

# Setting standards

FRITSCH GMBH OF MARKT EINERSHEIM HAS NOW OPENED ITS TECHNOLOGY CENTER (FTC) IN KITZINGEN, GERMANY. ALL THE LAMINATING AND SHEETING TECHNOLOGY IS HOUSED HERE ON A 3,000 SQM SITE



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From left to right: Erhard Braun (Sales Manager), Klaus Fritsch (CEO) and Heiko Brunken (Fritsch Technology Center)

**+** This new FTC technology center from the bakery equipment manufacturer Fritsch sets new standards. Existing and potential customers can now make use of the center for testing and developing products and processes. Craft lines, as well as large industrial lines for the production of pastries, bread and pizza are available. The owner, Klaus Frisch, who welcomed many guests at the opening ceremony in Kitzingen at the end of March, presented the new building as visible proof of the capabilities of his enterprise displaying its competence as a test and development center. He invited customers to view the potential offered by the center, for example, by testing the use of different types of flour and for the development of products and processes. He invited knowledgeable members of the industry to be present at the opening of the building which also houses large conference and meeting rooms for trade events.

Helmut Martell, Secretary General of the International Association of Plant Bakers, AIBI,

recognized the importance of the new technology center for the exchange of ideas, competence and generation spanning experience which demonstrates international long term thinking and is all set to strengthen the confidence in the future of the industry. Günther Behringer, President of the Association of the Baking Industry, identified Fritsch as having high international significance for the bakery trade and a competence which comes from persistence, engineering performance and the “gut feeling” of highly qualified employees. The company has spurred on technological development within the industry many times with their inventions.

Master baker Heiko Brunken is responsible for the new Fritsch Technology Center (FTC). Besides the industrial line concepts, the FTC also provides for the possibility of testing different sheeters, dough sheeting systems and mixers (for batch and continuous operations). Flash freezers, proofing chambers and proofing interrupters are also available as well as rack and deck ovens. +++



### Equipment and features of the FTC:

Line	Products	Features and additional equipment
<b>Impressa Bread</b>	ciabatta; focaccia; square, triangular and rounded bread rolls; laminated baguettes; cut baguettes in all shapes (pointed edges, omega)	performance up to 2,500 kg/h
<b>Laminator 3000</b>	filled and unfilled croissants; Danish pastry in all shapes; processing of puff pastry dough; processing of butter and shortening	seam position control for croissants; dough make-up with different tools (coiling units, folding units, punching tools); different forming systems: RDP/TBP or 3-roller formers; layout of the line: straight, U-shape, L-shape; temperature in the production room can be controlled; servo drives; guillotine with punching tool; servo depositing of the products; servo fillers; performance up to 2,500 kg/h
<b>Laminator 300 with Multicut</b> <i>special sheeter for the processing of any type of dough – soft, pre-proofed, cold laminated, puff pastry</i>	filled and unfilled croissants; all types of Danish pastries; puff pastry dough; processing of butter and shortening	forming systems: 3-roller former or TBP with pre-portioning unit for pre-proofed dough; servo depositing of the products; servo drive Multicut with punching and turning function; temperature in the production room can be controlled; performance up to 1,200 kg/h
<b>Multiline with Multicut</b>	fine bakery wares (croissants, Danish pastries); ciabatta, baguettes	forming system with TBP; performance up to 1,000 kg/h
<b>Multi Twist</b> <i>automatic production and forming of soft pretzels, etc.</i>	soft pretzels and other twisted products	with dough divider and intermediate proofer; automatic depositing on trays; performance up to 2,000 pretzels/h
<b>Easyline</b>	fine bakery wares; croissants; crescent rolls; salted sticks; Kornspitz	with CTR for the production of coiled products; performance up to 5,000 kg/h
<b>Pizza line</b>	pizza; wraps; tortillas; flat breads	automatic dosage of sauces; stone plate tunnel oven; automatic belt proofer (pizza pressed without final proof); pizza press with different moulds and diameters