

# Accuracy

WITH A ROTARY MANDREL SEEDER PERFECT SEED PLACEMENT, INCREDIBLE ADHESION AND INCREASED PRODUCTIVITY CAN BE ACHIEVED



++ figure 1

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The same preciseness is applied when topping breads with oat flakes

✚ To apply seeds precisely on the dough piece at high speed is an art. But to use no more materials than absolutely necessary is a skill. It is only the so-called rotary mandrel seeder that will be able to manage such a task.

Fast food fans from all over the world still hang on to the fairy tale that one Hamburger bun has to carry a precisely defined amount of sesame seeds. This fairy tale is based on the fact that the buns have – always and without any exception – been sprinkled in an extremely uniform way. This is made possible by so-called rotary mandrel seeders such as the Smart Seeds by Burford. The company's headquarters are in Maysville, a small town in the central south of the US.

The secret behind this process of perfect topping coverage is based on two factors. Firstly

there is a rotating drum inside a mandrel which reaches over the entire width of the transport belt. The drum is notched for transportation of a defined amount of seeds. Plastic collars are used for adjusting the pattern where seeds may fall off from the drum onto the baked goods. The amount discharged during each turn is defined by the drum's speed. There is an appropriate type of drum available for each product and each type of mould or tray. The mandrel can be easily exchanged. Secondly, a laser sensor scanning the beginning and end of the product row traveling under the seeder activates a coupling brake which starts and ends the topping process. The products can be either Hamburger buns in specially moulded pans or groups of bread loaves.

An electronic control makes sure that seed drum and laser sensor operate with perfect

## Burford Corp. – Maysville, Oklahoma, USA

The family of Fred Springer, President of the American Burford Corporation, belongs to the old-established families in Maysville. The first Burfords came to Oklahoma in 1895. That was the time when one could shake hands on a deal and the customers were located within one day's reach. Since 1961, the Burford family has specialized in offering bagging, sealing, closing and

printing solutions. The Smart Seeder was initially developed for the US-American baking industry for precise coverage of Hamburger buns and breads with all kinds of seeds in high-performance mode. With the expansion of the fast food chains, Hamburger buns were spread all over the world and with them the required topping machines. +++



++ figure 2



++ figure 3

coordination. However, before the dough pieces are recognized by the sensor, they travel through a water mist system which gently moistens the surface of buns and breads. This results in the formation of a fine adhesive which is capable of holding even the smallest seed firmly. Of course the system can also be used for toppings other than sesame seeds on Hamburger buns. The range of seeds and other toppings includes sesame and poppy seeds, sunflower seeds and oats. Even corn flour can be perfectly applied. According to Burford com-

pared to other seeders which apply the seeds as a curtain onto the products, with this system 20-40% of seeds savings can be achieved. It is no longer necessary to collect, clean and re-use seeds that have missed the product and fallen onto the mould or tray. No seeds will be left on the trays or even found on the oven walls where they would burn and are difficult to remove due to their high fat content. The hopper for the seeder will accommodate up to 50 pounds of seeds. An automatic seed filling system and/or low level alarm are optional extras. +++

**++ figure 2**  
No seed wasted. Even the smallest sesame seeds will be placed on the dough piece and not next to it. This saves seeds and keeps moulds and trays clean

**++ figure 3**  
The Smart Seeder by Burford Corp. offers accurate topping coverage of baked goods

Daub brings new technology into traditional bakeries. As a leading manufacturer we supply solutions to quality-conscious customers around the world. Our extensive experience has resulted in a range of machines that deliver an optimal blend of product quality, flexibility and cost effectiveness.

# Taste of Excellence

The ROBOCUT<sup>2</sup> is a compact hydraulic dough divider suitable for all fermented products from 200-1100 gr. It complies with the highest standards for hygiene and safety. Ample choice of round and square models, automatic or electronic.

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