

TruClean™ Series3 Rotary Moulder

The Series3 is a high performance rotary moulder designed for consistency at high outputs in environments where accurate control of size, weight and texture are essential. A full range of precision adjustments is available to ensure that products - ranging from the thinnest crisps to the thickest bars, the smallest ingredients to the largest cookies - can all be produced accurately and reliably.



High-speed production and consistent high quality

Pushing the dough into the moulds and then extracting it cleanly at high speed requires special arrangements. Independent drives and settings sustain optimum performance at high output through adjusting and maintaining all critical process parameters such as roll and web speeds, forcing roll gap and speed, scraper position and web tension.

Efficient and reliable for low production costs

Intuitive controls along with clear process visualisation allow the machine to be set up to run with very little giveaway or waste. Easy die roll changes and cleaning minimise downtime, while maintenance tasks - including changing the extraction web - are infrequent and quickly accomplished.

Designed for hygiene and simple maintenance

Adhering to Baker Perkins' TruClean™ standard, the Series3 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 videos and more information on the Series3 Rotary Moulder please see: www.bakerperkins.com/S3RM

Typical Installation Includes:



Baker Perkins supports every piece of equipment throughout its life, with a comprehensive programme of parts, service, upgrades and rebuilds. Parts are available around the clock, while our team of bakery 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.



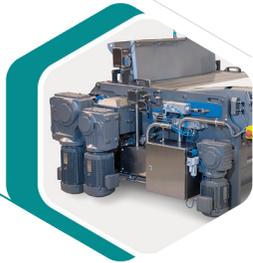
Re-utilise Series2 and 390 die rolls

The Series3 is fully compatible with predecessor Series2 machines, so die rolls can be re-utilised. Die rolls originally supplied for the Baker Perkins 390 range of rotary moulders can also be accommodated.



Easy access for simple changeovers

Adding the refinement of a new 'park' location for the scraper knife gives easier access, so that changing both knife and die roll is much simpler and quicker.

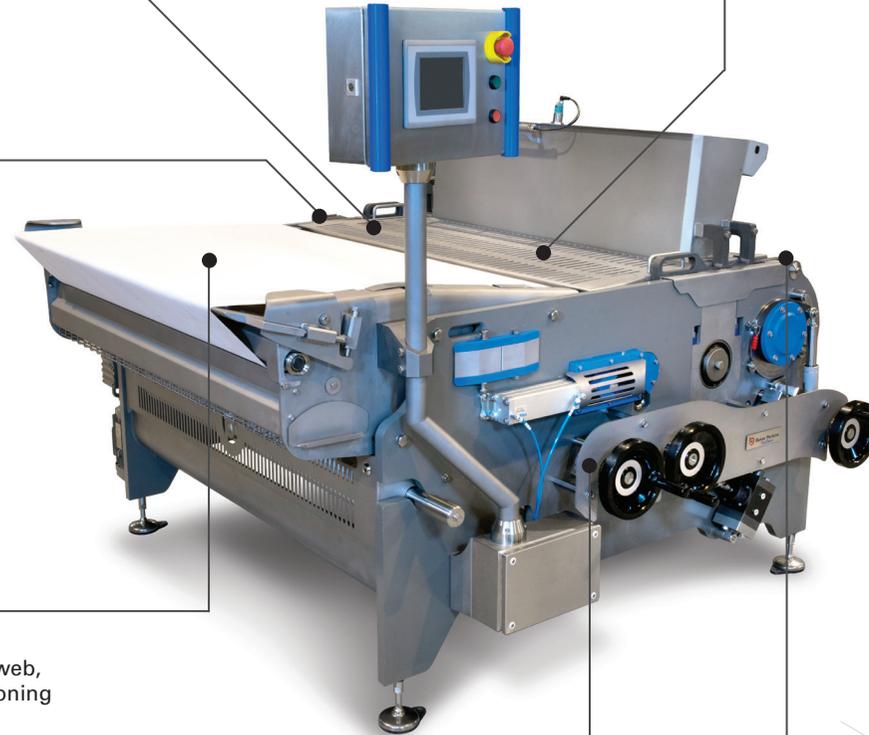


Direct drives for safer, cleaner and quieter operation

Throughout the machine, chains have been replaced by direct drive, eliminating a potential hygiene and maintenance problem. The gear drive to the die roll has also been removed; it is now clutch driven, eliminating grease and exposure to teeth.

Automatic web tensioning

Correct web tension is essential to ensure clean extraction. It can be very easy to over-tension the web, causing damage and shortening its life. Web tensioning is now automatic to eliminate these problems.



Precision adjustments for accurate weight control

Independent drives and adjustments which sustain optimum performance and weight control through setting and maintenance of critical parameters such as roll and web speed, forcing roll gap, scraper position and web tension.



Tangential knife for even cavity filling

Fine tuning of the dough piece weight is achieved by altering the position of the knife that scrapes the surface of the roll to ensure that every cavity is evenly filled. As it moves round the roll, the mechanism ensures that it stays tangential to the roll surface for optimum performance.

Specification

Machine widths:	812mm to 1,600mm
Maximum speed:	40m/min
Moulding roll diameter:	259mm

Options

- On-the-run side to side adjustment of rubber roll including individual readouts and slew alarm
- Built-in scrap tray with option for built-in cross conveyor
- Product reject can be supplied in conjunction with a swivel panner
- Straight to oven band discharge