

DVORAK – engineering

Sushka Pretzel - long shelf life product

Small, crunchy, mildly sweet bread rings.



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Sushka pretzel can be produced with different flavors and strewing (e.g. poppy seeds, salt or caraway). Typical dough ingredients are flour, eggs, water and salt and other.



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Technological parts of the Sushka Pretzel line :

- dough preparation (equipment for mixing and resting of dough)
- forming (forming machines)
- proofing of dough pieces (proofer)
- baking (tunnel oven)
- cooling (coller or conveyor)
- packaging (vertical packaging machine)

Forming



Proofing



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Proofing and baking



*Cooling and
packaging*



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Automatic line for industrial production:

The total production capacity of the line depends on a baking area, it means on a length and width of a tunnel oven. The tablet below shows a variant of the line with the smallest possible baking area, which is, in this case, 24 m².

Technical Data of this variant of the line	
Recipe	Flour, eggs, water, salt
Dough	210 kg/ hour
Proofing time	12 - 20 min.
Baking time	12 – 18 min.
Product diameter	50 mm
Product weight	10 g
Tunnel oven	24 m ² / 2,1 m width
Oven length	12 m
Cooling time	30 min
Shelf life	12 months
Production capacity	18.200 pcs/hour 182 kg/hour



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If you want to receive more information, do not hesitate to contact

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