



**Zelaieta**  
Máquinas de panadería  
Bakery machines



**S**tablished in 1981, our experience within the sector allows us to develop the most suitable machines to help the baker to produce high quality bread, enabling and respecting the bread making process.

In Zelaieta you will find the help the professional baker needs: reliability, compromise, advising and service, from our professional team.

Thank you to rely in us.

## INDEX

page

Divider PTZ.....	03
Divider PTZ CC.....	04
Portion cutter CC GUILLLOTIN.....	05
Pre-fermentation Proofer CTZ.....	06
Moulder FTZ-600-DR and FTZ-750-DR.....	07
Moulder FTZ-700S.....	08
MAXI MIXTA KOMPACT.....	09
MAXI MIXTA MODULAR.....	10
TXI-BI-LINE group.....	11
Moulder TX-RELAX AUTOMATIC.....	12
SEMI-AUTOMATIC GROUPS with horizontal and vertical moulder.....	13
Divider for high fermented dough TXA-MINI.....	14
Divider for high fermented dough TXA-MAN-ROLL.....	15
Divider for high fermented dough TXA-MINI-TOP.....	16
Divider for high fermented dough TXA-ROLL-TOP 800.....	17
Divider for high fermented dough TXA-ROLL-TOP 1000.....	18
Divider for high fermented dough TXA-AUT-ROLL.....	19

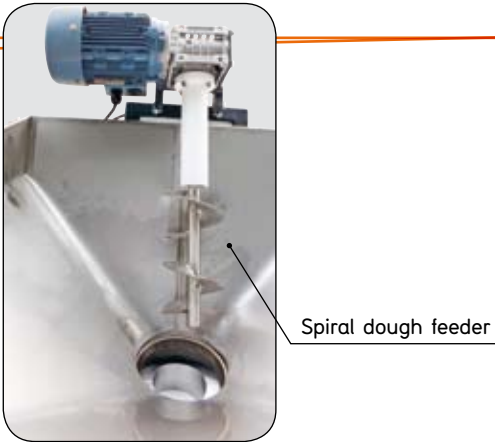


# Divider PTZ

- Unique, different, accurate.
- The absorption of the dough varies depending on the WT, avoiding damage and degassing of the dough.
- Manufacture with oil system, with the possibility of non oil system, for small productions.
- Piece counter with automatic stop.

### Optional:

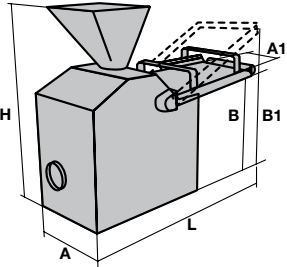
- Twin piston Divider PTZ-2P (35-300 g ) 3.600 p/h.
- Spiral dough feeder (for tough or dry dough).
- Longer rounding belt.
- Electric wt control.
- Electronic variator PTZ-VE (900 to 2100 p/h).



PRODUCTION	
FIXED SPEEDY	
PTZ-20	1.200 p/h
PTZ-25	1.500 p/h
PTZ-30	1.800 p/h
PTZ-35	2.100 p/h
PTZ-VE	1.200-2.100 p/h

WT RANGE		
PISTON	Ø80	35-300 gr
PISTON	Ø90	45-400 gr
PISTON	Ø110	65-650 gr
PISTON	Ø120	100-1.000 gr
PISTON	Ø130	150-1.300 gr

MAX. HEIGHT	
DEPENDENT ON THE HOPPERS CAPACITY	
Hopper kg	H mm
45	1.445
80	1.550
150	1.550
200	1.650



MODEL	DIMENSIONS (mm)					
	A	A1	B	B1	L	H
PTZ	700	550	850	950	1.700	depending on the hopper

# Divider PTZ-CC

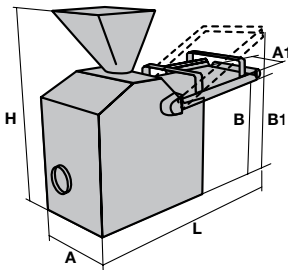
- Machine designed to load high hydrated (68-80% water) pieces.
- WT range: 1600-2500 g.
- Piece controller, necessary for the automatic loading of the container.
- Usual loading way: using container one by one or motorized 1 m belt.

### Optional:

- 3 or 4 m synchronized with PTZ-CC, automatically loading the containers placed in the belt (between 3 and 6 containers).



Control panel through automat



MODEL	DIMENSIONS (mm)					
	A	A1	B	B1	L	H
PTZ	700	550	850	950	1.700	depending on the hopper



# Portion cutter CC GUILLOTIN

- The dough portion cutter CC GUILLOTIN is designed to load only 60 x 40 cm containers.
- The WT range of the piece goes from 7900 to 8500 g.
- Suitable for 60-85% hydrated dough.
- Compact, noiseless and easy to use. Suitable to produce ciabatta bread, rustic bread and all types of bread which need resting time.
- Hopper's capacity 150 kg.



MODEL	DIMENSIONS (mm)		
	Height	Width	Depth
CC Guillotin	1.650	800	1.000

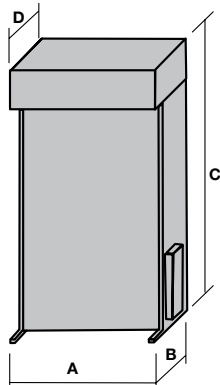
# Pre-fermentation Proofer CTZ

## Turning system

- Accurate and precise load-unloading.
- Electric flour duster, one by one.
- Suitable for all type of dough, including high hydrated ones (up to 75%).
- WT range: 40-650 g.
- Little maintenance.
- Left-right loading, front or back.

## Optional

- Special pockets for 1000 g and up to 1300 g pieces.
- Extra flouring system for high hydrated dough 60-75% or long resting time.



MODEL	CAPACITY	SIMPLE DEPTH RANGE DIMENSIONS mm				POWER
		A	B	C	D	
CTZ-100	100	990	540	2.500	1.020	0,5 HP
CTZ-125	125	1.130	540	2.500	1.020	0,5 HP
CTZ-150	150	1.270	540	2.500	1.020	0,5 HP
CTZ-205	205	1.550	540	2.500	1.020	0,5 HP
CTZ-280	280	1.970	540	2.500	1.020	0,5 HP

SIMPLE DEPTH BIG WEIGHTS						Max. weight
CTZ-230	1.970	540	2.500	1.020	1.050	gr
CTZ-185	1.970	540	2.500	1.020	1.200	gr
CTZ-164	1.970	540	2.500	1.020	1.350	gr

MODEL	CAPACITY	DOUBLE DEPTH RANGE DIMENSIONS mm				POWER
		A	B	C	D	
CTZ-145	145	850	1.050	2.500	1.530	0,50 HP
CTZ-185	185	990	1.050	2.500	1.530	0,50 HP
CTZ-245	245	1.130	1.050	2.500	1.530	0,50 HP
CTZ-295	295	1.270	1.050	2.500	1.530	0,75 HP
CTZ-395	395	1.550	1.050	2.500	1.530	0,75 HP
CTZ-545	545	1.970	1.050	2.500	1.530	1,00 HP
CTZ-810	810	1.970	1.050	2.500	1.530	1,00 HP

DOUBLE DEPTH BIG WEIGHTS						Max. weight
CTZ-446	1.970	1.050	2.500	1.530	1.050	gr
CTZ-365	1.970	1.050	2.500	1.530	1.200	gr
CTZ-316	1.970	1.050	2.500	1.530	1.350	gr

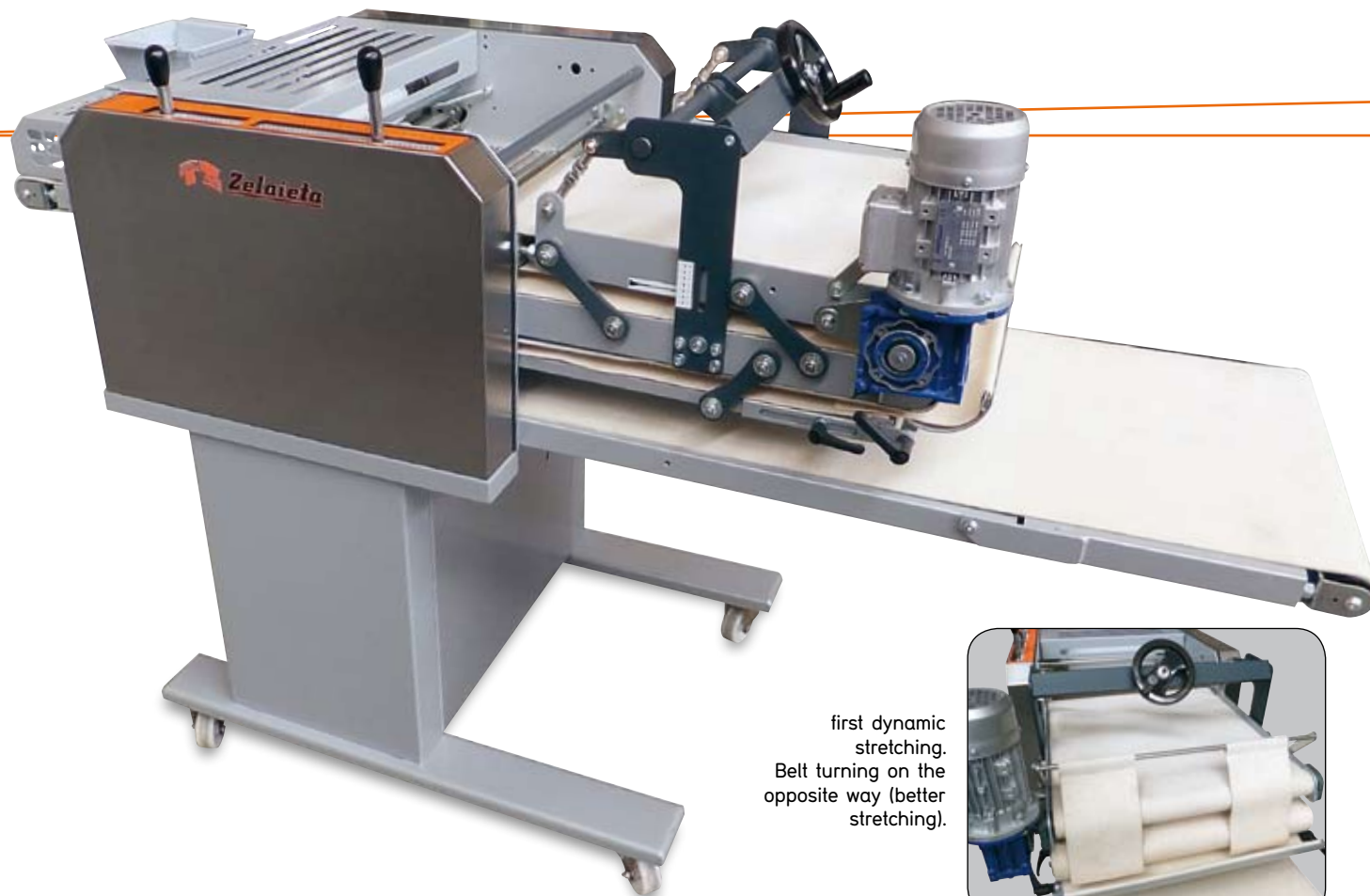
# Moulder

## FTZ-600S-DR and FTZ-750S-DR

- Horizontal type moulder, with inlet belt, 3 adjustable laminating rollers.
- Stretching of the piece by means of 2 independent adjustable boards with returning system. The piece is placed in a belt called, collecting belt, very slow, from which the operator picks it up.
- Excellent results with any type of dough.
- Maximum production: 2000 pph.

### Optional:

- Flour duster for high hydrated dough.
- Dynamic: First dynamic stretching.



first dynamic stretching.  
Belt turning on the opposite way (better stretching).

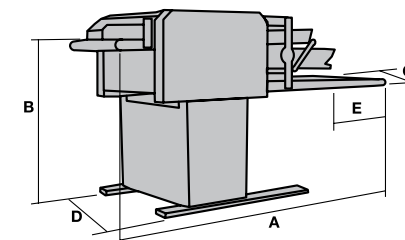


Types of bread

Moulder FTZ-600S-DR DYNAMIC with cutting system for small bread.



Stretching through adjustable boards, like pointed ends bread also adjustable.



MODEL	DIMENSIONS (mm)					POWER
	A	B	C	D	E	
FTZ-600	2.000	1.020	600	810	410	1 HP
FTZ-750	2.500	1.140	750	950	630	1 HP

# Moulder FTZ-700S

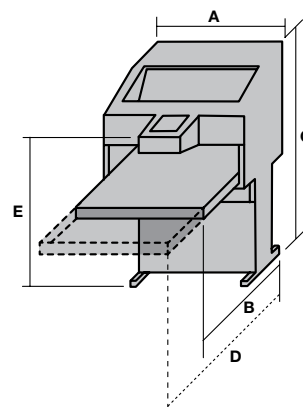
- Vertical type with: feeding Belt, prelamination Roller, tefloned lamination rollers, removable collecting belt, etc.
- Progressive stretching special for baguette and hydrated bread.
- East and quick change of the belts.
- Max. production per hour 1500 pieces.
- Weight range 60-1000 g



8



Types of bread



MODEL	DIMENSIONS (mm)					POWER
	A	B	C	D	E	
FTZ-700-S	1.000	1.000	1.460	1.400	1.200	0,75 HP

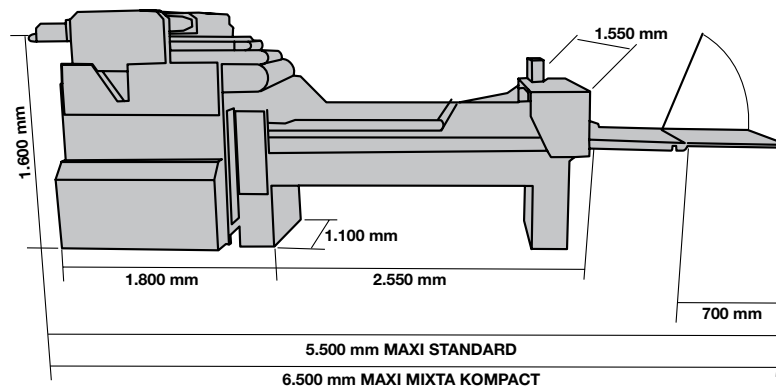


# MAXI MIXTA KOMPACT

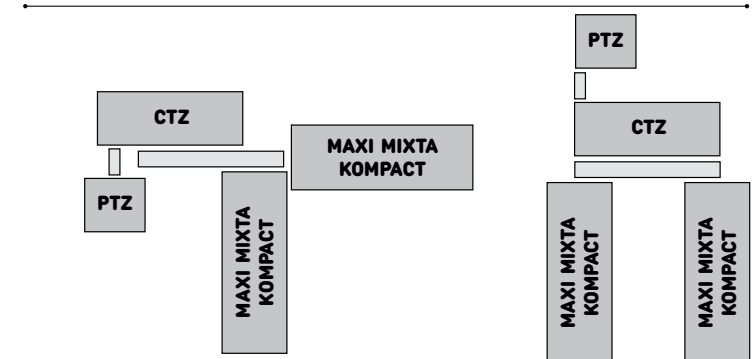
- Automatic line, designed to produce baguette, standard bread, ½ baguette, small bread, rustic bread with pointed ends, etc.
- Automatic panning, into a tray, corrugated tray, flat tray or board.
- Its special process and good treat to the dough, allows to produce high quality bread.
- It has a cutting system into: 2, 3, 4, 5, or 6 pieces. Accurate and high quality bread after baking.
- The already cut pieces are separate by some adjustable mobile bands.
- Width of the loading area: 1150 mm max.
- Maximum production: 2000 pph individual piece.
- Cutted pieces: 3500 to 9000 pph.



Types of bread



## ASSEMBLY OPTIONS



# MAXI MIXTA MODULAR

- Automatic line, designed to produce baguette, standard bread, ½ baguette, small bread, rustic bread with pointed ends, etc.
- Automatic panning, into a tray, corrugated tray, flat tray or board.
- Its special process and good treat to the dough, allows to produce high quality bread.
- It has a cutting system into: 2,3,4,5, or 6 pieces. Accurate and high quality bread after baking.
- The already cut pieces are separate by some adjustable mobile bands.
- Width of the loading area: 1150 mm max.
- Maximum production: 2000 pph individual piece.
- Cutted pieces: 3500 to 9000 pph.

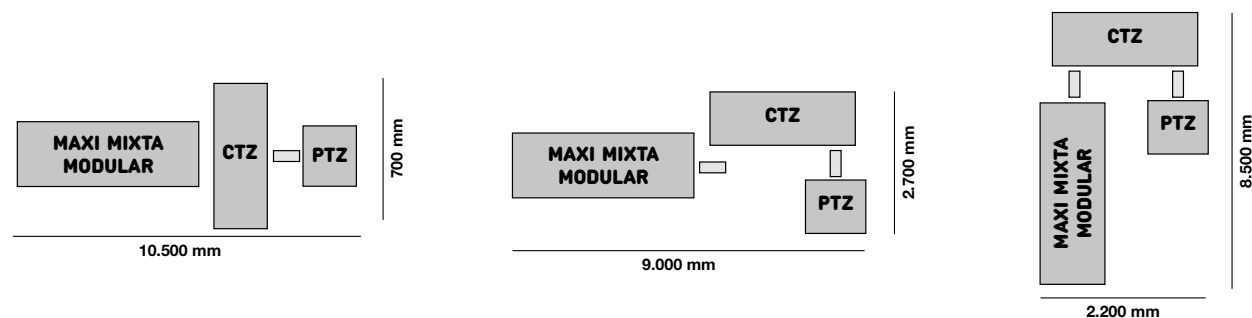


10



Types of bread

## ASSEMBLY OPTIONS



# TXI-BI-LINE

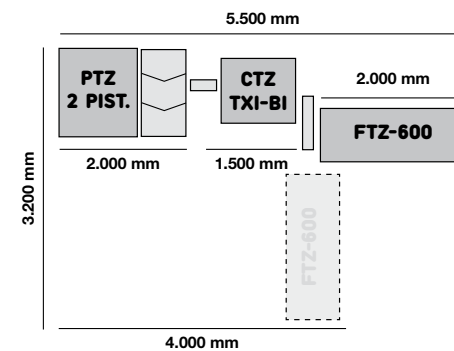
## Groupe

- This Groupe has been designed for small pieces of bread: long shape (petit pain, small rolls in pointed ends, ½ baguette, baguette etc) and round shape thanks to a system incorporated to the divider.
- Possibility to add a mini-rounder, after the resting time in the proofer.
- WT range: 35 and 300 g.
- Moisturizing percentage: 55-70%.
- Resting time: 4 minutes.
- Max. production: 3500 pph.



Types of bread

### ASSEMBLY OPTIONS



# Moulder

## TX-RELAX AUTOMATIC

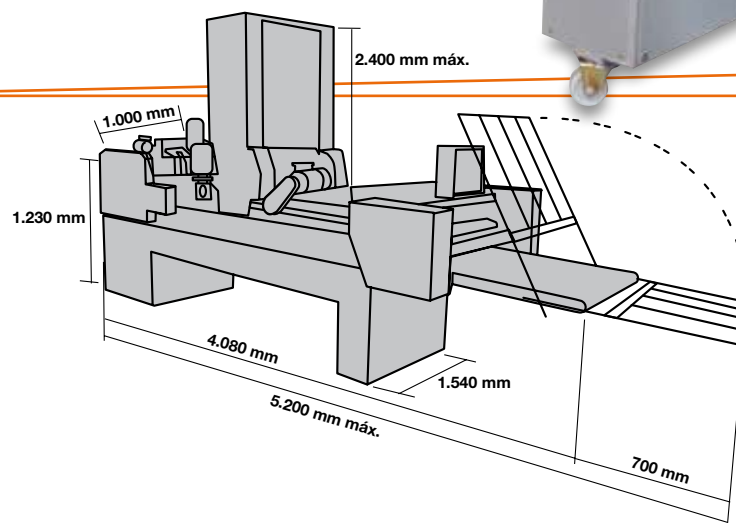
- The TX machine is designed to one by one, load automatically into trays or boards.
- It has a little resting, after the first mould, which allows a better stretching of the product, without damage the piece.
- Suitable for hydrated dough (65-75%), "Gallego" type bread, for standard bread "pistoleta" type, standard bread and candeal (refined).
- Maximum production:
- Small piece, up to 150 g.
- 2000 pph aprox. (Twin piston Divider):
  - 200 to 400g piece.
  - 1750 pph aprox.



12



Types of bread





## Semiautomatic Groupe with horizontal moulder

- Groupe to produce all type of bead, pointed ends bread including.
- Manually collect the product.
- Max. Production: 2100 pph.
- The groupe can be assembled in many positions.
- Floor space: 6 m<sup>2</sup>.



## Semiautomatic Groupe with vertical moulder

- Groupe to produce all type of bread.
- Manually collect the product.
- Max. production: 1800 pph.
- The groupe can be assembled in many positions.
- Floor space: 5 m<sup>2</sup>.

# Divider for fermented dough TXA-MINI

- Machine designed to produce high hydrated bread (70-90% water).
- Due to its special process: tough flour, important resting time, less damage when cutting, etc., permits to produce high quality bread and several shapes.
- Within the TXA-MINI the piece of dough has to be spread manually.
- After the division-mould automatically, the collecting of the product is manual.
- Types of bread: the classic Ciabatta in all its shapes: baston, baguette, sandwich, small, pointed ends, etc.

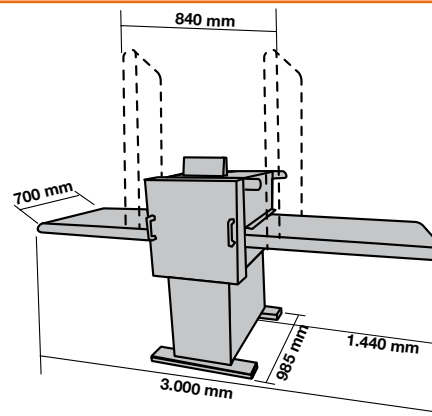


Fluted lamination roller

14



Types of bread



Longitudinal cutting disks and transversal cut guillotine.

# Divider for fermented dough TXA-MAN-ROLL

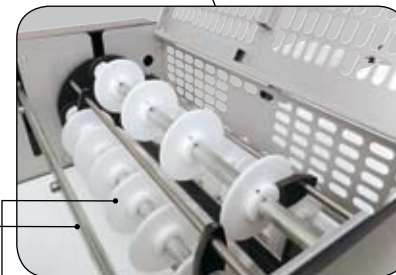
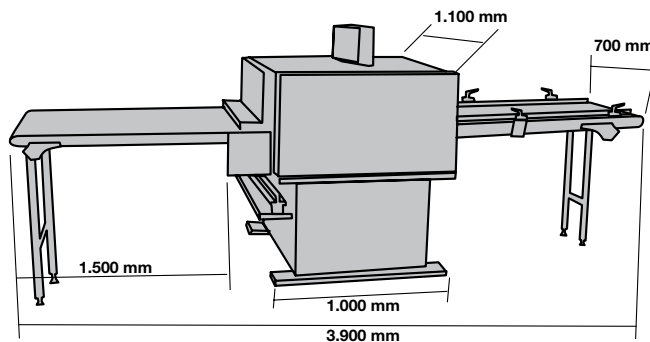
- Machine designed to produce high hydrated bread (70-90% water).
- Due to its special process: tough flour, important resting time, less damage when cutting, etc., permits to produce high quality bread and several shapes.
- Within the TXA-MINI the piece of dough has to be spread manually.
- The TXA-MAN-ROLL has a "multiroller", to laminate and spread the piece of dough, giving the dough an extra 40-50% strength. The collection of the product already cut-mould is manual.
- Types of bread: the classic "ciabatta" in all its shapes: baston, baguette, rustic with pointed ends, minis, etc.



Multiroll system



Types of bread



Longitudinal cutting disks and  
Transversal cut guillotine.



Control panel by automat



# Divider for fermented dough TXA-MINI-TOP

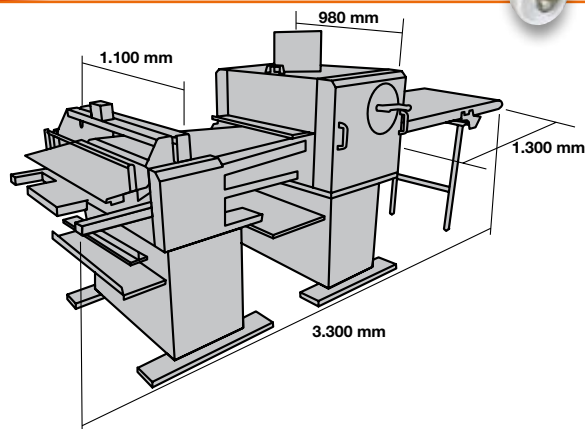
- Machine designed to produce high hydrated bread (70-90% water).
- Due to its special process: tough flour, important resting time, less damage when cutting, etc., permits to produce high quality bread and several shapes.
- After programming the machine, the TXA-MINI-TOP and having unload the piece of dough into the inlet belt, spread the dough, the machine divides and cut several types of bread.
- After cutting pieces are separated in different variable ways and automatically panned in tray or board, manually handling the trays.
- Control through automat, which allows 16 different programs.
- The machines tells when the dough is finished to joint the following one.
- Tray or board dimensions: 500-800 mm max.
- Types of bread: the classic ciabatta in all its shapes: baston, baguette, rustic with pointed ends, minis, etc.
- Longitudinal cutting disks and transversal cut guillotine.



16



Types of bread



Longitudinal cutting disks and  
Transversal cut guillotine



Laminated fluted roller



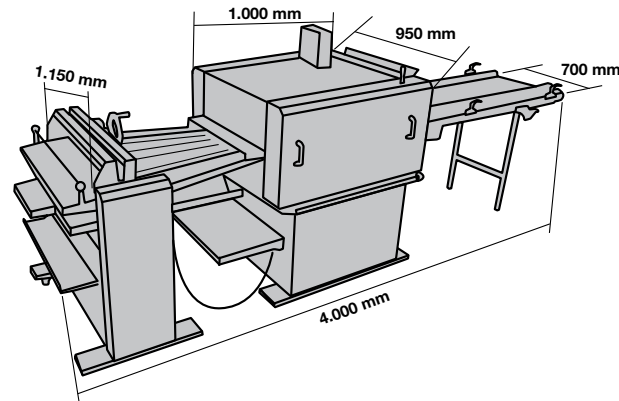
# Divider for fermented dough

## TXA-ROLL-TOP 800

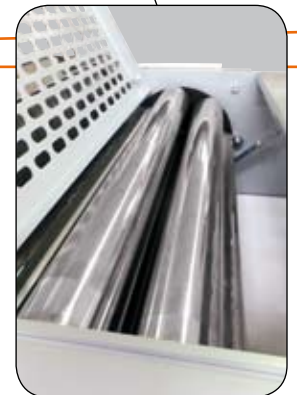
- Machine designed to produce high hydrated bread (70-90% water).
- Due to its special process: tough flour, important resting time, less damage when cutting, etc., permits to produce high quality bread and several shapes.
- The TXA-ROLL-TOP-800 has a "multiroller" which laminates and extends the dough, which has been already unloaded to the belt and gives 40-50% extra length to the dough.
- After cutting pieces are separated in different variable ways and automatically panned in tray or board, manually handling the trays.
- Control through automat, which allows 16 different programs.
- The machine tells when the dough is finished to joint the following one.
- Tray or board dimensions: 500-800 mm max.
- Types of bread: the classic Ciabatta in all its shapes: basto, baguette, rustic, rustic with pointed ends, minis, etc



Types of bread



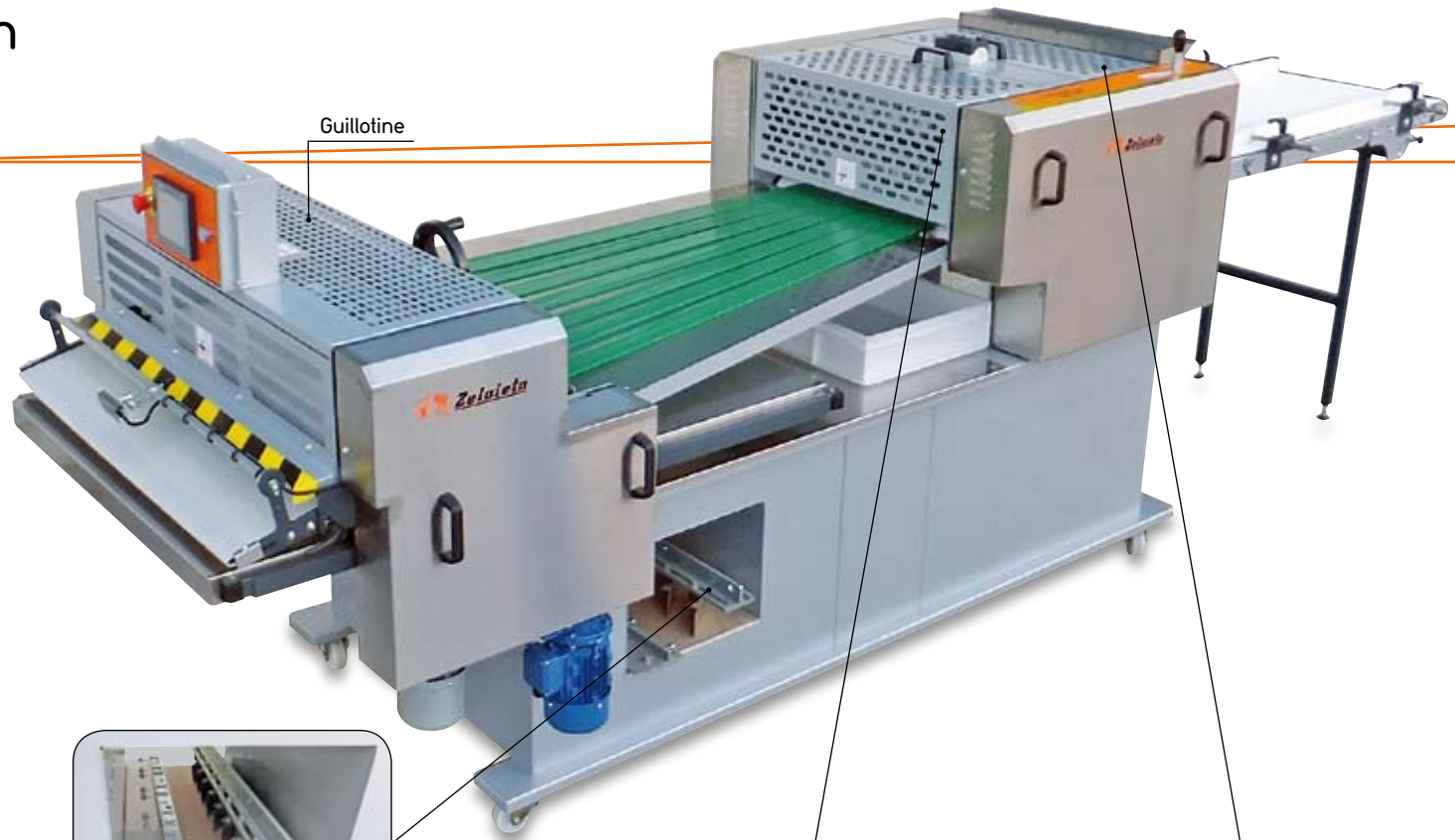
Longitudinal cutting disks and Transversal cut guillotine



Multiroll system

# Divider for fermented dough TXA-ROLL-TOP 1000

- Machine designed to produce high hydrated bread (70-90% water).
- Due to its special process: tough flour, important resting time, less damage when cutting, etc., permits to produce high quality bread and several shapes.
- The TXA-ROLL-TOP-1000 has a "multiroller" which laminates and extends the dough, which has been already unloaded to the belt and gives 40-50% extra length to the dough.
- After cutting pieces are separated in different variable ways and automatically panned in tray or board, manually handling the trays.
- Control through automat, which allows 16 different programs.
- The machines tells when the dough is finished to joint the following one.
- Tray or board dimensions: 600 – 1000 mm max.
- Types of bread: the classic Ciabatta in all its shapes: basto, baguette, rustic, rustic with pointed ends, minis, etc



Cutting set: transversal and with pointed ends



Different width and 4 cutting sets block

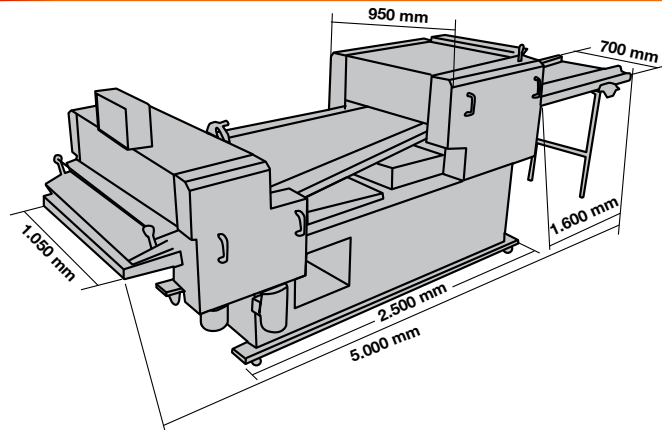


Multiroll system

18



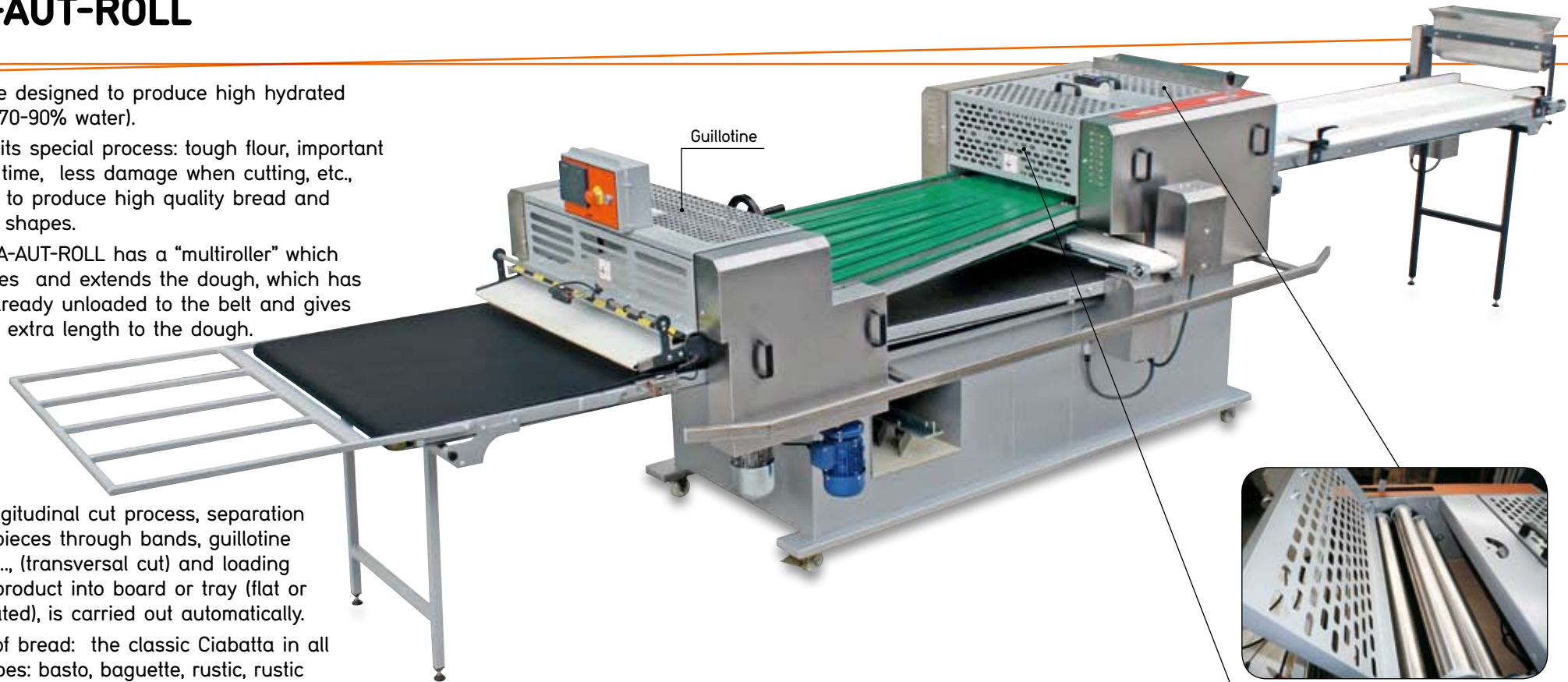
Types of bread





# Divider for fermented dough TXA-AUT-ROLL

- Machine designed to produce high hydrated bread (70-90% water).
- Due to its special process: tough flour, important resting time, less damage when cutting, etc., permits to produce high quality bread and several shapes.
- The TXA-AUT-ROLL has a "multiroller" which laminates and extends the dough, which has been already unloaded to the belt and gives 40-60% extra length to the dough.
- The longitudinal cut process, separation of the pieces through bands, guillotine section..., (transversal cut) and loading of the product into board or tray (flat or corrugated), is carried out automatically.
- Types of bread: the classic Ciabatta in all its shapes: basto, baguette, rustic, rustic with pointed ends, minis, etc.



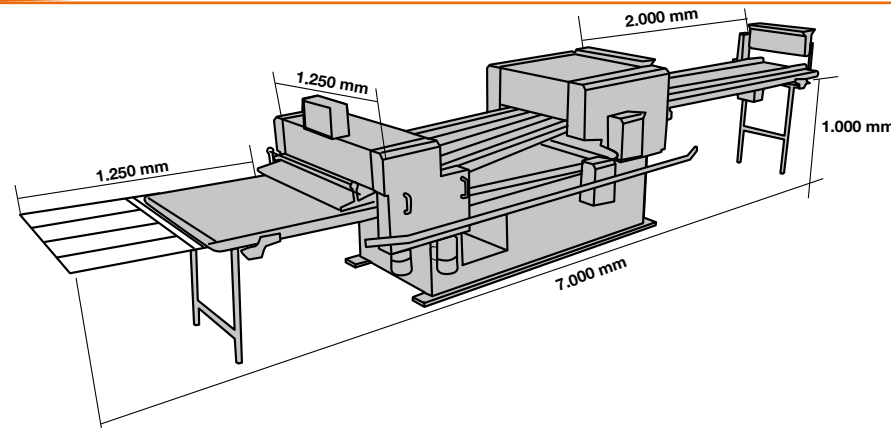
Adjustable laminate-spread multiroller system



Longitudinal cut



Types of bread





Bº Zalain, nº 19 - 31780 BERA (Navarra) Spain  
Tel.: +34 948 631 004 - Fax: +34 948 631 308  
info@zelaieta.com - [www.zelaieta.com](http://www.zelaieta.com)