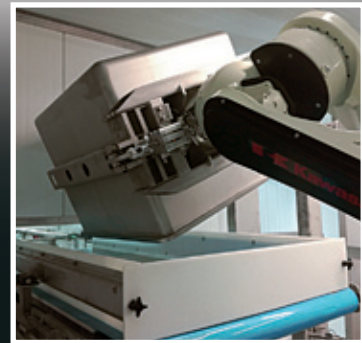
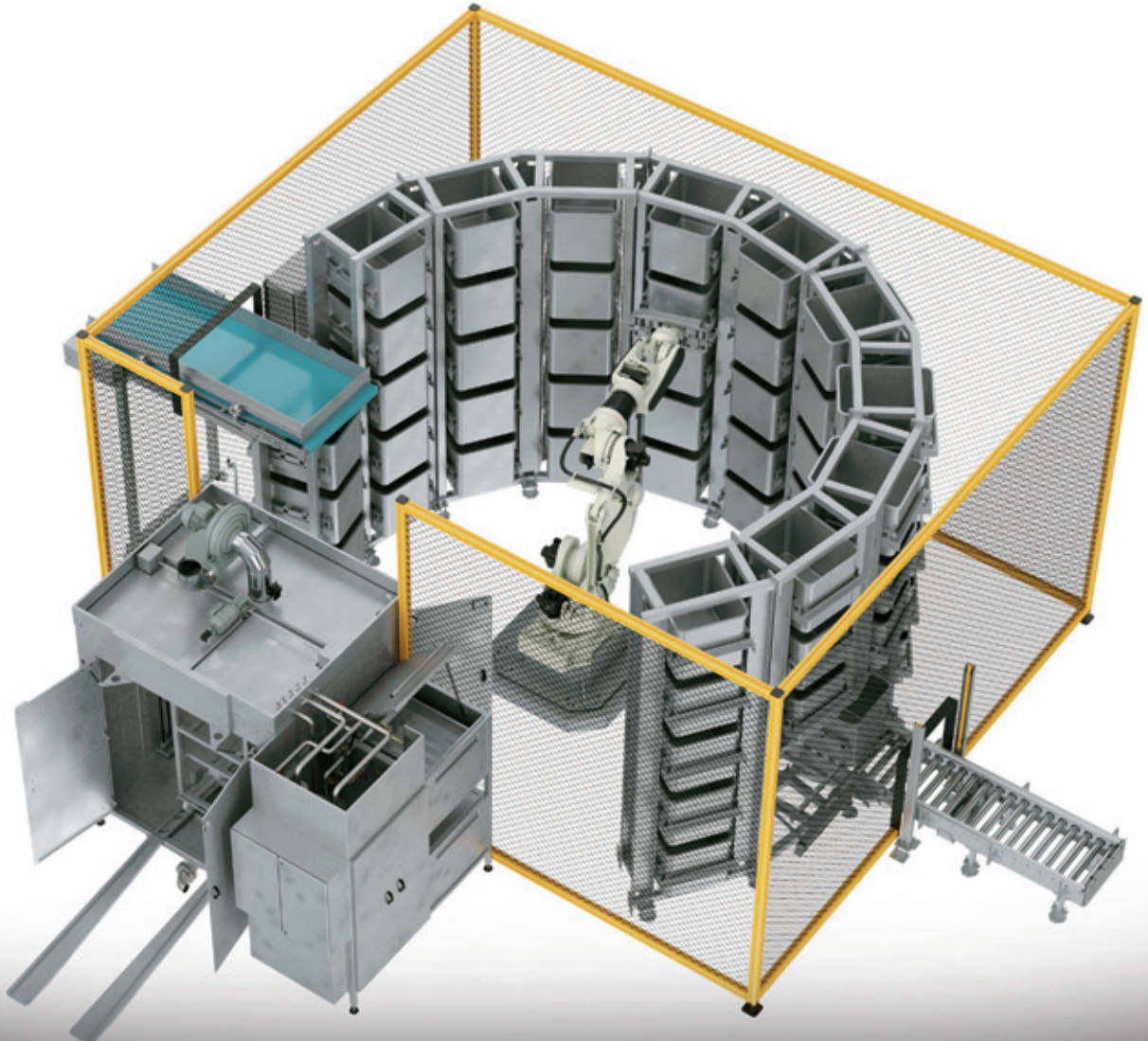


ORFER



ROBOSTICS®
BAKERY
LET IT FLOW

Ensure the high quality of your bakery products



ORFER **DRS**
Dough Resting System

Automated high-quality baking with increased capacities

The essential part of slow, high-quality baking process is the resting of the dough. This gives the dough time to develop structure and taste. It also allows the flour to absorb more water. The resting of the dough considerably improves the value of your product.

Enabling stable & controlled conditions in the process

oBakery Dough Resting System enables the resting of the dough in controlled temperature and humidity all around the year. Adjust the optimal resting time through the control system. Avoid the mixing of the production orders by mistake and deliver the dough automatically to production in desired order.

Easy-to-use

Easy interface menus with your language ensure the smooth using of the system. oBakery Dough Resting System can be integrated to the information system of your bakery (e.g. ERP/MES) for automatic recipe handling and monitoring. Several different recipes can be added to the program.

Technical specifications:

Product: Suitable for all dough types
Including also challenging dough types such as ciabatta and baguette dough

Storing capacity: Up to 10 tons of dough
in 70 containers

Required usage of space: 40-50 m²

Options:

- Insulated enclosure
- Ventilation unit to ensure desired temperature and humidity
- Washing machine for automatic container washing

