

## Multitex4™ Moulder

The Multitex4™ Moulder combines gentle dough handling with high-efficiency panning to deliver an immediate and measurable improvement in loaf quality. The combination of Multitex4™ sheeting head and PerfectPan™ table also ensures that production costs are kept low by a series of carefully thought out design features that maximise reliability, efficiency and ease of use.

### Premium Quality Product

A gentle sheeting action and tight coiling deliver up to a 10% increase in volume and cell count, giving an improved crumb structure and better colour with no swirling. An increase in softness of up to 18% leads to a longer shelf life.

The dough is subjected to less stress so it proves very evenly giving better tin fill, more attractive appearance and greater strength. Resilience is increased and the sidewalls are straighter, making it ideal for both premium and sandwich bread.

### High-Efficiency Panning

Simple, repeatable calibrated adjustments ensure that single dough pieces are always accurately positioned in the tin. When making four-piece products, a stable “cut-through” process ensures perfect alignment as well as positioning of the pieces. This further enhances the overall quality of the finished product by improving both the shape of the final loaf and the appearance of each slice.

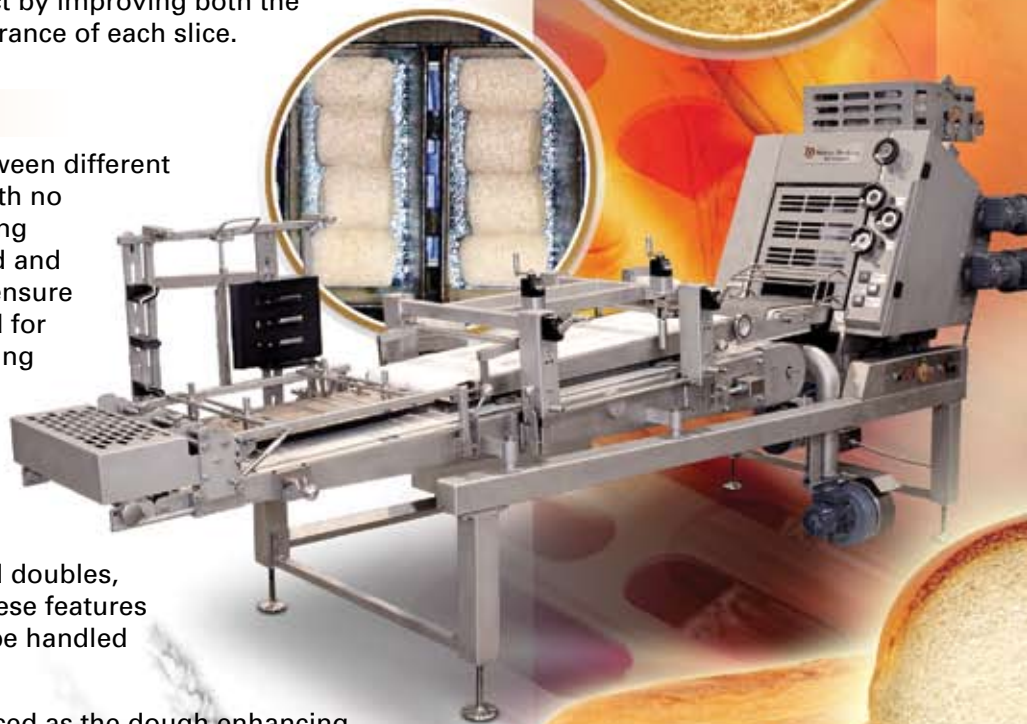
### Fast Changeover

The Multitex4™ can be switched between different product styles or sizes in seconds with no start-up waste. Two captive processing attachments are simply interchanged and other adjustments are calibrated to ensure repeatable settings. There is no need for lengthy set-up and constant fine-tuning by skilled operators and there is negligible start-up waste.

### Superior Productivity

Thoughtful design has eliminated stoppages due to dough sticking and doubles, which ensures non-stop running. These features also allow less consistent dough to be handled without difficulty.

The cost of ingredients may be reduced as the dough enhancing properties of the Multitex4™ enable product quality to be maintained while using less of the high-value ingredients.



**Gentle moulding for premium quality bread**

# Multitex4™ sheeting head and PerfectPan™ table

## PerfectPan™ Overhead Moulding Board

- Dough piece centralisation from sheeting head to panner ensures accurate positioning in tin
- Driven belt provides excellent moulding action and minimises dough sticking/smearing
- Side guides tapered to fold in ends of dough piece - minimises dough damage and holes
- Side guides lift with moulding board for easy cleaning of belt and guides
- Quick-release latches reduce cleaning and product changeover times
- Mounted on self supporting cantilevered spring struts for safety
- Spring loaded to allow doubles to pass but with parallel action to ensure that the dough piece is moulded into an even cylinder



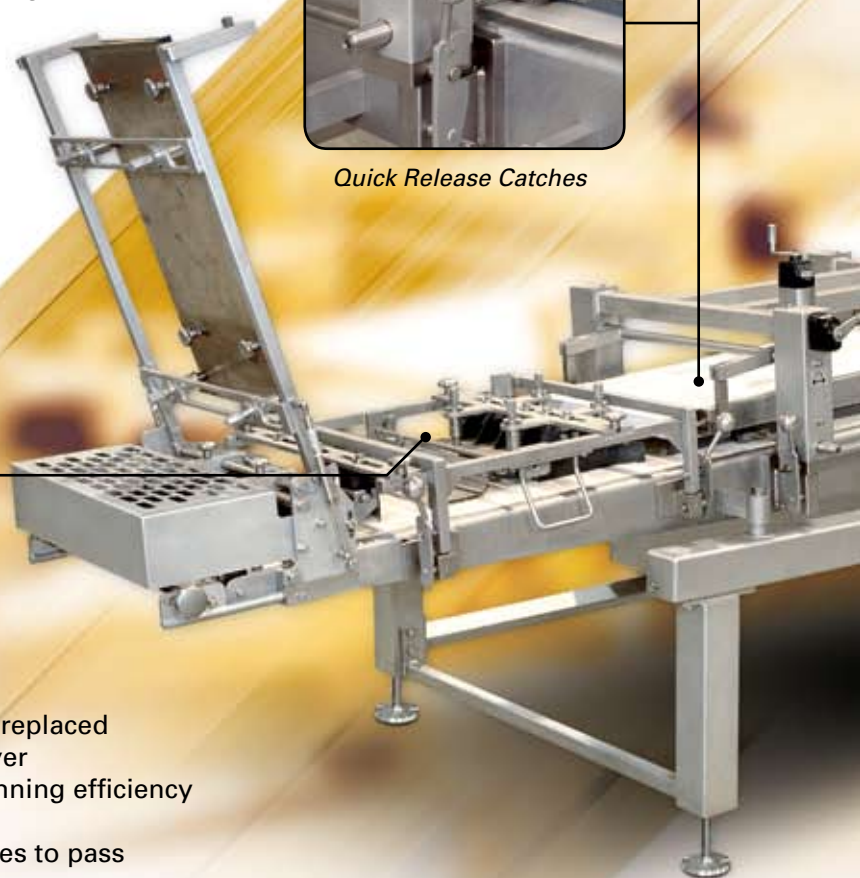
Tapered Side Guides

## “Cut-Through” 4-Piecing

- Inherently a more stable process than W-forming as panning efficiency is unaffected by small variations in dough properties
- Centralisation and a uniform, cylindrical dough piece shape evenly sized four-pieces
- Easy to set up with graduated adjustments and alignment notches
- Identical size and trajectory of each dough piece ensure perfect alignment in the tin
- Even sizing of the four pieces promotes good tin fill for a consistent loaf shape



Quick Release Catches

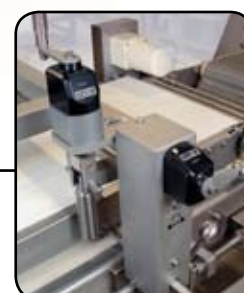


## Twin Processing Attachments

- Captive on machine - quickly interchanged or replaced for additional products and/or rapid changeover
- Repeatable set-up promotes high levels of panning efficiency at the start of and throughout each run
- Attachments are spring loaded to allow doubles to pass

## General

- Open construction with modern hygiene standards make the machine quick and easy to clean as well as ensuring product safety
- All adjustments are by calibrated mechanisms or alignment notches and graduated scales - giving repeatable set up that is reproducible on other machines
- Minimum use of plastics or other non-metal detectable components
- No scrapers
- Only one catch-tray (under sheeting head)



Calibrated Adjustments

## Multitex4™ Sheeting Head

- Centralising rolls receive dough pieces from any direction for flexible layouts, consistent moulding and efficient panning
- Four pairs of rolls provide progressive thickness reduction for gentle sheeting and improved loaf quality
- Close coupled sheeting rolls eliminate dough sticking and are self-cleaning
- Last three rolls are spring loaded to allow doubles to pass
- Speed and gap of roll pairs are adjustable for optimum sheeting performance



Centralising Rolls

### Separate Coiling Conveyor

- Closely controls dough sheet for tight coiling and less swirling
- Teflon coated driven stripping roller ensures reliable transfer



Tight Coiling



Direct Drive

## PerfectPan™ Moulder Bed

Careful design of the moulding table keeps the dough pieces central and ensures that they are moulded into cylinders of consistent shape and size with minimal dough damage and holes. This improves loaf quality and the consistency of 4/6 piecing and further enhances texture.

- Belt can be changed in less than 15 minutes
- Moulder bed made from 5mm thick folded plate for rigidity and to maintain clearances
- Direct drive with low maintenance drum motor - no chains or sprockets
- Combined tracking and spring loaded tension unit is easy to use
- Simple two roll belt circuit needs very little cleaning or maintenance and has outstanding tracking stability
- Belt is clear of obstacles that might cause edge fraying - reduces costs and contamination risk
- Position and control of tin stop are optimised for consistent panning

## Performance

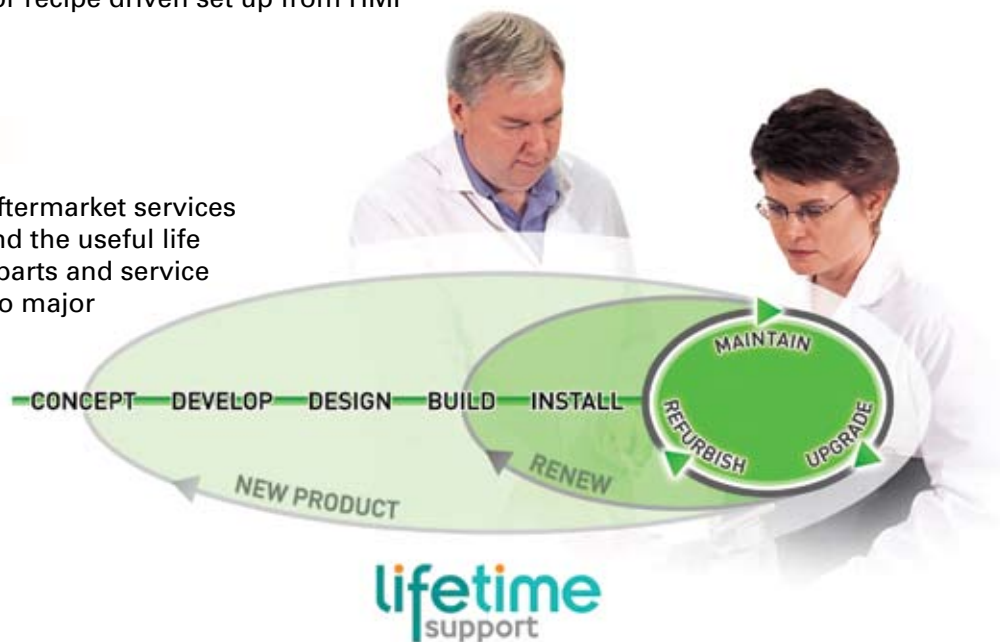
- Throughput - up to 6,000 pieces per hour (*weight dependent*)
- Weight range - 200 - 2100g
- 4 - 5 coils on 900g pieces

## Options

- Smart infeed conveyor for high throughput rates
- Additional quick release attachments for further products -
  - 4 / 6 piecing
  - Different weights
- Connection to central process air system or independent fan
- Servo driven roll gap adjustment for recipe driven set up from HMI

## Lifetime Support

Lifetime Support includes a range of aftermarket services to improve line performance and extend the useful life of your equipment. These range from parts and service through inspections and fault finding to major repairs and rebuilds. There are also upgrades available to key features, including drives and control systems, as well as planned maintenance contracts and optimisation services.



## Innovation Centre

Baker Perkins' Bakery Innovation Centre at Peterborough contains a range of bakery equipment that enable tests and demonstrations to be carried out under controlled conditions. New equipment and product concepts can be evaluated with the assistance of our process technologists and engineers.

For further information:

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