

SOURDOUGH PRODUCTION SYSTEMS

SOURDOUGH TANKS, FLOUR AND WATER DOSING AND CONTROL AUTOMATION UNDER A SINGLE CONTRACT

We deliver flour and water dosing equipment, sourdough tanks and control automation needed in sourdough production as a comprehensive project or we can modernize an existing sourdough tank flour and water dosing system.

MAJOR COST-SAVINGS

Thanks to the automation of sourdough production, work phases requiring the need for normally expensive evening, night and weekend shifts can be avoided.

REVOLUTIONARY POWDER DOSING SUPERIOR TO CONVENTIONAL METHODS

- Dosing of flour from silos, FIBCs (Big Bags) or small sacks
- Lightweight, compact structures on top of the sourdough tank
- Significantly more economical solution compared to conventional dosing systems

VERSATILE CONTROL AUTOMATION

- Tank heating possible, if required
- Tank cooling possible, if required
- Sourdough temperature maintenance automation
- Product-specific recipe-based mixing automation
- A sourdough production schedule can be preset for a week in advance
- Wash cycles

TRACEABLE PRODUCTION

- Automation saves the entire sourdough production process: water and flour dosing, the addition of recovery flour, temperature curves for the entire duration of leavening
- Filling actions can be saved in an Excel database for quality monitoring

RELIABLE EQUIPMENT CONSTRUCTION

High quality, double-walled and insulated stainless steel tanks



FAST, ACCURATE DOSING OF FLOUR AND WATER

- Flour dosing rate: 1000-3000 kg/h, water 100 l/min
- Dosing accuracy approx. 200 g and 2 dl

