



# Cup Elevators

# 02

*Cup Elevator with capacity up to 2000 pieces/hour. Weight range between 100-1500 grams.*

## FOR WHO?

Bakeries.  
Semi-Industrial Bakeries.

## WHY CE100?



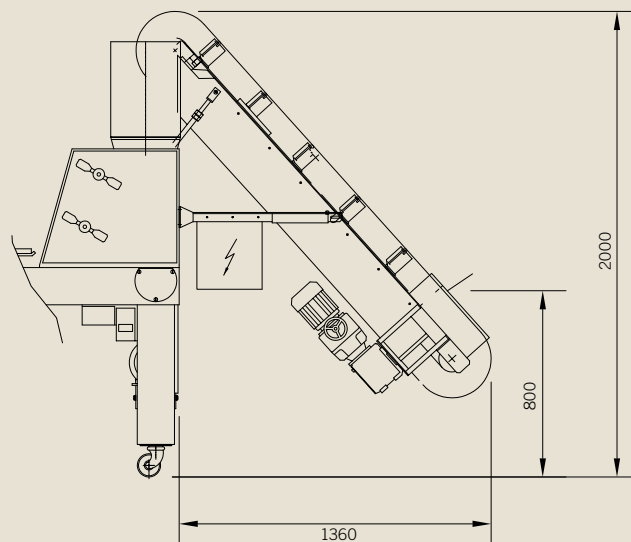
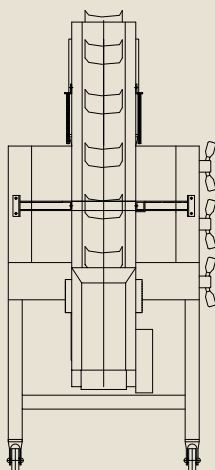
Photocell



Easy to clean



## MEASUREMENTS AND DRAWINGS [MM]



# Cup Elevator

## CE100

*A step-by-step elevator for transporting dough pieces from Rounder into the Moulder type MO300.*

### FEATURES AND BENEFITS

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- Capacity up to 2000 pieces/hour.
- Elevator mounted on MO300.
- The conveyor belt, 200 mm wide, has riveted cups on every 300 mm.
- The timing of each dough piece is controlled by a photocell.
- The infeed hopper guides the dough piece into an empty cup.

### MODELS

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CE100

### TECHNICAL

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Capacity range .....	up to 2000 pieces/hour.
Weight range .....	100-1500 g. (subject to capacity and dough characteristics when sold separately)
Mounting height .....	2000-2040 mm.
Power supply .....	0.25 kW.

# 04

*Cup Elevator with capacity up to 2000 pieces/hour. Weight range between 100-1500 grams.*

## FOR WHO?

Bakeries.  
Semi-Industrial Bakeries.

## WHY CE300?



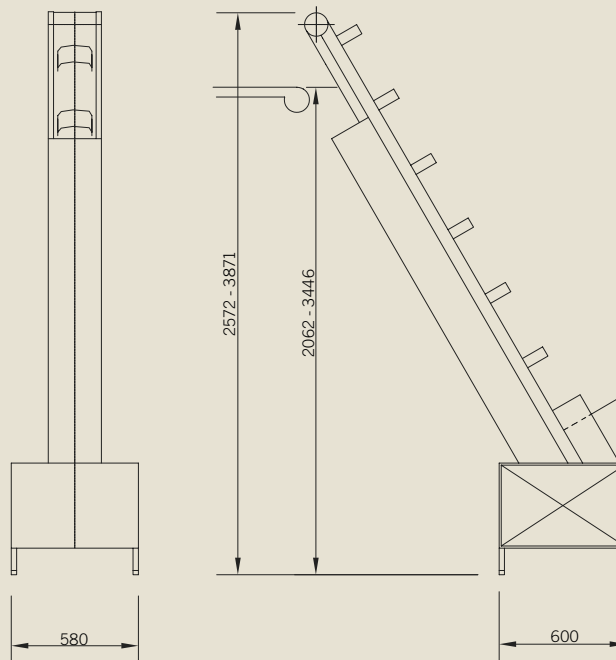
Photocell



Flexible Design



## MEASUREMENTS AND DRAWINGS [MM]



# Cup Elevator

## CE300

*A step-by-step elevator for transporting dough pieces from Rounder up to the Intermediate Conveyor Proofer.*

### FEATURES AND BENEFITS

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Capacity up to 2 000 pieces/hour.

The conveyor belt, 200 mm wide, has riveted cups on every 300 mm.

The timing of each dough piece is controlled by a photocell.

The infeed hopper guides the dough piece into an empty cup.

### MODELS

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CE300 - With control cabinet for CE300.

CE300 - With control cabinet for CE300 and ICP.

### TECHNICAL

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Capacity range .....	up to 2000 pieces/hour.
Weight range .....	100-1500 g.
	(subject to capacity and dough characteristics)
Distributing height .....	3500 mm.
Power supply .....	0.55 kW.

# 06

*Cup Elevator with capacity up to 3600 pieces/hour. Weight range between 100-1500 grams.*

## FOR WHO?

Industrial Bakeries

## WHY CE500?



Photocell



Flexible Design

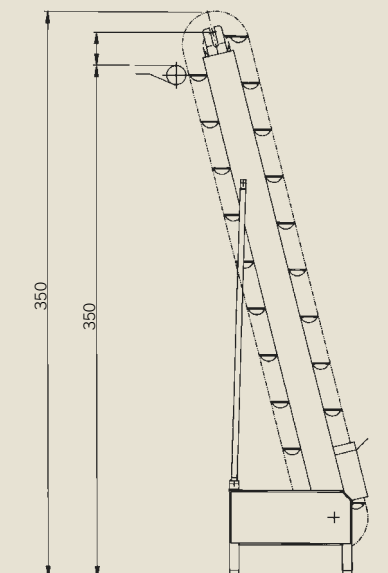


Easy to clean



## MEASUREMENTS AND DRAWINGS [MM]

A-DISTRIBUTING HEIGHT (MM)	B-TOTAL HEIGHT (MM)	NUMBER OF CUPS
1959-2070	2519-2630	18
2070-2192	2630-2752	19
2192-2315	2752-2875	20
2315-2438	2875-2998	21
2438-2560	2998-3120	22
2560-2684	3120-3244	23
2684-2806	3244-3366	24
2806-2928	3366-3488	25
2928-3052	3488-3612	26
3052-3174	3612-3734	27
3174-3297	3734-3857	28
3297-3420	3857-3980	29
3420-3543	3980-4103	30
3543-3665	4103-4225	31
3665-3776	4225-4336	32
3776-3897	4336-4457	33



# Heavy-duty Cup Elevator

## CE500

*A step-by-step vertical belt elevator for transporting the dough piece from the Rounder into the Intermediate Conveyor Proofer. A heavy-duty elevator made in stainless steel for use in industrial bakeries or where high vertical transportation is required.*

### FEATURES AND BENEFITS

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Capacity up to 3600 pieces/hour.

Riveted cups on every 300 mm.

Width of cups: 160 mm.

The timing of each dough piece is controlled by a photocell.

The infeed hopper guides the dough piece into an empty cup.

Additional distributing height (option).

Distribution height above 3897 mm (=33 cups), price on request.

Stainless steel execution.

### OPTIONS

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Price per cup over 24 pcs.

Additional distributing height.

### TECHNICAL

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Capacity range ..... up to 3600 pieces/hour.

Weight range ..... 100-1500 g.  
(subject to capacity and dough characteristics)

Max Distributing height, 24 cups ..... 2806 mm.

Max Distributing height, 33 cups ..... 3897 mm (option).

Power supply ..... 0.75 kW.

### MODELS

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CE500 - With control cabinet for CE500.

CE500 - With control cabinet for CE500 and ICP.

# Our story

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*We provide customized baking solutions, dough handling equipment systems and complete bread lines for professional baking businesses.*

We offer reliable technology with precision control and flexibility regarding weights and types of dough and also user-friendly design that gives baking professionals creative freedom at the lowest cost of ownership.

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