

FRITSCH

Passion for Dough

FRITSCH

YOUR FIRST CHOICE FOR TASTEABLE QUALITY



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What do croissants, bread rolls, pretzels and Danish pastries have in common? They are all most likely produced on a FRITSCH line! Solutions for high-quality baked goods - this is what FRITSCH Bakery Technologies GmbH & Co. KG is known for, for almost 100 years.

As a manufacturer of bakery equipment for artisanal craftsmanship and industrial process reliability, our focus is always on the end product. It is FRITSCH's philosophy that our machines adapt to the dough – and not the dough to the machine. It is our mission to produce the highest quality products as a result of our work.

PURE COMPETENCE AND CREATIVITY AT THE FRITSCH WORLD OF BAKERY

FRITSCH is your professional and creative consultant for bakery product development and process optimisation. Our World of Bakery technology centre is the ideal platform for discussions amongst experts. Here, you can experience FRITSCH's systems live accompanied by our team of expert dough technologists or even test their favourite products.

The World of Bakery replicates the entire supply chain of a bakery from A to Z. From our ROLLFIX dough sheeter up to the industrial IMPRESSA series, visitors can experience the whole range of machines and lines that FRITSCH has to offer, with professional bakery equipment suitable for use in every size of business. Under optimal real-world manufacturing conditions, we unite new product trends with the technical feasibility of our equipment to convert ideas into quality tasty baked goods that excite all the senses.

WE ARE ALWAYS AROUND THE CORNER



FRITSCH is part of
the MULTIVAC group



FRITSCH is a part of the MULTIVAC Group and utilises a global network of over 80 subsidiaries to guarantee proximity to all customers worldwide.

MULTIVAC is one of the global leading providers of packaging and processing machines for food products of all types, life science and healthcare products.

All FRITSCH customers can also utilise MULTIVAC's technical help desk to quickly diagnose and rectify a fault.

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„In the World of Bakery, we work with our customers to develop and create the products they desire. We and our customers are continually inspired by the diversity of the FRITSCH machines and lines. You can discover new products and production methods in a real environment here. Welcome to our World of Bakery.“

Michael Gier | Manager World of Bakery



FRITSCH WORLD OF BAKERY

Experience innovation first hand



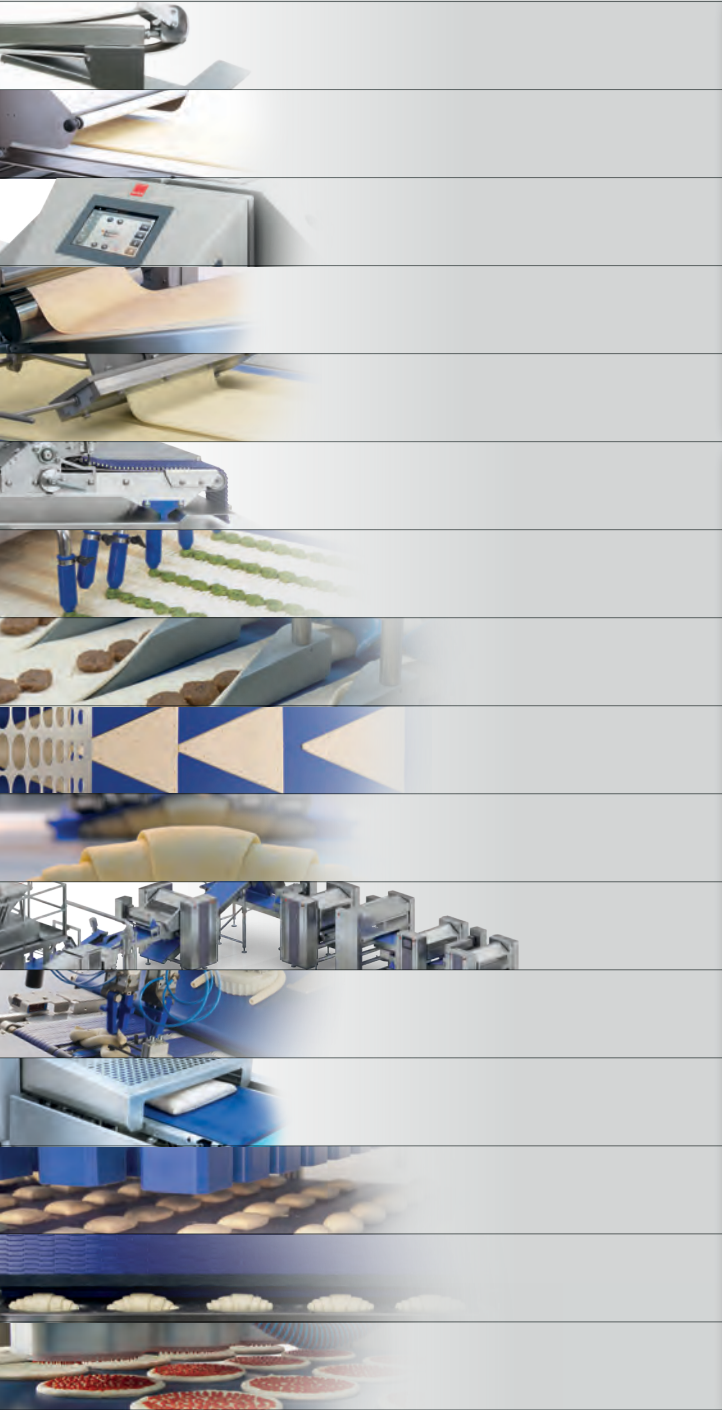
The World of Bakery (WoB) is the optimum place for artisan bakers, medium-sized bakers and industrial manufacturers to develop and test new recipes and creations

The World of Bakery in Kitzingen offers a fully equipped bakery for the production of almost every bakery product under the sun on an area totaling 4,600 square meters. The complete FRITSCH machine and line program is an integral part of the equipment. The WoB offers customers a testing environment which leaves nothing to be desired, if they are keen to develop new products.



Contact:

FRITSCH World of Bakery
Panzerstraße 2
97318 Kitzingen
Germany



DOUGH SHEET

PRODUCT VARIETY



HAVE A LOOK AT OUR YOUNG CLASSICS





„When it comes to dough sheeters, the legendary FRITSCH ROLLFIX is always the baker's first choice. Our customers around the world very much agree on this. Anyone who has ever worked on a ROLLFIX will never choose another sheeter again.“

Isolde Schneider | Dough specialist

ROLLFIX basic

Ideal for artisan bakers



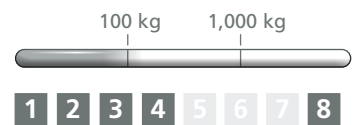
Ideal for manual use. The contemporary classic among dough sheeting machines. Robust, compact, manually operated. With a practical pedal control.

Options: plus W with integrated long moulder



PERFORMANCE
in kg dough/h:

Suitable DOUGH TYPES:



ROLLFIX plus

Sheeting with all the mod cons



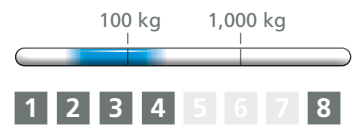
Computer-controlled. For more comfort and consistency in daily operation. Easiest operating, reproducible results, high rationalisation effect. Integrated automatic flour dusting.

Option: plus W with integrated long moulder



PERFORMANCE
in kg dough/h:

Suitable DOUGH TYPES:



ROLLFIX prime

The „Marathon Machine“



The marathon ROLLFIX. Ideal for larger batches of dough and for top performance during continuous operation. With optimized programs, freely selectable infeed speeds, higher reduction degrees. Automatic flour dusting.



PERFORMANCE
in kg dough/h:

Suitable DOUGH TYPES:



TECHNICAL DATA

Dimensions working pos. (l x w x h)	3,500* x 1,290 x 1,300 mm
Sheeting speed	40 m/min (67 cm/s)
Working width	650 mm
Roller diameter	88 mm
Roller gap	up to max. 45 mm
Dough block processing	up to approx. 15 kg
Connected load	1.1 kW



Dimensions working pos. (l x w x h)	3,500* x 1,250 x 1,300 mm
Sheeting speed	56 m/min (67 cm/s)
Working width	650 mm
Roller diameter	88 mm
Roller gap	up to max. 45 mm
Dough block processing	up to approx. 15 kg
Safety hood infeed height	85 mm
Connected load	1.3 kW



Dimensions working pos. (l x w x h)	4,320* x 1,260 x 1,310 mm
Sheeting speed	71 m/min
Working width	650 mm
Roller diameter	98 mm
Roller gap	up to max. 50 mm
Dough block processing	up to approx. 20 kg
Safety hood infeed height	85 mm
Connected load	2.2 kW



* depends on the table lengths

TYPES OF DOUGH:

- 1** Puff pastry/Danish
- 2** Short dough
- 3** Yeast dough
- 4** Bread roll dough (TA < 160)
- 5** Bread dough (TA < 172)
- 6** pre-proofed dough (TA > 172)
- 7** Filo dough
- 8** gluten-free doughs
- not suitable



„With more than 85 MULTIVAC subsidiaries around the world, we can get to you fast and flexibly when you need us. With highly qualified specialists & optimal spare parts management, fulfilling all specific customer requirements is our No. 1 priority – at all times, for the entire product life.“

Daniela Bader | Senior Director Customer Service

FRITSCH AFTER-SALES SERVICE STANDS OUT FOR: 9 KEY ASPECTS:



1. Spare parts



2. 24/7 emergency hotline



3. Remote diagnosis



4. Inspection



5. Maintenance



6. On-site repair



7. Retrofit



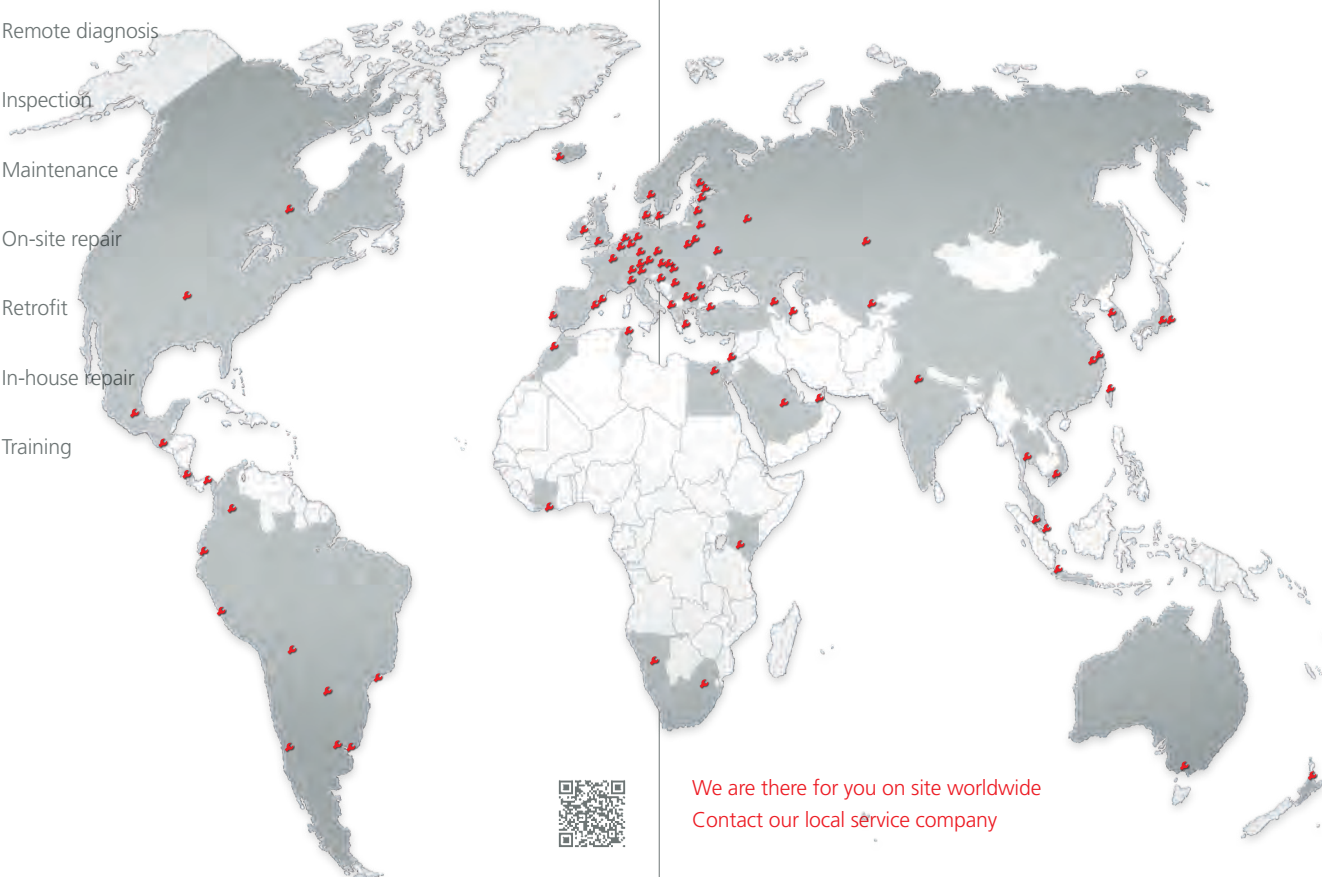
8. In-house repair



9. Training



- 5 x Africa
- 16 x Asia & Pacific
- 35 x Europe
- 16 x Middle East
- 17 x North- & Southamerica



We are there for you on site worldwide
Contact our local service company

24/7 emergency hotline: +49 9326 83 555
Email: service@fritsch-group.com



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