

Straight line

DOJATEC SONDERMASCHINENBAU GMBH HAS INTRODUCED A NEW DONUT COATING PLANT WITH AN HOURLY PERFORMANCE OF 6,000 DONUTS



Glazing or coating large numbers of donuts with chocolate, while keeping the horizontal line around the donut's "equator", is not easy. There are high performance plants with hourly capacities of 10,000 pieces which could do it, but in general, the chocolate is subsequently slightly melted again to make the surface marbling disappear. This process requires a fine adjustment of equipment and raw materials. The new plant introduced by Dojatec, an engineering specialist from Dusslingen, near Stuttgart, Germany, is much more flexible in terms of raw material selection. Managing Director, Gianni Dore explains: "Our model is the manual process which we have implemented into an automated solution." In the plant, a tool grabs the individual donut just like a hand. The donut is dipped, turned and deposited, in the same way that employees would do. With large quantities and high speed, two pins are needed to keep the donut safely in the patented grabber. The dipping is achieved by lifting the dipping bath to the desired dipping height.

Fully automatic frying plants, in general, deliver the donuts in ten rows. In this case, the Dojatec plant also accepts the donuts in ten rows and deposits them after the dipping process onto two parallel baking trays of five rows each. The trays are then transported for further processing. Alternatively, the donuts can also be deposited onto a belt. The cycle time is six seconds. This way, 6,000 donuts per hour can be decorated with a precise coating on one half. The equipment has a length of 5,000 mm, the working width is 420 mm, the working height 910 mm and the tank holds 100 l.

A smaller version of the plant also operates according to the described principle, but with only three rows. The three rows are then deposited onto baking trays. Even with manual depositing, an hourly capacity of 1,500 to 1,800 pieces can be achieved.

The tanks for chocolate or other coatings can be set to a constant temperature. They can be easily exchanged or can run parallel. +++



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