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Service Centre of Attention

The harsh conditions in bakeries and food production create an unprecedented wear and tear on machines and equipment. With the abrasive effects of flour and sugar combined with the continuous 6 or 7 day operation, breakdown and emergency repair is commonplace. Which is why regular and preventative maintenance is a must.

'Regular maintenance can help keep your bakery equipment running at optimum performance whilst properly rebuilt or updated equipment can offer a cost effective alternative to buying new machines when investment capital is not available' says Chris Ryder, Engineering Manager at Eurobake.

'We have over 30 years of experience in maintaining bakery equipment, and that includes machines not originally supplied by ourselves. We have recently refurbished and updated our workshops to enable us to provide an even better repair, maintenance and rebuild service to customers.'

Rebuild Programme

This procedure takes three to four weeks and a loan machine can usually be made available. On completion your machine is delivered back to you, with a 6 months warranty on all major parts and labour, and commissioned by a Eurobake engineer. Typical procedure includes:



- The equipment is steam cleaned
- Stripped down to frame
- Degreased ready for sand blasting
- Frame and panels acid etched ready for primer and filler
- Whilst frame is in paintshop, mechanical parts are machined/manufactured
- Rewiring of all electrical panels. Upgrade to present specifications
- Rebuilt, run and tested. Returned to customer

Service Contract

Our service contract allows equipment to be serviced on a regular six or twelve month basis. Customers are not charged for travel, mileage or labour (inside stated times).

- Fully stocked spares department
- 24/7 call out service and technical support



EUROBAKE SUPPLY

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

Working directly with major equipment suppliers including: Kemper, Mondial Forni, Jongerius and 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.

**SEE US AT
FOOD &
BAKE 2006
STAND
J230**

Have a Brake - Have a Quick Chat...To Eurobake

When Andrew Clarke of The Slab Pasty Company, based in Cleckheaton, West Yorkshire, was looking to purchase a new Pastry Brake, he attended the Northern Baking Exhibition at Harrogate to find out what was available on the market to suit his high volume demands.

Running a very busy industrial bakery, supplying a wide range of large pasties to national and regional food distributors, Andrew finds a Pastry Brake one of the most crucial pieces of equipment in his bakery. The automated pastry rolling machine means Andrew can maintain high volume production without increasing staffing levels to undertake the time consuming and painstaking rolling of pastry sheets essential to pasty production.

'A Pastry Brake is one of the greatest labour saving devices in my bakery, it literally saves me hours each day from the repetitive task of sheeting pastry, enabling me to get on with other things. However, because it is so crucial, it means that it must be totally reliable and because of the volume of our production, it also has to be robust.' says Andrew. 'We already have a Pastry Brake in operation but because of its age the potential for breakdown and expensive repair work is increasingly a threat. These factors coupled with our need for reliability meant that we decided to invest in a new piece of equipment.'

The Pastry Brake works in conjunction with a sheeter, feeding pastry through the rollers which roll the pastry to a preset thickness. The thickness of the final pastry can easily be adjusted and as the Pastry Brake can take pastry from the left or the right it is very flexible in operation.

'We are very pleased with the service we have had from Eurobake. Their Sales Engineer, Dave Watmore, has worked hard to ensure we have the right specification machine to meet our needs.'

Dave Watmore says, 'The new Pastry Brake that Andrew has chosen offers a higher level of automation than his present machine and should offer a considerable improvement on output. The Pastry Brake with flour duster and pastry roller is equipped with sophisticated software yet remains easy to use. It means Andrew will have flexibility and functionality at the touch of a button. Although at The Slab Pasty Company, the Pastry Brake will be mainly used on shortcrust pastry, the machine is actually suitable for puff and sweet pastry as well as breads such as pitta breads, tortillas and pizza bases.'



Eurobake invite you to visit them at Stand J230 at Food & Bake 2006

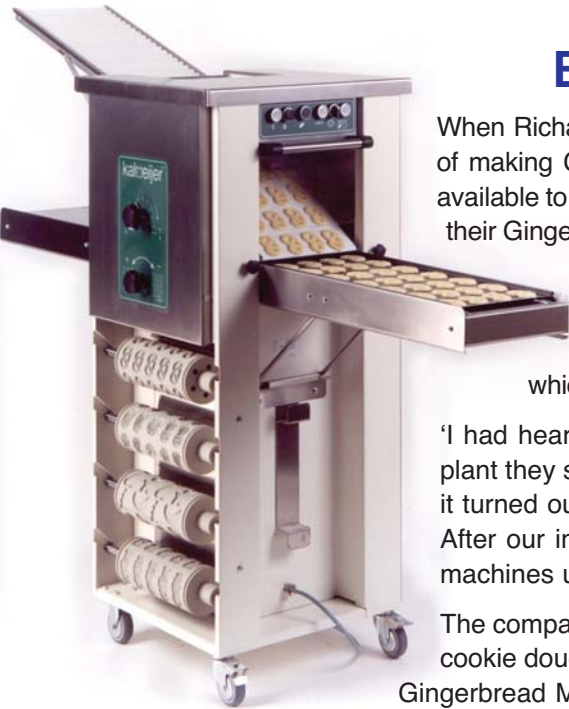
Come along and find out more about the new range of conveying, packaging and palletising equipment for the handling of sensitive products, from Komatec GmbH and the specialist end of line automation robotic system solutions Eurobake can now offer.

Find out about the new revolutionary Mondial Forni MACS oven, the hottest and coolest multiple air convection oven on the market as well as all the latest developments on the Mondial Forni range of ovens. From small bake off to large capacity multi deck travelling convection ovens check out how oven innovation could help your bakery.

Bakers and food producers with mixing requirements will be able to assess the range of Kemper spiral mixers available and find out more about the latest President Mixer, which offers intensive mixing and high dough volumes at a very competitive price.

With information also available on the range of Jongerious bagging and slicing equipment, Mondial Freddo retarders and provers and Kemper bread and roll plant, Eurobake will present their full bakery system integration expertise and capability at the show. Make a note to visit Eurobake at the show on Stand J230.

Eurobake Tackles Gingerbread Men



When Richard Stacey's wife Jenny and son David, agreed that there must be an easier way of making Gingerbread Men, at Stacey's Bakery, Ilkeston, they decided to look at options available to automate the time consuming task. As Stacey's Bakery have quite a reputation for their Gingerbread Men, selling as many as 300 per day, all of which have to be rolled by hand by a skilled baker, automation could quite literally save them hours each day.

Visiting the Northern Bakery Exhibition at Harrogate, and the Eurobake stand there, Mr Stacey asked if Eurobake could help solve the automation problem which is made particularly unusual because of the sticky nature of the Gingerbread mix.

'I had heard of Eurobake before and knew them because of the Kemper range of bread plant they sell but really didn't know if they would be able to help me solve this problem. As it turned out they could, and Dave Watmore, their Sales Engineer, was extremely helpful. After our initial discussions he arranged for us to have some tests done on two different machines using our special Gingerbread biscuit recipe.'

The compact biscuit machine, which is approximately 1.2m high and 0.5m wide rolls out the cookie dough and then feeds the dough through a secondary roller on which, in relief, is the Gingerbread Men figure. The Gingerbread Men figures are cut out onto a belt which conveys them immediately to baking trays. These can then be transferred straight away to the oven.

'One of the beauties of this machine is there is no cookie trim, no waste. It is also simple to use and clean and in this instance we believe it may save Stacey's Bakery about 2 hours every day.'

The biscuit machine can also be used for cutting other shapes and products including jam biscuits, Viennese cookies and other sweet pastry dough products, making it very cost effective for bakers keen to reduce the time spent preparing pastry and cookie products

'Initially we will use the machine just for our Gingerbread Men production but then may look at new cutters for cutting Valentine cookies and mince pie lids. We make over 40,000 mince pies over the Christmas period so this could save us hours and hours and give us the chance to spend our time making other products.' said Richard.

La Patisserie in the Best of Health

Whilst most people try to avoid going into hospital the people of Stafford can't wait to go there, even when they are not ill. The reason for this strange trend is to do with La Patisserie, based in the main entrance which sells some of the best filled baps, morning goods and afternoon fancies in town.

As well as hospital staff, visitors, patients La Patisserie attracts local people who make the special trip into the hospital because of the high quality of baked goods, baps and sandwiches available throughout the day.

With quality and consistency of key importance to La Patisserie's success, owner and experienced baker, Graham Kelly opened a new bakery, La Boulangerie, in August to produce the rolls and baps for the shop.

'When planning La Boulangerie, I knew that I should have the finest mixer available, a Kemper Spiral Mixer and approached Eurobake. They were also able to supply me with an oven, a retarder/prover, water chiller, water meter and even a cake mixer, all at favourable prices in comparison with other quotes I'd obtained' explained Graham Kelly.

Eurobake worked closely with Graham from initial planning stage through equipment specification and selection, installation and commissioning, supplying a turnkey solution to meet the specific needs of La Boulangerie.

'I would recommend Eurobake to other bakers because of their prices and the quality of goods' said Graham, 'All equipment is a pleasure to use, gives excellent finished products and hopefully will last for many years. There is a 24 hour breakdown service available from Eurobake but I'm glad to say I have not had to use this service yet.'





Superior Bake Quality From The Micro Oven

Disappointment in the performance of his existing small convection ovens led Gary Reeves of Reeves the Baker in Salisbury, to investigate the various options on the market, until he found exactly what he was looking for in the Mondial Forni Micro Oven. With superior bake quality to other small convection ovens, Gary can't be more pleased with his new ovens.

'They give a better bake than many other ovens we have looked at and are ideal for baking pies, bread and pastries.' says Gary Reeves.

Armed with a 'wish list' which included performance criteria, suitability for baking pies, ability to accommodate tray sizes 60 x 40, flexible functionality, professional appearance and size in relation to shop floor space and of course, the cost, Gary trialed two Micro Ovens, which had been recommended by other bakers, in his Devizes shop.

Available from bakery equipment integrator, Eurobake, the Micro Oven is specially designed to suit the demands of the retail bakery, fast food and food service trade and is ideal for baking bread, pastry, pizza and other snacks. With 99 baking programmes each with 9 possible differentiated baking phases the Micro Oven is uniquely flexible. Automatic weekly programmable operations, for one or two ignitions per day make the oven even easier for busy, top quality bakers, like Gary, to use.

Initial trials of the Micro Oven confirmed the oven's performance and quality and lead to Gary purchasing two of the ovens from bakery equipment specialist Eurobake.

'We have a number of small convection ovens within our shops but had become a little disappointed with the performance of our original non Mondial Forni ovens, which made us start looking at other suppliers. We were so pleased with their performance, their durability and the cost that we purchased a further two Micro ovens from Eurobake when we revamped our Romsey shop last year. We now have four Micro ovens, two in each of two of our shops and are very pleased with their performance.'

Reeves the Bakers is a chain of nine shops spread throughout Wiltshire, Dorset and Hampshire, renowned for their high quality bread, pies, cakes and pastries.

Rebuilt Machine Stock

Rebuilt 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 rebuilt 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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