CUSTOMISED BAKERY SYSTEMS AND COMPONENTS

COMPETENCE ALL THE WAY TO THE KNEADER
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.

Following the takeover of AT Hefele in 2008, we supplemented our industrial bakery programme with tailor-made solutions for specialist bakeries. This enables us to offer our customers a complete range of flour and dough processing systems, which we use to create the most efficient, individual solution possible.

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.

The Daxner International GmbH locations in Lauda-Königshofen/Germany and Wels/Austria. Here, a workforce of 140 develops, designs and produces bakery systems and components, which meet the requirements of every type of operation from industrial to specialist bakeries.

1984 Johann Daxner takes over the milling equipment company Kreuzhuber and establishes Daxner Bulk Solids Technology
1986 Production and assembly hall I newly built
1989 Introduction of a CAD system for planning and design
1992 Office building enlarged
1993 Production and assembly hall II newly built
1996 Development into the leading Austrian manufacturer of foods industry plant
2000 State of the art, open plan offices installed
2004 Redesign and enlargement of the office building
2006 Opening of the NIRD-PUR production and assembly hall
2008 Takeover of AT Hefele Produktentwicklung GmbH
2009 Development into a leading, full range supplier of flour and dough processing systems for the bakery industry

A family company with traditions and innovative spirit. Managing directors from l. to r.: Christian Daxner, Johannes Daxner, Thomas Honigfort

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HISTORY & PHILOSOPHY / 03

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ENGINEERING → PRODUCTION → INSTALLATION → SERVICE
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.
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.

GREAT BAKING STARTS WITH IDEAL RAW MATERIAL STORAGE

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
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.

CONVEYING
YOUR IDEAS AND
PRODUCTION TO
PERFECTION

A supply programme for every conveying requirement:

- Suction conveying systems
- Pressure conveying systems
- Slow conveying systems
- Mechanical conveying systems

- Material intake using a pneumatic conveying system
- Conveyor scales with diverter valves
- Conveyor scales with downstream bin for high batch numbers
- Individual components (e.g., rotary valves, diverter valves, pinch valves) round off the programme
- Feeding of storage bins using dust-free pneumatic vacuum transfer
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.

SUPERB SCREENING FOR SMOOTH OPERATIONS

A supply programme for all screening requirements:

- Centrifugal screening machines
- Tanker truck screens
- Inline screens
- Vibratory screens
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. Precision, maximum reliability and hygiene are the priorities in order to ensure problem-free production and outstanding product quality.

A supply programme for every dosing requirement:

- Fully automatic dry substance and liquid dosing
- Manual dosing systems
- Pneumatic rough/fine dosing
- Volumetric and gravimetric dosing
For many years, Daxner has been working intensively with bakeries of all sizes. The result is an understanding of the significance of the weighing of various ingredients down to the last gram. Therefore, Daxner weighing systems not only offer maximum weighing precision for solids and liquids, but are also perfectly matched to the respective characteristics of the substances involved and guarantee residue-free emptying. In addition, as required they can have single- or multi-component design and be simply reset in the case of a change of recipe.

A supply programme for every weighing requirement:

→ Weighing systems for large, medium-sized and small volume substances
→ Table weighing systems
→ Fluid weighing systems
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
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.

**Residual bread mixer**

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.
CONTROL SYSTEMS TO PUT MORE BUTTER ON YOUR BREAD

High-tech has long been part of bakery operations. For many years, Daxner’s tried and tested, efficient and reliable systems for production planning, control, regulation and surveillance have contributed to the increased efficiency of its customers. Modular design facilitates integration into individual operations and permits networking and data transfer with existing user programs, from sub-areas to complete systems. 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
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.

On call 24-7.
The Daxner Service Hotline
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.

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.
These are exemplified by a rationalised specialist bakery, which thanks to the excellent price-performance ratio offered by Daxner modular design system components, is able to produce with greater cost efficiency. In spite of the high degree of component standardisation, Daxner’s know-how not only facilitates a precise response to individual customer requirements, but makes it a matter of course. The proven, original Hefele system stands for low-maintenance plants of robust design, which through their reliability and durability, ensure excellent payback.

Over the years, customers ranging from specialist to industrial bakeries have put their faith in Daxner competence. We would be delighted if you would join them!