Royal Kaak

From silo to truck

Pizza & Flat bread

Made with a DrieM sheeting line, designed and produced by Kaak

When it comes to choosing a pizza and flat bread sheeting line, DrieM is the answer. The most innovative design, the best dough handling, the easiest to clean, the most friendly HMI, all brought together giving you the best experience in sheeted pizza and flat bread.

A process suitable for handling a wide range of doughs with full control over size, shape and thickness according to your present and future needs. One can think of Italian or American style pizza's, as well as gluten free or vegetable style pizza's (f.e. cauliflower), but also other products like flat breads and Thins can be produced on this line.

Thanks to an absolute minimum in height differences while sheeting, stress and therefor shrinkage of the dough sheet is kept to a minimum.
Excellent weight control is obtained thanks to the unique weighing system, this without compromising on the constant product length.
The smooth reduction of the dough sheet contributes to the superb quality of your end products.

The amount of rework is minimized by a specially designed rework reduction unit and the best possible cutting patterns.

In order to produce thin pizzas with a nice rim and an open structure, you can proof them during the process using a belt proofing chamber. Giving you flexibility in your proofing time.

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Want to see our pizza and flat bread sheeting line with your own dough first, to see all the benefits at work? We can make an appointment with you at our Kaak Group Technology Center. Interested? Contact us to find out more.

Docking & Cutting

Easy to access, space saving, open design

Direct driven motor

Belt proofer

Advantages

High performance

- High capacity ranging from 1000 - 6000 kg/h. Even higher capacities are possible after consultation.
- Expandable with individual modules.
- Flexible dough sheet proofing even at very high capacities, enabling the production of thin pizzas with a nice rim and open structure.
- The belt proofer can be equipped with climatization unit and insulated panels.
- Accurate shape, size and thickness control.

Easy to operate

- Single operator.
- User friendly PLC screens: easy to understand and logically situated operator controls and setting adjustments.
- All manuals available in operation screens.
- Automatic flour supply system.
- Automatic seed supply & recirculation system.
- Automatic rework dough supply system.
- Long uninterrupted production possible because of self cleaning design.

Easy to clean & maintain

- Space saving yet open design.
- Easy access.
- No use of chains, direct driven motors.
- Removable flour hoppers.
- Including standard flour catch trays underneath each flour dispenser.
- Non fraying belts.
- Self cleaning where possible.
- Hygienic design with wet wash down of complete line.
- PLC cleaning mode.
- Quick release on belts, hinged tension rollers.
- Tool trolley for flour dispensers and other removable tools.

More information?
Visit our website!

Need advice?
Contact our specialist

Test our sheeting lines?
Visit our Technology Center!

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You bake, we care