

TruClean™ Laminator

Laminating produces a lighter, crisper texture than sheeting for crackers. Baker Perkins' TruClean™ Laminator range is a high output, flexible set of machines, designed to produce superior quality laminated products at minimum cost. The range includes a conventional Vertical Cut Sheet Laminator and a unique Combination Laminator for multi-purpose plants.

Combination Laminator for maximum production flexibility

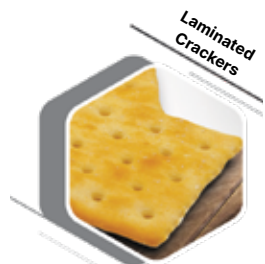
Baker Perkins' Combination Laminator is chosen by companies needing to make the full range of hard sweet products and crackers on a single plant. It incorporates an ingenious miter turn after the sheeter, feeding the dough sheet either to the laminator or directly to the first gage roll via a bypass conveyor. It produces a full range of laminated and sheeted products, without the cost and complexity of conventional multi-purpose plants.

Precise weight control at high output

Accurate weight control is achieved by close control of dough sheet thickness and the lay-down process. Advanced motion-control technology improves the precision of the sheet positioning and lay-down. Velocity and position can be adjusted during operation, making it easy to achieve a perfectly laminated sheet. Low-deflection gage rolls guarantee this accurate weight control over many years.

Efficient and reliable for low lifetime ownership costs

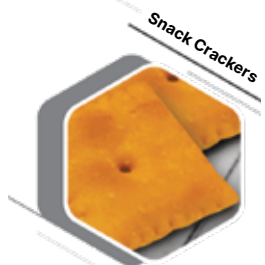
Waste and scrap are very low, while changeover and cleaning between production runs is quick and straightforward. High quality components and software maintain trouble-free operation for long periods. Motors and gearboxes operate well within limits to ensure that component stress does not affect reliability.



Laminated Crackers



Sheeted Crackers



Snack Crackers



Hard Sweet Biscuits



innovation center

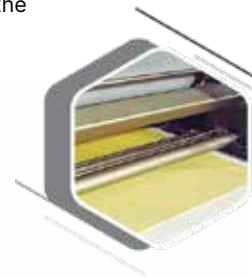
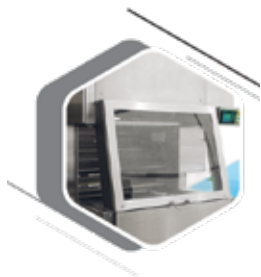
The development work required to launch a successful new product or improve an existing process can be carried out in the Baker Perkins Innovation Center. With a full range of pilot-scale equipment and assistance from our expert food technologists, all the necessary tests can be conducted without using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

Typical Installation Includes:



Consistent size, thickness and appearance of final product

Fast retracting of the layering carriage ensures good presentation of the flat dough sheet to the cutting machine. Laminating can be further enhanced by incorporating a layer of dry ingredients between the laminators.



Vertical Cut Sheet laminator

A sheeter and two gage rolls produce a dough sheet that is cut and laid down on a continuously moving conveyor feeding the first gage roll. The laminated sheets are gaged to the chosen thickness, relaxed, and then embossed and cut before passing into the oven. Scrap is returned to the sheeter.

Combination Laminator

The Combination Laminator incorporates all the performance and operating benefits of a stand-alone sheeter and laminator. The single in-line sheeter reduces cost and complexity of dough feed systems.

Compact design minimizes floor space

The TruClean™ Laminator has the smallest footprint of any high output laminator. Its compact design minimizes floor space and makes it easy to install, while its low height will enable it to fit under mezzanine floors.



Options

An upgrade allows two different types of colors of dough to be used

TruClean™ standard achieves the highest level of hygienic operation

All covers and conveyors decking are stainless steel, and all motors, gearboxes and other drive components are outside the frame. The drive within the layering section is transmitted by belts rather than chains, leading to reduced maintenance costs. There is good access for cleaning through wide opening covers.

Complete sheet forming and cutting lines

Baker Perkins' lines handle a wide range of dough types. The range covers every application, from dedicated plants to flexible, multi-purpose lines. Lines have been designed for high output and hygiene, while minimizing costs in five main areas - weight control, ease of maintenance. The result is a line that minimizes the costs of labor, waste and downtime.

Full PLC control for fast start up and rapid product changeover

Changeovers are made quick and easy by recipe-driven adjustments through the PLC.