

## Dough sheeters, Econom



Model SSO5304



Model STM5303

- RIGID CONSTRUCTION
- ERGONOMIC OPERATION
- WITH SAFETY DEVICES
- RAISABLE WORKING TABLES
- TWO TABLE TOP MODELS, ONE FLOOR MODEL
- SPACE SAVING
- EASY TO MAINTAIN
- HYGIENIC DESIGN
- EASY TO CLEAN

The Econom sheeters offer high output in a small package. Whether as a table-top model or base model with marine feet, the Econom sheeter is the ideal machine for galleys, restaurants as well as for small craft bakeries. The Econom sheeters can be used to sheet all dough types with great accuracy.

The Econom's modern design makes it almost effortless to use. All operating elements are arranged so as to be within easy reach and able to be operated without physical effort. The Econom is built to last and important components, such as the machine tables are made of stainless steel.

The ergonomic roller adjustment lever enables you to work tirelessly and with the minimum expenditure of effort. The end thickness stop

makes easy setting of the desired product thickness. The doughs will always have a consistent end thickness and the products will always be the same size and weight.

Econom sheeters use a special, tried and tested scraper system that reliably removes dough and flour residues. The scraper can be quickly removed for cleaning without the need for tools. Thanks to the hygienic design, with smooth surfaces, cleaning takes no time at all. The sheeters have an exceptionally small design and fit in any bakery, no matter how small. After use, simply fold up the working tables and push the sheeter out of the way, leaving your precious space free for other tasks.

For further specifications of the different models, please see overleaf.

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*Exclusive Sales of*  
 **Electrolux** *Marine Equipment*

# 15-053

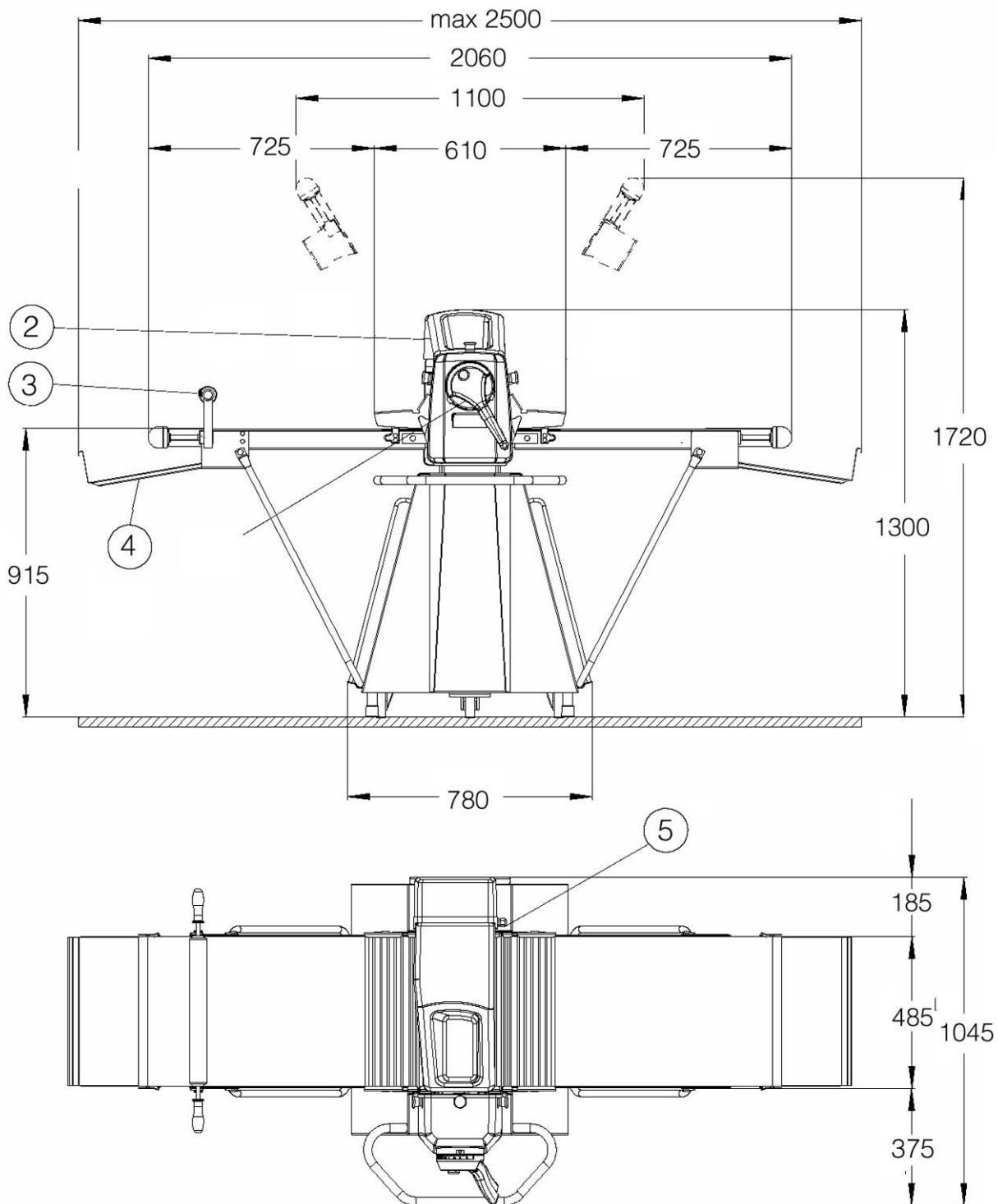
DOC.NO. 15-053L  
EDITION 1 08.08

# DOUGH SHEETER, ECONOM

Scale 1:20

Dimensions mm

Model SSO5304



1. Roller gap adjustment
2. Flour tank
3. Dough reeler brackets
4. Dough catch pan
5. Electrical connection

## Specifications

Model	Roller, in mm		discharge conveyor speed	required floor space		Voltage*	Loading kW	Fuse A	Weight kgs		Shipping volume m <sup>3</sup>
	length	gap		working position	resting position				net	gross	
SSO5304	500	0,3-30	50 cm/s	2500x1045	1100x1045	440 3-60	0.5	6	145	170	3.0

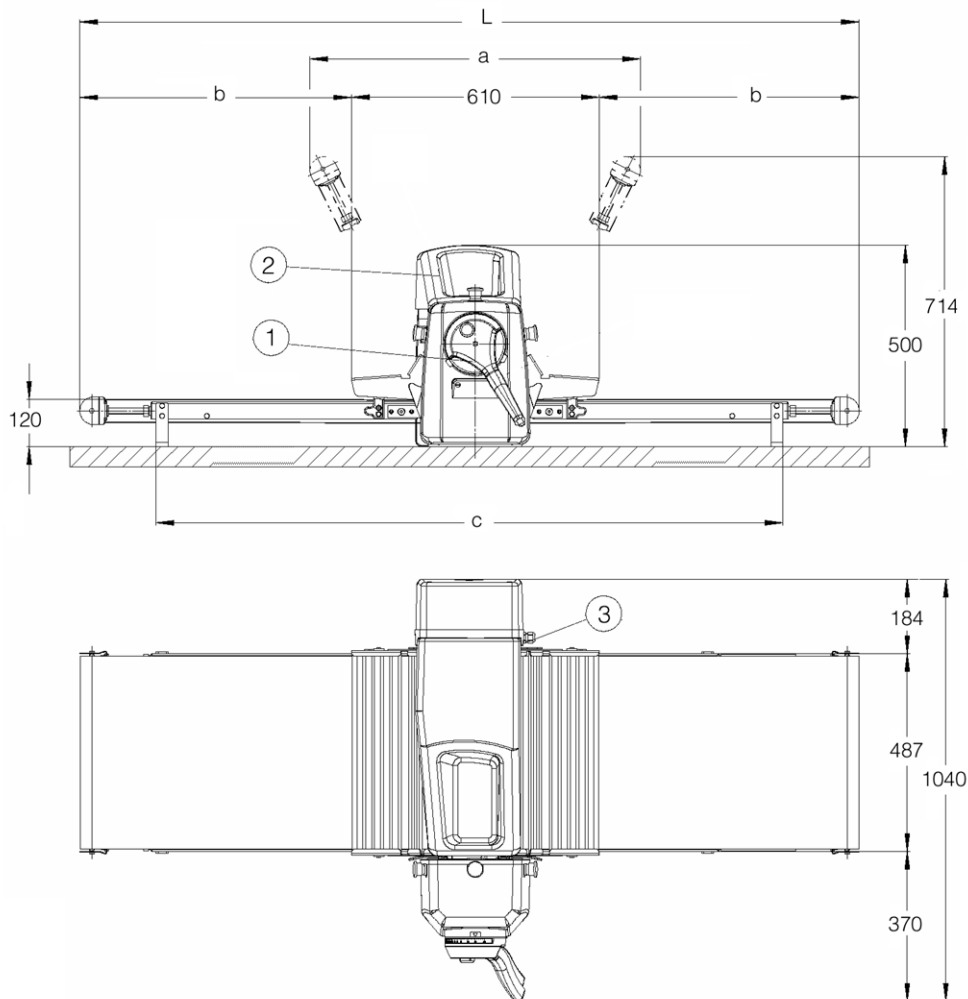
\* other voltages available on request

# DOUGH SHEETERS ECONOM

Scale 1:20

Dimensions mm

Models STM5303, (STM5304)



1. Roller gap adjustment
2. Flour tank
3. Electrical connection

## Specifications - dimensions

Model	L	a	b	c
STM5303	max 1550	814	470	1174
STM5304	max 2060	1040	725	1684

## Specifications

Model	To be placed	Roller, in mm		discharge conveyor speed	required floor space		Voltage*	Loading kW	Fuse A	Weight kgs		Shipping volume m <sup>3</sup>
		length	gap		working position	resting position				net	gross	
STM5303	on bench	500	0,3-30	50 cm/s	1550x1040	814x1040	440 3-60	0.5	6	80	95	0.8
STM5304					2060x1040	1040x1040				100	120	

\* other voltages available on request

DOUGH SHEETERS, ECONOM

## Spiral dough mixers, Maximat S80/S120/S160



Model S80

- ADVANCED TECHNOLOGY
- AUTOMATIC OPERATION
- RIGID CONSTRUCTION
- STAINLESS STEEL DESIGN (S80)
- STAINLESS STEEL BOWL AND MIXING SPIRAL (S120/S160)
- TWO MOTORS
- WITH SAFETY DEVICES
- THREE SPACE SAVING FLOOR MODELS
- EASY TO MAINTAIN AND CLEAN

These spiral dough mixers are intended for installation directly on the floor. They are provided with SPS-Kneading Automatic with temperature reading of the dough, which means easy operation and continuous control of the kneading process by time or temperature and perfect mixing or kneading result of any kind of dough.

The mixers S120 and S160 have the body of painted steel sheet, the bowl and mixing spiral are made of stainless steel. The mixer S80 is made entirely of stainless steel. The square shaped mixing spiral process dough of the best quality and working consistency. The mixers are provided with two motors, one for the mixing device and one for bowl. The bowl can then in the first mixing speed rotate contrary to the turning direction of the spiral, enabling quick and intensive kneading. The ergonomically optimized bowl position allows an easier taking out of the dough and facilitates the cleaning. The foldable transparent bowl cover protects against dust and allows to watch the kneading process. For further specifications of the different models, please see overleaf.

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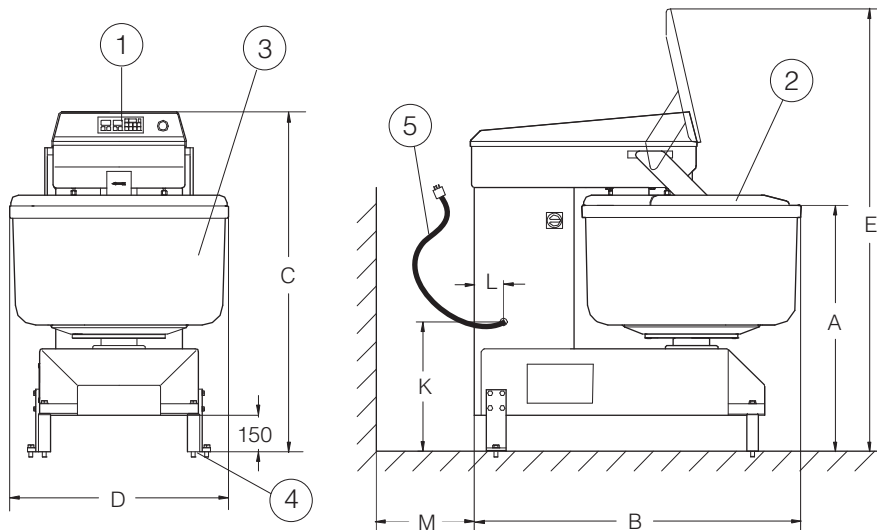
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# 15-091

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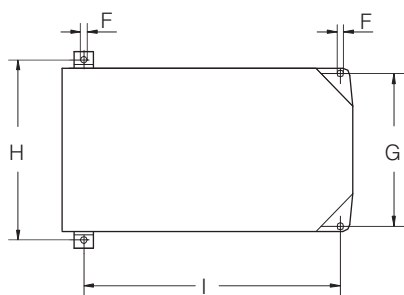
# SPIRAL DOUGH MIXERS MAXIMAT S80/120/160



1. Control panel
2. Bowl cover
3. Stainless steel bowl
4. Marine feet
5. Electrical connection

## Marine installation:

The machines are to be secured to the ship deck according to the drawing below and Installation instructions for each machine.



## Specification – dimensions mm

Model	A	B	C	D	E	F	G	H	I	K	L	M
Maximat S80	945	1065	1268	Ø 675	1630	Ø 17	430	550	775	495	70	min 350
Maximat S120	980	1250	1390	Ø 780	1748	Ø 14	605	720	1000	530	120	min 400
Maximat S160	1010	1354		Ø 896	1849							

## Specification

Model	Bowl capacity l	Kneading capacity*		Spital speed rpm		Voltage	Loading kW	Fuse A	Weight kgs		Shipping volume m <sup>3</sup>
		kg dough	kg flour	1st speed	2nd speed				net	gross	
Maximat S80	123	80	50	100	200	440 3-60	4.4	20	480	580	1.2
Maximat S120	184	120	75	93	186		8.6	32	660	790	1.7
Maximat S160	270	160	100						700	840	2.1

\* capacities based on standard American white bread mixes having 60% absorption or more.

## Spiral dough mixer PSF50



Model PSF50

The high quality results produced by the PSF50 spiral kneader and its versatility guarantee that it can satisfy the requirements of modern bakeries and pizzerias. Its technology and the quality of the materials used render it suitable for intensive use. The PSF50 is the ideal tool for kneading special doughs, bread, pastries and pizza.

### FEATURES

- 50 litre capacity stainless steel bowl.
- The drive of the PSF50's bowl and the profile of its bottom allow a wide range of doughs to be kneaded in small quantities.
- The position of the bowl in front of the machine makes the dough easier to remove once kneaded.
- Stainless steel spiral cylindrical bar tool equipped with a system to prevent the dough from raising up.
- Safety device which switches off the motor as soon as the cover is opened.
- Two speed kneading motor.
- Bottom of bowl is raised in the centre thus keeping the dough in the area where the tool is operating.
- The control panel, with an ON/OFF switch, is positioned at the front.
- Timer.
- IP55 protection.

For further specifications please see overleaf.

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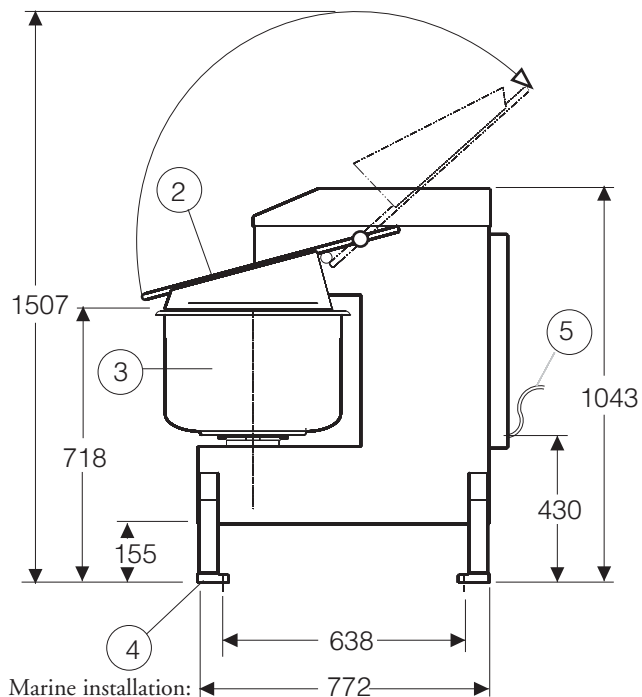
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# 15-092

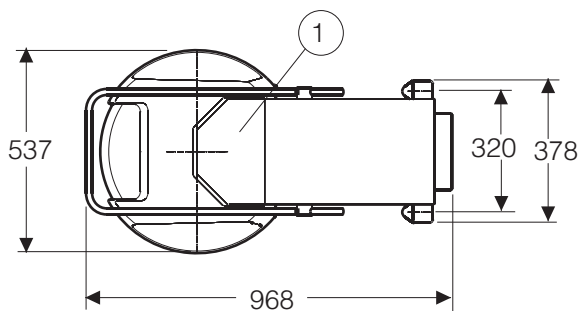
DOC.NO. 15-091L  
EDITION 1 03.08

# SPIRAL DOUGH MIXER PSF50

Scale 1:20  
Dimensions mm



1. Control panel
2. Bowl cover
3. Stainless steel bowl
4. Adjustable feet
5. Electrical connection



The machines are to be secured to the ship deck acc. to the drawing below and instructions in Manual for resp. machine.

## Specification

Model	Bowl capacity l	Kneading capacity kg flour		Spital speed rpm		Voltage	Loading kW	Fuse A	Weight kgs		Shipping volume m <sup>3</sup>
		cold water paste	croissant/brioche	1st speed	2nd speed				net	gross	
PSF50	50	12	9	100	200	400-440 3-50/60	2.0	16	149	215	0.860



## Baking ovens, DC-types



Model 16 93 15

- COMMERCIAL BAKERY LINE
- ADVANCED HEATING TECHNOLOGY
- EASY TO OPERATE AND MAINTAIN
- SIX MODELS
- OPTIONAL PROVER
- WIDE RANGE OF OPTIONAL EXTRAS

This commercial bakery line of baking ovens is of the most heavy duty execution. The exterior is made of polished stainless steel, with doors fitted with tempered glass. The oven chamber, with built-in halogen light, is made of heavy duty tempered steel.

The baking ovens are available in 2- or 3-tray deck versions as combination of 2, 3 or 4 oven sections. Each oven section is independently controlled. A clear thermostat, timer with light and buzzer and separate controls for top-, bottom- and front heat zones are all positioned on an angled control panel. These features in combination with a very efficient insulation, result in a perfect baking result at minimum energy consumption.

The baking oven can be supplied with an underbuild prover, available in 2 heights. Also the prover is made of stainless steel with glass doors and interior lighting. It has a built-in fan for even humidity distribution. The control panel is provided with a thermostat, timer and humidity control.

For further specifications of the various models and optional extras, please see following pages.

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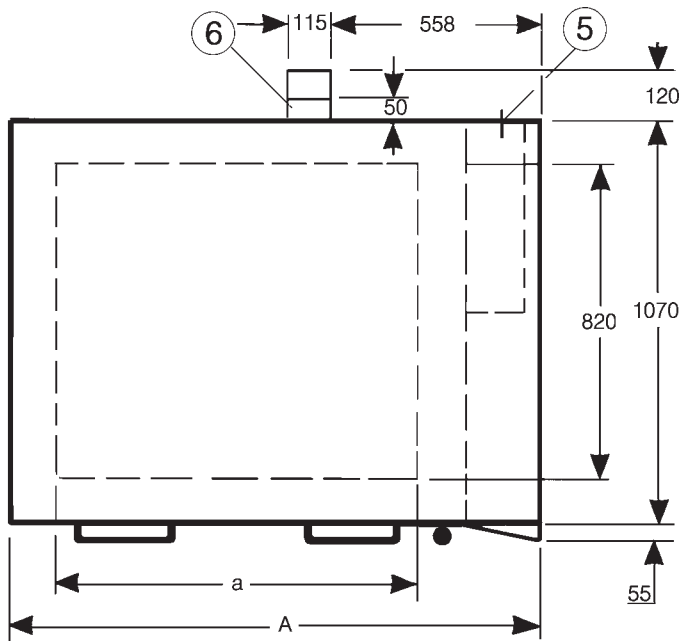
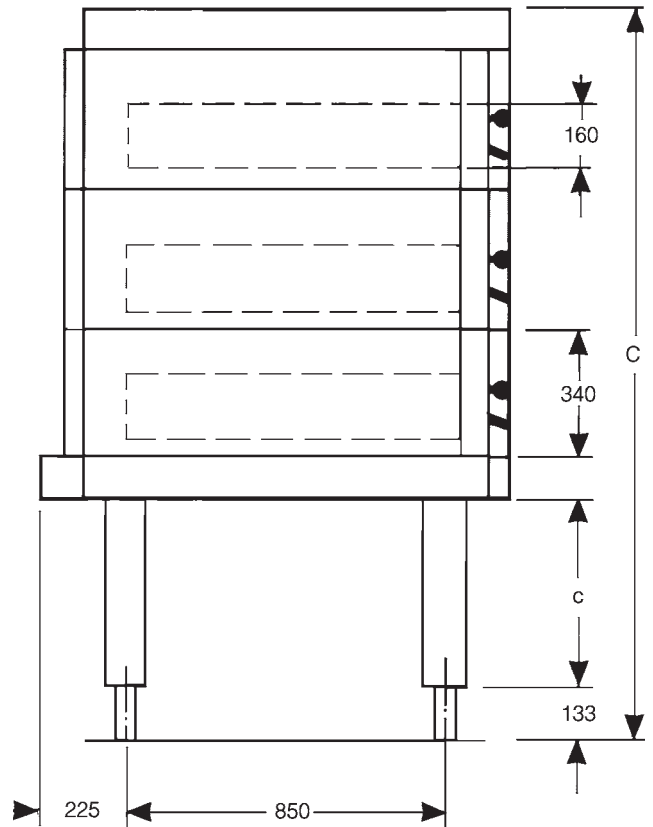
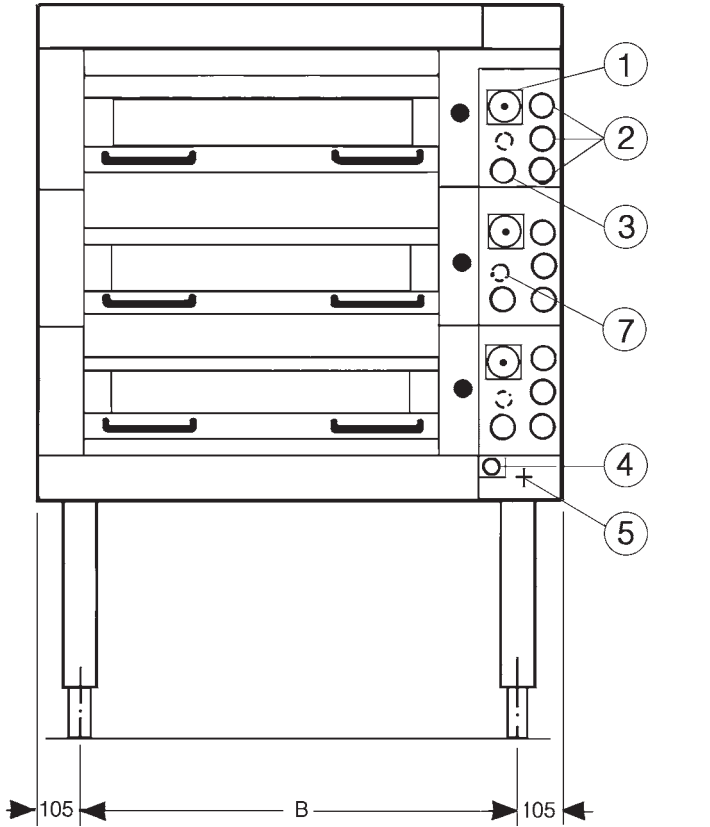
# 15-133

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EDITION 4 08.08

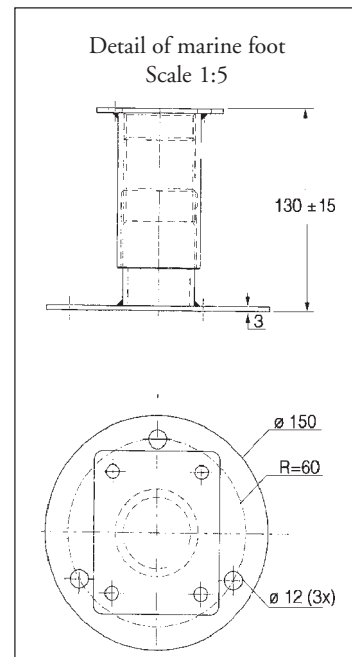
# BAKING OVENS, DC-TYPES

Scale 1:20

Dimensions mm



1. Thermostat
2. Heat balance control
3. Timer
4. Main switch
5. Electrical connection
6. Oven exhaust pipe
7. Steam control (optional extra)



Model 16 93 12

Dimensions mm

Model	A	a	B	C	c
16 93 11	1390	950	1180	1738	700
16 93 12				1878	500
16 93 13				2018	300
16 93 14	2020	1580	1810	1738	700
16 93 15				1878	500
16 93 16				2018	300

# BAKING OVENS, DC-TYPES

## Specification

Model	Type	Number of baking tray/deck	Number of baking oven section	Voltage V	Loading kW	Weight kgs		Shipping volume m <sup>3</sup>
						net	gross	
16 93 11	DC 22	2	2	440 3-60	13.8	350	440	2.800
16 93 12	DC 32		3		20.7	460	550	3.450
16 93 13	DC 42		4		27.6	570	670	4.100
16 93 14	DC 23	3	2		21.4	460	560	3.750
16 93 15	DC 33		3		32.1	630	730	4.650
16 93 16	DC 43		4		42.8	770	880	5.500

## Optional extras

Model	Description
16 93 17	Underbuilt prover for types DC 22/32/42
16 93 18	Underbuilt prover for types DC 23/33/43
16 93 19	Special crown height 220 mm, for types DC 22/32/42
16 93 20	Special crown height 220 mm, for types DC 23/33/43
16 93 21	Built-in steam generator for one section, power 1.65 kW
16 79 99	Baking plate, aluminium 457x762 mm
16 88 00	Rack, galvanized steel, for 18 trays

## Installation

The electrical connection and control panel are located on the right side of the machine. In order not to overheat components leave some free space on the right side. For access during servicing and installation appr. 500 mm is needed.

If the oven is fitted with an optional extra steam generator an additional 200 mm wide space is needed between back of machine and bulkhead or other neighbouring equipment.

Water and drain applies only for models with built-in steam where a special instruction exists.

150 - 200 m<sup>3</sup>/h 50 - 80°C air is emitted from the oven. The ventilation duct must under no circumstances be connected directly to the oven exhaust. There must always be some form of draught interruption.

# BAKING OVENS, DC-TYPES

## Rack oven, C100



- STAINLESS STEEL
- EFFECTIVE AND EVEN BAKING
- ENERGY SAVING CONSTRUCTION
- MODERN ERGONOMIC DESIGN
- EASY TO OPERATE
- EASY TO CLEAN

The C 100 oven is a compact rack oven designed for installation in restricted spaces. Effective and even baking is obtained thanks to the well-balanced coordination of the large volume air flow, the high performance heat exchanger and the controllable steam system. The large volume air flow in the rack oven is produced by two controllable fans and is distributed evenly over the entire oven space.

The oven is supplied with the easy to use control panel prepared for connection to a master PC control system. The panel makes possible to select manually controlled or preprogrammed baking. The oven is provided with patented IBS system for alternating rotation, which means that all sides of the products are exposed to the same amount of heat. This results in a faster, more even and economical baking. The oven is easy to keep clean due to the exterior and interior with smooth surfaces of the stainless steel.

The ergonomically designed wide oven door, suspension hook and the possibility to wheel the racks in and out without ramp or thresholds make the handling easy. The large window in the oven door permits easy supervision of the baking process.

All the service points and the technical components in the oven are easily accessible from the front or inside the chamber or in the apparatus cabinet.

For further specifications and optional extras, please see overleaf.

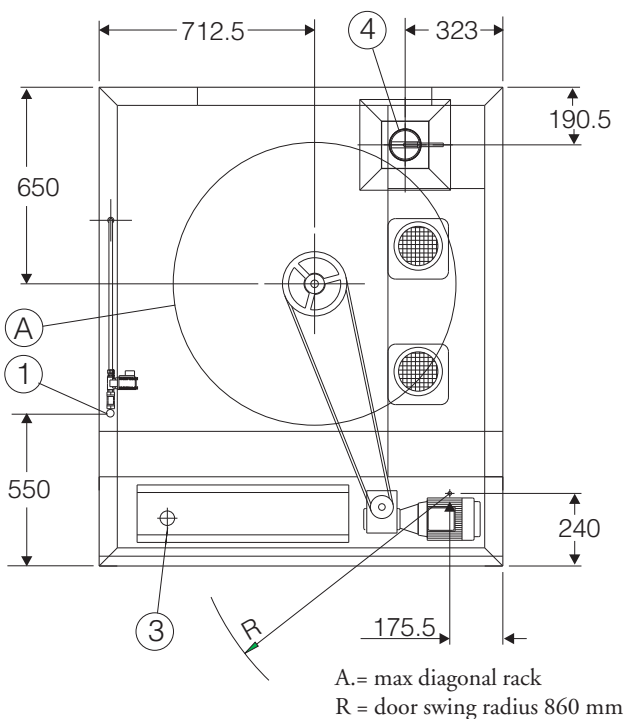
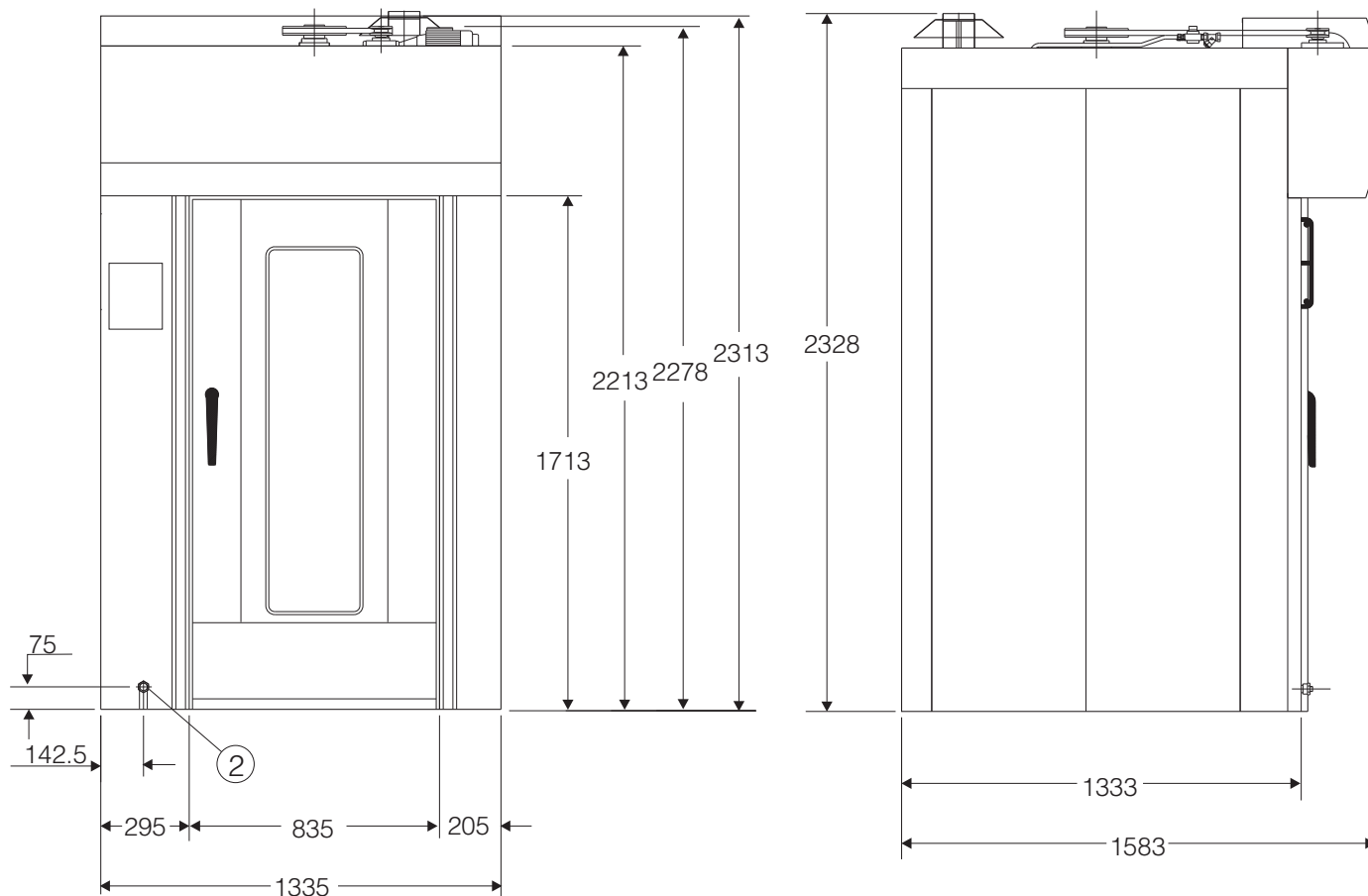
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# 15-137

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EDITION 2 08.08



1. Water connection R 3/8" F
2. Water drain R 3/8"
3. Electrical connection
4. Damper connection Ø 106 mm

**Installation**

The oven can be delivered in sections. In that case, the biggest oven part for access into the ship is 425x1335x2278 mm.

Incoming water pipe should be fitted with shut off valve (not included). Water pressure 4-6 bar (400-600 kPa), water flow min 25 l/min..

The damper on top to be connected to an exhaust duct. The oven must be installed so that free air circulation is allowed. Minimum distance to combustible material 100 mm, incombustible 10 mm.

The oven is delivered with holes in the oven chamber bottom for bolting to deck. Drill through the holes (Ø 10 mm) and secure the oven with expansion-shell bolts.

Detailed installation instructions se "Operating, Maintenance, Installation" instructions.

**Specification**

Model	Voltage V	Loading kW	Max amps in phase	Weight kgs		Shipping volume m <sup>3</sup>
				net	gross	
C100	440 3-60 or 400 3-50	40	63	990	1150	7.2

**Optional extras**

Model	Description
730	Baking plate trolley
16 79 99	Baking plate, aluminium, 457x 762 mm

## Bread slicing machines, N 400, TN 400



Model 16 84 60

- SEMI-AUTOMATIC, SILENT OPERATION
- HIGH CAPACITY
- SINGLE PHASE CONNECTION
- TABLE TOP OR FLOOR MODEL

These bread slicing machines are of very rigid, heavy duty construction with a welded frame and housing having an enamelled finish. All moving parts are running on self-lubricating ball bearings.

The knives are easily removable.

There is choice of two models – a table top model and a floor standing model.

A 2.0 m cord is included in delivery.

For further specifications of the different models, please see overleaf.

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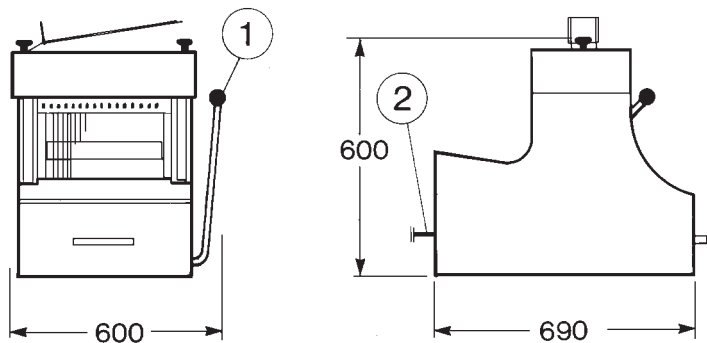
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# 15-200

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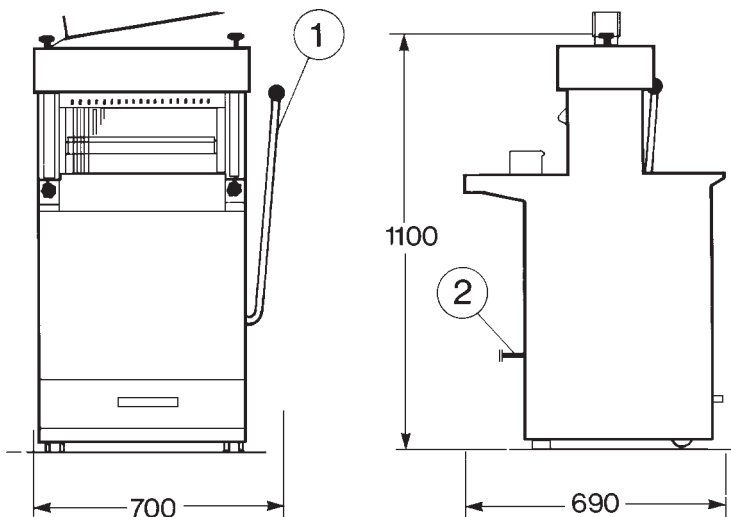
# BREAD SLICING MACHINES, N 400, TN 400

Scale 1:20  
Dimensions mm



Model 16 84 60

1. Starting handle with automatic switch ON.
2. Electrical connection  
2.0 m cord included



Model 16 84 61

## Specification

Model	Type	To be placed on	Slicing			Voltage V	Loading kW	Weight kgs		Shipping volume m <sup>3</sup>
			capacity loaves/h	thickness * slices mm	width mm			net	gross	
16 84 60	TN 400	table	200	10-11-1	400	230 1-60	0.44	105	115	0.600
16 84 61	N 400	floor						135	145	1.200

\* Please state slicing thickness required when ordering