



# Cup Elevators

# 02

*Cup Elevator with capacity up to 2000 pieces/hour. Weight range between 100-1500 grams.*

## FOR WHO?

Bakeries.  
Semi-Industrial Bakeries.

## WHY CE100?



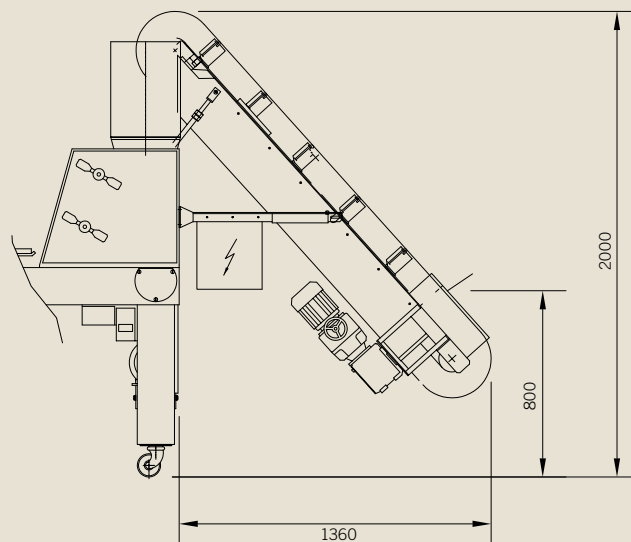
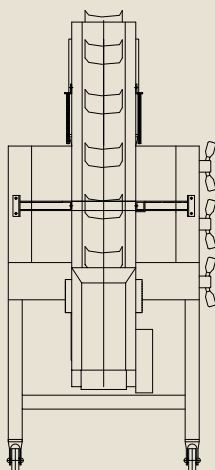
Photocell



Easy to clean



## MEASUREMENTS AND DRAWINGS [MM]



# Cup Elevator

## CE100

*A step-by-step elevator for transporting dough pieces from Rounder into the Moulder type MO300.*

### FEATURES AND BENEFITS

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Capacity up to 2000 pieces/hour.

Elevator mounted on MO300.

The conveyor belt, 200 mm wide, has riveted cups on every 300 mm.

The timing of each dough piece is controlled by a photocell.

The infeed hopper guides the dough piece into an empty cup.

Stainless steel execution.

### MODELS

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CE100

### TECHNICAL

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|                       |  |
|-----------------------|--|
| Capacity range .....  | up to 2000 pieces/hour.  |
| Weight range .....    | 100-1500 g.<br>(subject to capacity and dough characteristics<br>when sold separately) |
| Mounting height ..... | 2000-2040 mm.  |
| Power supply .....    | 0.25 kW.   |

# 04

*Cup Elevator with capacity up to 2000 pieces/hour. Weight range between 100-1500 grams.*

## FOR WHO?

Bakeries.  
Semi-Industrial Bakeries.

## WHY CE300?



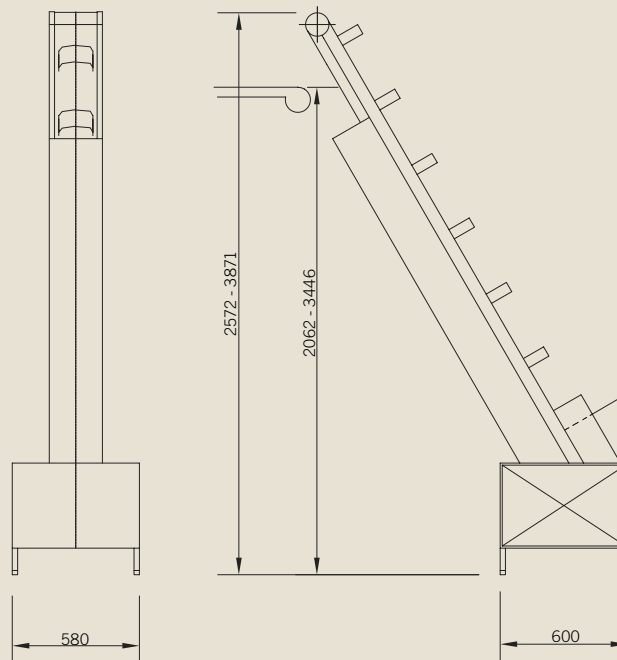
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Flexible Design



## MEASUREMENTS AND DRAWINGS [MM]



# Cup Elevator

## CE300

*A step-by-step elevator for transporting dough pieces from Rounder up to the Intermediate Conveyor Proofer.*

### FEATURES AND BENEFITS

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Capacity up to 2 000 pieces/hour.

The conveyor belt, 200 mm wide, has riveted cups on every 300 mm.

The timing of each dough piece is controlled by a photocell.

The infeed hopper guides the dough piece into an empty cup.

Stainless steel execution.

### MODELS

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CE300 - With control cabinet for CE300.

CE300 - With control cabinet for CE300 and ICP.

### TECHNICAL

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|                           |   |
|---------------------------|---|
| Capacity range .....      | up to 2000 pieces/hour.                         |
| Weight range .....        | 100-1500 g.                                     |
|                           | (subject to capacity and dough characteristics) |
| Distributing height ..... | 3500 mm.  |
| Power supply .....        | 0.55 kW.  |

# 06

*Cup Elevator with capacity up to 3600 pieces/hour. Weight range between 100-1500 grams.*

## FOR WHO?

Industrial Bakeries

## WHY CE500?



Photocell



Flexible Design

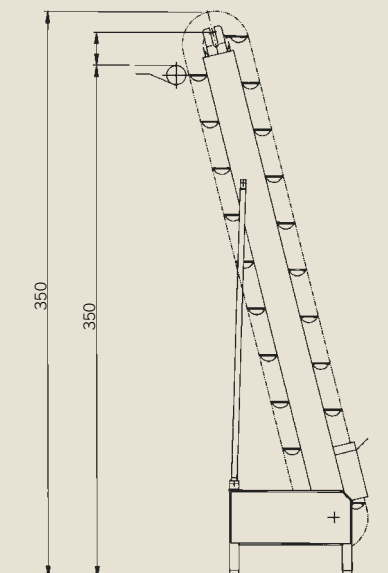


Easy to clean



## MEASUREMENTS AND DRAWINGS [MM]

| A-DISTRIBUTING HEIGHT (MM) | B-TOTAL HEIGHT (MM) | NUMBER OF CUPS |
|----------------------------|---------------------|----------------|
| 1959-2070                  | 2519-2630           | 18             |
| 2070-2192                  | 2630-2752           | 19             |
| 2192-2315                  | 2752-2875           | 20             |
| 2315-2438                  | 2875-2998           | 21             |
| 2438-2560                  | 2998-3120           | 22             |
| 2560-2684                  | 3120-3244           | 23             |
| 2684-2806                  | 3244-3366           | 24             |
| 2806-2928                  | 3366-3488           | 25             |
| 2928-3052                  | 3488-3612           | 26             |
| 3052-3174                  | 3612-3734           | 27             |
| 3174-3297                  | 3734-3857           | 28             |
| 3297-3420                  | 3857-3980           | 29             |
| 3420-3543                  | 3980-4103           | 30             |
| 3543-3665                  | 4103-4225           | 31             |
| 3665-3776                  | 4225-4336           | 32             |
| 3776-3897                  | 4336-4457           | 33             |



# Heavy-duty Cup Elevator

## CE500

*A step-by-step vertical belt elevator for transporting the dough piece from the Rounder into the Intermediate Conveyor Proofer. A heavy-duty elevator made in stainless steel for use in industrial bakeries or where high vertical transportation is required.*

### FEATURES AND BENEFITS

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Capacity up to 3600 pieces/hour.

Riveted cups on every 300 mm.

Width of cups: 160 mm.

The timing of each dough piece is controlled by a photocell.

The infeed hopper guides the dough piece into an empty cup.

Additional distributing height (option).

Distribution height above 3897 mm (=33 cups), price on request.

Stainless steel execution.

### OPTIONS

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Price per cup over 24 pcs.

Additional distributing height.

### TECHNICAL

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Capacity range ..... up to 3600 pieces/hour.

Weight range ..... 100-1500 g.  
(subject to capacity and dough characteristics)

Max Distributing height, 24 cups ..... 2806 mm.

Max Distributing height, 33 cups ..... 3897 mm (option).

Power supply ..... 0.75 kW.

### MODELS

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CE500 - With control cabinet for CE500.

CE500 - With control cabinet for CE500 and ICP.

# Our story

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*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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