



Dear Sir,

Thank you for your interest shown in our products.

Kalmeijer Biscuit machines, type KGM

We are the producer of the well known Kalmeijer Biscuit machine, type KGM, which we construct already for several decades and export to most countries in the world.

Capacity

Operated by 2 people the machine has an output of 2-5 kgs of dough per minute, depending on the size of the biscuit. Because the machine stops automatically when there is no more dough and/or there are no more baking trays, the machine can also be operated by 1 person, in which case the output is somewhat less.

Operation

After automatically pre-warming the figure roller, the dough (slices) are put in the feed hopper unit of the machine. The figure roller forms the dough into shapes, which are cut off by a knife and transported onto baking trays, which are inserted on the back and come out at the front of the machine. Because the figure roller is slightly warmed, the dough will not stick and no flour dusting is needed, which leads to a better quality biscuit. After this, the biscuits will have to be baked about 10 to 15 minutes at approximately 180 degrees Celsius (depending on the size and thickness of the biscuit).

Figure Rollers

We have more than 60 standard figure rollers with different shapes. The rollers can be changed in seconds without using any tools. Also special rollers can be made featuring your own design. For these you have to keep in mind that the maximum diameter of the shape can not exceed 230 mms and the minimum cannot be smaller than 30 mms. The maximum thickness would be 10% of the diameter, with an absolute maximum of 10 mms. The standard rollers are categorized in different price-classes (A –D), as are the special rollers (1-4). The more complicated a shape gets, the higher the price of the roller would be.

Baking trays and Table Rack

Our baking trays have a fixed width of 25 cms. The standard lengths are 59, 80 and 100 cms, but can be made to order. In an oven most commonly with 60 x 80 cms dimensions, you could place 3 baking trays of 59 cms next to each other, thus covering the same space as a single baking tray with dimensions 59 x 75 cms, to fill the oven most efficiently.

After Use

The machine can be cleaned fast and simple. The baking tray tables can be folded away easily, thus leaving a very compact machine when not in use.

Maintenance and Guarantee

The machine has a very easy in maintenance, simple cleaning is mostly enough. The wear-out parts (knife, belt and transport ropes) are simple to replace. The machine is very solid, but if repairs might be needed, they can generally be done by a local electrician/technician. With of normal use of the machine, Kalmeijer provides a guarantee on the parts during the first year, travel- and labour costs excluded.

Recipes

The machine is suited for processing sweet pastry dough (no yeast dough) with a butter/fat and sugar percentage of 30-70% in relation to the flour. So for 10 kgs of flour, the (preferably) butter or fat (of a good quality) and sugar content must be between 3 and 7 kgs. To this is the basic recipe you can add all kind of ingredients like, water, milk, eggs, baking powder/sodium bicarbonate, vanilla, salt, cinnamon, lemon, etc.

More Information

On our [website](#) you will find more information about our [machine](#) . Also you can find a [recipe booklet](#) there with information on how to prepare the dough and various other recipes, as well as an overview of our large collection of [figure rollers](#). We also feature a [video](#), where you can watch our machine processing the dough. In case you would like to know if a specific recipe of yours could be processed with our machine, please send us the recipe and we can test it for you.

Delivery and payment

The machine would be shipped in a solid wooden case. If needed, we can take care of transport to almost any country. If we have no dealer in your country, we can also ship the machine directly to you. We ask for payment in advance which will grant you a discount of 3%. The delivery time will be approximately 3 weeks upon receipt of payment (6 weeks when ordering special rollers).

Offer / Pro forma Invoice

If you would like us to send you an offer, please be very specific with your requirements (machine, rollers, baking trays and parts, stating their correct description and article number) and we will send you an offer in the form of a pro forma invoice.

Regulation and more information

Our machine meets the requirements of regulations concerning (food) safety, like HACCP and CE directives. For more Information please contact us. Of course you are most welcome to visit our test bakery situated in The Hague, the Netherlands.

Awaiting your reply,

With kind regards

Kalmeijer B.V.
Fruitweg 11-13
NL 2525 KE Den Haag
Nederland / The Netherlands

info@kalmeijer.com

tel.:+31 (0)70 388 8950

fax.:+31 (0)70 389 0238

website: www.kalmeijer.com

HR Den Haag 27000581