



Perfection of equipment for improvement of rusk wares

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Abstract: The necessity of complex perfection of process of production of rusk wares comes up from the traditional method of production, wide usage of hand labour and bulky equipment.

The process of mixing of dough, treatment of dough purveyances is investigational by us. It is set that the intensive mixing of dough allows to shorten duration of his fermentation, the using of dynamic method of loosen of dough.

On the basis of the research of mixing and extruding processes of the gas-filled dough we propose the design of mixing-fermentation-forming unit, which allows to combine the processes of continuous intensive dough mixing, aerated dough pieces fermentation and formation directly to the baking plate.

Keywords: mixing, treatment of dough purveyances, mixing-fermentation-forming unit