

# EUROBAKE

The very best in European machinery



European Bakery Equipment

Unbeatable Service

Refurbishments

One Stop Shop

Bakery Installation

Advice and Planning

Kemper

Energy Saving Machinery



## EUROBAKE

HIGH QUALITY MACHINE GUIDE

# OVENS

## FORCED CONVECTION OVENS with fixed trays series

Gas/Elec



## DECK OVENS

Oil/Gas/Elec/Wood



## FORCED CONVECTION OVENS with rotating rack rotor series

Gas/Elec/Oil/Wood



## QUADRO RECTANGULAR & ROUND ROLLS



## CONSUL ET DIVIDER VOLUMETRIC



## PRESIDENT SPIRAL MIXER



## ECO SPIRAL MIXER



## ROLL LINES



## AUTOMATED MIXING SYSTEM



# BREAD PLANTS



MODULAR OVEN



FRP/PROVER



F.R.P  
PROVERS

PLANETARY MIXER



INDUSTRIAL AUTOMATED SHEETER



MANUAL SHEETER



SHEET  
PLANETARY

BUN & BAGUETTE SLICER



BAGUETTE SLICER



SHOP SLICER



BREAD SLICER



SLICERS

DOUGHNUT FRYER



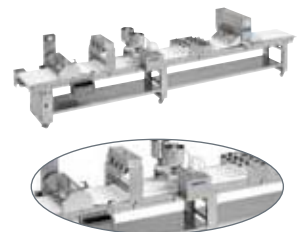
HYDRAULIC DIVIDER



BUN DIVIDER MOULDER



SAVOURY LINE PIZZA LINE



BAKERY  
MACHINERY

ROLL LINE



FLOWWRAPPER



BISCUIT MACHINE



FINGER ROLL MOULDER



#### WATER METERING SYSTEMS



#### SILOS



#### WATER CHILLER



#### TRAVELLING RACK OVEN



Optional Proving, Cooling, Freezing

#### TUNNEL RACK COOLER



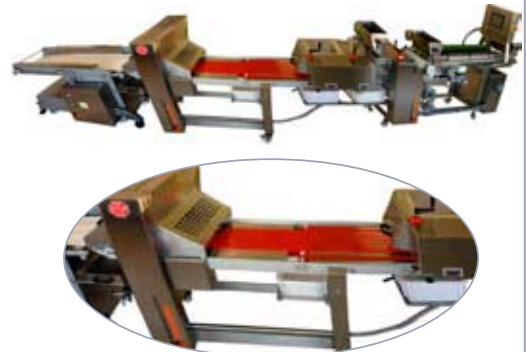
#### MULTI PACKING



#### SLICING/BAGGING



#### STRESS FREE, CUT & SHEET



# EUROBAKE

Formed in 1971 as a family firm still with the same owners, Eurobake's aim is to supply top quality machinery backed up with the highest standard of service.

#### EUROBAKE OFFER:

Bakery Design/Planning • Project Management • Site Surveys • Preventative Service Contract  
• Spare Parts Stockist • Installation/Service Engineers • Complete Refurbishment Facilities

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