

EUROBAKE

A Fresh Focus In-Line with Customer Needs

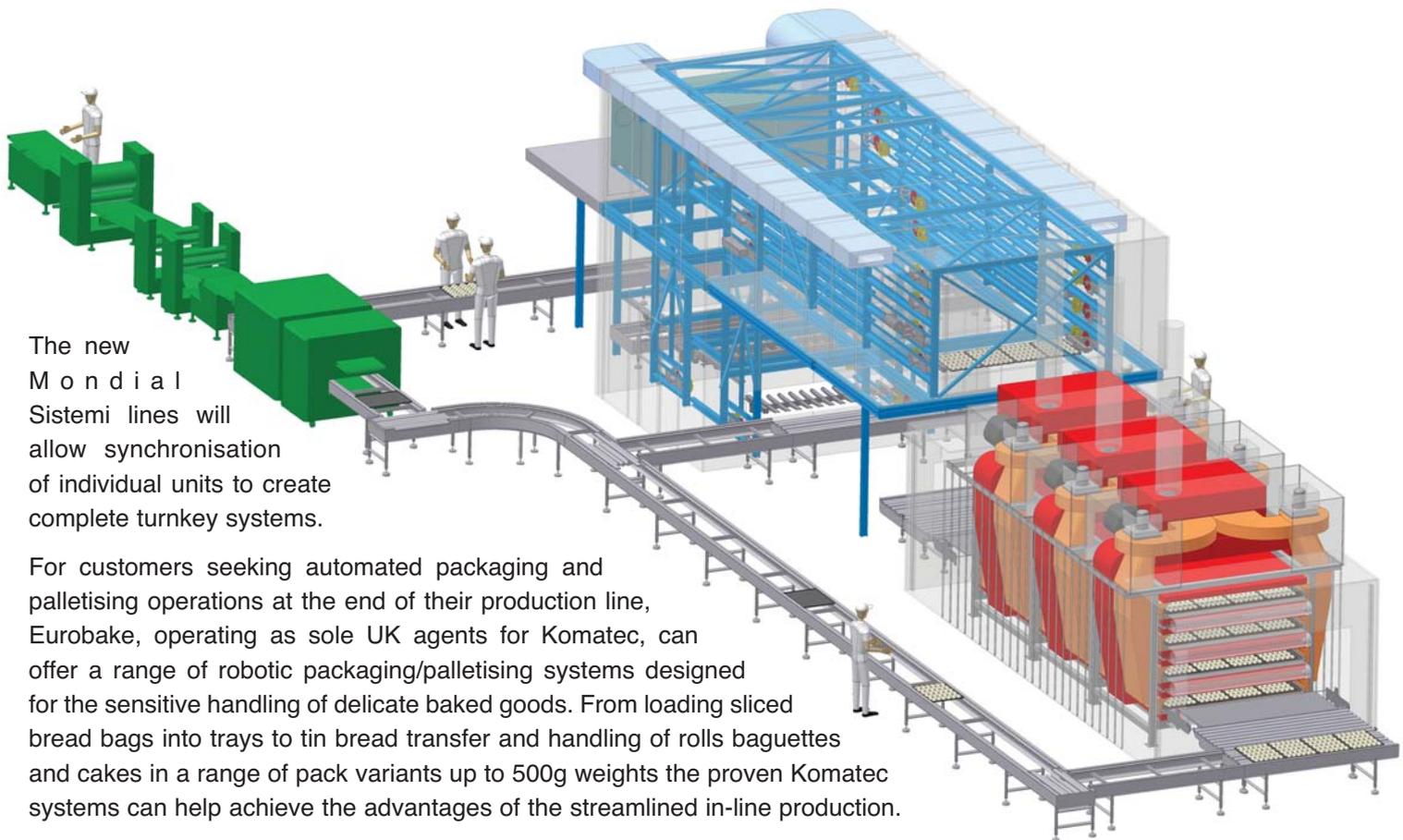
From artisan production through to large production facilities, streamlining of operations, reduction of manual handling processes, improvement of health and hygiene standards and management of consistent product quality constantly cast their influence on food production. In order to meet the demands of these changes, Eurobake have developed a range of new and complementary services designed to achieve flexible production benefits that are reflected in customers operational profitability. If you have known Eurobake for some time, you may be surprised at the scope of supply we can now offer, if you haven't heard of Eurobake, perhaps you would give us the opportunity to present our services to you.' John Cosgrove, Eurobake.

From ingredient mixing through to end of line packaging, Eurobake can now offer a full system integration service for food production and bakery installations.

With over 30 years experience, supplying a range of mixing, dough forming and baking equipment and integrated bakery systems to the craft baking sector, Eurobake have extended their supply portfolio and in-line expertise, in partnership with Mondial Sistemi, to provide a single source supply, aimed at the larger volume baking and general food industries, for complete lines for bread, pastry, snacks and pizza.

Perfect integration of single equipment units and complete automated turnkey systems are now easily accessible from Eurobake, a proven and experienced food industry partner for:

- Mixing
- Forming
- Proofing
- Loading/Unloading
- Baking
- Cooling



The new Mondial Sistemi lines will allow synchronisation of individual units to create complete turnkey systems.

For customers seeking automated packaging and palletising operations at the end of their production line, Eurobake, operating as sole UK agents for Komatec, can offer a range of robotic packaging/palletising systems designed for the sensitive handling of delicate baked goods. From loading sliced bread bags into trays to tin bread transfer and handling of rolls baguettes and cakes in a range of pack variants up to 500g weights the proven Komatec systems can help achieve the advantages of the streamlined in-line production.

EUROBAKE

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Flexible Baking

“Flexibility, compact design, reliability and simplicity of operation were all key factors in Paul O’Connell of Flourish Bakery’s decision to purchase a Mondial Forni Cyclothermic Deck Oven from Eurobake.

We had looked at the Ciclomondial Oven some time ago when we were actually looking for a different type of oven so when we were ready to invest in a new deck oven we already knew which we wanted.” said Paul O’Connell.

“We like the Ciclomondial Oven it is very reliable and does exactly what we want. We find the ability to vary the temperature on the top two decks ideal for us as it means we can bake two different products at the same time and we do not need to wait for the oven to cool down to bake products that require a lower temperature.”

Tottenham based Flourish Bakery makes speciality breads, morning goods and pastries for the leading five star hotels, gourmet food shops and restaurants in the capital city and holds numerous prestigious baking industry awards.



Ciclomondial Ovens

- easy view digital steaming and baking displays for individual decks
- 3, 4 or 5 deck design
- bakes breads, cakes and pastries within 150° - 300°C
- no tool required to remove doors for cleaning
- small footprint
- own extraction canopy
- clear view tempered glass doors

“The oven was installed by Eurobake nearly a year ago and we have had no problems at all with it since then. It is simple to use and has been very reliable. Eurobake have supplied a number of other pieces of bakery equipment and we have always been pleased with their service.” commented Paul.

Extend the Operational Life

Get the best out of your bakery equipment and take advantage of potential upgrades to increase throughput, energy efficiency and profitability with Eurobake’s Refurbishment Service.

- General overhaul of machine
- Replacement of worn parts
- Loan machine available
- To manufacturers original specification

All work carried out by Eurobake’s skilled fitters and electricians

Speak to Chris Ryder at Eurobake Tel: 01204 468671

The Hole Story

A new stress free, seamless, ring doughnut and bagel machine increases efficiency, reduces wastage and improves batch consistency.

The Kemper doughnut plant minimises the amount of left over dough used in rework to 2 to 3%, thus reducing the need for gluten strengthening, reduces the time needed for final proving and is simpler to operate than other methods. As an added bonus - the plant is also capable of producing rolls giving a high degree of manufacturing flexibility.

The dough divider and rounder produces a round dough piece which is flattened using travelling top belts to produce the final diameter dough piece. To make the hole, the centre of the dough is pressed flat to give a very thin layer of dough which is then punched out and lifted by suction and deposited in a container. So little dough is removed that the container needs only to be emptied once or twice during an 8 hour shift.

The system can handle 1200 pieces per row per hour, producing a uniform ring shape with no separation of crust and crumb.



Repeat Order 20 Years Later

Designing and equipping a brand new bakery from scratch, after the massive fire that destroyed Peters Bakery's previous premises, was a mammoth task for founder Peter Knowles. However when it came to specifying the ovens he and his bakery team wanted it was a straight forward decision to choose the same type of ovens that had been installed twenty years before.

Two Mondialmatic travelling ovens have been installed, to bake a full range of breads and confectionery at the new Durham site.

"We knew exactly what we wanted in terms of ovens, we had been consistently pleased with the performance of the previous Mondialmatics which perfectly suited our product range. Our old Mondialmatic ovens never gave us any trouble and were totally reliable, which was invaluable with 72 shops to supply," Says Peter Knowles.

Our decision to purchase direct replacement Mondialmatic ovens has proved to be the right one as we remain just as pleased with the quality of the bake we achieve. They are competitively priced and the flexibility of the ovens is ideal to handle the range of products we bake and the loading/unloading system enables us to manage the throughput we need to satisfy the demands from our shops spread throughout the North East.

Our bakers have always liked the simplicity of the Mondialmatic ovens and although the Mondialmatic technology has advanced and our new ovens are equipped with plc control systems, unlike our old ones, we have quickly become accustomed to the new and improved operations.'



A Bakery for the Future



Investment in a new bakery is part of Graham Whitely's plan for the future of Superior Sandwiches, Widnes. Eurobake and Superior Sandwiches worked together to develop the bakery to meet expansion requirements for the future, installing a Kemper Mini Quadro Round Roll Plant with resting station and pinner, Kemper Relaxer, two Mondial Freddo Retarders and a Mondial Forni Rack Oven to create an integrated system.

Superior Sandwiches supplies to garage forecourt shops, independent retailers and to the general public through his fleet of 12 vans that cover a 10 mile radius from the bakery.

The bakery is staffed by a single baker and designed to minimise manual input and utilise fully automated options and the best in baking technology in the making of top quality bread and rolls.

Roll Plant

Graham says, 'The Mini Quadro Round is ideal for us, as it is a stress free system capable of producing both quadratic and round dough pieces, these can then be pinned or longmoulded as required. This process would normally require two separate machines. The benefits in terms of capital investment, best use of floor space and system integration are immense. It is a good piece of kit, really well manufactured and can produce 3000 pieces an hour.'

Relaxer

The Kemper Relaxer pre-proportions the dough and produces strips that are best shaped to feed the Roll Plant and releases the baker from one of the stages of painstaking dough preparation, and says Graham, 'Without this machine, it would take much longer to produce the rolls, this helps us streamline operations and ensures optimum performance of the roll plant.'

Retarder/Prover

The Retarder Provers add further flexibility in the bakery, offering less demanding early starts for the baker and more freedom for better bakery scheduling.



Rack Oven

'In the past we have experienced loading and unloading difficulties with previous deck ovens but the Rotor Wide Rack Oven is easy to load and as the trays rotate it creates a good even bake that suits our bread, round rolls, long rolls and scones. We are very happy with it.' comments Graham, 'We have had very good service from Eurobake with any initial teething problems being sorted straight away. The new premises and equipment mean we can continue to expand our business secure in the knowledge that we can maintain the high quality of products that we have built our reputation upon.'



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