

TruClean™ Wirecut

The TruClean™ Wirecut brings improved automation and flexibility to the production of wirecut cookies and bars. Best-in-class weight control is achieved through die and filler block technology unique to Baker Perkins wirecuts. Adhering to Baker Perkins' TruClean™ standard, the Wirecut has been designed in accordance with the latest industry guidelines on sanitation to reduce cross-contact risk and cleaning times.



Unique dual servo system with low operating and upgrading costs

Fast changeovers, low-waste and minimal giveaway along with easier cleaning reduces operating costs; open access, fewer moving parts and easy removal of components means maintenance cost are also reduced. The traditional mechanical system, with many manual adjustments, has been replaced by a unique dual servo system with minimal parts.

Servo driven for precise, one-touch recipe control

A patented two-axis servo system provides infinite variability to the cutting and return paths, enabling optimum cutting performance at high speeds or on difficult dough. Tailored profiles can be created for each individual product and loaded. Tailored profiles can be created for each individual product and loaded at the touch of a button. Intuitive touch-screen controls provide full process visualization, historical trending, alarm history and recipe management.

Designed for hygiene and simple maintenance

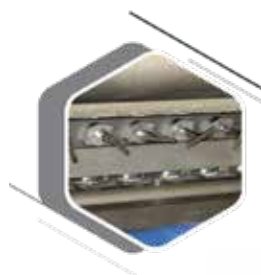
The TruClean™ Wirecut offers outstanding weight accuracy. The filler block ensures consistent product weight control across the band, with less giveaway and less waste. The clamshell head allows rapid, tool-free removal of the filler block and die assembly for cleaning and fast product changeover.

Typical Installation Includes:



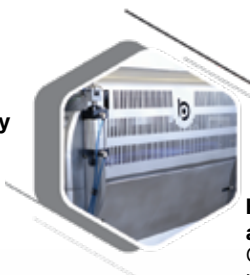
innovation center

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.



TruWeight™ assisted weight control ensures consistent product accuracy across band

Weight variations across the band are compensated by individually adjusting the output from each die cup using a patent-pending assisted weight control system. Less giveaway and waste lead directly to increase profit.



Hygienic guards minimize debris accumulation

Guards have been eliminated wherever possible; the remaining guards are perforated to provide visibility without creating debris traps. Safety interlocks are RFID rather than mechanical. Covers open wide and are easily removed for cleaning and maintenance. The ability to make on-the-run adjustments is aided by good visibility of the product area throughout.

Simple maintenance and changeover

The pneumatically operated clamshell head enables rapid removal of die and filler block from either side, for easy cleaning and quick changeover with no tools required.

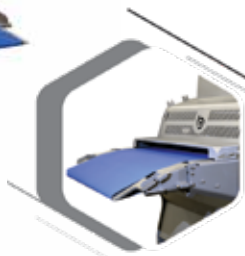


Feed rolls with fixed gap help achieve best-in-class weight control

An inverted hopper eliminates bridging to maintain even weight control across the band. The hopper is removable for easy cleaning and access to the rolls. Static plates provide accurate seating for the filler block to eliminate leakage from the hopper. They are easily removed for cleaning, and protect the bearings from contamination.

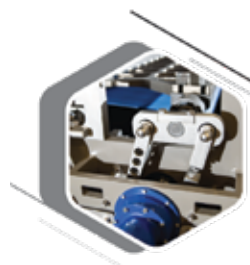
Patented servo-driven wirecut mechanism provides flexibility

A two-axis servo mechanism provides full control of the horizontal and vertical movement of the wireframe. The path is infinitely variable and specific settings for each product can be stored and easily recalled from the touchscreen HMI. The wireframe can be moved to a "park" position to improve access for wire change.



Band raise enhances product placement accuracy

A servo-driven dynamic band raise mechanism enhances placement accuracy and reduces damage and alignment problems, especially with high speed running or difficult dough.



Hygienic design and durable build

The base is a fully welded construction with continuous sanitary welds, sitting on hygienic adjustable feet that have no exposed threads. High floor clearance provides easy access for cleaning underneath. Direct drives eliminate hygiene and maintenance problems with belts, chains or guards where debris could collect.

Specifications

Machine widths:	800mm, 1000mm 1200mm, 1500mm
Output:	Up to 300 cuts per minute (product depending)
Product size range:	Up to 121mm
Feed roll diameter:	265mm, 312mm
Feed roll gap:	8mm, 10mm or 12mm (product dependent)

Options

- TruWeight™ assisted weight control system
 - manual adjustment (machine stopped)
 - electronic adjustment (machine running)
- 316 stainless steel construction for use with aggressive cleaning chemicals
- Servo-driven dynamic band raise for improved product registration
- Internal belt circuit or over oven band configurations are available
- Wirecut head carts
- Die carts

Encapsulated Module



Filled cookies and bars can be produced on a standard wirecut machine using an optional encapsulation module. Baker Perkins' encapsulation system can be fitted to any wirecut to convert the machine to one that can do both standard and encapsulated cookies and bars. Fillings can include any ingredients which are low enough in viscosity, including chocolate, caramel, cream, peanut butter or jam.