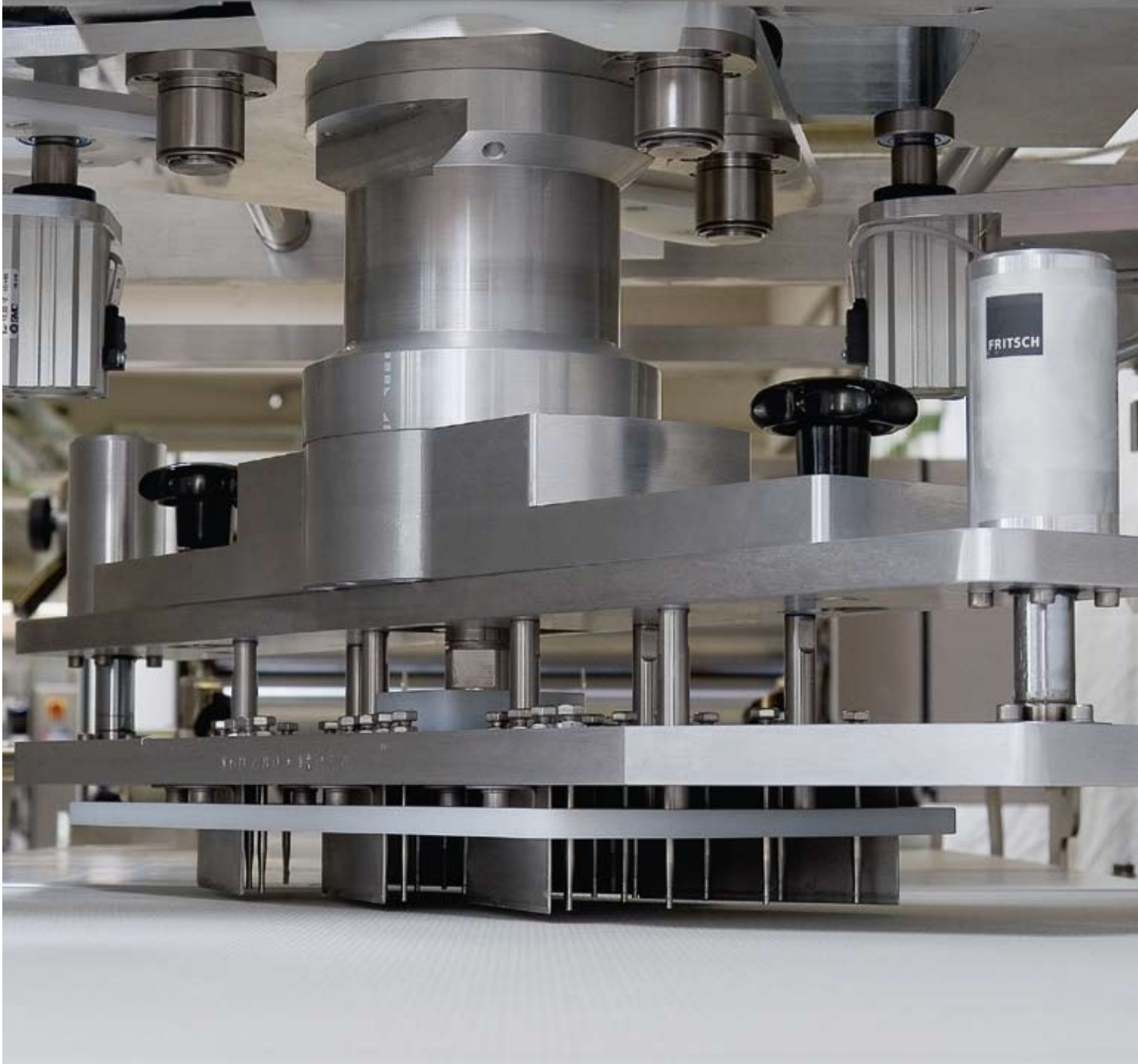


■ CTR System



The modular machine program from FRITSCH for the production of coiled products.

FRITSCH

■ CTR System

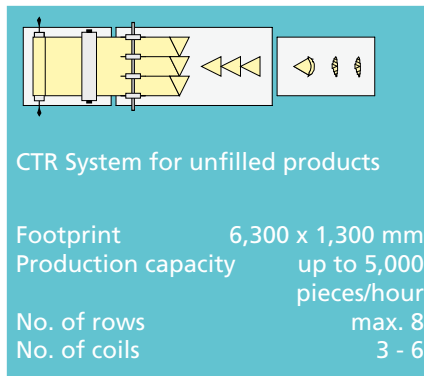
The innovative process for the single-row production of filled and unfilled coiled products.



The CTR System with coiler for unfilled products (basic version).

The modular CTR System is able to grow according to the production needs of the bakery. In its basic version the CTR is equipped for the production of unfilled, coiled products. With the addition of the appropriate components the CTR System can be extended for the production of filled croissants.

Not only does the CTR punch out the required dough shapes, it also turns them through 90° into the running direction of the dough sheet. In this way the dough pieces run with the correct orientation into the newly designed coiling unit without the need for a mechanically complicated alignment system.



CTR: Patent applied for under no. WO 98/47378
US 6,158,315

The technology employed in the CTR System brings a variety of advantages which help to optimise the efficiency of the system in comparison with other solutions.

- A variety of dough types with different consistencies can be handled by the CTR System without any difficulty. The CTR can not only produce croissants but also a multitude of other coiled products, for example salt sticks, whole-grain sticks and baguette rolls in outstanding quality.
- The number of coils and the tightness of the coiling can be individually adjusted to create different products.
- The punching system utilised by the CTR System allows a far greater range of product shapes and sizes to be made than traditional cutting methods and



this dramatically increases the attractiveness of the product range. The production capacity is dependent on the individual product size. The mini-products increasingly demanded by the consumer can also be reliably coiled and manufactured in consistent quality.

- The combined punching and turning process employed by the CTR System allows the optimal use of the available dough sheet width and significantly reduces the amount of scrap dough produced.
- All components of the CTR System are available separately.



■ CTR Digital

Up to 50 complete production programmes can be stored. This not only supports quick product change-over, but also guarantees for an absolute identical repetition of all production

parameters defined for the specific product. Four operation modes are defined, named "croissant", "punching", "rectangle" and "trapezoid".

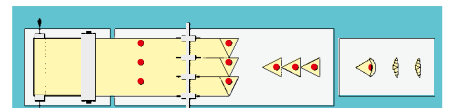


The coiling cassette can be completely removed for easy cleaning.



When the CRH coiler is exchanged for the FRH coiler and a filling unit positioned over the infeed table the CTR System is transformed into a production system for filled coiled products.







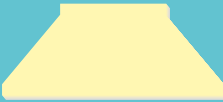







Coiler FRH: Patent applied for under no. DE 19814520.9



CTR System for filled products, e. g. filled croissants

Footprint	6,400 x 1,300 mm
Production capacity	up to 3,000 pieces/hour
No. of rows	1
No. of coils	2.5 - 3.5
Triangle base	max. 200 mm
Filling weight	5 - 30 g

Weight, Size and Shape of Coiled Products.

		Weight g	Base/height mm	Thickness mm	Punch shape	
Croissants	Micro	15 - 20	50 / 80	5 - 8		
	Mini	25 - 30	70 / 50	8 - 10		
	Midi	50 - 70	140 / 120	7 - 9		
	Maxi	70 - 110	160 / 133	7 - 10		
filled Croissants		65 - 85	170 / 190	5 - 6		
curved Croissants		60	160 / 120			
Kissinger		50 - 65	120 / 180	4 - 5		
Whole-grain sticks*		50 - 70	100(50) / 70	9 - 12		
Bamberger Hörnchen		60 - 80	180 / 100	6 - 9		
Laugenstangen		60 - 80	150(100) / 100	3 - 4		
Salt Sticks*		60 - 80	220(20) / 90	4 - 6		

*Punch shape for Whole-grain sticks and salt sticks patent applied for EP 98106707.7

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