

AZO Dough Lines

Secure process control for batters, starter dough and sourdough

Versatile to use for different types of dough

Excellent quality thanks to reliable process control

End-to-end documentation

Handling of solids and liquids, all from a single supplier

Preferred applications

AZO's DL dough line provides comprehensive solutions for handling solids and liquids in bakeries. Handling of raw materials, in powder form, bulk solids and liquids, is designed so that operations are geared perfectly to each other. The dough mixers aimed at medium and large-scale bakeries are extremely flexible in use thanks to their modular design. They can be built fulfilling all customers' needs for the specific type of dough. The robust design allows problem-free processing of

doughs with a dough yield capacity of over 180 (up to 55% solids content) from 400 l to 9000 l.

Key advantages

- Dough is processed gently, adding finely dispersed water and flour and combined with the use of the special agitators.
- Very homogeneous batters thanks to dissolver agitators
- Cooling and insulation jackets allow reliable process control using specific temperature regulation in the fermentation of wheat starter dough and rye

sourdough production

- Complies with the highest standard of hygiene and is easy to clean
- High-performance CIP lines with pigging systems available
- The entire cleaning process can be depicted via the recipe system to obtain reproducible results
- Can be run as a standalone machine or embedded into process instrumentation and control systems
- End-to-end documentation and reproducible process control

THE INNOVATION



How it works

Wheat starter doughs and rye sourdoughs can be fermented more reliably by using anchor agitators. If dissolver agitators are used in addition, all types of batters can be produced extremely efficiently.

Apart from metering of flour and water, specific temperature regulation is a decisive factor in reliable process control when making wheat starter dough and rye sourdough, also over longer periods. This makes it possible to reproduce different degrees of

proving with maximum quality. In order to regulate temperatures at the perfect level, vessels are fitted with a double jacket and an additional insulating sleeve. If required, double jackets can be used for cooling and/or heating. With each rotation, the anchor agitator with scrapers turns the dough over twice close to the edge of the vessel. This promotes good heat transfer and thus ideal sourdough proving, in particular in multi-stage proving. The ability to change the direction of rotation and minimal clearance

between the scraper and the edges also prevent flour from caking. Furthermore, the mixer can be combined with upstream mixing and homogenising devices. Thus water is absorbed faster and agglomerates are prevented from forming in the mixer.

Technical data

Type	Effective volume in litres	Dimensions mm (L x W x H*)	Weight kg **	Anchor agitator rpm	Dissolver rpm
DL 160K	160	1200 x 1200 x 2300	980	9 - 46	300 - 1500
DL 320K	320	1400 x 1400 x 2850	1100	12 - 58	300 - 1500
DL 640K	640	1600 x 1600 x 3150	1250	9 - 47	300 - 1500
DL 1300K	1300	2000 x 2000 x 3600	1700	8 - 40	300 - 1500
DL 1900K	1900	2200 x 2200 x 3900	2520	7 - 33	300 - 1500
DL 3200K	3200	2400 x 2400 x 4350	3200	6 - 29	300 - 1500
DL 5100K	5100	2700 x 2700 x 4550	4700	4 - 21	300 - 1500
DL 8200K	8200	3200 x 3200 x 4900	11200	4 - 21	300 - 1500

*H = with lid closed

** max. using all options

Temperature regulation:

Cooling 4 - 25 °C

Heating 25 - 95°C

Material:

Not in immediate contact with product:

AISI 304

1.4301

In immediate contact with product:

AISI 316L / AISI316Ti

1.4404; 1.4435 / 1.4571

Dimensions

