

Added value for the line

THE FRITSCH COMPANY, MARKT EINERSHEIM, HAS INTRODUCED TWO NEW MACHINES: A VACUUM COILING UNIT AND A MODIFIED FILLER. BOTH CAN ENHANCE THE PERFORMANCE, EFFICIENCY AND HYGIENE OF PASTRY LINES

++ figure 1



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++ figure 1
Vacuum coiling unit

++ figures 2+3
The new filling station can be easily disassembled and cleaned with a high pressure cleaner

++ figure 4
Each pump has its own motor

++ figure 5
The entire filling hopper can be tilted back for easier access to the conveying screws

+ The new vacuum coiling unit for filled and plain croissants and similar coiled products is an impressive advance of an idea that Fritsch had in the 1980s. The difference from the unit developed at that time is that the new coiling unit not only keeps the product to be coiled in place but also has many more features.

It starts with the positioning of the dough piece. It is kept in its place by underpressure without producing an additional pattern on the dough surface. The perforated plates through which the vacuum acts onto the dough piece are located underneath the belt so that no dough can be sucked into the holes. Depending on the weight of the croissant, the plates and trawl nets can be exchanged. Currently croissants in the weight range from 10 to 120 g can be processed but this must not be it. Due to advanced control technology, the dough piece can be precisely coiled up so that not only the number of windings can be pre-set but also the position of the seam of the coiled product. This means that lines operating with the new vacuum coiler do not need a seam position control which lowers the investment and operating costs.

There is one individual coiler for each product row. The perforated plate can be positioned individually for each row or for several rows together. The energy demand needed for generating the vacuum is quite low. Working widths of up to one meter are possible.

An additional feature is the modified gauging unit upstream of the vacuum coiler. Its special design makes sure that all dough pieces have the same thickness and length as needed. Added to that, it prevents the basis of the dough triangle from going out of shape during the sheeting.

The first coiling units of this kind, with five and six product rows, will be installed in early August in Italy and Luxemburg.

Various coiling units from Fritsch

- + SCS for Spanish bull horn equipped with a cross roller
- + CRI for tightly coiled salted sticks/ Kornspitz
- + FRI for larger amounts of filling per piece
- + CSV the new vacuum coiling unit +++

Fritsch has also improved its MULTIFILLER, the filling unit for pastry lines, in terms of working width, hygiene and efficiency. The new filler provides for very precise filling quantities for up to 80 cycles per minute. In the past, the limit was 60 cycles. The new unit not only processes homogeneous cr me fillings but also any other type of filling including those containing particles with a length of a maximal one centimeter without damaging the particles. The result is that the consumer can still identify the ham, fruit, vegetable or nut pieces which give the filling a high quality appearance.

The new filler is hygiene-friendly and splash-water proof. The hopper(s) can be folded away for easier cleaning; the conveying screws and pumps can be removed and all interior spaces cleaned with water. By the way, each filling nozzle is fed with the filling mass from its own pump. This has the advantage that it is only individual filling heads that may fail and not the entire filling station. Another benefit of this arrangement is that the individual filling head cannot only be turned off but can be supplied with a different type of filling. It is possible to apply different fillings parallel or subsequently thus catering for the increasing demand for products with multiple fillings. +++

Performance data for the MULTIFILLER

- + Design: 6, 8 or 10 product rows
- + Hopper capacity: 85, 120 or 150 l
- + Spot application frequency up to 80 spots per minute
- + Drive capacity for 6 rows: 2.7 kW; 8 rows: 3.5 kW; 10 rows: 4.3 kW

- + **For a filling pump size with a diameter of 15 mm,** the continuous filling quantity is 125 – 1250 g/min for each filling tube
Application weight of the filling 5–50 g/spot

- + **For a filling pump size with a diameter of 20 mm,** the continuous filling quantity is 400 – 4000 g/min for each filling tube
Application weight of the filling 10–100 g/spot

- + **For a filling pump size with a diameter of 30 mm,** the continuous filling quantity is 600–6000 g/min for each filling tube
Application weight of the filling 20–200 g/spot. +++

