

EUROBAKE

NEWSLETTER

MARCH 2005

Eurobake Ltd. founded in 1971 by the Smart family, owners of Greenhalgh's Craft Bakery, supply, install, service, refurbish and repair bakery equipment. Customers range from small and mid-size bakeries to national and blue chip companies such as British Bakeries, Allied Bakeries, Speedibake, Asda and Morrisons.

Our philosophy is to supply top quality plant supported by the highest standards of service to bakeries and food manufacturers. Working directly with major equipment suppliers including Kemper, Mondial Forni and Jongerius, Eurobake can handle, from concept to completion, all sizes of projects where baking is an integral part of the overall food production chain.

- Mixers
- Ovens
- Refrigeration Equipment
- Slicing and Bagging Equipment
- Provers/Retarders
- Moulders/Dividers
- Bread and Roll Plants

CONTENTS

- 2 Cool Operator
- 2 Power Mixer Meats the Lot
- 2 High Capacity Baking
of Bread, Pastries, Confectionery
- 3 Mixer Cost Spiral Down with
Fantastic Trade in Deal
- 3 Micro Oven with Great
Performance
- 3 Introducing...Kyri Kyriacou
- 4 Bakers Get a Lie-in 2 - 12
Rack Retarder Prover
- 4 Machine Marketplace

The Baker's Choice

"We have been very satisfied with the performance of the Mondialmatic oven from Eurobake. The quality of the heat and the baking characteristics of the steam tube oven are ideally suited to baking crusty bread, which we make using the traditional, long, bulk fermentation process. The ovens offer us a great deal of flexibility in our baking requirements as a retail baker. Easy and variable control of the baking decks gives us versatility and efficiency for our daily high volume production." said Mr. Thomas Adams, managing director of Oliver Adams Bakery in Northampton.

When researching the various ovens on the market before buying, Mr. Adams considered the requirements of the bakery which has 21 shops. Top of the list of priorities were: reliability, flexibility of operation and suitability in baking a range of products including French sticks, soft rolls, confectionery and traditional crusty bread for which Oliver Adams Bakery is renowned.

Taking into account the recommendation of fellow bakers, Mr. Adams ordered a Mondialmatic oven and satisfied with its performance, placed a further order three years later.

Cool Operator



Summer or winter, when the going gets hot take the heat out of the situation with a water chiller from Eurobake capable of supplying water at between 3° and 4°C. Designed specifically for batch or continuous production in the bakery and food processing trades the chillers lower the temperature of water used in the production of dough, pastry, snack foods and other mixes to maintain a consistent product temperature and quality.

For products where the temperature is critical, to slow fermentation, or to facilitate a timed process and maintain product handling characteristics, the consistency of water temperature provided by a water chiller is essential.

When the water chiller is linked to a water tempering meter a preset quantity of water at a determined temperature can be supplied to the process according to production specifications.

With microprocessor control and dual digital displays indicating quantity and temperature of mixed water the Eurobake water meter offers complete temperature and volume control for automatic food processing and bakery production lines.

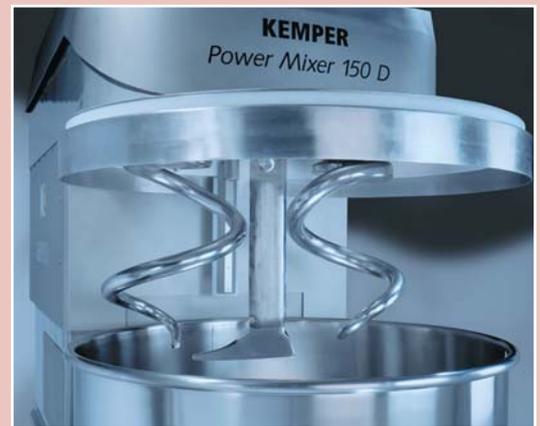
Power Mixer Beats the Lot

- Fast mixing times
- Complete product discharge
- User friendly, touch screen controls
- Optional beater tools

The Kemper Power Mixer PM 150 D, double spiral mixer with base discharge is suitable for mixing doughs, batters, pie fillings, mixes for ready meals or other dry ingredients with liquids requiring intensive mixing.

With a 350 litre bowl capacity the Power Mixer is designed for higher mixing capacities and production rates. A hydraulically operated stainless steel bowl cover prevents flour dust escape and can be fitted with connectors for automatic ingredient charging.

The Power Mixer can be programmed with 40 program steps and 99 different recipes and as it can mix many different products it can save investment costs for multi product production.



High Capacity Baking ... of bread, pastries, confectionery

The Mondialmatic three/four deck, steam tube oven offers 100sq m of baking space within a small footprint and is suitable for bottom to top baking within 190° - 270°C.

The Mondialmatic can be integrated into a fully automated production line with automatic loading and unloading elevators, automatic loader with setters and elevator for rack, board loaders and powered unloading belts and chutes.

The heating system with even heat distribution, high thermal capacity and low maintenance gives a balanced, even and economical baking across all decks.

Chain driven conveyor belts inside the baking deck ensure that even during loading and unloading the product is always received into the oven at the set baking temperature for more accurate baking schedules and consistent baking results.

Simple to operate the Mondial Forni Mondialmatic with symbolic function PLC panel allows safe and variable control of all oven functions. A built in diagnostic programme for troubleshooting and simple interface with other production equipment gives versatility and efficient high volume automatic production.



Mixer Costs Spiral Down with Fantastic Trade in Deal

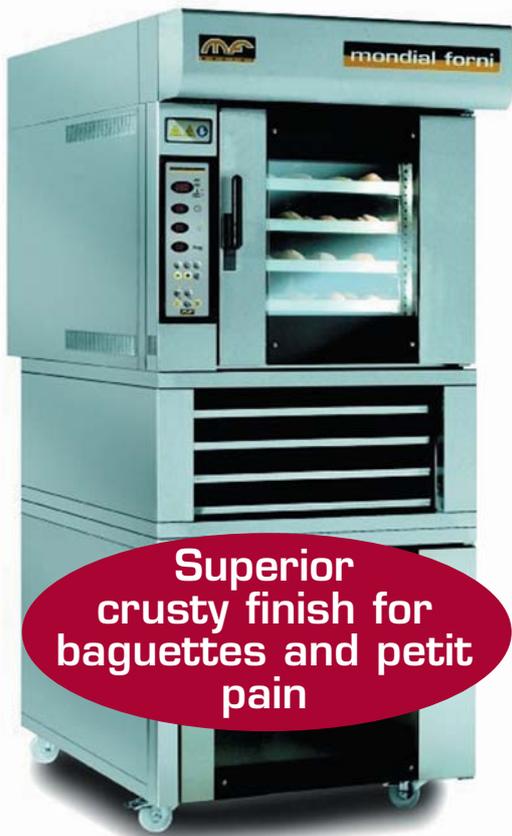
Now you can afford a new Kemper mixer - with Eurobake's great part-ex deal.

Trade in your old Kemper mixer when you buy a new Kemper mixer and Eurobake will give you back between £1,000 and £5,000.

The Eurobake part-ex deal covers both fixed bowl and wheel out bowl mixers, and gives bakers a unique opportunity to upgrade their plant and take advantage of great cost savings immediately.

Trade in allowances are typically:

Wheel out bowl mixer Trade in Allowance **£5,000**
Fixed bowl mixer Trade in Allowance..... **£1,000-£1,500**



Superior crusty finish for baguettes and petit pain

Micro Oven with Great Performance

The Micro oven is a small, forced convection oven ideal for retail bakery, fast food, food service and independent catering users.

Sleek, good looking and flexible in operation the four to ten tray Mondial Forni Micro oven is perfect for baking bread, pastry, pizza and other snacks.

The glass and stainless steel fronted Micro oven looks great in any retail setting and customers get a clear, well lit view of products whilst they are baking. The Micro oven's two phase door opening allows for steam to disperse before the door is fully opened to ensure full operator safety. Effective insulation means all the oven's external surface temperatures are maintained at a safe level to prevent risk of burning to operators or customers.

Automatic weekly programmable operations, for one or two ignitions per day make the oven even easier for the busy baker or caterer to use.



Introducing...Kyri Kyriacou

Sales Executive at Eurobake since February 2005.

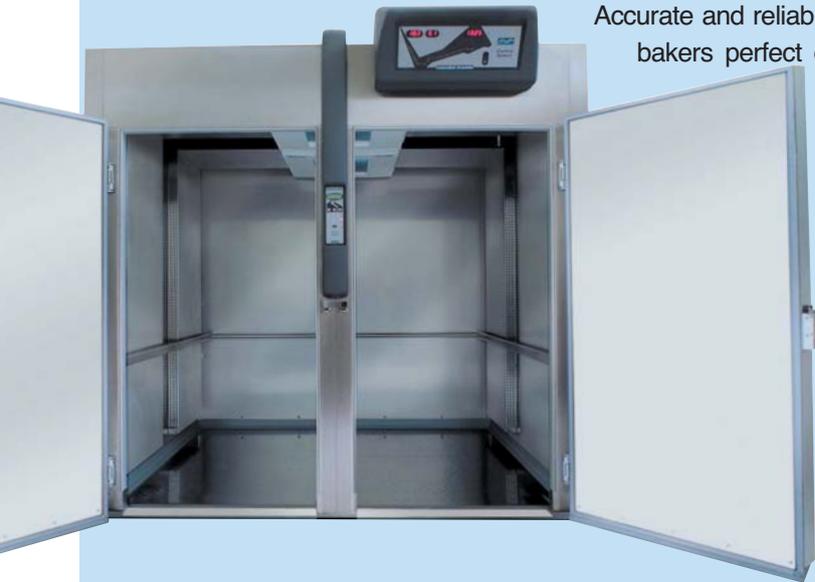
Married with two children I was born in England of Cypriot parents with a family background in food production and baking going back generations.

I have a Masters Degree in Marketing from Surrey University and my first job was with a bakery on the Wirral, where I worked for twelve years, becoming the sales and marketing manager.

'I enjoy meeting people and travel; both of which are involved in this job, so I am looking forward to a long and successful career with Eurobake.'



Bakers Get a Lie-in 2 - 12 Rack Retarder Prover



Accurate and reliable controlled dough conservation and proving not only offers bakers perfect dough pieces it also releases bakers from some of their traditional anti-social working hours, as fermented goods can be retarded and stored overnight for up to 72 hours.

With working temperatures of -15° to $+40^{\circ}$ C the Mondial Forni Retarder Prover conserves preset temperatures and humidities as programmed giving good core penetration, for product stability and uniformity.

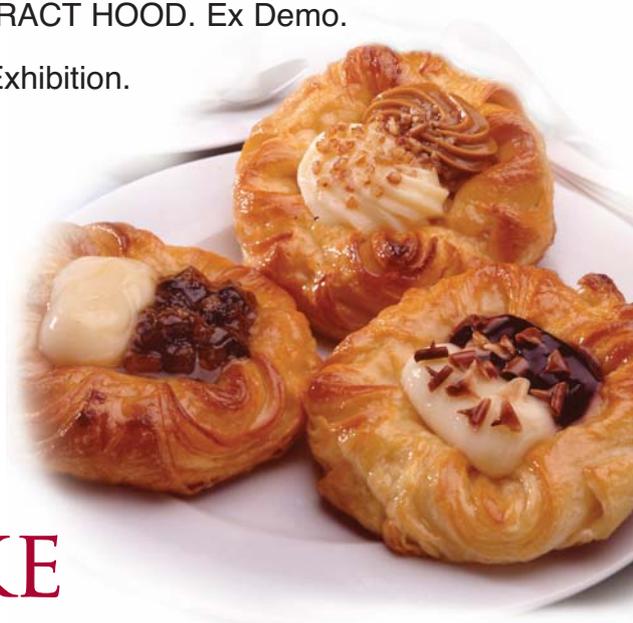
- Low level touch sensitive control panel
- Integral stainless steel floor
- Low incline entrance ramp
- Easy clean interior ● Fully insulated
- Energy efficient throughout rapid retard temperature drop, product conservation, final proving

Larger capacity Retarder Provers and tunnel options available from Eurobake.

Machine Marketplace

Refurbished machines offer bakers an opportunity to acquire additional equipment cost effectively when purchasing new equipment is not a feasible option. Availability of stock changes frequently, but please find below a list of refurbished machines available now.

- Kemper Bread Plant: Comprising of a ET CONSUL DIVIDER with PREMOULDER, 92 POCKET INTERPROVER, LONG MOULDER, BAGUETTE ATTACHMENT, PLC CONTROLLER WITH RECIPE SELECTION. Ex Demo.
- Kemper Bread Plant: Comprising of a IMPERATOR DIVIDER, 72 POCKET INTERPROVER, LONG MOULDER.
- Mondial Forni: 4DECK OVEN, 12 TRAY CAPACITY WITH STEAM. Ex Exhibition
- Kemper: 35kg flour SPIRAL MIXER. Ex Exhibition.
- Mondial Forni: MICRO 5T CONVECTION OVEN. Ex Exhibition
- Mondial Forni: MICRO 6T CONVECTION OVEN with EXTRACT HOOD. Ex Demo.
- Habersang: 36p DOUGHNUT FRYER with PROVER. Ex Exhibition.
- Hagesana: 3ltr REFRIGERATED CREAM WHIP
- Citation: POPCORN MACHINE ON STAND
- Rebuilt: Kemper MIXERS, MOULDERS, DIVIDERS
- Rebuilt: Oddy ROLL MACHINES



EUROBAKE

Eurobake Limited, Crescent Road, Lostock, Bolton, Lancashire BL6 4BU Fax: 01204 696665

Telephone: 01204 468671

www.eurobake.co.uk