



TAKE CONTROL OF YOUR DOUGH

Moulders Multi-Application



Dividing

Rounding

Proofing

Moulding

Member of the  **Kaak Group**

Specifications Moulders

Moulder	Weight range (grams)		Capacity (piece/hour)		Dough piece length	
Type	Min.	Max.	Min.	Max.*	(mm)	(mm)
MS500-C	50	1.200	600	1.600	130	450
MS500	50	1.200	600	2.200	130	450
MS500-DPB	50	1.200	600	2.500	130	450
MS500-SI	50	1.200	600	2.500	130	450
MS500 Artisan	50	1.500	600	3.000	130	450
MM600	300	2.500		3.000	250	500
ME600	300	2.500		3.000	250	500

* Capacity is related to the length of the dough piece and final structure of end product

BENIER, for smart dough handling solutions



The moulding and shaping process is extremely important for the appearance of your final product. Shape and structure are quality definers. Benier offers for each phase of the moulding and shaping process various solutions. Following functions are important for complying with quality standards:

- Supply and pre forming
- Moulding
- Lengthening and shaping
- Depositing

The essence of **Benier** is quality, innovation and service, but most of all adaptability to your specific needs and wishes (with respect to your product and business). Please contact us for special tailor made solutions.



The MM600 and ME600

Sticky and very compact dough (for example rye bread) can be processed with the MM600 moulding system or ME600 forming system.

The infeed belt on the MM600 conveys the dough pieces to the roller set. The first set of rollers positions the dough right in the middle without any force and the second pair of sheets the product to the desired thickness. The distance of each roller pairs are adjustable and even creating, in the widest opening enough free space for by passing rounded dough balls.

The lengthening board is easy to position in the required height and is in one movement able to lift to the highest position for direct access underneath.

The ME600 processes dough which is not able to be moulded anymore. This forming unit has a pre-pinning roller in front of the lengthening belt, which easily swings upwards in order to bypass. The frequency controlled speed of the lengthening belt defines the intensity together with the adjustable height. A flour duster on the whole product length is positioned to avoid building up of dough. For decoration purposes the hopper can be exchanged for all types of seeds.



MM600

Pressure board



The MS500 Artisan

For a wide range of products, each type of product should be moulded by their own needs. From regular dough consistencies with a fine crumb to pre-fermented high hydrated dough with an open irregular internal structure.

The unique Benier drum sheeting principle is able to process this wide range. The diameter of the drum is smaller and the full Teflon sheeting roller has various opening gaps defining the sheet thickness.

If sheeting is not applicable (for round bread) this roller can be easy bypassed by hinging upwards pneumatically. The curling net is equipped with a quick release function and the lengthening board is hinged.

Changing-over from one product to the other could require different processing units. For that reason the lengthening board can have a quick release function and also a flour duster on a swing arm can be integrated.



MS500 Artisan

Moulding drum



The MS500 series

The MS500 moulding system is specially designed for dough consistencies, which have to be degassed for a fine regular internal crumb structure. White, wheat, wholewheat or all other type of flours can be processed each with their own moulding settings in order to achieve the optimum result.

Therefore we use the unique Benier drum sheeting principle. The dough sheet stays central, hardly shrinks back and can be stretched as it is pulled off the drum. The Teflon sheeting roller is spring activated, towards the end of the dough piece the pressure overcomes the smaller dough mass and sheets thinner. This reduces the thickness of the seam and allows a better presentation for free-standing and open top tin bread.

The MS500 series can be supplied with various frame lengths and different board executions:

- MS500-C Compact in length;
- MS500-N The standard with a lengthening board of 1.150 mm;
- MS500-SI Extra long lengthening board of 1.825 mm;
- MS500-DPB Double Pressure Board: pre shaping before lengthening.



To adapt the moulding system to your requirements a lot of options are available in order to fulfill your needs.



Moulding

Over the years, the diversity of dough types has increased. Manual dough processing is replaced by delicate automation, increasing quality and throughput.



MS500



Dynamic curling net



Dividing

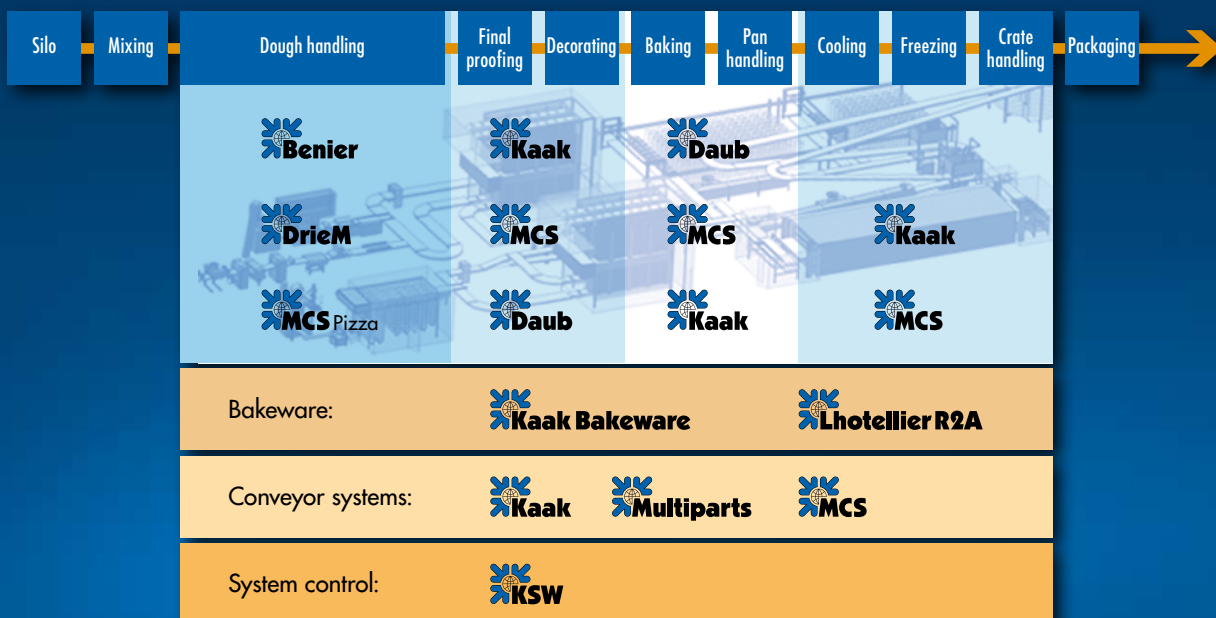
Rounding

Proofing

Moulding



The Baking Process:



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