

INGREDIENT DOSING SYSTEMS

INDUSTRIAL BAKERIES



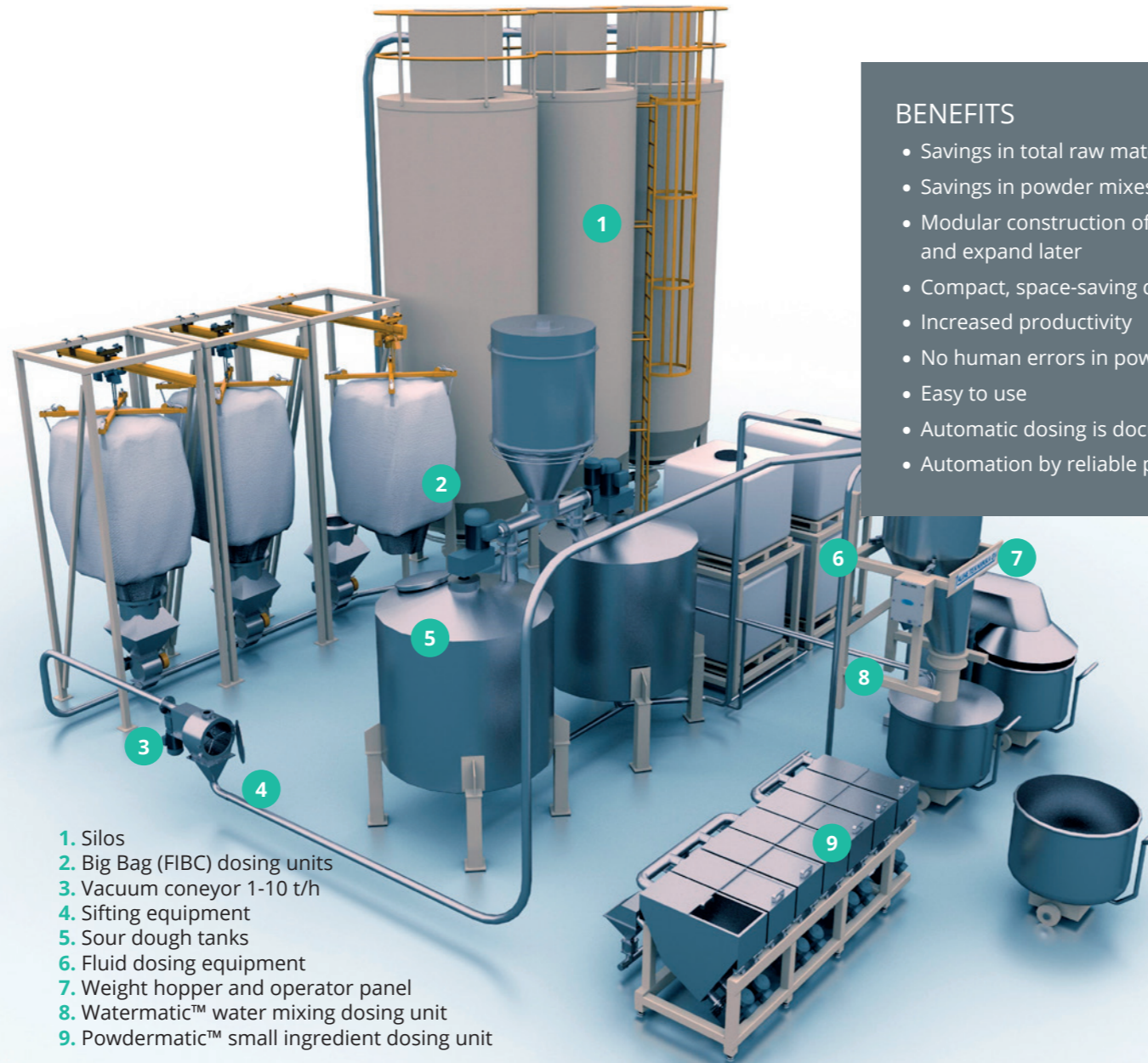
The dosing of fluids like syrup and malt extract can be automated with the Fluidmatic™ dosing unit. This compact solution is reliable and space-saving.



Powders are conveyed by vacuum conveyors to the weighing hopper. The Anti-Dust™ hood closes the dough hopper when the scale is being emptied, thus effectively preventing dust emissions to the bakery.



The Powdermatic™ provides considerable labour cost and raw material savings and improves the consistency of your end product, as the dosing of raw materials extremely precise.



1. Silos
2. Big Bag (FIBC) dosing units
3. Vacuum conveyor 1-10 t/h
4. Sifting equipment
5. Sour dough tanks
6. Fluid dosing equipment
7. Weight hopper and operator panel
8. Watermatic™ water mixing dosing unit
9. Powdermatic™ small ingredient dosing unit

BENEFITS

- Savings in total raw material costs: 3 % / year
- Savings in powder mixes_ even 50 % / year
- Modular construction of the system → Easy to modify and expand later
- Compact, space-saving design
- Increased productivity
- No human errors in powder dosing
- Easy to use
- Automatic dosing is documented to PC for quality control
- Automation by reliable programmable logic controllers



We supply high-quality sourdough tanks and control automation needed is sourdough production.



Powders are conveyed from silos or dosing units to weighing hopper by vacuum conveyors. A major benefit is the completely dust-free conveying of material.



We have made the recipe automation and user interface so user-friendly that anyone can set up a dough production run, even if they don't know a thing about computers.