



TruClean™ Soft Dough Forming Technology

Baker Perkins offers a portfolio of rotary moulders and wirecuts to build complete lines for a range of cookies, bars and soft dough products. Rotary moulders produce shaped products using precision engraved rolls at high outputs. Wirecuts are used to produce cookies and bars, from traditional products to high-value gourmet and filled varieties.

Consistent quality at high outputs

Equipment is designed for consistency at high outputs, in environments where accurate control of size, weight and texture are essential. The precise weight control and dimensional accuracy of Baker Perkins' lines enhances packaging efficiency as well as product appearance.

Understanding the complete process

Because we supply full lines - from mixing and forming to baking and sandwiching - we understand the complete process. Our awareness of what is happening throughout the operation enables us to give unparalleled backing to our customers, from planning, through designing, building and commissioning, and on to complete lifetime support.

The TruClean™ standard: for hygiene and simple maintenance

Adhering to Baker Perkins' TruClean™ standard, all equipment has been designed in accordance with the latest industry guidelines on sanitation to reduce cross-contact risks. Easier cleaning reduces operating costs, while open access, fewer guards and easy removal of components means maintenance costs are also reduced.

For more information on Baker Perkins' soft dough forming technology, please see www.bakerperkins.com/SDT

Typical Installation Includes:



Cookies with Inclusions



Encapsulated Cookies



Frozen Dough



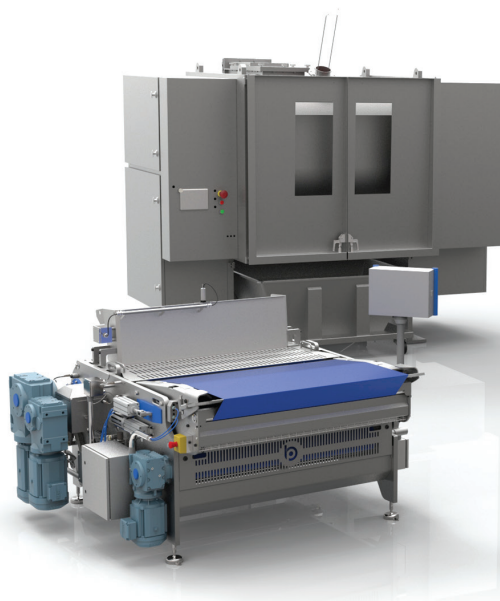
Bars



Soft Dough Products

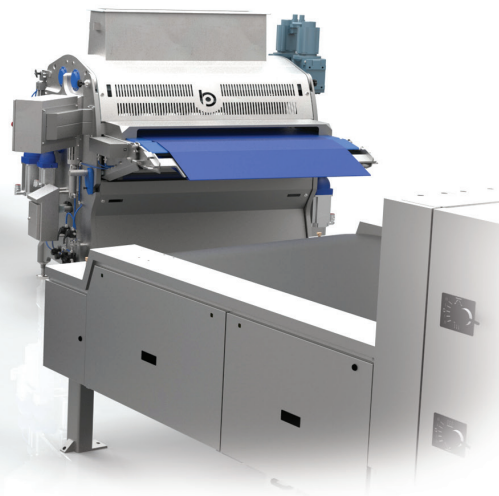


HIGH SPEED MIXER



TRUCLEAN™ ROTARY MOULDER

TRUCLEAN™ SERVO WIRECUT



TRUBAKE™ OVEN

Sandwich Cookies



Shaped Products



Shortbread



Pet Treats



Wirecut Products

Baker Perkins' wirecuts are specially designed for the very soft doughs typified by the classic chocolate chip cookie.

High accuracy wirecut machines are the key to quality cookie production. With a unique, patented dual servo system, Baker Perkins' TruClean™ Servo Wirecut combines the very latest technology and hygienic design with the ability to closely control product weights. Large inclusions, such as chocolate chunks, nuts and raisins, can be handled without impairment.

Frozen Dough Machine

One of Baker Perkins' specialties is the Frozen Dough Machine. Based around a Baker Perkins TruClean™ Wirecut, the dough piece forming process is the same, with dough pieces laid onto paper for freezing or bulk packing.

Overhead Angled Wirecut for higher output

The Overhead Angled Wirecut delivers up to 25% higher production by depositing at an angle to create a nested pattern, improving utilization of the baking surface in the oven.

Encapsulation Module for filled cookies and bars

Filled cookies and bars can be produced on a standard wirecut machine using an encapsulation module. The encapsulation system can be fitted to any wirecut to expand the machine's capabilities and produce both filled and unfilled cookies and bars.

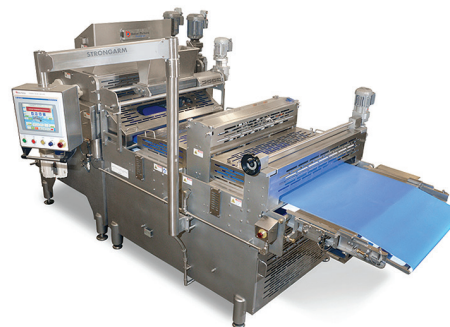
Servo Bar Cutter

Positioned after the Wirecut or oven to cut a continuous strip of output into bar lengths, the cutter handles a wide range of products and gives a clean cut through difficult materials. Product length is easily and quickly adjusted, from bite size to full size bars.

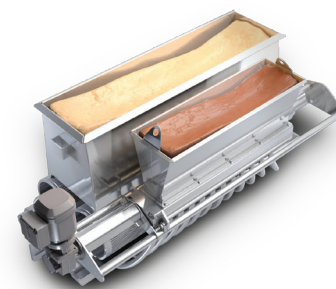
This unit is available as a mechanical or a dual servo version.



TRUCLEAN™ SERVO WIRECUT



TRUCLEAN™ FROZEN DOUGH MACHINE



ENCAPSULATION MODULE

Rotary Moulded Products

Rotary moulding is the industry-standard method of making soft dough products with consistent weight and dimensional accuracy.

Baker Perkin's moulders use precision engraved rolls to bring great consistency to the final product, as well as providing limitless opportunities to add interest and variety by adding lettering, intricate designs or 3D shapes to the surface.

Precision adjustments for accuracy

Filling the mould cavity and extracting it cleanly at high speed requires specialist knowledge and settings. A full range of precision adjustments are available to ensure that all products - from the thinnest crisps to the thickest bars - can all be moulded accurately and reliably.

Flavors and ingredients enhance products

Products can be enhanced with flavors such as chocolate, butter, caramel, spices and fruits. Additional dimensions to the texture can be provided by oats, nuts or bran.

Finishing touches add value

Baker Perkins offers an array of equipment to add the finishing touches to cookies, crackers, and bar products. Jelly toppers, wash-over units, and salt/sugar sprinklers all offer opportunities to add value post-forming. Half-coating or fully enrobing products with chocolate can also turn any plain cookie into a high-value treat.

Soft Dough Products



Sandwich Cookies



Shortbread



Shaped Products



Pet Treats



TRUCLEAN™ SERIES3 ROTARY MOULDER



TRUCLEAN™ 390 ROTARY MOULDER



TRUCLEAN™ 590 HEAVY DUTY ROTARY MOULDER

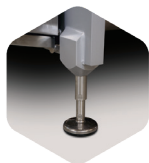


The TruClean™ standard

The TruClean™ standard is designed to meet all industry guidelines on hygiene and sanitation. Every detail is engineered to minimize debris accumulation, eliminate the risk to consumers from cross-contact, and make thorough and effective cleaning as easy as possible. Baker Perkins' TruClean™ design raises the hygiene standard while maintaining the lowest possible production costs: less time cleaning means lower costs and faster changeovers.



Easy Cleaning & Sloped Surfaces



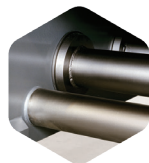
Hygienic Feet



Stand-Off Mounts



Holes Eliminated Where Possible



Continuous Welds

Our Lifetime Support guarantee

We offer a broad range of services to help maintain and improve line performance and extend useful life. This covers everything from replacement parts to major repairs and rebuilds. Baker Perkins also provides on-site engineering services such as inspections, fault-finding and plant optimization. There are also upgrades available to key features to improve performance and reliability.



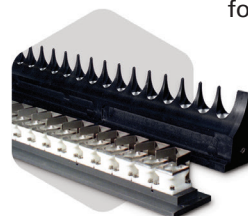
lifetime
support



DG
the die guys

A complete roll and die service

Baker Perkins' roll and die service provides advice and support at every stage of the design, testing and specification process for new or replacement cookie / cracker rolls and wirecut dies. Working from sketches, drawings, models, or even old rolls, we can create a digital 3D model of the product to make a test engraving or 3D printed mould for evaluation and approval.



Access Baker Perkins' wealth of process knowledge

Baker Perkins offers facilities for customers to develop new products and processes, produce samples for test marketing, and conduct thorough feasibility trials for trouble-free commissioning of a new plant or the launch of a new product. The wide variety of process technologies and equipment available in our UK and US Innovation Centers enables us to cross conventional process boundaries, and to offer a variety of process solutions for a single product.

innovation
center

