

WDG40A ensures that the cookies are done to a turn

A somewhat different sightseeing tip: the WDG40A bakes lovely bread

If you are ever visiting the harbour area in San Francisco (on the west coast of the USA), then you should definitely hunt out the world-famous BOUDIN SOURDOUGH Bakery and Café at the Wharf, which has been making a wide variety of very interesting, delicious bread since 1849.

This bakery is a real experience, and not just for its tasty offerings. Anyone, who has an interest in the technical side of things, also gets his money's worth. There is a museum, which vividly brings to life how bread was made in earlier times. The subsequent tour through the latest ultra-modern production facilities is highly impressive. The visiting public look on amazed, as the most extraordinary bread and cookie shapes take form in front of their eyes: crabs, hares, lobsters, hearts, etc.

Thousands of bread-rolls, loaves, baguettes, pizzas and much more are produced here every day. There is a high degree of automation and a well-nigh endless number of conveyor belts guarantee the outstanding quality and necessary output quantities.

And as part of this: various dough-making machines from a leading German machine manufacturer make certain that the mixture and dough processing is constantly correct, as well as ensuring the necessary flexibility. Within the dough machines lie the highly-accurate industrially rugged WDG40A encoders from Wachendorff. Despite their compact design, these encoders offer high resolution and a very precise signal shape for the sensitive machine control. The high degree of protection, IP65 on the shaft entry and IP67 on the cable outlet, protects the encoder during the daily intensive wash down.



More information:

www.boudinbakery.com

www.wachendorff-automation.de