

## Setting new standards for making sandwich biscuits: The HOUDIJK CAPPER™ Mark III

HOUDIJK HOLLAND is a Dutch family owned company (3rd generation) that has been established in Vlaardingen, since it was founded in 1922. More by chance than by design, Houdijk has rolled into the biscuit world: repair work for a local bakery led to the successful development and creation of a roll loader for rusks. The roll loader became a hit and requests for other types of biscuits and packaging quickly came in: sandwich biscuits, biscuits and crackers, in rolls or stacks or trays. Since the 90s HOUDIJK HOLLAND has fully focused on this market. HOUDIJK HOLLAND supplies to all medium and large cookie, biscuit, cracker and sandwich manufacturers, worldwide.

Every day, millions of products pass through our supply and sorting systems on their way from oven to packaging. This is done with the greatest possible efficiency and care. HOUDIJK HOLLAND has acquired a unique position worldwide in this segment. FROM OVEN TO PACKAGING, we are your supplier – WORLDWIDE.

With a continuous flow of new developments, HOUDIJK HOLLAND is setting new standards for biscuit feeding - in combination with a low cost of ownership, hygienic designs and vertical start-ups. Increasing competition is forcing each biscuit producer to continuously focus on product innovation, higher production capacities and flexibility. Product to market must be minimized and the production process must be as efficient as possible.

At the International Baking Industry Exposition (IBIE) we show the latest edition of the HOUDIJK CAPPER™. The HOUDIJK CAPPER™ Mark III can produce more **than 5.000 regular sized sandwich biscuits per minute** (360 rows in, at 28 across on 1.600 wide capper) and has the following excellent features: easy change-overs, hygienic design, full servo execution, and now the significant capacity increase, becoming the highest capacity full width sandwich system available in the market.

For many years the choice was between a 'slow' but flexible capper and a fast but dedicated stencil creamer. Thanks to our FLEXINVERT™ the upgraded capacity of the new HOUDIJK CAPPER™ now uniquely equals the speed of two 4-lane stencil creamers. With this capacity increase, there are now many additional arguments to choose for Houdijk Capper technology vs. traditional stencil technology.

Features – in brief:

- Infeed directly taken over as it comes out of the oven; products stay flat on the belt: no damage.
- Automatic balancing of the product lanes.
- Suitable for both sandwiches and base cakes as well as cup shaped biscuits.
- Multiple sorts of (aerated) creams, jams, caramel, with or without inclusions.
- Smaller footprint 1 HOUDIJK CAPPER™.
- Fully contained and safe system, operated via HMI.

This HOUDIJK system underscores - again – HOUDIJK's commitment to finding new and innovative solutions for the biscuit industry - FROM OVEN TO PACKAGING.

As an IBIE #InnovationShowcase exhibitor and a qualifier in the IBIE #BestinBaking program, HOUDIJK HOLLAND is proud to be a Las Vegas exhibitor.

Visit our main booth #7767 at the International Baking Industry Exposition (IBIE) and see for yourself this new & revolutionary HOUDIJK CAPPER™ Mark III.

More information: [www.houdijk.com](http://www.houdijk.com)

Marnus Rotte (+31)650624225  
Rick Parrish (+1)8044264161

