

More information?

Issue 15

If you would like more information about any of the products or services featured in this issue, please tick the respective box and either copy or cut this column, and mail or fax it back to us – alternatively please send an e-mail or telephone naming the product in which you are interested.

- 'Rollmaster' sheeter curler
- JBS specialist conveyors
- Hydrovoima sheeting equipment
- Pizzamatic pizza topping

'Rollmaster' plant

- rolls and buns
- tortilla
- pizza/pita/flat breads
- baguettes and small loaves
- Form and Frys cake depositor
- Effedue spiral mixers
- Hydrovoima junior sheeter
- Salva deck ovens
- Salva convection ovens
- Salva bake-off ovens
- Sancassiano mixers
- Gostol dividers
- JBS decorating units
- Merand provers and moulders
- Form and Frys bite-size pastries

Name.....

Position.....

Company.....

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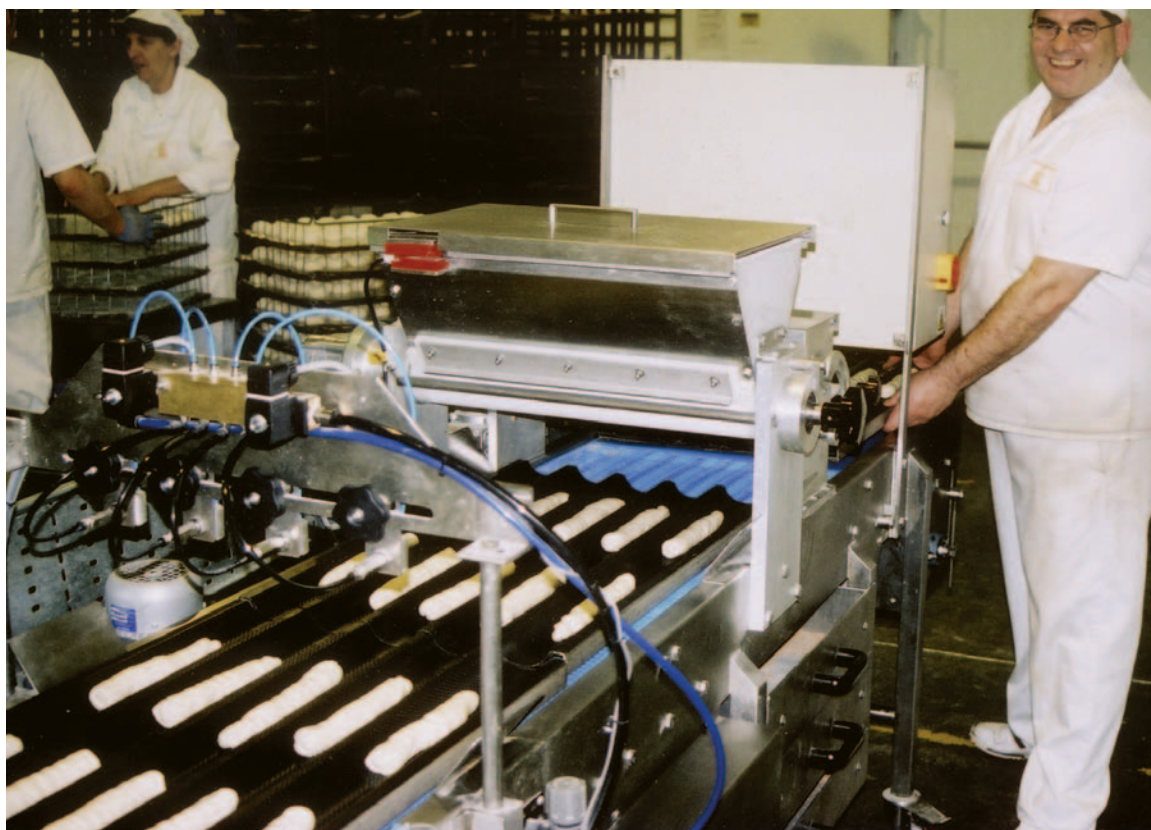
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High - efficiency decorating

A decorating unit from JBS Process Engineering is providing significant quality, cost and hygiene benefits for Margate bakery Speciality Breads.

Speciality Breads focuses on supplying distributors and wholesalers throughout the UK and Ireland with a wide variety of high-quality frozen products for a growing 'thaw and serve' market in restaurants and hotels. The company also markets frozen dough, pre-proved and quick bake breads.

An increasing need for a range of toppings – including sesame and poppy seeds, semolina, bran flakes and oats – led to the decision to invest in the JBS wetting, seeding and flour dusting unit.

Topping 30 racks of product by hand took two people two hours. Now, with the unit on-line, there are no staff costs and no time penalty. There is minimal wastage, as weight is adjusted accurately rather than by guesswork; the topping is consistent throughout the run, with an even spread across the bread. There is also far less mess to clean.

CASE HISTORY

Speciality Breads Managing Director Carolyn Macleod says, "Because of our broad product range we need machines that are flexible. The decorator enables us to decorate any product: it's easy to switch between toppings."

Speciality Breads concentrates on excellence with artisan quality rolls, loaves, focaccia, brioche, and ciabatta using authentic ingredients and recipes to high-level EFSIS standards.

The company is now expanding with an additional dough processing line supplied by JBS. That will incorporate an existing Gostol dough divider; a Merand intermediate prover and baguette moulder with cutting and traying up capability; specially engineered conveyors from JBS; and the decorating unit. JBS represents Gostol and Merand in the UK.

The new line will be configured so that a single operator can load empty trays and place full ones onto a rack.

Folding bite size pastries

NEW

New technology launched by Form & Frys to mechanise filling and folding of bite-sized pastries, is being marketed in the UK by JBS Master Baker.

An innovative folding machine fashions a four-fold product from a 50 x 50mm dough square. A wide choice of sweet or savoury fillings is possible, and these mini products are ideal for buffets, or as a pastry alternative to biscuits.

This new unit automates the laborious hand-folding of these small products. A 10-row machine running at 40 strokes per minute can deliver up to 24,000 14-gram products per hour.



Baking Solutions



Hydrovoima sheeting line

Repeat order for pizza plant

JBS Process Engineering has supplied two additional lines to a specialist pizza bakery. The lines utilise sheeting technology from Finnish specialists Hydrovoima and topping/slicing equipment from USA based Pizzamatic – JBS markets equipment from both these companies in the UK.

The installation also includes specialist conveying equipment designed and engineered by JBS for hand-topping 'difficult' pieces such as pineapple.

The systems are producing frozen pizza for leading supermarkets in the UK and Ireland. A range of pizzas, in diameters from the increasingly popular 'bite-size' two inches up to 12 inches, are produced.

In the new bakery, a Hydrovoima VE900 sheeting line, with automatic traying up, feeds two Pizzamatic lines. The VE900 is based on a revolutionary sheeting method patented by Hydrovoima; the process is extremely gentle to the dough and provides a continuous, stress-free sheet to the make up line. Although the dough is treated by seven gauging and spreading sections, the sheeter is only 2.5m long.

The VE900 can handle a variety of products as well as pizza – pita, tortilla, pastry and flat breads are typical; very sticky doughs can also be processed. Dough sheets can be as thin as 0.5mm.

The two lines of Pizzamatic equipment provide automatic depositing capability for both sauce and cheese: one line also includes a pepperoni slicer. Fully integrated Pizzamatic systems are at work in some of the world's most demanding production environments applying sauce, cheese, vegetables, meats and pepperoni to pizza crusts: single to four lane systems can be engineered to rates of over 30,000 per hour.

Look on the web

JBS has upgraded its web site at www.jbspe.com to provide a clearer focus on the end products and equipment covered. Take a look and see how we can help your development plans, or solve a production problem.

Roger Jackson returns to JBS

JBS owner and founder Roger Jackson has resumed full-time involvement in the business after a period of semi-retirement following the death of his wife, Cilla, who was a director of JBS.

This coincides with the departure of managing director Colin Belcher from the business.

Roger says, "The company technically is stronger than it has ever been, which allows us to give the support and service our customers demand."

"We appreciate our customers are operating in a very competitive environment, and we at JBS will strive to give them the backing they need, and continue to develop innovative solutions."

Horizontal sheeting improves flexibility

JBS has developed a new, flexible sheeting and curling unit for its Rollmaster range of roll plant. This latest development introduces a horizontal sheeter to replace the conventional vertical unit, and is featured in a line recently installed in South Africa.

In-line sheeting and curling, featuring rolls above and below the band, provides simpler operation and improved access for maintenance, whilst still retaining the high-speed high friction

Rollmaster - the versatile choice



The JBS newspaper for craft, specialist and industrial bakers



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belting that provides the quality features of positive curling of dough pieces for finger rolls and baguettes.

It also improves flexibility, with the ability to raise the sheeting rollers and use the unit as a pinner to make round rolls and baps.

This innovation is an addition to the range of standard components used to build a Rollmaster plant.

Every JBS 'Rollmaster' system is specified from a range of modular units to meet precise product and output needs.

'Rollmaster' lines are used for a broad product range – a full range of rolls and buns, baguettes and small loaves, pizza base, tortilla, pita and flat breads, and focaccia

With outputs from 1,000 to 30,000 an hour and a scaling range from 25 to 350 grams, a 'Rollmaster' line can be configured for virtually any requirement.

Technology from leading international partners adds bagels, doughnuts and pastries to a portfolio that makes JBS the leading UK supplier of equipment for speciality products.

NEW

Precision depositor for cakes and muffins

A new precision multi-row filling and depositing machine marketed by JBS Master Baker can be used for a wide variety of cake products. The GW600 gear wheel depositor has been developed by Danish specialist folding, forming and filling company, Form & Frys.

Capacity ranges from 40-gram mini muffins to cupcakes of 1,000 grams. Continuous deposits, and interrupted strips for savoury products are also within the capability of this flexible, easy to operate unit.

Cantilevered construction means that the GW600 can be placed over virtually any conveyor system, and is height adjustable to fit. In addition to a Gear

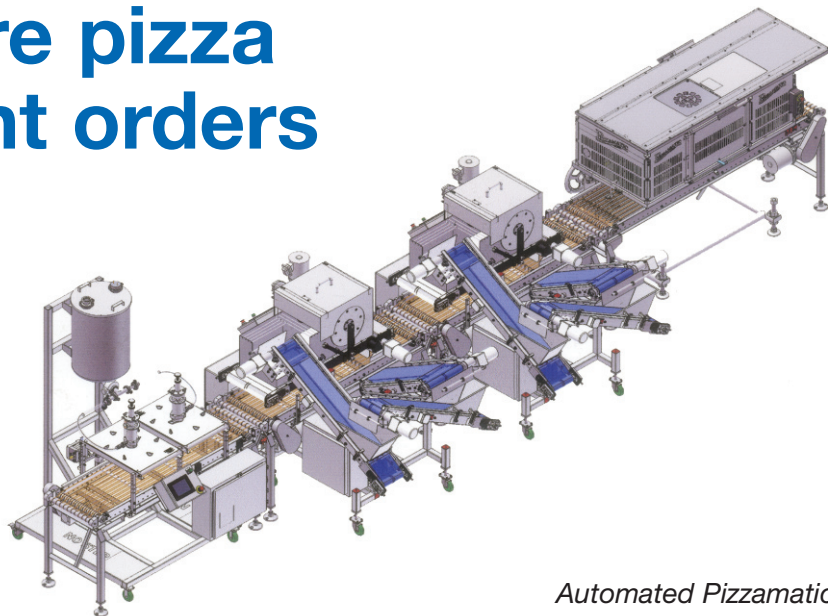
Wheel pump, the machine is fitted with a pneumatically controlled diving nozzle boom, which can be used for injecting fillings, placing icing, or filling moulds.

The standard unit is for a 600mm wide line with six nozzles. For larger deposits, nozzles can be grouped together; custom-built configurations up to 800mm wide are possible.

Particles, such as chocolate chips in muffin batters, are deposited with minimal damage. The GW600 treats aerated products gently, maintaining the product structure. Output can reach 35 deposits per minute, depending on deposit size.



More pizza plant orders



Automated Pizzamatic line

JBS Process Engineering has installed pizza topping plant from USA based specialists Pizzamatic in three UK bakeries, including sauce depositors, pepperoni slicers and cheese applicators..

JBS has also recently commissioned a 'Junior' sheeter from Finnish manufacturer Hydrovoima in a UK bakery for the manufacture of speciality hot plate goods. These sheeters feature a patented and ingenious spreading roller located under the web,

which avoids contact with the product, minimises stress on the dough ensuring there is no shrink back after cutting and also allowing water absorption levels in excess of 80%.

The 'Junior' sheeter also offers an innovative method of producing buns, cut rolls and baguettes from cut sheet, and enhances the performance of JBS' own plants for soda bread and hot plate products such as crumpets, muffins, potato cakes and pancakes.

CASE HISTORY

Easy to use reliable mixer



Windmill Bakery at Ramsey, near Peterborough, chose a 60kg capacity machine from Italian spiral mixer specialists Effedue to replace a life expired unit.

This busy, independent main-street craft bakery needed an efficient, easy-to-use machine to handle up to eight different mixes each day for a variety of breads and rolls.

Owner Gina Charles says, "These are just part of the extremely wide range we produce every day – for a small, traditional shop we provide customers with an extremely wide choice. We needed a reliable mixer with rapid clean-down between mixes, and this has proved ideal"

The Effedue machine is designed to provide short working times in bakeries and cake shops needing constant changeover between dough batches. Its work cycle can be manual or automatic, with two speeds, both with programmable timers. It is also possible to change the rotation of bowl during the automatic cycle.

Belt drives minimise vibration and noise – this system also gives a considerable saving in maintenance costs. The low-voltage electrical system has an automatic protection feature, with an extremely simple control panel for use in automatic or manual mode. All dough contact parts are in stainless steel.

Effedue supply fixed bowl automatic spiral mixers in a dough capacity range from 40 to 250 kg. Removable bowl mixers come in a 130-250 kg range; also available are fixed bowl mixers with automatic lift and tilt into the divider; and a tilting lift for removable bowl machines.



Salva sales and service

JBS now supplies the complete range of Salva equipment in the UK and Ireland, including a wide selection of deck, rack and bake-off ovens offering a broad range of outputs. Salva provers, bread plant and shop fitting equipment are also sold by JBS.

JBS can also service existing Salva ovens and equipment.

The new 'Magma' deck oven from Salva offers bakers savings in materials, energy, time and labour.

Ideal for larger craft bakeries and small industrial plants, the Magma oven combines the principal qualities of rack and setter ovens. It contains between 8 and 20 stone sole decks, according to the type of products being baked. Time and labour savings come from completely automatic loading and unloading.

The Sirocco range of gas, electric or diesel rack convection ovens ensure an even bake as the product rotates within the airflow throughout the oven. They are ideal for a wide range of products from crusty bread and rolls to pastries: tray capacity varies from 12 to 40, depending on tray size and oven model.

A choice of controls contributes to the Sirocco's reputation for efficient production with a minimum of labour, and simple maintenance.

The extensive Salva range of Kwik-co electric or gas fired convection bake off ovens are ideal for handling frozen or part-baked products in a full range of consumer outlets.

A gas model has an ability almost unique among bake-off ovens to produce oven-bottom bread and rolls in very small batches, with baking taking place on the sole plates.

Oil - free brings benefits

JBS Master Baker is marketing a new planetary mixer with an oil-free gearbox. Developed by Italian mixing specialist Sancassiano, it provides significant hygiene, maintenance and production advantages on a wide range of products.

The oil-free gearbox eliminates the possibility of leakage and product contamination. It allows a simpler design, reducing surfaces in which bacteria can flourish.

With independent motors to drive the tools and planetary movement, changeover between paddle, spiral and whisk is tool-free and can take less than 10 seconds. The speed of the tools and of the planetary movement can be adjusted independently, increasing flexibility for different mixing phases and recipes.

All Sancassiano planetary mixers have two tools and one scraper – mixing time can be reduced by 65% compared with a single tool mixer. The tools can differ – a cutting tool and a flat paddle, for example.

This new mixer can be used for a wide product range including smooth batters, wire-cut cookie dough, fillings and cake batters.



Choice in dividing



Gostol-Gopan is introducing a new dough divider with a choice of one, two or three pockets to provide bakers with a wide choice of product weights and outputs. Equipment from this

Slovenian company is marketed in the UK by JBS Master Baker.

The KRAS divider has a throughput ranging from 525 and 4,365 pieces per hour, and a scaling range from 60 to 2,880 gram. For flexibility purposes, three pocket machines are adaptable to run as single and two-pocket units, and two-pocket machines can be operated with a single pocket.

One model incorporates an automatic servo-controlled check-weigher with on-the-run dough piece weight adjustment within close parameters. The divider can be used for almost every type of dough.

Two single pocket BVDS dividers from Gostol-Gopan have been delivered to UK bakeries. They are designed to produce a wide product range in semi-automatic and automatic lines. One is handling French style products with soft, sticky doughs; the other bloomers and French sticks.

Better mixing with Bear

A new range of Ergo Bear planetary mixer being marketed by JBS Master Baker incorporates significant handling and operational improvements.

The range of 40, 60, 80 and 100 litre size machines developed by Danish manufacturer Wodschow is mechanically belt driven, providing infinitely variable regulation while the machine is running, to the exact speed required. Conventional gear driven mixers have to be stopped when changing speed.

Belt drive also means that there is no gearbox oil to leak and contaminate the product.

These mixers are supplied with a new Vari-Logic control panel as standard. It combines variable mixing speed with a four-step fixed speed programme. Up to 25 recipes with nine steps can be keyed in.

