

WP
WE PRESENT
HIGHLIGHTS

10

INSTANT⁺ HIGH FIVE

1

For who?

Artisan bakers, instore bakeries, bush bakeries, retail bakeries who want to produce a wide range of classic products in small quantities of a good consistent quality.

2

Type of products

Instant⁺ can process nearly all different type of recipes made from regular wheat, rye, wholemeal, sponge dough, instant doughs, sweet doughs, straight doughs, high water absorption doughs, pre fermented doughs from small weights 30 – 1000 gram with a capacity < 1.200 pieces per hour.

3

Advantages

- All regular doughs can be processed (instant, gluten free, sponge, straight dough)
- No dough waste, no dough scrap return
- High weight accuracy
- Wide variety of shapes can be made
- By cutting the loaves at the end of the line the variety is even wider
- Round: pizza balls, soft pitta, sweet breads
- Long: toast, brioche, tin bread, rye bread, biscotte
- Knotted breads: chala – brioche
- Baguette
- Hotdogs, hoagies and all long moulded fast food

4

Operation

- Only 3 machines
- Simple in operation, cleaning and maintenance
- By using a secondary discharge conveyor dough pieces can be deposited on a working table
- By using the Voluminator – real artisan handmade products can be produced

5

Products

Brioche, toast, biscotte, baguette, pizza, pitta, rye, gluten free, batone, tin bread, sweet bread and rolls, ciabatta, chala.

INSTANT⁺ DOUGH CONCEPT

