

## Understanding bakery design

*Bakerybiz* looks at bakery equipment which is more suitable for larger volumes by virtue of increased productivity, higher degree of automation and improved quality.

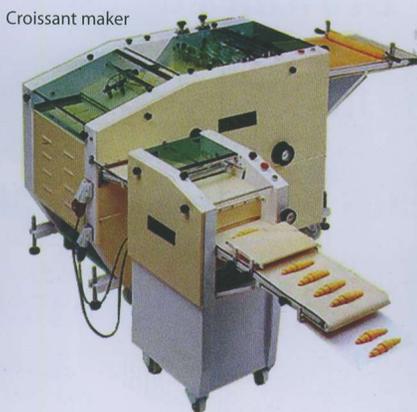
Let us first look at some exciting machines from Rondo, Sweden. One such equipment is called **Cutomat** which is a combined machine for automatic pastry sheeting and subsequent product cutting and finishing. Cutomats are also available in manual version with multiple models. Similarly, **Compass 3000** is a computer controlled pastry sheeter with a capability to handle dough billets up to 30kg and on board memory of 50 multi-step programs. The machine comes with an automatic flour duster. Another innovative Rondo product is SFT Range of **Cutting Conveyors** which comes with

technology for blast freezing of raw bakery and pastry products ensuring full protection of textures, colours and quality. The capacities available are two trolleys (180 kg/hr) to six trolleys (580 kg/hr).

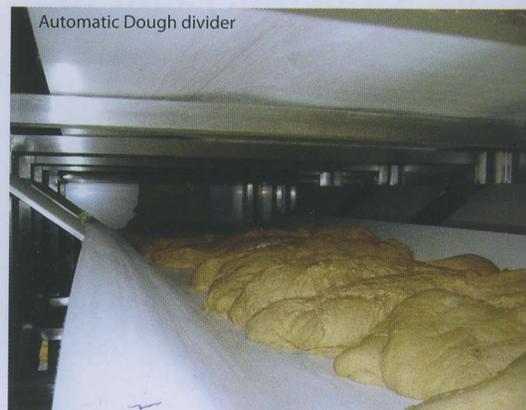
Multidop Twiney by Polin, Italy has the unique ability to perform the jobs of two **cookie droppers**, two wire cutting machines, two dosing machines and so on facilitating creation of any type of biscuit including two ingredient products by dropping, extruding and filling two different types of dough at the same time whether it is hard, soft or loose dough, offering infinite product combinations.



Baguette Module



Croissant maker



Automatic Dough divider

a range of cutting rollers to cut triangles, rectangles, squares, dough nuts, round and oval shapes with plain or scalloped edges. These units can also be combined with transfer tables and other devices such as **Croissant Rollers**. The **Croissomat** range by Rondo are again versatile machines, can provide filled or unfilled croissants from the same machine, have a capacity up to 6000 pieces per hour. Another item to be mentioned is **Baguette Module** which can handle longmould bread, rolls, baguettes, sandwich rolls and hot-dog buns automatically panned onto baking trays.

**Bread Lines** are useful for saving labour and space and among several options available; Salva, Spain offers one for French bread consisting of **Automatic Dough Divider** (40 or 100kg hoppers), **Tilting or Static Intermediate Proover** and **French Stick Moulder**. All the three components are available in a number of capacities with varying features.

If you need to prepare frozen ready to bake products, **Blastfreezing Tunnels** play a crucial role as freezing must be efficient and uniform over each tray. Tecnomac, Italy offers the appropriate

Jeros, Denmark offers an excellent **Tray Cleaner** which can clean and grease 100 trays within 6-8 minutes. The fully automatic functions performed by the machine include pre scraping of coarse deposits, crushing of sugar deposits, removal of heavily burnt deposits with the help of steel brushes, removal of any fine deposits by finishing brush, oil greasing and drop off into a tray trolley.

Many options of **Automatic Donut Fryers** are available from Europe and USA.. Belshaw, USA offers the widest range of programmable fryers with capacities up to 60 donuts per baking cycle with multiple time cycles, automatic loading of donuts into fryers, automatic turning over to bake the other side, dropping of donuts onto draining sheet with comprehensive operational and safety features.

Many companies in Europe offer Chocolate making equipment for bulk production. Hermes, Belgium offers a 30 kg **Tempering and Moulding Machine** with a vibrating table for moulding chocolates and hollow figures. You can also add on a Hermes **Enrober** to cover various types of fillings. ●●●



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