



BAKERY TECHNOLOGY

**INDUSTRIAL MULTIPURPOSE
BAKERY SOLUTIONS**

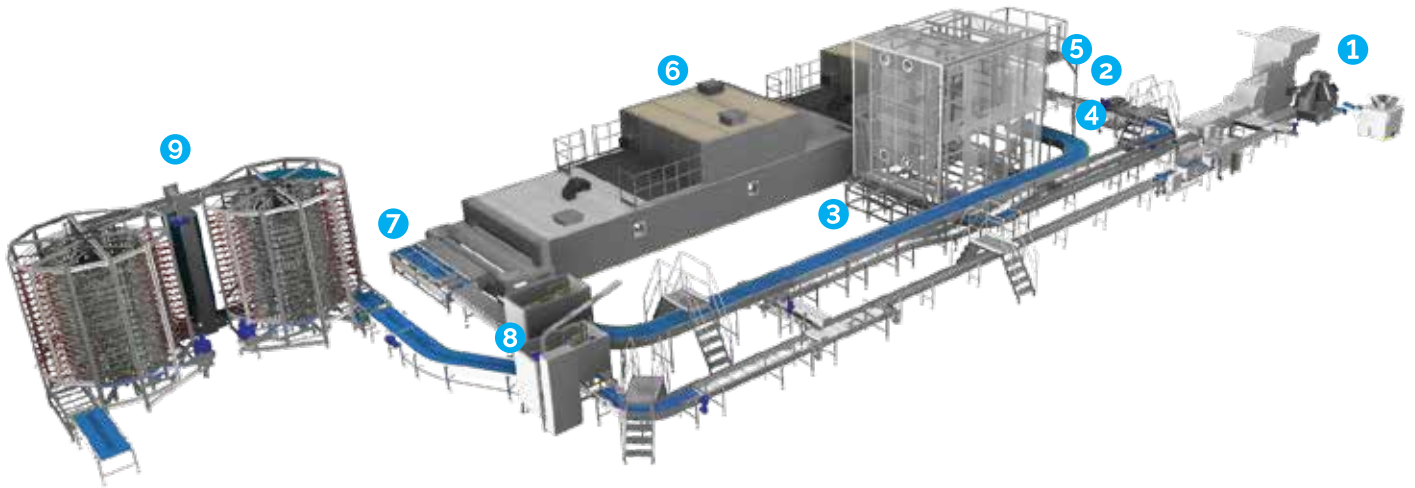
WE BUILD ON TRUST

Our wealth of over 100 years of experience in manufacturing bakery equipment has positioned LS among the world's leading manufacturers not only in the Czech Republic, but internationally as well. Our in-depth knowledge of the field of baking allows us to offer modern, customized projects that incorporate new trends in technological development with an emphasis on energy savings and increased efficiency of the entire production process.



From its origins manufacturing simple bakery equipment, LS has grown over the decades into a company that is able to not only realize projects for small artisan bakeries, but also specialize in fully-automated lines for industrial bakeries across the globe. Every project is individually conceived so that it reflects the specific needs of each market, focusing on the successful realization of the plans and visions of our customers.

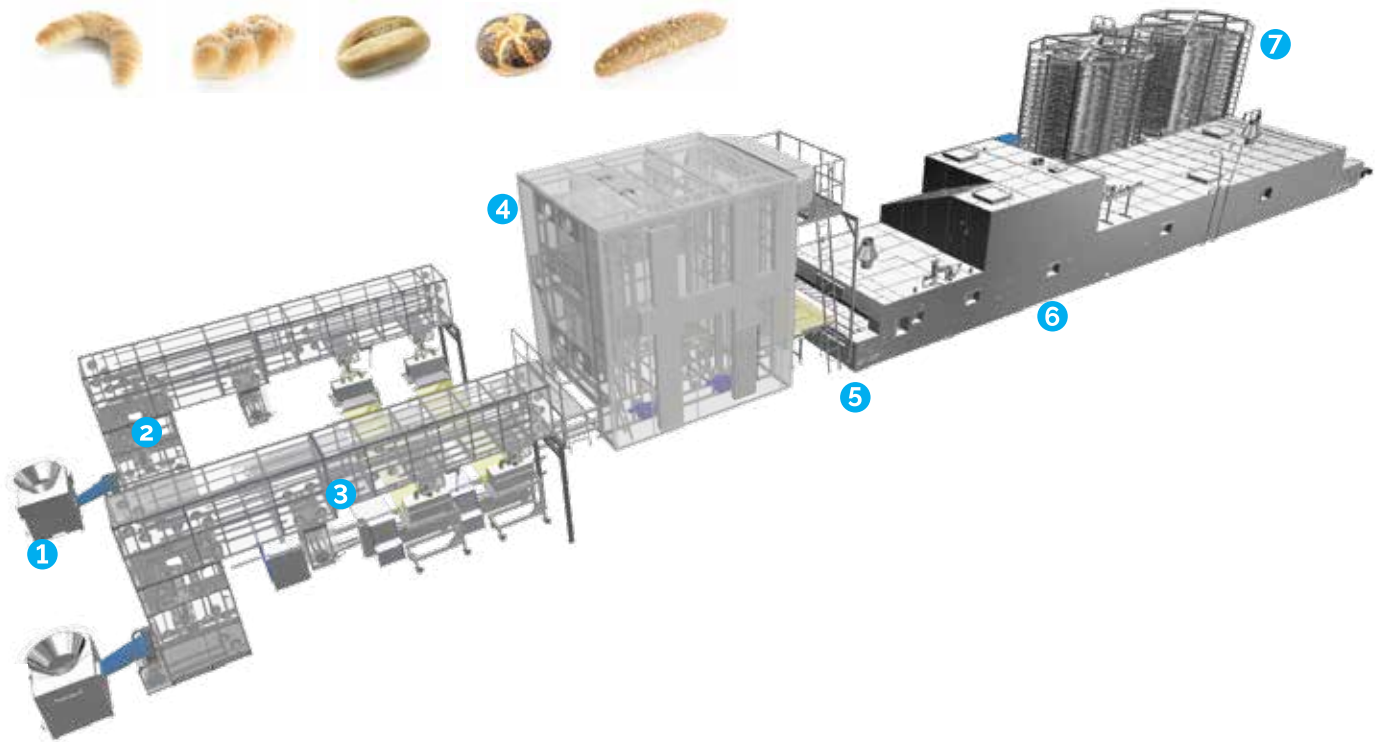
MULTIPURPOSE TRAY / TIN BREAD LINE



- 1 product handling
- 2 proofer loading
- 3 tray/spiral/step proofer
- 4 stamping/scoring/seeding
- 5 oven loading
- 6 tunnel oven
- 7 oven unloading
- 8 product depanning
- 9 spiral cooling



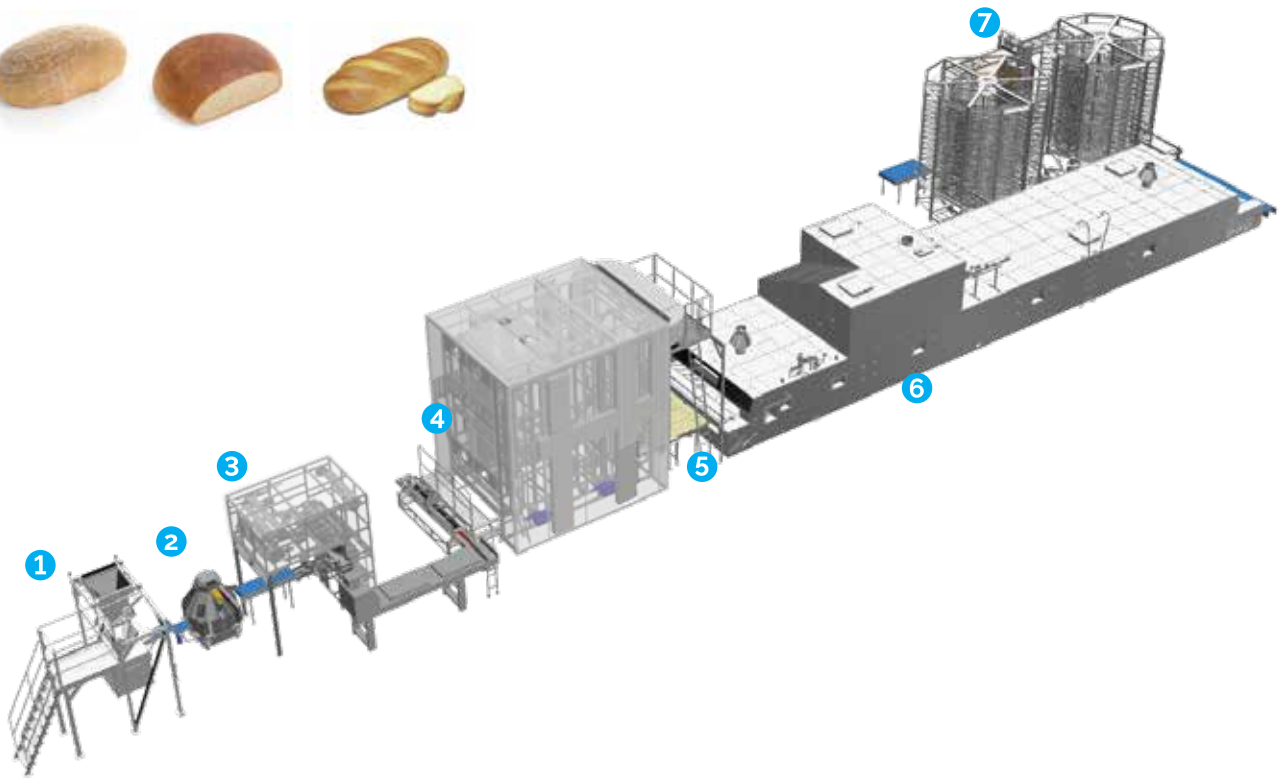
INDUSTRIAL ROLL LINES



- 1 dough dividing
- 2 pre-proofing section
- 3 product handling/depositing
- 4 tray proofer
- 5 seeding/moistening
- 6 tunnel oven
- 7 spiral cooler



BREAD LINE



1 dough dividing

2 forming / moulding

3 pre-proofing section

4 tray proofer

5 stamping / scoring / seeding

6 tunnel oven

7 spiral cooler



TYPES OF CONTINUOUS PROOFING CHAMBRES

Final proofing is one of the resting periods within the whole fermentation process and aims to achieve dough rise, bread structure and flavor. Proofing chambers encourage fermentation of dough by yeast through warm temperatures increasing the activity of the yeast and by controlled humidity.

Fully customized final proofing solutions for

wooden / plastic baskets

loaf pans

baking trays

freestanding bread

Modern and purpose-built design, stable and adjustable climatic conditions, computer-controlled integration and synchronization with other equipment and adjustable proofing time without affecting the production capacity is common to all types of final proofing chambers.

The most convenient proofing chamber is offered based on the buyer's space availability, local custom practice, type of product and required technology.



Tray proofer



Fixed peelboard proofer



Belt proofer



Swing proofer



Step proofer



Spiral proofer

AMBIENT AND CONTROLLED COOLING PROCESS

Cooling process of baked products is a mass and heat transfer unit operation. During this process, baked products lose moisture and dry out due to differences in water content between the crumb and crust. At the end of the cooling process, products are sliced and packed at required temperature.

Fully automated and synchronized operation system with the other equipment.

Sanitation design and food-safe materials.

Customized cooling systems (spiral or swing tray) for the available space in the bakery production plant.

Ambient cooling uses the air from environment and process control is fully dependent on external heat conditions.

Controlled cooling process uses additionally cooled air from the cooler and cooling aggregate which allows to adjust time and cooling intensity according to the product needs.



Swing tray cooling system



LS Company is one of the largest manufacturers and providers of modern bakery equipment in the Czech Republic. The Company was established in 1993 as a limited liability company with a tradition of the bakery equipment production reaching back to 1920s when the original enterprise was state owned.

We offer realization of individualized conceptual projects that fully satisfy needs of the artisan bakeries as well as needs of large industrial bakeries requesting semi and fully-automated installations for high volume production.



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