

Small Batch and Laboratory Scale Equipment

Baker Perkins' TruClean™ Wirecut Mini, TruClean™ Frozen Dough Mini and 390 Rotary Molder Mini are small batch, laboratory scale machines that are the perfect size for companies engaged in product development, ingredient and recipe testing, or process troubleshooting. They are also ideal for short run production of artisan or pet treat baked products, where flexibility and rapid changeover are important.



Flexible laboratory or production tools

The Rotary Molder, Wirecut Mini and Frozen Dough Mini are particularly suitable for smaller scale producers who may be using rack ovens and need to deposit into pans. The Frozen Dough Mini is ideal for placing product onto paper and cutting paper to fit box sizes for freezing. All units are portable and offer flexibility with rapid changeovers and output to pan, belt or oven band.

Ideal for product development

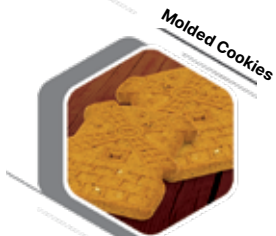
The Wirecut can produce a full range of cookies and bars. The Rotary Molder is used to produce molded cookies, mini cookies, sandwich cookies and pet treats. The machines are designed for research and development, ingredient and formulation testing, process troubleshooting, and short production runs in businesses looking to expand.

Short production runs

Wirecut or molded products can be produced with a minimal expenditure of time, effort and money. The processes are scalable to production environments, precisely reproducing the process of a full-size machine.

innovation center

The development work required to launch a successful new product or improve an existing process can be carried out in the Baker Perkins Innovation Center. With a full range of pilot-scale equipment and assistance from our expert food technologists, all the necessary tests can be conducted without using valuable plant time.



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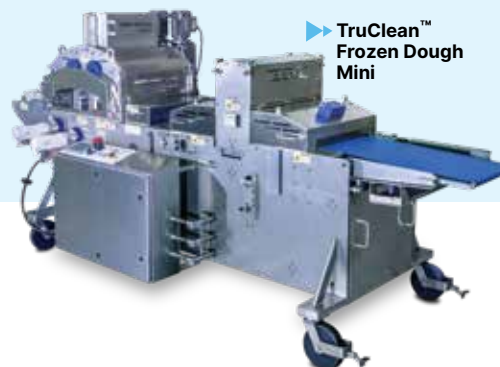
TruClean™ Wirecut Mini

- 18" (457mm) or 24" (610mm) wide
- Up to 60 cuts per minute
- Handles dough pieces up to 3" in diameter
- Die and filler block are easily installed and removed from the side of machine on fixed rails
- Head is lowered into position via a patented clam shell arrangement
- Two-axis servo system provides infinite variability to the cutting and return paths, enabling optimum cutting performance at high speeds or on difficult dough



TruClean™ Frozen Dough Mini

- 16" (406mm) or 24" (610mm) wide
- Up to 100 cuts per minute
- Handles dough pieces up to 3" in diameter
- Products are placed directly onto the belt for bulk packing, or onto a continuous paper sheet that is cut to size by the servo driven paper cutter to be placed in boxes/packages for freezing
- The Frozen Dough Mini also offers the two-axis servo system for infinite variability to the cutting and return paths, enabling optimum cutting performance at high speeds or on difficult dough
- As with the Wirecut, you get consistent weight control and uniform dough pressure gives consistent product weights across the machine



TruClean™ 390 Rotary Molder

- 8" (203mm) or 12" (304mm) die roll wide
- Designed for 10" diameter die rolls
- Handles dough pieces up to 3" in diameter
- Roll and knife geometry replicate the full size TruClean™ 390 Rotary Molder to facilitate product and die development and precise scale up
- Single drive for easy operation
- Optional conveyor system for depositing onto pans
- Mounted on castors for maneuverability

