

CASE STUDY

JACOB TUBING SYSTEMS IN USE



INNOVATIONS IN THE BAKING INDUSTRY WITH THE JACOB TUBING SYSTEM



Whether it's fresh, fragrant bread or the delicious pizza right out of the oven: The path from the grain to the final baked product is being marked with more new technology and customer requirements. The Bühler Group provides its customers with comprehensive knowledge about the baking process in its Bakery Innovation Center and counts on tubing systems by JACOB for the expansion of its system.

THE PROJECT

The Bühler Company specialises, among other things, in flour processing and bakery technology and presents technical solutions for the bakery industry in its Bakery Innovation Center (BIC). Additionally, they conduct training courses and process and product tests. In order to cover the entire value-added chain from the mill to the bakery, the BIC was extended to include the application area for baked goods and premix production.

THE IMPLEMENTATION

The BIC completely covers bakery processes. Therefore, tube and press-formed components by JACOB were used in the areas of tube systems for bulk material and exhaust air aspiration. Because the systems in question are used for the processing of foodstuffs, components of the very high-quality FOOD GRADE line were used exclusively. These also fulfil the requirements of EC 1935/2004 as well as the FDA. Also included: the blue U-shaped gaskets, which are metal detectable thanks to incorporated metal particles.



**Modular makes it possible:
all the technology in a small space.**



**Flexible: Uncomplicated modification
at any time thanks to QUICK CONNECT.**



**Showroom: Aesthetic aspects were also taken into
consideration.**

ITS UNIQUENESS

The fundamental challenge was to bring together as much of the technology as possible in the limited space of the test centre, while still remaining flexible. With the modular tubing system by JACOB, the existing space was used in an optimal way. Furthermore, through the QUICK CONNECT programme, modification or rebuilding of the system according to the latest requirements is made possible. This means that Bühler can carry out compound tests of various system components and easily replace and supplement the process equipment. A further special feature: To keep the flow speed of the aspiration line constant, a non-return valve was implemented as a special solution for its regulation. Also, before the last channel of sugar, a two-way valve was built in to make bagging without this component possible. This additionally allows for clean emptying of residues. Because daily customer contact takes place in the system, aesthetic aspects were especially considered along with functional aspects.

THE COMPANY

The Bühler Group holds leading market positions worldwide in technology and methods of grain processing for flour and animal feed, for the production of pasta and chocolate, in pressure casting, wet milling and surface coating.

The Bakery & Ingredient Handling business unit offers solutions in the area of raw material supply for industrial bakeries, mixing plants and other food companies. The company is active in more than 140 countries and employs around 10,640 employees worldwide.



**QUICK
CONNECT**



**FOOD
GRADE**
EG/EC 1935/2004 plus FDA



**DETECTABLE
DESIGN**

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