

MAGICLINE

Laminating plant with modular design

MAGICLINE is a new laminating plant concept from Werner & Pfleiderer with which it is possible to assemble the ideal line for a multitude of dough types and recipes. New is the modular structure is, the possibility to put together the desired individual configuration from a range of functional modules: The user defines his requirements, we create the optimal configuration for him.

During the development of the line, the gentle processing of the dough was always given priority – it is pressed and not stretched in particular, the use of a second satellite head on the under side helps to ensure the gentle processing. The dough stays free of tension and keeps its texture, it does not stick. Dry and even, it is the ideal basis for further processing steps.

The key part of the plant is the dough sheet former which forms the base product, a continuous dough sheet with all parameters finely maintained. Various functional modules are used for processing, cutting, folding, filling and strewing. The exact thickness of the dough sheet is computer-controlled according to the recipe. Variable widths means a wide product range; the fine adjustment minimises the waste.

NEW The dough sheet former is equipped with adjustable scrapers, which make it possible to exactly loosen the dough sheet from the form roller in exactly the right position according to the required dough path.

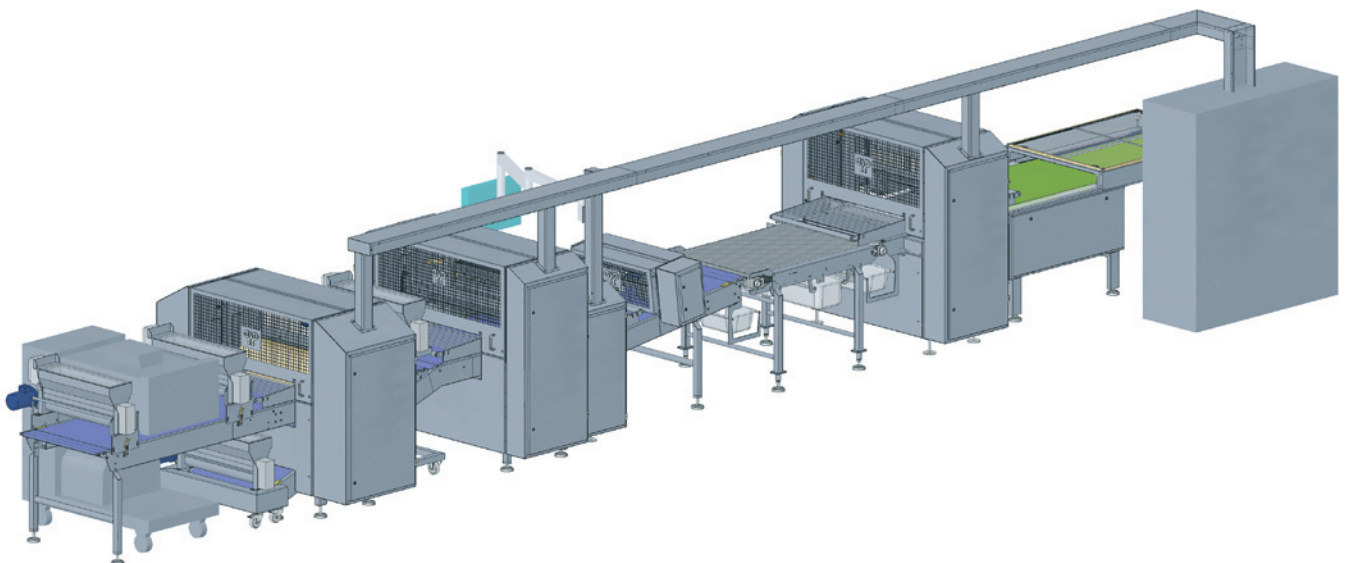
NEW With the integrated duo satellite head (with exchangeable rollers) the dough sheet is extremely gently, evenly but very effectively worked from both sides at the same time. This processing step is largely responsible for the later volume of the product and its even form. The dough sheet is reduced to the required thickness without changing its structure.

A cross roller, whose speed and working width are variable, increases the width of the dough sheet to the desired size. The following calibrating head with Teflon coated rollers smoothes the surface and reduces the dough sheet to its final thickness. With the following modules the cutting width and length and/or the final form and surface finish are realized.

A special characteristic with large products is the possibility for the Guillotine to move along the belt with the product and thus make a clean cut.

Through the employment of a Check weigher small deviations in the volume weight can be corrected automatically by changing the cutting length.

For processing very soft doughs and doughs with long proofing times the Relaxer from WP Kemper is used as a pre-portioner; Driven, floured belts running between the side guides form the necessary dough sheet. Also in this application the thickness of the dough sheet is reduced using the duo satellite head, without damaging its structure.



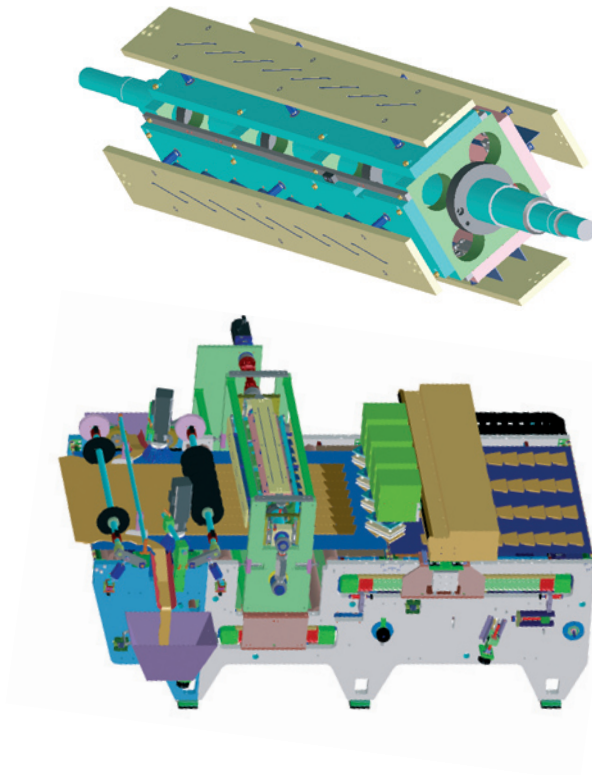


MAGICLINE

Cross-cutting with the revolver cutter – the advantages

NEW Revolver cutting head for trimming, long cutting and cross cutting the dough sheet, for positioning and placing the dough pieces

- computer controlled tool changing
- One tool bar with four knife combinations
- Cutting in single lines and not in closed shape
- Separation of the dough pieces in the running direction by moving the cutting unit
- Cutting tool with scraper plate
- Separation of cutting and spreading = a clean cut
- Gentle dough processing in the Steps „cutting and turning“, the dough pieces are not damaged
- Product changes are simple, no tools are necessary
- Production is reliable because there are few components and dough rest is avoided
- Easy cleaning helps compliance with hygiene regulations
- Product weight can be precisely set by finely adjusting the length of the dough pieces



Technical data Revolver cutter, spreader and coiler

Process step	Dough sheet forming	Turning	Coiling
Working width	500 - 900 mm	500 - 1,100 mm	500 - 1,100 mm
No of rows	-	1 - 9	1 - 4
Stroke rate	-	50/Min = 3,000/h	30 - 50/Min = 1,800 - 3,000/h
Production (Stroke rate x no of rows)	-	3,000 - 27,000/h	1,800 - 12,000/h

Stroke rate, row number and production rate/h are all dependent on the product parameters Dough piece geometry, size and dough characteristics

