

Your future, our technology.



Lyra Divider and Rounder



This 2 pockets DIVIDER AND ROUNDER machines is available in two versions:

- Mechanical: with weight manually adjustable and only 2 production speeds 2.100 to 3.000 pieces per hour;
- Electronic: with weight adjustment, rounding speed and production speed controlled by computer and set and memorized in the computer program. Hourly capacity from 2.000 to 3.500 pieces.

The **Electronic** version 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.

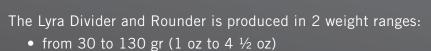
This device can be added in any Lyra also when it is connected with any line.



In every Lyra and Lyra Line can be added a dough chunker which has a stars cutting system with tray lifting, so it can be loaded with a removable bowl mixer with a simple and low tilting-lifting machine or with a self-tilting spiral mixer.



In the Lyra and all Lyra lines can be added the automatic panning.



- from 40 to 160 gr (1.4 oz to 5.6 oz)

Mini SFF

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



MINI-SFF is able to produce Hamburger Buns, Finger Rolls, Hot Dogs, Dinner Rolls with a max hourly capacity of 3.500 pieces with a weight range from 30 to 160 gr (1 oz to 5.6 oz) according with the models.

The moulder SFF is equipped with Pre sheeting roller and sheeting roller for a gently moulding system and a curling chain. The stretching and the flattening of the dough is done by a reverse moulding belt.

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

In the line it is possible to use the Mechanical or Electronic version of the LYRA according to the customer's requirements.

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 tight rolled moulding.



Small Line

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



The SMALL LINE at 2 pockets can produce up to 3500 Pieces per hour with a weight range from 30 gr to 160 gr (1 oz to 5.6 oz) according with the divider version.

In the line it is possible to use the Mechanical or Electronic version of the LYRA according to the customer's requirements.

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 3.500 pieces per hour.

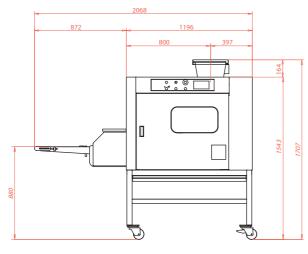


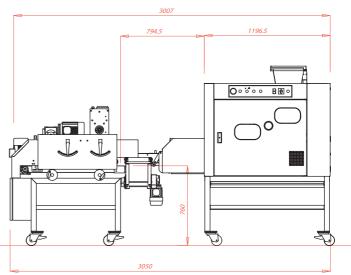
In the line there are 2 choices of moulders: the C40/P, the typical two reverse motion belts or the SFF, the typical Hamburger/Hot Dogs moulder.



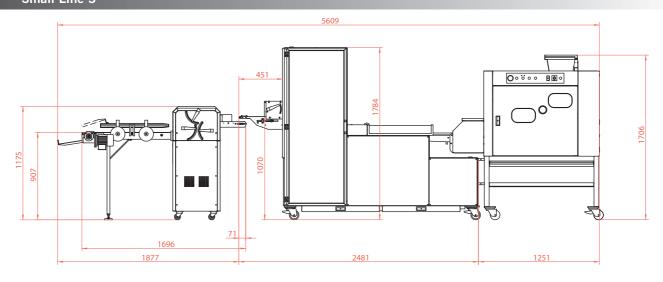
Mini Line Overall Dimensions



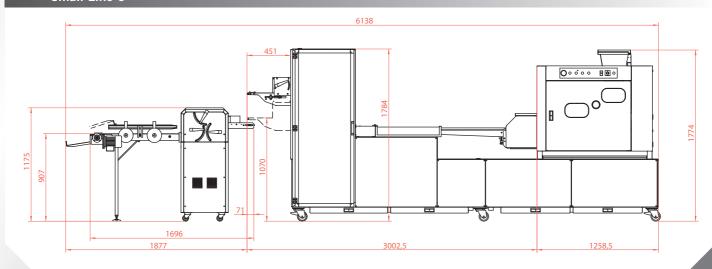


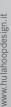


Small Line 3



Small Line 6







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