

Continuous innovations

THE DUTCH KAAK GROUP HAS INAUGURATED ITS NEW TECHNOLOGY CENTER IN 'S-HERTOGENBOSCH. CUSTOMERS CAN NOW TEST COMPLETE MAKE-UP LINES, DOUGH DIVIDERS, OVENS AND OTHER EQUIPMENT SUCH AS THE MCS PIZZA PRESS IN THE TRIAL BAKERY



++ figure 1

++ figure 1
Jan Kaak, CEO of the Kaak Group, opened the new technology center together with the directors from the other corporate companies

++ figure 2
The dough pieces are moved to the sheeting station via the dough hopper

++ figure 3
They are transported for further processing in eight rows

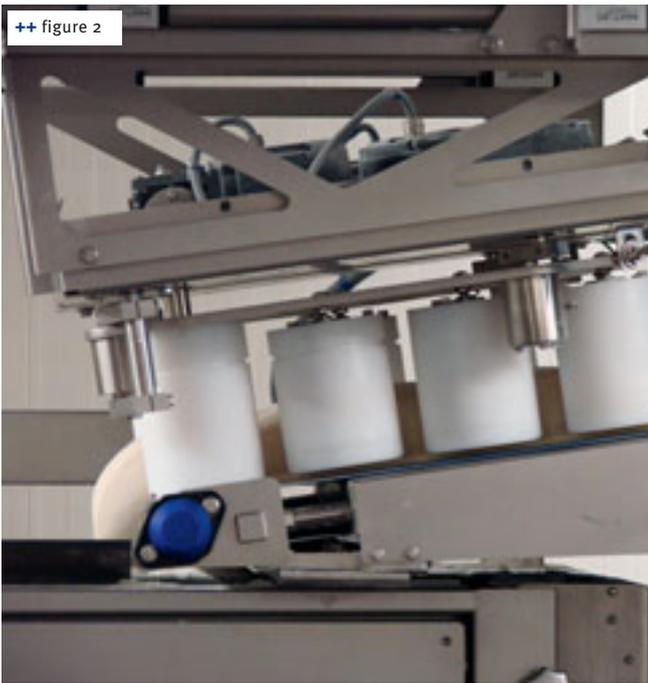
+ The new Technology Center of the Kaak Group in 's-Hertogenbosch, the Netherlands, has a floor space of 500 sqm. It was officially inaugurated at the end of July by Jan Kaak, CEO of the Kaak Group, together with the managing directors of the other companies belonging to the Group (Benier, DrieM, Daub, MCS, Lhotelliert R2A, KSW, Multi-parts). The air-conditioned trial bakery features a complete dough make-up line by Benier, the d'Artagnan line by DrieM as well as proofers and an oven by Daub. There are also cooling and freezing plants to ensure proper dough preparation. All lines and equipment are available to the customers of the Kaak Group for testing raw materials, new concepts and recipes. An expert team is also ready to develop new products or variations of existing products together with the customers. During the opening, Kaak personnel demonstrated the production of baguettes (punched out with round edges) and ciabatta (dough

temperature 24 °C, 90 minutes dough rest, 20 minutes final proof) on the d'Artagnan line.

This line specializes in the processing of bread and roll dough. It can handle very soft dough with a hydration of up to 80% (depending on the quality of the flour) and a batch proofing time of up to 135 minutes. This allows control of the pore size and pattern in the baked goods.

Functional principle

After batch proofing is complete, the dough is fed into the line via a dough hopper. Two star shaped rollers place dough chunks, measuring about 1 m in length, onto a conveying belt dusted with flour. An additional flour duster applies a light flour layer from above onto the overlapping dough chunks. A sheeting unit with three pairs of rollers, arranged on top of each other, produces a uniform dough sheet. The next stations, depending on the product or the customer's request, are multi-rollers, cross rollers and/or gauging stations. The en-



tire line is easy to clean and to maintain. Blades and guillotine parts can be removed laterally from the machine. The entire line has an open design. All drives are directly driven and frequency controlled.

Production of hard rolls

The company also reported that there is now an additional module available for their dough sheeting line d'Artagnan by DrieM for the production of hard rolls. This module can be integrated into the line. According to the company, the hourly performance produces

about 18,000 hard rolls. This line is also capable of producing baguettes, ciabatta and multi-grain rolls. The long-moulding device can handle different dough pieces with a weight of between 30 and 120 grams while providing for the necessary tension in the dough. "The latest feature is the downstream hard roll module for cross and longitudinal cutting", explains Manager Henk Hoppenbrouwers (DrieM). The traveling module is installed at the end of the line where it cuts the dough. Subsequently, the dough pieces fall upside down onto the proofing board. +++



++ figure 4
Punching of round-edged baguettes

++ figure 5
Pick up of the dough pieces

