

Odin

Your opportunity to be on the leading edge

Danish pastry and puff pastry folding and filling equipment



You name it - we fold it



FORM & FRYS
MASKINTEKNIK

ABOUT THE ODIN FOLDING MACHINE

Odin was the wisest of the Nordic Gods.

The ODIN Folding Machine is a combination between the steady Hercules and the adaptable Charlie, both of which are machines that are proven in industrial environments. The Hercules servicing high capacity industrial bakers and the Charlie servicing semi automated bakers needing flexibility and quick retooling.

Form & Frys Maskinteknik has developed the ODIN Folding Machine to service the higher capacity bakers who still require a degree of flexibility. The ODIN Folding machine can reach speeds exceeding 16.000 products per hour.

Form & Frys Maskinteknik have been building dough folding machines since 1987 prior to 1992 it was the Alfa Folding machine. This was replaced by a new generation of machines built using the technology still in use today. This technology has been adapted to many and varied product applications.

To optimize performance, Form & Frys Masinteknik have developed filling machines that perfectly fit the Odin Machine but can also be used for 'standalone' production.



Capacity Example

From a dough sheet of 500 mm

Tool size: 75 x 75 x 6 rows

Dough square: 75 x 75 mm
Output per row: 2.700 products/hour
Output 6 row: 16.200 products/hour

Tool size: 100 x 100 x 5 rows

Dough square: 100 x 100 mm
Output per row: 2.700 products/hour
Output 5 rows: 13.500 products/hour

Tool size: 125 x 125 x 4 rows

Dough square: 125 x 125 mm
Output per row: 2.700 products/hour
Output 4 rows: 10.800 products/hour

Products ▶



Shafia



Half moon



Shape depositing



Savoury



Empanada



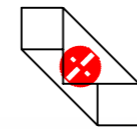
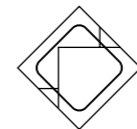
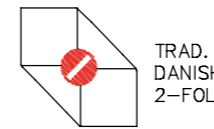
Rugla



Danish

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.



Featured so the 4 shapes, fits one tool set.



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

THE ROTARY FILLING MACHINE

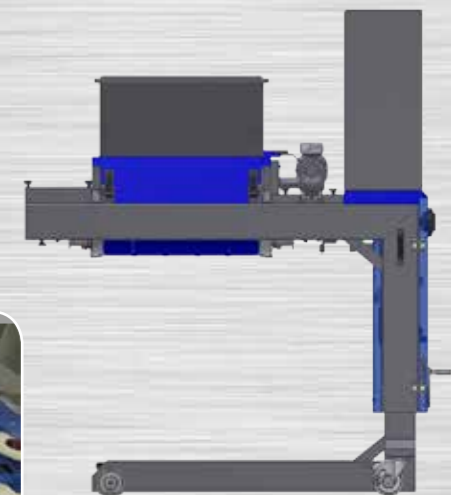
To optimize the function and possibilities of Form & Frys industrial folding machines, we have developed a filling machine, which fits the needs exactly.

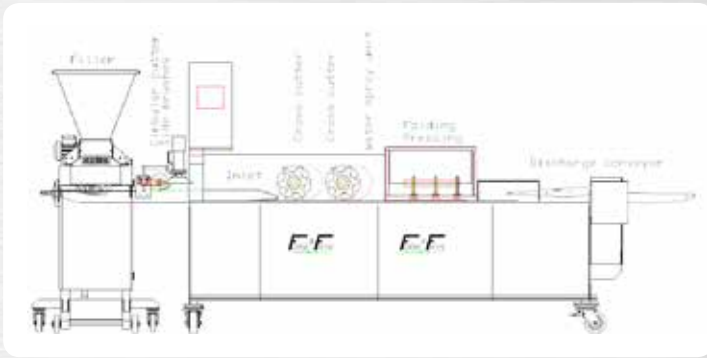
The basic function principle of the rotary filler is a rotating drum with pistons, retracting when in the hopper and ejecting when right above the dough product. It can be seen as a rotating version of the well known slide-plate depositor used within the industry.

Due to the large capacity of this machine type and the possibility for placing a shaped deposit, fillings containing sensitive particles or special shaped fillings can now also be deposited at speeds never before seen.

The unique concept of the rotaryfilling machine gives primarily two major advantages:

- An outstanding high capacity, even with shaped deposits, up to 45 strokes.
- Changable drum for different shapes.





Folding machine dimensions example

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

Working height: approx. 1.000 mm

Total length: approx. 4.500 mm

Total width: approx. 1.500 mm

Dough width: approx. 500 mm

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

Capacity

The machines are capable producing and filled products with a rate up to.

Dough speed: 7 m/min or 45 strokes per min

Output per row: 2.700 products/hour

Output e.g.5 rows: 13.500 products/hour

Technical data

Power supply: 16 amp / 3 x 400 volt + N + PE

Control system: touch screen, siemens components

Compressed air: 180 liter/minute

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

Weight of ODIN: 1.900 kg

Form & Fry's has found a niche in folding/forming and filling dough products.

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

Form & Fry'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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