



BAKERY AND PASTRY EQUIPMENT



Canol S.r.l., company specialized in the design, manufacturing and sale of bakery and pastry equipment was established in 1973 in the industrial area of Vicenza (Italy). Thanks to its consolidated experience and continuous technological research, Canol S.r.l. offers machines and automatic lines for the food industry.

- The technical experience gained in 40 years of activity enables the company to propose reliable and technologically advanced machines and lines suitable to meet all requests relative to the manufacturing process, employing systems of latest generation and using materials and components of quality.



- The continuous research, the daily updating and the non-stop improvement of its products allows Canol S.r.l. to offer a more productive and economic working method, in the respect of the trade of a baker and pastry cook and of ingredients' natural features



- The company offers a complete customer service and technical support during the installation and the start up of its machines



- Canol S.r.l. provides full-scale solutions for the production of a wide set of products. For special uses, the company is at customers' complete disposal in order to submit appropriate solutions and answers to particular requests. A well prepared and cordial team, able to meet quickly all your needs is waiting for you

Welcome in



BAKERY AND PASTRY EQUIPMENT

INDUSTRIAL LAMINATING LINE

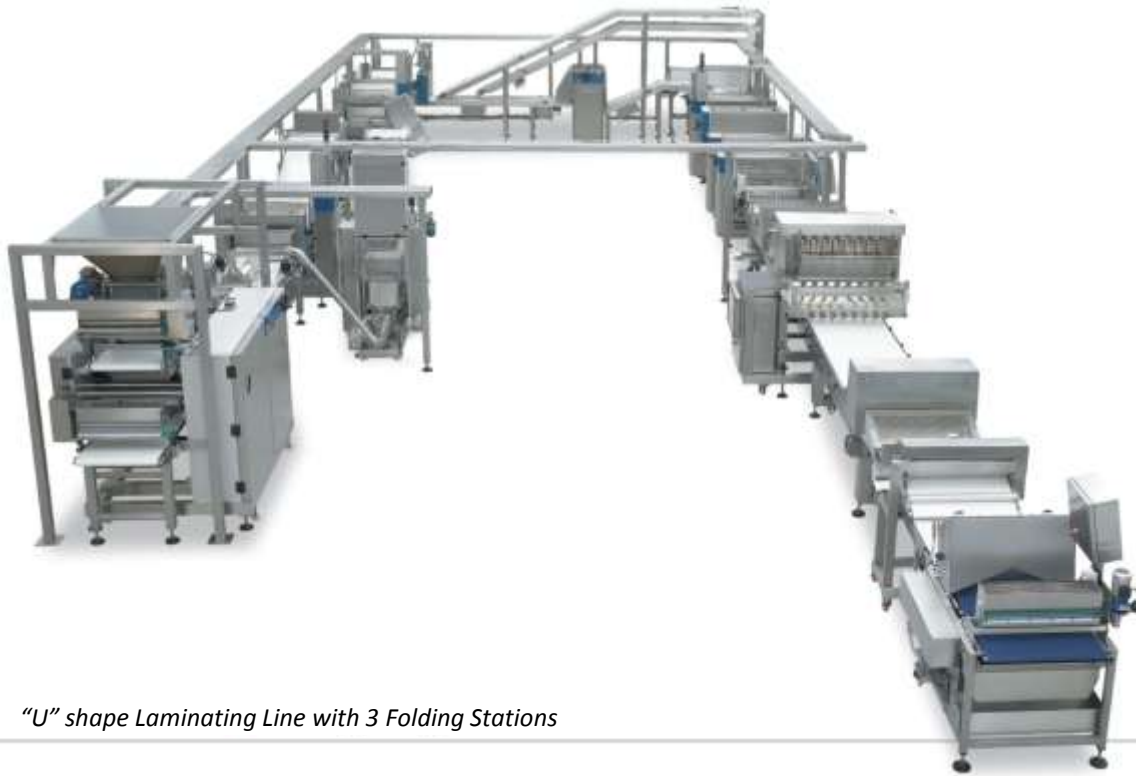


Our laminating lines are suitable for the continuous production of Puff, Danish, Croissants and similar high quality doughs, avoiding any stress or tension on the dough and therefore guaranteeing a high quality product



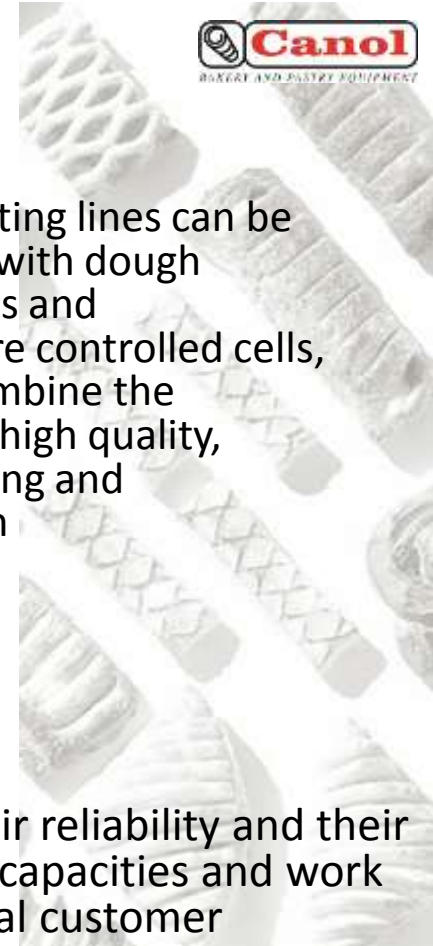
Due to its modular design, extension and integration of other components are easy and allow production improvements. We offer laminating lines with varying technical configurations and varying automation features, starting from the traditional “L”, “U” and “S” shapes to more specific and diverse shapes in order to satisfy our client’s requirements and space availabilities





“U” shape Laminating Line with 3 Folding Stations

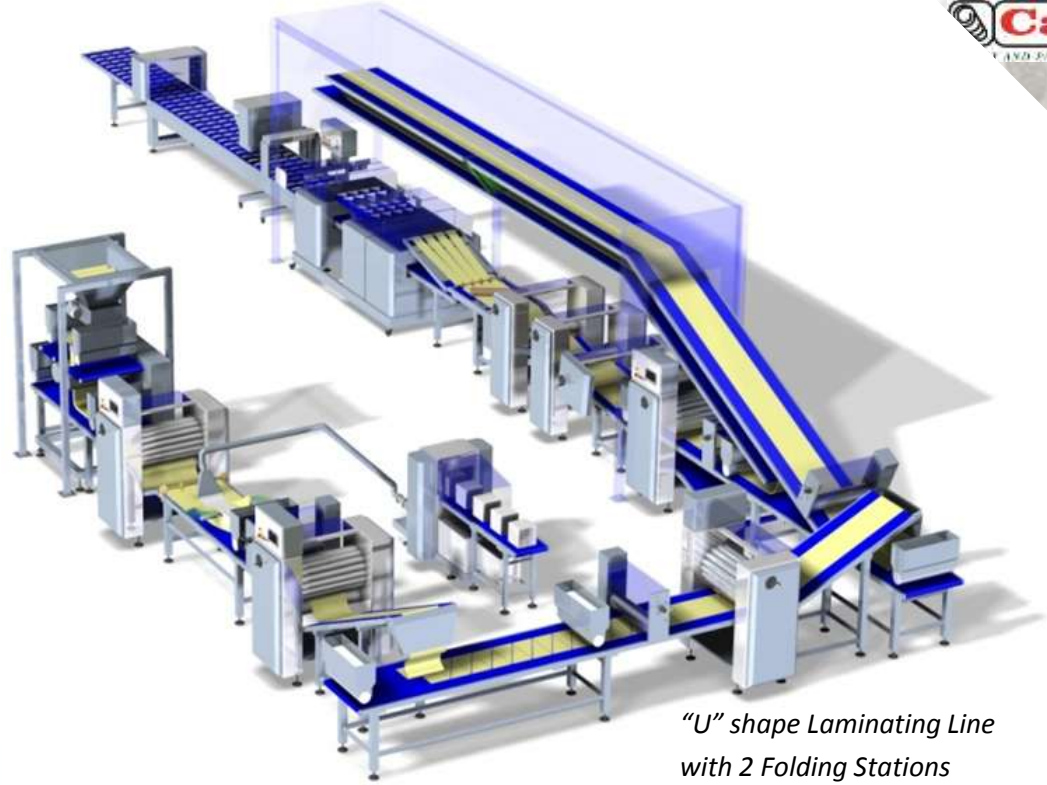
- Our laminating lines can be integrated with dough resting belts and temperature controlled cells, so as to combine the concept of high quality, dough resting and automation



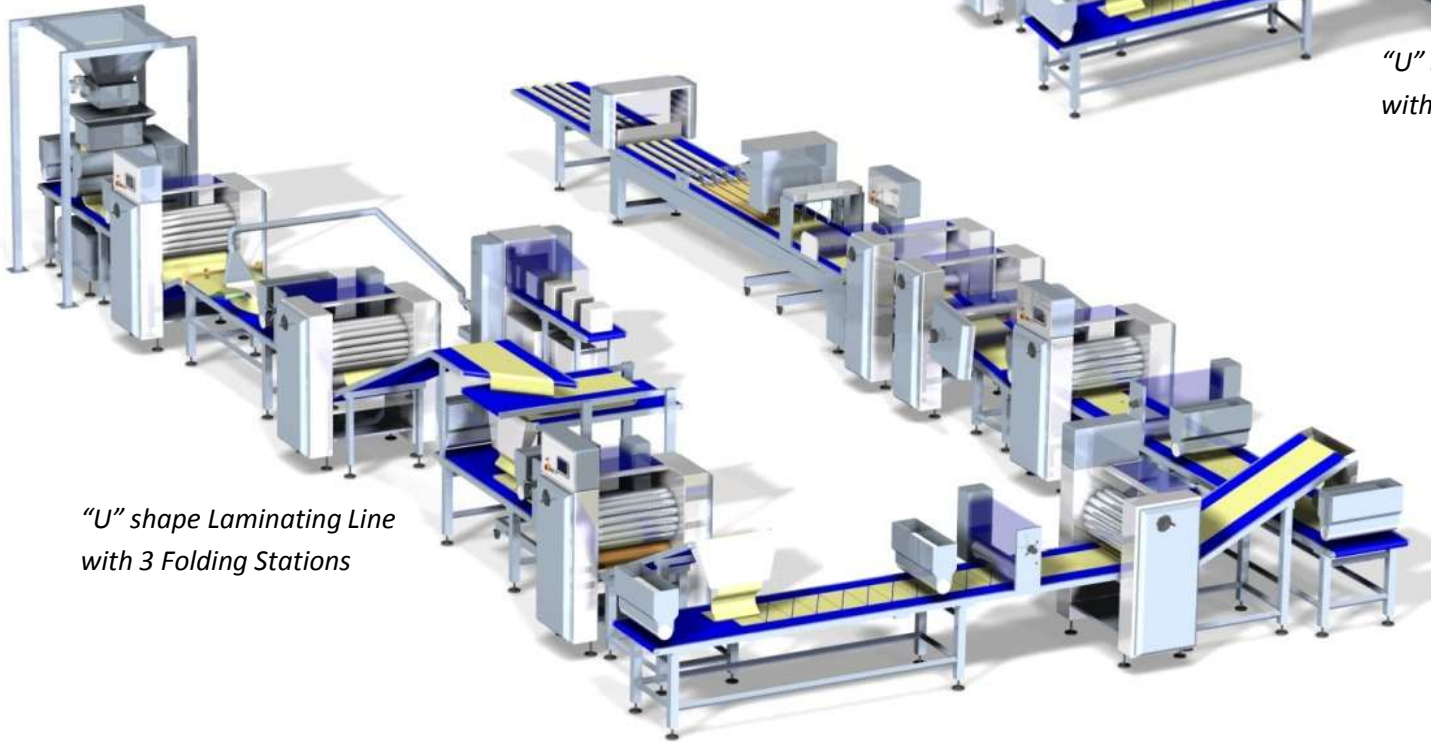
- Canol Laminating Lines are renowned for their production flexibility, their reliability and their easy condition of use. They distinguish also for their diverse production capacities and work widths availabilities which can satisfy the requirements of each individual customer



Laminating Line with 2 Folding Stations



*"U" shape Laminating Line
with 2 Folding Stations*



*"U" shape Laminating Line
with 3 Folding Stations*



MULTI PURPOSE LINE

- Our “Multi Purpose Line” allows the automatic continuous production of a vast range of products like Ciabatta, Baguette, Pizza bases, Focaccia, Die cut breads etc. The “Zero Stress” technology applied to our dough extruder allows the gentle handling of all types of yeast doughs with a high water content
- This safeguards the gluten, maintains the dough structure and prevents any loss of proofing gases
- Thanks to this technology the quality of the end product, frozen or baked, is vastly superior to the traditional methods
- With our “Multi-Purpose Line” changing from one product to another is easy and quick
- There is a large availability of lines with varying lengths and capacities to satisfy the needs of each individual client



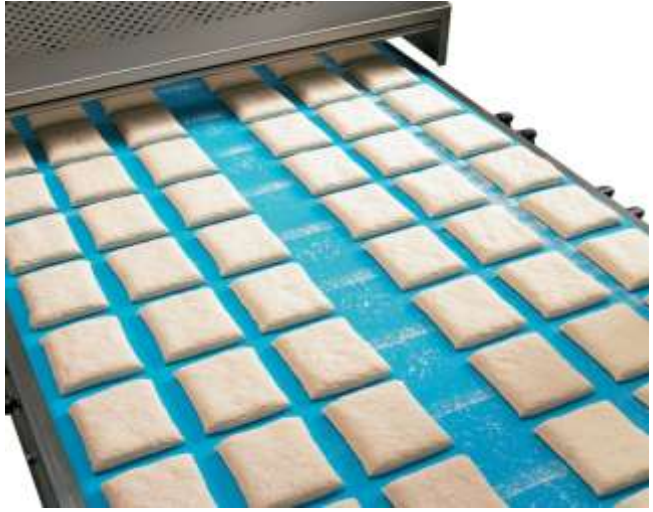
CIABATTA LINE





Removable Spreading Belt for Ciabatta

Cross Cutter with Guillotine



BAGUETTE LINE





Removable Spreading Belt for Baguette



Moulding Belts for Baguette



PIZZA LINE





Rotary Cutter



Side Trimming Collector



COMPACT LAMINATING LINE

- We present the Compact Laminating Line that allows, despite its reduced dimensions, the same kind of manufacturing of a standard laminating line.





Dough Billets Preparing Line



CIABATTA LINE with COMPACT LAMINATING LINE



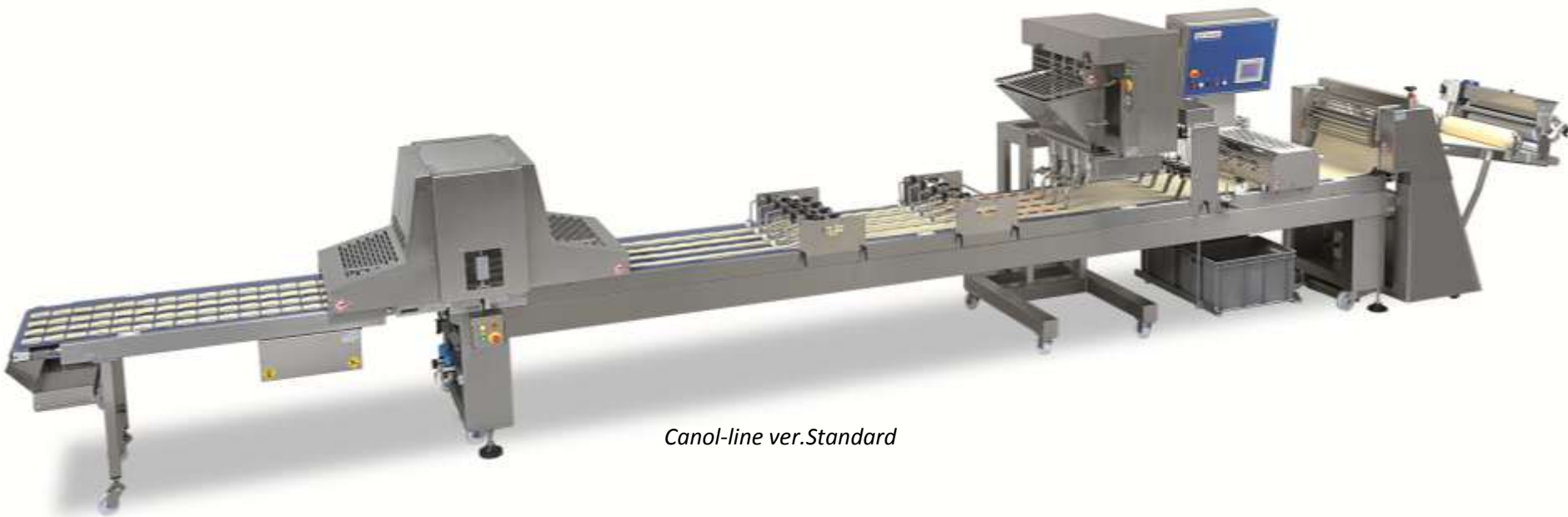
INDUSTRIAL MAKE UP TABLE

CANOL - LINE

- Our make-up table Mod.Canol Line is especially designed to produce a large range of puff pastry, yeast dough, Danish pastry, etc. Our production lines have the following advantages: production flexibility, high production capacity and simplicity of use. Canol makes available any kind of accessories necessary to produce the greatest variety of pastry products



Canol
BAKERY AND PASTRY EQUIPMENT



Canol-line ver.Standard



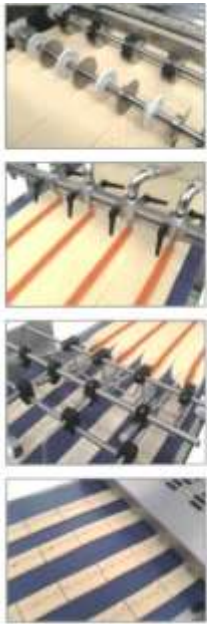
- Some Accessories:
 - Electric operated spot-continuous-intermittent screw depositor available with 4 and 6 outlets.
 - Pneumatic guillotine unit with electronic synchronization between guillotine and depositor. There is the possibility to put on the guillotine both a cutting blade and a die in order to obtain a large range of cutting and pressed products
- Our make-up tables are controlled by PLC with programming keyboard with the possibility to memorize and recall programs and parameters of the line
- All motors are controlled by electronic speed variators
- Our production lines are available in standard versions with useful width of 600 mm, 800 mm, 1000 mm, 1200 mm.



Canol-line ver.Top



EXAMPLES OF CANOL – LINE MAKE UP TABLE'S PRODUCT PROCESSES



*STRUDEL
WITH 1 FOLD*



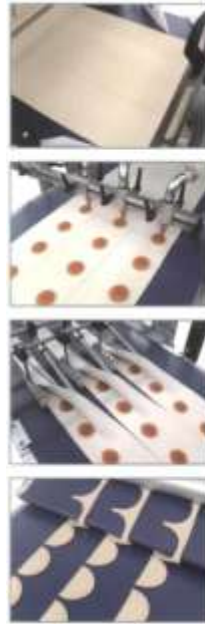
BEAR CLAWS



*STRUDEL
WITH 2 FOLDS*



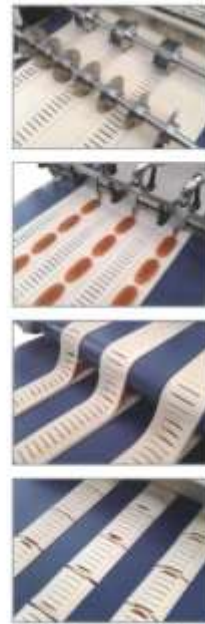
SNAIL



HALF MOON



*HALF MOON
WITH
DECORATION*



*RECTANGLE
WITH DECORATION
AND TWO LAYERS*



*LATTICE
PRODUCT*

ACCESSORIES FOR MAKE UP TABLE



*INDIPENDENT
GAUGING ROLLER*



*ELECTRIC DEPOSITOR
WITH SCREWS
MOD.V/4F*



*ELECTRIC DEPOSITOR
WITH SCREWS
MOD.V/6F*



*SCRAPS
RECOVERY BELT*



*WIRE MESH CONVEYOR
WITH ROTATING DISKS HUMIDIFIER
AND WITH SUGAR OR SEEDS
DISPENSER*



*REVOLVING UPPER
BELT*



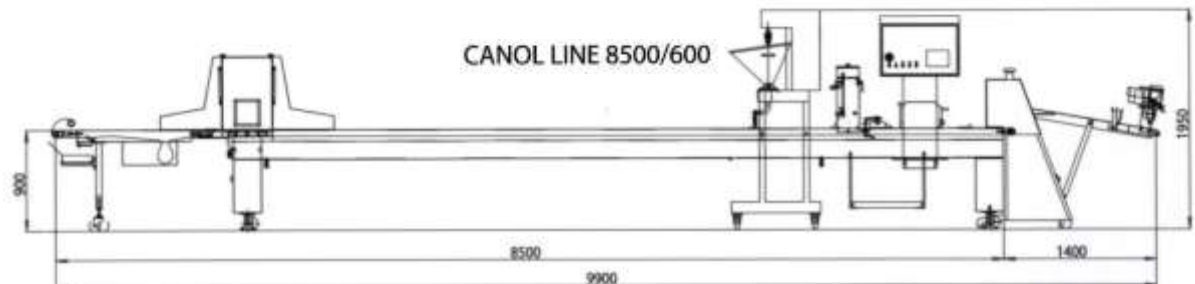
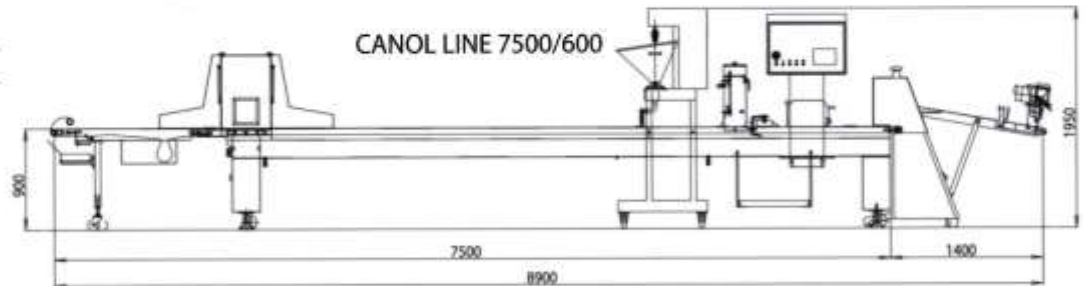
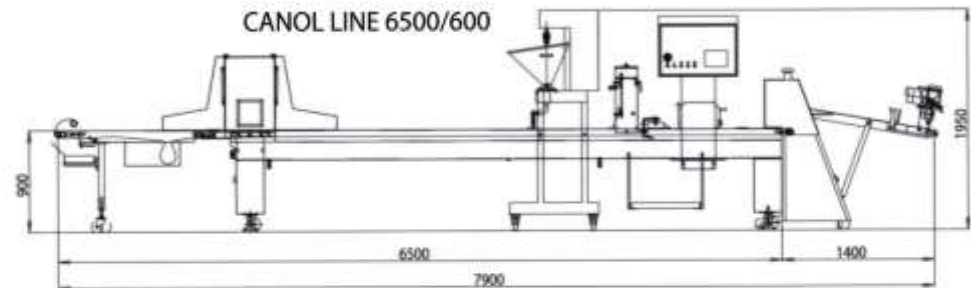
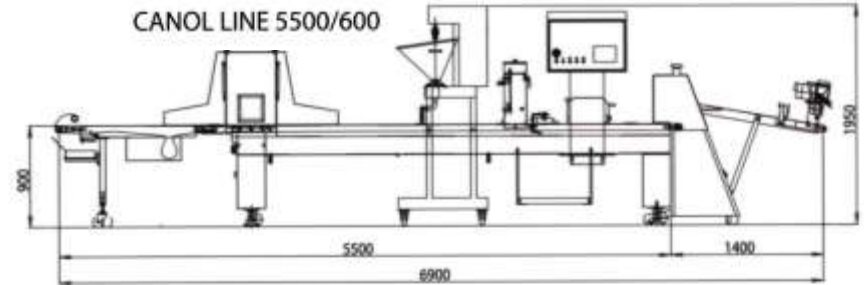
*RETRACTING
PANNING UNIT*



MAKE UP TABLE MOD. CANOL - LINE

- TECHNICAL DATA -

Conveyor belt width:	650 mm
Available conveyor belt length:	5500 mm 6500 mm 7500 mm 8500 mm
Belt speed:	0÷8 mt./min.
GUILLOTINE-CUTTING BLADE	
Useful width:	580 mm
Min. cutting length:	10 mm
Number of strokes:	120/mm
GUILLOTINE-CUTTING DIE	
Max. die length:	200 mm (single) 350 mm (double)
Max. die width:	580 mm
Max. number of strokes:	80/min.
Max. dough thickness:	15 mm
DEPOSITOR	
Hopper capacity:	50 lt.
Deposit mode:	spot intermittent continuous
Quantity of filling per outlet:	spot 5-60 gr.



MAKE UP TABLE

CANOLINO

- Our make-up table Mod.Canolino is especially designed to produce a large range of puff pastry, Danish and specialty products. This line is easy to use, is mounted on wheels, has limited dimensions and has a reduced cost which makes it very advantageous for small and medium bakeries. The Canolino line offers a large selection of accessories which are very easy to use and are interchangeable in few minutes.



Make Up Table – Canolino 3.8

- The Make Up Table Mod. Canolino can be equipped with an electric depositor with screws – 4 or 6 outlets, suitable for spot, continuous or intermittent dosage.
- The line also can include an electrically operated guillotine device, which can be placed or moved to any position on the line and allows the use of a straight blade cut or any other kind of cutting die.
- Both the depositor and the guillotine are electrically operated and do not need compressed air.
- All motors are controlled by electrical inverters.
- The Canolino line can be equipped with an independent gauging roller and a flour duster.

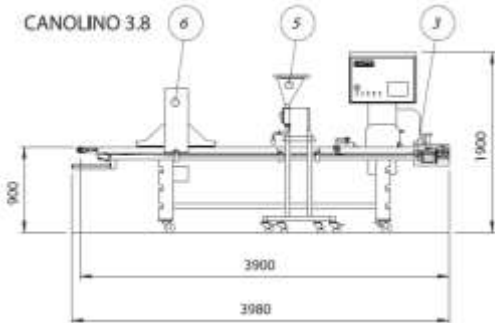


Make Up Table – Canolino 5.2

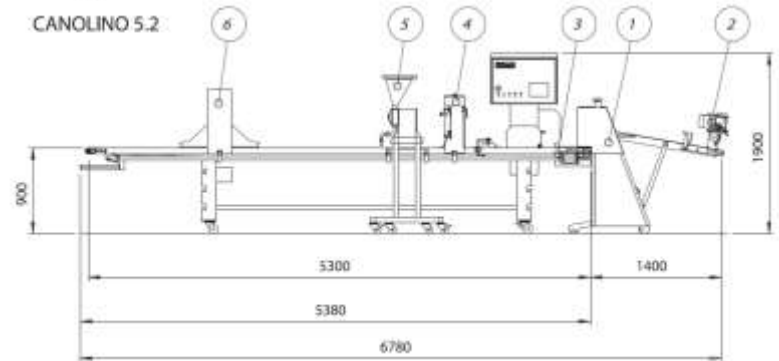
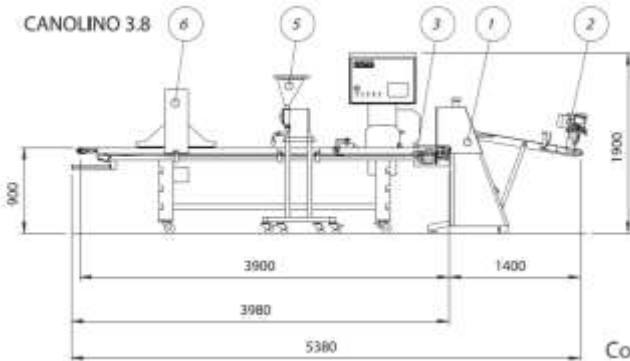
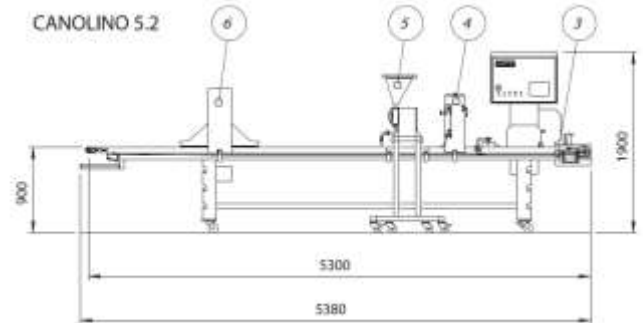


MAKE UP TABLE MOD. CANOLINO

- TECHNICAL DATA -

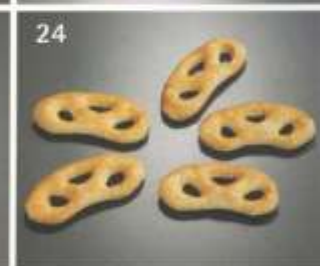


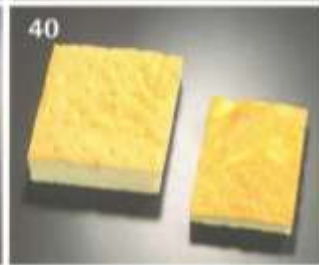
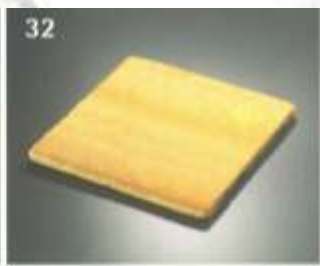
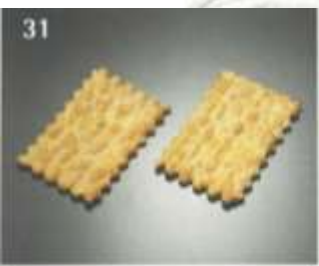
1. Independent dough gauging roller
2. Flour duster
3. Make up table Mod. Canolino
4. Humidifier
5. Electric depositor
6. Electric guillotine



Conveyor belt width	650 mm
Conveyor belt length	3800 mm (mod. 3.8)
Conveyor belt length	5200 mm (mod. 5.2)
Conveyor belt speed	0-5 mt./min.
CUTTING	
Useful width	580 mm
Min. cutting length	10 mm
Max. number of strokes	70/min.
CUTTING DIE	
Max. die length	145 mm
Max. die width	580 mm
Max. number of strokes	50/min.
Max. dough thickness	15 mm
DEPOSITOR	
Deposit mode	spot
	intermittent
	continuous
Quantity of filling per outlet	spot 5-60 g







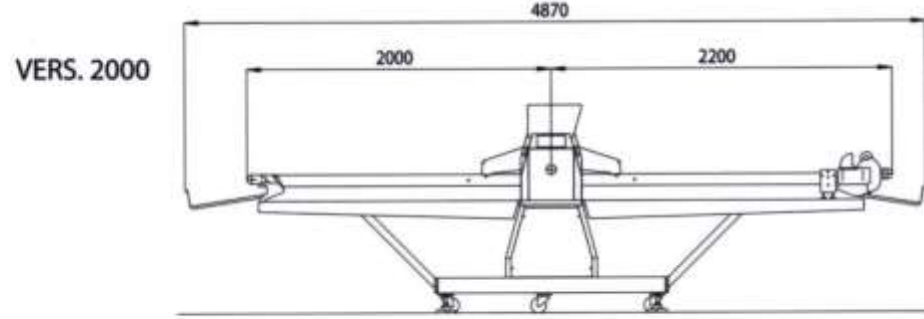
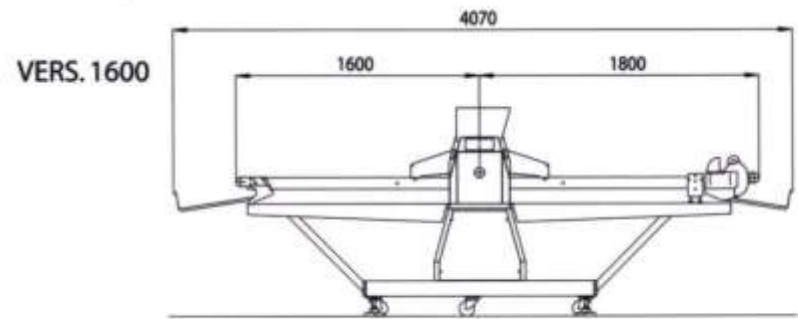
LAMI - TOUCH

- Technologically advanced automatic sheeter supplied with micro-processor able to easily work with 50 different programs and 4 sequential working cycles.
- The operator has the possibility to program stops and starts, belts speed, raising and lowering of the calibrating cylinders according to his needs.
- Speedy programming with self-learning logic. Supplied with touch-screen control. Possibility for both manual and automatic working.
- Automatic flour dusting - adjustable flour duster's speed.
- Automatic puff-pastry winding on a rolling pin placed in the winding device.
- Once the final thickness is joined, the device closes and puff-pastry is automatically rolled up without stretching.





**LAMI - TOUCH
- TECHNICAL DATA -**



Cylindres opening:	0,2 ÷ 60 mm
Cylindres diameter:	84 mm
Computer programs:	n° 50
Belt speed:	from 20 to 85 cm/s
Sequential working cycles:	n° 4
Belt width:	650 mm
Tables length (vers. 1600):	1600/1800 mm
Tables length (vers. 2000):	2000/2200 mm



INJECTING LINE

- The INJECTING LINE has been planned to fill in automatic different baked products like croissants, brioches, berliners with different kind of creams and jams.



MOD. SIR-V6





MOD. SIR-V10



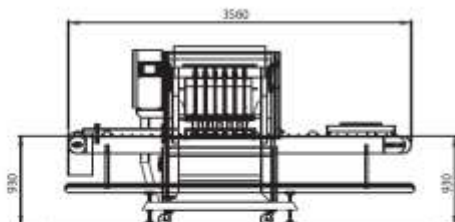
INJECTING LINE - TECHNICAL DATA -



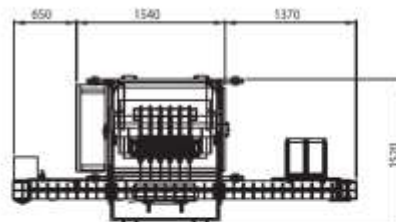
Number injecting needles:	6 needles (mod.SIR-V6)
Number injecting needles:	10 needles (mod.SIR-V10)
Number injecting needles:	12 needles (mod.SIR-V12)
Production per hour:	3600 pcs/h (mod.SIR-V6)
Production per hour:	6000 pcs/h (mod.SIR-V10)
Production per hour:	7200 pcs/h (mod.SIR-V12)
Max. width of the product to be injected:	90 mm
Max. length of the product to be injected:	200 mm
Mode of filling:	spot line
Quantity of filling for each output:	5-60 gr
Hopper capacity:	50 lt (mod.SIR-V6)
Hopper capacity:	80 lt (mod.SIR-V10)
Hopper capacity:	95 lt (mod.SIR-V12)



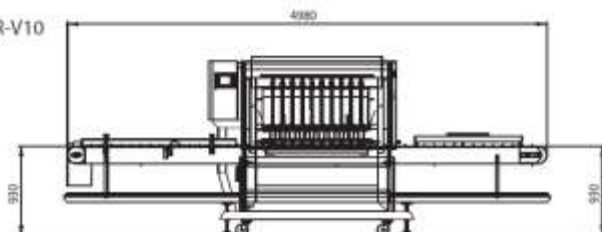
SIR-V6



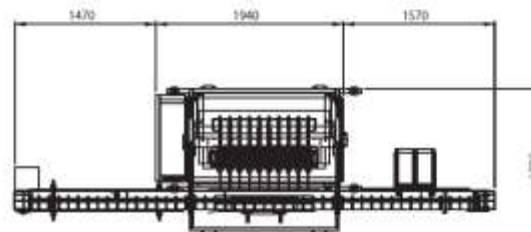
SIR-V6



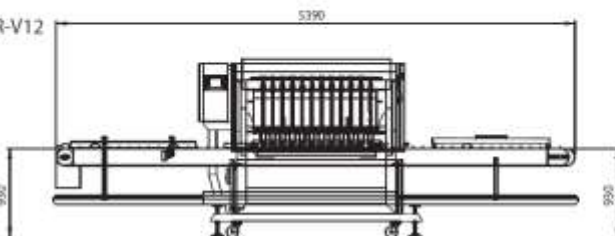
SIR-V10



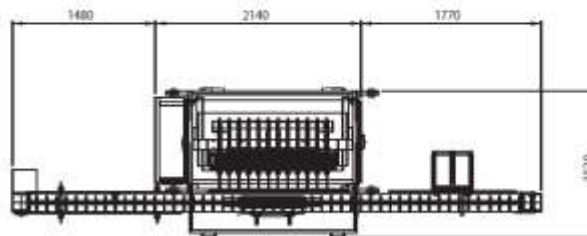
SIR-V10



SIR-V12



SIR-V12

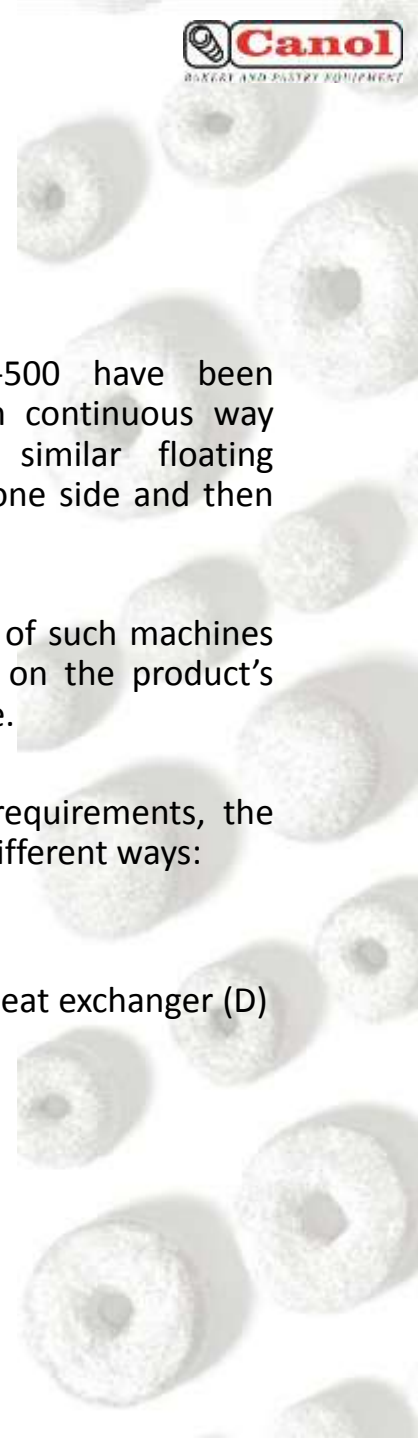


FRYING LINE

MOD. 180 :



- The fryers Mod 180-260-400-500 have been designed and built for frying in continuous way berliners, donuts and other similar floating products, that are fried first on one side and then on the other.
- The hourly production capacities of such machines are variable, since they depend on the product's size and on the wished frying time.
- In compliance with customer's requirements, the oil heating can be done in three different ways:
 - With gas burners (G)
 - With electric resistances (E)
 - With boiler and diathermic oil heat exchanger (D)



- The products loading in the frying tank can be performed either manually or automatically through a sheet loader Mod CAR or an automatic proofer.
- Inside the fryer the product is turned once or twice depending on request. Then it's taken out from oil, slightly drop and finally filled with cream, jam, chocolate etc ...
- After being filled, the product can be sugared and cooled on special conveyor belts.





- The oil level in the frying tank is kept constant by the level control group Mod GCL , which enters automatically new pre-heated oil by an electric resistor.
- The oil filtering is performed in two different ways:
 - With decanting group Mod. DEC 1000
 - With continuous oil filtering system Mod. GALILEO-2



MOD. 500



TURNOVER STATION



ACCESSORIES FOR FRYING LINE



*DROP DEPOSITOR
FOR LIQUID AND
SOFT DOUGHS*



FRYER LOADER



*CONTINUOUS OIL
FILTERING GROUP*



*FILLING INJECTOR
GROUP WITH
PRODUCT SENSORS*

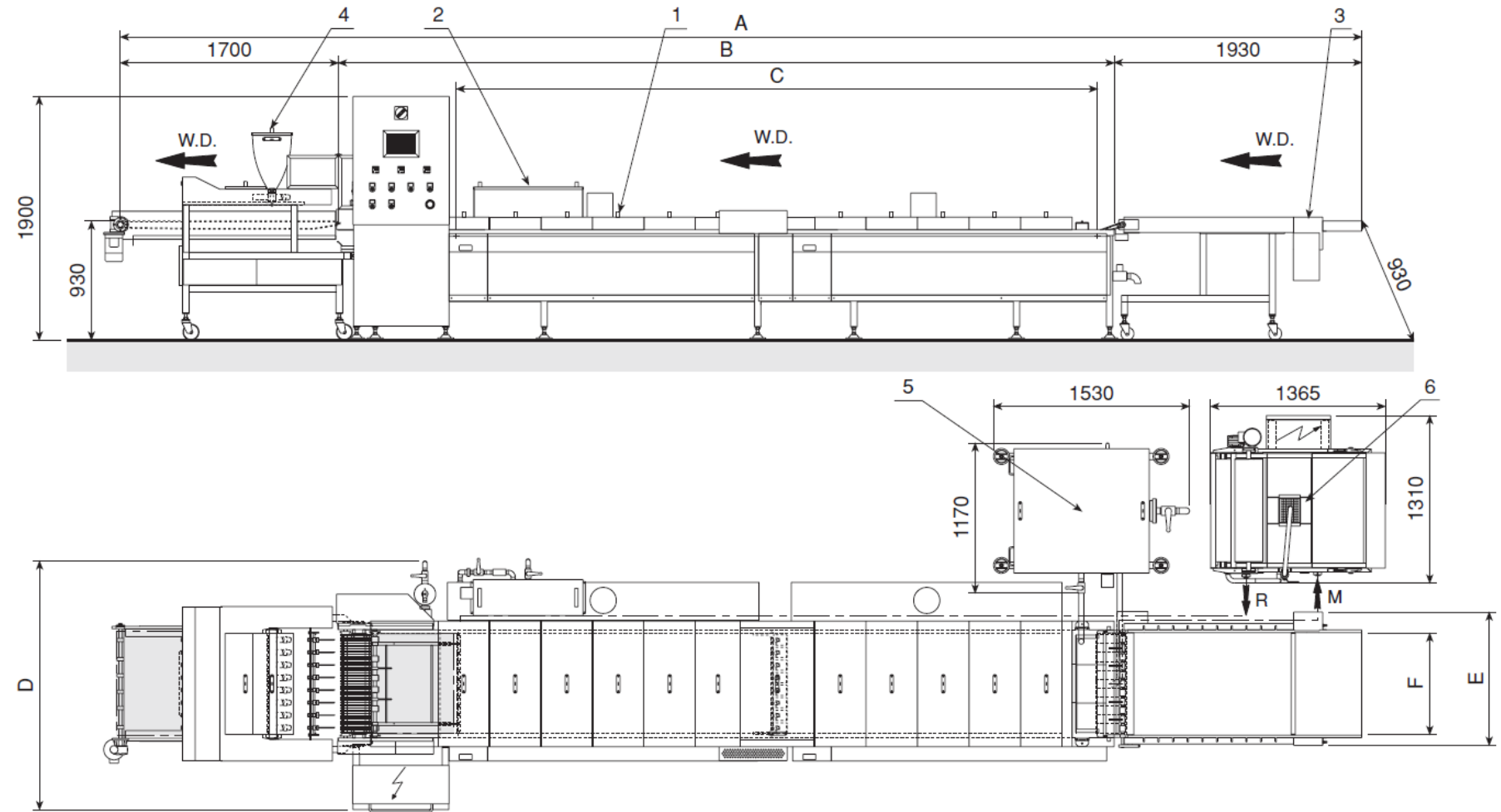


*GLAZE-COATING
MACHINE*



OIL DECANTING TANK

FRYING LINE - TECHNICAL DATA -



1. Fryer
2. Level control for pre-heated oil
3. Fryer loader
4. Filling injector group
5. Oil decanting tank
6. Continuous oil filtering group

FRYING LINE - TECHNICAL DATA -

Fryer dimensions

MOD.	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)	Quantity Oil (lt.)	Product Nr.
180	6490	2850	1800	1960	1120	790	180	7
180/1000				2170	1330	1000	225	8
260	7290	3650	2600	1960	1120	790	240	10
260/1000				2170	1330	1000	300	7
400	8690	5050	4000	1960	1120	790	380	9
400/1000				2170	1330	1000	475	7
500	9690	6050	5000	1960	1120	790	460	9
500/1000				2170	1330	1000	575	7
600	10690	7050	6000	1960	1120	790	540	10
600/1000				2170	1330	1000	675	7

Hourly production chart

MOD.	Product Nr.	Product Ø max	Cooking time (minutes)								
			4	4,5	5	5,5	6	6,5	7	7,5	8
180	7	105 mm	1365 pcs/h	1210 pcs/h	1090 pcs/h	990 pcs/h	910 pcs/h	840 pcs/h	775 pcs/h	725 pcs/h	680 pcs/h
	8	90 mm	1560 pcs/h	1385 pcs/h	1245 pcs/h	1130 pcs/h	1040 pcs/h	960 pcs/h	910 pcs/h	830 pcs/h	780 pcs/h
180/1000	9	105 mm	1755 pcs/h	1555 pcs/h	1400 pcs/h	1275 pcs/h	1170 pcs/h	1075 pcs/h	1000 pcs/h	935 pcs/h	875 pcs/h
	10	90 mm	1950 pcs/h	1730 pcs/h	1560 pcs/h	1415 pcs/h	1300 pcs/h	1200 pcs/h	1110 pcs/h	1040 pcs/h	975 pcs/h
260	7	105 mm	1995 pcs/h	1770 pcs/h	1595 pcs/h	1450 pcs/h	1330 pcs/h	1225 pcs/h	1140 pcs/h	1060 pcs/h	995 pcs/h
	8	90 mm	2280 pcs/h	2025 pcs/h	1820 pcs/h	1655 pcs/h	1520 pcs/h	1400 pcs/h	1300 pcs/h	1215 pcs/h	1140 pcs/h
260/1000	9	105 mm	2565 pcs/h	2280 pcs/h	2050 pcs/h	1865 pcs/h	1710 pcs/h	1575 pcs/h	1465 pcs/h	1365 pcs/h	1280 pcs/h
	10	90 mm	2850 pcs/h	2530 pcs/h	2280 pcs/h	2070 pcs/h	1900 pcs/h	1750 pcs/h	1625 pcs/h	1520 pcs/h	1425 pcs/h
400	7	105 mm	3150 pcs/h	2800 pcs/h	2520 pcs/h	2290 pcs/h	2100 pcs/h	1935 pcs/h	1800 pcs/h	1680 pcs/h	1575 pcs/h
	8	90 mm	3600 pcs/h	3200 pcs/h	2880 pcs/h	2615 pcs/h	2400 pcs/h	2215 pcs/h	2055 pcs/h	1920 pcs/h	1800 pcs/h
400/1000	9	105 mm	4050 pcs/h	3600 pcs/h	3240 pcs/h	2945 pcs/h	2700 pcs/h	2490 pcs/h	2300 pcs/h	2160 pcs/h	2025 pcs/h
	10	90 mm	4500 pcs/h	4000 pcs/h	3600 pcs/h	3270 pcs/h	3000 pcs/h	2770 pcs/h	2570 pcs/h	2400 pcs/h	2250 pcs/h
500	7	105 mm	3990 pcs/h	3545 pcs/h	3190 pcs/h	2900 pcs/h	2660 pcs/h	2455 pcs/h	2280 pcs/h	2125 pcs/h	1995 pcs/h
	8	90 mm	4560 pcs/h	4050 pcs/h	3645 pcs/h	3315 pcs/h	3040 pcs/h	2805 pcs/h	2605 pcs/h	2430 pcs/h	2280 pcs/h
500/1000	9	105 mm	5130 pcs/h	4560 pcs/h	4100 pcs/h	3710 pcs/h	3420 pcs/h	3155 pcs/h	2930 pcs/h	2730 pcs/h	2565 pcs/h
	10	90 mm	5700 pcs/h	5065 pcs/h	4560 pcs/h	4145 pcs/h	3800 pcs/h	3505 pcs/h	3255 pcs/h	3040 pcs/h	2850 pcs/h
600	7	105 mm	4830 pcs/h	4290 pcs/h	3860 pcs/h	3510 pcs/h	3220 pcs/h	2970 pcs/h	2760 pcs/h	2575 pcs/h	2415 pcs/h
	8	90 mm	5520 pcs/h	4905 pcs/h	4415 pcs/h	4010 pcs/h	3680 pcs/h	3395 pcs/h	3150 pcs/h	2940 pcs/h	2760 pcs/h
600/1000	9	105 mm	6210 pcs/h	5520 pcs/h	4965 pcs/h	4515 pcs/h	4140 pcs/h	3820 pcs/h	3545 pcs/h	3310 pcs/h	3105 pcs/h
	10	90 mm	6900 pcs/h	6130 pcs/h	5520 pcs/h	5015 pcs/h	4600 pcs/h	4245 pcs/h	3940 pcs/h	3680 pcs/h	3450 pcs/h



BAKERY AND PASTRY EQUIPMENT

ITALY

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