

Fondant & Fondant Crème Plant

Baker Perkins supplies well-proven, easy to use and hygienic systems for the continuous production of high quality fondant or fondant crème. These complete, automatic plants extend from raw ingredient handling to beater discharge or direct feed to a downstream process such as a ServoForm™ depositor.

Versatile range of high quality products

Individual deposited fondant crèmes can be produced in a range of colours, flavours and shapes, and can incorporate soft centre fillings. Product quality is improved through a consistent shape, and depositing brings the flexibility to make a variety of shapes, colours and flavours simultaneously. Base fondant can also be produced in bulk as an ingredient for bakers and confectioners.

Easy to operate and control for reduced costs

A PLC control system with a single operator touchscreen simplifies operation in order to maximise process control and operator efficiency. With the reduced amount of operator input required, workforce flexibility is increased and training costs reduced. This system can be integrated with a depositor control system. It can also be linked to a supervisory system for quality control, maintenance and troubleshooting purposes.

Easy to clean and maintain

Product contact parts are stainless steel and are accessible for easy cleaning.

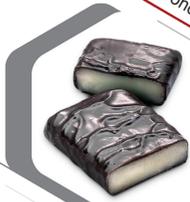


innovation centre

The development work required to launch a successful new product or improve an existing process can be carried out in the Baker Perkins Innovation Centre. 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.



Enrobed Fondant Bars



Enrobed Caramelised Fondants



Small Chocolate-Panned Toffee & Fondants



Enrobed Centre-Filled Fondant Crèmes



Base Fondant



Typical Installation Includes:



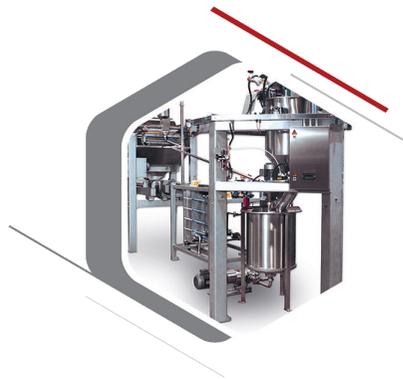
Autofeed



Fondant Crème Plant

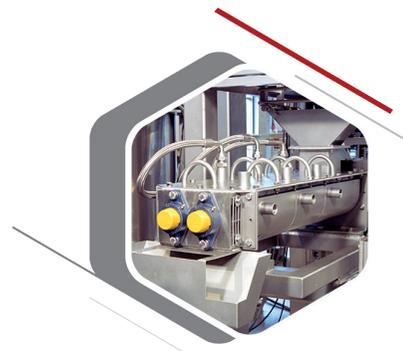
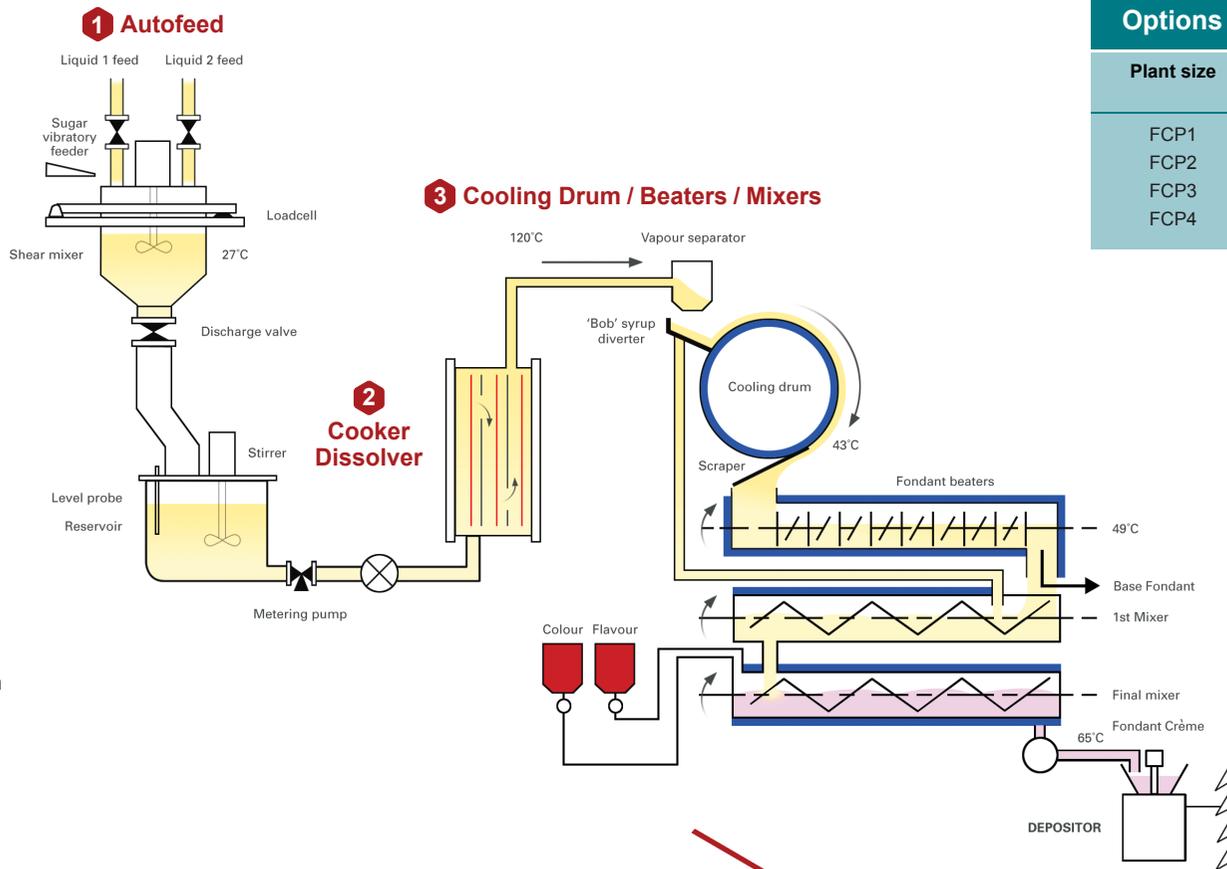


Depositor



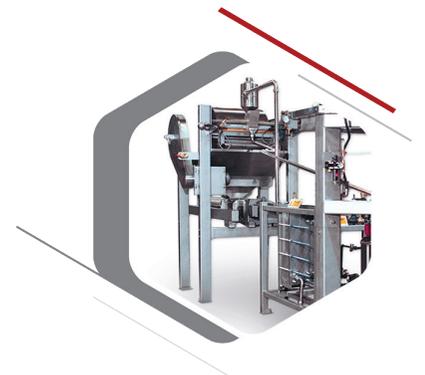
Autofeed: fully automatic ingredient weighing and mixing system

The Autofeed is a batch-continuous system for weighing and mixing sugar slurries. Each ingredient is individually weighed into a vessel mounted on load cells and then mixed. The batches of slurry are passed to a reservoir tank that provides a continuous feed to the cooker. Multiple recipes may be stored and recalled using the touchscreen HMI that also provides full process visualisation and batch reporting.



Fondant beating

Cooled syrup is vigorously agitated in a fondant beater which crystallises the sugar into a fine base fondant.



Precise temperature control ensures product quality and consistency

Slurry from the Autofeed reservoir tank is dissolved and cooked in a plate heat exchanger. A vapour separator removes the moisture before the syrup is fed onto a rotating cooling drum in a thin, uniform film.

Options		
Plant size	Fondant output (kg/hr)	Fondant crème output (kg/hr)
FCP1	400	570
FCP2	820	1155
FCP3	1170	1650
FCP4	1600	1900

Fondant crème production

Bob syrup passes through the vapour separator and into a diverter arrangement. Approximately one-third of the syrup by-passes the cooling drum; the remainder is processed as fondant through the drum and fondant beater to produce a white fondant with fine crystals. From the beater outlet fondant falls into a crème mixer where the hot bob syrup is added. Adding the extra bob syrup produces a liquid confectionery crème with fine crystals, which can be deposited. Colours, flavours, acid and frappé can be added in the crème mixing tube.