

The product portfolio for the bakery industry





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1 Germ-free production – confectionary products

2 Construction of air conditioning

Innovation and profitability

The demands of consumers and major customers regarding the quality of bakery and confectionary products are constantly increasing. Food is supposed to be free of preservatives and at the same time has to have a preferably long storage life. This contradiction can only be solved by means of constant climatic conditions and the best possible purity of air in the product area. These contribute to the creation of an absolutely hygienic production area, which is significantly responsible for first class quality and storage life.

On the one hand the individual and made-to-measure solutions of the Voith air conditioning technology systematically divert heat, dust, and humidity from the production, on the other hand they supply the production rooms with fresh germ-free air. Consequently neither spores nor germs have the chance to develop or spread out by air. Not only quality and storage life of the product are improved by Voith systems but also the working environment is made more comfortable through the reduction of flour dust, heat, and humidity.

The Voith clean room technology effectively contributes to the protection of sensitive products (e. g. toasts) against recontamination. In addition to that hygienic areas, such as cutting and packaging areas, are protected from negative environmental influences by pressure cascades.

By an individually adjusted air exchange, Voith technology ensures that the humidity of the steaming bakery products is diverted to keep them crispy. The systematic gathering of vapor does not only improve the room climate in the bake-house. The energy contained can be used to heat the supply air. Thus operating costs are reduced.

Voith is very familiar with problems regarding the production of bakery produce. Voith stands for integrated system solutions for all production areas of the bakery and confectionary industry: Starting with the requirement analysis up to the project planning as well as commissioning and maintenance.



3 Clean room technology

4 Ventilation – dough processing

We would like to advise and assist you in:

- Reducing operating costs through intelligent concepts and systems
- Maintaining germ-free hygienic conditions through latest filter and plant technology
- Optimizing your production process through adjusted process air and air conditioning solutions
- Creating comfortable working conditions within your production through systematic gathering of heat, dust and humidity
- Protecting your staff, machinery and production rooms against flour dust and its consequences

Automation ensures economical system operation 24/7

Our specialists' process know-how for maximum product quality, trouble-free and economical operation is available around the clock due to integration of our automation systems.

Product cooling – cooling room



Draft-free air distribution



The program for the bakery industry

Air conditioning and process air systems for all areas of the industry of bakery products:

- Production
- Oven rooms
- Dough processing
- Cooling rooms
- Cutting and packaging
- Storage
- Washing rooms

Process engineering:

- Process air systems
- Vapor extraction systems
- Clean room technology
- Faster product cooling by rack oven wagon cooling systems
- Dust removal systems
- Steam suction systems
- Air sterilization by UVC
- Dehumidifying systems

Service:

- 24 hour emergency service
- Maintenance
- Spare parts
- Measuring, analysis and optimizations
- Consultation and training
- Telemaintenance (modem / internet)
- Hygiene inspections (VDI 6022/3)
- Hygiene training

Automation:

- Process and building automation system based on Siemens Simatic and Win CC
- Technical consulting
- Software development
- Project planning
- Electrical, measuring and control design construction (CAE)
- Electrical installation
- System optimization
- Rebuilds and upgrades
- Assembly and commissioning
- Training

Air conditioning, ventilation, and hygiene technology for:

- Bakery products
- Confectionary products
- Dough products
- Convenience foods
- Sugar
- Dairy processing industry
- Sausages and cold meats industry
- Coffee and tea
- Preserved food industry
- Vegetables and potatoes



Headquarters

Voith Paper Air Systems GmbH
Dr.-Hans-Frisch-Str. 4
95448 Bayreuth, Germany
Tel: +49 921 293-0
Fax: +49 921 293-105

Further Information



airsystems@voith.com
www.voith.com/airsystems

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