

The logo features a stylized 'Z' composed of several horizontal, slightly curved bars. The left side of the 'Z' is set against a dark, textured background, while the right side is set against a lighter, textured orange background. A thin white diagonal line separates the two background sections. The word 'Zelaieta' is written in a bold, italicized, silver-colored font across the middle of the 'Z'.

***Zelaieta***

*Bakery machines*



### Presentation:

Zelaieta, SL. was established in 1985, and is focused absolutely on the Bakery Industry, designing and manufacturing machines with a clear concept: Enable the professional baker to produce different types of bread.

Being absolutely aware of the constant improvements affecting our sector, within the nacional and international market, we are obliged to constantly investigate and develop the different products we design and manufacture.

### Market:

**National:** Covered by local distributors in a specific and limited area, with its own technical support.

**International:** We operate with the same system as in the National market.

It is essential to have distributors and technical support.

All machines shown in this catalogue are design and manufacture exclusively by Zelaieta, SL.

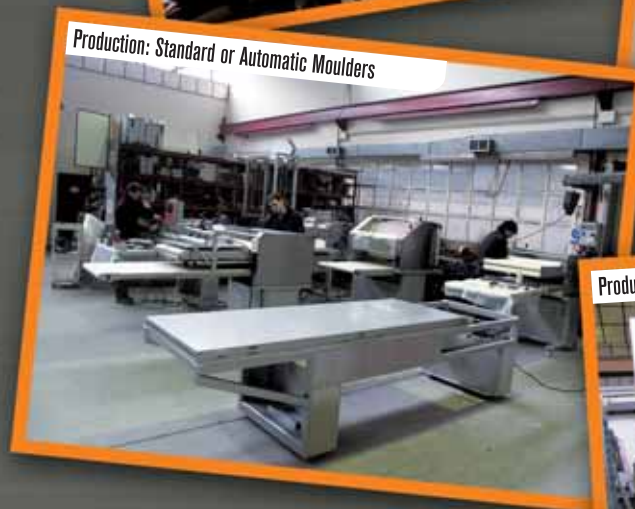
Administration



Technical-Comercial Department



Production: Standard or Automatic Moulders



Production: Resting provers



Production: Dividers



Machines for highly hydrated dough





- Unique, different, accurate
- Dough absorption, adjusted depending on the piece's weight
- Oil free manufactured
- Piece counter with automatic stop

#### Optional:

- Dough feeder
- Longer rounding belt
- Electric weight control
- Electronic variator ptz-ve (900 to 2100 pph).
- With oil circuit

Optional electric weight control



Adjustable rounding system

#### PRODUCTION

Set speed	Hopper kg	H mm
PTZ-20 (1,200 p/h)	45	1,445
PTZ-25 (1,500 p/h)	80	1,550
PTZ-30 (1,800 p/h)	150	1,550
PTZ-35 (2,100 p/h)	200	1,650

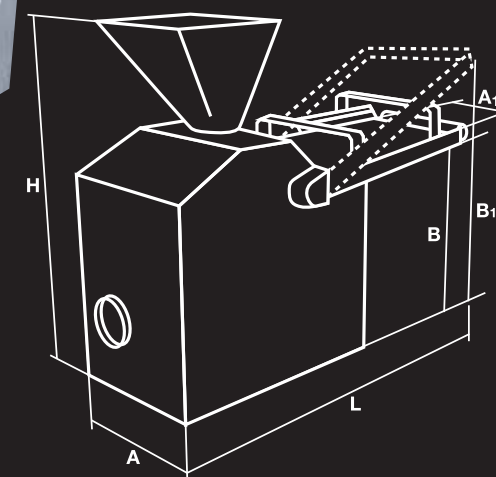
MAX. HEIGHT ACCORDING  
CAPACITY OF THE HOPPER

#### WEIGHT RANGE

PISTON	Ø 80	30 - 300 gr
PISTON	Ø 90	40 - 400 gr
PISTON	Ø 110	65 - 650 gr
PISTON	Ø 120	100 - 1,000 gr
PISTON	Ø 130	150 - 1,300 gr

Model	Dimensions (mm)					MAX. POWER	
	A	A <sub>1</sub>	B	B <sub>1</sub>	L	H	
PTZ	700	550	Min. 850	Máx. 950	1,700	Depending on the hopper	

## DIVIDER MOD. PTZ

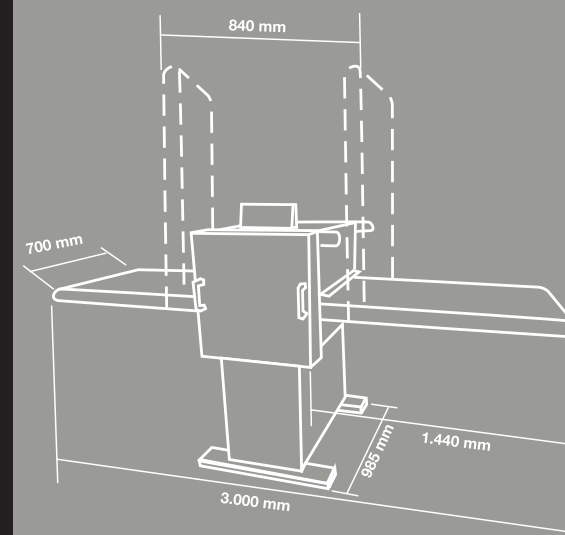


## CIABATTA LINE: TXA-MAN “mini”



Cutting unit and guillotine cutter

- This machine has been developed to produce highly hydrated bread (70-90% water content).
- Due to its special process: Hard flours, long resting times, small damaged when cutting... etc. allows the baker to produce high quality bread in a variety of shapes.
- In the TXA-MAN “Mini” The dough batch must be manually placed onto the infeed conveyor. After the automatic dividing-moulding process, dough pieces are picked by hand.
- Bread Types: Traditional Ciabatta Bread, in all its variety (baguette, small sandwich, pointed bread, etc.).



TYPE OF PRODUCT

## CIABATTA LINE: TXA-MAN “roll”



Cutting unit and guillotine cutter



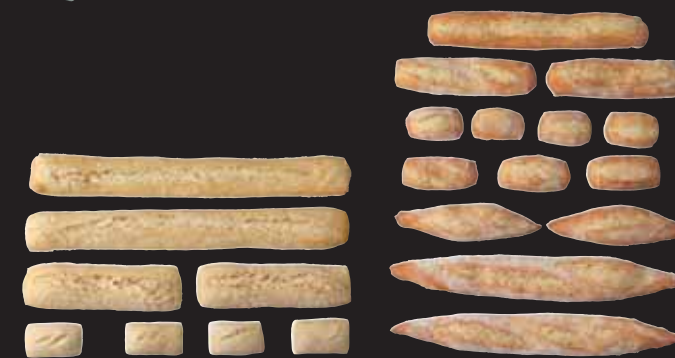
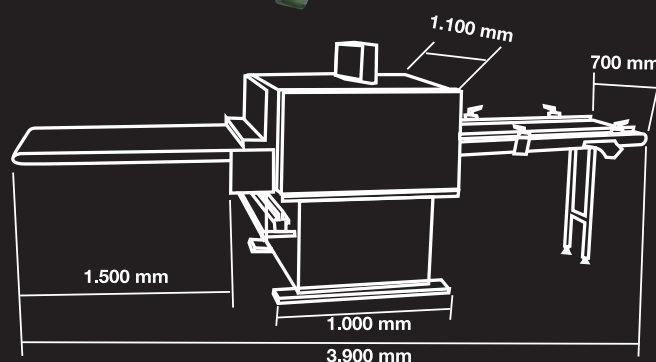
Control board



Adjustable sheeter-spreader satellite unit



- This machine has been developed to produce highly hydrated bread (70-90% water content).
- Due to its special process: Hard flours, long resting times, small damaged when cutting... etc. allows the baker to produce high quality bread in a variety of shapes.
- The TXA-MAN “roll” has an adjustable satellite head that laminates and spreads the dough batch, which has been previously manually placed from the container, onto the infeed conveyor.
- Bread Types: Traditional Ciabatta Bread, in all its variety (baguette, small sandwich shaped rolls, pointed bread... etc).



TYPE OF PRODUCT



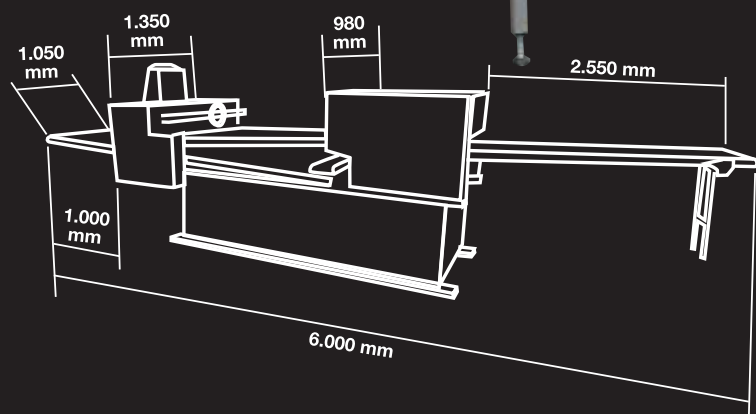
## CIABATTA LINE: TXA-AUT “roll”



Longitudinal cut

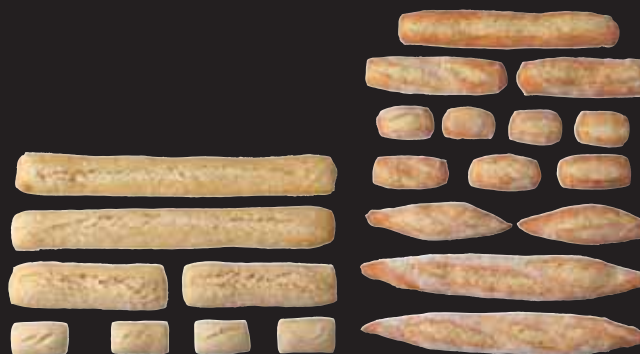


Adjustable sheeting-spreader  
satellite unit



- This machine has been developed to produce highly hydrated bread (70-90% water content).
- Due to its special process: Hard flours, long resting times, small damaged when cutting... etc. allows the baker to produce high quality bread in a variety of shapes.

- The TXA-AUT “roll” has an adjustable satellite head that laminates and spreads the dough batch, which has been previously manually placed from the container, onto the infeed conveyor.
- The following step; longitudinal cut, spreading, cross cut by guillotine... (transversal cut) and loading of the product onto boards and trays (flat and/or impression) is made automatically.
- Bread Types: Traditional Ciabatta Bread, in all its variety (baguette, small sandwich shaped rolls, pointed bread... etc.).



TYPE OF PRODUCT

## TURNING SYSTEM

- Automatic and accurate load-unloading system.
- Suitable for all type of dough, specially highly hydrated (up to 80%)
- Weight range: From 40 gr. to 700 gr.
- For pieces up to 1.200 gr. See sizes.
- Minimum maintenance.
- Optional front/back - Right/Left loading.

### SINGLE DEPTH RANGE

Model	CAPACITY	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

### SINGLE DEPTH HIGHER WEIGHTS

CTZ-230		1,970	540	2,500	1,020	1,050 g
CTZ-185		1,970	540	2,500	1,020	1,200 g
CTZ-164		1,970	540	2,500	1,020	1,350 g

### DOUBLE DEPTH RANGE

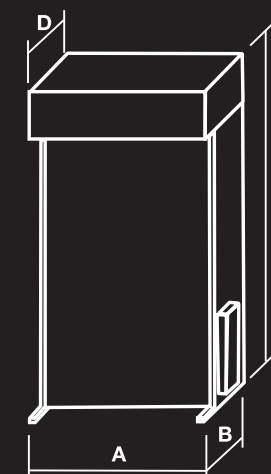
CTZ-145	145	850	1,050	2,500	1,530	0.5 HP
CTZ-195	195	990	1,050	2,500	1,530	0.5 HP
CTZ-245	245	1,130	1,050	2,500	1,530	0.5 HP
CTZ-295	295	1,270	1,050	2,500	1,530	0.75 HP
CTZ-395	395	1,550	1,050	2,500	1,530	0.75 HP
CTZ-545	545	1,970	1,050	2,500	1,530	1 HP
CTZ-810	810	1,970	1,550	2,500	2,070	1 HP

### DOUBLE DEPTH HIGHER WEIGHTS

CTZ-446		1,970	1,050	2,500	1,530	1,050 g
CTZ-365		1,970	1,050	2,500	1,530	1,200 g
CTZ-316		1,970	1,050	2,500	1,530	1,350 g



## PRE-FERMENTATION PROVER MOD. CTZ



## AUTOMATIC GROUP: DIVIDER, PROOFER AND MAXI-RELAX



- The Maximoulder Zela-Relax has been designed to produce baguettes, all type of french stick, pointed bread, 1/2 baguette and small rolls, with automatic panning on trays.
- Automatically loads onto impression tray.
- The moulding begins from a round piece, obtaining a highly developed product in term of fermentation and baking. It is suitable to produce direct-bake, part-bake and frozen product.



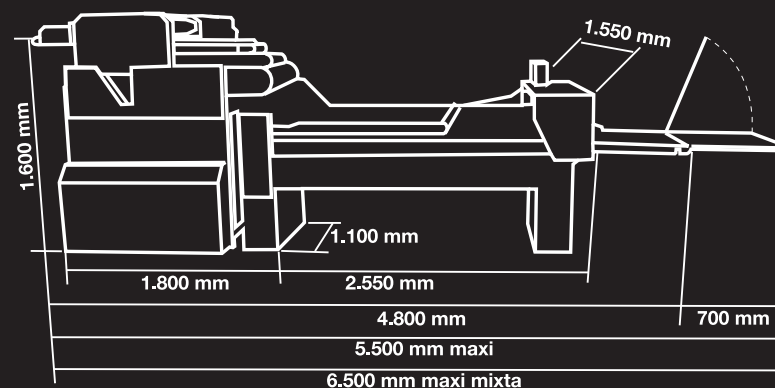
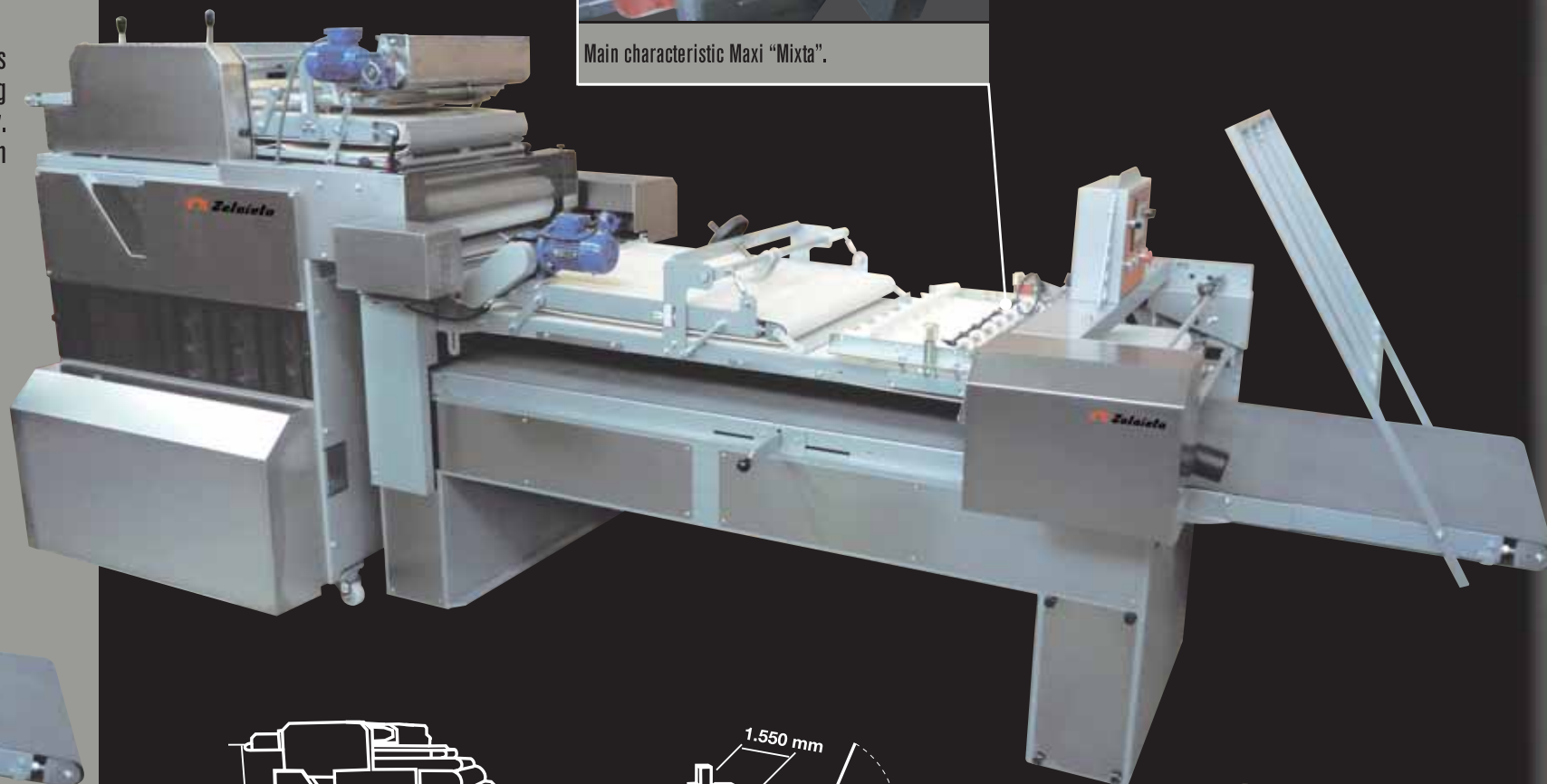
# AUTOMATIC AND MIXTA MAXIMOULDER ZELA-RELAX

- Maximum productions:

- Individually: 1,800 pph.
- By cutting: from 3,600 to 12,000 pph (1/2 baguette, sandwich, small sandwich, small rolls).
- Optional: 2 pieces loading system (without cutting), in the same tray impression (Combine model).
- The Zela-Relax "Mixta" allows production of all type of bread, panning them automatically and accurately. Also, onto flat trays and wooden boards (max. width 1,150 mm).



Main characteristic Maxi "Mixta".



TYPE OF PRODUCT

# BREAD MOULDER MOD. FTZ-600 SDR AND FTZ-750 SDR



Sheeting

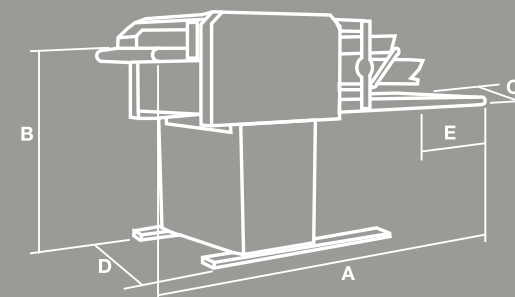
Centering Device

- Horizontal type moulder, with feeding belt, 3 adjustable sheeting rollers. Stretching of the piece by means of 2 independent **adjustable** press plates, with return belt. The piece is placed in a very slow collecting belt, from which the baker collects the product.
- Excellent results with any kind of dough.
- Max. Production: 2,000 pph.

## Optional:

- Flour duster highly hydrated dough.
- Dynamic: first dynamic press.

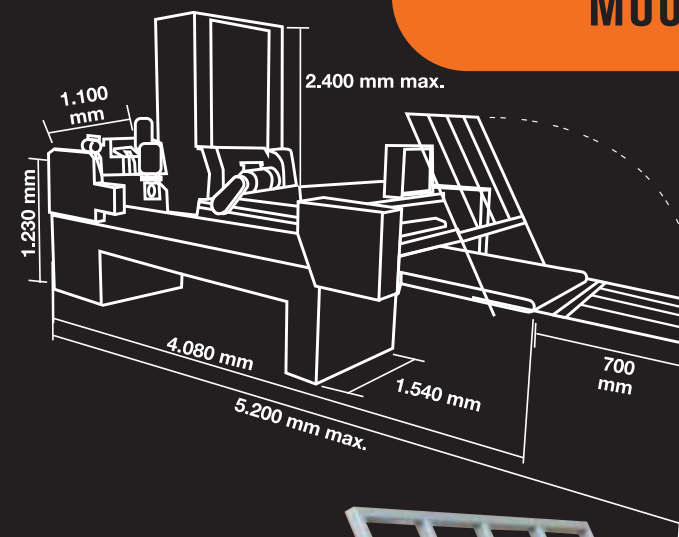
Model	DIMENSIONS (mm)					POWER
	A	B	C	D	E	
FTZ-600	2,000	1,020	600	810	410	1 HP
FTZ-750	2,500	1,140	750	950	630	1 HP



TYPE OF PRODUCT

## TX-RELAX AUTOMATIC MOULDER

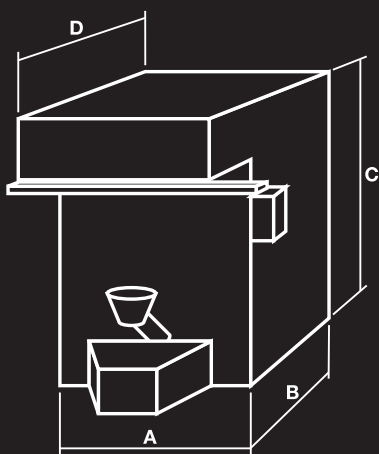
- The TX machine has been designed to produce bread individually, panning the piece onto tray or board.
- It has a short resting time after the first moulding, which enables a correct stretching of the piece, without stressing it.
- Perfect for highly hydrated (between 65-80%). "Gallego" type bread, as well as traditional bread "pistola", French bread and candeal.
- Max. Productions:
  - Small piece up to 150 gr.  
2,000 pph aprox. (2 piston divider).
  - 200 to 400 gr. piece  
1,750 pph aprox.



TYPE OF PRODUCT



## STATIC PRE-FERMENTATION PROVER MOD. ECTZ



### ESTATIC MODEL

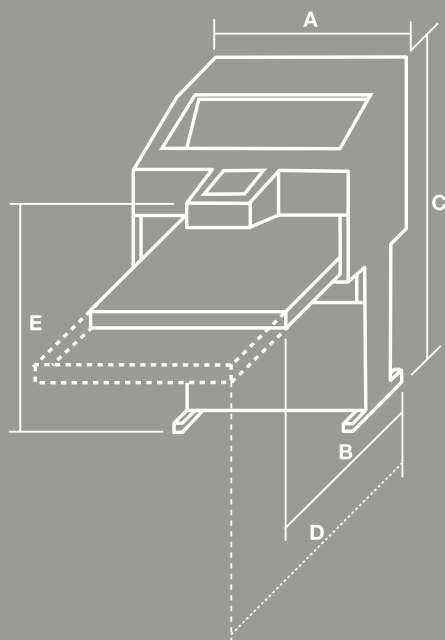
- Accurate and automatic load-unloading.
- Resting of the piece without changing pocket within the whole process.
- Front loading by a movable ramp.
- Unloading to conveyor
- Weight range form 60 gr. to 1,000 gr.

Model	CAPACITY	DIMENSIONS [mm]				POWER
		A	B	C	D	
ECTZ-150	150	1,550	850	2,500	1,070	0.75 HP
ECTZ-288	288	1,550	1,300	2,500	1,570	1 HP
ECTZ-426	426	1,550	1,860	2,500	2,070	1 HP
ECTZ-588	588	1,550	2,400	2,500	2,920	1 HP

## BREAD MOULDER MOD. FTZ-700 S

- Vertical model with: dough supply conveyor belt, pre-sheeting roller, Teflon coated sheeting rollers, removable collecting belt... etc.
- Progressive stretching, suitable for baguette and highly hydrated bread.
- Belts can be changed, quick and easily.
- Max. Production 1,500 pph.
- Weight range from 60 gr. to 1,000 gr.

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



TYPE OF PRODUCT

## SEMI-AUTOMATIC LINE WITH HORIZONTAL MOULDER

- Group suitable to produce all type of bread, including pointed bread.
- Manual collection of the final product.
- Max. Production 2,100 pph.
- The group can be displayed in different positions.
- Required space: 4.5 m<sup>2</sup>.



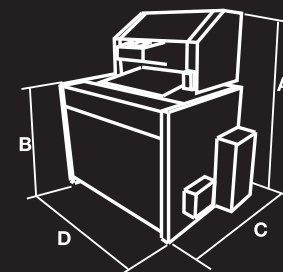
- Group suitable to produce all type of bread.
- Manual collection of the final product.
- Max. Production: 1,800 pph.
- Group can be displayed in different positions.
- Required space: 3.3 m<sup>2</sup>.

## SEMI-AUTOMATIC GROUP WITH VERTICAL MOULDER



- Cutting of the pieces, by hydraulic divider or manually.
- Manual loading to the prover.
- Manual discharge to the moulder.
- Result: Special quality bread.
- Production: 1,200 pph.

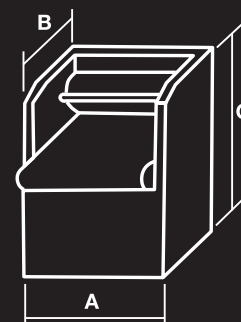
## COMPACT PROVER + MOULDER, MANUAL LOAD-UNLOAD



Model		DIMENSIONS [mm]			
		A	B	C	D
CCM-126	126	1,720	1,100	1,000	1,270
CCM-168	168	1,720	1,100	1,000	1,550
CCM-198	198	1,720	1,100	1,000	1,270
CCM-231	231	1,720	1,100	1,000	1,970
CCM-264	264	1,720	1,100	1,000	1,550
CCM-363	363	1,720	1,100	1,000	1,970

- Opening of the rollers adjustable.
- Capacity: 10 kg of dough.
- 600 mm wide feeding belt to the rollers.
- Perfect machine for small production.
- Protected electronic system.
- Complies with EC standards.

Model	DIMENSIONS [mm]			POWER
	A	B	C	
RTZ-10	820	700	1,070	2 HP



## DOUGH REFINER MOD. RTZ-10





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