

BISCUITWORLD

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>>> EFFICIENT HEATING

A fresh look at energy and ovens

>>> GOING GREEN

Packaging has to meet new tougher demands



>>> SHOW PREVIEW

Taking an early look at iba 2009 in Dusseldorf

Making it work

Keeping the customer satisfied is every biscuit makers aim and to achieve this, a suitable and efficient production line is required: this is where turn key plays an important role.

The term turn key implies something that is constructed by a developer and sold or turned over to a buyer in a ready to use condition. In response to client demand, both equipment manufacturers and consultant solutions companies are delivering a 'cradle to grave' approach to bakery refurbishment and upgrades – turn key solutions.

Much of the existing equipment currently in operation can be cost-effectively updated by retro-fitting new design components to increase efficiency and ease of operation.

There are many examples that illustrate the opportunities available to increase the mechanical and process efficiency of installed equipment.

These include installing retrofit humidity controls to baking ovens and cooling tunnels, changing volumetric feeders to loss in weight feeders to improve accuracy and reduce give-away and fitting a graphite station, and/or replacing some cast iron skids or rollers with graphite skids, to ovens to reduce band wear problems, improve band tracking and reduce maintenance costs.

Improvements in bearing technology can mean reduced wear, longer life and importantly, reduced power requirements.

New design housings facilitate easier and quicker removal for maintenance and inspection. Particularly in high duty applications such as dough mixers, the opportunity should be taken to check if a retro-fit package is available for your particular design of machine.



AN EXAMPLE OF A HAAS TURN KEY WAFFLE LINE (ABOVE) AND CONEYING IS IMPORTANT (BELOW).



The cost is likely to be offset many times by the savings in maintenance and down-time.

Retro-fit packages also exist to expand the range of products capable of being produced on existing lines.

The cost can prove to be significantly less than investing in a new, purpose built production unit.

An expert inspection of an existing production unit will identify exactly where cost-effective product updating opportunities exist.

Although it is suggested that most of these retro-fit packages can prove to be, effectively, self-financing, the total benefit can be diminished by a programme of updating which does not take into account exactly how the whole plant is being operated.

It is important, therefore, that each potential investment is discussed fully with the original

A TURN KEY SOLUTION

Italian wrapping machinery company Eurosicma has renewed its commitment to the biscuit and bakery fields by proceeding with investment to enlarge its range of machinery dedicated to biscuit and bakery industry.

This commitment comes in the formation of Eurotekna – a company which arises from a long and profitable collaboration between Eurosicma and Tekna, the latter company having operated for many years in the biscuit machinery field.

The sandwich machine SAMA and an automatic on-edge biscuit loader, volumetric and counting versions, are part of the new company's programme.

Now Eurotekna presents its entire combined background and expertise to the biscuit market with an additional advantage for customers in that, in synergy with Eurosicma, it can provide 'turn key' equipment which can satisfy multiple needs, either in feeding or packaging.

This relationship represents the answer to most needs as personalised solutions for handling, feeding, packaging (flow-pack and x fold style), consultancy and assistance.

Eurosicma is ready to face new challenges and to pursue customer's total satisfaction.

equipment supplier.

As well as being prominent in the biscuit and cracker sector, Imaforni also plays a leading role in the design and supply of complete turn key lines for the production of layer cakes, Swiss rolls, mini Swiss rolls or muffin-like products.

Savoiardis are one of the most traditional Italian-style biscuits and are world renowned.

Their recipe is very rich as it is based on eggs, while the texture is fairly open.

They are widely used in Italian homes for the preparation of the famous Tiramisù, the traditional Italian dessert.

In Italy, every mother knows how to prepare this cake for her children and family!

In other countries, Savoiardis are known as 'Boudoir biscuits' and 'Ladyfingers'.

Imaforni can be considered as the leader in this process technology for they have 30 years' experience in the supply of

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TURNKEY LINES >>



THE OBJECTIVE OF ANY EFFICIENT TURN KEY INSTALLATION IS A TOP QUALITY PRODUCT AT THE END OF THE PRODUCTION LINE.

the biggest and most fully automated production lines throughout the world.

Lines for the production of ladyfingers can be supplied with a capacity of 400/800 up to 1200 kg/hour.

The ingredients, stored in suitable tanks and silos, are blended together in a vertical mixer; the batter is stored in an intermediate tank and then pumped through an aerator and fed to the hopper of a specially designed depositor.

The batter is deposited in metal tins and then coated with icing sugar. The excess sugar is then recovered and recirculated, during which time the batter rests and settles, which is very important for its further development.

“Building a line or plant involves considerable time and expense. Therefore, it is imperative that you, as a customer, have the correct brief before any work gets under way.”

Correct baking is crucial if one is to obtain a high quality product.

The oven generally consists of three zones: the first is very important for the development of the desired texture of the product, where it is essential that a constant and uniform temperature of around 210C is reached within the baking chamber.

The second zone is where the real baking process takes place.

The last zone is used for gentle baking to stabilise the overall condition of the product.

After leaving the oven, the product is gently detached from the tins by a specially designed device, then cooled at room temperature and automatically demoulded and conveyed to wrapping and packing.

The tins, on the way back to the depositing stage, are brushed, greased, flour dusted and the excess of flour is removed by a vacuum system, in order to provide perfectly clean tins ready to receive the batter.

Another company, Tecon, offers a wide range of machinery for the production of biscuits.

Tecon designs and manufactures individual machines as well as turn key production lines with a focus on the production of innovative new products for the confectionery industry.

The company's equipment is based on over 100 years of experience from former German company Richard Niescher, combined



with the most modern technologies like electronic drive systems, computerised control systems, maintenance-free bearing systems and hygienic design.

Founded in 1992 by Werner Thiele, Tecon has proved itself worldwide as a serious and reliable partner, flexible and competent in realising economical solutions for machines and turn key installations for the production of wafers and biscuits, fitted with most modern process technology.

DFE Meincke says it can offer proven solutions to all kinds of baking problems as well as a particular solution to a specific problem.

"We can be your partner for complete solutions. Building a line or plant involves considerable time and expense," says the company.

"Therefore, it is imperative that you as a customer have the correct brief before work gets under way.

Plans and projections need to be discussed thoroughly first, the company advises.

"So, whether you want to know more about a particular application, learn about the specific requirements for product handling, how to best lay out a line or how to build a plant, we would like to show you our solutions."

DFE Meincke has more than 50 years' engineering knowledge and practical experience in developing new applications for customers.

"We recognise that there is no such thing as an 'off the rack solution'. Therefore, you can have everything from turn key processing plants and lines to single machines and units for biscuits, cup and layer cakes, food bars, convenience food, confectionery and other allied products – depending on your requirements." ■

Errata

The extruding and depositing feature in the Spring 2009 issue of Biscuit World states: "TT SRL produces extruder and depositing machinery for companies on every continent." However, TT SRL is a technological partner involved in the field of creams and batters preparation and it is in fact the company's clients who produce extruder and depositing machinery. We apologise for any confusion or misleading information.

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