

Clear advantages over conventional mixers and batch kneaders

- Continuous optimum product quality
- Enables immediate reaction on raw material quality fluctuation
- Constant dough temperature
- Quick recipe change
- Gentle handling of ingredients
- Up to 30% energy savings
- Increased production line efficiency
- Fully automatic operation
- Easy to operate

Examples of applications

Fresh baked goods

- Bread
- Rolls
- Hamburger buns
- Sliced bread
- Pita
- Baguettes
- Ciabatta
- Pizza
- Tortillas
- Donuts
- Croissants
- Pretzels

Extended shelf-life baked goods

- Cookies
- Crackers
- Salty snacks

Confectionery

- Chocolate cream
- Granola bars
- Icing and fillings

Optimal cross linking of raw materials at a constant temperature

The Codos® NT System consists of a mixer, kneader and dosing equipment for dry ingredients, fat, and liquids. The system is complemented by customized controls.

The first step is to weigh and blend the dry ingredients. Then a precise stream of liquids and dry ingredients are added and the mass is mixed with various tools before being kneaded to the ideal development, thereby increasing the efficiency and reducing the energy required.

Constant dough temperature is ensured, thanks to the Codos® NT double jacketed trough construction which can be heated or cooled, and other smart techniques may be used as well, such as flour cooling or the production of autolyzed doughs.

Smart control of resting times

Codos® NT is a flexible, open design system that enables a quick recipe change through its modular configuration. Ingredients or scrap dough can be flexibly added into the process at various feeding points along the machine, which allows a control of the products' resting time during the process. Sensitive raw materials, such as flakes and fruit chunks, can be added to the dough at the end with minimum deterioration.

A safe investment

Along with our engineering competence, we are by your side from the beginning on to ensure that your investments quickly and safely bear fruit. Take advantage of our simulation software or pre-test your plant design in our technology center or at your location to guarantee a customized system according to your requirements.



Presented by:

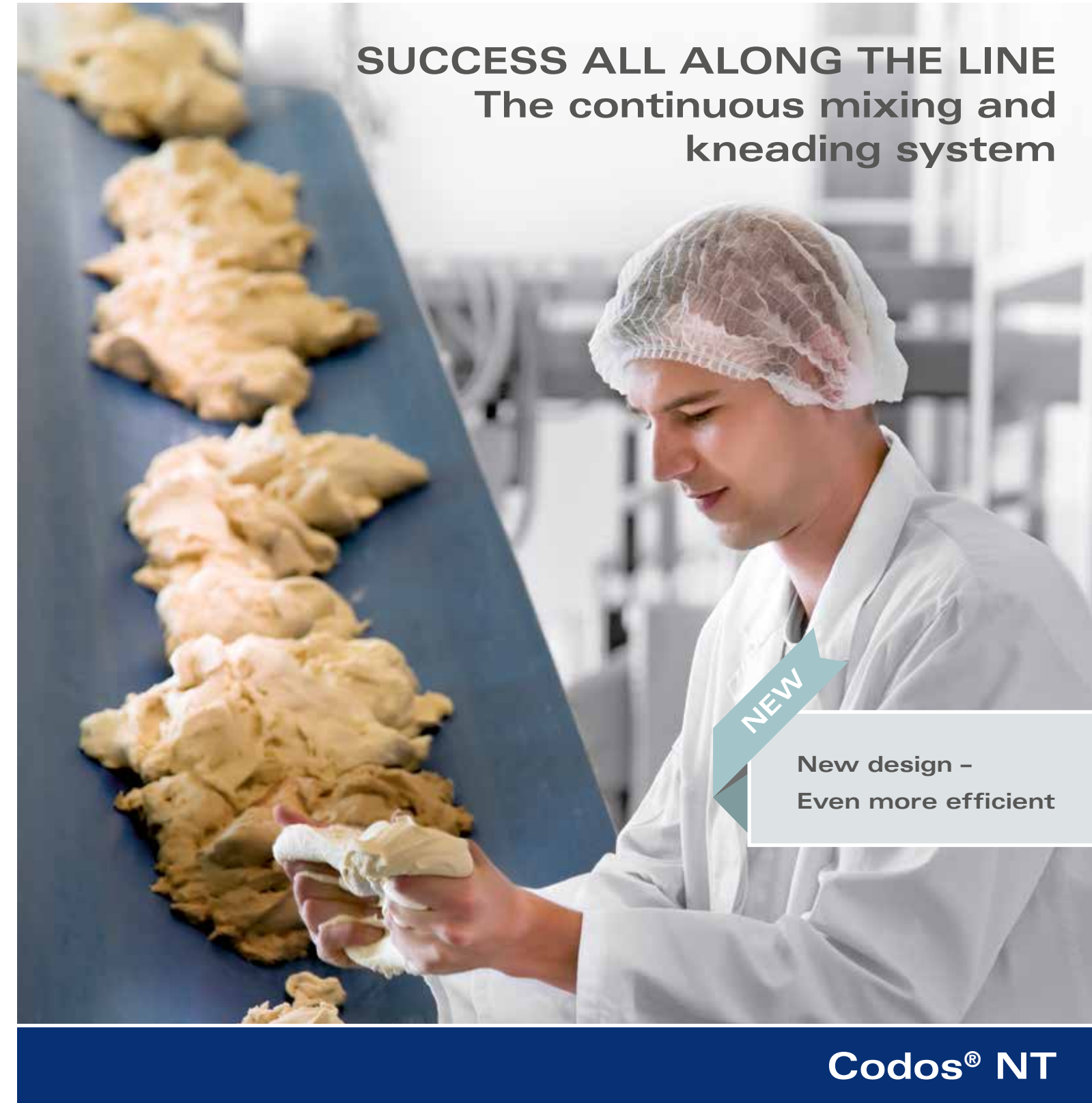
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SUCCESS ALL ALONG THE LINE
 The continuous mixing and kneading system

NEW
 New design –
 Even more efficient

Codos® NT



THE BEST SOLUTION FOR MASS PRODUCTION

20,000 pretzels per hour, 2 million rolls per day, 3 tons of cookie dough per hour ... Codos® NT is designed for mass production. Our continuous mixing and kneading system ensures consistent dough quality for optimum results. Multi-purpose: Zeppelin's Codos® NT System is versatile and can be used for dedicated lines or flexible production lines for various products.



Now even more efficient: CODOS® NT in a new design

The brand-new CODOS® NT is not only efficient but, above all, economical with its continuous operation. The new generation of this classic has been improved to provide even greater performance and economic efficiency.

Advantages you can rely on

Less space required

25 % shorter – 15 % smaller. The new CODOS® NT saves space and installation costs – with higher performance.

Easy operation and maintenance

Quick access through an easy-to-open hood: seals, bearings and couplings can be replaced without dismantling the shaft. This saves time and money!

Modular design – maximum flexibility

Modular design for different tools, the lid and the filling elements. Easy exchange of standard lid, hinged lid (optional) or cleaning lid (WIP, optional). Variable filling elements for liquid ingredients.

Designed for full washdown and easy cleaning

The entire CODOS® NT mixer is protected against strong water jets (IP66). With optional load cells the throughput of the mixer is never in question.

Optimized trough design

Increased efficiency and improved cooling is available thanks to the optimized, double-jacketed design. As always, the equipment is designed to meet today's stringent hygienic standards.

New features – unbeatably better

- No external fan required
- Position and alignment of gear box and motor block centered and rotated by 90°
- Latest generation of electric servomotor drive technology for optimized control
- Reduced size and weight of motor and gear box
- Reduced energy consumption
- Numerous additional data evaluation options with the new drive and load cells (optional)
- Integration of systems: control cabinet with converter and CPU, two independent cooling cycles for drive unit and trough



Integrated load cell



Double-jacketed trough



Drive unit

