

Equipment for forming and filling of dough products

- Specialty in Danish pastry and puff pastry processes
- High-speed automation for industrial bakers



FORM & FRYS
MASKINTEKNIK

You name it - we fold it

Machine range - 3 sizes

All products in three different capacity machines



Hercules

High capacity, up to 40.000 products/hour

Two fold, four fold, star & diamond

- Dough square size: 75 mm (3"), 100 mm (4"), 125 mm (5"), 150 mm (6")
- Dough sheet width: 600 mm – 800 mm – 1000 mm

About the HERCULES

HERCULES is the machine type Form & Frys started manufacturing in the 1990s. It is a thoroughbred industrial machine, built for large-scale production. Over the last 20 years, HERCULES folding machines have been installed in bakeries worldwide.

The HERCULES model range continues to expand with new varieties of products, new dimensions for traditional items, and area-oriented products. Special mentions include the HERCULES 'TWIST' and the HERCULES 'TURNOVER.'

Capacity Example

- 100 mm cut (4")
- 7 rows
- 720 mm dough sheet
- Output: 35,000 products/hour

Highlights (All three machines)

- High capacity, up to 40,000 products/hour
- Three machine sizes available
- Flexible for multiple product types

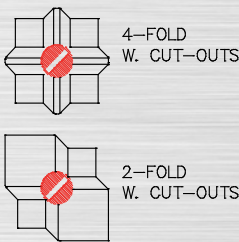
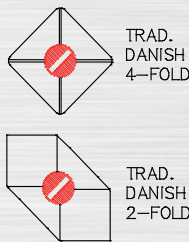
Cheese danish



Top filling solid, two colors



Four fold with circle filling



Odin

Capacity up to 20.000 products/hour for 600 mm sheet width

ODIN combines the steady Hercules machine design with the flexibility of Charlie. It is a proven industrial machine with strong capacity.

Capacity Example

- 100 mm cut (4")
- 6 rows
- 620 mm dough sheet
- Output: 16,200 products/hour



Charlie

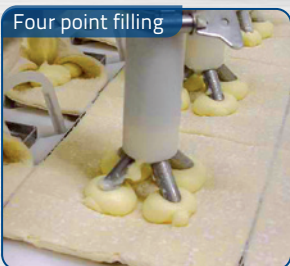
Capacity up to 10.000 products/hour for 500 mm sheet width

Compact and flexible, CHARLIE is easy to retool for new or multiple products.

Sheet widths:

500mm 750mm

- 75 x 75 (3") mm: 9,000 – 15,000
- 100 x 100 (4") mm: 7,500 – 10,500
- 125 x 125 (5") mm: 6,000 – 9,000
- 150 x 150 (6") mm: 4,500 – 7,500



Pizza Folding Equipment

Crust, stuffed or Sorrentina pizzas

Form & Frys' patented folding process, the "Magic folding fingers", folds only the very edge of the dough, leaving the center untouched. This ensures a superior pizza quality with true rising edges, high capacity, and excellent uniformity.

With our equipment, three main pizza types can be produced:



Crust pizza – a traditional folded edge without filling.



Stuffed crust pizza – the folded edge filled with cheese, tomato paste, real cheese or other ingredients.



Sorrentina – a boat-shaped pizza made from pizza dough, designed to hold attractive and versatile fillings.

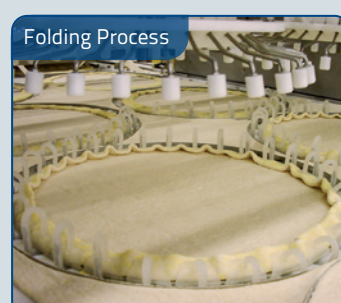
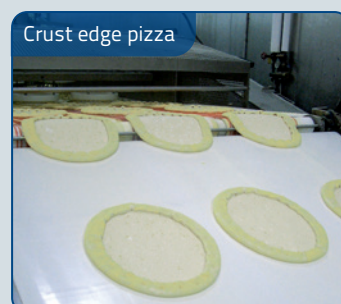
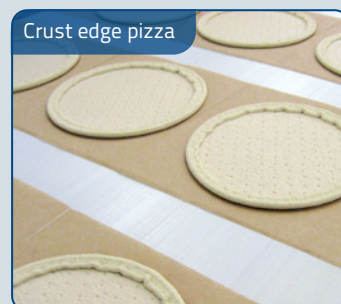
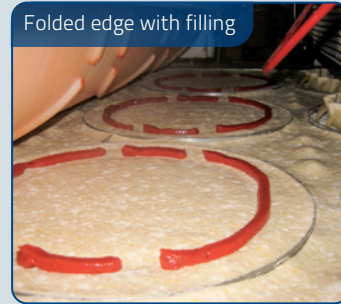
Capacity of the folding edge machine - Products per Hour:

2 rows 7,000 products

3 rows 11,000 products

4 rows 14,000 products

Dough sheet width: 800 – 1,100 mm



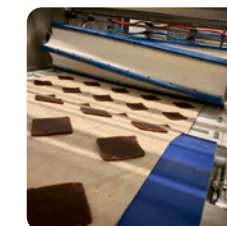
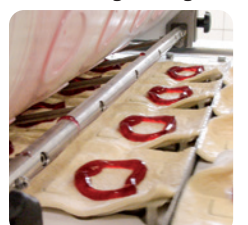
Rotary Filler – Quality & Capacity



Designed to optimize Form & Frys folding machines, the ROTARY FILLER delivers shaped fillings with high precision.

Features:

- Volume/stroke adjustable (4–40 mm)
- Max. capacity: 85 strokes/minute
- Options for two-point, four-point, top filling, ring filling, cheese stuffed, circle fillings, or other shaped filling



Ring filling - danish

Cheese stuffed

Square fillings

Shaped filling

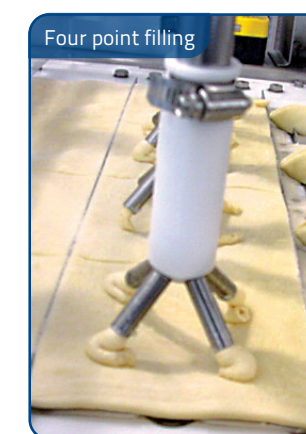
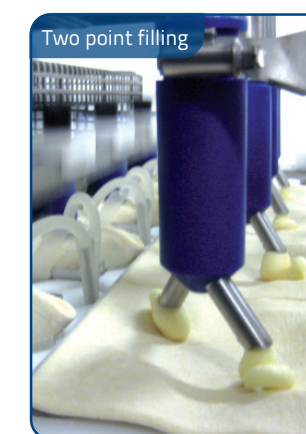
Four point deposit

The Piston Filling Machine

Form & Frys also offers a range of pneumatic depositing machines. Height-adjustable and operator-friendly, they feature pneumatically operated pistons suitable for multiple purposes.

Options include:

- Multi-point nozzles
- Shut-off systems
- Moving nozzles
- Wire cutters



Area Unique Products

Form & Frys develops special folding equipment tailored to unique, area-oriented products, e.g.:

- Danish pastry
- Puff Pastry
- Special pies
- Filo dough / Baklava
- Calzone & Empanada
- Pide
- Mediterranean specialties

Please contact us with your project

Cookie-Like



Mediterranean



Kolaczki



Karelian pie



Cretan



Two fold savoury



Filo dough / Baklava



Empanada



From hand-made tradition to industrial scale

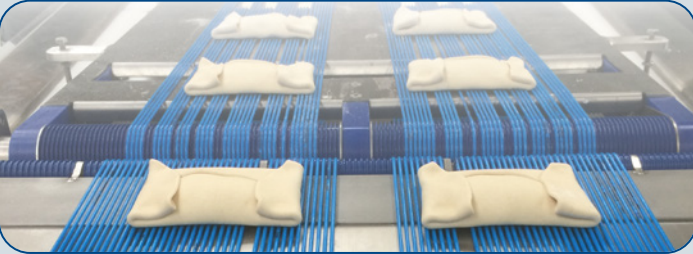
Form & Frys has developed specialized equipment for the automatic folding and sealing of empanadas. With decades of experience in forming and filling of dough products, we transform a traditional hand-crafted product into a consistent, high-capacity production line - without compromising on authenticity.

Superior folding technology

Our unique folding system ensures that each empanada is sealed securely, maintaining the original look and bite of hand-folded products. The process delivers excellent dough handling, high product uniformity, and significant labor-cost savings.

Flexible production

The empanada folding machine can handle a wide range of sizes and fillings - from meat and cheese to vegetable blends - meeting local tastes and market requirements. All dimensions of conveyors and discharge systems are tailored to the customer's line setup.





Meet the team

Form & Frys Technique A/S is located in Hobro, Denmark

We specialize in folding, forming, and filling products such as Danish pastry, savoury products, pizzas, special pies, and puff pastry products.

- Manufacturer of both standard and custom-built machines
- Partner in innovation and product development
- Serving the growing global bakery industry



Concept, design, testing, construction under one roof



Link to youtube
Form & Frys



FORM & FRYS
MASKINTEKNIK

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