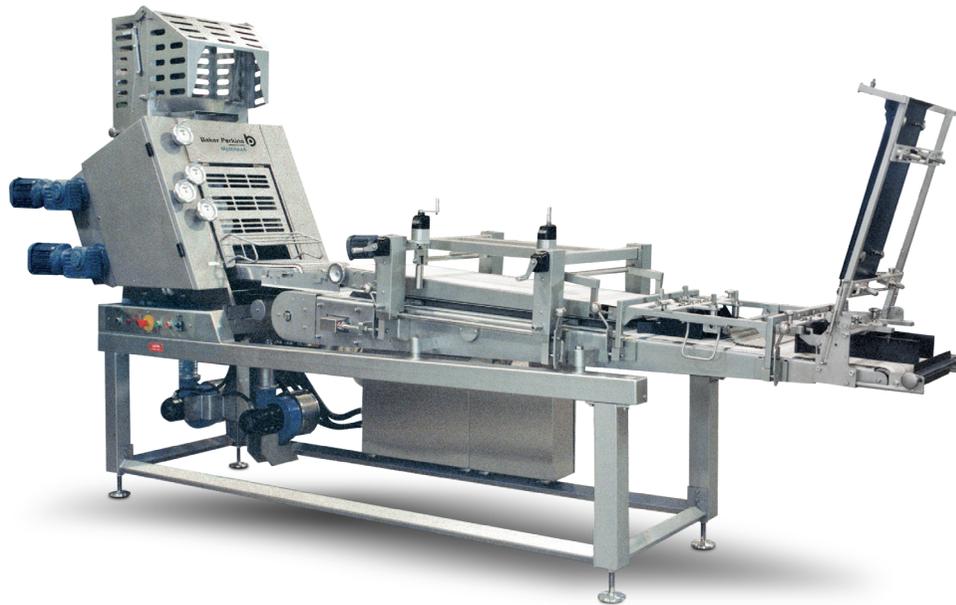


Multitex4™ Moulder

The Multitex4™ Moulder combines gentle dough handling with high efficiency panning for consistent quality and low production costs. Hygienic operation and rapid repeatable changeovers contribute to exceptionally high operational efficiency and very few stoppages while dough structure is optimised to enable ingredient costs to be reduced or loaf quality improved. A seeding attachment to fully coat dough pieces adds versatility.



Reduced ingredient costs and less downtime

Gentle sheeting and moulding enables dough quality to be maintained while reducing the use of costly ingredients such as yeast and improvers. Careful design means that there is little dough build up caused by sticking or smearing. Switching between different products can be done in seconds with no start-up waste or lengthy set up.

Immediate and measurable improvement in consistency

Dough is subjected to controlled, even tension during sheeting and moulding, so it proves evenly and fills the pan well to give an attractive appearance and good crumb structure. Slice resilience is high and the sidewalls are straight, making it ideal for premium and sandwich breads.

Hygienic design

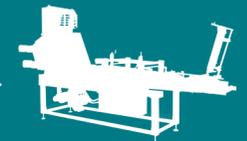
Hygiene is emphasised by design features that prevent dough build up and avoid sticking and smearing. Cleaning is quick and easy due to the use of hygienically designed components, an open construction for access, and hygienic materials selected to avoid product build up.

Typical Installation Includes:

Mixing /
Dividing



Rounding /
First Proving



Multitex4™ Moulder

lifetime
support

Baker Perkins supports every piece of equipment throughout its life, with a comprehensive programme of parts, service, upgrades and rebuilds. Parts are available around the clock, while our team of service engineers can assist with both repairs and routine maintenance. Existing equipment may be rebuilt to extend service life and/or upgraded to improve performance.

Pan/Tin Bread



Swirled Bread



Sandwich Bread



Hearth Bread



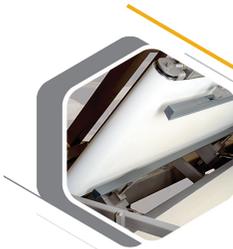
Brioche





Self-cleaning, close-coupled sheeting rolls

Provide progressive thickness reduction for gentle sheeting and more coils for improved loaf quality. Speed and gap of roll pairs are adjustable for optimum sheeting performance, and the last three roll sets are spring loaded to allow doubles to pass. No scrapers are required, which prevents sheeting roll wear and dough build up.



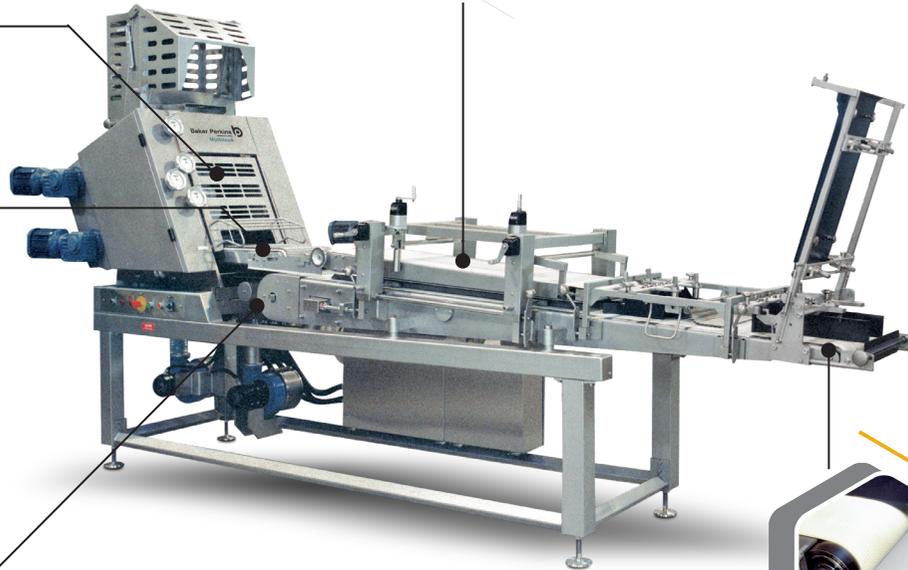
Overhead moulding board ensures accurate positioning in pan

Dough pieces are centralised from sheeting head to panner. The driven belt provides excellent moulding action and minimises dough sticking/smearing. Side guides are tapered to fold the ends of dough pieces, preserving cell structure and avoiding holes.



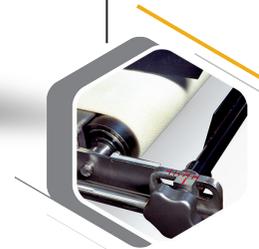
Separate coiling conveyor reduces swirling and holes

Coated driven stripping roller ensures reliable transfer from sheeting rolls. Dough sheet is closely controlled for tight coiling.



Moulder bed optimised for consistent panning

Dough pieces are kept central for accurate 4-piecing and panning, while the belt is clear of obstacles that might cause edge fraying. The rigid board is kept parallel at all times, ensuring that dough pieces are moulded into cylinders of consistent shape and size, with minimum dough damage and holes. The main belt can be changed in less than 15 minutes without the need for belt joining.



Easy to set up panning for even sizing

Identical size and trajectory of each dough piece ensure perfect alignment in the pan. Even sizing of the pieces promotes good pan fill for a consistent loaf shape and panning efficiency is unaffected by small variations in dough properties. Twin panning attachments are quickly interchanged or replaced for additional products and/or rapid changeover.



Seeding and swirling

Powder and/or seed sprinklers may be fitted prior to coiling/moulding to allow the production of swirled and/or fully-enrobed seeded loaves. The moulding process consolidates the filling/seed into the dough for a consistent appearance and to avoid waste. The capability to produce a full range of standard loaves is retained.

Performance

- **Throughput:** Up to 6,000 pieces per hour (weight dependent)
- **Weight range:** 200 - 2,100g
- **Approx:** 4+ coils on 900g pieces

Hygiene Features

- Materials of construction are stainless steel and hygienic plastics
- Open construction with easy access for cleaning
- Continuous welding wherever possible
- Outboard / direct drives
- Components are graduated for repeatable set up
- Very fast belt changes
- Only one interlocked catch tray is needed
- Side guides lift with moulding board to fully expose the belt for easy cleaning
- Quick-release latches reduce cleaning times

Options

- Smart infeed conveyor to re-pitch dough pieces for high throughput rates
- Additional quick release processing attachments for further products (e.g 6-piecing)
- Connection to bakery's central process air system or independent fan