

Flour-Free Dough Resting System

Standard proving arrangements and intermediate conveyors can be replaced by a special purpose flour-free resting system that uses a variety of techniques to ensure the dough pieces are fully rested, yet transfer cleanly from the divider to the moulder.

Reduced operational, cleaning and maintenance costs

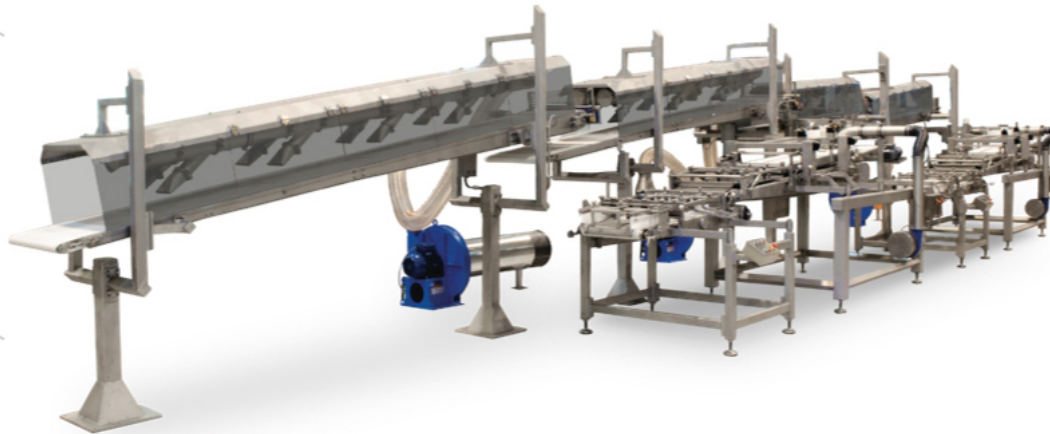
Being able to sheet and mould without the use of any dusting flour eliminates a significant health hazard and reduces operational, cleaning and maintenance costs. Designing the process without the need for flour has created a system that is free from build-ups, sticking or smearing which extends cleaning intervals and reduces cleaning time.

Exact specification for all dough types

Baker Perkins' flour-free systems use multi-stage conveyors with transfers, belt materials and air systems carefully selected to suit the resting time, dough properties and ambient conditions. Our experience enables us to specify systems that balance all parameters to ensure that the dough pieces arrive at the moulders in perfect condition to produce high quality, consistent loaves.

Precision resting times for optimal dough conditioning

The size of the system is determined by the resting time required. Careful consideration has to be given to the design to ensure that the dough pieces do not have time to stick to the dough-handling elements. Adhesion is influenced by the dough properties (softness and stickiness) and ambient conditions – particularly bakery temperature and humidity – all of which are also considered.



Pan/Tin Bread



Rye Bread



Multigrain Wholemeal Bread



Hearth Bread



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.

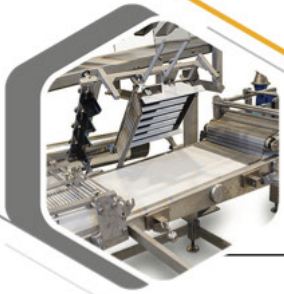
Typical Installation Includes:

Mixing /
Dividing /
Rounding



Baking

Resting & Proving



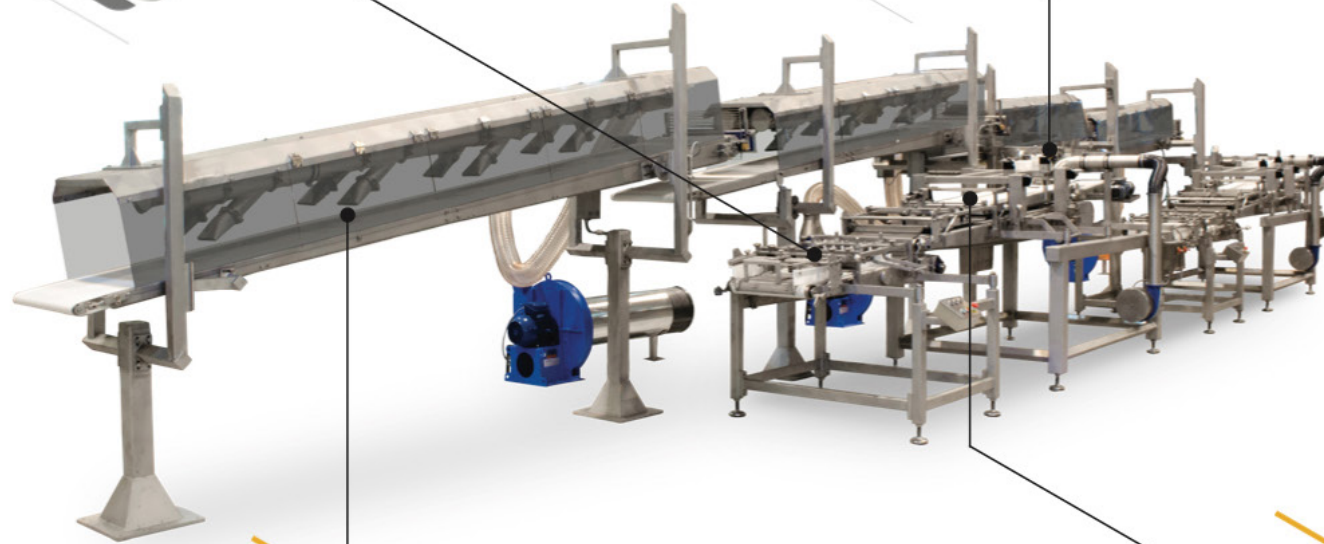
Specially designed conveyors

The conveyor system is designed to ensure that the dough balls cannot stick to the transportation surfaces.



Moisture control throughout transfer

At each transfer point, the dough balls are rotated through 180 degrees to control the moisture migration through the dough.



Air flow through specially designed pipework and nozzles

Ensures a concentrated air flow is passed over the complete surface of every dough ball. The air flow is carefully controlled to avoid drying in the dough ball surface, which would cause poor cell structure in the final bread product.



Process benefit of flour-free operation

Having the dough surface free of any dusting flour means consolidation of the dough piece under the moulding board is improved, leading to a more even texture with fewer holes and less evident swirling.

Features & Options

- Individual variable speed control of conveyors, controlled from Moulder system panel
- Stainless steel bodies and supports to floor
- Cantilever design for quick belt changes
- Turn-over device at delivery end of conveyor to ensure complete dough turnover without interrupting dough pitching
- Polycarbonate tunnel over full length of each conveyor in hinged sections to concentrate air flow
- Variable speed controlled air blower fans
- Acoustic silencer for each air blower fan
- Servo controlled dough reject conveyors
- Mounted prior to the moulder infeed conveyor, the reject conveyors feature photocell monitoring to determine the presence of double dough pieces. A reject chute then diverts the rejected dough ball to customer's bin