

Linear transport, Bottom discharge, Multiline, Systemline

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Linear transport – Fully automatic dough processing in the compact system

Safe transport of the dough bowls for best possible results

Your main benefits

- ✓ Automated dough preparation from feeding to kneading and discharge
- ✓ Rotatable robot
- ✓ Individual process design optionally with or without dough resting
- ✓ Several kneaders in the same system
- ✓ Designed for up to 16 batches with up to 10,000 kg of dough per hour
- ✓ Quick recipe change and different dough resting times possible in the same system

With the linear transport system, you gain the highest level of automation technology for your

company. The fully automatic overall sequence allows you to find an individual solution for your task with the greatest possible universality of the system. A special feature of the linear transport system is the top-mounted guide rail, which ensures maximum ground clearance and optimum cleaning possibilities.

You can integrate several dosing, kneading and/or discharge systems in the system. This means that you can produce several recipes in parallel in different kneaders to serve several subsequent lines with different or with the same doughs. Different dough resting times can also be observed according to the recipes.

The transport within the system is carried out by a travelling robot.

The process sequence of the individual movements is individually adapted for each problem solution and thus allows you the greatest flexibility in processing your tasks.

Der Prozessablauf der einzelnen Fahrbewegungen wird individuell für jede Problemlösung angepasst und ermöglicht Ihnen somit größte Flexibilität bei der Bearbeitung Ihrer Aufgaben.

Furnishing

You can equip your linear transport system individually and flexibly. All kneaders can be installed with extendable vats or centre discharge. The choice of kneader or kneaders is also up to you. Whether it's a spiral kneader or a wendel kneader - the decision is yours.

Together with our experts, you design the number of dough resting stations and determine the necessary dough resting times for your purposes.

With this system, you can add to other lines or map the complete process in a compact way. Even the most complex kneading processes are quite easy to accomplish.

The process is supported by the rotating robot, which transports all containers from one place to another.



Bottom discharge – Industrialisation in the smallest space
Automatic kneading and dough conveying in one line

Your main benefits

- ✓ Automated dough preparation from feeding to intensive kneading and discharge
- ✓ Suitable for all production sizes from 160 kg to 600 kg of dough per batch
- ✓ Significant labour saving for uniform doughs
- ✓ Optimum kneading process and fast recipe changeover
- ✓ Dry, machine-friendly doughs - ideal for further processing
- ✓ Programmable time sequence, manual intervention possible at any time

This most compact plant design allows you to carry out automatic kneading and dough conveying in one production line.

The basic equipment includes one or more mixers with bottom discharge device. The raw material is automatically fed into the kneading vat. After the kneading time has elapsed, the finished dough is discharged through the mechanical opening of your centre discharge system. A belt conveyor or a transport system for dough containers with a lifting tipper delivers the dough to your line portioner.

You can expand your production line at any time with an automatic dough resting system via freely programmable standing and proofing times. In this way, you create an optional addition to this solution.



Aroma system Multiline – Constant pre-doughs through safe processes

Thermally guided pre-doughs

Your main benefits

- ✓ Flexible recipe control for swelling, scalding, cooking and AromaStück®
- ✓ Adapted to your specific requirements
- ✓ Hygiene- and cleaning-friendly design of the unit
- ✓ Individually configurable
- ✓ Modular structure

This stand-alone pre-dough system for swelling, scalding, cooking and AromaStück® is available with a capacity of 500 or 1000 kg at a TA of at least 300 depending on the raw

materials and processes used.

A special feature of the AromaStück® Multiline is the optimised process control for constant pre-dough quality.

Thanks to variable fermentation times and flexible stirring intervals, you can prepare specially selected guides, just like completely different pre-doughs.

Furnishing

The aroma systems of the Multiline series consist of a three-walled stainless steel fermenter with water bath technology.

The anchor agitator with its special agitator and wall scraper is tuned for pre-dough production, powerfully dimensioned and enables you to mix all your ingredients optimally.

The dosing pump is dry-running safe and is provided in a robust design with pipe distribution for dosing out and cleaning.

The PLC control ensures correct compliance with your fermentation times and temperatures as well as dosing quantity control.



Source piece and cooking piece Multiline



Multiline for wheat, spelt, rye and other gear types



Aroma Systemline



Systemline for wheat, spelt, rye and other gear types

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