

# Precise coiling

FRITSCH SHOWED THE CSV VACUUM COILER AT THE IBA. THE COILER USES VACUUM TECHNOLOGY TO HOLD THE DOUGH PIECES FIRMLY, THUS ACHIEVING THE PRECISE COILING OF CROISSANTS AND OTHER PRODUCTS IRRESPECTIVE OF THE SURFACE AREA OF THE DOUGH AND TYPE OF FILLING. THE SYSTEM IS ALREADY IN USE IN A SERIES OF LARGE PLANTS



++ figure 1  
The CSV vacuum-based coiling system

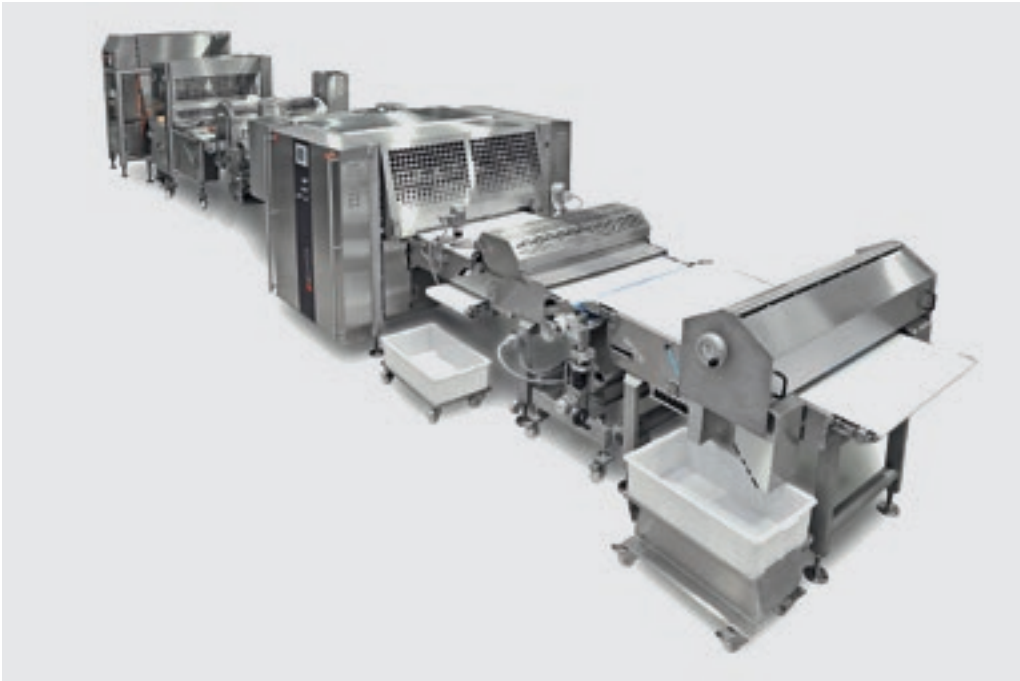
**+** FRITSCH MULTICOIL is the name of the plant of the Fritsch GmbH, Markt Einersheim, Germany, that can be used to manufacture all coiled products made from puff pastry, Danish pastry and yeast doughs, both unfilled and filled. This includes micro-, mini-, midi- and maxi-croissants with sweet or savory fillings, cornetti, Spanish buffalo horns, yeast dough croissants, Bamberg croissants, Swiss croissants, bent-closed croissants, pretzel sticks or whole grain sticks. The dough piece weights range from less than 10 g to more than 150 g per item. Output capacity extends from 4,000 to approx. 20,000 items per hour, depending on the product. Even an hourly output performance of 25,000 items is possible with micro-croissants.

## Construction

The CSTR turning and punching unit is the core of the plant. This module stamps the required shapes from the dough sheet and positions the dough triangles accurately.

Next the dough pieces travel through the longitudinal sheeting system. Here the triangles are given their final height so they can then be filled if required. There is an option here to use a single-point filling device or the even more efficient MULTIFILLERS. Both systems use co-moving filler guns that enable precise dispensing. The dough pieces then arrive at the CSV vacuum coiler, which is suitable for a wide variety of coiling tasks and for filled as well as unfilled products. Special products such as pretzel sticks are coiled using a continuous coiling system instead of the CSV.

The vacuum coiler uses vacuum to hold the dough pieces in place from below to ensure the dough piece is tucked in securely every time. Since no pressure roller of any kind is needed, this method is particularly gentle and can be used flexibly for a very wide variety of product shapes. The vacuum technique to hold the dough pieces in place makes the coiling process independent of the texture of the dough surface (flour, moisture), thus contributing considerable to



++ figure 2  
The Fritsch Multicoil plant

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process reliability. A coiling mat is used for the actual coiling process. If necessary the plant can be expanded by adding a final positioning unit or a bending device. As with all designs, Fritsch had taken care to ensure the plant is easy to clean. All bearings and motors are located outside

the food path, and are also encapsulated or clad. Cleaning is simplified by smooth surfaces, protective guards that open wide, readily accessible mounting frames supports made from circular tube. The coiling system also has “wash-down capability”. +++

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