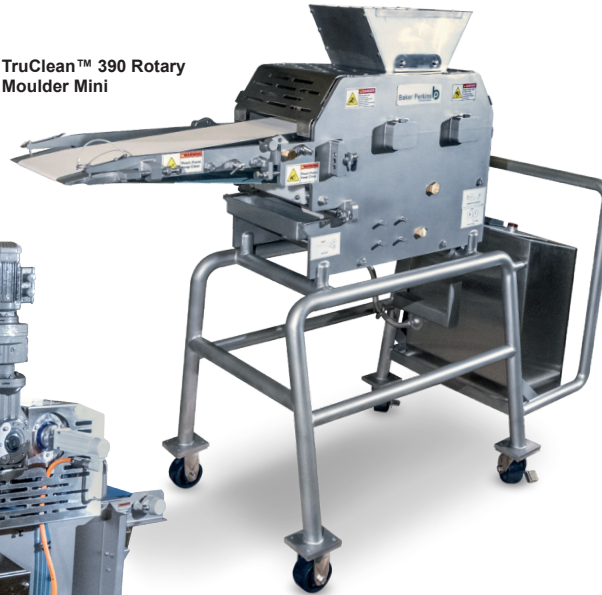


Small Batch & Laboratory Scale Equipment

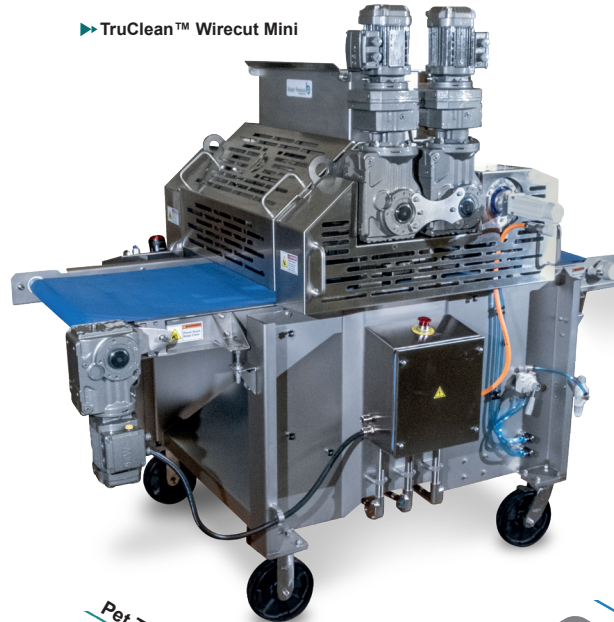
Baker Perkins' TruClean™ Wirecut Mini and TruClean™ 390 Rotary Moulder Mini are small batch, laboratory scale machines that are the perfect size for companies engaged in product development, ingredient and recipe testing, or process troubleshooting. They are also ideal for short run production of artisan or nutraceutical baked products, where flexibility and rapid changeover are important.



▶ TruClean™ 390 Rotary Moulder Mini



▶ TruClean™ Wirecut Mini



Flexible laboratory or production tools

The new Rotary Moulder and Wirecut are particularly suitable for smaller scale producers who may be using rack ovens and need to deposit into pans. The units are portable and offer flexibility with rapid changeovers and output to pan, belt or oven band.

Ideal for product development

The Wirecut can produce a full range of cookies and bars. The Rotary Moulder is used to produce moulded cookies, mini cookies, sandwich cookies and pet treats. The machines are designed for research and development, ingredient and formulation testing, process troubleshooting, and short production runs in businesses looking to expand.

Short production runs

Wirecut or moulded products can be produced with a minimal expenditure of time, effort and money. The processes are scalable to production environments, precisely reproducing the process of a full-size machine.



innovation centre

The development work required to launch a successful new product or improve an existing process can be carried out in the Baker Perkins Innovation Centre. With a full range of pilot-scale equipment and assistance from our expert food technologists, all the necessary tests can be conducted without using valuable plant time.

Small Batch & Laboratory Scale Equipment

TruClean™ Wirecut Mini

- 18" or 24" wide
- Up to 60 cuts per minute
- Handles dough pieces up to 3" in diameter
- Die and filler block are easily installed and removed from the side
- Two-axis servo system provides infinite variability to the cutting and return paths, enabling optimum cutting performance at high speeds or on difficult dough
- Best-in-class weight control and uniform dough pressure gives consistent product weights across the machine

▶ TruClean™ Wirecut Mini



TruClean™ 390 Rotary Moulder Mini

- 8" or 12" die roll width
- Designed for 10" diameter die rolls
- Roll and knife geometry replicate the full size TruClean™ 390 Rotary Moulder to facilitate product and die development and precise scale up
- Single drive for easy operation
- Optional conveyor system for depositing onto pans
- Mounted on casters for manoeuvrability

▶ TruClean™ 390 Rotary Moulder Mini

