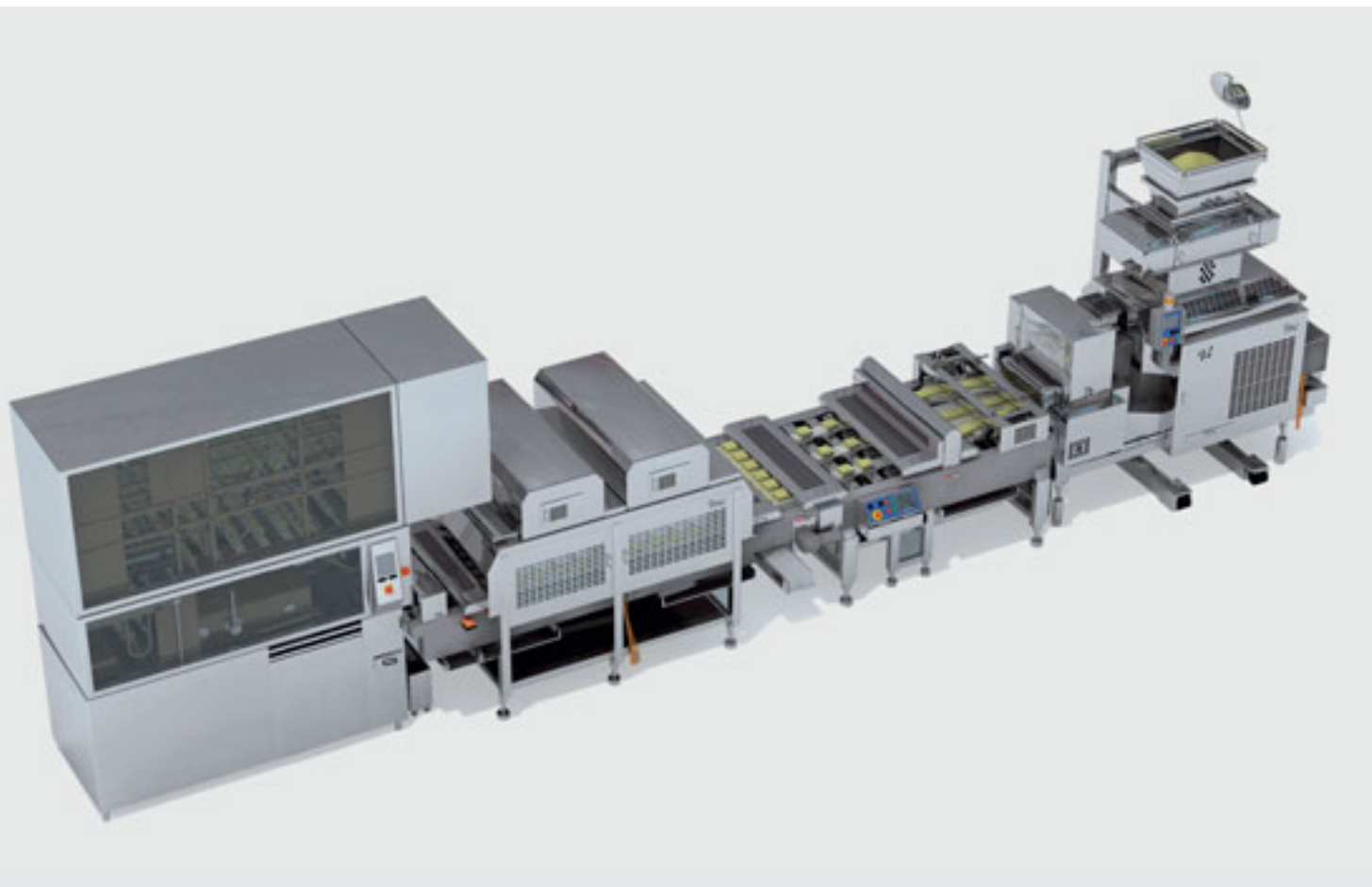


Just like handmade

THE JAPANESE MACHINE SUPPLIER, RHEON AUTOMATIC MACHINERY CO., LTD., UTSUNOMIYA, JAPAN, HAS INTRODUCED A SIX ROW CUP ROUNDER WITH PROOFER AND DEPOSITOR FOR THE PRODUCTION OF ROLLS AND OTHER SMALL BAKED ITEMS



+ The cup rounder will be able to process dough at any level of fermentation including under fermented young dough as well as dough with a long proofing time and with high hydration.

The maximum hourly performance of the new S.R. Line Square, Round and Roll line by Rheon is 9,000 pieces within a weight range of between 40 and 100 g. The line starts with a hopper with a volume of 200 l dough. If the customer does not want to use a bowl lifter, Rheon offers a fully automatic dough feeding belt. The feeding system passes the dough on to the V4 stress free dough sheet maker. The dough sheet is then transported to the cross rollers and cut into three strips by circular knives. After spreading the dough sheet and gravimetric weighing, it is cut with a guillo-

tine. Next, a positioning belt aligns the square dough pieces in six rows. A lateral discharge section with transfer onto another belt is possible at this stage in the case of the customer wanting to produce square rolls. If not, the dough pieces are transported into the cup rounder. The rounding station consists of units with six cups that can be interchanged. These cup rounders, made from plastics, position themselves over the dough piece and turn around their own axis. The bottom of the cup is pushed down while generating a defined pressure that acts on the dough piece thus simulating a manual shaping process. According to the company, the dough pieces are treated very gently and they look as though they have been made by hand. After shaping, the dough pieces are transported into a proofer. +++

SUSTAINABLE BAKING POWERED BY NOVOZYMES NOVAMYL®



In a new 2010 bakery survey, 50% of the respondents pointed to leveraging sustainability efforts into product differentiation.

Novozymes helps bakeries build strong brands, contain costs and reduce their impact on the environment. Novozymes Novamyl® is the best proven solution for fresh-keeping of baked goods – and it increases the sustainability profile of your business.

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Novozymes is the world leader in bioinnovation. Together with bread improver suppliers, we create tomorrow's baking solutions, improving both industrial bakeries' business and the use of our planet's resources.