



**Automation GmbH**

## Single or multi-stage pre-dough and sourdough systems

Produce the best baked goods - with your masterly skills and our technical and technological know-how in plant construction and automation.

We are constantly developing the proven W&K process and machine technology for the production of poolish and sourdough. Technical innovations of the components used and improvements of the processes are constantly applied to optimize the fermentation processes.

### Advantages of- poolish:

- Bakery-specific dough handling
- Yeast propagation (up to 30% saving)
- Controlled conveyance of lactic acid for improved freshness
- Characteristics of aroma and taste
- Flour swelling for malleable dough and better machine movement
- Reduction or elimination of baking agents, preservatives and stabilizers

### Advantages of sourdough:

- Bakery-specific dough handling
- Optimizing the baking properties of rye flour
- Natural leavening & acidifying agent
- Improved digestibility
- Characteristics of aroma and taste
- Increased moisture content
- Elasticity of the crumb
- Extended shelf life
- Improved cutability of baked goods



*Pre-dough system in a large bakery.*

W&K-Automation GmbH and its competent experts offer industry-specific services for bakeries who want to use proven processes in a modern way.

Our engineers and technicians work continuously on effective and sustainable solutions for the best fermentation systems.

The use of the latest series of control and operating components, motors, sensors and actuators complements our own developments in system and process engineering. You save energy through high energy efficiency in electrical consumption and the use of highly effective Temp-Plates® for the production of double or triple jackets. The fermenter helps you to make optimum use of the energy used in product manufacture.

The relevant process parameters such as temperatures, weights, pressure and pH value are continuously recorded and visualized in order to control the process and document the production data. We offer the possibility to parameterize the entire fermentation process according to customer specifications and to use the recipes of your bakery for the preliminary production, so that your philosophy is maintained for this important component of production.

We apply your requirements for hygiene and cleanability in the technical implementation. This ranges from good accessibility to the system components, through manual and automatic flushing functions, to fully automatic pigging systems for pipeline cleaning and CIP systems that are integrated into the system.

Hygienic design and the use of components with special approval for the production of food is an important factor in the design and manufacture processes.

Automated production of pre-doughs and sourdoughs under the supervision of experienced bakers ensures consistent product quality and gives you control over your specific dough handling.



## W&K-Automation GmbH

We are one of the world's leading suppliers of Sourdough, Poolish and Re-work systems and liquid handling. In addition, we offer our customers solutions in process technology and automation. With our systems we can cover all relevant steps of dough production: Starting with silo technology, through pre-dough production and recipe control to kneading technology.

Our capabilities include:



Pre-dough / Sourdough



Re-work processing



Hammermills



Water Dosing Systems



Controls & Automation



Process & Engineering



Yeast dissolver



Customized planning and development

## Our customers

Our customers are medium-sized and large bakeries. Thanks to our expertise in the fields of liquids and automation technology, we also take on projects in other food sectors, such as chocolate factories or breweries.

What distinguishes us is that we usually enter into long-term partnerships with our customers and can support them in the design and implementation of new projects such as W&K solutions.

## Our network - Your advantage

We cooperate permanently with specialized partners in tank manufacturing, piping, stainless steel welding, etc. This guarantees high quality in planning and execution. These resources make large projects at home and abroad feasible for us. Our customers know this structure and appreciate the advantages.

