

Empanada

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



Folding machine dimensions example

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

Working height: approx. 1.000 mm
 Total length: approx. 4.500 mm
 Total width: approx. 1.500 mm
 Dough width: approx. 500 mm

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

Capacity

The machines are capable producing and filled products with a rate up to.

Dough speed: 7 m/min or 45 strokes per min
Output per row: 2.700 products/hour
Output e.g.5 rows: 13.500 products/hour

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 ODIN: 1.900 kg

Form & Fry's has found a niche in folding/forming and filling dough products.

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

Form & Fry'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



FORM & FRY'S
 MASKINTEKNIK

Aerovej 4 - 6 ■ Dk-9500 Hobro
 Tel. +45 98 511 144 ■ Fax +45 98 511 255 ■ formfrys@formfrys.dk
www.formfrys.dk