

Production lines
for Swiss rolls
and layer cakes.
**Flexible solutions
for your products.**



Production lines for **Swiss rolls and layer cakes.**

Mini Swiss rolls, family rolls and layer cakes in all sizes and variations are getting increasingly popular worldwide with today's growth of on-the-go consumption. Bühler offers a unique combination of know-how in aeration and baking technologies with Mandomix and Meincke equipment.



Bühlers Mandomix has been a key partner for more than 40 years in the industry for the preparation of light and aerated batter and cream. For more than 60 years, Meincke gained a world-class competency in industrial baking. Our sponge cake production lines are fully automatic and each line layout is optimized to fulfil the customer requirements in terms of high capacity and wide product range.

The example of the production line for Swiss rolls and layer cakes in this folder is one of many configurations we can offer. Regardless of the solution chosen, the line will be easy to wash-down and provide high accuracy as built-in features.

Additionally, we offer comprehensive technological support for the development of individual products and the optimization of production processes.

Your benefits at a glance.

Flexible rolling devices

The conveyor and the rolling unit are independent from each other. Quickly exchange the shaft to switch between family and mini rolls. Use the scales to repeat the settings.

Synchronized production steps

All necessary steps for one specific product are synchronized to support continuous performance on the sponge cake line.

Various product options

From a cream manifold to an overlapping unit, a syrup dripper and more – equip the processing station with different shaping and decorating components for your individual product.

The Sponge Line **components.**



Mondomix aerator
with its mixing head.

Production steps.

A mixing system produces sponge batter which is deposited onto an oven band. After baking and cooling, the sponge mass is conveyed to a make-up table where it is decorated, cut, filled and rolled. By changing the aerated or non-aerated fillings or toppings, a wide variety of products can be created.

At the heart of the finest swiss roll line lies continuous aeration technology complimented by a sponge batter mixing system which can be either manually or automatically fed with ingredients from bulk storage. Deposited sponge batter is baked, cooled and conveyed to the make-up table where decorating, cutting, filling and forming of the final product take place.

With change parts, a vast variety of products are available at this point ranging from mini rolls, family Swiss rolls, layer cakes to bar cakes, having a variety of aerated or non-aerated fillings and/or toppings. With the automatic finishing system – rolling and layering – you have a high-capacity production facility employing very little labor.

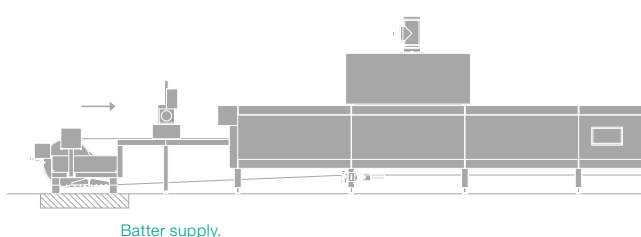


Batter preparation and supply.

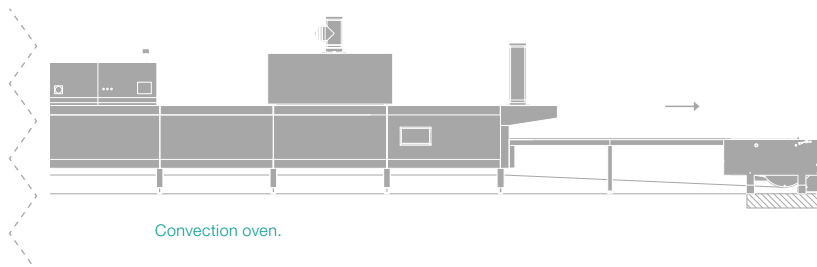
- Mondomix premix tank
- Mondomix holding tank
- Mondomix continuous aeration system

Batter depositing.

- Meincke batter roller depositor or sheeting manifold



Batter supply.



Convection oven.



Meincke turbu oven indirect heated.



Meincke turbu oven roller depositor.



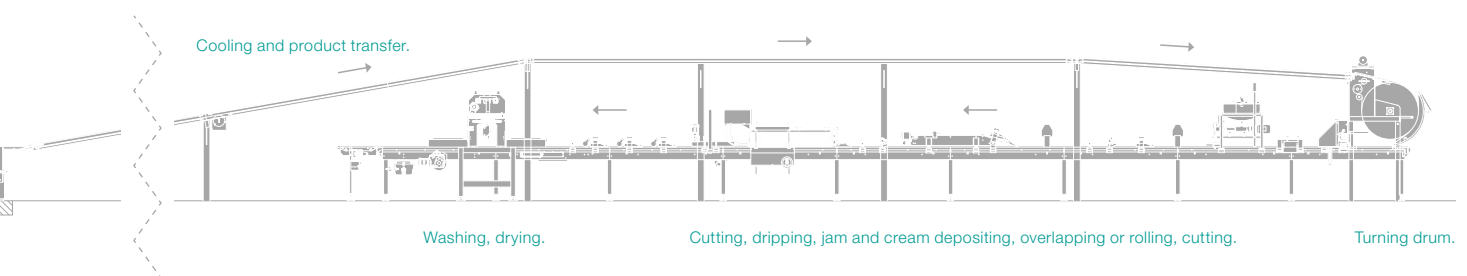
Meincke overhead cooling conveyor.

Baking.

- Meincke turbu oven (hybrid as an option)
- taylormade configuration of the heating zones (numbers and size)
- automatic temperature control
- variable speed of the oven steel band

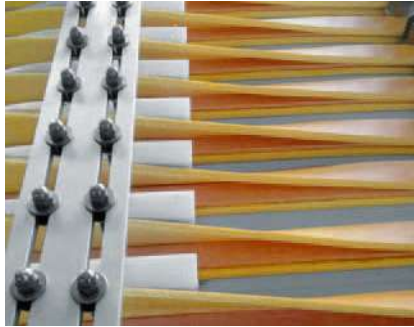
Overhead cooling conveyor and Meincke CDOR make-up table.

The cake processing station consists of a Meincke CDOR make-up table with one or multiple modules that give Swiss rolls and layer cakes their final shape. This machine rolls, layers and decorates sponge cake.





Meincke rolling device for Swiss rolls.



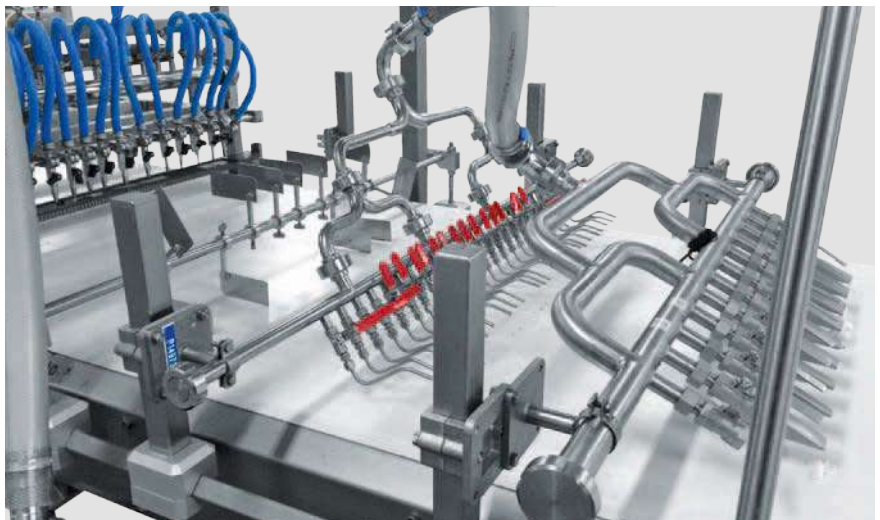
Meincke overlapping device for layer cakes.



Meincke ultrasonic cutting.



Meincke longitudinal cutter.



Meincke CDOR make-up table with jam manifold.

Multifunctional operation

- Meincke longitudinal cutter, speed variable
- Meincke dripper for dripping syrup onto the product
- Mondomix jam manifold, Mondomix cream manifold
- Meincke overlapping unit for the production of layer cakes
- Meincke rolling devices for mini and family swiss rolls, rolling spindles adjustable

- Meincke guillotine for the cutting of layer cakes and Swiss rolls, can be with oscillating saw blades or Meincke ultrasonic cutter system
- Meincke washing and drying device for transport band
- Franz Haas acceleration belt to separate the products from each other before transfer to the cooling and packing table

Technical modifications reserved. Images may differ from the latest execution of the machines.

Customer Services.

Biscuit, cracker and cake experts.

Bühler stands for more than just high-quality machinery and best value for money. We also stand for lifetime partnerships. To continuously keep your production at the highest productivity level, our customer service supports you in all service dimensions.

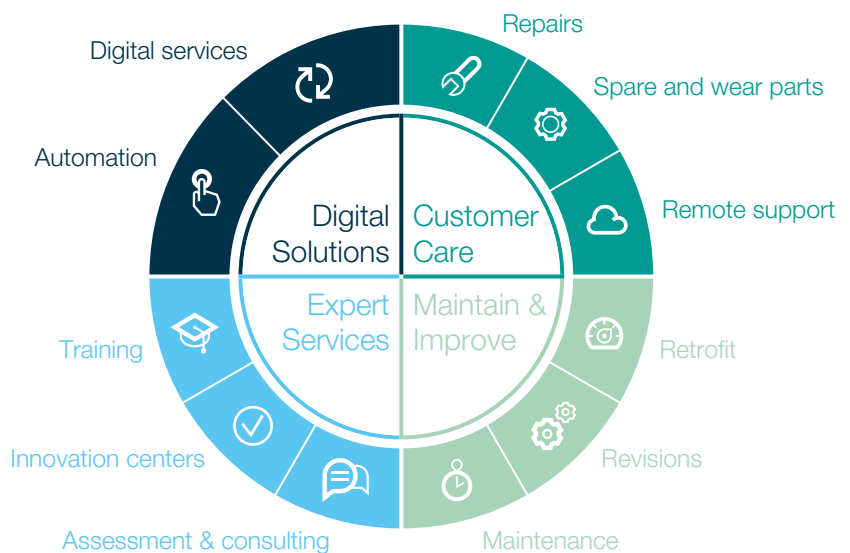
We accompany you through the entire lifecycle of your products and offer an all-roundservice from consulting to individual spare and wear parts solutions and retrofits.

Expand your knowledge base and gain a competitive edge: find out just what it is that makes the perfect biscuit or cracker so delicious in our Biscuit Innovation Center and take part in technical training courses at our Training Center or directly at your site.

Let's work out a service solution tailored to your specific needs.

Feel free to e-mail us at

service.bhbc@buhlergroup.com



Facts about our Biscuit Innovation Center

2000 m²
workspace
for innovation

We support you with a complete cookie line and a fully equipped cracker line, additional equipment and our own expertise.

5
food technologists
and a fitter

Our technologists are at your service, from the first idea to the fine tuning of your products during commissioning of your plant.

300
days per year

Our Biscuit Innovation Center supports and trains you all year long. We spend most days sharing our expertise and conducting tests.

Bühler DMCC

3102, JBC3 Tower, Cluster Y

Dubai, UAE

T: +971 44 54 8737

www.buhlergroup.com

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