

# KOLHERTECH

DONUT INDUSTRIAL LINES



# KOLHERTECH

## OUR STORY

KolherTech Srl embodies an **exceptional synergy**, drawing from a wealth of expertise that spans over three decades in the food machinery sector, strengthened by the solid foundation laid by **Lafer Packaging**, a company specialised in designing innovative packaging lines. Together, they form the group **KolherTech by Lafer**, an entity that shines on the **global stage**, renowned for its **custom automated production lines** for the industrial production of **Berliner and Ring Donuts**.

From the beginning, we have been dedicated to **exceeding expectations**, creating advanced solutions that redefine industry standards. Every machine and every innovation is a product of our commitment and **dedication to quality**.

Our story is made up of **skilled technicians** and **visionary engineers**, united by the desire to transform passion into reality. We are here to inspire and create new possibilities, continuing to strive for perfection.

## OUR MISSION

**Our mission** is to work closely with our clients to turn their **visions into reality**, providing customised automated production lines that **fulfil their expectations**. With a constant commitment to **quality craftsmanship** and fast, efficient after-sales service, we are dedicated to enhancing our clients' production capabilities **worldwide**.

## OUR VISION

**Our goal** is to become **global pioneers** in designing automated lines for the food industry, recognised for innovation, superior quality, and premium customer assistance. We aim to continue building long lasting and trusting **partnerships** by offering **advanced solutions** that revolutionise the food production sector.



Leader in the industry, KolherTech is the first company to introduce an exclusive line for **OVEN-BAKED** Berliner and Donuts.

Innovation and quality come together to deliver a *unique* product.



### INNOVATION AND EXPERTISE

KolherTech consistently invests in research and development, offering cutting-edge solutions such as the oven-baking line, which combines production efficiency and sustainability.



### CUSTOMISATION AND FLEXIBILITY

Each KolherTech industrial line is modular and customisable, enabling solutions to be tailored to the specific production needs of our clients.



### QUALITY AND RELIABILITY

We provide systems designed to ensure stable and long-lasting performance, minimizing downtime and guaranteeing continuous, uninterrupted production.

Revolutionising industrial baking and pastry processes with

# BESPOKE AUTOMATION SOLUTIONS.

# BAKED PRODUCTION

NEW  
NEW!

## AUTOMATED INDUSTRIAL PRODUCTION LINES FOR OVEN BAKED BERLINER, DONUTS, AND BREAD.

KolherTech introduces a groundbreaking industrial production line for **oven-baking Berliner and Donuts** **a first on a global scale**. This innovative line, the result of continuous investments in research and development, represents a significant shift from traditional frying-based production methods.

Thanks to the discovery and integration of a specific **enzyme** in the production process, it is now possible to achieve oven-baked Berliner and Donuts while significantly **reducing fermentation times**. Designed for round products, the line ensures perfect shape and optimal weight control. Additionally, it can also produce bread, including hamburger buns, hot dog rolls, and a variety of round-shaped buns such as Kaiser, rosetta, and many others, becoming our most versatile multi-product solution.

This approach not only enables the creation of **healthier products** but also drastically **reduces environmental impact** by eliminating the need for oil disposal, which is required in traditional frying lines.



HAMBURGER  
HOT-DOG



DONUTS



BERLINER

## STRENGTHS OF OUR Industrial Oven Baking Lines



### HEALTHIER PRODUCTS

Eliminates the need for frying, producing Berliner and Donuts that are lower in fat and healthier, meeting the growing demand from consumers for healthier products.



### REDUCED EMISSIONS

Generates less gas and vapour emissions compared to frying, contributing to cleaner and more sustainable production.



### UNIFORM QUALITY

The production line ensures even baking of Berliner, guaranteeing a consistently high-quality final product with a soft texture and a uniform golden color.



### PRODUCTION VERSATILITY

One single line with the capability to produce three different products: Berliner, Donuts, and Bread.

# FRIED PRODUCTION

## AUTOMATED INDUSTRIAL PRODUCTION LINES FOR FRIED BERLINER AND DONUTS

KolherTech's **frying lines** begin with an industrial divider rounder that accurately divides the dough into uniform balls, ensuring **consistent texture and weight** for each piece with a precision that is not easily achievable with a lamination line.

Furthermore, the production of ring donuts is made possible by a unique system designed by our engineers: a piston-like **punching mechanism** that creates a hole in the dough. This method is the only effective way to achieve a hole in a product made by a divider and rounder; the alternative would be a lamination system.

We prefer to use divider rounders on our lines because, with the punching system, the exterior skin of the product remains intact, avoiding the open layers typically created by using the lamination process. As a result, the donuts absorb less oil, leading to a **lighter product**.



BERLINER



DONUTS



GLAZED DONUT

## STRENGTHS OF OUR Industrial Frying Lines



### WEIGHT AND SHAPE CONSISTENCY

The divider rounder ensures a clean and precise cut, preserving the integrity of the dough and guaranteeing uniform and consistent weight and size portions.



### LESS OIL ABSORPTION

With the punching system, the exterior skin of the product remains intact, preventing the open layers typically created by using the lamination process, resulting in lighter Donuts that absorb less oil.



### REDUCED LABOR

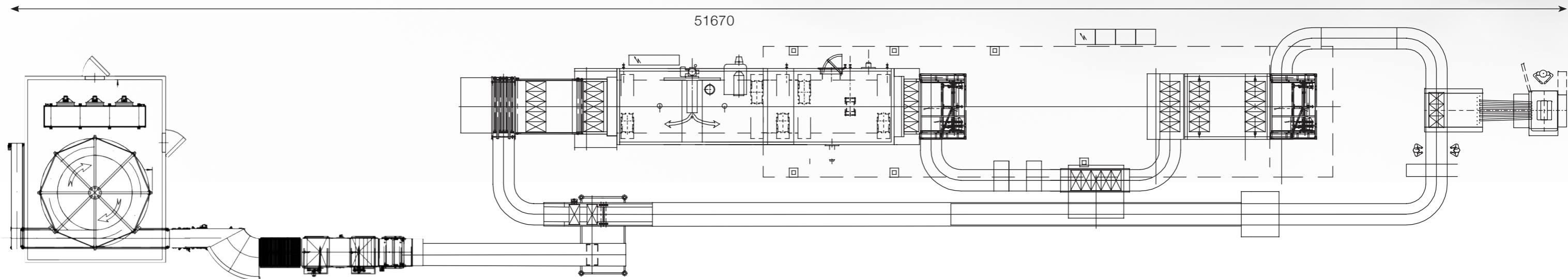
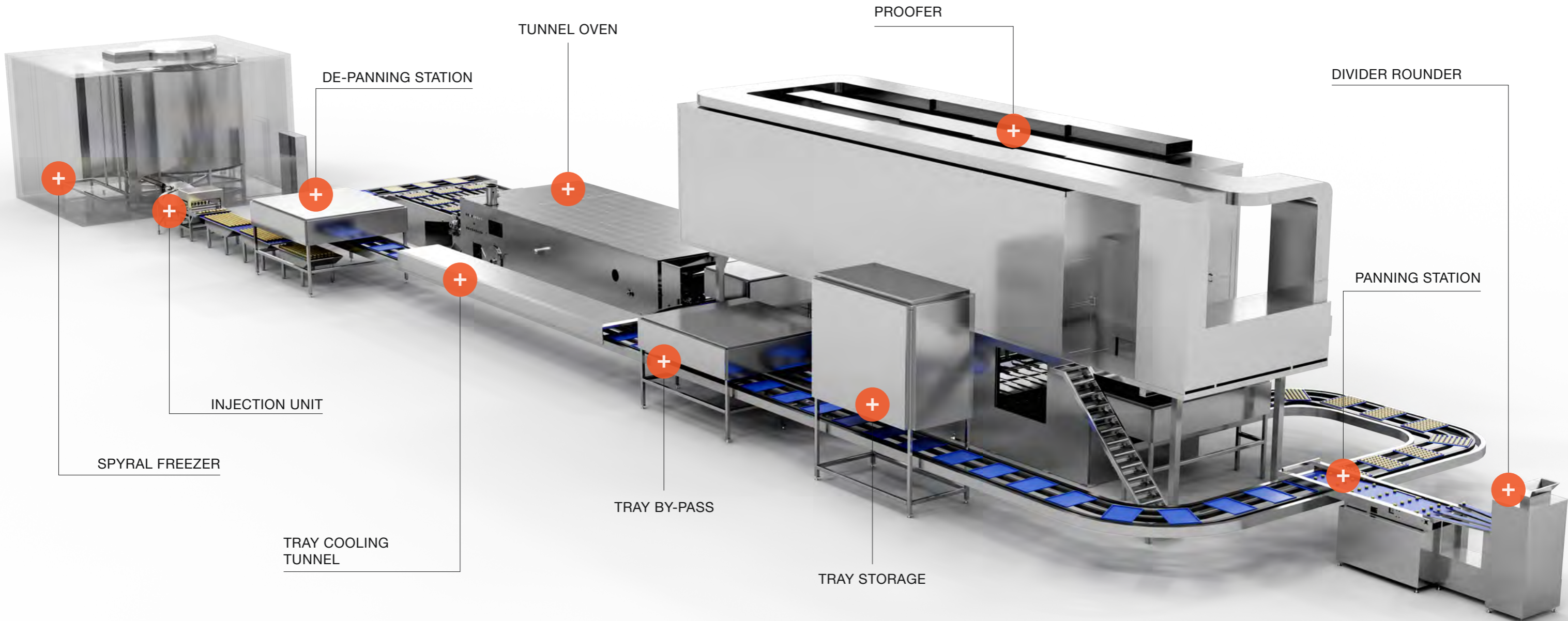
KolherTech industrial lines are fully automated from Forming to Freezing, requiring only one to two operators per line, significantly reducing labor costs.



### WASTE REDUCTION

The divider produces perfectly rounded balls, eliminating excess waste and scraps that are typically generated by conventional lamination lines.

The new and innovative  
**OVEN BAKING LINE**



Industrial Line  
**FRYING SYSTEMS**

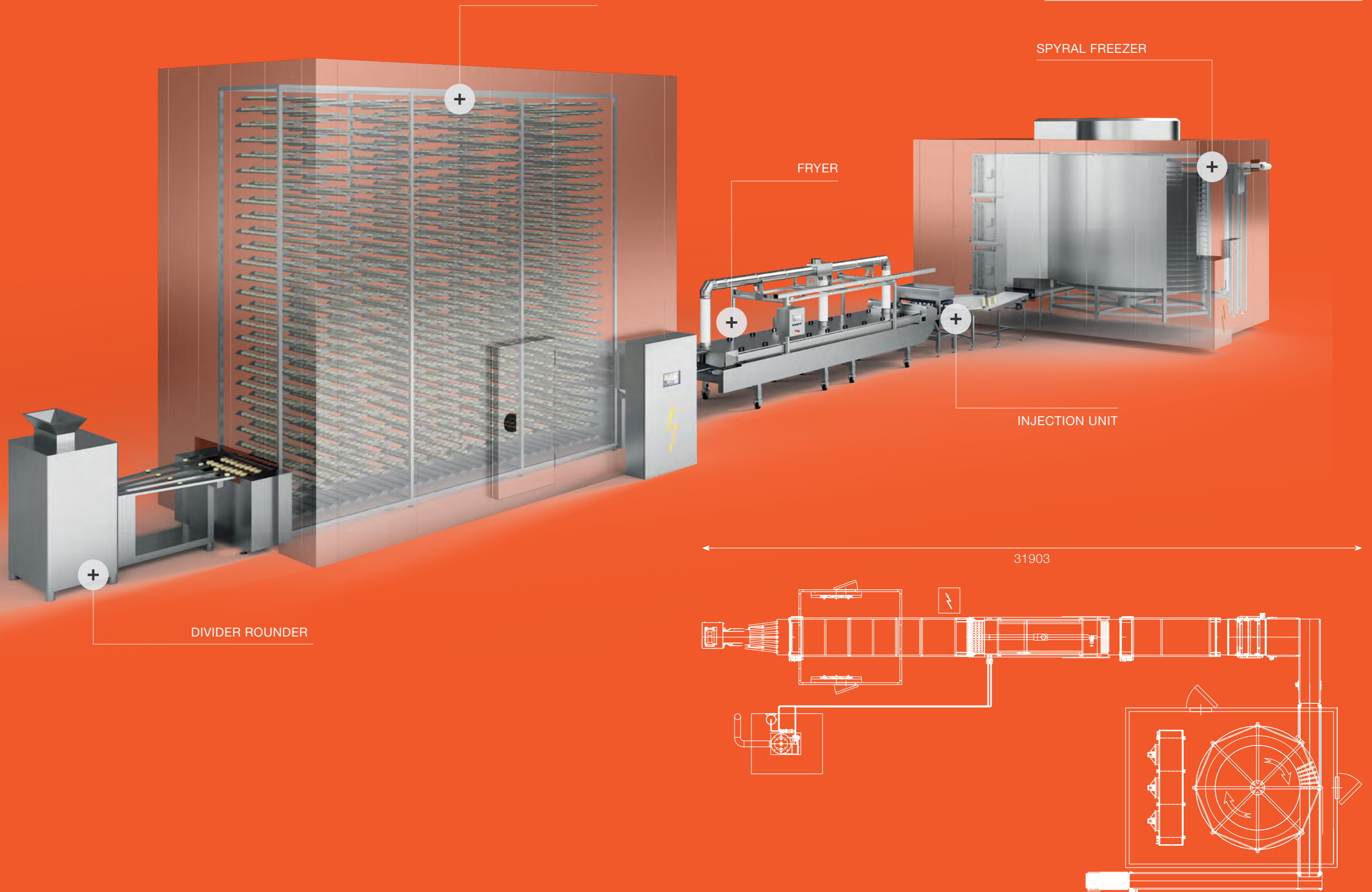
PROOFER

SPYRAL FREEZER

FRYER

INJECTION UNIT

DIVIDER ROUNDER



## OUR SERVICES

01



consulting and **design**

02



technical **assistance** and **support**

03



spare parts and **revamping**

04



**customisation** of lines

05



fast **installation**

WE RECOMMEND THE BEST SOLUTION  
BASED ON YOUR NEEDS.



## OUR PARTNERS

**Kolher**

With over thirty years in the bakery sector, **Kolher** offers high-quality machinery that ensuring efficiency, reliability, and durability for more artisanal processing.

**Lafer Pack** provides unique packaging solutions and is often our customers' preferred choice to complete KolherTech lines.

**laferpack**

**TRIMA**

Internationally recognised for producing automatic divider rounders since 1887, **Trima** is the head machine for most of KolherTech's industrial lines.



YOUR ULTIMATE PARTNER FOR EXPANDING PRODUCTION  
HORIZONS AND EXCEEDING ALL EXPECTATIONS.



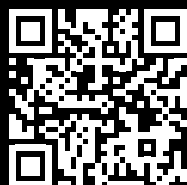
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