

BAS System



Dough Residues
+ Stephan Technology
= Money Saving

The new BAS System

Rework of residues - easy made

At the manufacturing of baked goods residues occur, whether it is dough from the production line like Pizza or Danish pastry, or residual bread like Baguette or Toast bread.

With the newly developed BAS System Stephan offers here now the opportunity, to feed back this rework into profit making production. Of course fully automatic, in line with the production. So the "Rests" become a high valued raw material, which is used as a component of the recipe and makes sure, that the product quality will always be reproduced.

Process and temperature controlled, the STEPHAN BAS System guarantees an always constant final product.

And in addition: a fast pay back of the plant by regaining high valued raw materials for the production process.

Profitable advantages for you:

- ✓ Improved taste
- ✓ Extended shelf-life
- ✓ Smoother texture and better dough handling
- ✓ Re-integration of high value raw materials
- ✓ Higher dough yield
- ✓ Yeast savings

...so you save the "rest"!



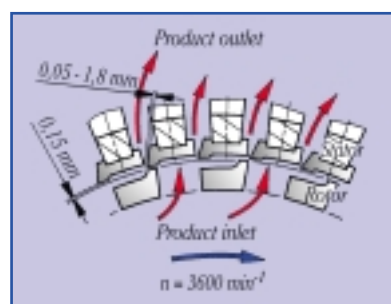
The STEPHAN Process

The dough or bread residues resulting from the production process are fed into the STEPHAN BAS. This can be done manually or automatically via a conveyor belt. The machine system is then positioned on load cells, measuring the quantity of dough and equalizes it with the desired value. The necessary water quantity is fed into the BAS pre-mixing container. After the dosing process the blender is started to pre-grind and mix. The aim is to obtain a good and uniform suspension. With the help of a special mixing tool and a strong motor in the BAS 600, this result is achieved within 180 sec. The suspension is then fed through the outlet valve in the STEPHAN Microcut fine-cutter (0.5 mm cutting rings), in order to obtain the desired final consistency and homogeneity.

The result is a suspension, in which the starch is dissolved, while the protein (gluten) is preserved in small particles. The quality of the suspension thus obtained thanks to the application of STEPHAN technology is extraordinary.

The liquid dough is then pumped to the buffer tanks by a feeding pump / fine-cutter for storage before further processing as an addition to the new virgin dough. These buffer tanks are double jacketed in order to cool down the suspension for storage.

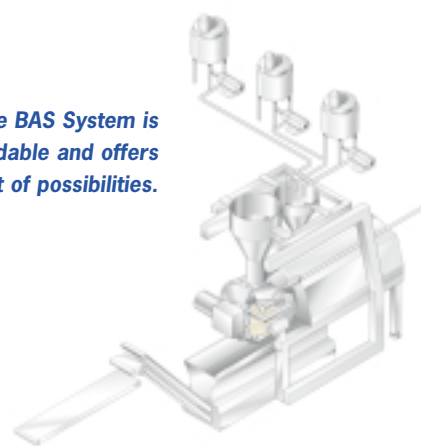
A heat exchanger can be interposed to ensure an exact temperature control. So it is guaranteed, that always a defined raw material goes back into production.!



Function of the STEPHAN Microcut System.

More efficiency with the new BAS System!

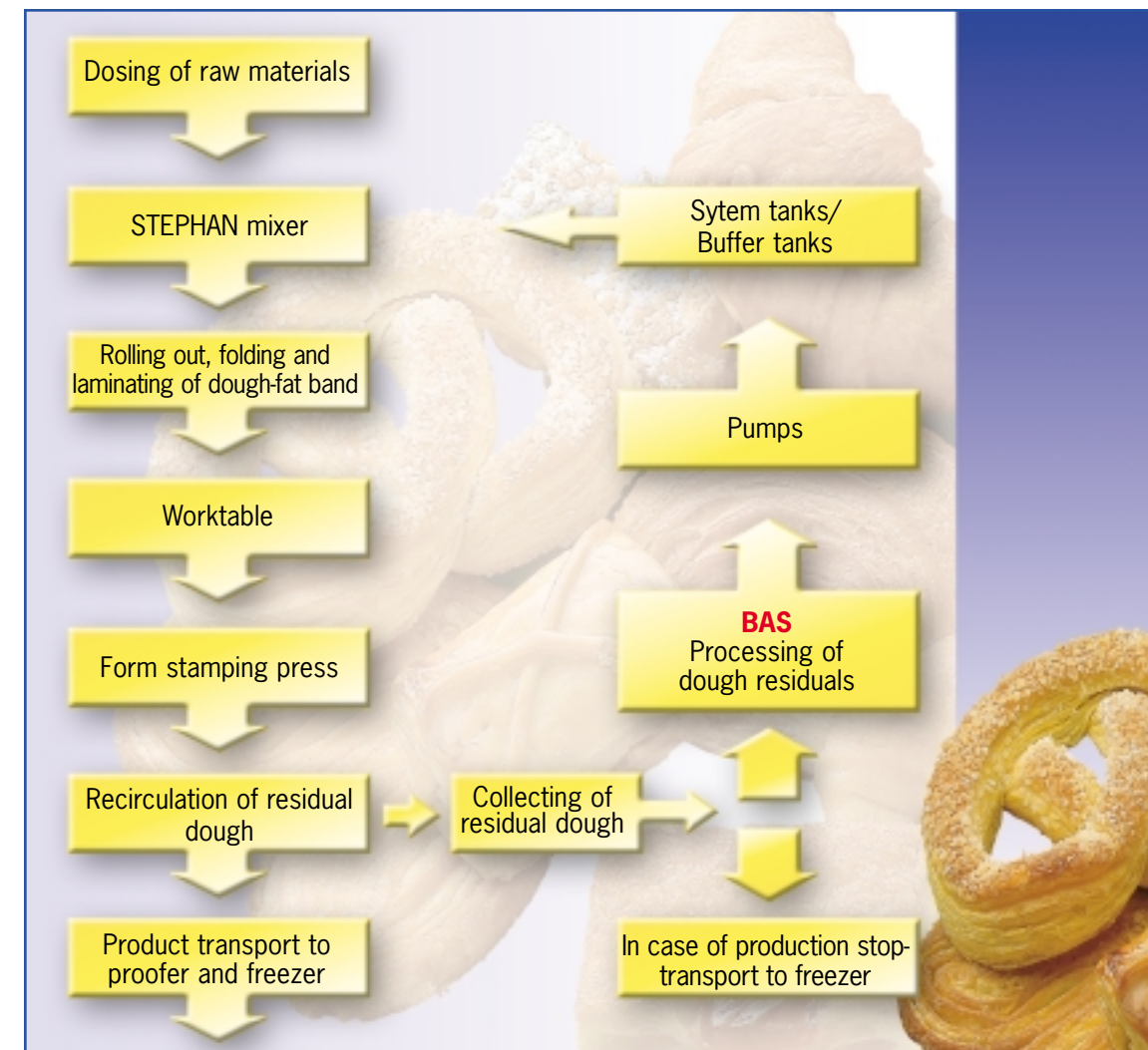
The BAS System is expandable and offers a lot of possibilities.



...of flexible use!



Process description of Danish Pastry with STEPHAN BAS System



Simply integration in every system.

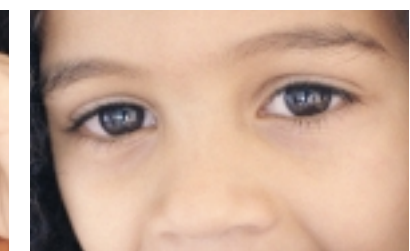
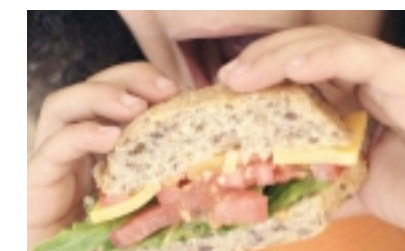
The Plant

Mainly the plant BAS consists of:

- ✓ STEPHAN dough or bread crusher BAS
- ✓ STEPHAN fine cutter Microcut-MCH
- ✓ Electrical installation
- ✓ Feeding pump
- ✓ Heat exchanger
- ✓ Double jacketed buffer tank(s)

The capacity of the described STEPHAN BAS System is, depending on product and process, approx. 1,200 to 2,000 kg/h.

*Any further questions?
We would be glad to give you advice!*



Stephan Machinery - world-wide at your disposal

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