

SUCCESS ALL ALONG THE LINE
The continuous mixing and
kneading system Codos®



Reimelt Food Technology

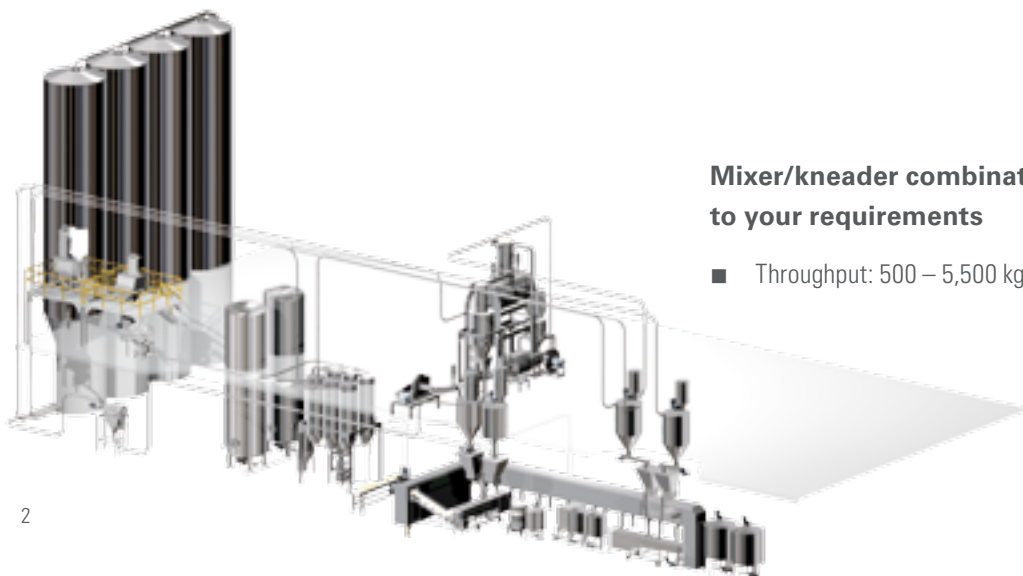
JUST KEEP THINGS RUNNING



16,000 pretzels per hour, 1.3 million rolls per day, 3.2 tons of cookie dough per hour ... Codos® is designed for big jobs. The continuous mixing and kneading system ensures consistent dough quality round-the-clock for constant optimum results at any time. Multi-purpose: Zeppelin's Codos® System is versatile and can be used for mono lines or flexible production lines for various products.

Clear advantages over conventional batch kneaders

- Continuous optimum product quality
- Enables immediate reaction on raw material quality fluctuation
- Constant dough temperature
- Quick recipe change
- Gentle handling of ingredients
- Up to 30% energy savings
- Increased production line efficiency
- Fully automatic operation
- Easy to operate



Examples of applications

Fresh baked goods

- Bread
- Rolls
- Hamburger buns
- Sliced bread
- Pita
- Baguettes
- Lye pastry
- Ciabatta
- Pizza
- Tortillas
- Donuts
- Croissants

Extended shelf-life baked goods

- Cookies and crackers
- Salty snacks

Confectionery

- Chocolate cream
- Sugar masses
- Granola bars

Mixer/kneader combination according to your requirements

- Throughput: 500 – 5,500 kg/h



Optimal cross linking of raw materials at a constant temperature

The Codos® System consists of a mixer and a kneader, including dosing for dry matter, fat and liquids. The system is complemented by customized controls.

The first step is to weigh the dry ingredients and to mix them. Then, the exact quantity of liquids is added and the mass is mixed with various tools before being kneaded, thereby increasing the efficiency and reducing the energy required.

Constant dough temperature is ensured thanks to the Codos® double jacketed trough construction which can be heated or cooled, and other smart techniques such as flour cooling or the production of autolyzed doughs.

Smart control of resting times

Codos® is a flexible, open design system that enables a quick recipe change through its modular configuration. Ingredients or scrap dough can be flexibly added into the process at various feeding points along the machine, which allows a control of the products' resting time during the process. Sensitive raw materials such as flakes and fruit chunks can therefore be added to the dough at the end with minimum deterioration.

A safe investment

Along with our engineering competence, we are by your side from begin on to ensure that your investments quickly and safely bear fruit. Take advantage of our simulation software or pre-test your plant design in our technology center or at your location to guarantee a customized system according to your requirements.





Presented by:

Zeppelin Systems GmbH
Reimelt Food Technology
Messenhäuser Straße 37 – 45
63322 Rödermark
Germany

Tel.: +49 6074 691-0
Fax: +49 6074 6031

foodtechnology@zeppelin.com
www.zeppelin.com

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