

# DVORAK – engineering: *NEWS*

AUTOMATIC GLAZED STICKS PRODUCTION LINES



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# DVORAK – engineering: *NEWS*

## AUTOMATIC GLAZED STICKS PRODUCTION LINES

The modern rhythm of life leads to the fact that snack products, which include sticks, are becoming more in demand.

We all know the salty, sweet, spicy sticks that are on the market. What can be done to widen the spectrum of its flavors?

**Today we present the equipment for production of not only classic sticks, but we focus on glazed sticks with various strewing.**

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## AUTOMATIC GLAZED STICKS PRODUCTION LINES

We offer and supply a full range of equipment: from dough preparation to products packaging.

The dough is prepared in a kneader according to the selected recipe and, after kneading, is fed into the hopper of the press that is a part of forming line.

The press, forming the dough strings, can be in horizontal or vertical execution – depending on the width of baking band and on the requested product diameter.

Formed dough strings pass through processing in a lye solution, the temperature of which is automatically maintained within specified limits.

Next, the dough strings are cut into pieces.

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A part of the line is a unit for strewing dough pieces. Baking is carried out in tunnel ovens that are electrically or gas heated. The baking area of the oven is calculated according to the requested capacity.

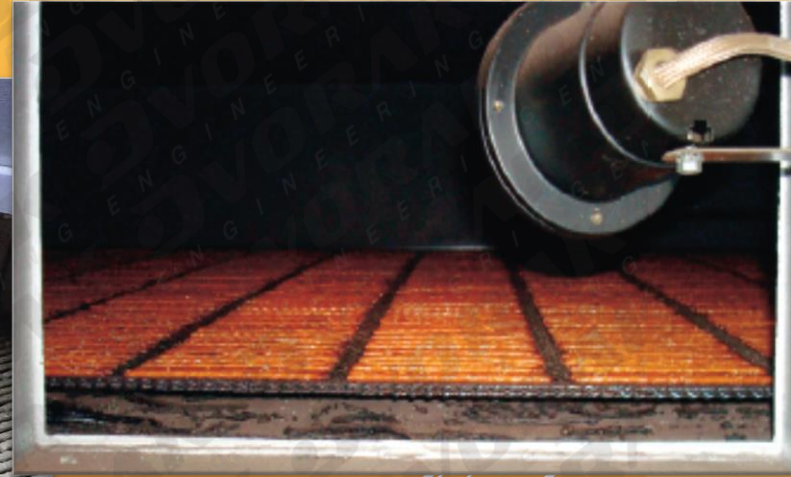
The sticks, after baking and cooling, have to be positioned before entering the glazing section (there should be no products on each other). For this, a stick controller is used, which monitors the rows.

Each positioned product row is gripped by special soft jaws, which are an integral part of the step conveyor. In this case,

A 30mm part of each stick is gripped, which later remains without glazing.

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Further, the sticks in step mode move to the hopper, in which the glaze is placed, the products stop above the hopper, the hopper with the glaze moves up and, thus, the sticks are glazed.

For glazing, a tempered fat-based glaze is used.

For production of the sticks without strewing, the products are, after glazing, cooled and transferred to the packaging part.

For production of sticks with strewing, the products are, after glazing, strewed, cooled and go on to the next glazing unit and to the cooling section.

The line ends with a packaging part.



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## AUTOMATIC GLAZED STICKS PRODUCTION LINES

We enter the market with an automatic line for production of luxury products, which are produced by only a few foreign manufacturers so far.

### Dough ingredients:

wheat flour, vegetable oil, yeast, sugar, salt, margarine, baking powder, water

Capacity (dough) : from 200kg / hour

### Main characteristics of glazed sticks:

- dough piece diameter 4-5 mm
- glazing of 2/3 of the product
- the diameter of the glazed part is 5-6 mm, depending on the density of the glaze
- the diameter of the glazed stick with strewing depends on the type of strewing material
- product shelf life 12 months

### Types of strewing material:

- crushed nuts (almonds, walnuts, hazelnuts, pistachios)
- crushed waffles
- coconut flakes

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## AUTOMATIC GLAZED STICKS PRODUCTION LINES

### *MAIN PARTS OF THE LINE:*

- Dough preparation equipment
- Dough press
- Lye solution bath
- Dough strings cutting
- Dough pieces strewing
- Baking
- Cooling after baking
- Products glazing, strewing and cooling
- Second products glazing, cooling
- Packaging

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## GLAZED STICKS



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GLAZED STICKS WITH STREWING



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## AUTOMATIC GLAZED STICKS PRODUCTION LINES

Original solution for a traditional product - the perfect widening of your production

Advantages:

- automated production process
- wide range of products
- use of different strewing materials
- long shelf life of products

If this topic is interesting for you, let us know and we will send a detailed quotation.

We will be glad that with our participation you will be able to offer to the buyer an interesting snack product with a long shelf life.

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