



## Dough production for baguettes and rolls around the clock

Bread rolls with an excellent quality, around the clock. This was the target for our frozen bread roll line. Our target was reached with the Reimelt Codos®System according to Peter Ritzer, Project manager in the Lüdersdorf production facility. 5,200 kg dough/hour is continuously produced with a constant and reproducible quality. 1.3 Million bread rolls leave the factory daily. The Codos®System's performance had us convinced.

The entire raw material logistics were designed and installed by Reimelt. There are 45 storage silos for dry materials and are allocated to seven production lines.

The major ingredients flour, wholemeal, salt and grain are stored in 18 outdoor storage silos with 900 tons of storage capacity. Also the supply of the rye and wheat sourdough systems, with approx. 100 tons of sourdough per day, is carried out automatically.

### Production facility Lüdersdorf

#### Product and performance

The new bakery in Lüdersdorf will become the most important location of the Kamps-Group.

The enclosed area of 26,000m<sup>2</sup>, as well as the production capacity is impressive. Toast bread, bread loaves, and rolls will be produced on seven lines for the northern part of Germany.

#### Production

Baguette-Rolls: 24,000 pcs./hour  
 Rolls: 30,000 pcs./hour  
 Sourdough: 100 tons/day  
 Flour consumption: 320 tons/day

#### Reimelt scope of supply

- Complete dry materials logistics
- Rye flour acidification in 6 fermentation pipes, each to 132 m
- Wheat sourdough systems
- Hot and cool soaked grain systems
- Remaining bread processing
- Conveying and metering of the dry and liquid ingredients
- 2 Codos®Systems

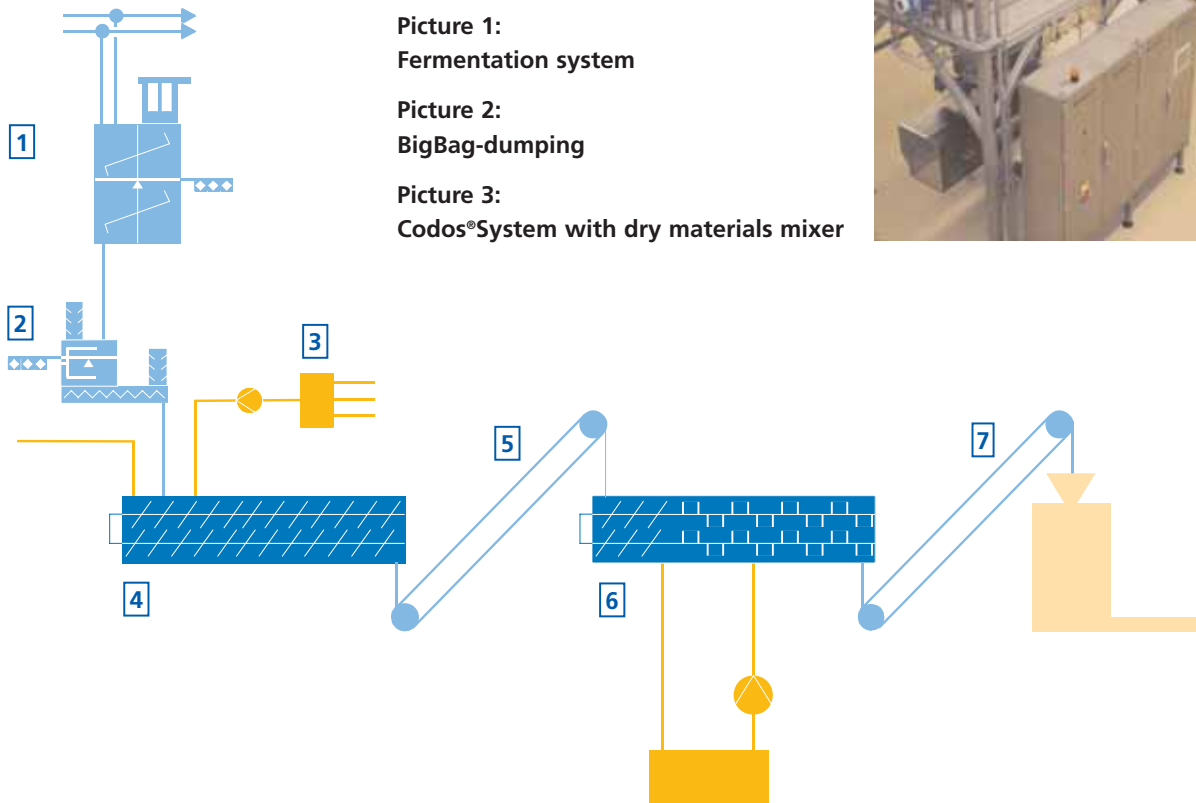
**Picture 1: Product transfer from the Codos®Mixer to the Codos®Kneader**

**Kamps** 



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:  
Fermentation system

Picture 2:  
BigBag-dumping

Picture 3:  
Codos®System with dry materials mixer

## System description

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