



LILLNORD

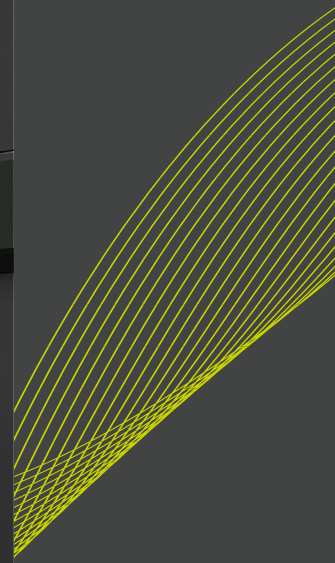
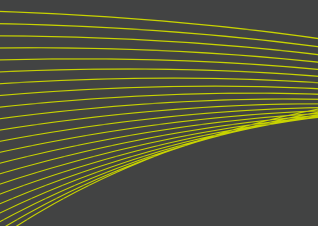
next generation cooling technologies

FLEXBAKER UV

The original

PREBAKED BREAD
FOR MORE TASTE AND FLEXIBILITY

Customized units for racks



FLEXBAKER-UV (+3°C/+10°C) FREEZER PROVER WITH UV-LIGHT

Why invest in a Flexbaker-UV?

LILLNORD FLEXBAKER-UV enables the baker to store products, that have been 80% to 90% prebaked, for up to 14 days. Through a sophisticated humidity control, any drying-out is prevented, while UV lamps, integrated into the cell, prohibit any mold formation.

The process is regulated with an innovative program of 200 different fan speeds, with PID control (proportional – integral – differential), with a precise and uniform control of air humidity and temperature (hot and cold) and finally with a horizontal and vertical air flow.

These optimal climatic conditions in the cell ensure, that the product neither dries out nor starts molding, but rather increases in moisture content, improves in product structure and further develops in taste and flavor.

LILLNORD FLEXBAKER-UV is the optimal solution for any baker, who wishes to improve and optimize the workflow in his branches. Sales staff is able to bake-off products anytime, without having to worry about thawing or proving the goods.

Delivery of prebaked products to branches can be carried out without any extra cooling.

LILLNORD FLEXBAKER-UV is perfectly suited for bakers, seeking to achieve a higher flexibility and increase sales in their subs. Sales staff can bake off products continuously and according to the hourly needs of the customers.

And finally, LILLNORD FLEXBAKER-UV allows a better use of the machinery through the processing of larger quantities of dough, it avoids waiting time of proved products and thus achieves an extensive increase in quality and sales volume.



LILLNORD cares about the environment and has developed the following:

- Intelligent fan control for optimized off-time for compressor, steam and heating
- Optimal settings for minimized energy consumption in every working step (freezing, storage, thaw-up, floor- and door heating)
- Heat recovery of compressor
- Optimized water consumption
- Insulated steam container
- Extended wall insulation
- Frequency controlled compressor



THE ADVANTAGES:

- High flexibility, expansion of product range
- Optimal settings for minimized energy consumption in every working step (freezing, storage, thaw-up, floor and door heating)
- Heat recovery of compressor
- Optimized water consumption
- Insulated steam container
- Extended wall insulation
- Frequency controlled compressor

PRINCIPLE OF OPERATION

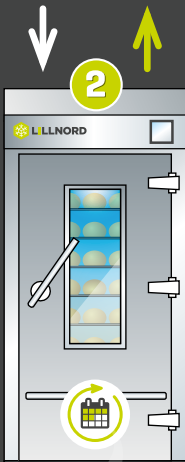


The "FLEXBAKER-UV workflow"

Step 1

Prebake bread 80-90% and store in FLEXBAKER-UV.
Optimized production time, night work turns into day work

Weekly instead of daily production.
Instead of 7 smaller dough quantities every day, you produce one large quantity per day



More sleep, less stress

Step 2

Prebaked bread can be stored in FLEXBAKER-UV **up to 2 weeks**.
The storage in an absolutely sterile and climatically optimal environment has an undeniably positive impact on the quality.

More taste, longer fresh

Step 3

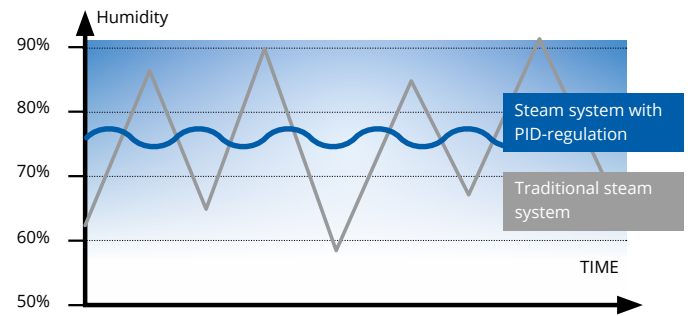
The stored bread can be baked off in 10-15 minutes, anytime, right on demand (f.ex. in an outlet)

Anytime of the day you always have warm and freshly baked bread on the shelf, and close to no surplus production.

Promotion of sales, less waste and more profit



PID REGULATION



PID REGULATION AND STEAM SYSTEM

LILLNORD has chosen to develop a PID-regulation for the control of temperature and humidity

- Ensures uniform climatic conditions
- Ensures uniform product size
- Electrically produced steam
- No mechanical components within the steam container
- Ensures reliability

THE FUTURE OF THE BAKING PROCES

Storage up to 14 days of 80%-90% prebaked bread.

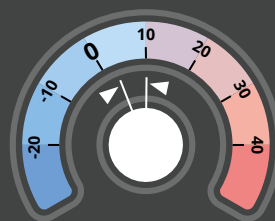
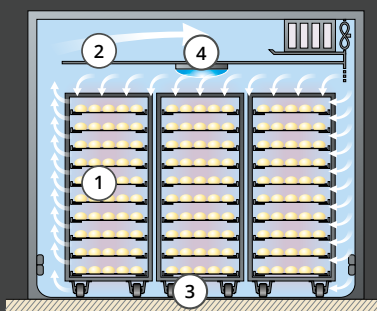
- Sterile environment through UV light
- Temperature range: +3°C/+10°C
- 95% air humidity

Baking results compared to freshly baked goods:

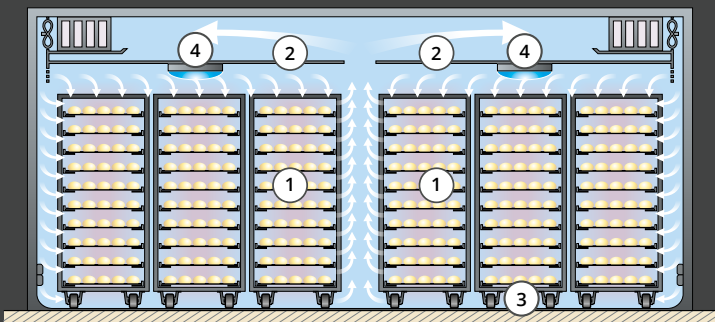
Softer and juicier crumb, more intensive aroma, fresher taste and longer life

FLEXBAKER-UV has a positive impact on:

Sustainability, water content, weight, structure and flavor.



FLEXBAKER-UV
(+3°C/+10°C)



- 1 Optimal storage climate
- 2 Intelligent air circulation
- 3 3mm straight floor in stainless steel (floor with fluted moulding as an option)
- 4 UV light



Color Touch screen computer

- Userfriendly design
- User manual inside computer for easy reach
- Digital directions for use within easy reach
- Digital fault finding within easy reach
- Error log viewer (max 120 registrations)
- Quick and easy to set / reset temperature and humidity
- USB logging functions available

LILLNORD PRODUKTPALETTE

PROVING AND REFRIGERATION TECHNOLOGIES

PLUG & PLAY UNITS & SEMI PLUG & PLAY UNIT – INDUSTRIAL UNITS



TopLine – Freezer prover

SemiLine – Retarder prover

LuxLine – Prover

BakerLine – Dough freezer

Flexbaker-UV – Longtime storage of prebaked bread

CoolLine – Coldroom with high humidity and dry cooling

FlexLine – Semiautomatic and dough freezer

ShockLine/Semi-ShockLine – Shock freezer

PG1000 - Plug-in climator

Plug & Play units racks and trays

Maryline – Freezer prover

Maryline – Retarder prover

Maryline – Prover

Maryline – FlexBaker UV

Semi Plug & Play units for racks

SmartLine – Freezer prover

SmartLine - Retarder prover

SmartLine – Prover

Smartline – FlexBaker-UV

RackLine – Automatic conveyor system for racks

StraightLine
(for trays)
with shocker

Module based
refrigeration
for trays



StraightLine High
(for trays) without
shocker

Module based
refrigeration
for trays



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