

The little bit on top

THE BURFORD CORP. OF MAYSVILLE, OKLAHOMA, SUPPLIES SEEDERS AND TOPPERS, SPLITTERS AND TYERS FOR HIGH PERFORMANCE LINES. THEIR WORLDWIDE SUCCESS IS BASED ON A DEVELOPMENT POLICY AIMED AT ALWAYS OFFERING A LITTLE BIT ON TOP



++ figure 1

+ A farm in Maysville, Oklahoma. Fields with grain, maize and soy plants alternate with meadows with grazing cattle. Sometimes even the traditional longhorns. A small creek meanders alongside the premises. The Burford Corp. does not need to search for its roots. It was at this very farm that Earl Burford invented the first hay binder, the originator of all bag closing machines, so to speak, with which the company is now internationally very successful. In 1961, Earl Burford and his son Charles introduced the first fast running twist-tie machine and founded the company.

Tyers – these are machines which place a tie around the bread bag's neck and then twist the ribbon. They are still the one key product of the Burford business.

Consumers all over the world are used to buying bags which close in this way. In the past, the ribbons used as ties were re-enforced with wire. Today, plastic ribbons are on the up as they can pass through the metal detectors at the end of the product line without problems.

Burford's "little bit on top" could be measured as an inch, but more precisely, today it is half an inch. Burford has re-



++ figure 2



++ figure 3



++ figure 4

++ figure 1
Burford production at Maysville, Oklahoma, USA

++ figure 2
Effective advertising at the point of sale is provided by little tags fastened to the closure with the Burford tagger

++ figure 3
The new Smart Servo Twist Tyer saves 0.5 inches of material with each closure

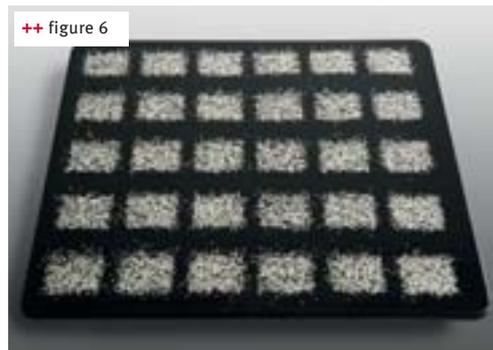
++ figure 4
The coverage area of Burford toppers and seeders is aligned precisely to the dimension of the pans and products. Here proofed bread loaves are topped with oat flakes

++ figure 5
Fred Springer (CEO) and Mark Hotze (COO)

++ figure 6
The accuracy of seed application can be seen on this peel board. Quick change pattern mandrels with differently grooved surfaces provide for precise application of the individual seeds



++ figure 5



++ figure 6

duced the length of the tie by precisely half an inch without compromising the closing performance. For a line which closes 100 packs per minute this amounts to almost 1.5 kilometers of closure material at the end of each production day.

But this is not all of it! The Smart Servo Twist Tyer that Burford will introduce at iba in Düsseldorf in October has also been equipped with brushless motors which have a clearly prolonged service life. Normally, the motors in a high performance tyer machine must be replaced annually; with the new motors the cycle expands from between four to ten years. Added to that, the new motors consume 15% less energy and the modular design speeds up maintenance and repair work.

The Smart Servo Twist Tyer can also be combined with a tagger that attaches a small label to the closure. This label can be used for ad lib information and advertising directly on the product.

Frequently, news make the headlines that companies are being blackmailed with the threat that their products on the supermarkets shelves will be contaminated or even poisoned. For those companies that attach importance to additional product safety, the Twist Tyer can be combined with an anti-tamper device. This unit seals and perforates the bag and uses the Twist Tyer as an additional closure. The

consumer can inspect the bag to check for tampering and use the tie for simple re-closure.

A similar safety system is also available for the second bag closure system offered by Burford, the tape closure system. Both ends of the tape seal are not connected but rather ▶

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++ figure 7

++ figure 7

The Pattern Splitter/Cross Splitter uses water to split baked goods in any desired pattern with a capacity of up to 25 pans per minute

++ figure 8

A top splitter in cooperation with a mass applicator turns simple raisin buns into genuine Irish hot cross buns which sell well at Easter and on St. Patrick's Day everywhere in the world where Irish people live. The bun is cut crosswise and decorated with a starch paste

secured with a second ribbon and any damage will indicate that the bag has already been opened. The Tape Closure System can work vertically and horizontally and can therefore be used on lines operating with a volumetric filler.

The second core activity of Burford includes equipment for the finishing of baked goods' surfaces, mainly seeders for buns found all over the world where large quantities of hamburger or hot dog buns are produced. But this is not all of it! Seeders and toppers that can apply the topping precisely to the products without spoiling the trays as well are already used on high performance bread lines. The simple but genial system is based on replaceable mandrels with differently grooved surfaces. In this way, the individual seed is applied directly where it saves a lot of topping material that otherwise would have been wasted or which would have needed to be recycled in a laborious process.

Cross splitters and pattern splitters, also manufactured in the production halls on the premises of the former farm, take various forms. The surface slicers operate with water power and can slash different patterns onto the dough pieces' surfaces. In combination with an applicator, the slashes can be filled with creams or pastes, for example, for the famous Irish hot cross buns. For non-Irish products, the applicator can be used for the application of butter, for example.

A focaccia stamper is amongst the more unorthodox developments by Burford. This unit is integrated in fully automatic lines and uses pins to simulate the movement of the fingers punching holes into the dough's surface.

Another development by Burford, which is now a standard part of any bun line, is the Orbital Pan Shaker. The unit shakes the pans loaded with dough pieces in an orbital fashion for precisely placed Hamburger, Hot Dog and Hoagie buns. It can be integrated in high performance lines.

During this year's iba, where Burford will be exhibiting in the American Pavilion (hall 9/stand F11), the focus will be placed on bag closing machines. According to CEO, Fred Springer, the company will introduce novelties from its topper/seeder range at IBIE in Las Vegas 2010. +++



++ figure 8

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