

Hello,

We're pleased to reconnect and share a look at the latest equipment solutions available from Superior Bakery Systems. Our focus remains on delivering reliable, high-quality systems designed to support the evolving needs of modern bakery production.

Mixing Solutions

Mixing is the foundation of every bakery operation. Superior Bakery Systems supplies a complete range of industrial mixers designed for consistent dough quality, reliability, and long service life.



ASM EVO

- 60, 80, 100, 130, 160, 200, 250 kg bowl sizes



ASM EVO RB

- 100, 130, 160, 200, 250, 300, 400 kg bowl sizes



ASE

- 80, 100, 130, 160, 200, 250, 300 kg bowl sizes



Bottom Discharge Systems

- 180, 220, 280, 340, 440, 540 kg bowl Sizes



PRO EVO

- 180, 220, 280, 340, 440 kg bowl sizes



AVANT FORCE

- 180, 220, 280, 340, 440, 540 kg bowl sizes



MR Planetary Blender

- 120, 200, 300, 400, 600, 800 L bowl sizes



BTI Planetary Mixer

- 100 or 140 L bowl sizes
- Single tool



BFI Planetary Mixer

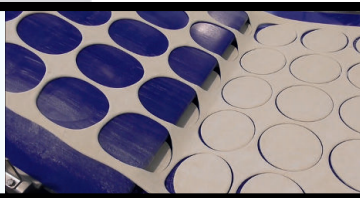
- 150 or 180L bowl sizes
- Double Tool

Sheeting & Laminating

For bakeries producing laminated and sheeted dough products, we offer complete automated lines designed for efficiency, flexibility, and high product quality.



- **Produces both laminated and rolled bread products**
 - Laminated: ciabatta, focaccia
 - Rolled: baguettes, rustic loaves
- **Handles various shapes and sizes**
 - Standard (square, rectangular)
 - Custom (triangular, trapezoidal)
- **Uses continuous dough extrusion + lamination + cutting tools**



- **Produces:**
 - Pizza bases, Pinsa pizza bases
 - Topped pizzas (sauce, cheese, meats, vegetables)
- **Supports various shapes and sizes**
 - Round (traditional)
 - Oval, square, rectangular
- **“Zero Stress” dough extrusion technology**
 - Gentle processing of high-hydration yeast doughs
 - Preserves gluten structure



- **Designed for continuous production of laminated dough products**
 - Consistent lamination quality
 - Homogeneous final products
- **Multiple layout configurations:**
 - L, U, S shapes
 - Custom layouts based on space and workflow
- **Minimizes:**
 - Flour and dust accumulation
 - Hard-to-clean retention zones

Bread Plants

Complete solutions for bread production from dough dividing through to final baking.



- **Dough Dividers:**
 - Calybra for smaller scale production.
 - Calybra HD for 24/7 production.
- **Weight checkers:**
 - The Lybra dynamic weight checker can improve your quality standards.
- **Dough Rounders:**
 - Konik 4000 with up to 4000 pcs/hr.
 - Konik 2 with up to 5000 pcs/hr.
- **Intermediate Proofer:**
 - The IK1 can proof 168-376, 1200g balls at up to 2000pcs/hr.
- **Moulders:**
 - The Oblik series of moulders can produce 3000 pcs/hr with 50-2000g dough balls.



Muffin Lines

Our depositing and baking systems allow bakeries to efficiently produce muffins, cupcakes, and other cake products.

- **Includes:**
 - Tray loader unit
 - Automatic paper cup dispensing unit
 - Piston dosing unit
 - Topping unit
- Heavy-duty stainless steel frame.
- Double tray option for higher capacity (up to 800 trays/ hr).
- Return conveyor option allows a single person to load and unload the line.



ARTISANAL BAKERY EQUIPMENT

Artisan-scale equipment engineered for bakeries that demand uncompromising quality. Designed for consistent results, gentle dough handling, and reliable daily performance. Built to support growth without sacrificing craftsmanship. Engineered with flexibility in mind, allowing seamless adaptation to different products and production needs. Constructed using high-quality components to ensure long-term durability and minimal maintenance. Developed in accordance with modern hygienic standards for safe and efficient operation.



LMI Dough Sheeter



LMR Dough Sheeter



Robopress Dough Press



SLIM Globe Divider Rounder



D/200 Cross Slicer



Roboform Moulder



DA-DAS Dosing Unit



IA-IAS Injecting Unit



TF Cookie Making Unit



Rack Ovens



Mini Rack Ovens



Roll-in Proofer