Industrial automatic complete line for the production of croissants in 2015, productivity: 15 000 - 13 000 pieces/hour, composed of several key equipment to automate and optimize each step of the manufacturing process.

Detailed description of the different elements of the line:

1. **Mixer VMI 250 kg with 2 boilers and crane:**
    - **Blender** : Used to mix the ingredients (flour, water, yeast, salt, sugar, etc.) and form dough. The 250 kg VMI model shows the capacity of the tank, which can hold up to 250 kg of dough.
    - **Boilers** : Two boilers are used to heat water or Other ingredients, ensuring optimum mixing conditions.
    - **Crane** : Used to handle heavy dough tanks, facilitating the transfer of the dough from the mixer to the next step.
2. **Stratification to produce L-blocks with a capacity of 1000 tonnes/hour:**
    - **Lamination** : Rolling process of the dough with butter to create successive layers, essential characteristic of the dough Puff of croissants.
    - **Blocks model L** : Production of puff blocks with a high processing capacity of 1000 tons/hour, allowing to meet the needs of large scale production.
3. **Croissant machine with lamination 50/60 gr:**
    - **Croissant machine** : Form and cut the dough into triangles, then Roll to form the croissants.
    - **Lamination 50/60 gr** : Indicates that each crescent weighs between 50 and 60 grams.
    - **Productivity** : Ability to produce between 13,000 and 15,000 croissants per hour, depending on the size and weight of the croissants.
4. **Pec Winkler 2 x 26 metre tunnel furnace:**
    - **Pec Winkler** : A large capacity tunnel furnace with two sections of 26 metres each. Used for continuous baking of croissants, ensuring uniform and efficient cooking.
5. **Alimec Sprayer:**
    - **Sprayer** : Equipment used to spray substances such as fillings or glazes on the croissants after cooking.
    - **Pan filling** : Automated tray filling with baked croissants, ready for the next step in production.
6. **No packaging, but we can offer new ones:**
    - The current facility does not include packing equipment for croissants. However, it is possible to propose and integrate new packaging machines according to specific needs.

These combined equipment allow for automated, efficient and large-scale production of croissants while ensuring consistent quality and high production capacity.

Detailed description of features:

1. Mixer VMI 250 kg with 2 boilers and crane

Features:

- **Mixing ingredients: The blender combines the necessary ingredients (flour, water, yeast, sugar, salt) to form the base dough.**
- **Kneading** : Kneads the dough to develop gluten, crucial to obtain the necessary elastic texture.
- **Controlled heating** : Boilers provide hot water or steam to maintain the ideal temperature during mixing, promoting good fermentation of the dough.

Components:

- **Mixing tank: capacity of 250 kg, allows to process large quantities of dough.**
- **Mixing arms** : Mix ingredients in a homogeneous way.
- **Temperature control system** : Managed by boilers for optimal mixing.
- **Crane** : To lift and move heavy dough tanks, facilitating the transfer to the next step.

2. Lamination to produce L-blocks with a capacity of 1000 tons/hour

Features:

- **Rolling** : Spread the dough into thin layers between which butter is added, repeating the process to create multiple layers (rolling).
- **Cooling** : Between the rolling phases, the dough is cooled to keep the layers separate and prevent the butter from melting.
- **Making blocks** : The puff pastry is processed into large blocks ready to be cut for the production of croissants.

Components:

- **Rolling mill** : Rolls to spread the dough.
- **Cooling devices: Maintain a low temperature to preserve the structure of the sheet.**
- **Cutting systems: Cut the dough into blocks after rolling.**

3. Croissant machine with lamination 50/60 gr

Features:

- **Cut** : Cut the puff blocks into triangles of specific sizes.

- **Rolling** : Roll each triangle to form the croissants.
- **Weight control: Ensures that each crescent weighs between 50 and 60 grams.**

Components:

- **Cutting units** : Blades or cutters for cutting dough.
- **Rolls** : Roll the dough to form the croissants.
- **Built-in scales: Check the weight of each piece to maintain uniformity.**

4. Tunnel furnace Pec Winkler 2 x 26 meters

Features:

- **Continuous cooking** : Allows for uniform and continuous cooking of the croissants.
- **Precise temperature control** : Ensures perfect cooking, browning the outside while maintaining a soft texture inside.
- **High capacity** : Can cook large quantities of croissants simultaneously, optimizing productivity.

Components:

- **Conveyors** : Transport the croissants through the oven.
- **Heating systems: Generate and regulate the temperature inside the oven.**
- **Cooking zones: Different sections of the oven with adjustable temperatures and conveyor speeds.**

5. Alimec Sprayer

Features:

- **Uniform spraying** : Applies fillings or glazes uniformly on the croissants.
- **Filling automation: Automatically fills trays or pans with the baked croissants.**

Components:

- **Spray system** : Nozzles or spray heads to distribute the trimmings.
- **Filling conveyor: Transfers the croissants to the trays in an automated way.**
- **Automated controls** : Programmed to manage spray quantities and rates.

6. Packing machines (optional)

Features:

- **Automated packaging** : Wraps the croissants in packaging materials for distribution.
- **Quality control** : Checks each croissant before packing to ensure the quality.
- **Labeling** : Adds product labels with information such as production date, shelf life, etc.

Components:

- **Feeding system** : Transports the croissants to the packing machine.
- **Packaging modules: Pack the croissants individually or in batches.**
- **Label printers** : For labelling packages.

Together, these machines form a highly automated crescent production line, ensuring large-scale production with consistent quality.

BRANDS: