



# sottoriva

Your future, our technology

# **MARB 2.0**

ZERO-STRESS BREAD SYSTEM



### **Sottoriva SpA, quality guaranteed.**

*Sottoriva S.p.A. is a leading company in the production of machinery and equipments for bread and pastry making. The company rose at the end of the 40's with very few means on the initiative of brothers Giuseppe and Claudio Sottoriva and quickly grew asserting its authority on the Italian market as well as all around the world.*

*Thanks to the employment of sophisticated technologies and highly trained staff, Sottoriva nowadays produces machines and ovens with a wide range of machines and ovens able to meet any bakers' and confectioners' needs. Such trade -mark of declared prestige is warranty of products quality and services offered by Sottoriva to all its customers.*



## ZERO STRESS BREAD SYSTEM

For production of high quality artisanal bread



# MR8 2.0



*\* In this photo the machine is equipped with automatic hopper (optional).*

MR8 2.0 is the latest advancement in Zero Stress Dough Technology to divide dough at high hydration and also all the type of dough for the best of the Artisan Bread Production.

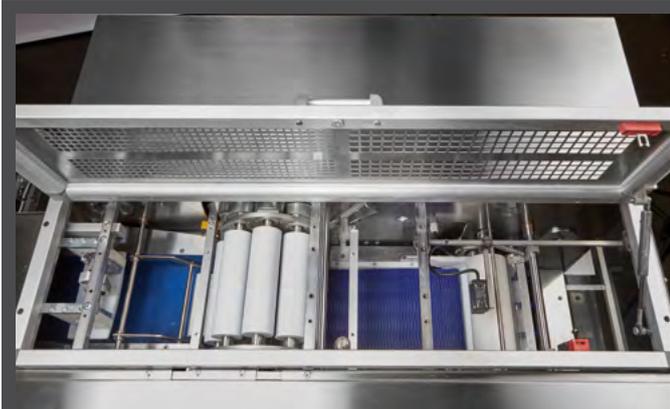
Our MR8 2.0 Divider, which has the satellite dough reduction head, the gauging rollers, strip and guillotine cutting system (for square, rectangular or diagonal cuts dough pieces already) is designed to gently handle all types of ciabatta, artisan bread and rolls.

MR8 2.0 has a production capacity between 500 to 1800 Kg/h (from 1100 to 4000 lbs.) according with the dough hydration and thickness of the sheeting dough.

- Dough Hydration at 65% water, nominal thickness 10 mm, production 1000 Kg/h (2200 lbs.) at 6 pockets with weight of 70 g (2 ½ oz.) production capacity of 14.400 pcs/h
- One pocket Baguette nominal thickness 10 mm at 330 g (11 ½ oz.) production capacity 2.000 pcs/h or 660 Kg/h.

MR8 2.0 divider has a minimum length of any pieces of 10 mm (0.4") and the max length is approx 800 mm (31.5"). Adjustable thickness of dough lamination from 6 to 30 mm (0.2" to 1.19"). The larger size dough pieces are sized very well for typical focaccia bread products.

MR8 2.0 has a weight range from 25g up to 2000 g (3/4 oz to 4.4 lb).



The innovative satellite system with side and top compacting systems. The entire system is driven by a sensor that feels the dough so the satellite will work according to the dough situation.

All of this to treat the dough so gently that even the hand cannot do the same.



Final sheeting roller for a smooth and well sheet pieces of dough, in order to keep the weight of single pieces much more consistent as possible. Before the final sheeting roller there is a sensor roller which allows to change the speed of the sheeting couple according with the dough need. Easy change system for the strip knife cutting which can be at 1-2-3-4-5-6 pockets or even more if required.

MR8 2.0 has a stainless steel frame with special plastic material. The longitudinal cutting discs system and the guillotine cutter have interchangeable blades in the number of rows; the guillotine can have straight, inclined and/or triangle shaping blades, or different shapes as per customer's specifications.

Each movement of the MR8 2.0 is controlled by an inverter to give the maximum working flexibility and it gives to the operator the possibility to adjust the machine parameters as he desires in order to get the best of the final result.



Special heavy duty spreading belts. In the MR8 2.0, you don't need to change any frame or make any belt adjustments in order to get the perfect dough strip aligned. Everything is done by a simple free tools operation.



The blades are easily interchangeable and they are in stainless steel with a special Teflon coating.



Easily cleaning thanks to removable covers without using any special tools.



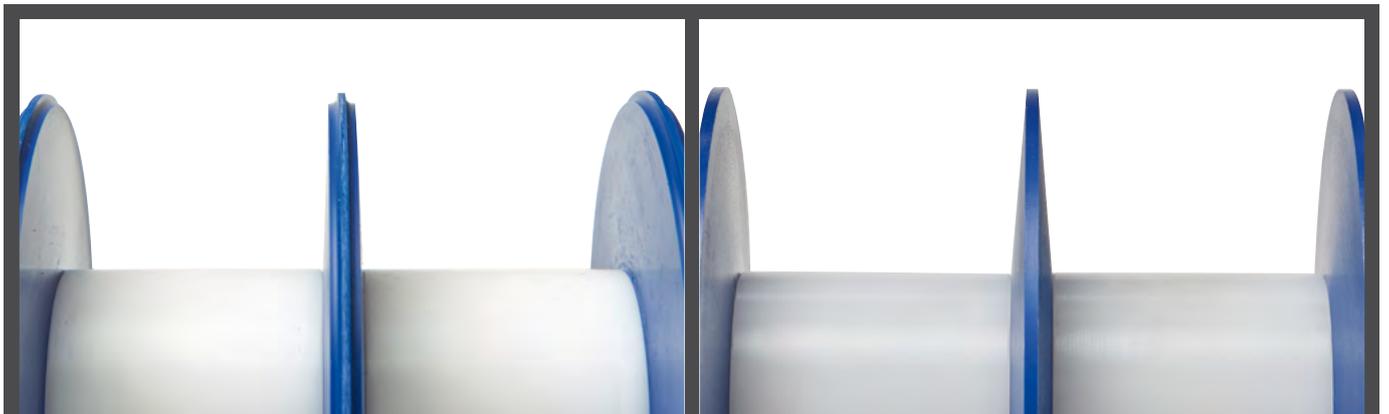
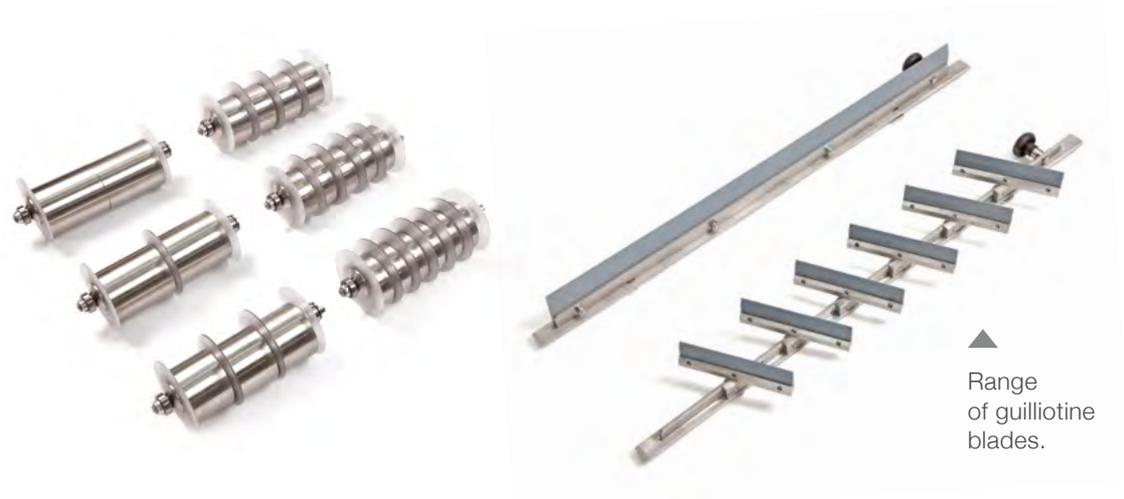
With MR8 2.0 it is possible to work with or without waste side dough.

A wide range of knives is available for the longitudinal cutting disc system.

The guillotine cutters have interchangeable blades in the number of rows; the guillotine can have a straight, inclined and/or triangle shaping blades or interchangeable different shapes as per the customer's specifications. The blades are easily interchangeable and they are fabricated in S/S with a special Teflon coating.

The big number of guillotine blades and strip disc cutting rollers allows the MR8 2.0 to have maximum flexibility and a huge product range.

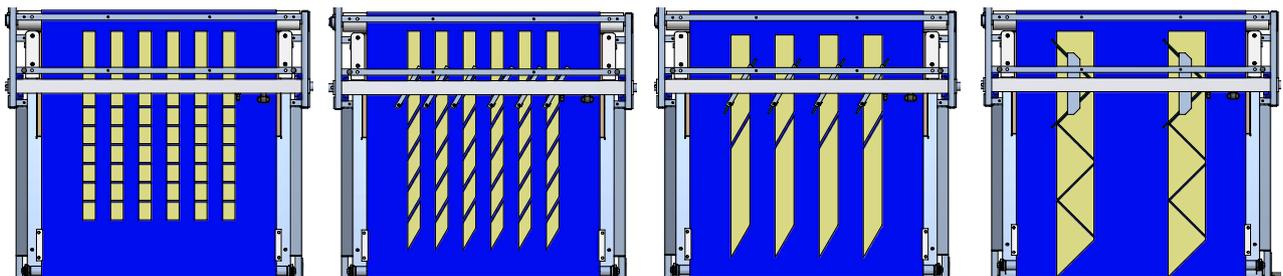
A special disc is available to close the edge of the dough strip.



Disc for a cutting strip with a closing edge.

Disc for a cutting strip with an open edge.

This kind of knife for the cutting strip as well as for the guillotine enables the baker to produce different type of products for a maximum flexibility of our MR8 2.0.



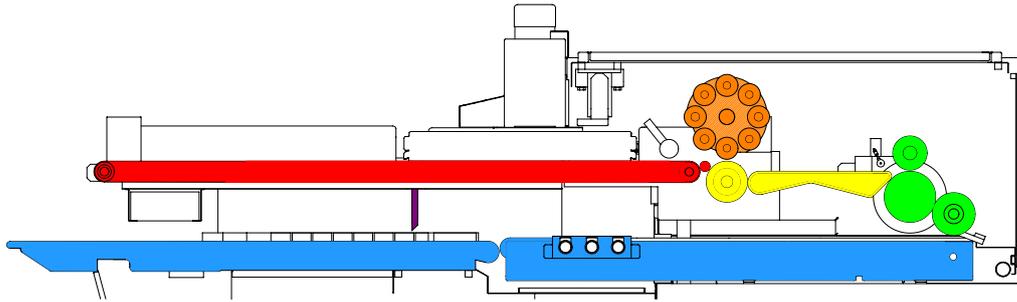
*Ciabatta*

*Diamond Cut*

*Baguette Cut*

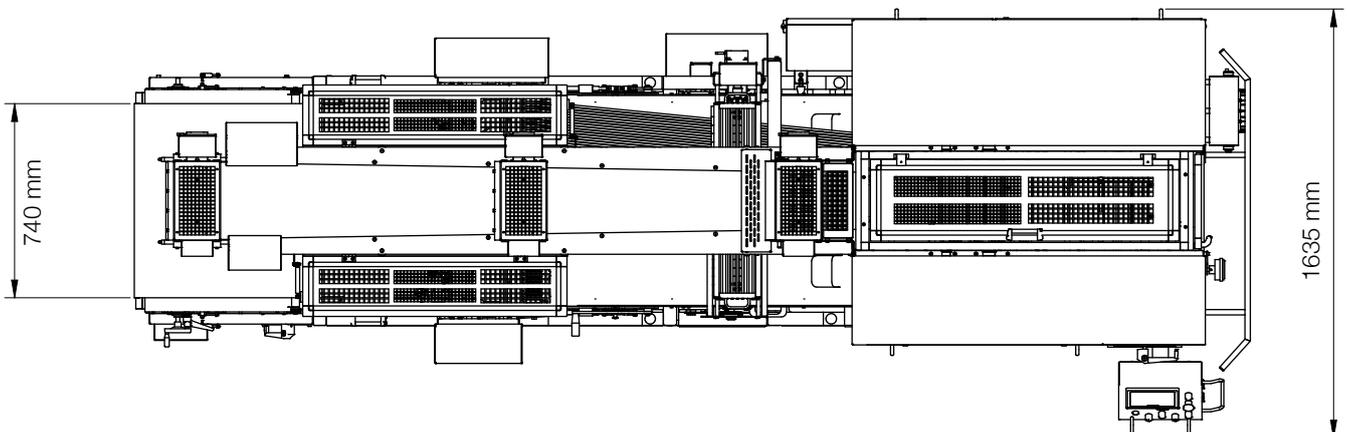
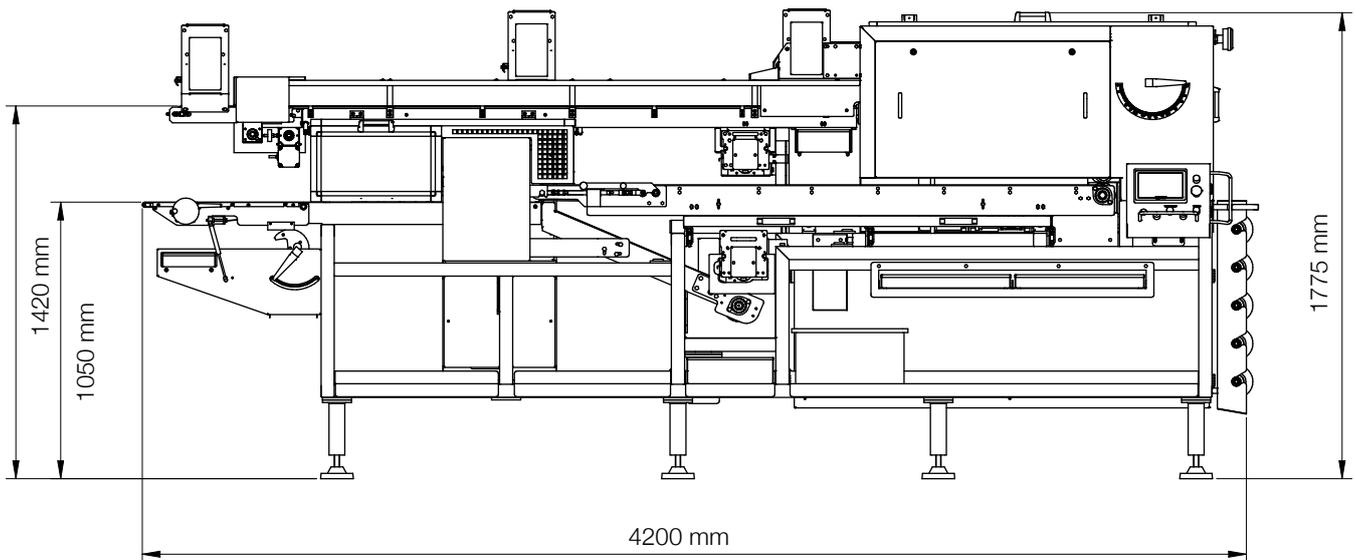
*Triangle Cut*

## MR8 2.0 SYSTEM LAYOUT



The MR8 2.0 Zero stress System layout with the dough sensors.  
This is the system that handles your dough like a human hand.

MODEL	NET WEIGHT Kg	GROSS WEIGHT Kg	PACKAGING DIMENSIONS (Length x Width x Height) cm	VOLUME m <sup>3</sup>
MR8 2.0	985	1090	340 x 165 x 210	730 x 645 x 1225



### MR8 2.0 LINE 2



MR8 2.0 is not only a single machine, but it is the beginning of a wide range of automatic lines able to produce all types of high quality artisan bread.

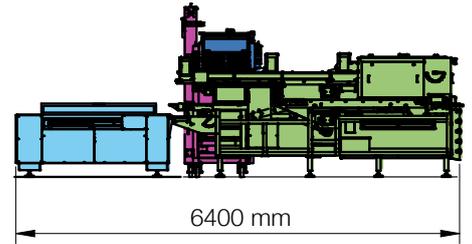
The MR8 2.0 line has many modules to satisfy all customers demands in terms of bread shape production. As you can see from a 6,4 m (20.9'-0") long line, we can extend to 19,7 m (64'-6").

### MR8 2.0 LINE 6

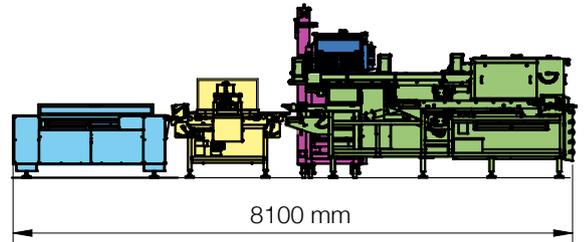


# MR8 2.0 LINE RANGE

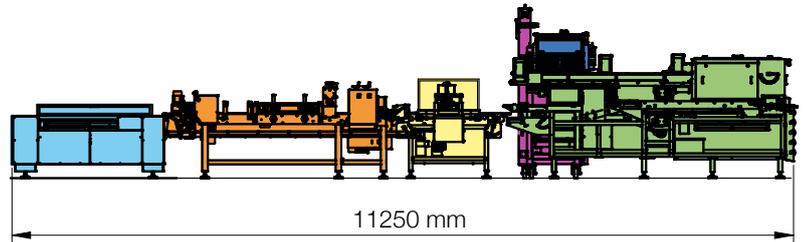
MR8 LINE 1



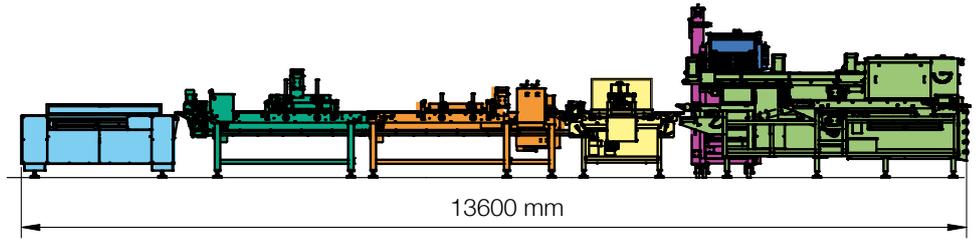
MR8 LINE 2



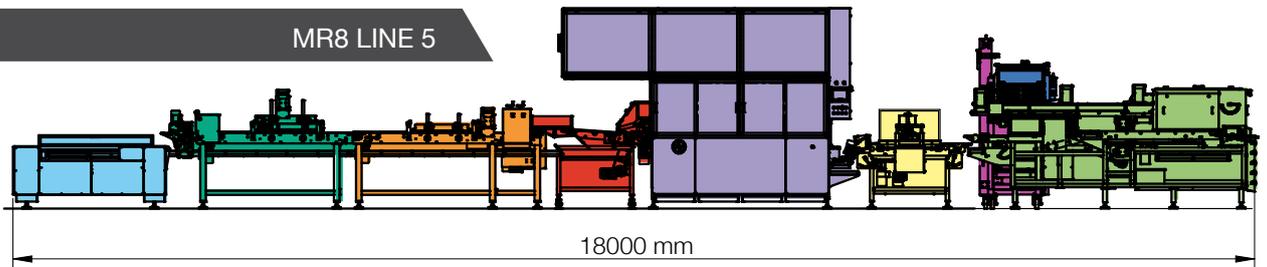
MR8 LINE 3



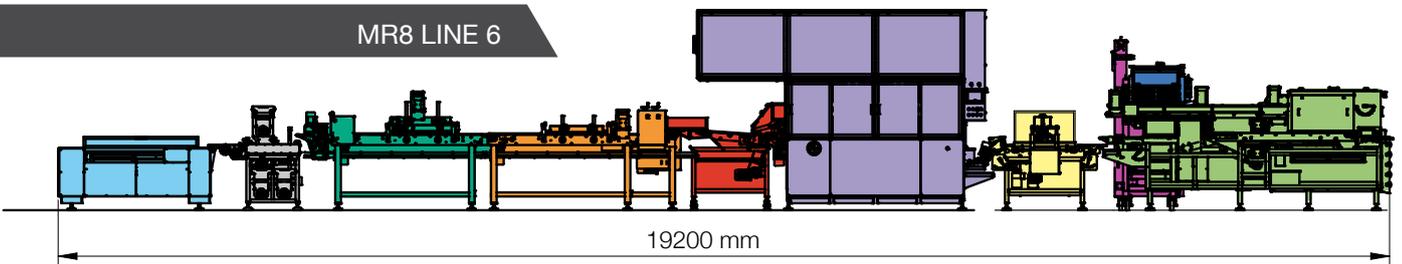
MR8 LINE 4



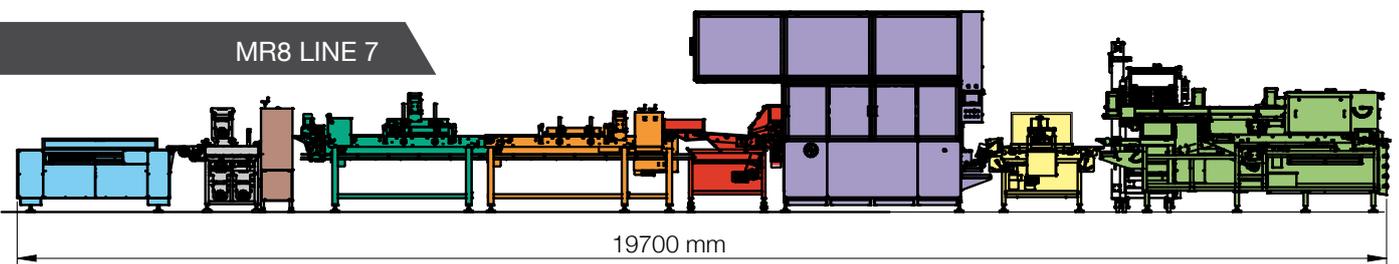
MR8 LINE 5



MR8 LINE 6



MR8 LINE 7



## Automatic Feeding Hopper



The Automatic hopper AAC for 70 Kg of dough (154 lbs.) made in Teflon-coated stainless steel can have also the oil spray for a very sticky dough. The Hopper AAC can have also the possibility to be equipped with the lifting system for the plastic box for the high hydration and proof dough.

The chunking stars have a special design for an even dough loading into the MR8 2.0, and they are removable for an easy cleaning.

## Rounding Cup Station

The Rounding Cup station has many different rounding cups available for 6-5-4-3-2 pockets. Capable of rounding dough pieces from 30 g up to 400 g (1 oz to 14 oz).



## Intermediate Proofer and Stamping Unit



*Different types of intermediate proofers are available according to the required resting time and hourly production capacity.*

The intermediate proofers are fabricated with heavy gauge steel and covered by stainless steel side panels. The pockets are open type so that every number of rows of dough balls is possible. Long rolled or round products with a weight up to 350 g are possible in accordance with the model of proofer chosen.

The proofers are built for different weight ranges. Type “A” up to 130 grams, Type “B” up to 350 g. The “by pass” that goes through the entire proofer is an option, in order to produce the cutting dough or ciabatta.

## Stamping Unit and Aligner



### STAMPING UNIT

The unique Sottoriva stamping unit can stamp round or long products with a weight range from 30 g up to 150 g on Kaiser rolls (for example) in accordance with the proper size of stamping bar and dough holder.

Many different stamping bars are available.



### ALIGNER

The hamburger bun aligner, out of the intermediate proofer, onto the spreading belts, for perfect dough piece loading onto baking sheets or proofing trays.

## Moulding Stations



First Moulding Station



Second Moulding Station with Aligner Device

MR8 2.0 can be equipped with a single or a double moulding stations. This depends on the size of the products that the customer wants to produce. For long baguettes, the aligner device is available.

The first moulding station has a sheeting head with a pre-sheeting roller, and final sheeting rollers, this in order to avoid dough stress during the moulding.

The first and the second moulding station can also be equipped with a pressing board or with a reverse moving moulding belt.

## Wetting and Seeding Station



The wetting and seeding station, with a removable chain belt/flat belt for a better cleaning, or for using a solid belt for different production.

Additional seed hoppers are available for each different type of seed.

## Cutting Station



Our Cutting station for finger rolls can be added to the line.

The system uses a longitudinal cutting disc, which can be set straight, 45 or 90 degrees.

## Panning Systems



Up and down retracting belt device for different thickness of trays, pans, tins and boards.



The reciprocating belt panning device for trays, boards, or any other belt type you want to load. Maximum bread board dimensions of 800 x 1000mm.



Loading belt for high capacity of working speed. The system allows to use many sizes and types of trays, pans, boards or whatever you want to load. Flour duster system on the trays before placing the products.

Our MR8 2.0 HEAD MACHINE or FULL LINE is the latest advancement in zero stress technology and provides all bakers with the ability to produce an artisan bread better than anybody could ever believe that was made by a machine, equal to bread made by hand.

SOTTORIVA MR8 2.0, the new answer for your artisan bread production requirements.

## Some examples of the various MR8 2.0 type of bread range



Cross Bun



Kaiser Roll



Knot Roll



Caterpillar Roll



Lines Roll



Rosetta bread



Turtle Roll



Tellera bread



Portuguese Roll



Subs



Long Cut Roll



Pugliese bread



Long loaf



Hamburger bun



Hamburger bun



Hot dog



Square roll



Bolillo



Baguette



Ciabatta bread



Triangle Bread



Baguette Tradition



Diamond Bread

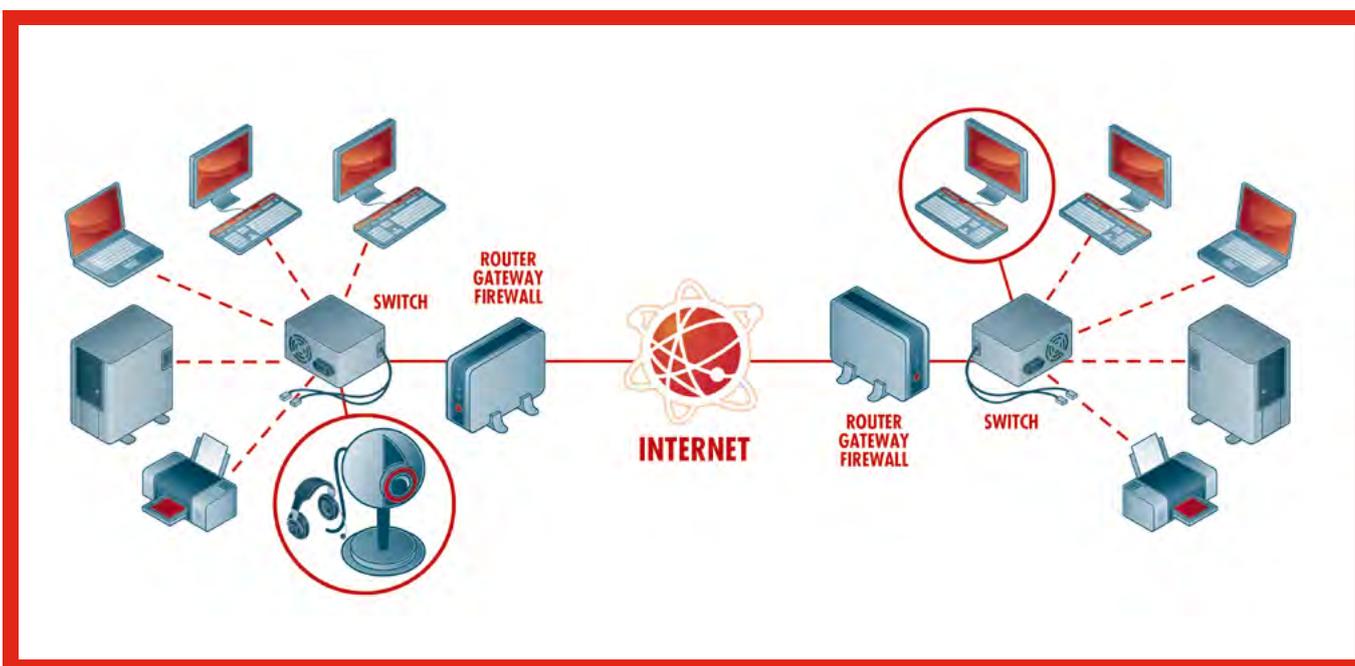
As part of our continuing focus on customer service, we introduce the **Sottoriva Web Assistance Program** which is useful for immediate trouble solving and suggestion for a better use of the line.



With just a SIMPLE INTERNET CONNECTION and the WEB CAM we provide, we can see any problem you may have in real time and suggest the proper solution, without delay.



Our engineers are always available to serve you.







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