



d'Artagnan

Sheeted Bread Line

One for all...



DrieM was founded as an independent company in 2009 and is the latest member of the Kaak Group. DrieM is specialized in dough sheeting and active in the latest developments within the baking industry. An important industry trend is towards Artisanal breads with a higher added value compared to traditional types of bread.

The d'Artagnan is an Artisanal bread production line specifically designed for the needs of today's bakeries. The design is in part due to the consultation with some of the most renowned producers in the market and the focus on creating a dedicated line for the best bread without concessions.

Technology

Artisanal breads tend to be made using very fluid, pre-fermented doughs. They can cause industrial bakers great challenges when attempting to automate this process while maintaining the structure and quality of the final product.

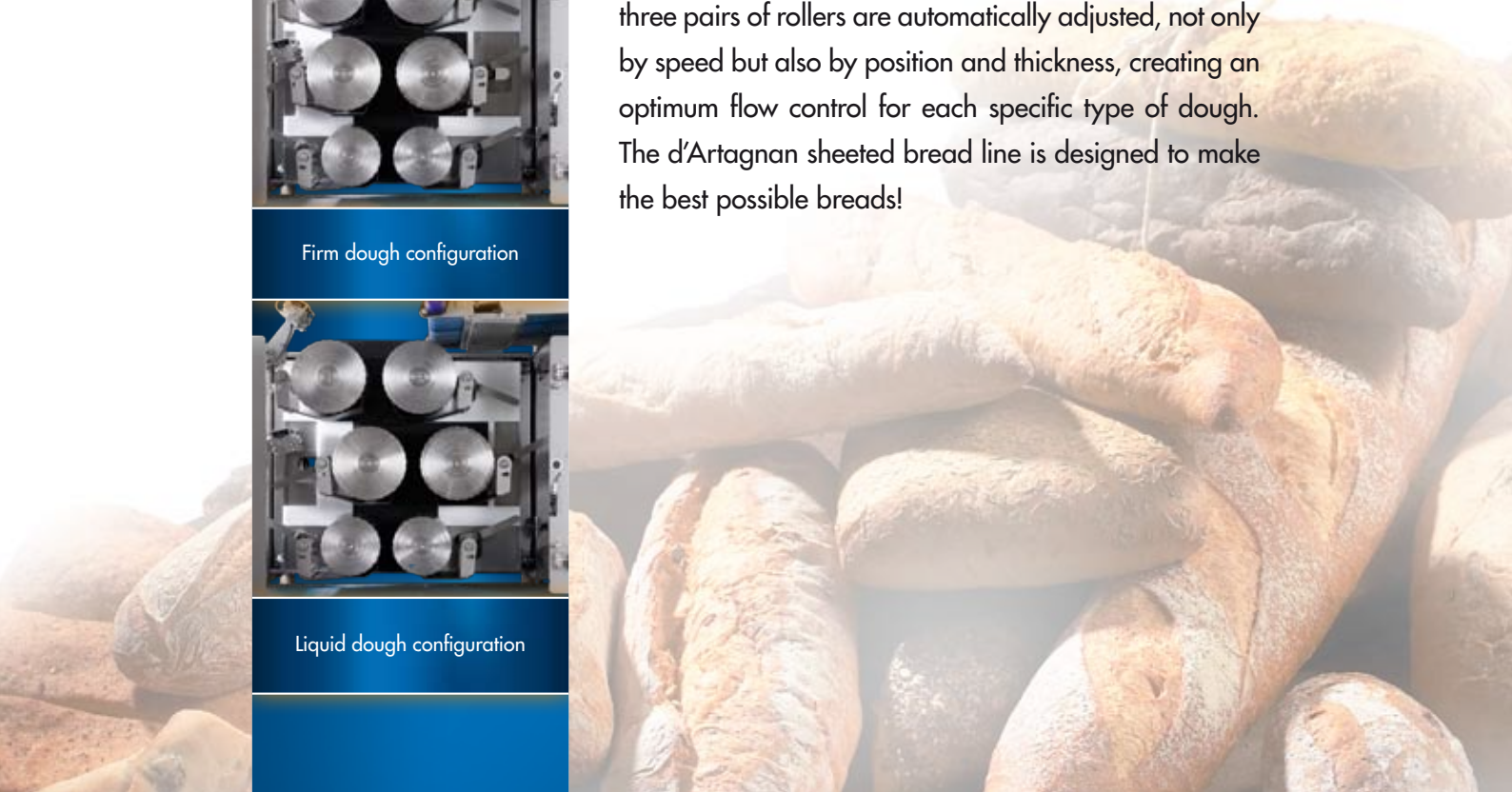


Firm dough configuration



Liquid dough configuration

The heart and soul of the d'Artagnan is the Dough DrieMer (patent pending). Within the Dough DrieMer, three pairs of rollers are automatically adjusted, not only by speed but also by position and thickness, creating an optimum flow control for each specific type of dough. The d'Artagnan sheeted bread line is designed to make the best possible breads!



Advantages of d'Artagnan

Technology

- Dedicated line developed for (Artisanal) Bread production.
- Controlled dough handling through patented "Dough DrieMer".
- System is self feeding and has no falling heights for the dough.
- Optimal protection of dough sheet by choosing non sticking coatings and the use of a little flour before dough sheet forming.
- Due to the unique design a very wide range of dough viscosities can be processed on the same line.
- The d'Artagnan processes the doughs in such a manner that, depending on the product, either a fine or open structured bread can be produced.

User Friendly

- Optional automatic filling station for flour sifters and seed applicators.
- Maximum visibility and control of the production process.
- User friendly Integrated PLC system. All Kaak-group components can be monitored from each touch screen in the total concept.
- The Help function within the PLC, consists of the complete operating and maintenance manual.
- No use of chains.
- Sturdy design for 24/7 production.
- Easy and ergonomic changeover of tools.
- Tool trolley for storage of flour sifters and other changeover parts.

Hygiene

- Line is designed for wet cleaning.
- Special treatment of all stainless steel surfaces to prevent sticking.

Distance sensor to control the dough flow through the 'Dough Driemer'



Dough chunks are dropped on top of each other to create a continuous dough flow.



Two sensors control a continuous stress-less dough flow from the dough supply conveyor with dough guiding rollers into the 'Dough Driemer'.



Infeed of the dough sheet reduction



- Cleaning mode in PLC to optimize accessibility to remove scrapers and collecting containers.
- Quick release on belt and hinged tension rollers.
- Non fraying belting.
- Flour sifters are easy to remove from the production line.
- Motors and bearings are covered.

General

- Space saving design by combining units.
- Multiple functions per unit, saving space and ready for future products.
- Safety level in compliance to the latest CE regulations.
- DrieM is a member of the Kaak Group ensuring worldwide service and back up.



into the Multi-Roller station.



Stress free production due to preventing dropping heights from one conveyor to the next.



Driven circular cutters.
Easy to change over for other products.



Easy cleaning & maintenance

At some point during the production process cleaning will be necessary. At this point you will be pleased to discover that the collecting containers and scrapers are easy accessible and the system itself can be washed down completely, because we only make use of stainless steel and FDA approved plastics. The cleaning is made easy by pushing the cleaning mode on the PLC, which opens all individual units to its maximum, thereby creating space for easy access, all this to minimize the down-time of production and cut costs."



Optimal access for cleaning through unique design of 'Dough Driemer'



Quick release for cleaning from scraper blades of 'Dough Driemer'

Your products

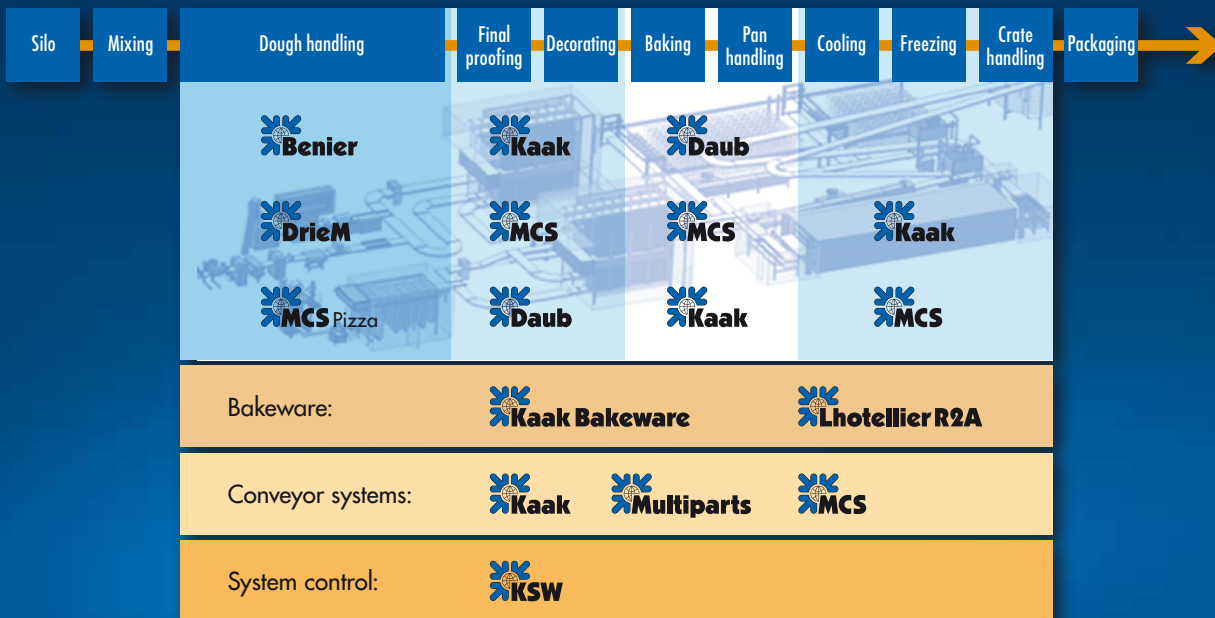
The d'Artagnan sheeted bread line is capable of producing a wide range of products from very liquid doughs such as Ciabatta to more firm doughs suitable to produce Baguettes. It is also possible to achieve both as well a fine as open structure of your final products:

- Cut products
- Moulded products
- Pizza





The Baking Process:



Driem Dough Sheeting Technology

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