

Solutions Made to Order

Automation Systems Designed According Special Needs

Ipeka designs each year a number of automation systems or individual devices for baking process, tailored to specific stages. We have carried out dozens of specialized equipment, which are not listed in the standards products.

Some examples:

Case 1

Gingerbread or Cookie product flow arranging and stack forming prior to packaging

<http://www.youtube.com/watch?v=aEjeKummarc>

Case 2

Dough resting and transfer system including overhead track, dough funnels with dosing flap, bowl tilting and lifting

http://www.youtube.com/watch?v=UsIE6X_WGa0

Case 3

Depanner to unload baked loaves from baking tins and arrange loaves in three rows before spiral cooler

<http://www.youtube.com/watch?v=PFqYVJf6TpA>

Please contact us if you need an equipment that can not be found from the standard selection. We may have a ready-made solution for you or we can offer tailored system to your needs.