



sottoriva

Your future, our technology.

Super Line





What are you looking for in a roll line?
Productivity, Flexibility, Durability?

Have a look at our range
and you will get what you are looking for.

Summary:

› **DIVIDER ROUNDER** ‹

› **SUPER FLEX LINE** ‹

› **ROLL LINE** ‹

› **FLEX LINE** ‹

› **Different modules for all our SUPER LINES RANGE** ‹

› **WEB ASSISTANCE** ‹

Athena Plus Divider Rounder



Athena Plus Divider and Rounder “the oil free machine” is equipped with a “STOP STRESS SYSTEM”.

The dough is gently handled thanks to a dosing star system and gently compressed in the portioning chambers by an adjustable pressure device which permits to get the required weight and treat the dough with “NO STRESS”.

Athena Plus is available in two versions:

- **ELECTRONIC** with “Touch screen” control panel with 50 setting programs and PLC for the adjustment of weight, production speed and rounding speed.
- **MECHANICAL** with control by potentiometer to get contemporaneous and independent regulation of the rounding speed, production speed and weight adjustment.

Hourly production from 1000 to 2500 pcs/h per row at 42 strokes.



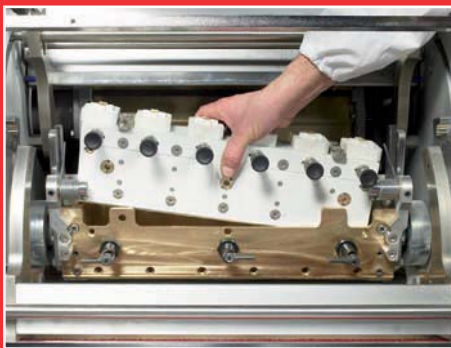
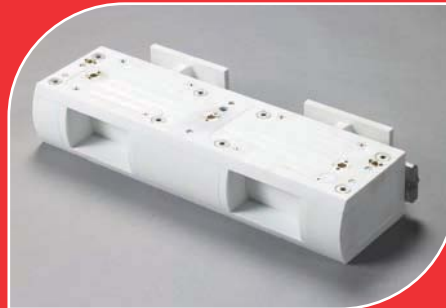
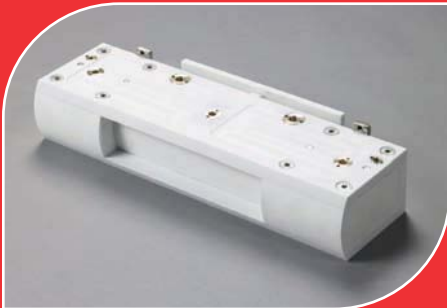
Digital Electronic control panel.

STANDARD ATHENA PLUS RANGES

MODEL	WEIGHT RANGE	HOURLY CAPACITY
ATHENA PLUS - 4 POCKETS	from 50 to 210 gr (1 ¾ oz to 7 ½ oz)	10.000
ATHENA PLUS - 5 POCKETS	from 30 to 130 gr (1 oz to 4 ½ oz)	12.500
ATHENA/S PLUS - 5 POCKETS	from 45 to 160 gr (1 ½ oz to 5 ½ oz)	12.500
ATHENA PLUS - 6 POCKETS	from 30 to 130 gr (1 oz to 4 ½ oz)	15.000

Athena Plus / Large - THE MAXIMUM FLEXIBILITY FOR A ROLL DIVIDER.

THE LARGE version of the Athena Plus with the interchangeable head is able to work at 1-2-3-4-5-6 pockets with a weight range from 25 to 700 gr (¾ oz to 24 oz), it is the maximum of the flexibility.



- > The single pocket only divides and not round. Anyway, it can be rounded by a conical rounder ASR with the adjustable truck from 300 to 700 gr (10 ½ oz to 24 oz).
- > It is particularly suitable for baguettes and other types of long breads.
- > Easy to change piston blocks. No tools are required.
- > This innovative system makes ATHENA PLUS a very flexible machine.

POCKETS		
6		Weight range from 25 to 130 gr (¾ oz to 4 ½ oz) Max. Hourly production 15.000 pieces
5		Weight range from 25 to 160 gr (¾ oz to 5 ½ oz) Max. Hourly production 12.500 pieces
4		Weight range from 30 to 210 gr (1 oz to 7 ½ oz) Max. Hourly production 10.000 pieces
3		Weight range from 130 to 250 gr (4 ½ oz to 8 ¾ oz) Max. Hourly production 7.500 pieces
2		Weight range from 150 to 350 gr (5 ¼ oz to 12 ½ oz) Max. Hourly production 5.000 pieces
Single pocket "Dividing Only" or rounded by conical rounder ASR		Weight range from 300 to 700 gr (10 ½ oz to 24 oz) Max. Hourly production 2.500 pieces

Super Flex Line



All you need from a roll line. From Rolls to Baguette.
From small to large. Line for the production of Rolls, Stamped bread, Finger rolls, Baguettes.
Weight range from 25 to 700 gr ($\frac{3}{4}$ oz to 24 oz). Hourly capacity according with the number of pockets of the dividing head, anyway the Athena Plus/Large works at 42 strokes.

HOW MANY MOULDERS DO YOU NEED?



1st moulding station 850 mm (33,5 inch) with 3 rollers moulder for a gentle sheeting with pressing board or double action driven pressing belt.



2nd moulding station with aligner device and double action driven moulding belt.



3rd moulding station. This make up bench 850 mm wide (33,5 inches) has 2 pressing plates with side guides or 2 double action driven pressing plate in order to stretch the baguette as long as you need.

Moulding System.

Curling chain for a soft moulding.



Connection between **Athena Plus/Large** and the **conical rounder ASR** with adjustable truck in order to round dough from 300 to 700 gr (10 $\frac{1}{2}$ oz to 24 oz).

Weight range
from 30 to 160 gr
(1 oz to 4 ½ oz)
at 4 - 5 - 6 pockets.



Weight range
from 50 to 350 gr
(1 ¾ oz to 12 ½ oz)
at 4 - 3 - 2 pockets.



Weight range
from 300 to 700 gr
(10 ½ oz to 24 oz)
at 1 pocket.



The intermediate proofer is available in different sizes according to different resting time and hourly production required.



Inside the intermediate proofer is placed the stamping unit which is unique in the market as it is able to stamp from 25 to 160 gr (¾ oz to 5 ½ oz) thanks to the possibility to change both stamping bar and stamp holding drum.



Up and down proofer by pass, to avoid the resting time and go straight from the divider to the moulding or panning.

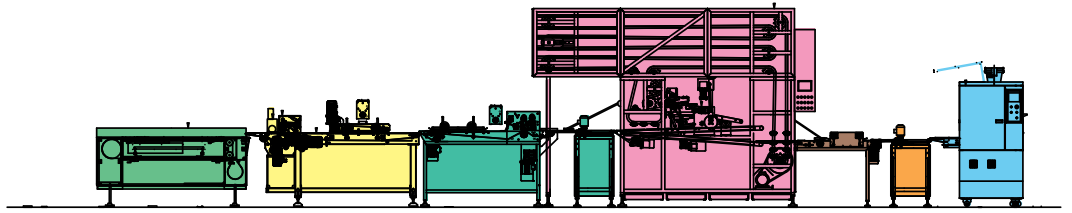


Aligner device out of the proofer for Superflex line for flat products.

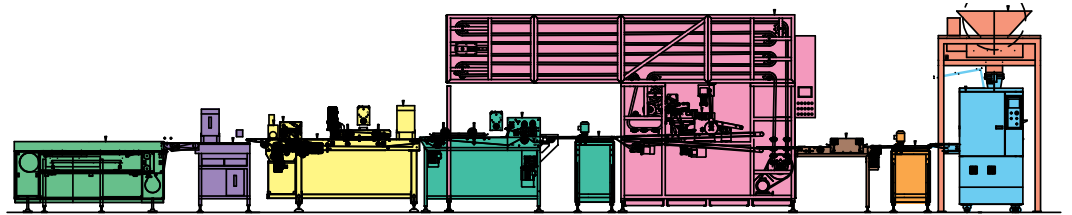


Aligner device for hot dogs, finger rolls, baguette.

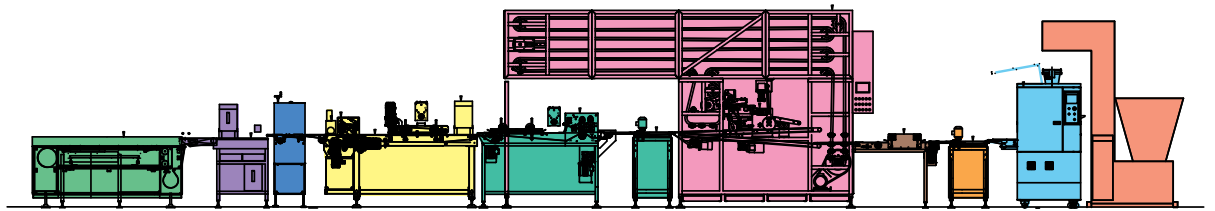
Super Flex Line Range



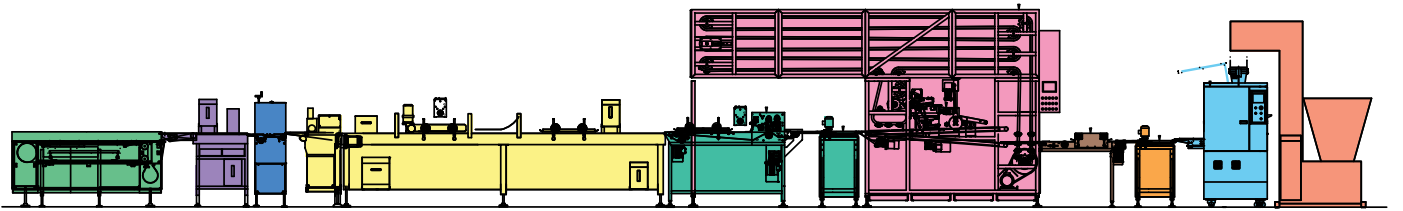
Super Flex Line 1



Super Flex Line 2



Super Flex Line 3



Super Flex Line 4



Roll Line



The classical modular ROLL LINE for the production of hamburger buns, dinner roll, finger rolls, hot dogs with or without stamping station for the production of kaiser rolls or any other stamped bread you require. Weight range from 30 to 130 gr.



"U" shape index trays loading device for an accurate dropping and for a perfect coupling to racking system or for a better trays insert.



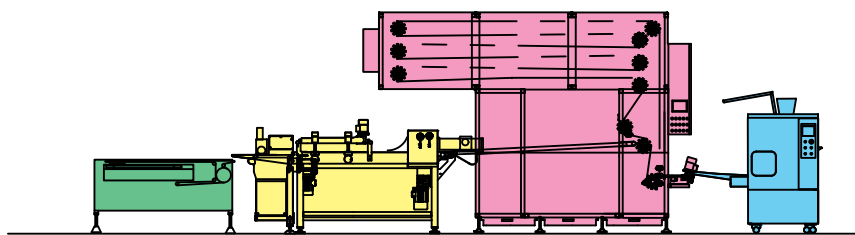
Racking system for trays loading and unloading with every type of rotating rack oven rack.

The modularity of such system allows you to set up the roll line of your desires with cutting, seeding, racking, whatever you want.

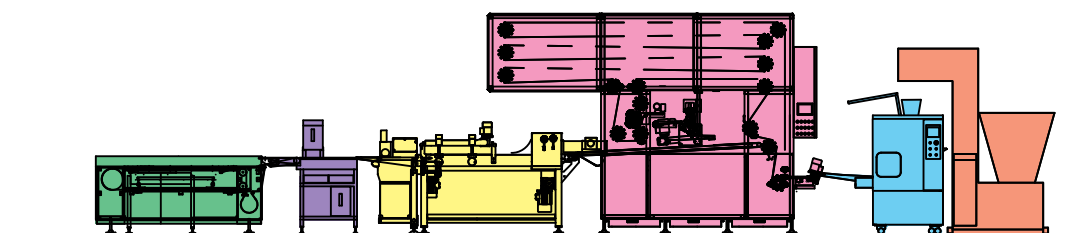


Weight range from 30 to 160 gr (1 oz to 4 ½ oz) at 4 - 5 - 6 pockets 42 strokes per hour.

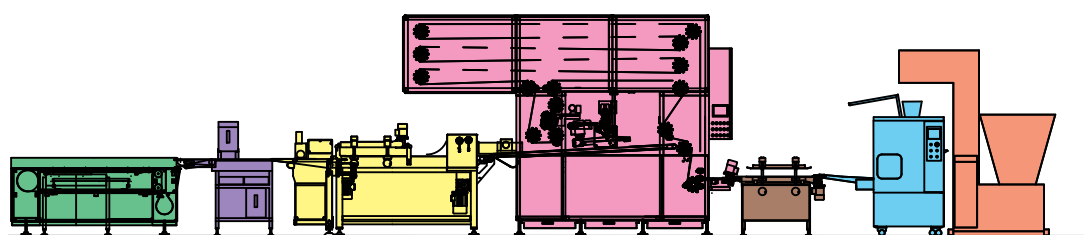
Roll Line Range



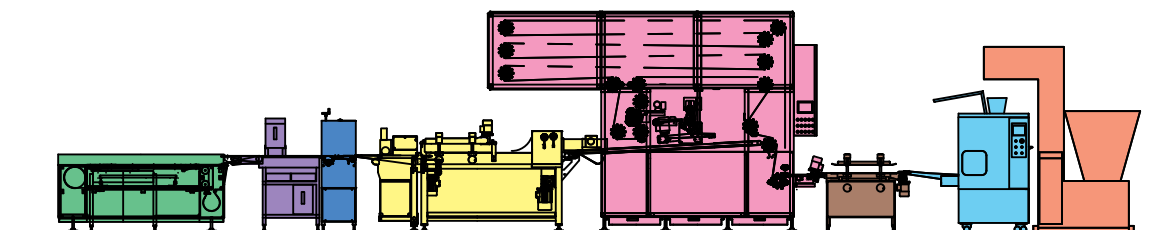
Roll Line 1



Roll Line 2



Roll Line 3



Roll Line 4



Flex Line



Thanks to ATHENA PLUS LARGE with its “Stop Stress System” it permits to obtain perfect moulded products without intermediate proofer use. This line produces buns, dinner rolls, hamburger buns, finger rolls, hot dogs and baguettes at 1-2-3-4-5-6 pockets. Weight range from 25 to 700 gr (¾ oz to 24 oz). Hourly production up to 2500 pieces per row.



Reciprocating Belt Panner with a tray feeding cross conveyor, complete with a corn meal duster to dust the peelboards before panning.

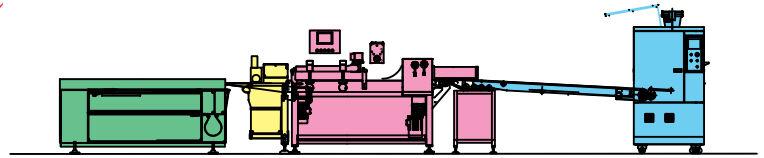


Lateral bar to close the ends of the baguette or finger rolls and give them the same size.

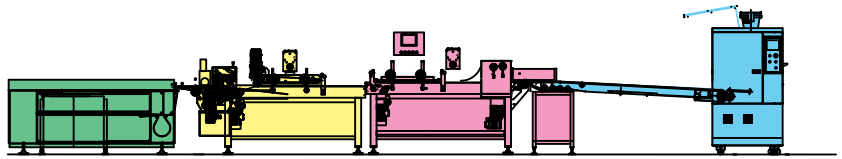


Weight range from 25 to 700 gr (¾ oz to 24 oz).

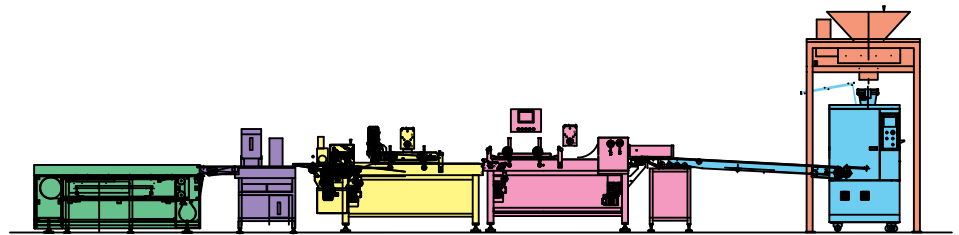
Flex Line Range



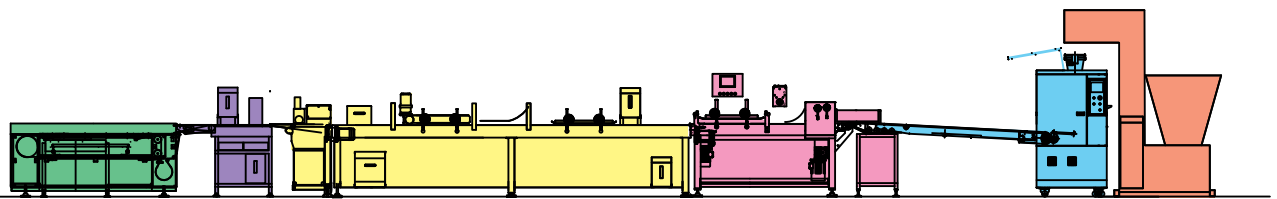
Flex Line 1



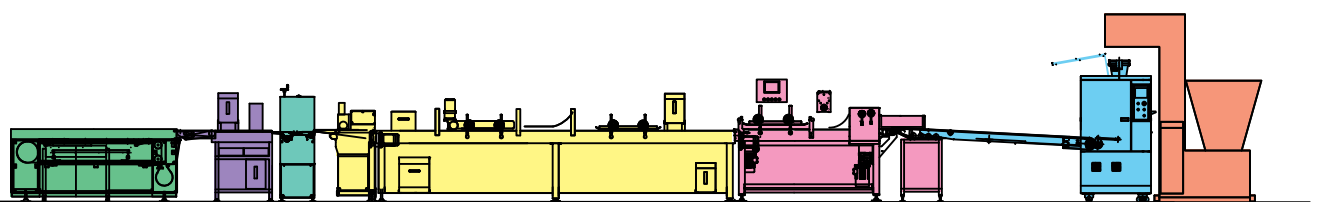
Flex Line 2



Flex Line 3



Flex Line 4



Flex Line 5



Different modules for all our *Super Lines Range*

Two different systems of dough chucker to be chosen according with the space and location of the line.



1



2

TWO DIFFERENT SYSTEMS OF PRESSING / MOULDING DEVICE:

- 1) By pressing plate for hot dogs, finger rolls.
- 2) By double action, driven pressing belt for flattening the dough ball.





Large 10" colour touch screen with trouble diagnosis system and 50 programs.

Ethernet for remote connection and USB Key connection to programs save.



CUTTING STATION

New wetting and seeding device with removable chain / belt for a better cleaning or for using a solid belt for different type of products.



Web Assistance

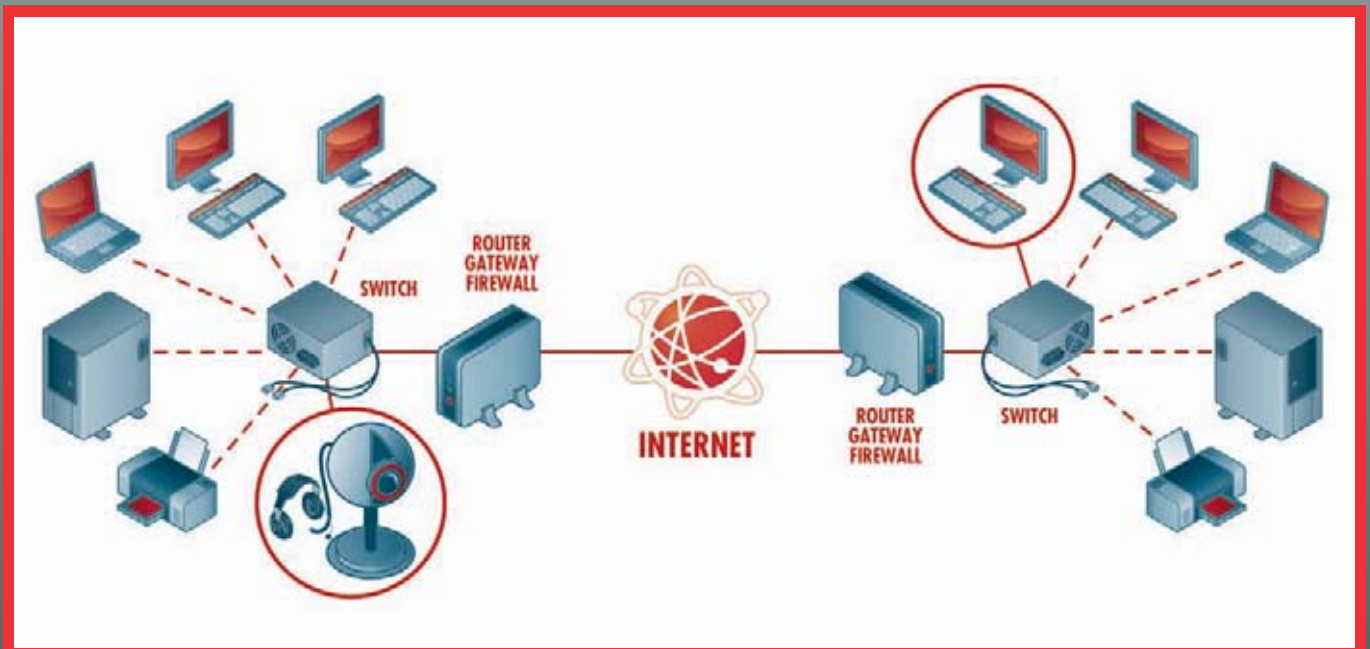
As part of our continuing focus on customer service, we introduce the **Sottoriva Web Assistance Program** which is useful for immediate trouble solving and suggestion for a better use of the line.



With just a **SIMPLE INTERNET CONNECTION** and the **WEB CAM** we provide, we can see any problem you may have in real time and suggest the proper solution, without delay.



Our engineers are always available to serve you.





The best way to make rolls



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