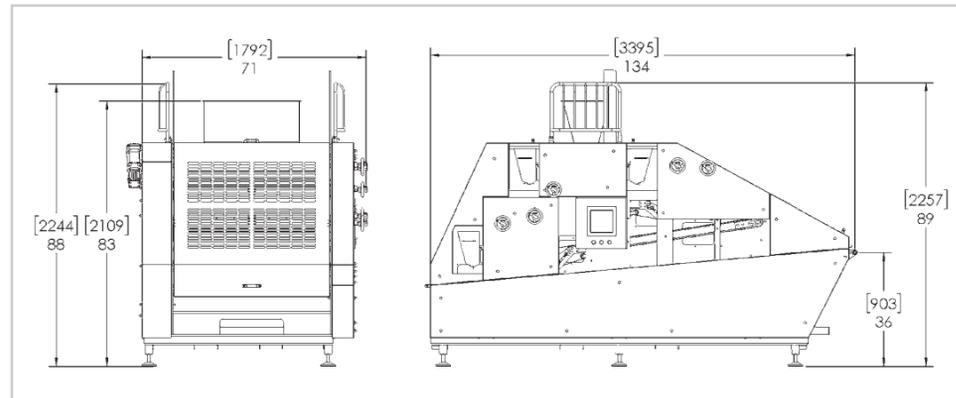


SPECIFICATIONS



THE WELLBAKE ADS 1100 REVOLUTIONARY INDUSTRIAL DOUGH SHEETING LINE

CAPACITIES: Capacity can differ depending on dough, symmetric or staggered pattern.	Capacities here are based on round items. For other shapes or products such as ciabatta, biscuits, chips, patties and cinnamon buns, please contact us.	Dough belt thickness:	1 mm - 25 mm - 0.04" - 1"
		Dough belt widths:	Up to 1150mm - 45"
		Belt speed:	Up to 10 meter/minute - 33' per minute.
		Electric:	Total power kW: 10
		Amps:	80 Amps @ 220V
8" - 12000 / hr.		Voltage:	220 - 3 - 50/60 Hz
10" - 7000 / hr.		Weight:	2200 kg - 4850 lbs.
12" - 4500 / hr.			
14" - 4000 / hr.			

CAPACITIES:

Stainless steel frame and covers. All motors, SEW Eurodrive with inverters. All belts Habasit FDA approved.
 Stainless steel sealed bearings and overall modern sanitary design for easy cleaning. Easy access and/or pull-out flour dusters.
 Roller made of stainless steel, food approved plastic and rubber depending on location.
 Electrical cabinet and programmable PLC, all Alan Bradley.
 Machine comes with approvals.



WELLBAKE EQUIPMENT INC.
 30 Mills Road, Unit N
 Barrie, Ontario L4N 6H4 Canada
 Tel: (705) 722-4100
 Fax: (705) 722-4102
 E-mail: info@wellbake.com
 Website: www.wellbake.com

FOR THE GROWING NORTH
 AMERICAN FLAT BREAD MARKET
 THE RIGHT TECHNOLOGY BY THE RIGHT PEOPLE

wellbake.com

WELLBAKE INDUSTRIAL DOUGH SHEETER, MODEL ADS 1100

The flat bread market is the fastest growing bread market today, and the WELLBAKE automatic dough sheeting line is the line of choice to produce these products. Compact, fast and very gentle to the dough for a tender high quality end product.

Some examples:

For Pizza crust, the ADS patented sheeting system is the line of choice for European industrial bakeries. A flat crust, easy to freeze, pack, ship, thaw, top and bake. Saving labour and offering the customers a top quality flavorful tender to eat crust. Now manufactured and offered by WELLBAKE for the north American market.

For Tortilla, the ADS sheeting system produces a fluffy tender product compared to the pressed tortilla. The ADS 1100 is compact, fast and the dough does not require intermediate relaxing/proofing due to the gentle sheeting operation before being cut to the final size before baking or freezing. Without having to press the product it is tender and nice to eat.

For Ciabatta, Naan and Middle East type of products of various shapes, thin or thick, the ADS sheeting system makes a fluffy product retaining the fermentation and characteristics for a tasty product.

Crackers and chips for baking or frying. Down to 1mm thickness and produced at very high consistent quality and capacity.

The WELLBAKE sheeting line make-up table can cut, deposit, spray, seed, align and pan among other functions.



The WELLBAKE ADS industrial sheeting line is also excellent for producing many sweet goods and similar type items, such as:

Jamaican patty, Samosas, Empanadas and similar products, filled and folded. Dough is gently sheeted, filling by screw type gentle depositor, folded and sealed to any size and shape.

The ADS sheeting line is excellent for cinnamon buns and many other filled and folded pastries. ADS sheeter, make-up table with cutting station, depositor, folding and forming, scrap return, guillotine, decoration, spreading, panning or transfer.

“SoftFeed™”

Dough Extruder

(Patent pending)

This unique extruder consists of two sets of rollers. The first set keeps a constant soft pressure of dough to the second set of rollers. All dough not extruded by the second set of rollers is gently returned into the hopper between the rollers and hopper walls. This system allows the extruding rollers to discharge a no stress wide dough belt, soft and easy for further processing.



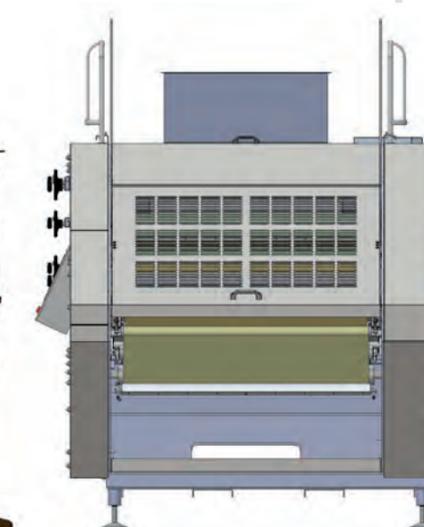
“WaveSpreader™”

Dough Spreading System(2)

(Patent pending)

This “no touch” dough spreading system is the most gentle way of widening the dough belt.

First WaveSpreader no touch spreading system under the belt with dough, spreads for about 85% of the final width. Second system finalises the width. All possible by the “SoftFeed gentle dough extruder”. Each WaveSpreader is followed by a set of calibrating rollers.



“TriPass™”

Dough Belt Conditioning and Calibrating System

(Patent pending)

This system consists of three belts, three flour dusters, two “WaveSpreader” dough spreading systems and two dough calibrating units as main components.

The first belt receives the dough from the “SoftFeed” extruder. Dusting flour is applied to top and bottom of the dough. Dough is processed by first “WaveSpreader” dough spreading system and then calibrated. Discharged to the second belt for relaxing before final width is being made by the second “WaveSpreader” dough spreading system. Then calibrated and discharged to the final belt which has a slight incline for resting and conditioning of the dough before being discharged to the make-up table for make-up of the final product. A third flour duster is included in case of very sticky dough.