



**sottoriva**

Your future, our technology

**Hi  
Line**



### ***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.*



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

This range of Lines have many different options from the very simple to the high style of line able to satisfy all the customer's requirements.

The HI-LINE has a production up to 27 strokes/min or 9600 pieces per hour at 6 pockets and a weight range from 15 to 180 g (0.53 - 6.35 oz) according with the Dinamica version.



## DINAMICA / ECC



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 ELECTRONIC version of DINAMICA is 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.



Digital Electronic control panel.

MODEL	WEIGHT RANGE	PIECES
<b>DINAMICA/EEC 4 POCKETS</b>	from 15 to 180 g (0.53 - 6.35 oz)	6400 PCS
<b>DINAMICA/EEC 5 POCKETS</b>	from 15 to 130 g (0.53 - 4.58 oz)	8000 PCS
<b>DINAMICA/EEC 6 POCKETS</b>	from 15 to 110 g (0.53 - 3.85 oz)	9600 PCS

# HI LINE 1



The simplest way for the first automation is the panning system to panning the dinner rolls into 660x1000 mm trays, pans and boards.

# HI LINE 3



This line is the little sister of the FLEX line 1 which is highly appreciated by our clients thanks to its 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 moving moulding belt and panning by a retracting belt.

Weight range from 15 to 180 g (0.53 oz to 6.35 oz) and hourly capacity up to 9600 PCS according with the models of the Dinamica divider and rounder.



# HI LINE 4



Hi-Line 4 with an intermediate proofer, moulding station and panning system. In this line it is possible to have the wetting and seeding systems. This line is well recommended for all the customers who want to produce buns, hamburger buns, dinner rolls, hot hogs, subs with or without seeds or topping.



Every version of the HI-LINE can have a dough feeding system with 2 different types of chunkers (MPA or AAPS/1).



# HI LINE 5



Video camera for the top pressing board.

HI-LINE 5 is a COMPACT version of this line range which has a production capacity at 27 strokes (such as all the other Hi-Lines). HI-LINE 5 produces all the stamped bread, kaiser, rosetta, portuguese and so on, hot dogs, hamburger buns, dinner rolls, petit pain and rolled bread with the lateral moulder.

HI-LINE 5 has been particularly designed for the customer who needs automation but does not have much space available in the bakery.

<p>The innovative system of the pressing board assembled in the middle of the resting time for the production of stamped finger rolls (PORTOGUESE) or HOT DOGS has as optional the Video Camera that allows the baker to see in real time the stretching of the finger rolls.</p>	<p>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.</p>	<p>The SPECIAL Stamping Unit is unique in the market because it can stamp bread from 30 to 160 g (1 - 5 ½ oz) and it can stamp round or long. Many different stamp designs are available and we can also design and make your own design.</p>



# 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.

<p>The intermediate proofer is available with different resting time according with the customer's needs. Weight range up to 180 g. The proofer has the UV lamp and the humid air-extracting fan. The pockets are flat in order to put the round and the long product and the different number of pieces per pocket according with the production requirement.</p>	<p>Every Hi- Line can have two different dough chunkers according with the bakery lay out the AAPS/1 and the MPA and they can be loaded by the Sottoriva mixers and tilting devices.</p>	



# HI LINE 7



HI-LINE 7 is the most complete line , it can be enriched by the cutting, seeding and wetting stations 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 15 to 180 g (0.53 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.



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



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



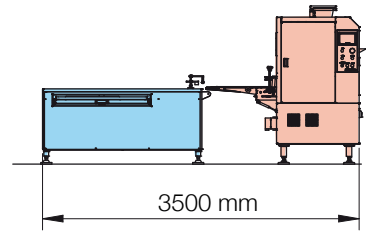
All the Hi-Line can be driven wireless with a pad.



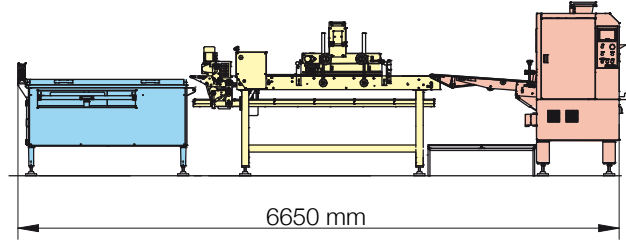


# HI LINE RANGE

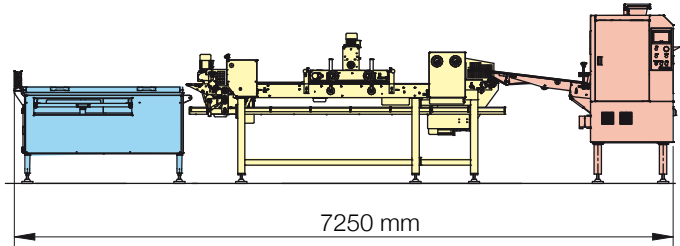
HI-LINE 1



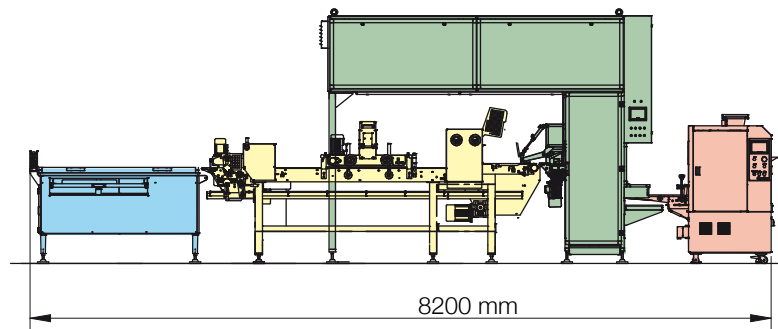
HI-LINE 2



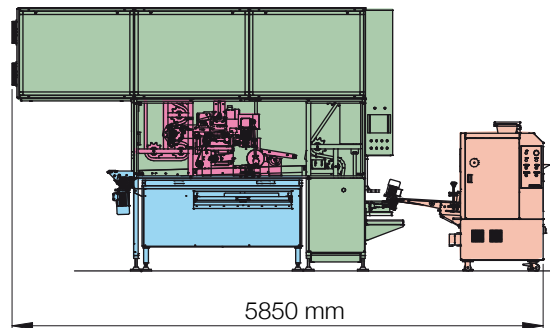
HI-LINE 3



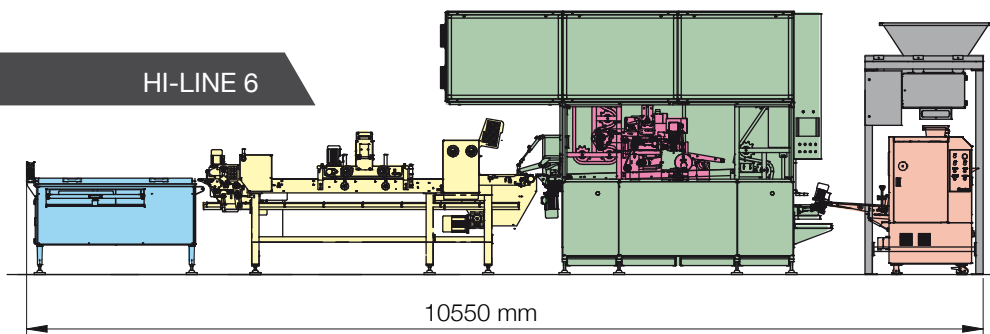
HI-LINE 4



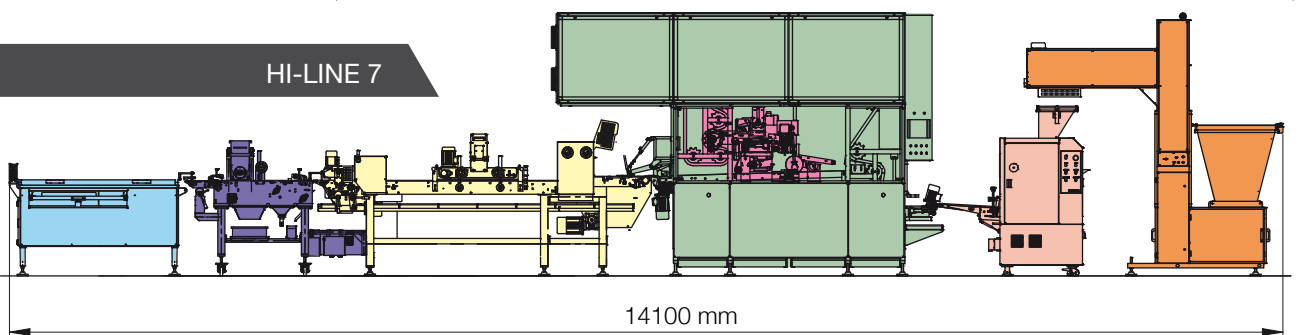
HI-LINE 5

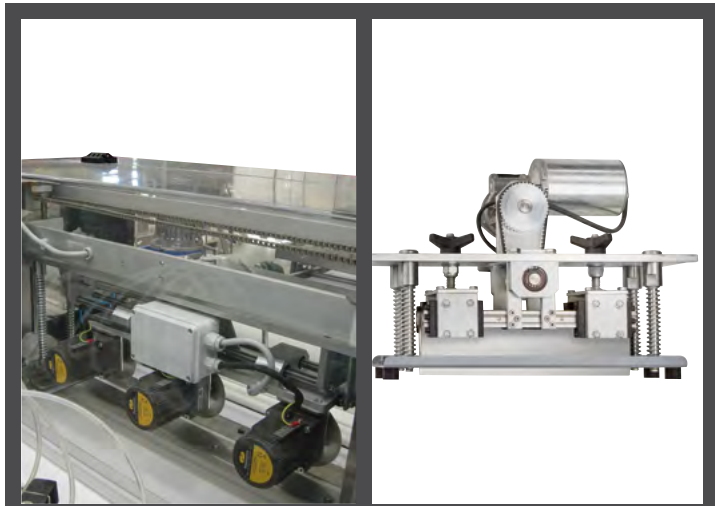


HI-LINE 6



HI-LINE 7



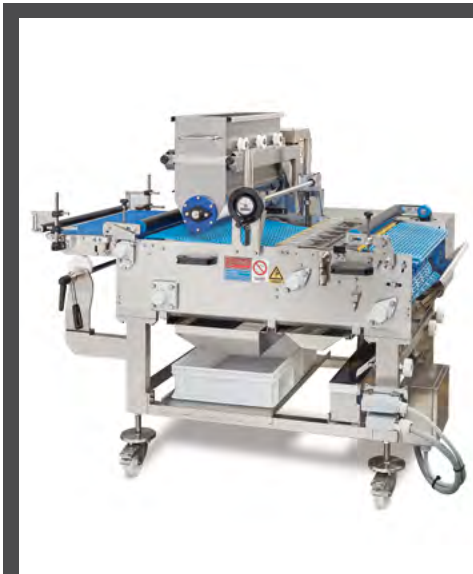


In this line family we can use two different types of cutting devices:  
 1) The cutting bar that can cut only horizontally in the stamping unit  
 2) Independent module with cutting discs which can cut: horizontally, vertically, inclined according to the used cutting bar.



New wetting and seeding device with removable chain / belt for a better cleaning or for using a solid belt for different type of products.

Egg glazing system.



Single wetting and seeding station.

Double wetting and seeding station.

Particular of the wetting system.

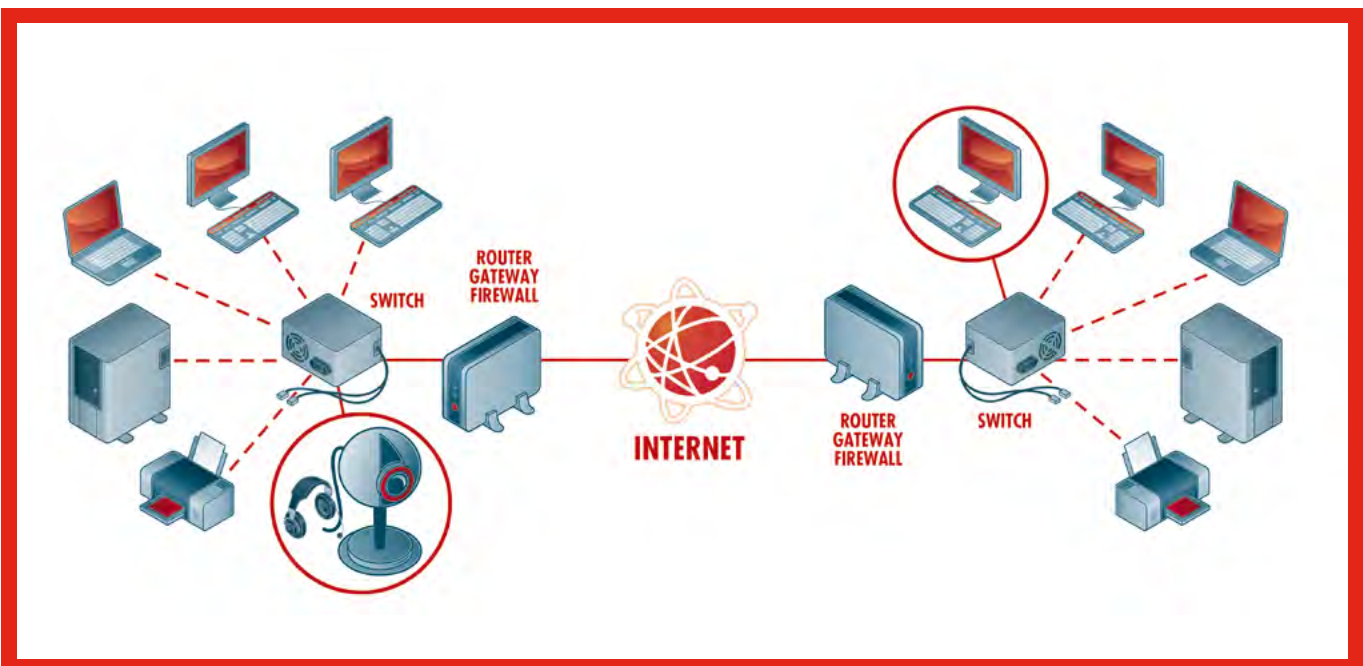
As part of our continuing focus on customer service, we introduce the **Sottoriva Web Assistance Program** which is useful for immediate trouble solving and suggestion for a better use of the line.



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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