

Spreadmatic bread buttering and sandwich preparation

Reduced production time

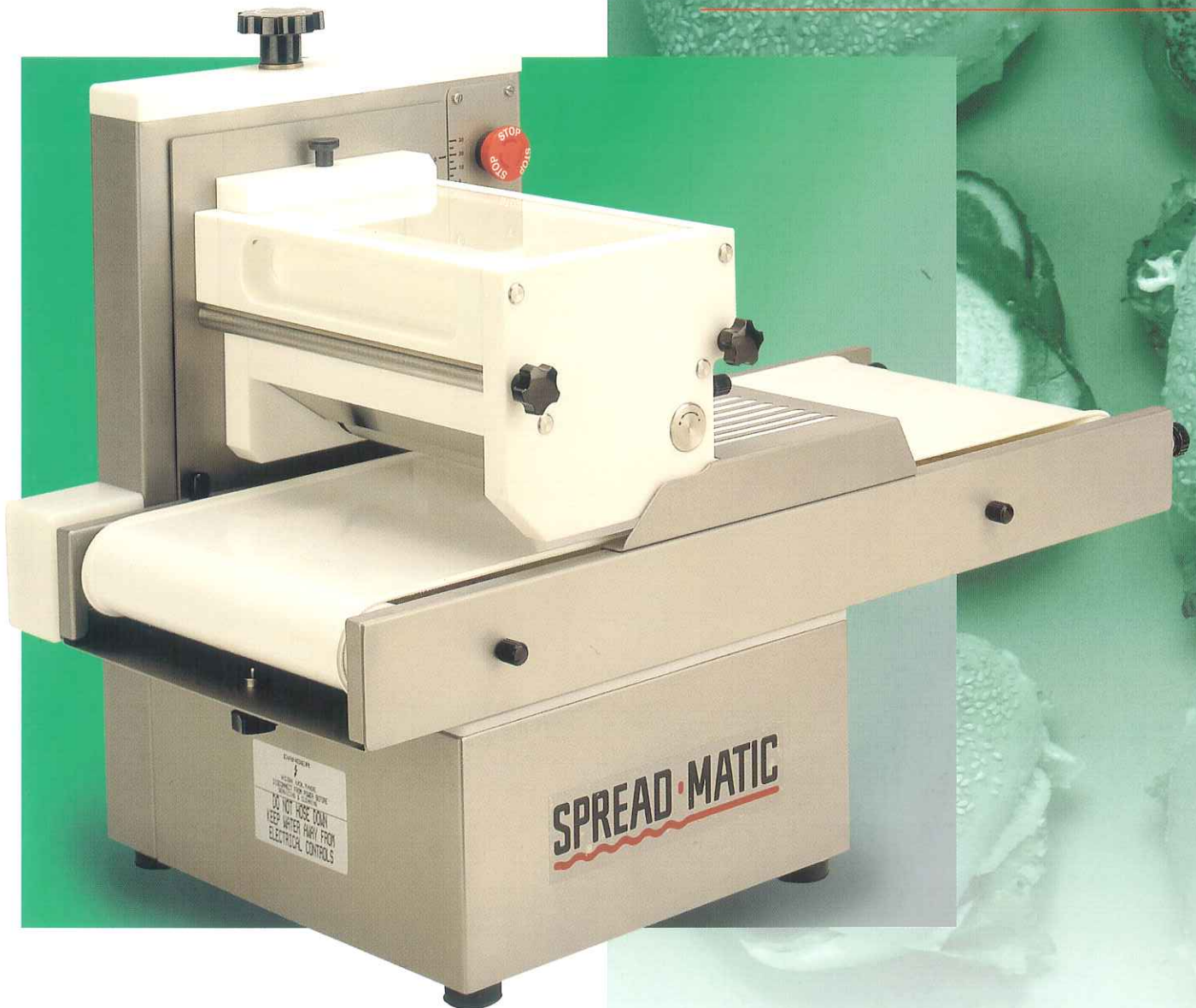
Accurate portion control

Suitable for sliced breads and soft rolls

Cost-effective for low and high volume manufacturers

Simple to operate and maintain

Full CE conformity

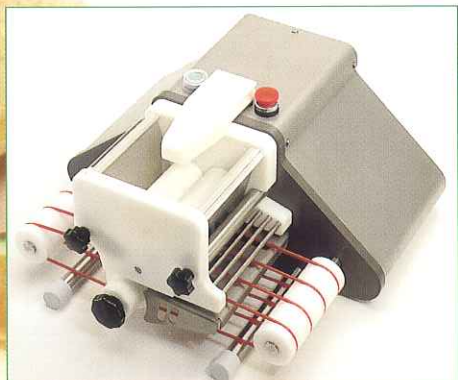


SPREAD-MATIC

BY DEIGHTON MANUFACTURING LTD

The Spreadmatic range, by Deighton Manufacturing Limited, provides automated spreading of product onto bread, designed to increase both efficiency and profits.

With three varied models in the range, the Retail Spreadmatic makes it effective for producers of 500+ sandwiches per day to benefit from automated production, whilst the Commercial and Industrial models and sandwich preparation conveyors cater for higher capacity production requirements.



Retail Spreadmatic

With an output of up to 1000 slices per hour, the Retail Spreadmatic has been designed with the smaller user in mind. The compact size of the equipment ensures that the Retail Spreadmatic fits easily onto kitchen work surfaces. The ease of operation and maintenance makes the Retail Spreadmatic a cost-effective tool for the low volume sandwich manufacturer.

Suitable for sliced breads only.



Commercial Spreadmatic

The Commercial model accommodates the needs of the expanding and varied sandwich manufacturer. The machine's ability to spread a wide selection of sliced breads and soft rolls, allows the sandwich manufacturer to utilise the equipment across a varied product range.

With an output capacity of up to 3000 slices per hour the single lane Commercial model is ideal for stand alone operation, but is equally successful linked to our custom-made conveyors to form a sandwich production line.



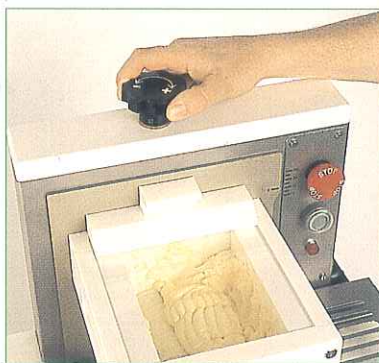
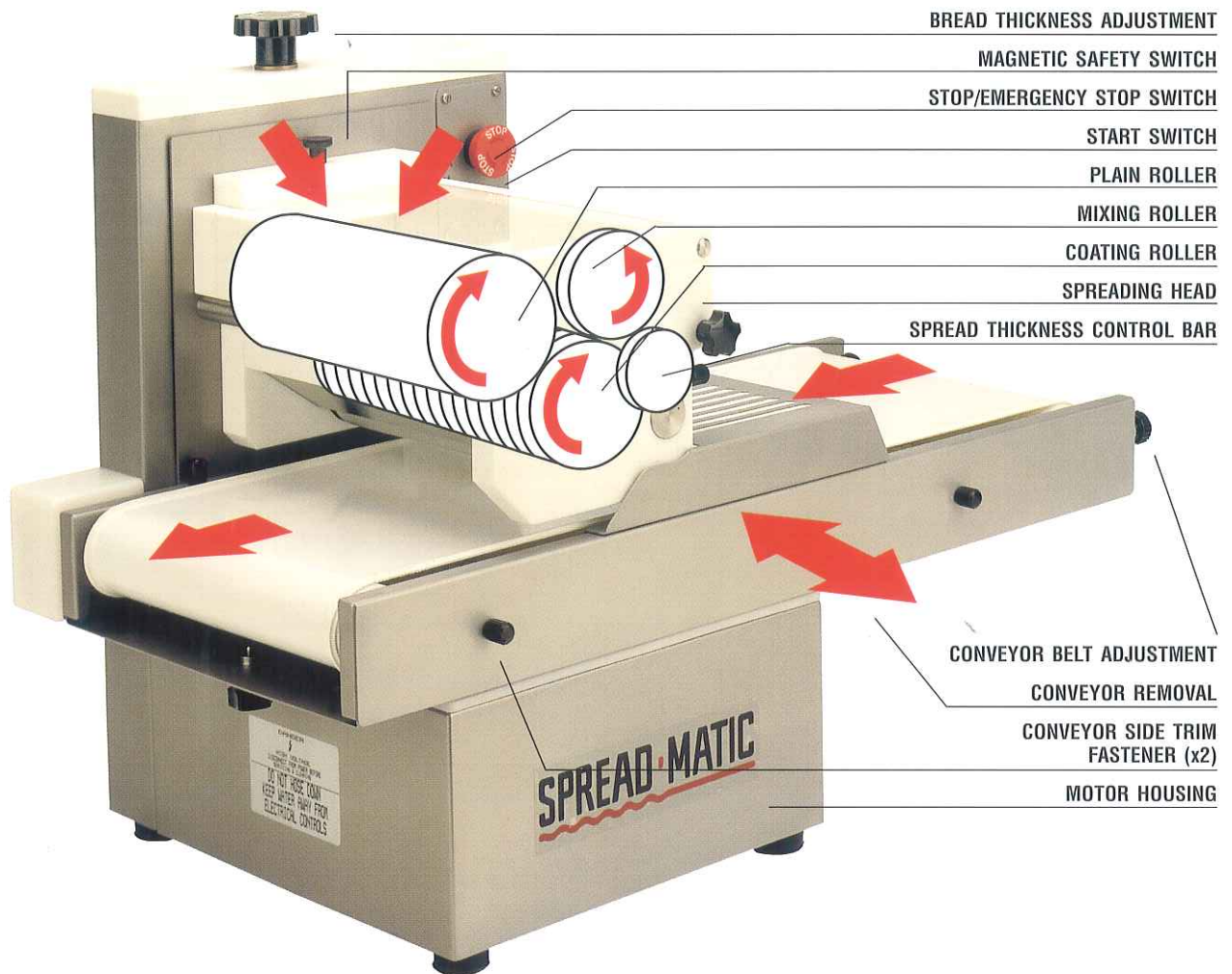
Industrial Spreadmatic

The Industrial Spreadmatic is the largest model in the range. The double width model has an output capacity of up to 6000 slices per hour, and is ideally suited to larger production requirements. Maintaining the simplicity of operation featured throughout the range, the Industrial Spreadmatic ensures that valuable production time is not wasted in machinery maintenance.

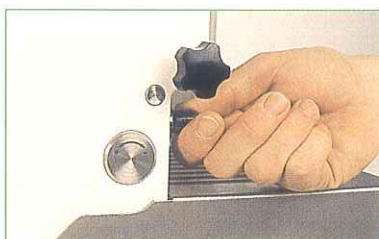
The model is easily linked to sandwich conveyor lines, affording the larger producer the cost saving benefits of streamlining production.

Suitable for sliced breads and soft rolls.

Simple and Smooth Operation



Height thickness adjustment



Accurate portion control

Simplicity of operation keeps machine maintenance and staff training to a minimum. Product is placed into the butter box, where it is applied to the coating roller. As bread is placed onto the conveyor, and passes underneath the coating roller an even spread is applied from corner to corner of the slice, before presenting the coated slice at the opposite end of the conveyor.

Versatile Adjustments

The Spreadmatics are easily adjusted to accommodate varying bread heights. The Retail model, suited only to sliced breads, can be adjusted to accommodate heights of up to 15mm, whereas the Commercial and Industrial models have been developed for both sliced breads and soft rolls to offer increased flexibility. These models can be adjusted to accommodate heights of up to 30mm.

The spread thickness adjustment offers equal flexibility, allowing the operator to set the weight from 2 grams to 5 grams on the Retail model, or up to 8 grams on the Commercial and Industrial models.

Accessories

The Commercial and Industrial Spreadmatic models can be enhanced to offer the larger producer with increased flexibility. The addition of an extended butter box both increases capacity, and offers the option to continuously feed the Spreadmatic without interrupting production.

A counter is available for both Commercial and Industrial models, to provide an accurate monitoring system of the number of slices buttered during the production run.



Extended butter box

Custom-made Conveyors

In addition to the cost of saving advantages of the Spreadmatic range, our custom-made conveyor lines allow the sandwich manufacturer to benefit from the efficiencies gained from streamlined production.

Designed to cater for the needs of low and high volume production our conveyors are tailor-made to suit your unique production requirements, from basic transferring lines to increasingly complex systems including indexing features.

All Deighton Manufacturing Limited conveyors are of stainless steel construction with food approved belts, include variable speed controls and are hinged for easy clean.



Sandwich Production Lines

The sandwich preparation conveyor, inclusive of product storage rack and product waste bin, has proved to be a highly efficient system for customers worldwide.

Conveyor systems offer the sandwich manufacturer a simple way to increase both production efficiencies and product quality. By creating a *moving sandwich*, product handling is cut to a minimum and by streamlining the filling application, portion control has proved to be of greater consistency.

Conveyors allow the sandwich producer to maximise space within the production unit, through the elimination of multiple preparation tables and the provision of streamlined staff working areas.

Available from a 1m length upwards, conveyors are supplied in modular systems, ensuring that as your production requirements expand, additional modules can be added into the line, eliminating the need to replace the complete system.



Specialist Food Processing Equipment

In addition to the Spreadmatic range of sandwich preparation equipment, the Deighton Manufacturing Limited product range also includes the Formatic food portioning and forming machinery and the EconoSystem food coating, crumbing and frying line.



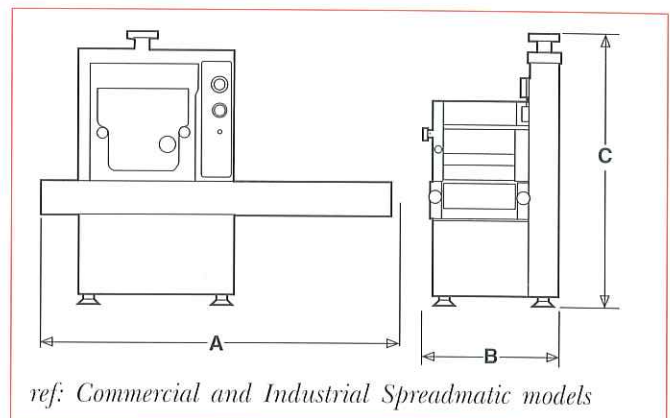
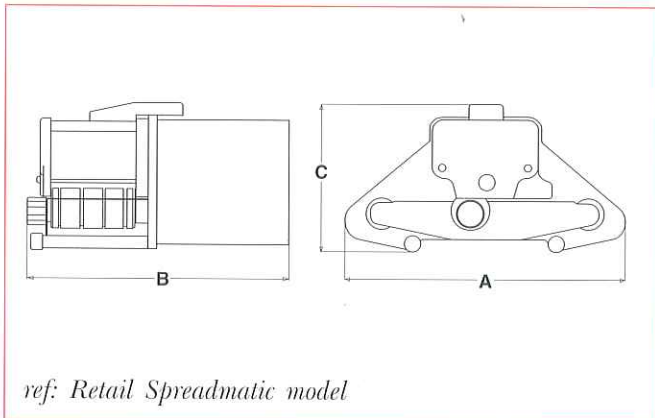
The Formatic range guarantees accurate portioning and forming of a wide variety of food mixtures and products. Not only is the equipment ideal for producing products such as cookies, shortbread or novelty biscuits in the bakery industry, the equipment has achieved equal success forming meat products, fish produce and a range of vegetarian and ethnic food products. Encompassing Retail and Industrial sized models, the range has been designed to accommodate the needs of both high and low volume producers.



Whilst the Formatics are successful as stand alone units they are also a fundamental part of the EconoSystem Deighton Manufacturing Limited's compact food forming, coating, crumbing and frying line. Suited to low and medium volume production sites, the EconoSystem provides the affordable solution for the low volume manufacturer and the efficient answer to test kitchen and research and development projects.

Technical Specification

The Spreadmatic range has been constructed from fully approved materials on all food contact surfaces. The spreading head and conveyor are fully detachable to ensure that the machine is easy to clean. All Spreadmatic models are fully safety locked and have full CE conformity.



Retail Spreadmatic

Length (A)	450mm	Width (B)	420mm	Height (C)	230mm	Weight	25Kg	Output	1,000 slices per hour
Electricity Supply*	220v/240v 50/60Hz	Power	40 watts	Bread Width	135mm	Bread Thickness	5-15mm	Spread weight/slice	up to 5 grams

Commercial Spreadmatic

Length (A)	780mm	Width (B)	310mm	Height (C)	585mm	Weight	35Kg	Output	3,000 slices per hour
Electricity Supply*	220v/240v 50/60Hz	Power	40 watts	Bread Width	135mm	Bread Thickness	5-30mm	Spread weight/slice	up to 8 grams

Industrial Spreadmatic

Length (A)	780mm	Width (B)	435mm	Height (C)	585mm	Weight	40Kg	Output	6,000 slices per hour
Electricity Supply*	220v/240v 50/60Hz	Power	40 watts	Bread Width	260mm	Bread Thickness	5-30mm	Spread weight/slice	up to 8 grams

* 110v model also available

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AVAILABLE FROM:

Deighton Manufacturing Limited maintain a constant commitment to development and therefore reserve the right to modify the dimensions and specifications of the equipment as required.