



Your future, our technology

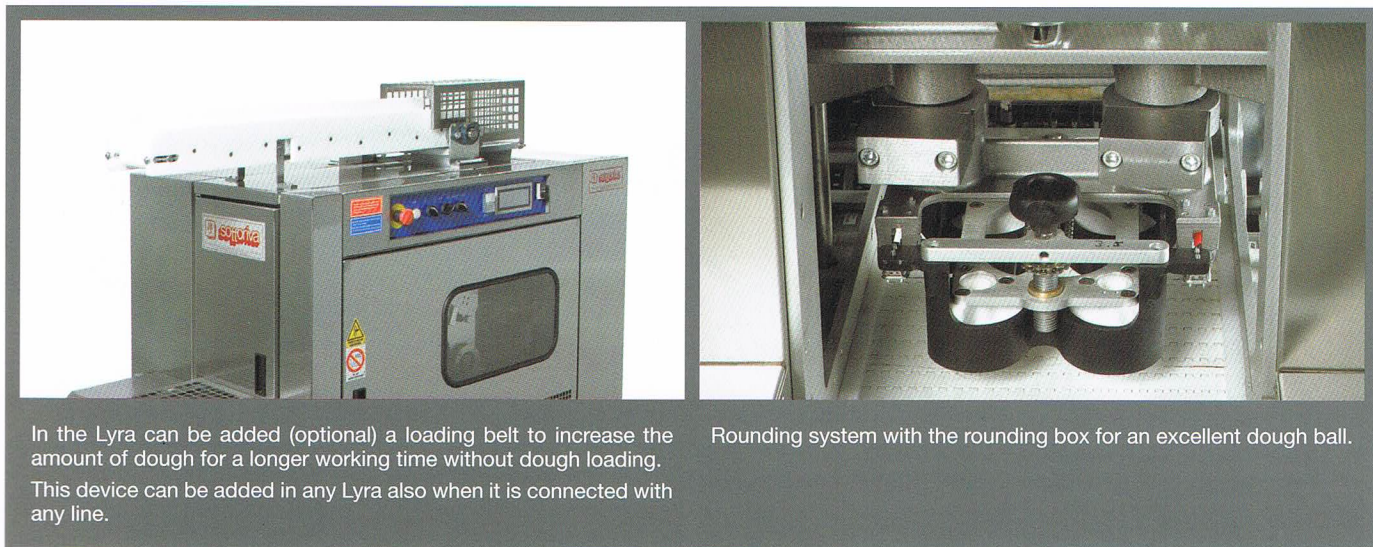
Mini Line

LYRA/EEC



The divider and rounder LYRA/EEC is the electronic version with weight adjustment, rounding speed and production speed controlled by computer and set and memorized in the computer program. Max production 3000 pcs/h.

This machine is supplied with a "touch screen" control panel able to set 50 programs and operative handling by P.L.C. system.



In the Lyra can be added (optional) a loading belt to increase the amount of dough for a longer working time without dough loading. This device can be added in any Lyra also when it is connected with any line.

Rounding system with the rounding box for an excellent dough ball.



The Lyra Divider and Rounder is produced in 2 weight ranges:

- from 30 to 130 g (1 oz to 4 ½ oz)
- from 40 to 180 g (1.4 oz to 6.3 oz)

This combination machine is particularly indicated for instore bakery and small/medium size bakery



MINI SFF



MINI-SFF is able to produce Hamburger Buns, Finger Rolls, Hot Dogs, Dinner Rolls with a max hourly capacity of 3.000 pieces with a weight range from 30 to 180 g (1 oz to 6.3 oz) according with the models. This line is equipped with the electronic version of Lyra and the moulder SFF is equipped with pre sheeting roller and sheeting roller for a gently moulding system with a curling chain. The stretching and the flattening of the dough is done by a reverse moulding belt.

An outfeed belt to pick up the moulding bread is simply overturn when the production is finished in order to save space.

This Line is specially designed for a single man operation.



This machine combination is available also with a C/40 moulder machine with double opposite moving belt for a very tight rolled moulding.



For the production of Hamburger Buns,
Finger Rolls, Hot Dogs, Dinner Rolls



MINI LINE



The SMALL LINE at 2 pockets can produce up to 3000 pieces per hour with a weight range from 30 g to 180 g (1 oz to 6.3 oz) according with the divider version.

The SMALL LINE is produced in two versions with the intermediate proover at 3 or 6 MINUTES of resting time with an hourly production of 3.000 pieces per hour.



In the line there are 2 choices of moulders:
the C40/P, the typical two reverse motion belts or the SFF,
the typical Hamburger/Hot Dogs moulder.



For the production of Hamburger Buns,
Finger Rolls, Hot Dogs, Dinner Rolls, Stamped Bread



SMALL LINE

SMALL LINE SFF



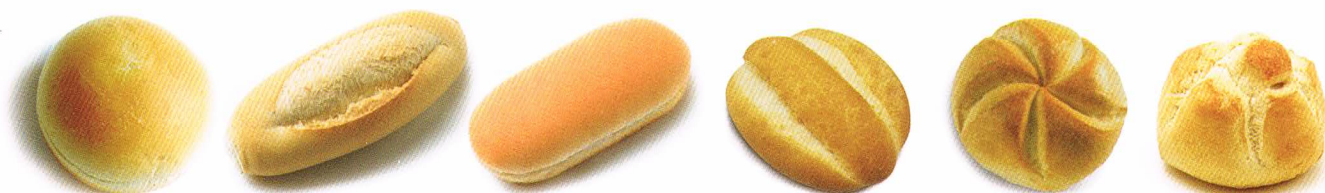
SMALL LINE C/40



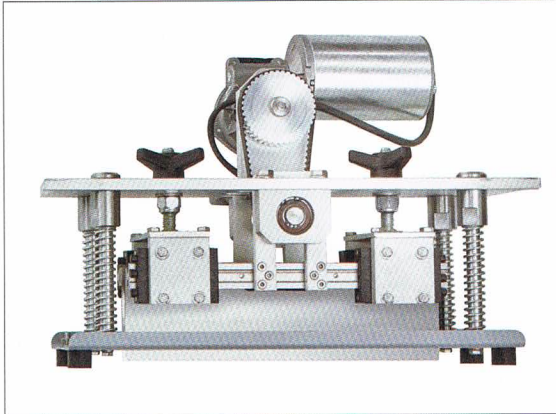
This line is a very interesting small roll line able to produce from stamped bread to finger rolls, hot dogs, petit pain and hamburger buns. In the international small roll line scenario the double discharge is the most peculiar and unique feature; in our lines it is possible to have the discharge for the moulded products and also for the stamped products.

Such a discharge allows the line to be very flexible and easy to use. In addition to this, the achievable results are always professional both for moulded and stamped products.

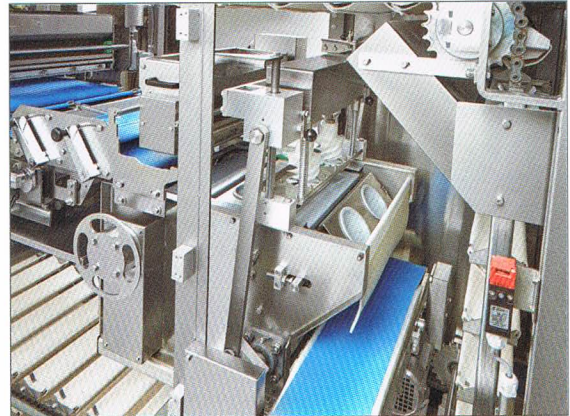
The Small line is available with two different intermediative proovers at 3 or 6 minutes of resting time with a max production of 3.000 pcs/h. Weight range from 25 to 180 g. (stamped only max 90 g.)



SMALL LINE OPTIONALS



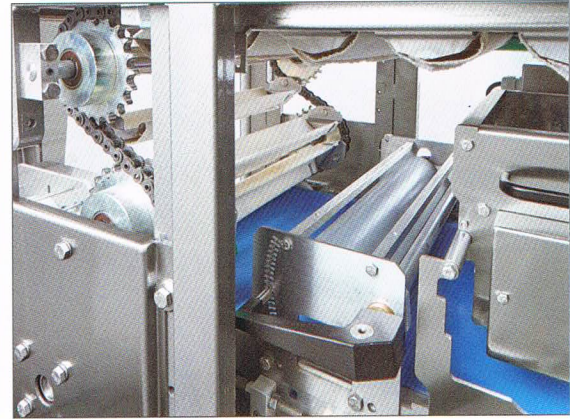
Knife for finger rolls on the stamping unit.



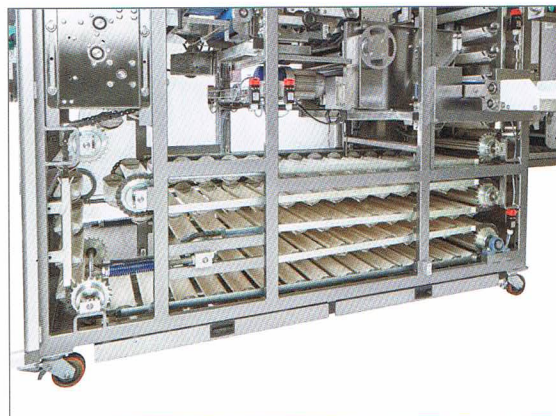
Universal stamping unit suitable for round and long products. A long series of stamping bars are available.



Long-loaf moulding table before the stamping unit.



Double discharge system for stamping unit or moulding device.



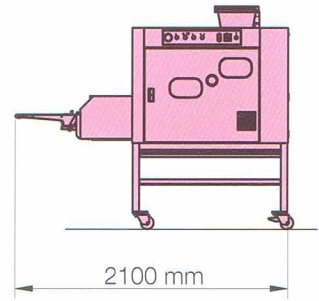
Proofer at 3 or 6 minutes available.



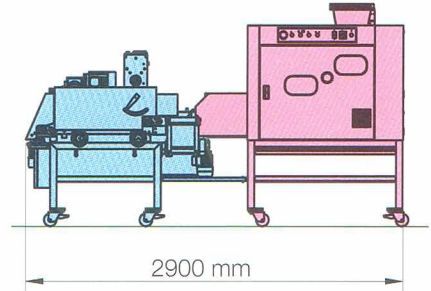
Flour duster before the stamping unit and/or before the moulding station.

SMALL LINE OVERALL DIMENSIONS

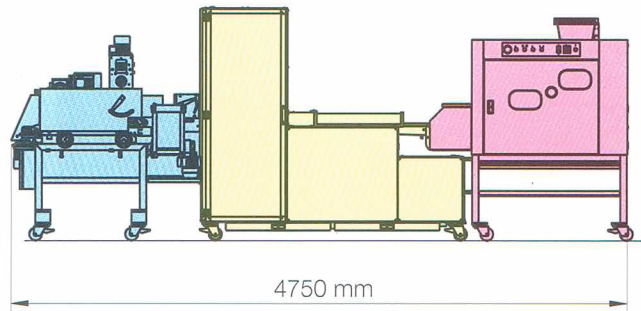
LYRA



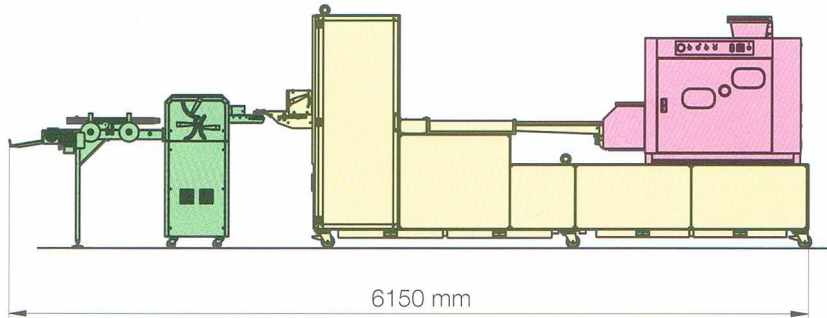
MINI SFF



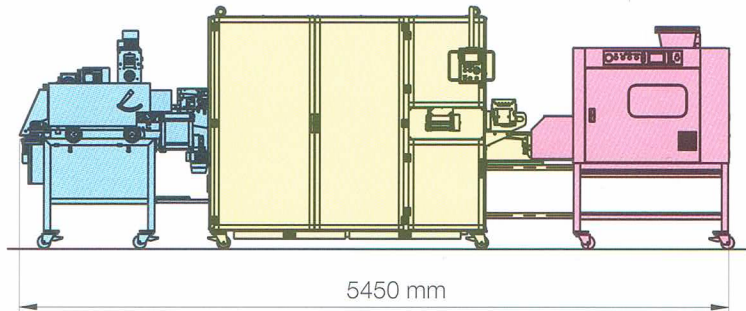
MINI LINE SFF 3



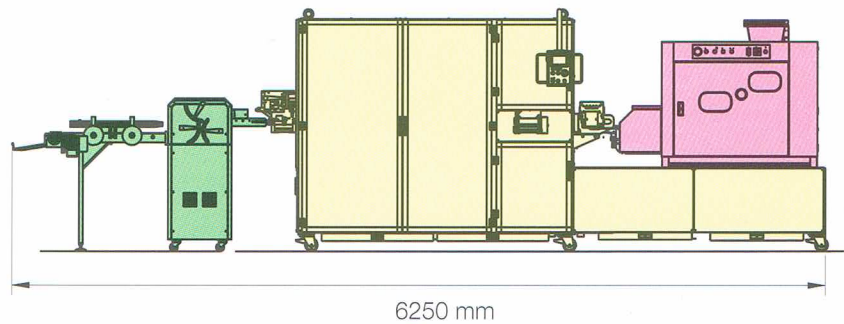
MINI LINE C/40 6



SMALL LINE SFF 3



SMALL LINE C/40 6





SOTTORIVA S.p.A.

Via Vittorio Veneto, 63
36035 Marano Vicentino (VI) ITALIA

Tel. +39.0445.595111 - Fax +39.0445.595155

sottoriva@sottoriva.com
www.sottoriva.com



SOTTORIVA AMERICA INC
620- C Griffith Road Charlotte,
NC 28217 - USA

Tel: +1-704-714-5880
Fax: +1-704-714-5881

sottorivaamerica@sottoriva.com
www.sottoriva.com