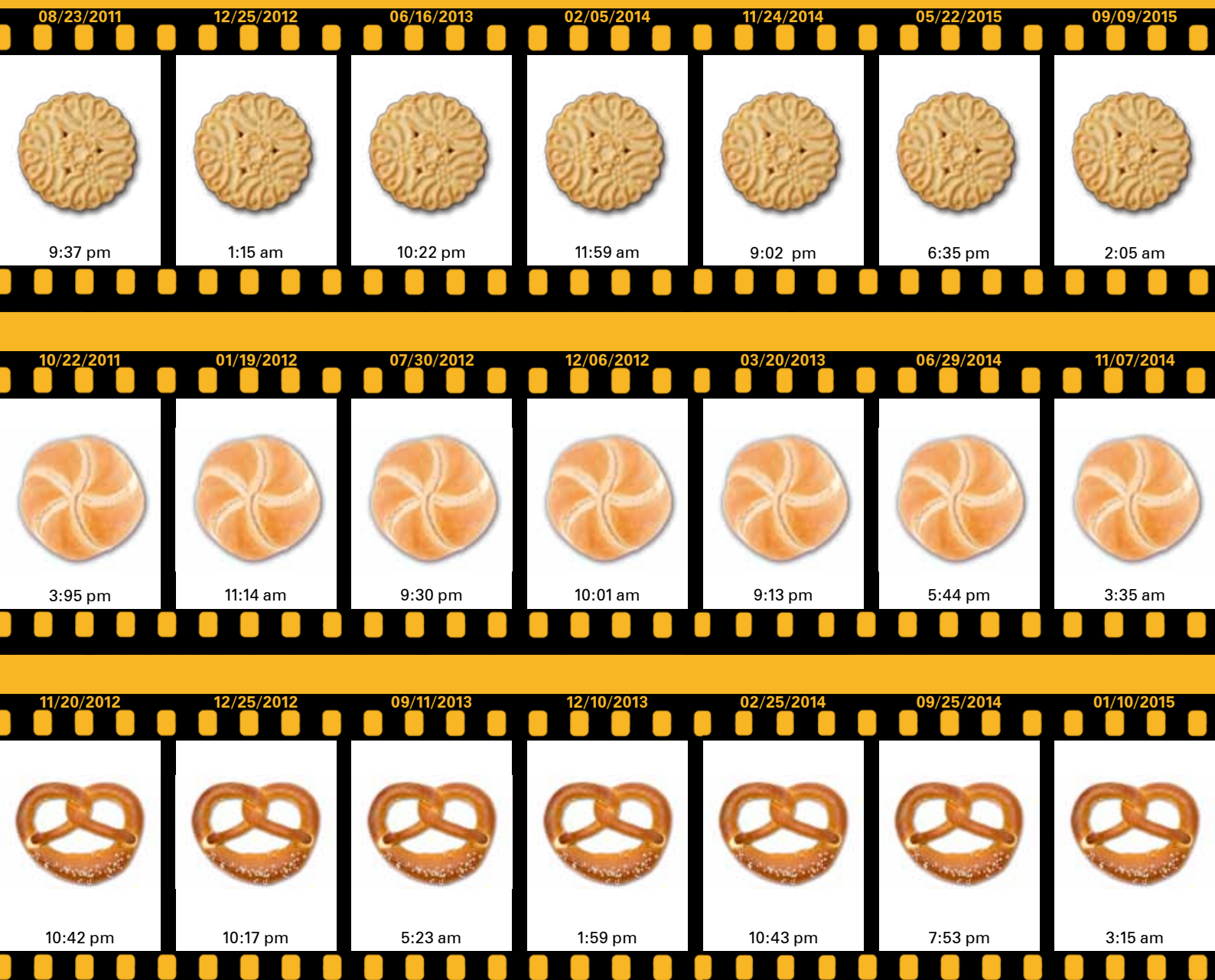


Success all along the line

Codos®- the continuous mixing and kneading system

Food Technology



Just keep things running

16,000 pretzels per hour, 1.3 million rolls per day, 3.2 tons of cookie dough per hour...

Codos® is designed for big jobs. The continuous mixing and kneading system ensures consistent dough quality round-the-clock for constant optimum results at any time.

Multi-purpose: Zeppelin Reimelt's Codos® System can be used for mono lines or flexible production lines for various products.



Mixer/kneader combination according to your requirements

- » Throughput: 500 - 8,000 kg/h

Clear advantages over conventional batch kneaders

- » Continuous optimum product quality
- » Enables immediate reaction on raw material quality fluctuation
- » Constant dough temperature
- » Quick recipe change
- » Gentle handling of ingredients
- » Up to 30% energy savings
- » Increased production line efficiency
- » Fully automatic operation
- » Easy to operate

Application

Fresh baked goods

- » Bread
- » Rolls
- » Hamburger buns
- » Sliced bread
- » Pita
- » Baguettes
- » Lye pastry
- » Ciabatta
- » Pizza
- » Tortillas
- » Donuts
- » Croissants

Extended shelf-life baked goods

- » Cookies and crackers
- » Salty snacks

Confectionery

- » Chocolate cream
- » Sugar masses
- » Granola bars

The system for optimal results

The Codos® System comprises the complete dosing unit for dry solids and liquids, a mixer, a kneader and customized controls to top it off.

First of all, the dry material is weighed and mixed for homogenization of the raw material. Following, the exact quantity of liquids is added and the mass is mixed and kneaded.

The Codos® double jacketed trough construction can be heated or cooled to ensure a constant dough temperature. Use of ice or CO₂ is no longer required.



Flexibility guaranteed

Codos® has an open design with multiple flexible feeding points along the production line. The ingredients can be added into the process at any time and any point. This way, sensitive raw materials such as flakes and fruit chunks can be added to the dough with minimum deterioration. Furthermore, the system configuration allows for quick and easy recipe change.

Optimum conditions

...as early as in the planning phase. We design and develop systems tailored to your individual needs. Your design can be pre-tested in our technology center or with our test equipment on site to guarantee a customized system according to your requirements.

Global presence

- » Belgium
- » Brazil
- » China
- » France
- » Germany
- » India
- » Italy
- » Korea
- » Russia
- » Saudi Arabia
- » Singapore
- » USA
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