

Individual dough band production

KÖNIG LAMINIERTECHNIK GMBH, DINKELSBÜHL-WALDECK, GERMANY, RECENTLY INTRODUCED ITS LAMINATING PLANT MENES 1.0



+ The modular designed laminating plant is intended for large craft and industrial bakeries which are able to invest into a machine with an hourly capacity of up to 5 tons of dough.

The modularity of Menes 1.0 and the large variety of tools and devices available for cutting, pumping, filling, pushing, rounding, moulding, coiling up, folding, decorating, sprinkling, depositing etc. are the characteristic features of the laminating plant Menes 1.0.

Depending on the different features, the plant can be employed for the production of various products.

+ Menes PD 1.0

Line for Danish pastry and puff pastry

+ Menes B 1.0

Line for ciabatta, round and square rolls, baguettes, sandwich bread and loaves

+ Menes T 1.0

Line for thin dough (e.g. Baklava)

+ Menes C 1.0

Line for croissants

+ Menes P 1.0

Line for pizza

+ Menes F 1.0

Line for flat bread (e.g. Turkish Pide)

The TwinSat principle

With the TwinSat development, König was able to implement a system which is decisive progress in laminating technology, according to the company. The difference to the common satellite technology with a cylindrical roller is that

Comparison of systems

	Classical line for bread and rolls with volumetric dough divider	Laminating plant with TwinSat system	
Hydration	≤ 65%	≤ 85%	The more water, the fresher the product
Batch proofing time	15–20 minutes	≤180 minutes	The longer the better for the flavor
Dough structure	Most of it will be destroyed during the dividing process	Retained almost completely with the TwinSat system	The better the gas binding capacity, the higher the water binding capacity and the higher the aroma binding capacity
Preciseness of weight	± 2 %	± 5 %	Here the volumetric dough divider has its advantages



++ figure 4



++ figure 5

the double satellite head reduces the mechanical stress on the dough to a minimum and prevents the development of tension inside the dough as much as possible. The TwinSat system operates with two satellites arranged on top of each other. The roller heads allow the production of dough which is almost without any tension. Dough for e.g. flat bread can be cut, shaped and processed without any resting time right after sheeting.

Only one person is required for the operation of the entire plant. The control is visualized on a large touch panel screen. Depending on product and weight, the hourly capacity is be-

tween 500 kg and 5 tons of dough. The dough band can be sheeted to a thickness of only 0.3 mm. According to the company, the plant is almost maintenance-free because it is equipped with direct drives and the belts are automatically tightened.

Up until now, König has delivered two plants of this kind. One is in operation in a bakery named Dat Bakhus Heinz Bräuer & Co. KG, in Hamburg, Germany and another Menes will soon be put into operation in ISTANBUL at HALK EKMEK FABRIKALARI A.S. Ankara, Turkey.

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++ figure 1

This plant can very gently process dough with a hydration of up to 85%

++ figure 2

The bubbles formed during proofing will be retained in the dough sheet

++ figure 3

The equipment is designed for easy accessibility. Added to this, the plant has a connection to remove flour dust by suction

++ figure 4

One specialty of the plant is the cutting frequency of the guillotine: up to 300 strokes per minute (traveling) are possible

++ figure 5

The flat breads are immediately loaded into the oven after make-up. No final proofing is required because the equipment handles the dough very carefully so that the gas bubbles remain intact

DIOSNA Bakery Systems



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