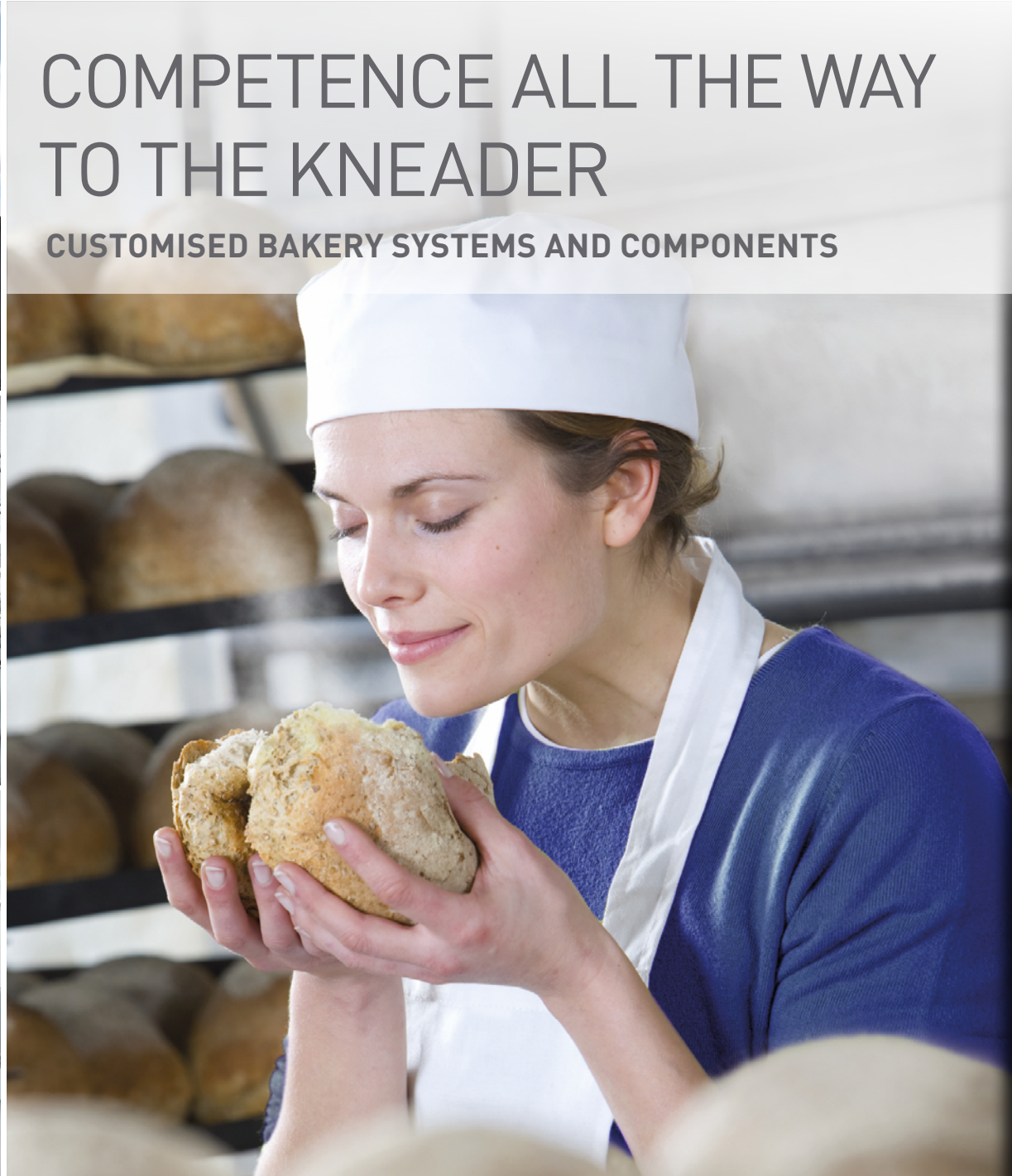


daxner

COMPETENCE ALL THE WAY TO THE KNEADER

CUSTOMISED BAKERY SYSTEMS AND COMPONENTS



WITH US YOU'RE ON A ROLL

The name Daxner is not only a synonym for a leading, specialist company in the field of bulk goods technology, but also customised solutions for the foods industry. Since 1984, we have been designing, developing and realising systems that enable bakeries to optimise their production processes and secure the uniform, top class quality of their products.

We offer our customers complete automated systems and equipment for powders and liquids ingredient handling, which we use to design the most efficient, individual solution possible. Our competence centre for bakery technology focusses on high-quality automated dough fermentation systems.

We secure the trust of our clients by means of our extensive know-how, customer-oriented thinking and an uncompromising commitment to top quality and plant availability. Consequently, our clientele enjoys smoothly running production and product quality, which in turn gives them satisfied customers.



Daxner company headquarters Daxner GmbH located in Wels/Austria



Our competence centre for bakery technology Daxner Germany in Lauda-Königshofen/Germany. There we design and produce bakery systems and components, which meet the requirements of every type of operation. Managing Directors Daxner Germany GmbH, from l. to r.: Ing. Johann Daxner, DI Thomas Honigfort, DI Hans-Jürgen Sussann, DI Christian Daxner



ENGINEERING > PRODUCTION > INSTALLATION > SERVICE

Daxner provides seamless service and support from the company headquarters and fabrication sites in Wels/Austria and Lauda-Königshofen/Germany. Combined with a strong network of international subsidiaries, such as Daxner ASIA

PACIFIC, Daxner LATAM, Daxner RUSSIA, Daxner UK and Daxner USA with numerous sales and service partners worldwide, we geographically demonstrate our proximity to our customer as well.

1986

Production and assembly hall I newly built

1992

Office building enlarged

1996

Development into the leading Austrian manufacturer of foods industry plant

2004

Redesign and enlargement of the office building

2008

Takeover of AT Hefele Produktentwicklung GmbH

2011

New construction of the innovation center for sales & purchasing

2013

New construction and extension of NIRO-PUR

2016

Past success. Great future: DI Christian Daxner holds the majority ownership of the family-run company

1984

Johann Daxner takes over the milling equipment company Kreuzhuber and establishes Daxner Bulk Solids Technology, 9 employees

1989

Introduction of a CAD system for planning and design

1993

Production and assembly hall II newly built

2000

State of the art, open plan offices installed

2006

Opening of the NIRO-PUR production and assembly hall

2009

Development into a leading, full range supplier of flour and dough processing systems for the bakery industry

2012

Expansion of the global presence of the Daxner-group

2014

30 years of Daxner Bulk Solids Technology, 180 employees

2018

Opening of the new Daxner INNOVATION CENTER and the Daxner LOUNGE

AS INDIVIDUAL AS YOUR RECIPES, BUT NOT QUITE SO SECRET



Daxner only uses tried and tested components, which are combined to form an efficient overall solution that precisely meets your requirements. The basis is provided by a modular system, which in spite of a high degree of standardisation, nonetheless ensures exact, customised realisation. From this perspective, the systems furnish identical quality, functional perfection and the supply of optimum products. Otherwise, every system is as individual as your planned application. Moreover, if a secret recipe exists in this regard, then its ingredients consist of our comprehensive know-how and long-term experience in the bakery trade, which means that we are familiar with every need. You can trust equally in both this expertise and our reliability with respect to servicing, maintenance and spare parts supply. And naturally enough, when it comes to confidential matters, our discretion.



Silos and discharge systems / 06

Great baking starts with ideal raw material storage – using top quality silo, tank and discharge solutions from Daxner.



Conveying systems / 08

Conveying your ideas and production to perfection – thanks to problem-free procedures and high-precision ingredient feeding from Daxner.



Screening equipment / 10

Superb screening for smooth operations – the excellent reputation of Daxner screening machines speaks for itself.



Dosing and weighing systems / 12

The best ingredients deserve precision dosing – whether for solids or liquids, the Daxner name stands for exact measurement.



Pre- and sour dough systems / 14

Pre- and sour dough solutions are our daily bread – Daxner equipment quality as the basis for top class products.



Yeast fermenter, rework processing, etc. / 16

For us, liquid ingredients are also a soluble matter – the complete Daxner range also includes special solutions.



Controls systems / 18

Controls systems to put more butter on your bread – proven Daxner technology for production planning, control, regulation and surveillance.



Servicing and maintenance / 20

Service that's just a phone call away – the Daxner hotline is open on a 24-7 basis.



Industrial bakery 3D-design / 22

Major assignments – complex solutions. As exemplified by an efficient production line operating exclusively with Daxner components.

GREAT BAKING STARTS WITH IDEAL RAW MATERIAL STORAGE

Those concerned about raw material quality, take care that the appropriate storage is available. Daxner's silos and tanks come in a variety of versions for all sizes of bakery operation and ensure the optimum storage of every type of raw material. They thus provide the initial cornerstone for a top quality end product. In tune with the raw material, special silo/tank discharge systems in a closed circuit secure an excellent product flow and smooth production processes.



A supply programme for every storage requirement:

- > Indoor silos
- > Outdoor silos
- > Silo fittings
- > Big bag emptying stations
- > Bag handling stations
- > Small component systems
- > Discharge systems
- > Liquid storage tanks



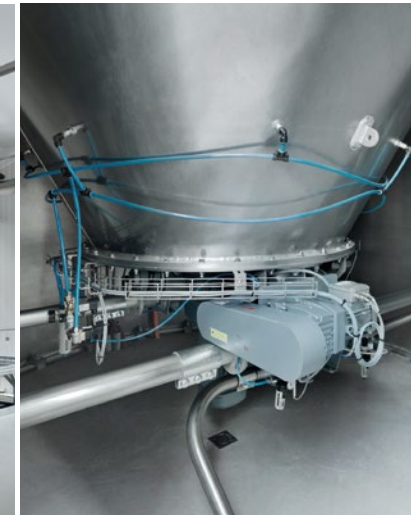
Welded outdoor silos for the storage of flour, sugar, etc.



Components such as milk powder, sugar, starch etc. are stored in rounded daily silos



Combined bag intake & bulk bag discharge station together with daily silos for medium components



Various systems are available including solutions for the discharge of bulk solids with poor flow characteristics



CONVEYING YOUR IDEAS AND PRODUCTION TO PERFECTION



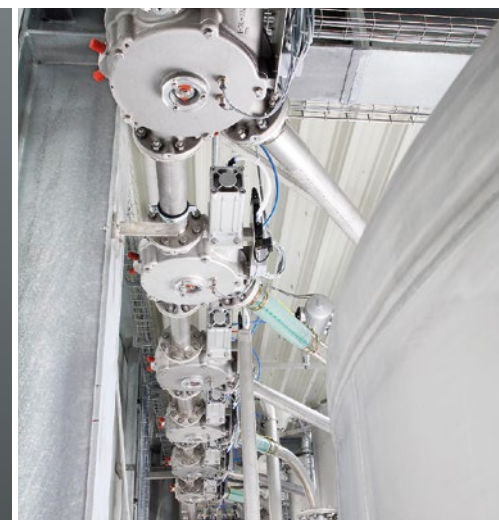
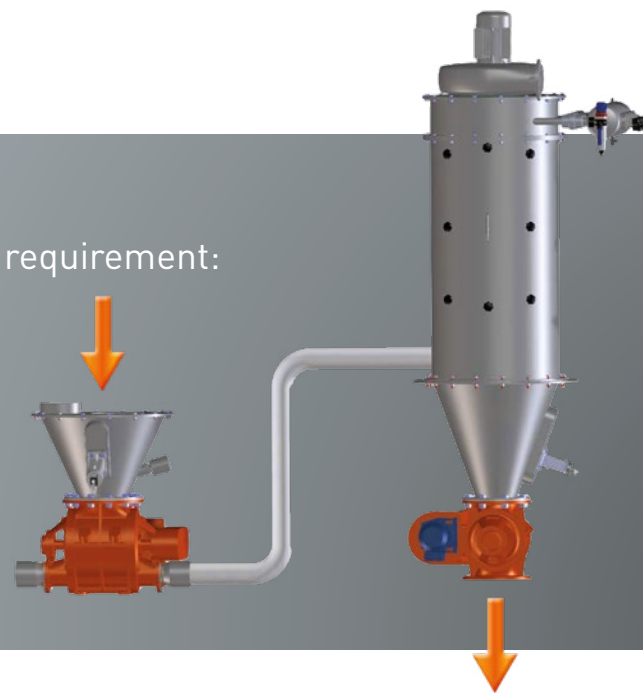
Irrespective of whether the product in the various stages of production, the precise addition of diverse ingredients and additives, or the feeding of kneaders, mixers, containers, extruders and other processing machines is involved, Daxner's in-depth, specialist know-how for bakeries of all sizes ensures smooth-running sequences. Dust-like, powdery, granular, and also especially sensitive ingredients such as fatty milk powder, are transported by the appropriate system in optimum fashion and with perfect hygiene.



Pneumatic vacuum conveying system in combination with DCS Daxner Container Systems

A supply programme for every conveying requirement:

- > Suction conveying systems
- > Pressure conveying systems
- > Slow conveying systems
- > Mechanical conveying systems
- > DCS Daxner Container Systems



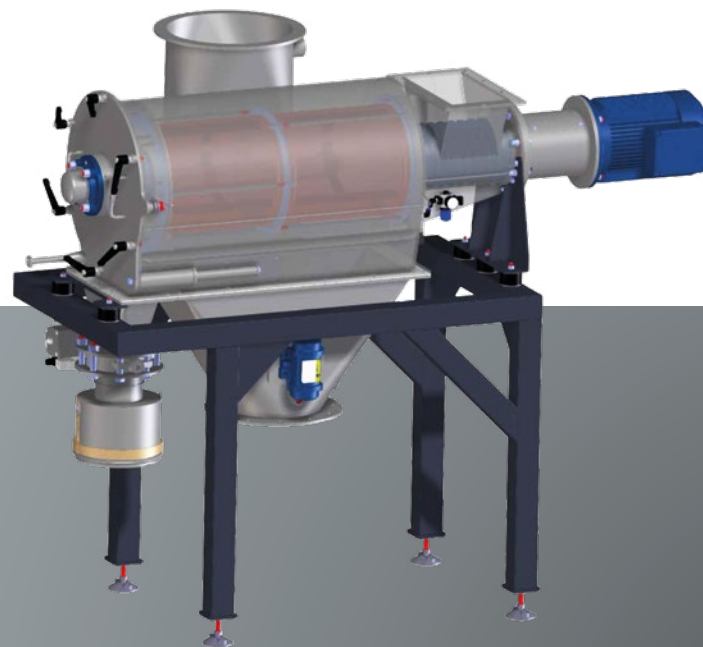
Individual components (e.g. rotary valves, diverter valves, pinch valves) round off the programme



Fully automated kneader feeding with powders and liquid ingredients

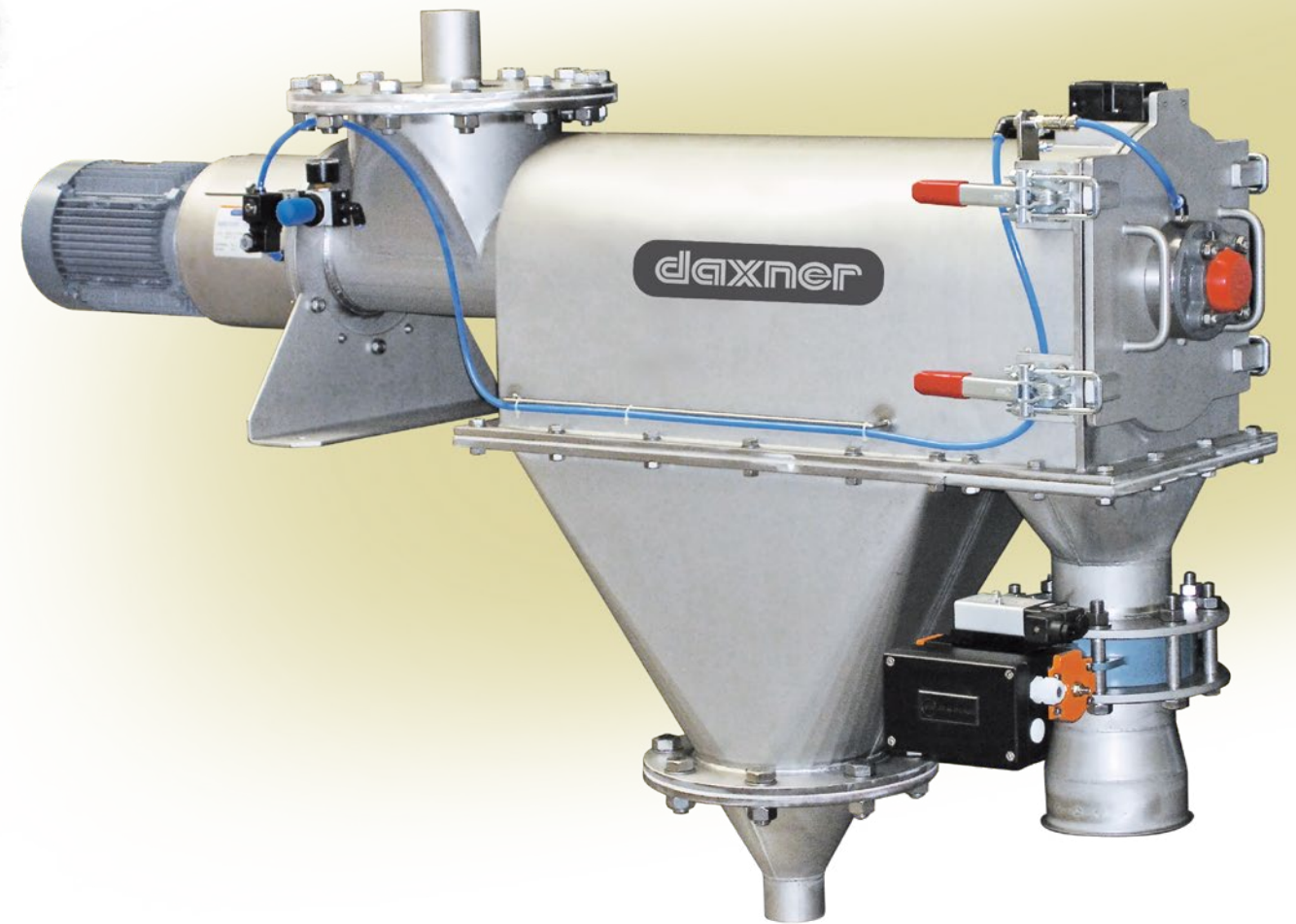
SUPERB SCREENING FOR SMOOTH OPERATIONS

The raw materials for your bakery products are of the highest quality and thanks to Daxner this is precisely the way they stay during the production process. Screening machines reliably ensure that foreign bodies or lumps are removed at the outset. Moreover, in the course of production, they contribute to the purity and top standard of the end product. Small wonder therefore, that Daxner's screening machine technology enjoys such an excellent reputation in specialist circles.



A supply programme for all screening requirements:

- > Centrifugal screening machines
- > Control screening machines
- > Tanker truck screening machines
- > Inline screening machines
- > Vibratory screening machines



Daxner centrifugal screening machines for gentle and efficient screening



Intelligently designed bag intake station with integrated control screen for production quality



Our customised solutions – according to the specific product characteristics – can be realized through different sizes and various design features

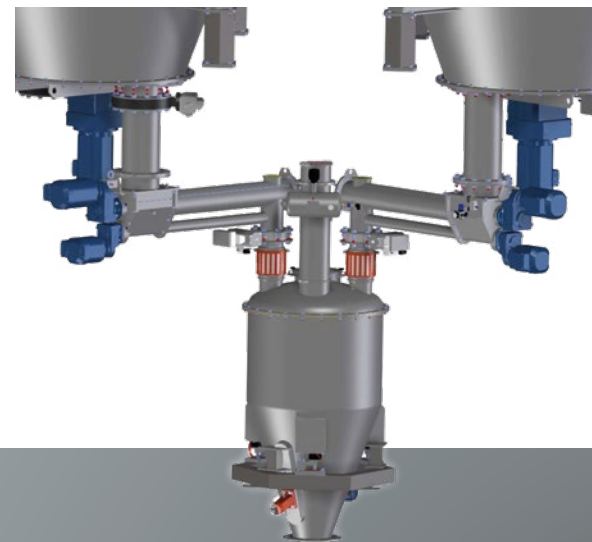


Tanker truck screening machine – Quality assurance already starts upon raw material receipt



THE BEST INGREDIENTS DESERVE PRECISION DOSING

Daxner dosing systems are as individual as the various additives that they handle. Indeed, irrespective of whether single- or multicomponent, volumetric or gravimetric, fully automatic or manual dosing is involved, with its extensive specialist expertise Daxner supplements the characteristics of your valuable raw materials and operational environment needs to provide an ideal solution. Utmost weighing accuracy, precision, maximum reliability and hygienic design are the priorities in order to ensure problem-free production and outstanding product quality.



A supply programme for every dosing and weighing requirement:

- > Fully automatic dry substance and liquid dosing for large, medium-sized and small volume substances
- > Manual dosing systems
- > Pneumatic rough/fine dosing
- > Volumetric and gravimetric dosing



Automated kneader feeding including a loss-in weight dosing system



Precision dosing of small and medium components out of daily silos



Operator guided manual dosing system for small and micro ingredients



Floor scales for (control) weighing



PRE- AND SOUR DOUGH SOLUTIONS ARE OUR DAILY BREAD

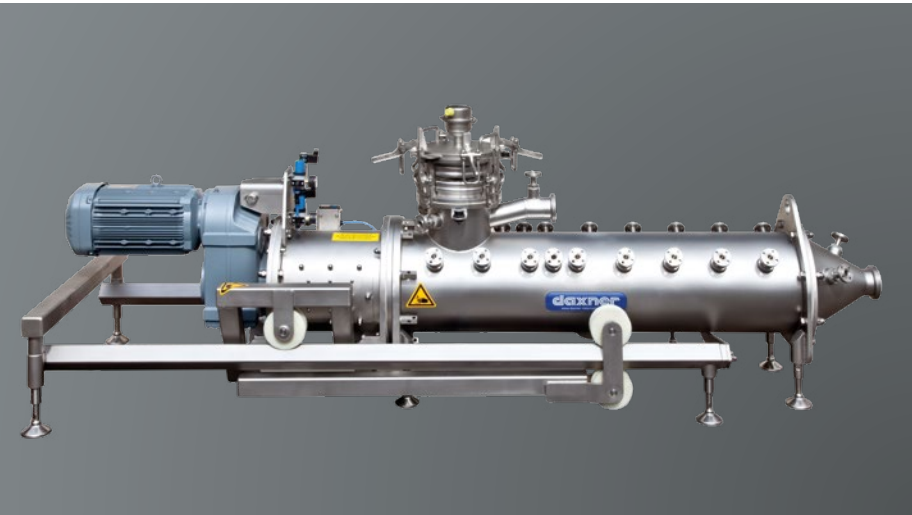
Quality has deep-rooted traditions in the Daxner company. As has the knowledge of what is important with regard to pre- and sour dough. Accordingly, the Daxner pre- and sour dough equipment, which is trimmed to your individual needs and products, forms reliably operating systems with an extensive range of accessories. Daxner machines can be tailored to integrate into your existing production, offer considered solutions for high or low dough yield, and guarantee easily reproducible product quality and hygienic production. Such optimum pre- and sour dough handling lays the foundation stone for the freshness and quality of your products.

A pre- and sour dough delivery programme for every requirement:

- > Flour and bruised grains
- > Barley and wheat
- > Cooled or non-cooled
- > Mobile and stationary
- > Flexible and rigid guides
- > One- or multi-level
- > Manual or automatic filling
- > Discharge via volumetric dosing or weighing



Fermenter for all sour and pre-doughs - Design with pig cleaning system for both product discharge and a clean separation of consecutive batches



Paste mixer for continuously operating, high-performance systems: the Daxner continuous mixer



Sourdough starter and fermentation tank for wheat sour dough

FOR US, LIQUID INGREDIENTS ARE ALSO A SOLUBLE MATTER



Daxner offers a complete programme, which incorporates every phase of special, bakery production. With regard to the latter, specific solutions are required on a case-to-case basis. For example, when the production of liquid yeast or the milling of residual bread are concerned.

Yeast fermenter with automatic stirring and cooling

This promises top quality due to its speed, simple operation, rational operational management and high recipe precision.



Rework processing

With its short mixing times, homogenous mass, raw material economies, high water binding levels and easy cleaning, this machine convinces as a homogeniser for residual bread mashes, or as a pre-mixer for all-in masses.

Cooking oil, liquid egg, salt, sugar, etc.

The programme is rounded off by special solutions for low-viscosity products. Special storage and handling systems secure product quality and plant availability for salt brine or easily perishable liquid ingredients.



Water mixing and dosing unit

The Daxner dissolving unit for the solution of yeast or the production of other suspensions



A universal solution, whether for egg, oil, salt or sugar



Rework processing of leftover bread or dough



CONTROLS SYSTEMS TO PUT MORE BUTTER ON YOUR BREAD

High-tech has long been part of bakery operations. With the innovative production controls system, the so called “**daxBak**”, Daxner provides a customised database-driven process control technology which perfectly meets the requirements of the bakery & pastry industry, and demands of maximum flexibility. The modular system design is based on standard components, which are executed in accordance with the highest industry standards. These modules can be extended at any time. This allows the central guidance, control and documentation of the entire production sequence, which pays off in the form of a reduced personnel requirement, greater production cost efficiency, secure product quality, and in the final analysis, enhanced competitiveness.



A supply range for every control task:

- > Dosing computer for single and multi-scale weighing system
- > PC controls for raw material management and tracing
- > Freely-programmable controls
- > Networking and data transfers with existing user systems
- > Process visualisation

Order scheduling

flour - line - allocated - order 19 - change 1 -

Date: 23.08.2012 Time: 16:00

Free capacity: -2,1 t -22,0 Batches
Scheduled capacity: 2,1 t 22 Batches
Unscheduled capacity: 0,0 t 0 Batches

approve model

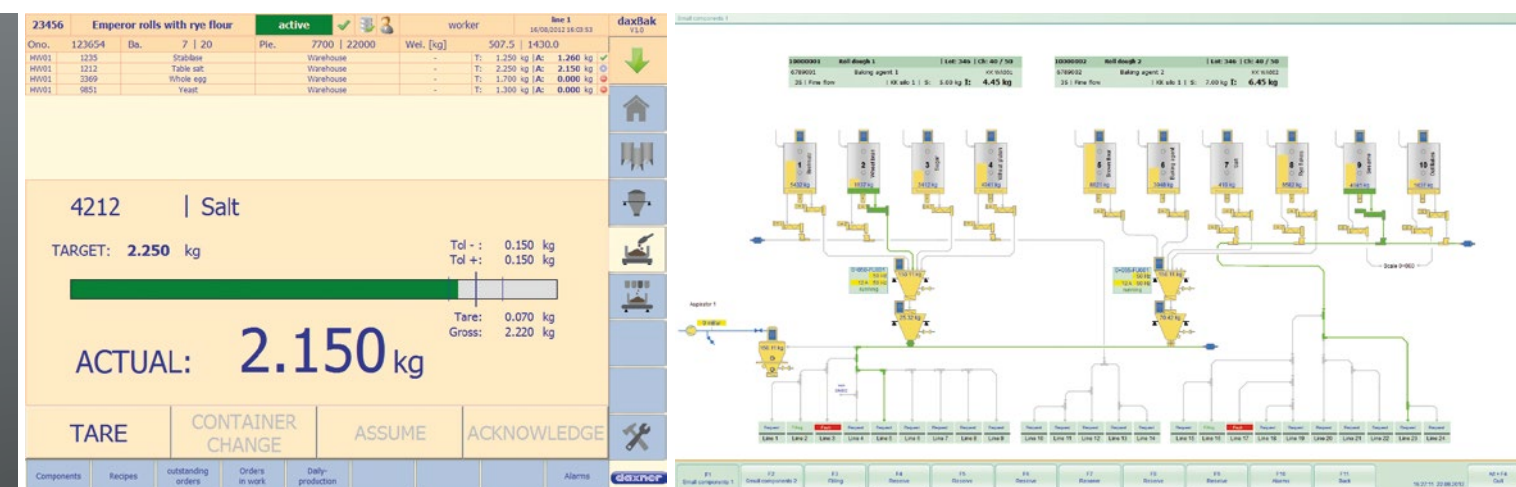
Job	Order desc.	1	Finished product	Created on	Recipe desc.	Batch	Target date	Batch weight	order weight	K. Gr.	Created on	Fixed	Lot	Contamination status	Status	Urgent
flour - line																
order 1	order 1	1000	2000	2000	mixed rye bread	1	13.08.2012 09:16:00	55,092	55,092	0	13.08.2012 09:16:00	0	0	0	OPEN	
order 16	order 16	1000	2000	2000	mixed rye bread	5	15.08.2012 09:16:00	70,000	350,000	0	14.08.2012 13:11:00	0	0	0	OPEN	
batch 1	order 16	1000	2000	2000	mixed rye bread	1	15.08.2012 09:16:00	70,000	0,000	0	14.08.2012 13:11:00	0	0	0	OPEN	
batch 2	order 16	1000	2000	2000	mixed rye bread	2	15.08.2012 09:16:00	70,000	0,000	0	14.08.2012 13:11:00	0	0	0	OPEN	
batch 3	order 16	1000	2000	2000	mixed rye bread	3	15.08.2012 09:16:00	70,000	0,000	0	14.08.2012 13:11:00	0	0	0	OPEN	
batch 4	order 16	1000	2000	2000	mixed rye bread	4	15.08.2012 09:16:00	70,000	0,000	0	14.08.2012 13:11:00	0	0	0	OPEN	
batch 5	order 16	1000	2000	2000	mixed rye bread	5	15.08.2012 09:16:00	70,000	0,000	0	14.08.2012 13:11:00	0	0	0	OPEN	
order 17	order 17	1002	2002	2002	mixed wheat bread	7	15.08.2012 09:16:00	122,000	854,000	0	14.08.2012 13:11:00	0	0	0	OPEN	
order 18	order 18	1004	2004	2004	high crusty bread	8	15.08.2012 09:16:00	95,000	760,000	0	14.08.2012 13:11:00	0	0	0	OPEN	
order 19	order 19	2000	2000	2000	mixed rye bread	1	23.08.2012 09:30:00	55,092	55,092	0	23.08.2012 09:30:00	0	0	0	OPEN	
batch 1	order 19	2000	2000	2000	mixed rye bread	1	23.08.2012 09:30:00	55,092	0,000	0	23.08.2012 09:30:00	0	0	0	OPEN	
unallocated																

Components:

Order nr	Sub-batch	Batch	Lot	Article nr	Description	Balance	Stock place	Target	Actual	Status
19	001	1	0	002	rye flour typ 1150	flour - scale		25,259	0,000	
19	001	1	0	109200	stabiliser	manual - scale		1,010	0,000	
19	001	1	0	047	table salt without iodine	manual - scale		1,291	0,000	
19	001	1	0	016	yeast	manual - scale		1,291	0,000	
19	001	1	0	051	water	waterdosage		26,241	0,000	
19	001	1	0	047	better temperature			0,000	0,000	
19	001	1	0	047	time of kneader - slow			0,000	0,000	
19	001	1	0	047	time of kneader - fast			0,000	0,000	
19	001	1	0	047	rest time			0,000	0,000	

Users: Systemverwalter

The entire administration and configuration of the production process is controlled in the daxBak manager - This module enables a complete traceability of various recipes and raw materials



Visualisation for user-friendly operation
daxBak manual scale

In the daxBak process controls system any number of line modules can be integrated

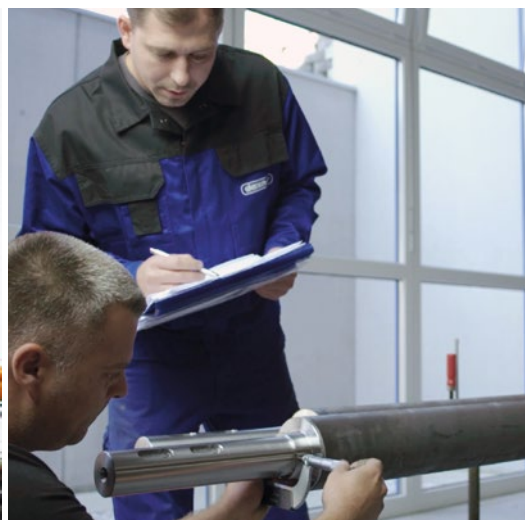
SERVICE THAT'S JUST A PHONE CALL AWAY

Daxner not only manufactures high-quality equipment, but also ensures correct installation and start-up on the spot. In combination with in-depth training and documentation, we thus lay the foundations for optimised production processes and high levels of plant availability.

You can also be certain that following the start of production, you will constantly have a partner available, who is on hand to answer questions or deal with any problems. This assistance is available on a 24-7 basis, a call to the Daxner Service Hotline being all that is required. In fact, Daxner provides ongoing support throughout the entire life cycle of your equipment, from the completion of maintenance, to inspections, servicing, repairs and the rapid supply of spare parts. This secures sustainable plant management, which minimises production standstills due to technical problems and thus prevents losses and the resultant costs.



Silo installation



Final checks



Life-cycle-partnership

On call 24-7.
The Daxner Service
Hotline



Service vehicle

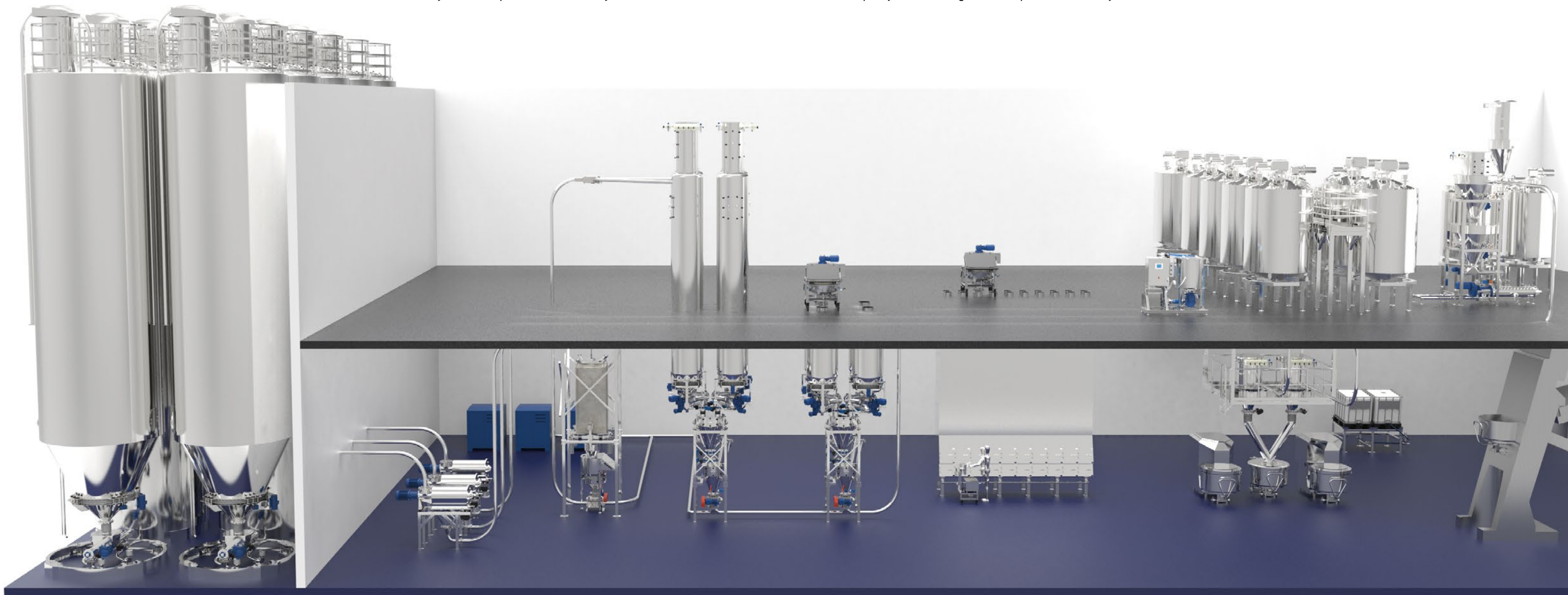
INDUSTRIAL BAKERY - AUTOMATED INGREDIENT HANDLING

MAJOR ASSIGNMENTS

These are exemplified by an efficient production line for industrial bakeries, which operates exclusively with Daxner components that handle several tonnes of flour and other ingredients hourly with competence all the way to the kneader.

COMPLEX SOLUTIONS

Daxner offers complete packages for the entire production process for plants on this scale, which are designed for large numbers of charges and high hourly throughput. The in-company engineering department, as well as the entire Daxner team with its long-term experience and special know-how, stand for customised overall concepts, which convince with top quality and equally outstanding levels of plant availability.



 Silos and discharge systems

 Screening equipment

 Conveying systems

 Dosing and weighing systems

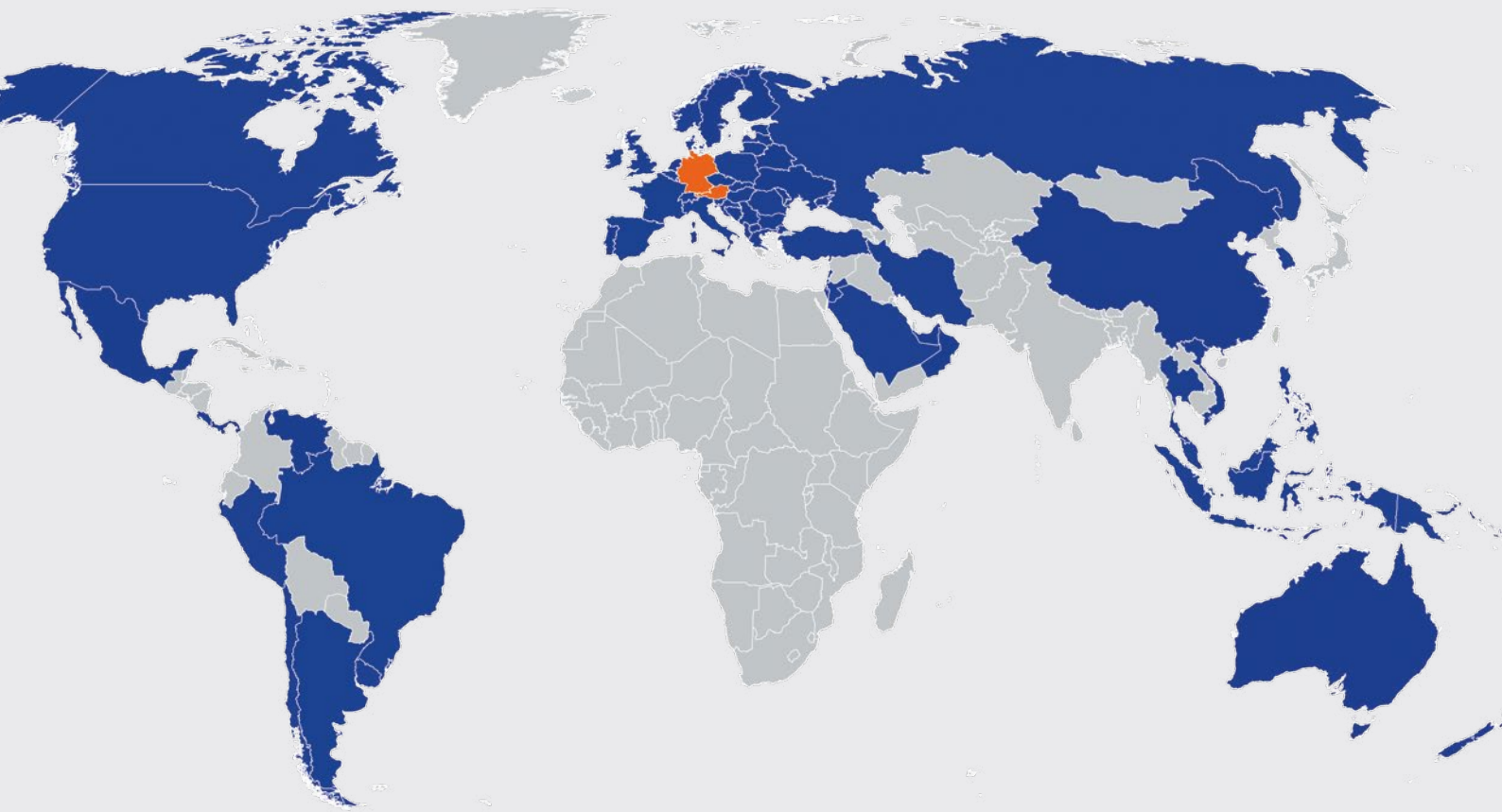
 Controls systems

 Pre- and sour dough systems

 Yeast fermenter, rework processing, etc.



Daxner Headquarters & Daxner Germany | Daxner Worldwide



Daxner GmbH
Headquarters
Vogelweiderstrasse 41
4600 Wels/Austria

Tel.: +43 / 7242 / 44 227-0
Fax: +43 / 7242 / 44 227-80
office@daxner.com

www.daxner.com

Daxner Germany GmbH
Bakery & Liquids Division
Am Breitenstein 3
97922 Lauda-Königshofen/Germany

Tel.: +49 / 9343 / 644-0
Fax: +49 / 9343 / 644-169
office-de@daxner.com

Daxner US
Daxner USA
Daxner SOUTH-EAST ASIA
Daxner RUSSIA
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