

Fortuna

QUALITY MADE IN GERMANY - SINCE 1887



DOUGH DIVIDING AND ROUNDING MACHINES

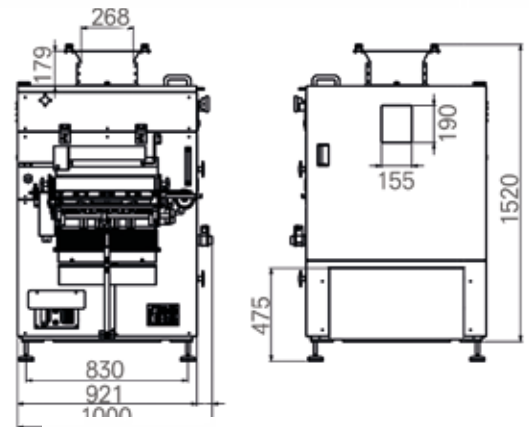
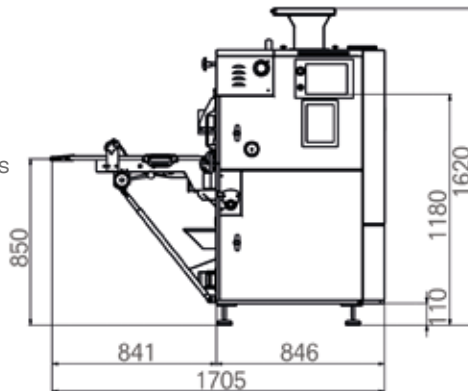
FORTUNA PRIMUS - The classic one

The Fortuna Primus is the well-proven dough divider and rounder for quality at its best. It is the dough expert for difficult dough types with long proofing times – from soft Berliner dough to firm pretzel dough. The Fortuna Primus even processes cool doughs or dough, which tends to stick a lot, in a gentle and precise way.

- ◆ Comfortable dough infeed through a dough hopper with 20-25 kg capacity
- ◆ Due to the star wheels, the dividing system is automatically fed only with small amounts of dough
- ◆ Thanks to the gentle dough handling of the dividing system, the proofing cells are perfectly preserved
- ◆ Best conditions for artisan baking in top quality
- ◆ Dough pieces don't stick to the drum, even when using extremely soft dough and even without previous adding of flour
- ◆ All machine parts have good accessibility for easy cleaning and maintenance

OPTIONAL EQUIPMENT:

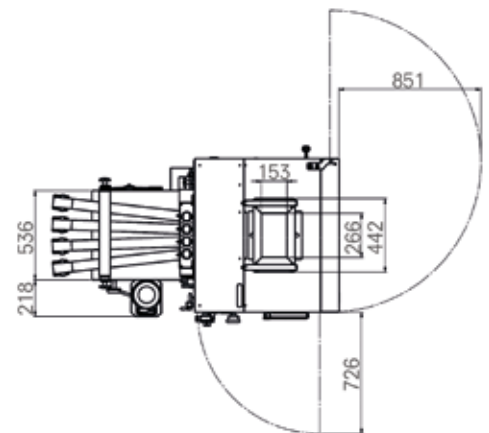
- ◆ Adjustable number of pockets
- ◆ Flour duster for the spreading belts
- ◆ Height adjustable spreading belts
- ◆ Mobile version
- ◆ Impact protection



TECHNICAL DATA

Number of pockets	4-pockets	5-pockets	6-pockets
Max. capacity*	4.800 St.	6.000 St.	7.200 St.
Weight range (infinitely adjustable)	24-60 g	24-60 g	24-60 g
	30-70 g	30-70 g	30-70 g
	35-80 g	35-80 g	35-80 g
	40-100 g	40-100 g	40-100 g
	50-125 g	50-125 g	
Weight	approx. 700 kg		
Drive power	approx. 1,5 kW		

*depending on the dough used



FORTUNA PRIMUS PRO - The high performance line

The new dough divider and rounder Fortuna Primus Pro is a further development of the well-proven divider and rounder Primus. The electronics were revised and the weight accuracy was improved once again.

The divider and rounder with a weight range of 30 to 100g processes with a capacity of up to 8,000 pieces per hour the most diverse dough typed with the same gentle dough handling and precision. A special highlight is the innovative modular piston changing system, due to which the weight range optionally can be expanded. This increases the assortment's bandwidth and thus provides a faster amortization. Retrofitting of this function is also possible at any time later on, so that it is ensured that the investment is a future-proof investment.



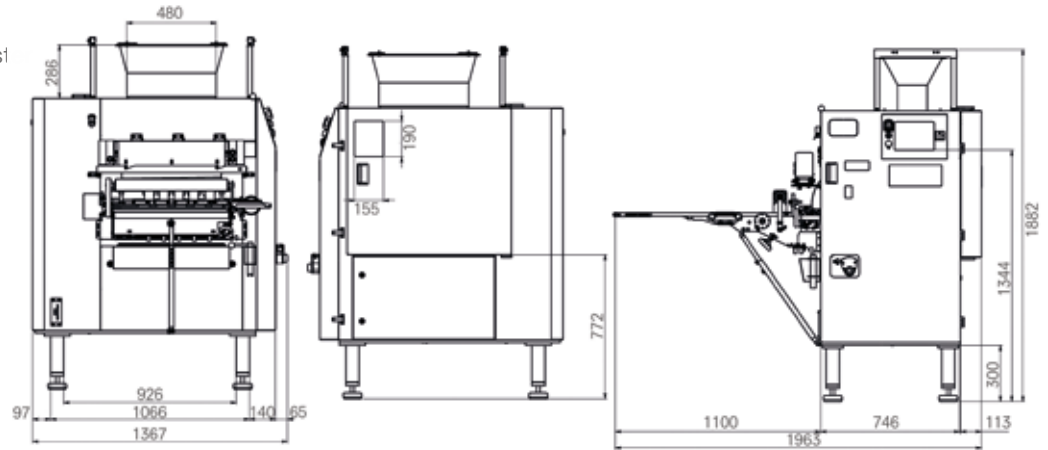
The flexible 4- to 6 pocket Primus Pro, covers made of stainless steel, can be operated comfortably and meets the latest hygiene requirements as a result of the separation of drive and dough area. The individual assemblies, such as the pre-divider or the pressing piston can be easily dismantled and cleaned.

In combination with the Fortuna Premium bread roll lines, it forms a high-performance and compact line for round, long, stamped and cut bread rolls.

- ◆ Easy accessible stainless steel covers
- ◆ Gentle dough handling with ideal rounding result
- ◆ Covers a large spectrum of weights, doughs and products
- ◆ Adaptable to diverse requirements because of the modular piston system
- ◆ No staining in the drive modules due to the separation of drive system and dough area
- ◆ Easy dismantling and dismounting of assemblies for cleaning purposes (for example swing-out pre-divider)

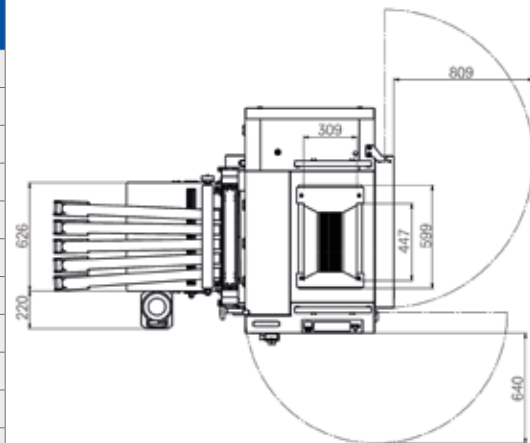
OPTIONAL EQUIPMENT:

- ◆ Additional spreading belt flour dust
- ◆ Number of pockets adjustable
- ◆ Moveable version
- ◆ Continuous adjustable rounding eccentricity



TECHNICAL DATA

Number of pockets	4-pockets	5-pockets	6-pockets
Max. capacity*	5.300 St.	6.600 St.	8.000 St.
Weight range (infinitely adjustable)	40-100g	40-100g	40-100g
	optional	30-60g	30-70 g
	50-130g	30-60g	35-80 g
	50-130g	30-60g	40-100 g
Standard hopper volume	40kg		
Working direction	From right to left		
Weight	1.100 kg		
Drive power	approx. 2,0 kW		
Current voltage	400V 50 Hz + N + PE		



* depending on the dough used



FORTUNA MAGNUS - The multi talent

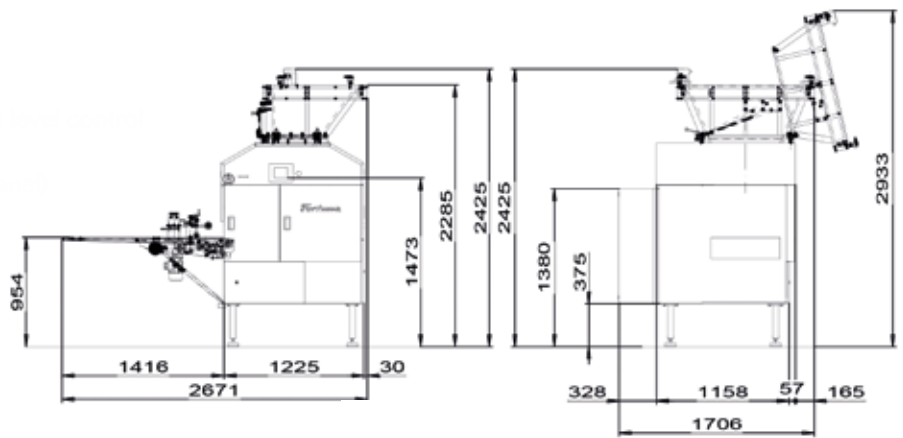
The Fortuna Magnus is a real multi talent. It processes a wide range of the most diverse dough types – from firm pretzel dough over dough for Kaiser- and cut bread rolls, Houska or pizza base, up to the soft wheat dough for mini-baguette, hamburger, hotdog, & Co. The large weight range and the high hourly output make the Fortuna Magnus a real stroke of luck for your bakery.

- ◆ Innovative dividing system with gentle dough handling
- ◆ Patent pending flour duster of the drum, due to which even extremely soft dough, with long proofing times, can be processed efficiently
- ◆ Large weight range from 12 to 400 g – depending on the dough structure and weight
- ◆ Quick reduction of pistons by simple blocking the measuring pistons
- ◆ Change of rounding drums and measuring pistons within very short time
- ◆ Automatic central lubrication system of the drive and the dividing system
- ◆ Very good accessibility of all machine parts for cleaning and maintenance



OPTIONAL EQUIPMENT:

- ◆ Different dough hoppers with electronic
- ◆ Adjustable number of pockets
- ◆ Electric weight adjustment (via Touch-P.
- ◆ Patent pending drum flour duster
- ◆ Flour duster for spreading belts
- ◆ Piece counter
- ◆ Remote access system via VPN



TECHNICAL DATA

Number of pockets	3-pockets	4-pockets	5-pockets	6-pockets	7-pockets
Max. capacity*	7.200 St.	9.600 St.	12.000 St.	14.400 St.	16.800 St.
Weight range**	20-360 g	20-360 g	20-300 g	20-170 g	20-110 g
Weight	1.100 kg				
Drive power	approx. 2,0 kW				

*depending on the dough used

**depending on the size of the measuring pistons and of the drums; special weight ranges upon request

FORTUNA MAGNUS SOFT

The Fortuna Magnus Soft is the specialist for very soft doughs. By means of the completely innovative rounding system with diagonally arranged rounding channels, this divider and rounder makes the 'impossible' possible: in a fully-automatic way it processes almost liquid doughs with astonishing dividing accuracy and the greatest possible gentle dough handling. The rounding channels run directly above the conveyor belt, so that a specific transfer of the not rounded dough pieces becomes needless.

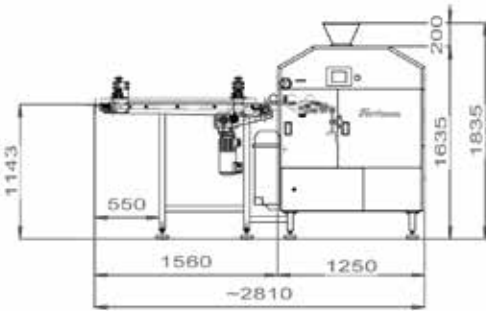
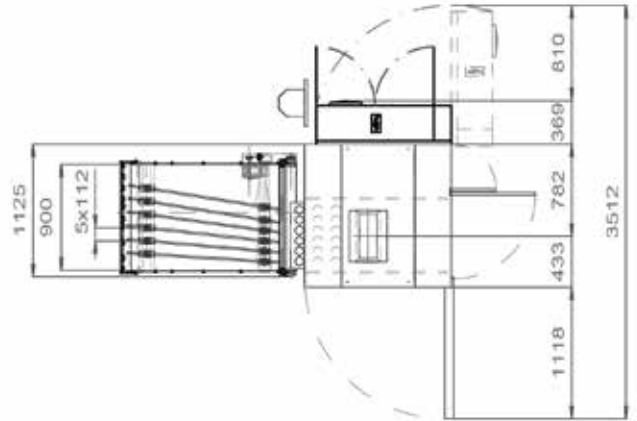
- ◆ Innovative techniques, which make the addition of dusting flour unnecessary
- ◆ Processes even doughs with multi-stage pre-doughs and a dough resting time of several hours
- ◆ Separation of dough and dividing chambers by means of a patent pending oil-/compressed air-nozzle-system
- ◆ Newly developed, diagonally arranged rounding channels
- ◆ Panning on special profiled trays
- ◆ Suitable also for doughs containing fat and doughs with high raisin- or fruit proportion



TECHNICAL DATA

Number of pockets	5-pockets	6-pockets
Max. capacity*	9.000 St.	12.000 St.
Weight range (infinitely adjustable)**	30-140 g	30-140 g
Weight	approx. 2.200 kg (6-pockets)	
Drive power	approx. 4 kW	

*depending on the dough used; special weight ranges upon request



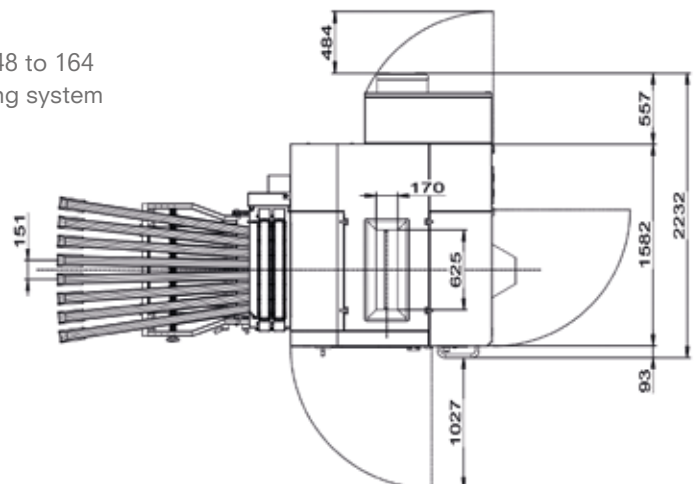
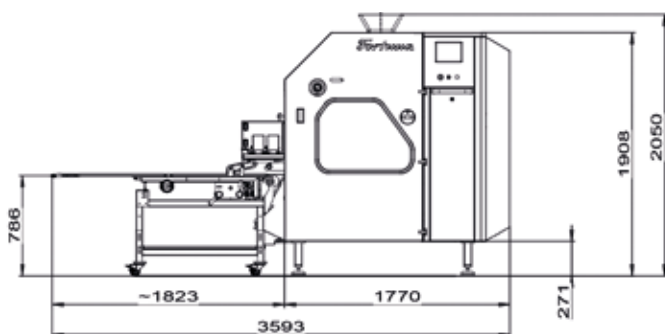
FORTUNA MAGNUS SUPERIOR - For high capacities

The Fortuna Magnus Superior is a dough divider and rounder for the industrial production of a large number of pieces in multi-shift operation. The high-performance divider and rounder with six, eight or ten pockets produces, depending on the dough, up to 30,000 dough pieces per hour. With its gentle dough handling of the dividing system, it processes most different dough types efficiently – from firm pretzel dough over dough for Kaiser- and cut bread rolls, Houska or pizza base, up to soft wheat dough for mini-baguette, hamburger, tortilla, samouli & Co. Thanks to the innovative piston changing system, the Magnus Superior covers a large weight range from 25 to 200 grams and thus a broad product range.



At the construction of the divider and rounder, Fortuna has directed special attention to an extensive hygiene concept. In order to prevent staining of the drive modules with flour, drive system and dough area are strictly separated. The dough area can easily be accessed via two large doors, which facilitates cleaning and maintenance of the machine. Furthermore, the individual assemblies, such as the chamber drum or the pressing piston, can easily be dismantled and cleaned. If required, even the spreading belt can be moved to the side, so that all four sides of the divider and rounder are easily accessible for cleaning and service staff.

- ◆ Large weight range from 25 to 200g
- ◆ Modular structure, expandable up to 10-pockets
- ◆ Speed up to 3,000 pieces per pocket
- ◆ Processing of dough structures between Baker's percentage 148 to 164
- ◆ Automatic central lubrication system of the drive and the dividing system
- ◆ High ease of use
- ◆ Complete separation of drive system and dough area
- ◆ Good accessibility and easy cleaning



TECHNICAL DATA

Number of pockets	6-pockets	7-pockets	8-pockets	9-pockets	10-pockets
max. Stundenleistung*	18.000 St.	21.000 St.	24.000 St.	27.000 St.	30.000 St.
Weight range** (infinitely adjustable)	25-200g	25-200g	25-200g	25-200g	35-100g
Working direction	From right to left				
Standard hopper volume	40kg				
Drive Power	8,5 kW				
Weight	4.300 kg				

*depending on the dough structure, selected measuring pistons diameter and selected chamber drum

**depending on the size of the measuring pistons and chamber drum, special weights upon demand Technical changes reserved.
The dimensions of the specified project drawing apply.

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.



Fortuna

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