

# BACKTECHNIK

MADE IN GERMANY



ADMIRAL Completely Reconditioned

THE WORLD OF BAKERY

## BACKTECHNIK ADMIRAL completely reconditioned

Know-how and reliability combined create an inexpensive and robust solution for ambitious industrial bread roll production. We are experts in the field of all technology still in use from the long gone, but high-quality supplier Winkler. We recondition the famous Admiral to make an approved method of producing up to 24,000 dough pieces of 25-250 gram per hour (8-row setup) available again.

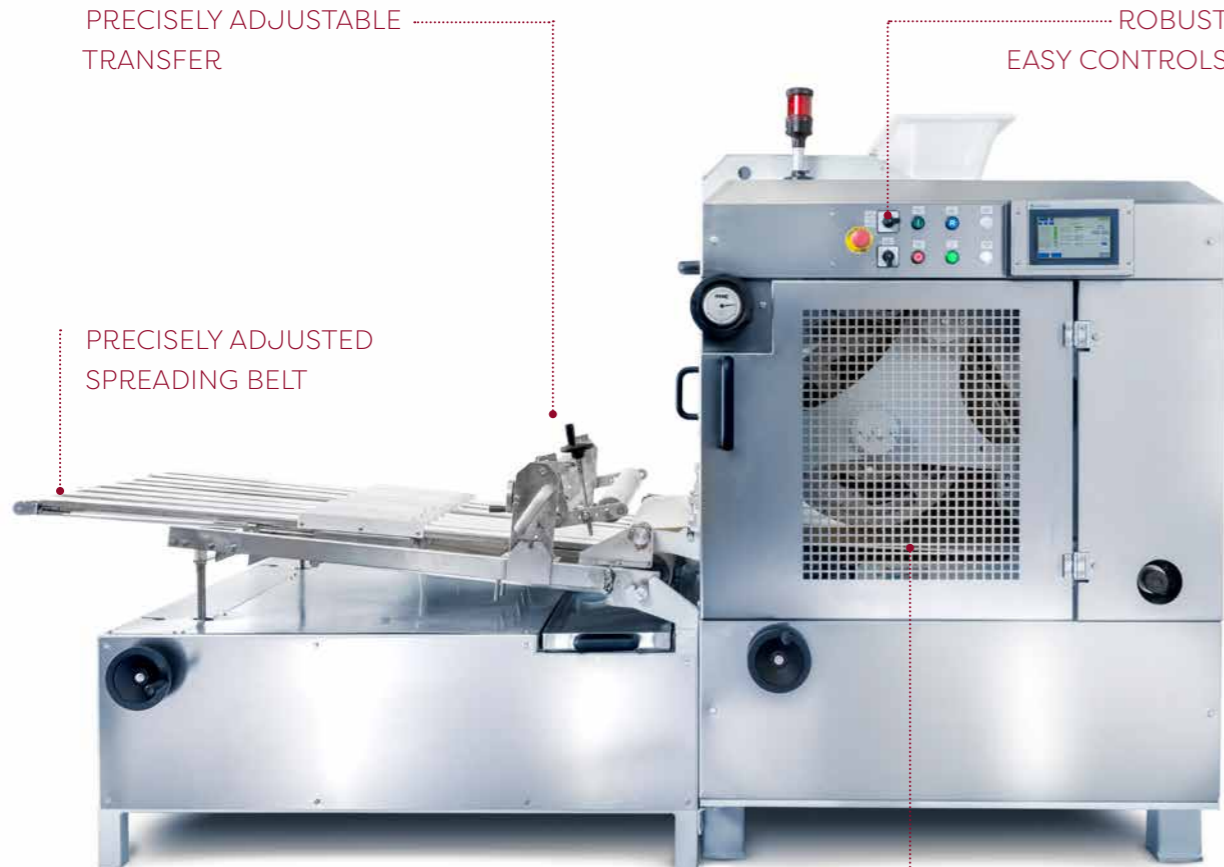
We do this because we know that this type of machine is much more reliable and robust than new machines currently available on the market. We also do this because we are aware that most of the over 100 Admiral machines sold in the US, for example, can be made like new for a fraction of the price a new less reliable, less robust machine would cost. Reconditioning is a modern way to modernize equipment bakeries already trust in.

Our service includes the complete cleaning, renewing, and painting of the chassis; renewal of all moving parts; repairs where necessary; new dividing and moulding section; overhaul of all gear, clutch, and motor components; new and up-to-date controls; completely new stainless steel panels; modernized for modern bakeries; pre-delivery dough testing; installation on-site; test-runs and optimization on-site; spare parts service. In short: Full Service.

PRECISELY ADJUSTABLE  
TRANSFER

ROBUST,  
EASY CONTROLS

PRECISELY ADJUSTED  
SPREADING BELT



SAFETY DOOR AND ALL COVERINGS  
IN STAINLESS STEEL

## LONGEVITY

- 1 Completely renewed inner workings. After completely dismantling each and every part, all moving parts are renewed, casted parts are checked or renewed, and - in the end - operational tests guarantee longevity.

## PRECISION

- 2 The dividing and moulding section transfers the dough from the hopper into the moving chambers, which in turn divide the dough pieces very precisely (+/- 1 gram), to then deposit them into the moulding matrix on a drum where the dough is rounded under a belt. We deliver new moulding drums and renew or rebuild the whole feeder and dividing section.

## ADAPTABILITY

- 3 We are able to adapt an old machine to modern production interfaces. Customers profit from our own experiences with Admiral dividers to provide useful recommendation and we also make changes to the machine possible if the customer wishes. We can adapt to different feeding systems in front of the divider, to different systems after the divider, build dough feeders, adapt to already existing electrical control systems.

Each and every line of machine has an optimal way of working - and we will make sure your reconditioned Admiral will be optimal for your line.



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## ARTISANSHIP AND TECHNOLOGY - HAND IN HAND

As a highly specialized manufacturer of baking machines and systems, we supply artisanal and industrial bakeries worldwide with our innovative products and special solutions MADE IN GERMANY.

We love dough, the main material of the bakery trade. This makes us care about the best technical solutions for your bakery. Our know-how consists of several employees with many decades of experience in bakeries all over the globe. Our machines make your daily work easier - and deliver what matters: reliable quality!

Your baking knowledge and our technology go hand in hand - for more success that tastes good to everyone!

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