



CONTINUOUS
food processing -
Are you ready for the
future?



So
CONSISTENT...



So
INNOVATIVE...



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Welcome to the world of CONTINUOUS, welcome to Sobatech

Sobatech is a family-owned business specialized in continuous dosing, continuous mixing, and continuous proofing of all kinds of foods (literally all kinds). Sobatech truly believes the future of industrial food production is continuous. Therefore, we strive to replace batch processes worldwide with the very best in continuous (food) processing. Benefit from the technologically advanced and fully automated equipment of Sobatech and constantly deliver a consistent food quality to your end-consumer.



Hygienic design by Sobatech..

Sobatech's continuous dosing and mixing systems can be offered in an hygienic design edition; meaning the complete system is hanging which eases the cleaning procedure of the production environment.



HOT&COOL

Sobatech has been cooling and heating doughs inline for over decades, but our latest innovation takes it to a whole new level. With Sobatech's patented mixing tools we can nowadays cook (!) inline. Also, frozen doughs have become our specialty as we cool down at the exact point of friction. Sobatech cools precisely there where it heats up. The fully automated technology allows you to easily (with the push of a button) control and manage the dough temperature of your preference.

Cleaning in Place..

Sobatech's CIP system is an integral part of our customers automated plants.

Constant Consistency

Sobatech continuous systems eliminate all variations in temperature, homogeneity and development.

Advantage:

Less waste - more consistency

Less space required

Sobatech is known for its flexible and compact building style.



Continuous Proofing..

Combining time with an equal and controlled exposure to the right fermentation conditions are the vital features of a Sobatech continuous fermenter. Sobatech system control software allows to easily monitor and modify the temperature, humidity and speed of the continuous proofer.



Continuous dosing..

If the various raw materials are not dispensed in the correct quantities to begin with, it will never be possible to produce a correct product. Sobatech believes in the benefits of gravimetric dosing which is based on the loss-in-weight principle. We developed our own open source software ensuring a continuous and accurate flow of ingredients (dry & liquid) in both loss-in-weight (normal operation) as well as gain-in-weight (during refill of a hopper) situations.

Advantage:

Flow of ingredients measured five times per second - adjustments are made instantly.



Product testing

Even though you know all the benefits related to continuous processing technology, Sobatech understands that organizing your production process in a new innovative way can be exiting. Therefore, Sobatech has its own pilot plant where you find a proven way to apply that knowledge on your products; a fully automated continuous dosing and mixing system is available for product and production process testing. The pilot plant is equipped with several solid and liquid continuous dosing options, a variety of continuous mixing tools, discharge belt, a manual sheeter, several forming options and an industrial oven.

The pilot plant helps you to identify the advantages of continuous that are meaningful to your specific production process. Isn't this all the proof you need?

Continuous mixing

A Sobatech continuous mixing system uses a 2-phase process for mixing the ingredients into a consistent and homogeneous mass. As soon as all ingredients are evenly and accurately distributed over the complete mass, the development takes place. This is done in a controlled and extremely precise way during kneading. Production volumes range from 50kg/hour to over 10,000kg/hour.

Advantage:

Almost labor-free operational environment - cost savings - lower cost