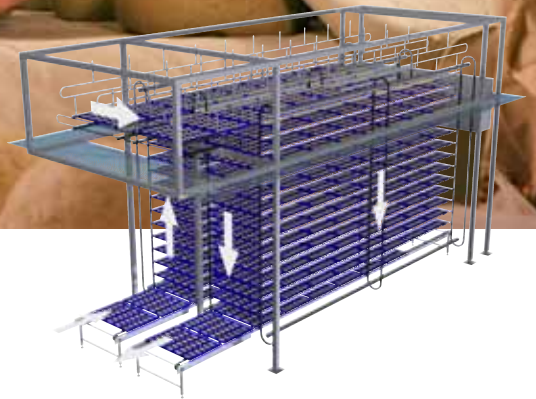




Multi-Step System



Final
Proofing



Cutting/
Decorating



Baking



Depanning



Cooling/
Freezing



Storage
Systems

Kaak: an introduction

Kaak Nederland b.v., together with Kaak Bakeware, is the origin of today's Kaak Group. Our division with its headquarters in Terborg develops and produces machinery as well as complete production lines for the food industry, specializing in the bread and confectionary sector. Kaak offers customized solutions which provide a heavy duty reliability.

Multi-Step System For proofing, cooling and freezing

The Multi-Step System is available in 3 different versions:

- Multi-Step Line
- Multi-Step Block
- Multi-Block



Multi-Step drive section

Perfect coordination and large capacity

The Multi-Step System is designed to perfectly match with the dimensions of the product carrier used and the height of the product processed on the line.

Optimum coordination of the number of layers and the number of product carriers per layer guarantees an optimal use of the available volume of the enclosure.



Multi-Step Systems

Multi-Step Line

The Multi-Step System is a 'First-In-First-Out' system in which the product carriers are conveyed as follows:

- The product carrier is fed to a cam conveyor system [1];
- The cam conveyor fills up a number of product carriers positioned in the Multi-Step System at regular intervals;
- Carrier profiles [2] rise on both sides of the cam conveyor and lift the product carriers;
- The product carriers are moved upwards in steps until they reach the horizontal pushing mechanism [3];
- This mechanism transports the product carriers horizontally to the descending section of the Multi-Step System [4];
- The descending section brings the product carriers down onto the outfeed index conveyor [5];
- This conveyor transfers the product carriers out of the enclosure [6] one by one;
- The product carrier is then fed back into the continuous circuit;
- Smooth movements through the entire system ensure that the dough is handled very gently.

Multi-Step Block

In this compact version of the Multi-Step System the ascending and descending sections run parallel to each other. The horizontal pushing mechanism of the sections is linked by means of a transfer conveyor.

With this compact version the infeed and discharge lines are adjacent to each other.

For the remainder the operation is the same as with the 'in-line' system.

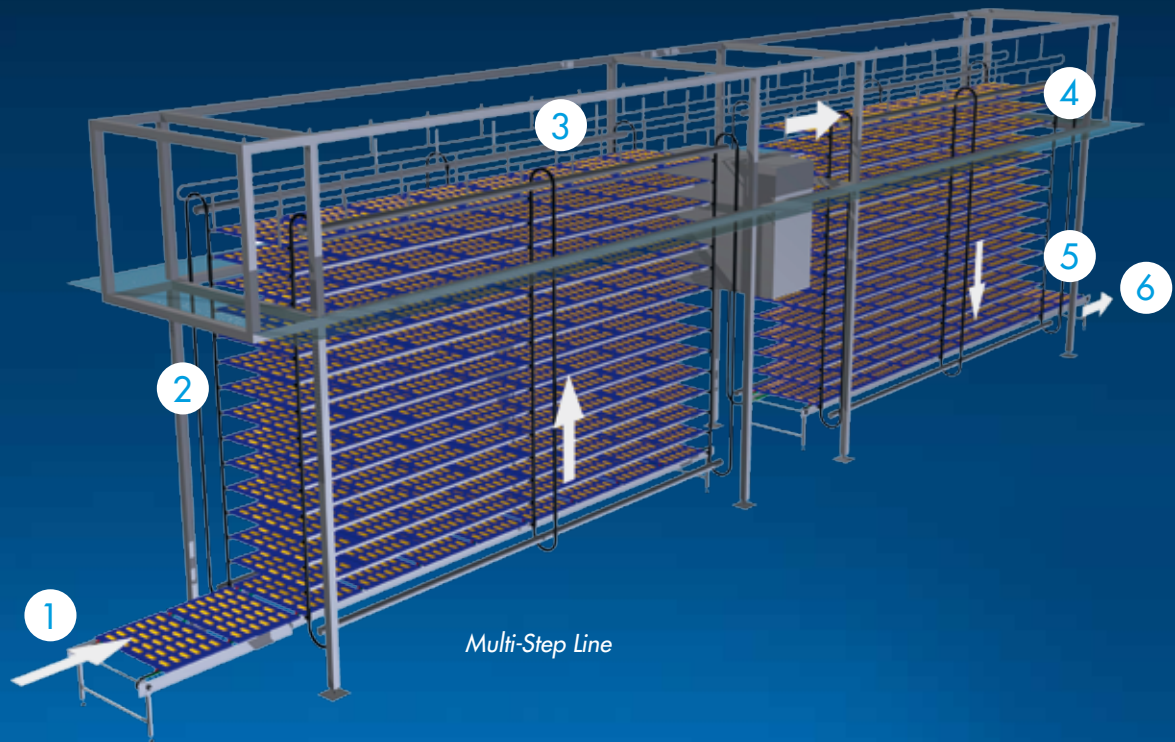


Multi Block



Pushing mechanism





Multi-Block

Where the traditional Multi-Step System only has one ascending and descending part, the Block System consists of at least two of such sections. A small group of product carriers is stopped on the infeed conveyor. This row of pans is then lifted up. When the pan group arrives at the top level, it is pushed to the descending section of the Multi-Block system, where they are lowered to the conveyor level in steps. After leaving the first section, the pans enter the second part, where they will again be transferred up and down through the stepping mechanism. This process can continue as many times as required for the bakery line.

Located underneath all the sections is a long conveyor, provided with stoppers at each ascending section. One big advantage of the Multi-Block System is that sections can be by-passed if required.

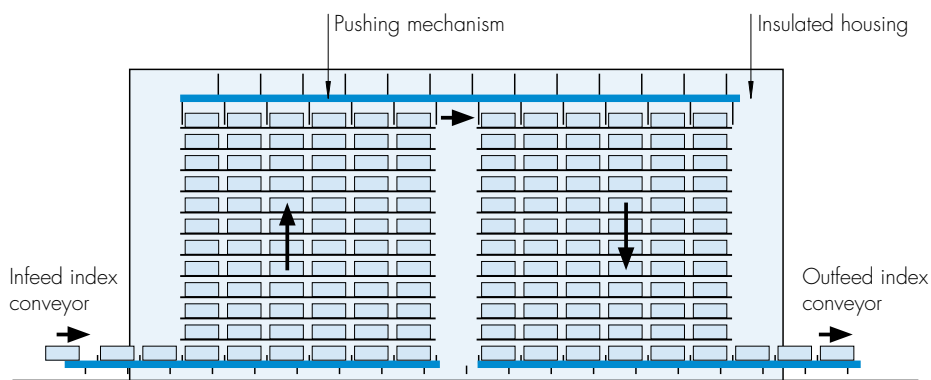


Proofing of free-standing bread on peelboards

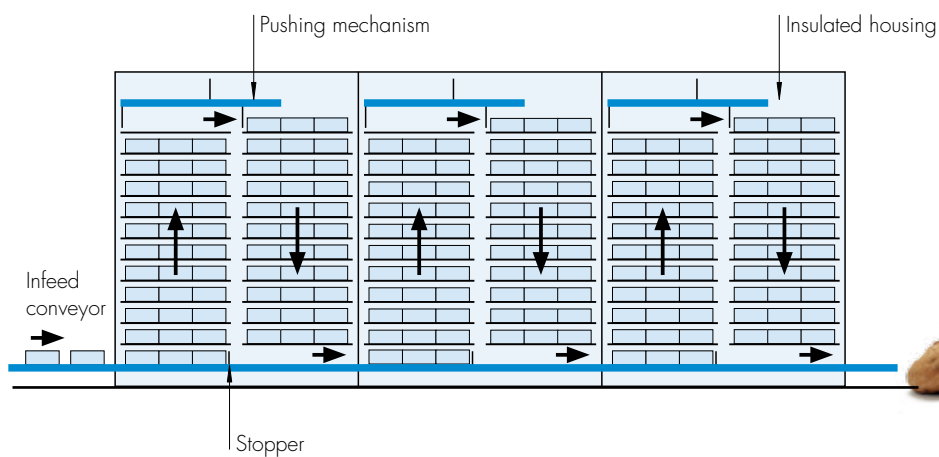


Multi-Step Freezer

Multi-Step System



Multi-Block System



Advantages of the Multi-Step/Multi-Block System

- The compact design saves space
- The compact dimensions allow for easy enclosure
- Low energy consumption
- Highly reliable, solid construction
- Easy to maintain
- Hygienic and easily accessible



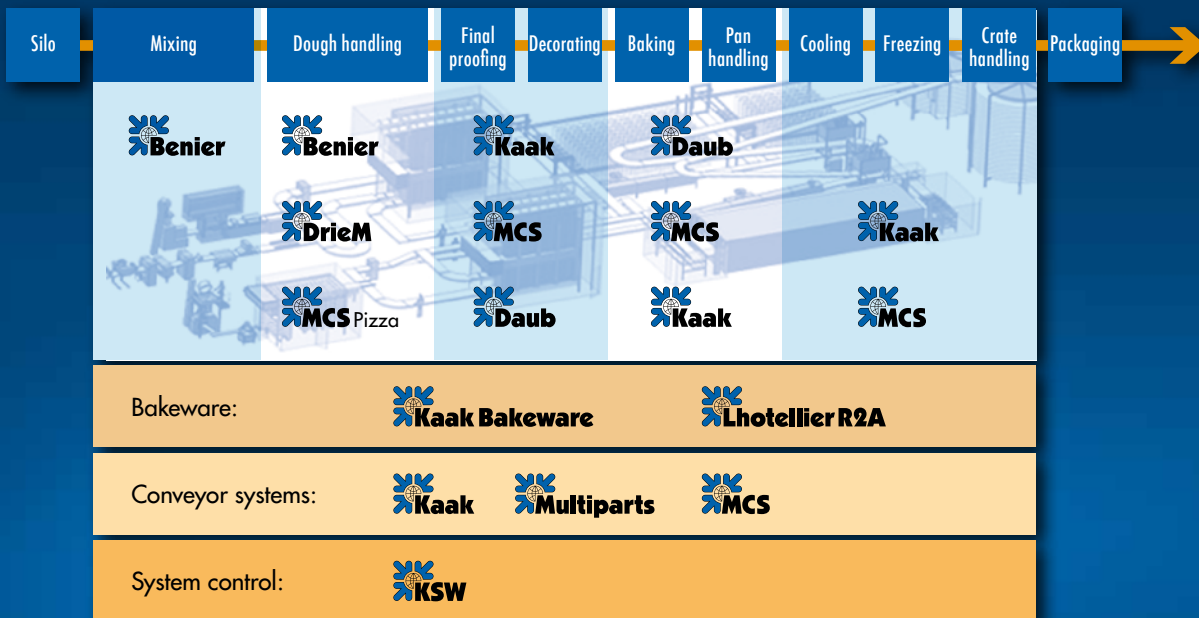
Turnkey supply

The Multi-Step System is supplied complete with the appropriate insulated housing and the air treatment unit for functions such as proofing, cooling or freezing.





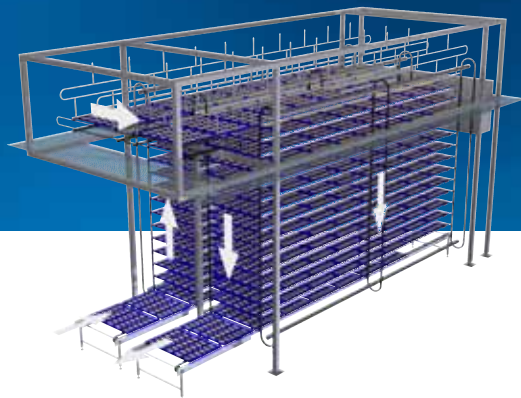
The Baking Process:



Kaak

Varsseveldseweg 20a
7061 GA Terborg
The Netherlands
T +31 (0)315 339 111
F +31 (0)315 339 355
E info@kaak.nl

www.kaakgroup.com



FOOD PRODUCTION SYSTEMS

Member of the Kaak Group