



## State-of-the-Art System Technology for the World's First Continuous Bun Production Plant



**Wback**  
bread and buns

The Wback facilities are counted among the most modern, fully-automated production plants for Hamburger Buns in Europe. At the newest facility in Leipheim, 50,000 buns per hour are produced in a 2 shift operation.

From the very first, Wback intended that the facility's design would be based on a modern and continuous production process. "In order to be able to offer our customers quality products, in addition to the selection of the best raw materials and dedicated employees, an advanced production process with innovative technology is urgently needed", said Wback's general manager, Willy Weiler.

Reimelt, with its portfolio and decades of experience as a systems manufacturer for continuous production processes, fits perfectly into the Wback concept. The entire raw material logistics, the continuous production of wheat liquid sponge, the continuous dough production as well as the associated controls were designed, manufactured and installed by Reimelt.

After the start-up of the production system, the Wback facility obtained the high level certification IFS Version 5 and received the "Production

of the Year 2008" innovations award from the Backtechnik publishing house.

Wback is sole supplier for quality buns to Burger King Germany and Netherlands. Further customers include food retailers and diverse industrial consumers.

### Production

Hamburger Buns: 50.000 pcs./hour

Flour: 3.2 tons/hour

Liquid sponge: 1,5 tons/hour

Dough: 3.8 tons/hour

### Reimelt Scope of Supply

- › The complete receiving and storage of all dry and liquid raw materials
- › Salt dissolving system with feeding from silo
- › Storage tanks for liquid yeast, sugar and oil
- › Continuous wheat liquid sponge production with fermentation and storage tanks
- › Minor ingredient receiving, storage and metering
- › Continuous dough production with the Codos®System
- › Dusting flour receiving, preparation and venting
- › Dusting system for Hamburger buns
- › Cleaning system for tanks and piping



Picture 1: Dusting flour system

### Reimelt FoodTechnologie

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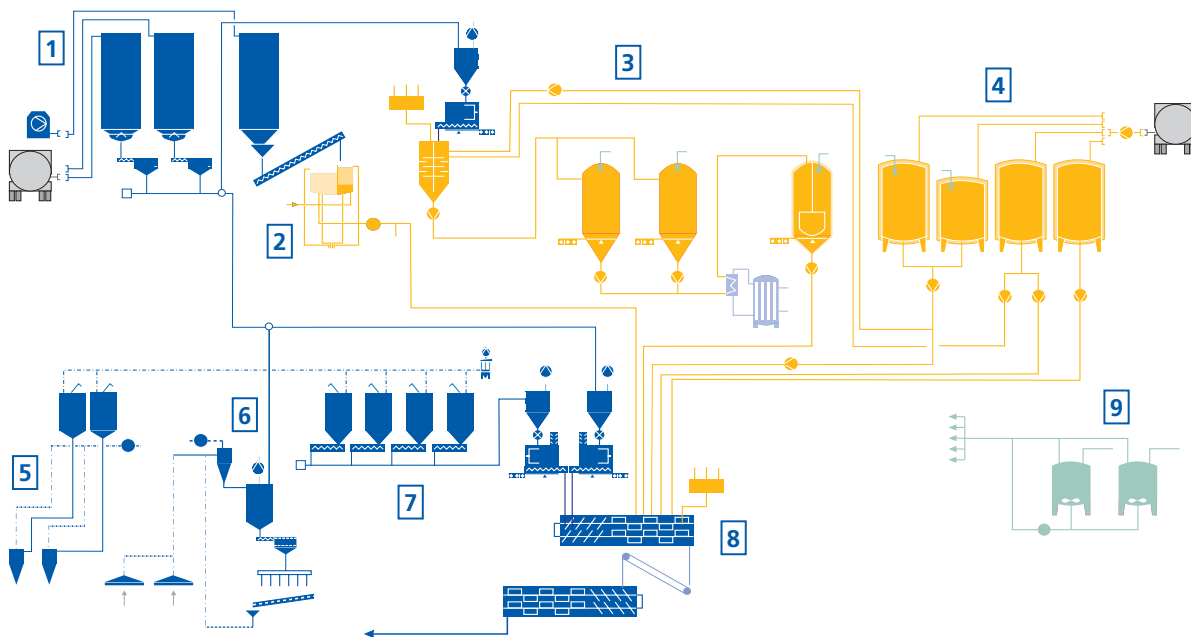
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**REIMELT**

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# Case History Hamburger Buns



**Picture 1:**  
Continuous liquid sponge mixer

**Picture 2:**  
Fermentation and storage tank for liquid sponge

**Picture 3:**  
Codos®System - continuous mixing and kneading

## System Description

- 1** Outdoor storage silos
- 2** Salt dissolving system
- 3** Liquid sponge system
- 4** Storage tanks: Liquid yeast, oil, liquid sugar
- 5** Feeding and dusting system
- 6** Dusting flour venting and preparation
- 7** Ingredients system
- 8** Codos®System
- 9** Cleaning system

## Special Features and Benefits

- Maximum availability and production safety through streamlined interfaces and proven processes
- Safer products through the use of high hygienic standards
- Constantly high product quality through continuous processes
- Maximum transparency due to uniform process controls from material receiving to finished dough
- Low production costs through
  - Energy-efficient kneading technology
  - Low maintenance and low-wear construction
  - Preventative maintenance concept
- Space-saving design of the Reimelt system