

Apach
BAKERY *line*

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 line includes baking and electromechanical equipment. We always have best-selling positions in our warehouse, to guarantee delivery in the shortest possible time. In the manufacture of products, only high quality materials are used, which guarantees the durability of the equipment.

The Apach Bakery Line advantage is a 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 which has a narrow professional specialization.

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

The Apach Bakery Line advantage is a 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 which has a narrow professional specialization.

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 create your own bakery, select ready-made solutions especially for you.

CONTENTS

ROTARY RACK OVENS 6

ULTRA-COMPACT ROTARY RACK OVENS. 14

MODULAR DECK OVENS 18

MINI-ROTARY OVENS 22

ELECTRIC CONVECTION OVENS 24

RETARDER CABINETS. 26

RETARDER CHAMBERS 27

PROVING CHAMBERS 28

PLANETARY MIXERS 29

SPIRAL MIXERS 30

SPIRAL MIXERS WITH REMOVABLE BOWL 32

HYDRAULIC BOWL LIFTERS 34

BAGUETTE MOULDING MACHINES. 35

DOUGH SHEETERS 36

HYDRAULIC DIVIDERS 38

BUN ROUNDING DIVIDERS. 42

DOUBLE-ARM MIXERS 44

FERMENTERS 45

VOLUMETRIC DIVIDERS 46

INTERMEDIATE PROVERS 47

CONICAL ROLL FORMING MACHINES 48

DOSER-MEXERS 49

WATER CHILLERS 52

BREAD MILL 53

BREAD SLICERS 54

ROTARY RACK OVENS

J SERIES



The new rotary ovens J series have been projected after specifically studying 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 baking quality. Also they are ideal for the industry since J series ovens are specifically tested for "heavy" uses in continuous baking cycles.

STANDARD EQUIPMENT

- ◆ Version MDCP: multiphase 200-program digital control panel, colour LCD screen and LED display, programmable ignition system and motorized steam damper
- ◆ Version EMP: electromechanical control panel and manual steam damper
- ◆ Front maintenance, all operations can be carried out from the front, from the inside or from the top of the oven
- ◆ 2-speed baking ventilation
- ◆ Hook turning system geared by motor-reducer with safety clutch
- ◆ Impact-free protected silicon joints mounted on the door
- ◆ Hood with extractor
- ◆ Stainless steel double glazed "TOTAL VISION" door equipped with 180° opening system
- ◆ Powerful steam generator of our exclusive conceiving, designed and tested for massive steam productions with very fast recovery times
- ◆ Highly refractory combustion chamber that can be easily inspected, with excellent performances, covered by a 3-years warranty
- ◆ Fast-recovering powerful steam generator
- ◆ Available in electric or fired version (for gas, LPG or gasoil/diesel burner)
- ◆ Rear heat exchanger including a stainless steel highly-refractory firebox with maintenance's left-side access
- ◆ Heavy duty insulation with pre-compressed rockwool panels
- ◆ Rising baking ventilation through 4 air outlets with vertical-flow (from bottom to top) granting a better product development and higher quality bread
- ◆ Stainless steel interior/exterior

OPTIONS / ACCESSORIES

- ◆ Turntable
- ◆ Longer hook for standard racks H=1810mm
- ◆ Automatic rack lifter (motorized)
- ◆ Tunnel version with 1 supplementary back-door (ideal for supermarkets)
- ◆ Display on the hood showing the remaining baking time and current chamber temperature

ADVANTAGES

- ◆ Front maintenance
- ◆ The most powerful steam generator (within Apach Bakery Line range)
- ◆ Racks 1950 mm high: +10% extra production thanks to extra 2 levels with the same pitch
- ◆ A complete set of options required for any type of product
- ◆ Modern and technological design

EQUIPMENT		
EMP	MDCP	
✗	✓	Multi-phase digital control panel with 200 programs with 5/10 baking phases and automatic steam damper, import / export recipes from USB
✓	✗	Electromechanical control panel
✗	✓	Weekly programmable ignition system (2 daily)
✓	✓	2 speed baking ventilation - ideal for delicate pastry or soft bread
✓	✓	Longer hook for standard racks H=1810 mm
✓	✓	"SOLE EFFECT" rising baking ventilation through 4 air outlets with vertical-flow from bottom to top
✓	✓	Hood equipped with extractor
✓	✓	Stainless steel double glazed door equipped with 180° opening system for an easy handling of racks in narrow places
✓	✓	Heavy duty insulation with pre-compressed rockwool panels
✓	✓	Stainless steel interior/exterior
✓	✓	Powerful steam generator placed next to the heat exchanger granting excellent steam production, quick recovery times and uniform steam distribution
✗	✓	Automatic damper for steam removal
✓	✗	Manual damper for steam removal
✓	✓	Innovative BUILT-IN DOOR GASKET system (patented) to avoid any impact with racks
✓	✓	The oven is delivered disassembled (on request in 3 modules or fully assembled)
✓ Default ✗ Option		

THE LINEUP J SERIES (TRAYS 60X80) ELECTRIC								
Model	Control panel	Assembly	Dimensions			Weight	Power	Average consumption
			L	W	H			
			mm	mm	mm			
J68E MDCP HOOK	Multi-phase digital	Unassembled	1600	1500	2600	1200	54+2,5	33
J68E MDCP3M HOOK		3 modules						
J68E MDCPTA HOOK		Total assembled						
J68E MDCPT TURNTABLE		Unassembled				1280		
J68E MDCPT3M TURNTABLE		2 modules						
J68E MDCPTTA TURNTABLE		Total assembled						

THE LINEUP J SERIES (TRAYS 60X80) BURNER								
Model	Control panel	Assembly	Dimensions			Weight	Power	Average consumption
			L	W	H			
			mm	mm	mm			
J68C MDCP HOOK	Multi-phase digital	Unassembled	1900	1500	2600	1250	60000	35000
J68C MDCP3M HOOK		3 modules						
J68C MDCPTA HOOK		Total assembled						
J68C MDCPT TURNTABLE		Unassembled				1330		
J68C MDCPT3M TURNTABLE		3 modules						
J68C MDCPTTA TURNTABLE		Total assembled						
J68C EMP HOOK	Electromechanical	Unassembled	1900	1500	2600	1250	60000	35000
J68C EMP3M HOOK		3 modules						
J68C EMPTA HOOK		Total assembled						
J68C EMPT TURNTABLE		Unassembled				1330		
J68C EMPT3M TURNTABLE		3 modules						
J68C EMPTTA TURNTABLE		Total assembled						

THE LINEUP J SERIES (TRAYS 60X100 / 80X100) ELECTRIC								
Model	Control panel	Assembly	Dimensions			Weight	Power	Average consumption
			L	W	H			
			mm	mm	mm			
J106/108E MDCP HOOK	Multi-phase digital	Unassembled	1800	1700	2600	1300	70,2+3	43
J106/108E MDCP3M HOOK		3 modules						
J106/108E MDCPTA HOOK		Total assembled						
J106/108E MDCPT TURNTABLE		Unassembled				1380		
J106/108E MDCPT3M TURNTABLE		2 modules						
J106/108E MDCPTTA TURNTABLE		Total assembled						

THE LINEUP J SERIES (TRAYS 60X100 / 80X100) BURNER								
Model	Control panel	Assembly	Dimensions			Weight	Power	Average consumption
			L	W	H			
			mm	mm	mm			
J106/108C MDCP HOOK	Multi-phase digital	Unassembled	2150	1700	2600	1550	80000	35000
J106/108C MDCP3M HOOK		3 modules						
J106/108C MDCPTA HOOK		Total assembled						
J106/108C MDCPT TURNTABLE		Unassembled				1630		
J106/108C MDCPT3M TURNTABLE		3 modules						
J106/108C MDCPTTA TURNTABLE		Total assembled						
J106/108C EMP HOOK	Electromechanical	Unassembled	2150	1700	2600	1550	80000	35000
J106/108C EMP3M HOOK		3 modules						
J106/108C EMPTA HOOK		Total assembled						
J106/108C EMPT TURNTABLE		Unassembled				1630		
J106/108C EMPT3M TURNTABLE		3 modules						
J106/108C EMPTTA TURNTABLE		Total assembled						

ROTARY RACK OVENS

G SERIES



Compact dimensions, solid structure, refined design and great functionality at the same time. Apach Bakery Line G series rotary ovens are highly reliable products that offer wide warranties of quality to the most exigent users.

STANDARD EQUIPMENT

- ◆ TS version: TOUCH SCREEN control panel with 7" TFT, 99 multiphase programs with products' images, programmable steam damper
- ◆ DP version: digital control panel with new generation multifunction-rotary swith for quick selection of the different controls, LCD screen, 30 storable programs, 2-speed baking ventilation
- ◆ EMP version: : electromechanical control panel
- ◆ Hook turning system geared by motor-reducer with safety clutch
- ◆ 2-speed baking ventilation (ideal for delicate pastry or soft bread)
- ◆ Impact-free protected silicon joints mounted on the door
- ◆ Hood with extractor
- ◆ Stainless steel double glazed "TOTAL VISION" door equipped with 180° opening system
- ◆ Powerful steam generator designed and tested for massive steam production with very fast recovery times
- ◆ Highly refractory combustion chamber that can be totally inspected, with excellent performances, covered by a 3-years warranty
- ◆ Fast-recovering powerful steam generator
- ◆ Access to the burner or resistances from the left side
- ◆ Available in electric or fired version (for gas, LPG or gasoil/diesel burner)
- ◆ Rear heat exchanger including stainless steel highly-refractory firebox with left-side access for maintenance
- ◆ Heavy duty insulation with pre-compressed rockwool panels
- ◆ Practical upper rotation hook allowing the rack's movement and the oven's cleaning
- ◆ Stainless steel interior/exterior

OPTIONS / ACCESSORIES

- ◆ Turntable (except G46 range)
- ◆ Automatic rack lifter (except G46 range)
- ◆ Access to the burner or resistances from the right side
- ◆ Extra powered heating elements for electric ovens - intensive use or frozen bread
- ◆ Display on the hood showing baking time/chamber temperature

ADVANTAGES

- ◆ Solid structure
- ◆ Refined design and functional
- ◆ Optimal energy consumption
- ◆ A complete set of options required for any type of product
- ◆ Modern and technological design

EQUIPMENT			
EMP	DP	TS	
✗	✗	✓	TOUCH SCREEN control panel with 7" TFT, 99 multiphase programs with products' images, programmable steam damper
✗	✓	✗	Digital control panel with new generation multifunction-rotary swith for quick selection of different controls, LCD screen, 30 storable programs
✓	✗	✗	Electromechanical control panel
✓	✓	✓	2-speed baking ventilation (ideal for delicate pastry or soft bread)
✓	✓	✓	Hook turning system geared by motor-reducer with safety clutch
✓	✓	✓	Hood equipped with extractor
✓	✓	✓	Stainless steel double glazed door equipped with 180° opening system
✓	✓	✓	Heavy duty insulation with pre-compressed rockwool panels
✓	✓	✓	Stainless steel interior/exterior
✓	✓	✓	Powerful steam generator (protected by a patent), designed and tested for massive steam production with very short recovery times
✗	✓	✓	Automatic damper for steam removal
✓	✗	✗	Manual damper for steam removal
✓	✓	✓	External electrical cabinet (positioned at the back, top or wall)
✓	✓	✓	The oven is delivered disassembled (on request in 2 or 3 modules or fully assembled)

✓ Default
 ✗ Option

THE LINEUP G SERIES (TRAYS 40X60) ELECTRIC									
Model	Version	Control panel	Assembly	Dimensions			Weight	Power	Average consumption
				L	W	H			
				mm	mm	mm	kg	kW	kW/h
G46E TS	Premium	Touch screen	Unassembled	1000	1420	2340	650	24+1,5	18
G46E TS2M		Touch screen	2 modules						
G46E TSTA		Touch screen	Total assembled						
G46E DP		Digital	Unassembled						
G46E DP2M		Digital	2 modules						
G46E DPTA	Basic	Digital	Total assembled						
G46E EMP		Electromechanical	Unassembled						
G46E EMPTA		Electromechanical	Total assembled						

THE LINEUP G SERIES (TRAYS 40X60) BURNER									
Model	Version	Control panel	Assembly	Dimensions			Weight	Power	Average consumption
				L	W	H			
				mm	mm	mm	kg	Kcal/h	Kcal/h
G46C TS	Premium	Touch screen	Unassembled	1000	1420	2340	700	40000	25000
G46C TS2M		Touch screen	2 modules						
G46C TSTA		Touch screen	Total assembled						
G46C DP		Digital	Unassembled						
G46C DP2M		Digital	2 modules						
G46C DPTA		Digital	Total assembled						
G46C EMP	Basic	Electromechanical	Unassembled						
G46C EMPTA		Electromechanical	Total assembled						

THE LINEUP G SERIES (TRAYS 60X80) ELECTRIC									
Model	Version	Control panel	Assembly	Dimensions			Weight	Power	Average consumption
				L	W	H			
				mm	mm	mm	kg	kW	kW/h
G68E TS HOOK	Premium	Touch screen	Unassembled	1430	1970	2540	1200	49+2,3	36
G68E TST TURNTABLE		Touch screen							
G68E DP HOOK		Digital							
G68E DPT TURNTABLE		Digital							
G68E EMP HOOK	Basic	Electromechanical					1200		
G68E EMPT TURNTABLE		Electromechanical							

THE LINEUP G SERIES (TRAYS 60X80) BURNER									
Model	Version	Control panel	Assembly	Dimensions			Weight	Power	Average consumption
				L	W	H			
				mm	mm	mm	kg	Kcal/h	Kcal/h
G68C TS HOOK	Premium	Touch screen	Unassembled	1430	1970	2540	1255	40000	25000
G68C TST TURNTABLE		Touch screen							
G68E DP HOOK		Digital							
G68E DPT TURNTABLE		Digital							
G68E EMP HOOK	Basic	Electromechanical					1255		
G68E EMPT TURNTABLE		Electromechanical							

ULTRA-COMPACT ROTARY OVENS

B SERIES



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

B series allows to reduce consumptions by more than 30% compared to the traditional rotary rack ovens. B series ovens also allow the installation between 3 walls where the maintenance is carried out only from the inside or from the top of the oven.

STANDARD EQUIPMENT

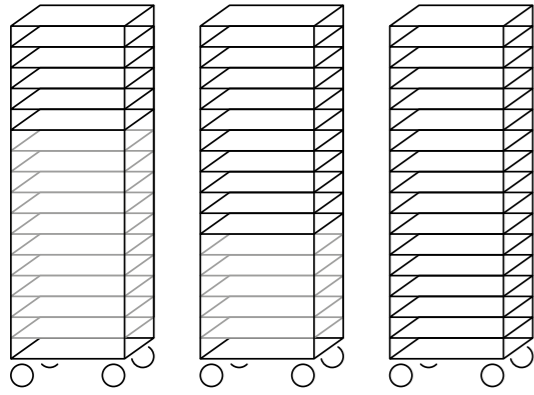
- ◆ Digital control panel with new generation multifunction-rotary swith for quick selection of different controls, LCD screen, 30 storable programs
- ◆ Weekly programmable ignition system
- ◆ Upper hook turning system
- ◆ 2-speed baking ventilation: high speed for bread and usual pastry, low speed ideal for delicate products
- ◆ High performance steam generator with reduced recovery time
- ◆ Stainless steel interior and exterior
- ◆ Hood with extractor
- ◆ Gaskets mounted on the door to avoid impact with the racks - for better sealing and longer gasket life
- ◆ Stainless steel door with 180° opening system (for an easy handling of the racks in narrow places) and double glass, with external glass opening for easy cleaning
- ◆ High efficiency thermal insulation thanks to compressed HD rockwool panels
- ◆ Electric integrated in the front left column under the control panel (to avoid the waste of space occupied by the "traditional" external electric boxes)
- ◆ Delivered in 2 modules, installation in less than 2 hours

OPTIONS / ACCESSORIES

- ◆ Electromechanical control panel
- ◆ TOUCH SCREEN control panel with 7" TFT, 99 multiphase programs with products' images, programmable steam damper
- ◆ Reinforced steam generator
- ◆ Steam condenser
- ◆ FS version allows to cut the consumptions by 33% or 66% when not baking a complete rack, the consumptions will be the same of a 5 or 10 trays convection oven
- ◆ Oven delivered completely assembled

ADVANTAGES

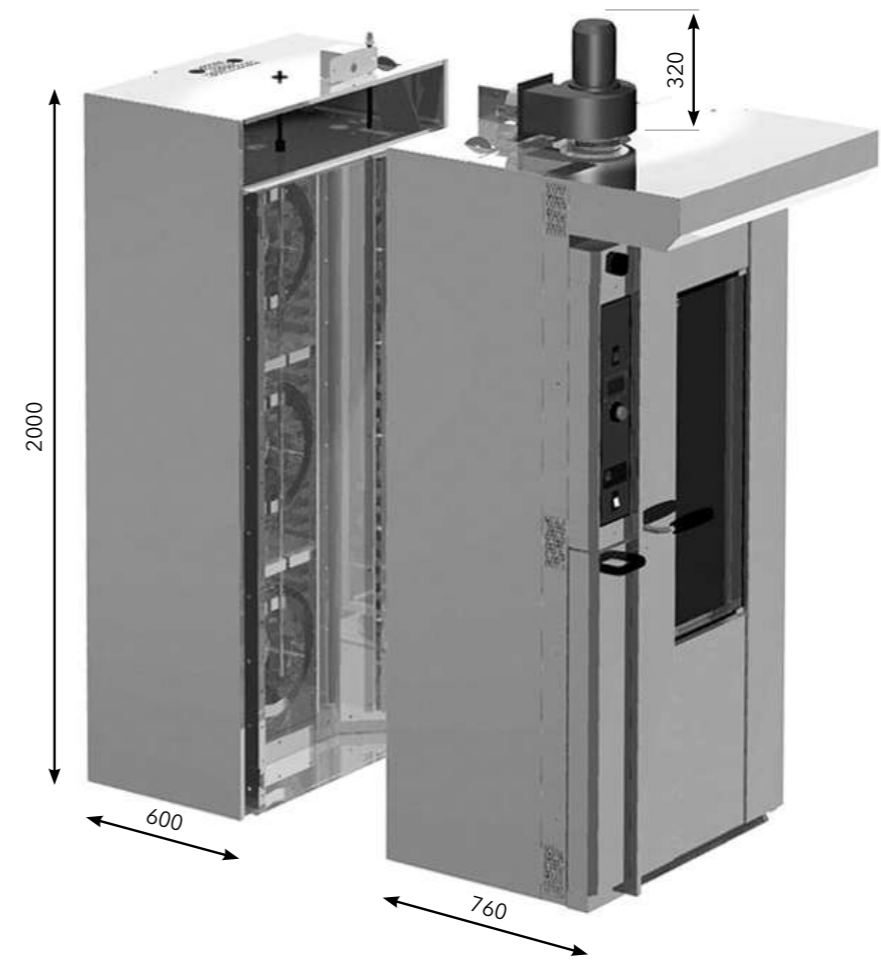
- ◆ Ultra compact rotary oven - perfect solution if there is only small space available
- ◆ Oven suitable for quick installations in rooms with narrow access: delivered in 2 modules, B46 can pass through 800mm wide doors, installation time 2 hours
- ◆ Economic consumption
- ◆ Fully-equipped oven able to bake any type of product
- ◆ Installation between 3 walls where the maintenance is carried out only from the front or from the top of the oven
- ◆ Oven with modern and technological design



B-FS electric version is the first three-section rotary rack oven (patented) which allows to reduce the consumptions by 33% or 66% when baking of a complete rack is not needed: you can decide whether to bake 5, 10 or 15/18 trays and thus to use 1/3, 2/3 or 3/3 of the power. No more money wasted on the unnecessary consumption of your old oven!

THE LINEUP B SERIES (TRAYS 40X60) ELECTRIC									
Model	Version	Control panel	Assembly	Dimensions			Weight kg	Power kW	Average consumption kW/h
				L	W	H			
				mm	mm	mm			
B46E TS	Basic	Touch screen	2 modules	950	1240	2320	450	24+1,5	24
B46E TSTA		Touch screen	Total assembled						
B46E DP		Digital	2 modules						
B46E DPTA		Digital	Total assembled						
B46E EMP		Electromechanical	2 modules						
B46E EMPTA		Electromechanical	Total assembled						
B46E-FS TS	Premium	Touch screen	2 modules	950	1240	2320	450	24+1,5	24
B46E-FS TSTA		Touch screen	Total assembled						
B46E-FS DP		Digital	2 modules						
B46E-FS DPTA		Digital	Total assembled						
B46E-FS EMP		Electromechanical	2 modules						
B46E-FS EMPTA		Electromechanical	Total assembled						

THE LINEUP B SERIES (TRAYS 40X60) BURNER									
Model	Version	Control panel	Assembly	Dimensions			Weight kg	Power Kcal/h	Average consumption Kcal/h
				L	W	H			
				mm	mm	mm			
B46C TS	Basic	Touch screen	2 modules	950	1240	2320	500	35000	18000
B46C TSTA		Touch screen	Total assembled						
B46C DP		Digital	2 modules						
B46C DPTA		Digital	Total assembled						
B46C EMP		Electromechanical	2 modules						
B46C EMPTA		Electromechanical	Total assembled						



Hook turning system



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



Double-glazed stainless steel door with 180° opening system for ease of use in confined spaces helps prevent operator hand burns that often occur when doors are opened 90°



Safety handle inside the oven to protect the user from accidental closing

MODULAR ELECTRIC DECK OVENS

E SERIES



Multi-purpose electric modular deck ovens available in different models from 2 to 6 trays 400x600 mm on each deck, possibility to install up to 5 chambers.

Apach Bakery Line E series ovens are a compact solution with increased productivity, especially if equipped with integrated loaders - no compromises!

3 TYPES OF BAKING CHAMBERS

BAKERY DECK COMPLETE WITH BUILT-IN STEAM GENERATOR (PA)

Glazed doors opening upwards, agglomerate stone

PASTRY DECK WITHOUT STEAM GENERATOR (PS)

Glazed doors opening upwards, agglomerate stone

PIZZA DECK (PZ)

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

STANDARD EQUIPMENT

- ◆ Digital control panel
- ◆ 30 programmable settings
- ◆ Weekly programmable ignition system
- ◆ 3 power zones display % CEILING -% FLOOR -% FRONT
- ◆ Glazed door opening upwards (standard PA / PS)
- ◆ Stainless steel door equipped with 1 or 2 portholes opening downwards (standard PZ - optional PA / PS)
- ◆ Bread (PA) and pastry (PS) chambers equipped with 20 mm high cement agglomerate baking soles with metal frame granting excellent heat transmission both for direct baking on soles or on trays
- ◆ Pizza (PZ) chambers are equipped with special refractory soles for pizza baking
- ◆ Stainless steel exterior
- ◆ High efficiency thermal insulation thanks to compressed rockwool panels
- ◆ Two insulation modules on the top and the bottom part of the oven

OPTIONS / ACCESSORIES

- ◆ Traditional digital control panel showing 2 temperatures (ceiling / floor)
- ◆ Electromechanical control panel
- ◆ Rear electric / hydraulic connection kit
- ◆ Stainless steel supports on castors, available in different heights, with or without tray guides
- ◆ Stainless steel provers with or without steam generator on castors
- ◆ Loading setters for stone baking for manual loading/unloading
- ◆ Integrated loading system for non-stop baking cycles
- ◆ Stainless steel hood, available with extractor and steam condenser

E SERIES BAKING CHAMBER DIMENSIONS											
BAKING CHAMBER	Trays capacity 40x60 cm	Weight kg	Deck dimensions			Outer dimensions			Steam	Electric power	
			Length	Width	Height	Length	Width	Height		A*	B**
			mm	mm	mm	mm	mm	mm		kW	kW/h
E2 18 PA		150	680	950	180	1040	1155+80	330	✓	5	2,1 (2,5)
E2 24 PA		170	680	950	240	1040	1155+80	390	✓	5	2,1 (2,5)
E2 18 PS		125	680	950	180	1040	1155+80	330	✗	4,1	2,1
E2 24 PS		145	680	950	240	1040	1155+80	390	✗	4,1	2,1
E2 18 PZ	4-6 pizza Ø 28-30	145	680	950	180	1040	1200+80	330	✗	5,9	3,5
E2L 18 PA		165	950	850	180	1310	1055+80	330	✓	6,3	2,8 (3,2)
E2L 24 PA		185	950	850	240	1310	1055+80	390	✓	6,3	2,8 (3,2)
E2L 18 PS		140	950	850	180	1310	1055+80	330	✗	5,4	2,8
E2L 24 PS		160	950	850	240	1310	1055+80	390	✗	5,4	2,8
E2L 18 PZ	6 pizza Ø 28-30	160	950	850	180	1310	1100+80	330	✗	7,9	4,7
E4L 18 PA		240	1420	850	180	1780	1055+80	330	✓	9,7	4,1 (4,9)
E4L 24 PA		270	1420	850	240	1780	1055+80	390	✓	9,7	4,1 (4,9)
E4L 18 PS		215	1420	850	180	1780	1055+80	330	✗	7,9	4,1
E4L 24 PS		245	1420	850	240	1780	1055+80	390	✗	7,9	4,1
E4L 18 PZ	8-10 pizza Ø 28-30	245	1420	850	180	1780	1000+80	330	✗	11,1	6,7
E4 18 PA		220	950	1350	180	1310	1555+80	330	✓	9,3	3,8 (5,6)
E4 24 PA		250	950	1350	240	1310	1555+80	390	✓	9,3	3,8 (5,6)
E4 18 PS		195	950	1350	180	1310	1555+80	330	✗	7,5	3,8
E4 24 PS		225	950	1350	240	1310	1555+80	390	✗	7,5	3,8
E6 18 PA		325	1420	1350	180	1780	1555+80	330	✓	12,9	5,7 (6,6)
E6 24 PA		365	1420	1350	240	1780	1555+80	390	✓	12,9	5,7 (6,6)
E6 18 PS		300	1420	1350	180	1780	1555+80	330	✗	11,1	5,7
E6 24 PS		340	1420	1350	240	1780	1555+80	390	✗	11,1	5,7

*A = Installed power
**B = Average consumption (with the steam generator running)

MODULAR DECK OVENS WITH STAND									
Model		Deck capacity mm	Control panel	Dimensions			Weight kg	Power kW	
Open stand	Stand with tray holder			Length mm	Width mm	Height mm			
E2K1L DP	E2K1S DP	600x800	Digital	1040	1235	1735	425	10,5	
E2K2L DP	E2K2S DP		Digital			2120	575	15,5	
E2K2L EMP	E2K2S EMP		Electromechanical			2120	575	15,5	
E2K3L DP	E2K3S DP		Digital			2355	725	20,5	
E2K4L DP	E2K4S DP		Digital			2225	595	15,5	
E2K6L DP	E2K6S DP		Digital			2145	635	15,5	
E2LK1L DP	E2LK1S DP	800x600	Digital	1310	1135	2035	485	13,1	
E2LK2L DP	E2LK2S DP		Digital			2165	620	18,9	
E2LK2L EMP	E2LK2S EMP		Electromechanical			2165	620	18,9	
E2LK3L DP	E2LK3S DP		Digital			2355	785	25,7	
E2LK4L DP	E2LK4S DP		Digital			2225	640	18,9	
E2LK6L DP	E2LK6S DP		Digital			2145	620	18,9	
E4K2L DP	E4K2S DP	800x1200	Digital	1310	1635	2165	810	28,4	
E4K3L DP	E4K3S DP		Digital			2555	1060	37,7	
E4K4L DP	E4K4S DP		Digital			2225	840	28,4	
E4K6L DP	E4K6S DP		Digital			2145	900	28,4	
E4K8L DP	E4K8S DP		Digital			2415	1220	47,0	
E4LK2L DP	E4LK2S DP		Digital			2165	870	29,6	
E4LK2L EMP	E4LK2S EMP	Electromechanical	2165	870	29,6				
E4LK3L DP	E4LK3S DP	1200x800	Digital	1780	1135	2355	1110	39,3	
E4LK4L DP	E4LK4S DP		Digital			2225	900	29,6	
E4LK6L DP	E4LK6S DP		Digital			2145	960	29,6	
E6K2L DP	E6K2S DP		Digital			2165	1135	39,2	
E6K5L DP	E6K5S DP		Digital			2295	1440	52,1	
E6K6L EMP	E6K6S EMP		Electromechanical			2245	1235	39,2	
E6K8L DP	E6K8S DP	1400x1200	Digital	1780	1635	2415	1755	64,5	
			Digital						

MODULAR DECK OVENS WITH PROVER							
Model	Deck capacity mm	Control panel	Dimensions			Weight kg	Power kW
			Length mm	Width mm	Height mm		
E2K1P DP	600x800	Digital	1040	1235	1755	520	12,5
E2K2P DP		Digital			2120	635	17,5
E2K3P DP		Digital			2510	805	22,5
E2K4P DP		Digital			2180	635	17,5
E2K5P DP		Digital			2450	765	22,5
E2LK2P DP	800x600	Digital	1310	1135	2120	695	20,9
E2LK3P DP		Digital			2510	880	27,7
E2LK4P DP		Digital			2180	735	21,4
E2LK5P DP		Digital			2450	840	27,7
E2LK6P DP		Digital			2300	770	21,4
E4K2P DP	800x1200	Digital	1310	1635	2120	915	30,4
E4K3P DP		Digital			2510	1165	39,7
E4K4P DP		Digital			2180	945	30,4
E4K5P DP		Digital			2450	1135	39,7
E4LK1P DP	1200x800	Digital	1780	1135	1940	735	21,9
E4LK2P DP		Digital			2120	955	31,6
E4LK3P DP		Digital			2510	1225	41,3
E4LK7P DP		Digital			2240	1015	31,6
E6K6P DP	1400x1200	Digital	1780	1635	2315	1385	41,2

Configurations	Designation
K1	2 decks 180 mm
K2	3 decks 180 mm
K3	3 decks 180 mm + 1 deck 240 mm
K4	2 decks 180 mm + 1 deck 240 mm
K5	4 decks 180 mm
K6	3 decks 240 mm
K7	1 deck 180 mm + 2 decks 240 mm
K8	5 decks 180 mm
L	Open stand on wheels without tray holder
S	Stand on wheels complete with tray holder
P	Prover

MINI-ROTARY OVENS

C SERIES



New generation mini-rotary ovens C series present a complete solution ideal for pastry shops and café-bakeries. ALL-IN-ONE baking solution: rotary rack oven matched with a static chamber (upon request) or a prover. Maximum flexibility within minimum footprint!

STANDARD EQUIPMENT

- ◆ Digital control panel with new generation multifunction rotary switch for quick selection of different controls, LCD screen, 30 storable programs
- ◆ Weekly programmable ignition system
- ◆ Upper hook turning system
- ◆ 2-speed baking ventilation: high speed for bread and usual pastry, low speed ideal for delicate products
- ◆ High performance steam generator
- ◆ External electric box (to be fixed on the side, on the rear or put on the top of the oven or on a nearby wall)
- ◆ Hood with extractor
- ◆ Stainless steel interior/exterior
- ◆ Gaskets mounted on the door with metal cover to avoid possible damage
- ◆ High efficiency thermal insulation thanks to compressed HD rockwool panels
- ◆ Delivered in 2 or 3 modules, installation in less than 2 hours
- ◆ Supplied with nr.1 10 levels baking rack (also available with a 7, 8, 9 or 11 levels rack, on customer's request)

THE LINEUP C SERIES BURNER									
Model	Stand on wheels	Control panel	Assembly	Dimensions			Weight	Power	Average consumption
				L	W	H			Kcal/h
				mm	mm	mm	kg		
C46CS TSTA	With tray holder	Touch screen	Total assembled	950	1240	2390	1,5kW + 18000 Kcal/h	9000	
C46CS DPTA		Digital							
C46CS EMPTA		Electromechanical							
C46CP TSTA	Prover	Touch screen							
C46CP DPTA		Digital							
C46CP EMPTA		Electromechanical							

OPTIONS / ACCESSORIES

- ◆ Electromechanical control panel
- ◆ TOUCH SCREEN control panel with 7" TFT, 99 multiphase programs with products' images, programmable steam damper
- ◆ Double steam generator for bread that needs excess steam
- ◆ FS version (it allows to cut the consumptions of 50% when not baking a complete rack, the consumptions will be the same of a 5-tray- convection oven)
- ◆ Stainless steel support with or without tray holder, with or without wheels
- ◆ Stainless steel prover with temperature control, ventilated, with or without steam generator, on wheels
- ◆ Rack support on wheels (requested only when loading/unloading the baking rack)
- ◆ Oven delivered completely assembled

ADVANTAGES

- ◆ All-in-one baking solution: rotary rack oven matched with a static chamber (upon request) or a prover
- ◆ Quick installation! In about 2-3 hours it will be possible to begin baking; delivered in 2 or 3 modules, it can pass through 850mm wide doors
- ◆ "Consumption watcher" oven: FS electric versions hugely reduce the consumptions
- ◆ Fully-optional oven able to bake any type of product

THE LINEUP C SERIES ELECTRIC															
Model	Stand on wheels	Control panel	Assembly	Dimensions			Weight	Power	Average consumption						
				Length	Width	Height				kg	kW	kW/h			
				mm	mm	mm									
C46E DPTA	Without tray holder	Digital	Total assembled	950	1240	2390	435	16 + 1,5	8						
C46E-FS DPTA		Digital													
C46E EMPTA		Electromechanical													
C46ES DPTA	With tray holder	Digital					Total assembled			950	1240	2390	445	16 + 1,5	8
C46ES-FS DPTA		Digital													
C46ES EMPTA		Electromechanical													
C46EP DPTA	Prover	Digital	Total assembled	950	1240	2390		476	16 + 1,5				8		
C46EP-FS DPTA		Digital													
C46EP EMPTA		Electromechanical													
C46EL TSTA+E218PA/C	With deck oven	Touch screen					Total assembled	1040		2350	530	530		16 + 1,5	8
C46EL DPTA+E218PA/C		Digital													
C46EL EMPTA+E218PA/C		Electromechanical													
C46EP TSTA+E218PA/C	With deck oven on prover	Touch screen	Total assembled	1040	2710	590			590			16 + 1,5	8		
C46EP DPTA+E218PA/C		Digital													
C46EP EMPTA+E218PA/C		Electromechanical													

ELECTRIC CONVECTION OVENS

K SERIES



Electric convection ovens for bakery and pastry products. The convection ovens K series have 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 compact oven.

STANDARD EQUIPMENT

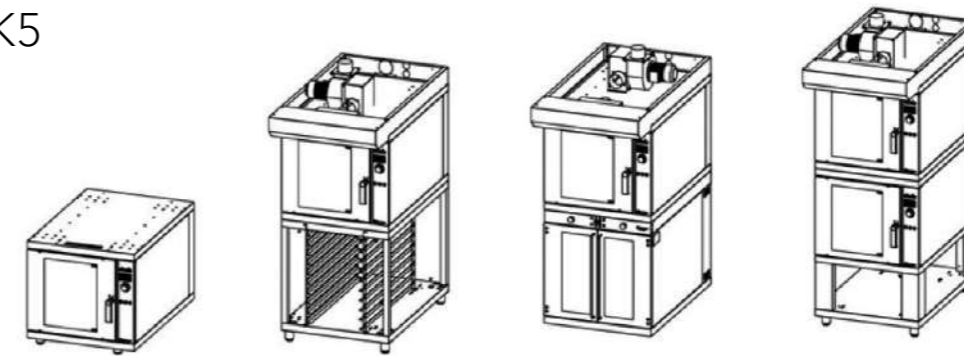
- ◆ Digital control panel controlled by a multi-function scroll selector, with LCD screen and LED display, 30 storable programs
- ◆ Weekly programmable ignition system
- ◆ High performance steam generator
- ◆ Manual steam damper
- ◆ 2-speed baking ventilation: regular or low ventilation speed for delicate or liquid products
- ◆ "Sole effect" baking ventilation to grant better product development
- ◆ Automatic programmed reversion of fan rotation to optimize the baking result
- ◆ Stainless steel interior and exterior
- ◆ Stainless steel door with 180° opening system and double glass with opening external glass for easy cleaning
- ◆ Standart configuration with control panel on the right and left door opening
- ◆ Door closing with handle rotation

OPTIONS / ACCESSORIES

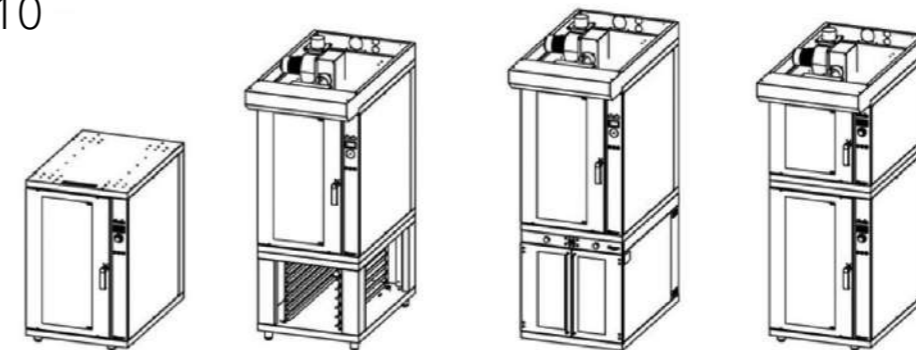
- ◆ Electromechanical control panel
- ◆ 199 program-full-automatic digital control panel with 5/10 baking-phases, steam impulses system and automatic damper
- ◆ Stainless steel hood available also with extractor and steam condenser for rooms without chimneys
- ◆ Static deck oven for combined store baking solutions
- ◆ Stainless steel stand on wheels available also with trays holder
- ◆ Stainless steel prover on wheels, heated, available with or without steam generator

COMBINATION OPTIONS

K5



K10



THE LINEUP K SERIES							
Model	Stand	Control panel	Dimensions			Weight	Power
			Length	Width	Height		
			mm	mm	mm		
K5P60S MDP	With tray holder	Multi-phase digital	780	1150	1885	230	8
K5P60S EMP		Electromechanical			1855		
K5P60P MDP	With prover	Multi-phase digital			1855	320	10
K5TS DP + E218PA	With deck oven on stand with tray holder	Digital	1040	1280	2235	385	13
K5TP DP + E218PA	With deck oven on prover	Digital	1040	1280	2185	435	15
K10P60S MDP	With tray holder	Multi-phase digital	780	1150	2115	305	16
K10P60S EMP		Electromechanical					
K10P60P MDP	With prover	Multi-phase digital			2235	405	18

RETARDER CABINETS

TCRP SERIES

ADVANTAGES

FLEXIBILITY OF PRODUCTION

Slowing down the proofing allows you to build up stock before baking early in the morning. These cabinets are perfect assistant when planning and forecasting production for busy days, weekends and holidays.

Careful use of cold technology and slow, sequential fermentation in a controlled environment makes it possible to delay the proofing for as long as necessary (up to 72 hours) and to schedule baking at a predetermined time.

The technology allows the users to program the proving at the desired time by setting 5 work phases: stopping, holding, reactivating, proving and storage.

STOPPING

The products are subjected to rapid cooling. The fermentation activity of the yeasts is inhibited.

HOLDING

The temperature is kept below 3°C. Yeast cells remain inactive until recovery.

REACTIVATION

The temperature gradually increases. The fermentation activity of the yeasts is slowly regenerated.

PROVING

The temperature and humidity increase up to the set value. The fermentation of the dough is complete.

STORAGE

The products are stored at the desired temperature between -5°C and +10°C or -18°C and +10°C (depending on the mode) and humidity levels until baking.



MANUAL PROVING

It is possible to activate a direct proving program. The cabinet preserves the dough in optimal condition at the end of the program until baking.

CONTINUOUS CYCLE

The operator can use the manual function to set the time, temperature, humidity and ventilation levels. The cabinet proves the dough using a continuous cycle without stopping.

The range has modern, intuitive, comprehensive touch controls. Highest accuracy and reliability in the temperature and humidity control. Humidity produced by a steam generator and regulated by the control board. Consistent air flow circulation. Equipped with 20 pairs of "L" shaped slides.

THE LINEUP TCRP SERIES

Model	Tray size	Trays capacity	Operating temperature °C	Power kW	Weight kg	Dimensions		
						Lenght	Wight	Height
						mm	mm	mm
TCRP40601P	400x600	20	-5 / +35	0,98	145	635	1004	2090
TCRP40601P GS			-18 / +35	1,39	160			
TCRP60801P	600x800	20	-5 / +35	0,98	210	820	1104	2110
TCRP60801P GS			-18 / +35	1,39	160			

RETARDER CHAMBERS

RP SERIES



Structure of isothermal and modular panels of 60 mm thickness, sandwich type and polyurethane made. Galvanized painted steel with injection of polyurethane high-density foam. On request, inside and outside covering in steel AISI 304.

Floor in stratified phenolic polymer with maximum capacity of 160 kg per a wheel. Single or double full doors on self-lifting hinges.

Door complete with handle with key and a safety handle inside with luminescent coloring.

Evaporator with increased exchange surface. The evaporator modular composition ensures at any time the correct matching with the retarder prover dimensions allowing maximum efficiency and better air distribution.

THE LINEUP RP SERIES

Model	Floor	Racks	Doors	Power	Weight	Dimensions			
						kW	kg	Length mm	Width mm
				RP40601P1C	×	1	1	6	320
RP40601P2C	×	2	1	360	950	1350			
RP40602P4C	×	4	2	400	1150	1550			
RP60801P2C	×	2	1	420	1150	1750			
RP60801P3C	×	3	1	500	1150	2550			
RP60802P2CT	×	2	2	420	1150	1750			
RP60802P4C	×	4	2	540	1750	2150			
RP60802P6C	×	6	2	640	2550	2150			
RP40601P1CB	✓	1	1	340	950	950	2350		
RP40601P2CB	✓	2	1	380	950	1350			
RP40602P4CB	✓	4	2	440	1150	1550			
RP60801P2CB	✓	2	1	460	1150	1750			
RP60801P3CB	✓	3	1	560	1150	2550			
RP60802P2CTBT	✓	2	2	460	1150	1750			
RP60802P2CTB	✓	2	2	460	1150	1750			
RP60802P4CB	✓	4	2	620	1750	2150			
RP60802P6CB	✓	6	2	760	2550	2150			

PROVING CHAMBERS P SERIES



The chambers produce constant and programmable conditions of temperature and humidity, to make the result of proving homogeneous and perfect.

Aluminium structure in isothermal and modular panels of 40 mm thickness, sandwich type.

Climatic unit produces a stable mixture of heat and steam and distributes it in every point of the chamber.

The controller adjusts the temperature and the quantity of steam, the hygostat allows constant and accurate monitoring of humidity.

On request floor in stainless steel and electromechanical control panel are available.

THE LINEUP P SERIES

Model	Floor	Racks	Doors	Power	Weight	Dimensions		
						Length	Width	Height
						mm	mm	mm
P40601P1C	✗	1	1	6	199	700	950	2300
P40601P2C	✗	2	1		213	700	1600	
P40602P2C	✗	2	2		230	1300	1000	
P40602P4C	✗	4	2		254	1330	1600	
P60801P1C	✗	1	1		200	900	1150	
P60801P2C	✗	2	1		226	900	1930	
P60802P2C	✗	2	2		255	1700	1140	
P60802P4C	✗	4	2		275	1700	1930	
P60802P6C	✗	6	2		291	1700	2800	
P40601P1CB	✓	1	1		210	700	950	
P40601P2CB	✓	2	1		232	700	1600	
P40602P2CB	✓	2	2		250	1300	1000	
P40602P4CB	✓	4	2		290	1330	1600	
P60801P1CB	✓	1	1		236	900	1150	
P60801P2CB	✓	2	1		256	900	1930	
P60802P2CB	✓	2	2		288	1700	1140	
P60802P4CB	✓	4	2	334	1700	1930		
P60802P6CB	✓	6	2	372	1700	2800		

PLANETARY MIXERS APL SERIES



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 professional equipment.

High performance planetary mixers are suitable for medium sized bakeries and pastry shops. Gearbox with reducer. Bowl, whisk, hook and spatula are included.

STANDARD EQUIPMENT

- ◆ Utensil shaft in stainless steel
- ◆ Control digital panel speed variator and 1 timer
- ◆ Bowl, whisk, spatula, hook
- ◆ Bowl with wheels for APL 80

OPTIONS / ACCESSORIES

- ◆ Control panel with 3 fixed speeds and 1 timer
- ◆ Bowl trolley (for APL 40, 60)
- ◆ Additional bowl
- ◆ Scraper (for APL 40, 60, 80)
- ◆ Reducing kit (bowl, whisk, hook, spatula)

THE LINEUP APL SERIES

Model	Bowl volume	Power	Weight	Dimensions		
				Length	Width	Height
				mm	mm	mm
APL5B 1PH	5	0,25	25	350	400	470
APL8B 1PH	8	0,37	32	440	480	520
APL10B 1PH	10	0,37	34	440	480	560
APL20B 1PH	20	0,75	74	550	650	870
APL20P 3PH	20	0,75	85	630	670	1130
APL30 3PH	30	1,1	160	730	870	1450
APL40 3PH	40	1,5	245	770	900	1600
APL60 3PH	60	2,2	265	810	950	1600
APL80 3PH	80	3,0	280	810	1030	1600

SPIRAL MIXERS

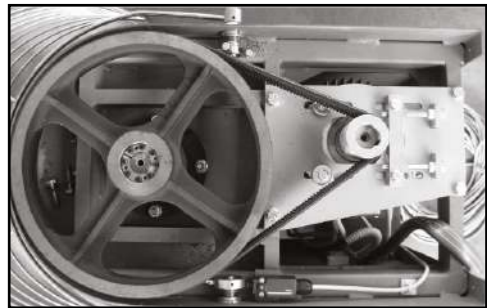
V / V-R SERIES



Spiral mixer with fixed bowl Apach Bakery Line were designed for use in industrial environments. The V/V-R series has been designed to offer the maximum production output in the best possible time, while occupying minimum space and allowing to knead stiff dough thanks to the spiral transmission, the reinforced motors and the tough structure of breaking bar. Spiral mixers can also knead small quantities of dough, with limited increases in the temperature of the dough.

V SERIES TECHNICAL FEATURES

STANDARD EQUIPMENT



Direct spiral transmission

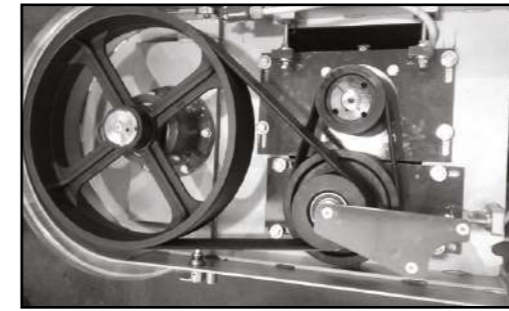
- ◆ Dough capacity from 40 to 250 kg
- ◆ Excellent transmission power obtained
- ◆ Bowl, spiral tool and breaking column made of stainless steel
- ◆ Direct spiral transmission
- ◆ Fitted with 2 different motors, 2 speeds, 2 timers
- ◆ Possibility of bowl inversion in 1st speed
- ◆ Possibility to knead small quantities of dough
- ◆ Complies with current EU safety requirements

OPTIONS / ACCESSORIES

- ◆ Temperature feeler on breaking column
- ◆ Stainless steel frame version
- ◆ Color of choice
- ◆ Electronic control panel with bypass selector
- ◆ Touch screen with speed variator
- ◆ Spiral and bowl speed variator with potentiometer
- ◆ Quick tool attachment
- ◆ Additional tool: blade or 8-shaped spiral tool
- ◆ Drain plug inside the bowl

V-R SERIES TECHNICAL FEATURES

STANDARD EQUIPMENT



Double spiral transmission

- ◆ Allows to knead stiffer dough
- ◆ Dough capacity from 60 to 250 kg
- ◆ Excellent transmission power obtained
- ◆ Stainless steel bowl, spiral tool and breaking column
- ◆ Direct spiral transmission
- ◆ Double spiral transmission
- ◆ Fitted with 2 different motors, 2 speeds, 2 timers
- ◆ Possibility of bowl inversion in 1st speed
- ◆ Possibility to knead also small quantities of dough
- ◆ Complies with current EU safety requirements

OPTIONS / ACCESSORIES

- ◆ Temperature feeler on breaking column
- ◆ Color of choice
- ◆ Electronic control panel with bypass selector
- ◆ Touch screen with speed variator
- ◆ Spiral and bowl speed variator with potentiometer
- ◆ Quick tool attachment
- ◆ Additional tool: blade or 8-shaped spiral tool
- ◆ Drain plug on bowl
- ◆ Stainless steel frame version

THE LINEUP V / V-R SERIES									
Model	Dough capacity	Flour capacity	Bowl volume	Spiral motor power	Bowl motor power	Weight	Dimensions		
	kg	kg	L	kW	kW		Length	Width	Height
	mm	mm	mm						
V 40	40	25	60	3	0,55	295	545	1025	1345
V 60	60	36	80	3	0,55	305	580	1075	1345
V 80	80	50	131	4,8	0,55	350	698	1126	1385
V 120	120	75	188	5,2	0,55	505	779	1251	1502
V 160	160	100	266	10,3	0,75	695	879	1497	1582
V 200	200	125	306	10,3	0,75	705	940	1552	1582
V 250	250	150	378	12	1,1	755	1035	1650	1612
V-R 60	60	36	117	4,8	0,55	380	698	1126	1385
V-R 80	80	50	131	5,2	0,55	390	698	1126	1385
V-R 120	120	75	188	6,2	0,55	545	779	1251	1502
V-R 160	160	100	266	12	0,75	745	879	1497	1582
V-R 200	200	125	306	12	0,75	755	940	1552	1582
V-R 250	250	150	378	12	1,1	805	1035	1650	1612

SPIRAL MIXERS WITH FIXED BOWL

L / L-R SERIES



Spiral mixers with removable bowl have been designed to satisfy all the requests: from a local bakery up to the semi-industrial productions. Thanks to their strong structure in painted steel, reduced dimensions and user-friendliness, these dough mixers are suitable for wide range of products.

L series have dough capacity from 80 to 300 kgs, 3 motors (one for spiral tool, one for bowl and one for hydraulic unit), two speeds on spiral tool and one speed on the bowl with possibility of reverse bowl rotation in first speed.

STANDARD EQUIPMENT

- ◆ Dough capacity from 80 to 300 kg
- ◆ L-R series equipped with double spiral transmission, straight breaking bar and reinforced spiral motor. Suitable for stiffer dough mixtures with hydration greater than 45% with European flour
- ◆ Bowl, spiral, central bar made of stainless steel
- ◆ Belt transmission
- ◆ 3 motors: one for spiral tool, one for bowl and one for hydraulic unit
- ◆ Two speeds on spiral tool and one speed on the bowl with possibility of reverse bowl rotation in first speed
- ◆ The head lifting and descent and the bowl locking are performed by hydraulic unit, with fully automatic innovative coupling system
- ◆ 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 task
- ◆ Electrical systems and safety devices comply with the current EU safety requirements

OPTIONS / ACCESSORIES

- ◆ The control panel can be fitted, at choice, with two electro-mechanical timers or with an electronic control board fitted with bypass selector
- ◆ Color of choice
- ◆ Bowl scraper
- ◆ Quick tool attachment
- ◆ Whisk with quick tool attachment available
- ◆ Spiral and bowl speed variator with potentiometer
- ◆ Additional tool: blade or 8-shaped spiral tool

THE LINEUP L / L-R SERIES									
Model	Dough capacity min/max	Flour capacity	Bowl volume	Spiral motor power	Bowl motor power	Weight	Dimensions		
	kg	kg	L	kW	kW		Length	Width	Height
							mm	mm	mm
L80	8/80	50	154	4/8	0,75	800	1235	1960	1450 (1840)*
L120	10/120	75	188	4/8	0,75	820	1235	1960	1450 (1840)*
L160	10/160	100	266	6/12	0,75	1150	1325	2065	1540 (2045)*
L200	10/200	125	306	6/12	0,75	1200	1340	2065	1540 (2045)*
L250	13/250	150	364	9/15	0,75	1240	1370	1930	1540 (2045)*
L300	15/300	175	421	9/15	0,75	1280	1415	2240	1540 (2045)*
L-R 80	8/80	50	154	4/8	0,75	850	1235	1960	1450 (1840)*
L-R 120	10/120	75	188	4/8	0,75	870	1235	1960	1450 (1840)*
L-R 160	10/160	100	266	9/15	0,75	1230	1325	2065	1540 (2045)*
L-R 200	10/200	125	306	9/15	0,75	1280	1340	2065	1540 (2045)*
L-R 250	13/250	150	364	9/15	0,75	1320	1370	1930	1540 (2045)*
L-R 300	15/300	175	421	9/15	0,75	1360	1415	2240	1540 (2045)*

* - height with head in open position

HUDRAULIC BOWL LIFTERS

T SERIES



Simplify your daily routine when using spiral mixers with removable bowl L/L-R series.

Apach Bakery Line offers the hydraulic bowl lifter T series. Discharge is carried out backwards onto table or into the divider's hopper, as well as to any intermediate height on request.

Hydraulic bowl lifter T series suitable for: L-RC 80/120/160/200/250/300 bowl-trolleys.

STANDARD EQUIPMENT

- ◆ Discharge backwards
- ◆ Sturdy construction in painted steel fitted with stainless steel anti-vibrating feet designed for fastening to the floor
- ◆ Designed for semi-industrial use (2 shift per day)
- ◆ Standard voltage: 400 Volt / 50 Hz / 3 Ph
- ◆ Two standard discharge heights available:
 - onto table at 1400 mm
 - into divider at 1900 mm
- ◆ Intermediate discharge heights available upon request

Model	Bowl volume kg	Power kW	Weight kg	Dimensions		
				Length mm	Width mm	Max overall height mm
T1400	80	1,5	655	1900	1380	1540 (2800)*
	120	1,5	655	1900	1380	1540 (2800)*
	160	1,5	655	2000	1380	1540 (2880)*
	200	1,5	655	2000	1380	1540 (2850)*
	250	1,5	655	2200	1380	1540 (3000)*
	300	1,5	655	2200	1380	1540 (3000)*
T1900	80	1,5	805	1900	1380	2050 (3300)*
	120	1,5	805	1900	1380	2050 (3300)*
	160	1,5	805	2000	1380	2050 (3380)*
	200	1,5	805	2000	1380	2050 (3360)*
	250	1,5	805	2200	1380	2050 (3500)*
	300	1,5	805	2200	1380	2050 (3500)*

* - height with bowl in upper position

BAGUETTE MOULDING MACHINES

MBA SERIES



The machine is designed in the traditional style to produce great baguettes. The dough is laminated first and then wrapped, rolled and extended through two belts with opposite rotation.

STANDARD EQUIPMENT

- ◆ Steel powder painted body
- ◆ 2 or 3 food-grade polyethylene rollers
- ◆ Adjustable rollers: the levers provide a high degree of accuracy and reduce the load on the wrist
- ◆ Forming belt made of wool for gentle moulding
- ◆ Ultra-quick belt change without disassembling the machine
- ◆ Outfeed table

OPTIONS / ACCESSORIES

- ◆ Whooltop or synthetic option available on request
- ◆ Outfeed conveyor with motor

THE LINEUP MBA SERIES										
Model	Number of cylinders n	Dough size g	Roller length mm	Roller diameter mm	Cylinder opening mm	Weight kg	Power kW	Dimensions		
								Length mm	Width mm	Height mm
MBA/2C	2	150-2000	700	63,5	0-20	216	0,55	1050	981	1484
MBA/3C	3	50-2000								

DOUGH SHEETERS

ASH SERIES



Thanks to partnership with leading Italian factories, we offer unique equipment in terms of their technical characteristics that meets 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, for subsequent baking in the production of confectionery products of different diameters and thicknesses.

STANDARD EQUIPMENT

- ◆ Body made of painted steel
- ◆ Floor or table installation
- ◆ Supplied with a rolling pin
- ◆ Joystick control
- ◆ Protective grids
- ◆ Convenient lifting system for work tables when the machine is off
- ◆ Wheels for easy movement
- ◆ Voltage 380 V

OPTIONS / ACCESSORIES

- ◆ 1 or 2 speeds
- ◆ Pedal for dough sheeter
- ◆ Speed variator
- ◆ Cutting device (for models with speed variator only)

THE LINEUP ASH SERIES								
Model	Dough weight	Roll thickness	Speeds	Weight	Power	Dimensions		
	kg	mm		kg	kW	Length mm	Width mm	Height mm
400M	4	0,1-28	1	30	-	972	682	405
500SM	4	0,1-28	1	71	0,37	972	827	477
500SM 1PH	4	0,1-28	1	71	0,37	972	827	477
500/700	8	0,1-34	1	152	0,55	1850	955	1280
500/700B	8	0,1-34	1	115	0,55	1850	955	555
500/800	8	0,1-34	1	152	0,55	2050	955	1280
500/800B	8	0,1-34	1	115	0,55	2050	955	555
500/800B 2S	8	0,1-34	2	115	0,55	2050	955	555
500/1000	8	0,1-34	1	156	0,55	2450	955	1280
500/1000B	8	0,1-34	1	130	0,55	2450	955	555
600/1000	10	0,1-34	1	170	0,55	2450	1055	1280
600/1000B	10	0,1-34	1	135	0,55	2450	1055	555
600/1200	10	0,1-34	1	175	0,55	2850	1055	1280
600/1200 2S	10	0,1-34	2	175	0,55	2850	1055	1280
600/1200B	10	0,1-34	1	145	0,55	2850	1055	555
600/1300	12	0,1-34	1	240	0,75	3050	1020	1290
600/1300 2S	12	0,1-34	2	240	1,1	3050	1020	1290
600/1500	12	0,1-34	1	250	0,75	3380	1020	1290
600/1500 2S	12	0,1-34	2	250	1,1	3380	1020	1290

HYDRAULIC DIVIDERS

CEPИИ SE / SQ / ST



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.

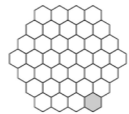
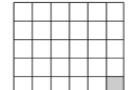
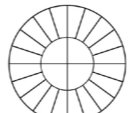

ADVANTAGES

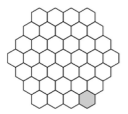
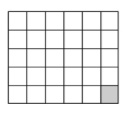
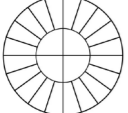
- ◆ Within the same model, we offer the possibility to combine three different types of cutting and shaping. Finding the ideal machine for your work has never been easier and using it has never been so simple.
- ◆ Automatic and semiautomatic dividers can be equipped with various types of grids to expand its capabilities. Quick and efficient system of changeable grids is designed to achieve the cuts, sizing and shapes best suited for each type of dough, while using the same machine.
- ◆ With a range of accessories, we give you the ability to customize your machine to the fullest. So you can create a machine that meets all your requirements with regard to safety, quality, cleanliness and convenience.
- ◆ For those who want to accurately clean the divider inside and out, two or more removable doors can be added. Opening from the sides, they facilitate the operator with the routine cleaning of the machine.
- ◆ A pressure regulator lets the operator choose between two types of pressure during the pressing phase. The advantage of a gentler handling for very hydrated doughs is the optimal preservation of the characteristics of the product, thus avoiding ruinous deflations. Seal covers is a feature that, while the machine is in operation, greatly limits the diffusion of flour from the tub, resulting in a healthier workplace.

SERVICE

All machines are provided standard for an operating voltage of 400 Volt 50 Hz 3-phase. Other voltages can be provided on request.

To allow the machine to operate correctly and above all to ensure a long service life, we recommend regular cleaning, both inside and out. The stainless steel parts, painted coatings, PE500 polyethylene and PETG plates can be cleaned simply using water and soap or a neutral detergent, then rinsed thoroughly and dried with a soft cloth.

THE LINEUP AUTOMATIC DIVIDERS							
	Model	Weigh MIN	Weigh MAX	Basin capacity	Hourly capacity	Press	Weight
		g	g	kg	pz/h	mm	kg
	SE A19	90	500	9,5	2300	85	230
	SE A 37	45	220	8	4400	65	230
	SE A 37s	30	160	6	4400	57	230
	SQ A10	300	2000	20	1200	100x200	230
	SQ A20	150	1000	20	2400	100x100	230
	SQ A20s	80	500	10	2400	80x80	230
	SQ A24	130	830	20	2800	100x80	230
	SQ A30	100	660	20	3600	80x84	230
	SQ A40	80	500	20	4800	50x100	230
	SQ A48	60	400	20	5700	50x80	230
	SQ A60	50	330	20	7200	80x42	230
	ST A16	190	1200	20	1900	-	230
	ST A20	150	1000	20	2400	-	230
	ST A24	130	830	20	2800	-	230
	PB A	-	-	20	120	512-409	230

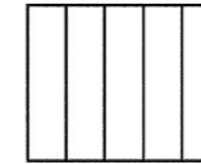
THE LINEUP SEMI AUTOMATIC DIVIDERS							
	Model	Weigh MIN	Weigh MAX	Basin capacity	Hourly capacity	Press	Weight
		g	g	kg	pz/h	mm	kg
	SE SA19	90	500	9,5	2300	85	230
	SE SA37	45	220	8	4400	65	230
	SE SA37s	30	160	6	4400	57	230
	SQ SA10	300	2000	20	1200	100x200	230
	SQ SA20	150	1000	20	2400	100x100	230
	SQ SA20s	80	500	10	2400	80x80	230
	SQ SA24	130	830	20	2800	100x80	230
	SQ SA30	100	660	20	3600	80x84	230
	SQ SA40	80	500	20	4800	50x100	230
	SQ SA48	60	400	20	5700	50x80	230
	SQ SA60	50	330	20	7200	80x42	230
	SQ SA80	40	250	20	9600	50x50	230
	ST SA16	190	1200	20	1900	-	230
	ST SA20	150	1000	20	2400	-	230
	ST SA24	130	830	20	2800	-	230

THE LINEUP MANUAL DIVIDERS						
Model	Weigh MIN	Weigh MAX	Basin capacity	Hourly capacity	Press	Weight
	g	g	kg	pz/h	mm	kg
SE M19	90	300	6	1200	85	200
SE M37	30	130	5	2200	57	200
SE M37s	45	160	6	2200	65	200
SQ M20	80	350	7	1200	80x80	200
SQ M42	40	170	7	1200	57x53	200
ST M20	150	550	11	1200	-	

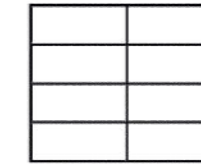
GRIDS FOR AUTOMATIC AND SEMI AUTOMATIC DIVIDERS



GR01
4 divisions
254x202 mm



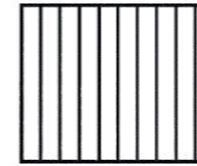
GR02
5 divisions
100x400 mm



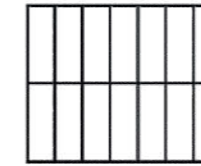
GR03
8 divisions
250x100 mm



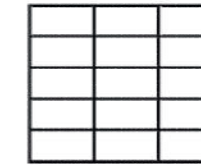
GR04
10 divisions
100x200 mm



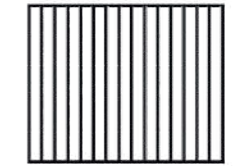
GR05
10 divisions
50x400 mm



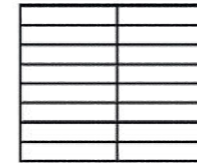
GR06
14 divisions
70x200 mm



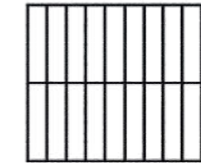
GR07
15 divisions
170x80 mm



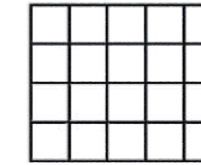
GR08
15 divisions
30x400 mm



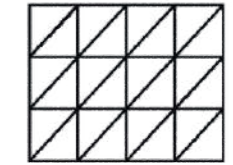
GR09
16 divisions
250x50 mm



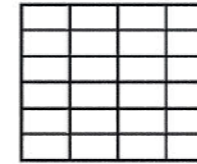
GR10
20 divisions
50x200 mm



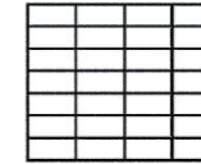
GR11
20 divisions
100x100 mm



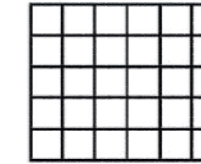
GR12
20 divisions
134x126x184 mm



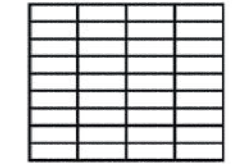
GR13
24 divisions
66x125 mm



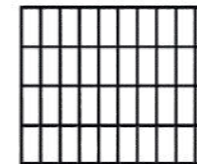
GR14
28 divisions
57x126 mm



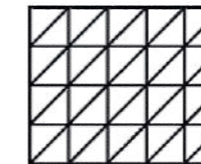
GR15
30 divisions
80x80 mm



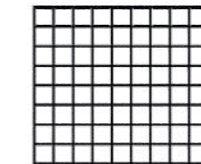
GR16
36 divisions
44x162 mm



GR17
40 divisions
50x100 mm



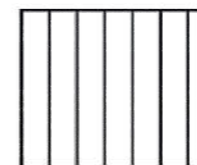
GR18
40 divisions
100x100x140 mm



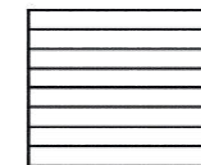
GR19
80 divisions
50x50 mm



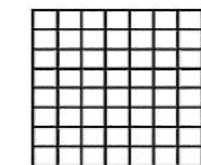
GR19
6 divisions
85x400 mm



GR21
7 divisions
80x400 mm



GR22
8 divisions
50x512 mm



GR23
64 divisions
62x50 mm

Customization possible

HYDRAULIC BUN ROUNDING DIVIDERS

SPA SERIES



Bun rounding dividers are machines that cut a piece of raw dough into small portions and, using an oscillating plate, subsequently roll each piece to obtain balls of the same weight and shape, all in a few seconds.

Bun dividers SPA series use a rounding system that perfectly and softly reproduces a hand movement.

In model M (manual) machines, the head lowering, the pressings and the cutting are through levers, while the rounding is automatic with manual control. In model A machines (automatic) the pressing and cutting are servocontrolled by a hydraulic ram and automatic rounding in a single cycle.

All machines are installed on wheels with antivibrating feet.

MATERIALS USED

- ◆ Frame in electro-welded, painted steel
- ◆ Coating in painted steel or stainless steel
- ◆ Basins in anticorodal aluminium MG5 with anodising
- ◆ Knives and grids in stainless steel 304
- ◆ Inner cover surface and presses in polyethylene for foodstuff use PE500
- ◆ Plates in polyethylene for foodstuff use PETG
- ◆ Ring in aluminium with chemical nickel-plating

THE LINEUP AUTOMATIC BUN ROUNDING DIVIDERS						
Model	Weigh MIN	Weigh MAX	Basin capacity	Hourly capacity	Weight	Head diameter
	g	g	kg	pz/h	kg	mm
SPA A11	180	500	5,5	1300	245	400
SPA A15	150	360	5,5	1800	245	400
SPA A18	120	280	5	2100	245	400
SPA A22	60	220	5	2600	245	400
SPA A30	40	135	4	3600	245	400
SPA A36	34	110	4	4300	245	400
SPA A30s	25	90	2,7	3600	245	340
SPA A52	12	40	2	6200	245	340

THE LINEUP SEMI AUTOMATIC BUN ROUNDING DIVIDERS						
Model	Weigh MIN	Weigh MAX	Basin capacity	Hourly capacity	Weight	Head diameter
	g	g	kg	pz/h	kg	mm
SPA SA11	180	500	5,5	1300	245	400
SPA SA15	150	360	5,5	1800	245	400
SPA SA18	120	280	5	2100	245	400
SPA SA22	60	220	5	2600	245	400
SPA SA30	40	135	4	3600	245	400
SPA SA36	34	110	4	4300	245	400
SPA SA30s	25	90	2,7	3600	245	340
SPA SA52	12	40	2	6200	245	340

THE LINEUP MANUAL BUN ROUNDING DIVIDERS						
Model	Weigh MIN	Weigh MAX	Basin capacity	Hourly capacity	Weight	Head diameter
	g	g	kg	pz/h	kg	mm
SPA M11	180	500	5,5	1300	220	400
SPA M15	150	360	5,5	1800	220	400
SPA M18	120	280	5	2100	220	400
SPA M22	60	220	5	2600	220	400
SPA M30	40	135	4	3600	220	400
SPA M36	34	110	4	4300	220	400
SPA M30s	25	90	2,7	3600	220	340
SPA M52	12	40	2	6200	220	340

DOUBLE-ARM MIXERS TW SERIES



Apach Bakery Line TW series includes patented double-arm mixers, featuring a number of significant innovations in comparison to traditional mixers. Firstly, the machine guarantees greater efficiency and is more environmentally-friendly because there is no oil required on the gears. In fact TW series features technopolymer gears that do not require oil, offering advantages in terms of service life and silent operation.

TW series mixers are also equipped with stainless steel arms; with models 50 and 60 one arm is height adjustable to make it easier to remove the dough from the bowl.

STANDARD EQUIPMENT

- ◆ Structure of painted steel mounted on wheels
- ◆ Bowl guard of transparent AR and steel
- ◆ Mixing arms of inox steel and upper part of cast-iron
- ◆ One arm adjustable in height for models TW 50/60)
- ◆ Fixed arms of inox steel for TW30 model)
- ◆ Gears of technopolymer (no oil)
- ◆ Two speeds
- ◆ Standard no. of beats/minute for all models: min. 40 - max. 60
- ◆ Control panel on side stand
- ◆ Two digital timers
- ◆ Standard voltage: 400/3 ph/50 Hz

OPTIONS / ACCESSORIES

- ◆ Variable speed with inverter
- ◆ Possibility of execution in a different color, white by default

THE LINEUP TW SERIES								
Model	Dough capacity	Flour capacity	Bowl volume	Power	Weight	Dimensions		
						Length	Width	Height
TW30	30	2-18	45	1,1/1,6	235	660	760	1230
TW50	46	2-27	67	1,1/1,6	270	690	870	1330
TW60	57	2-32	81	1,1/1,6	272	690	880	1400

FERMENTERS M SERIES



Fermenter for liquid natural yeast Apach Bakery Line is a 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 natural yeast more easily, obtaining a product that is consistently uniform, fragrant and digestible.

M series was designed to fulfil the professional demands of bakers, patisserie chefs and pizza chefs and was built according to a number of important solutions: a removable tap that makes it easier to perform yeast removal operations; removable tools that facilitate cleaning; dust filter to protect the chiller unit and electronic display to program the processing phases.

STANDARD EQUIPMENT

- ◆ Product and bowl temperature control by means of probes
- ◆ Display with constant product temperature and time control of each phase
- ◆ Software interventions in the event of a blackout
- ◆ Visual and acoustic alarms
- ◆ Automatic fridge/heating element temperature control
- ◆ Thermal gradients for product temperature rise/drop
- ◆ Variable tool speed with inverter removable and provided with scraper
- ◆ Mixing tool block in the event of an overdose of flour
- ◆ Bowl guard hinges with brake

ADVANTAGES

- ◆ Bowl inside wall with anti-ice system
- ◆ Removable mixing tool with scraper
- ◆ Inox tap of 2" ½ removable for cleaning
- ◆ Bowl guard of transparent plexiglass with ventilation grid
- ◆ Dust filter for refrigeration unit

THE LINEUP M SERIES									
Model	Flour capacity	Useful capacity	Bowl volume	Power	Voltage	Weight	Dimensions		
							Length	Width	Height
M15	14	10	17	0,6	220	74	540	960	680
M30	25	17,5	30	1	220	107	650	740	1200
M120	100	80	120	2	220	252	870	990	1530
M15 TOUCH	14	10	17	0,6	220	74	540	960	680
M30 TOUCH	25	17,5	30	1	220	107	650	740	1200
M120 TOUCH	100	80	120	2	220	252	870	990	1530
M300 TOUCH	270	215	320	4	220	557	1280	1060	1740

VOLUMETRIC DIVIDERS

SDT / SD / SDF SERIES



Volumetric divider is suitable for working with wheat, rye-wheat and rye flour with dough moisture content from 35 to 70%. The dividing method in this machine is gentle on the structure of the dough. Workpiece weight from 20 to 1650 gr. and depends on the selected piston size. The machine is equipped with a 30 kg stainless steel hopper and a discharge conveyor. Increased funnels for 50, 80, 100, 120, 150, 160, 200 and 300 kg of dough are made to order.

STANDARD EQUIPMENT

- ◆ Electronic speed regulation
- ◆ Manual weight regulation
- ◆ Conveyor belt, adjustable in height
- ◆ Conveyor belt with rounding system (only SD series)
- ◆ Conveyor belt with moulding system for baguettes (only SDF series)

◆ Choice of piston diameter:

Width of piston,mm	Dough weight, g
60	20-220
80	30-370
100	50-700
110	70-850
120	90-1000
130	130-1200
140	170-1400
150	200-1650

OPTIONS / ACCESSORIES

- ◆ 1 or 2 channels for rounding for 1 or 2 piston model respectively
- ◆ Removable rounding device
- ◆ Pressure hopper
- ◆ Flour duster with regulating device
- ◆ Scraper for belt
- ◆ Inverter for conveyor
- ◆ Independent engine of the belt
- ◆ Supplementary lubrication system for drum with tap
- ◆ Touch-screen and "Start" and "Stop" remote control and power supply
- ◆ Tray for pieces collection
- ◆ Stainless steel body
- ◆ Hoppers for 50, 80, 100, 120, 150, 160, 200 and 300 kg of dough
- ◆ Extractor roll at the exit of the drum
- ◆ Long conveyor belt

THE LINEUP SD / SDT / SDF SERIES

Series			Piston diameter	Dough weight, g		Hourly production, ps/h	
SDT	SD	SDF	mm	min	max	min	max
•	•		2 pistons Ø 60	20	220	1920	4800
•	•		2 pistons Ø 80	30	370		
•	•	•	Ø 80			960	2400
•	•	•	Ø 100				
•	•	•	Ø 110				
•	•	•	Ø 120				
•	•	•	Ø 130				
•	•	•	Ø 140				
•	•	•	Ø 150				

INTERMEDIATE PROVERS

IP SERIES



Intermediate provers P series is a modern machine with a compact design.

It is available in 2 models: 28 hangers or 50 hangers and 2 versions for each model which differ one from the other for the number of usable pockets. After cutting, the proofer permits dough rest in order to improve next working phase and obtain a better quality of final products.

After slicing, the proving allows the dough to rest in order to improve the next working phase and get the best quality of the final products.

Intermediate prover can be combined with Apach Bakery Line volumetric dividers SDT series.

THE LINEUP IP SERIES

Model	Hangers	Pockets	Dough weight	Power	Weight	Dimensions		
	pcs	pcs	g	kW	kg	Length mm	Width mm	Height mm
IP.28.08	28	224	600-1200	0,55	630	2036	1621	2607
IP.28.12		336	50-600					
IP.50.08	50	400	600-1200		860	2036	2211	
IP.50.12		600	50-600					

CONICAL ROUNDING MOULDER

F SERIES



Machine suitable for rolling soft dough, obtaining balls of different sizes. Forming is made between a rotating cone and two concave spirals, teflon coated, attached to the cone. The dough pieces are perfectly spherical shaped. Complete with an independent electric flour sprinkler. Machine is mobile.

STANDARD EQUIPMENT

- ◆ Painted steel body
- ◆ Flour sprinkler
- ◆ Vailable in 3 versions:
 - Small type: for dough pieces of 100 - 800 g
 - Standard type: for dough pieces of 300 - 1800 g
 - Large type: for dough pieces of 1200 - 3500 g

OPTIONS / ACCESSORIES

- ◆ Teflon coated
- ◆ The "S" version (narrow) that allows to work lower weights:
 - 50 - 850 g
 - 200-1500 g
 - 1000 - 2500 g

THE LINEUP F SERIES						
Model	Dough weight g	Weight kg	Power kW	Dimensions		
				Length mm	Width mm	Height mm
F390	100-800	220	0,75	900	900	1500
F391	300-1800					
F392	1200-3500					
F390T	100-800					
F391T	300-1800					
F392T	1200-3500					
F390S	50-850					
F391S	200-1500					
F392S	1000-2500					
F390TS	50-850					
F391TS	200-1500					
F392TS	1000-2500					

DOSERS-MIXERS

DOMIX / DOX M / DOX 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 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 allow permanent watch of the water quantity and temperature, to accurately control the leavening process.

TECHNICAL FEATURES DOMIX 60.3.2

STANDARD EQUIPMENT

- ◆ Maximum precision in regulating and in maintaining the water temperature. The error margins are lower than $\pm 1\%$ on the dosing and $\pm 0.5^\circ\text{C}$ on the temperature
- ◆ Automatic mixing system, ensuring the set temperature is reached in few seconds in the worst conditions, managing in a completely automatic way the process of dosing, mixing and discarding the water not in temperature
- ◆ 10" large colour touch screen (first in the world) as user interface, to allow a very simple and intuitive interaction with the machine
- ◆ Memory storage for 99 recipes, which can be single, double or multiple
- ◆ External probe with a 5m spiral extendable cable, to measure and show the ambient, the flour or the dough temperature
- ◆ Output for remote command of the water chiller pump, for a full integration of the DOMIX with Apach Bakery Line water chillers
- ◆ Universal supply: 100 ÷ 230 V / 50 ÷ 60 Hz

OPTIONS / ACCESSORIES

- ◆ START/STOP remote commands
- ◆ RS-485 serial interface with MODBus protocol
- ◆ "End of dosing" signal is also available
- ◆ USB and Ethernet ports, or a complete user interface, like the one on the machine

Model	Power kW	Connection Hz	Weight kg	Dimensions		
				Length mm	Width mm	Height mm
DOMIX 60.3.2	0,3	50-60	25	434	182	732

TECHNICAL FEATURES DOMIX 35

- ◆ Simple and intuitive interface with + and - keys for setting the quantity, START for starting or resuming the dosage, STOP / C for manual stopping or for deleting the memory. There are also two digital displays showing the quantity and the temperature, the latter being detected by a tenth-degree probe
- ◆ Excellent precision with max tolerances of ± 1 °C in mixing and $\pm 1\%$ in dosing
- ◆ Ease of use thanks to the temperature control knob with a reference scale and the microprocessor logic that always keeps the last selection in memory
- ◆ Easy installation
- ◆ Remote pump command for a perfect integration with Apach Bakery Line water chillers
- ◆ Maximum durability thanks to the stainless steel structure, the double stainless steel impurity filters, and the internal fittings exclusively in bronze, brass and stainless steel
- ◆ Power plug and remote control pump with fuses and spare fuses
- ◆ 2,5m delivery hose in food-grade plastic with stainless steel terminals

THE LINEUP DOMIX 35 SERIES							
Model	3-way kit	Power	Connection	Weight	Dimensions		
					Length	Width	Height
					mm	mm	mm
DOMIX 35	×	0,25	50-60	10	355	169	426
DOMIX 353FK	✓	0,25	50-60	10	355	169	426

TECHNICAL FEATURES DOX M SERIES

STANDARD EQUIPMENT

- ◆ Simple and intuitive interface with 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. There are also two digital displays showing the quantity and the temperature, the latter being detected by a tenth-degree probe
- ◆ High precision with max tolerances of $\pm 1\%$ in dosing and $\pm 1,5$ °C in mixing
- ◆ Memory for the last selection
- ◆ Light and compact structure in ABS plastic
- ◆ Remote pump command for a perfect integration with Apach Bakery Line Water chillers, standart for DOX 30M, option for DOX 25M
- ◆ No-return valves
- ◆ Installation kit and 2,5m delivery hose in food-grade plastic with stainless steel terminals, standart for DOX 30M, option for DOX 25M

OPTIONS / ACCESSORIES

- ◆ Chromed brass and stainless steel fittings to manage the inlets combination for season changes
- ◆ Inputs for remote START/STOP and RS 485
- ◆ Easy installation thanks to the provided kit and the OR gasket-type unions

THE LINEUP DOX M SERIES							
Model	3-way kit	Power	Connection	Weight	Dimensions		
					Length	Width	Height
					mm	mm	mm
DOX 25M	×	0,25	50-60	5	239	108	208
DOX 30M	×	0,25	50-60	7,5	380	154	382
DOX 30M3FK	✓	0,25	50-60	7,5	380	154	382

DOSER WATER DOX SERIES

STANDARD EQUIPMENT

- ◆ Simple and intuitive interface with 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. There are also two digital displays showing the quantity and temperature, the latter being detected by a tenth-degree probe
- ◆ High precision with max tolerances of $\pm 1\%$ in dosing and $\pm 1,5$ °C in mixing
- ◆ Memory for the last selection
- ◆ Light and compact structure in ABS plastic
- ◆ No-return valves

OPTIONS / ACCESSORIES

- ◆ Remote pump command for a perfect integration with Apach Bakery Line water chillers
- ◆ Installation kit and 2,5m delivery hose in food-grade plastic with stainless steel terminals
- ◆ Chromed brass and stainless steel fittings to manage the inlets combination for season changes
- ◆ Inputs for remote START/STOP and RS 485

Model	Material making	Power	Connection	Weight	Dimensions		
					Length	Width	Height
					mm	mm	mm
DOX 25	ABS - plastic	0,25	50-60	5	239	108	208
DOX 45	stainless steel	0,25	50-60	10	407	188	444

WATER CHILLERS

TWC SERIES



Apach Bakery Line water chillers are the only ones able to supply water constantly at 2° C throughout the whole day and during each delivery, even with high ambient temperatures (over 38° C). To guarantee this result, Apach Bakery Line chillers come sized to the specific needs and production conditions of each customer: the tank capacity, although commonly used, is not a valid reference of the performances of a chiller, as these are due by the useful cooling power. All water chillers are equipped with a colour 7" touch interface that allows a precise and intuitive management of each phase of the process.

STANDARD EQUIPMENT

- ◆ We size and adapt our offers to the specific needs and working conditions of each customer to ensure the best performances
- ◆ The desired temperature of the outlet water is ensured throughout the whole delivery. The high efficiency and fast cooling of the plate heat exchanger allow to avoid contamination between the incoming hot water and the chilled water
- ◆ The controller with 7" color touch interface allows a precise and intuitive management of each phase of the process
- ◆ Total hygiene in the processes and longevity of the components are ensured thanks to the guided system of sanitation that preserves the hydraulic circuit from limestone and bacteria
- ◆ The auto switch-on and -off program, together with the efficient cooling system, avoid unnecessary energy waste in thermostating periods
- ◆ The main structure and components are in stainless steel to guarantee maximum reliability

Model	Tank	Hourly production	Power	Weight	Dimensions		
					Length	Width	Height
					mm	mm	mm
	L	L/h	kW	kg			
TWC ECO	50	170	4,8	145	725	705	1440
TWC PRO 1	50	250	7,6	180	660	730	1110
TWC PRO 2	80	400	11,4	240	750	980	1300
TWC IND 1	120	580	16,7	430	755	1410	1580
TWC IND 2	220	1150	32,5	500	780	1860	1640
TWC BIG 1	220	1750	48,4	520	780	1860	1640
TWC BIG 2	270	2350	65,6	750	880	2200	2000

BREAD MILL

MAC100



Mill for dry or toasted bread. Sieve with double grain size. Compact shape.

Model	Sifter	Production	Weight	Power	Dimensions		
					Length	Width	Height
					mm	mm	mm
MAC 100	3-4	80	23	0,55	350	312	882

BREAD SLICERS



Apach Bakery Line bread slicers allow you to cut any type of bread.

The line includes compact tabletop models 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 colors make it easy to install in any store or supermarket.

Attention: For frame slicers, the slicing thickness cannot be changed.



Counter-top manual model for general use. Thanks to its compact size, the G42 model is suitable for behind-the-counter use in shops, small laboratories and restaurants.



Manual model with wheels suitable for general use, for compact bread or for bread with a medium hardness baked crust. This slicer suitable for small and medium sized laboratories.



Automatic model CP42S suitable for general use, for compact bread or for bread with a medium hardness baked crust. This slicer is suitable for small medium sized laboratories. It can work in single and continuous cutting mode. It features adjustable cutting speeds and a steel safety top with automatic closing and opening.



Automatic industrial model MI52 suitable for heavy use. Electrically adjustable cutting height and conveyor speed. As an option, the machine can be fitted with a removable frame system.

STANDARD EQUIPMENT

- ◆ Steel powder painted body
- ◆ Slice thickness ranges from 9 to 20 mm
- ◆ With compliance to the latest EU safety standards

OPTIONS / ACCESSORIES

- ◆ Forced air bag blower for packaging sliced or whole bread
- ◆ The base with wheels for the counter-top slicer
- ◆ Oiling system for MI52 series
- ◆ Freestanding floor-standing version of the blower mechanism

THE LINEUP									
Series	Loading	Nominal width cut	Loaf MAX height	Blade pitches	Weight	Power	Dimensions		
							Length	Width	Height
		mm	mm	mm	kg	kW	mm	mm	mm
G42	Front	420	180	9-20	98	0,55	650	658	759
C42S	Lateral	420	180	9-20	135	0,75	654	751	1240
CP42S	Lateral	420	180	9-20	135	0,75	588	781	1240
MI52	Rear	520	165	9-20	347	0,75	677	1956	1281

NOTES

A series of horizontal dotted lines for writing notes.