

Subject : TOAST SANDWICHES PRODUCTION LINES

March 22nd, 2023

Dear Sir,

It is a great pleasure to provide you with more detailed information about Japanese Toast Sandwiches Production Lines (<u>Toast Sandwiches Production Line link for video</u>). These lines allow fully automated production of toast sandwiches, whose production has a long tradition in Japan.

JAPANESE LARGEST MANUFACTURER OF TOAST SANDWICHES YAMAZAKI PRODUCES 100.000 PACKS (THIS IS 200.000 SANDWICHES) PER DAY

<u>NEW TOAST SANDWICHES PRODUCTION LINE GOES TO THE EUROPEAN MARKET,</u> <u>THIS TIME TO GREECE</u>

The toast sandwich is a typical "<u>FOOD TO GO</u>" product.

The base product for its production is toast bread and other ingredients (meat, vegetable, cheese with spicy sauces, but also sandwiches with fruit or sweet fillings) that make a toast sandwich attractive in look and taste.

Toast sandwiches are intended for Retail Shops, Commercial Catering, Petrol Stations, Travel and Tourism Sectors, Hospitals and Public Health Services, Schools and Universities, Exhibitions, etc.



The Japanese toast sandwich is closed and its dimensions are approximately 100 x95 mm, depending on the size of toast bread at the infeed.



Japanese Toast Sandwiches Production Lines are fitted with the following equipment :

slicer of toast loaves, (2) stackers for sliced toast slices, (3) filling depositors, (4) press for extruding the required size of toast sandwich and cutting the edge with the crust, (5) crust outfeed conveyor, (6) conveyor of finished toast sandwiches, (7) packaging of finished toast sandwiches, (8) metal detector and scale, (9) rotary table for placing of finished toast sandwiches.

Japanese Toast Sandwiches Production Lines are as follows:

✓ Fully automated line for production of toast sandwiches with four filling depositors Line capacity: 5,000 pieces/hour ✓ <u>Semi-automatic line for production of toast sandwiches</u> Line capacity: 3,000 pieces/hour ✓ Manual line for production of toast sandwiches Line capacity: 500 pieces/hour MEW NEW

Fully automatic line with capacity: 5,000 pieces/hour



Japanese bakery lines supplier

Some more detailed information.

How big can a toast loaf at the infeed of the line be?

• There is no limit, the lines are adapted to the size of the manufacturer's loaf.

Does the line manufacturer give any recommendations on the technological process for making toast sandwiches?

• After baking, leave the loaf of toast bread to cool down for approx. 8 - 10 hours and then toast sandwiches can be made.

Can pieces of meat, cheese or vegetables be put in toast sandwiches?

• Yes. There is a variant of the automated line, where you can manually insert ingredients that are in the form of pieces (for example, meat, cheese, fish,pieces of vegetables, etc.). The ingredients, which are in pasty form, are filled by four depositors.

And what fillings can be put in toast sandwiches?

 Different kinds of meat fillings with different types of cheese and spicy sauces - for example Turkey breast, Smoked ham, Smoked salmon, Roast chicken, Roast beef, Egg mayonnaise, Gouda, Sliced cheddar, Mustard, Onion, Peppers, etc., as well as various types of vegetable fillings, such as tomatoes, paprika, salad, etc. Toast Sandwiches are closed, so the fillings, including ingredients, do not drop out.

What is the shape and size of the toast sandwich cutter?

• The shape of the cutter for the toast sandwich is square. But the line can also include a device that cuts a square sandwich diagonally. As for the size of the toast sandwich, the customer determines it by himself, with the help of the Japanese manufacturer and DVORAK - engineering company. The definitive determination of the size of the cutting mold is, of course, preceded by a number of tests.

Does the manufacturer provide any technological support?

• In Europe, the manufacturer provides not only the technological support, but also spare parts and post-warranty service.

And what about fruit and sweet fillings?

• Various types of fruit fillings are very popular, for example strawberry/blueberry/apple jam or various types of custard fillings with flavors of caramel, chocolate, etc.

Can the crust trimmings be further processed?

• Yes, the equipment for processing crust trimmings is supplied, e.g. for frying and making croutons, or sweetening and making snacks.

How does the packaging of toast sandwiches usually look?

• Usually 2 pieces in one package (standard size) or 4 pieces in one package (half size) are sold.

Can there be e.g. a logo on the toast sandwich itself?

• Yes, the line can also have a device for thermal printing on the products, so there can be a manufacturer's logo or marking of allergens, etc.

What is the selling price of one pack?

• The price depends, of course, on the type of filling. As far as the price of one package in Japan, it makes approx. 1 Euro.



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Several examples of Japanese toast sandwiches with different types of fillings: <u>Salty fillings:</u>



egg



Ham cutlet



3 kinds of chocolate

Sweet fillings:



Strawberry jam







Spaghetti Neapolitan (Supervised by the Japan Neapolitan Society)

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Tuna salad

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Ham & Mayonnaise



Ham & Egg



3 kinds of deliciousness (Yakisoba noodles, eggs, curry)



Ham & Cheese



4 kinds of deliciousness (Egg, tuna, loin ham, sausage)



Honey & Margarine



Chicken



Blueberry Jam & Margarine







Custard & Milk Whip and Raw Chocolate & Milk Whip



Chocolate cream



Chocolate whip with chocolate chips



4 kinds of deliciousness (Strawberry jam, sugar margarine, chocolate cream, custard cream)

TOAST SANDWICHES ARE VERY POPULAR AND ATTRACTIVE ASSORTMENT. AND WHAT IS THE MOST IMPORTANT, IT'S FOOD TO GO PRODUCT.

YOU JUST GRAB IT AND KEEP ON WALKING....

TOAST SANDWICHES HAVE AN INCREASINGLY WIDER TARGET AUDIENCE.

In case of any questions, please feel free to contact us, we are happy to answer them and provide more information and technological support.

Representative for Europe (incl. technological and service support):



info@dvorak-online.com www.dvorak-engineering.com