



**BREAD
& PASTRY**

Fully automated solutions
to pack your industrial bread,
pastry and frozen dough products



Pattyn Bakery Division designs and manufactures automated lines using 3D vision and robotics for the packaging of all your raw, par baked, baked or frozen industrial bread and pastry products.

EXTENSIVE EXPERIENCE

Founded in 1962, Pattyn Bakery Division (previously De La Ballina) is the reference in the world of industrial bread and pastry packaging. Across the 5 continents, with more than 25 years of experience, the company has integrated more than 400 packaging lines.

SOLUTIONS FROM A TO Z

The expertise of Pattyn Bakery Division starts at the outfeed of your production line and goes up to the final storage.

CLOSE TO YOU

Close relationships with our customers matter. That's why Pattyn Bakery Division offers local and customized service worldwide.

5 proven technologies for turnkey solutions

1. COUNTING BY VISION

Pattyn Bakery Division has developed its own unique and patented 3D vision counting system dedicated to the bread and pastry industry.



2. QUALITY CONTROL

Our quality control systems perform a multitude of dimensional checks (length, width, height ...) but also aspect controls (scoring, baking level, seeds distribution, ...)



3. PICK AND PLACE SOLUTIONS

Pattyn Bakery Division developed a unique and patented robotised technology to pick up artisan bread products and fragile pastry products mechanically or by using vacuum cups.



4. BOX LINING EQUIPMENT

Offering also box lining equipment, you benefit from having just one dedicated supplier taking full responsibility for the complete line.



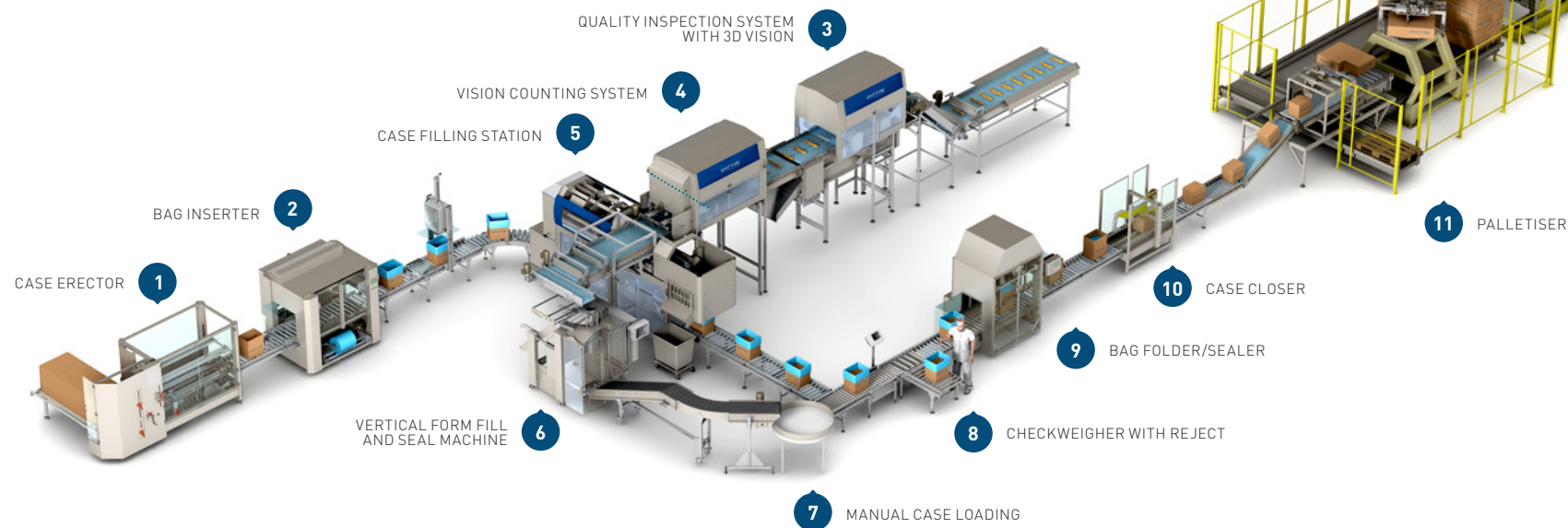
5. CONVEYING & PALLETISING

Our smart conveyors and belts are designed to comply with the specific needs of the bread industry. Pattyn Bakery Division also integrates palletising systems.



Automatic line to pack bread into boxes with regular packing organisation

OPTIONAL: PACKING OF BREAD INTO BAGS
UP TO 10.000 BAGUETTES / HOUR

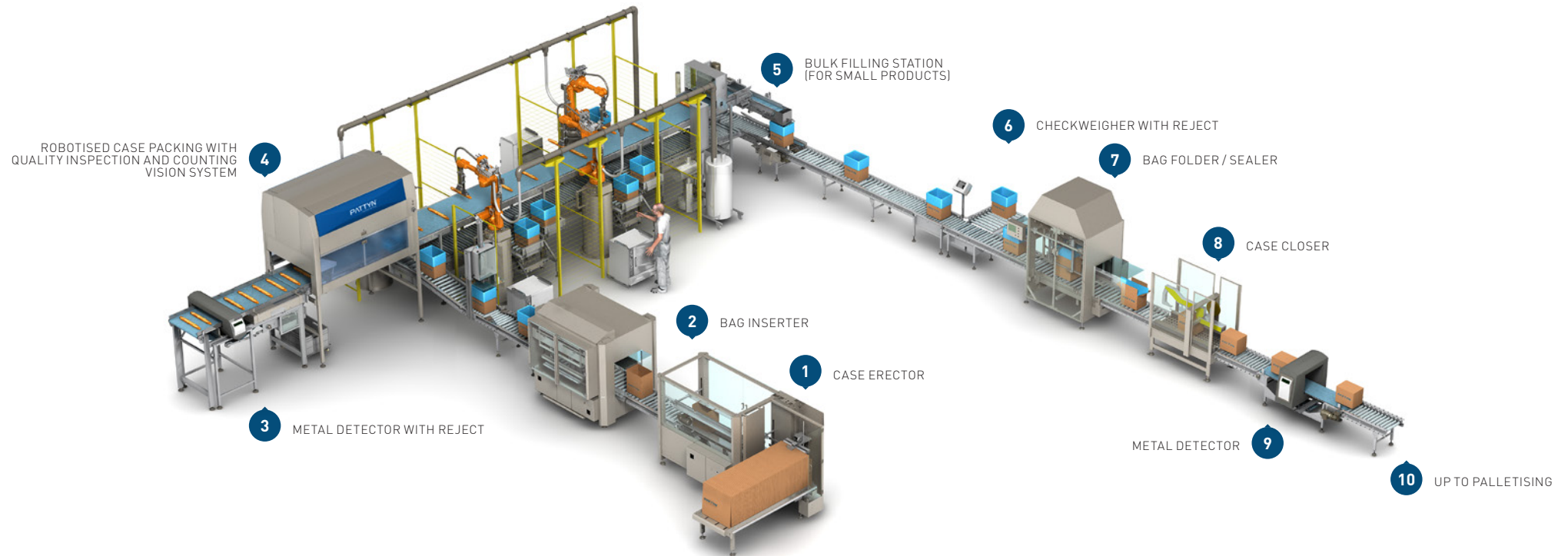


YOUR PRODUCTS

- Bread products on trays: baguettes, ½ baguettes, small breads, raw, par baked or baked.
- Laminated bread products: artisan breads, ciabattas,...

Automatic line to pack bread or large loaves into boxes with specific packing organisation

UP TO 12.000 BREADS OR LOAVES / HOUR



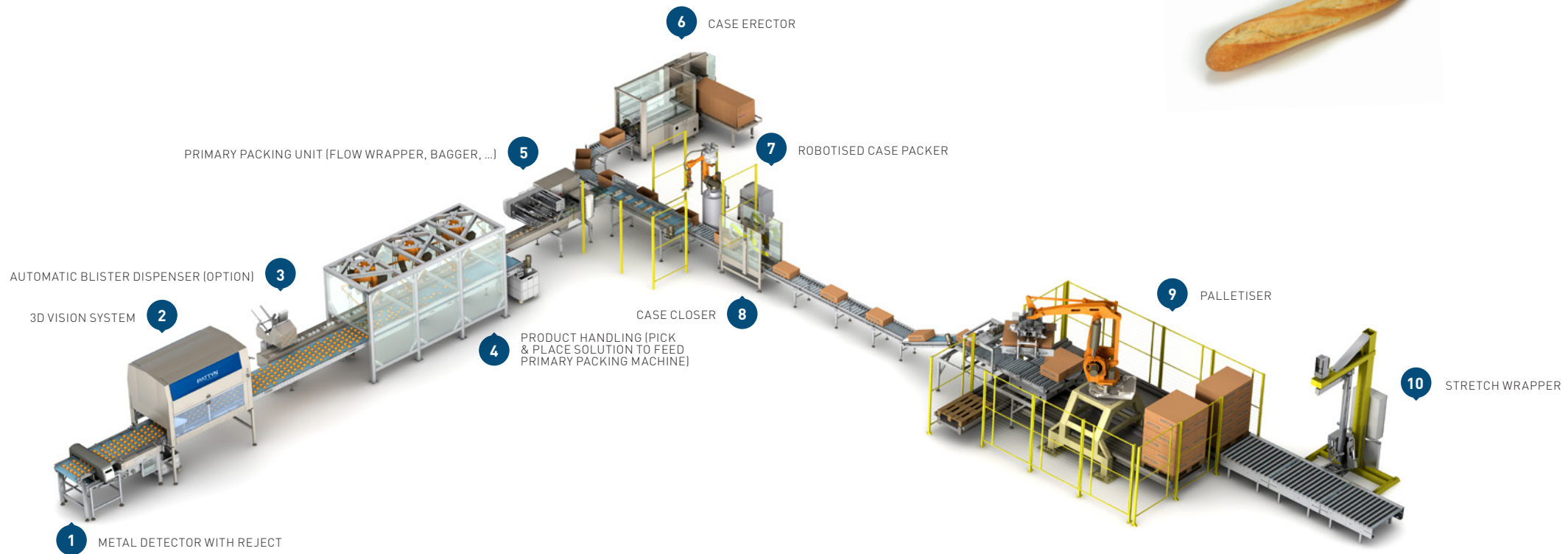
YOUR PRODUCTS

Laminated bread products: loaves, pavés, ciabattas, baguettes and small rolls.



Automatic robotized line to pack bread or puff pastry into individual or small size packaging

UP TO 24.000 PRODUCTS / HOUR

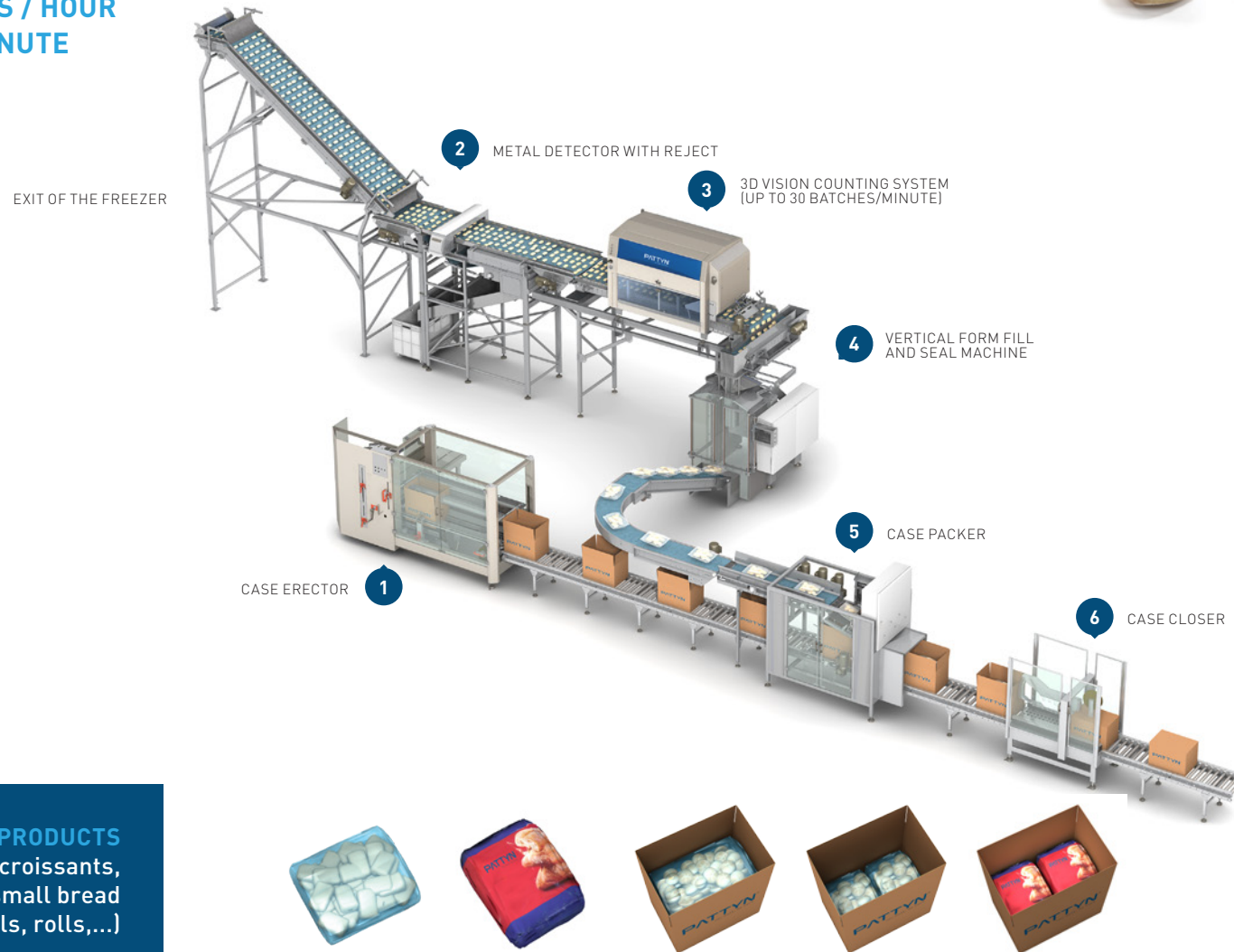


YOUR PRODUCTS

All kinds of fresh bread and pastry products.

Automatic line to pack small bread products or puff pastry into bags

REGULAR SPEED
UP TO 50.000 PRODUCTS / HOUR
UP TO 30 BATCHES / MINUTE

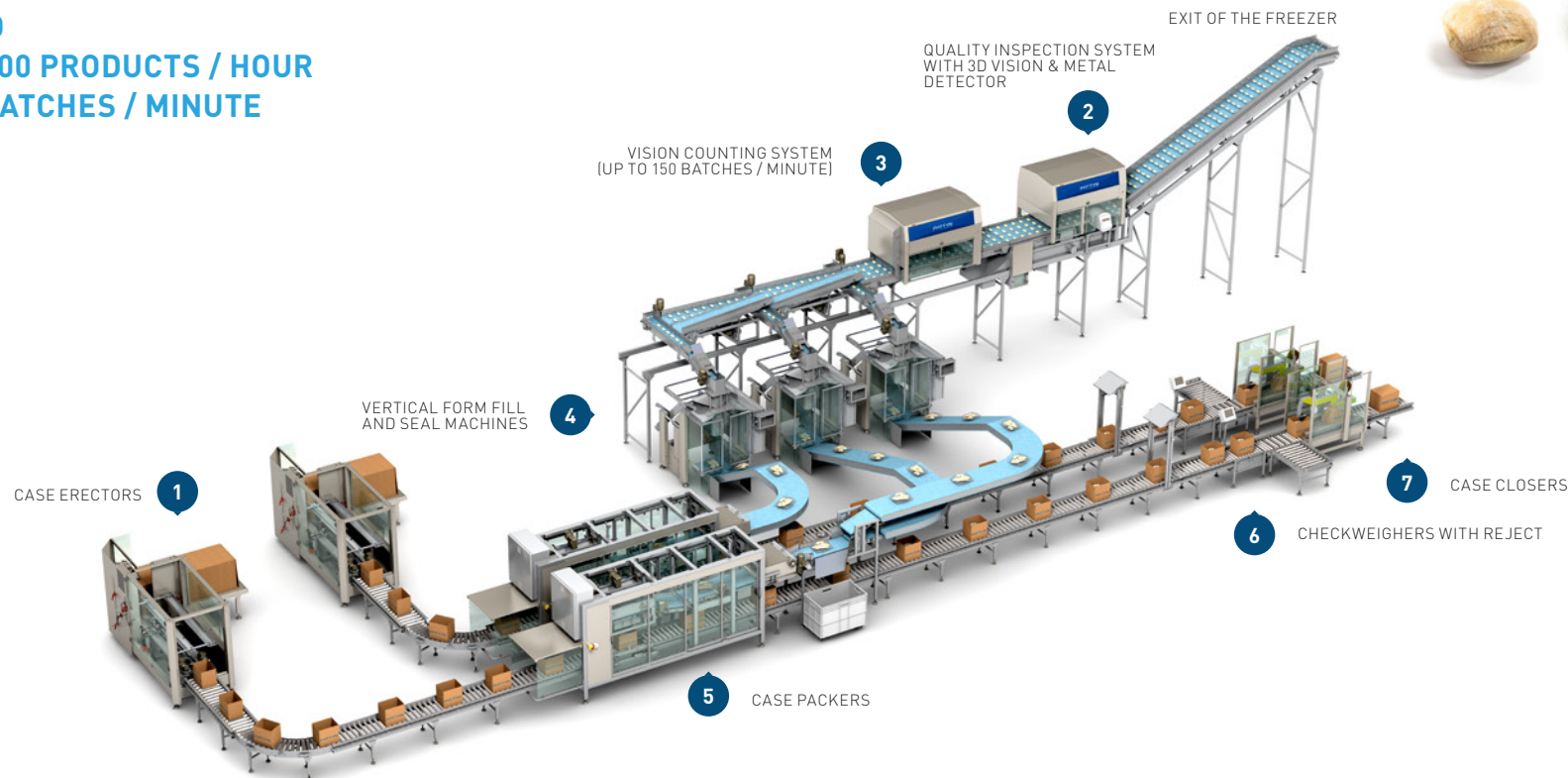


Automatic high speed line to pack small bread products or puff pastry into bags or small size bags

HIGH SPEED

UP TO 150.000 PRODUCTS / HOUR

UP TO 150 BATCHES / MINUTE

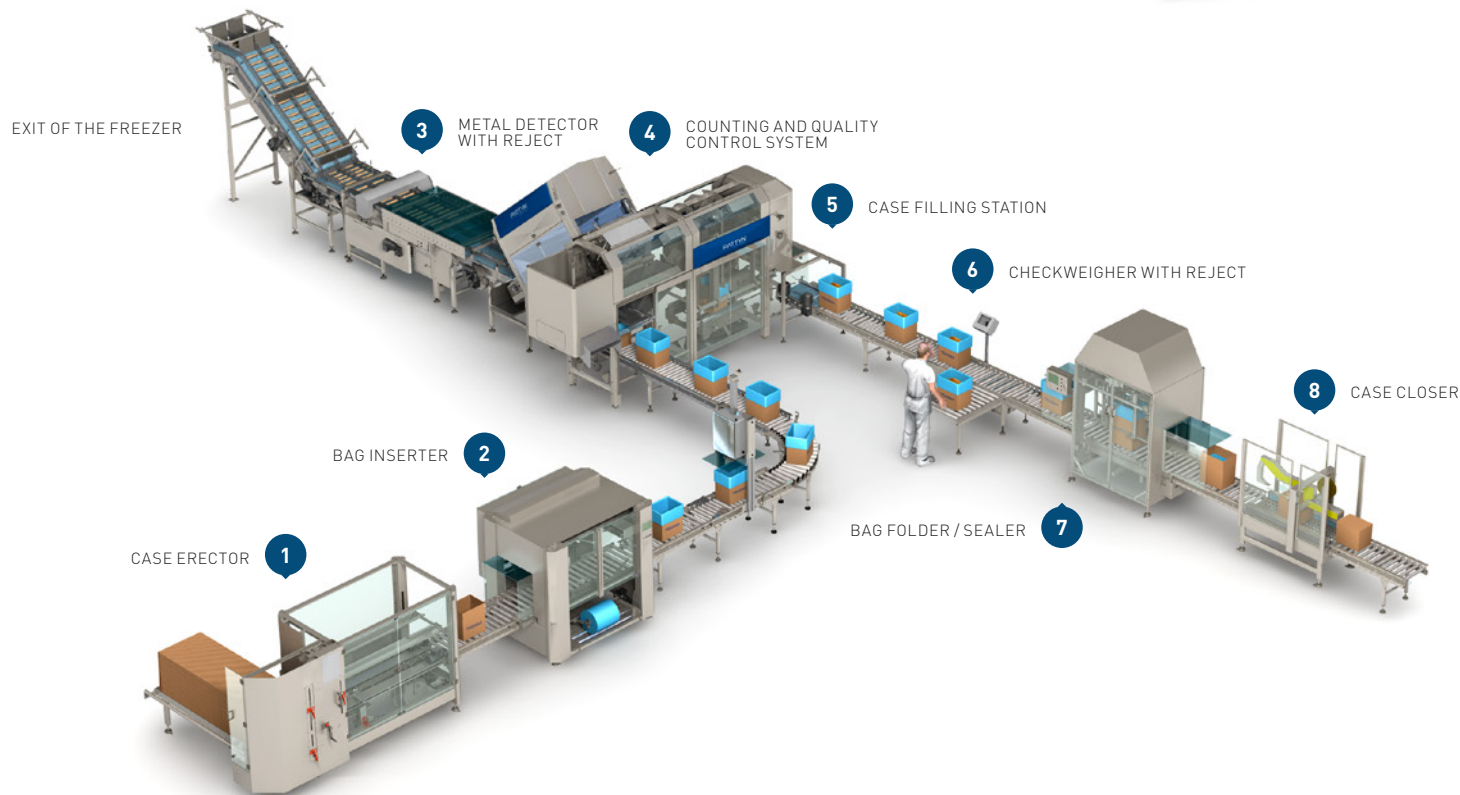


YOUR PRODUCTS

All kinds of frozen pastry products and also small bread products (kaiser rolls, rolls,...)

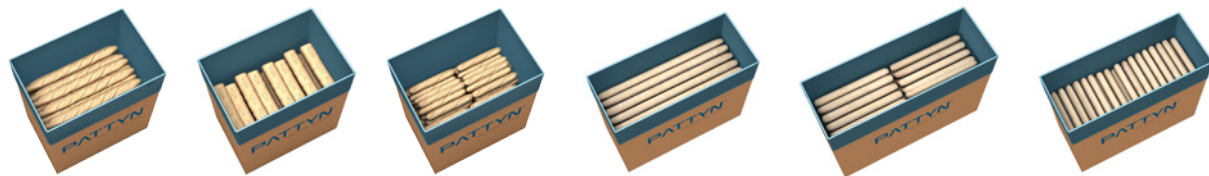
Compact automatic line to pack bread into boxes

DEDICATED SOLUTION (QUALITY CONTROL + COUNTING) FOR A LIMITED RANGE OF PRODUCTS
UP TO 30.000 PRODUCTS / HOUR



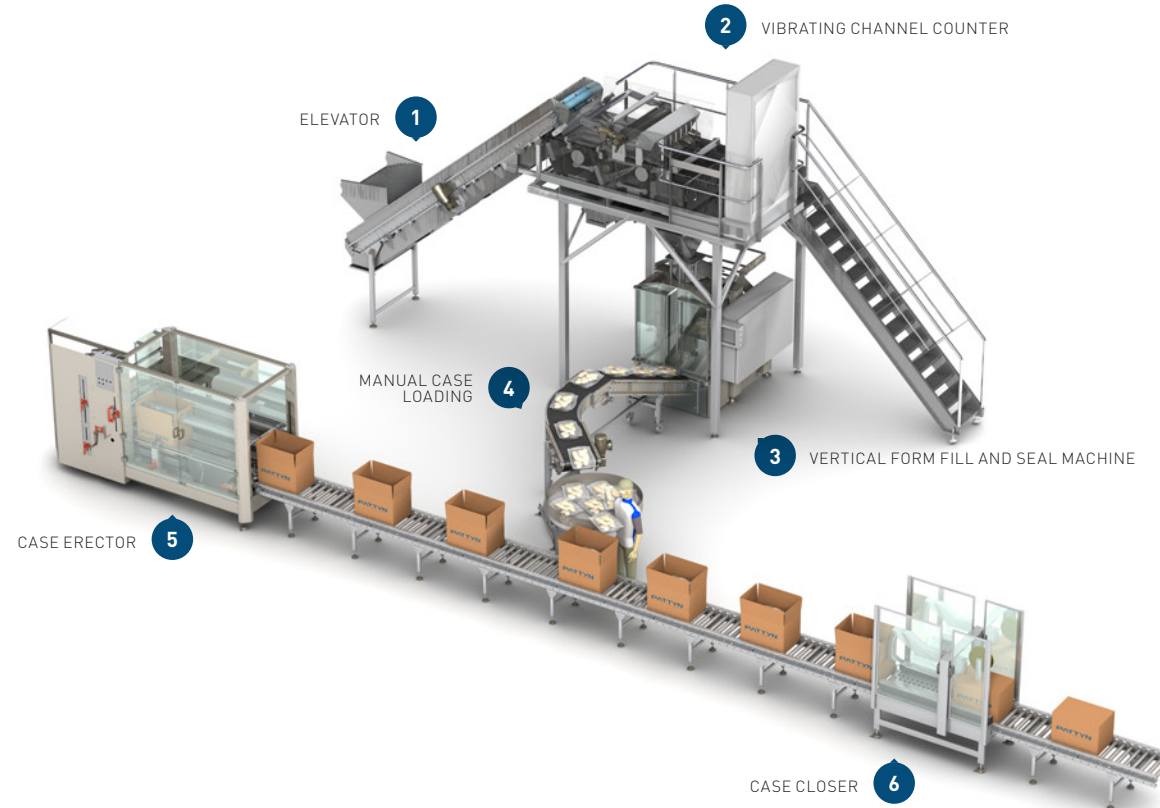
YOUR PRODUCTS

Baguettes and 1/2 baguettes, raw,
par baked or baked.



Automatic line to pack bread into boxes or bags

FOR A LIMITED RANGE OF PRODUCTS (SMALL AND NON FRAGILE PRODUCTS)
UP TO 40.000 PRODUCTS / HOUR



YOUR PRODUCTS

All kinds of frozen small bread products... (kaiser rolls, rolls, 1/3 baguettes...)

Box lining equipment used in our lines.

CONVENIENCE PROGRAM

Compact bag inserter

ZIM-11

The compact bag inserter ZIM-11 provides perfectly inserted bags into cases.

Equipped with fully automatic format change and running with made-to-measure bags or pre-made bags from a reel, the ZIM-11 offers maximum operator convenience.



Case erector

CE-11-P

The CE-11-P case erector forms rectangular boxes with length up to 730mm.

Closing the bottom flaps with hot melt enables a trouble-free packaging process and continuous production.



Bag inserter

FLEXIM-31

The high performance bag inserter Flexim-31 with fully automatic format change provides perfectly inserted bags into cases.

Making made-to measure bags from a reel, the Flexim-31 provides maximum autonomy and offers the lowest packaging cost.



Combi machine

CEFLEX-21

With the hot melt Ceflex-21, you only need one machine for case erecting and bag inserting.

You save on floor space thanks to the compact footprint.



BAG CLOSING

Bag Decuffer Closer

DF-11 / DS-11

When a filled box enters the machine, the DF-11 automatically decuffs, regussets and folds the bag, the DS-11 automatically decuffs, stretches and heat seals the bag.

The bag folding and sealing machine perfectly protect your bread or pastry products.



Satisfied customers

Mr. Christoffer Sundberg, Technical Production Manager
Gunnar Dafgard AB (Sweden)

"The fully automated and flexible line ensures an efficient packaging of different bread products at the highest quality standards. During the installation and start-up, we had 100% support from Pattyn."

Mr. Maurice Hansté, CEO
Prépain / Grand Duet (The Netherlands)

"We have chosen to work with De La Ballina, now Pattyn Bakery Division, in 2009 because we were convinced that they could offer us the best solution thanks to their experience and knowledge in our business field. After having installed 8 lines in 3 years, Pattyn Bakery Division remains our reliable partner who supports us from the project engineering to the realization."

Mr Jordi Caballero, Technical and R&D Director and
Xavi Alonso, Engineering & Maintenance Director Europastry (Spain)

"Being part of our growth for 10 years now, De La Ballina, now Pattyn Bakery Division, delivered packaging solutions to almost every one of the group's sites, with a total of 20 lines, packing a diversity of bakery and pastry products."

Mr. Daniel Legrand, Director
Bridor (France)

"Bridor has been working with De La Ballina, now Pattyn Bakery Division, for the last 15 years. The automated systems are integrated in 13 of our production lines to control, count and pack our products. For the industrial bakery and pastry market, Pattyn Bakery Division has become a key player in Europe. Over the years, this partner & supplier has been able to evolve its machinery according to our needs and available technologies."

References



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