

Baker Perkins

TruClean™ Wirecut

The TruClean™ Wirecut brings improved automation and flexibility to the production of wirecut cookies and bars. Best-in-class weight control is achieved through die and filler block technology unique to Baker Perkins wirecuts. Adhering to Baker Perkins' TruClean™ standard, the Wirecut has been designed in accordance with the latest industry guidelines on sanitation to reduce cross-contact risks and cleaning times.



Unique dual servo system with low operating and upgrading costs

Fast changeovers, low waste and minimal giveaway along with easier cleaning reduces operating costs; open access, fewer moving parts and easy removal of components means maintenance costs are also reduced. The traditional mechanical system, with many manual adjustments, has been replaced by a unique dual servo system with minimal parts.

Servo-driven for precise, one-touch recipe control

A patented two-axis servo system provides infinite variability to the cutting and return paths, enabling optimum cutting performance at high speeds or on difficult dough. Tailored profiles can be created for each individual product and loaded at the touch of a button. Intuitive touch-screen controls provide full process visualization, historical trending, alarm history and recipe management.

Designed for hygiene and simple maintenance

The TruClean™ Wirecut offers outstanding weight accuracy. The filler block ensures consistent product weight control across the band, with less giveaway and less waste. The clamshell head allows rapid, tool-free removal of the filler block and die assembly for cleaning and fast product changeovers.

For videos and more information on the TruClean™ Wirecut, please click on the link: www.bakerperkins.com/TCW

lifetime
support

Baker Perkins supports every piece of equipment throughout its life, with a comprehensive program of parts, service, upgrades and rebuilds. Parts are available around the clock, while our team of service engineers can assist with both repairs and routine maintenance. Existing equipment may be rebuilt to extend service life, and/or upgraded to improve performance.

Typical Installation Includes:

Mixing



Baking

TruClean™ Wirecut

Plain Cookies



Cookies with Inclusions



Encapsulated Cookies



Frozen Dough



Bars & Filled Bars





TruWeight™ assisted weight control ensures consistent product accuracy across band

Weight variations across the band are compensated by individually adjusting the output from each die cup using a patent-pending assisted weight control system. Less giveaway and waste lead directly to increased profits.

Simple maintenance and changeover

The pneumatically operated clamshell head enables rapid removal of die and filler block from either side, for easy cleaning and quick changeover with no tools required.



Feed rolls with fixed gap help achieve best-in-class weight control

An inverted hopper eliminates bridging to maintain even weight control across the band. The hopper is removable for easy cleaning and access to the rolls. Static end plates provide accurate seating for the filler block to eliminate leakage from the hopper. They are easily removed for cleaning, and protect the bearings from contamination.

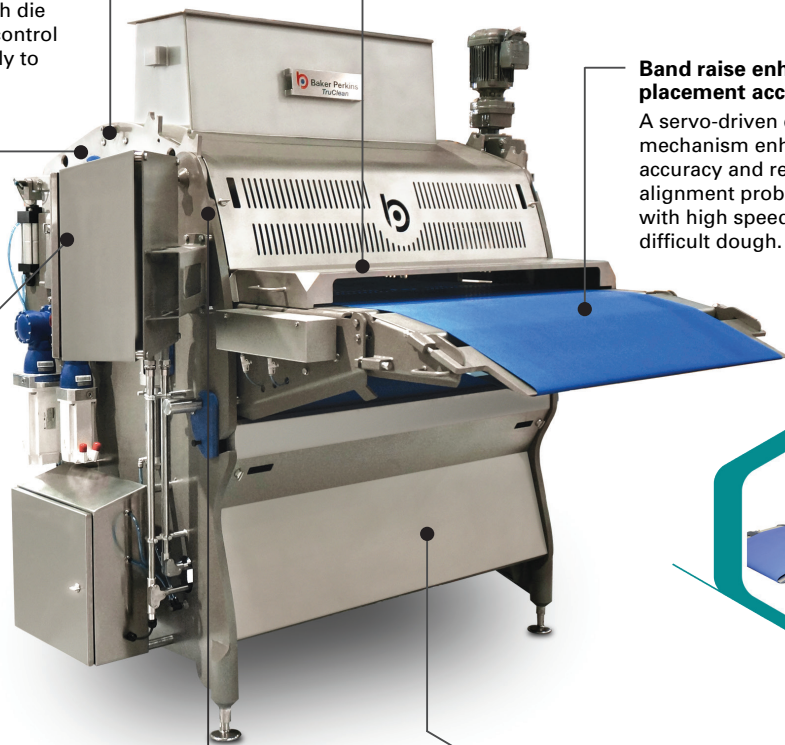
Patented servo-driven wirecut mechanism provides flexibility

A two-axis servo mechanism provides full control of the horizontal and vertical movement of the wireframe. The path is infinitely variable and specific settings for each product can be stored and easily recalled from the touchscreen HMI. The wireframe can be moved to a "park" position to improve access for wire changes.



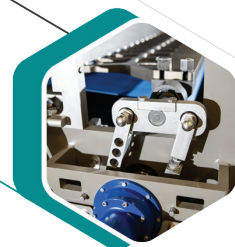
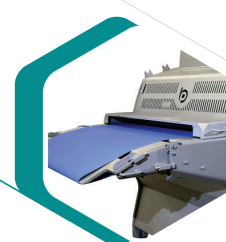
Hygienic guards minimize debris accumulation

Guards have been eliminated wherever possible; the remaining guards are perforated to provide visibility without creating debris traps. Safety interlocks are RFID rather than mechanical. Covers open wide and are easily removed for cleaning and maintenance. The ability to make on-the-run adjustments is aided by good visibility of the product area throughout.



Band raise enhances product placement accuracy

A servo-driven dynamic band raise mechanism enhances placement accuracy and reduces damage and alignment problems, especially with high speed running or difficult dough.



Hygienic design and durable build

The base is fully welded construction with continuous sanitary welds, sitting on hygienic adjustable feet that have no exposed threads. High floor clearance provides easy access for cleaning underneath. Direct drives eliminate hygiene and maintenance problems with belts, chains or guards where debris could collect.

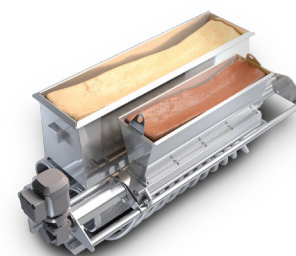
Specification

Machine widths:	32" (800mm), 39" (1000mm), 48" (1200mm), 60" (1500mm)
Output:	Up to 200 rows per minute (product dependent)
Product size range:	Up to 4 3/4" (121mm)
Feed roll diameter:	10" (265mm), 12" (312mm)
Feed roll gap:	0.3" (8mm), 0.4" (10mm) or 0.5" (12mm) (product dependent)

Options

- TruWeight™ assisted weight control system
 - manual adjustment (machine stopped)
 - electronic adjustment (machine running)
- 316 stainless steel construction for use with aggressive cleaning chemicals
- Servo-driven dynamic band raise for improved product registration
- Internal belt circuit or over oven band configurations are available
- Wirecut head carts
- Die carts

Encapsulation Module



Filled cookies and bars can be produced on a standard wirecut machine using an optional encapsulation module. Baker Perkins' encapsulation system can be fitted to any wirecut to convert the machine to one that can do both standard and encapsulated cookies and bars. Fillings can include any ingredients which are low enough in viscosity, including chocolate, caramel, cream, peanut butter or jam.