

Excellent performance

AT EUROPAIN IN PARIS, SWISS COMPANY RONDO DOGE INTRODUCED A NEW FLEXIBLE BREAD LINE FOR INDUSTRIAL BAKERIES



++ figure 1
Industrial bread line by Rondo Doge, presented at Europain



++ figure 2

++ figure 2
Adjustable hopper and Oscar



++ figure 3

++ figure 3
Dough sheet after Oscar

++ figure 4
Satellite unit with two bottom rollers

++ figure 5
Dough sheet after satellite

++ figure 6
Longitudinal cutting station and traveling guillotine

++ figure 7
Dough pieces prior to the second moulding

++ figure 8
Depositing of baguettes with pointed ends

+ Two tons per hour – this is the approximate capacity of the new bread line by Rondo Doge. Precise figures are dependent on recipe, size of the dough pieces, type and number of processing steps. With this machine, the company from Burgdorf, Switzerland, is setting new standards in the field of industrial bread production.

The range of applications includes the fully automatic production of baguettes, breads and rolls of artisan quality using very soft, pre-proofed doughs. Georges Müller, Key Account Manager at Rondo Doge comments: “During our practical trials on this plant, we have processed dough made with Canadian flour with a hydration of 84% and dough made with European flour with a hydration of 80%, without any problems.”

The line has two central features: First of all, the width of the hopper for the dough sheet production can be adjusted and secondly, the dough sheet is formed by a combination of Oscar and large satellite roller units with two bottom rollers. O.S.C.A.R. stands for “0 Stress Calibrated Adjustable Rollers” and is a patented system for the gentle and low-stress transport of pre-proofed yeast dough with high hydration. The dough chunks delivered are gently formed into a dough sheet by two hexagonal rollers and two large rollers. Mobile side paddles keep the soft dough band at the pre-set width until it is gently sheeted to the desired thickness by a combination of satellite head and two bottom rollers.

Oscar, in the version known up until now has a small satellite unit with two bottom rollers



++ figure 4



++ figure 5

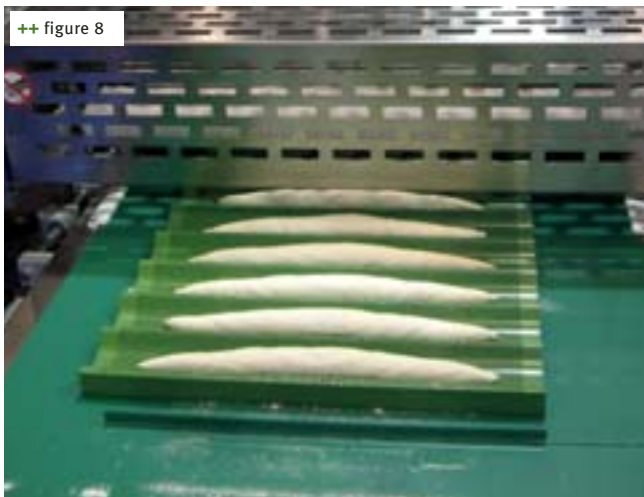


++ figure 6



at the end. This has now been replaced by a large satellite unit with two bottom rollers for a gentle and non-jamming transportation on the belt while the dough's thickness is reduced simultaneously. Small or large, in this context, refers to the diameter of the satellite head. Here, the design is clearly influenced from the experience that the technicians and engineers at Rondo Doge have gained from the manufacturing of industrial laminating plants. "Our satellite head has a diameter of almost 5,000 mm and is equipped with 16 rollers", reports Müller. A transfer of experience was also applied for the subsequent set of cross rollers. This device is tapered at the side from where the dough sheet arrives so that the roller looks pointed. The reason behind this design is that the dough should not be rolled abruptly with the entire force of the roller but rather gently moulded in order to keep the pore structure of the dough. Here again, the laminating specialists have utilized their experience.

The next step consists of two calibrating rollers which gently reduce the dough to its final thickness. Further processing stages follow including cutting in a longitudinal and transversal direction, punching of patterns for Kaiser rolls, punching with fingers for Foccacia, and rounding and moulding of bread and baguettes and finally depositing of the products onto trays, baguette moulds etc, as required. The flexibility of the new industrial bread line which allows for a quick reaction to changing market conditions is also mirrored in the short changeover time, for example from baguettes with pointed ends to ciabatta. +++



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