

Helpful genies

WERNER & PFLEIDERER GROUP HAS EXPANDED ITS LOADER RANGE FOR DECK OVENS TO A COMPREHENSIVE SERVICE SQUAD



++ figure 1
Ober Pro control



++ figure 2
Ober control panel

+ Page, Steward, Ober and Ober Pro are the names of the four loader units offered by the WP Group for the loading and unloading of deck ovens. It makes no difference whether the ovens are from the WP-range or from other suppliers. The units, as listed above reflect the respective degrees of automation possible. The Page type will do the stressful physical work during loading and unloading, but still requires a lot of manual handling while the type Ober Pro is a fully automatic solution.

With average bread baking times, one Ober Pro can serve up to eight ovens each having six hearths. Four alternatives are available for the loading of the dough pieces:

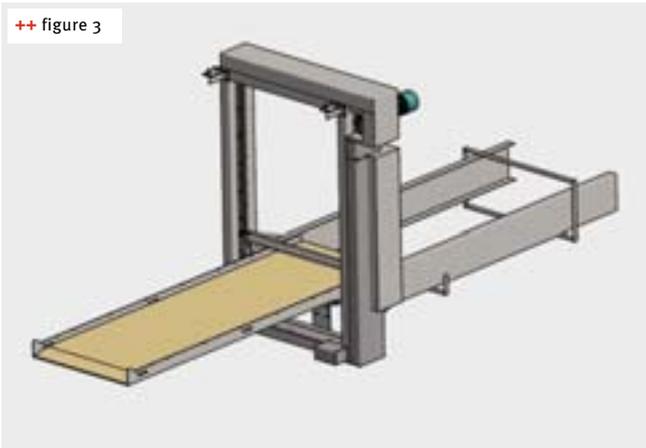
- a) Manual work
- b) Portal system – trolleys with loading belts connect to the system, loading one hearth at a time

c) Pick up via a wing system – a mobile tapered peel that moves underneath the dough pieces in a parallel movement with depositing table and loading unit.

d) Removal from proofing cloths fixed to a peel board with a Velcro fastener. The peel board is placed on the loading table and the couche, including the dough pieces are pulled gently from the peel board. The cloth is automatically retracted into the gap between the loading unit and table, while the dough pieces move on into the oven.

The four-wheeled chassis frame has a maximum transversal traveling speed of one meter per second. Due to this speed, some countries require safety barriers. However, some national legislators also allow the safety barriers to be replaced by laser or photocell barriers.

Loader unit		Ober Pro			Ober		Steward			
Hearth width	[mm]	1200	1800		1800		1200	1800		
Hearth depth	[mm]	2000	2000	2400	2000	2400	1600	2000	1600	2000
Minimum number of ovens		3	3		1		1	1		
Maximum number of ovens		8	8		3		3	3		
Minimum loading height	[mm]	645	645		640		556	556		
Minimum loading height	[mm]	2360	2360		2385		2430	2430		
Max. transversal speed in front of oven	[m/s]	1	1		0.6		0.3	0.3		
Max. lifting speed of loading table	[m/s]	1	1		0.6		0.125	0.125		
Max. transport speed into hearth	[m/s]	0.5	0.5		0.5		0.6	0.6		
Max. weight on loading table	[kg]	40	60		60		30	50		



++ figure 3
Steward loader



++ figure 4
Page loader

The size of the loading table is dependent on the size of the hearth to be loaded. The transport belt must withstand temperatures of up to 300°C for up to 20 seconds. The loading table has the option to connect an extractor for dusting flour, seeds and kernels.

The fully automatic control of the Ober Pro includes ovens, loading and unloading units as well as the table and can be linked via the superior control system Navigo with the picking station for example, which registers what products can leave the oven and in what quantity and at what time. The touch screen for the plant control is located at the loading table. It has an integrated recipe selection as well as display and control instruments for the control of the entire plant.

The next smaller version from the loader family is called Ober. It only differs from Ober Pro by having a smaller motor. Its maximum transversal traveling speed is 0.6m/s. This unit is capable of serving a maximum of three parallel ovens. The loading process and controls are similar to the ones of Ober Pro.

Loader type Steward requires more manual power. It can load

and unload a maximum of three deck ovens with five hearths each. Steward is mobile mounted in front of the oven. The process itself starts with the push of a button via electromagnetic drive. Maximum transversal traveling speed is 0.3m/s. The oven hearth to be loaded is selected on the display and the loading process begins after the start button is pushed. At the end of the baking time, the unloading process starts automatically. Normally, the Steward is used in situations where dough pieces are deposited by hand or moved via couches from peel boards, for example in the production of high quality baguettes.

The smallest member of the WP loader family is called Page. It is exclusively moved manually up and down or in and out of the oven, secured by a dead man's switch. A dead man's safety system allows the motor to only keep running when the respective control button is pushed. Transversal moving of the loader requires muscular strength.

Special variations of the individual loading and unloading systems are available for the wood-fired deck oven, Pelador, by WP and special ovens with ten or more hearths. +++

ADVERTISEMENT

Page			
1200		1800	
1600	2000	1600	2000
1		1	
3		3	
556		556	
2430		2430	
0.3		0.3	
0.125		0.125	
0.6		0.6	
50		50	

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