

The first step

WITH THE MAGIC LINE, WP GROUP IS AIMING AT THE MARKET OF THE INDUSTRIAL SHEETING LINE. THIS IS THE FIRST STEP TOWARDS A COMPLETE LAMINATING PLANT



✚ The target markets that product manager, Michael Piepenbrock is aiming at with the Magic Line, are clearly defined. They are industrial bakeries intent on producing their own range of rustic rolls and breads, ciabatta and baguettes on a dough band plant with calculated hourly performances of between 800 kg and 4 tons.

With this product, the company from Dinkelsbühl, Germany is expanding the range of equipment of the WP Group for this product segment, which up to now has been served by Baguetta from Haton and Kemper's dough plants, with models that suit industrial needs. Up to this point, five plants have been installed in the US, Australia and Europe and the teething problems seem to have been ironed out. Piepenbrock, formally the production manager of a Swiss crescent rolls bakery in Germany and therefore virtually coming "from the other side", talks openly about the latest development. "We deliberately allowed ourselves a lot of time for the first development stage so that the technology we install is mature. The expansion of the equipment for use in croissant and fine bakery wares production is scheduled for 2008."

The product range produced on the Magic Lines which are already in production is broad and reaches from biscuits for infants (dough

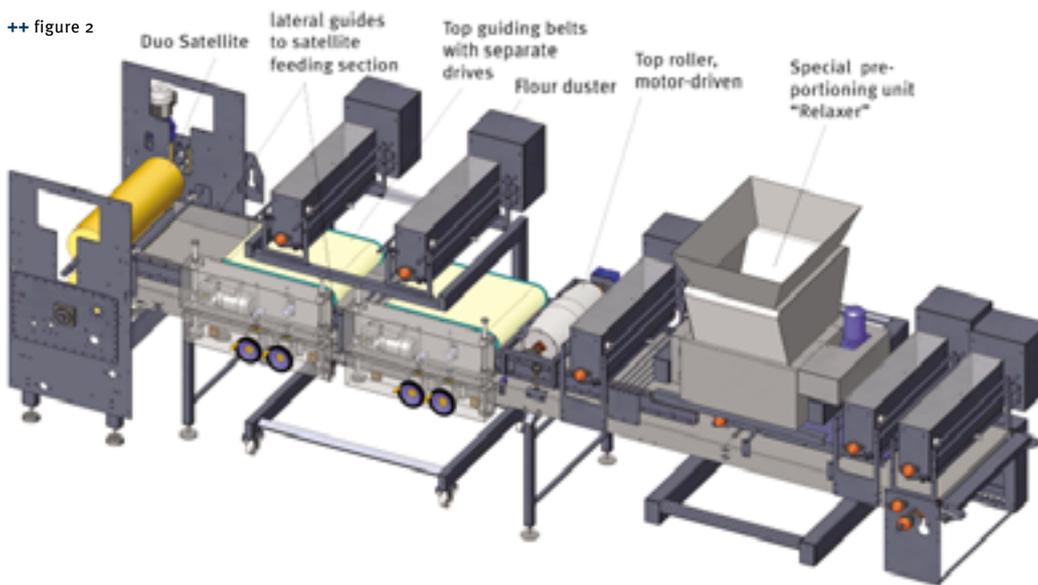
hydration 34%) to ciabatta and baguettes (dough hydration 80%).

The plant is of modular design providing for many different options. The designers refrained from reinventing the wheel and cooperated with their colleagues from Kemper, Ritberg, and Haton, Panningen.

The special pre-portioning unit Relaxer by Kemper for softer doughs for example has been integrated. When firmer dough is required, it is produced in a four-roller dough band former and subsequently sheeted in a Duo Satellite with cross and long rollers. The designs of the rollers in the dough band former, as well as the materials used are almost as diverse as the number of modules available. Rollers with a structured surface, grooved, slotted or with a coated surface and many more variations can be used. The surface structures and grooves on the rollers facilitate dough transport and handling. It is possible to deliberately apply stress on the dough and even to produce damage to the dough structure as is desired, for example, in biscuit production.

If very soft, water-containing dough with a long batch proofing time needs to be processed, the dough band former is pulled out from the line, the Relaxer is lowered and the dough is released to the dough transport belt underneath. If the dough is of a very low viscosity, the

++ figure 2



band is formed into a vat-shape. A driven pressure roll and two separately driven top belts ensure that the dough in this “vat” has the same height in the center and at the sides before satellite heads reduce its thickness. There are pressure rolls in different shapes and surfaces available which suit any type of dough. The dough band plant by WP distinguishes itself from other systems on the market by the double satellite head. While most suppliers

operate with a top satellite head against a thicker roller from underneath, WP uses a satellite head from the top and the bottom. Turning speed of the entire satellite as well as rpm can be separately controlled. Devices for detection of dough tailback or dough loops are also integrated.

Piepenbrock is convinced that the double satellite head calibrates the dough to its final thickness with much less stress than is ▶

Move it with Forbo.

Strictly off limits to bacteria! Forbo Siegling conveyor and processing belts make your HACCP concept safer than ever before.

Dirt and bacteria hardly have a chance. Our HACCP conveyor and processing belts are specialised in the careful and hygienic conveying of foods. And they don't need biocide additives to do it. They are resistant to commonly used disinfectants, greases, fats and oils. They carry food in production, processing or packaging without transferring any odours or tastes. Simply the better solution: Siegling Transilon conveyor and processing belts and Siegling Prolink modular belts. **As hygienic as they are safe.**



Forbo Siegling GmbH
 Lilienthalstrasse 6/8 · 30179 Hannover · Germany
 Telephone +49 5 11 67 04-0 · Telefax +49 5 11 67 04-305
 siegling@forbo.com · www.forbo-siegling.com

Siegling – total belting solutions



possible with other systems due to the absence of shear forces. A prerequisite however, is a precise control which ensures that the satellites meet with high precision. “In particular, in soft dough it can be clearly seen how the gas bubbles accumulate at the spots where the satellites meet. They are not destroyed.” The next processing steps are the standard programs for all dough band plants: cross rollers, calibrating unit, longitudinal cutting, spreading, guillotine, in this case a traveling guillotine which follows the speed of the transport belt, long-moulding pressure boards,

fixed or traveling, dusters and sprinklers and everything else that is needed. Here again, WP relies on the Group’s know-how. Even a combination with a continuous rounder could be envisaged, according to Piepenbrock.

The line is controlled via Automation X, a PC based control, instead of PLC. Each module, each motor and each frequency converter can be displayed on a touch screen monitor and controlled. The visualization is easy to comprehend. The programs are stored on flash cards with large storage capacity for hundreds of recipe and processing instructions. +++



THE BEST BISCUITS & CRACKERS

ARE MADE WITH **OUR EQUIPMENT**



PEERLESS®
DOUBLE
SIGMA ARM MIXER



HALLMARK SINGLE
SIGMA ARM MIXER



PEERLESS®
TINE DOUGH FEEDER



FEDCO® SPIN DISK
COATER



PETERS® PT4 FOUR LANE
SANDWICHING MACHINE

MIX YOUR DOUGH with our **PEERLESS® BRAND SINGLE SIGMA** or **DOUBLE SIGMA ARM MIXERS**. For a practical, lower volume approach, choose our **HALLMARK BRAND MIXER**, available with either a 4-way or a single sigma agitator.

TRANSPORT YOUR DOUGH with our wide range of **PEERLESS® BRAND DOUGH HANDLING EQUIPMENT...** including our **TRO HANDLING SYSTEMS, SPIRAL FLOW DOUGH FEEDER, ROTARY DOUGH FEEDER, TINE DOUGH FEEDER** and our **AUTOMATED DOUGH HANDLING SYSTEMS** that feed dough mixers to forming equipment.

PRODUCE BISCUIT AND CRACKER SANDWICHES with our **PETERS® BRAND SANDWICHING MACHINES**, plus a comprehensive range of related equipment, including **ROW COMBINERS, ROW MULTIPLIERS, STACKERS, TRAY LOADERS** and **AUTOMATIC SLUG LOADERS**. We also offer a **CREAM MIXER**.

ENHANCE YOUR PRODUCTS with our **FEDCO® BRAND EQUIPMENT**, including a **SPIN DISK COATER** for adding flavor, seasoning or color, **ICING MACHINES** for decorating, **COOLING TUNNELS** and **SALT/SEASONING DISPENSERS**.

WE ARE THE PEERLESS GROUP...

BETTER BAKERY SOLUTIONS FROM A FAMILY OF TRUSTED BRANDS.

For more information on our total Biscuit and Cracker capabilities... and how we can help your business be more productive and cost-effective, visit our website at thepeerlessgroup.us



PLEASE VISIT US IN
BOOTH #3700

Peerless®
THE PEERLESS GROUP

500 S. Vandemark Road • P.O. Box 769
Sidney, OH 45365-0769 • U.S.A.
Tel: 937.492.4158 • Fax: 937.492.3688

PEERLESS®

PETERS®

SUPERGRAIN®

FEDCO®

ROYAL