

Innovative

Tailored Solutions

Baking tray cleaning machines
Release agent applicators
Predusters
Conveyor and handling systems

Belt

Universal baking tray cleaning machines

Compelling arguments:

- Just right for baking production lines
- Latest cleaning technology
- Developed mainly with moulded baking trays in mind
- For coated and uncoated trays
- Easy to use, low-maintenance and failsafe
- Intended specially for big cleaning jobs
- Complies with current hygiene standards

Proven uses:

- Industrial system trays
- Baguette trays with and without edges
- Burger trays, 3- and 4-edge trays
- For perforated and imperforated trays
- With silicon or Teflon, as well as uncoated
- Standard width 800 mm
- Special sizes available up to 3,000 mm



Innovative machine design

Quick off the blocks: Belt is an universal baking tray cleaning machine in the best of moulds, as it has been designed to ensure efficient cleaning of large quantities of moulded baking trays. With cleaning performance of around 1,200 trays per hour, it proves highly effective in removing flour, sesame, poppy seed and dough remnants.

The basic version, which is manually fed, consists of a cleaning and conveyor unit. The Belt is also particularly suited for installing in bakery production lines in the form of an automated system that is custom designed and tailored to your exact needs. The machines are manufactured from high-quality materials such as stainless steel, aluminium and superior plastics, and they meet European hygiene standards.

As an option, a pre-cleaning unit with a circular brush can be added. This is intended especially for badly caked-on residues on baking trays without edges or with 2 edges.

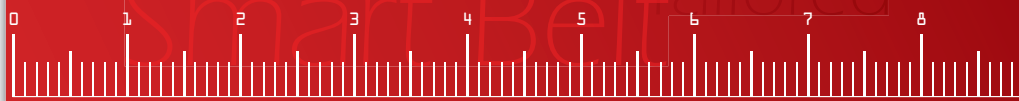
Efficient cleaning technology

- Innovative belt brushes closely adhere to the tray contours
- The belt brushes rotate in contrary motion giving extremely thorough cleaning of recesses and indentations
- Coated trays are not susceptible to damage
- Unique cleaning result thanks to six individual brushes
- Excellent brush service life
- Excellent cleaning performance of approx. 1,200 trays per hour



Smart Belt

Universal tray cleaning machines

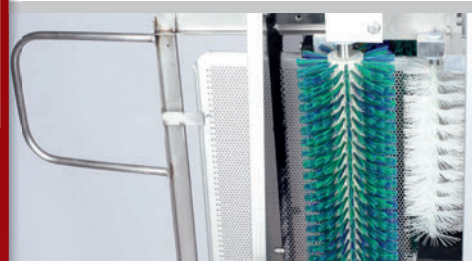


Compelling arguments:

- Latest cleaning technology
- For smooth, 2-, 3- and 4-sided trays, as well as baguette trays
- Compact footprint from 750 x 750 mm
- For coated and uncoated trays
- Easy to use, low-maintenance and failsafe
- Just right for baker's shop and small business use
- Complies with current hygiene standards

Proven uses:

- Baguette trays with and without edges
- With silicon, Teflon, as well as uncoated
- For perforated and imperforated trays
- Tray sizes of 600 x 400 mm to 800 x 600 mm



Innovative machine design

It's just so smart! Small, smart and highly versatile, Smart Belt is an impressively compact machine. The universal tray cleaning machine scores on high cleaning performance combined with minimum space requirements, and is therefore ideally suited for baker's shops and small businesses. There can be no compromise on cleanliness, whether it is flour dust, sesame, poppy seed, or dough remnants.

Of high-quality manufacture using stainless steel, aluminium and plastic, naturally Smart Belt meets European hygiene standards. The standard version is equipped with a top cleaner and manual feed. Also available: Bottom cleaner, hole cleaning brush and automatic feed.

Efficient cleaning technology

- Innovative belt brushes closely adhere to the tray contours
- Long flexible brushes clean recesses and indentations particularly thoroughly
- Coated trays are not susceptible to damage
- Unique cleaning result thanks to three separate brushes each with its own function
- Excellent brush service life due to precise coordination of brushing and cleaning speeds
- Excellent cleaning performance of approx. 300 trays per hour



Oiler

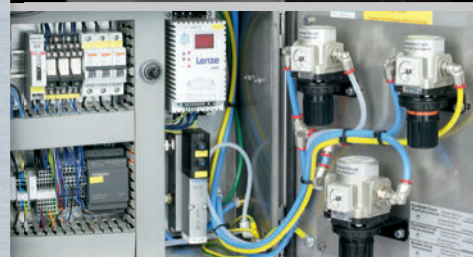
Release agent applicators

Compelling arguments:

- Very economic on release agent
- Precise dosage of application quantity possible
- Film evenly distributed over the entire surface
- For all conventional release agents and cutting oils
- Easy to use, low-maintenance and easy to clean
- Low operating costs
- Complies with current hygiene standards

Proven uses:

- Baking and moulded trays, trays for ladyfingers
- For all release agents and cutting oils in a fluid and medium viscosity range
- Standard width 800 mm
- Special sizes available up to 3,000 mm



Innovative machine design

Well oiled: In developing our Oiler, we have paid particular attention to ensuring application of the agent is economic and even. Like all our machines, it meets European hygiene standards, thanks to its high-quality manufacture using stainless steel, aluminium and plastic.

In practice, it is often connected to the Belt special tray cleaning machine. This means that the release agent can be applied directly after the trays have been cleaned. The Oiler is just as popular as a component of a customised automatic system in a bakery production line as when used as a stand-alone machine prior to loading trays with items due for baking.

Efficient release agent application

- With Airmix nozzles specially adapted for the food industry
- Oil quantity can be accurately set via adjusting screws between 1 and 15 g/eurotray
- Virtually no spray mist, additional protective hood
- Sensors to regulate start and end of application
- Detachable residual oil tray
- High throughput of approx. 1,200 trays per hour



Powder

Predusters

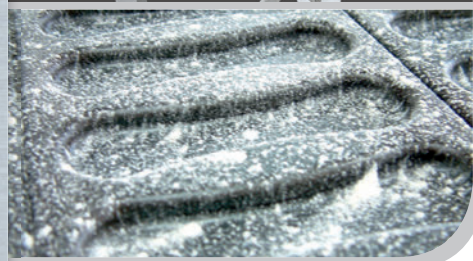
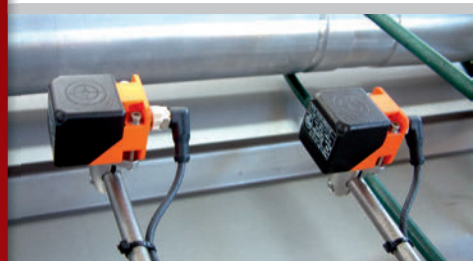


Compelling arguments:

- Even application over the entire width
- Application quantity can be accurately set
- Also suitable for very small application quantities
- Removable powder container
- Very easy to use and maintenance-free
- Hygiene design

Proven uses:

- For predusting trays and items to be baked
- Can be used for any powder-type dressings
- Excellent for flour
- Standard width 800 mm
- Special sizes available up to 2,000 mm



Innovative machine design

Efficient predusting: The Powder has been designed to predust as evenly and economically as possible. Extremely robust, easy to clean and with its detachable powder container, this high-quality preduster meets the highest European standards of hygiene.

Combined with the Belt special tray cleaning machine, predusting can be performed directly after the trays have been cleaned. But the Powder is also suited as a stand-alone machine for all toppings in powder form. When intended as part of an automatic system installed in a bakery production line, we customise it to your individual requirements.

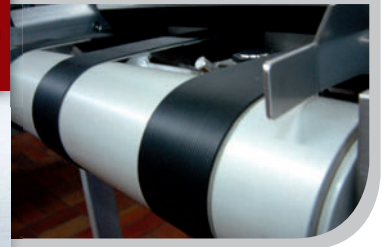
Efficient dusting

- Precise dosage of dressing quantity
- Special sensors so that start and end of dusting can be optimally adjusted
- Easily adapted to various dressings, such as poppy seed, flour and sesame, etc.
- High throughput of approx. 1,200 trays per hour



Innovative Accessories

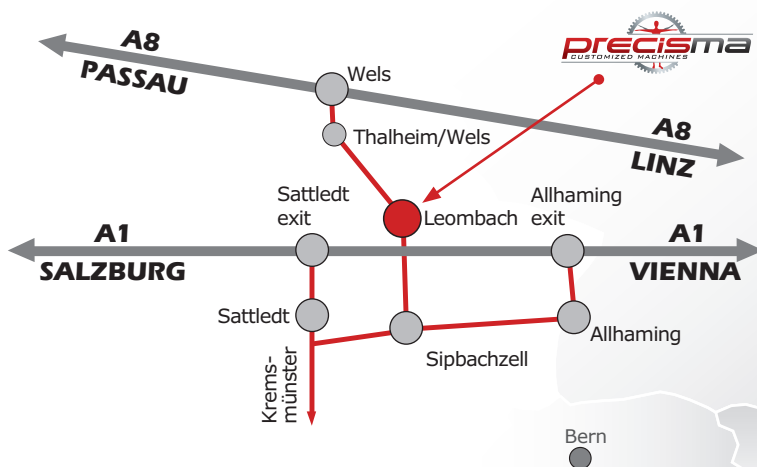
To achieve perfectly coordinated production processes, our machines for the food industry can be supplemented with some ingenious accessories. For example, we can also offer our customers handling plants such as conveyors, reversal systems and stacking machines.



The partner you can rely on for tailored solutions

Tailored manufacture of machines in the field of bakery engineering is our strength. You will not find many standard solutions in production with us, as our systems are specially configured to each customer's requirements. A young dynamic business with highly qualified staff, we have a production area of in excess of 600 m² for the manufacture of our machines using the latest technology. Our own design and development department ensures that we are constantly developing our products.

From initial budgeting, through system specification, consultancy, conception, design and manufacture, right through to commissioning, we can offer you a turnkey solution. Accurate technical documentation and professional on-site servicing are, of course, included. For years, many satisfied customers from every corner of Europe have been opting for our flexibility, capacity for innovation and expertise in solving problems.



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