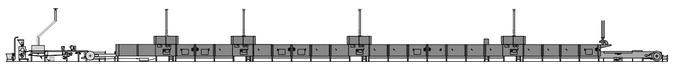
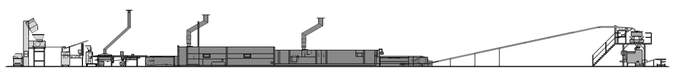


VARIANTS
OF STICK & PRETZEL LINES

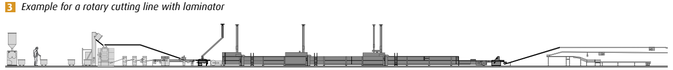
1 *Example for a sticks line*



2 *Example for a combined line with dough moulding machine and stick extruder*



3 *Example for a rotary cutting line with laminator*



1 Stick line
Here, the dough is pressed out into classic, filled or twisted sticks and passes through the warmed cooker (caustic solution) on a grid conveyer belt. Notched to length or cut and dusted with salt or various seeds or spices as required, the strands of dough reach the wire belt of the oven. Following optimum baking and a short cool-down time, the sticks can be packed.

2 Combined line for sticks and pretzels
The complete product range of pretzels, sticks and all other types of cooker (caustic solution) articles can be produced on this line.
WP special units matched to one another, such as stick press and dough moulding machine as well as the tried and trusted WP oven systems guarantee safe production.

3 Cut-out line with Laminator
The strengths of the line are specialities such as large pretzels, for example. Laminated and rolled out to the required thickness, the continuous sheet of dough reaches the rotary cutting machine. The exactly cut-out products pass through one of the proving channels arranged above the oven. Wetted and dusted with salt, the high-quality specialities reach the wire belt of the oven.

All three lines are versatile and can also be used for products such as crackers, hard and soft biscuits and sweet filled cookies.

Facility competence at focus

Ovens
Werner & Pfleiderer ovens stand for the latest in industrial baking technology worldwide and are extremely versatile. Make the most of our more than 125 years of experience.

High-tech control units
Our plant control units are consistently user-friendly; hardware and software guarantee reliable, stable systems. Aiming to achieve maximum customer benefits without compromise, they open up a new dimension in production.

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We have further branches in France, Italy, Belgium, Austria, Russia and the USA.

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- Winkler
- ProFit2
- Backnet

PLANTS

FOR MANUFACTURING STICKS & PRETZELS



ANLE-09-06

WP BAKERYGROUP

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STICK LINE

High profitability with minimum conversion times

The outstanding feature of the sticks extruder SP is its absolute flexibility. Whether it's classic, filled or twisted sticks you want – the conversion time to other products is reduced to a minimum thanks to the quick-change nozzle bars.

The excentric cutting machine in front of the oven can cut the products to exact lengths of between 50 and 150 mm. A wide range of different units are used to vary the end products, such as for scattering salt, sesame seeds or cheese.



Classic



Twist



Co-Ex

Inspiring variety

Classical sticks
Almost every product shape is possible using the stick extruder SP. Different shapes and diameters are achieved thanks to the respective nozzle geometries. The additional twist unit makes it possible to twist the product around its own axis or braid two or three strands of dough together.

Filled sticks
The latest trend in the cocktail articles range: Hollow strands of dough are produced using special nozzle geometries and filled with pumpable masses at the same time.





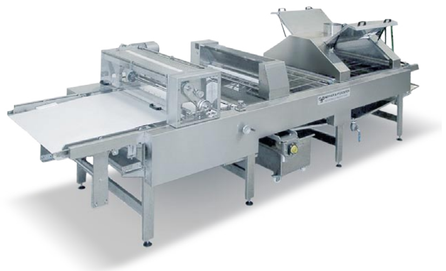


Stick extruder with filling unit

COMBINED LINE

100% variable

The combined line covers the complete spectrum of sticks and pretzels production. To achieve this variety in the end products, a wide range of scattering units such as rollers, vibration units or cheese distributors is used. Good access, hygienic design and simple cleaning meet even the toughest production requirements. Cookers (caustic solution) can be delivered either with gas, steam or electric heating.

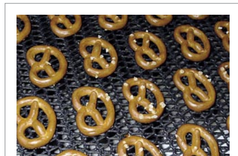


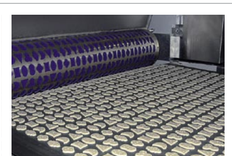
Cooker (caustic solution) with distributors and cutting machine

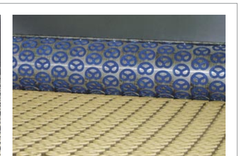


Dough moulding machine

Costs saved thanks to no-waste cutting using the GH
The dough moulding machine is the central unit of the plant. It guarantees the no-waste moulding of all shaped dough and can be adapted to a wide range of different dough recipes thanks to various adjustment possibilities. The moulding rollers are simply replaced to enable a quick changeover to other product assortments. The dough moulding machine can be fitted with single drives for rubber, dough moulding and feeding rollers. Automatic blade adjustment and pressure display are optional features.







CUT-OUT LINE

WP tradition: Sturdy design

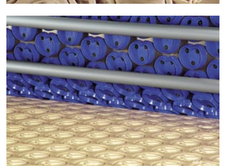
WP rotary cutting lines are predestined for the production of cocktail articles, sticks and pretzels and high-quality specialities such as large pretzels. Like all WP lines, the rotary cutting line stands out thanks to its sturdy design and easy accessibility. Maintenance-friendly and hygienic design also guarantees safe operation and cleaning.



Dough feeding track Laminator









Large products can be made
The product-shaping unit is the rotary cutting machine. Available in three versions, it has a unique flexibility for large products. Depending on the specific product, rollers with diameters of between 205 mm (standard) and 260 mm can be delivered and integrated. Depending on the type of dough involved, dough feeding takes place as a sheet from a laminator, a four-roll sheeter, a belt shaper or belt pre-shaper. The transition into the oven is laid out at a tangent especially for transferring small pieces of dough onto the oven belt.

WP Laminator – newly concepted
Basically technically reworked, the new WP Laminator provides a great number of variation possibilities. It is applicable with the process of folding and layering for almost any product. Thanks to its modular design and servo drive technology it is a powerful and flexible unit for economic production.



Laminator LU 800