

FRITSCH

Passion for Dough

FRITSCH

YOUR FIRST CHOICE FOR TASTEABLE QUALITY



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FRITSCH

YOUR FIRST CHOICE FOR TASTEABLE QUALITY

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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FRITSCH

Passion for Dough



„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:

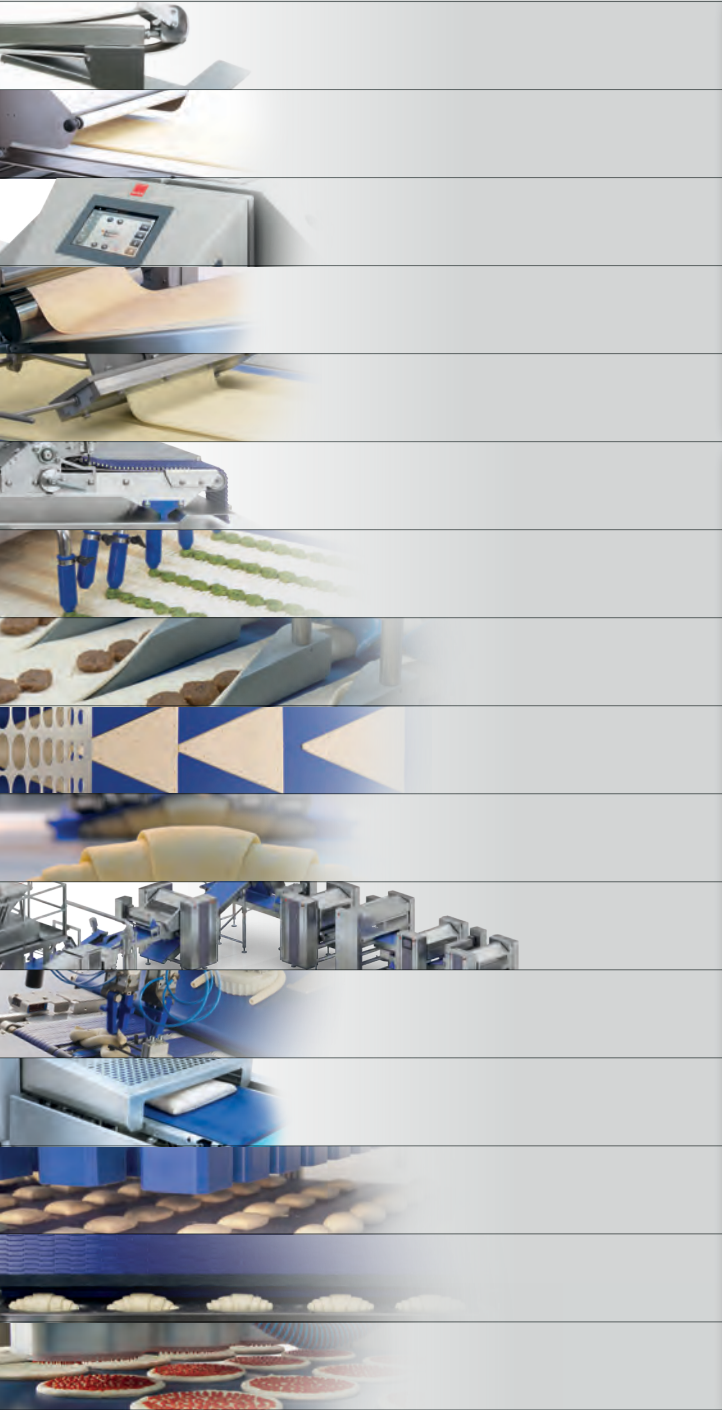
FRITSCH World of Bakery
Panzerstraße 2
97318 Kitzingen
Germany

MACHINES AND LINES

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ROLLFIX basic		6-7	The manual dough sheeter with pedal control
ROLLFIX plus		6-7	The computer-controlled dough sheeter
ROLLFIX prime		6-7	The high-performance dough sheeter also for filo dough
DOUGHLINER 700		12-13	The universal solution for dough sheet production
LAMINATOR 700		12-13	The sheeting line for automated dough sheet production
VARIOCUT S 700 / M 700		8-9	Cutting machine for all dough types
VARIOFLEX M 700		8-9	The compact pastry make-up line
VARIOFLEX L 700		8-9	The bakery machine for a variety of products
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MULTIFLEX L 700		10-11	The bakery machine for a variety of products
PROGRESSA		12-13	The automated line for a high variety of products
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PROGRESSA bread		14-15	The space-saving solution for high diversity of bread products
IMPRESSA bread		16-17	The high-performance line for bread products
IMPRESSA croissant		16-17	The high-performance line for coiled products
IMPRESSA pizza		16-17	The industrial pizza and flat bread line





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



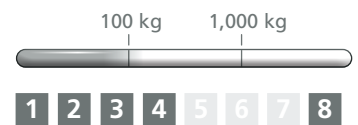
Ideal for manual use. The contemporary classic among dough sheeting machines. Robust, compact, manually operated. With a practical pedal control.

Options: plus W with integrated long moulder



PERFORMANCE
in kg dough/h:

Suitable DOUGH TYPES:



ROLLFIX plus

Sheeting with all the mod cons



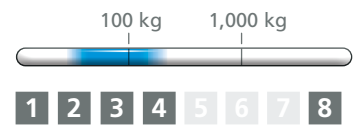
Computer-controlled. For more comfort and consistency in daily operation. Easiest operating, reproducible results, high rationalisation effect. Integrated automatic flour dusting.

Option: plus W with integrated long moulder



PERFORMANCE
in kg dough/h:

Suitable DOUGH TYPES:



ROLLFIX prime

The 'Marathon Machine'

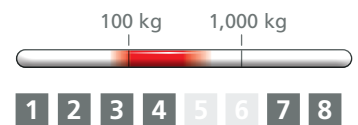


The marathon ROLLFIX. Ideal for larger batches of dough and for top performance during continuous operation. With optimized programs, freely selectable infeed speeds, higher reduction degrees. Automatic flour dusting.



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

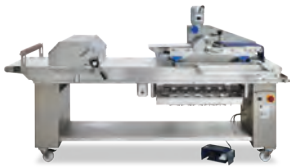


„Our VARIO family allows you to produce a huge variety of high-quality fine pastries with ease. Compact and powerful, it serves you as the perfect helper.“

Tim Beyer | Dough specialist

VARIOCUT S/M 700

Dough processing at its best

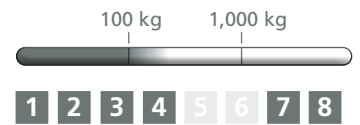


Suitable for a variety of pastries. FRITSCH cutting tables. With stainless steel precision rollers, a stable base frame and an integrated baking-tray rest. The ideal platform for the coiler CCH 300 and a number of other attachments.



PERFORMANCE
in kg dough/h:

Suitable DOUGH TYPES:



VARIOFLEX M 700

Produce a wide variety of products with ease



As varied as your product line. VARIOFLEX M 700 – the economical pastry line. Compact, efficient, extendable by means of modules. Requires very little space and can be very simply retrofitted.



PERFORMANCE
in kg dough/h:

Suitable DOUGH TYPES:



VARIOFLEX L 700

A blend of reliability and a willingness to experiment

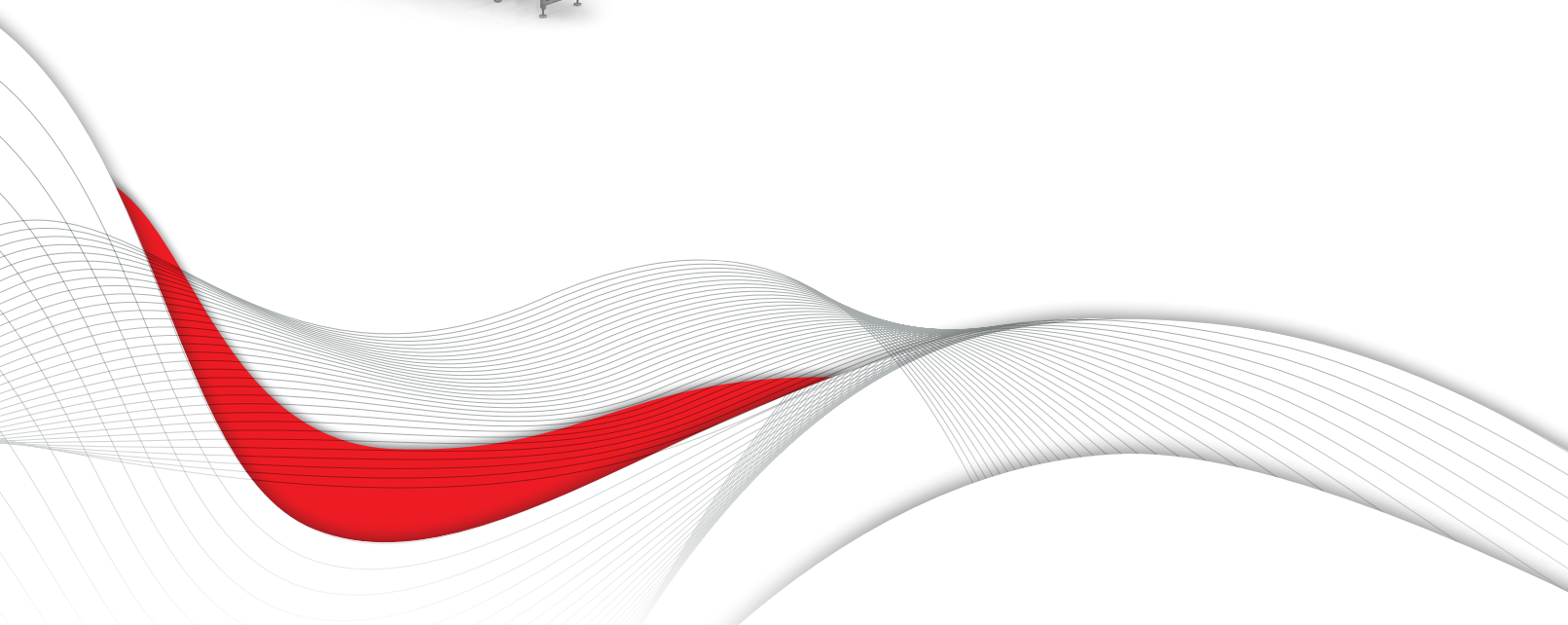
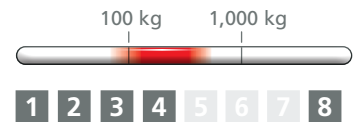


More speed, more power, more variety: VARIOFLEX L 700 – the experienced high-performance player for the automated production of pastries. Extremely versatile due to a number of specialized, easily integratable attachments.



PERFORMANCE
in kg dough/h:

Suitable DOUGH TYPES:




TECHNICAL DATA

Overall length	2,630 / 3,630 mm
Total width	890 mm
Conveyor belt width	650 mm
Working height	900 mm
Working width	620 mm
Conveyor belt speed	3.1 m / min
Motor	0.12 kW



S

M

Floor area (LxW)	approx. 5,200 x 1,360 mm*
Table height	900 mm
Table width	700 mm
Conveyor belt width	650 mm
Net dough sheet width	600 mm
Cross-cutting capacity	max. 100 strokes / min
Punching capacity	max. 30 strokes / min

*Table extensions possible

M

Floor area (LxW)	approx. 7,100 x 1,800 mm*
Table height	900 mm
Table width	700 mm
Conveyor belt width	650 mm
Net dough sheet width	600 mm
Cross-cutting capacity	max. 150 strokes / min
Punching capacity	max. 80 strokes / min
Pressing capacity	max. 60 strokes / min

*Table extensions possible

L

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



„Flexible and versatile like no other, the MULTIFLEX family offers a high diversity of products, no matter what sort of dough you want to process. Filled and unfilled coiled products, baguettes or rolls – with a multitude of specialised accessories, you can adapt the machine optimally with ease.“

Matthias Engel | Dough specialist

MULTIFLEX M 700

*As multifaceted as the coils
of your baked goods*



For a variety of coiled products: MULTIFLEX M 700 – the system for the single-line production of filled and plain coiled products – a perfect start to automation. Cuts and positions in one step – fast and gentle, yet with the greatest possible diversity of shapes.



PERFORMANCE
in kg dough/h:

Suitable DOUGH TYPES:



MULTIFLEX L 700

You could not have more flexibility



The space-saving multi-talent for all fine pastries, coiled products and bread specialities. One single production line combines the advantages of the gentle dough punch-and-turn process with the diversity of shapes made possible by a clever punch-and-cut technology.



PERFORMANCE
in kg dough/h:

Suitable DOUGH TYPES:




TECHNICAL DATA

Floor area (LxW)	approx. 6,300 x 1,300 mm	M
Table height	900 mm	
Table width	700 mm	
Conveyor belt width	650 mm	
Net dough sheet width	600 mm	
Punching/turning capacity	20 strokes/min	
Cross-cutting capacity	45 strokes/min	
Punching capacity	max. 40 strokes/min	

Floor area (LxW)	approx. 7,100 x 1,815 mm	L
Table height	900 mm	
Table width	700 mm	
Conveyor belt width	650 mm	
Net dough sheet width	600 mm	
Cross-cutting capacity	max. 100 strokes / min	
Punching capacity	max. 30 strokes / min	
Pressing capacity	max. 25 strokes / min	

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 a PROGRESSA line, you can quickly and easily produce a large variety of products with one system. From gentle rolling of the dough sheet to the desired end product, you can create an entire assortment of baked goods on a single line. There are no limits to your creativity here.“

Gunter Preu | Dough specialist

DOUGHLINER 700

Everything starts with the perfect dough.

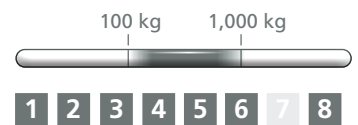


The universal solution. Produces continuous best-quality dough sheets out of many different dough types in the smallest possible space. With convenient electronic controls.



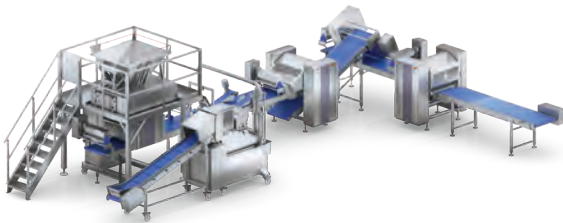
PERFORMANCE
in kg dough/h:

Suitable DOUGH TYPES:



LAMINATOR 700

Invest in the very best for your dough.

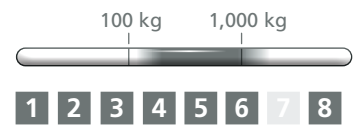


The ideal way to launch into automated laminating technology and dough sheet production. Economical processing of the most diverse dough types – a decisive key to a variety of products. Section 3 also processes pre-proofed soft dough.



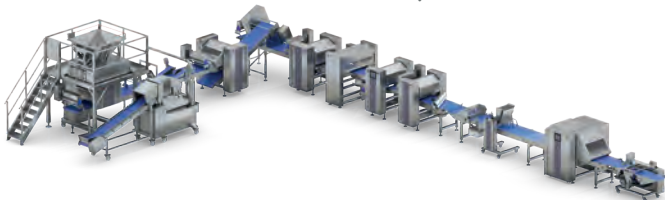
PERFORMANCE
in kg dough/h:

Suitable DOUGH TYPES:



PROGRESSA

Non-stop delicious diversity.

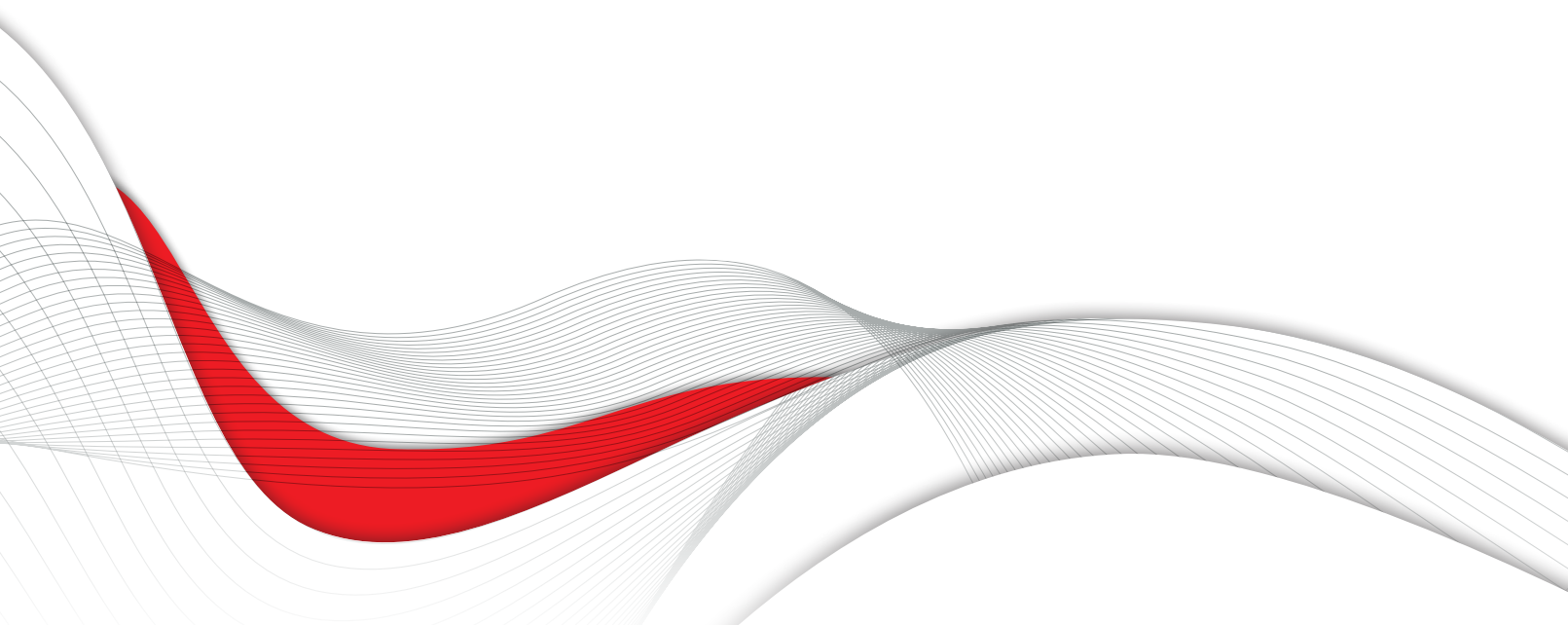
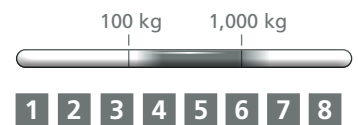


The PROGRESSA machines bring the entire production process for baked goods into a single, largely automated line. High product diversity is guaranteed by the flexibility of the machines.



PERFORMANCE
in kg dough/h:

Suitable DOUGH TYPES:



TECHNICAL DATA



Table width	700 mm	
Conveyor belt width	650 mm	
Net dough sheet width	max. 600 mm	
Performance range	100 to 800 kg / h	
Dough sheet thickness	2 - 40 mm	
Reduction degree satellite	1:10	
Reduction degree calibrating head	1:2	

Table width	700 mm	
Conveyor belt width	650 mm	
Net dough sheet width	max. 600 mm	
Performance range	300 – 1,200 kg/h	
Dough sheet thickness	2 - 40 mm	
Reduction degree satellite head	1:10	
Reduction degree calibrating head	1:2	
Layers	from 16 – 144 fat layers*	

*Depending on final dough thickness and type of fat

The **PROGRESSA** lines include among others:

PROGRESSA basic: A combination of **VARIOFLEX M 700** in combination with **DOUGHLINER 700** or **LAMINATOR 700**

PROGRESSA plus: A combination of **VARIOFLEX L 700** in combination with **DOUGHLINER 700** or **LAMINATOR 700**

PROGRESSA prime: A combination of **MULTIFLEX L 700** in combination with **DOUGHLINER 700** or **LAMINATOR 700**

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



„Both machines, the MULTITWIST and the PROGRESSA bread, make a wide range of products thanks to their high flexibility. The MULTITWIST is the only machine on the market that can twist more than just pretzels in all shapes and sizes. Even sticks, rings and flatbreads, as well as single-strand braids and knots are no problem for the MULTITWIST. The PROGRESSA bread is impressive for the extreme weight accuracy of all breads it produces.“

Tobias Zehnder | Dough specialist

MULTITWIST

Twisted bakery products with maximum precision and ultimate perfection

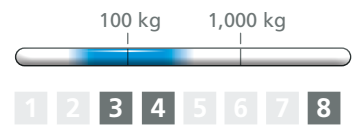


The multi-talent for products using dough cords. Ideal for the safe automated production of pretzels (classically brined or sweet), ring-shaped products, one cord plaits, knots and many more. Designed for a high hourly output.



PERFORMANCE
in kg dough/h:

Suitable DOUGH TYPES:



PROGRESSA bread

The Little Machine That Could

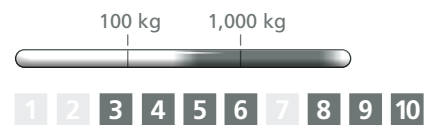


The PROGRESSA bread produces scrap-free in the smallest of spaces. With it, you can produce a wide range of products with extreme weight accuracy and gentleness on the dough. Given the minimal use of oil and its outstanding hygienic properties, the machine is quick and easy to clean.



PERFORMANCE
in kg dough/h:

Suitable DOUGH TYPES:




TECHNICAL DATA

Capacity (max.)	2,000 pcs. / h
Dough weight	60 – 150 g
Strand length	400 – 600 mm



Capacity (max.)	1,500 pcs. / h
Dough weight	80 – 100 g
Strand length	approx. 400 mm



Capacity (max.)	1,500 pcs. / h
Dough weight	80 – 110 g
Strand length	approx. 440 mm



Capacity (max.)	2,000 pcs. / h
Dough weight	80 – 110 g
Strand length	approx. 300 mm



Capacity range:	500 to 1,800 kg / h product-dependent
Dough sheet width:	250 mm
Cut length:	60 – 200 mm
Rolling gap:	6 – 40 mm
Hopper size:	250 l

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
- 9** high-grain doughs
- 10** corn doughs
- not suitable



„The IMPRESSA family lets you run the entire production process on a single line. Be it croissants, pizzas or bread – they deliver first-class baked goods on a large scale, non-stop.“

Ralf Künzer | Dough specialist

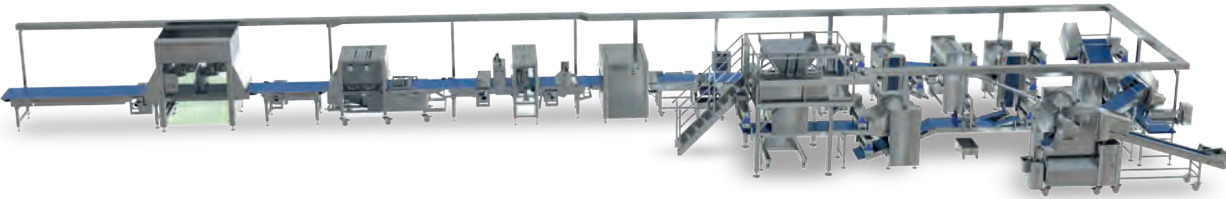
IMPRESSA bread

The art of processing soft dough



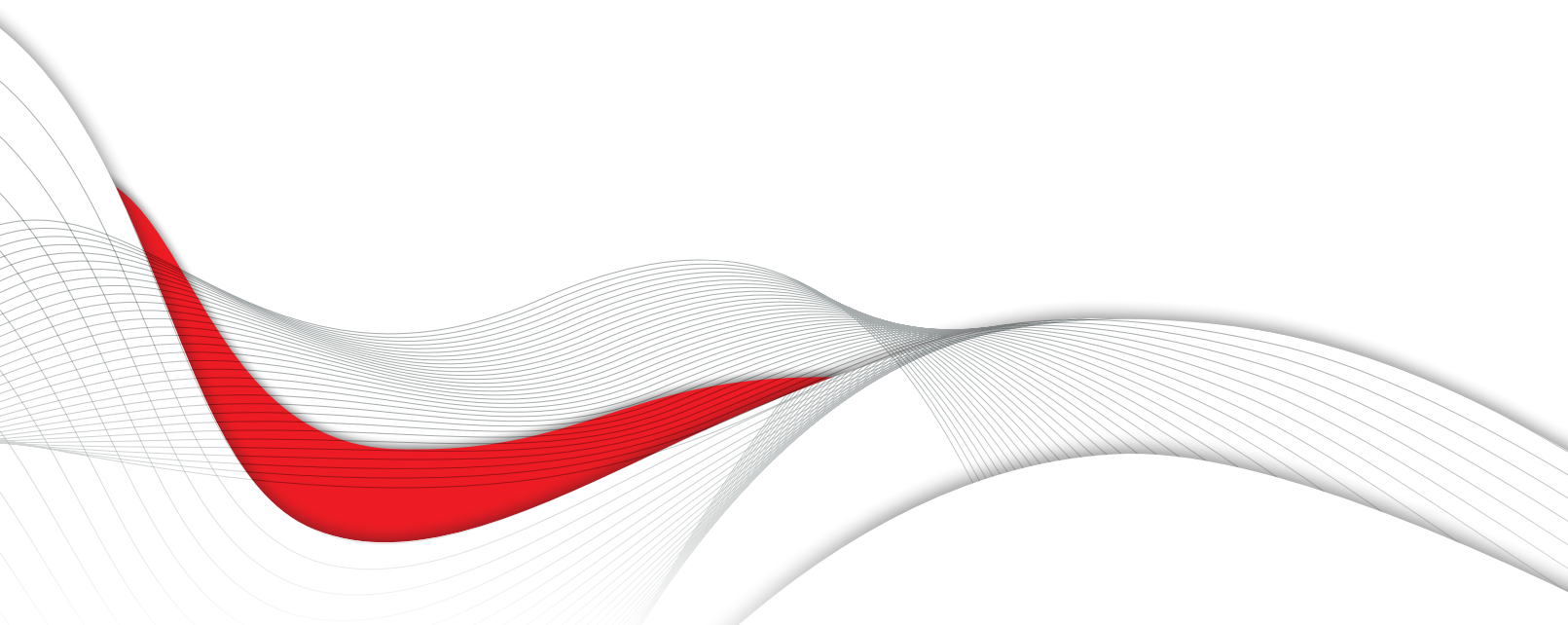
IMPRESSA croissant


Our Misson? The perfect croissant.



IMPRESSA pizza

From dough sheet to pizza, whether cut or punched





The **IMPRESSA lines** are designed to produce large numbers of first-class baked goods around the clock. And it makes no difference whether you are looking for a mono-line or a variable solution that can be retrofitted for the industrial production of different products. In all these cases, the IMPRESSA lines convince with high uptime, perfect hygiene and state-of-the-art control technology. Like all FRITSCH lines, it goes without saying that our IMPRESSA lines also support the gentle handling of dough in accordance with the **SoftProcessing®** principle. Meaning that the sensitive dough structure is preserved throughout the whole production process. In other words: top product quality.

Our experts offer you comprehensive advice.

The **IMPRESSA lines** include among others:

IMPRESSA pastry for the production of pastries such as palmeras, Danish, puff pastry products, pockets, snails

IMPRESSA flatbread for the production of flatbreads such as wraps, lavash, naan

IMPRESSA donut for the production of donuts

IMPRESSA pretzel for the production of twisted products

IMPRESSA cake for the production of cakes



„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



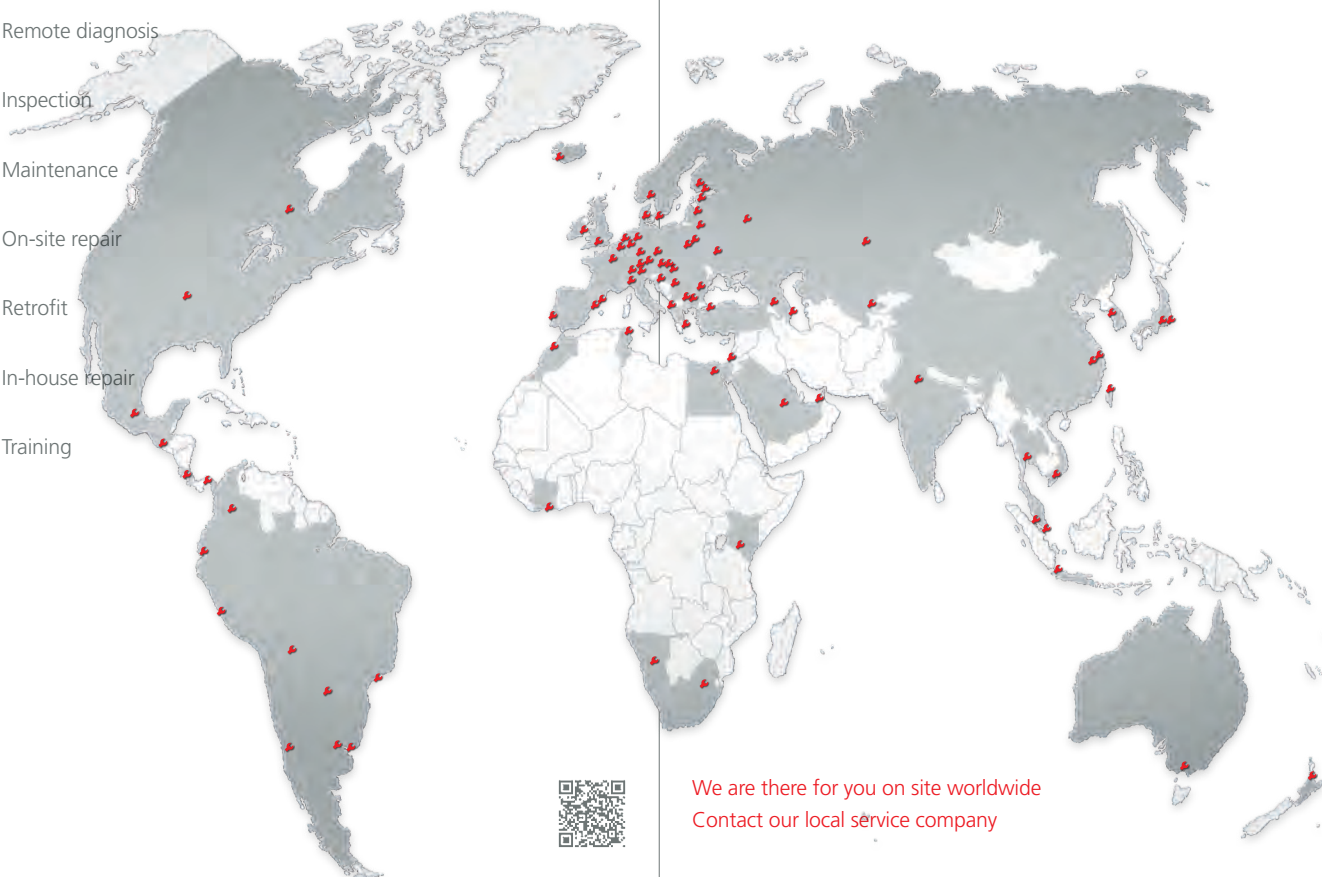
8. In-house repair



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

FRITSCH

Passion for Dough



„We train your specialist staff and increase with the in-depth operators know your productivity.“

Robin Lenz | Technical Trainer FRITSCH Academy

THE FRITSCH ACADEMY



The FRITSCH Academy offers individual training courses in the World of Bakery. Let yourself be trained by FRITSCH technologists and specialists and become experts in FRITSCH machines.

We would be happy to create a machine-specific training course for you.



Contact:

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FRITSCH

Passion for Dough



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the MULTIVAC group

