

Fortuna

QUALITY MADE IN GERMANY - SINCE 1887



AUTOMATE AND SEMI-AUTOMATE

FORTUNA SEMI-AUTOMATE - The compact one

Already for decades, the Fortuna Semi-Automate has been applied in many bakeries with relentless dedication. A long operational life is guaranteed by the solid design and the automatic permanent lubrication. The Fortuna Semi-Automate perfectly executes the rounding movements out of the central pressing and cutting position and rounds the dough pieces as if made by the baker's hand. Through the automatic elevating of the dividing disc to the largest rounding amplitude, the dough pieces get the necessary space for growing.

OPTIMUM ROUNDING RESULT

Using the Fortuna semi-automatic machines, the dough pieces become perfectly high and round. The deposition is performed with the end downwards.

LOW SPACE REQUIREMENTS

Due to the compact design, the Fortuna semi-automatic machine can be set up even in small spaces without problems.

PRECISE DIVISION

The Fortuna semi-automatic machine can also be used as reliably operating dough divider.

AUTOMATIC PERMANENT LUBRICATION

All gear parts are running constantly in an oil bath. This procedure ensures extraordinarily quiet operation of the machine.

LOW ENERGY CONSUMPTION

Due to the ball bearing moulding drive and the automatic permanent lubrication in the gearbox, the energy consumption of the machine is very low.

EASY CLEANING

The dividing unit of the machine can be opened to the left or right for cleaning – as required by the space conditions in the bakery.

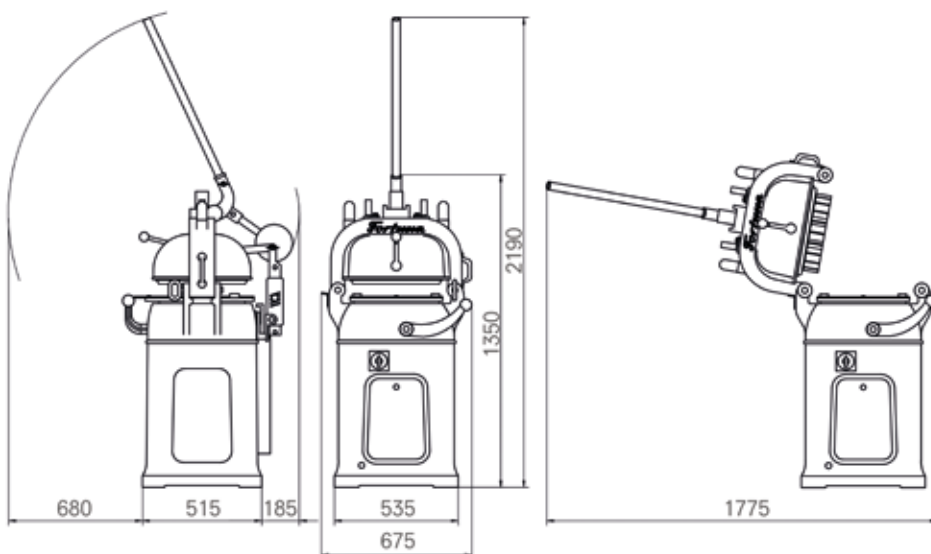
LONG SERVICE LIFE

Even if the machine is heavily used, the Fortuna quality offers a reliable use of the machine over decades.



TECHNICAL DATA

Size	Division	Weight of dough piece	Weight of dough bulk	Weight	Drive power
3+	30	32-80g	960-2.400g	approx. 330 kg	1,3 kW
4	30	40-110g	1.200-3.300g	approx. 330 kg	1,3 kW



Using the Fortuna semi-automatic machines, the dough pieces become perfectly high and round. The deposition is performed with the end downwards.



FORTUNA AUTOMAT - The robust one

The Fortuna Automate is the indestructible classic machine for every bakery. Thanks to its robust design, the well-proven dough divider and rounder has a particularly long operational life, requires only little maintenance and is very easy to operate. Due to its compact dimensions, the Fortuna Automate fits even into the smallest bakery. By the optimal adaptation of the piece weight and dough consistency, it rounds even fermented doughs uniformly and achieves bread rolls just like handmade.

STABLE DESIGN

The Fortuna automatic machine is characterised by an exceptionally robust and stable design.

QUICK ONE-HAND OPERATION

The machine is activated by a start lever, which must be operated with one hand.

EQUAL DIVISION

Due to the adjustable pressing power, each type of dough – whether soft or firm, young or well-risen – can be divided with precisely dosed pressure.

OPTIMUM ROUNDING RESULT

Due to an optimum adjustment of piece weight and dough structure, even well-risen doughs are rounded uniformly.

ROUNDING PROCESS CAN BE DEACTIVATED

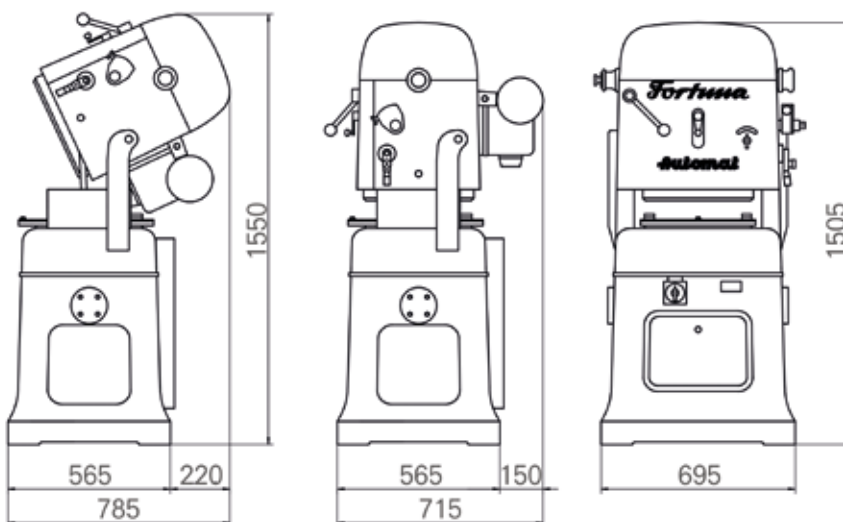
If required, the Fortuna automatic machine can only be used for dividing the dough.

AUTOMATIC PERMANENT LUBRICATION

All gear parts are continuously running in an oil bath. This procedure ensures an extraordinarily quiet running of the machine and a long service life.

TECHNICAL DATA

Size	Division	Weight of dough piece	Weight of dough bulk	Weight	Drive power
3+	30	32-80g	960-2.400g	approx. 540 kg	2,0 kW
4	30	40-110g	1.200-3.300g	approx. 540 kg	2,0 kW



FORTUNA - THE WORLD OF ROLLS

Our customers and their individual needs are the focus of our work. We offer them custom-made machines and production lines, which produce aromatic small bakery goods of excellent quality. In doing so, we place high value on particularly gentle dough handling. Only like this the products taste like handmade.

For more than 130 years the name Fortuna has been representing technical know-how and product quality 'made in Germany'. As one of the oldest manufacturers of bakery machines in the world, we have gained unique expertise over the years, which can be found in every square centimeter of our products.

Our head office is in Bad Staffelstein in Bavaria, Germany. Here, the ideas for our products are born and here they are also implemented. Already at an early stage we have specialized in what we can do best: the manufacturing of machinery for the production of small bakery goods, such as bread rolls, pretzels, Berliner, pizza, tortilla & Co.



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