

Kalmeijer Rotary biscuit machine Type KGM



**KALMEIJER
REALLY
TAKES THE BISCUIT!**

kalmeijer®

Kalmeijer Rotary biscuit machine



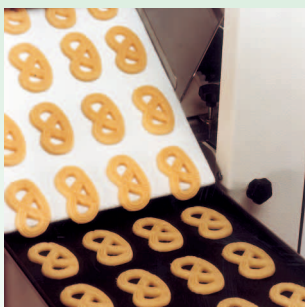
Saving of space: 550 x 570 mm, because the baking tray tables and the feed hopper for the dough transport are collapsible.



Heating system has been mounted in the cover.



Changing the figure roller without using any tools, that is also the case for cleaning the feeding roller.



The dough figures drop on to the baking tray in straight lines.

ADVANTAGES:

- with heating system for figure roller, no flour dusting and therefore a better end result
- folding baking tray tables make the machine more compact
- fitted with a switch to control the baking tray transport and dough input
- removable dough feeding roller, so easy to clean
- adjustable thickness of the dough figures (for the right weight)
- suitable to make large, small, thick or thin dough figures
- production of all kinds of sweet pastry dough with a fat content between 30% and 70% (in relation to flour)
- you can choose from more than 60 standard figure rollers in order to produce a rich variety of biscuits

AUTOMATIC HEATING SYSTEM BEFORE AND DURING PRODUCTION

Before the input of the dough slices and baking trays will take place, the machine can be switched on and during a maximum of 30 seconds, the machine is running to pre-heat the figure roller automatically. Now the machine is ready to start, the dough slices and baking trays can be placed into the machine.

Only when the machine is working, the heating unit will be automatically switched on. The heating system has two positions namely: 1000 and 2000 Watt.

This will guarantee that the dough (without flour dusting) will not stick to the figure roller and perfectly formed dough figures will be obtained.

KALMEIJER CUTTING SYSTEM

The figure roller forms the dough figures on the feeding roller. An adjustable knife, that moves very quickly, cuts them off from the dough sheet.

This Kalmeijer cutting system can process all kinds of soft sweet pastry dough. It is possible to cut the dough figures at the desired thickness.

FLEXIBILITY

Changing the figure roller to make another kind of biscuit, is a matter of seconds. Push two levers backwards and you can change the figure roller without using any tools. The feeding roller can be taken out completely and cleaned in less than 3 minutes with a special dough scraper.

AUTOMATIC "STOP AND GO"

In order to monitor the dough input and the transport of baking trays constantly, switches have been built in the machine. These switches stop the machine if the dough input is insufficient, or if there are no more baking trays left in the machine.

As soon as the input of the dough and baking trays starts once more, the machine will start running again. The dough figures are cut and automatically fed onto the baking trays by means of a conveyor belt.

As the speed of the baking trays can be regulated, the distance between the dough figures on the baking tray (variomatic system) can be altered.

SAFETY ACCORDING TO CE-NORMS

When the cover is lifted, not only the safeguard of the cover is in operation, but also the knife safeguard.

SPACE SAVING

The machine is mounted on castors and therefore easy to move.

It measures 550 x 570 mm when both baking tray tables and the extension for the feed hopper unit are down.

After production the machine is so compact, it can be stored in every corner.

YOU CAN MAKE YOUR OWN HOME MADE BISCUITS!

The Kalmeijer biscuit machine can deal with sweet pastry dough for cookies, jam biscuits, Viennese cookies, ginger bread, wafers, Christmas biscuits, playing cards, etc.

As there is no friction or pressing of the dough in the biscuit machine, it is possible to use dough with a fat content between 30% - 70% (in relation to flour); in some cases even to 80%. This means that you can use sweet pastry dough according to your own recipe and make biscuits of your own design.

If you have any questions about your recipe, you can always contact your dealer or contact our sales department for more information.

MORE BISCUITS IN LESS TIME WITH THE KALMEIJER BISCUIT MACHINE

This machine offers endless possibilities to bakers and confectioners, who want to make their biscuits quickly and efficiently.

CAPACITY

The machine can be operated by one or two persons. This depends on the desired capacity.

When the machine is operated by two persons, one operator feeds the baking trays and the dough slices into the machine, the other removes the baking trays and puts them in a rack. The capacity when operating in this way is 2 - 5 kgs of dough per minute, depending on size and thickness of the dough figures.

However, the machine can also be operated by one person, as it stops automatically when the supply of dough slices and/or baking trays is interrupted.

FEED HOPPER FOR DOUGH INPUT

The machine is equipped with a long feed hopper for the input of dough slices.

This feed hopper can be put into two sloping positions

- a more sloping position for thick dough slices
- a less sloping position for thin dough slices

The extension of the feed hopper has been fixed to the machine, but in such a way that it can be folded down.

The support of the extension of the feed hopper, when folded out can be put in a holder, where it is automatically "locked".



THE KALMEIJER ROTARY BISCUIT MACHINE WELL DESIGNED ON THE IN- AND OUTSIDE

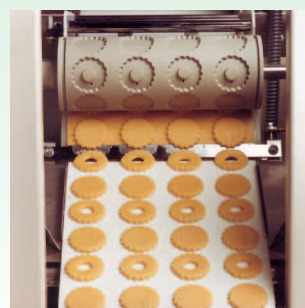
CRESCENT BISCUIT



ROUND BISCUIT



JAM-COOKIE



PLAYING CARDS



STANDARD FIGURE ROLLERS

You can choose from more than 60 figure rollers for a wide range of large and small biscuits.

SPECIAL FIGURE ROLLERS

Special figure rollers can be made according to your own design.

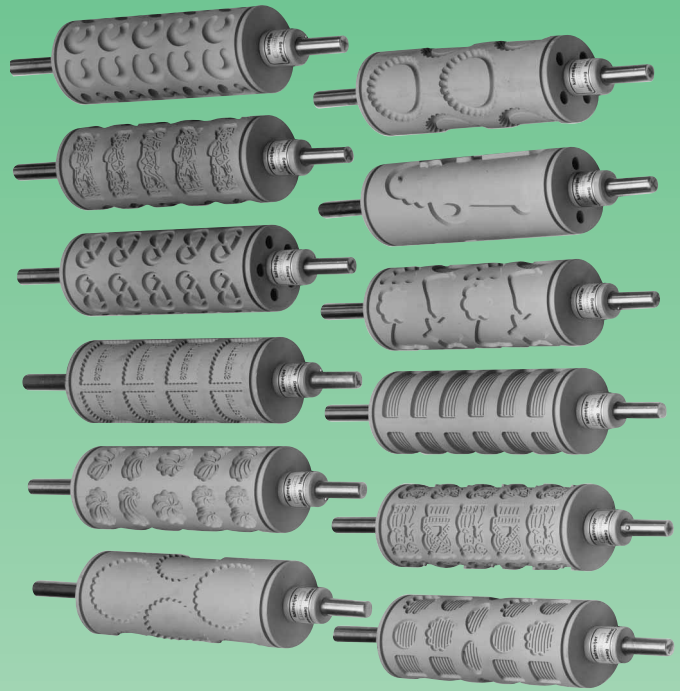
You can contact your dealer or contact our sales department for more information regarding special and standard rollers.

BAKING TRAYS

For an efficient operation of the biscuit machine, a good quality baking tray is essential. Our baking trays are manufactured of a top quality dark blued steel plate with open front sides and slightly curved ends. The baking trays are available in standard lengths of 590 mm, 800 mm and 1000 mm.

The outside width of the baking trays is 250 mm. We can also provide other lengths on request. When you choose the correct length of the baking tray and calculate on the basis of multiples of 250 mm, the oven can be used most efficiently.

For rotating ovens with baking tray measurements of 600 x 800 mm, we advise you to take baking trays with a length of 590 mm, then you can stack 3 baking trays transverse in the racks.



BAKING TRAY TABLE RACK TYPE KPB 50



Due to the small size of the table rack it can be used everywhere in your bakery and, moreover, it increases your work-bench capacity.

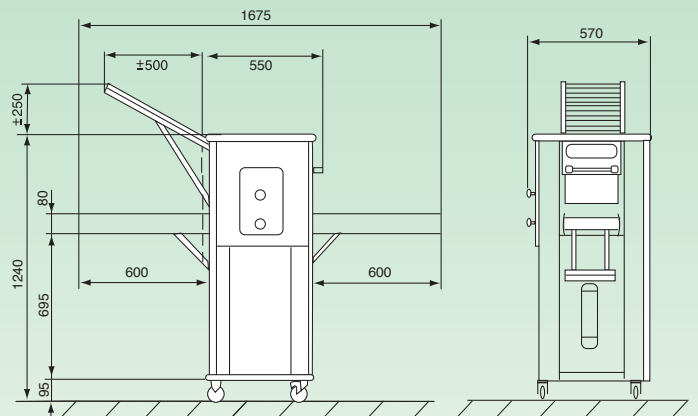
The baking tray table is made of stainless steel, including the top.

Suitable for the storage of 50 baking trays.

Dimensions: 1020 mm length
615 mm width
1000 mm height

TECHNICAL DATES

Capacity depending on size and thickness of dough figures:	2-5 kg dough/min.
Width:	570 mm
Depth: not in operation	550 mm
Depth: in operation	1675 mm
Height:	1240 mm
Weight:	125 kg
Width baking tray:	250 mm
Heating system:	1000 W/2000 W
Motor*:	3/N~230/400V/50Hz/earth
Connected load:	2,4 KW
Length of cable:	4 m
Colour:	white, stainless steel plated



*) other voltage available on request



Kalmeijer BV
Fruitweg 11 - 13
NL-2525 KE The Hague
The Netherlands

Tel. : + 31 - 70 388 89 50
Fax : + 31 - 70 389 02 38
E-mail : info@kalmeijer.com
Website: www.kalmeijer.com

The machine meets the European requirements and is provided with a CE-mark.

200402 subject to amendment(s)