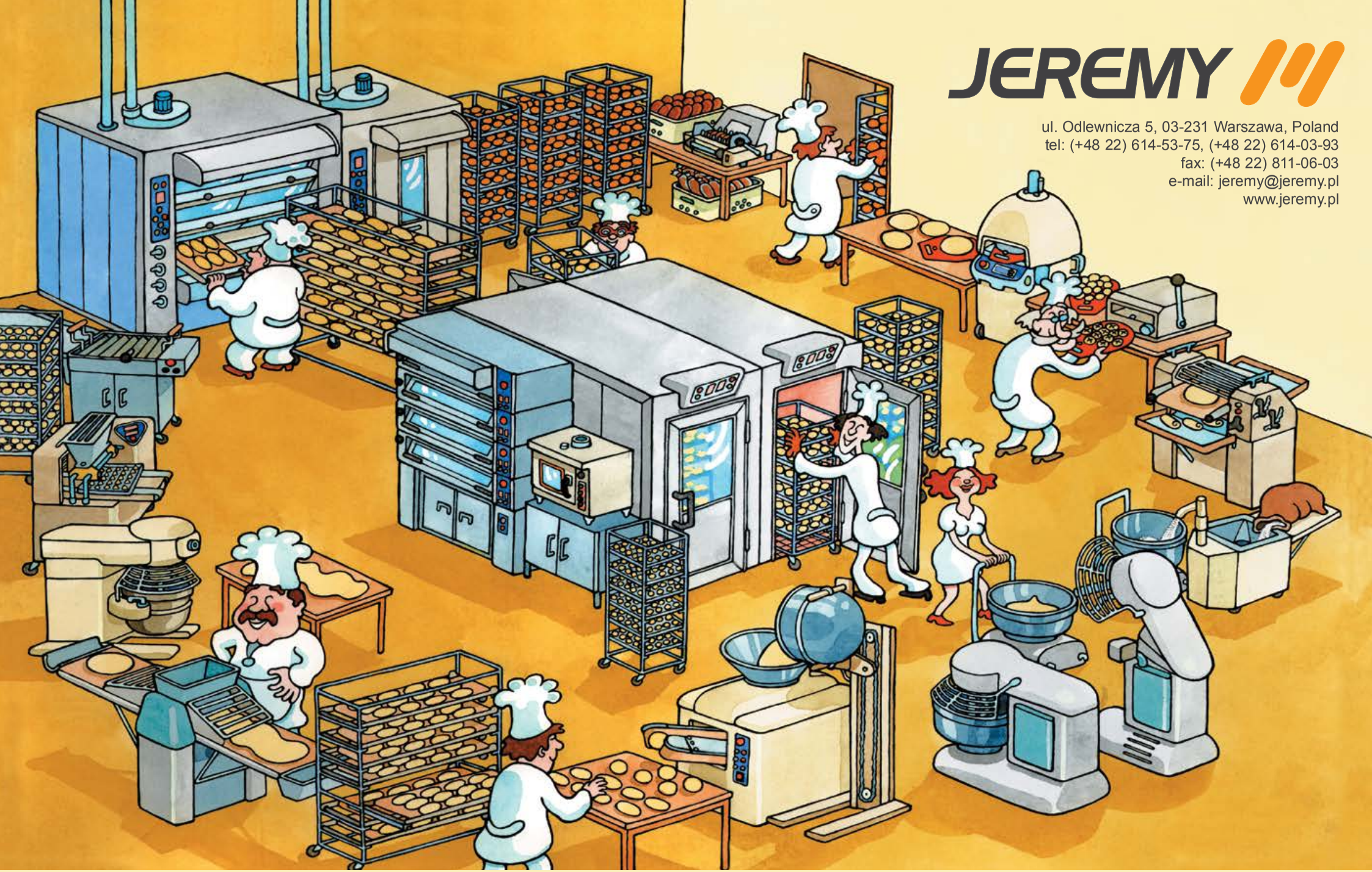

JEREMY

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PIECE I MASZYNY PIEKARNICZE I CUKIERNICZE
BAKERY AND CONFECTIONERY OVENS AND MACHINES
ÖFEN UND BACK- UND KONDITOREIMASCHINEN
FOURS ET MACHINES DE BOULANGERIE ET DE LA CONFISERIE
HORNOS Y MÁQUINAS DE PANADERÍA Y REPOSTERÍA
FORNI E MACCHINE PER PANIFICI E PASTICCERIE
ПЕЧИ И МАШИНЫ ПЕКАРНЫЕ И КОНДИТЕРСКИЕ

URSUS B

- Podnośniki dzieży
- Lifters for bowls
- Hebekippers
- L'élévateur basculeur de cuve
- Elevadores de recipientes
- Sollevatori per vasche estraibili
- Дежеопрокидыватели

URSUS B

	d cm	V, kW	a x b x c cm
URSUS B170	170	230/400 0,75	62 x 62 x 280
URSUS B220	220	230/400 0,75	62 x 62 x 330

BIZON R

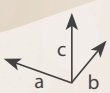
	kg	kg	V, kW	a x b x c cm	kg
BIZON R80	7-80	50	400 4,6	75 x 145 x 125 (170)	550
BIZON R100	10-100	60	400 4,6	75 x 145 x 125 (170)	570
BIZON R140	16-140	85	400 5,4	85 x 140 x 125 (170)	600

TUR

- Miesiarki spiralne z dzieżą stałą
- Spiral mixers with fixed bowl
- Spiralkneter mit festem Kessel
- Pétrin à spirale
- Mezcladoras espirales con recipiente fijo
- Impastatrici a spirale con vasca fissa
- Тестомесители спиральные с несъёмной дежой

	kg	kg	V, kW	a x b x c cm	kg
TUR 60	5-60	40	400 3,0	63 x 130 x 118	350
TUR 80	9-80	50	400 4,0	74 x 138 x 118	450
TUR 100	10-100	60	400 4,3	74 x 138 x 118	480
TUR 130	15-130	80	400 5,8	85 x 145 x 123	540
TUR 145	18-145	90	400 5,8	85 x 145 x 123	560
TUR 160	20-160	100	400 8,9	95 x 150 x 145	700
TUR 200	20-200	125	400 8,9	95 x 150 x 145	780
TUR 250	30-250	150	400 8,9	105 x 160 x 145	850

TUR (60-160)

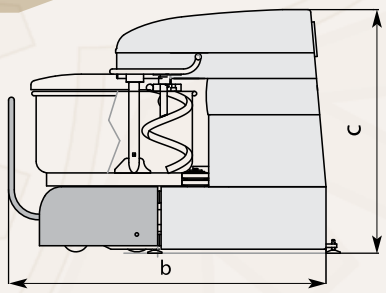


BIZON

- Miesiarki automatyczne spiralne z odłączaną dzieżą
- Automatic spiral mixers with removable bowl
- Automatischer spiralknetern mit herausziehbarer schale
- Pétrin à spirale à cuve amovible
- Mezcladoras automáticas espirales con recipiente posible de separar
- Impastatrice a spirale automatica con vasca estraibile
- Тестомесители спиральные автоматические с подкатной дежой

BIZON H

	kg	kg	V, kW	a x b x c cm	kg
BIZON H160	20-160	100	400 8,5	95 x 170 x 140 (190)	1050
BIZON H200	20-200	125	400 8,5	95 x 170 x 140 (190)	1070
BIZON H250	30-250	150	400 8,5	95 x 170 x 140 (190)	1460
BIZON H300	30-300	175	400 9,2	95 x 175 x 140 (190)	1500



TUR (200-250)

AQUAMIX

- Dozowniki – mieszacze wody
- Water dosers-mixers
- Wassermisch- und Dosiergeräten
- Doseurs d'eau
- Dosificadoras – mezcladoras de agua
- Dosatori miscelatori d'acqua
- Дозаторы воды

AQUAMIX

	°C	l/min	V, kW	a x b x c cm
AQUAMIX	2 - 70	35	230 50	20 x 40 x 30

MIXA

Ubijarki planetarne
Planetary mixers
Planetenrührmaschinen
Batteurs mélangeurs
Batidoras mezcladoras
Mescolatrici planetarie
Планетарные миксеры

MIXA

	l	V, kW	a x b x c cm	kg
MIXA 40	40	230/400 2,2/3,0	72 x 97 x 125	220
MIXA 60	60	230/400 2,2/3,0	80 x 100 x 125	250
MIXA 60/40	60 (40)	230/400 2,2/3,0	80 x 100 x 125	270
MIXA 80	80	230/400 2,2/3,0	80 x 103 x 125	290

MIXA 60

MIXA auto S

	l	V, kW	a x b x c cm	kg
MIXA 40 auto S	40	400 3,0	80 x 100 x 150	230
MIXA 60 auto S	60	400 3,0	80 x 100 x 150	270
MIXA 60/40 auto S	60(40)	400 3,0	80 x 100 x 150	310
MIXA 80 auto S	80	400 3,0	80 x 105 x 150	330

MIXA 40 auto S

MIXA auto HD

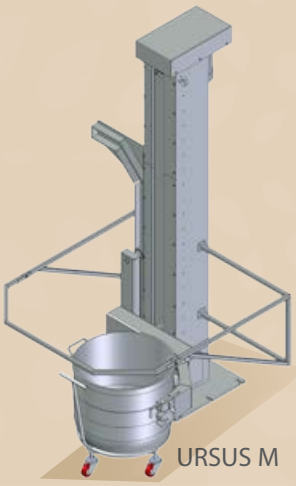
	l	V, kW	a x b x c cm	kg
MIXA 120 auto HD	120	400 5,5	95 x 125 x 170	400
MIXA 140 auto HD	140	400 5,5	95 x 125 x 170	430
MIXA 170 auto HD	170	400 5,5	95 x 125 x 170	500

MIXA 170 auto HD

URSUS M

Podnośnik dzieży
Lift for bowl
Hebekipper
Élévateur de cuve
Elevador de amasadora
Sollevatore di vasche
Дежеопрокидыватель

	d cm	V, kW	a x b x c cm
URSUS M170	170	230/400 0,75	62 x 62 x 280
URSUS M220	220	230/400 0,75	62 x 62 x 330



URSUS M

MINIMAX

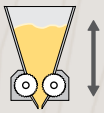
- Automaty do ciastek
- Cookie Depositors
- Dosiermaschinen
- Machines automatique á gâteaux
- Máquinas Galleteras
- Macchine per biscotti
- Отсадочные машины для печенья

	A cm	B	l	V, kW	a x b x c cm	kg
MINIMAX Uno	60/45	99	30	230 1,1	75 x 105 x 165	270
MINIMAX Uno Plus	60/45	99	40	230 1,5	75 x 105 x 165	290
MINIMAX Combi	60/45	99	40+15	230 1,5	75 x 120 x 165	300
MINIMAX Duo	60/45	99	2x40	230/400 2,6	75 x 125 x 165	400
MINIMAX Duo Plus	60/45	99	2x40	230/400 3,3	75 x 125 x 165	420
MINIMAX Trio	60/45	99	2x40+18	230/400 3,6	75 x 125 x 165	450

MINIMAX Trio

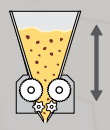
MINImax

Uno



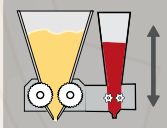
/ciasto lekkie
/leight dough
/leicheter teig
/pâte légère (brisée)
/impasto leggero
/masa ligera
/тесто лёгкое

Uno Plus



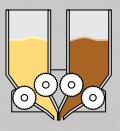
/ciasto średnio ciężkie z dodatkami
/semi-thick dough with delicates
/Mittelschwerer Teig mit Extra-Zutaten
/pâte sablée avec garnitures
/impasto medio con ingredienti aggiuntivi
/masa de peso medio con aditivos
/тесто полутяжёлое с добавкам

Uno Combi



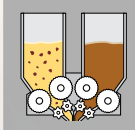
/ciasto lekkie i nadzienie
/leight dough and filling
/Leicheter Teig und Füllung
/pâte légère et garniture
/impasto leggero e farcitura
/masa ligera y relleno
/тесто лёгкое и начинка

Duo



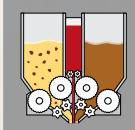
/dwa ciasta lekkie
/two leight doughts
/Zwei leichte Teige
/deux pâtes légères (brisées)
/due impasti leggeri
/dos masas ligeras
/два лёгких теста

Duo Plus



/dwa ciasta średnio ciężkie z dodatkami
/two semi-thick doughwith delicates
/Zwei mittelschwere Teige mit Zutaten
/deux pâtes sablées avec garnitures
/due impasti medi con ingredienti aggiuntivi
/dos masas de peso medio con aditivos
/два полутяжёлых теста с добавками

Trio



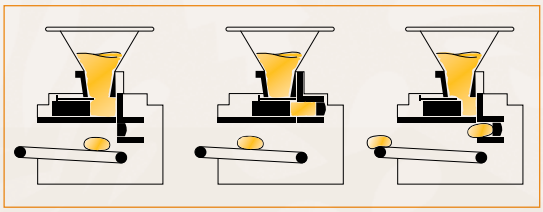
/dwa ciasta średnio ciężkie
z dodatkami i nadzienie
/two semi-thick dough with delicates and filling
/Zwei mittelschwere Teige
mit Extra-Zutaten und Füllung
/deux pâtes sablées avec garnitures et farce
/due impasti medi con ingredienti aggiuntivi e farcitura
/dos masas de peso medio con aditivos y relleno
/два полутяжёлых теста с добавками и начинка

JEREMY

- Automatyczna linia do produkcji chleba
- Automatic line for bread
- Automatische Brotlinie
- Ligne automatique pour production de pain
- Línea automática para la fabricación de pan
- Linea automatica per la produzione di pane
- Автоматическая линия для производства хлеба

MAGNAT

- Dzielarki ciasta
- Dough dividers
- Volumenteigteilern
- Deviseuses de pâte
- Divisoras de masa
- Spezzatrici della pasta
- Делители теста

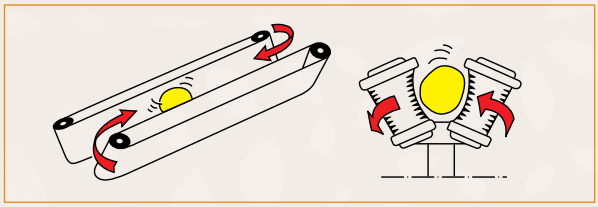


	g	1/h	V, kW	a x b x c cm	kg
MAGNAT UNO 175	150-1000 400-1600	1600	230 1,5	75 x 108 x 160	450
MAGNAT DUO 175	60-650 (200-1400)	3200 (1600)	230 1,4	105 x 110 x 160	450
MAGNAT DUO 230	150-800 (500-2100)	3200 (1600)	230 1,4	105 x 110 x 160	450

MAGNAT UNO

BETA

- Zaokrąglarki taśmowe
- Belt rounders
- Bandrundwirkern
- Bouleuses ruban
- Heñidora de bandas
- Arrotondatrici a nastro
- Ленточные округлители



	g	1/h	V, kW	a x b x c cm	kg
BETA 200	200-1500	~2000	400/230 1,2	70 x 230 x 95	190

BETA 200

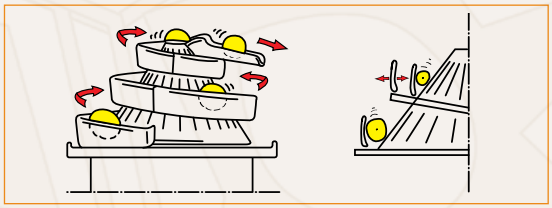
ALFAR, ALFA

- Zaokrąglarki stożkowe
- Conical rounders
- Kegelrundwirkern
- Bouleuses conique
- Formadoras cónicas de masa
- Arrotondatrici coniche
- Конусные округлители

ALFAR 400

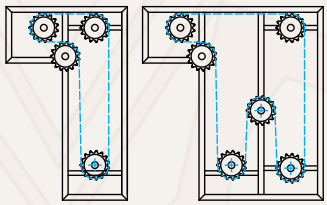
ALFA 650

	g	1/h	V, kW	a x b x c cm	kg
ALFAR 400	30-2000	~2000	230/400 1,5	100 x 115 x 150	480
ALFA 400	200-1200	~2000	230/400 1,5	100 x 115 x 150	350
ALFA 650	150-1200	~3000	230/400 2,2	100 x 115 x 170	600



RELAX

- Komory wstępnego rozrostu
- Preliminary proving rooms
- Zwischengaerschränken
- Chambre de fermentation
- Cámaras de crecimiento preliminar
- Celle di prelievitazione
- Камеры вступительной расстойки



RELAX I RELAX II

			V, kW	a x b x c cm		
RELAX I/200	18	6 8 10	400/230 0,8	175 215 255	115	205
RELAX II/200	30	6 8 10	400/230 1,1	175 215 255	165	205
RELAX I/250	22	6 8 10	400/230 0,8	175 215 255	115	250
RELAX II/250	44	6 8 10	400/230 1,1	175 215 255	165	250

RELAX I

DELTA

- Wydłużarki ciasta
- Dough longmoulders
- Langwirkmaschinen
- Façonneuse
- Prolongadoras de masa
- Stenditrici
- Тестораскаточные машины

	1/h	V, kW	a x b x c cm	kg
DELTA 630	2000	400 1,5	80 x 230 x 145	450

DELTA 630

JEREMY

- Linia krojąco - pakująca
- Cutting and packaging line
- Schneide- und Verpackungslinie
- Ligne de coupage et emballage de pain
- Línea de corte-empaque
- Catena per il taglio e l´imbalaggio
- Линя для нарезки и упаковки

AKRA

- Krajarki pieczywa
- Bread slicers
- Brotschneidemaschinen
- Coupeuses de pain
- Cortadoras de pan
- Affettatrici per pane
- Хлеборезки

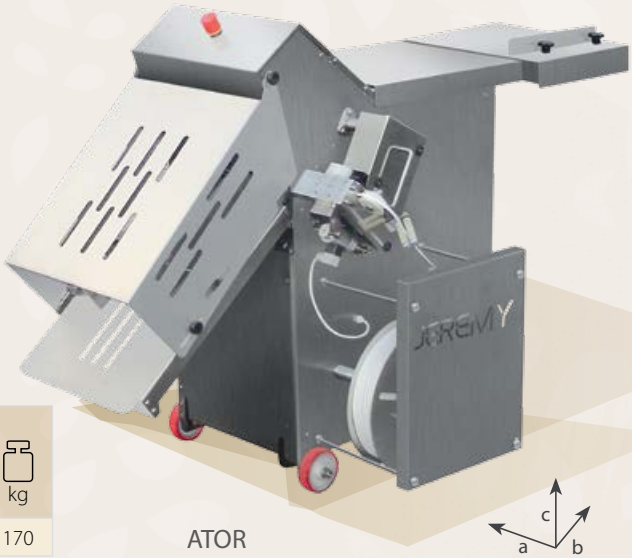
MKP

AKRA 45

	max cm	max cm	1/h	V, kW	a x b x c cm	kg
AKRA 45 (60)	12	45 (60)	~1200	230 0,75	105 x 175 x 125	330 (380)
MKP 11,5 (13,5)	12	40	~150	230 0,37	60 x 62 x 45	90

ATOR

- Pakowarki
- Packaging machines
- Beutelverschlussmaschinen
- L`ensacheuses
- Embaladoras
- Confezionatrici
- Клипсаторы



ATOR

	1/h	A B C A x B x C cm	V, kW	a x b x c cm	kg
ATOR 1500	~1500	24 x 45 x 14	230/400 0,4	69 x 171 x 107	170

BELGA

- Myjnie pojemników
- Washing machines for cases
- Kistenwaschanlagen
- Machine de lavage de conteneurs
- Lavadoras de recipientes
- Macchine per il lavaggio dei contenitori
- Машины для мытья ящиков

BELGA 267

	1/h	V	kW	kW	max A x B cm	H_2O l/min	a x b x c cm	kg
BELGA 267	200 – 250	230/400	18 (27)	3	67 x 47	4 – 7	86 x 285 x 178	340

TARAK

- Przesiewacze mąki
- Flour sieving machines
- Mehlsiebmaschinen
- Machine à tamiser la farine
- Cribas para harina
- Setacci per farina
- Мукопросеиватели

	kg/h	kg/h	kg	V, kW	a x b x c cm	kg
TARAK	2000	200	50	230/400 2,2	68 x 80 x 157	180

TARAK

PRESSA

- Wałkowarki
- Dough sheeters
- Teigausrollmaschinen
- Laminoirs patisserie
- Allanadoras
- Sfogliatrici
- Тестораскаточные машины

	V, kW	a x b x c cm	kg
PRESSA B500	230/400 0,75	180 x 86 x 64	120
PRESSA 500	230/400 0,75	232 x 86 x 110	190
PRESSA 600	230/400 0,75	280 x 101 x 116	215

PRESSA 500

ROLLA

- Rogalikarki
- Sheeter moulders
- Ausroll- und Wickelmaschinen
- Machines à croissant
- Máquinas para fabricas croissantes
- Formatrici per croissant
- Машины для рогаликов

	V, kW	a x b x c cm	kg
ROLLA 500	230/400 0,75	84 x 75 x 120	145
ROLLA 630	230/400 0,75	93 x 75 x 120	160

ROLLA 600

JEREMY

SUPRA

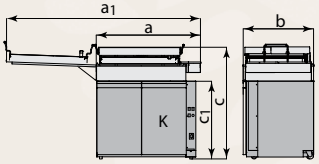
- Bułczarki automatyczne i półautomatyczne
- Bun Dividers and Rounders automatic and semi-automatic
- Automatische und Halbautomatische Teil-und Rundwirkmaschinen
- Diviseuse bouleuse automatique et semi-automatique
- Boleadoras automáticas y semi automáticas
- Formatrici per panini automatiche e semiautomatiche
- Автоматические и полуавтоматические делители - округлители для булок

		1	max g	min-max g
SUPRA auto 50M	SUPRA 50M	50	2300	25/45
SUPRA auto 50W	SUPRA 50W	50	3300	25/55
SUPRA auto 36M	SUPRA 36M	36	2700	25/75
SUPRA auto 36W	SUPRA 36W	36	3400	30/95
SUPRA auto 30M	SUPRA 30M	30	2700	30/90
SUPRA auto 30W	SUPRA 30W	30	3500	35/115
SUPRA auto 22W	SUPRA 22W	22	3800	65/175
SUPRA auto18W	SUPRA 18W	18	3780	85/210
SUPRA auto15W	SUPRA 15W	15	3500	100/230
SUPRA auto 12W	SUPRA 12W	12	3700	130/310
SUPRA auto 36K	SUPRA 36K	36	5400	60/150
SUPRA auto16K	SUPRA 16K	16	5600	150/350
SUPRA auto 144K	SUPRA 144K	144	2600	15/18

	V, kW	a x b x c cm	kg
SUPRA auto	230/400 1,85	66 x 56 x 150	360
SUPRA	230/400 0,75	66 x 57 x 143	280

SOLEX

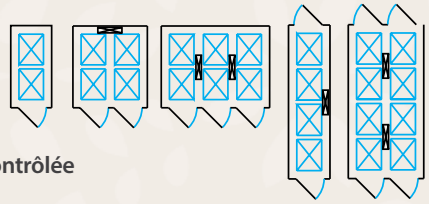
- Smażalniki pączków automatyczne i półautomatyczne
- Doughnut fryers automatic and semi-automatic
- Automatische und Halbautomatische Fettbackgeräten
- Friteuses de beignets automatique et semi-automatique
- Boleadoras automáticas y semi automáticas
- Friggitrici automatiche e semiautomatiche per krapfen
- Автоматические и полуавтоматические жаровни для пончиков

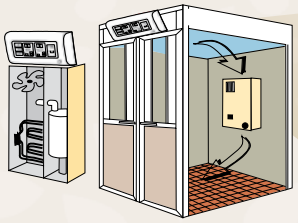


	1/h	V, kW	V, kW K	a x b x c cm	a1 cm	c1 cm	kg
SOLEX 48 (42)	~500	230/400 7,4	230 1,25	106 x 75 x 115	206	83	180
SOLEX 60 (54)	~600	230/400 9	230 1,25	123 x 75 x 115	240	83	194
SOLEX auto 48 (42)	~500	230/400 7,6	230 1,25	112 x 89 x 126	208	83	191
SOLEX auto 60 (54)	~700	230/400 9,2	230 1,25	129 x 89 x 126	242	83	220

KLIMA

- Komory i agregaty garownicze
- Proving rooms and climator units
- Gärräumen und Klimataeinhheiten
- Chambres et unités technique de fermentation contrôlée
- Cámaras y grupos de ollas
- Celle e dispositivi per la produzione di calore e vapore
- Камеры и агрегаты расстойки

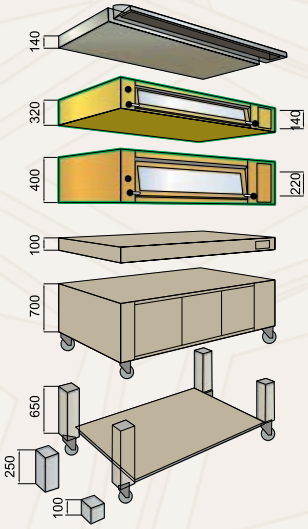


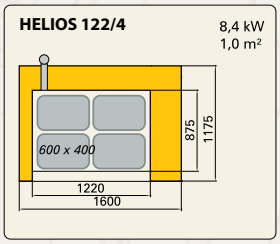


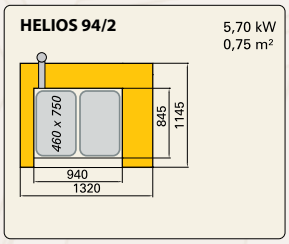
	V	max kW	max kW	a x b x c cm	kg
AG-9	230/400	4 – 7	2,7	20 x 50 x 80	28

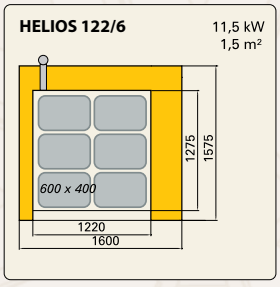
HELIOS

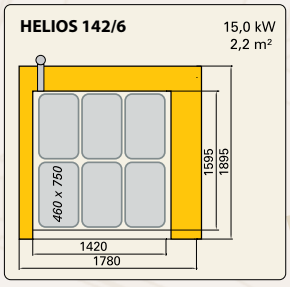
- Piece modułowe
- Modular ovens
- Modulöfen
- Fours electriques modulaires
- Hornos modulares
- Forni modulari
- Модульные печи

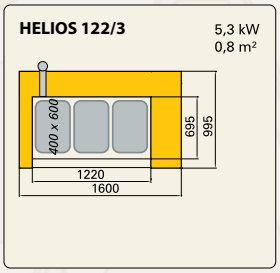


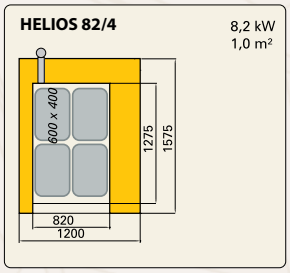












HELIOS 301

TURBO

- Piece obrotowe
- Rotary ovens
- Stikkenöfen
- Fours rotatifs
- Hornos giratorios
- Forni rotativi
- Ротационные печи

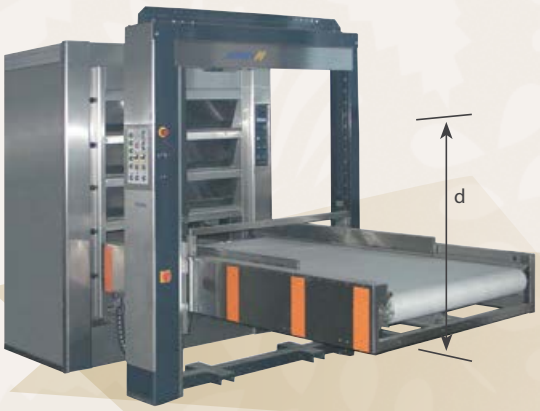
	A A x B cm B	V, kW	Kcal x 1000/h	kW	a x b x c cm	kg
TURBO 575	40 x 60 45 x 65 50 x 75	230/400 1,4	45	40	137 x 148 x 220/250	1200
TURBO 680	60 x 80 50 x 75	230/400 1,4	70	55	148 x 164 x 220/250	1400
TURBO 6100	60 x 100 80 x 80 80 x 90 80 x 100	230/400 1,9	85	70	148 x 180 x 220/250	1550

TURBO

ATLAS

- Automaty załadowcze
- Automatic loading system
- Automatische Beschickungsanlage
- Enfourneur défourneur
- Máquinas cargadoras automáticas
- Macchine automatiche per il caricamento
- Загрузочные посадчики

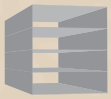
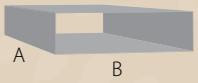
	A cm B		d cm	V, kW	a x b x c cm	kg
ATLAS 120 /170	120	170	40 – 200	230/400 2,4	200 x 170 x 240	450
ATLAS 120 /215	120	215	40 – 200	230/400 2,4	250 x 170 x 240	450
ATLAS 180 /170	180	170	40 – 200	230/400 3,2	200 x 230 x 240	600
ATLAS 180 /215	180	215	40 – 200	230/400 3,2	250 x 230 x 240	600



ATLAS

WULKAN

- Piece cyklotermiczne
- Cyclothermic ovens
- Etagenbackofen
- Fours cyclothermiques
- Hornos ciclotérmicos
- Forni ciclotermici
- Циклотермические ярусные печи

		a x b x c		
m^2	cm	cm	kW	Kcal x 1000/h

WULKAN 124/4

8.5 m^2	170 x 124	290 x 175 x 220	2,6	70
10.6 m^2	215 x 124	340 x 175 x 220	2,6	75
12.8 m^2	260 x 124	390 x 175 x 220	2,6	80

WULKAN 186/4

12.7 m^2	170 x 186	300 x 240 x 220	3,4	85
16 m^2	215 x 186	350 x 240 x 220	3,4	95
19 m^2	260 x 186	400 x 240 x 220	4,4	105

WULKAN 124/5

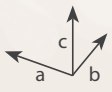
10.5 m^2	170 x 124	295 x 175 x 220	3,4	75
13.3 m^2	215 x 124	345 x 175 x 220	3,4	80
16 m^2	260 x 124	390 x 175 x 220	3,4	95

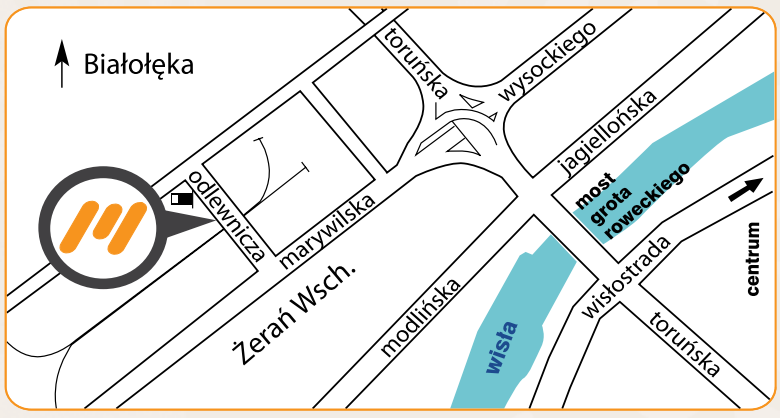
BIG WULKAN (124+124)/4

17,8 m^2	170 x (124 + 124)	290 x 300 x 220	5,2	140
21.5 m^2	215 x (124 + 124)	340 x 300 x 220	5,2	150
24,0 m^2	260 x (124 + 124)	390 x 300 x 220	5,2	155

WULKAN 186/5

16 m^2	170 x 186	320 x 240 x 220	3,4	100
20 m^2	215 x 186	380 x 240 x 220	3,4	110
24 m^2	260 x 186	430 x 240 x 220	4,4	120





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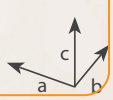
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Distribuidor regional / Distributore regionalne / Местный диллер