

# EUROBAKE

## Setting New Standards

Eurobake's customer list reads like the A-Z of the bakery industry with small and mid-sized bakeries featuring alongside national and blue chip companies such as Allied Bakeries and Asda. With a reputation built on the supply of quality equipment and a high level of service, Eurobake have, over the last 34 years, become an integral part of the bakery and allied industries.

**New Equipment** Working directly with major equipment suppliers including Kemper, Mondial Forni, Jongerius, through a new relationship with Komatec, Eurobake can handle all sizes of projects, where baking is an integral part of the food production chain, from single machine supply to integrated system development.

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

Hugely experienced, masters of integrated systems, Eurobake work closely with customers to achieve the required baking results and maximise investment.

**Machine Refurbishment Services** Bakers looking to increase turnover volumes or diversify into new product production through equipment upgrades but who may have concerns over investment costs, should consider the options for equipment refurbishment.

Eurobake engineers do not simply cosmetically upgrade equipment but totally refurbish them in line with operational demands. All refurbishment work is supported by comprehensive equipment warranties to give customers complete confidence. In most instances we are also able to offer a loan machine so that bakers can continue to meet their production targets with minimal inconvenience. Eurobake often have for sale a range of refurbished equipment.

**Turnkey Projects** Eurobake offer a full equipment supply and project management service to provide a one stop shop for the bakery industry.

**Service** Eurobake's service team are able to offer a range of maintenance options to suit individual customer requirements. From scheduled maintenance to emergency repair, Eurobake's service team can ensure that valuable production time and capacity are minimised. Service contracts can provide regular equipment assessment with proposals for maintenance scheduling, your own interim maintenance guidelines and even proposals on upgrades which may give existing equipment a new lease of life and increase production potential and operating efficiencies.

Eurobake's service team are also able to maintain non-Eurobake equipment, making it easy to have a single service call for all your maintenance requirements.

**Spares** Eurobake hold a generous stock of original manufacturers spare parts to ensure machinery downtime is kept to a minimum. The service team are also happy to advise customers on maintaining spare parts inventories for their individual machines and in-house maintenance scheduling.

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## The Future's Bright



In response to the changing demands of baked good manufacturers across the bakery and food manufacturing industries Eurobake are investing in new partnerships with specialist equipment suppliers able to provide new baking technology and product handling equipment. The additions to the Eurobake equipment portfolio and complete line expertise, further enhance the company's system capability and enables Eurobake to offer complete baking systems from ingredient mixing, conditioning and baking through to automated unloading, packaging and end of line transit.

Experienced Sales and Marketing and Business Development Manager, Paul Baker joins the company to work with the existing Eurobake team to ensure all manufacturers of baked goods have access to the benefits which the existing equipment portfolio and the new technology from Mondial Sistemi and the new product handling facility from Komatec offer.

With extensive experience and expertise in the food and IT industries, Paul fully understands the increasing demands on cost effective productivity, the pressure of rapid route to market strategies, the need for that extra competitive edge and the creation of a flexible response to meet changeable consumer demand.

'With over 30 years experience and a strong reputation in the bakery industry, Eurobake continue to position themselves at the forefront of baking technology and their new systems capability enhances their ability to be a 'one stop shop' for the food industry. I am looking forward to working with them and facing the challenges in the food and bakery industry with the new equipment and expertise at our disposal.'

### mondial sistemi

At the heart of the new Mondial Sistemi range are the totally unique MACS (Multiple Air Convection System) oven and the renowned Mondial Forni ovens, the industry standard Mondialmatic three/four deck, steam tube tunnel oven, the new CT Cyclotherm single deck oven and the new HT direct gas fired tunnel oven.

The Mondial Sistemi range also includes fully compatible front end and back end production equipment for forming, proofing, loading, unloading and cooling to create complete automated production solutions. Developed in conjunction with key equipment manufacturers who are experts within specific baking production areas the new Mondial Sistemi lines will allow synchronisation of individual units to create complete turnkey systems. Compact in design the key components of the system are designed to take up minimal floor space and to facilitate easy integration through their uniformity.

**SEE NEW MACS OVEN**



### KOMATEC GmbH

Specialists in conveying, packaging and palletising and with a range of robotic system solutions Komatec offer Eurobake customers access to a range of standard and bespoke equipment to facilitate smooth end of line transit. With experience of handling sensitive products in a range of packaging options Komatec multifunctional product handling systems offer food manufacturers integrated end of line efficiency.

## NEW Retarder Prover - designed for greater efficiency



The new improved Mondial Freddo Retarder Prover gives bakers improved dough conservation control and proving. Incorporating a new design of evaporator the Retarder Prover offers more stable and sustainable temperatures and consistent results. The shallow design of evaporator means the overall height of the unit is lower than previous models and the control panel easier to reach.

A redesign of the internal air delivery system gives even, turbulence free circulation which minimises the potential for products to dry out or skin, even over long cycles.

The new Retarder Prover operates at working temperatures of -15 to +40 degrees. Temperature and humidity settings are programmable and easy to access through a low level, touch sensitive, multi-programmable panel. A visual display gives bakers control over every stage of the process to ensure dough piece quality is maintained.

**Final Proving** Ten step temperature and humidity settings give bread a good appearance, crust and texture.

**Easy Clean** Low condensation with non-metallic, non-skid floor, means no liquid pooling and better hygiene. A rounded profile PVC at wall and floor joint gives a better seal and eases cleaning.

## More Dough for Less Effort

The Kemper President, stand alone, spiral mixer with wheel out bowl offers speedy, intense mixing, is reliable, easy to use and suitable for mixing all types of dough's, pastes and batters.

The new hydraulic head raising and lowering mechanism and bowl locking system which secures the bowl tightly in position for increased operational stability and safety makes the President Mixer easy to use and when combined with a lifting and tilting device can alleviate much of the heavy workload associated with dough handling.

The directional frictional wheel drive means no V belts which can cause machine downtime through wear and replacement, or operational inefficiencies through belt slippage. Pneumatic springs ensure balanced pressure on bowl drive wheels resulting in reduced wear and tear.

The 99 programme and 40 mixing step memory offers mixing flexibility with minimum manual intervention.

A ground clearance of 150mm and ergonomic housing and forks makes the Kemper President easy to clean whilst the stainless steel, flour dust prevention cover ensures minimal flour spillage and air borne dust in the mixing area.



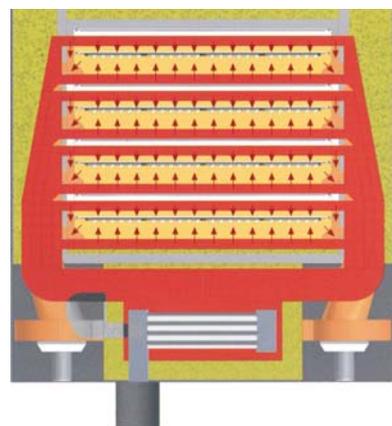
Available  
in Stainless  
Steel

## MACS A New Concept in Baking

'A new concept in ovens with baking flexibility and low energy requirement is set to revolutionise the bakery industry,' says Ian Dickinson, Eurobake.

The new MACS oven, is a multiple air convection oven operating on indirect heated convection principles and is suitable for baking a variety of products including cakes, breads, pies, puff pastry and snacks.

With a maximum baking temperature of 330°C and rapid low temperature recovery time, across the three or four deck configuration, the MACS oven is ideal for multiple product baking. Rapid temperature decrease as well as increase gives the baker flexibility in batch schedules and allows bakers to meet fluctuating demands, quickly and easily.



Hot air is piped through the oven directly onto the products to give uniform baking and stable temperatures across all decks. The already warmed air is then recirculated to achieve the required baking temperature once again thus minimising energy consumption and keeping running costs low.

Designed for minimum space installation the new MACS oven, available from Eurobake, is the 'hottest' and 'coolest' on the market.



## Double Production Capacity

'With the increased production capacity and the improved staff scheduling and production lead times the bakery is now well placed to double its tonnage for future expansion.' Mr Stephan Charidge, Oma's Bakery.

When old ovens needed replacing at Oma's Bakery in Southampton because they had become a drain on bakery resources with the need to turn trays during baking for an even bake, the owner Stephan Charidge chose a Mondial Forni Modul 4T Oven from Eurobake.

He explains, 'This was not only time consuming and unproductive for our bakery staff but it made bakery scheduling difficult and production times onerous.'

The Modul oven has individually controlled, independent decks which enable different products to be baked at the same time. With 99 baking programmes and 9 differentiated baking phases for each programme the Modul oven is very flexible in operation.

The Mondial Forni Energy Optimisation Device offers reduced electrical consumption of 25% to 50% making it highly cost effective to run.

Pleased with the choice of oven and overall installation Mr Charidge commented, 'I feel there has been great interest in the successful installation, use and performance of the oven from the Eurobake team.'

## Refurbished Machine Stock

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.
- Mondial Forni: MICRO 6T CONVECTION OVEN with EXTRACT HOOD. Ex Demo.
- Habersang: 36p DOUGHNUT FRYER with PROVER. Ex Exhibition.
- Kemper: 35kg flour SPIRAL MIXER. Ex Exhibition.
- Mondial Forni: MICRO 5T CONVECTION OVEN. Ex Exhibition.
- Hagesana: 3ltr REFRIGERATED CREAM WHIP.
- Citation: POPCORN MACHINE ON STAND.
- Rebuilt: Kemper MIXERS, MOULDERS, DIVIDERS.
- Rebuilt: Oddy ROLL MACHINES.



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