



BANSS
AUSTRIA | *precisima*

PRODUCT CATALOG

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BELTUniversal Baking tray cleaning machine

Quick off the mark

The BELT is a universal baking tray cleaning machine in the best of moulds, as it has been designed to ensure efficient cleaning of large quantities of moulded baking trays.

BELTUniversal — **At one glance**

With a cleaning performance of around 1,200 trays per hour, it removes flour, sesame seed, poppy seed and baking residue extremely efficiently. The basic version, which is manually fed, consists of a cleaning and conveyor unit. The machine is manufactured from high-quality materials such as stainless steel, aluminium and superior plastics and complies with the high European hygiene standards. The machine can be configured for any cleaning task thanks to a multitude of options.





Your economic benefits

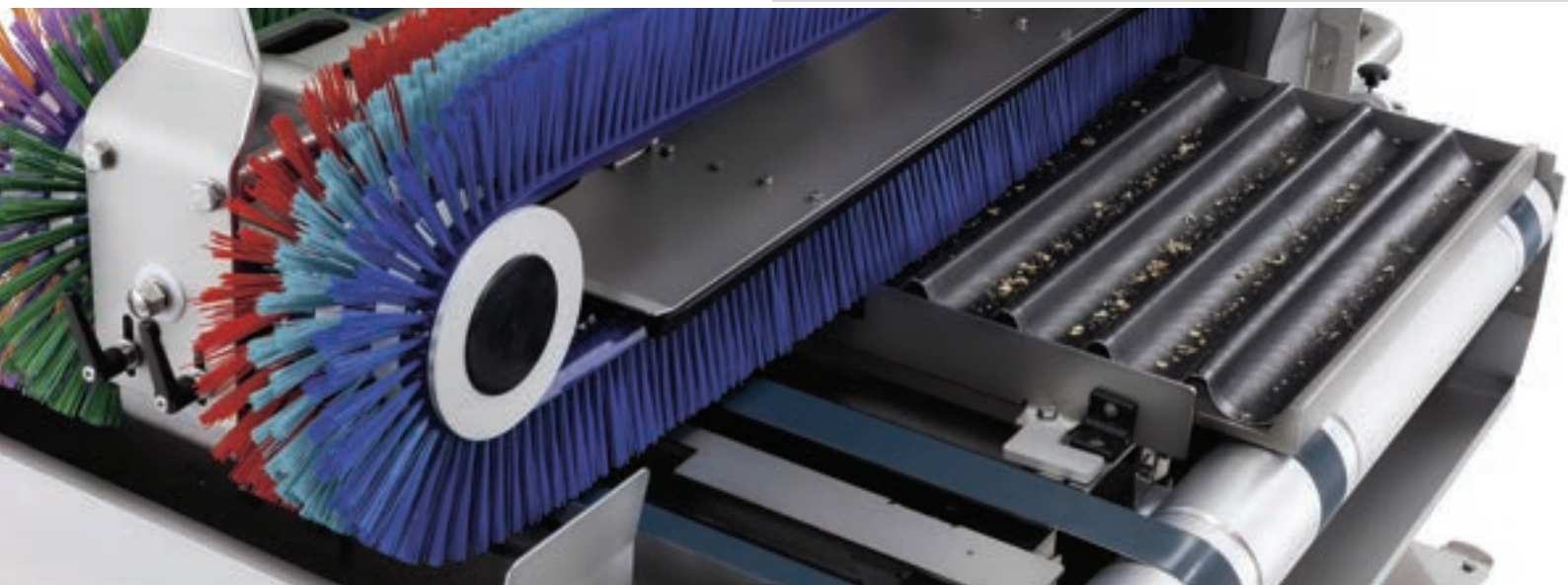
- Increase in quality
- Reduction in complaints
- Increase in the service life of the baking trays
- No requirement for external tray cleaning
- Energy saving compared to wet cleaning
- Reduction of the cleaning effort thanks to powerful dry cleaning
- Easy to use, low-maintenance and fail-safe

Compelling arguments

- The latest cleaning technology
- For high numbers of baking trays
- Specially manufactured belt brushes adapt ideally to the contours of the baking trays
- Brushes work in the opposite direction to one another and clean moulds and channels particularly thoroughly
- Complies with current hygiene standards
- Flexible cleaning system for various different baking trays

Proven uses

- Flat baking trays with up to 4 rims
- Baguette trays with and without frame
- Burger trays
- For perforated and unperforated trays
- For coated and uncoated trays
- Cleaning width: 400–1,000 mm



BELT-OILER

Combined machine

Compact, efficient and universally usable

The new combined "BELT-OILER-R" machine enables cleaning and oiling of baking trays in one single operation.



BELT-OILER ——— **At one glance**

BELT-R and BELT-OILER-R are high-quality baking tray cleaning machines. Following automated cleaning and oiling, the baking trays are returned by a conveyor system to the starting point. The BELT-OILER-R is capable of dry cleaning and oiling almost all types of baking trays. The efficient and remarkable results of cleaning are attributable to the use of a new form of belt brush that adapts exactly to the contours, recesses and undulations in baking trays, hence ensuring thorough cleaning. Release agents are applied by special sensor-controlled Airmix nozzles that ensure the lowest possible consumption.



Your economic benefits

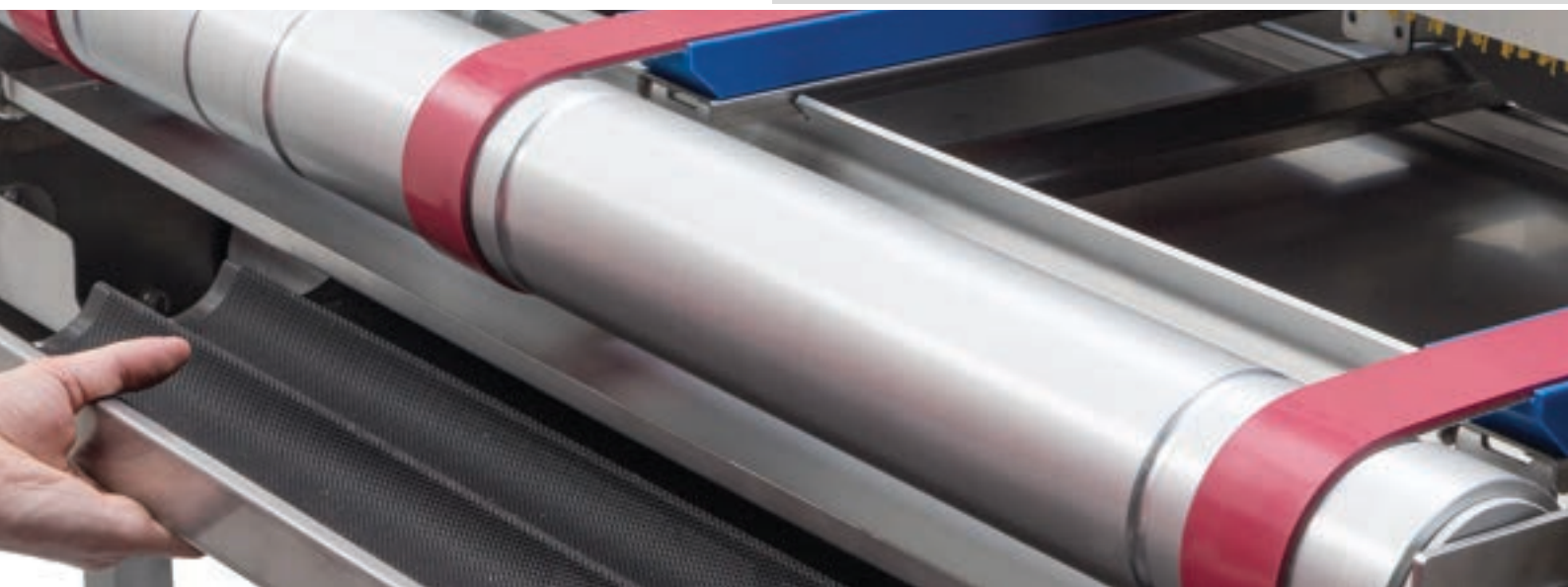
- Cleaning and oiling in one single operation
- Energy saving compared to wet cleaning
- Reduction of the cleaning effort thanks to powerful dry cleaning
- Release agent can be precisely regulated with minimum consumption
- Sensors for regulated start and end of spraying
- Cost-efficient

Compelling arguments

- Flexible cleaning system for various different baking trays
- Perfect for many different kinds of baking trays
- Innovative technology ensures perfect cleaning results
- Extremely economical consumption of release agents
- One-person operation
- Low space requirements
- Almost no spray mist, additional protective hood

Proven uses

- Flat trays with up to four rims
- Baguette trays with and without rims
- Trays with and without perforation
- Coated and uncoated trays
- Default width 600 mm, 800 mm and 1,000 mm
- Hourly output approx. 1,200 trays

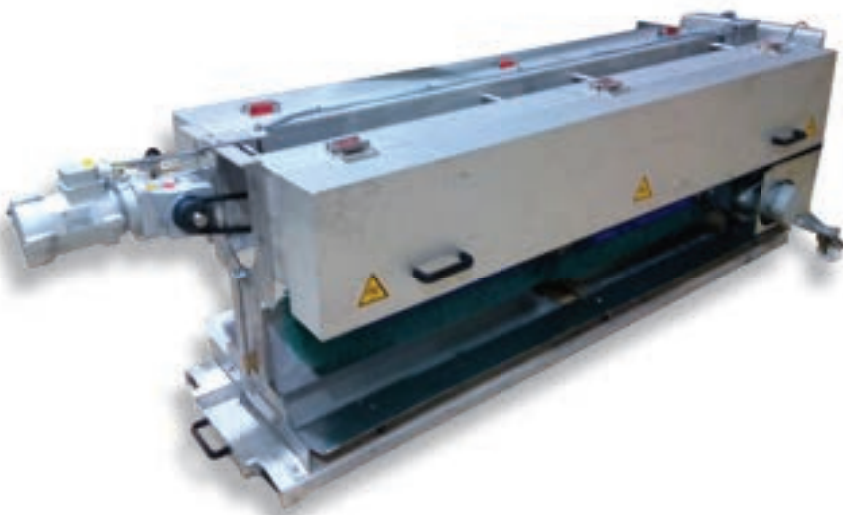


BELTIndustry

Baking tray cleaning system for baking lines

Quick off the mark

The BELT baking tray cleaning system is particularly well suited to integration in baking lines – in the form of an automatic system that can be individually planned and precisely tailored to the cleaning requirements.



BELTIndustry — **At one glance**

The baking tray cleaning machine was designed to clean moulded baking trays efficiently and in large numbers. With a cleaning performance of around 1,200 sheets per hour, it removes flour, sesame seed, poppy seed and dough residue extremely efficiently. The machine is manufactured from high-quality materials such as stainless steel, aluminium and superior plastics and complies with the high European hygiene standards. The machine can be configured for any cleaning task thanks to a multitude of options, e.g. washable design, for continuous operation.



Your economic benefits

- Flexible cleaning system for various different baking trays
- Increase in quality
- Reduction in complaints
- Increase in the service life of the baking trays
- No requirement for external tray cleaning
- Energy saving compared to wet cleaning
- Reduction of the cleaning effort thanks to powerful dry cleaning
- Easy to use, low-maintenance and fail-safe

Compelling arguments

- Can be integrated into existing baking lines
- Can be specially adapted to new baking lines
- The latest cleaning technology
- For high numbers of baking trays
- Brushes work in the opposite direction to one another and clean moulds and channels particularly thoroughly
- Adaptable to baking lines
- Complies with current hygiene standards

Proven uses

- Trays for baking lines
- Peel boards
- Flat baking trays with up to 4 rims
- Baguette trays with and without frame
- Burger trays
- For perforated and unperforated trays
- For coated and uncoated trays
- Cleaning width up to 2,000 mm



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EASYBELT

**Tabletop universal baking
tray cleaning machine**

Newly developed

The EASY BELT is the smallest member of the cleaning machine family but delivers high performance.



EASYBELT _____ **At one glance**

EASY BELT has been specially developed for small business operations that need to clean many different baking trays in small quantities. With the well-proven Belt- cleaning technology, almost all types of baking tray can be dry-cleaned. Simply set the machine down on an existing table or the optionally available table and slide the baking trays through the machine manually.



Efficient cleaning technology

- Universal cleaning in the smallest spaces
- Flexible cleaning system for various different baking trays
- New type of belt brushes adapt ideally to the contours of the baking tray
- Brush belts clean moulds and channels particularly thoroughly
- Low operating costs

Compelling arguments

- Small and easy to handle
- The latest cleaning technology
- Primarily developed for moulded baking trays
- For coated and uncoated baking trays
- Easy to use and low-maintenance
- Universally applicable for small business operations

Proven uses

- Flat baking trays with up to 4 rims
- Baguette trays with and without frame
- For perforated and unperforated trays
- For uncoated trays
- For Teflon-coated trays
- Standard width 800 mm





FBU

Universal mould cleaning machine

Newly developed

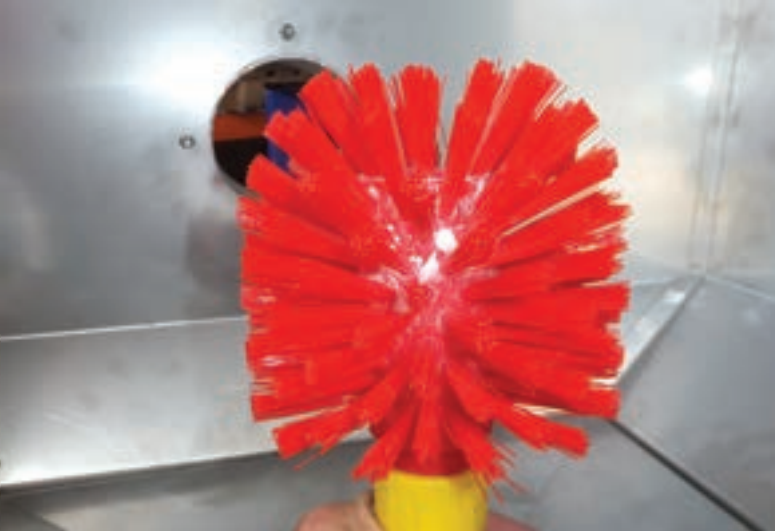
The FBU mould cleaning machine has been specially developed for artisan bakeries and their individual cleaning requirements.



FBU

At one glance

FBU It is best suited to removing baking residue such as flour dust, sesame seeds, poppy seeds or lightly baked- on dough remains from the moulds. An extraction hood is installed on the FBU in order to maintain as low a dust level as possible. Cleaning is implemented with specially developed tube brushes with an integrated suction channel. This unique type of extraction system enables the dust to be removed directly at the point of origin. With the manually operated basic version, the moulds can be cleaned inside and out with the brushes through the turning motion. The capability to be able to clean almost all baking and fermenting moulds through the great variety of quickly changeable brushes is a unique advantage: Bast fermenting moulds (Simperl), Gugelhupf moulds, Muffin moulds, Bread moulds, and many more.



Efficient cleaning technology

- Specially developed tube brushes with an integrated suction channel
- The extraction system enables the dust to be removed directly at the point of origin
- Moulds are pressed against the brushes manually
- A turning motion allows the mould to be cleaned inside and out with the brushes
- Low operating costs

Compelling arguments

- Universally applicable
- Brushes easily and quickly replaced
- Suction point integrated into the brushes
- Dust protection hood with additional extraction connection
- For various baking and fermenting moulds
- Special designs possible
- Different customized brushes possible

Proven uses

- Mould cleaning
- For muffin trays
- For small business use
- Custom solutions for individual moulds easily realised
- Can be integrated into systems fully automatically



OILER

Release agent application machine



Well oiled

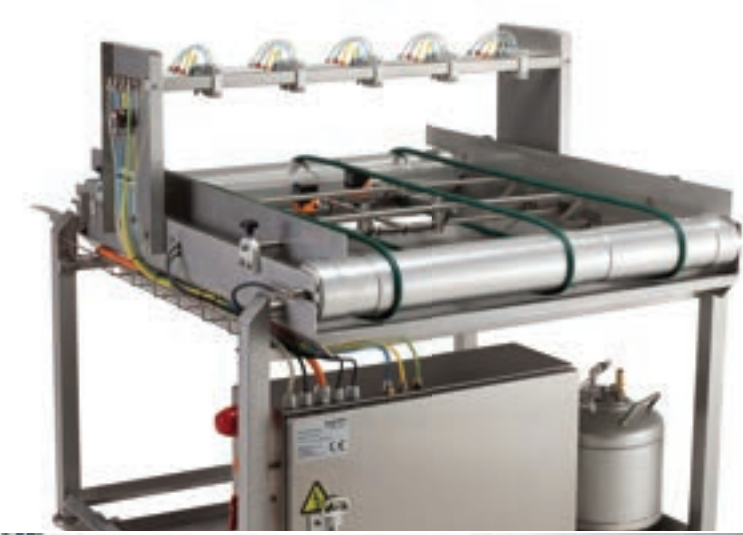
We paid particular attention to economical and evenly oiling during the development of the OILER.



OILER

At one glance

Like all our machines, it complies with the high European hygiene standards. In practice it is often connected to the BELT universal baking tray cleaning machine. This means that the release agent can be applied directly after the trays have been cleaned. The OILER is just as popular as a component of a customised automatic system in a bakery production line as when used as a stand-alone machine prior to loading baking trays with dough pieces.



Your economic benefits

- Low operating costs
- Very low consumption of release agent
- Release agent can be precisely regulated, from 1-15g/European standard tray
- Sensors for regulated start and end of spraying
- High throughput of approx. 1,200 trays per hour

Compelling arguments

- Precise dosage of application quantity possible
- Film evenly distributed over the entire surface
- With Airmix nozzles specially adapted for the food industry
- For all conventional release agents and cutting oils
- Removable residual oil tray
- Easy to use, low-maintenance and easy to clean
- Almost no spray mist, additional protective hood
- Flexible spraying system for various different baking trays

Proven uses

- Baking and moulding trays, trays for ladyfingers etc.
- For all release agents and cutting oils in a fluid and medium viscosity range
- Can be integrated into existing and new baking lines
- Standard width 800 mm
- Special sizes up to 3,000 mm possible



POWDER

Preduster

Efficient dusting

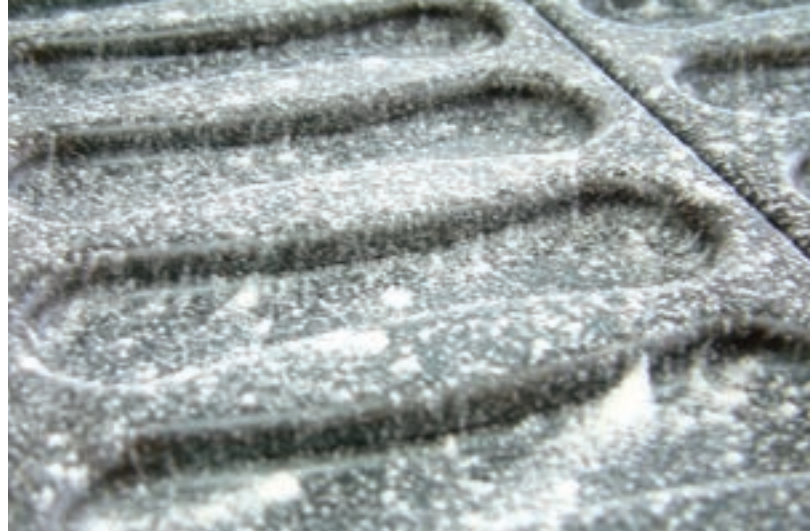
The POWDER has been designed to dust as evenly and economically as possible.



POWDER

At one glance

Extremely robust, easy to clean and with its removable powder container, this high quality machine complies with the high European hygiene standards. Combined with the BELT special tray cleaning machine, dusting can be performed directly after the trays have been cleaned. But the POWDER is also suited as a stand-alone machine for all toppings in powder form. When intended as part of an automatic system installed in a bakery production line, we can tailor the system to your individual requirements.



Proven uses

- For dust trays or baked goods
- Can be used for any powder-type dressings
- Can be integrated into baking lines
- Standard width 800 mm
- Special sizes up to 2,000 mm possible
- As a stand-alone machine
- Installation in baking lines
- Up to spreading widths of 2000 mm

Compelling arguments

- Even application over the entire width
- Application quantity can be accurately set
- Suitable for very small application quantities
- Removable powder container
- Very easy to use and maintenance-free
- Hygienic design

Efficient sprinkling

- Precise dosage
- Special sensors so that start and end of dusting
- Easily adapted to various different sprinkling goods such as poppy seeds, flour, sesame seeds etc.
- High throughput of approx. 1,200 trays per hour
- Low operating costs





Your retailer: