

ABSTRACT

AN APPARATUS AND METHOD FOR BEATING AND ROLLING A FOOD DOUGH BELT

Conventionally, wrinkles may arise on the surface of the bread dough belt, depending on the properties of the bread dough, mechanical conditions, etc., and the gluten structure in the bread dough belt may be harmed, when the bread dough belt is stretched or rolled while air bubbles are kept in the surface layer. For solving these problems, this invention provides means for beating and rolling a fermented dough belt (50) to release the fermentation-gas in the dough belt, comprising beating and rolling the dough belt (50) being conveyed on a conveying and rolling roller (20) by a plurality of rolling rollers (11) sequentially moving upstream from downstream on the dough belt (50).

Figure 1.



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