



# sottoriva

Your future, our technology.

*Hi-Line*



The **HI-LINE** is a new development of automatic roll lines specially designed for MEDIUM/LARGE Bakery that requires automation and with an extreme importance at: FLEXIBILITY, PRODUCTION CAPACITY, SPACE REQUIREMENT, RETURN OF INVESTMENT.

This type of Line Range has many different options from the very simple to the high style of line able to satisfy all the customer's requirements.

The **HI-LINE** Range of line has a production up to 27 strokes/min or 9600 pieces per hour at 6 pockets and a weight range from 20 to 180 gr (0.70 - 6.35 oz) according with the Dinamica version.

# Dinamica



DINAMICA dough divider - rounder at 4-5 or 6 rows.  
Machine OIL FREE and NO STRESS.

All dough types are handled gently, thanks in part to the combination of our star wheel dosing system, and a spring system for the pressure in the portioning chambers.

These simple actions reduce the dough stress that is coming from the mechanical action of the machine with a visible better result on bread development.

The DINAMICA is available in 2 versions:

- **ELECTRONIC** with touch-screen control panel, with 50 storable programs, that controls and stores all the machine functions, from adjustment of sizes to rounding and production speed.
- **MECHANICAL** with control by potentiometer to get contemporaneous and independent regulation of the rounding speed, production speed and weight adjustment.



Digital Electronic control panel.

MODEL	WEIGHT RANGE	PIECES
DINAMICA 4 POCKETS	from 20 to 180 gr (0.70 - 6.35 oz)	6400 PCS
DINAMICA 5 POCKETS	from 20 to 130 gr (0.70 - 4.58 oz)	8000 PCS
DINAMICA 6 POCKETS	from 20 to 110 gr (0.70 - 3.85 oz)	9600 PCS

# Hi-Line 1



The simplest way for the first automation is the panning system to panning the dinner roll or with a pressing board or moulding station we can get the Finger Rolls / Hot Dogs.

The Dinamica can be Mechanical or Electronic with a retracting belt panning system.

# Hi-Line 3



This line is the little sister of the FLEX line 1 which is highly appreciated by our clients due to great bread result, high capacity, high automation, and very competitive price.

The HI-LINE 3 has a 3 roller moulder for a gently sheeting, curling chain, reverse pressing moulding belt and panning by a retracting belt.

Weight range from 25 to 180 gr (0.88 oz to 6.35 oz) hourly capacity up to 9600 PCS according with the models of the Dinamica divider and rounder.



Weight range  
from 25 to 180 gr  
(0.88 oz to 6.35 oz)  
at 2-3-4-5-6 pockets.

# Hi-Line 5



HI-LINE 5 is a COMPACT version of this line range which like all the other Hi-Lines has a production capacity at 27 strokes. HI-LINE 5 produce all the stamp bread, Kaiser, Rosetta, Portuguese and so on, Hot dogs, Hamburger buns, dinner rolls, petit pain. HI-LINE 5 has been particularly designed for the customer who needs automation but doesn't have much space available in the Bakery.

Weight range  
from 25 to 180 gr  
(0.88 oz to 6.35 oz)  
at 2-3-4-5-6 pockets.

The innovative system of the pressing board assembled in the middle of the resting time for the production of Stamping finger rolls (PORTUGUESE) or HOT DOGS has as optional the Video Camera that allows the Baker to see in real time the stretching of the finger rolls.



A lateral outfeed belt is available (optional) for the connection with the double opposite belts bread moulder for a tight moulding (Kipfel), for a manual discharge, or for the connection of any kind of other machines/device.

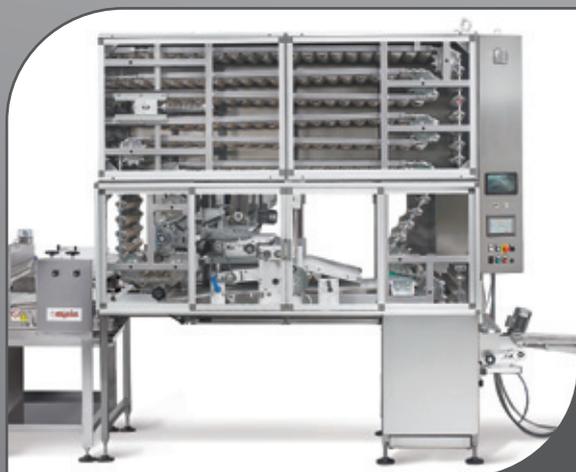
The SPECIAL Stamping Unit is unique in the market because it can stamp bread from 30 to 160 gr (1 - 5 ½ oz) and it can stamp round or long. Many different stamps design are available and we can also design and make your own design.



# Hi-Line 6



HI-LINE 6 combines all the features of all the other lines of the category. The hourly capacity, the weight range, the type of products and the level of automation make this version a real interesting line for the ratio between cost and features.



Weight range from 25 to 180 gr  
(0.88 oz to 6.35 oz) at 2-3-4-5-6 pockets.

The intermediate proofer has 172 trays for a maximum of 10 minutes of resting time at 17 strokes. The proofer has a UV Lamp and humid air extracting fan.

The trays are flat in order to put the round and the long product and the different number of pieces per tray according with the production requirement.



An adjustable infeed belt of the proofer allows a better control of the input pieces according with the weight and size.

Every Version of the HI-LINE can have a dough chunker to load the Dinamica with a removable bowl spiral mixer and tilting device or with a self tilting spiral mixer.



# Hi-Line 7



HI-LINE 7 is the most complete line with the addition of the seeding and wetting station, it can be enriched by the cutting station and the dough feeder to charge automatically the dough into the divider rounder. This is the line that can produce the widest range of bread such as finger rolls, hot dogs, hamburgers, kaiser, rosetta, all kinds of stamped bread with or without seeds with a maximum production until 27 strokes/min. Weight range from 25 to 180 gr (0.88 oz to 6.35 oz) according with the models of the Dinamica divider and rounder.



Aligner device for round products for a perfect alignment into a tray.



Seeding and wetting station is an option for all the Hi-Lines.

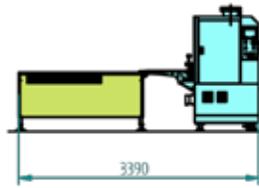


Aligner for finger roll / Hot Dogs for a straight product deposit on tray.

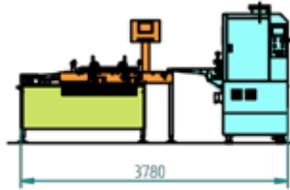


All the Hi-Line can be driven wireless with a pad.

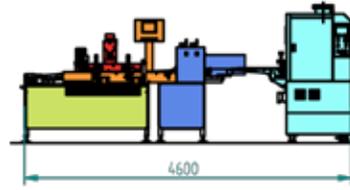
# Hi-Line Range



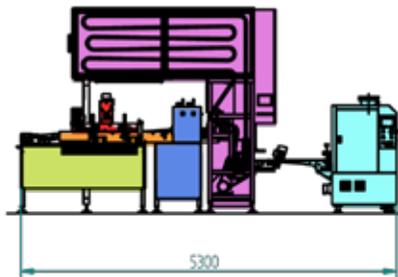
Hi-Line 1



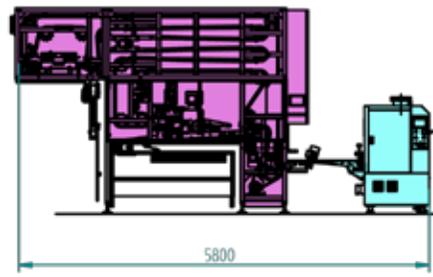
Hi-Line 2



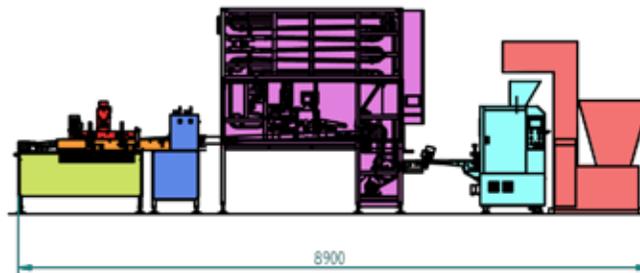
Hi-Line 3



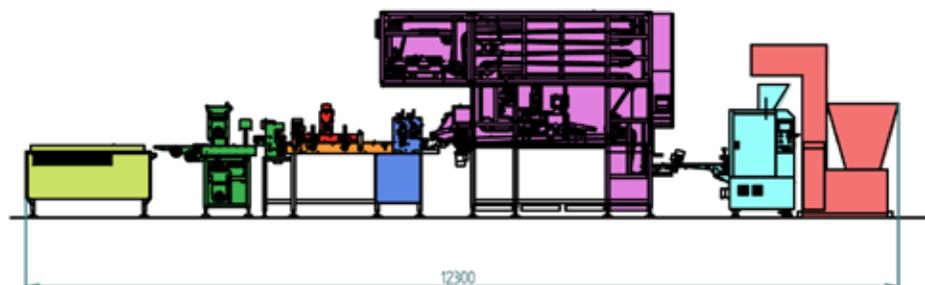
Hi-Line 4



Hi-Line 5



Hi-Line 6



Hi-Line 7



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