

ABSTRACT

A method and an apparatus for forming creases in the top surface of a piece of dough such as a Chinese bun or other bun is provided, wherein the formed creases tend to remain in the final product after it is subjected to processes such as ones of fermenting and steaming. The apparatus (1) for forming creases in a roughly spherical top surface of a piece of dough (5) comprises a plurality of rotary shafts (37) rotatable reversibly, the rotary shafts being spaced equally on an imaginary circle located above a piece of dough (5) that is placed in a predetermined position; and levers (39) extending downwardly, each lever having a crease-forming portion at a lower end thereof and being secured, for rotation, to the corresponding rotary shaft (37), the levers (39) being inclined so that the planes along which the levers move when rotated by the rotary shafts define an upside-down polygonal cone, and so that when the levers rotate the crease-forming portions of the levers trench the piece of dough in a direction such that the top surface is peeled, and such that projections formed of the peeled portions of the top surface become thicker gradually as the peeling proceeds.

Selected drawing: Fig. 2



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