



Industrial and Specialist Bakery Engineering Services

www.doubledough.co.uk

Double Dough Detection

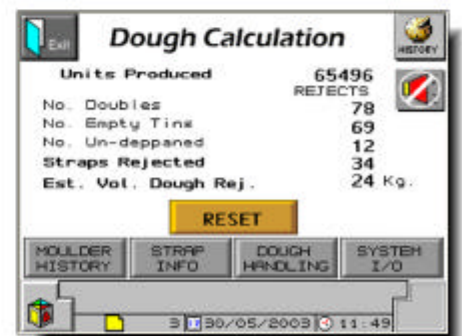
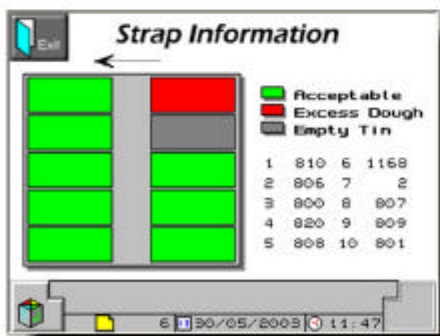


Unlike conventional methods of detecting excess dough in baking tins, the patented '**CF Controls Double Dough Detection System**' is unaffected by poor panning, changes in colour, texture or single / four piece panning.

Systems can be simply 'bolted-on' and offer audible / visual warning or fully integrated into the plant with complete reject / holding and reloading conveyors.



PLC controlled, systems can be supplied with almost any PLC type eg. Mitsubishi, Siemens, Modicon and Allen Bradley.



- **PRODUCT TRACKING** - From Silo to Stacker including Label / Barcode Detection / Recognition.
- **SEAL INTEGRITY TESTING** - Leak Detection of Crumpets, Buns. Cakes & Morning Goods.
- **VISUAL INSPECTION** - Colour, Texture, Coverage and Orientation including Pizzas & Cakes.
- **ACCURATE MEASUREMENT** - Product Height & Volume (DOUBLE DOUGH) pre & post oven / prover.
- **MOTION CONTROL** - Cutters, Coolers / Refurbishment and Upgrade & PLC Programming.