



Savories



Turnover



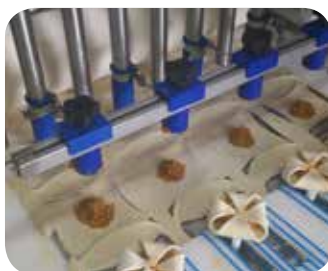
Twist



## Products ▶



Strip cutting on the inlet conveyor



Cutting to create unique product

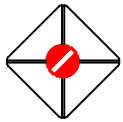


Fillo dough product

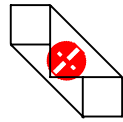


Cretan, area unique product

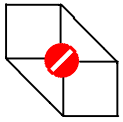




TRAD.  
DANISH  
4-FOLD



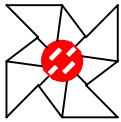
OVER LAP  
2-FOLD



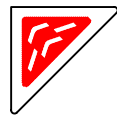
TRAD.  
DANISH  
2-FOLD



TWIST



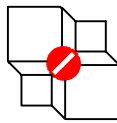
PIN WHEEL



TURN OVER



4-FOLD  
W. CUT-OUTS  
STAR



2-FOLD  
W. CUT-OUTS  
DIAMOND

### Standard size and products:

Dough thickness between 2.5 and 5 mm. All products are folded from puff pastry or Danish pastry dough.  
Dough square size: 75 x 75, 100 x 100, 125 x 125 or 150 x 150.

Pinwheel products are made via additional pressing device and turnover products require additional tool set complete.

## PISTON FILLER

Form & Fry's range of pneumatic depositing machines.

- Wide product range
- User friendly
- Height adjustable
- Slim in design
- Allow the machine to be used for multiple purposes.



Cookie like



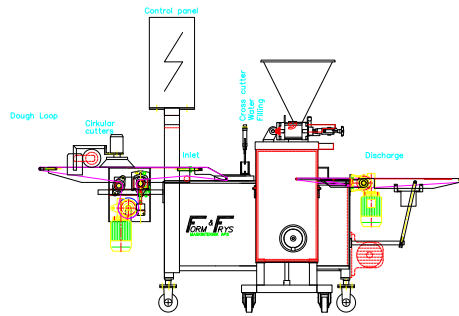
Outlet conveyor



Final products, folded/  
and filled



Savories



**Charlie 500 Folding machine**

On a 100 by 100 mm (4" by 4") 5 row machine.

- Working height: approx. 1.000 mm
- Total length: approx. 3.000 mm
- Total width: approx. 1.000 mm
- Dough width: approx. 530 mm

The above mentioned dimensions include inlet and outlet conveyor. All dimensions, especially the heights and length of the inlet conveyor and outlet conveyor are made to fit the specific project or special requirement.... can be made slightly longer.

**Technical data**

- Power supply:** 16 amp / 3 x 400 volt + N + PE
- Control system:** touch screen, siemens components
- Compressed air:** 180 liter / minute
- Working pressure:** 6-8 bar / 90 - 115 psi
- Weight of 500 Charlie:** 700 kg

Form & Frys has found a niche in folding/ forming and filling dough products.

Form & Frys's innovative ideas and robust, well-built machines, introduces new products into your product range or automate existing hand folded products.

Form & Frys's machine program for high-speed production of quality pastry products, covers automatic machines for traditional DANISH four fold or two fold products, and also special area unique products.



Concept, design, testing, construction under one roof



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