

Fortuna

AUTOMATIC / SEMI-AUTOMATIC

Perfect dividing and rounding since 1927



QUALITY AND
PERFORMANCE

Made in Germany
since more than 120 years

The compact one

The Fortuna Semi-automatic has continued to provide an excellent service to many bakeries for the past decades. Through its sturdy design and a continuous automatic lubrication, a long operational life is guaranteed. The Fortuna Semi-automatic moulds perfectly from the central pressing and cutting position. Bread rolls moulded with the Semi-automatic are comparable to hand made products. By lifting the dividing plate automatically to the largest moulding space, Fortuna gives the dough space to rise.

- ❖ **Perfect moulding result**

With Fortuna's Semi-automatic, dough pieces become perfectly high and round with a proper closure below.

- ❖ **Only little space required**

With its compact design the Fortuna Semi-automatic can also be set up in the smallest of rooms.

- ❖ **Accurate dividing**

The Fortuna Semi-automatic can also be used as a reliable divider.

- ❖ **Continuous automatic lubrication**

All gear parts are continuously running in an oil bath which ensures an extraordinarily running smoothness of the machine.

- ❖ **Low energy consumption**

A ball-bearing moulding drive and the automatic circuit of the drive keep the energy consumption low.

- ❖ **Easy to clean**

In order to clean the machine, you can tilt the dividing head to the left or to the right, depending on where there is free space in the bakery.

- ❖ **Maximum operational life**

Even under heavy stress the Fortuna quality guarantees decades of reliable use.

Technical specifications

Size	Pieces	Weight per piece	Weight per bulk
2	30	24-60 g / 0.85-2.12 oz	720-1,800 g / 1.65-3.97 lb
3	30	32-70 g / 1.13-2.47 oz	960-2,100 g / 2.12-4.63 lb
4	30	40-110 g / 1.41-3.88 oz	1.200-3,300 g / 2.65-7.28 lb
2	52	12-28 g / 0.42-0.99 oz	620-1,460 g / 1.37-3.22 lb
3	52	15-36 g / 0.53-1.27 oz	780-1,900 g / 1.72-4.19 lb
4	36	32-70 g / 1.13-2.47 oz	1,150-2,520 g / 2.54-5.56 lb
5	14	100-300 g / 3.53-10.58 oz	1,400-4,200 g / 3.09-9.26 lb
5	20	60-200 g / 2.12-7.05 oz	1,200-4,000 g / 2.65-8.82 lb
net weight		330 kg / 727.52 lb	
power required		0.74 kW	

Technical specifications are subject to change without notice



The sturdy one

The Fortuna Automatic is the resilient classic for every bakery. Thanks to its sturdy design this dough dividing and rounding machine has an extremely long operational life, requires only little maintenance and is very easy to operate. Due to its compact dimensions it fits into the smallest bakery. By optimising the weight and consistency, even well-risen dough can be uniformly round moulded and enables the production of rolls which are comparable to handmade ones.

✦ **Stable design**

The Fortuna Automat features an extremely sturdy and stable design.

✦ **Fast one-hand operation**

The Fortuna Automat is put into operation by an engaging lever which can be activated with only one hand.

✦ **Even division**

By adjusting the mould pressure all types of dough, whether soft or firm, young or aged, can be divided with accurately applied pressure.

✦ **Perfect moulding results**

By optimising the weight and consistency even well risen dough can be uniformly round moulded.

✦ **Disengageable moulding process**

If required it is possible to simply divide dough.

✦ **Continuous automatic lubrication**

All gear parts consistently run in an oil bath which ensures that the machine operates extraordinarily quiet and has a long service life.

Technical specifications

Size	Pieces	Weight per piece	Weight per bulk
2	30	24-60 g / 0.85-2.12 oz	720-1,800 g / 1.65-3.97 lb
3+	30	32-80 g / 1.13-2.82 oz	960-2,400 g / 2.12-5.29 lb
4	30	40-110 g / 1.41-3.88 oz	1,200-3,300 g / 2.65-7.28 lb
2	52	12-28 g / 0.42-0.99 oz	620-1,460 g / 1.37-3.22 lb
3	52	15-36 g / 0.53-1.27 oz	780-1,900 g / 1.72-4.19 lb
4	36	32-70 g / 1.13-2.47 oz	1,150-2,520 g / 2.54-5.56 lb
4	20	60-160 g / 2.12-5.64 oz	1,200 – 3,200 g / 2.65-7.05 lb
net weight		540 kg / 1,190.5 lb	
power required		1.6 kW	

Technical specifications are subject to change without notice





Fortuna

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