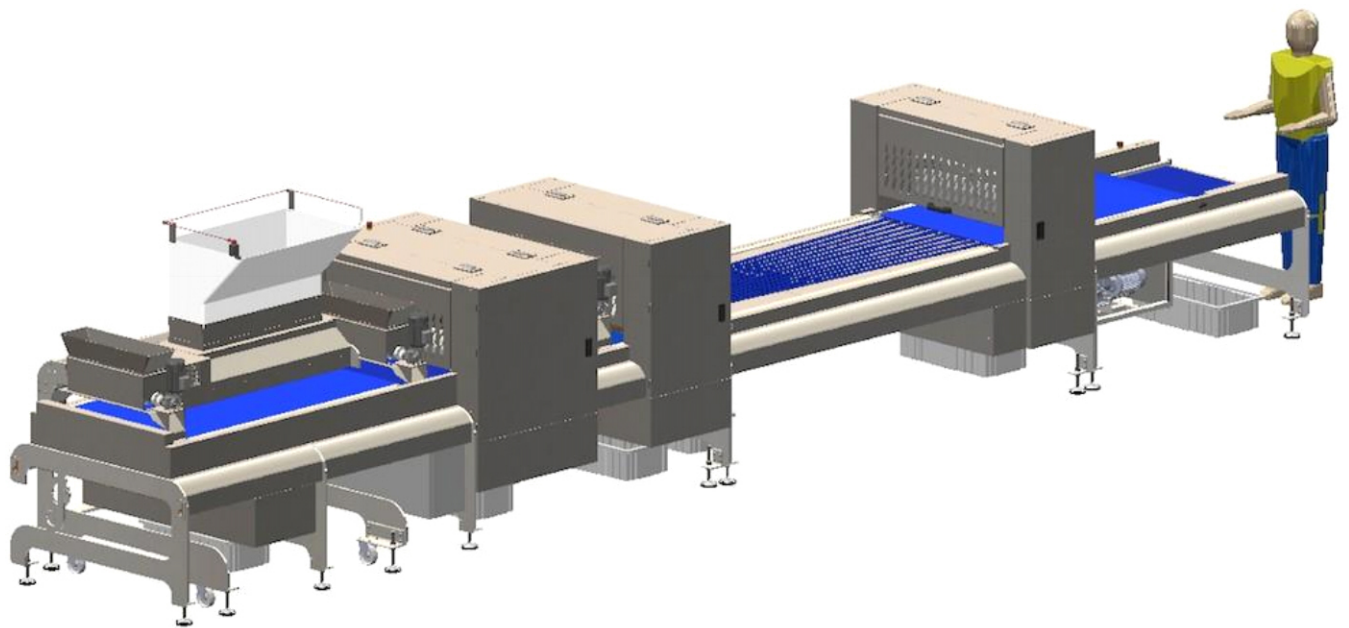


Gaudí



Antoni Gaudí. Was born in Reus, the 25th June 1852, he was the maximum exponent of modernism. Gaudí's architecture is marked by a strong personal stamp characterized by the searching of structural solutions and always accompanied by an innovative design and style. Today is admired among other works by the Sagrada Família and La Pedrera.



Measures with hopper: 374" x 59" x 83"

GAUDÍ is a line that allows working with doughs of hydrations from 50% to 100% always in function of the flour. Its versatility offers the possibility of making pieces of bread from 5 gr to the longitudinal size that you wish. The ease of placing a flat or oblique guillotine allows us to make breads with cutting in tip.

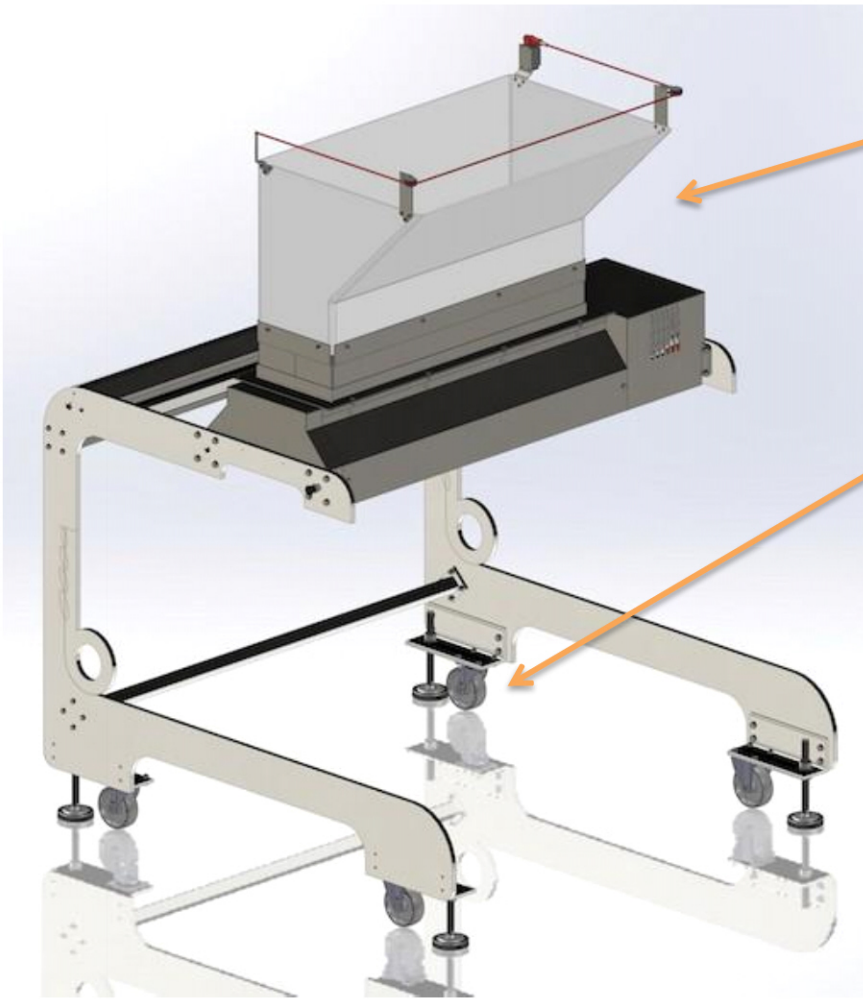
The line allows working with tray and/or board with maximum sizes of 1.000 x 1.000.

GAUDÍ line consists of several modules, all interconnected and easy to install type "Plug & Play": Arriving and plugging. Thereby, it allows us to increase the line quickly and easily. Modules such as automatic feed or seed module and retractable, are options that can always be added afterwards.

Examples of made products.



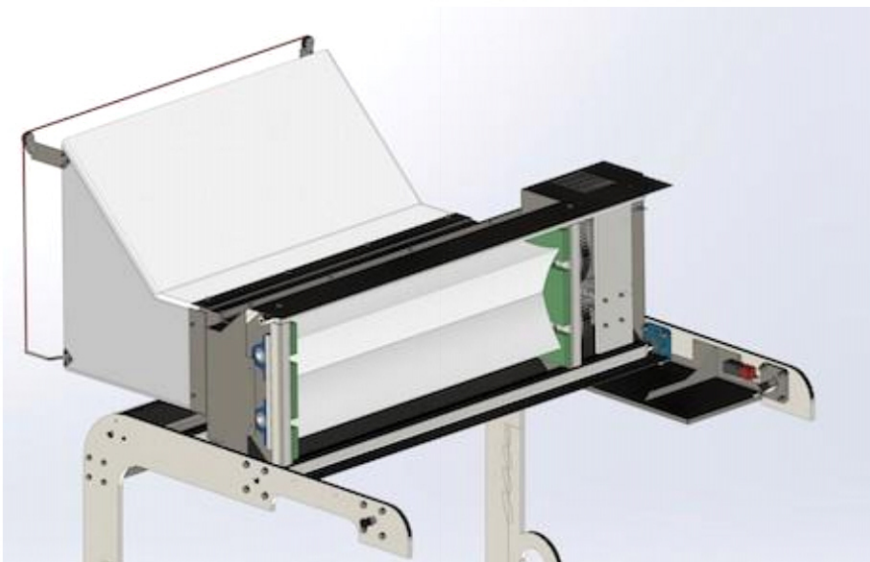
Module AA. Chunker:



Characteristics:

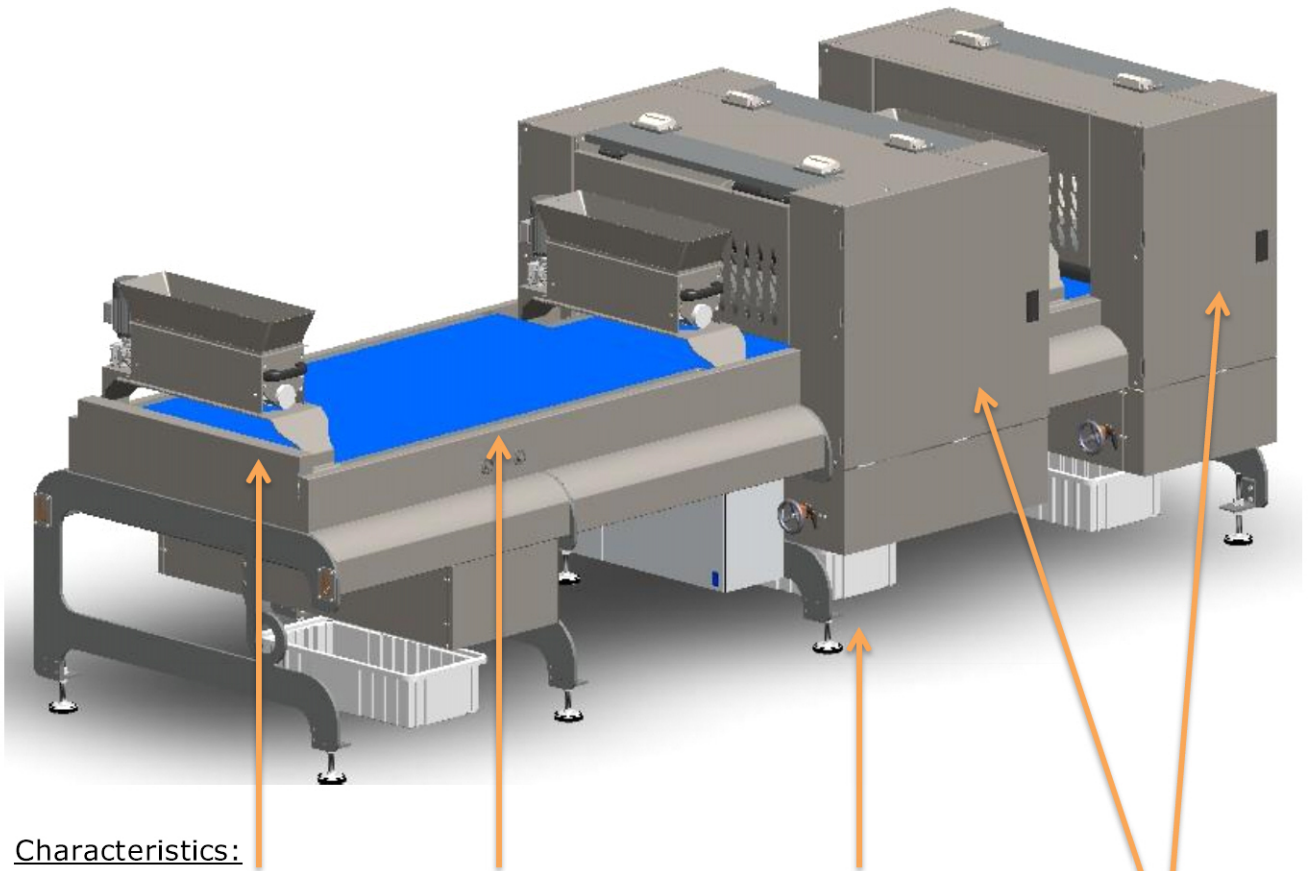
Hopper design that allows us a **40% fewer** of dough splices. It works **without oil, less dirt and cost.**

Completely independent module in order to remove from the feed belt and proceed to clean it.



The hopper and the cutting system can be tilted **90 degrees** for easy cleaning.

Module A and B. Feeder:



Characteristics:

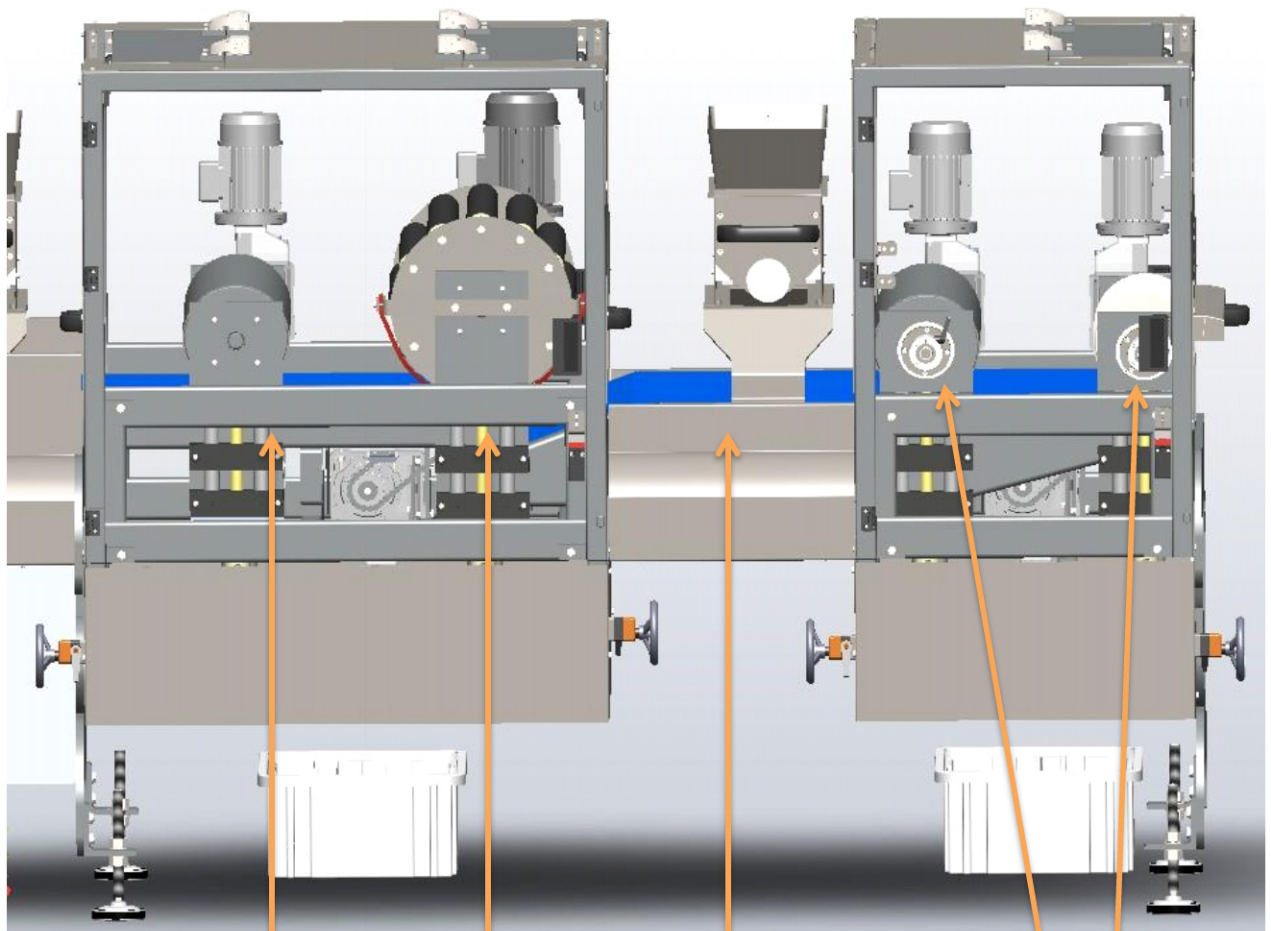
Equipped with three flour dusters
completely removable for cleaning.

Worktable of large size for easy feeding.

Flour collecting system at strategic points.

Access doors with security system for **easy cleaning** and changing the cutting rollers.

Description



Characteristics:

The first pressure roller of big diameter and **adjustable** to facilitate lamination.

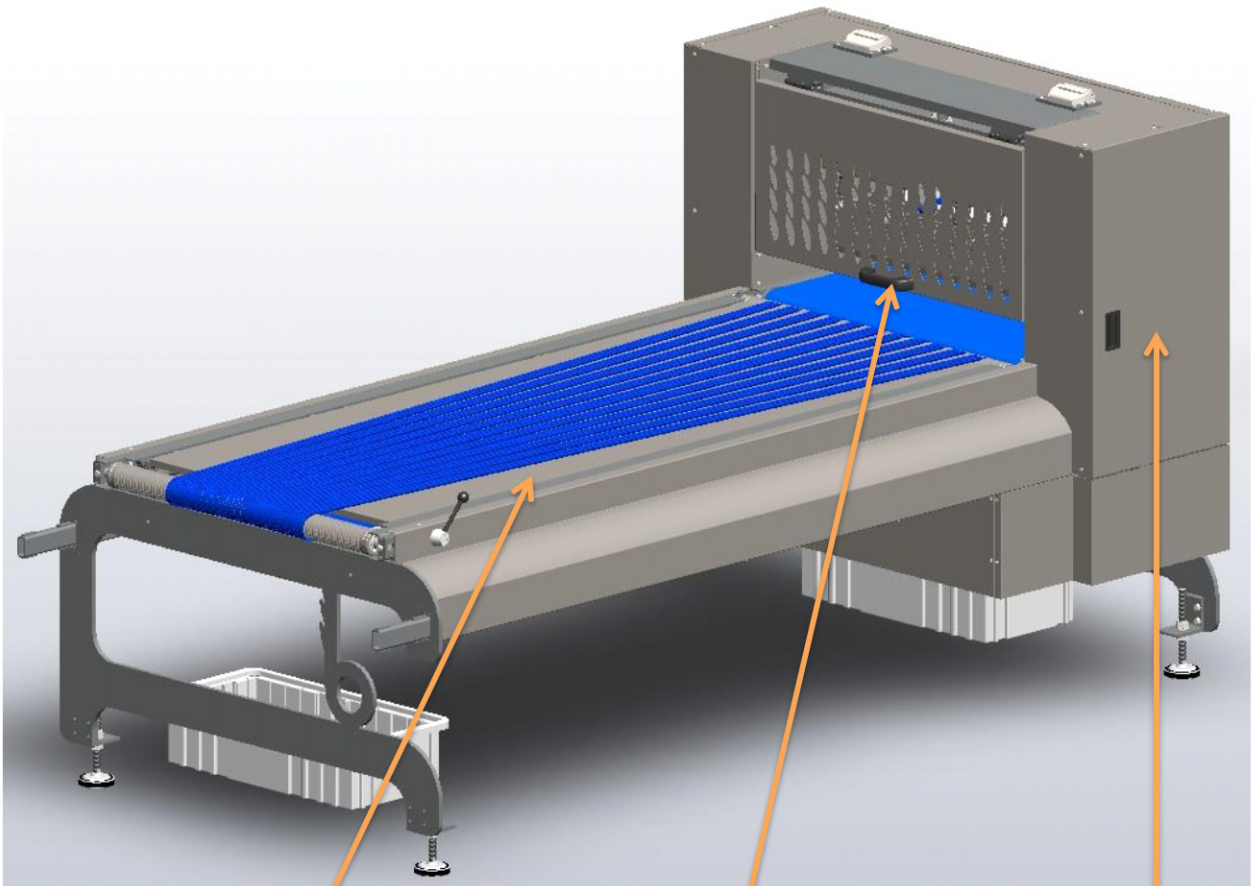
The multi-roll of big dimensions and number of satellites that facilitate the lamination process.

Mechanisms between workstations to relax the dough after rolling.

Final laminate system with large diameter roller and **pulled cutting** with speed control.

It allows to make pieces of bread with shapes.

Module C. Guillotine and separator belts:

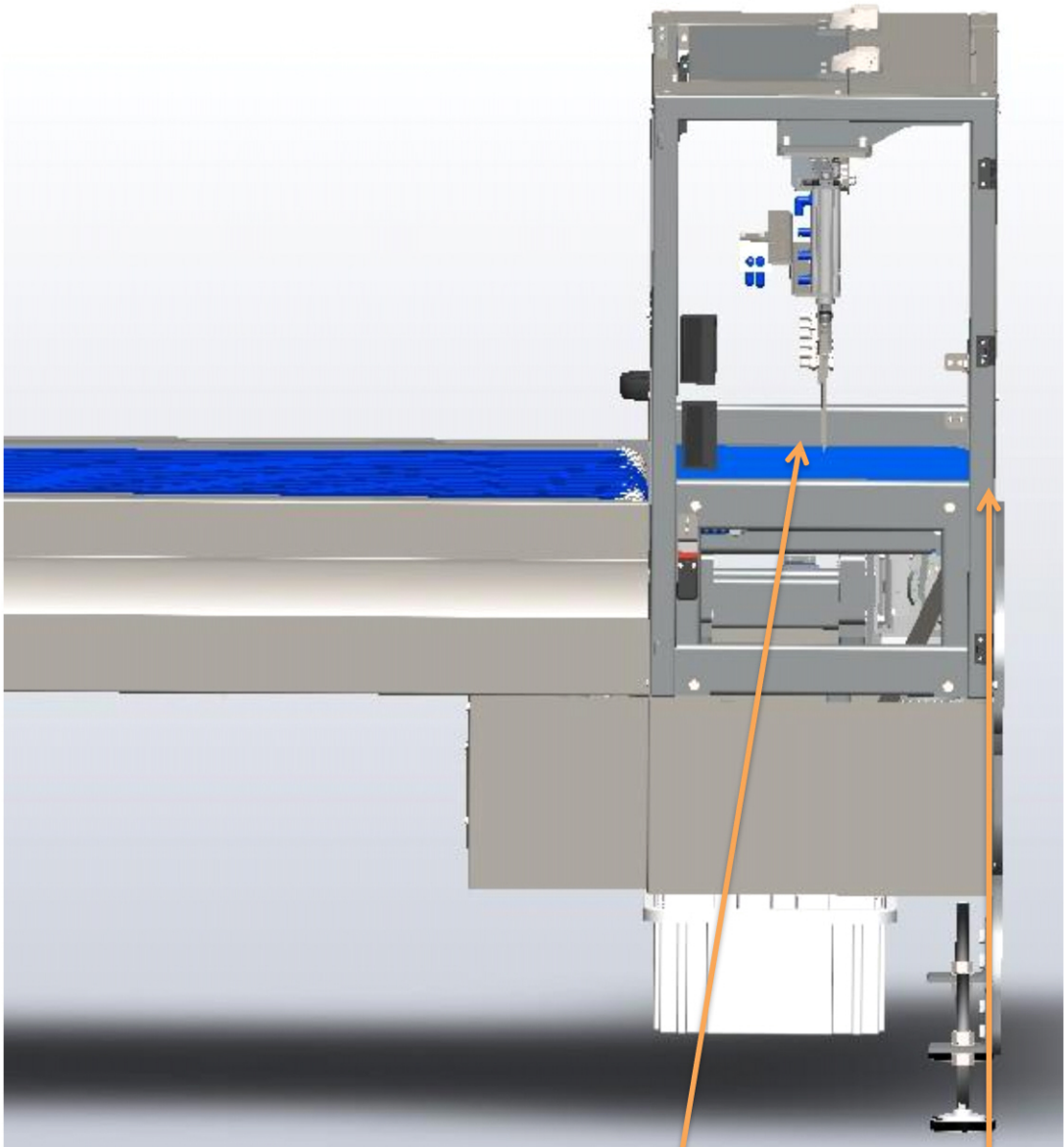


Characteristics:

Mechanisms in order to avoid tensions in the dough.

Easy access for changing the guillotine.

Access doors to the pneumatic and electrical systems of the module.



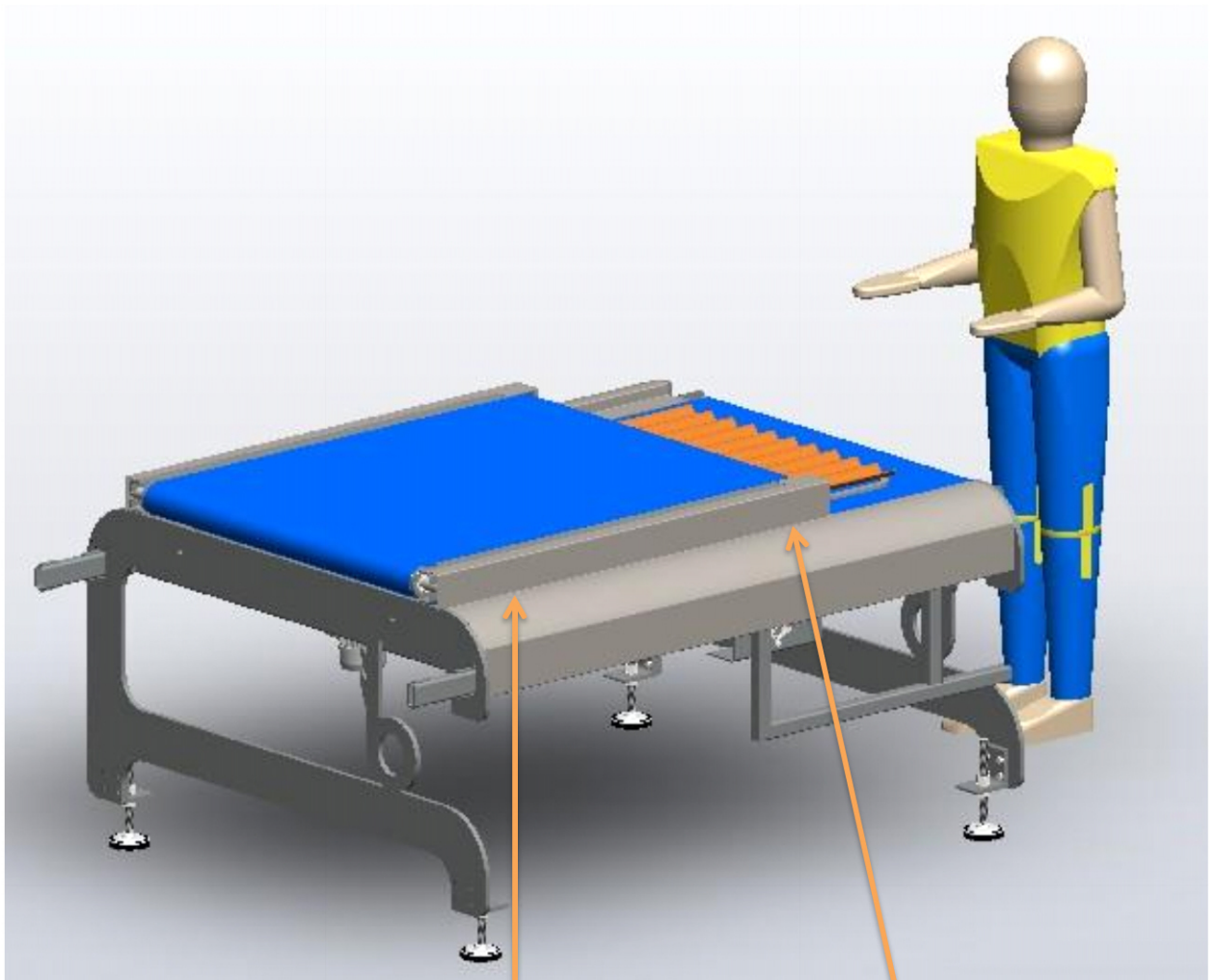
Characteristics:

Guillotine with delayed start to **reduce the cutting.**

Reinforced swing arm guillotine to work with very fermented

Lateral practicable door to access for installation and cleaning.

Module D. Trays and boards depositor:



Characteristics:

Semi-automatic discharge system for up to **39" x 39"**

Belts of **special blue food color** for identifying the dirt.

Easy and fast adjusting system of the tray size.