



## Divider Oils

AAK Bakery Services' divider oils are used in bakeries and food manufacturing plants throughout the world to lubricate dough handling and food processing machinery. Offering excellent stability, lubricity and anti-drying characteristics, they are used to grease contact surfaces of all kinds including: chutes, lifts, bowls, divider blades and slicers.

# AAK Bakery Services: Divider Oils

## Efficient lubrication

AAK divider oils promote clean, efficient release which helps to achieve accurate product weights and minimise surface imperfections. They can also help to extend the life of processing equipment by reducing wear. And when used in conjunction with innovative AAK application systems, they can promote improved plant hygiene and reduce operating costs through more efficient application.

Non-bakery applications for AAK divider oils include the manufacture of sugar confectionery and table jellies.

## Natural ingredients, technical formulation

Completely free of mineral hydrocarbons (white oils) AAK divider oils are specially formulated blends of technical and refined vegetable oils and emulsifiers. These enhanced, high performance oils offer:

- **High stability with anti-drying and anti-gumming properties**
- **A more efficient alternative to hydrocarbon-based divider oils**
- **Uniform lubricity with an even spread to ensure economic usage**
- **Protection from contamination by waxy polymerised oil and the gummy residues of cheaper vegetable oil lubricants**



## Application innovation

AAK divider oils can be applied through hand-held or automated spray systems. We can supply oils to work with existing equipment or work with you to devise a tailor made solution. Either way, our guiding principle is the same, to provide oils and equipment which do exactly what is required.

## AAK Divider Oils

The AAK Wundrol range currently comprises a range of products, which vary in their viscosity, lubricity and anti drying properties. They are suitable for a wide range of applications from light work in smaller plants to heavier work in large scale operations. Each can be adapted to meet individual requirements or bespoke oils can be created. Our aim is always to use the minimum quantity of oil to achieve the optimum outcome.

## Wundrol 100

**Composition: Vegetable oils, technical oils and antioxidant.**

Premium product for use in high-volume, critical, plant bakeries operations. An alternative product 'Wundrol 100 Natural' is also available which has been certified as suitable for use in the manufacture of organic products.

## Wundrol 200

**Composition: Vegetable oils, technical oils and antioxidant.**

Similar in application to Wundrol 100 but based on different oils. For use in less demanding applications.

## Wundrol Super

**Composition: Vegetable oils, technical oils and antioxidant.**

For use in lower volume applications such as in-store or smaller bakeries. An alternative product 'Wundrol Super Natural' is also available which has been certified as suitable for use in the manufacture of organic products.

## Wundrol GP

**Composition: Vegetable oils, technical oils and emulsifier.**

For use in lower volume applications such as in-store or smaller bakeries. The inclusion of emulsifier can assist in the lubricity in certain operations. This product has been certified as suitable for use in the manufacture of organic products.

**N.B. All AAK divider oils can be supplied in a variety of pack sizes, including bulk and returnable semi-bulk tanks to minimise packaging waste. A pump and all necessary piping can be provided to work with existing systems if necessary.**

## AAK Bakery Services – The bigger picture

AAK Bakery Services is dedicated to meeting the oil and fat requirements of commercial bakers and food manufacturers. Products and services include: the bulk supply of margarines, fats, shortenings and emulsifiers; the provision of processing oils and application systems; the design and construction of manufacturing equipment; engineering support and waste reduction.

[www.aakuk.com](http://www.aakuk.com)

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