

Steamed Cake

Steamed Cake, a fine delicious product made by a unique know- how in steaming techniques that one should take advantage of produced Steam Mini Muffin Line.



Chocolate



Apricot



Raspberry

Steamed cake with filling in paper cup.

Steamed Cake

The Steam Mini Muffin Line is a semi automated production system with capacities up to 3.000 pieces per hour.

The Depositors are an all-round depositing system specially designed for the dough and filling depositing processes necessary for producing steamed cake.

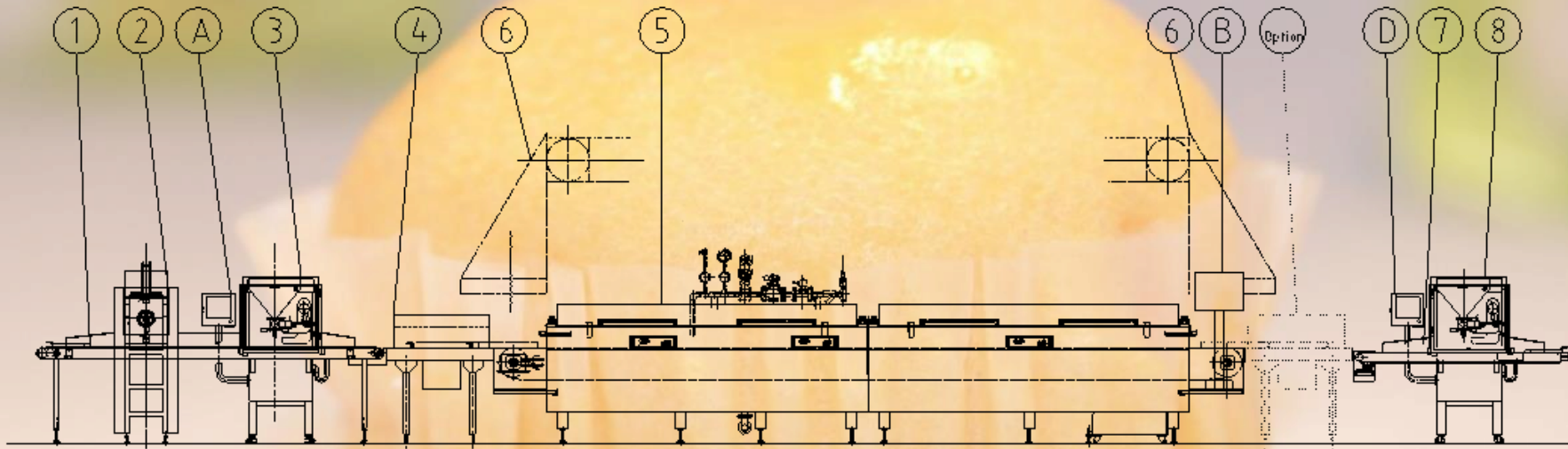
The Tunnel Steamer is a high-quality steaming system that works with low-pressure steam in order to obtain the perfect end result.



OUR ONLY LIMIT
IS YOUR
IMAGINATION...

Steamed Cake

Steam Mini Muffin Line Layout:



1. Conveyor
2. Cup dispenser
3. Dough depositor
4. Transfer conveyor
5. Fine Up Tunnel steamer
6. Steamer hoods
7. Conveyor
8. Filling injector

- Production Control
- A. Control panel
 - B. Control panel
 - C. Electrical panel (Stand alone)
 - D. Control panel - injection



OUR ONLY LIMIT
IS YOUR
IMAGINATION...

DVORAK – engineering: News

Steamed Cake

SUMMARY OF THE PROCESS OF THE STEAM MINI MUFFIN LINE

1. Conveyor

The operator will place clean forming trays with holes for the paper cups. The two sets of timing belt conveyor will transport these plates step by step to the cup dispenser and dough depositor.

2. Cup dispenser

Paper cups are manually positioned upside-down in the storage holders for 9 lines. The unit dispenses, with vacuum, 9 paper cups in one time and place them in the holes of the baking plate. Paper cups should be separated easily for trouble free performance.

3. Dough depositor

The depositor will fill each row of 9 paper cups with dough. The aluminium housing is equipped with pistons and shutter closing nozzles. The hopper and valve housing can be slide out on the trolley to bring it to a cleaning area.

4. Transfer conveyor

This is a driven roller conveyor, which is 690 mm wide. After receiving a tray from the conveyor, it will be transferred by a pushing device into tunnel steamer.

5. Fine Up Tunnel steamer

The two sections steam oven is effectively 6 meters long and constructed out of stainless steel. The chain system is 610 mm wide, which transport the baking plates. The steam pressure can be regulated and will be digital indicated on the manometers. To clean the oven inside, the hood can be manually opened with hydraulic cylinders.



OUR ONLY LIMIT
IS YOUR
IMAGINATION...

DVORAK – engineering: News

Steamed Cake

SUMMARY OF THE PROCESS OF THE STEAM MINI MUFFIN LINE

6. Transport to cooling rack

After steaming, the baking plates (each minute one) must be picked up manually and placed in a cooling rack for 20-30 minutes. When a bake stable filling is used, the plates can be transferred directly to the Filling depositor manually.

7. Conveyor

The operator will place the tray with steamed Mini Muffins on this conveyor manually. The 600 mm wide urethane conveyor will transport these plates step by step to the filling injector.

8. Filling injector

The depositor will inject each row of 9 steamed cups with filling. The aluminium housing is equipped with pistons and injection needles. The hopper and valve housing can be slide out on the trolley to bring it to a cleaning area.

A. and D. Control panel

B. The control box is focussed to control the conveyor and depositor devices.

B. and C. Panels for Fine Up Tunnel steamer system

The control box is located near the steamer and controls the steaming system.



OUR ONLY LIMIT
IS YOUR
IMAGINATION...

DVORAK – engineering: News

Steamed Cake



Steam Mini Muffin Line	
Stainless steel execution	Cleaning trolleys for dough and filling parts
Steam flow meter	3 Stainless steel racks with 20 shelves positions
Safety covers	100 Positioning frames with Muffin trays

Specifications	
Type	MM3000
Capacity	3.200 pcs/hr by 14 min steaming time
Product diameter, bottom	Round ø 33 mm
Product diameter, top	Round ø 43 mm
Product height	Approximate 30 mm
Dough weight	18 gram
Filling weight	2 gram
Steaming time	10-20 minutes, depending on recipe
Cooling time, before injection	20-30 minutes
Baking plates	595 x 395 mm and 26,5 mm high
Products per baking plate	9 x 6 rows with holes of ø 44 mm
Capacity dough hopper	50 ltr (12-30 cc per deposit, with ø30 mm piston)
Capacity filling hoppers	50 ltr (1-5 cc per deposit, with ø20 mm piston)
Dimensions	14,5 meters long and 1,5 meter wide



OUR ONLY LIMIT
IS YOUR
IMAGINATION...

DVORAK – engineering

Steamed Cake



Utilities

Power, steaming part	3 phases, 400V, 50Hz + Neutral + Earth, 7kW
Power, injection part	3 phases, 400V, 50Hz + Neutral + Earth, 3kW
Air, steaming part	7 bar, 350NI / minute
Air, injection part	7 bar, 150NI / minute
Steam	3 Bar, 300 kg / hour
Warm water	For cleaning
Drain	Connected drains and floor drains (100°C)
Vapour extraction	On each opening of the steam ovens

Electrical parts

Touch panel control	Mitsubishi
PLC	Mitsubishi
Electric	Mitsubishi
Pneumatics	SMC

Features and specifications

Touch screens operation for easy operation

Continuous run for baking plates through tunnel steamer

Components and controls: the design is based on industry standard components. Depending on the best price quality performance the components have been selected.

Total line is certified with CE certification



OUR ONLY LIMIT
IS YOUR
IMAGINATION...

DVORAK – engineering: News

Steamed Cake



OUR ONLY LIMIT
IS YOUR
IMAGINATION...

DVORAK – engineering: News

Steamed Cake

Advantages:

- new product not present on the market
- different fillings can be used
- variety of colors of products
- harmony of flavors

Products for a healthy lifestyle.

Tasty

Beautifully

Healthy

If you want more information, do not hesitate to contact Dvorak-engineering Co., Ltd.

info@dvorak-online.com

www.dvorak-engineering.com



OUR ONLY LIMIT
IS YOUR
IMAGINATION...