

New Competitively Priced Bread Plant

A new bread plant from Eurobake offers craft bakers the opportunity to automate bread production at an affordable cost and with rapid payback on investment. The modular, plug and play units including a gentle action dough divider, optional conical rounder, long moulder and intermediate prover can easily be incorporated into a system to increase production and reduce manual intervention in the making of a variety of breads.

The high performance, gentle suction action, Dough Divider provides stress free handling of a range of dough types. Ergonomically designed with a low charging height of approx. 1.4m for ease of manual loading of the standard 40kg capacity

dough hopper, the dough divider offers quick and easy division of dough. Compact and easy to manoeuvre and able to handle up to 2000 pieces per hour and with a weight

range up to 1750g. The mobile divider unit is supplied with belt oiling, automatic weight adjustment, variable speed control and with flour duster as optional extras. A piece counter with auto-stop facility is included within the standard specification.

Larger Teflon coated hoppers are also available for bakers with high volume or specific recipe demands.

The optional Conical Rounder is capable of handling 2000 pieces of dough per hour within the weight range 100g to 1200g. The rotating cone with adjustable spiral tracks moves the dough from the bottom to the top of the machine forming pre-moulded pieces for further processing. Both cone and tracks have the option for Teflon coating.

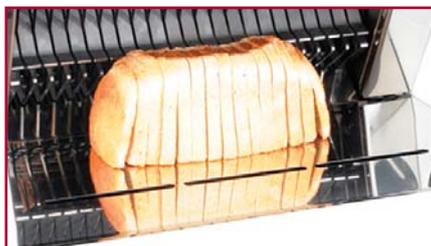
The flexible Intermediate Prover, which is suitable for a range of dough types is available in a range of variants with up to 416 pockets. With left or right loading options and fitted with cotton or nylon pockets the Prover is suitable for most craft bakery applications.

A Longmoulder with gentle moulding action completes the Eurobake bread plant. Capable of handling dough pieces up to 1000g in weight and up to 2000 pieces per hour it offers production flexibility and automation at a competitive price.

All bread plant units are available as separate machines.



NEW



**NEW
Bread
Slicer
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NEW Bread Slicer

- Precise, continuous cutting of all types of bread.
- Quick, quiet and easy to use.
- Loaf sizes up to 60cm in length, 16cm in height.
- Slices from 7mm thick.
- Easy to clean and with low crumb waste.

The Gabarro TPF Bread Slicer's stylish and compact design and easy top loading from the front of the machine, make it ideal for use in retail outlets. It fits easily onto existing work surfaces or is available complete with purpose designed stand. The top/front loading system makes the slicer safe to use, as operators are facing the machine at all times and no reaching is involved.

The Gabarro TPF range of bread slicers are available in a range of variants suitable for slicing different products, thicknesses of slice and capacities whilst other ranges are suitable for slicing rolls and baguettes. All these cost effective bread slicers available from Eurobake can easily be incorporated into a bakery or sandwich line.



Like Mama Used to Make

When Buon Giorno Bakery in Renfrew, Scotland were looking for equipment to help them expand their business, increase capacity and flexibility they had one main criteria that was key to any decisions. Any new equipment had to be able to handle lots of different products. With a reputation for their Italian ciabatta, focaccia, sour dough breads and bakery products for their own three retail shops as well as local restaurants, garden centre cafe, hotel and sandwich shop customers to satisfy, this was a 'big ask.'

'We originally bought a Mondial Forni Modul Oven from Eurobake and have recently invested in a Mondial Freddo Prover and a Mondial Freddo Retarder Prover, as part of our investment plan.' says owner Mr Danny Hillis.

'Initially when we wanted an oven, we considered lots of different manufacturers, however we eventually decided to buy from Eurobake on the basis of the quality of the equipment they supplied and the high recommendations of other bakers who told us of the excellent service from Eurobake', he confirmed.

Modul Oven

Ideal for bakers looking for baking flexibility. Individually controlled decks allow different products to be baked at the same time. Controllable deck ceiling and bottom temperatures gives even baking across all products. Decks are designed to use DOE energy optimisation software. This allows reduction of the oven's power by 25 - 50% and fast recovery times.



Prover & Retarder Prover

Energy efficient with stable temperatures and non-turbulent air flow the Retarder Prover and Prover are easy to use with touch screen panel operation giving controllable dough conservation that minimises drying out of products and risk of skinning and makes for better bread appearance, texture and crust.

The 1 to 12 rack Prover offers temperatures of +20°C to +42°C and a 60% to 90% humidity range. Ten step final proving with preset heat and humidity values for each one.

The Retarder is available in 1-27 rack configurations and operates at temperatures from -15°C to -40°C.

'The Retarder and Prover are terrific.' explains Danny Hillis, 'easy to operate, totally flexible and robust and very well made. We couldn't ask for more. We have been so pleased with the performance of the Modul Oven we have placed an order for another one, which is due to be delivered imminently. We have now achieved the production flexibility that we need to build our business and meet local demand for quality products, "like Mama used to make".'



Henllan Bread Chill Out

Bakers at Henllan Bread can now just chill out, thanks to the installation of a water chiller, at their Denbigh bakery.

Explains Wyn Moore, one of the owners of the bakery and fourth generation baker, 'Our customers buy our traditional home baked bread, morning goods and speciality Welsh products and cakes because of the quality, so it is important that we are able to reproduce that high standard day in day out. The installation of this water chiller from Eurobake, helps us to do that by supplying water at a constant temperature to our mixing line.'

'Modern spiral mixers can generate quite a bit of heat throughout the dough mixture. By accurately controlling the temperature of the water we add to the mix we can bring the temperature of the mix back down, making it easier to manage the process and production timings of individual batches and consistency of the final product.'



The water chiller supplies water:

- via an automatic pumped system
- at between 3°C and 4°C
- to batch or continuous bakery processes
- wall mounted or free standing
- 50-300ltr capacity in standard units

Ideal for use where temperature is critical to slow fermentation or to maintain specific handling characteristics. Pre-determined temperature settings give consistently cold water, quite literally, on tap.

'The water chiller installed by Eurobake is part of an automated system - we simply set the temperature and the amount in litres we require and the water is dispatched to the mixing line. The temperature of water direct from the mains supply can vary enormously dependent of the outside temperature or how long the water has been running, all of which has to be factored into the production. With the water chiller that is one less complication to worry about. We have definitely noticed a positive difference in our production since it was installed.' confirms Wyn.

'We are very pleased with the equipment and the service we have had from Eurobake over the years. They are a good company to deal with and because they are not too far away we know we can rely on their after sales service.'

President Mixes Faster

competitively priced; versatile; intensive mixing

The new Kemper President Mixer has been designed to give bakers more mixer for their money and more dough from their mixer. Suitable for all types of dough, pastes and batters the President evenly mixes a range of dough volumes in short mixing times. Available in 75kg to 250kg flour capacities.

Reliable and durable at a fraction of the cost of many mixers on the market, this stand alone, spiral mixer with wheel out bowl is easy to use with 99 pre-set programmes and a 40 mixing step memory.

A hydraulic head raising and lowering mechanism, bowl locking system and simple bowl positioning make the mixer popular with bakers, whilst a lifting and tilting device can alleviate much of the heavy workload associated with dough handling.

The President mixer is easy to clean and with a stainless steel flour dust prevention cover there is minimal flour spillage and air borne dust in the mixing area.





Baker Upgrades to Beat the Big Boys

Whilst many bakers would hang their head in despair at the prospect of competing with Morrisons, quite literally at the back door, David Cross of Manor House Bakery, has taken on the big boys and won.

'Having established this business four years ago I am now in a position to upgrade my equipment and invest in new kit that will help move my business forward. I have recently bought a new Mondial Forni Micro Oven and a Retarder from local company Eurobake. They came highly recommended and the equipment they sell is first class.' says David Cross.

'When I started we just had a small, three tray oven, we have now upgraded to the ten tray Micro Oven which was installed by Eurobake. It fits our needs perfectly, baking pies, quiche, traybakes and cakes well. We are now able to bake our own bread which enables us to satisfy a busy lunchtime trade that competes with the supermarket. Our customers like the freshness of our product and the flexibility to have sandwiches made to order.' explains David.

The compact Micro Oven has cool touch external panels and two phase door opening that allows the steam to disperse before the door is fully opened ensures operator safety when the Micro Oven is sited in restricted spaces.

'The Micro Oven can be pre-programmed for different baking operations and now that we are confident in the capability of the oven we will make full use of this feature. The oven's baking flexibility was one of the reasons we chose this particular oven as this fits with our plans to produce speciality breads and different cake ranges that meet the needs of our own customers and those of our reciprocal supply arrangement with a fellow baker in a nearby town.'

In addition a new Mondial Freddo Retarder was also supplied and installed by Eurobake, at the Kirkham bakery to facilitate the increase in bread production and improve baking schedules at the busy bakery.

Multipacker For Delicate Items

Delicate products such as crisps, snacks, biscuits, pre-wrapped tortillas, loose buns and frozen foods including frozen croissants can now be multi-packed without damage with the Jongerius Hanco Multipack bagloading machine from Eurobake.

The horizontal handling layout of the Multipack automatic bagging and sealing system gently pushes the product into the bag. Product is fed to the loading machine using a flighted conveyor which holds the product orientation and prevents product damage due to piling and slipping. This gentle handling approach means the consumer receives appealing pristine product whilst manufacturers benefit from minimal product wastage due to damage and neatly aligned product for better presentation in transparent bags.

Suitable for loading into and heat sealing pre-fabricated wicketed bags in either PP or PE the Multipack can also handle bags with carrier grips and other features. As packs with square gusseted bottoms stack on supermarket shelves better than pillowpacks this type of bagging operation is ideal for high volume sales items such as snacks and confectionery.



Frozen Food Manufacturers

Multipack is suitable for PE-monofilm, which is ideal for freezing and tear resistant.

The Multipack can be linked to a clip or peelable bag closing machine, date printer and exhaust fan to remove the air from bags before closing and can handle large multipacks and can multipack up to 80 pieces into wider and deeper bags.



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