

Multi-Star GB 3/2003

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BACKTECH
The roll plant specialists



Multi-Star 

The 1-man multiple-baked-goods system

Multi-Star



Multi-Star multiple-baked-goods system

Unit shown in optional right-facing design
(standard design is left-facing)



BACKTECH
AUSTRIA

- ⊗ **The largest variety of goods produced by one machine**
- ⊗ **Operated by just 1 person**
- ⊗ **Proven, flexible, modular system**
- ⊗ **Fully automatic production**
- ⊗ **Simple operation of the entire system via Megatron touch-screen control**
- ⊗ **Quick change from one product to the next without stopping the machine**
- ⊗ **Gentle dough handling**
- ⊗ **Easy to clean**
- ⊗ **High capacity**
- ⊗ **State-of-the-art technology**



Supreme quality

With the Multi Star multiple-baked-goods system, a machine has been designed that knows no limits to the creativity in automatic production of small baked goods.

Your needs count

The Multi Star is designed to meet specific customer demands and is available with or without final proving cabinet or Robo-Star tray loading device.

Tested and flexible

Tried, tested and proven system elements have been joined together to form a modular system that can produce various bakery products. All the usual small baked goods can be fully automatically produced in hand-made quality.

Dough dividing and moulding

Gentle dividing and moulding of the dough in the head machine is decisive for the quality of the end product. Mega Star (or alternatively Primo-Star) is equipped with the tested BACK-TECH TSA (gentle automatic dough-handling) system and ensures the highest quality for your small bakery goods. State-of-the-art control technology and the touch screen make work easy, as do the simple-to-follow steps when rows are blocked or drums need to be changed. With a capacity of 3,200 to 10,200 pieces per hour, we cater for various customer demands.

Equipment and special features



Proving times

Proving times can be changed for individual products: Bypass belts and intermediate unloading help to bypass proving sections and/or facilitate direct runs through the machine as well as correct seam position of input and output. Temperature and humidity in the proving cabinets are fully automatically controlled; the cabinets are equipped with a corresponding sterilising device.

Moulding

The swivelling moulding head is arranged on an individual moulding line that can be equipped with up to four different round product moulding tools. With the interchangeable tools an unlimited variety of shapes can be produced. Production of the traditional Styrian long stamped roll is also possible.

Moulding equipment for rose bread

A moulding station for rose bread can also be mounted on the moulding line. Height and moulding intensity of the moulding station are adjustable. Before the dough is moulded it is dusted with flour (adjustable dusting intensity). A coarse moulding plate moulds the flour into the dough and at the same time breaks up the surface which provides the end product with that rustic look after baking.

Forming station



Long moulding, folding and curling

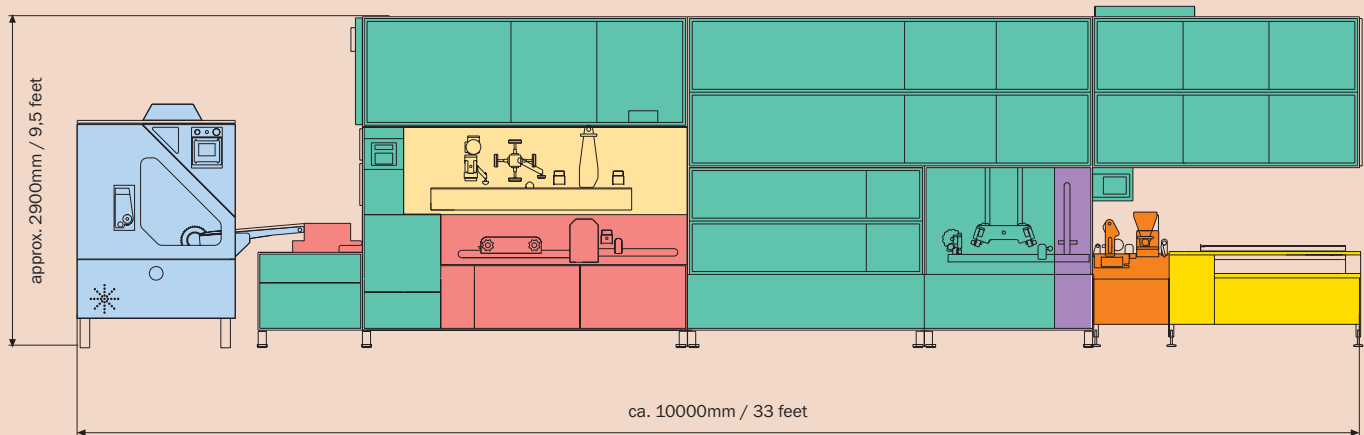
This special rolling, curling and folding station makes seamless long moulding and folding with controlled seam position possible. After the dough piece has been flattened by a height-adjustable roller, it is transported via curling flaps to the height-adjustable pressure part.

Lengthwise & inclined cuts

The cutting equipment is arranged after the final proving section. The cutting bar is exchangeable, so that various types of cuts can be made with one cutting equipment. The long cutting device makes one cut per row of dough; the incline cutting device makes two or three cuts per dough piece. Both cutting devices can be used for cutting both, long and rounded bakery products. The cuts are made with special, sharp knives that are meticulously cleaned after each cut.

Data and options

Dimensions



■ Dough dividing and moulding part
 ■ Proving part
 ■ Moulding part
 ■ Rolling section
 ■ Cutting station
 ■ Wetter-seeder
 ■ Panning section

Wetting and seeding

Water dosing and distribution of the height-adjustable wetting part is done automatically. The dough pieces move along a special, divided grid belt; photo-cell control guarantees perfectly precise seeding.

The seed containers are easy to exchange. Excess toppings are collected and can be re-used.



Panning device

With the Mono-Star panning equipment, the dough can be placed along various panning distances in various panning patterns on baking trays or proving good carriers.

Seam position

The seam position can be freely chosen according to requirement.

Output (values in brackets refer to Primo-Star)

Capacity: (14) up to 28 cycles / min

Number of rows: 4, 5 or 6

Hourly production per row: (800) up to 1,700 pcs.

Max. hourly production: (4,800) up to 10,200 pcs.

Pre-proving time: 10 min

Final proving time: 0 up to 60 min

Intermediate unloading: according to customer's demands

Optional

Additional equipment for German roll

3 minutes pre-proving, long moulding, 5 minutes intermediate proving, cutting

Head machine with turning table

Moulding station for rose bread

System without final proving cabinet

Robo-Star tray loading device

Transverse discharge belt

Upon request, transverse discharge belts can be provided both in the pre-proving and the final proving cabinet. Dough pieces of different fermentation stages can be taken out via these belts and moved on to further processing. In case of automatic and continuous further processing via a curling machine, the machine capacity can be adjusted accordingly.

Multiple-baked-goods system

No limits to product diversity with 1-man-production!

Economic efficiency

Product quality and economic efficiency must be just right in every investment.

With the Multi Star system you will be able to produce a huge variety of different products in small quantities.

With freely programmable touch screen control, you simply select the product-specific data and call them up with the push of one key when you change from one variety to the next. Thus, various products can be produced one after the other at the same time.

Efficiency

The greater the product diversity, the better the economic efficiency of the system.

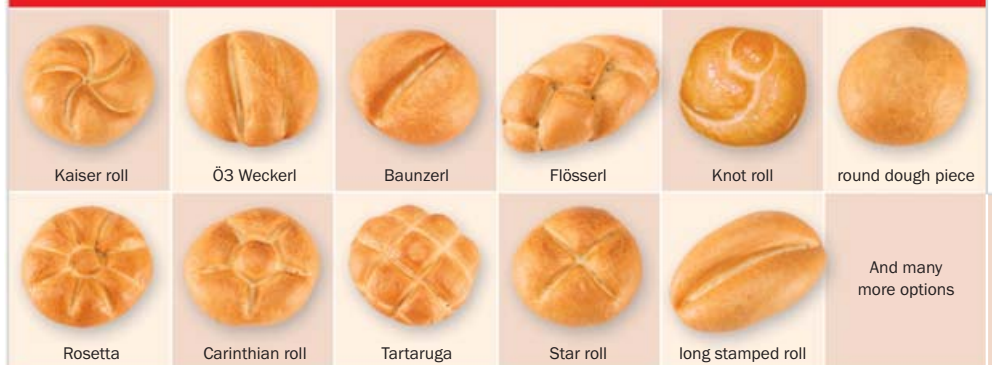
Flexibility

The dough pieces can be easily taken out for further processing thanks to the transverse discharge belts in the pre- or post-proving cabinets or the turning frame of the head machine.

1-man-production

Plants with integrated Robo-Star, our automatic tray loading system, can easily be operated by just one person.

Round dough pieces & moulded baked goods



Long moulded and long moulded and cut products*



Seeded products and others*



* partly produced with transverse discharge belt and external curling machine

Automatic tray loading

Robo-Star

The Robo-Star tray loading device helps to considerably increase the economic efficiency of machines for the production of small baked products. Work steps that have so far been done by hand, such as taking out empty trays from the transport rack, placing the trays on the panning station, taking full trays out of the panning station and putting them into the transport rack, are now mastered by the Robo-Star. Each work step can now be perfectly adjusted to the specific requirements thanks to a special control system. It is, for example, possible to use different transport rack designs. When the transport rack docks on to the Robo-Star, a transport rack identification device automatically selects the program that is assigned to this very rack. Regardless of whether you are using 2, 3 or 4 end-trays, Robo-Star handles it all. Installation and placement of the Robo-Star is individual, depending on the plant set-up.



Data

Alternative baking trays:

2 end trays straight or -45°, 3 (4) end trays 90°

Baking tray dimensions:

580 x 780 mm / 1,9 x 2,55 feet or
 580 x 980 mm / 1,9 x 3,21 feet (aluminium)
 Design of other trays upon request

Max. capacity: 180 baking trays / hr.

(for example: 45 dough pieces per baking tray for a hourly production of approx. 8,100 pcs.)

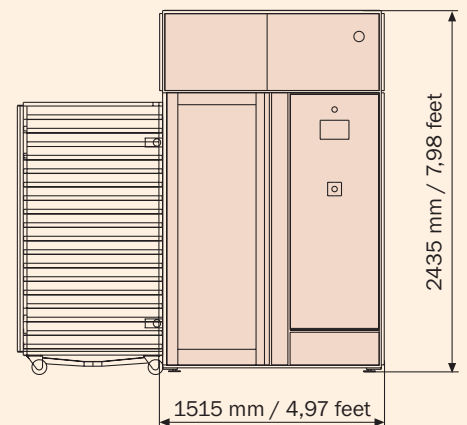
Transport rack: 7 different types available (heights from 170 mm / 0,55 feet up to 1,780 mm / 5,57 feet)

Panning: 2 different tray positions underneath panning belt possible (fall)

Programming: Teach-In
 (automatic programming on site)

Control: touch screen

Dimensions



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