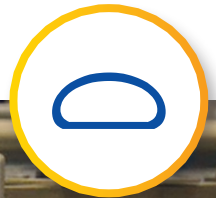


DrieM Sheeting Line 'Bread'

World's best Sheeting Line



At Kaak we have, beside many other bakery solutions, decades of experience with dough make-up machines. One of the dough make-up processes Kaak offers, is the DrieM sheeting technology. The sheeting process consists of a number of steps that will start with making a sheet of dough.



Sheeting Bread

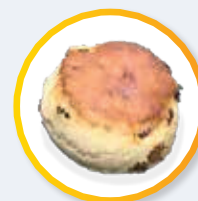
The DrieM sheeting lines can process dough with very low and high percentages of liquid ingredients (42% -92%). There is great freedom when it comes to ingredients and recipes. From 'green' to pre-fermented dough types. Sheeting is a gentle process and will therefore not harm the dough. Nearly all conceivable product shapes can be made from this sheet of dough using different make-up methods in the same sheeting line. There is no waste of dough because the rework dough will be re-used in the production process.

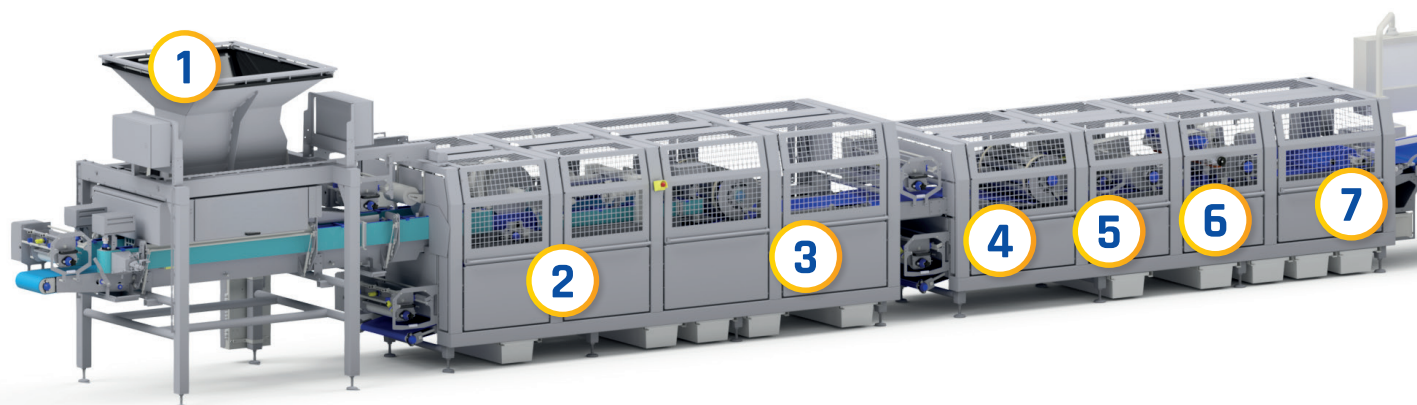
Thanks to the high level of automation, only one operator is needed to control the process. Resulting in a stable process with consistent dough products, short change-over times and a low amount of labor.

One can think of ciabatta based on biological ingredients, low salt content demi-baguette, gluten-free seeded pave as well as fruited freestanding loaves.

The bakery industry is moving more and more towards artisanal breads and buns with a higher added value. This trend goes hand in hand with longer pre-fermentation and the rising amount of liquid ingredients in the dough. Resulting in products with a more open cell structure, in addition to the well-known tin bread and soft buns & rolls.

Shortly, this unique and versatile DrieM sheeting line has been developed on the basis of market trends and allows you to produce a wide range of products. From midsize to industrial bakeries this production line can be designed to fulfil production capacities between 1,000 and 10,000 kg per hour (2,205 to 22,050 lbs per hour).





Sheeting Processes



Soft dough forming

The dough enters the dough portioning unit and will be positioned on a conveyor with side belts after chunking.



Soft dough sheeting

Creates a dough sheet from the chunks.



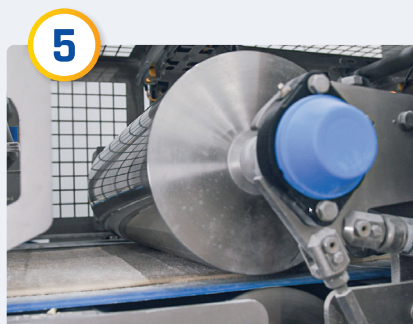
Centering conveyor

Centers the dough sheet towards the middle of the production line.



Multiroller

Gently reduces the dough sheet.



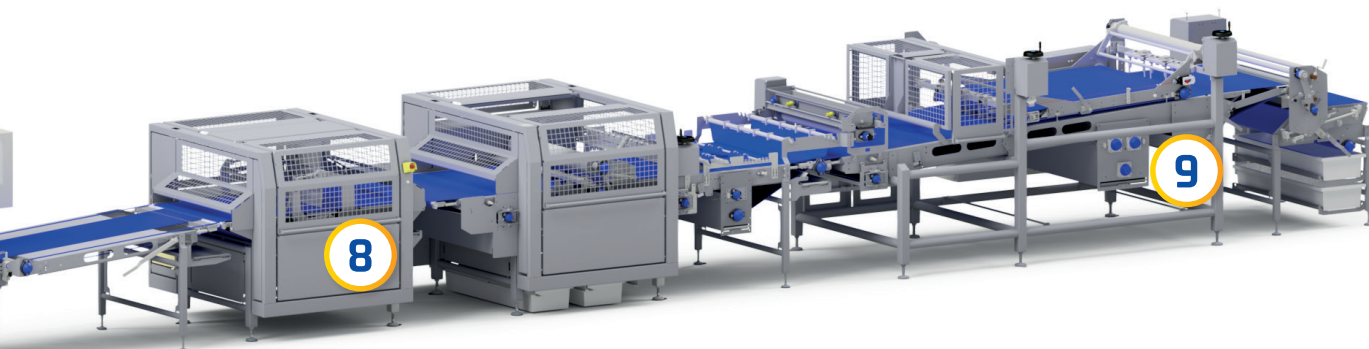
Cross controller

Widens the dough sheet from the middle, keeping the dough sheet free from any tension.



Gauging station

Gaurantees the final thickness and an even shaped dough sheet.



Make-up Processes

More make-up options available depending on the requested type of end products.



Dough strip cutting & rework

Cuts the dough sheet into strips and takes the side-rework out of the line to re-use.



Weightling

Analyses the dough strips based on trend weight.



Cutting

Cuts the desired product out of the dough strips.



Rounding

Shapes a cut dough piece into a rounded bun or boule.



Moulding

Creates the final shape for rolled dough pieces.



Decorating

Strews decorative seeds on top off, below, or around the product.

Benefits



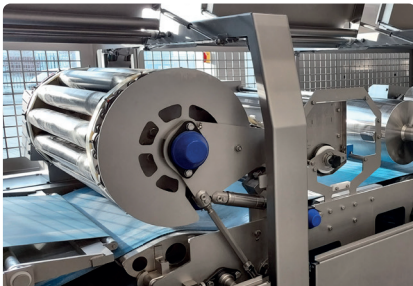
Single operator



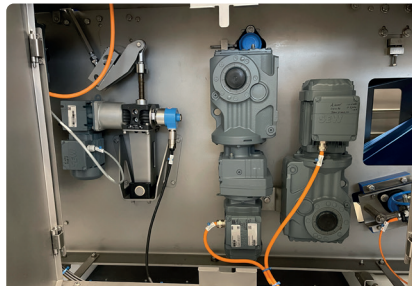
Relax dough sheet -
no falling heights



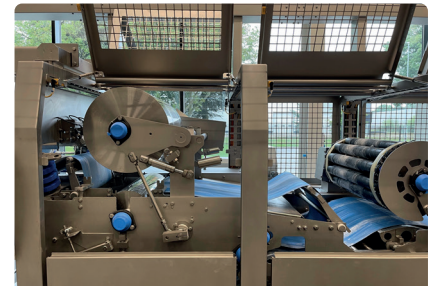
Perfect process visibility



Easy to access
for all purposes



Less maintenance



Wash down feasible

Features

- Capacities from 1,000 kg to 10,000 kg (2,205 to 22,050 lbs per hour). Higher capacities are possible depending on the production situation.
- Able to process doughs with liquid ingredients percentage between 42% and 92%.
- Many options for make-up processes, for example omega cut products.
- Modular standard design, later expandable. Tailor-made process on request.
- Unique design cross controller.
- Optimized dough sheet by rework reduction and level measurement.

Easy to operate

- One machine side for operators.
- User-friendly HMI in 3D: easy to understand.
- Automatically adjusting settings via cascade based on the feedback of the line.
- Automatic flour supply system (optional).
- Automatic seed recirculation system (if needed).
- Automatic rework dough processing, several possibilities.
- Short change-over times because of the high level of automation and easily exchangeable parts.

Easy to clean & maintain

- Open design & easy to access.
- Wash down applicable.
- Automatic cleaning mode.
- Easy Access Portioner (optional).
- Flour catch trays underneath the line.
- Quick release of the conveyor belts.
- One machine side for mechanics.
- No use of chains, direct driven by motors.
- Optional integration of Industry 4.0.
- Only 5 types of bearing blocks used.
- Ability to easily take out rollers.

Royal Kaak

Your bakery challenges are in good hands with us. Regardless of whether you need stand-alone machines such as dough dividers, proofers and coolers or a complete bakery line. Our experienced specialists are ready to assist you with high quality products and innovative solutions.

Kaak has been an international leader in stand-alone machines and complete bakery lines for 175 years – from silo to truck. A world in which craftsmanship and skills are key, but in which customer requirements also change and standards become ever higher. We are constantly developing our products and services in this world. Moving with the market and often ahead of it, while always putting the interests of our customers first.

Kaak Technology Centre

See, smell, feel and taste the result!

- Demonstrating your product on our machines, before you purchase a machine.
- Find the best equipment and process for your product.
- Your dough is always our starting point.
- The latest bakery machine developments in our Kaak Technology Centre.
- Different mixers, traditional or sheeting dough make-up, pizza pressing and various oven technologies.



Do you need more information? Visit our website kaak.com