

Baguette

Taste needs time

Everything at Benier is currently revolving around technically and technologically satisfying the rising demand for flavor-rich premium baguettes of various shapes, weights and sizes.

Paraphrasing the slogan “Taste Needs Time”, this involves introducing additional relaxation and resting phases at various points in the baguette production process. Obviously introducing time and thus fermentation implies the necessity for extremely gentle processing.



The Kaak Modular Design 'Premium' baguette line offers:

- The gentles processing of the widest range of dough.
- Ultimate freedom in resting times.
- The widest range of capacities is possible.

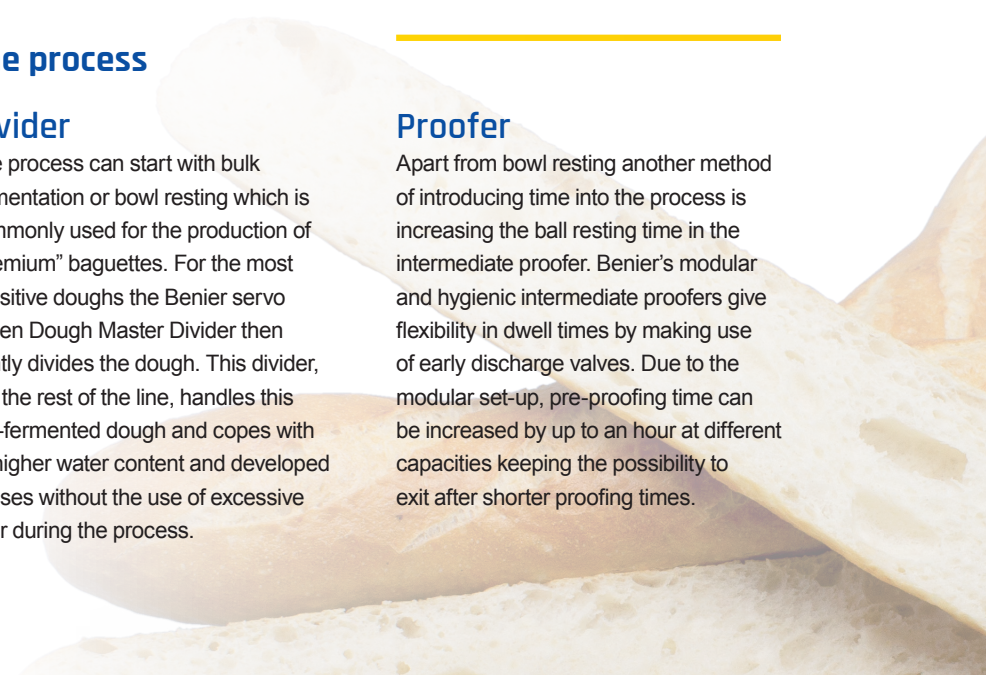
The process

Divider

The process can start with bulk fermentation or bowl resting which is commonly used for the production of “premium” baguettes. For the most sensitive doughs the Benier servo driven Dough Master Divider then gently divides the dough. This divider, like the rest of the line, handles this pre-fermented dough and copes with its higher water content and developed gasses without the use of excessive flour during the process.

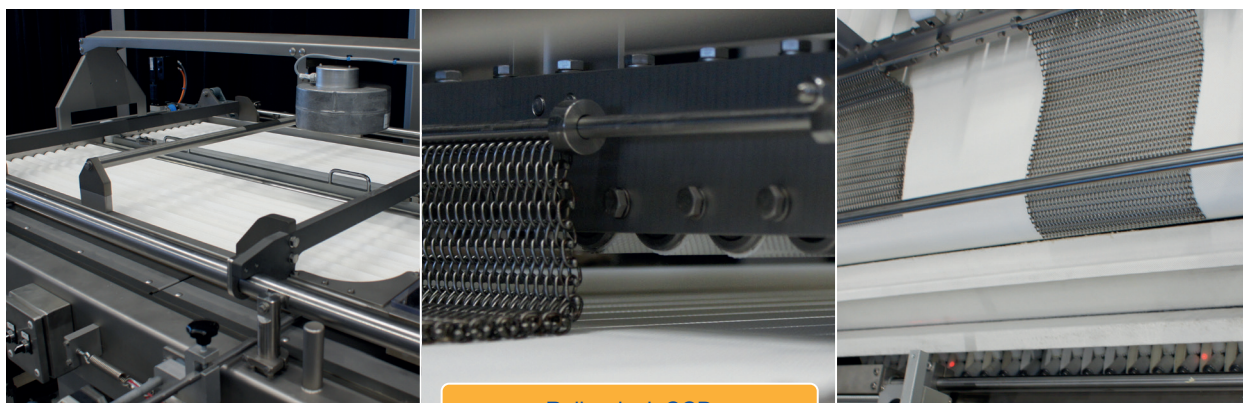
Proofer

Apart from bowl resting another method of introducing time into the process is increasing the ball resting time in the intermediate proofer. Benier's modular and hygienic intermediate proofers give flexibility in dwell times by making use of early discharge valves. Due to the modular set-up, pre-proofing time can be increased by up to an hour at different capacities keeping the possibility to exit after shorter proofing times.





Pressure boards



Roller deck CCD

Swing-tray proofer

Ultimately customers may even choose to proof and mould their delicate “premium” baguettes in 2 or 3 stages depending on the production of full or partial baguette sizes. For this purpose, Benier has introduced a newly developed additional swing-tray proofer which is positioned after the first moulding stage. During this first moulding/extending stage the dough piece is moulded up to approx. 50-70% of the final length of the baguette.

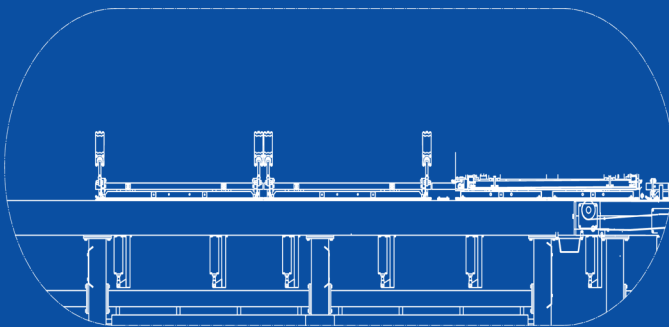
In order to relieve stress and introduce additional resting time the pre-moulded dough piece then passes through the modular swing-tray proofer. Similar to the intermediate proofer this swing-tray proofer is constructed in a modular way and equipped with early discharge valves.

Extender

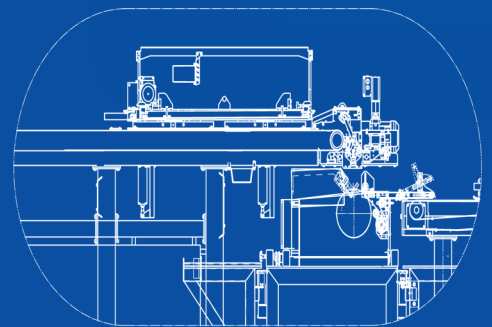
It is after this second proofing stage that the dough piece is extended to its final product length on an extender. This extender optionally can be equipped with cutting and strangling devices for partial baguette sizes and, in that case, will be followed by a third and final extender (by pressure boards).

The second extender comes in two variants, both freshly redesigned and complying with the highest hygiene standards.

Pressure boards



Roller deck CCD



Extender variant 1

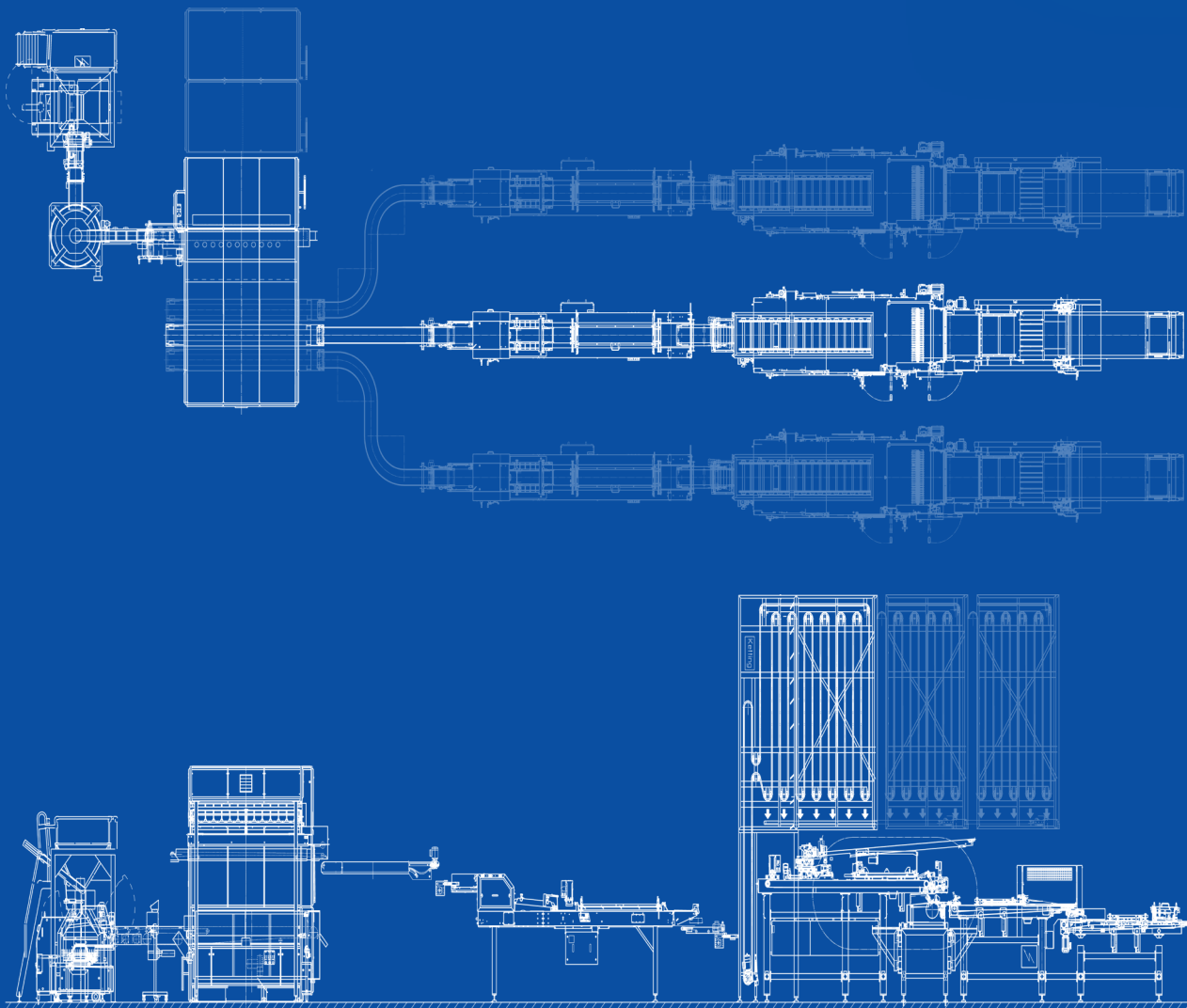
- Specifically designed for the most delicate doughs, consists of a roller deck and a Centering Calibration Device (CCD). The roller deck gently lengthens the dough with rollers increasing in speed going outwards. The CCD calibrates the length (both lengthening and shortening), gives feedback to the roller deck and also centers the dough pieces for optional cutting and strangling.

Extender variant 2

- Suited to process more “green” doughs and comes with the option of one, two or three pressure boards.

Even a combined set-up between variant 1 and variant 2 is possible enabling the production of the widest variety of dough consistencies on one single line.

Technical data



Modular first proofer

- Complete flexibility in resting time. Adapt the modular First Proofer to your process or use the early discharge valves.

Flexibility in capacity

- Combine one proofer with multiple dough make-up lines.

	CCD	Pressure Board
One make-up line	3.000	4.000
Two make-up lines	6.000	8.000
Three make-up lines	9.000	12.000

Various discharge options

- Use the early discharge valves or infinitely expand the resting time with the modular system of the swing-tray proofer.



More information?
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Center!



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Baguette

A flexible baguette line,
designed and produced by Kaak

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Flexibility in capacity

Ultimate freedom in resting times

Various discharge options

