



Moving stones

AUTO-BAKE WILL PRESENT A NEW CONTINUOUS STONE HEARTH BAKING OVEN AT IBA – A PATENTED VERTICAL OVEN SOLUTION



++ figure 1



++ figure 2

++ figure 1
Auto-Bake's new model Serpentine oven featuring the innovative 'free tray' transport interface allows it to utilise baking trays that are independent of the oven or baking system

++ figure 2
Baking technology leader, Auto-Bake, has fused modern continuous baking technology with the option of a traditional stone hearth to deliver authentic results

+ Responding to world-wide rise in demand for the authentic forms and flavors of artisan-style breads, baking technology leader Auto-Bake (Hornsby, Australia) has fused modern continuous baking technology with the traditional stone hearth. The latest addition to Auto-Bake's range of flexible bread baking solutions, the new stone hearth Serpentine is ideal for the authentic production of baguettes, buns, sour doughs, ryes, Turkish bread and ciabattas.

The bread baking system consists of three key elements: the proofer, the Serpentine oven and the ambient cooling/freezing system. Operating at a variety of production rates up-to 10,000 baguettes per hour, the complete baking system – from the proofer inlet through to the freezer outlet – occupies an amazingly compact floor area. The heart of the artisan bread baking system is the Serpentine stone hearth oven – a patented vertical oven process that occupies just one-tenth of the footprint of legacy tunnel oven technology. Stone baking surfaces in the Serpentine stone hearth oven move via a vertical 'S' configuration transport system, allowing the product to be conveyed horizontally through numerous precision-controlled thermal zones (including a steam zone). In the Serpentine artisan

bread system, thermal oil-heated radiation plates are mounted above and below each horizontal traverse of the baking stones within the oven providing for stone temperatures of up to 260 degrees Celsius. The new stone hearth Serpentine can also be used for baking other products – including 'moulded' loaves – as the stones are easily exchanged for standard or alternative baking trays and tins.

Auto-Bake has also launched a new 'stand-alone' variant of its compact Serpentine oven and baking system. Ideal for the migration from rack ovens to continuous baking processes, the new model Serpentine sports an innovative 'free tray' transport interface that allows it to utilize baking trays that are independent of the oven or system. This makes it easy to incorporate into an existing process, while retaining trays and surrounding ancillary equipment. For example, a set of rack ovens can be replaced with a compact, higher-throughput Serpentine oven that interfaces with all the existing make-up equipment – right down to using the same trays." The optional 'free tray' transport interface is an alternative to Auto-Bake's standard 'contained tray' model, where trays are retained and circulated within the system.

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