

Dip it

A PERFECT FONDANT COAT CAN BE ACHIEVED BY DIPPING THE BAKED GOOD INTO THE ICING. THIS CAN BE PERFORMED BY MACHINES. THE LATEST DOJATEC PLANT CAN EVEN HANDLE CAKES WITH A WEIGHT OF UP TO 650 G



++ figure 1

++ figures 1+2

The frozen cakes – visualized by styropor dummies – with a weight of 650 g are taken and dipped into the icing container

++ figure 3

Total view of the plant: The system glazes different types of baked goods. The hourly performance is dependent on the type of glaze/icing and its viscosity

++ figure 4

Even smaller products such as donuts can be processed with this plant

Actually, it does not matter whether it is a fondant, chocolate or other high viscous topping that has to be applied to a baked good – they are all difficult to spread with a brush. Spraying is also not a solution; as the high viscosity of the mass will clog the nozzles. It is much easier to just dip a product, take a donut for example, it is placed head down into a glazing vessel, allowed to drip and then put back onto the tray or belt. The dipping systems provided by Dojatec copy and automate this manual process. Gianni Dore, General Manager, explains, “Our model is the manual process which we have trans-

formed into an automated solution.” The surface and a precisely defined part of the sides are coated uniformly, there are no glaze runs and the glazing mass does not need to be recirculated. The patented system can ice 6,000 donuts or more in 10 rows; the performance is dependent on the type of icing and its viscosity.

A few days ago, the company shipped the first plant, with an icing capacity for 650 g cakes, to Australia. This equipment operates with four rows. It has the capacity of coating 2,000 frozen cakes per hour with a thick fondant icing. The cakes, just as the donuts, will be

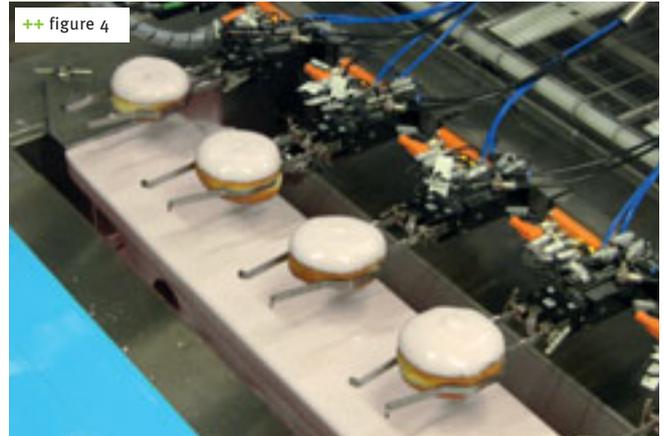


++ figure 2



++ figure 3

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++ figure 4

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transported on a belt to the equipment. Firstly, they will be properly positioned and centered; the cakes are then gently grabbed by pneumatic grippers without damaging them and a process starts similar to the one performed by hand. The cake is grabbed at the sides and then turned upside down while still being held by the grippers.

The cake is now hovering above the dipping channel that is always filled with the icing. A pump ensures that the vat is always filled to the brim with the icing. The height of the dipping channel is adjustable to ensure that the necessary amount of glaze is available in the channel for the required dipping distance. The gripper lowers the cake into the fondant icing, pulls it up again, lets it drip, turns it around again and puts it onto the discharge belt. The icing has now reached the required stability and it solidifies as a perfect coat with no drips running down at the sides, except if this effect is desired. The viscosity must be changed accordingly. The icing itself is kept in a vat underneath the dipping channel at the requested temperature; the vat is gently panned to prevent premature crystallization of the mass. The vat is positioned on wheels and can be separated from the equipment and exchanged within seconds. The pump can also be removed and cleaned separately. In any case, almost every-

Dojatec

DOJA T.E.C. Sondermaschinen GmbH is a small but highly specialized company located in Dusslingen, Swabia, Germany, that develops and builds individual plants for the global food industry. They process standard components if possible, but if not, the necessary parts are made individually. The product range established by the General Managers, Gianni Dore and Jaro Janecek focuses on decoration units for the application of different glazes, toppings and icings including the required dissolving containers. Added to that, the patented Dojatec egg wash applicators are used worldwide. They are equipped with active and passive cooling and clearly reduce the safety risk associated with this problematical raw material. New additions to the product range are foaming units and an automatic solution for the swelling of grain kernels. +++

thing can be disassembled easily and cleaned. The entire plant is splash-water proof according to IP 65. Hygiene has top priority. +++



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