



capway[®] systems

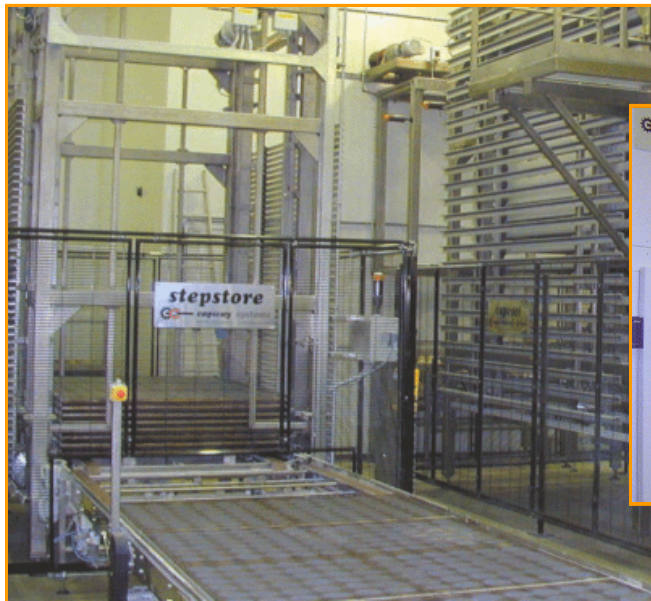
BAKERY AUTOMATION AND PRODUCT HANDLING

Meeting
your future needs

HIGH CAPACITY LINE CONCEPT: HiCap Line

DESCRIPTION: In combination with the CapStep elevator systems – used as final proofer, cooler, freezer and oven (BakeStep) – this concept is utilized for a wide range of products.

DETAILS: To produce frozen, raw and/or proofed products, the lines are constructed with a proofer and freezer (See layout options). If baked products are required, the line is extended with an oven and cooler. To balance the line, or, to make it more flexible by using more tray types, the StepStore or RoboCap storage systems are added to ensure a fully automatic production flow.



Capway Systems

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HICAP LINE

STANDARD FEATURES AND BENEFITS:

- One concept and construction for almost all functions in the line (standard components)
- High capacity with low conveyor speeds and less slow movements
- Standard design for 800 and 1,600 mm wide trays. Other tray sizes on request
- Strong elevator chains with aluminum tray carriers to reduce own weight
- Nylon guide profiles on carriers to avoid metal-to-metal contact and to ensure low friction during transfer of trays
- Spring-loaded conveyors to avoid “tilting” of the framework
- Frequency-controlled step conveyor for smooth and vibration-free transfer of the trays from elevating section(s) to de-elevating unit(s)
- Mechanical and electrical safeties for reliable synchronization of all functions
- Proofers, coolers and/or freezers can be supplied with an insulated enclosure, including clima unit, cooling unit or evaporator

OPTIONS:

- Solid platform with staircase for easy maintenance of drive components
- Possibility to accumulate trays in CapStep Cooler during a limited time
- Built-in modem for online control and service

OUR SUPPLY:

- Includes a control panel

NOT SUPPLIED:

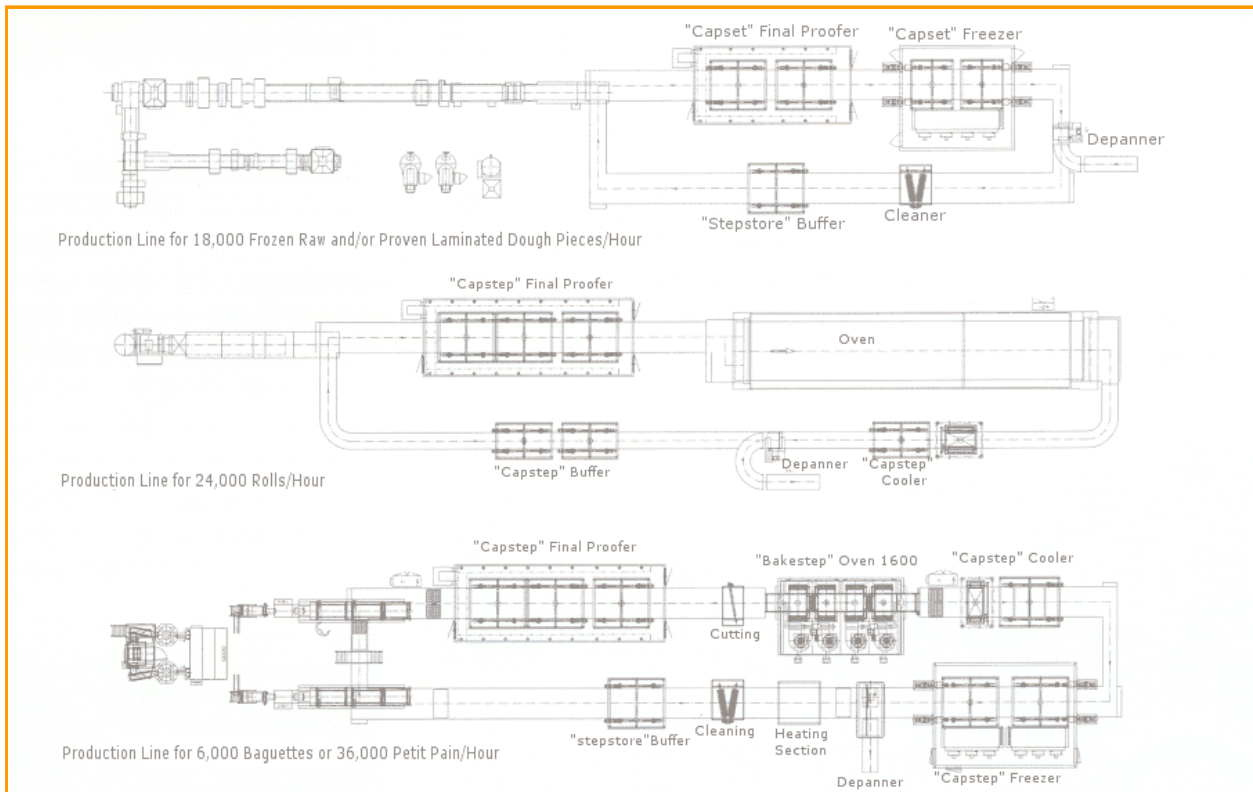
- All connections for steam, compressed air, warm and/or cold water, electricity and cooling medium

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LAYOUT OPTIONS:



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