

# Denmark's system supplier

DFE MEINCKE IS UPGRADING ITS PRODUCT RANGE AND IS ON THE WAY TO BECOMING A COMPLETE SYSTEM SOLUTIONS SUPPLIER



++ figure 1



++ figure 2

++ figures 1 + 2 + 3  
Ovens by DFE Meincke are used for the baking of Hamburger buns, pizzas and rusk

**+** Biscuits, cakes, pizzas and pies – whoever produces this type of baked goods cannot exclude the Danish machine manufacturer DFE Meincke. In the future, producers of bread, rolls and even crackers will also have to knock on DFE Meincke's door as it took over Danish machine manufacturer 2E Ellgard last year. As a result the group now offers even more for the baked goods field, from silos to ovens.

The depth of oven technology offered today ranges from indirectly heated convection ovens to directly heated, hybrid, high temperature ovens and cyclothermal tunnel ovens which can also be supplied with stone plate belts if

desired. Probably the most sold oven type of its kind is the indirectly heated tunnel oven known as Turbu Three. There have been more than 1,000 installations so far. As with all other Meincke ovens, the Turbu Three is also available for gas, oil and electrical heating. This oven, mainly used for the production of biscuits, cakes, pizzas and pies, has a modular design. Each module is 2 m long and has a width of between 0.6 and 4.2 m, depending on the requirements. Each module is completely cabled so that when it arrives at the customer's site, it will only take a minimal amount of time to set up and get ready for operation. Each heating zone has its own burner and an

## DFE-Meincke product range

### + Ovens

- indirectly heated convection ovens
- directly heated ovens
- hybrid ovens
- high temperature ovens
- cyclothermal ovens
- stone plate ovens (cyclothermally heated)

### + Lines for dry baked goods

### + Cracker lines

### + Swiss Roll lines

### + Extruders, co-extruders, and multi-extruders

### + Dough band feeding systems

### + Biscuit moulders

### + Biscuit cutting machines

### + Cooling tunnels

### + Curtain-type units for applying egg, water and other liquid on the baked goods' surfaces

### + Coating plants

### + Flour duster

### + Monitoring units for oven humidity

### + Fat application units

++ figure 3



independent control for heat, humidity and air circulation. The inside of the oven is made from Cor-Ten steel, which is very resistant to humidity, or from stainless steel. All ovens are set-up and tested prior to dispatch.

Worldwide, 2E Ellgard stands for silos, mixing and metering units and complete raw material handling plants including liquid mixing and metering devices.

The entire product range is offered around the world. Frequently DFE Meincke acts as a one-stop shop. In the field of bread production plants, Meincke cooperates with Fritsch GmbH, the German manufacturer of dough band plants. When it comes to crackers, Dutch Vuurslag b.v. is the partner for Meincke.

“We will open our company more and more to the market for bread and rolls technology,” say CEO Frank Müntzberg, “Our focus will still remain not on the small bakery sector but the bakeries where high performance lines are needed. Following the integration of 2E Ellgard, we have invested a lot of money in our research and development and will introduce at iba a series of new products from our oven range as well as from the field of moulding biscuits and bars.”

At this point in time, the circle from common baked goods to fine bakery wares has been completed. The growth of the company is a very serious matter to Müntzberg, and the company has invested in some real estate in Rødkærnsbro near Aarhus for further expansion. This is the home of Ellgard and here is also a new large application center where customers can conduct product trials and develop test products. The core part of this center is a 16m long hybrid oven which can be directly heated but is also available as an indirectly heated convection oven and can of course be used as a hybrid oven as well. Advanced information technology is available on site for the systematic evaluation of the tests. +++

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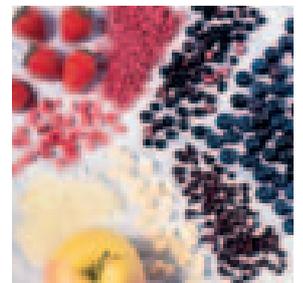
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