

Bakery Buffering

PLANNING SOLUTIONS



MAXIMIZE PERFORMANCE

Recommended for all production lines (baking ovens, drying ovens, and deep-fryers), all small stops that occur on packaging lines are compensated for (restocking of consumable materials and emergencies), keeping the production cycle unchanged prior to the line.

MODULAR CONCEPT

The modular design of this storage system permits customized versions based on available space, the type of product, required storage

time, and the product's specific weight.

POWER AND GENTLENESS

The storage unit's filling system is guaranteed by a conveyor that runs longitudinally, whose position is controlled by an encoder, and by a swiveling system controlled by a level sensor that minimizes the bouncing of product during

Cookies



SAFETY

The system is equipped with a dust and contamination prevention

filling. This eliminates the breaking of fragile products and optimizes product storage along the entire length of the storage unit.
A vibrating conveyor whose capacity is altered according to product flow and fragility guarantees gradual emptying of the storage unit.

Sticks



Chips



system to guarantee product safety without reducing accessibility for inspections. ottimizza lo stoccaggio del prodotto su tutta la lunghezza del polmone. ispezioni.