

Charlie

Your oppuntity to be on the leading edge

Danish pastry and puff pastry folding and filling equipment



You name it - we fold it



FORM & FRY
MASKINTEKNIK

The Charlie Folding Machine

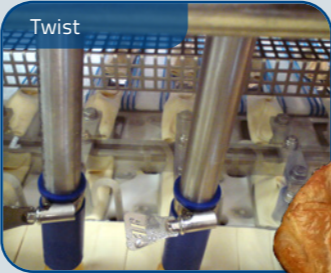
CHARLIE is the most flexible machine in the range, quickest to switch between products, however still in a industrial environment.

Form & Frys started in the 80's, CHARLIE came in mid 90's and is still our most well known machine type all around the world.



CHARLIE is the result of the baker's desire to automate the hand folding process and increase the overall efficiency and final product quality.

This unique machine is, as standard equipped to shape and fill two different products in the same tool. Traditional DANISH crown "4 fold" and diamond "2 fold".



TRAD.
DANISH
4-FOLD



OVER LAP
2-FOLD



TRAD.
DANISH
2-FOLD



TWIST



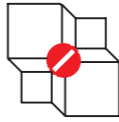
PIN WHEEL



TURN OVER



4-FOLD
W. CUT-OUTS
STAR



2-FOLD
W. CUT-OUTS
DIAMOND

Standard size and products:

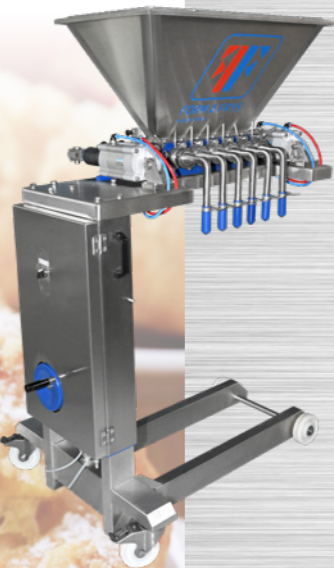
Dough thickness between 2.5 and 5 mm. All products are folded from puff pastry or Danish pastry dough.
Dough square size: 75 x 75, 100 x 100, 125 x 125 or 150 x 150.

Pinwheel products are made via additional pressing device and turnover products require additional tool set complete.

Piston filler

Form & Frys's range of pneumatic depositing machines.

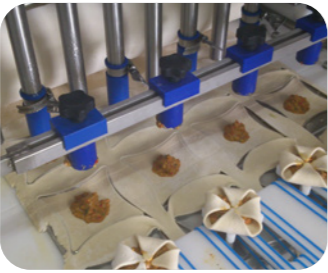
- Wide product range
- User friendly
- Height adjustable
- Slim in design
- Allow the machine to be used for multiple purposes.



Products ▶



Strip cutting on the inlet conveyor



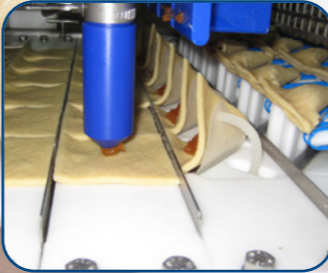
Cutting to create unique product



Fillo dough product



Cretan, area unique product



Cookie like



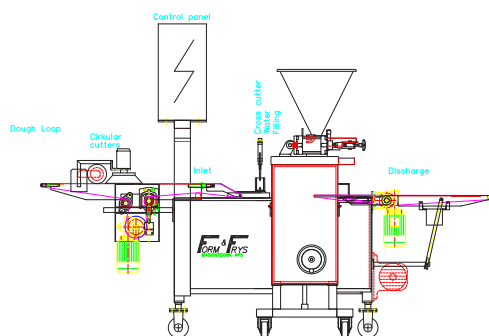
Outlet conveyor



Final products, folded/shaped and filled



Savories



Charlie 500 Folding machine

On a 100 by 100 mm (4" by 4") 5 row machine.

Working height: approx. 1.000 mm

Total length: approx. 3.000 mm

Total width: approx. 1.000 mm

Dough width: approx. 530 mm

The above mentioned dimensions include inlet and outlet conveyor. All dimensions, especially the heights and length of the inlet conveyor and outlet conveyor are made to fit the specific project or special requirement.... can be made slightly longer.

Technical data

Power supply: 16 amp / 3 x 400 volt + N + PE (or to be specified)

Control system: touch screen, siemens components

Compressed air: 180 liter / minute

Working pressure: 6-8 bar / 90 - 115 psi

Weight of 500 Charlie: 700 kg



Link to youtube
Form & Frys

Form & Frys has found a niche in folding/ forming and filling dough products.

Form & Frys's innovative ideas and robust, well-built machines, introduces new products into your product range or automate existing hand folded products.

Form & Frys's machine program for high-speed production of quality pastry products, covers automatic machines for traditional DANISH four fold or two fold products, and also special area unique products.



Concept, design, testing, construction under one roof



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MASKINTEKNIK

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