

Bowl Lift & Bulk Hopper

02

Bowl Lift with lifting speed 5 meters/minute and lifting capacity up to 600 kg incl. bowl.

FOR WHO?

Bakeries.
Semi-Industrial Bakeries.

WHY BL?



Flexible dough weight

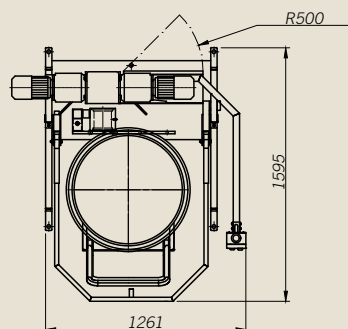
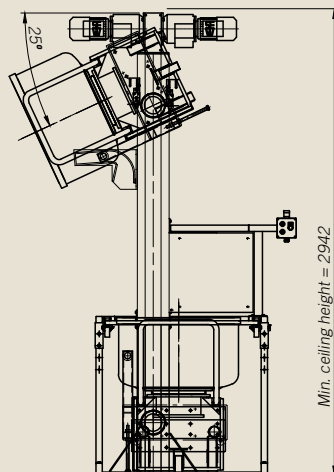


High capacity



MEASUREMENTS AND DRAWINGS [MM]

Tipping left



Bowl Lift

BL

Bowl lift for lifting and tipping of removable bowl. Lifting capacity is up to 600 kg (removable bowl including dough). Available as high and low version.

FEATURES AND BENEFITS

- High lifting speed 5 meters/min. Gives higher production capacity.
- Lifting capacity up to 600 kg (bowl including dough).
- Tipping either left or right as standard. Straight forward as option.
- Offset tipping. Maximizes use of the bakery floor space.
- Easy operation and low maintenance cost.
- Easy to operate. No training required to operate the lift.
- Safety guard with safety switch.
- Two gear motors lifts the bowl by two separate chains for added safety.
- Controlled with push buttons for up and down movement.
- Designed to work with bowls from other manufacturers (on request, a technical drawing of the bowl is required).

TECHNICAL

Lifting capacity	Up to 600 kg (removable bowl + dough).
Lifting speed	5 m/min.
Recommended fuse (amp)	10 A.
Power supply	1.1 kW.

Minimum ceiling height, required:

LOW VERSIONS

BL for MR80 and MR120 tipping into SD180 and SD300 with 225 liter hopper	2942 mm
BL for MR160, MR200 and MR240 tipping into SD180 and SD300 with 225 liter hopper	3110 mm
BL for MR80 and MR120 tipping into SD600 with 225 liter hopper	3040 mm

HIGH VERSIONS

BL for MR80 and MR120 tipping into Bulk hopper over SD180 and SD300 with 90 liter hopper	3895 mm
BL for MR160, MR200 and MR240 tipping into Bulk hopper over SD180 and SD300 with 90 liter hopper	3997 mm
BL for MR80 and MR120 tipping into Bulk hopper over SD600 with 100 liter hopper	4092 mm
BL for MR160, MR200 and MR240 tipping into Bulk hopper over SD600 with 100 liter hopper	4230 mm

Remark: The total height of bowl lift is normally 27 mm lower than required ceiling height.

Technical drawing to be approved, please use suitable variant of set-up according to drawing, requested from Sveba Dahlen.

OPTIONS

- Extended electrical cabinet including control of BH when delivered together.
- Electrical cabinet prepared for wall mounting (2 m extra cable).
- Straight forward tipping.
- Designed for bowls from other manufacturers.

MODELS

- BL – Low version (Tipping into divider with 225 liter hopper).
- BL – High version (Tipping into Bulk Hopper BH).

04

Bulk Hopper with a volume capacity of 575 l or dough weight 350 kg.

FOR WHO?

Semi-Industrial Bakeries.
Industrial Bakeries.

WHY BH?



Easy to clean

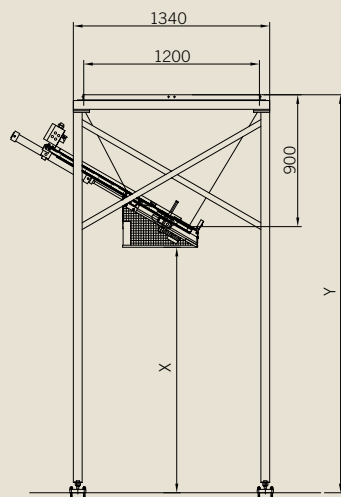


Photocell

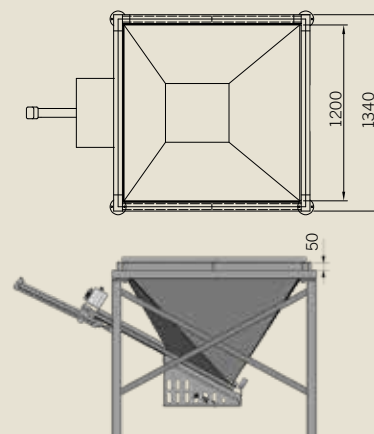


MEASUREMENTS AND DRAWINGS [MM]

Side view.



Top view.



Bulk Hopper

BH

Bulk hopper for standard dough divider SD180/300/600. Creates an even level in the divider hopper which gives better weight accuracy.

FEATURES AND BENEFITS

Photocell controlled closing/portioning system.
Gives automatic feeding into the divider.

Volume standard 575 l, or 350 kg dough.

Uncomplicated design.
Results in reliable operation and less risk of production loss.

No need for special fastening devices to the divider.
Possible to adapt to a wide range of dividers.

Stainless steel frame (option). Painted frame included.

Pneumatic controlled dough knife, width 400 mm as standard (other width on request).

Automatic photocell-controlled dosing/portioning device (compressed air required, min 6 bar) that creates an even dough level in the divider hopper and provides better weight accuracy.

Sliding plate on top of Bulk Hopper is included when shown on drawing.

Support bar between BL and BH is included when BL and BH is delivered together.

Designed to work with dividers from other manufacturers (on request).

Hygienic design due to 50 mm spacers between the hopper and frame.

TECHNICAL

Volume	575 l.
Weight capacity	up to 350 kg dough.
Recommended fuse (amp)	10 A.
Power Supply	0,3 kW.
Voltage	1 x 230 V.
Compressed air	6 bar.

OPTIONS

Stainless steel frame.

Separate electrical cabinet – when sold as a stand alone unit.

Crossbar knife on top of BH, non-stick coated.

Dough Conveyor - horizontally mounted under BH, drum motor and scraper on belt.

Non-stick coated standard hopper.

Hopper lubrication - automatic lubrication inside BH, by means of a spray nozzle system on top of hopper.

Separate unit with control box, pump unit and built-in oil container.

Safety Guard – adapted to the equipment to follow (others than Glimek divider).

Customized BH - with special design or volume adapted to the equipment to follow.





 Glimek

Our story

We provide customized baking solutions, dough handling equipment systems and complete bread lines for professional baking businesses.

We offer reliable technology with precision control and flexibility regarding weights and types of dough and also user-friendly design that gives baking professionals creative freedom at the lowest cost of ownership.

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