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The roll plant specialists











Mega-Star 
Dough dividing and moulding machine



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Dough dividing and moulding machine



-  **Gentle dough, suction-dividing principle and gentle automatic dough handling system**
-  **Wide range of dough dividing: from 25 g to 150 g / 0,88 oz. to 5,29 oz.**
-  **High capacity: up to 10.200 units/hr**
-  **Superb rounding result**
-  **Suitable for various "difficult" doughs**
-  **No residue dough therefore no cleaning required when changing between white and brown dough**
-  **Easy to clean**
-  **Exchangeable sectional box profile**
-  **Insertion of blocking bars for closing individual rows**
-  **Infinitely variable weight adjustment**
-  **Simple operation through Megatron touch screen**

Supreme quality

The Mega-Star meets all demands that quality-conscious bakers require from on a modern dough dividing and moulding machine:



Equipment and special features

Gentle dough feeding

The quality of the end product depends mainly on stress-free handling of the dough during dough feeding.

The dough is transported into the dividing chamber following the suction-dividing principle, i.e. without intake rollers or dividing knives that could damage the delicate dough structure. Excess dough flows back into the funnel.

Dividing with the proven BACK-TECH TSA System (gentle automatic dough handling system)

From the dividing chamber, the dough is pressed through the main piston into the measuring chamber. To ensure gentle handling of the dough, the filling pressure can be adjusted to the individual dough consistency by means of hydraulic pressure compensation. This system ensures the highest dividing accuracy at minimum pressure.

Thanks to the profiles, there is hardly any residual dough, which means that no cleaning is required when changing from white to brown dough and vice versa.

Flexible weight range

To achieve a ideally shaped piece of dough, the form of the dough should be as cylindrical as possible. Depending on the weight, different dividing piston diameters must be used in order to get cylindrical dough pieces. By means of the sectional box profile, that can be easily exchanged, the system is quickly refitted for different weight ranges.

The weight setting can be infinitely adjusted by means of a motor. Weight setting is done by limiting the dividing piston and controlled by the central computer.

Sectional box profile



Blocking bar



Simple reduction of the number of rows

The number of rows to be filled can be easily reduced by blocking individual pistons. Simply insert a blocking bar into the sectional box profile.

Precise hand-over

After the dough has been divided, the sectional box profile, which is mounted on a carriage, moves downward. At the same time, the dough parts are ejected from the division chamber. An ejector roller – that can be oiled, depending on the dough – ensures precise hand-over of the dough parts into the kneading drum bellow.

Perfect round forming of the dough

The moulding unit is designed as a belt-type round-forming unit. Gentle and perfect round moulding is achieved by means of a moulding belt. The pressure applied by the moulding belt is infinitely variable by means of a pneumatic system.

The inner, oscillating moulding drum is made from light metal (for difficult dough, the drum is also available with Teflon-coating). The moulding speed is infinitely adjustable and controlled by the central computer.

The outside drum (honeycomb drum) is made from plastic and can be easily exchanged, depending on the weight range. A selection of honeycomb drums guarantee that there is the right drum for each dough consistency and weight and ensures perfect moulding results.



End position can be freely chosen

The height of the area where the dough is handed over from the moulding station is adjustable so that the end position of the rolls can be freely chosen. A height-adjustable contact roller ensures precise hand-over to the spreading belts.

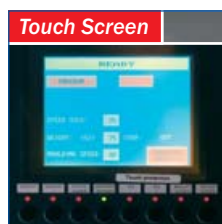
With standard machines, the round-formed dough parts are handed over by a fixed spreading belt. Adjustable and/or longer spreading belts are also available for various divisions and numbers of rows.

Details and accessory parts

Megatron touch screen

State-of-the-art computer-controlled operation via Megatron touch screen control. Various settings of the machine can be controlled via recipe administration. Up to 99 programs possible. Hourly output and moulding speed infinitely adjustable with electro-mechanic system. Unit counter with automatic switch-off function ensures optimum production lot size.

The settings and current data in the service menu can be reliably called up, compared and changed by use of a modem. It goes without saying that the operator can select the language of his choice for the menu. An extra display reminds the operator of the service interval.



Easy cleaning

Due to the use of oil for dividing and the limited use of flour for working the dough, the machine becomes only lightly soiled quick and easy cleaning of the machine allowing. All parts are easily accessible through large doors, so that cleaning is effortless. All components that come into contact with dough are coated with dough-repellent stainless steel or high-quality plastic. All materials meet the demands of the applicable standards.



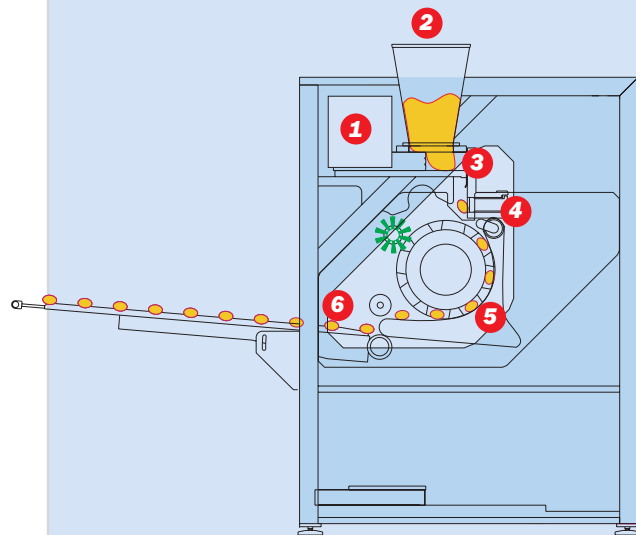
Low maintenance

The MegaStar is virtually maintenance-free and is limited to re-greasing some lubricating nipples.

In the selection of components, care was taken that these are available world-wide.

The Mega-Star concept

The particularly gentle handling of dough in the Mega-Star:



- 1) Comfortable operation via Megatron touch screen
- 2) Dough filled into the funnel
- 3) Gentle dough feeding thanks to suction-division principle
- 4) Exact weight setting through sectional box profile
- 5) Perfect round moulding of dough
- 6) Final position can be freely chosen

Original BACK-TECH accessories

Larger dough funnel for up to 1411oz.

Automatic dough feeder AT 160 (volume 160 kg / 5644 oz. or 240 l)

The funnel is equipped with:

SPS control

Dough transport and dosage via roller pairs and knives

Rollers made from foodstuff-proof plastic

Cleaning position of the funnel according to customer's demand (on the side or on the back)

Entirely made from stainless steel

Inside of the funnel Teflon-coated

Flour sprinkler for dusting the dough pieces on the spreading belt

Adjustable spreading belts

Pendulum spreading belt for offsetting the rows

Height-adjustable spreading belts for various feeding heights

Honeycomb drums for various weight ranges

Teflon-coated moulding drum for soft dough

Sectional box profile for various weight ranges

Blocking bar

Safety stop during dough feeding

Mobile frame for moving the machine

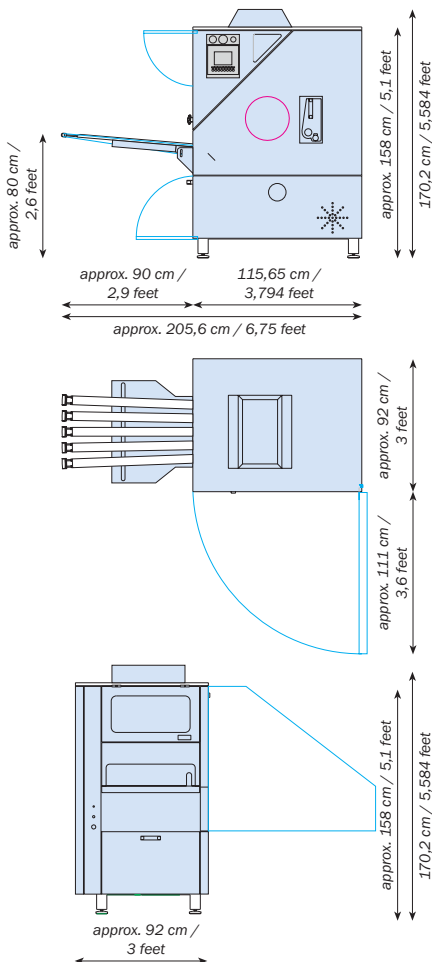
Turning plate, with a 90 degree tilt

Stainless steel protective bar

Mega-Star: Dimensions and capacity

Dimensions:

Length (incl. spreading belts): approx. 205,6 cm / 6,75 feet
 Width: approx. 92 cm / 3 feet
 Height of spreading belt: approx. 80 cm / 2,6 feet
 Spreading belt spacing (standard): 11 cm / 0,361 feet
 Total height: 170,2 cm / 5,584 feet



Type	Unit	4 rows	5 rows	6 rows
Touch screen control		yes	yes	yes
Hourly output, adjustable		yes	yes	yes
Switching off rows		1 to 4	1 to 5	1 to 6
Weight range	g	25-150	25-150	25-150*
Max. hourly output	units/h	6800	8500	10200
Power supply	kW	2,4	2,4	2,4
Voltage	V	230/400	230/400	230/400
Weight, approx.	kg/lb	1100/2425	1100/2425	1100/2425

Sectional box profile	Unit	4 rows	5 rows	6 rows
Piston diameter	mm	41	48	52
Weight range	g	25-80	45-130	50-150
Max. hourly output per row	units/h	1700	1700	1700

Hourly output and weight range depend on the consistency of the dough.

*Weight range from 128 g to 150 g / 4,52 oz. to 5,29 oz. only possible with 3 rows!

Honeycomb drums Weight range in g/oz.	Standard spacing 70			Spacing 85	
	4 rows	5 rows	6 rows	4 rows	5 rows
28 - 43 / 0,99 - 1,52				X	X
30 - 38 / 1,06 - 1,34	X	X	X		
35 - 43 / 1,24 - 1,52				X	X
35 - 47 / 1,24 - 1,66	X	X	X		
38 - 52 / 1,34 - 1,83	X	X	X		
43 - 60 / 1,52 - 2,12				X	X
47 - 70 / 1,66 - 2,47	X	X	X		
55 - 70 / 1,94 - 2,47				X	X
60 - 75 / 2,12 - 2,65	X	X	X		
70 - 85 / 2,47 - 2,99	X	X	X	X	X
70 - 100 / 2,47 - 3,53	X	X	X		
75 - 105 / 2,65 - 3,71				X	X
95 - 120 / 3,35 - 4,23	X*	X*	X*		
98 - 128 / 3,46 - 4,52				X	X
120 - 150 / 4,23 - 5,29		X**	X**		
128 - 150 / 4,52 - 5,29				X	X

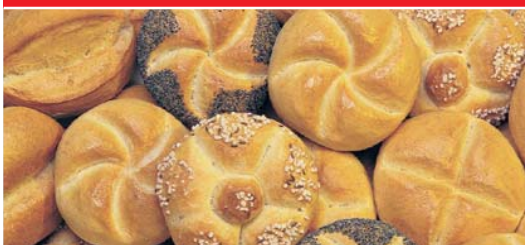
*Larger dough end possible

**Only 3-row operation possible.

Weight range depends on the dough consistency.

Highest flexibility in dough handling

dough yield with TA from 148 to 170



- Dough with long tray-rising times (up to 2 hours)
- Dough with rye content of up to 45 %
- Dough for Berliners/pastries
- Dough for bretsels
- Dough with a fruit content of up to 100%
- Brioche dough

Depending on the type of flour used and the respective recipes, various types of dough can be handled by this system. Correspondingly, the number of end products that can be produced with this system is incredibly high.

Subject to technical modifications.

All technical data depending on the recipe and the type of flour used.



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Dough dividers and moulding systems



Moulding stations



Proving systems



Element systems



Compact systems



Multi-purpose systems



Grubelnik-industrial systems

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