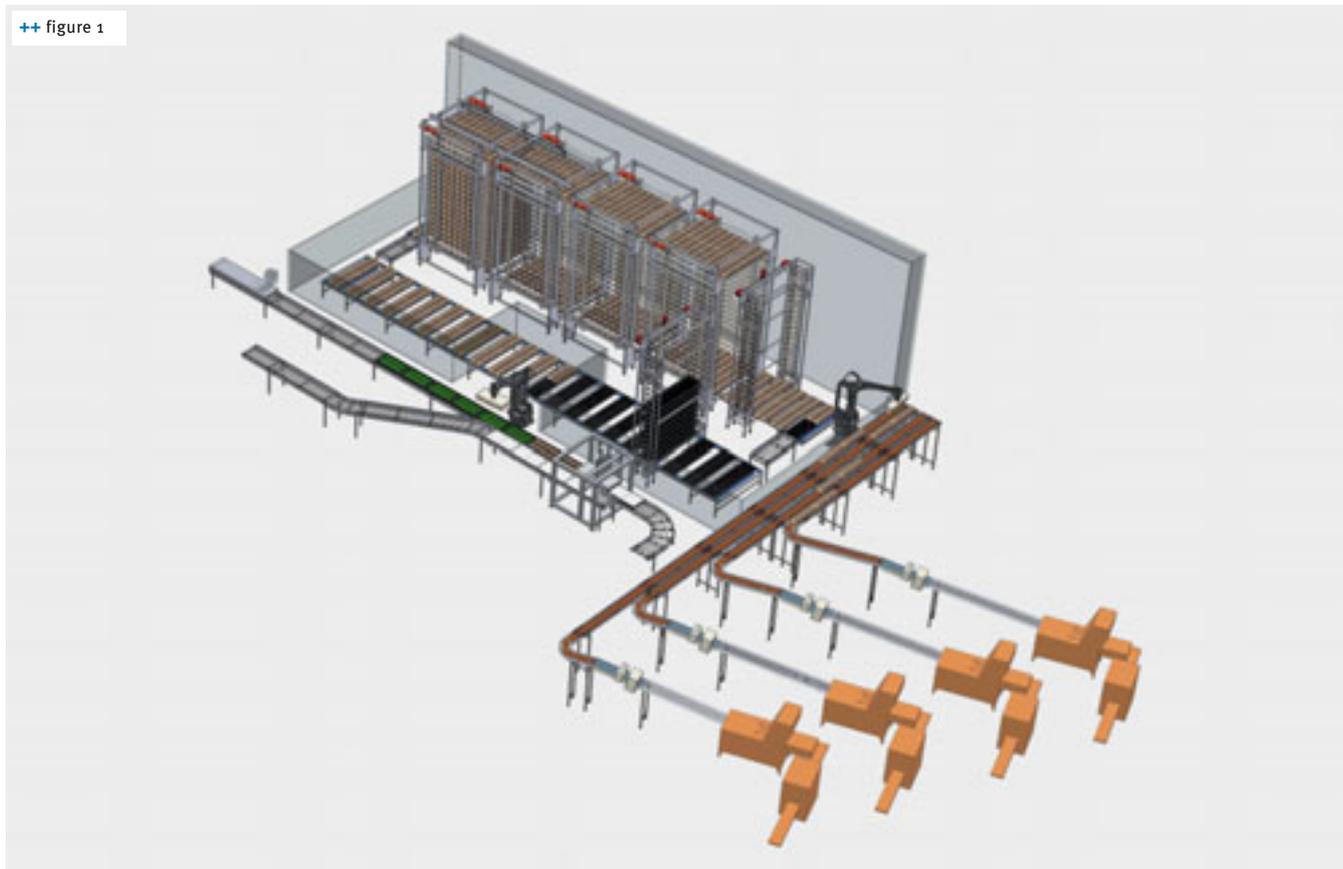


A new way of product cooling

HIGH OUTPUT LINES FOR THE PRODUCTION OF TOAST AND OTHER TYPES OF PAN BREAD WITH CAPACITIES OF MORE THAN 8,000 LOAVES PER HOUR ARE THE TARGET OF THE PATENTED CAPRACK COOLING SYSTEM FROM THE CAPWAY SYSTEMS BV COMPANY, BASED IN HOUTEN, THE NETHERLANDS

++ figure 1



++ figure 1

The system combines cooling with depanning, buffering and slicer feed

+ The CapRack has been developed and designed by Capway Systems with a “system approach” in mind. This is illustrated by combining the cooling function with depanning, buffering and slicer feed into one compact unit. The result is a comprehensive system that takes care of the bread from the oven to the slicers. Four of these complete rack based cooling systems are already up and running. Another one is now being installed.

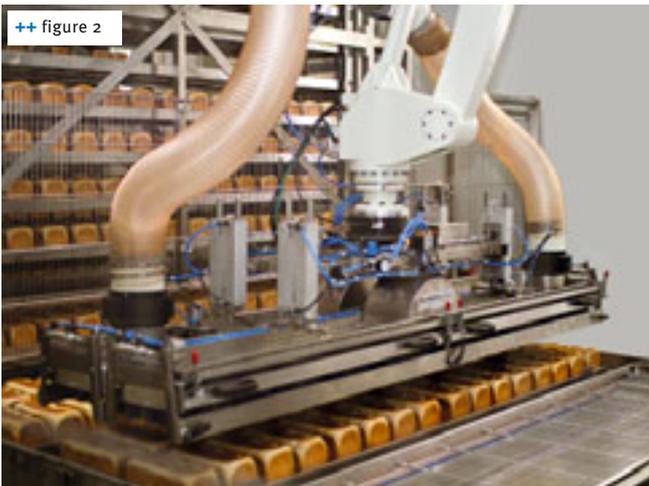
The depanner places the hot bread directly onto a large rack. This rack is the ‘vehicle’ that takes care of the transportation of the bread through the cooling system. The racks with a width of up to 4 m approx. guarantee a low speed throughout the whole system. They have a very open structure, very similar to the well known Capway belt. This execution allows an optimal flow of air through the racks which can be in contact with the bread. The racks, developed by Capway Pan BV, are made of stainless steel and leave no marking on the bread during the cooling process. Due to the open structure of the racks, hot air can flow freely from the bread and cooling air can easily reach the bread. The cooling process is therefore

the same for all parts of the product which results in an even and constant product quality.

By using more than one elevator type block, it is also possible to integrate “multi zone cooling”. The first section can be an ambient cooler, while the next section/sections is/are acclimatized to achieve the right slicing and packing temperature, always keeping the weight of the bread in mind.

After the products are placed on the racks, they will not move or be moved throughout the complete cooling cycle, including buffering. Also, the surface on which the bread items are placed will not move, eliminating any possibility of friction between the surface and the products. Furthermore, the bread does not have to pass any transfers between conveyors. The result is a minimizing of crumbs and damage to the surface of the bread. The absence of crumbs also has the advantage of improved hygiene standards (an increasingly important demand from retailers) and minimizing cleaning costs.

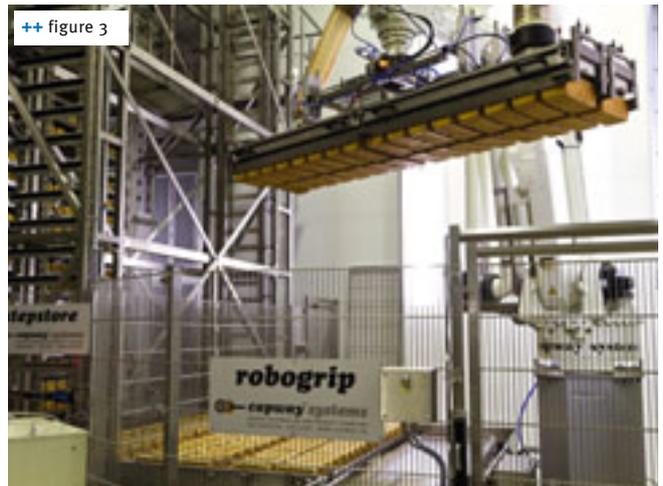
Furthermore, the CapRack Cooling System does not require any lubrication. This eliminates another source of pollution in the cooling system. Cleaning the racks is a simple task.



++ figure 2

© Capway

++ figure 2
A depanner places the hot loafs onto the large cooling racks



++ figure 3

© Capway

++ figure 3
Bread from the CapRack cooler on its way to slicer feed

They can be taken out of the system very easily to be cleaned elsewhere. This can even be done during operation when the racks can be taken out and replaced by new clean racks. In this way, cleaning of the transport medium of the bread for cooling will no longer require any down time.

Buffer function

High output lines feed a number of slicing/packaging machines. Experience has shown that the running of the slicing

& packaging department requires a smooth buffer function after the products have been cooled. The accumulation of loaves for a reasonable amount of time to smooth over any hiccups in the slicing and/or packaging can easily be integrated into the patented Cooling System. A buffer period of 10–20 minutes is regarded as sufficient by most industrial bakeries operating at high output.

It is also possible to have the buffer function on the “First in-First out” principle. +++

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