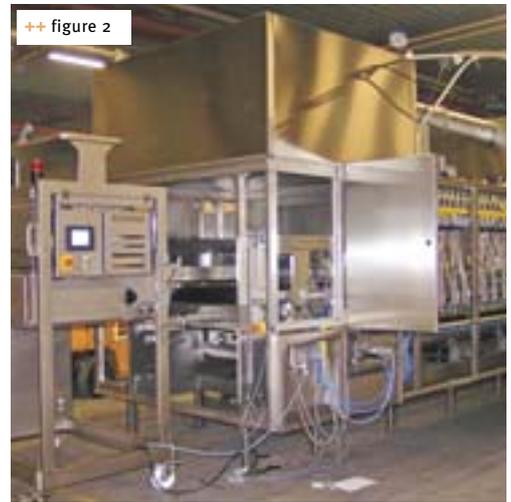


Global favorites

WAFERS ARE REAL GLOBAL PRODUCTS THAT COME IN INFINITE VARIATIONS WITH DUTCH SYRUP WAFERS GAINING INCREASING POPULARITY



++ figure 1



++ figure 2

++ Dutch machine manufacturer Vanderpol Baking Systems, Bunschoten, is really busy these days. Plants for the production of these typical Dutch syrup wafers are in high demand worldwide. Just recently, six lines were delivered to the US, although these are used for making pancakes and not syrup wafers. Two other lines are ready for Russia, with others to follow. The Far East is also among the areas where Dutch wafers have found new sales channels. All lines have a dosing unit in common, built by sister company Tromp which is used to deposit the firm cookie dough needed for wafer making onto specially treated forming plates made from steel. Within a fraction of a second, a second forming plate is lowered from above and fastened to the bottom plate. The small gap between the plates defines the thickness of the wafer. Both plate belts are moved by the same drive thus ensuring perfect synchronization. The wafers are baked in a directly fired oven at 200°C for 60 seconds. After that, they move onto a transport belt to the

VANDERPOL Baking Systems, Bunschoten, the Netherlands

The Dutch company is producing a broad range of wafer lines on which all different kinds of wafers can be made, from soft Belgian wafers to the Dutch syrup wafer described in the text. Furthermore, the company manufactures tunnel ovens for bread and fine bakery wares as well as handling and transport systems.

The company is owned by the van Heukelum Family and Tromp Bakery Equipment, Gorichem. Tromp Bakery Equipment produces machines for dough handling such as depositing machines, pizza lines, laminators and bread equipment. Both companies cooperate closely in the field of turn key systems. +++

die-cutting station where the desired shape is punched out followed by separation of the wafer surfaces by a horizontal cutter. Dough “remnants” are collected and either ground or suspended in a slurry and re-introduced back to the dough. Die-cutting of the wafers has the advantage of ensuring that the shape of the wafer in the final pack is absolutely uniform. In addition to that, the range of possible shapes is broad spanning from round and oval to heart-shaped. Exchanging the respective tools takes only 15 minutes.

After the wafers have been punched out, the wafers whilst still warm are cut horizontally on a cutting belt. In reality however, there is hardly any need generally for cutting since due to the high baking temperature, an air bubble develops inside the wafer which separates both sides from each other.

The upper part is removed by vacuum, the filling placed on the bottom part and the top replaced again. After centering and pressing, syrup, honey, chocolate, fruit or nut fillings will keep both wafer sheets together. The filling also makes the wafer crunchy on the outside and slightly soft and chewy inside. Photoelectric cells ensure that the filling is only applied when there is a wafer ready to take it. Latest figures from the Netherlands show that it is not just the sweet wafers that have their fans, but by using a savory cheese filling, the wafers are turned into a delicious snack.

Brushes are used to clean the baking plates which return without adhesions and crumbs to the dosing station. Once a week, infra-red units are used to burn very small tenacious residues off the plates.

The working width of the lines is between 800 mm and 1,300 mm. For wafers with a 50 mm diameter, an hourly performance of 17,000 to 30,000 pieces is achieved. +++

++ figure 1

Steel brushes are used for cleaning the baking plates

++ figure 2

Vanderpol Dutch wafer system with a capacity of 17,000–30,000 pieces per hour



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