



Continuous dough production in the “pretzel capital” Reutlingen

The Reimelt Codos® System is just the right system where pretzels and buns are produced around the clock, according to operations manager Heribert Götz from Bäckerbub GmbH.

In the newly expanded production facility, Bäckerbub produces approximately 240,000 pretzels daily. The automated raw material preparation is a part of the Codos® System continuous dough production process. Other baked goods such as buns, french loaves and specialty rolls can be economically produced through a simple recipe selection.

The Codos® System has convinced production manager Heribert Götz of its efficient production with a constant high quality.

Modern system technology with an understandable operating concept is in operation in 3 shifts. Ease of cleaning is an integrated part of the concept.

Over 169 K&U franchise bakeshops in the region of Reutlingen, Stuttgart, Ludwigsburg, Göppingen, Ulm and Kirchheim are delivered fresh baked goods up to three times daily.

Production area: approx. 10,000 m²
Employees: approx. 230
Daily flour use: approx. 27 t

Daily production

Bread rolls: 150,000 pcs.
Pretzels: 240,000 pcs.
Natural sourdough: 4,000 kg
Wheat liquid sponge: 6,000 kg

Reimelt scope of supply

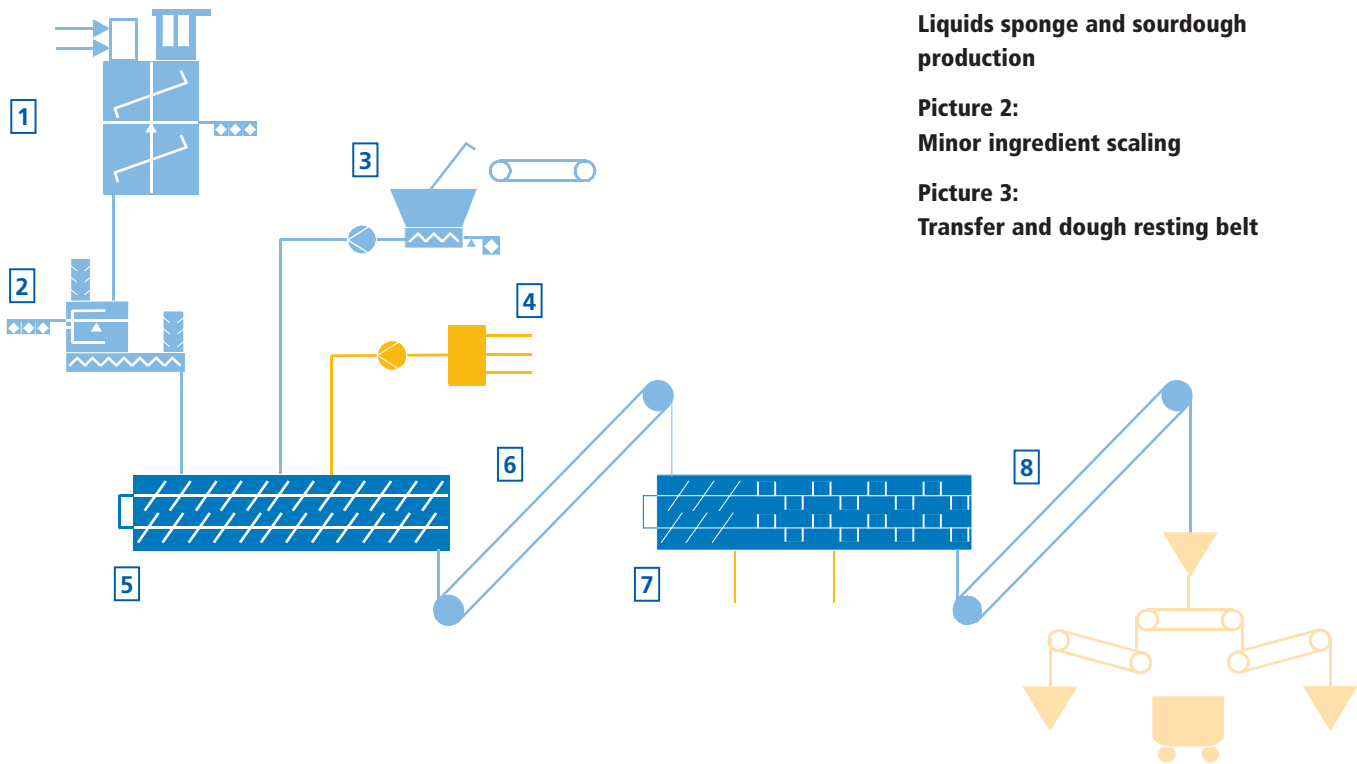
- › Outdoor storage silos
- › Minor ingredient system MinDos
- › Liquid yeast metering
- › Liquid sponge and sourdough production
- › Cold water provisioning
- › Electrical control and operating system
- › Continuous dough production with the Codos® System



Picture 1: Dough-resting belt

Reimelt FoodTechnologie GmbH
Messenhäuser Straße 37-45
63322 Rödermark, Germany
Tel. (49) 0 60 74 / 691 - 0
Fax (49) 0 60 74 / 60 31
email: info@reimelt.de
www.reimelt.de

REIMELT



Picture 1:
Liquids sponge and sourdough production

Picture 2:
Minor ingredient scaling

Picture 3:
Transfer and dough resting belt

System description

- 1** Dry materials mixer
- 2** Gravimetric metering system
- 3** Liquid ingredient metering
- 4** Water mixing unit WMU
- 5** Codos® Mixer CBH100
- 6** Transfer belt Mixer – Kneader
- 7** Codos® Kneader CK125
- 8** Dough-resting belt

Special features and advantages

- › Compact system with low space requirements
- › Controlled process parameters, i.e. temperature
- › Immediate influence of the dough quality
- › Low maintenance and wear construction
- › Approx. 30 % energy savings as opposed to batch systems
- › Continuous operation without peak loads: gentle material handling, energy saving
- › Defined dough temperature through double-walled trough construction
- › Easy to clean
- › Simple recipe change with low preparation time
- › Applicable for many products