

BAGUETTA

TYPE	WEIGHT RANGE	CAPACITY*	PROOFING TIME AT 3000 PCS/H.
Baguetta	100 - 550 gr (not cut)	max. 3000 pcs/h. with B 300 GV	6 minutes

* Or equivalent number of dough pieces when cutting in 2-3-4-5-6 individual dough pieces

CUTTING STATION	BAKING TRAY	DOUGH PIECE LENGTH	CONNECTED LOAD
2-3-4-5-6	width 600 mm	from 120 - 600 mm	230/400 V, 50 Hz + earth

OPTIONS

- Panning conveyor
- Cutting stations
- Customer specific Blue Box



BAGUETTA

Bread Line

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BAGUETTA

Picture Baguetta

FULLY AUTOMATIC DOUGH MAKE UP SYSTEM FOR THE PRODUCTION OF BAGUETTES, PETIT PAIN AND STRING PRODUCTS SUCH AS BRIOCHE AND KNOTTED BREAD, SWEET BREADS/ROLLS OR TOAST BREAD (TWISTED). THE BAGUETTA PRODUCES FULLY AUTOMATIC DOUGH PIECES WITH A HIGH DEGREE OF CONSISTENCY, QUALITY AND EFFICIENCY. THE BREADS PRODUCED HAVE AN ARTISAN QUALITY IN TASTE, LOOK, SHAPE AND TEXTURE.



PROCESS

- Dough pieces are portioned from a green or pre-fermented dough with more or less water absorption and many different dough consistencies and dough types (soft, stiff, sweet, fatty, and regular doughs with or without ingredients such as seeds, fruits, cheese, nuts and many other particles).
- The portioning is done in a very dough friendly and accurate manner in order to have the best and most efficient weighing whilst keeping the highest possible dough friendly portioning.
- The dough is processed efficiently and the end products are of a consistent quality towards texture, shape, length as well as dough weight accuracy and resting time in order to guarantee a good end product, with an optimal process control resulting in a high repeatability and high efficiency.
- In the process the rectangular dough pieces are stretched to length before the first intermediate proof in order to achieve an optimal dough development while the dough pieces are kept in a constant movement adding energy to the dough.
- The integrated resting time guarantees an optimal dough development so that the dough is relaxed and the elasticity is reduced so that the moulding and stretching is done without stress.
- Also difficult doughs with less or more water, can be processed consequently.
- The end result is a consistent, well-developed dough piece guaranteeing an optimal end product with a good taste, look, texture and shape.
- Dough type: stiff, wet, sweet, doughs with a content of rye or other flour or seeds, fruit, nuts, cheese and many other particles.

FEATURES:

- Fully automatic make up system
- Minimal number of operators required
- Dough friendly system
- High weight accuracy
- Robust construction
- Minimal maintenance and cleaning required
- Perfect centering
- Consistent and controlled process
- Perfect moulding capabilities
- Perfect depositing

EQUIPMENT:

- B 300 GV
- Pre-moulder
- FRK intermediate proofer with trays
- Centering device
- Sheeting device
- Moulding stations
- Cutting
- Spreading
- Depositing

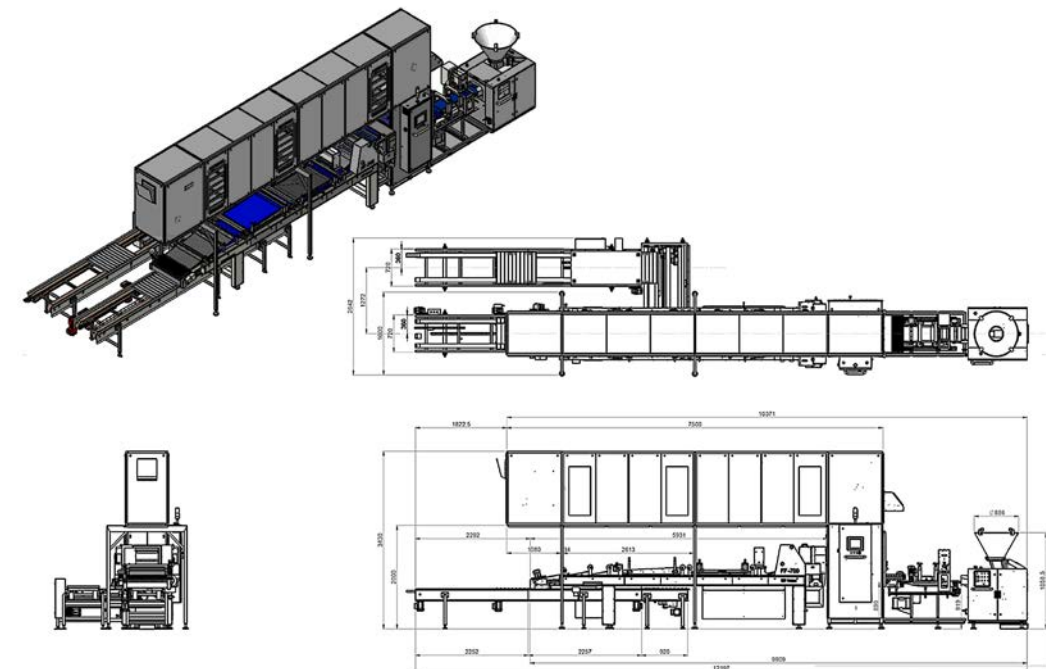


Illustration Baguetta