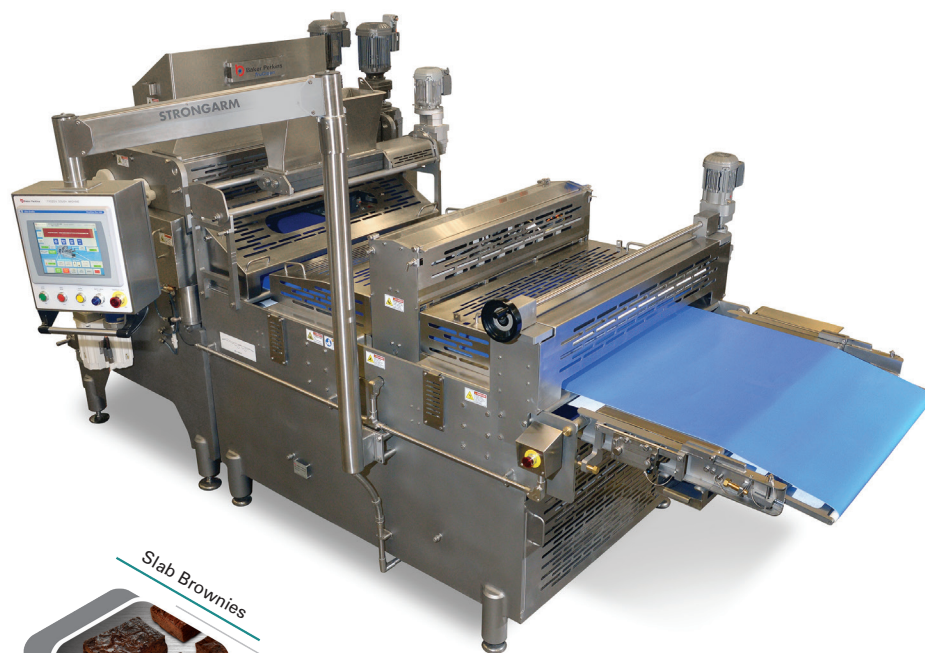




## TruClean™ Frozen Dough Line

The TruClean™ Frozen Dough Line is a high-output, modular system for production of every type and size of frozen dough cookie. Each system comprises of a Baker Perkins TruClean™ Wirecut or TruClean™ Servo Wirecut with a series of standard modules for topping, paper slitting and paper cutting. Production costs are kept low by hygienic design, accurate weight control and rapid changeovers.



### Flexible, expandable lines adapt to market needs

Baker Perkins' various equipment configurations allow us to tailor the line to match a wide range of possible end products. Modules are selected on the basis of the products to be made and the style of packing (bulk or patterns), then combined into a single system: this modular design allows additional capability to be added at any time.

### Precise weight control and efficiency at high outputs

The carefully designed hopper, feed rolls, die and filler block, cutting mechanism and belt movement combine to ensure that accurate weight control and product positioning are maintained, even at the highest outputs. This minimizes giveaway and waste, and allows higher belt loading to increase the efficiency of freezer space and packaging materials.

### Hygienic design and low production costs

Production costs are kept low by accurate weight control, efficient belt loading and rapid changeovers, while exceptional hygiene features allow manufacturers to achieve the highest levels of product safety, even in allergen-sensitive situations. All the machine modules have been designed to the sanitary standards recommended by the Grocery Manufacturers Association (GMA).

For more information on Baker Perkins' TruClean™ Frozen Dough Machine, please see [www.bakerperkins.com/FDM](http://www.bakerperkins.com/FDM)



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



Topping Freezing

Chocolate Chip Cookies



Chocolate Cookies



Raisin Cookies



Chewy Cookies



Slab Brownies



Decorated Cookies



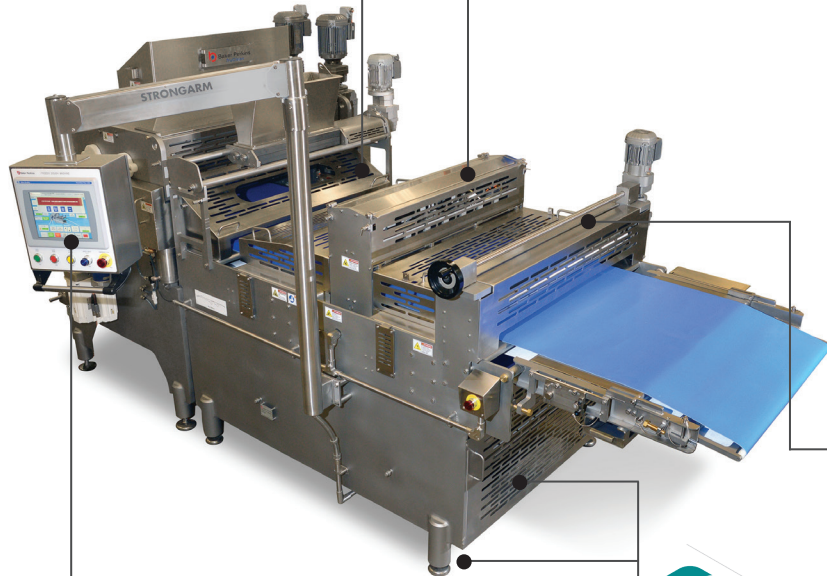
Filled Bars & Cookies



## Baker Perkins TruClean™ Wirecut

The system is based around a Baker Perkins TruClean™ Wirecut, capable of producing a full range of cookies - bite size to gourmet - from 1.5" (38mm) to 4.8" (121mm). The Wirecut handles most types of soft dough, including sticky or chunky dough, and can incorporate large inclusions and toppings for gourmet varieties.

For videos and more information on the TruClean™ Wirecut, please see [www.bakerperkins.com/TCW](http://www.bakerperkins.com/TCW)



### Precise patterning to maximize freezer space

Products are placed directly onto the belt for bulk packing, or onto a continuous paper sheet for patterns. Dough pieces can be placed on the paper as they are formed or after the topping system: the sheet is then slit longitudinally and/or cut laterally into individual sheets to separate the dough piece patterns prior to freezing and packing.

### Servo-driven paper cutter

The pneumatic paper cutter has been upgraded with a servo-drive, increasing speed, reliability and flexibility. It is also quieter than a pneumatic system.



### Hygienic TruClean™ design and build

A fully welded base frame with continuous sanitary welds sits on hygienic adjustable feet with no exposed threads. High floor clearance provides easy access for cleaning underneath the line. Perforated stainless steel guards provide visibility into the machine without creating dirt traps. Guards have sloping surfaces for drainage and stand-offs for cleaning access; they open wide and are easily removed for cleaning.

### Compact PLC with color touch screen HMI

Provides main operator controls for full process visualization and management. Stores up to 100 recipes, with the option to increase if needed.



## Specifications

<b>Machine Widths</b>	32" (812mm), 39" (991mm) or 48" (1,220mm)
<b>Output</b>	Up to 200 rows per minute (product dependent)
<b>Product Size Range</b>	1.5" (38mm) to 4.8" (121mm)
<b>Feed Roll Diameter</b>	12.3" (312mm)
<b>Feed Roll Gap</b>	0.3" (8mm), 0.4" (10mm) or 0.5" (12mm) (product dependent)

## Controls

<b>Belt Speed</b>	Variable: Configured or application
<b>Feed Roll Speed</b>	2 to 10 rps
<b>Belt Tension</b>	Pneumatic
<b>Paper Cutter</b>	Servo-driven

## Options

- 316 stainless for use with aggressive cleaning chemicals
- Oscillating knife attachment for products with large inclusions
- Servo-driven dynamic band raise
- Wirecut head cart
- Die cart
- This line is also available with the TruClean™ Servo Wirecut replacing the highly mechanical system with a simple dual servo arrangement

## 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.

## Topping System

An optional module dispenses free-flowing dry materials such as granulated sugar, chopped nuts, chocolate chips, decorettes, salt or seasonings to the top of the product. It features easily interchangeable dispensing rolls for different materials, and an adjustable flow regulator.