

Equipment for forming and filling of dough products

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



You name it - we fold it



FORM & FRYS

MASKINTEKNIK

MACHINE RANGE - 3 SIZES

- all products in three different capacity machines

HERCULES

High capacity, up to 40.000 products/hour

HERCULES is the type of machine Form&Frys started manufacturing in the 90's, it's a thoroughbred industrial machine, built for large scale production. The HERCULES folding machine has, over the last 20 years been installed in bakeries around the world.

Specials like?

The HERCULES model range continues to increase with new variety of products, new dimensions for traditional products or area oriented products. The HERCULES "TWIST" and the Hercules "TURNOVER" are especially attractive products to mention.

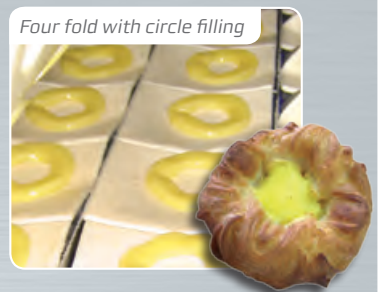
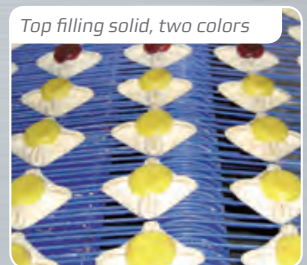
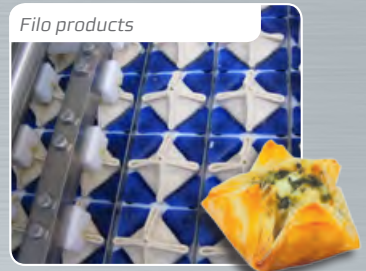
Capacity Example

- 100 mm cut (4 inch's)
- 7 rows
- 720 mm dough sheet
- Output 7 rows: 35.000 products/ Hour

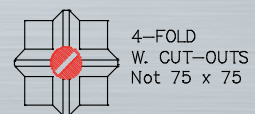
Two fold, four fold, star & diamond

Dough square size e.g.
75 (3 inch), 100 (4 inch), 125 (5 inch)
or 150, (6 inch).

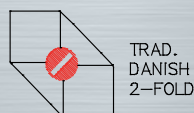
Dough sheet width:
600 mm - 800 mm - 1000 mm



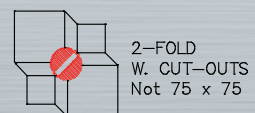
TRAD. DANISH 4-FOLD



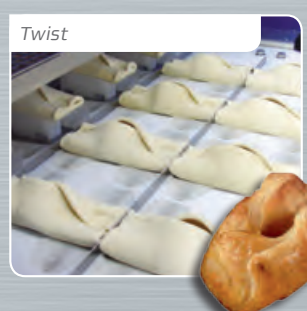
4-FOLD W. CUT-OUTS Not 75 x 75



TRAD. DANISH 2-FOLD



2-FOLD W. CUT-OUTS Not 75 x 75



ODIN

Capacity up to 15.000 products/hour
for 500 mm sheet width



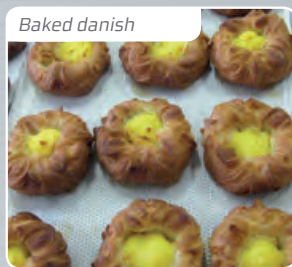
ODIN is the wisest in the Nordic Mythology. It's a combination between steady Hercules Machine design and Charlie's flexibility. Proven industrial machine, with good size capacity.

Capacity Example

- 100 mm cut (4 inch's)
- 5 rows
- 520 mm dough sheet
- Output 5 rows:
13.500 products/ Hour



Discharge



Baked danish



All machines
- all products

CHARLIE

Capacity up to 9.000 products/hour
for 500 mm sheet width

The Charlie folding machine is compact and flexible, easy retool-able to new or more products.

Capacity – products per hour

Sheet width - 500 mm	750 mm
75 x 75 mm tool	9.000 13.000
100 x 100 mm tool	8.000 11.000
125 x 125 mm tool	5.000 7.500
150 x 150 mm tool	3.000 5.000



Danish pastry



Pin wheel



Charlie



Four point filling



Top filling



PIZZA EDGE FOLDING EQUIPMENT

Stuffed pizza's or Crust Pizza's

Superb product /dough quality, the solution is the folding machine

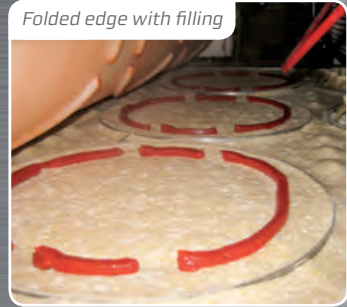
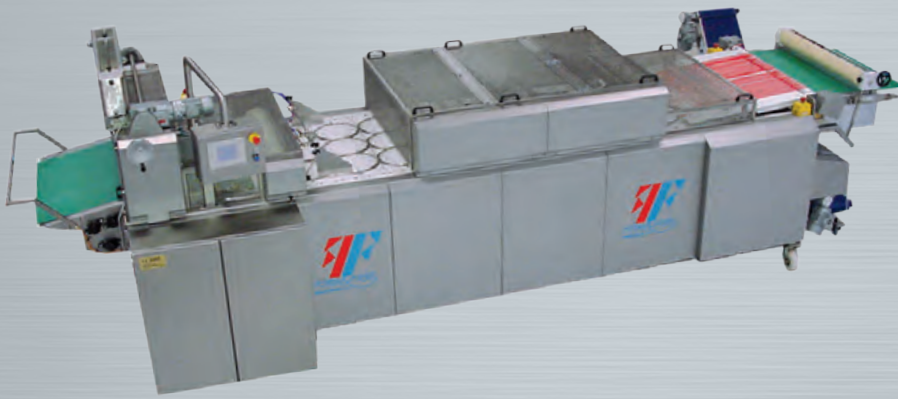
Our process," the Magic folding fingers" folds only the very edge, leaving the center untouched, resulting in a superior quality pizza with true rising edges. high capacity, product uniformity.

Capacity – products per hour

2 rows	7.000 products
3 rows	11.000 products
4 rows	14.000 products

Dough sheet width:

800 up to 1.100 mm.



Folded edge with filling



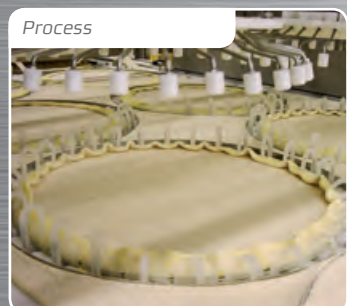
Stuffed edge, discharge flow



Crust edge pizza



Crust edge pizza



Process



Crust edge pizza



Cheese stuffed pizza

ROTARY FILLER FOR QUALITY AND CAPACITY

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

Shaped fillings

The piston movement is carried out by means of rollers and cam tracks. Volume/ stroke length is adjustable from the operator end of the machine (4 -40 mm). Max. Capacity 100 strokes per minute.



Ring filling - danish



Cheese stuffed



Circle fillings



Shaped filling



Four point deposit

THE PISTON FILLING MACHINE



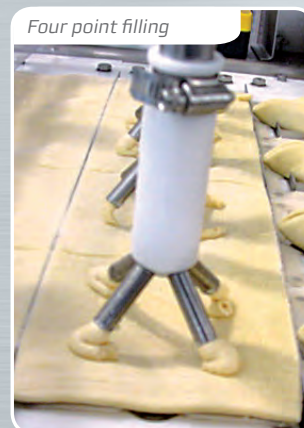
FORM & FRYS also has a range of pneumatic depositing machines. Height adjustable combined with a slim and operation friendly design, the pneumatically operated pistons

allow the machine to be used for multiple purposes. The piston filler comes in two versions one with a non return valve for simple construction and another with built in D-valve

for particle deposits. Depending on the requirements the machine can be equipped with features like: multi point nozzles, shut off system, moving nozzle's, wire, cutters, etc.



Two point filling



Four point filling



Top filling

MULTI DEPOSITOR



A multipurpose and precision multi row filling and depositing machine, Form & Fry's Maskinteknik offers the Multi Depositor.

From 20 grams mini dot's/muffins to big cupcake deposits of 1.000

grams and even continuous deposits, or interrupt strips for savoury products, the Multi Depositor machine is flexible, easy to operate and, due to the cantilevered C frame very mobile.



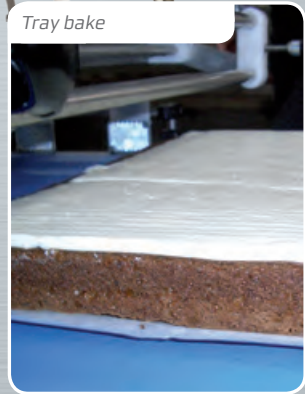
Muffins



Injection



Icing



Tray bake

CONVEYORS & EQUIPMENT

Conveyors & Equipment

Spiral conveyor systems, telescopic conveyors, angle conveyors, brush setups, retracting/shuttle conveyors, pan loaders, makeup tables or s-conveyors systems together with systems for dry or wet media dispensing like sugar or egg wash can be delivered with projects.



Disc sprayer



Brush conveyor



S conveyor



Angle conveyor



Spiral conveyor



Telescope conveyor

NEW PRODUCTS

Unique machines for special, area oriented products.

Form & Fry's Maskinteknik can help developing manufacture special folding equipment for your specific products e.g. Danish pastry, pizza shells, special pies, puff pastry products, etc. Keep your product rich in quality and traditions.

Your products are in good hands with us.



Calzone



Mediterranean



Two fold "one bite"



Karelian pie



Cretan



Filo dough / Baklava



Two fold savory



Cookie-Like

Form & Frys Maskinteknik A/S is located in the Northern Jutland region of Denmark



Concept, design, testing and construction under one roof

Form & Frys Maskinteknik, a company that has found a niche in folding/forming and filling many different products such as danish pastry, pizza shells, special pies, puff pastry products etc.

For & Frys manufacture standard machines as well as custom build machines, tailoring the machines to our customers specific products.

The bakery industry continues to be a growth industry. Major producers are constantly looking to introduce new high-quality products to the market.

Form & Frys has, through our know-how and innovative ideas, proven to be a valuable partner in developing new products.

Please do not hesitate contacting us for your specific project.

Form & Frys Maskinteknik A/S



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