



Dowson

FOOD MACHINERY



EXPERIENCE AND KNOWLEDGE YOU CAN TRUST

dowsonfoodmachinery.com

INTRODUCTION

We are a world leading British manufacturer of high quality bakery equipment, from slicers, baggers, crouton dicers and dough dividers through to specialist bespoke equipment and full tortilla and bun lines.

Our British-engineered machines are in use all over the world, and reliability and engineering expertise is built in. We have been in business for almost 40 years and today supply most of the UK's bakeries. We also export to a growing

number of specialist bakeries in places as far afield as Russia, the USA, South Africa, Australia and the Middle East.

Innovation, precision engineering and development expertise lie at the heart of everything we do. We manufacture almost 90 per cent of what we sell at our factory in Yorkshire. We are always available for advice on new and existing product lines and we provide a first-class support and maintenance service.

WHY CHOOSE DOWSON?

Reliability & Quality – Dowson's excellent reputation has been established by supplying equipment that is built in-house to the highest standard for unparalleled reliability in industry use.

Performance – Dowson products are constructed to perform continuously to high standards for their entire asset life.

Expertise – Our knowledge and experience runs throughout the company with skilled teams determined to produce the best results for you.

Safety – Safety is of paramount importance in the food machinery industry and all our equipment complies with or exceeds current regulations.

Support – With service engineers, an in-house machine shop capability, large strategic spares in stock and advice always at hand, we're here to help.

Innovation – Our innovation team are constantly reviewing ways to ensure we continue to supply market leading equipment.

HISTORY

Dowson Food Machinery was established in Yorkshire in 1982 under the skilled entrepreneurship of founder John Murgatroyd. It soon established a reputation for providing quality British engineering solutions to sometimes complex bakery challenges, and before long was supplying bespoke equipment and service support to many of the UK's leading bakery groups as well as to smaller independent and artisan bakeries. Dowson's bread baggers and slicers became the leading standard for the industry, due to their engineering excellence and renowned reliability. The company later began to export specially designed machines around the world as

its reputation grew and today Dowson supplies to almost every continent from its base in West Yorkshire.

Bespoke service has been a mainstay of Dowson's longstanding success over the years. We design machines to specific customer requirements and have extensive in-house manufacturing facilities, making almost everything that we sell so we can testify to its high quality. As our customers' needs have expanded into speciality breads, flatbreads and rolls, we have developed new equipment to meet those needs. Reliability and safety are built in to everything we make.



FACILITIES

From a new 48,000 sq ft factory in Keighley, West Yorkshire, Dowson has significantly expanded manufacturing capability to better serve UK and international markets. With almost three times more space, Dowson is now able to take on larger and more complex projects for many more customers all over the world. The offices now incorporate CAD and SolidWorks capability. Facilities include an in-house machine shop, welding and fabrication area, a bead blasting bay and paint booth, along with a full in-house electrical section.

We also have an assembly area which allows us to lay out complete lines in our factory for testing prior to despatch, usually with a 'live' product, which ensures both the installation and commissioning of Dowson equipment go as smoothly as possible on site.

Our combination of factory equipment and skilled engineers means we are able to manufacture almost 90 per cent of the components that make up our products. This gives us better quality control ensuring our equipment works better for you, from day one.



PEOPLE

We have experienced engineers working throughout the company, including skilled machinists who have worked for Dowson for over 20 years, young apprentices on internal programmes and a diverse management team bringing valuable experience from within and outside Dowson. We also provide first-class support and back-up for our existing equipment in service, wherever it may be in the world.

This includes service and maintenance agreements as well as spares and advice. We have developed many unique machines over the years and are happy to discuss your specific requirements, providing workable solutions to your bakery needs and challenges. Dowson engineering expertise is second to none and is reflected in our ever-expanding range of specialist bakery products.



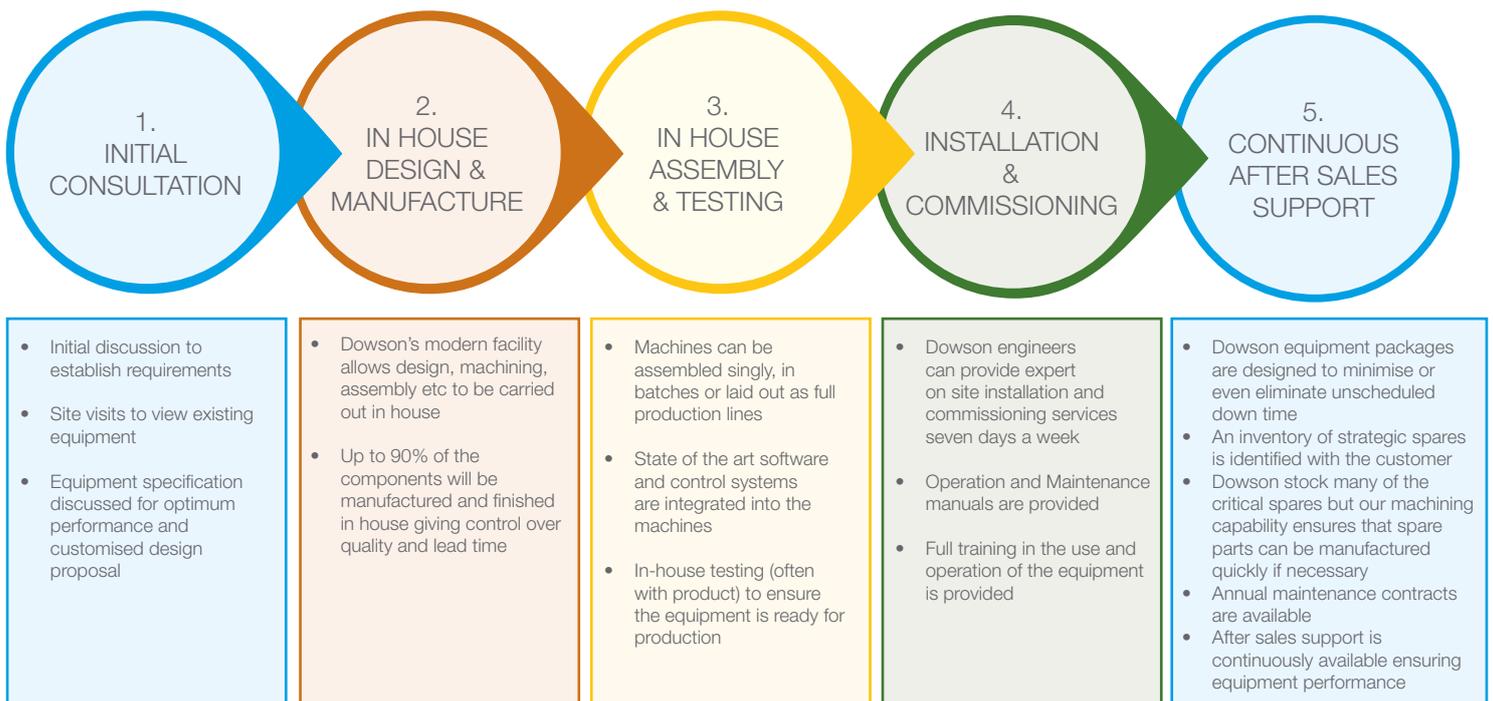
THE DOWSON FOOD MACHINERY PACKAGE

To properly engineer something to perform exactly as specified, 24 hours a day, requires excellent engineering skills and experience. Dowson Food Machinery was founded with engineering at its core and along with experienced and focused teams of dedicated professionals, builds bakery equipment to order for some of the world's biggest industry names. Our structured and professional engineering approach is appreciated by all our customers.

The manufacturing facility in West Yorkshire is extensive, with several teams focused on different areas of expertise, and always with a quality engineering focus. Customers come back again and again for more Dowson machines as they appreciate reliability and quality of engineering. They also recommend us to other bakers.

From the moment that you specify your requirements to us, we will guide you through the entire process, keeping you informed along the way of your equipment's progress and anticipated production, completion and delivery times. We also provide you with welcome reassurance that we are there to provide support and advice before, during and post-installation, and that we will train your team on the equipment so you can get the best performance out of it for the long-term. You can expect first-class back-up and maintenance support from us.

QUALITY FOOD MACHINERY WHERE RELIABILITY IS BUILT IN



PRODUCTS

The Dowson range of products includes slicers, baggers, crouton dicers, dough dividers, tortilla and bun lines as well as other bespoke items to suit particular customer requirements. These increasingly include being able to handle products such as gluten-free and other healthy options. All our machines are made to specific order, incorporating the best control electronics, and fully tested in-house. We install and commission all our units on site and work with you to ensure they run smoothly from the start and all your staff are trained to operate them safely and effectively.



SLICER

Constructed to handle a variety of loaves, in a well-proven design, this is a fully automatic bread slicer for use in industrial and semi-industrial environments. A high-capacity machine, the reciprocating slicer ensures bread thickness remains constant and bread slices remain perfectly upright.

KEY INFORMATION

Product size:	length 135 mm min. to 350 mm max. (550mm with XL model) height 25 mm min. to 170 mm max.
Speed:	slices up to 100 loaves per minute stand-alone. When controlled from bagger drive, speed varies accordingly
Slice thickness:	From 6 mm up to customer requirements for a variety of products
Approximate Machine Dimensions:	1761 mm (L) x 908 mm (W) x 1405 mm (H)
Approximate weight:	700 kgs



BAGGER

A high speed semi-automatic bread bagger that provides excellent reliability, simple operation and easy maintenance, for years of great service. Designed for busy bakery environments, and will bag up to 65 loaves per minute, of various types.

KEY INFORMATION

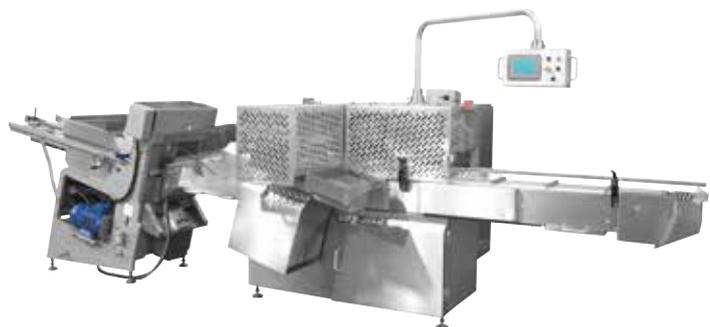
Maximum loaf size:	width 140 mm length 325 mm (380 with XL model) height 170 mm
Speed:	bags up to 65 loaves per minute
Approximate Machine Dimensions:	2412 mm (W) x 3735 mm (L) x 880 mm (infeed height), 1997 mm (height inc. HMI arm)
Approximate weight:	750 kgs



Controlled by a digital touchscreen, the Dowson Slicer and Bagger link seamlessly, ensuring identical feed rates. Controls from leading manufacturers are typically used, such as Allen Bradley, Siemens & Mitsubishi.

KEY OPTIONS AND BENEFITS

- Excellent smooth slicing system, minimal crumb wastage
- High-efficiency motor available, up to eff1 standard
- Rigid and long lasting construction, built for continuous use
- Manually adjustable blade tension
- Twin wickets for continuous operation
- Safety interlocks to regional regulations
- Automatic switch-off after blade break
- Bag pull over system maximising speed
- Low maintenance and simple to maintain
- Fully tested in-house - British made
- Removable guards for easy cleaning
- Servo driven bagger for improved control
- Crust removal and half loaf slicing/bagging options



DOWSON CROUTON SLICER DICER

The Dowson Crouton Slicer Dicer is designed for high-throughput – up to 20 loaves per minute – and combines this high speed production with minimum downtime for an extremely efficient operation. The proven reciprocating mechanism ensures that the loaf is cleanly sliced in all three axes, resulting in well cubed (or oblong if required) croutons. Like all Dowson products it comes with an excellent pedigree and is a very reliable, popular machine for busy environments.

KEY OPTIONS AND BENEFITS

- Handles up to 20 loaves per minute
- Available with high efficiency motors
- Rigid and long-lasting construction, built for continuous use
- Low maintenance and simple to maintain
- Safety interlocks to regional regulations
- Excellent smooth slicing system, minimal crumb wastage
- Removable guards for easy cleaning
- British made and fully tested in-house

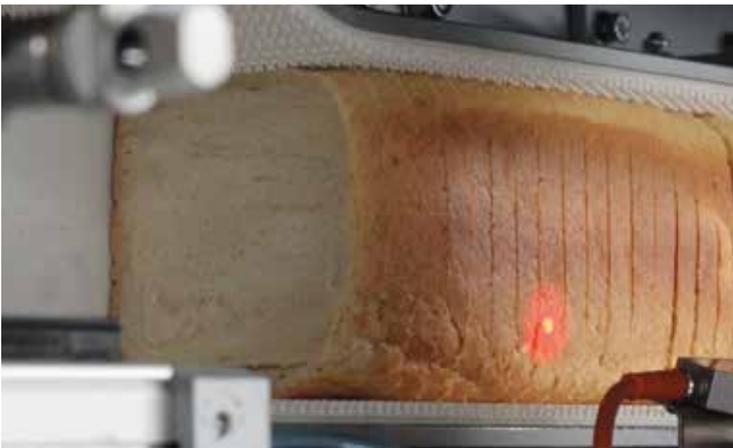
KEY INFORMATION

Maximum loaf size:	length 350 mm (550mm with XL model) min. crouton size 6mm width 125 mm height 125 mm
Speed:	Up to 20 loaves per minute
Controls:	Allen Bradley, Siemens or Mitsubishi can be used Slicer: See P5
Approximate Machine Dimensions:	Dicer: 1550mm (L) x 1000mm (W) x 2000mm (H) (inc HMI arm)
Approximate weight:	Slicer 675 kg Dicer 650 kg



We have made the transition from band slicers and dicers to Dowson reciprocating blade units, and have started saving money with less down time.

Kevin Post, Engineering, Rothbury Farms, USA.



DOWSON DOUGH DIVIDER MOULDER

Used for hard rolls, buns, baguettes, pizza, tortilla, pitta and flat breads, focaccia, doughnuts, plus fruited and high percentage sponge doughs, the versatile Dowson divider/moulder is a heavy duty dividing and moulding machine, and an integral part of the Dowson modular range of roll forming systems for industrial and specialist bakeries. This machine is engineered to be high performing, safe and reliable.

Advantages include gentle dough handling via a suction measuring system, ensuring consistent high quality, with minimal maintenance and uncomplicated parts for rapid changeover between products.

The Dowson divider/moulder is designed for 24-hour operation.



KEY INFORMATION

Product weight range:	25-225 grams
Speed:	outputs up to 30,000/hour
Controls:	Allen Bradley, Siemens or Mitsubishi can be used



Approximate Machine Dimensions:
1200 mm (W) x 1100 mm (L) x 1600 mm (H),
900 mm standard table height, but can be adjusted
to customer requirements

Approximate weight: 1,700 kgs

KEY OPTIONS AND BENEFITS

- Can be put on existing production lines to replace existing dividers
- Handles a wide range of doughs, rolls and buns, baguettes, pizzas, pittas, naans, tortillas, focaccias
- Interchangeable division boxes, 3-row to 12-row
- Electronically inverted variable speed for moulding and dividing drives
- Flour duster and air/oil system available to aid release
- Chunker and hopper with up to 300kgs capacity
- Discharge spreader bands up to 1.8 metres
- Hygienic stainless steel design
- Touch screen recipe control
- Available with high-efficiency motors up to eff1 standard
- British made and fully tested in-house
- Safely interlocks to regional regulations
- Low maintenance, simple to operate and maintain
- Highly accurate divider scaling weights of +/- 2g



This machine is engineered to be high performing, safe and reliable.



DOWSON TORTILLA LINE

Designed for high throughput production of a full range of tortilla sizes, the Dowson Tortilla Line is fully automated for fast product changes and can be fed from a Dowson Divider-Moulder. The most critical component of any tortilla line is the press system, and Dowson has developed a travelling, all-electric press. This means the Dowson Tortilla Line achieves high-speed torque and positional control for accuracy, with no risk of oil leaks and improved hygiene as it uses electric servo actuators instead of hydraulic actuators. The horizontal stroke achieved by the linear motors enables high acceleration and accurate belt tracking control, both of key importance in making tortillas.

The full process for flour tortillas, from mixing through to stacking, can be provided by this industry leader, incorporating bucket lift, dough divider/moulder, precise drop box system, intermediate prover, all-electric press, oven, cooler, vision system and stacker.

KEY OPTIONS AND BENEFITS

- Vision system for quality control
- High level of hygiene throughout
- Robust design for continuous use
- Multiple emergency-stops throughout the line ensure highest safety levels
- Safety interlocks to regional regulations
- Full lines laid out and tested in-house to ensure seamless operation on site



KEY INFORMATION

Speed:	Up to 19,000 10-inch tortillas per hour Tortilla diameter (using divider) from 6 inches to 14 inches 6, 8, 10-pocket.
Prover:	Clip-in prover pockets Seam control discharge with outfeed pinning roller Stainless steel, optional CIP, optional climate control
Press Components:	Infeed and outfeed system allows up to 20 press strokes per minute, depending on pattern configuration Top and bottom heated platen press plates with 3 heating zones, ensure dough is shaped and seared to maintain tortilla shape
Oven:	3 decks, optional driven turnarounds Baking time approximately 30 seconds Gas fired, automatic lubrication system Infra-red temperature sensor Pre-mix burners with high-low control Spark ignition with flame rod detection via pilot burner per deck Built-in product discharge conveyor
Ambient cooler:	Multi-tier cascade cooler FDA approved modular belting Vacuum elevator section 9 tiers with stainless steel turnarounds



As with all Dowson equipment, the Dowson Tortilla Line is set up and tested in house prior to dispatch.

DOWSON BUN LINE

This is a well-established machinery line which can handle up to 30,000 units per hour, offering industry-leading versatility and with particularly high standards of hygiene and safety for the cleanest bakery environment.

The Dowson Bun Line is designed to be modular and versatile so that it can be configured to your precise requirements. Core modules include divider/moulder, relaxing cabinet, pressure boards, pinning and moulding, wetting and seeding, aligning and panning, automatic tray handling, integrated control systems. Based around the Dowson divider/moulder, it incorporates the latest in bakery equipment technologies, along with many innovative features to ensure it delivers the highest performance and best quality results, 24 hours a day.

KEY OPTIONS AND BENEFITS

- Ability to produce product of different shapes and sizes (i.e buns, rolls etc)
- Ability to deal with different dough types including more 'healthy doughs' containing rye, gluten free etc.
- The Seeder element allows the product to be seeded which is becoming increasingly desirable in the modern health conscious industry.
- No requirement for dough feeding system means less product handling
- Air/oil system allows for some products to have flour free moulding and faster changeovers
- Handles most dough types (up to 62% water to flour) including high percentage sponge doughs
- Stainless steel construction, designed to maximise levels of hygiene, cleanliness and efficiency
- Modular construction allows for flexibility and future additions to the line
- British made and fully tested in-house
- Engineered for 24-hour operation
- Safety interlocks to regional regulations
- Easy to clean and maintain
- Vision system for quality control

KEY INFORMATION

Product size:	max. dough size 250 grams min. dough size 20 grams
Speed:	up to 30,000 units per hour



Safety is paramount with all Dowson equipment and the Dowson Bun Line is no exception.

OTHER BAKERY EQUIPMENT

Dowson Food Machinery has a well-earned reputation for manufacturing innovative and reliable bakery equipment, and indeed, Dowson slicers and baggers have set the industry standard in the UK for over 30 years. Bakeries large and small specify Dowson; some bakeries specify nothing else.

Today, variants of Dowson slicer, bagger and splitter units are in use all over the world, where they operate successfully with all types of loaves including those with rye, fruit, gluten-free etc.

But we also manufacture other Bakery Equipment such as the following:

Specialist Slicers

As well as manufacturing loaf slicers which couple up to loaf baggers, we also manufacture stand-alone specialist slicers for different products including garlic bread, baguettes, bloomers, round loaves and extra wide loaves

Bagel Baggers

We can supply hand fed or automatic bagel bagging systems which include conveyors, a collator and penny stacking system

Crumpet Lines

As well as tortilla and bun lines, we have also designed a crumpet line

Pan-O-Mat Dividers

Over the years we've sold many Pan-O-Mat dividers which are often used for 'sloppy' doughs

Bespoke Conveyors

We've supplied many different types of conveyors to fit different requirements throughout the food industry

Oven Loaders

We've designed and manufactured a very successful oven loader which can be modified to suit individual requirements

Although we supply full bakery lines, we're also able to offer the following elements individually:

Ovens • Tortilla Press • Provers • Coolers • Stackers • Panners • etc.



COOLER



STACKER



PANNER



ALL-ELECTRIC PRESS



PAN-O-MAT



OVEN LOADER



SERVICE SUPPORT AND MAINTENANCE

We pride ourselves on a service to our customers' that's second to none. Whether it's a call-out or just a simple replacement part, we will work as fast as we can to provide a solution to the challenge.

With all new equipment we offer strategic spares as well as annual service contracts – anything to help ensure minimum downtime in the bakery. We also stock many of our equipments standard spares but in the unlikely event that a key component needs urgently manufacturing from scratch, we have a full machine shop in-house.

We also provide an ongoing maintenance service to suit your requirements, and to ensure that your Dowson equipment continues to perform reliably, year in, year out. Many of our machines have been running successfully for over 20 years; proof of their excellent British engineering pedigree.



REFURBISHED EQUIPMENT

We are able to supply fully refurbished equipment tested and verified by our own experienced engineers.

EXPORTS

We welcome enquiries to manufacture units for export to any country. We've already manufactured Dowson equipment for bakeries all over the world, including for South Africa, Zimbabwe, Russia, Austria, Germany, Italy, Holland, Ireland, France, Spain, Israel, Saudi Arabia, Argentina, the USA and Australia. Our equipment can be modified to suit local electrical and safety requirements etc. and is always tested at Dowson's factory prior to shipping – ensuring the equipment is efficiently installed ready for production.

Dowson's wide range means our equipment is used for all types of product including bread loaves, bagels, doughnuts, buns, croutons and flat breads such as flour tortillas amongst others. The versatility of the equipment also allows Dowson to supply products that deal with industry and regional trends for products and mixes that include ingredients such as rye, gluten free, fibre, etc.

COUNTRIES WITH DOWSON EQUIPMENT IN OPERATION



- Africa
South Africa, Zimbabwe, Kenya
- North America
USA
- South America
Argentina
- Europe
UK, Austria, Germany, Italy, Holland, Ireland, France, Spain
- Asia
Saudi Arabia, Israel, Malaysia
- Australasia
Australia





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DISCLAIMER

All specifications are subject to change, in line with Dowson Food Machinery's continuous product and system development. For latest specification, see www.dowsonfoodmachinery.co.uk