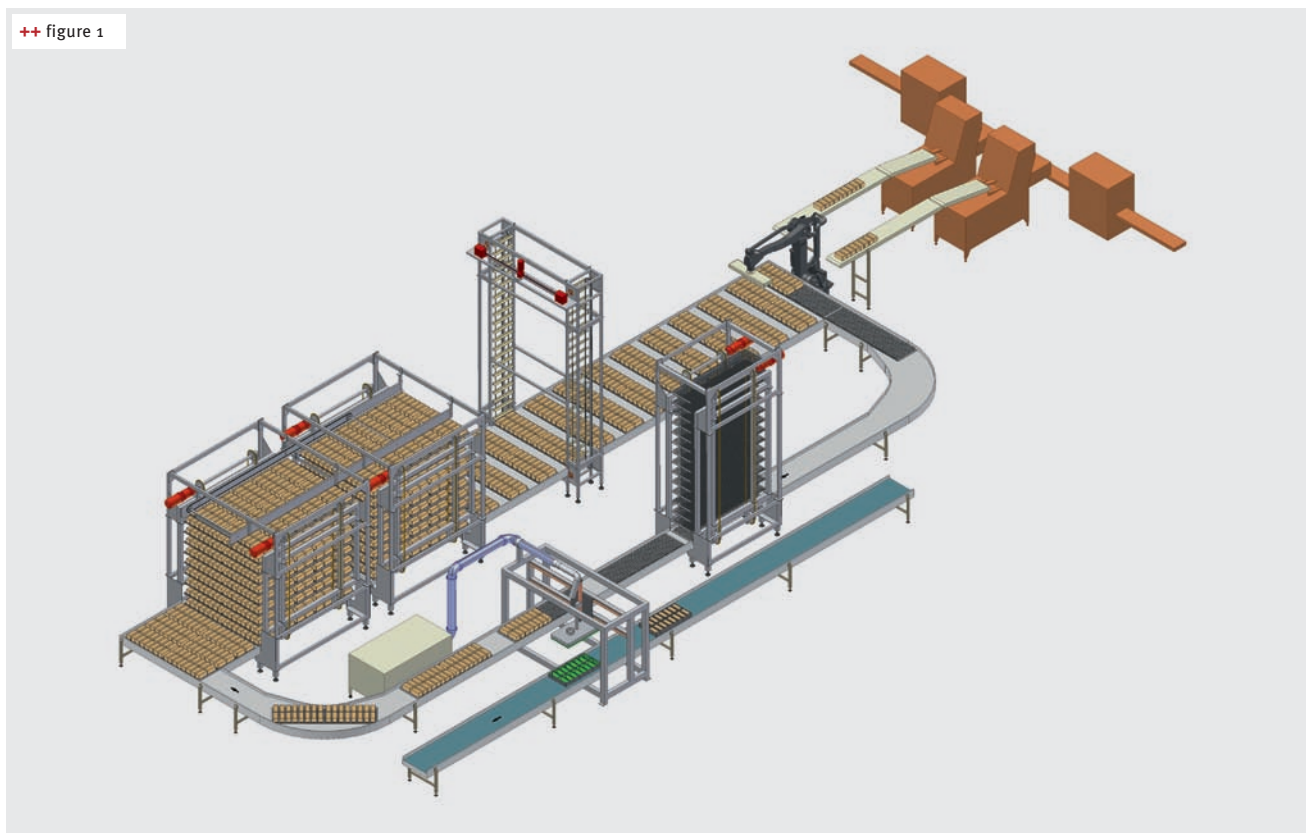


CapRack, the new way of cooling for high capacity pan-bread lines

MODERN INDUSTRIAL BAKERIES ARE, MORE AND MORE, SWITCHING TO HIGH OUTPUT LINES FOR THE PRODUCTION OF TOAST AND OTHER TYPES OF PAN-BREAD. CAPACITIES OF MORE THAN 8,000 ITEMS OF BREAD PER HOUR ARE BECOMING THE RULE. A PREDICTABLE LEVEL OF PRODUCT QUALITY WITH SUCH HIGH VOLUMES REQUIRES A NEW WAY OF COOLING. THE CAPRACK COOLING SYSTEM IS A PATENTED NEW DEVELOPMENT BY CAPWAY SYSTEMS THAT MEETS THE REQUIREMENTS OF HIGH OUTPUT LINES IN MODERN INDUSTRIAL BAKERIES

++ figure 1



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++ figure 1

The system combines depanning, buffering and slicerfeed with cooling

++ figure 2

The CapRack cooler

++ figure 1

Bread ready for slicing

+ The first complete CapRack Cooling System has already been sold and will go into operation in early 2011.

CapRack: a system, not a stand-alone piece of equipment

The CapRack has been developed and designed with a systems approach in mind. Therefore, the CapRack is more a complete cooling system and not just a piece of equipment. This is illustrated by combining depanning, buffering and slicer-

feed with the cooling function to one unit. The result is a comprehensive system that takes care of the bread from the oven to the slicer.

Rack based

The depanner, that is part of the CapRack cooling system, places the hot bread items onto a rack. This rack is the 'vehicle' that takes care of the transportation of the bread through the cooling system. The racks have a very open structure – very similar to the Capway belt – to allow an



++ figure 2



++ figure 3

optimal flow of air through the racks and which can be in contact with the bread. The racks are made of stainless steel and leave no marking on the bread during the cooling process. Due to the open structure of the racks, hot air can flow freely from the bread and cooling air can very easily reach the bread. The cooling process is therefore the same for all parts of the product which results in even and constant product quality.

CapRack: a very clean system

After the products are placed on the racks, they will not move or be moved throughout the complete cooling cycle, including buffering. Also the surface on which the bread items are placed will not move, eliminating any possibility of friction between the surface and the bread. Furthermore, the bread does not have to pass any transfers between conveyors. The result is a bare minimum of crumbs and damage to the surface of the bread. The absence of crumbs also has the advantage of improved hygiene standards (an increasingly important demand from retailers) and minimizes cleaning activities.

Furthermore, the CapRack Cooling System does not require any lubrication. This eliminates another source of pollution of the cooling system.

The cleaning of the racks is an easy task. They can be taken out of the system very easily to be cleaned elsewhere. This can even be done during operation when the racks can be taken out and replaced by new clean racks. In this way, cleaning of the transport medium of the bread for cooling will no longer require any down time.

Buffer function

High output lines feed a number of slicers and packaging machines. Experience learns the running of the slicing & packaging department requires a buffer function after cooling the products. The accumulation of breads for a reasonable time to smooth over any hick-ups in the slicing and/or packaging can easily be integrated in the CapRack Cooling System. A buffer period of 10 to 20 minutes is regarded as sufficient by most industrial bakeries operating at high output. Such a buffer can be easily integrated in the complete system (as an option). It is also possible to have the buffer function on the "First in – First out" principle. +++

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