

Quality and innovation

THE TRÖLSCH BAKERY OPTS FOR EXPERIENCE AND TRADITIONAL RECIPES IN THE PRODUCTION WHILE THE TECHNOLOGICAL SIDE PROVIDES ADVANCED SUPPLEMENTS. THIS IS REFLECTED IN THE NEW FAT FRYING EQUIPMENT, A PROTOTYPE HEATED WITH THERMO-OIL

++ figure 1



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The Trölsch bakery is committed to artisan quality. 60 people work in the production

+ 60 bakers, master bakers and pastry chefs are responsible for the products made in the German bakery Trölsch GmbH, Korntal-Münchingen. Bread, rolls, pretzels, cakes and gateaux are made the traditional and artisan way. Creativity and ideas are desired. Jürgen Trölsch as master baker and managing director is responsible for the production. Together with his brothers pastry chef Ulrich Trölsch and business man Peter Trölsch, he shares the responsibility for the bakery. In 2002, the trio led the company into a new era. They erected a new production hall with 4,000 sqm of floor space with production being solely aimed at quality. Class instead of mass - this philosophy has been successfully implemented. 400 different products are supplemented by seasonal articles. 10 delivery trucks supply 20 sales shops, all within a range of 25 km around the production site in Münchingen, with freshly baked goods, four to five times a day. The total staff in the bakery is 300.

“We are able to bake all day long according to the current demand”, explains Jürgen Trölsch. Individual areas such as bakery, bakery for fine bakery wares, warm and cold pastries are clearly segregated. Large glass windows allow the bakery to be viewed from the outside. This way the company provides transparency and promotes consumer confidentiality.

The latest investment into the bakery is an automatic fat frying plant for the production of Berliner doughnuts. The plant was constructed by Josef Opelka, a mechanical engineering company from Remseck, Neckar, Germany. He and Jürgen Trölsch cooperatively developed and improved the plant. One special feature is the heating system. The fat fryer is heated with thermo-oil and without any heating coils.

Saving energy

“The conforming size of the electro thermal heating system and fat frying pan provides for thermo dynamic equilibrium. This yields completely uniform heating”, explains Josef Opelka. A thermo-oil filled vat with integrated electrical heating rods is positioned underneath the fat frying pan. This arrangement requires 40% less energy than the previous model. “This heating technology provides for a uniformity in heating that has not been surpassed by any other technology so far”, reports Opelka. The thermo-oil heats the fat in the frying pan more slowly than the previous plant, but also treats the fat much more gently. The new model requires about 1 hour to heat 90 l fat to 180°C, whereas the previous model needed only 40-50 minutes, but now the temperature can be maintained for much longer. ▶



++ figure 2

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The dough pieces are automatically transported from the rack into the frying pan where they are turned, then removed and filled. Only one person is required to supervise the entire process

++ figure 3

The operation is performed via touch screen. The hourly capacity of the line is up to 1,200 pieces

“An additional important benefit of thermo oil heating is the 40% energy saving compared to a mecanite heating system”, explains Opelka. A simple retrofitting of existing plants to the new technology is possible. Master baker Jürgen Trölsch is satisfied because a uniform temperature also equals uniform products. Only one person is needed to supervise the production of 1,200 pieces per hour. +++

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