



## 高产量、工业面包生产线 Industrial High Capacity Breadline

面包生产线 产量可达3000个/小时  
Capacity up to 3000 pieces/hour



# 半自动、工业化面包生产线

面包生产线结合瑞典制造工艺、高品质材料以及持续数十年对面包与烘焙的热爱，三者融合成就一流面包设备。

高精度面团重量，超长使用寿命的耐用设计，斯巴达能的面包生产线适用于中小型规模面包工厂及连锁店，可生产常用面包以及法棍。

## 部件



**SD-300 面团分块机**

面团重量范围：双列40-400克，单列100-1000克  
生产量：  
双列1500-3000 个/小时，  
单列750-1500 个/小时

坚固耐用不锈钢结构，带触摸屏控制面板。



**CR-360 锥形揉圆机**

面团重量范围：30-2500克  
生产量：高达4500个/小时

锥形揉圆机，可用于面团预揉圆或最终揉圆，适用于生产多种面包、法棍以及比萨面底，用一个中央控制轮来调整所有揉圆轨道，灵活控制面团重量及产量，锥形揉圆轨道展开长度可达四米。



**IPP 中间醒发箱**

面团重量范围：100-1500克  
生产量：高达3000个/小时  
醒发时间：6-20分钟，最多可配940个网兜

IPP不锈钢中间醒发箱为模块化设计，可按不同产量需求，规格及醒发时间来调整。

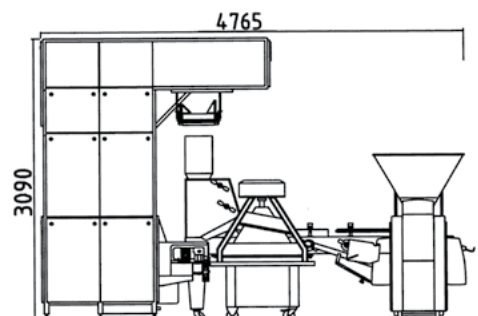
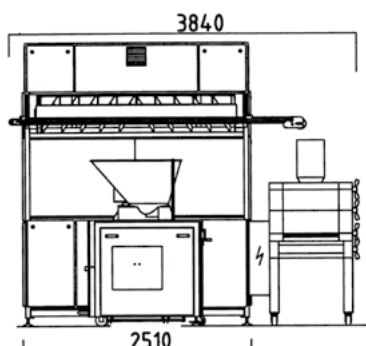


**M0-881 六辊成型机**

面团重量范围：30-1800克  
生产量：高达3600个/小时  
工作宽度：650 mm

高性能六辊成型机，可用于生产多种面包与法棒面包。四辊成型机配有三对压辊及两块压板，确保面团完美处理。

## 尺寸



# Industrial Breadline

A complete dough making line for semi industrial production

Capacity: Up to 3000 p/h

Our breadlines are the result of a combination of Swedish engineering, high quality materials and a decades long passion for bread and baking.

With high weight accuracy, and a durable design made to withstand long hours of use the Sveba-Dahlen bread line range is suitable for bread, baguette or pizza baking, in medium sized industrial bakeries.

## COMPONENTS

### SD-300 Dough Divider

Weight range:  
2 pocket 40-400 gram,  
1 pocket 100-1000 gram  
Capacity:  
2 pocket 1500-3000 p/h,  
1 pocket 75-1500 p/h

An automatic suction dough divider which can be used either as one or two pocket divider. A durable construction in stainless steel, controlled by a touch screen control panel.

### CR-360 Cone Rounder

Weight range: 30-2500 gram  
Capacity: Up to 4500 p/h

A cone rounder for pre rounding and final molding, suitable for bread, baguette and pizza production. One control wheel adjusts all rounding tracks, giving high flexibility in weight range and capacity. Rounding lengths up to four meters.

### IPP Intermediate Pocket Prover

Weight range: 80-1500 gram  
Capacity: Up to 3000 p/h  
Proving time: 6-20 minutes  
with up to 940 pockets.

IPP is a solid stainless steel intermediate pocket prover designed in a modular system that is adjustable according to specification of capacity need and proving time.

### MO-881 Long Molder

Weight range: 30-1800 gram  
Capacity: Up to 3600p/h  
Working width: Up to 650 mm

A high-performance molder for heavy-duty usage. Suitable for loaves and baguettes. Three pairs of rollers and two pressure boards ensure a gentle dough handling.

## 规格 SPECIFICATIONS

	SD-300	SD-300XL
面团重量范围 WEIGHT RANGE:		
单列 1 POCKET:	100-1000 克 g	250-2300 克 g
双列 2 POCKETS:	40-400 克 g	150-1150 克 g
产量 CAPACITY:		
单列 1 POCKET:	750-1500 个/小时 pcs/h	750-1500 个/小时 pcs/h
双列 2 POCKETS:	1500-3000 个/小时 pcs/h	1500-3000 个/小时 pcs/h



## 瑞典制造 享誉世界 MADE IN SWEDEN. LOVED AROUND THE WORLD.

从街角的小型手工面包坊到大型工业面包企业及连锁店，无论您身处世界何地，当您走进面包店，都有可能发现Sveba-Dahlen的身影。我们秉承瑞典制造工艺，凭着对面包与烘焙的热爱，针对产品烘焙的各个阶段，致力于为不同规模的专业面包企业研发、制造和销售瑞典顶级烘焙设备。

From the small artisan bakery on the corner, to large industrial bakeries: Wherever in the world you walk in to a bakery, you are likely to find Sveba-Dahlen. With a heritage in Swedish engineering and a passion for bread and baking, we develop, manufacture and sell equipment for every stage of the baking process for professional bakeries of all sizes.

*Better baking business.*

A Member of the Sveba-Dahlen Group AB