

Method and Apparatus for Stretching Bread Dough and the Like

Abstract

[The Purpose of the Invention]

In the prior-art bread-dough stretching method, a shearing stress was directly imparted to the bread dough by opposing rollers. This method broke the gluten structure in the bread dough, so that the dough lost elasticity and could not contain foam-like fermented gas. The present invention intends to overcome this inferior quality bread dough.

[Structure]

The present invention has a rotating member having a plurality of planetary rollers that revolve along a circular orbit and a conveying device positioned below the rotating member spaced apart from the member to extend the bread dough in the space. Each of the planetary rollers is rotatably supported by a shaft and the conveying device has a plurality of rollers positioned opposite the planetary rollers. The space gradually decreases from the inlet to the outlet of the conveying device.

Selected Drawing: Fig. 1 (to accompany the abstract for publication)

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