



First Easy Toast system ON LINE !



Beginning of august was d day for WP Haton and SoBaTech. A full team of technicians and technologists travelled to South Africa to start up the first full high capacity Easy Toast line.



The first Easy Toast system was commissioned in Albany Bakeries in Pietermaritzburg in South Africa.

On the line Albany produces its premium brands white and brown bread with an hourly capacity of 8000 pieces per hour, with a tonnage of 6,4 tons of dough per hour.

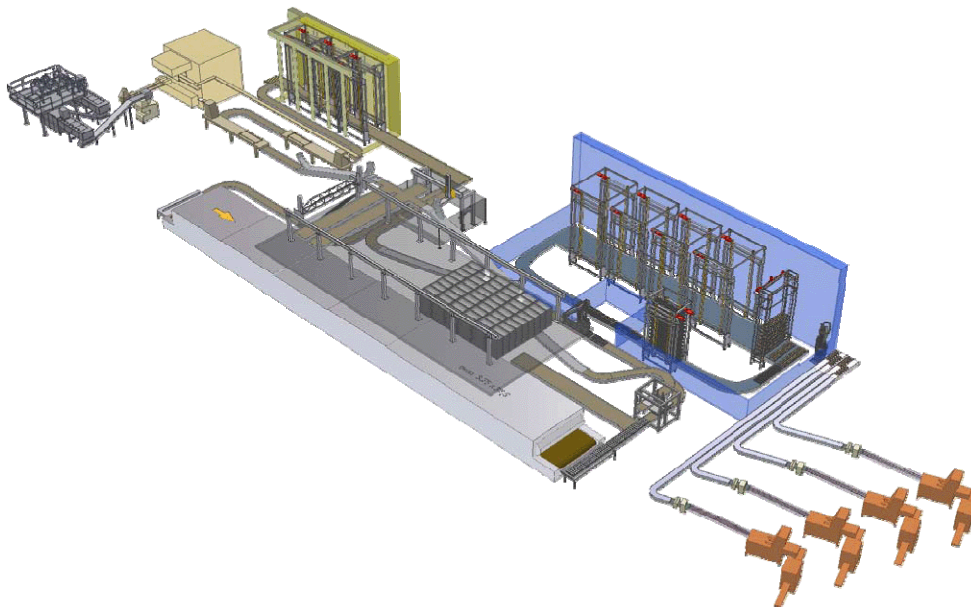
The Easy Toast concept consists out of a continuous mixer from SoBaTech combined with a bread system produced by WP Haton.

Both lines are completely synchronized with each other, which means that the complete dough preparation and make up are now one integrated system.



The unique features of the new Easy Toast line are:

- Continuous flow of dough (no intermediate hoppers/no head-tail problems/straight dough's)
- Minimum amount of energy input in blending, kneading and mixing by unique shape of the tools in the mixer, the injection of liquids in the dry ingredients, and the open system with a lot of oxygen
- Perfect developed dough's with a very constant dough consistency of a high level
- Dough friendly mixing and dividing results in less waste, nearly no temperature increase of dough, less yeast/improvers and resulting in a very economic dough preparation and make up system with enormous savings
- Even with high flour temperatures (summer) no ice water necessary
- By injecting liquids a much higher water absorption rate can be guaranteed
- Dough weight accuracy is extremely high with a very constant standard weight deviation



The Easy Toast line at Albany Bakeries in Pietermaritzburg consists out of the following hardware:

1. Dry components handling
2. Liquids handling
3. Homogenizer for injecting liquids into dry ingredients
4. Blending
5. Kneading
6. Resting conveyor
7. Mixing
8. Dividing
9. Rounding
10. Intermediate proofing
11. Sheeting /moulding and depositing



The whole process of preparing the dough takes approx 3 minutes in a continuous flow. The bread make up system produces the breads after mixing in approx 10 min.

After that the dough is divided in a 7 pocket dough divider with a dough hopper of approx 150 kg which holds 75 kg of dough with a dwell time of approx 30 seconds.



After the very accurate dividing the dough is rounded in a 6 meter long cylindrical/conical track rounder, weighed and registered by a check weigher with automatic feed back to the divider and a statistics program is included.

The proofer in feed consists out of a pallet infeed into a 12 row intermediate proofer with fully automatic climatisation in a clean room with automatic cleaning possibility. The intermediate proofer is placed in a conditioned housing in which moist, temperature, and humidity can be regulated exactly so that the dough pieces are handled gently in the right hygienic and conditioned atmosphere.

The dough pieces with water contents <70% are than sheeted, moulded and cut/twisted before deposited in the typical south African/English dough pans which are narrow and high, with speeds < 1 piece per second.

The new line uses a final proofing concept of Werner & Pfleiderer Industrial Baking Group as well as the latest state of the art baking technology by WP the Thermador oven, of which more than 65 ovens were delivered the last 2 years.



This new oven concept bakes the breads in the lidded and unlidded version very even and very efficient in 21 min. The Thermador oven uses a minimum amount of energy and delivers good steaming, adjustable baking curves with different temperature zones, a minimum amount of co2 emission and turbulence in all (!) zones of the oven.



Easy Toast is a group of bakery equipment suppliers that have joined their forces in order to give optimal service to their worldwide customers in the production of toast bread, by offering the hardware produced by 4 individual engineering companies, offering test facilities, technological assistance, and a complete system from mixing up to baking.



The partners in this unique joint venture, are SoBaTech BV, WP Haton BV, Capway systems and WP Industrial baking group GmbH.

For more information please contact www.easytoast.nl