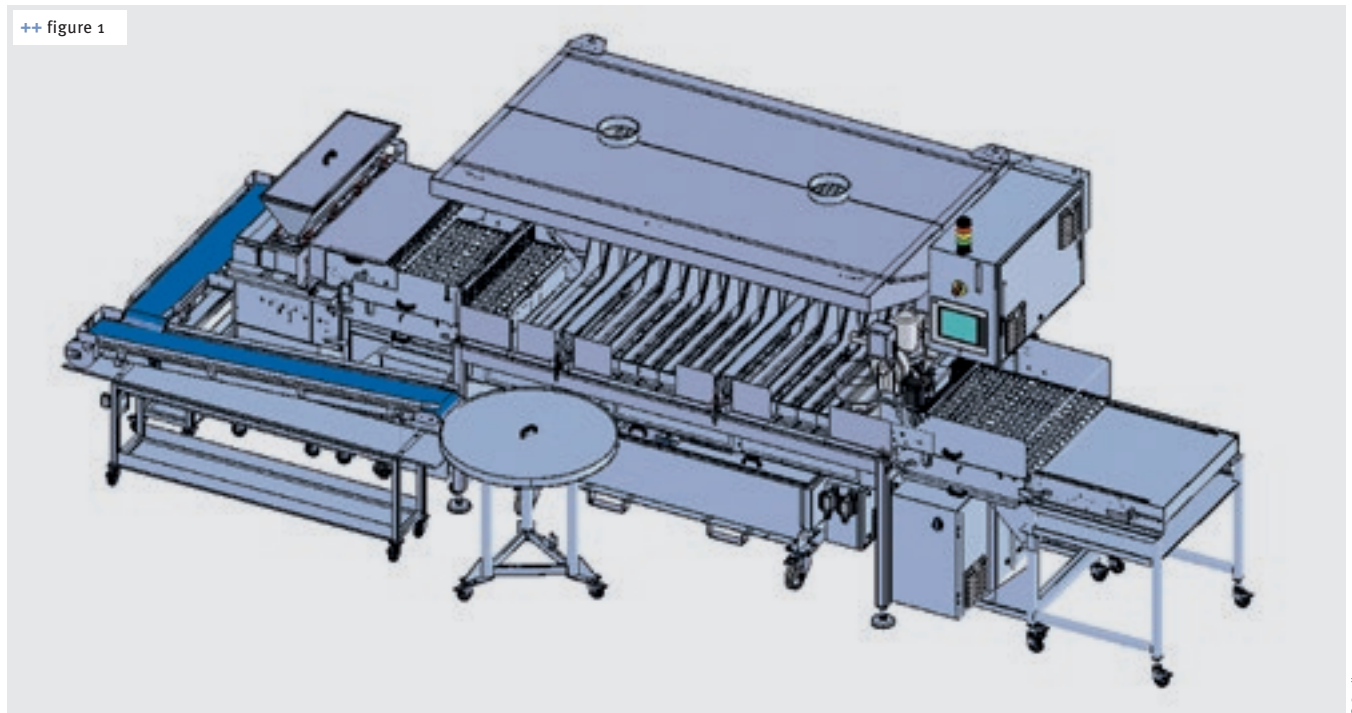


Flexibility as the success factor

THE NEW GENERATION OF DEEP-FRIED PASTRY LINES FROM FIRMA JOSEF OPELKA IN REMSECK AM NECKAR, GERMANY, IS EASY TO CLEAN. AT THE SAME TIME A NEW TRANSPORT SYSTEM ENSURES FLEXIBILITY



++ figures 1+2

When developing the new plant, the designers took care to ensure that the machine is easy to clean

Opelka exhibited the new CleanFlex generation of deep-fried pastry plants during the Bakers' Days at backaldrin (see box) in April 2013. Many years of knowledge and design suggestions from a baker's everyday working life had been collected and tested beforehand, and were then incorporated into the new design. The plant's key features focus on improved ease of cleaning together with the new flexibility of the transport and filling systems.

MultiFlex

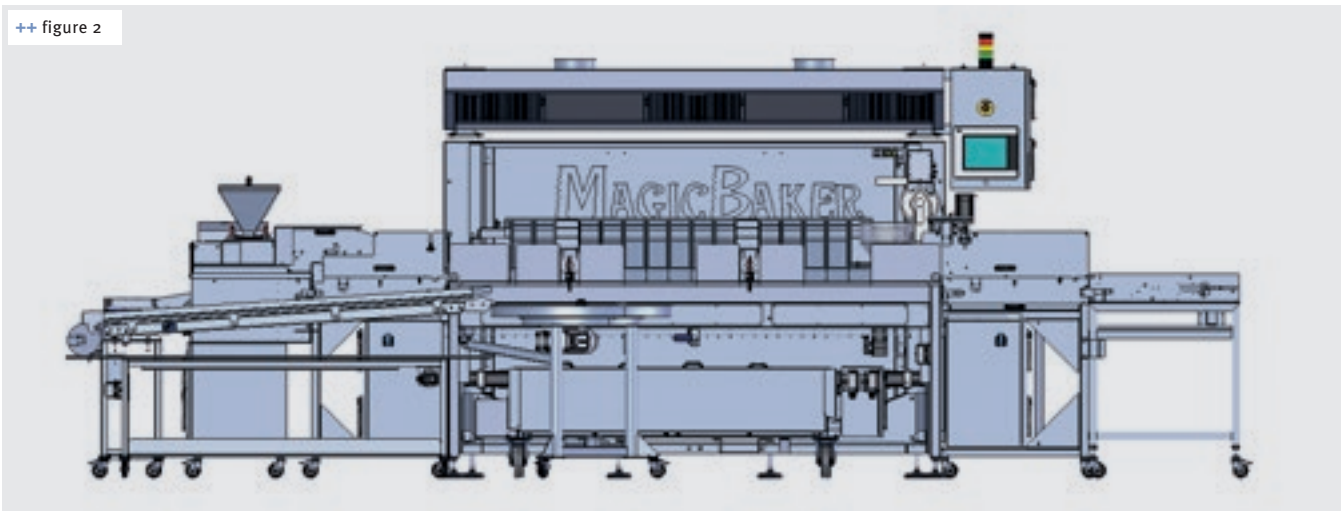
The entirely newly developed MultiFlex transport system offers users maximum possible flexibility for baking applications with all the known deep-fried pastries. This means that all the travel paths of the individual cassettes can be stored in the baking programs in a product-related way. The number and positioning of the turning stations are freely selectable, and they are dishwasher-safe. A cleaning station in the transport

Complete success: the first "Austrian Bakers' Days"

The first "Austrian Bakers' Days" at backaldrin International The Kornspitz Company GmbH from Asten, Austria, on 13th and 14th April 2013 in Asten were a complete success. Altogether nearly 3,000 bakers and confectioners from eleven nations accepted the invitation to take a look behind the scenes at the family business. Company owner Peter Augendopler says: "We knew in the run-up that there was a great deal of interest in visiting us in Asten, but even we were overwhelmed by the good atmosphere during the Austrian Bakers' Days." +++



++ figure 2



© Opelka

system also leaves nothing more to be desired during the washing process. The new donut filling station gives users every freedom for optimum adjustment to the product being loaded. Cleaning time is reduced to a minimum due to the robust wash-down construction. Currently, all the proven 8-row plants are available in the performance classes 1,200/1,600/2,400 and 3,200, and the new 10-row lines are available with capacities of 1,500/2,000/3,000 and 4,000 donuts per hour. In the new CleanFlex series of plants, the Josef Opelka company is also remaining loyal to the heating-coil-free heating

technology. According to Sales Manager Wolfgang Lutz: "Our motivation for this is the experience of our customers in the areas of baking results, energy efficiency and ease of cleaning." The well-proven Mikanit, efficient Elektrotherm and Thermo-flow heating systems are used. All three possible heating systems are available to the baker when configuring the plant. A user-friendly, intuitive controller on a large 10.4-inch easy-touch panel rounds off this new development. The built-in remote maintenance module supports the users in day-to-day operations and markedly reduces downtimes. +++

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Iron: 4,1 mg, Magnesium: 122,8 mg, Calcium: 222,2 mg,
Folic Acid: 43,1 µg, Vitamin D3: 1,0 µg / 100 g of bakery product.

