

SP STICKS PRESS SHORTFACTS

OPTIONS

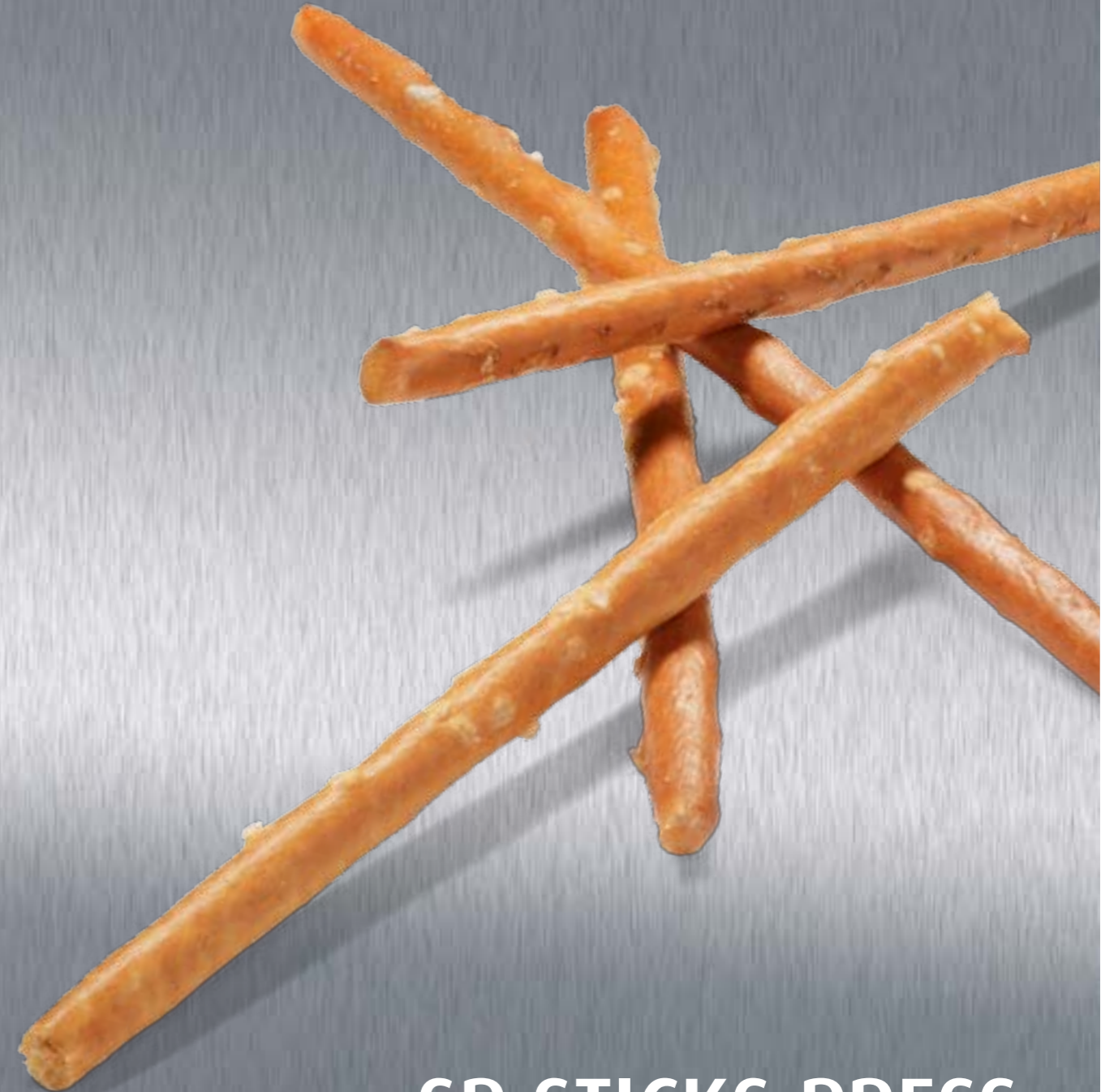
- Operator panel for operating and monitoring the SP sticks press with lye bath
- Automatic dough feeding to the SP sticks press
- Notching / cutting device
- Salt sprinkler with transverse discharging worm for returning excessive salt
- Biscuit-moulding machine for combined production of sticks and pretzels

TECHNICAL SPECIFICATIONS

STICKS PRESS		SP 800	SP 1000	SP 1200
Operating width	mm	800	1,000	1,200
Machine width	mm	1,340	1,540	1,740
Machine length	mm	700	700	700
Machine height	mm	1,500	1,500	1,500
Diameter of grooved roller	mm	400	400	400
Driving power, max.	kW	7.5	7.5	7.5
Weight approx.	kg	1,800	2,000	2,200

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SP STICKS PRESS

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THE PHILOSOPHY - VARIABLE AND CUSTOMISED

Whether its classic, filled or twisted sticks: the SP sticks press is extremely flexible and can be perfectly adapted to customised requirements. With the SP sticks press, you can produce various product types because a range of product diameters and shapes can be achieved by using appropriate nozzle geometries. Thanks to interchangeable nozzle bars, the retooling times to other products are reduced to a minimum.

The SP sticks press can be combined with components for manufacturing crackers and and moulded-biscuit products, such as cocktail pretzels.



THE TREND IN THE PRETZEL-TYPE SECTOR // SAVOURY FILLINGS SUCH AS PEANUT, CHILLI AND TOMATO MIXTURES AND CHOCOLATE FILLINGS TOP THE LIST OF SWEET FLAVOURS.

Classic // The dough strands are notched or cut to the desired stick length by a separate cutting unit. They can then be refined with various toppings such as salt or sesame.

Filled // Along with the classic salt or sesame sticks, hollow dough strands can be produced using special nozzle geometries and at the same time filled with pasty mixtures that remain stable when baked.

Twist // The extra twist assembly is an option intended for twisting the product around its own axis or for braiding two or three dough strands to make premium products



STICKS PRESS SP IN DETAIL

The dough is fed to the machine hopper of the machine via a dough portioning hopper. A grooved roller conveys the dough into the pressure chamber.

The dough is pressed out through nozzles that are spaced over the entire machine width to form thin, continuous dough strands.



To adapt the velocity at which the dough strands exit from the nozzles to the speed of the oven conveyor, the speed of the grooved roller can be regulated using a frequency-controlled three-phase motor.

ADVANTAGES // EASY TO OPERATE // HIGH-PRODUCT QUALITY // SHORT AMORTISATION PHASE // HIGH AVAILABILITY

FOCUS ON PERFORMANCE

The SP sticks press is intended for manufacturing sticks with diameters of approx. 3 to 5 mm. The smallest possible diameter for filled sticks is 6 mm. The dough exit speed is up to approx 14 metres/minute. A working width

of 1,200 mm thus achieves an hourly output of max. 400 kg of baked sticks. The exact output depends on the individual recipe, the diameter of the sticks and the oven size.