Sourdough- and Poolish Systems

W&K—Automation GmbH is a custom manufacturer of sourdough systems for bakeries of every size. We have delivered tailor made systems for small artisan bakeries, craft bakeries, and medium to large scale industrial customers. We work with our customers to design a system for their specific needs. Systems range in size from single 500L-6000L tanks, as well of multiple tank systems. All aspects are considered in the development of your system, from the available space for installation, the parameters of process technology for the sour/poolish (product filling, maturity steps, temperature control), and the interfaces with current or new silo systems and recipe controllers.

The integration, modernization or extension of an existing sourdough system requires solid planning and structural realization. We take the time to build you a system that is going to meet your current needs as well as your future needs, as sourdough systems are long-term investments designed to serve your business for many years. W&K supports systems that have been in continuous use for over 20 years. W&K provides online customer support as well as spare parts from Germany as well as the USA.
Our High speed mixer is designed to rework leftover baked, par baked, or even unbaked dough in just a few minutes, turning what was waste or scrap into a valuable ingredient for your new batches.

Product is fed into the UR600 and an equal part of water is added, then the unit will blend and chop the product into a homogenous mix that is ready to be sent to either a storage tank or directly to production.

An optional belt feed system can be added to speed up the processing of bulky product by feeding the tank through a “bread breaker”. Whole loaves and other bulky products will be chopped before entering the mixer for a better soak and shorter mix time, keeping product heating to a minimum. We offer fully integrated solutions for industrial production. From the feed hopper to the automatic, belt-driven bed drop in the Mixer, through to cooled storage tanks with integrated dosing function (recipe control), we can offer you a solution for your scrap dough/product.

A stand alone and cooled unit is available for small shops that is hand fed and compact.

UR600 Mixer
Hammermills

W&K–Automation GmbH offers universal hammermills for small and large scale bakeries. Safe and easy to operate, W&K hammermills are able to grind fresh bread, buns, baguettes, cake, fresh grain, nuts and even cheese.

Completely manufactured of AISI 304 Stainless Steel with hardened steel hammers and bolts, a W&K hammermill is as long lasting as it is versatile.

W&K–Automation GmbH produce the following hammermill models:

JUNIOR 4
Motor: 400V/50Hz/4kW/2.800rpm
Width/Depth/Hight: 750/750/1.450mm
Weight: ca. 100 kg
Capacity: 250 – 600kg/h

JUNIOR 5
Motor: 400V/50Hz/5,5kW/2.800rpm
Width/Depth/Hight: 750/700/1.450mm
Weight: ca. 110 kg
Capacity: 350 – 800kg/h

VHS
Motor: 400V/50Hz/11kW/2.940rpm
Width/Depth/Hight: 800/750/1.700mm
Weight: ca. 180 kg
Capacity: 600 – 1.500kg/h

Other voltage and frequency on request.
Whether you get your yeast delivered as dry powder / granulate, or cream yeast, W&K-Automation GmbH offers you an integrated system that will safely and consistently handle your yeast in a temperature controlled unit all the way to your mixing system.

We offer a dissolver tank for powder or granulated yeast as well as storage/dosing tanks. If you have longer piping (product circulation) and several dosing stations, we install heat exchangers or lined piping with coolant in the double wall. Additional CIP-systems or automated routines for flushing and sanitizing the lines can be integrated in to the control system to guarantee hygienic and safe product handling.
Watermeter and liquid dosing

We deliver open wall mounted water meter or built-in Water Meter Unit systems – (WMU).
All installed parts are industrial standard and intended to be used in 24/7 production. All parts are designed to be replaced in a quick and easy manner if maintenance is necessary to keep production running. The WMU controller has multi bus and interface options to connect to other recipe controllers or coordination controllers via Modbus, Profibus, Ethernet, etc.

Advantages to our water meter systems:
• Exact temperature and volume dosing.
• No pre-run => no waste of chilled or heated water
• Up to over 60l/min (15gal/min)
• Synchronized intakes ensure proper temperature water every time.
• Maintenance free fittings.
• Direct controlled, no air pressure necessary
• Optoelectronic counter or magnetic measurement of water volume.
Recipe Controller/Automation

We deliver complete recipe control solutions, including flour hoppers, water meter unit, hand and ground scales, yeast and sourdough dosing valves. We can also modernize existing hardware with state-of-the-art controllers, touch panels, and interfaces.

The most important aspects of recipe control are the reliability for daily production and the repeatability of recipes for a constant product quality, as well as production tracking.

For this we use high performance industrial standard components to provide maximum reliability and guarantee long-term spare part supplies.

The interface panels are designed with the needs of the operator and everyday production in mind, i.e.: clear structures and easy usability for both production personnel and management.
W&K–Automation GmbH

W&K–Automation GmbH is located in Cologne, Germany and has become one of the leading manufacturers for sourdough systems. We offer solutions for electronic controlled processing and integration including PLC programing, recipe control systems, and bulk product control.

Our systems are designed to cover all steps of dough production from raw materials in silos and bags to pre-production preparation (Sourdough and rework systems), to recipe control and mixing/dough preparation. W&K can automate and update your bakery, saving you time and money.