

Kalmeijer

Rotary biscuit machine

Type KGM



**KALMEIJER
REALLY
TAKES THE BISCUIT!**

kalmeijer®

YOU CAN MAKE YOUR OWN HOME MADE BISCUITS!

The Kalmeijer biscuit machine can deal with sweet pastry dough for cookies, jam biscuits, Viennese cookies, ginger bread, wafers, Christmas biscuits, playing cards, etc.

As there is no friction or pressing of the dough in the biscuit machine, it is possible to use dough with a fat content between 30% - 70% (in relation to flour); in some cases even to 80%. This means that you can use sweet pastry dough according to your own recipe and make biscuits of your own design.

If you have any questions about your recipe, you can always contact your dealer or contact our sales department for more information.

MORE BISCUITS IN LESS TIME WITH THE KALMEIJER BISCUIT MACHINE

This machine offers endless possibilities to bakers and confectioners, who want to make their biscuits quickly and efficiently.

CAPACITY

The machine can be operated by one or two persons.

This depends on the desired capacity.

When the machine is operated by two persons, one operator feeds the baking trays and the dough slices into the machine, the other removes the baking trays and puts them in a rack. The capacity when operating in this way is 2 - 5 kgs of dough per minute, depending on size and thickness of the dough figures.

However, the machine can also be operated by one person, as it stops automatically when the supply of dough slices and/or baking trays is interrupted.

FEED HOPPER FOR DOUGH INPUT

The machine is equipped with a long feed hopper for the input of dough slices.

This feed hopper can be put into two sloping positions

- a more sloping position for thick dough slices
- a less sloping position for thin dough slices

The extension of the feed hopper has been fixed to the machine, but in such a way that it can be folded down.

The support of the extension of the feed hopper, when folded out can be put in a holder, where it is automatically "locked".

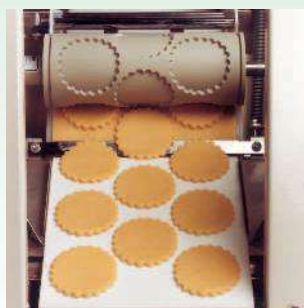


THE KALMEIJER ROTARY BISCUIT MACHINE WELL DESIGNED ON THE IN- AND OUTSIDE

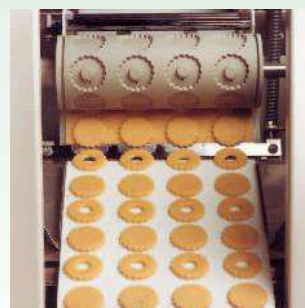
CRESCENT BISCUIT



ROUND BISCUIT



JAM-COOKIE



PLAYING CARDS



STANDARD FIGURE ROLLERS

You can choose from more than 60 figure rollers for a wide range of large and small biscuits.

SPECIAL FIGURE ROLLERS

Special figure rollers can be made according to your own design.

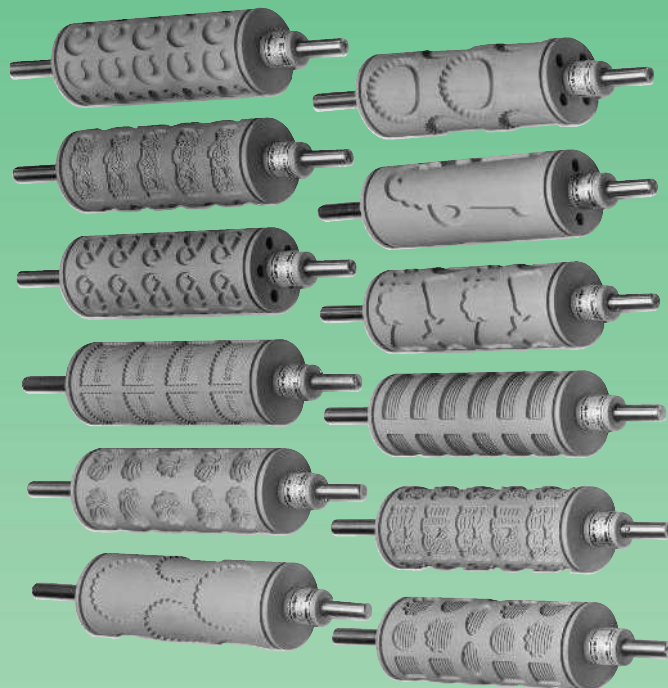
You can contact your dealer or contact our sales department for more information regarding special and standard rollers.

BAKING TRAYS

For an efficient operation of the biscuit machine, a good quality baking tray is essential. Our baking trays are manufactured of a top quality dark blued steel plate with open front sides and slightly curved ends. The baking trays are available in standard lengths of 590 mm, 800 mm and 1000 mm.

The outside width of the baking trays is 250 mm. We can also provide other lengths on request. When you choose the correct length of the baking tray and calculate on the basis of multiples of 250 mm, the oven can be used most efficiently.

For rotating ovens with baking tray measurements of 600 x 800 mm, we advise you to take baking trays with a length of 590 mm, then you can stack 3 baking trays transverse in the racks.



BAKING TRAY TABLE RACK TYPE KPB 50



Due to the small size of the table rack it can be used everywhere in your bakery and, moreover, it increases your work-bench capacity.

The baking tray table is made of stainless steel, including the top.

Suitable for the storage of 50 baking trays.

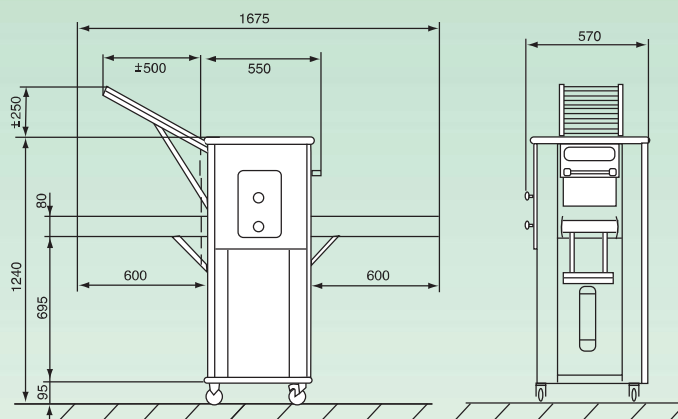
Dimensions: 1020 mm length
615 mm width
1000 mm height

TECHNICAL DATES

Capacity depending on size and thickness of dough figures:

Width:	570 mm
Depth: not in operation	550 mm
Depth: in operation	1675 mm
Height:	1240 mm
Weight:	125 kg
Width baking tray:	250 mm
Heating system:	1000 W/2000 W
Motor*:	3/N~230/400V/50Hz/earth
Connected load:	2,4 KW
Length of cable:	4 m
Colour:	white, stainless steel plated

*) other voltage available on request



breTecnica

The machine meets the European requirements and is provided with a CE-mark.

200402 subject to amendment(s)

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