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(54) Title: METHOD AND APPARATUS FOR AUTOMATIC PREPARATION OF FLAT BREAD USING CAPSULES COMPRISING A PORTION OF DOUGH

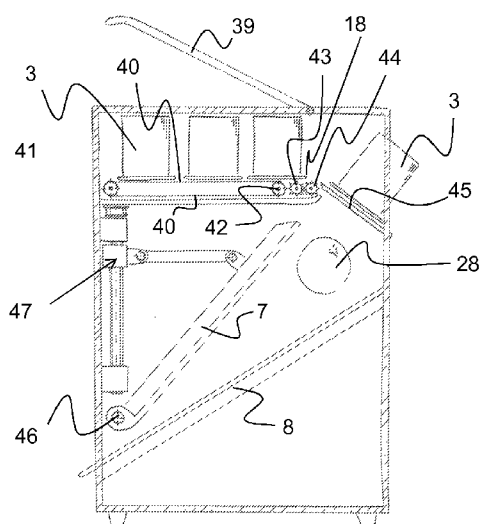


Fig. 20

(57) Abstract: The method allows the automatic preparation of flatbread, in particular tortillas, by a machine for use at home or in enterprises. The dough portions are packed in capsules (3) that include a system that enables the dough to be suitable for extended refrigerated and unrefrigerated storage. The cup-like capsules (3) are sealed gas-tight with a foil (18) and conveyed in upside down position on a conveyor belt (40). The foil (18) is removed by two adjacent shafts (43, 44) which grip the foil and tear it off. The capsule (3) is then positioned on a holding ring (45) and the dough portion (28) falls down onto the lower pressing and baking plate (8). The upper pressing and baking plate (7) swivels down by an actuator (47) for pressing and baking the dough. After lifting the upper plate (7) away, the finished flat bread glides out of the machine.



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