

Apach
BAKERY *live*



Apach Bakery Line is professional bakery equipment

Apach Bakery Line is a range of high quality machines that provide everything you need to create a bakery, from small cafes to central production for a retail chain.

The lineup includes heating and electromechanical equipment. We always have best-selling positions in our warehouse, which facilitates delivery in the shortest possible time. In the manufacture of products, only high quality materials are used, guaranteeing the durability of the equipment.

Apach Bakery Line main advantage is the complete range of bakery equipment manufactured using the most modern engineering solutions. The manufacturers are the largest enterprises in Italy, which have earned professional prestige all over the world, each of them has narrow professional specialization

The choice of partners is due to the high professionalism in the design and production of equipment, manufactured in compliance with high standards and pre-tested in conditions of increased complexity.

The range of equipment includes machines for all stages of production:

- dough preparation;
- fermentation;
- molding;
- baking finished products.

Our goal is to satisfy your production needs with convenient and technological solutions. We will help you to create your own bakery, select ready-made solutions specially for you.

Ovens

The Apach Bakery Line brand presents a wide range of ovens adapted for any user, produced in one of the largest specialized factories in Italy.

Apach Bakery Line ovens include electric and gas, static and convection, hearth and rotary models, which can be equipped with a hook or a platform rotation system. A wide range of accessories is available for all oven types.

Our ovens allow you to easily solve various tasks. For example, the unique Freestyle patented system will allow you to manage the volume of production, as well as optimize your energy costs.

The powerful steam generator, also patented, is designed and rigorously tested to produce large quantities of steam with very short recovery times. Lightweight door closing system does not require significant operator physical effort.



Elegance in design and uniqueness of details are exclusive features of Apach Bakery Line





Rotary rack ovens

J series

The new rotary ovens J series was created studying specifically the demanding bakers' needs. They are designed to ensure excellent performances even on the most delicate products. They are perfect for the artisan bakers who are always looking for the highest quality. They are also ideal for the industry because J series ovens are specifically tested for "heavy" use in continuous baking cycles.

The most powerful steam generator in the Apach Bakery Line rotary ovens, located directly next to the heat exchanger, guarantees excellent performance and abundant uniform steam humidification, as well as shortened recovery time for the next steam injection into the oven chamber.

Front maintenance: all operations can be carried out from the front, from the inside or from the top of the oven

Powerful steam generator grants excellent steam production, quick recovery times and uniform steam distribution

The oven chamber is equipped with an overpressure valve

Impact-free protected silicon joints mounted on the door

HD insulation with pre-compressed rockwool panels

Stainless steel double glazed "TOTAL VISION" door equipped with 180° opening system

Effort free" door closing system



Rotary rack ovens

G series

G series professional ovens are highly reliable products which offer wide warranties of quality to advanced users. Compact dimensions, solid structure, refined design and functionality at the same time.

Apach Bakery Line rotary ovens G series have been studied to simplify cleaning and ordinary maintenance: baker can easily perform both these operations = save money).

The improved combustion chamber, completely renewed with innovative technologies, allows to reach optimal efficiency, surprising recovery times and average consumptions among the lowest ones in the market

Solid structure

Baking chamber, hood and outer panels entirely made of stainless steel

Refined design and functionality

Door handle made of low thermal conduction steel, inner security handle

Modern and technological design

Compact dimensions, solid structure, refined design and functional at the same time, G series has been studied to simplify the cleaning and the ordinary maintenance





hook turning system



optimal air flow



safety handle inside the oven



built-in door gaskets mounted on the door



adjustable airflow



Ultra-compact rotary ovens

B series

B series includes extremely compact rotary rack ovens for bread and pastry products, fast and very easy to be installed thanks to modular structure. B series oven can be brought in through regular doors without any difficulty and it can be installed in premises with low ceilings.

In the basic version the ovens offer several technical solutions that other producers generally offer as additional options. B series ovens allow reduction in consumptions more than 30% compared to the traditional rotary rack ovens. The oven can be installed among 3 walls: maintenance is carried out only from the front or from the top.

B-FS electric version has potentiated solution which allows to reduce the consumption by 33% or 66% when baking of a full rack is not needed: you can decide whether to bake 5, 10 or 15 trays and thus use 1/3, 2/3 or 3/3 of the power. No more money wasted paying for the unnecessary consumption of your old oven.

Perfect baking

Uniform heat treatment on all sides and unique product

Rich basic configuration

Includes several technical solutions that other manufacturers offer as additional options

Cost effective solution

Oven allows reduction in consumption more than 30% compared to the traditional rotary rack ovens

Minimum space

Electric parts integrated in the front left column under the control panel to avoid the waste of space occupied by the "traditional" external electric boxes

Keeping warm

High efficiency thermal insulation thanks to compressed HD rockwool panels





The B series ovens are ideal for you if:

- ✓ You want a “consumption watcher” oven: FS electric special versions hugely reduce the consumptions
- ✓ You want an ultra compact rotary oven because you have small space available in the room
- ✓ You want a full-optional oven with a complete specification able to bake any type of product
- ✓ You want an oven suitable for quick installations in rooms with narrow accesses
- ✓ You want an oven with modern and technological design that enhances the working place
- ✓ You want a “built-in” solution that allows the installation of the oven between 3 walls where the maintenance is carried out only from the front or from the top



Deck ovens

E series

Multi-purpose electric modular deck ovens available in different models from 2 to 6 trays 400x600 mm each deck, possibility of using up to 5 chambers. There are lots of modular ovens on the market, but only few of them can grant good baking results for your bakery.

Apach Bakery Line E series ovens are a compact solution with increased performance. If equipped with integrated loaders, they allow to reach the output of large steam pipe ovens - without any compromise!

Baking deck

complete with built-in steam generator,
with glazed door opening upwards sliding up into the chamber with high cement agglomerate baking soles

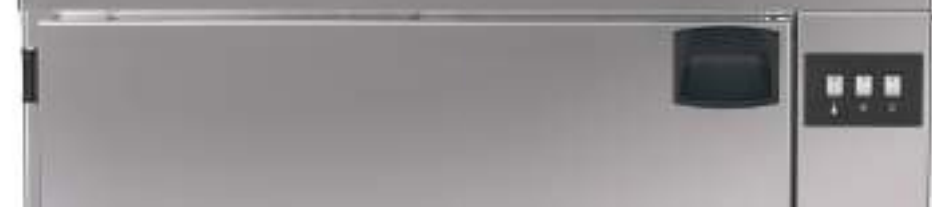
Pastry deck

without steam generator

Pizza deck

with powered electric heating elements (0-400°C) ideal for short non stop pizza baking cycles, stainless steel doors with porthole and refractory baking soles for pizza

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Mini-rotary ovens

C series

C series - mini-rotary ovens with a full range of options required for baking any type of product.

2-speed ventilation - high speed for bread and pastry, low speed is ideal for delicate products - makes the oven a versatile assistant in your bakery.

You can decide whether to bake 8-10 or maybe 4-5 trays only and thus to use half of the power. No more money wasted paying for the unnecessary consumption of your old oven!

Universal assistant

2-speed baking ventilation allows to bake widest range of products

Reinforced steam generator (option)

Additionally distinguishes the oven from competitors; great for bread that requires excess of steam

Fast installation

Delivered in 2/3 modules, installation in less than 2 hours



Convection ovens

K series

The convection oven K series has been created combining the best solutions for baking both bread and confectionery products, designed according to the requirements of qualified and demanding users who want to offer a large quantity of products with excellent quality, while using a small oven.

Uniform baking

"Sole effect" baking ventilation grants better product development

Easy handling

Automatic programmed reversion of the fan rotation to optimize the baking results

Convenient operation

Front extractable electric box for easy maintenance

Choice of performance

The oven is offered in 4 versions: 5 and 10 levels in wide and narrow versions

More free space

Save bakery space and maximize flexibility







Provers

P / RP / TCRP series

Proofing the dough is a very important technological process that is carried out before the actual baking of the product.

Apach Bakery Line provers are indispensable in enterprises producing yeast bakery products. They produce constant and programmable conditions of temperature and humidity, to ensure that the process is always homogeneous and perfect.

For HoReCa clients retarded proving can be one of the key solutions. It is convenient because the baker does not need to start his shift at 4-5 in the morning so that freshly baked goods are ready by the time the business opens. It is enough to prepare the dough in the afternoon and leave it in a special cabinet, therefore, do not waste time in the early morning.

Production flexibility

Slowing down the proofing process makes it possible to create a reserve, and even considerable, before baking

Automation

Retarded proving is performed automatically and can be programmed according to the needs of the bakery







Spiral mixers

V / V-R series

Spiral mixers with fixed bowl Apach Bakery Line V and V-R series have been designed for all the bakeries, from smallest to the semi-industrial productions.

Thanks to the belt transmission, the machines make almost no noise. The spiral and the central column made of stainless steel allow intensive dough kneading. These machines can mix various types of dough: wheat, rye-wheat, rye and pastry.

The two-speed mixer significantly improves the quality of the product, making it evenly fine-pored, increasing the volume and also shortening the kneading time.

The lineup is standardized and includes everything a baker may need. Design combined with cutting edge technology preserves the tradition of Italian quality.





Head lifting and bowl locking are performed by hydraulic system





The electrical box and the control panel have been placed on the side of the machine in order to be always easily accessible



Gripping the bowl with a hydraulic hook, automated thanks to an innovative coupling system

The trolley mechanism is very easy to operate even when fully loaded

Automatic gripping of the bowl using a special sensor that is triggered when the bowl approaches the machine

Spiral mixers with removable bowl

L / L-R series

Spiral mixers with removable bowl have been designed to satisfy all the requests from the medium-sized bakeries up to the industrial productions.

Thanks to their strong structure in painted steel, reduced dimensions and user-friendliness, these dough mixers are suitable for a wide range of products.

The electrical box and the control panel have been placed on the side of the machine in order to be always easily accessible for any maintenance task



Hydraulic bowl lifters

T series

Our clients can simplify their daily routine when using spiral mixers with removable bowl L and L-R series - Apach Bakery Line offers the T-series hydraulic bowl tilting.

Robust lacquered steel body with anti-vibration stainless steel feet to secure the machine to the floor. Tipping is carried out backwards, either onto the working table or into the divider hopper, as well as to any intermediate height on request.









Planetary mixers

APL series

Modern nutritional trends place increased demands on cooking technologies. This requires high quality ingredients and equipment, ease of use, increased productivity, flexibility and adaptability to the individual needs of everyone.

Apach Bakery Line presents APL series planetary mixers with high performance, suitable for small and medium sized bakeries and pastry shops. These models are equipped with an ultra-precise mechanism that ensures reliability and stability.

Safety is guaranteed by the presence of all protective devices required for modern professional equipment. Already in the standard version the machines can cope with a wide range of required tasks.





Dough sheeters

ASH series

Thanks to partnerships with leading Italian factories, we can offer to our customers a unique range of equipment in terms of their technical characteristics that meet international quality standards.

Apach Bakery Line ASH series dough sheeters are designed to mechanize the processes of rolling various types of dough, including puff pastry and confectionery products of different diameters and thicknesses.







Hydraulic dividers

SE / SQ / ST series

We have thoroughly studied the workflow of pastry and bread makers of all sizes, to bring you simple and practical solutions. Every millimeter of the dough dividers has been planned, inside and out, to bring you perfection: perfect in the ease of use, materials and finishes, assembly and disassembly operations, safety features and ease of cleaning

Apach Bakery Line hydraulic dividers is a classic look combined with the latest innovative developments. Each divider can be equipped with various types of grids to expand its capabilities. Our quick and efficient system of interchangeable grids is designed to achieve the cuts, sizing and shapes best suited for each type of dough, while using the same machine.





Bun rounding dividers

SPA series

In order to offer the consumer something more than traditional rounders, the hydraulic dough divider rounder has been developed. Equipment that meets the requirements for strength, reliability and safety and, at the same time, is distinguished by an exquisite design. Harmonious contours of the work surfaces make it easy to clean, the shape and rounded corners make them comfortable and ergonomic.

The machines produce workpieces of equal weight and shape in just a few seconds. New systems that further add value to our equipment help prevent dangerous situations in everyday tasks without interfering or slowing down your work.

The design is defined not only by aesthetics, but also by functionality, which takes the convenience of daily use to a whole new level.





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Double-arm mixers

TW series

Thanks to professional experience, modern design methods, knowledge of the latest food technologies, we offer optimal, economically and technically sound design solutions.

Apach Bakery Line TW series introduces patented double-arm mixers, featuring a number of significant innovations in comparison to traditional mixers. Firstly, it guarantees greater efficiency and is more environmentally-friendly because there is no oil required on the gears.

The advantage is determined by the increased resource and quiet operation, thanks to the gears made of technopolymer material.

Expanding the space for your creativity, we are ready to offer the machine in various colors, which will emphasize the importance of this tool in bakeries, pastry shops and pizzerias that like to combine high functionality with aesthetic appeal.





Fermenters

M series

Fermenter for liquid natural yeast is a highly technological machine that is able to generate and preserve liquid natural yeast, featuring time and temperature control programs. This innovative machine allows you to work easily, obtaining a product that is consistently uniform, fragrant and digestible.

The main competitive advantage of these machines are 2 temperature circuits: one for heating and one for cooling. This allows the production and storage of starter culture to be performed in fully automatic mode and eliminate even the slightest possibility of operator error.



Bowl guard of transparent plexiglass with ventilation grid



Software Protection - in case of power drop the program will continue to execute cycle since stop



Inox tap of 2" 1/2 removable for cleaning



Dust filter for refrigeration unit



Removable mixing tool with scraper



Bowl inside wall with de-icing system









Volumetric dividers

SDT / SD / SDF series

Thanks to long experience of our partners we can offer you a new productive reality, very efficient, innovative and highly professional. Apach Bakery Line is able to provide machines with high qualitative and technological standards.

The incessant research of perfection in technics and quality of materials is what is guiding our partners every day in projecting and constructing machines in order to better satisfy each customer's own specific request.

The vacuum dividing method is gentle on the dough pieces and carefully preserves the original structure of the product.

The line is designed to meet the professional requirements of bakers and pastry chefs and was built in accordance with a number of important solutions that make the machines easier to use.





Conical rounders

F series

The production of hearth bread after dividing requires the obligatory rounding of the dough pieces, smoothing out irregularities on their surface and creating a film that prevents gases from escaping from the dough.

This high-performance machine is the result of a team of technologists, electronics experts and artisan bakers and pastry chefs.

Machine suitable for rolling soft dough, obtaining rolls of different sizes. Forming is made between a teflon coated rotating cone and two concave spirals, attached to the cone. In the end the dough pieces are perfectly spherical-shaped.









Doser-mixers

DOX/DOMIX series

This line is particularly suitable for industrial and technologically advanced environments with a high process automation and demanding the highest quality standards.

The water doser-mixers DOMIX series are indispensable to standardize and optimize the quality of the dough in the bakery products, both in the industrial and in the artisanal bakeries. The DOMIX series water mixers allow a permanent watch of the water quantity and temperature, to accurately control the leavening process.



High accuracy

The error margins are lower than $\pm 1^{\circ}\text{C}$ on the mixing
 $\pm 1\%$ on the dosing

Simple and intuitive interface

UP and DOWN keys for setting the quantity, START for starting or resuming the dosage, STOP / C for manual stopping or for deleting the memory

Two digital displays

Showing the quantity and the temperature, the latter being detected by a tenth-degree probe

Maximum durability

The stainless steel structure, the double stainless steel impurity filters, and the internal fittings exclusively in bronze, brass and stainless steel







Baguette molders

MBA series

Developed and patented technical solutions are distinguished by unsurpassed performance and practicality and also meet the requirements of food safety. Quality, flexibility and innovation are our hallmarks.

Easy handling

The levers provide a high degree of precision and reduce the load on the adjustment of the rollers, which are responsible for lengthening and shaping the dough pieces.

High quality

The machine is made of steel, the rollers are made of food grade polyethylene. Woolen shaping fabric allows you to gently form the dough into the desired shape

High performance

Due to the ease of use and the quality of the materials produced, the machine has high productivity





Bread slicers

G42 / C42S / CP42S / MI52 series

The line includes floor standing and compact tabletop models. The machines are designed for installation in small bakeries and industrial plants. High efficiency and precision of slicing are the hallmarks of all models, as well as compliance with the latest EU safety regulations.

In addition, the line is distinguished by such characteristics as reliability, ease of cleaning, compact size, quiet operation and ergonomics. Exclusive design and customizable color options make it easy to install in any supermarket or open bakery.

