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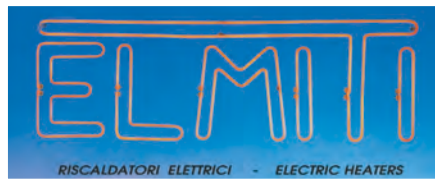
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**Hall B1 | Stand B1.355**

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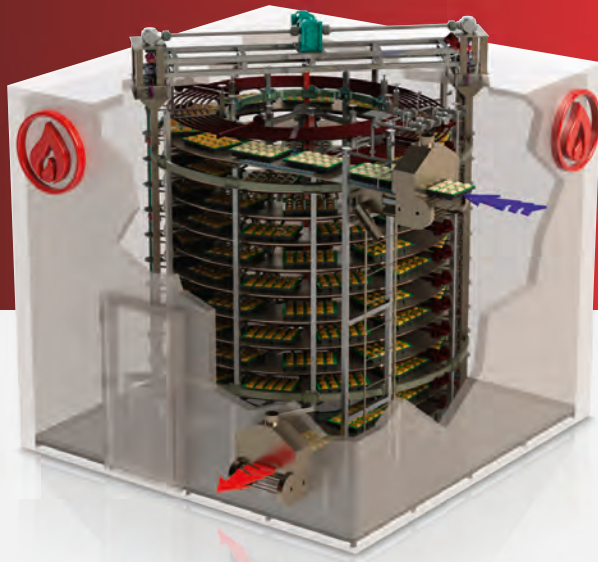
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# SPIRAL OVEN

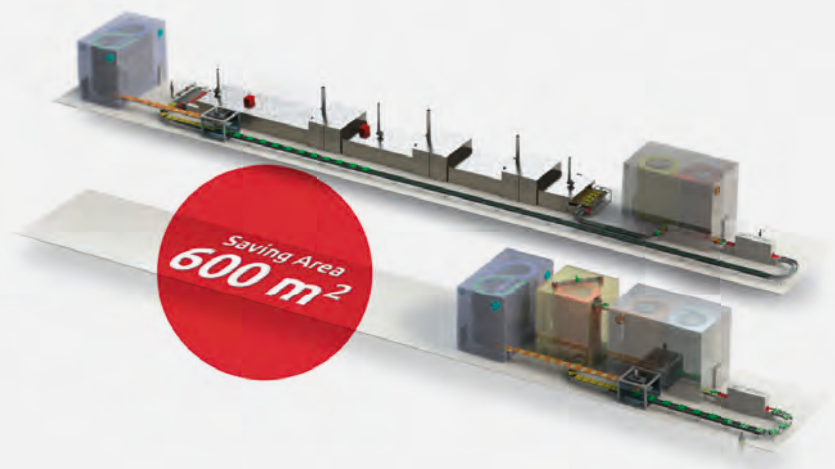


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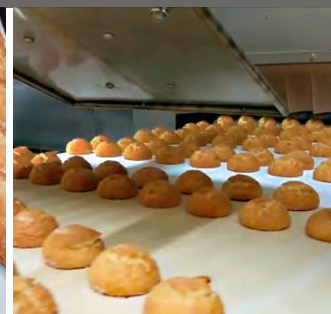
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We look forward to seeing you at IBA fair in Munich 15.09. - 20.09.2018 (Hall B1 - Stand B1.471)

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## DRINK TECHNOLOGY MAGAZINE

Digital magazine in English focusing on lines, plants and equipment for bottling and beverage industries. Four issues a year, delivered to more than 20.000 beverage industries and to more than 3.000 suppliers, worldwide. The magazine has an extra launch before all the main international exhibitions about beverage technology.



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**ME HAMBURGER – CAMA GROUP A SUCCESSFUL PARTNERSHIP FOR INNOVATION AND QUALITY DELIVERY IN MIDDLE EAST**  
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# IBA 2018: STRONGHOLD OF THE INTERNATIONAL BAKING INDUSTRY



In 2018, the international baking industry will be dominated by iba. The world's leading trade fair for bakery, confectionery and snacks will take place at Fairground Munich from 15 - 20 September 2018. As a premier platform, it offers an unparalleled market overview in twelve halls with all the latest innovations and products of the industry.

More than 1.300 exhibitors from about 50 countries will cover the entire spectrum of baking goods with their range. As the leading trade fair, iba has an eye on all the trends in the



## IBA 2018: HOCHBURG DER BACKBRANCHE

2018 steht die internationale Backbranche im Zeichen der iba. Die führende Weltmesse für Bäckerei, Konditorei und Snacks findet vom 15. bis 20. September auf dem Messegelände München statt. Als Premierplattform bietet sie in zwölf Hallen einen unvergleichlichen Marktüberblick mit allen Neuheiten der Branche.

Über 1.300 Aussteller aus rund 50 Ländern aller Kontinente decken mit ihrem Angebot das komplette Spektrum der Branche ab. Als Leitmesse hat die iba weltweit alle Strömungen und Trends der Branche im Blick, sei es in den

Bereichen Herstellungsverfahren und Produktion, Rohstoffe und Zutaten, Ladenbau und Außer-Haus-Markt oder in den Bereichen Energieeffizienz, Automatisierung, Hygiene, Digitalisierung, Verpackung und Logistik.

Die iba weist Bäckern und Konditoren aller Betriebsgrößen, Produzenten, Gastronomen und Entscheidern aus dem Lebensmitteleinzelhandel den Weg in die Zukunft. Denn auf der Messe in München erleben sie Innovationen, Maschinen, Technologien und kommende Trends und erfahren, wie sie ihr Unternehmen voranbringen. Die iba

ist der Pulsschlag der Branche, die Messe, auf der Neuheiten zum ersten Mal zu sehen sind. Dabei zeigen die Aussteller ihre Maschinen vielfach live in Aktion, laden zum Probieren der Produkte ein und machen so die zwölf Messehallen zur größten, herrlich duftenden Backstube der Welt.

Neue Rohstoffe, Digitalisierung, smarte Produktionswege, bargeldloses Bezahlen und neue gesetzliche Regelungen sind Themen auf der iba.SPEAKERS CORNER in Halle A1. Die neue Plattform für Wissenstransfer feiert 2018 Premiere und beleuchtet in Vorträgen

# Infinite possibilities AT THE CENTRE OF YOUR UNIVERSE!

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iba.OKTOBERFEST

**All the innovations** from raw  
materials and technologies to  
the finished product

**All the latest developments**  
**live** with entire production  
lines and equipment for  
artisan businesses

industry worldwide, as well as the relevant requirements for bakers and confectioners, restaurateurs and industry decision-makers of the food retailing sector. At iba 2018, innovations and concepts will play a central role for all sized companies in the areas of manufacturing processes, the out-of-house market, energy efficiency, automation, hygiene, digitisation at the point of sale, and in production, shop fitting, packaging and logistics.

### New iba.SPEAKERS CORNER in Hall A1

New legal regulations, the changing eating habits of consumers and the use of digital solutions or the demand for sustainable packaging: The baking industry is facing big challenges. In addition to the iba.FORUM in Hall B3, the new iba.SPEAKERS CORNER in Hall A1 offers comprehensive orientation. There, visitors can exchange ideas with leading experts on interesting topics from science to applying it

und Diskussionsrunden zahlreiche Trendthemen der Branche. Dabei diskutieren Forscher, Hersteller und Anwender über aktuelle Herausforderungen und geben konkrete Tipps, von denen Bäcker wie Konditoren profitieren können.

Essen außer Haus liegt nach wie vor im Trend.

Auf der neuen Fläche „iba.TO GO!“ in Halle B3 bietet die Anregungen, Konzepte und Beratung für die Bereiche Snacks und Kaffee. Auf der Fläche iba.OPERATE! in Halle B1 dreht sich alles um Verpackungslösungen, -materialien und -prozesse, wenn sich spannende Unternehmen sich und ihre Produkte vorstellen.

Mit Spannung erwartet sind die Wettbewerbe der Bäcker und Konditoren, die in großen, eigens aufgebauten und voll ausgestatteten Backstuben direkt auf der Messe stattfinden. Sie sind die Gelegenheit,



den Besten des Berufsstands auf die Finger zu schauen, zu sehen, welche Kunstwerke möglich sind, und um sich den einen oder anderen Kniff abzuschauen. Beim iba-UIBC-Cup of Bakers treten Teams aus zwölf Ländern gegeneinander an. Erstmals auf der iba findet die UIBC-Junioren-Weltmeisterschaft der Konditoren statt, bei dem die besten Jungkonditoren der Welt, ebenfalls in den großen Schaubackstuben, gegeneinander antreten.

Bei den iba.Virtual Bakery Tours in Halle B3 können einen Blick in internationale erfolgreiche Backstuben werfen. Auf der neuen Erlebnisfläche tauchen Messebesucher in Sekundenschnelle in eine andere Welt ein und erleben mit Hilfe von Virtual-Reality-Brillen, wie Kollegen in Deutschland, Griechenland, Island und den USA arbeiten und was sie in ihrem Land so erfolgreich macht.

in practice and get a prospect on upcoming trends.

iba also offers its visitors a new digital service. Through the online marketplace, visitors can prepare themselves better for their specific needs before the fair and have a better overview and thus orientation on site. Additionally, visitors have the opportunity to contact the exhibitors directly and arrange appointments with them. Further information is available at **www.marktplatz.iba.de/en**.

Also new is the topic area "iba.TO GO!" in Hall B3. For the first time, iba is combining innovations and solutions for snack and beverage concepts for baking traders at a central contact point. With "iba.OPERATE!", packaging solutions and processes are shown in Hall B1. Medium-sized companies, large bakeries, manufacturers of dough and the food retail industry, iba offers a market overview in this area,

which has never been seen before at this fair. Intelligent and environmentally-friendly packaging, food safety and process optimisation solutions will be presented; of course, live in action.

### **The most influential protagonists of the baking industry in one place**

At iba, a multimedia experience show in Hall B3 will premiere. From Munich, visitors can have a look at the top bakeries on a national and international level. With the help of virtual reality glasses and 360-degree videos, you will be able to see right into renowned master bakeries from Germany, Greece, Iceland, Austria or the USA directly at the fair. Here, trade visitors experience first-hand what makes their colleagues across the border successful.

### **iba.ACADEMY: New backing workshops in Hall B3**

Directly at the exhibition in Hall B3, iba

is offering international visitors new backing workshops in English. Under expert guidance, visitors will learn how to make German classics hands-on. Be it pretzels or cheesecake – the experts of the Akademie Deutsches Bäckerhandwerk will reveal all their important success secrets twice a day. Tickets can be booked at [www.iba.de/academy](http://www.iba.de/academy).

### **And the best for last**

For visitors and exhibitors to be able to exchange views in a relaxed atmosphere after the fair, the iba Oktoberfest tent will also be on the exhibition grounds. This year, Wiesn-Wirt Able will take care of the guests and thus ensures a relaxing end with the original Bavarian Oktoberfest atmosphere – of course with an original Oktoberfest band and traditional specialties. 🍷

Further information about iba is available at **www.iba.de/en**



Einen entspannten Messeausklang erleben Besucher und Aussteller im iba.OKTOBERFESTZELT direkt auf dem Messegelände an der Halle A6. Dort können sie schon eine Woche vor dem offiziellen Start des berühmtesten Volksfests der Welt, das am 22. September in München beginnt, im Rahmen der iba in die besondere Wiesn-Stimmung eintauchen – natürlich mit bayerischen Spezialitäten und Live-Musik.

Übrigens: Über den iba Marktplatz auf der iba-Website können sich Besucher schnell und gezielt auf die Messe vorbereiten. Das Tool ermöglicht eine passgenaue Orientierung nach einzelnen Besucher-Bedürfnissen. Außerdem haben Besucher die Möglichkeit, die Aussteller direkt zu kontaktieren und Termine mit ihnen zu vereinbaren.

Der direkte Link dorthin: Der direkte Link: **www.marktplatz.iba.de/de** 🏠



# TECNOPOOL, THE BEST CHOICE

**T**he story of TecnoPool is one born out from a big idea: design, manufacture and installation of machinery for the treatment and processing of food products.

A story that began in 1980 with the patenting of Anaconda: the first conveyor belt conceived by the company's founder, Leopoldo Lago. A winning and above all versatile product, suitable for all manufacturing processes where food products need to be thermally treated.

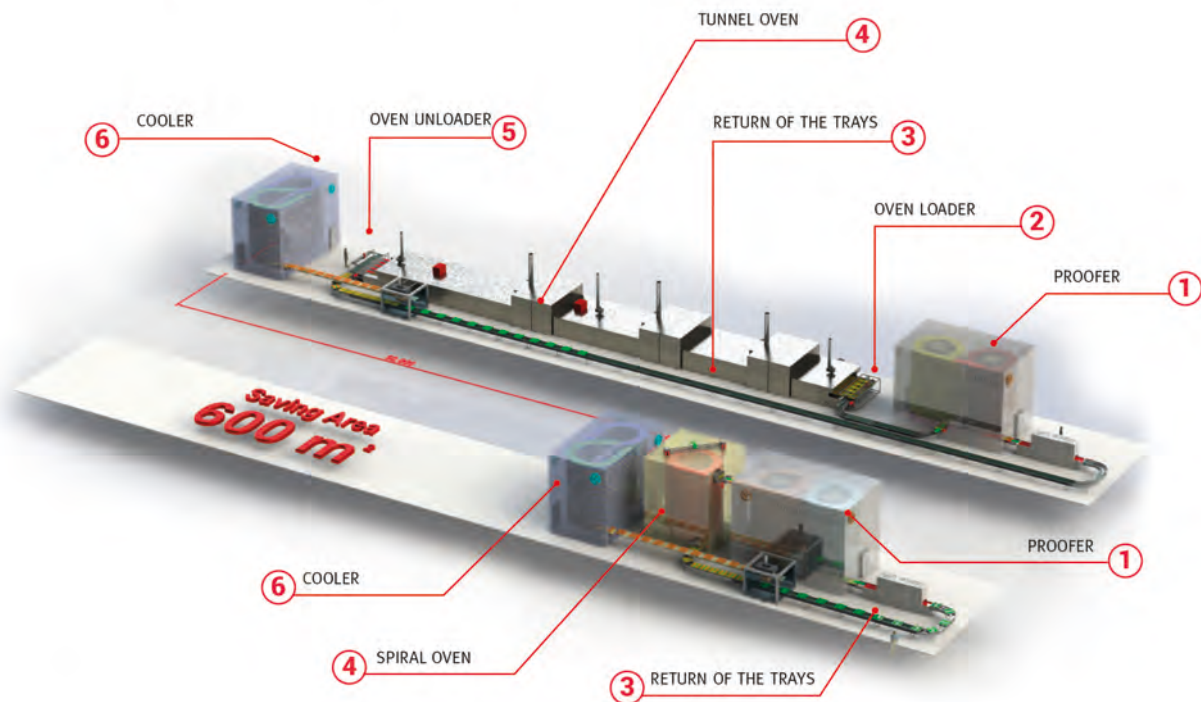
It was the beginning of a success story that has never stopped, as the results achieved in the last 30 years have been testifying: growth of sales, an increasingly widespread presence on foreign markets, and an ongoing evolution of the products.

The story of TecnoPool began in Padua, but today that story has crossed domestic boundaries to be told all over the world. From deep-freezing to cooling, from pasteurizing to proofing, from product handling all the way to baking and frying, the term flexibility goes hand in hand with all TecnoPool solutions.

Before developing a plant, TecnoPool thinks of those who will use it, because flexibility for it is not only a mental factor, it's above all a work



**COMPARISON BETWEEN A TRADITIONAL LINE  
AND TECNOPOOL'S LINE**  
Example of a line for sliced bread,  
production 2,400 kg/h



approach. This is precisely the purpose of its design office: it helps to establish an exclusive relationship with the customers, based on straightforwardness, clarity and competence.

A relationship built on the meeting and exchanging of ideas that starts early in the planning phase and ends with the construction of the system.

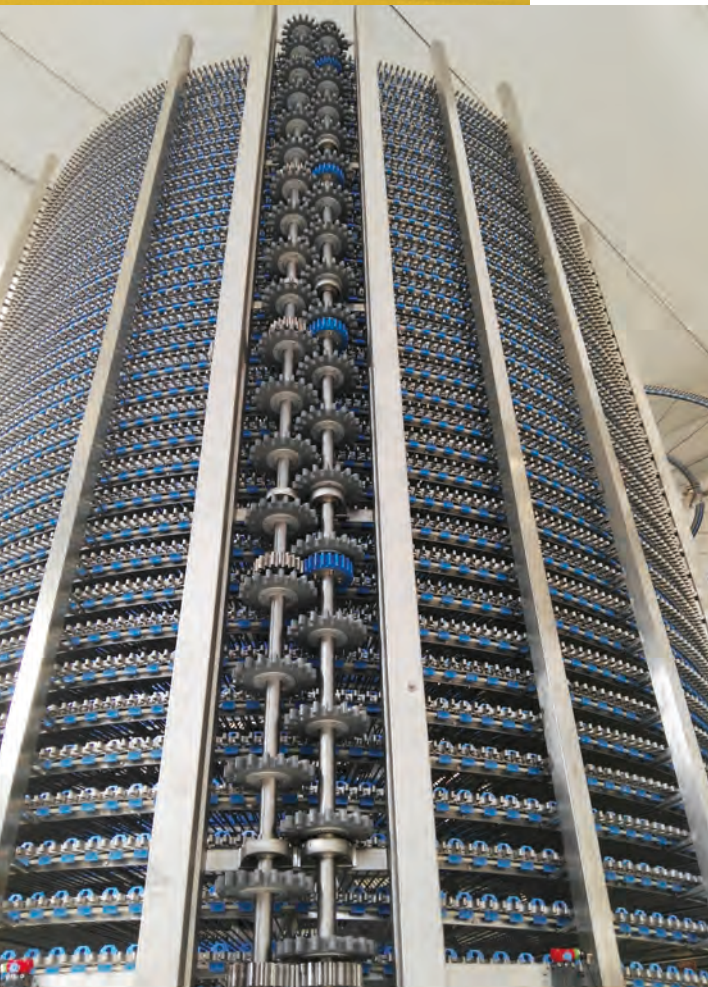
This is how TecnoPool develops plants that are truly customized for each customer and for every type of space, plants that guarantee the maximum in terms of productivity and the minimum in terms of maintenance.

The versatility of TecnoPool plants is proven by the sectors in which it is applied: it's no coincidence that its technology is often behind the processing of a food product.

### **Freezing**

The know-how TecnoPool has acquired allows it to guarantee a method that is absolutely avant-garde for the treatment of packaged or bulk food products,





which are conveyed on belt and deep-frozen in cabinets that have insulated walls with variable thickness.

### **Cooling**

A system designed for two types of cooling: Ambient and with forced air in room. It is precisely this flexibility that makes it suitable for any manufacturing line and any kind of packaged or bulk food product.

### **Proofing**

Such a delicate process deserves all attention. This is why Tecnopool has always developed plants that are perfectly calibrated that do not alter the properties of the food products and which therefore respect both the end product and the consumer.

### **Pasteurizing**

To make the treated products reach the right temperature within the required time, it is essential to carefully cover every detail: it is no coincidence Tecnopool designs complex plants that use insulated rooms to treat the food products in accordance with parameters that are constantly monitored.

### **Diathermic Oil Spiral Oven**

Tecnopool, faithful to its philosophy of simplifying production lines for mechanical and economic reasons, has completed its range of plants with a spiral cooking system which, thanks to its configuration, allows for space saving and a smooth production process. In this way, it is possible to avoid the use of row gear up/gear down systems, which are very common in the pan lines used in tunnel ovens. This is not something new; however, this

spiral configuration makes it possible to make the best of the heating system designed by Tecnopool for this oven.

The absence of forced ventilation and the favourable balance of air/product volume in the cell, compared to a tunnel oven, makes it possible to work with room temperatures between 10° and 15°C lower than those used by tunnel ovens (cooking times being equal).

In special cases, according to Tecnopool's experience, these differences can reach 30°C.

Anyway, also in some specific cases in which it is necessary, forced ventilation is also installed in order to increase the convective effect. The technical decision leading Tecnopool to choose a radiator system, together with the special configuration afforded by the spiral, comes from the results obtained after years of trials with all types of products and in very different working conditions, which show a higher thermal performance, thus improving the results compared with other systems. The thermal fluid that runs through the tubes is diathermic oil, a system that has been chosen on account of its high thermal performance and its very low risk. It must be taken into consideration that the performance of a diathermic-oil boiler ranges between 87% and 91%, compared to 60% of an air-heating system or 30% of a direct-flame heating system.

Tecnopool spiral oven makes it possible to save space, simplify the flow of the production line and save energy.

### **Thermal Oil Fryer**

True to its philosophy of constant evolution and growth, Tecnopool increases its product range with another processing machine that allows it to complete new



production lines that meet customer requirements in the areas of meat, fish, bread and sweets, snacks, peanuts and even pet food: Tecnopool fryer.

Why choosing a Tecnopool fryer?

**Thermal oil exchanger submerged in the frying pan to:**

- Reduce to a minimum the difference in temperature between the heat source and the required frying temperature of the oil;
- Increase the rate of response and adjustment of the temperature;
- Keep the frying oil as static as possible.

**Fume extraction hood with fat separation filters, high-efficiency turbine and glazed perimeter fence:**

- To facilitate the extraction of fumes and steam, prevent any condensation dripping back into the frying oil causing contamination;
- To permit the visual inspection of the production;
- To separate and condense the oil in suspension present in the fumes, to avoid odour.

**Frying pan completely removable:**

- For easy and fast cleaning during maintenance work of the machine;
- To permit the elimination of scrap as solids;
- To use the frying pan as a decantation filter of the oil.

In short, the best choice for Tecnopool's customers. 🏠

**[www.tecnopool.it](http://www.tecnopool.it)**



# CAVANNA INNOVATION, PACKAGING SYSTEMS FLOWPACK

**C**avanna is an Italian company specialized in packaging systems flowpack allowing a small wrapper to wrap a single product or group of products with a plastic film. Among the various sectors in which these types of packaging are used, there is first of all the food sector (industrial baking monotype and assorted biscuits, chocolate, products for breakfast, sweet and savory snacks, bread substitutes, coffee pods for automatic and semi-automatic coffee maker, cheese, frozen products), but also non-food, cosmetic and pharmaceutical industries. The product, independently of whether it be food based or other, is packaged and protected in order to preserve its quality, to ensure security and at the same time facilitate the opening to the final consumer. Recently Cavanna has increased also its capabilities in the secondary packaging with a complete range of robot that can erect, fill and close boxes and cartons.

Major asset of the company is the capability to design complete medium and high-speed packaging lines and systems, starting from processing lines up to the overwrapping of products with different forms and characteristics, special packaging and packaging materials, and a wide range of opening and re-closing solutions for wrapping and overwrapping applications. The innovation based in the manufacturing of complete medium and high-speed lines for delicate products with different forms allowed Cavanna to become a reference partner of important multinational corporations in the food sector for the domestic but







specially foreign market. Encountered innovations are the artificial vision, robotics manipulation, barrier seals and system sensibility to mechanical and physical characteristics of packaging materials, reduction or elimination of rejected pieces due to machine stop, ergonomic solutions for line operators, flexibility in layout planning, bivalency or modularity of a unique system for the treatment or the manufacturing of products with different formats or packaging. In order to regularly face up to the technological challenge the 3% of the company turnover is annually re-invested in R&D (12 mln of € in the past 5 years).

The areas towards which the Group's investments are oriented now are the packaging of fresh and frozen food, the engineering based on sanitary design international standards and the compatibility of the systems with polymeric and cellulosic packaging materials of the latest generation, produced with renewable resources. At Iba, we will show a wrapping

solution, completely based on the vision system with high-resolution linear cameras, is made for delicate products with irregular shape, like croissants. The G-44 robotic unit, equipped with 2 Delta arms, takes the croissants transported on a conveyor at 120/150 ppm and places them directly on the wrapper's "chainless" infeed. The advantages are remarkable and easy to guess:

- Just one manipulation of the products (pick up and deposit):
- Reduced sliding surface
- Possibility to work with products that can easily vary their dimensions
- Possibility to have fast changeovers
- Lower cleaning times, due to a lower number of components installed on the line
- Just one operator managing the whole line

The vision system is based on last generation linear and color camer-

as, controlled by Cognex. This unit is able to support up to 4 cameras in parallel, along with another series of vision sensors (for example, laser profiles, matrix cameras..) and it represents a standard for the global market. The robots are Delta type with 1300 mm diameter, 4 axes, controlled by Rockwell Kinetics 5700 (another standard on a global scale). The modularity of these units allows them to be installed in a series with a little effort and with a very simple software. They are built with standardized frames and optimized measures. The robot unit is complete with a flow-wrapper model Zero4, a medium range wrapper but in any case able to satisfy the most ambitious requirements. Being part of an automatic wrapping line, the wrapper is equipped with accessories such as the automatic reel splicer and the driven unwinding roller. The electronics is Allen Bradley.

[www.cavanna.com](http://www.cavanna.com)

# THAN THREE DECADES OF EXPERIENCE IN THE BAKERY INDUSTRY

**E**scher Mixers specialises in the production of mixing machinery for the bread and pastry-making sectors.

Over the years we have gained specialised knowledge that has allowed us to develop machines and solutions to meet the needs of a variety of clients and different types of markets.

Today we boast a complete range, with numerous models enhanced by an extensive list of accessories capa-

ble of covering all the needs of both artisans and industry.

Moreover, our machines are renowned for their sturdiness, dura-

bility, accurate finishes, and for the quality of the dough they produce. 🏠

**Visit:**  
[www.eschermixers.com](http://www.eschermixers.com)



## HERSTELLUNG VON BROT- UND KONDITOREIWAREN SPEZIALISIERT

**E**scher Mixers ist auf die Herstellung von Knet- und Mischmaschinen in der Brotbereitung und im Konditoreiwesen spezialisiert.

Im Laufe der Jahre konnten wir ein Fachwissen aufbauen, das uns in die Lage versetzt hat, Maschinen und Lösungen für die Anforderungen einer breit gefächerten Kundschaft und für verschiedene Absatzmärkte zu entwickeln.

Heute blicken wir stolz auf ein lü-

ckenloses Sortiment mit zahlreichen Modellen, für die eine reichhaltige Zubehörauswahl gelistet ist, welche sowohl die Bedürfnisse handwerklich geprägter Betriebe, als auch die Anforderungen der Industrie abdecken. Unter anderem sind unsere Maschinen weithin für ihre Strapazierfähigkeit, ihre Langlebigkeit, die Verarbeitungssorgfalt und für die Qualität des gewonnenen Teiges bekannt. 🏠

[www.eschermixers.com](http://www.eschermixers.com)



**ESCHER**  
mixers

# CEPI, SYSTEMS FOR THE STORAGE, TRANSPORT AND METERING OF RAW MATERIALS

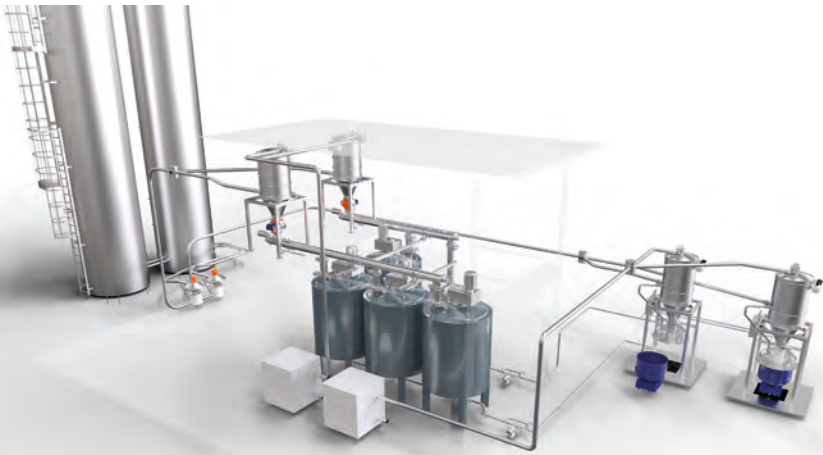
**C**EPI designs, manufactures and installs fully automated turn-key systems for the storage, transport and metering of raw materials. Since 1985, we built more than 5000 systems the world over, working with some of the most important companies in the food, chemical and pharmaceutical industries. Our offer is diversified and modular, spanning from outdoor silos in stainless steel and indoor fabric silos or paneled steel silos for the storing of powders and granulates, liquid tanks, automatic and manual weighing and metering systems for minor, micro and macro ingredients, in-house manufactured complementary accessories, operator panels and managing software providing full traceability. We can equip your system with state of the art technologies to complete all production processes: fermenting tanks, yeast melters, sugar mills, sugar inverters, bread re-work dissolvers, production of brine, flour cooling, bread and biscuits scrap re-work.

CEPI was born in 1985 from an engineer's idea and his strong relationship with a manufacturer. Ceccarelli Pierdomenico (whose name and surname's initial syllables gave CEPI its name) and Giuseppe Milanesi combined decades of experience in designing and building machinery for the european food industry, to create a company that since inception wasn't just a business venture but an idea factory. CEPI has been striving not just to assemble machinery but to develop solutions to match varied and changing needs,









being often first to come up with and innovate technologies in our field. Giancarlo Riccardi and Marino Montalti, who joined the direction a few years later, shared this focus on research and customization and shaped the sales and production departments around it. Flexibility is both the root of our growth and a fundamental quality that pervades every aspect of our work.

All resources we provide – analysis, design, manufacture, installation and service – are distinguished by high levels of customization. Being direct manufacturers of most components exponentially increases our ability to be adaptable, as well as collapsing costs and leading to the best value for money. We are a mechatronic company that provides storage, conveying and dosage equipment as well as fully integrated automation – a rare resource we bring to the table thanks to an automation department with more than twenty years of experience in designing software in parallel to the mechanical project. Flexibility, customization, direct manufacture, integration – these core values have made us a very sought up partner, building up to a turnover of 25 millions in 2017 with an expected growth of 25% in 2018. Investments are flourishing to match such great results and we are planning to double our productive

area in the coming years. We have increased our presence at food sector events: throughout the year we can now be found at around 15 exhibitions world over. In 2018 so far we have been in Cologne, Rennes, Foz do Iguaçu, Milan, Moscow, Alger, Shanghai, Bangkok, São Paulo, and will be in Mumbai, Dubai and Jakarta in the coming months. We plan to match that number of locations in 2019, with Las Vegas' IBIE and Tokyo's Mobac as added appointments.

Foreign markets make up 80% of our turnover (it used to be closer to 90% but orders from Italy have more than doubled with Industry Plan 4.0 – going from 4% to 8% of our order book, which we are very happy about.) We have installations the world over with Europe, North

and South America being our most consolidated markets, and have established decades-long relationships with trusted teams of agents operating worldwide. Many new opportunities are emerging in Asia with our office there working steadily with South-East companies and looking to move more deeply in the Far East.

Meet us at IBA at booth 251 in Hall A5. Among other things, this year we would like to talk more about fermentation. With more than one hundred industrial installations worldwide, we have developed a deep knowledge of the materials involved and of all aspects of the process. The solutions we offer for liquid sponge, rye and wheat sourdough and pre-dough are highly flexible and will add a tangible value to your production in terms of both quality of product and rationalization of resources. Our technology is diversified, with fermenters, yeast melters and bread re-work dissolvers optimised for the needs of each specific plant to the end of saving space, manpower, additives and yeast. We meet the highest standards of hygienic production and fully preserve the characteristics of the raw materials, producing healthy, natural and aromatic products with long shelf life such as rye, wheat and multigrain breads. 🏠

[www.cepisilos.com](http://www.cepisilos.com)





# Rademaker

*Specialists in food processing equipment*

## ✓ *Successful partnerships*

The Rademaker approach includes a close co-operation with the end user. We deploy decades of experience to develop the best possible process solutions. The customers' boundary conditions with regard to ingredients and actual production environment are the basis for all tests run in the Rademaker Technology Centre. Our consistent focus on the customers' requirements results in specific solutions aimed at the ultimate success of our customers in the market.



Visit us at



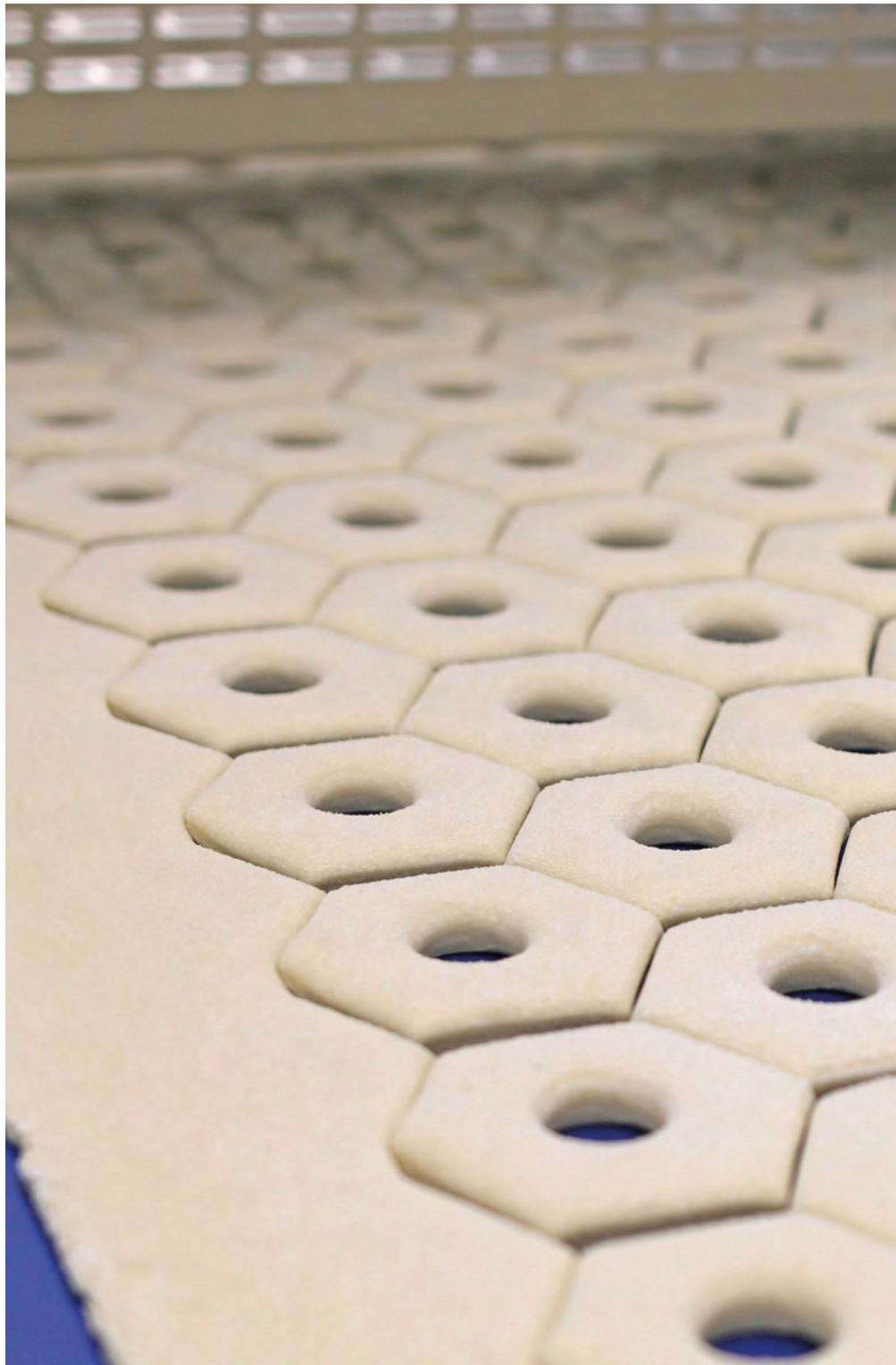
Hall 5  
booth 331

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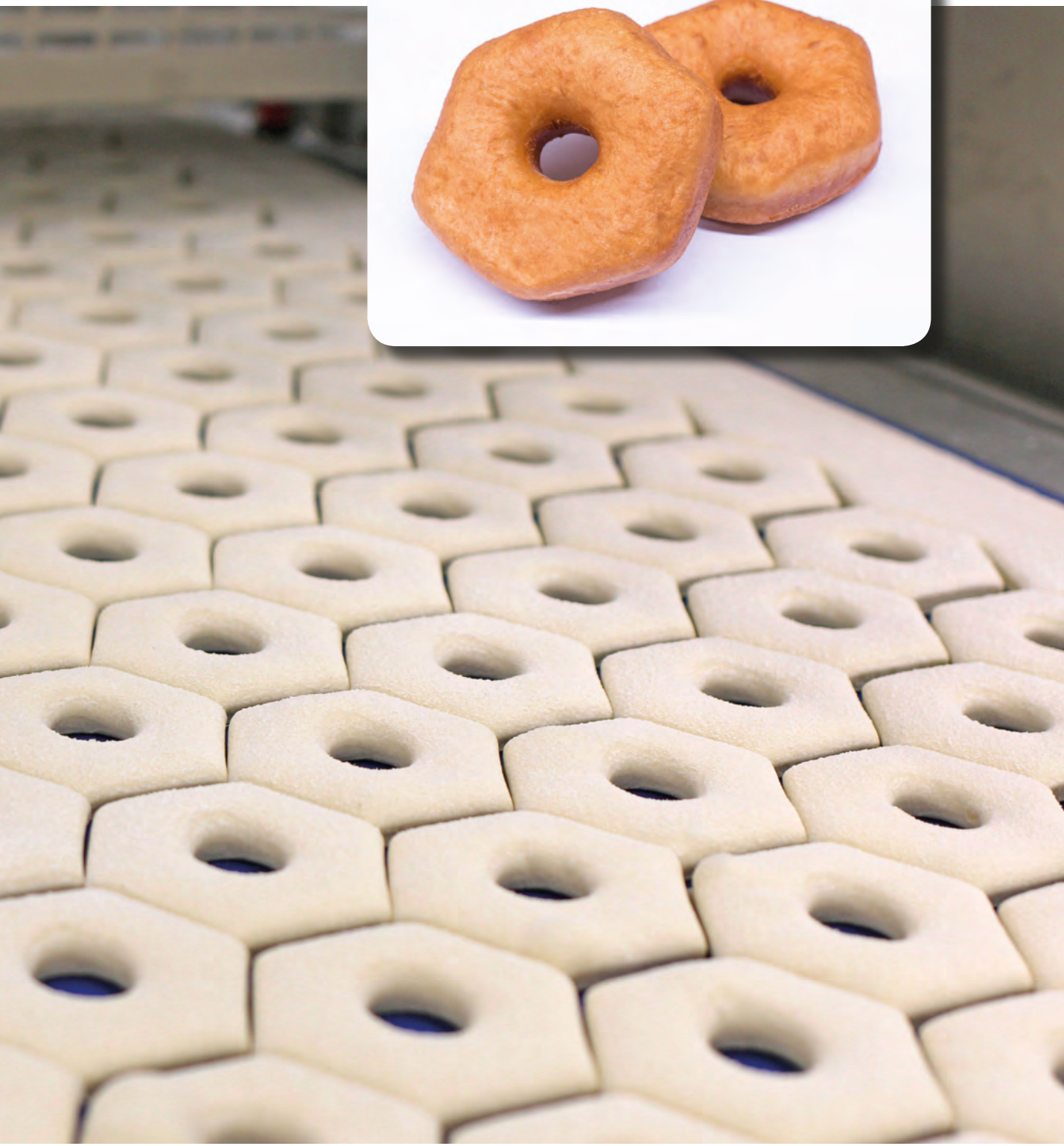
# MAKING A DONUT WITH RADEMAKER'S SHEETING TECHNOLOGY: EFFICIENT, HYGIENIC, FLEXIBLE

**I**t is a famous, circular-shaped baking product with a hole in the central part, with a tasty stuffing and often decorated with a topping of a seducing colour. Surely, we are talking of the donut, which became famous in the United States and has now become popular in the whole world. However American the donut may be, it is more than likely that the product has its origins in the Netherlands. It was Dutch colonists who brought their ring-shaped 'oily cake' when they went to settle in the promised land across the Atlantic Ocean at the beginning of the 18th century. Approximately one and a half centuries later, the 'doughnut' had about the taste and appearance it still has today. By then, this delicacy was seen as typically American food. From the beginning of the 20th century on, 'doughnut' is gradually simplified into the name which is still used for this roll: donut.

Even if the donut was originally something like a breakfast pastry, consumers do no longer see it like this. Nowadays, donuts are sold around the day in supermarkets, bakeries or donut specialty shops. The industry's responds to this by introducing donuts with new taste profiles, for example intended to seduce consumers into eating a tasty donut as an afternoon snack or an after-dinner indulgence. The combination of unique taste profiles has resulted in donuts with non-traditional stuffing. Worldwide best-selling examples of this are donuts with flavours like Snickers, custard, banana malt, espresso-cardamom and clove poached pear. In addition, consumers are looking for donuts which fit in their diet requirements, for example glu-



# Rademaker





ten-free or ve-  
gan donuts or donuts  
with sugar substitutes. If, as a re-  
sult of the increasing worldwide focus  
on healthier food, consumers wish to  
eat comfort food, this must be of the  
highest quality. It must be more than  
a 'stomach filler'. Whatever the pre-  
vailing trend: the golden rule is and  
remains that people will buy donuts  
mainly because of their taste. The  
topping, the donut type and the pack-  
ing are secondary. At the same time,  
freshness is increasingly important  
for consumers. For the production of  
fresh donuts with a great taste with  
sufficient shelf life for consumers, the  
selection of sound ingredients, with a  
constant performance, irrespective of  
factors like temperature and handling  
method, is increasingly important.  
'Fresh' works for everybody, because  
high-quality donuts have a longer  
shelf life, are more profitable and  
bring more satisfaction for both seller  
and consumer.

### Two types of donuts

Roughly speaking, there are two

types of donuts. For the cake donut,  
a chemical rising agent is used, for  
example baking soda or baking  
powder. This has the advan-  
tage that the base mix  
of flour, milk or water,  
salt, sugar, sometimes  
eggs and baking soda  
or baking powder,  
will not take time to  
rise. It can be mixed,  
formed and fried at  
once. Mostly, cake do-  
nuts are prepared as batter.

It is then important to drop them care-  
fully into hot oil. It is also possible to  
prepare cake donuts as dough. Then  
they can be rolled and shaped into  
rings or rolled out flat and cut into the  
desired shape. In addition, compared  
with the yeast donut, frying a cake do-  
nut does not take long. The drawback  
is that they absorb more oil than yeast  
donuts. The final result is crumbly and  
dense, with a crispy surface. After fry-  
ing, they are mostly consumed imme-  
diately.

Most donuts available in American  
shops are yeast donuts. It is charac-  
teristic for this donut that the base  
dough consists of flour, sugar, salt,  
water or milk, possibly eggs, possi-  
bly butter or oil, and yeast. This base  
dough is mixed, sometimes kneaded,  
and will be given the time to rise for  
a few hours. Sometimes, corn starch  
or potato starch is added, which makes  
the inside of the donut lighter. The  
dough is then rolled out and cut and  
again given time to rise before every  
preshaped ring is carefully put into the

hot oil. The finished, fried donut rings  
have a fluffy texture and a thin, soft  
golden-brown crust.

### The donut production process

Looking more closely at the produc-  
tion process, there are a few process-  
es for producing donuts.

- **Making a donut by depositing (cake donut).** For this process, a special type of batter is used. After being spotted, the ring is immediately fried. After cooling, the donuts can be glazed, decorated and filled. Another popular finishing technique is to roll in powdered sugar or a cinnamon/sugar mixture.
- **Making a donut from a dough ball (yeast donut).** In this process, a rounding and dividing method is used to make a round dough ball. The round dough ball will be formed (rolled out) into a flat round dough slice. Then it will have the time for resting and proofing. After this a cone will make a hole in the centre part of the dough circle which results in the characteristic donut shape and now the donuts are ready for frying. After frying and cooling, the donuts can be glazed, decorated and filled.
- **Making a donut by extrusion (yeast donut).** In this method, the dough is loaded into the hopper of a machine called an extruder (a machine that forms the individual donuts using a pressure-cutter). A



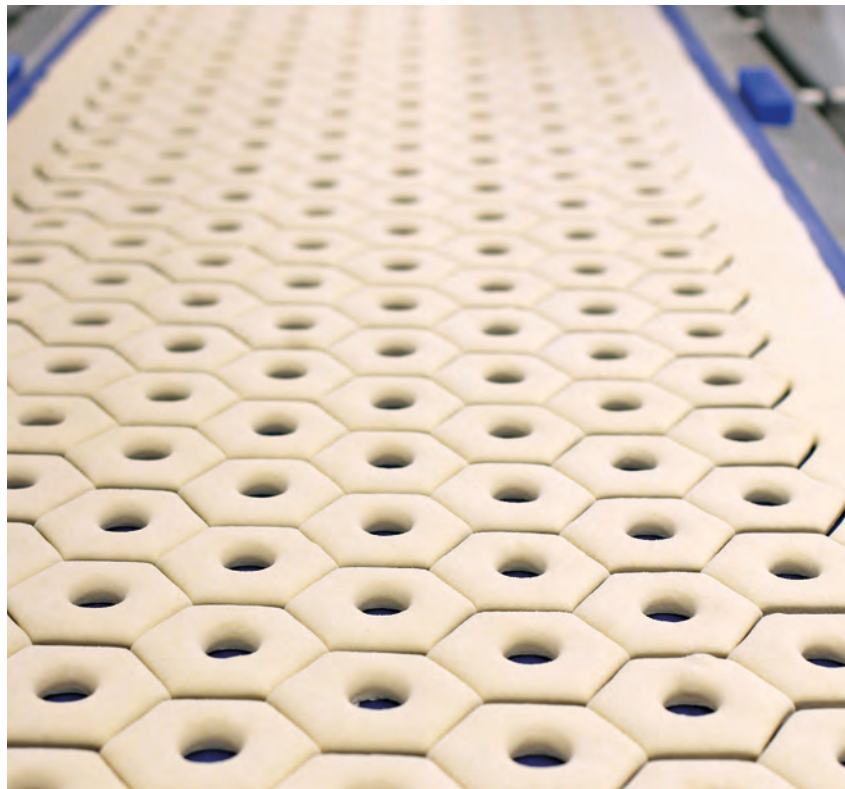
batch of donut dough is placed in the top of the open machine. Then a lid is placed on the machine and the machine is pressurised, whereby the dough is pressed into tubes. A pre-scaled amount of dough is extruded into the desired mould rings for conventional donuts or donut circles. After this, the 'rings' rest and proof and then the donuts are ready to be fried. After frying and cooling, the donuts can be glazed, decorated and filled.

**Rademaker's method: making a donut with sheeting technology (yeast donut)**

Rademaker has developed a donut line which is clearly different from the above-mentioned methods. This donut line consists out of a low-stress sheeting section and a make-up section. The Rademaker sheeting system receives dough chunks from the incline conveyor. Then the sheeter shapes these chunks carefully in a continuous low stress dough sheet. The thickness of this sheet is reduced by Rademaker reduction systems, consisting out of the quick reductor and gauging unit.

After the dough sheet has reached its desired thickness, it is guided to the make-up section. The cutting roller or a guillotine then cuts the sheet in separate donuts. The characteristic hole can be removed in two ways: by using a hole picking unit which removes the centre part of the donut or a blowing system which blows the centre part away from the donut. The remaining dough will find its way to the side part of the line, where it is collected in collection bins. This dough can be used in a next batch, or even being recycled optionally fully automatic. This making it a very efficient production system. Depending on the production process, the donuts are moved to a proofer tray loading system or taken from the conveyor belt and put into proofer trays by hand.

The donuts are now ready for proofing. This will give them the desired taste



and volume. After proofing, the donuts are loaded automatically into a fryer. After frying and cooling, the donuts can be filled with jam, chocolate or crème. This happens with a Rademaker depositor. As a last step, the donuts can be glazed and covered with various types of topping and decorations.

**The added-values of the Rademaker sheeting process**

Characteristic for the sheeting process is that it's an efficient high-speed process which results in a consistent product in terms of quality, shape and weight. In addition, the process is suited for any dough type, pre-proofed or not. By using a Rademaker's low-stress pre-sheeter the dough characteristics will remain beautifully intact, which results in a softer donut with more volume and a fluffy bite. The low-stress technology will moreover result in a longer shelf life: the donut will remain fresh and tender for up to two days.

Another strong advantage is that the donut will absorb less fat when frying, because of the well-developed gluten network in the dough. For the reason that the dough structure has been

less damaged when compared to other methods.

**Conclusion**

Rademaker's Donut line is ideally suited for bakeries that need a high-quality an efficient production machine made of food graded materials. Moreover, thanks to the hygienic design, the donut line fulfils the strictest requirements of hygiene and the ability to clean the machine. The donut line is also easy to maintain and operate. Flexibility is offered, as all types of donuts can be produced with this production line. By adding additional tooling, it is also possible to produce various other types of dough products, like Long Johns, Cinnamon Rolls, Honeybuns, Bismarks, and many other shapes. If so desired, Rademaker can take care of the complete production process by delivering a complete system integrated production solution. Together with the customer the Rademaker system integration department will develop a solution that suits the customer best, from mixing through packaging. 🏭

[www.rademaker.com](http://www.rademaker.com)

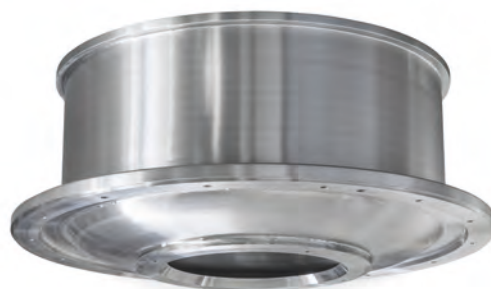
# SATINOX: ETERNAL, STRONG, BESPOKE

**S**atinox has been manufacturing perfectly welded stainless steel bowls for more than 30 years. They are made by hands to fit the machines used to knead and mix dough for the bakery and pastry sector as well as for the chemical and pharmaceutical sector. The company was founded in 1982 and since that it has been a strong believer in the value of manual metalwork fabrication.

All bowls are made by expert and specialized workers, able to manufacture robust, versatile and long-lasting tailor-made products.

Satinox can count on a team that works together with passion and professional expertise, uses high-quality materials and is continuously fine-tuning its metal fabrication and welding techniques. In fact technical expertise and knowledge go hand in hand with the quality of the materials and the ability to turn traditional artisan metalwork fabrication into expert joining technique. During the years Satinox definitely increased fabrication of bowls for industrial use: leavening containers and bowls with bottom-discharge system for continuous mixing lines as well as bowls with heating/cooling system for specific kneading purposes and bowls with customized brackets for handling automatisaion. From project development to product manufacturing careful examination of any special production needs is utterly essential to find the ideal solution to optimize bowl performance and consequently machine performance.

Strict compliance with the drawings, the painstaking attention to tolerances along with machining precision guarantee tailor-made products of any shape and size. 🏭



[www.satinox.com](http://www.satinox.com)





# SOTTORIVA, BETWEEN TRADITION AND ZERO-STRESS INNOVATION



MR8 2.0, automatic divider for industrial production

**S**ottoriva, an Italian company that for over 70 years has been manufacturing machines for bakeries, pastry shops and pizzerias, is known worldwide for the wide range of its offer: from small mixers to complex industrial lines, all made in Italy, very competitive in terms of quality.

The company's distinctive feature is to be able to understand the market needs, especially in the food sector, where needs change quickly. Nowadays, in fact, consumers are more and more careful about the quality of products and therefore to the ingredients used to make them. As far as bread making is concerned, this involves the need to make quality bread, without chemical preparations or shortcuts, while maintaining the natural leavening of the product. For this reason,

Sottoriva has conceived **zero stress dividers**, with an innovative system to process leavened dough. What does zero stress mean? It means that the dough is treated by the machine with great care, in order to keep inside the air produced by leavening and in this way facilitate its development, thus obtaining a product of extreme lightness and fragrance.

Studied and developed in the last few years, this system maintains the natural leavening time of bread, respecting the true Italian gastronomic tradition.

The company has developed various dividers with this technology.

The **MR8 2.0** model, designed for the industry, a laminating machine that cuts and shapes in a practical and precise way, without ever stressing

the dough. The result is a high-quality bread, very similar to the artisan bread but with an industrial production. This divider is equipped with a sensor that can detect the characteristics of the dough, to treat it in a delicate way. It is ideal for soft and leavened dough, such as ciabatta, French bread and all the types of bread fashionable today, such as the triangle and the diamond, for example. It is also a very versatile machine that can be set quickly and easily according to the customer's needs.

Even **Athena Plus**, a high production divider rounder, has a zero stress system. This machine, that does not stress the dough, has a very high weight accuracy, maximum flexibility and a range of weight range from 25 to 600 g. It is a machine suitable to divide and round dough to make



Athena Plus, divider rounder suitable for industrial production



Dinamica, divider rounder suitable for medium production

round and stamped bread, hamburger bun, long-loaf bread, pita, pizza, tortilla and many others. Athena Plus can also be equipped for the treatment of gluten-free dough, whose demand is growing strongly, managing to work in the best way even the stickiest gluten-free dough.

The **Dinamica** model is also part of the production range, divider rounder whose name already announces its intrinsic characteristics. It is indeed a machine that allows a great flexibility of weight, always ensuring a great accuracy in the final result. Here too we

find the zero-stress system: it works in a delicate way both soft and semi-hard dough.

And finally **Lyra**, a two-row divider rounder designed to satisfy even the smallest production with extraordinary precision. Available in both mechanical and electronic versions, it is ideal for the production of round bread perfectly leavened.

Four dividers with different characteristics and production capacities, designed to allow both small and industrial bakeries to benefit from the new zero-stress technology.

See (and touch) live to believe it: MR8, **Athena Plus**, **Dinamica** and **Lyra** will be just some of the machines that Sottoriva will exhibit at the IBA fair in Munich from 15 to 20 September 2018. You can discover the Sottoriva machinery at **booth B2.450 & B2.550 - Hall B2**. 



Lyra, divider rounder suitable for medium-small production

[www.sottoriva.com](http://www.sottoriva.com)

# SCHIB PACKAGING CELEBRATES 50 YEARS OF INNOVATION, QUALITY AND SERVICE

**S**ince 1968, Schib Packaging has been designing, manufacturing and installing primary and secondary flow wrapping machines and fully automated packaging lines for the food and non-food industries. For the Italian producer the year 2018 marks an important milestone as the business evolves from a family-run business to one of global relevance as one of the packaging companies within the BW Flexible Systems division of Barry-Wehmiller.

Founded in 1885, Barry-Wehmiller is now a global leader who primarily supplies engineering consulting and manufacturing technology for the packaging, corrugating, sheeting and paper-converting industries. Through its acquisitions strategy, it has grown to more than 12,000 team members spread across 100-plus locations in 28 countries around the globe.

Barry-Wehmiller's BW Flexible Systems division, who specializes in flexible packaging, consists of Italian based Schib Packaging and Hayssen Flexible Systems, plus Hudson-Sharp, Thiele, Rose Forgrove, Sandiacre, and Symach.

Each business – and their corresponding brands – has a long, rich legacy in their respective spaces with global sales and service. Through their combined reach, BW Flexible Systems is able to provide services to a wide range of industries, including food and beverage, personal care, container manufacturing, pharmaceutical and medical devices, household products, paper products and textiles, industrial and automotive, and converting, printing and publishing.

With its new organizational set-up within the Barry-Wehmiller packaging platform and thanks to the adoption of Lean principles, Schib Packaging has increased its operational efficiency and has become a global player capable of competing on a global scale.



## Advanced flow wrappers for the Smart Factory

# Schib

Barry-Wehmiller Flexible Systems



### SCHIB PACKAGING FEIERT 50 JAHRE INNOVATION, QUALITÄT UND SERVICE

Hoch entwickelte Schlauchbeutelmaschinen für die intelligente Fabrik

**S**eit 1968 entwirft, produziert und montiert Schib Packaging Schlauchbeutelmaschinen für die Primär- und die Sekundärverpackung in der Food- und der Non-Food-Industrie. Das Jahr 2018 stellt dabei einen wichtigen Meilenstein in der Firmengeschichte dar, denn es fand eine Umwandlung vom Familienbetrieb hin zum Mitglied der Sparte „BW Flexible Systems“ des weltweit agierenden Barry-Wehmiller-Konzerns statt. Gegründet im Jahre 1885 ist Barry-Wehmiller heute ein global agierender Konzern, der in erster Linie technische Beratung und Fertigungstechnologie für die Bereiche der Verpackungs-, Wellpappen- und Folienindustrie, sowie der papierverarbeitenden Industrie bietet. Durch Zukauf wuchs der Konzern auf mehr als 12.000 Mitarbeiter, die an über 100 Standorten in 28 Ländern rund um die Welt tätig sind.

Zur Sparte BW Flexible Systems, spezialisiert auf Verpackungen in flexible Hüllstoffe, gehören die italienischen Firmen Schib Packaging und Hayssen Flexible Systems, außerdem Hudson-Sharp, Thiele, Rose Forgrove, Sandiacre, und Symach.

Jede einzelne Firma mit eigener Marke verfügt über lange und fundierte Erfahrung im jeweiligen Bereich mit Verkauf und Service. Dank dieses Zusammenschlusses ist BW Flexible Systems in der Lage, Verpackungslösungen für verschiedenste Industriezweige und Bereiche anzubieten – von der Nahrungs- und Getränkeindustrie, der Verpackung von Körperpflegeprodukten, der Herstellung von Behältern, dem Verpacken von pharmazeutischen und medizinischen Produkten, von Haushaltswaren, Papier und Textilien, von Fahrzeugtechnik, Maschinen für verarbeitende Industriezweige bis hin zur Druckindustrie und dem Verlagswesen. Mit der neuen Ausrichtung innerhalb der Barry-Wehmiller Verpackungssparte und dank Übernahme der Prinzipien zur Effizienzsteigerung vergrößerte Schib Packa-

Moreover, in the age of smart equipment and interconnected intelligence, Schib strives to offer best-in-class Industry 4.0 software packages that leverage the Industrial Internet of Things (IIoT) so to increase efficiency and profitability for its customers. To maximize uptime and product quality, Schib offers secure remote service through high-speed and intelligent communication units for service and maintenance. These allow the company to perform remote service, software upgrades, machine configuration checks, and real-time diagnostic support.

Schib Packaging has a strong focus on customer satisfaction and it tries to enhance the flow of value to its customers every day by offering trusted packaging systems and a lifetime of outstanding support.

Schib Packaging is participating in this year's IBA together with its sister company Hayssen Flexible Systems (Simionato brand) from Mestrino, who specializes in vertical packaging systems and multihead scales.

In particular, the company will showcase the new Hayssen DoyZip 380 vertical form-fill-seal (VFFS) bagger, which is the ideal equipment for the bakery, snacks and confectionery industries. It is a truly innovative and versatile vertical packaging machine capable of producing the complete range of bag formats, with or without zip reclose: pillow, gusseted, block-bottom, quad four-corner seal, and Doy, including the largest Doy bags available on the market, with a height of 380mm.

Also on display will be a Rose Forgrove Integra horizontal flow wrapper with Long-Dwell sealing head, which will be shown running croissants and waffles in modified atmosphere packaging (MAP). Conceived for high-speed food packaging and integrity sealing, the Integra delivers exceptional performances in challenging environments as well as gas flush applications aiming to extend the shelf life of many food products.

Other customer benefits include quick changeovers, class leading hygienic design ensuring easy to clean features, ease of maintenance, and operator ergonomics. 🏠

**[www.schib.it](http://www.schib.it)**

**[www.BWflexiblesystems.com](http://www.BWflexiblesystems.com)**



ging seine operative Effizienz und entwickelte sich zur Weltfirma, die in der Lage ist, sich auf internationaler Ebene zu behaupten.

Im Zeitalter der intelligenten Ausrüstung und der Vernetzung ist Schib Packaging stets bestrebt, beste Softwarepakete auf Basis der Industrie 4.0 und des Industrial Internet of Things (IIoT) anzubieten, um gleichzeitig Effizienz und Wirtschaftlichkeit am Kundenstandort zu steigern.

Zur Maximierung von Laufzeiten und zur Verbesserung der Produktqualität bietet Schib sichere ferngesteuerte Dienste über High-Speed und intelligenten Datenaustausch für Wartung und Instandhaltung an. Diese Systeme ermöglichen Fernwartung, Softwareupdates, Überwachung von Maschinenkonfigurationen und Diagnoseunterstützung in Echtzeit. Schib Packaging ist dabei immer darauf bedacht, die Anforderungen des Kunden zu erfüllen und bemüht, den Wertefluss durch verlässliche Verpackungssysteme und herausragende Unterstützung über die gesamte Maschinenstandzeit stetig zu verbessern.

Schib Packaging ist dieses Jahr zusammen mit der Schwesterfirma Hayssen Flexible Systems (Marke Simionato) aus Mestrino, spezialisiert auf vertikal arbeitende Verpackungsanlagen und Mehrkopfwagen, mit einem Stand auf der Messe IBA. Ausgestellt wird die neue vertikal arbeitende Anlage Hayssen DoyZip 380, die sich ideal für den Einsatz in Bäckereien und bei Herstellern von Snacks und Süßwaren eignet. Es ist eine wirklich innovative und vielseitig einsetzbare vertikal arbeitende Verpackungsanlage, die in der Lage ist, eine breite Bandbreite an verschiedenen Formaten – mit oder ohne Zip-Verschluss – herzustellen: Schlauchbeutel, Beutel mit Einfaltung, Standbodenbeutel, Quattro-Seal-Beutel und Doypacks. Selbst die größten, momentan auf dem Markt erhältlichen Doypacks mit einer Höhe von 380 mm können mit dieser Maschine hergestellt werden. Ebenfalls ausgestellt wird die horizontal arbeitende Schlauchbeutelmaschine RF Integra mit Long-Dwell-Siegelkopf. Gezeigt wird das Verpacken von Croissants und Waffeln unter Schutzatmosphäre. Ausgelegt auf die Verpackung von Nahrungsmitteln bei hoher Leistung mit verlässlicher Siegelung bietet die Integra außergewöhnliche Ergebnisse - auch mit Begasungsvorrichtung zur Verlängerung der Lagerfähigkeit von vielen Lebensmitteln. Schneller Formatwechsel, spezielles Design zur Erfüllung von Hygienevorschriften und leichte Reinigung, einfache Wartung und Bedienerfreundlichkeit sind weitere Vorteile für den Kunden. 🏠

**[www.schib.it](http://www.schib.it)**

**[www.BWflexiblesystems.com](http://www.BWflexiblesystems.com)**



# Horizontal and Vertical Packaging Technology



Italian based **Schib** and **Hayssen Flexible Systems**, both part of the BW Flexible Systems division of Barry-Wehmiller, a global manufacturer offering a full range of equipment for flexible packaging.

We design, manufacture and install high quality, fully automated **horizontal and vertical packaging systems**, customized to meet your specific product handling and primary and secondary packaging requirements.

**Our mission** is to provide our customers with trusted packaging system solutions and a lifetime of outstanding support.

## Hayssen

Barry-Wehmiller Flexible Systems

Mestrino · Padova · Italy  
[hayssen.com](http://hayssen.com)

## Schib

Barry-Wehmiller Flexible Systems

Monte di Malo · Vicenza · Italy  
[schib.it](http://schib.it)



## BW Flexible Systems

A Barry-Wehmiller Packaging Company

# THUNDERBIRD – KNETEN, RÜHREN, AUFSCHLAGREN

Seit 1991 schätzen unsere Kunde die einfache Bedienung und den robusten Aufbau der THUNDERBIRD Rühr- und Knet maschinen, die aus unserem Lager in Berlin in und außerhalb der E.G beliefert werden.

Die THUNDERBIRD Platenrührmaschinen mit ihren 3 Geschwindigkeiten und drei Mischwerkzeuge (Knethaken, Schlagbesen, Flachrührer) werden sowohl für feine Konditorkreationen als auch fürs Kneten von schweren Teigen eingesetzt. Die Kesselkapazität reicht von 10 bis 120 Liter.

Praktisch ist auch das Sicherheitsgitter, das sich ganz öffnet und viel Platz für das Eingeben der Zutaten gewährt. Auch während des Mischvorhangs können die Zutaten durch die Schütte zugefügt werden, ohne die Maschine zu stoppen.

Um den Umsatz durch zusätzliche Produkte wie Salate und Pasteten



zu steigern, bieten Fleischwolf- und Gemüseschneideraufsätze eine preiswerte Hilfe.

Das Sortiment wird durch Spiralknetter von 40 bis 200 Kilos Teig, Teigausroller, Teigteiler und Brotschneider ergänzt.

## KNEAD, STIR, WHIP

Since 1991 our customers appreciate the simple and strong building of the THUNDERBIRD bakery and kitchen equipment, which are distributed throughout Europe from our Berlin based office and warehouse. Caterers, restaurants, hotels and bakers design THUNDERBIRD mixers for an intensive use in big kitchens. From Fancy pastries creations to heavy dough kneading duty, the full gear box makes this kitchen mixer an

efficient and reliable partner in all 3 speeds.

The bowl with a capacity ranging from 10-liter to 120-liter are made out of stainless steel.

The stirring leave, the dough hook and the wire whip enable to stir, beat, knead and whip all types of food mixture.

The food chute inside the safety grid makes the adding of ingredients simple and fast, without stopping the mixer.

Our assortment also features meat grinders and vegetable slicers, spiral mixer from 40-kilos to 200-kilos dough, dough-sheeters, dough dividers and dough rounders, bread slicers. 🏠

[www.thunderbird-grosskuechentechnik.de](http://www.thunderbird-grosskuechentechnik.de)



**THUNDERBIRD**   
BRAND OF GERMANY



INDUSTRY 4.0

INNOVATION IS  
OUR MISSION



Are you ready?  
The future of innovation in the  
world of packaging waiting for you!

productivity

Tecno Pack

PACKAGING MACHINES

Tecno Pack SpA · Via Lago di Albano, 76 · 36015 · Schio (Vi) Italy  
+39 0445 575 661 · comm@tecnopackspa.it · www.tecnopackspa.it

# A GROUP OF GREAT SUCCESS IN THE WORLD OF PACKAGING

**T**ailor-made clothing that can be adapted to all needs, in a constantly evolving sector. Tecno Pack Group, a top-of-the-range market leader in the packaging sector, has reaffirmed this approach.

After the last edition of Ipack ima, the group consisting of three companies headed by Tecno Pack Spa, which for many years now has also included General System Pack and IFP Packaging, the company based in Schio is getting ready for another upcoming major event with Iba. 'For us, it is a very important trade fair,' said Andrea Motta, Area Manager at Tecno Pack Group. 'This will be another major opportunity to prove that the company understands the needs of each user and adapts its technology to customer requirements, creating solutions that our direct competitors, in some cases, have not yet developed or even conceived.'

The latest products include the new complete hamburger packaging line featuring a washdown system, and the box motion transverse welding system, which is currently the world's fastest; it can reach an output of 230 packs per minute, offering a flexibility of use that is unprecedented among other long-time welding systems. This brings huge advantages in terms of versatility as well as differentiation: generally, a high-speed machine produces one or two formats at the most. We, instead, allow our customers to work with a wide range of formats, from sweets to trays, always ensuring perfect packs, hermetic sealing and controlled atmosphere.

These services are showing great results: 'Over the decades, we have specialised in monitoring the global industry,' Motta adds. 'More than 80% of the €60 million annual turnover of the Group's three companies comes from foreign markets, mainly European countries. And we are now gaining significant ground also in the USA, India, the Far East and Russia.' Another distinctive feature of the Group is that it offers various products that meet the needs of both



**Tecno Pack**  
PACKAGING MACHINES

**SP**  
general system pack

**IFP**  
PACKAGING



## EINE IN DER WELT DER VERPACKUNG SEHR ERFOLGREICHE GRUPPE

**M**aßgeschneiderte und an alle Anforderungen anpassbare Verpackungen für einen Markt, der sich kontinuierlich weiterentwickelt. Die Unternehmensphilosophie des Konzerns Tecno Pack, Marktführer in der Verpackungsindustrie, hat sich als erfolgreich bewiesen. Nach der Ipack ima bereitet sich die aus drei Unternehmen bestehende Gruppe aus Schleit, zu der Tecno Pack Spa und bereits seit Jahren auch General System Pack und IFP Packaging gehören, auf einen weiteren wichtigen Termin vor: die iba.

„Für uns ist diese Messe extrem wichtig“, berichtet Andrea Motta, Bereichsleiter der Gruppe Tecno Pack. „Sie wird für uns eine weitere Gelegenheit sein, bei der wir zeigen können, wie unser Unternehmen die Bedürfnisse der einzelnen Anwender erkennt und seine Technologie auf die Anforderungen abstimmen kann, indem es Lösungen erarbeitet, die unsere direkten Mitbewerber bis heute oft weder entwickelt noch angedacht haben.“ Zu den Neuigkeiten gehören die neue komplette Verpackungsstraße für Hamburger, die über ein sog. eingebautes „Wash Down“-System verfügt, und das derzeit weltweit schnellste „Box Motion“-Querverschweißungssystem, das 230 Verpackungen pro Minute herstellen kann und somit eine Anwendungsflexibilität bietet, die für andere Systeme mit langen Schweißzeiten bis jetzt unbekannt war.

Das wiederum bedeutet enorme Vorteile in Bezug auf die Vielseitigkeit und Differenzierung: Die Geschwindigkeit ist meist ein Merkmal von Maschinen, die ein, zwei oder mehr Formate herstellen können. Wir ermöglichen Ihnen dagegen, mit den unterschiedlichsten Formaten, vom Bonbon bis zum Tray zu arbeiten, wobei die Verpackungen immer einwandfrei und die Schweißnähte hermetisch dicht sind und die Atmosphäre kontrolliert ist. Dienstleistungen, die Früchte tragen: „In den



small companies and large groups, such as Barilla, one of its long-standing customers. 'We are approached by small to medium-sized users, and we take pride in providing tailored solutions. Our strategy involves an in-depth analysis of requirements in each case.' To do this, Tecnopack relies on a workforce of 220 people, including its offices and workshop, with an average of more than 50 designers in its technical departments, to ensure continuous innovation, and 40 specialist technicians who travel to our customers' premises to install and commission systems and provide support.

This service is guaranteed by the presence of several branches and by partnerships with other high-tech companies providing support to end customers worldwide. Therefore, by

vergangenen Jahrzehnten haben wir uns darauf spezialisiert, den Entwicklungen in der Industrie auf internationaler Ebene zu folgen“, fährt Motta fort. „Von den 60 Mio. Euro Umsatz, den die drei Unternehmen pro Jahr erzielen, stammen 80 % aus dem Ausland und zwar hauptsächlich aus Europa. Und jetzt sind wir dabei, uns einen wichtigen Platz auch in Amerika, Indien, dem Fernen Osten und Russland zu erarbeiten.“ Eine weitere Besonderheit der Gruppe besteht in ihrer Fähigkeit, verschiedene Produkte anbieten zu können, die sowohl kleine Kunden als auch große Konzerne, wie z.B. den langjährigen Kunden Barilla, zufrieden stellen können. „Auf uns kommen kleine und mittelgroße Anwender zu, und wir freuen uns darüber, dass wir ihnen Lösungen anbieten, die auf ihre Bedürfnisse zugeschnitten sind. Unsere Strategie besteht darin, dass wir jedes Mal die Anforderungen gemeinsam exakt abklären.“ Aus diesem Grund verfügt Tecnopack über eine Büro- und Werkstatt-Struktur, die sich aus 220 Einheiten zusammensetzt, wobei im Durchschnitt mehr als 50 Entwickler und Planer in den Technischen Abteilungen für immer neue Innovationen sorgen und 40 spezialisierte Techniker Tag für Tag reisen, um Anlagen zu montieren, in Betrieb zu setzen und Kundendienstleistungen zu erbringen. Ein Service, der von mehreren Niederlassungen und durch die Zusammenarbeit mit anderen Unternehmen mit hoher technischer Spezialisierung, die Endkunden auf der ganzen Welt unterstützen,



regularly participating in Iba, customers have the chance to see the latest innovations.

The next events will be Gulfood, in Dubai, in February 2019, Cibus Tec in Parma in October 2019, and Interpack in Düsseldorf in 2020. 🏠

[www.tecnopackspa.it](http://www.tecnopackspa.it)

[www.ifppackaging.it](http://www.ifppackaging.it)

[www.gsp.it](http://www.gsp.it)

garantiert wird. Die Teilnahme an der Iba ist folglich ein fester Termin, bei dem unsere Anwender die Neuigkeiten kennenlernen können. Die nächsten Termine stehen dann im Februar 2019 mit der Gulfood in Dubai, im Oktober 2019 mit der Cibus Tec in Parma und 2020 mit der Interpack in Düsseldorf an. 🏠

[www.tecnopackspa.it](http://www.tecnopackspa.it)

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# RONDO SHOWS NEW INDUSTRIAL BREAD LINE AT IBA EXHIBITION

In hall A1 on booth 111 RONDO, the Swiss manufacturer of dough processing machines, will exhibit many innovations, enhancements and automation solutions. On the booth visitors will also find RONDO Industrial Solutions (RIS) and CODEX by Rondo. RIS are the contacts for industrial customers looking for innovation, processes, plant designs and industrial bakery technology. CODEX by Rondo is a ground-breaking solution for continuous dough production under pressure and vacuum.

## **New industrial bread line for artisan bread products.**

Today's consumers expect bread products which taste, appear and have a shelf life comparable with handmade products. The doughs for such artisanal products are characterised by high water content with long resting times and are therefore very sticky and difficult to process industrially.

The new industrial "ARTISANA" bread line has been developed precisely to meet these challenges and is capable of processing up to 2,000 kg/hour of dough. It can be used to produce the entire spectrum: from cut breads such as ciabatta, long-moulded products such as baguettes, up to round-moulded bread loaves and rolls.

ARTISANA thus combines artisanal quality, high flexibility and wide product variety with industrial efficiency. The highlights of this line are many:



**70** | **RONDO**  
YEARS | Dough-how & more.

The automatic tool change system of RONDObot increases the flexibility of this unique system



high production capacities, gentle processing of extremely soft doughs, outstanding hygiene properties, minimum downtime, fast product changeover and ultra-modern digital control.

### Round-moulded bread products made from highly hydrated dough

To produce round-moulded bread loaves and rolls, ARTISANA is equipped with RONDObot, a unique robot system, allowing for the first time, round-moulding of very soft dough.

The RONDObot is equipped with a 6-axis robot system for round-moulding. It uses the MPR (Multi-Phase Rounding) process to simulate smooth round moulding by hand. RONDObot takes the dough piece and begins pre-moulding then increasing movement and pressure. In the next phase, the robot reduces the pressure and finally it closes the seam.

Thanks to the MPR process, the RONDObot is an extremely flexible round-moulding solution that can be adapted to the requirements of

the recipe and the desired product properties.

### New solution for the production of crescent shaped croissants

For the first time, at iba, RONDO shows a newly developed system for producing bent croissants. The new bending unit is mounted directly after the curling section on the out-feed table of the Cromaster croissant machine.

The bending unit is designed for three-row production and is characterised by high process reliability, which leads to a precise degree of regularity of the end product.

The entire bending unit is space-saving and requires only 700 mm length. With this solution, up to 6,000 products can be bent per hour. After the bending process, the croissants can be directly panned onto trays.

### Regular live demonstrations on the RONDO booth

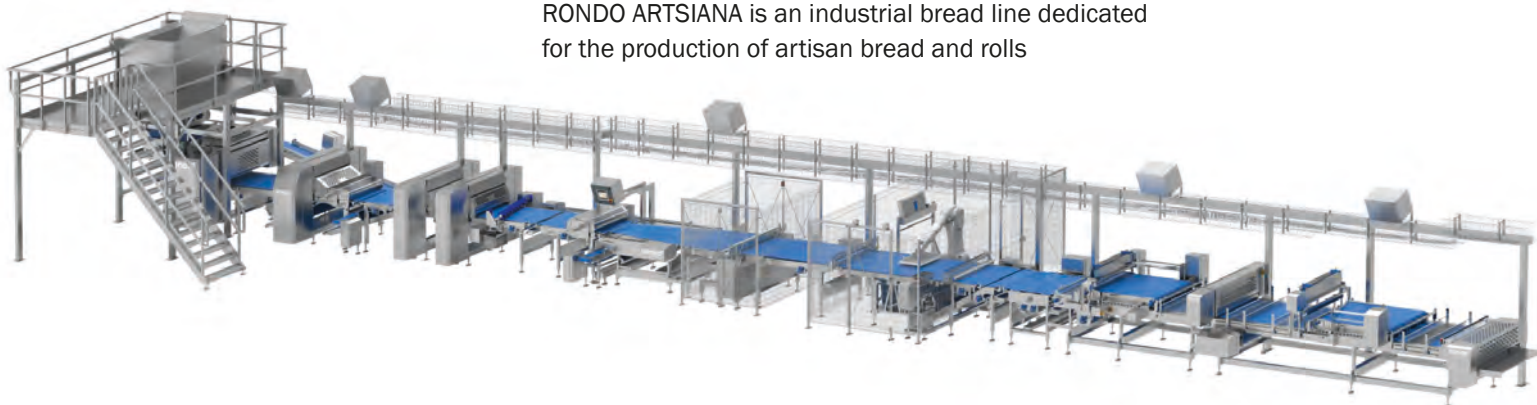
Trade fair visitors can experience RONDO machines during numerous demonstrations. A timetable for these demonstrations will be pub-

lished shortly on [www.rondo-online.com](http://www.rondo-online.com).

As always, welcoming visitors to the RONDO booth, will be the combined expertise of the whole RONDO team, available to answer questions on all aspects of manufacturing processes and production equipment for baked goods. RONDO does not only present new machinery, but also offers Dough-how Services, combining expert knowledge and experience in both dough and technology.

A visit to RONDO's booth A1.111 will be worthwhile for all visitors from artisanal and industrial bakeries who want to discover innovative ideas and pioneering concepts. 🏠

[www.rondo-online.com](http://www.rondo-online.com)



RONDO ARTSIANA is an industrial bread line dedicated for the production of artisan bread and rolls

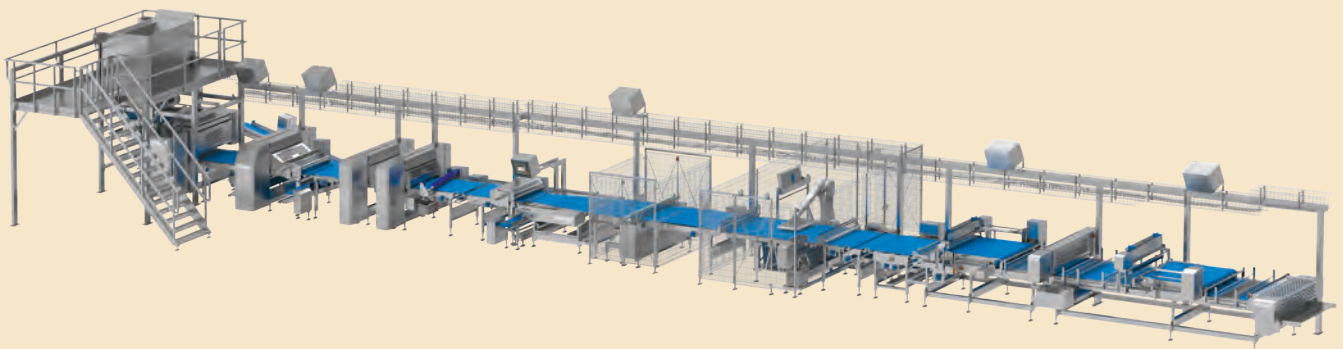




Visit us on booth 111 in hall A1



## Our Quality – Your Success



RONDO stands for quality: For quality in advice and service. For the quality of machinery and equipment, and for the quality of installation and training. Our commitment to quality will allow you to benefit. Our quality forms the basis for your success.  
[www.rondo-online.com](http://www.rondo-online.com)

# COSTACURTA'S WIDE RANGE OF SOLUTIONS FOR THE FOOD & BEVERAGE INDUSTRY

**C**ostacurta S.p.A.-VICO is an Italian company specialised in the designing and production of metal components for industrial manufacturers and architecture, serving markets worldwide.

The company, with its 95 years of consolidated experience in the Made-in-Italy production, is based in Milan and has 2 production facilities in the province of Lecco.

Since 1921 Costacurta has been investing and researching to be more and more competitive on both the Italian and international markets.

The company has a divisional structure allowing effective operations on different markets, where Costacurta works according to its mission and values.

Its entire product portfolio originates from wires and plates, and is made of:

- Filtering elements
- Conveyor belts
- Products for the Oil & Gas, chemical and petrochemical sectors

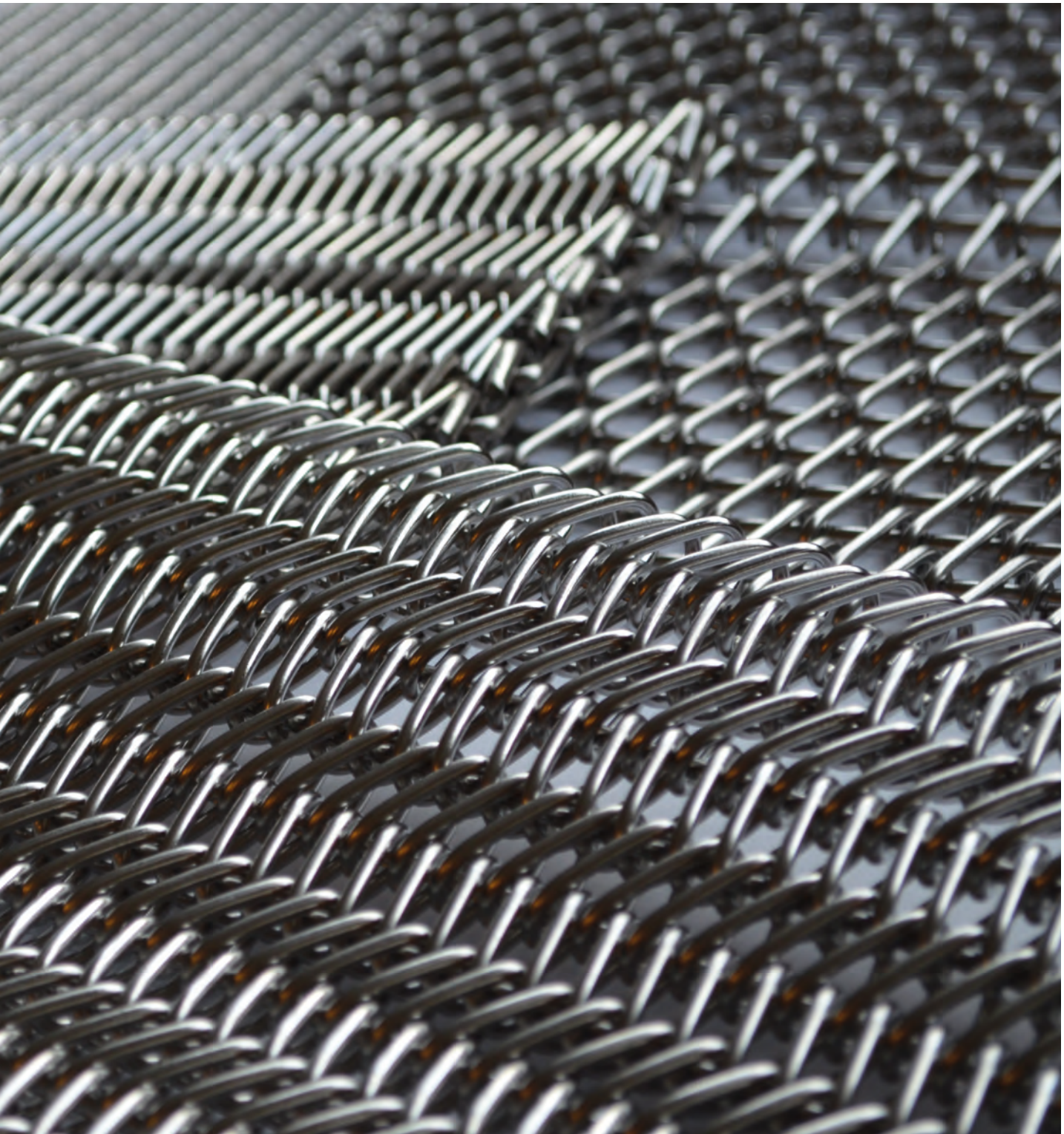
## **Metal conveyor belts**

Metal conveyor belts are used in many industrial processes and sectors, from metallurgical engineering, to the pharmaceutical and food industry.

These belts can be used for applications that require



# **VI** Costacurta **co**





any pack, six-pack and others.

In the food sector, conveyor belts are used for example in the baking process. Baking takes place inside continuous ovens with temperatures between approximately 180°C and 280°C, according to the product to be baked. The products are moved inside these continuous ovens on metal conveyor belts.

Costacurta's conveyor belts resist the temperatures inside the oven and are made with high-quality materials in order to guarantee maximum hygiene and ease of cleaning after use. The surface of the conveyor belts is designed in such way that it can adequately support the product to be baked.

Technicians and engineers are available to assist clients in the selection of the most suitable type of belt for their baking lines. 🏠

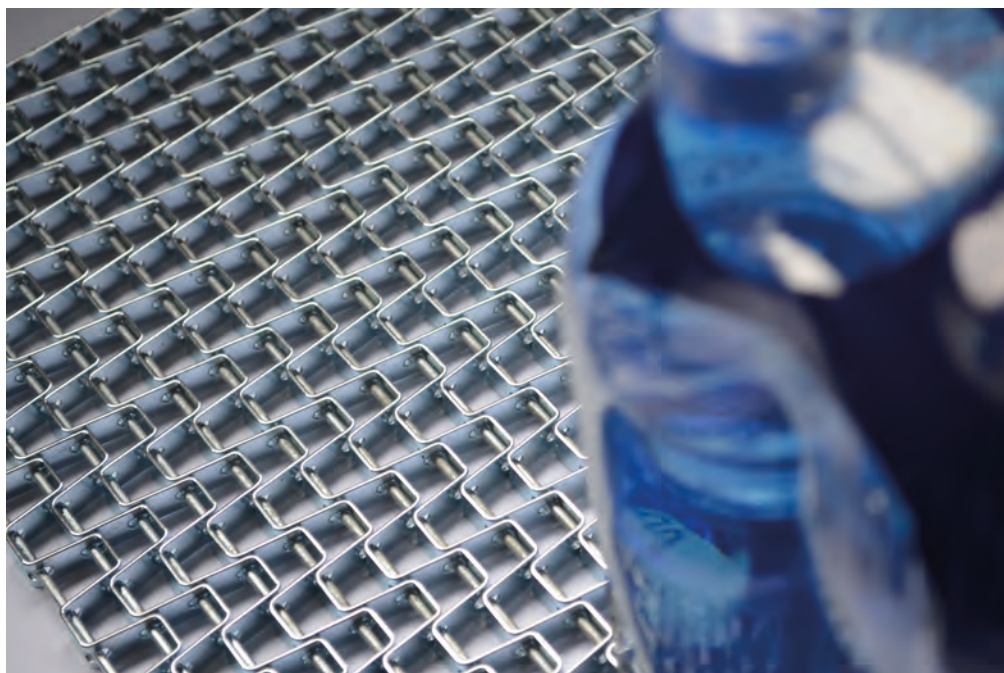
**[www.costacurta.it](http://www.costacurta.it)**

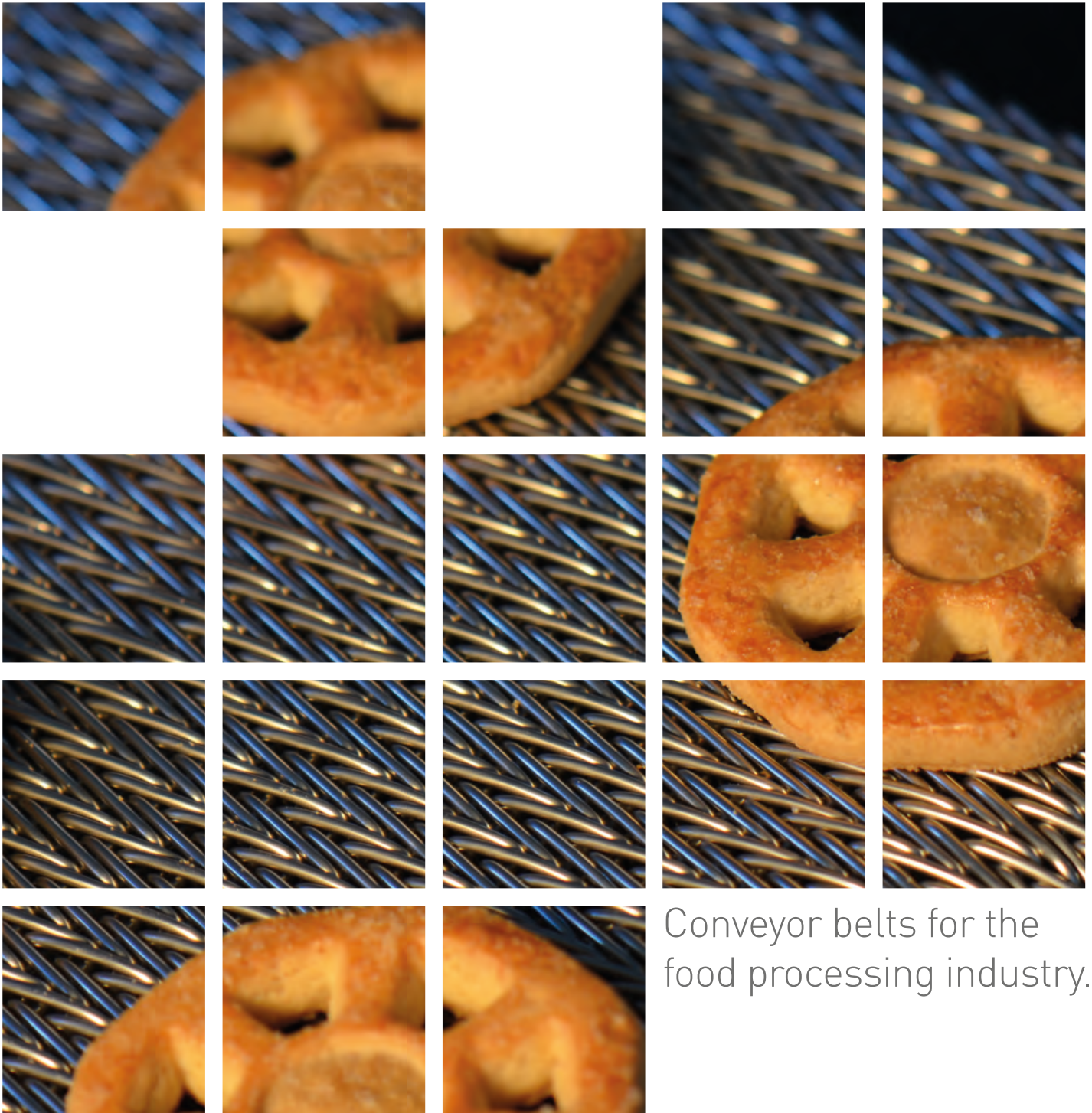
temperatures ranging from approx. -150°C to +1.150°C, even under mechanical or chemical stress.

The company has gained a deep understanding in the designing and manufacturing of metal conveyor belts and is able to support its customers in choosing the most appropriate solution, helping them in terms of materials and type of belt to purchase on the basis of operating conditions, shape, size and weight of the products to be conveyed.

In the beverage sector, Costacurta's products can be used in different applications. In particular, the belts are used for heat shrink tunnels or shrink wrappers where the final product needs to be wrapped with a heat-shrinkable film. The belts are designed to guarantee an excellent stability of the product

during the whole process. The constant speed operation of the belt, reduced vibration levels and a high functioning reliability really guarantee the perfect wrapping for





Conveyor belts for the  
food processing industry.

Costacurta conveyor belts are used in food processing as well as in many other industrial processes.

Thanks to the specific experience gained over more than 60 years, Costacurta can assist the client in the selection of the most suitable type of belt for the specific application. Costacurta conveyor belts are suitable for applications with temperatures ranging from  $-150^{\circ}\text{C}$  to  $+1150^{\circ}\text{C}$ .

# PROFESSIONAL BAKERY, PASTRY AND PIZZA OVENS

**F**or nearly 30 years, EUROPA Srl has been selling professional ovens to an ever larger number of bakeries, pastry shops, hotels and pizza shops all over the world. Established in 1990, EUROPA has become a brand synonymous with “reliability” and “innovation”, specialized in the production of ovens and equipment for bread, pastry and pizza, to facilitate the bakers’ lives ever more.

The strong entrepreneurship of the company’s management, the long experience of a dynamic team of qualified technicians and the professional competence of a closely-knit workgroup always ready to foresee the real market requirements, permitted to grow up rapidly and establish itself over the main international markets.

Experimentation and research have always represented the principal means to achieve the company’s primary objective: “anticipate and satisfy the customer requirements”. Moreover, the testing severity, as well as the close examination of the materials, guarantees the high quality of the products.

Over the years, EUROPA has consolidated worldwide its own position thanks to a constant renewal of the range with increasingly more advanced products. It continues to grow year by year, increasing its presence both in Italy and abroad, relying on a strong mark which means quality and modernity. Besides, thanks to the cooperation of a loyal and specialized distributors’ network, EUROPA is able to guarantee an excellent assistance service to all its customers, whether it is a small pastry shop, a traditional artisan bakery or a bakery industry with loading and unloading automatic systems.

EUROPA offers two main product lines, in which you can find the most suitable oven according to your own needs. Besides, every product line has its own accessories.

The “Black Line” presents a wide range of solutions for large and regular production, including: electric deck ovens, steam tube deck ovens, both traditional and evolved rotary rack ovens, multi-loading deck ovens and provers. It features two models of rotary rack oven: the traditional GALILEO, with rear heat exchanger, and the evolved





## PROFESSIONELLE BÄCKEREI-, KONDITOREI- UND PIZZAÖFEN

**S**eit fast 30 Jahren verkauft EUROPA Srl professionelle Öfen an immer mehr Bäckereien, Konditoreien, Hotels und Pizzerias in der ganzen Welt. Die 1990 gegründete Marke EUROPA ist zu einem Synonym für „Zuverlässigkeit“ und „Innovation“ geworden. Sie hat sich auf die Herstellung von Backöfen und Anlagen für Brot, Gebäck und Pizza spezialisiert, die das Leben der Bäcker immer mehr erleichtern.

Der starke Unternehmergeist der Unternehmensleitung, die langjährige Erfahrung eines dynamischen Teams von qualifizierten Technikern und die Fachkompetenz einer eng kooperierenden Arbeitsgruppe, die stets bereit ist, die tatsächlichen Marktanforderungen vorzusehen, machte es dem Unternehmen möglich, sich schnell zu entwickeln und auf den wichtigsten internationalen Märkten zu etablieren.

Experimentieren und Forschen ist seit jeher das wichtigste Mittel, um das Hauptziel des Unternehmens zu erreichen: „die Bedürfnisse der Kunden zu antizipieren und zu befriedigen“. Darüber hinaus garantieren strenge Prüfungen sowie eine genaue Untersuchung der Materialien die hohe Qualität der Produkte.

Im Laufe der Jahre hat EUROPA seine Position durch eine ständige Erneuerung des Sortiments mit immer fortschrittlicheren Produkten weltweit gefestigt. Es wächst Jahr für Jahr weiter und baut seine Präsenz in Italien und im Ausland aus, wobei es sich auf eine starke Marke stützt, die für Qualität und Modernität steht.

Dank der Zusammenarbeit mit einem Netz loyaler, spezialisierter Händler ist EUROPA in der Lage, allen seinen Kunden, ob es sich nun um eine kleine Konditorei, eine traditionelle handwerkliche Bäckerei oder eine Bäckerei mit automatischen



JOBS, with side heat exchanger. Furthermore, both series have two different versions, the DIGIT and the PRO ones, to satisfy all customers' requirements. Among its many characteristics, the standard DIGIT version comes with digital control panel, 2-speed baking fan, weekly programmable ignition system, motorized steam damper and stainless steel outer panels. The PRO version, instead, has the electromechanical control panel, manual steam damper and 1-speed baking fan. However, regardless their differences, GALILEO and JOBS have several common qualities, such as: solid structure, refined design, improved technology and surprising recovery times.

The "Green Line" presents multiple products for small production, regular production, bakery cafés and horeca. It includes electric modular deck ovens, compact rotary rack ovens, mini-rotary rack ovens, convection ovens, combined solutions and probers. Among the products of the new "Green Line" series, the main ones are those com-

Be- und Entladesystemen handelt, einen ausgezeichneten Kundendienst zu garantieren.

EUROPA bietet zwei Hauptproduktlinien an, in denen Sie den für Ihre Bedürfnisse am besten geeigneten Backofen finden können. Außerdem hat jede Produktlinie ihr eigenes Zubehör.

Die „Black Line“ bietet vielfältige Lösungen für die große und regelmäßige Produktion, darunter elektrische Etagenbacköfen, Dampfrohr-Etagenbacköfen, traditionelle und weiterentwickelte Stikkenöfen, Mehretagenbacköfen und Gärschränke.

Es sind zwei Modelle von Stikkenöfen enthalten: der traditionelle GALILEO mit Wärmetauscher hinten und der weiterentwickelte JOBS mit Wärmetauscher an der Seite.

Darüber hinaus haben beide Serien zwei verschiedene Versionen, und zwar DIGIT und PRO, um allen Kundenanforderungen gerecht zu werden. Die Standardversion DIGIT ist unter anderem mit einem digitalen Bedienfeld, einem 2-stufigen Backgebläse, einem wöchentlich programmierbaren Zündsystem, einer motorisierten Dampfklappe und Außenverkleidungen aus Edelstahl ausgestattet. Die PRO-Version hingegen verfügt über ein elektromechanisches Bedienfeld, eine manuelle Dampfklappe und einen 1-stufigen Backventilator. Ungeachtet ihrer Unterschiede haben GALILEO und JOBS jedoch viele Eigenschaften gemein, wie z.B. die solide Konstruktion, das raffinierte Design, eine verbesserte Technologie und erstaunlich kurze Erholungszeiten.



posing the BELL and COOPER series: ultra-compact rotary rack ovens for bakery and pastry products. Thanks to their modular structure, they can be installed in less than 2 hours, they can pass through common doors and they can be fitted into premises with very low ceilings. The special "FREESTYLE" version (patented) allows reducing the consumptions from 33% to 66% when the baking of a complete rack is not needed: you can decide whether to bake 5, 10 or 15 trays and thus to use 1/3, 2/3 or 3/3 of the power. Stainless steel massive structure, modern design, excellent baking quality, versatility and friendly use, are subjects that make the BELL and COOPER series suitable for all customers expecting great performances from a small oven. 🏠

[www.europa-zone.com/en](http://www.europa-zone.com/en)

Die „Green Line“ umfasst mehrere Produkte für die Kleinproduktion, die regelmäßige Produktion, Bäckerei-Cafés und die Gastronomie. Sie umfasst elektrische modulare Etagenöfen, kompakte Stikkenöfen, Mini-Stikkenöfen, Konvektionsöfen, kombinierte Lösungen und Gärtschränke. Die wichtigsten Produkte der neuen „Green-Line“ sind die Serien BELL und COOPER: ultrakompakte Stikkenöfen für Bäckerei- und Konditoreiprodukte. Dank ihres modularen Aufbaus können sie in weniger als zwei Stunden installiert werden und passen durch normale Türen und in Räume mit sehr niedrigen Decken.

Die besondere (patentiert) „FREESTYLE“-Version ermöglicht die Senkung des Energiebedarfs von 33 % auf 66 %, wenn der Stikkenwagen nicht komplett beladen ist: Sie können entscheiden, ob Sie 5, 10 oder 15 Bleche backen wollen, und somit 1/3, 2/3 oder 3/3 der Leistung nutzen. Durch die massive Konstruktion aus Edelstahl, das moderne Design, die ausgezeichnete Backqualität, die Vielseitigkeit und die Bedienerfreundlichkeit sind die Serien BELL und COOPER für alle Kunden geeignet, die auch von einem kleinen Ofen hohe Leistung erwarten. 🏠

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# EXPERIENCE & QUALITY IN THE BAKERY, PASTRY & FOOD INDUSTRY

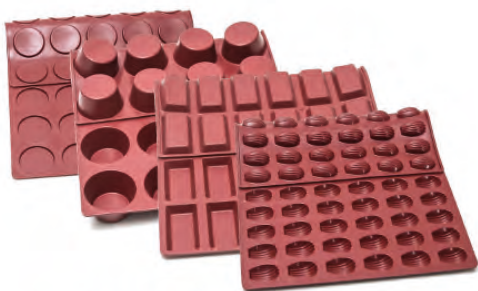
**C**reated in 1994, Maé Innovation is specialized in the engineering and the manufacturing of high-precision silicone moulds, fermentation and baking trays as well as non-stick coatings for intensive uses of the food industry.

## **Diversity, creativity, customization? Be Silmaé!**

Silmaé, 100% premium silicone moulds for industrials and professionals, are suitable for both baking and deep freezing and adapted for pastries, fruit cakes, ice creams, chocolates, sweets, starters, sauces, seafood and meat product, brioches, Viennese pastries, bread and buns.

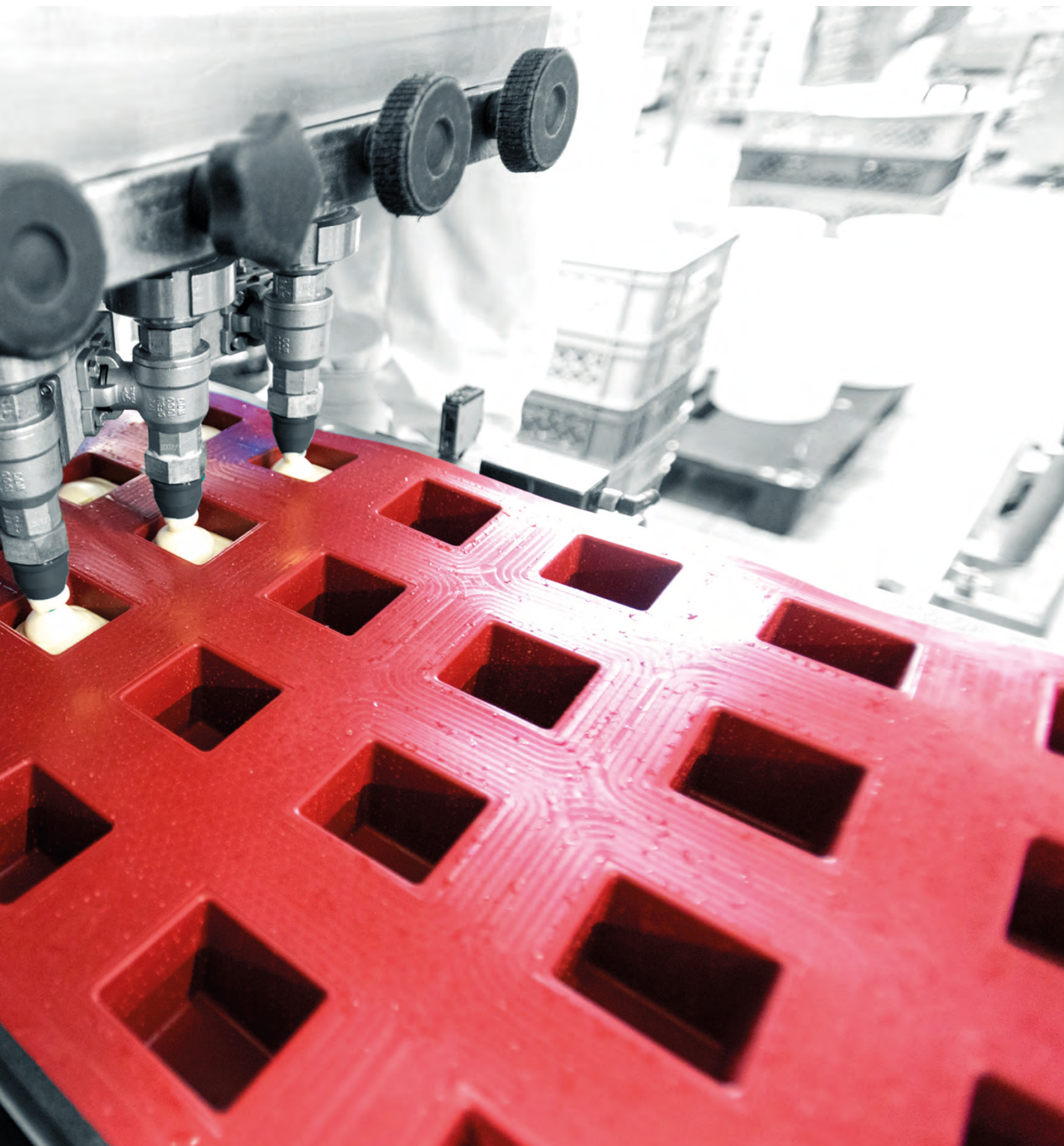
The silicone used, SIL035, has been selected for its mechanical properties and its resistance to high temperatures (+280°C) and deep freezing by mechanical cold or cryogenics respecting the recommendations for use.

Silmaé is commonly used on automated production lines



# SilMaé

**Maé**  
Creates your Mould



and complies with the highest French (NF 1186 & 25/11/1992 order), European (Regulation EC n°1935/2004 & EU n°10/2011) and American food standards. The system provides complete traceability for each item, reinforcing the Maé's strong reputation in the food industry.

Maé offers a wide range of standard Silmaé moulds with more than 250 references in its catalogue but is also able to customize your mould. Thanks to its dedicated organization, 3D CAD and prototypes, its designers create the shapes and moulds according to its clients' constraints and production environment. Many firms are automating their production and call upon Maé to comply with certain dispensing spacings and to insert systems for mould stripping and/or washing.

Over 300 tailor-made projects are developed each year, in large or small production runs, with unrivalled value for money on the market.

Many formats are available: pastry format (400x600mm), GN1/1 (400x300mm), individual format and other dimensions to several meters of baking mats.

The largest food companies trust Maé's know-how from all over the world!

**Specially designed for baking LOAVES, BRIOCHES, HAMBURGER BUNS, CIABATTA, HOT DOG ROLLS OR SANDWICHES, CHOUX PASTRY, TARTS, PUFFS and ECLAIRS.**

**Fibermaé** are easy to use, and suitable for all types of fresh or frozen dough, for salty and sweet cooking. They are made using an open glass fiber mesh and a non-stick silicone coating. They stand up to temperatures ranging from -35 °C to 260 °C.



#### **Fibermaé**

give the bread a fine golden crust.

#### **Fibermaé**

ensure homogeneous cooking thanks to their open mesh, which facilitates hot air circulation. The pastry is crunchy and golden.

Maé's philosophy has placed Innovation, Quality & Reactivity at the heart of its action. The company involved in a process of continuous improvement, has always invested in research and development and participates in many national and European research programs. Every year, the company designs and creates new innovative products.

#### **Make your bread your best messenger!**

The SIL'TIP is a unique marker mat invented by Gilles Sicart, Baker Expert and Director of the Technical



Institute of the Trades of Bread. It gives the opportunity to identify the breads with a permanent marking. 6 standard designs are currently available, but it can be customized with the client's logo, name, brand, etc. 🏠

**Maé will exhibit at iba 2018 (Hall B5-Booth 460), come and visit us!**

[www.mae-innovation.com](http://www.mae-innovation.com)



# Maé

Silicone trays for  
Food Industries & Professionals

[www.mae-innovation.com](http://www.mae-innovation.com)

Maé creates your moulds! 3D & innovative shapes  
*Discover our Silmaé!*



Homogeneous cooking & fine golden crust!  
*Discover our Fibermaé!*



*Come & Visit us on*



Booth B5-460



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CARREFOUR DES FOURNISSEURS  
DE L'INDUSTRIE AGROALIMENTAIRE

# A SIMPLE AND SMART VISION SOLUTION

## FOR SHAPE AND COLOR INSPECTION IN THE FOOD INDUSTRY

**V**ision inspection machines play an increasingly important role in many industrial manufacturing processes thanks to their unique characteristic of both raising quality and cutting costs.

Although many vision tasks are nowadays easily addressed through machine vision (examples include determining the correct label position, inspecting the bottle seal finish, verifying that caps are securely tightened, reading QR codes, checking fill-levels), there is still a number of



ALBERT™

## EINE EINFACHE UND SCHLAUE LÖSUNG FÜR FORM- UND FARBPRÜFUNG IN DER NAHRUNGSMITTELINDUSTRIE

**B**ildverarbeitungssystemen spielen eine zunehmend wichtige Rolle in vielen industriellen Herstellungsverfahren, da sie einheitlich sowohl die Qualität steigern als auch die Kosten reduzieren.

Obwohl viele Inspektionsaufgaben heutzutage einfach durch maschinelle Bildverarbeitung erledigt werden (Beispiel umfassen die Bestimmung der korrekten Aufkleberpositionierung, Überprüfung des Flaschensiegels, Verifizierung des sicheren Verschlusses von

Deckeln, Lesen von QR-Codes, Überprüfung von Füllständen), so gibt es doch noch eine Reihe von Herausforderungen für bestimmte Industriezweige, vor allem bei der Überprüfung von natürlichen Nahrungsmittelprodukten.

In der Tat haben Nahrungsmittel, wie gebackene oder gefrorene Güter, naturgemäß einen Abweichungsgrad in Form und/oder Farbe, den traditionelle maschinelle Bildverarbeitungssysteme kaum handhaben können. In der Nahrungsmittelindustrie ist das

Annahmekriterium oft eine recht subjektive Kombination vieler Parameter, die sogar ein Qualitätssicherer schwer beschreiben könnte und wie schwer ein Fehler wiegt ist selbst eine komplizierte Mischung vieler Variablen.

Für solche Anwendungen wird die bildbasierte automatische Überprüfung noch nicht breit angewendet und menschliche Bediener werden noch angestellt. Auf der anderen Seite wird die Inspektionsaufgabe üblicherweise durch hoch spezialisierte Lösungen wahrgenommen,

# COME DISCOVER ALBERT® AND PENSO

Artificial intelligence-based solutions  
for **AUTOMATED INSPECTION**  
of **shape, color** and **surface profile**



**SELF-LEARNING  
BASED ON  
OBSERVATION OF  
A STANDARD  
PRODUCTION  
BATCH**



**THEY ARE SMART AND EASY TO USE**

ALBERT® and PENSO learn the characteristics of your products autonomously directly on the production line without long, complicated programming sessions.

**AN EXTREMELY FLEXIBLE TECHNOLOGY**

ALBERT® and PENSO allow you to save hundreds of recipes and quickly access your preferred configuration for each food product

**THEY SAVE YOU TIME AND MONEY**

Quickly and easily monitor the quality of your products to avoid unwanted and costly production waste.

**IT IS AN EASY AND PROFITABLE INVESTMENT**

Vision technology is not only reliable, it improves the production process and allows for a quick return on investment.

**WE OFFER A FREE DEMO SERVICE**

Send us some of your samples and we'll deliver a free assessment for your company. We can also schedule a free test on-site: our technicians will test ALBERT® or PENSO directly on your production line.

**IT WILL LIFT A WEIGHT OFF YOUR SHOULDERS**

Monitors your production 24 hours a day without pauses or distractions.

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challenges to face in certain industry sectors, especially when inspecting natural food products.

In fact food products, such as baked or frozen goods, naturally feature a degree of variability in shape and/or color that traditional machine vision systems can hardly handle. In the food industry the acceptance criterion is often a quite subjective combination of many parameters that even a quality assurance operator would find hard to describe and the severity of the defect itself is a complex mix of many variables.

For such applications imaging-based automatic inspection is not widely used yet and human operators are still employed.

On the other hand in those cases where machine vision is applied, the vision task is usually accomplished

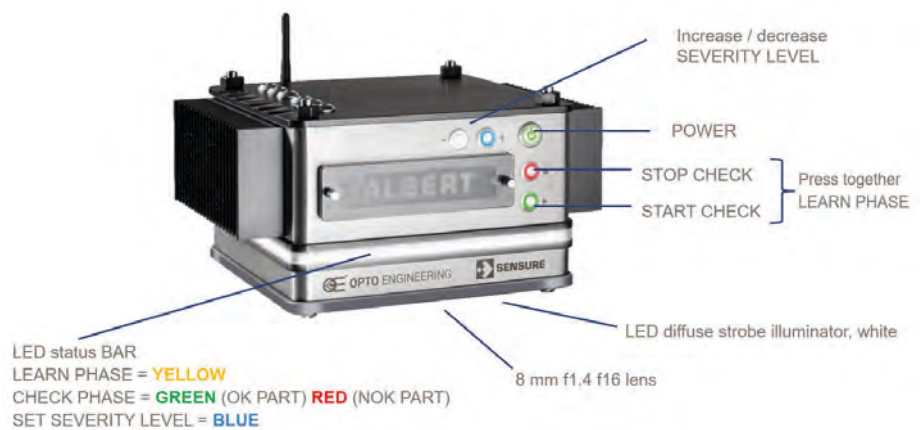
by highly customized solutions that prove to be costly and rigid since they require experienced engineers for programming and they cannot be easily adapted to new production requirements.

Quite often, in fact, one single production line is used for multiple products and the end users wish to simply

and rapidly modify the acceptance criteria in order to follow changes in production requirements (such as a different batch of ingredients) or simply inspect different products.

Traditional vision inspection systems are conceived to outperform human operators both in terms of speed and reliability but are not suited to

#### ALBERT™ interfaces



#### ALBERT™ Schnittstellen

wenn die maschinelle Bildverarbeitung verwendet wird, die teuer und unflexibel sind, da man erfahrene Ingenieure für ihre Programmierung benötigt und sie nicht leicht an neue Produktionsanforderungen anpassbar sind.

In der Tat wird recht oft eine einzelne Fertigungsanlage für mehrere Produkte verwendet und der Endanwender möchte die Annahmekriterien einfach und schnell modifizieren, um Veränderungen der Produktionsbedürfnisse gerecht zu werden (wie verschiedene Inhaltsangabe) oder einfach verschiedene Produkte zu überprüfen.

Traditionelle Bildverarbeitungssysteme wurden erdacht, um menschliche Bediener sowohl im Hinblick auf Geschwindigkeit als auch Zuverlässigkeit zu übertreffen, sind aber nicht geeignet, um die oben

genannten Bedürfnisse zu befriedigen. In der Tat wurden sie größtenteils an Industriezweige angepasst, die prüfen müssen, ob ein bestimmter Parameterbereich die Toleranz verlässt oder nicht, wie kontaktfreie 2D-Metrologie von gedrehten oder gepressten Teilen.

Um die besonderen Bedürfnisse der Nahrungsmittelindustrie zu befriedigen, hat Opto Engineering zusammen mit seinem italienischen Partner Sensure neurale Netzwerktechnologien auf die maschinelle Bildverarbeitung angewandt und ein neuartiges und leicht zu verwendendes System entwickelt, das aus Beispielen lernt, wie es Menschen tun: Ungleich einem herkömmlichen Bildverarbeitungssystem kann es schnell umtrainiert werden, um ein neues Produkt zu

sortieren oder sich an eine neue Inhaltsstoffangabe gewöhnen.

Das System, ALBERT™ (Fig. 1), ist im Wesentlichen ein selbstlernendes Bildverarbeitungssystem für die Überprüfung von Form und Farbe, auf der Grundlage künstlicher Intelligenz (ein kombinierter Ansatz zwischen statistischen und neuronalen Netzwerktechnologien).

Die Kernsoftware basiert auf neuronalen Netzwerken, Softwarealgorithmen, die das menschliche Gehirn widerspiegeln: Bildverarbeitungssysteme auf der Grundlage dieser Algorithmen können aus Beispielen lernen und sind anpassbar, d.h. sie können leicht an die Überprüfung neuer Produkte angepasst werden.

Dank eines Satzes neuer eingebauter Merkmale und der Selbst-



meet the above-mentioned needs. In fact they have been mostly applied to industries that require to check whether a fixed set of parameters is out of tolerance or not, such as 2D non-contact metrology of turned or pressed parts. To meet the specific needs of the food industry Opto Engineering in cooperation with its Italian partner Sensure has applied neural networks technology to machine vision and developed an innovative and easy to use vision system that learns from examples as humans do: unlike traditional inspection systems, it can be quickly re-trained to sort a

new product or adapted to a new batch of ingredients.

The system, named ALBERT™ (Fig. 1) is essentially a self-learning vision system for shape and color inspection, based on artificial intelligence techniques (a combined approach between statistics and neural networks technology).

The core software is based on neural networks, software algorithms that mimic the human brain: vision systems based on these algorithms can learn from examples and are adaptive, i.e. they can be easily tailored to

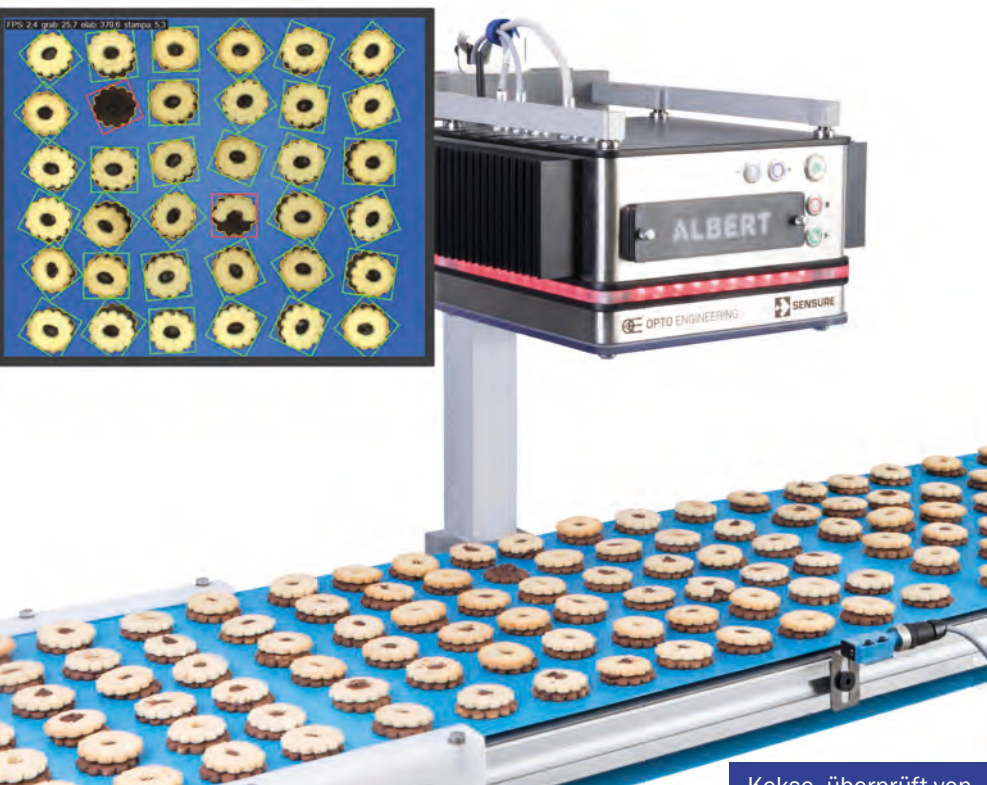
inspect new products.

Thanks to a set of built-in features and its self-learning ability, ALBERT™ learns the characteristics of food products directly from the production line on a standard batch of products without complicated settings. The learning process is easily performed by presenting some products on the production line and activating ALBERT™ in "LEARN" mode during normal operation.

Once the learning process is complete, ALBERT™ is ready for the "INSPECTION" phase: the products deemed inconsistent with the desired level of quality are reported via an integrated light bar and can be rejected from the line by interfacing ALBERT™ with the most common ejection systems thanks to the preinstalled optically isolated outputs.

Users can additionally adjust the "severity" level of the control param-

Cookies inspected by ALBERT™



Kekse, überprüft von ALBERT™

lernfähigkeit erlernt ALBERT™ die Merkmale von Nahrungsmitteln direkt aus der Fertigungsanlage auf einem Standardsatz von Produkten ohne komplizierte Einstellungen. Der Lernprozess wird leicht durchgeführt durch die Vorlage einiger Produkte auf der Fertigungsanlage

und Aktivierung von ALBERT™ im "LERN"-Modus während des Normalbetriebs.

Sobald der Lernprozess abgeschlossen ist, ist ALBERT™ bereit für die "ÜBERPRÜFUNG"-Phase: Die Produkte, die als nicht dem

gewünschten Qualitätsniveau entsprechend angesehen werden, werden mittels integriertem Lichtstrahl mitgeteilt und können durch Verknüpfung von ALBERT™ mit dem herkömmlichsten Auswurfssystem aus der Fertigungsanlage entfernt werden, dank der vorinstallierten optisch isolierten Ausgänge.

Die Anwender können den "Schwer"-Grad der Kontrollparameter zusätzlich anpassen, ohne die Anlage anhalten zu müssen: Eine vorgesehene Gleitstange gestattet es den Anwendern, die Sortierkriterien zu lockern oder zu verschärfen und ALBERT™ leicht und schnell an neue Qualitätsparameter anzupassen (Fig. 2).

Das System hat sich vor allem auf dem Bäckereigebiet für die Form- und Farbprüfung von Keksen als erfolgreich erwiesen (Fig. 3). Neben

eters without having to stop the line: a dedicated slider bar allows the user to loosen or tighten the sorting criteria, quickly and easily adjusting ALBERT™ to new quality parameters (Fig. 2).

The system has proven to be successful especially in the bakery sector for shape and color inspection of cookies (Fig. 3), sweets but also with meat products such as chicken chops in order to identify non-standard shapes or missing bread coating.

The system integrates a 1/1.8" 1.3mp camera coupled with an 8mm fixed focal length lens and "flat dome" LED illumination system (white color and strobe mode operation only designed for fast inspection) featuring a scratch resistant polycarbonate (Lexan Margard®) diffuser. ALBERT™ can inspect products at an average speed of 1 m/s, processing

approximately 20 parts per second (these are approximate and estimated values, higher speeds are possible depending on the type of production, the number of inspected parts per second may vary depending on their size and the speed of line). The system is designed to be fully compliant with the requirement of the food industry thanks to the IP65 protection and the adoption of appropriate materials.

ALBERT™ communicates its status through a LED bar that turns red when defective products are detected. ALBERT™ features several I/Os including one opto-isolated input for the trigger signal, three outputs for LED light towers (2 outputs for the lights 1 for the siren), 6 opto-isolated outputs to be interfaced with up to six rejection stations (also via PLCs). ALBERT™ also features 2 ethernet ports for communication with PLCs

and industrial PCs, wireless wi-fi for communication with industrial tablets, four USB 3.0 ports, one HDMI port and one DVI port. Power must be supplied via a 24V source. ALBERT™ can be easily installed by means of the four threaded holes (M8) located on top of the unit, making sure to respect the correct working distance from the conveyor belt.

The system is designed to meet the increasingly demanding needs of the machine vision industry that requires inspection systems that are both flexible so that can be quickly used to inspect new products and easy to use, thus not requiring experienced engineers to program and maintain them. 🏠

[www.oe-albert.com](http://www.oe-albert.com)



Süßwaren, aber auch für Fleischprodukte, wie Hühnerstücke, um nicht gewünschte Formen oder eine fehlende Panierschicht zu identifizieren.

Das System integriert eine Kamera 1/1,8" 1,3mp, gekoppelt mit einer 8mm-Festfokuslinse und "Flat dome"-LED-Beleuchtungssystem (weiß und Strobomodus, nur für schnelle Überprüfung), versehen mit kratzfestem Polycarbonatdiffusor (Lexan Margard®).

ALBERT™ kann Produkte mit Durchschnittsgeschwindigkeit von 1 m/s überprüfen, ca. 20 Teile pro Sekunde verarbeiten (dies sind ungefähre und geschätzte Werte, höhere Geschwindigkeiten sind möglich, abhängig von der Art der Produktion, die Anzahl an geprüften Teilen pro Sekunde kann variieren, abhängig von ihrer Größe und der Geschwin-

digkeit der Anlage). Das System ist darauf ausgelegt, vollständig den Anforderungen der Nahrungsmittelindustrie zu entsprechen, dank des IP65-Schutzes und des Einsatzes geeigneter Materialien. ALBERT™ kommuniziert seinen Status durch eine LED-Strahl, der rot wird, wenn defekte Teile detektiert werden. ALBERT™ umfasst mehrere Eingänge/Ausgänge, einschließlich eines optisch isolierten Einganges für das Auslösesignal, drei Ausgänge für LED-Lichttürme (2 Ausgänge für das Licht, 1 für die Sirene), 6 optisch isolierte Ausgänge zur Verbindung mit bis zu 6 Verwerfstationen (auch über PLCs).

ALBERT™ umfasst auch 2 Ethernet-Anschlüsse zur Kommunikation mit PLCs und industriellen PCs, kabelloses Wi-Fi für die Kommunikation mit industriellen Tablets, 4 USB 3.0-Anschlüsse, 1 HDMI-Anschluss

und 1 DVI-Anschluss. ALBERT™ kann mittels der vier Gewindelöcher (M8) auf der Oberseite der Einheit leicht installiert werden, was sicherstellt, dass der korrekte Arbeitsabstand vom Förderband eingehalten wird.

Das System ist dazu ausgelegt, die zunehmenden Anforderungen der maschinellen Bildverarbeitungsindustrie zu erfüllen, die Überprüfungssysteme benötigt, die sowohl flexible sind, so dass sie schnell zur Überprüfung neuer Produkte verwendet werden können und leicht verwendbar sind, und damit keine erfahrenen Ingenieure benötigen, um sie zu programmieren und zu warten. 🏠

[www.oe-albert.com](http://www.oe-albert.com)



# Tasty thermostable fillings fruit and cream



vanilla, chocolate, crema pasticcera, raspberry 60%, blackcurrant 50%, sour cherry 50% and other

We are looking for distributors

Kandy tel.: +48 600 283 829, e-mail: export@kandy.pl, www.kandy.pl

www.lauretta.eu

# RENGO - REVOLUTION IN THE PASTRY MARKET

Now Lauretta thermostable fruit and cream fillings are available in a new, smaller packaging: Rengo ready-to-use pastry bag. It's a convenient 1 kg bag with a set of pastry tips both for professionals and amateurs

**R**engo is easy to use, has a compact size and is available in various flavours. You can use it for decorating, filling, layering or portioning. It is perfect for buns, doughnuts, muffins, cookies, cupcakes and cakes. Due to its smaller weight, it's excellent both in small pastry shops, cafés, as well as restaurants and hotels. It can be used not only by professionals.

## **R is for revolution**

Rengo is the first product of its kind on the market. Lauretta fillings contained in the pastry bag are a reliable product appreciated by customers both in Poland and abroad. They are available in three options: as cream fillings, fillings with pieces of fruit or smooth/mashed fruit fillings. The selection of flavours is vast with a dozen or so options to choose from, including vanilla, chocolate, apricot, strawberry, raspberry 60% and black currant 50%. While creating the new packaging, we focused on the speed and comfort of work while using Rengo. However, we mostly wanted to prove that Lauretta fillings can be used in all conditions.

## **E is for ergonomics**

One of the major advantages of Rengo is convenience. The bag is really handy and easy to use. It has a nice, colourful packaging that can be stored on a shelf or in a cupboard. It has a compact size. If after using the bag there is still some filling left, just close it and put it into the fridge. You can store it there for the next 4 weeks.

## **N is for new**

So far, Lauretta fillings were sold in 12 kg buckets. Such a packaging is perfect for large plants or pastry shops. Now, we want to reach all those who do not need as much filling, don't have a spa-





cious kitchen and wish to use a high-quality product. We have designed Rengo especially for them. The innovative, 1 kg packaging allows them to quickly fill or decorate pastries without using any additional equipment.

**G is for go**

Rengo pastry bag is available with a set of pastry tips: for filling and decorating. Just unscrew it, put on the right tip and the bag is ready to use. If you need to do things quickly without making a mess, using Rengo is very convenient. The filling is fully thermostable which means that it retains its shape during baking. It is especially important not only due to its flavour but mostly to the final visual effect. Lauretta fillings can be baked at a temperature above 230 °C, frozen or used as-is.

**O is for Oh, the savings**

Using Rengo compared to a typical pastry bag saves a lot of time. First, you need to open the standard pastry bag, put it inside out, cut the corner and place the tip inside the bag. Then you need to bring the filling, spoon it into the bag and only then you can portion it.

Working with Rengo is much simpler; it saves time and money. Almost all employers are aware of the increase in labour costs and problems with employing the right staff. By introducing Rengo to the market, we have also considered those two issues, thus, with minimum work you can get the maximum effects. Just unscrew Rengo, put on the right tip and squeeze out the filling. Et voilà! 🏠

**Rengo pastry bag will be presented during IBA 2018 in Munich at Kandy's stand A4.583**

[www.lauretta.eu/rengopastrybag](http://www.lauretta.eu/rengopastrybag)

# THE BAKING PROCESS IS COMPLETE ONLY WITH TECNODOM!

**T**ecnodom S.p.A. is an Italian company producing food machinery with over thirty years of experience and know-how.

The experience in the sectors of catering, large distribution, bakery and confectionery has led the company to a significant technical improvement and to an excellent offer for their customer in accordance with the latest regulations and research on the preparation, maintenance, blast freezing, cooking and display of any type of food.

**Tecnodom®** provides all necessary equipment for the food sector developing complex technical aspects that only those who are fully familiar with the whole food process can enhance and improve.

**Tecnodom®** products are more and more requested in the bakery sector because the user is aware of their excellent performance, ease of use, cleaning and maintenance combined with the Italian design and quality. Moreover, the company can count on a highly qualified technical and sales department and, above all, on the family that has been running the company since the beginning of its activity.

All products for the **food preservation** allow to store and maintain raw materials in a professional environment, avoiding sudden changes in temperature deriving from opening and closing the doors of the refrigerators many times a day like it happens in labs and professional kitchens.



**TECNODOM**<sup>®</sup>spa





Thanks to an ongoing research, **Tecnodom®** has developed an international patent called **DOMSYSTEM®** that completely revolutionizes the internal set-up system for vertical and horizontal displays. The horizontal serve-over displays are available in different sizes and styles, and not only guarantee highest level of maintenance, but are also in line with the strictest food safety regulations. Another excellent product in terms of capacity, functionality and flexibility is called Minicella. This product is ideal for both transport and installation, and is very easy to dismount.



Today, dough preparation can rely on water coolers, the easiest way to control the temperature of the dough. These tools are essential to maintain the organoleptic properties of gluten, contributing to high quality standards of the finished product.

**Blast freezing** has become a necessary process for many food service sectors. It is an important prerogative to avoid bacteria proliferation in food and to better organise the production processes.

This process, carried out by the new blast freezer called **ATTILA®**, allows products such as leavened dough to be “frozen” into micro-crystals, maintaining its molecular structure and properties.



The **cooking process** is carried out by the lines called **NERONE®**, which is also suitable for the regeneration of foods through steam. Tecnodom® ovens are designed to reduce food preparation times while maintaining the consistency of every part of the cooking process.

The regeneration of frozen products allow considerable economic savings as well as being a process that Tecnodom® knows very well since it's the result of a great number of tests carried out in their laboratories.





For **Tecnodom**® food preparation can be considered complete only when the **display** of the finished products is at the same level of its production and enhances its quality. The lines of refrigerated

and heated displays are available in both vertical and horizontal units, and **Tecnodom**® put them on the market after having tested them in laboratory in the most adverse climatic conditions,

obtaining excellent results and important awards. All **Tecnodom**® products are entirely designed and manufactured in Italy. 🏠

[www.tecnodomspa.com](http://www.tecnodomspa.com)



# ICA, AUTOMATED PACKAGING MACHINERY

**E**stablished in Bologna Italy in 1963, ICA is a company that has been on a mission for over 50-years to develop innovative food packaging solutions. Bakery, flour & yeast industry challenges have proved to be very difficult. Flour is in fact a delicate product, the fineness of the particle size creates packaging challenges with dust extraction being an issue.

Flour will store and retain air during the transfer of the product from the silo to the finished bag, making it a particularly difficult product to be packaged. In addition to the product handling issues other the system needs to be commercially viable. Flour obtained from the most common wheats have low profitability and require systems with high efficiency and durability in order to minimize the production costs.

The high value-added flour (obtained from niche wheats or enriched with yeasts and other additives), require sophisticated solutions such as residual reduction of oxygen in the bag and the use of barrier packaging materials. ICA has solved the air in the product issue with a patented air extraction system.

This unit works during the filling, and allows the volume of the package to be reduced by at least 20%. This also leads to less warehouse space and transportation cost reduction.

In the bakery industry the ICA lines are ideal for fragile products thanks to the innovative design of the loading and discharge belt conveyors with which can reduce to a minimum





PACKAGING MACHINES





the product's free falling distance (corresponding at the most to the bag's height).

Prior to discharge we guide the product, allowing it to slide into the open bag in the filling turntable of our RS20 Aromapack, with which we guarantee considerably high aesthetic bags and the utmost care of the perfectly intact packed product. In our competence regarding multihead semi-radial weighing units for biscuits and cookies and in the system for conveying the product directly from the oven to the weighing units, all made by ICA. We can offer to the customer turnkey solutions, from the oven to the pallet, and design custom-made packaging lines for satisfying at best our customers' needs

At IBA 2018 we will display two of our latest innovations: modules for card header or card band application in-line with our form/fill/seal machine model CSV40 NTS equipped with 500 g flour format.

Bag top card headers and complete card bands are the latest innovative solutions to make more beautiful the packaging of high-end products, making explicit the value that these have.

**Visit us at: IBA 2018,  
Hall B1 – Booth No. 461**

**(Munich – Germany,  
Sept 15th - 20th). 🏠**

**[www.icaspa.it](http://www.icaspa.it)**

MAKE YOUR BUSINESS RISE WITH  
INDUSTRIAL BAKERY LINE TECHNOLOGY

# INDUSTRIAL BAKERY LINE TECHNOLOGY



*the Secret of Success*



PUFF PASTRY  
CROISSANTS  
BRIOCHES



TIN BREAD  
BAGUETTES  
BREADSTICKS  
RUSKS



FOCACCIA BREAD  
ARABIC BREAD  
CIABATTA BREAD  
PITA  
PIZZA



SOFT COOKIES



HARD BISCUITS  
AND CRACKERS



FILLED AND WIRE CUT  
COOKIES



DROPPED COOKIES



CAKES

[www.iblbakery.com](http://www.iblbakery.com)

# MAKE YOUR BUSINESS RISE WITH INDUSTRIAL BAKERY LINE TECHNOLOGY

**I**BL is a leading Company in the food plants industry, specialized in the planning, manufacturing and on-site installation of highly automated production layouts and state-of-the-art machinery for the making of bakery products: from bread and puff pastry to any kind of biscuits and cookies.

IBL is a young and emerging reality, yet already well accomplished and constantly growing, thanks to an innovative and flexible business formula which combines together strategic vision and technical innovation.

The Company inherits a genetic legacy coming from multidecennial know-how and work experience in leading companies from Verona, traditionally the world's capital in this very field.

## **EXCELLENT BAKERY PLANTS FOLLOW GREAT RECIPES**

Any production solution cannot part from some culture of the end product.

IBL provides the Industry with very versatile layouts, which are easily and rapidly convertible for any kind and variant of product.

IBL allows for the utmost versatility and flexibility in the production layouts: from the configurations that contemplate manual labour to fully-automated lines and according to the different production needs and the desired product quantities.

IBL also offers maintenance and assistance, upgradings and modifications of pre-existing production layouts: always pursuing the most advanced concept of service and providing innovative solutions on a case-by-case basis.

## **GIVE YOUR BUSINESS THE BEST FRAGRANCE, TASTE AND ASPECT**

For the bakery segment biscuits and cookies, IBL designs and builds industrial layouts and turnkey automated machinery for the complete-cycle production of the product genres:







- SOFT COOKIES
- HARD BISCUITS
- AND CRACKERS
- FILLED AND WIRE CUT
- COOKIES
- DROPPED COOKIES
- CAKES

**and for the bakery segment  
bread and puff pastry:**

- PUFF PASTRY
- CROISSANTS
- BRIOCHES
- TIN BREAD
- BAGUETTES
- BREADSTICKS
- RUSKS
- FOCACCIA BREAD
- ARABIC BREAD
- CIABATTA BREAD
- PITA
- PIZZA

The production layout built by IBL are designed and manufactured in-house, at the Company's plant and headquarters nearby Verona.

The production layouts and machinery that are built and installed by IBL mirror the trade's state-of-the-art and guarantee the most fitting tailor-made solutions, always innovative and cost-effective, in every industrial context and economic situation.

IBL can offer the Clients the planning, manufacturing and installation of complete-cycle production layouts: from the stocking of raw materials, to dough making and moulding, to baking, to the final product wrapping.

Due also to the close technical co-operation with the Partners

supplying components such as SEWEURODRIVE, ALLEN BRADLEY, SIEMENS, KOYO SKF, etc., our layouts for bakery offer: total reliability and long lasting durability, flexibility, simplicity of maintenance and multi-year warranty from the maker.

**FRESHLY BAKED NEWS: BIG CHANGES AT IBL**

The Company moved to larger Headquarters and sends a message to the Market – CEO Matteo Zumerle interview.

MR ZUMERLE, YOU HAVE MOVED TO NEW, FAR BIGGER PREMISES: A CLEAR SIGN OF GROWTH ...

Our growth is the direct consequence of the increasing demand from the market.



A fact we welcome with enthusiasm and proudly acknowledge, yet it represents a challenge at the same time, which calls for even more commitment on our part.

**HOW DO YOU COMMIT YOURSELF TO THIS CHALLENGE?**

Well, to begin with, we are massively reinvesting our business profits in order to better satisfy the increasing demand.

Our recent moving to new, larger premises based in Villafranca – where Verona’s airport is located – comes as a natural consequence, but it is not the only step necessary to achieve our market goals, of course.

**WHAT OTHER INTERVENTIONS WOULD YOU IMPLEMENT IN OR-**

**DER TO ACHIEVE YOUR MARKET GOALS?**

Research and Development are a fundamental aspect, yet there is at least another factor which plays a crucial role: I mean the capability of coming up with the proper solution at the right time for our Clients, reacting promptly and effectively, whenever and wherever needed.

**IN SHORT, IBL PROVIDES THE CLIENTS WITH:**

- HIGH GLOBAL QUALITY OF THE LAYOUTS
- HIGH RELIABILITY AND DURABILITY
- WIDE CHOICE OF TECHNICAL SOLUTIONS
- FAST LAYOUT ASSEMBLY
- REMARKABLE COST-EFFECTIVENESS

- PLANNED MAINTENANCE BY PROTOCOL
- REMOTE OR ON-SITE TECHNICAL ASSISTANCE. 🏠

[www.iblbakery.com](http://www.iblbakery.com)



# SOUND EXPERIENCE AND HIGH FLEXIBILITY

IRTECH is characterized by a broad product range and high flexibility which enable it to meet any production requirement

IRTECH srl is an established company with a solid base in terms of experience and passion. Many of IRTECH's staff has over 20 years of experience in industrial refrigeration applied to the bakery and pastry market and we dedicate every necessary effort to reach the best results in both the commercial and technical aspect of this industry. We have put forward the idea of refrigeration equipment built in an industrial way while still being custom-made to meet the customer's specific requirements, from the smallest bakery to the industrial environment. Combining the tradition for innovation with the development of perfection, IRTECH has introduced machines that can match any others in terms of quality and price, but can also ensure its dealers the best kind of support in terms of proper back-up and service.

#### IRTECH'S RANGE OF EQUIPMENT LISTS:

- **Tunnel Blast Freezers for Racks** mod. BURAN and MISTRAL: Featuring Structures, Evaporators, Compressors and control panels of the



highest quality and in compliance with PED regulations., IRTECH's Blast Freezers have a freezing capacity that varies from 50 to 800kg/h and are adapt to Blast freeze every bakery product, raw or par-baked, regardless of the weight range.

- **Retarder-Proofers** mod. ALIZE', LIBECCIO, VENDAVAL, QUAS: many different models for each and every need. The perfect results of the programmed leavening process is guaranteed by means of a proper balance of the evaporating system combined with the humidity and heating cycle. The humidity is managed by an electronic steam producer that guarantees a constant and immediate humidity flow every time the working cycle requires it. The control panel can be digital, LCD or PLC according to the client's requirements.
- **Industrial Plants:** Great importance within IRTECH's production range are the Industrial Plants. Either them being leavening plants, freezing plants or for conservation, they are custom made to meet any particular requirement. 🏭



[www.irtechsrl.it](http://www.irtechsrl.it)

**FOOD**  
processing

# THE EVOLUTION NEVER STOPS



## INDUSTRY 4.0

General System Pack Srl - Via Lago di Albano, 82 - 36015 Schio (VI) Italy  
tel. +39 0445 576 285 - fax +39 0445 576 286 - info@gsp.it - www.gsp.it



*general system pack*

# ITALIAN FROZEN BAKERY PRODUCTS

**T**he history of Dolciaria Acquaviva began in 1979, when Mario Acquaviva opened in Ottaviano, Naples, the first factory dedicated to the production of typical products from Campania. Since then, along with his sons Pierluigi, Giuseppe and Marco a long way have been gone: international goals, 400 references, 240 million pieces per year, 7 thousand pallets storage, about 900 thousand KW of green energy produced each year, 4 production lines and an operating surface of about 27 thousand square meters.

Best raw materials, such as certified margarine and free range eggs, high quality standards, advanced research and development laboratory, rigid chimo / physical checks, are the hallmarks of Dolciaria Acquaviva. The strong orientation towards innovation and customer satisfaction, the company proposes new products every year, such as the Italian “La Lune” butter line of goodness, which includes delicious and soft croissants, pain au chocolate, mini viennoiseries, from ‘dough with butter, designed to satisfy even the most demanding palates.

We take particularly care to the quality of our products and to food safety. The best raw materials, the continuous monitoring of the quality standards of process and products, attention to changes in habits and tastes of consumers, are features that led us to get more and more approvals in the field of bakery products, in Italy and abroad.

In a short time Dolciaria Acquaviva managed to push the boundaries of their distribution also reaching international markets, with an eye to cultural diversity but always anchored in the rich and appreciated Italian tradition.

Customers put always us to test, whenever they decide what they want for themselves. We want to be their daily choice. That is why always we follow closely the market trends and try to satisfy and interpret consumer tastes, always offering new products, which continuously enrich our broad assortment: breakfast, desserts, snacks and bread,



Pure butter croissant with cinnamon custard and apple filling



*La Lune*  
Premium Italian Butter Croissanterie



more than 350 types of products accompany, at breakfast or at the bar, in the hotel or at the restaurant, the over 350,000 people who choose us every day!

In order to meet the expectations of even the most demanding consumers We manufactured the Regal line, consisting of croissants made with sour-

dough and subjected to a long and complex process that requires up to 30 hours of manufacturing. The yeast, the cold rest and long rising donate to Regal croissants an intense flavoring, taste and an inimitable fragrance, lightness and crispness. The carefully selected ingredients, the absence of hydrogenated fats and the butter melange make Regal a tasty croissants

and at the same time delicate, healthy and digestible.

To enjoy a croissant from the rich and genuine taste, try the Regal in different variants: plain topped with caster sugar, apricot finished with sugar pearls, the one with custard topped with sugar codetta and the hazelnut and cocoa fat cream finished with chocolate flakes.



Regal croissant with sourdough enriched by butter and hazelnut cream filling

*Regal*

*Product made with Sourdough  
and enriched by butter*

*Sourdough*

Thanks to this strong orientation towards innovation and customer satisfaction that we were the first to create and manufacture the exclusive recipe of Tiffany Black & White, which many tried to imitate in vain. This 90 grams dumpling is a lovely explosion of taste and happiness: the unique shape, the funny little stars of sugar and soft hazelnut cream and white chocolate give Tiffany Black & White a unique and inimitable taste!

From the passion for the Italian confectionery tradition and from the use of only the best raw materials, the Croissant filled with cinnamon custard and apple is born, one of the most appreciated 2018 innovations of our Italian "La Lune" butter line.

Only free range eggs, 19.5% butter (24% of butter in the dough) and an original and captivating filling make this croissant the ideal choice for even the most demanding palates and for the most refined tastes. 🏠

[www.dolciariaacquava.it](http://www.dolciariaacquava.it)



Italian Frozen Bakery Products



*Tiffany*



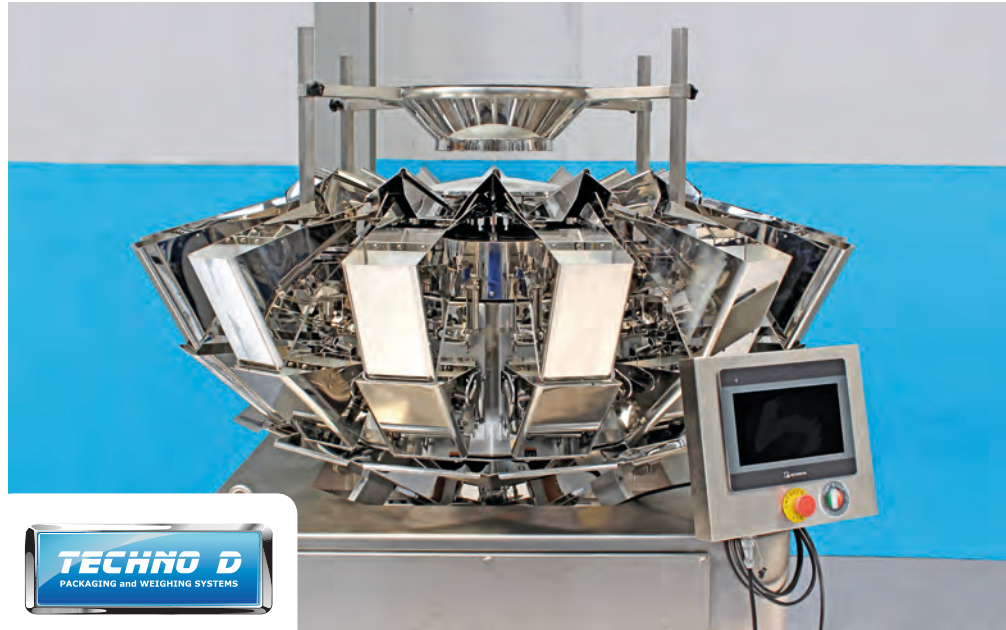
Tiffany Black & White with hazelnut cream and white chocolate filling



# GREAT EXPERIENCE ON FOOD PACKAGING, WEIGHING AND PROCESSING

**T**echno D is a company specialized in the packaging, weighing and food conveying sectors. Throughout the years we have given great attention to the bread-making sector and in particular to the packaging of fragile products. Techno D has now refined its experience and has realized its multiheaded weigher for extra-fragile products.

Thanks to this innovative technology the product is conveyed smoothly throughout the track thanks to our SOFT SLOPE system that has a total height of only 900 mm, it is equipped with special baskets inclined of 45/50° and tilting retarder made of silicone rubber, unloading slides inclined of 35° and a special output phase plug. Thanks to these expedients the total height is reduced, avoiding any potential breaking of the product and allowing the automatic dosing of any fragile product. Techno D weighers of the WSG serie are available with 10 or 14 heads and thanks to their remote assistance system are an asset of 4.0 industry. Techno D is happy to welcome you at IBA Trade Fair in Munich, hall B5 Stand 377 to show you lively our new



weighers for fragile products and all our range of products.

Our company has also won the prize for the category 4.0 Innovation at the latest Siemens Pack Award thanks to a machine strongly interconnected and that can be remotely managed from a video camera and via a Tablet App. Thanks to this innovative system our clients can completely control the machine any time of the day and anywhere in the world.

With Techno D machines our clients can control the entire production cy-

cle of their company: what type of product the machine is packaging, the production flow and also any product potentially unusable. Remotely you can also change any parameter of the machine by using the preinstalled programs from the existing archive or by creating a new one. All Techno D machines are modular, therefore they can be implemented and linked together also on a later stage. This opportunity gives our clients the possibility of pondering the right time for realizing their investments. Serial production is NOT our mission statement. Techno D has established its reputation year by year and for this reason, unlike our competitors, we design and realize every single machine according to the specific production needs of our clients. Our Company Philosophy is also enriched by a team of specialized professionals, unbeatable on the pre and post selling service. 🏠



[www.techno-d.it](http://www.techno-d.it)





...Since 1970 the Italian Quality for the true Accuracy...



AUTOMATIC POWDER DOSING SYSTEMS:

/ Single scale technology

/ Double scale technology

/ Multi scale technology



ACCURACY

TRACEABILITY

REPEATABILITY



# “SINCE 1970 THE ITALIAN QUALITY FOR THE TRUE ACCURACY” AUTOMATIC POWDER INGREDIENTS WEIGHING SYSTEMS

**L**awer provides products, solutions and services to the industry to increase the reliability, safety and efficiency of dosing and dispensing operations for powders and liquids. Our core market position, that of a leading global product and solution provider together with our aim to set strong standards in all areas of our business, are both reflected in our company motto: “**the true accuracy**”.

We have almost 50 years' experience in supporting the industry to ensure the highest quality of the products. Our ability to do this is based on the “**Italian Quality**” of our products and services combined with our continuous investment in developing leading technology. As a result, more than 2500 customers put their trust in our company having allowed us to supply them with thousands of systems and solutions during our long history. Via our world-wide presence, we stand beside our customers around the globe and through the whole life cycle of our products, from the assistance with selecting the right equipment, design-in support, installation and after sale service. Lawer is a global automatic dosing and dispensing systems manufacturer based in BIELLA area, providing products for various industries as Textile – Cosmetics – Painting/Coating – Food – Plastic – Rubber.

**Quality and Excellence** expressed since the preliminary analysis to the commissioning of the equipment, to ensure safe and automated systems operated by high-class software, able





to adapt themselves to the changing needs of manufacturing companies.

**The true Accuracy** it is in every small detail that is measured the great value of a Company. Lower has made a hallmark of accuracy. In research, in the production cycle, in the technical support, every minimum detail is evaluated by the stricter controls.

**Service** via our world-wide presence, we stand beside our customers around the globe from assistance for selecting the right equipment up to the best after sale support.

**Engineering Support**

- consultancy assistance for the optimal selection of the right system and the most innovative technical solutions
- desing.in support for integrating our products and solutions into your production line
- customisation to suit your individual needs.

**After sale service and assistance**

- Flexibility, professionalism, capil-

larity of the international network with 45 highly qualified Agents.

- Ability to analyse, identify, translate the client's needs in a personalized project. Short time in the projecting, manufacture and installation of the systems. A time-liness after-sales service, able to respond to every request and problem-solving, with qualified technicians, 4 Service Centres, a Web on-line remote assistance. Support services program designed to optimize the interventions and reduce costs.

**Innovation** We strongly invest in developing leading technology and new products. We encourage and facilitate a company culture of systematic and sustainable creativity and innovation.

**product portfolio**

- Automatic Powder Dosing Systems with:
  - single scale technology
  - double scale technology
  - multi scale technology

**CONCEPT : Automatic Powder Ingredients Weighing Systems**

The different models of UNICA have been designed and patented to organize production in an innovative way by automatically weighing the powder ingredient components of recipes and batches in different processes of the food preparation industry. The ingredients are stored in stainless steel silos and the products are dosed using stainless steel screws.

The ingredients are dosed into buckets, either manually or automatically placed on the weighing trolley which has an electronic scale. The weighing trolley automatically positions the bucket under the silo from which the ingredients are to be dosed. The management software allows collects all information about the operation reports and statistics. The pc can be interfaced with external systems to export the data.

**ADVANTAGES and BENEFITS**

- **ACCURACY**
- **REPEATABILITY**
- **TRACEABILITY**
- **SECURITY**
- **EFFICENCY**
- **SAVING**
- **KNOW-HOW PROTECTION**





for application in small-medium size laboratory we offer different models of UNICA systems

**UNICA TWIN**

- 100 L. capacity silos
- single or double scale
- 12-24 or 36 silos configuration
- scale 30 kg capacity, 0.1 gr resolution
- loading operation by gravity from a rear platform
- manual or automatic bucket loading/unloading

**UNICA HD**

- 50 L capacity silos
- single scale
- 8-16 or 24 silos configuration
- scale 30 kg capacity, 1 gr resolution
- loading operation by gravity from a front platform
- manual or automatic bucket loading/unloading

**UNICA MD - SD**

- 18-36 L capacity silos on MD, 12-24 L capacity silos on SD
- single scale
- max 13 small silos positions
- scale 30 kg capacity, 1 gr resolution
- loading operation by gravity from the front side
- manual or automatic bucket loading/unloading

For application in industrial production Lamer provide systems with high productivity and efficiency.

**SUPERUNICA**

Superunica is a fully automatic weighing system, allowing accurate safe and clean powder recipes preparation. The system consists of a number of independent storage silos, installed in line on a modular structure. A weighing trolley incorporating the electronic scale is automatically transported to the correct silo position. Each module can

accommodate silos with different capacities (300, 150, 100 and 50 L) which are loaded by gravity or by means of a vacuum system. The bucket loading / unloading process takes place automatically and each bucket is identified by an ID-TAG system. An efficient suction / filtering device guarantees the maximum safety of operation and a clean working environment. The system operates by means of dedicated Lamer Software.

**SUPERSINCRO**

Supersincro allows precise and safe automatic dosing operations of the ingredients required for the food industry preparations in automatic thermoformed bags consisting of tubular films. The modular configuration is based on the number of products used, and the physical characteristics and the packaging used. At each cycle the package container is placed on a moving tray and transported on a U route placing the package under the different dosing units. When the container is in the correct position for the product, the scale lifts up the container and starts the dosing procedure. At the end of the loop the bags are closed and placed automatically in boxes or pallets. 🏠

[www.lamer.com](http://www.lamer.com)



# GEA HOMOGENIZATION TECHNOLOGY

**G**EA is the technological leader for dynamic high pressure homogenizers and plungers pump for all industries and applications.

The benefit of high pressure homogenization is well known in dairy, food & beverage industries, to subdivide particles or droplets present in fluids to reduce them to the smallest possible size, down to nanometer range. This process creates an emulsion that is stable over time, which improves the organoleptic characteristics of the product: shelf-life, viscosity, taste and colour.

In addition, the optimized design of the homogenizing valve allows particles to be subdivided at the required micronization at the lowest possible pressure, guaranteeing energy and cost savings. The GEA primary objective of providing customers with environmentally friendly solutions goes hand in hand with the latest set-up and continuous improvements on production technologies in order to guarantee premium performance and best efficiency ever.

With this in mind GEA have participated to Anuga FoodTec 2018 exhibiting the latest model of Ariete Series: Ariete Homogenizer 5400.

## **GEA Ariete Homogenizer 5400: much more than a simple homogenizer**

GEA Ariete Homogenizer 5400 has the biggest capacity in the world (80,000 liters per hour at 120 bar) and the greatest versatility to handle any application in the dairy, food & beverage, pharma and chemical industries.

Food and dairy industry requests for bigger, more powerful and more efficient homogenizers defined the new Ariete: GEA was able to make the Ariete Pump 5400 7 % more efficient in its use of power when used with the high-efficiency GEA NanoVALVE (2.8 kilowatt to pasteurize 1,000 liters of milk compared with three kilowatt for other comparable machines).

All of this coupled with the possibility to install GEA high efficiency options such as NiSoPURE and OPS allows further savings in production costs (power, water, oil).





The Ariete Homogenizer 5400 is also available with a smaller, 315 kilowatt motor (Ariete Homogenizer 5315). These two models will replace the former Ariete NS5355 and Ariete NS250 and take their place at the head of the GEA homogenizer range. All GEA homogenizers meet stringent hygienic requirements and quality control systems. All machines are CIP and SIP'able and are available with cGMP documentation.

Materials selection, constant design innovation, excellent performances make GEA the ideal partner to find out innovative technological solutions for your processes.

**Ariete Series: a unique concentration of technology**

Ariete Series homogenizers are the state-of-the-art technology for powerful, reliability and customized solutions. These machines are the best fit for pharmaceutical, dairy, food & beverage, biotechnology, chemical and cosmetics industries.

Ariete series is the leading technology for reliable high pressure machines and customized solutions. Each homogenizer and high pressure pump is designed according to the EU safety rules (CE standards) and in compliance with other relevant industry standards. The machines are engineered, manufactured and tested according to EN ISO 9001:2008 Quality System, and they can be used in dairy, food&beverage, pharmaceutical, biotech, chemical and cosmetics industries.

Easily implementable in remote controlled systems and complete process lines, they are available in sanitary and aseptic execution. Designed for CIP and SIP, the Ariete Series is suitable for abrasive and viscous products.

The homogenizing pressure can reach 1500 bar depending on specific liquid end design and configuration.

Each machine is internal manufacturing of all core components, for total quality control and in order to guarantee an high number of customized solutions and full traceability of parts, using the best materials and premium brand components.

Main features:

- Easy to use



- Highest reliability on continuous production (24/7)
- Reduced operational costs (water, lubrication oil, energy)
- Low environmental impact
- Fully automated and remote controlled
- High capacity at ultra-high pressure

### **One Series: convenience and absolute quality to deliver unmatched benefits**

One range machines are ideal homogenizers for dairy products and beverages, such as: pasteurized flavoured milk, cream, milk for yogurt, cheese, yogurt drinks, dressings, fruit juice and drinks.

One homogenizers combine convenience and absolute quality to deliver unmatched benefits:

**Simple:** One offers a simple design construction, complete with all the options needed to be easily integrated into the system, as ready-to-use and low maintenance units.

**Versatile:** available in five versions, One homogenizers can meet any production need (from 300 l/h up to 10.000 l/h - 250 bar)

**Reliable:** constant engineering improvement, excellent quality standard of production and the competence of personnel are the winning drivers to guarantee long lasting machine.

#### Main Features:

- Easy operation
- High versatility and smart installation

- Small-medium production
- Reduced maintenance cost
- High efficiency operation
- Safe sanitary design
- Complete package ready for the installation

### **NanoVALVE™ Efficiency and quality**

The high efficiency homogenizing valve NanoVALVETM has been engineered by means of fluid-dynamics analysis for high flow-rates and moderate pressures. The design ensures better homogenization result by improving up the reduction of the particle size compared to the standard homogenizing valve under the same operating conditions.

The patented design enhances the micronizing effect on liquid emulsions, resulting in an excellent product stabilization with more efficient use of product additives. Thanks to the advanced NanoVALVE™ technology, it is possible to minimize the use of the energy: NanoVALVE™ design optimizes the use of pressure with potential energy reduction. The same particle size reduction can be reached with up to 30% lower homogenizing pressure compared to standard system.

Efficiencies and improvements in environmental sustainability became a driving factor for GEA: new machine improvements have led to several efficiencies that benefit the environment and energy saving.

Made by tungsten carbide NanoVALVE™ increase its performance and lifespan whilst providing resistance to abrasive materials under the same conditions as standard valves.

Designed according to 3-A approved sanitary and hygienic requirements, NanoVALVE™ guarantees CIP cleanability with availability (on demand) on full aseptic version with steam/condensate barriers to avoid sterile product contamination.

NanoVALVE™ is available in a complete family of 5 sizes to be selected according to the flow rate, for working pressure up to 250 bar.

#### Main features:

- Improved homogenization efficiency
- Applicable for medium/big scale production (5.000-60.000 l/h) with pressure up to 250 bar
- Better product quality due to enhanced micronization
- Up to 30% reduction of energy consumption
- Reduced operating costs (energy and maintenance wear parts)
- Reduced stress on the homogenizer
- Extended valve lifetime
- Available as retrofit on existing homogenizers

Materials selection, constant design innovation, excellent performances make GEA the ideal partner to find out innovative technological solutions for your processes. 🏭

More information on [gea.com](http://gea.com)



**THE SHRINK PACKAGING  
REVOLUTION IS HERE!**



**WE SERVE ALL!**



DIAMOND 650 2 BELTS

DIAMOND 650 BOX MOTION



**INDUSTRY 4.0**

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Tel. +390445605772 · sales@ifppackaging.it · www.ifppackaging.it

**ifp**  
PACKAGING

# BAKERY, CONFECTIONERY, PIZZA MACHINES

**T**he firm ITALPAN was established in 1988 and its activity spread into the sector of artisan bakery machinery. The firm's headquarter is in Schio, in the province of Vicenza.

The firm soon specialized in the production of:

Flour sieves, Bread-sticks making machines, Moulding machines, Baguette moulding machines, Taralli warmers, Sheeters.

These machinery stand out thanks to their simplicity combined with high reliability and quality.

The firm can supply small artisans to medium industry with machines suitable for already working plants; in fact, Italpan counts among its clients the most important producers of machinery and ovens present on both the domestic and international markets.

In the domestic market the brand is highly regarded, not only for the reliability of its production, but especially for the seriousness of its commercial approach focused on customer satisfaction as a primary goal.

Mr. Luca Rizzato takes personally care of domestic market, in collaboration of specialized agents team working professionally since several years in these particular sectors.

The foreign market is developed both electronically and through foreign agents looking for customers that suits the characteristics of Italpan production.

The company's strategy aims to consolidate and strengthen its image both in Europe and in other continents. Italpan's point of strength is represented by its sieves for flour

and bread-sticks machines; the latter range from bench, baguette moulding machines and home bread-sticks machines up to automatic machines with capacity of 60/70 kg/hour.

In addition to this, these machines can be also used to produce Taralli, which is a production typical of the South of Italy, where Italpan is very well-known and appreciated. As Italpan's tradition says, great attention has been paid to safety and to the respect of all norms referring to EC certification. The production Italpan combines aesthetic and functional skills in order to provide the end user an excellent and effective working tool. 🏠

[www.italpan.com](http://www.italpan.com)



**ItalPan**  
macchine per panifici pasticceria pizzeria



GR25A



IMPASTATRICE ITP F - MÉLANGEUR ITP F



FORMATRICE ITP 500-600 E MOULEUSE ITP 500-600 E



BAGUETTATRICE ITP 700 BAGUETTEUSE ITP 700



# We care about your product.

BUCKET ELEVATORS • CONVEYOR BELTS • REVOLVING TABLES • SPIRAL DESCENDERS • CONTINUOUS LOADING ELEVATORS • CUSTOMIZED SOLUTIONS



The quality of the project is our top priority. The attention we pay to our clients is another cornerstone of our mission. And then there is that passion that has driven us since our founding forty years ago. This is why our conveyor systems for handling products like pasta, cereals, dried fruit, pet food, and pharmaceuticals are on the cutting-edge for their efficiency and reliability: because every detail of the construction, functions, and performance is studied ad hoc to carefully and safely handle your product.



# FOOD TRANSPORT: MODULAR, SAFE AND HYGIENIC

**L**istening to our clients is the founding principle of Cidiesse Engineering, an Italian firm with extensive experience in designing and constructing made-to-measure handling solutions for bulk products.

Indeed, by listening carefully, the Cidiesse team of engineers and expert technicians focuses on the more or less complex needs of their clients. Then, by analysing every detail, they develop personalised solutions capable of making the movement of products along a production line simple and efficient. This is the case of the ETC Bucket Elevators in stainless steel.

Designed specifically for the food sector, these elevators are built in such a way as to optimize the transport of bulk products, no matter what their consistency: granular, powder, sticky.

Equipped with one or more loading/unloading stations that are perfectly air-tight, they make it possible to transport foods like pasta, snacks,





they come equipped with one or more loading and unloading stations, with an opening with a hopper that can be connected to the silos, packaging machines, or other systems.

Customization is the strong point: if requested, several discharge stations can be installed with the possibility of rotating the bucket 180° to return it to the loading point while full.

Minimum maintenance and maximum reliability over time complete this Cidiesse profile of engineering excellence and functional technology. 🏢

flours, legumes, dried fruits, pet food, cereals or dairy products safely along horizontal, vertical or diagonal tracks, guaranteeing the integrity of the product along the entire distance.

And there's more. The Cidiesse ETC Bucket Elevators in stainless steel can work in tandem with the CIP-Cleaning In Place system.

the food industry as the flavour is a distinctive element of the product.

Thanks to their modular construction, the Cidiesse ETC Bucket Elevators occupy minimal space, while guaranteeing the transport of high volumes and considerable capacity. Such flexibility makes it possible to install them even in reduced spaces. Depending on the client's needs,

[www.cidiesse.com](http://www.cidiesse.com)



More specifically, they are equipped with an air and/or water and/or detergent washing function to clean, degrease, and sanitize the machinery in compliance with current food industry regulations.

This system considerably simplifies cleaning operations: with the washing function incorporated in the machine, it is no longer necessary to disassemble and wash the buckets by hand. And savings, in terms of time and personnel, are noticeable. The washing function also guarantees hygiene and the absence of deposits between one product and another, thereby preventing any contamination of flavours among the foods transported. This feature becomes particularly important in



# A THIRD-GENERATION COMPANY

**P**RIM ITALIA S.r.l. has been on the national and international market for forty years and has a considerable wealth of experience in the production of machines for breadsticks, its passion. The range of machines is aimed at both small laboratories and large industry maintaining the prerogatives of authenticity and fragrance of products.

At the same time of IBA trade fair in Munich, it is pleased to present the latest creation, breadsticks machine **GRISS 1600**, the result of an ambitious and accurate project. It has been designed and manufactured after various experiences gained - since 1990 - with **GRISS 2000**, still today in operation at our customers.

## **NEW BREADSTICKS MACHINE SUPERINDUSTRIALE GRISS 1600 X 900**

It is a completely automatic group that works **with pans 1600 mm.** wide and 900 mm. long controlled by a microprocessor that, with the necessary programming, keeps in memory the adjustments necessary to produce breadsticks of the most varied recipes. It is suitable for working 24 hours a day, and the materials used are of superior quality precisely to guarantee this type of operation.

The newly developed dies are sturdy and made of stainless steel with scrapers in the breadsticks of effective effect.

In order to obtain a sheet of such a large size, it was necessary to feed the continuous sheeter with two rows side by side, avoiding the stretching of the side part and obtaining a proportional enlargement of the dough. A powerful jet of air blows in the most critical points keeping the part in contact with the dough dry.

All parts in contact with the dough are strictly suitable to be in contact with food.

The control units are protected and in an easily accessible position, thus facilitating



Design and manufacturing of machines  
and systems for industrial bakery  
with the care of handmade products

**iPRIM**®  
**ITALIA** S.R.L.





the technicians in their maintenance task. The power applied to the controls is very small and distributed on each user, a few kw. are required equally divided, for the operation of a group of these dimensions. All the

thicknesses of the dough can be seen on the touch screen, as well as all the speeds of the conveyor belts. The dough is never touched with the hands and all the various passages between the belts and the cylinders

are automatic. A sensor controls the dough at each sheeter group. A superior protection to the machine protects the dough from dust.

**Technical features**

- capacity of dough pre-hopper 350 Kg.
- sheeting width 600 mm.
- forming 74 rows of breadsticks
- dipping the breadsticks in the water
- sesame seed depositor
- variable length of breadsticks
- size of the pans **1600x900 mm.** with 74 channels
- indicative production 400/500 Kg./h
- 24/24 daily production



The design, production and processing of the individual components up to the final assembly of all the machines are carried out within the company, ensuring the true made in Italy. 🏠

**[www.primitalia.com](http://www.primitalia.com)**





**ANNIVERSARY**

On Sunday 24th June 2018, on the occasion of the 38th anniversary, we spent a festive day with our employees and collaborators with their family members in a very cheerful and convivial atmosphere. In the brief introduction to the event, the management wanted to emphasize the importance of all those who, with commitment and sense of responsibility, have contributed and contribute daily to the successful outcome of the company.

It was very exciting when the gold medal was handed over to those who have

passed 30 years of service to which we are grateful for their commitment, availability and reliability in carrying out their functions. We report the thought expressed by Mr. Claudio Deferrari who received recognition for 32 years of service.

“Thank you for the support, kindness and helpfulness you have shown me since I joined your company; for me it was very important and I appreciated it more than you can imagine. The thought received today was the icing on the cake “.

And that of Mr. Massimo Gitta who arrived when he was a twenty-year-old boy, and that has reached 30 years of service.

“I was a boy when I arrived, I grew up with you with so much enthusiasm and commitment and today I am proud to receive this recognition. My desire is to be able to continue my work in the company until reaching retirement age“. These words spoken with the heart are for us a reason of great satisfaction to show the affection that, beyond the working relationship, binds us to our employees with whom we have always established a relationship of trust and esteem, paying attention to each other needs with mutual benefits. We are convinced that a peaceful environment helps, as in life, to overcome the difficulties encountered, of which no one is immune.



Mr. Claudio Deferrari



Mr. Massimo Gitta

# PACKAGING MACHINES AND AUTOMATIC LINES

**S**imply passion for our job, desire to share our knowledge, pride of meeting our customer's expectations: for this reason, when we talk about packaging machines, we give priority to the human being. We exactly know that the value of each machine is rated by the ability of doing properly what it has been built for. Every customer becomes a partner who imagines the possibilities and who looks for the solution to which we give shape and substance. Any idea is evaluated to be the most rational as possible; it is designed, tested and applied.

Every project becomes an opportunity to further improve what we do. We offer customized solutions aimed to satisfy the needs of that person that will employ it; machines with reduced maintenance time and operating costs, machines easy and intuitive to be programmed.

This is our thought that is realized with the help of all means that modern technology offers to reduce energy consumption but without losing sight of the needs of those who will daily use the machines, we build.

## **Simplicity is the ultimate sophistication**

Even this year Lafer Packaging will be at IBA, the world's most important fair for bakery.

Lafer will be present with a Motion-HP, the ideal machine for packaging in modified atmosphere with gas injection.

This machine is particularly suitable for all types of packaging in which it is necessary to have hermetic sealing, barrier and gas-proof films.

Motion HP is particularly suitable for the packaging of buns and hot dog bread, toast bread,



tortillas and bruschetta bread. Lafer will also show a Cosmic machine, the ideal machine for both automatic and manual packaging of biscuits, breadsticks, snacks, and all

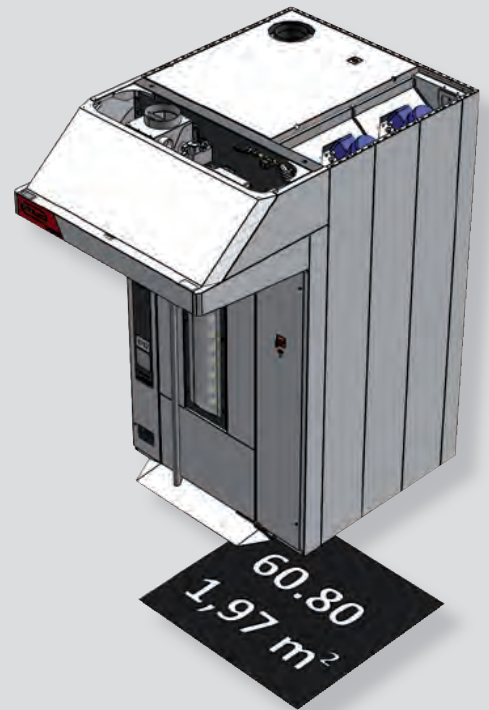
the products where efficiency is required together with a flexibility. 🏠

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# BOSS



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**MAXIMUN POWER**



[www.realforni.com](http://www.realforni.com)



50.70



60.80 R



60.80



60.100



80.100

# BOSS, AN UNCOMPROMISING OVEN

Real Forni's new rotary oven Boss combines innovation and researches with the yearly experience and tradition

**F**or more than 50 years Real Forni has been working in the development of ovens and equipment for the baking sector supporting the professionals from all over the world in this important food sector. The new rotary oven Boss combines innovation and researches with the yearly experience and tradition of the company thus making Boss the reference model of its category.

Maximum efficiency, reduced overall dimensions and low consumption are the key features that allow the user to save energy and space, reduce the cost of maintenance and improve the result on the baked product.

A good ventilated baking for a rotary oven consists in the correct distribution of the heat and in the ability to bake the product with a gentle and abundant flow of air: this is the only way to equal the baking of a static oven. Another ultimate point is the ability of the oven to produce a great quantity of steam in a very short time and to regenerate it for the following baking. Thanks to the steamer positioned in the middle of the air flow, the oven Boss guarantees quickness and power to obtain crumbly products with a crisp crust.

In the planning stage we have worked hard on the consumption and the results are real, indeed the oven Boss 60.80 heats up very quickly and it needs only 50.000

installed kcal/h! This is possible thanks to a system of baking endowed with two powerful fans and an heat exchanger with triple turn of fumes and to a system of insulation consisting in three layers of rock wool compressed panels. As

for the consumption, this system is extremely virtuous and with the addition of reduced overall dimensions it is possible to position the oven side by side on its three sides. These features give you the possibility to save a huge quantity of space





inside your place in comparison to any other oven in commerce.

The range starts from the smallest 50.70 which is able to contain a trolley of 40x60, 40x80, 50x70 or 18"x26" of 16/18 trays, its reduced dimensions allow the transportation of the oven completely assembled. For trays 60x80 we can offer the classic Boss 60.80 with 18/20 trays or the "reduced" Boss with 16/18 trays (Boss 60.80 R) which is perfect for places not so high.

The range includes also the 60.100 model for trolleys 60x90, 60x100 and 80x80 and the largest Boss 80.100. All models are available with gas or gas-oil burner or electric power supply.

The ovens are provided with a lower platform for the rotative trolley in

order to have an easy entry of the trolley, a motorised flue valve and stainless steel side panels. You can choose, as an optional feature, the fume exhaust from the rear wall of the oven or an advanced LCD display programmer.

There is also the brand new innovative and spectacular "Panorama" version which has a glass on the back side that enable the direct view of the baking process inside the oven, which is realized with a double inside glass with a very high insulation and with an external curved and openable glass for maximum safety, cleaning and beauty.

This oven is perfect to separate the laboratory from the sale zone and it can be a great attraction both in

shopping centers and in small bakeries because it guarantees a privileged view on the baking process, keeping a clear division between laboratory and commercial zone.

A LCD display inserted on the top, exposed to the public, is also available. This LCD display shows the state and the type of product which is baking (Baguette - ready in 11 minutes) with photos in high resolution. 🏠



# SIBREAD THE EVOLUTION OF THE BAKERY EQUIPMENT

**S**ibread is a company capable of creating a dialogue between past, present and future. Thanks to the experience of the past, current passion and attention to innovation Sibread is able to offer essential machinery in the laboratories of bakeries, pastry shops and supermarkets, but also in the restaurant business, industry and Horeca. We are manufacturers of bread slicers, variable bread slicer, sandwiches slicer, baguette slicer, moulders and grinders, in constant technological and qualitative upgrading.

**VARIABLE BREAD SLICER - NEW!!!**  
Mod.VENUS this is a new bread slicer that we have the honor to present in this year 2018.  
The VENUS is Variable, Efficient, Nice style, Universal Slicer.



S4V-S5V



It is a bread slicer where is possible to cut the bread in different kinds and whit different slices thickness from 5 to 30mm, max loaf size 420x300x150-190h.

Is possible to have it bench type or with a base, the blade is a strong knife and in Teflon for cut all bread that you want.

## BREAD SLICER

MOD.S4-S5 is provided with frontal inclined loading, rear horizontal loading with **MANUAL** bread-pusher. The sizes of the loaf are respectively mm. 520 or 420, and height up to 170 mm.\*

MOD.S4S-S5S **SEMI-AUTOMATIC** slicer, with frontal/inclined loading, rear horizontal loading with semiautomatic bread-pusher. Speed adjustable through a potentiometer.\*

MOD.S4A-S5A **AUTOMATIC** slicer with frontal/inclined loading, rear horizontal loading complete of control panel; is also possible to cut loaf by loaf, or in continuous.\*

\* Possibility of a base with inclined loading or with horizontal back loading.

## SELF SERVICE BREAD SLICER

MOD.SS4B Self Service slicer for supermarket and shops. Can be used directly from the customers, front loading of loaves width 420 mm height 60-170 mm, complete of base and safety system.



JUPITER

## SEMI INDUSTRIAL BREAD SLICER

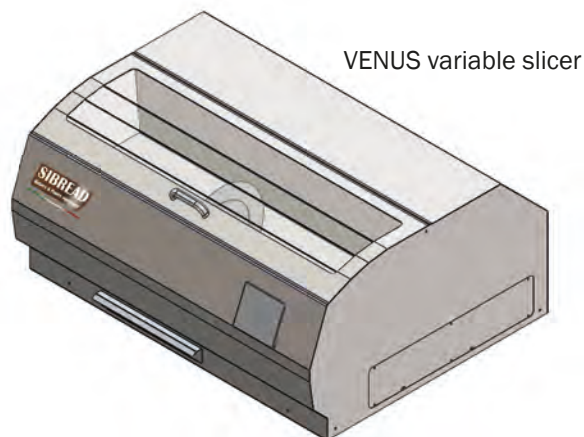
MOD.URANUS A fully automatic bread slicer for handicraft-industrial. Steel structure mounted on a base with wheels. Adjustable speed of the two carpets rear loading. Possibility to make "crostini".  
Option: stainless steel gravity chute and exit conveyor.

## SANDWICHES SLICER

MOD.JUPITER is an horizontal slicer. It allows the total or partial slicing of loaves (sandwiches, buns, ecc..). The cutting height and also the cutting depth are adjustable.  
2000 pieces per hour. Possibility to have the base.

## BAGUETTE SLICER

MOD.MERCURY Slicer ideal for cutting baguettes and loaves. Stainless steel structure, Ideal for restaurants and big communities, cuts loaves of bread in slices of vari-



VENUS variable slicer

able thickness, load capacity for one or two loaves. Base as an optional.

#### MOULDER

MOD.F500 - F600 moulders for small shops, for make different kinds

of bread shape. The cylinders length is 500 or 600 mm, complete of in-feed belt and blocks carpet.

Optional: LONG LOAF MOULDER (mod. F500LL / F600LL) moulder in stainless steel version.

#### BREAD MILL

GRI131 Structure in stainless steel, single sieve, one granulometry at choice between mm. 2/3/4/5/6 .

Let there be no doubt when it is a question of Quality.

Sibread is what you expect from a combination of tradition, experience, passion, technology and quality.

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## NEWS IN SHORT

## IN SHORT

# IBATECH ISTANBUL 2018: MORE VISITORS, MORE NETWORKS, HIGH SATISFACTION!

IBATECH Istanbul closed its doors after four successful days and once more proved its leading position for the Eurasian bakery and confectionery industry. The high international profile in terms of exhibitor and visitor enabled fruitful networks and cooperations. A total of 341 companies from 11 countries showcased more than 500 leading brands at IBATECH Istanbul. Moreover, an official German joint stand was offered for the second time. It was presented with the support of the VDMA Association for Food Processing Machinery and Packaging Machinery. Not only exhibitor but also visitor figures point out a great success. During 4 days, the trade fair hosted 81,278 visitors from 115 countries which is the highest number ever. The leading visitors countries were Bulgaria, Iran, Iraq, Saudi Arabia, Libya, Makedonia, Albania and Germany. IBATECH Istanbul also organized the hosted buyer programme with the support of Turkish Ministry of Economic Affairs and Central Anatolian Exporters' Association. In

scope of this programme, international delegations from numerous countries especially from Greece, Jordan, Palestine, Tunisia, Turkmenistan came to the trade fair and got the chance to expand their business. Visitors rated their attendance at the trade fair as extremely positive. Due to their satisfaction, nearly every visitor (95 per cent) also wanted to come back to the trade fair in 2020. 97 per cent of respondents were intending to recommend the event to work colleagues, superiors or business associates while 90 per cent believed that the trade fair would become more important in future. Confectioners represented the largest visitor group at 40 per cent. There was a substantial rise in the proportion of bakers (29 per cent compared with 21 per cent in 2016) as well. The trade visitors were primarily interested in raw materials and semi-finished products. (51 per cent) followed by production technology and accessories (47 per cent), as well as deep-frozen products (25 per cent) and coffee and coffee machines (9 per

cent). In general, visitors demonstrated a high propensity to invest. In the official trade fair survey 77 per cent of visitors said they would definitely or probably make investments. Besides the products and technologies exhibited, IBATECH Istanbul 2018 also introduced Turkey's powerful cuisine to the entire world by organizing competitions and events. The fair hosted the first final of "Taşpakon Turkey Cup", the only cookery and pastry championship of Turkey. Moreover, during 4 days, visitors got the opportunity to experience the latest developments in the industry with the workshops and special presentations organized by the exhibitors.

IBATECH Istanbul which is organized biannually by Messe Stuttgart Ares Fuarçılık hosts the most important gathering of the industry in Eurasia. The next IBATECH Istanbul will be held from 26 to 29 March 2020 at CNR Expo. Further information, press photos and press releases can be found at:

[www.ibatech.com.tr](http://www.ibatech.com.tr)

# HIGH QUALITY PRODUCTS, EXPERTISE AND PASSION

**A story of excellence.** High quality products, expertise and passion: Macinazione Lendinara tells a story of excellence. This Italian milling company, with more than 80 years of activity, was founded by the Cavallari family in 1937 in Lendinara, a town in the Polesine area between the rivers Adige and Po. Now the company is led by the third generation of the family with Pier Massimo Cavallari, grandson of the founder Antonio and son of Valentino, running the mill.

The mill produces soft wheat flour for companies and bakeries, pizzerias and pastry professionals, with an annual production of about 100 thousand tons of flour. The large storage capacity and the possibility of fractioning different types of finished product ensure high levels of flexibility and customization. Flexibility, efficiency and innovation make Macinazione Lendinara different from the other companies, being able to offer specific solutions to its customers, from the largest companies to wholesalers and bakers, providing them with the best flour in short delivery times also thanks to the automatic packaging on pallets.

**Quality comes first.** For years the company has been managing the acquisition of grain directly with selected agricultural producers through cultivation contracts. This choice ensures sowing and harvesting that respect natural cultivation techniques and a careful selection of grains.

The constant pursuit of quality and experience has allowed the development of the company from an artisanal business into a modern industrial structure, with a large and qualified activity, and the achievement of the prestigious Food Safety System Certification 22000.

Quality control is a priority, with a protocol that covers the entire production process: constant physical and microbiological analyses of flour and grain samples guarantee compliance with the strictest quality and hygiene standards.





# Macinazione Lendinara tells a story of excellence



**In Italy and abroad.** Macinazione Lendinara is also well-known on the foreign market thanks to the distribution company Mugnai di Napoli srl, operating throughout Europe, England, Australia, Japan, USA and the Emirates. From abroad the company constantly gets positive feedback on the quality of its products and general praise. This is especially true for the Neapolitan pizza flour, which is used during promotional events, often including training and workshops to teach pizza makers how to prepare the best Italian pizza. In Italy, on the other hand, the bakery and confectionery lines are particularly successful.

Due to its specific nature, the plant can reach different markets through a good number of owned vehicles: it serves artisanal bakeries, pastry shops and pizzerias. Thanks to its high levels of technology and its geographical location, the company has commercial relationships with the largest industrial confectionery companies in Northern Italy, being able to carry out an “aging” service in special silos in order to perfectly refine the flour thanks to a large

number of cells for the finished product and an extraordinary storage capacity.

The automatic packaging, on the other hand, allows wholesalers to be supplied in the areas of Central and Southern Italy.

**Anima di Pizza.** Anima di Pizza is the line of professional flours for the ultimate Italian pizza. Whether you like it fragrant or crunchy, tall or thin, rough or delicate, Roman or Neapolitan, Anima di Pizza offers

5 types of flour that are becoming the stars of the wood-fired ovens: Manitoba, for a classic and fragrant pizza, full of aroma; Partenope, for an authentic, fluffy and elastic pizza “with a thick crust” according to Neapolitan tradition; Luna Romana, for a thin and crispy pizza; Gustosa, with a blend of soft wheat and semolina, for a golden, rustic and tasty pizza; and finally Delicata, for a delicate and light pizza. 🏠

[www.macinazionelelendinara.it](http://www.macinazionelelendinara.it)



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# Why **smart manufacturing** should be on everyone's menu

Cut unplanned downtime by

**40%**

**25%**

improvement in energy efficiency

**47%**

increase in speed of operations with the use of digital technologies

**15%**

improvement in overall operating efficiency

For further information, visit our website:  
[www.rockwellautomation.com/en\\_UK](http://www.rockwellautomation.com/en_UK)

**Rockwell  
Automation**

 Allen-Bradley • Rockwell Software

# GRAM EQUIPMENT CREATES AGILE, FLEXIBLE, MULTI-AXIS PACKAGING SOLUTION USING INTEGRATED AUTOMATION, MOTION AND SAFETY SUITE FROM ROCKWELL AUTOMATION

Leading machinery supplier to the ice cream industry designs state-of-the-art packaging solution for demanding production environments

## Challenge

Gram Equipment has to keep pace with industry and consumer demands in the development of its machine and line solutions

## Solutions

A Rockwell Automation solution was installed, which included:

- Allen-Bradley ControlLogix programmable automation controller (PAC)
- Allen-Bradley Kinetix 5700 servo drives
- Allen-Bradley PowerFlex 525 variable-speed drives
- Allen-Bradley Guard ControlLogix machine safety solution
- Allen-Bradley Safety POINT I/O
- Automation, motion and safety on single network
- OEM Partner support including training, export support and global technical support

## Results

- The GCS is capable of processing up to 660 products per minute with up to four different product flavours in each layer
- Multi-product/multi-carton capabilities
- Small footprint
- Flexible design to fit existing manufacturing facilities
- Single-protocol infrastructure reduces wiring

Located in the south of Denmark, Gram Equipment is one of the world's leading manufacturers of equipment for the industrial production of ice cream; a position strengthened by the merger of Gram Equipment and WCB Ice Cream in 2014.

With more than 300 employees worldwide and offices in Denmark and the USA, the company delivers complete, tailor-made production lines to ice cream producers and other food-processing firms looking for flexible integrated solutions.

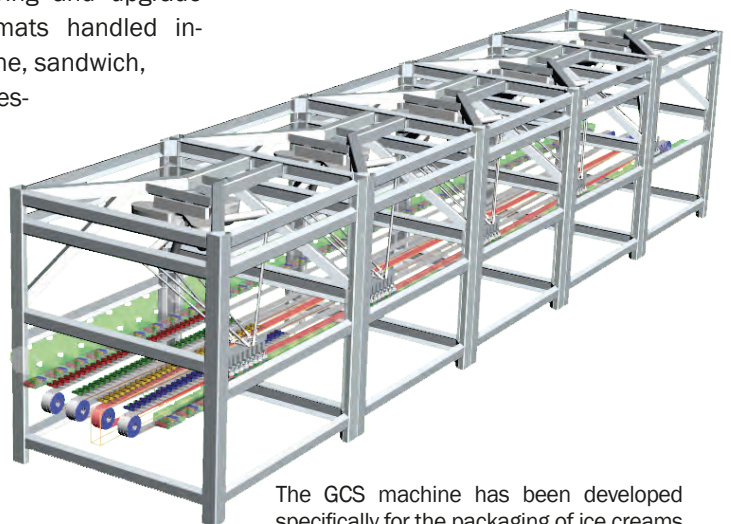
These specially designed solutions cover applications from individual assembly lines all the way up to complete production plants and comprise equipment for moulding, extrusion, filling, wrapping and packing as well as freezers, ingredient feeders and remanufacturing and upgrade kits. Product formats handled include stick ice, cone, sandwich, bulk & cup and dessert/cake.

With more of its customers looking to deploy increasingly agile and more flexible storage, production and packaging solutions,

Gram Equipment is always looking for ways to enhance and evolve its product range, to help these customers keep up with the very latest production demands from industry and product demands from consumers.

One such machine designed to offer flexibility and agility is the company's GCS. The newest addition to its line-up of automated packing solutions, the GCS uses flex picker robots to deliver products into cartons with astonishing flexibility and speed. At the heart of this new machine is an Allen-Bradley® automation, motion and safety solution from Rockwell Automation.

Gram Equipment is a member of the Rockwell Automation PartnerNetwork™ program as an OEM Program Participant. Members of the Rockwell Automation OEM



The GCS machine has been developed specifically for the packaging of ice creams

Program demonstrate a commitment to offer high-quality, innovative machines and equipment that help manufacturers improve business agility, optimise productivity, and increase business performance.

Through the use of Rockwell Automation products, technology and industry expertise, these Partner-Network members also help end users achieve sustainability and safety-compliance objectives.

### Challenge:

The GCS machine has been developed specifically for the packaging of ice creams. In operation it takes individually wrapped ice creams fed on a conveyor from a preceding Gram production machine and then places a predefined number and pattern (colour/flavour mix) into cardboard boxes.

The automation solution has to control a number of features, including

the automatic balancing of different product flavours, simultaneous production of different multi-flavour packs, simultaneous production of different pack patterns and easy changeover between different pack/carton sizes and pattern formats, with minimal intervention.

All of which has to be done at a speed that does not cause a bottleneck to up and downstream processes.

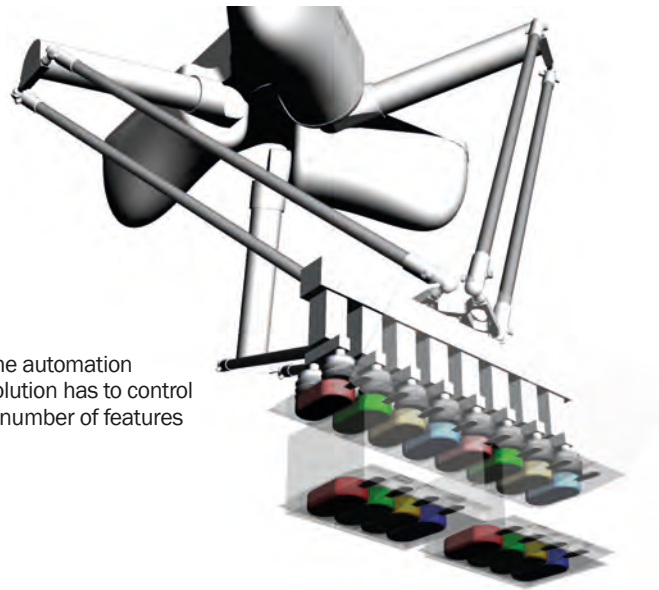
Packing formats can include one flavour/two layer, two flavour/two layer, four flavour/single layer, four flavour/two layer and vertically or horizontally interleaved products of different flavours.

This type of product/packaging variety and speed demands extremely tight integration of all facets of the automation and motion infrastructure, as well as effective interoperability with the safety system, other automation assets within the line and the enterprise solution at the plant.

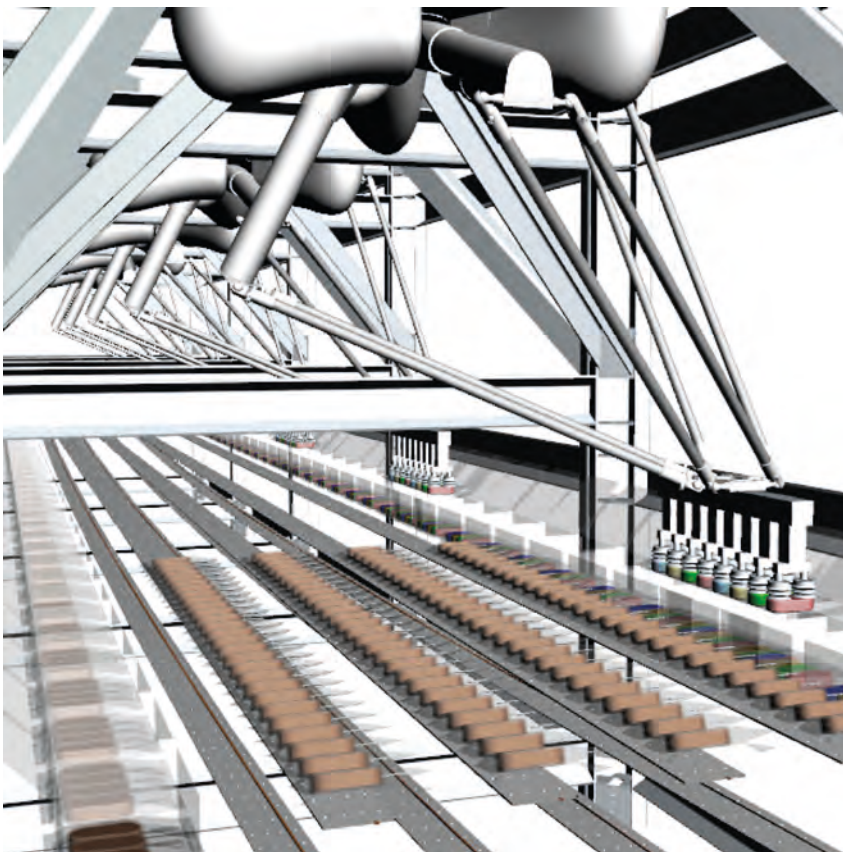
### Solution:

According to Anders G. Torbensen, Vice President Sales & Marketing at Gram Equipment: "This machine has been designed to integrate as effectively as possible with other Gram Equipment machines in production lines, so we made the decision to develop an automation and motion solution based on Allen-Bradley products.

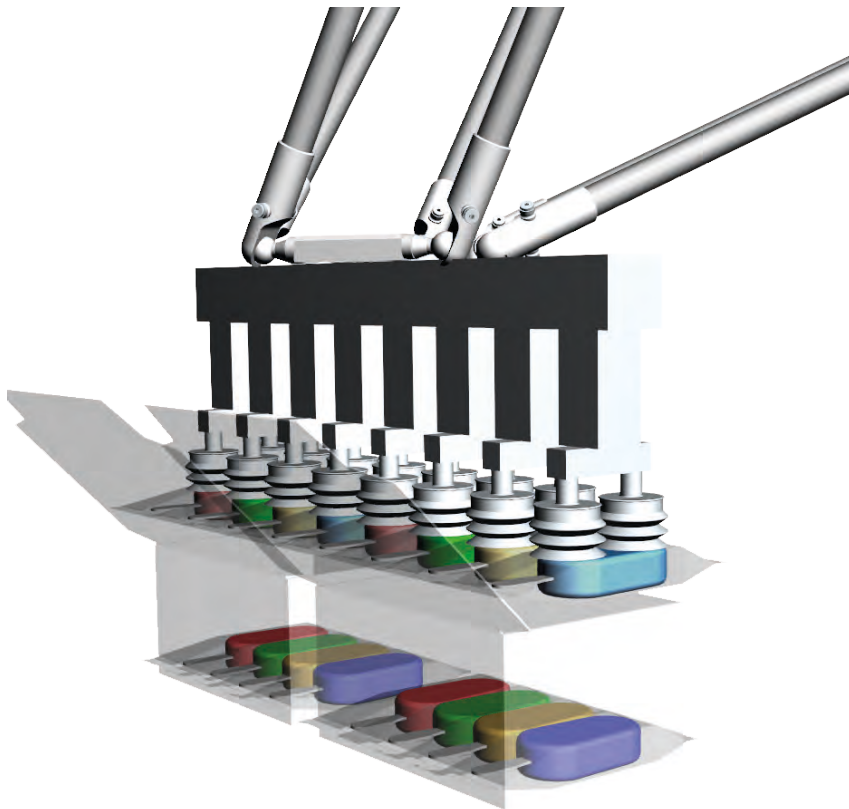
We saw many advantages to having the same control system as those on the rest of line, especially in terms of



The automation solution has to control a number of features



This type of product/packaging variety and speed demands extremely tight integration of all facets of the automation and motion infrastructure



Three servo drives are used for each delta robot (XYZ movement) with an additional drive used to rotate the tool

operational integration, spares and maintenance.”

The GCS has an Allen-Bradley ControlLogix® programmable automation controller (PAC) at the core of the control solution.

Depending on how many robots the GCS system is equipped with (two or four), the number of controlled axes varies, but the biggest GCS system has 31 Allen-Bradley Kinetix® 5700 servo-drive-controlled axes and six Allen-Bradley PowerFlex® 525 variable-frequency drive-controlled axes.

Three servo drives are used for each delta robot (XYZ movement) with an additional drive used to rotate the tool.

Two servo drives are used for the carton carrier, two for the carton outlet and two for the box stop. Four servo drives provide the product movement on the pocket conveyor, another four are used for the product infeed and

four for the pullnose (product drop). The six PowerFlex variable-frequency drives are used for carton infeed and product receiving.

Completing the control infrastructure is a safety solution running on EtherNet/IP™ that leverages Guard ControlLogix with Allen-Bradley Safety POINT I/O™, which can be placed locally where it’s needed to achieve maximum flexibility and modularity in production lines. Both the PowerFlex and Kinetix drives also communicate over EtherNet/IP and leverage CIP Safety™ functionality.

Safety data is transmitted using the same wires and IP addresses as the motion and control data, an infrastructure which helps to reduce overall system wiring.

### Results:

As a result of its industry knowledge, technical expertise and in-depth machine design capabilities coupled to the deployment of an advanced automation, motion and safety solution from Rockwell Automation, Gram equipment has developed a high-performance machine capable of processing up to 660 products per minute with up to four different product flavours in each layer.

Capable of handling stick, bars and sandwich formats, the line design is flexible enough to fit existing production facilities and its small footprint efficiently exploits limited and valuable plant real estate.

Gram Equipment is a Rockwell Automation OEM Partner. “The most important advantage we have with respect to our partner status is access to relevant specialists within the Rockwell Automation organisation,” explains Torbensen. “Access to special training is also important, and we have certainly used this in the past. We enjoy a good experience working with Rockwell Automation and its export support is essential; indeed its global support has certainly enabled us to create a competitive advantage. We also enjoy positive co-operation with the Rockwell Automation specialists during programming and product development.” 🏠

[www.rockwellautomation.com](http://www.rockwellautomation.com)



*in love with the perfect shape*

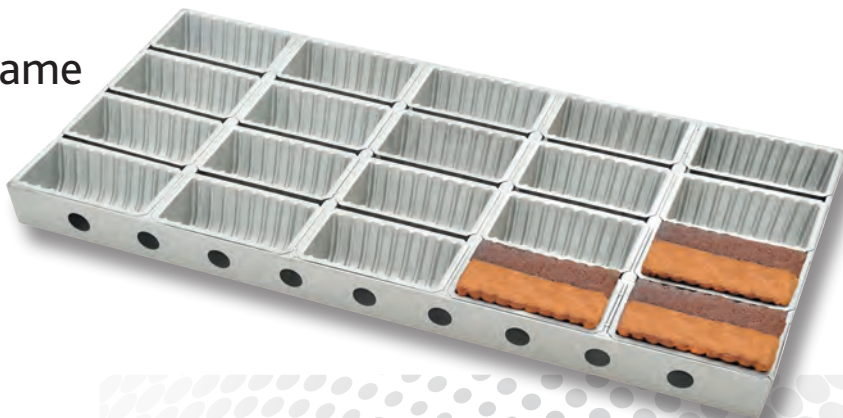
baking pan for croissants



baking pan for muffins



cake baking frame



Equipment  
for bread  
and cake baking  
industries

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# ERREPAN SRL, METAL BAKING PANS AND TRAYS FOR INDUSTRIAL CONFECTIONERY AND BAKERY PRODUCTION SINCE 1987

Italian quality, high production flexibility and close relationships with the most important plant manufacturers in the world. ISO certified since 1998

**M**ission: to help our customers to choose the products that best meet their needs, according to the automation level of their production process, making sure they are satisfied. This is the mission statement of Errepan, a company that has been designing and manufacturing baking trays and pans for over 30 years.

## Investments

During its activity, this small artisanal business has become a real large company thanks to constant and targeted investments.

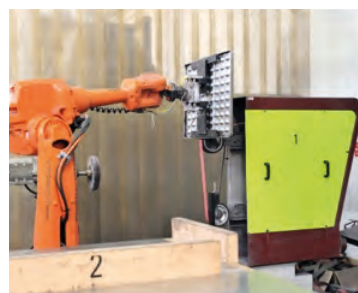
The new arrivals include an automated laser welding station, particularly suitable for specific products, which allows a neat work, slag and burr-free, without sacrificing the performance levels of the classic systems.

## Products

Thanks to a flexible production structure, Errepan is able to offer and design customised solutions. The synergic collaboration with the most important manufacturers of machinery and systems is an extra guarantee for their customers.

Errepan offers two main lines:

- standard line: the catalogue is dedicated to bakery retailers;
- industrial line: customised products for the food industry.



Download the catalogue for the standard line



Visit the website

On its brand-new website, the company shows its products providing technical details and a wide range of pictures.

tant Italian and international trade fairs. 🏠

[www.errepan.it](http://www.errepan.it)

## Next appointments

The next official appointment with the world of bakery and confectionery will be in September 2018 at the IBA fair in Monaco. The staff of Errepan regularly visits the most impor-



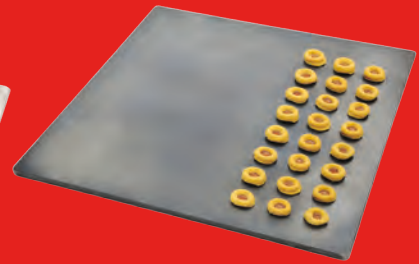




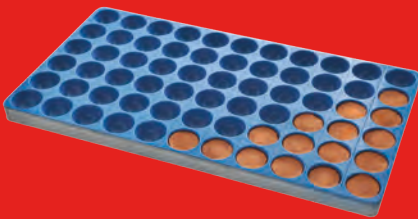
Loaf pan with ridged containers



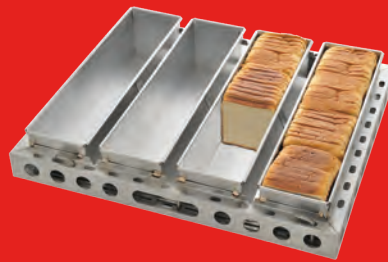
Pan for croissants on a single aluminium tray or sheet



Flat sheet for high output machines



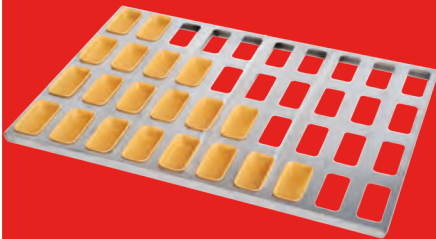
Semi-spheric form with highly non-stick Teflon.



Slotted loaf pan with automatic cover lock



Sheet for hamburgers for up to 125mm in diameter



Tray with self-carrying paper cup holders



Pan for muffins with a large selection of shapes and diameters



Stackable pan for panbauletto



# COLUSSI ERMES, ADVANCED WASHING SYSTEMS

**C**OLUSSI ERMES is a world-wide leader in the design and manufacture of custom made washing systems in various food sectors, such as the bakery, confectionery, chocolate, meat and dairy, and also in logistics, pharmaceutical, hospital and automotive Industry, with the production of over 4000 plants. In production since the early '70s, Colussi Ermes has an outstanding reputation and over 40 years of field experience, research, and know-how, which enables it to penetrate different markets. The company's quality-oriented philosophy, and production flexibility, have enabled it to produce safe and reliable solutions in line with their customers' needs.

The Colussi Ermes washing machines are fully automatic and suitable for high output applications and capable of washing thoroughly any type of products and equipment, by means of particular systems and pressure water: a large selection of wash capacities, ranging from a low hourly throughput up to thousands pieces per hour, can fulfil all production criteria. All models are built of stainless steel and of food safe material, applying up-to-date technology and complying with the most recent rules for hygiene and safety. All machines are available in multiple versions and can be equipped with different automation systems, to satisfy all environmental needs and process requirements.

Technology is an essential component in the realization of every single Colussi Ermes machine. Each part and element of the system is built using specific devices and material processing. Such specific feature ensures that deadlines are respected; besides, it is an absolute guarantee of control and quality. A high-



ly skilled and trained team will carry out the production process with analytical and monitoring tools.

Colussi Ermes has always been a synonym of excellence.

#### **Mission**

Colussi Ermes mission consists of de-

termining the real requirements and expectations of every single customer, assisting him through a process of awareness and counselling.

#### **Service**

Choosing a Colussi Ermes industrial washing machine means benefitting



# COLUSSI ERMES

Advanced Washing Systems

## Tailor-Made Washing Solutions

COLUSSI ERMES is a worldwide leader in the design and manufacture of custom made washing systems in various food sectors, such as the bakery, confectionery, chocolate, meat and dairy, and also in logistics, pharmaceutical, hospital and automotive Industry.

Every project is extensively studied, customized and developed by Colussi Ermes specialists in order to ensure the highest investment payback in terms of productivity, functionality and safety, thus reducing both energy expenditure and environmental impact.



Colussi Ermes - Via Valcunsat 9  
33072 Casarsa della Delizia (PN) Italy  
Tel: +39 0434 86309  
[www.colussiermes.com](http://www.colussiermes.com)





from the best and fastest service all over the world.

Our relationship with the customer only begins with the delivery of the equipment. The ongoing presence of our fully committed electrical and mechanical specialists ensures a smooth and trouble-free machine installation and start-up.

Training provided by our support specialists instructs customers on how

to operate the washer, maximize its potential and perform routine maintenance.

Service is a priority to Colussi Ermes. Our efficient, customer-oriented service department and multi-skilled technicians organize and provide immediate professional on-site support as well as online assistance at any time.



### Reconditioning services

COLUSSI ERMES also offers a partial or total reconditioning of obsolete machines. We perform all the necessary repairs, replacements and renovations to optimize the machine's functionalities and restore its original performance. Reconditioned machines can be upgraded with new technologies that feature capabilities comparable to modern machines.

### Saving resources

Large and small companies working in the food market and using COLUSSI ERMES machines have been able to achieve extraordinary advantages such as:

- better working performance of their staff
- reduced wash time vs. very high hygienic and sanitary standards
- dramatic energy and chemical savings
- environmentally friendly wash operations
- increased production capacities and safety

### IBA 2018

At IBA 2018 Colussi Ermes will propose the best solutions for manual and inline pan washers with variable capacities up to over 30 items/minute, bottom down loading and introduction height up to 4".

Crate washers with innovative centrifugal drying systems and throughput up to 6400 items/hour are also among the range of products you will find on display. Last but not least the Centrifugal Washing-drying System for pallets, pans, racks and equipment placed on racks. 🏠

[www.colussiermes.com](http://www.colussiermes.com)



# Release it like a pro!



Norman Hunziker  
Fotos: Norman Hunziker - Bäcker-Konditor, Kondiseur & Koch - Antikremerie Vitz - www.bymj.de/ajg/2011



2018  
15. - 20.09.  
München  
www.iba.de

Hall B4  
Stand 411

RELEASE AGENTS AND GREASING MACHINERY

**DÜBÖR**<sup>®</sup>

dueboer.com

# DÜBÖR PRESENTS MODULISATION A FASTER CLEANER AND MORE EFFICIENT METHOD OF COATING

**T**he DÜBÖR® Company, run by Horst and Holger Groneweg, comprises several companies in the fields of oil processing, confectionery glaze production and the construction of spraying equipment.

For over 50 years the DÜBÖR® GROUP has been the reliable partner in all things regarding release agents, spraying methods and machinery. Premium emulsions, separating agents, release wax and cutting oils of all kinds belong to the DÜBÖR® product line. Our wide range of TRENNAKTIV products has been producing guaranteed, high-quality, releasing agents for more than 50 years.

All products are 100% organic and antiallergenic, and you will find RSPO products as well as HALAL and KOSHER certificated products. DÜBÖR® has been IFS certified since 2005.

The foundation stone for the group was laid in 1961, when entrepreneur Horst Groneweg established his first factory in Bad Salzflufen, Germany, to produce release agents and the related equipment for applying them.

A large number of product and process innovations can be traced back to Horst Groneweg himself. Over the years, working together with his son Holger, he built up a small family business into a globally-aware, internationally active group with factories around the world. As com-



pany successor, Holger has already taken over the day-to-day running of several of these factories. Horst Groneweg, however, is still ever-present in the Group's laboratories and development centres, and plays a significant role in the ongoing development work.

DÜBÖR has long started moving towards Industry 4.0 and is presenting the latest automatic control engineering at the iba 2018 in Munich.

The new generation of machines has been equipped with a user-friendly touchscreen for intuitive user guidance. Thanks to digital controllers, all the machine's performance and consumption data are tracked continually and evaluated within the context of preventative maintenance.

Thus, for example, the new generation of TSA 800 automatically indicates maintenance requirements according to how intensively it is used.

In addition, it has a recipe database which can be used to manage and open a wide range of different spray quantity settings at any time.

The DÜBÖR remote maintenance concept rounds this digital system off. Machine and technician are connected via the internet. Data exchange takes place via a secure, encoded connection.

This leads to a considerable added value for the machine operator:

Most of the faults caused by faulty settings or operation can be eliminated quickly via the digital access option without expensive and time-consuming on-site intervention being necessary.

The innovative concept of the TSA 800 is also completed by the new nozzle generation which fulfills

the highest hygienic requirements thanks to its clean-in-place design. DÜBÖR also specialises in the construction of customised spraying equipment. Meeting our customers' performance requirements is central to our work.

Our extensive product range is designed to match their expectations - whatever the recipe or product. 🏠

**[www.dubor.de](http://www.dubor.de)**

# DÜBÖR®



# ELMITI SRL, ELECTRIC HEATERS

**ELMITI** s.r.l.  
RISCALDATORI ELETTRICI

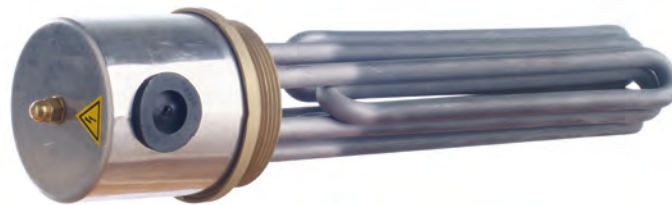


**O**ur company ELMITI SRL is a leading reality in electric heaters sector.

It was founded in 1979 and now it is well known for its high quality, technology and flexibility. Our equipped warehouse permit us to ship the goods in a few days from the order reception. Our great versatility allow us to manufacture customised heaters, using different tube diameters (6.5; 8; 10; 12.1; 16 etc. ) and various materials as mild steel, AISI 304, AISI 321, AISI 316 and INCOLOY 800.

## We work for a lot of sectors, for instance:

- FOOD AND CANNING INDUSTRY- MACHINERY
- SPRAY NOZZLES
- ELECTRIC STEAMER BOILERS
- SHOES FACTORY - MACHINERY
- BOATYARDS
- CHAFING DISH TRUCKS
- DAIRY FACTORY - MACHINERY
- TANNERY - MACHINERY
- DISTILLATION
- CONFECTIONARY SECTOR MACHINERY
- DRYING SYSTEMS - MACHINERY
- ANNEALING OVENS - CABLES
- BAKERY, PASTRY AND PIZZA OVENS
- INDUSTRIAL ELECTRIC OVENS
- PAINT DRYING OVENS



- FRYERS
- GALVANISATION - MACHINERY
- HOT AIR AND VAPOUR ELECTRIC GENERATOR
- BIG KITCHENS
- PACKAGING - MACHINERY
- SMOKING MACHINERY FOR SPECK/CURED MEATS
- WASHING MACHINERY
- OIL MACHINERY
- DISHWASHERS - WASHING MACHINES FOR BIG COMMUNITIES
- LAUNDRIES / DRY CLEANERS - MACHINERY
- MEAT AND CURED MEATS MANUFACTURING - MACHINERY
- HOT MILLWORK - MACHINERY
- CABLES ENAMELLING - MACHINERY
- WIRE DRAWING - MACHINERY
- CABLES HOT TREATMENT - MACHINERY
- INDUSTRIAL IRONING - MACHINERY
- INDUSTRIAL CLEANING - MACHINERY
- MEDICAL AND ELECTROMEDICAL - MACHINERY AND DEVICES
- HONEY - MACHINERY
- GOLSMITH'S SHOPS - MACHINERY
- HOSPITALS - SUPPLIES
- HAIRSTYLISTS - SUPPLIES
- PASTEURIZATION
- GASTRONOMY / PIZZERIAS - MACHINERY
- INDUSTRIAL AND VAPOUR CLEANERS
- SOLVENTS RECYCLING - MACHINERY
- SAUNA AND TURKISH BATH - EQUIPMENT
- STERILISING - MACHINERY
- ROASTING - MACHINERY
- COOLING TOWERS

- METALS THERMAL TREATMENT - MACHINERY
- PAINTING - MACHINERY

## Our main products are the following:

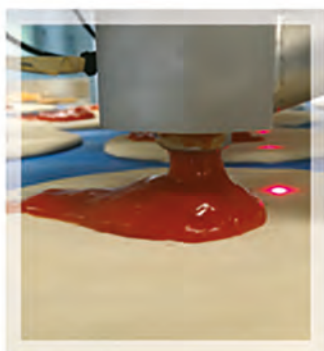
- TUBULAR ARMOURED HEATING ELEMENTS
- HEATERS FOR HEAT-SHRINKING TUNNEL
- CARTRIDGE HEATERS FOR HOT LEVELS AND FOR BAG CLOSING
- FINNED HEAT-GENERATING UNITS AND SETS
- IMMERSION HEATERS
- HEAT-GENERATING SLEEVES
- NOZZLE HEATERS
- HEAT EXCHANGERS
- HEATING ELEMENTS FOR DEFROSTING
- HEATING CABLES
- SELF-REGULATING HEATERS WITH WATER TRAY
- ANTI-CONDENSATION HEATERS
- INFRARED CERAMIC HEATERS
- ELECTRIC HEATERS FOR OVENS (BIG COMMUNITIES)
- HEATING ELEMENTS FOR VENTILATED OVENS
- ELECTRIC HEATERS FOR COFFEE MACHINES
- ELECTRIC HEATERS FOR CHOCOLATE MANUFACTURING PROCESS
- HEATING ELEMENTS FOR THE TOASTING OF NUTS

You can visit our new website, translated in different languages including Arabic, where you can find our big products range. 🏠





## PIZZESCO: ONE LINE, ENDLESS POSSIBILITIES



**ALBA & Teknoservice S.r.l.**  
Via delle Industrie, 26  
Villafranca Pad. (PD) 35010  
Tel: +39 049 9070380  
Fax: +39 049 9074042  
[www.albaequipment.it](http://www.albaequipment.it)



# EXPERIENCE AND PASSION IN THE MARKET OF MACHINERY FOR PASTRY AND BAKERY

**A**lba & Teknoservice srl designs and produces equipments for bakery and pastry industry as: croissant machines, make-up tables, dough billets preparing systems, laminating lines, ciabatta bread lines, multisize bread lines, pita, num bread, lavash lines, cracker lines, special lines and custom design machines.

The high quality of these equipments is due to the great passion developed in over 30 years of experience. The founders of the company begin in 1982 their experience at renowned company in the industry and in 1992 open Teknoservice Snc, which begin dealing with servicing, repairs and interventions on their own or on behalf of major manufacturers.

The founders's experience gained as CIM and Teckno-matik technicians, a long-time leader companies in the field of machinery for pastry and bakery, leads them to develop projects increasingly complex and technologically advanced, and thanks to continued collaboration with their customers, they realize the first automatic groups for croissants, make-up tables, ciabatta, bread lines and crackers lines and a variety of customized automations.

This ongoing attention to the needs of the customer and assistance in the development of its automations brings Teknoservice to grow more and more, until making the decision in 2005 to transform the company, originally founded as service / intervention, in a leading company in the



market of machinery for pastry and bakery: so ALBA & Teknoservice Srl is founded.

## **ALBA PIZZA LINES: Choose the best**

Experience, passion, innovation and satisfaction are the cornerstones on which the philosophy of ALBA & Teknoservice is focused on.

Experience over decades of work in the bakery equipment, from simply technical assistance to the realization of industrial plants.

**Passion** in the development of each product while keeping its essence and improving its quality.

**Innovation** in the ongoing search for the best, as well as in the study of how to solve the problems of each client with a custom design solution.

**Satisfaction:** the purpose is customer satisfaction in seeing his prod-

uct taking shape, his problem solved, new ideas coming to life.

All these factors have led ALBA & Teknoservice to produce extremely performing and customizable Pizza Lines, which are enjoying great success worldwide.

From a simple cutting table to a complete line, ALBA can compose and draw with you the most suitable machine, from lamination or from balls, with or without topping.

**Laminating Lines** employ satellites and gauging units which gently reduce the pastry sheet to the final thickness, then cut it into the desired shapes, remove scraps for reuse and collect the product by hand or feed panning systems, proofers, freezers.

**Cold-pressing Lines** provide synchronized devices that ensure accurate



cy and consistency in the processing, as well as really innovative systems of pressing the balls, always with the possibility of collecting by hand or automation of the next process.

**New range of pizza lines** for products in high rise, as gluten free, kamut, spelt and similar crackers and breads.

The increasing demands from our customers and the market has led

us to develop specialized lines to produce this brand of products which are having a greater and greater success worldwide.

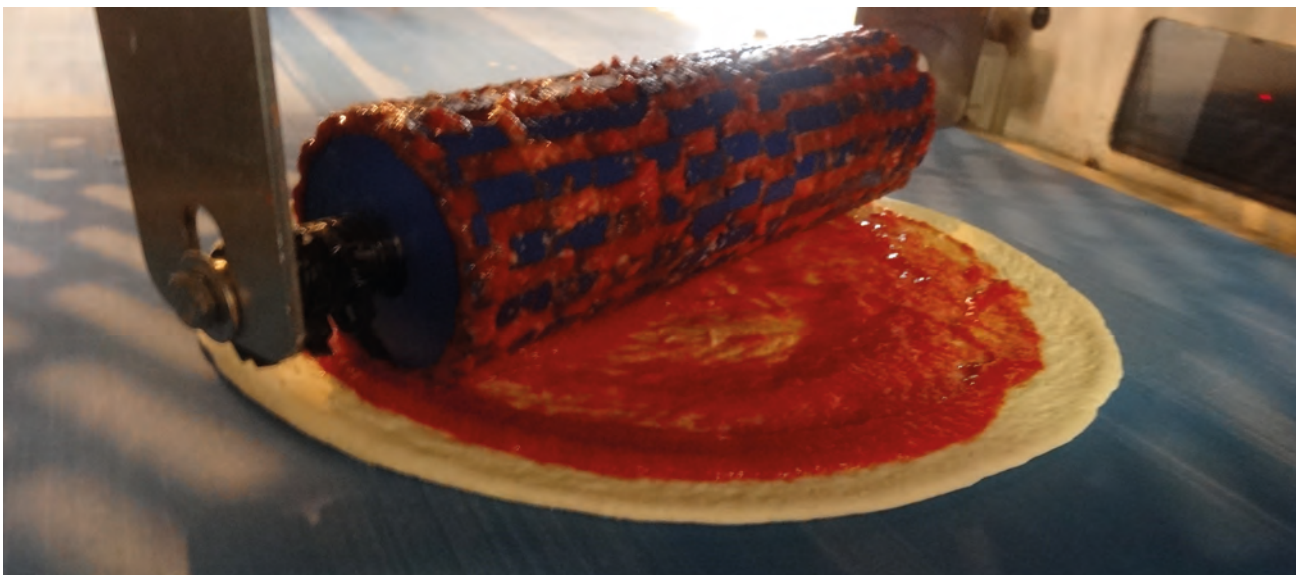
Very simple products in terms of ingredients and appearance, but with a rich taste and great quality, dedicated to the increasingly large number of gluten intolerant and those who want to enjoy a healthy nourishment. 🏠

Contact the sales department for more details:

[sales@albaequipment.it](mailto:sales@albaequipment.it)

[commerciale@albaequipment.it](mailto:commerciale@albaequipment.it)

[www.albaequipment.it](http://www.albaequipment.it)



# B.M. GROUP: ALWAYS A STEP FORWARD-LEADERS OF ANODISING OF ALUMINIUM AND OF MACHINING OF ALUMINIUM PLATES

**T**he story of a company from the Vicenza province which focused on innovation and defeated the economic crisis by investing in training and technology

The **B.M.** Anodizzazione Alluminio company was founded in 1973 in the province of Vicenza. It is currently managed by the second generation, which hereafter became **B.M. Group**, and it is run by a young and dynamic team, which over the years pushed the company towards continuous innovation. The leading philosophy of the owners of the company is "evolving, never settling for the achieved goals, being



## B.M. GROUP: IMMER EINEN SCHRITT VORAUS - FÜHREND IN DER ELOXIERUNG VON ALUMINIUM UND DER MECHANISCHEN BEARBEITUNG VON ALUMINIUMPLATTEN

**D**ie Geschichte eines Unternehmens mit Sitz in Vicenza, das auf Innovation gesetzt und die Krise durch Investitionen in Ausbildung und Technologie überwunden hat.

Die Gesellschaft **B.M.** Anodizzazione Alluminio wurde 1973 in der Provinz Vicenza gegründet und wird heute von der zweiten Generation geführt. Später wurde sie zur **B.M.**

**Group** und von einem jungen und dynamischen Team geleitet, das das Unternehmen im Laufe der Jahre zu einer kontinuierlichen Innovation geführt hat.

Die Philosophie, die die Eigentümer stets geleitet hat, lautet: „sich zu entwickeln und sich nie mit dem erreichten Ziel zufrieden zu geben, im Bewusstsein, dass die größte Herausforderung die nächste sein wird“. In der Tat kann **B.M.** eine lan-

ge Geschichte von Veränderungen und Innovationen erzählen, die sie zu aktuellen Zielen geführt haben.

Die Entwicklung des Unternehmens hat nicht nur zu einem strukturellen Wandel geführt, sondern auch die Produktions- und Organisationsebene um 360 Grad erneuert.

Beginnend mit der kompletten Erneuerung der Galvanikanlage und unter besonderer Berücksichtigung

aware that the biggest challenge will be the next one". As a matter of fact, **B.M.** can tell a long history made of changes and innovations which led it through its latest goals.

The development of the company has led not only to a structural transformation, but it also completely renewed

both the productive and the organization level. Starting with the substitution of the electroplating system, and at the same time paying particular attention to the environmental issue, we substituted also the water conditioning plant, realizing it with new generation technologies. This is a guarantee for great recycling capacity.

Since 2012 the whole production bay has been restructured and reorganized according to the lean organization model. In 2015 we accomplished the expansion of the Production Unit and we launched the new Executive Offices, obtaining then the certification ISO 9001:2015.

But this is not the end: in 2017 we opened the new headquarter dedicated to the machining of large-size aluminium plates.

### Innovating to compete

**B.M. Group**, with more than 40 years of experience, represents at the moment a solid reality that can propose itself on the European market with competence and professionalism, also thanks to the continuous training of its operators.

Having included also the machining activities, **B.M.**'s customers can count on a unique partner for all types of pro-



der Umweltfragen, haben wir auch die Aufbereitungsanlage ersetzt, die mit den neuesten Techniken gebaut wurde, was uns eine beachtliche Recyclingkapazität garantiert.

Seit 2012 wurde die gesamte Produktion nach dem Lean-Organisationsmodell neu strukturiert und umorganisiert. Die Erweiterung der Produktionseinheit wurde 2015 abgeschlossen und die neuen Verwaltungsbüros wurden eingeweiht, die nach ISO 9001:2015 zertifiziert wurden.

Doch damit nicht genug: 2017 entstand der neue Firmensitz für die mechanischen Bearbeitungen

für die Realisierung von Aluminium-Großblechen.

### Wettbewerbsfähigkeit durch Innovation

**B.M. Group**, mit mehr als 40 Jahren Erfahrung, ist heute ein solides Unternehmen, das sich auf dem europäischen Markt mit Kompetenz und Professionalität behaupten kann, auch dank der ständigen Weiterbildung seiner Mitarbeiter. Durch die Hinzunahme der mechanischen Bearbeitung können die Kunden von **B.M.** auf einen einzigartigen Partner für alle Bearbeitungsvorgänge zählen, wodurch die Kunden Kosten und Bearbeitungszeiten reduzieren können. Unser Ziel ist es, Beratung,

Service, Qualität und Preis bereits in der Anfangsphase des Projekts anzubieten, und zwar von der Auswahl der Legierung bis hin zur Eloxierung. Ausgehend von der vom Kunden gelieferten technischen Zeichnung (DWG oder DXF), ist **B.M.** in der Lage, großformatige Aluminiumplatten herzustellen, die höchste Präzision bei der Bearbeitung garantieren, und ein hervorragendes Preis-Leistungs-Verhältnis und kurze Produktionszeiten zu gewährleisten.

Das betriebsinterne Lager ist mit Aluminiumlegierungen wie 5083 laminiert - 5083 gefräst geschmolzen - Fibril - 6082 und auf Wunsch auch mit Sonderlegierungen wie Avional 2017 und Ergal 7075 ausgestattet.

So kann das Unternehmen schnell und effizient auf jede Kundenanforderung reagieren.

### Internationale Ausrichtung

Marina Vitacca Präsidentin und Delegierte des Verwaltungsrates von

cessing, this allows the customer to reduce the costs and time of laboration, we aim at delivering assistance, services, quality and price, following since the first stages of the project, from the choice of the binds, to the treatment, to the anodising.

Starting from the technical design (DWG or DFX) delivered by the customer, **B.M.** is able to produce large-size aluminium plates, assuring the maximum of precision in the machining, mantaining a fantastic quality-price relationship and with rreduced time of realization.

The internal warehouse is furnished also with aluminium biinds such as 5083 laminate - 5083 milled envelope - Fibral - 6082 and, on request, also special binds such as Avional 2017 and Ergal 7075.

This enables the company to answer quickly and efficiently all kinds of requests by the customers.

### International breadth

Marina Vitacca, President and CEO of **B.M. Group**, says: "The turning point was in 2009. As a matter of fact, **B.M.** exploited precisely those years marked by the crisis in order to invest, accepting challenges that for other companies would appear as insormountable. This has been possible exactly because of our financial solidity and our forward-looking entrepre-

neurial point of view, besides the slim and flexible structure of which our company has always been endowed with.

Also our company image and its presentation to the public are for us fundamental factors, which we take care of in all their aspects, from marketing to web marketing, with the realization of websites dedicated to our machining, and through the participation to



**B.M. Group**, erzählt: „Der Wendepunkt war 2009. In der Tat nutzte **B.M.** die Jahre der Krise, um zu investieren und Herausforderungen anzunehmen, die für andere unüberwindbar erschienen. Möglich wurde dies durch unsere Finanzierungsstärke und unsere vorausschauende Geschäftsphilosophie sowie die schlanke und flexible Struktur, die unser Unternehmen seit jeher auszeichnet. Das Erscheinungsbild des Unternehmens und seine Präsentation in der Öffentlichkeit sind ebenfalls grundlegende Faktoren für uns. Deshalb kümmern wir uns sorgfältig um alle Aspekte, vom Marketing bis zum Webmarketing, von der Erstellung von Websites, die unserer Arbeit gewidmet sind, bis hin zur Teilnahme an den wichtigsten Messen. Dies hat uns im Laufe der Zeit eine ausgezeichnete Sichtbarkeit und ein eindrucksvolles Image garantiert, das sofort unsere Stärke und Kompetenz offenbart.“



the trade shows leading in this sector. This has allowed us to obtain a great visibility over the time, and a highly impacting image, which since the beginning has been our strength and our competence”.

The leadership of **B.M.** believes in trade show manifestations as a tool to make their products and services public to a wider and wider audience, both national and international, and also as a long-term investment, which must be nonetheless supported by traditional and digital marketing.

“Our services are meant for producers of machines and industrial plants, but not only for them – says Marina Vitacca. We can intervene anywhere there is usage of aluminium at industrial level, or anywhere anodising treatments could be necessary, in a wide range of industrial sectors.

Looking at the economic trends for the

next years, we think that the international markets will expand further the development and growth of our company. For this reason, we consider the European market as fundamental, as it has always appreciated and rewarded the Made in Italy, and also demonstrated to appreciate our know-how and our capacity to offer the best quality-price relationship”.

#### Human capital

Never-ending training of the personnel and the hiring of specialized operators are fundamental factors, and **B.M.** has invested huge resources in these issues over the past years, being convinced that the delivery of a good product depends on many factors, among which the most important is the ability to figure out the needs and desires of the customer, and to transform problems and difficulties into opportunities: this is possible only if you have a well-organized and flexible structure at your disposition, with a highly qualified personnel, able to face

all different productive needs.

Looking at the current situation of the Italian companies, the leader of **B.M.** Group believes that, in order to facilitate the recovery of the market, a strong help by the government is needed, aimed to make bureaucratic procedures easier and faster, and to lower down fiscal pressure on companies. Luckily – Marina Vitacca concludes – Italian entrepreneurs, from the smallest to the biggest one, are endowed with a great creative capacity which, together with their know-how and professional reliability, makes them amazing partners, and, sometimes, really unique ones”. 

[www.bmgroupsrl.com](http://www.bmgroupsrl.com)

[www.bmanodizzazione.com](http://www.bmanodizzazione.com)



Die Geschäftsführung von **B.M.** glaubt an Messeveranstaltungen, um ihre Produkte und Dienstleistungen einer immer breiteren Öffentlichkeit bekannt zu machen, sowohl national als auch international, und auch als langfristige Investition, die immer durch traditionelles und digitales Marketing unterstützt werden muss.

„Unsere Dienstleistungen richten sich an Hersteller von Maschinen und Industrieanlagen, aber nicht nur – so Marina Vitacca weiter. Wir können überall dort eingreifen, wo Aluminium industriell genutzt wird oder wo Eloxierungen notwendig sind, und zwar in den unterschiedlichsten Industriezweigen.


In Anbetracht der wirtschaftlichen Entwicklung der kommenden Jahre sind wir der Meinung, dass die internationalen Märkte eine weitere treibende Kraft für die Entwicklung und

das Wachstum unseres Unternehmens sein werden. Deshalb betrachten wir den europäischen Markt als grundlegend wichtig, der seit jeher das Made in Italy schätzt und sucht und bewiesen hat, dass er unser Know-how und unsere Fähigkeit, ein optimales Preis-Leistungs-Verhältnis anzubieten, zu schätzen weiß.“

#### Das Humankapital

Die ständige Weiterbildung des Personals und die Eingliederung von Fachpersonal sind grundlegende Faktoren, in die **B.M. Group** im Laufe der Jahre investiert hat, in der Überzeugung, dass die Lieferung eines guten Produkts von vielen Faktoren abhängt. Das Wichtigste ist jedoch, die Bedürfnisse des Kunden zu erfassen und Probleme oder Schwierigkeiten in Chancen zu verwandeln: dies ist nur möglich, wenn eine organisierte und flexible Struktur mit hochqualifiziertem Personal zur Verfügung steht, das in der Lage

ist, die unterschiedlichsten Produktionsbedürfnisse zu erfüllen.

Mit Blick auf die aktuelle Situation der italienischen Unternehmen ist die Geschäftsführerin von **B.M. Group** der Ansicht, dass zur Unterstützung der Marktbelebung ein starker Druck seitens der Regierung erforderlich ist, um die bürokratischen Verfahren zu straffen und die Steuerlast für die Unternehmen zu senken. Glücklicherweise – so das Fazit von Marina Vitacca – verfügen italienische Unternehmer, vom Kleinsten bis zum Größten, über eine bemerkenswerte Erfindungsgabe, die sie in Verbindung mit Know-how und professioneller Fachkompetenz zu hervorragenden Partnern und in einigen Fällen zu wirklich einzigartigen Partnern macht.“ 

[www.bmgroupsrl.com](http://www.bmgroupsrl.com)

[www.bmanodizzazione.com](http://www.bmanodizzazione.com)

# WEIGHTPACK: CONSTANT INNOVATION

In a globalized market, in constant, unexpected change, few businesses can truly boast a history based on the principle of constant innovation, day after day. Weightpack's roots lie in the example of its founder, Carlo Corniani who, in 1979, had the vision to revolutionize the coeval filling technique: rather than focusing on achieving a certain linear volume, he instead based it on the net weight of the product placed in the container, net of the tare. He was thus able to guarantee consistent product quantity, free from variations in density and temperature, while bypassing the dimensional tolerances of the containers. The "Net Weight"

concept was not, in fact, the first patent filed by Corniani, but it signified a historical change in the history of filling machines – the dawn of a new era. In this context the Weightpack philosophy began to form, investing every year considerable resources in research and development in order to increase the quantity and quality of proprietary patents. Modular Sys-

tems, Direct Drive Plugs, 24-bit weighing electronics and self-adaptive power management represent the top of the innovation process reached by the company in the last year alone – all technologies that are about to enter the market.

## MODULAR SYSTEMS

The heart of the system consists of



# WEIGHTPACK: KONTINUIERLICHEN INNOVATION

In einem globalisierten Markt, der ständig unvorhergesehenen Veränderungen ausgesetzt ist, gibt es wenige tugendhafte reale Eigenschaften, die sich einer Tag für Tag geplanten Vergangenheit, gemeinsam mit dem Prinzip der kontinuierlichen Innovation, rühmen können. Weightpack hat seine Wurzeln im Beispiel seines Gründers Carlo Corniani verankert, der 1979 so kühn war, die heutige Abfülltechnik zu revolutionieren, die darauf abzielt, ein bestimmtes lineares Volumen zu erreichen, das nicht mehr auf der Tara, sondern auf dem Nettogewicht des im Container platzierten Produkts basiert. Auf diese Art konnte er die Einlagerung einer

konstanten Produktmenge ohne Dichte- und Temperaturschwankungen gewährleisten, ohne die Maßtoleranzen der Behälter zu überschreiten. War zum einen das «Net Weight» nicht das erste von Corniani eingereichte Patent, so ging es zum anderen in die Geschichte der Abfüllanlagen ein, wie der Beginn einer neuen Ära. In diesem Zusammenhang hat die Weightpack-Philosophie Gestalt angenommen, jedes Jahr werden erhebliche Ressourcen in Forschung und Entwicklung investiert, um die Anzahl und Qualität der Patente zu erhöhen. Modulare Systeme, Direct-Drive-Verschlüsse, 24-Bit-Wegeelektronik mit sich automatisch anpassender Energieversorgung bilden

den Rahmen des Innovationsprozesses, den das Unternehmen im letzten Jahr erreicht hat und die kurz vor der Markteinführung stehen.

## MODULARE SYSTEME

Das Herzstück des Systems ist der Abfüll-Capping-Monoblock, der mit Ein- und Ausgabemodulen gekoppelt werden kann. Die Eingangsmodule können der Bearbeitungsweise (Gebläse, Spüler, Peroxid und Dampf, Peressigsäure und steriles Wasser) zugeordnet werden oder als Bindeglied zur Streckblasmaschine fungieren. Das ganze System kann wiederum mit einer Verschliessmaschine oder bei den NH-Versionen mit einem Ausgangsmo-





# 1979

**We have  
shaped  
the past**

RESEARCH & DEVELOPMENT

# 2018

**We forge  
the future**

UNIVERSAL MODULAR SYSTEM

DIRECT DRIVE ROTARY TRANSFER DRIVE

24 BIT WEIGHING ELECTRONICS

SELF-ADAPTIVE PRODUCT FEED MANAGEMENT

 **WEIGHTPACK.com**  
i n n o v a t i o n   f i r s t



the filling-capping monoblock, which can be coupled to input and output modules.

The input modules can be assigned to the type of treatment (blower, rinser, peroxide and steam, PAA and sterile water) or act as a connection with the stretch-blow molder. The whole system can, in turn, be coupled to a locking machine or, for the NH versions, to an output module for elimination of the output format change. The stainless steel draining modules have the same geometry and components, regardless of whether the machine is NH or BH or independently of the type of industry targeted by the machine itself. The modularity principle, on which the design is based, makes it possible to produce independent and extremely reliable systems. Weightpack is able to produce the same monoblocks, regardless of how they are used, guaranteeing a significant upgrade in the level of industrialization and reliability, together with

a considerable reduction in delivery times. In addition, Weightpack is able to design and manufacture separable aseptic machines in individual watertight modules.

#### **DIRECT DRIVE ROTARY TRANSFER DRIVE**

Thanks to Direct Drive technology, Weightpack is able to guarantee a precise and constant control of both the delivered torque and the vertical load, as well as perfect electronic control in vertical translation and rotation. Any screwing strategy, including the initial counter-rotation for twist-off caps, can be easily implemented, satisfying the customer's needs.

There is also the possibility, in combination with vision systems, to orient the cap, in order to obtain the best possible result. The plug-in capping units are extremely compact, with very low inertia and suitable for any application, from corrosion proofing to aseptic.

#### **24 BIT WEIGHING ELECTRONICS**

Next-generation electronics, characterized by the use of the EtherCat protocol, allow for the optimization and modularization of monoblock geometries and the interchangeability of free and plug-and-play tool components.

#### **SELF-ADAPTIVE PRODUCT FEED MANAGEMENT**

Tankless filling systems guarantee absolute and certified sterilization in the product loop and favor the minimization of production heads and tails.

In conclusion, Weightpack is a driving force in the filling sector for the scope of its innovations and for its intrinsic ability to read the market's current and future needs, with a view to simplification based on the concept of research and development. Just as Carlo Corniani had wanted.

Weightpack: Innovation First. 🏠

[www.weightpack.com](http://www.weightpack.com)

dul zur Eliminierung der Ausgabeformatänderung gekoppelt werden. Die aus Edelstahl gefertigten Module haben die gleiche Form und Komponenten, unabhängig davon, ob die Maschine NH oder BH ist, oder unabhängig vom Industriezweig, in dem sie eingesetzt wird. Das Modularitätsprinzip, auf dem der Entwurf basiert, ermöglicht es, unabhängige und äußerst zuverlässige Systeme zu erzeugen. Weightpack ist in der Lage, dieselben Monoblocks zu produzieren, unabhängig davon, wie sie verwendet werden, was eine signifikante Verbesserung des Industrialisierungs- und Zuverlässigkeitsgrades sowie eine erhebliche Verkürzung der Lieferzeiten garantiert. Darüber hinaus ist Weightpack in der Lage, zerlegbare Maschinen zur Abfüllung unter aseptischen Bedingungen zu entwickeln und herzustellen.

#### **DIRECT-DRIVE-ANTRIEBE - CAPPING MIT DREH-SCHWENK-GELENK**

Dank der Direct-Drive-Technologie ga-

rantiert Weightpack eine präzise und konstante Kontrolle sowohl des gelieferten Drehmoments als auch der vertikalen Last sowie eine perfekte elektronische Steuerung der vertikalen Verschiebung und Drehung. Jede Schraubstrategie, einschließlich der anfänglichen Gegendre- hnung für Twist-Off-Schraubverschlüsse, kann leicht implementiert werden, um die Bedürfnisse des Kunden zu erfüllen. In Kombination mit maschinellem Sehen wurde auch daran gedacht, die Verschlusskappe so auszurichten, um das bestmögliche Ergebnis zu erzielen. Die Plug-in-Capping-Einheiten sind äußerst kompakt, mit sehr geringen Trägheitsmomenten und für jede Anwendung geeignet, von korrosionsbeständig bis aseptisch.

#### **24-BIT-WIEGEELEKTRONIK**

Die Elektronik der neuesten Generation, die sich durch den Einsatz des Ether-Cat-Protokolls auszeichnet, ermöglicht die Optimierung und Modula-

risierung der Monoblock-Formen und der Austauschbarkeit der Tool-Free- und Plug-Play-Komponenten.

#### **AUTOMATISCH ANPASSENDE STEUERUNG UND ENERGIEVERSORGUNG**

Die Tankless-Abfüllanlagen garantieren absolute Sterilisation, sind EMAS-zertifiziert und begünstigen die Minimierung von Produktionsköpfen und -reihen. Zusammenfassend präsentiert sich Weightpack als treibende Kraft im Abfüll-sektor für die Bandbreite seiner Innovationen und für seine intrinsische Kompetenz, in der Lage zu sein, in Hinblick auf eine Vereinfachung als Resultat von Forschung und Entwicklung die gegenwärtigen und zukünftigen Bedürfnisse des Marktes zu verstehen. Wie von Carlo Corniani gewünscht.

Weightpack: Innovation First. 🏠

[www.weightpack.com](http://www.weightpack.com)

# BELLAVISTA®: LAMINATED PAPER REELS

## YOUR PROJECT IS OUR PRIORITY

**KP Kemiplast®**  
FLEXIBLE PACKAGING  
• F I R E N Z E •

**K**emiplast mission is to help customer to meet always their needs in order to satisfy his expectations and requirements.

Since then Kemiplast has been trying to match flexible packaging (food and no food) with the world of paper.

The environment, being "green" and eco-friendly, sustainability are key priorities for today's consumers.

The answer is **BELLAVISTA®**.

**BELLAVISTA®** allows to maximize productivity and profitability with a revolutionary food packaging of paper laminated reels with transparent windows, workable up all vertical, flow-pack and L-sealer machines.

This kind of Film allows to reduce the thickness of the packaging compared to the traditional packaging, maintaining the characteristics of conservation.

Combining paper and film laminated, conveys a high-quality, natural look

and also create an innovative and environmental friendly materials.

The die cut see thru windows still keeps the high barrier protection as required, a long shelf and it provides

excellent branding opportunities with its large range of window tailored for every product, food or no food.

[www.kemiplast.it](http://www.kemiplast.it)



## BELLAVISTA® FRESHNESS

### Paper Laminated reels with microperforated transparent window



• This solution can be used to pack fresh bread, sandwiches, baguettes, croissants, pastery, sausage,

fruit and vegetables. It allows bread to breath so it helps keep the breads crusty and fresh the whole day. Crust stays crisp while the crumb remains soft.

- Ideal solution which combines the natural look and feel of paper with the functionality of the latest flexible breathable technology. It gives Natural and traditional image and the window allows to see the product at the point of sale.
- This type of packaging is ideal for the daily bread sold in supermarkets and self-service shops. Ergonomically design for maximum customer satisfaction with a pack cost savings and an excellent branding opportunity.
- Workable up to horizontal packaging machine HFFS and also up to Vertical Packaging machine VFFS with a perfect sealing and maximum hygiene.

**BELLAVISTA****BIO****Cellophane, PLA and Paper Reels**

- BELLAVISTA® BIO can replace oil-based plastics like polypropylene, polyester or polyethylene, providing three key environmental advantages: bio-based origin, certified by Vinçotte, and compostability according to the EN13432 norm and USA ASTM D6400
- BELLAVISTA® BIO is a new generation of biodegradable films made from renewable resources
- Possibility of last generation printing technology up to 10 Colors
- Workable up to all Vertical, Flow-Pack and L-sealer Machines

**BELLAVISTA****CRISP****Microwaveable film Susceptor Packaging**

- BELLAVISTA® Crisp has been specifically developed for the microwave snack market and allows "browning and crisping" of products such as pizzas, bread, potato chips, hamburgers, popcorns and "food to go"
- Enable high performance by controlling and exploiting at best the heat generated in the microwave, even with the implementation of tailor-made specifications to meet every particular request
- Ensures high performance in the microwave and controlled heat generation
- Proven reliability in microwave browning performance
- Can be used on horizontal packaging machine HFFS and also on Vertical Packaging machine VFFS.

**BELLAVISTA****LIFE****MAP Paper Reels (Modified Atmosphere Packaging)**

- This solution can be used to pack sausage, sandwich, pizza, pasta, cheese, cereals and cookies
- Available printed or unprinted
- Workable up to horizontal packaging machine HFFS and also up to Vertical Packaging machine VFFS
- Increased Shelf Life
- High temperature and performance resistance
- High and stable adhesion force after sterilization also in the most critical conditions
- Full guarantee of the request barrier.

**BELLAVISTA****OVENABLE****Ovenable and Microwaveable film**

- This solution meets the requirements for seal strength, peelability and freezer-to-oven convenience
- Films that allow heating or completion of cooking in microwave or conventional oven at fully sealed package
- High temperature resistant film for use in conventional or microwave ovens
- Excellent aroma barrier means smells don't pervade oven
- Ovenable for part cook and re-heat applications
- Secure seals even through contamination
- Fridge to oven cook-in-the-pack
- Adjusted steam release by special microperforation patterns
- Easy peeling when ready to eat
- Heat-resistant materials which support high temperatures 🏠

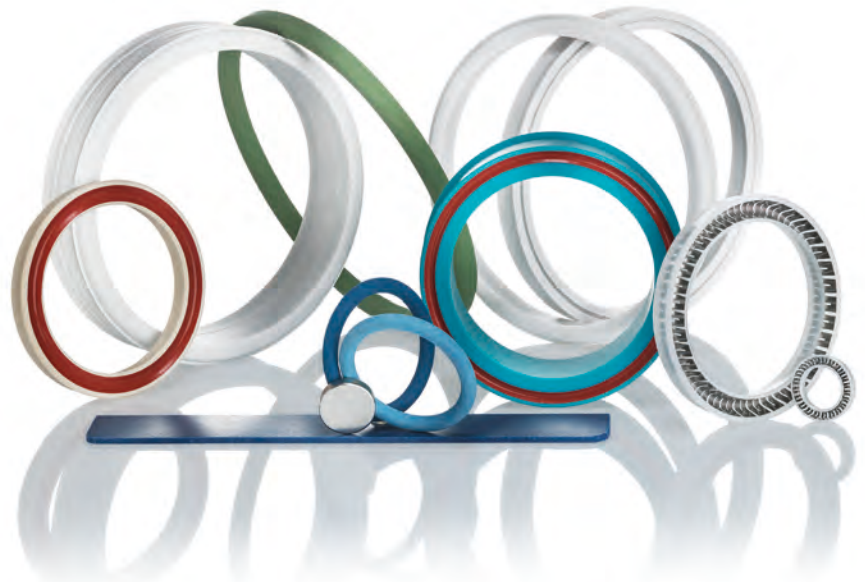
[www.kemiplast.it](http://www.kemiplast.it)

# HIGH PERFORMANCE SEALING SOLUTIONS

**F**ridle Group, Italian leader in the distribution of sealing systems and fluid connectors, has expanded its range of high-performance sealing solutions for the food and beverage industry.

The processes of the food and beverage sector increasingly require effective sealing on equipment with rotating shafts.

The critical aspects of this type of application are: guaranteeing the efficiency of operation without lubrication, allowing the sterilisation cycles foreseen by the applicable rules and regulations, and using materials compatible with food products.



## HOCHLEISTUNGS-DICHTUNGSLÖSUNGE

**F**ridle Group, ein führendes italienisches Unternehmen im Vertrieb von Dichtungssystemen und Fluidverbindungen, baut sein Angebot an Hochleistungs-Dichtungslösungen für Lebensmittelanwendungen weiter aus. Die Verarbeitungsprozesse im Lebensmittelbereich verlangen zunehmend nach einer effizienten Abdichtung von Anlagen mit drehenden Wellen.

Die wichtigsten kritischen Punkte dieser Anwendungsart sind: die Gewährleistung einer schmierfreien Betriebstüchtigkeit, die Ermöglichung der in den geltenden Vor-

schriften vorgesehenen Sterilisationszyklen und die Verwendung von Materialien, die mit Lebensmitteln kompatibel sind.

Fridle Group hat ein komplettes Produktsortiment an thermoplastischen Lippendichtungen für diesen Bereich eingeführt, das sich an die kritischsten Anwendungen anpassen kann.

Die verwendeten Materialien haben die Zertifizierung FDA und 1935/2004, enthalten selbstschmierende Füllstoffe und bieten gleichzeitig eine hohe Verschleißfestigkeit. Die chemische Trägheit der

Mischung schützt die Dichtung vor den verschiedenen Sterilisationszyklen und es sind Profile möglich, die die Bildung von Rückständen auf der Oberfläche der Dichtung selbst begrenzen.

Thermoplastische Lippendichtungen sind die Weiterentwicklung des Dichtrings für den Lebensmittelbereich.

Wenn die Abwesenheit von Verunreinigungen in der verarbeiteten Flüssigkeit gewährleistet werden muss, ermöglichen die von der Fridle Group angebotenen Elastomerlösungen „Metal & X-Ray Detectable“

Fridle Group has introduced in its range of products a complete line of lip seals in thermoplastic material especially for this sector and capable of adapting to the most demanding applications.

The materials used are certified according to FDA and EU (1935/2004) standards, and contain self-lubricating fillers with high wear resistance. The chemical inertia of the compound protects the seal through several sterilisation cycles; it is also possible to

manufacture products that restrict the formation of residue on the surface of the seal itself.

The lip seal in thermoplastic materials represent the evolution of the rotary shaft seal for applications in the food and beverage industry.

If it is necessary to guarantee the absence of contaminants in the fluid being processed, the elastomer "Metal & X-Ray Detectable" solutions offered by

Fridle Group allow the constant monitoring of the product throughout processing.

These types of innovative materials, certified according to FDA, 1935/2004 and USP class VI standards, have been developed as a response to the ever more rigorous requirements of the food processing sector and the pharmaceutical industry.

In fact, these materials can come into direct contact with the foodstuffs being processed and allow the efficient identification of any type of contamination from elastomer components in the sealing systems with X-ray line checks. Fridle Group offers several types of seals made of this material: O-rings, flange gaskets, water-jet-cut flat seals, special seals manufactured with flange or sleeve turning. 🏭

[www.fridle.it](http://www.fridle.it)



**FRIDLE**  
GROUP  
SEALING EXPERTS

eine ständige Überwachung des Produkts während des Verarbeitungszklus.

Diese Art von innovativen Materialien, die mit der Zertifizierung FDA, 1935/2004 und USP Class VI versehen ist, wurden entwickelt, um den immer strengeren Anforderungen der Lebensmittel- und Pharmaindustrie gerecht zu werden.

Sie können direkt mit dem behandelten Lebensmittel in Kontakt kommen und ermöglichen durch

Röntgenkontrollen die effektive Erkennung jeglicher Verunreinigungen, die durch die in den Dichtungssystemen vorhandenen Elastomerkomponenten entstehen können.

Fridle Group kann verschiedene Arten von Dichtungen in diesem Ma-

terialtyp liefern: O-Ringe, Flanschdichtungen, im Waterjet-Verfahren hergestellte Flachdichtungen, Spezialdichtungen durch das Drehen von Rundstücken oder Hülsen. 🏭

[www.fridle.it](http://www.fridle.it)



# PIGO<sup>®</sup>

Food Processing Machinery

The Art of  
Freezing & Freeze Drying  
Drying & Processing



IQF FREEZERS



EASY Freeze

[www.pigo.it](http://www.pigo.it)

MADE IN ITALY

FREEZE DRYING



EASY Freeze DRYER /  
LYOPHILIZER

SRIRAL SOLUTIONS:



Proofing  
Cooling  
Freezing



Dried Plums  
Processing

PROCESSING



Vegetables  
& Fruit Processing  
Solutions



INFUSION

INFUSED DRIED FRUITS

Easy Dry



Multistage Belt  
Adiabatic Dryer

FRUIT PROCESSING



Complete Solutions  
for Fruit Processing,  
Destoning & Deaeration

# OUR VISION, OUR MISSION AND PHILOSOPHY OF EXCELLENCE

Our philosophy is very simple: “give the best to people who expect the best. (D.Z.)”



**F**ollowing its philosophy PIGO srl set a goal and became an initiating force in technological and consequently economical progress in food processing industry, a world-class leader in the design and manufacturing of high technology freezing, freeze drying and drying equipment, as well as fruit and vegetable processing machinery.

PIGO srl can proudly say that its machines achieve excellence, both from operating characteristics and energy efficiency point of view. Furthermore, they are user friendly, feature that together with the above gives many privileges to the Users.

The key advantages of PIGO Technologies that allow to the user a money saving process are:

**FASTER PROCESS WITH LESS ENERGY** – Our proprietary method reduces process time up to 15-20% while consuming less energy.

**LOW TEMPERATURE OPERATION** –

Uniquely designed features allow the low temperature operation cycles which are crucially important for preserving the natural integrity of the product.

**FOOD SAFETY FRIENDLY** – great care and determination was put into de-

signing a system that makes accessing and cleaning every component very easy, ensuring that bacteria or residue will not get entrapped on any equipment or food surfaces. PIGO designs only machinery with fully accessible and cleanable machine interior.





OPERATOR FRIENDLY – all steps in the process are designed to facilitate the simple. Fast and efficient operations and maintenance.

Following the above guide lines PIGO srl manufactures EASY Freeze - IQF Fluidized bed freezers (Redefining IQF Technology with adaptable air flow), EASY Freeze SPYRO - spiral freezers/proofer/coolers, EFD – family of Freeze Dryers/Lyophilizers (introducing innovative design and establishing a new level of final product quality), Adiabatic Multistage Belt Dryers PG 135 (with separate temperature and humidity zones control), PG 103 / PG 104 Pitting Machines and complete fruit and vegetables processing lines.

EASY Freeze family is a perfect solution for IQF freezing of great variety of fruits, vegetables, sea, meat and cheese products while EASY Freeze SPYRO freezers are most suitable for the freezing of doughy products, meat, fish, pizza and much more. PIGO srl Freezers are built in modular sizes with all components entirely realized of stainless steel, with fully controlled fluidization method that


keeps the product constantly suspended above the belt in a cushion of air, providing the perfect IQF product even when dealing with delicate products like cooked rice, raspberries, etc.

EFD Freeze Dryer allows to save delicate aromas while drying the frozen product under vacuum producing a premium quality product. Freeze Drying technology allows to have the sensorial properties of the finished product perfectly superimposable to those of the fresh product.

Adiabatic Multistage Belt Dryer PG 135, with adjustable individual zone drying allows to dry the product with very low temperatures with up to 2-3 times shorter drying time, preserving the product color and quality. As all PIGO srl machinery the entire machine is realized of stainless steel and materials ideal and approved for use in food industry.

Besides the above mentioned machines PIGO srl also manufactures the PG 103 and PG 104 pitting machines. The PG 103 is the high-capacity automatic machine that has at

least 50-100% higher capacity than any other pitting machine on the market, achieving this capacity with the optimal tact of 60 cycles per min. PIGO srl systems are designed to create a “High Tech” solutions that contain dozens of innovations allowing small and large improvements.

To get a better idea of what PIGO srl does please visit the website **www.pigo.it** or just send an e-mail to [info@pigo.it](mailto:info@pigo.it). Some short video clips of PIGO machines in operation are available also on: [www.youtube.com](http://www.youtube.com), look for PIGOsrl or follow them on social media for news. 

**www.pigo.it**



# BERTOLI HOMOGENISERS FOR UHT VEGETABLE MILKS (SOY, RICE, ALMOND AND OATS MILK)



**H**igh pressure homogenisation treatment is used in the processing of vegetable milks to improve taste, colour and smoothness and to ensure the quality of the product for the entire shelf life avoiding separation of water/oil phase and sedimentation of insoluble parts.

For clarified vegetable milks is used homogenisation treatment at 25 MPa with double stage homogenising valve ensure quality of product for the entire shelf life.

For whole soy milk is used homogenisation treatment at 400 bar double stage. According to different technologies of UHT treatment the homogeniser is placed downstream of the heat treatment in case of direct UHT system and upstream of the heat treatment in case of indirect UHT system

**Bertoli homogenisers are used on UHT vegetable milks homogenization treatment in Europe and Asia since 1990.**

The consolidated experience on this application give to Bertoli the opportunity to developed homogeniser with dedicated configuration for vegetable milk application to ensure optimum quality result of the product and to reduce cost of ownership of the equipment.

Vegetable milks are abrasive compare to dairy milks effecting on the total cost of ownership of the homogeniser, dedicated design of wearing parts keep low the total cost of ownership of Bertoli homogenisers.

**The Bertoli homogeniser is used also in extraction of soy milk in order to increase the extraction yield** by reduction of particle size and by narrow distribution of particle size. The traditional method of soy milk preparation leads to wastage a consistent soybean solids in the form of okara, The high pressure homogenisation reduced the okara increasing the yield of soybean protein extraction with relevant result in term of raw material saving.

Bertoli Homogeniser is the best choice for your vegetable milk process solution. 

[www.interpumpgroup.it](http://www.interpumpgroup.it)



**INTERPUMP  
GROUP**



# FRUIT AND VEGETABLE PROCESSING LINES



**T**he company Navatta, founded by Mr. Giuseppe Navatta in 1983, produces and installs fruit and vegetable processing lines and boasts references across the globe.

Navatta Group is also centre of excellence for the production and installation of processing machines and plants for peeled tomato and tomato by-products; it counts many references all over the world, with capacity ranging from 20 to 120 t/h of incoming fresh product.

Navatta Group is today a well - established and technologically efficient reality, producing rotary can pasteurizers and tomato pulping lines, bins handling system, bins and drums emptying system, palletizers and de-palletizers, washing systems, fruit and vegetables processing lines, it boasts international patents for juice and puree extraction, concentration plants and thermal treatment, it is specialized in special batch plants for ketchup, sauces and jams.

## MANUFACTURING RANGE

NAVATTA GROUP manufactures and commissions Processing Lines, Systems, Equipment for Fruit, Tomato, Vegetables for:

- peeled / diced / crushed tomatoes, tomato sauces and purees, tomato paste, all filled into any kind of package or in aseptic;
- diced, puree, juices (single strength or concentrated) from Mediterranean / tropical fruit, all filled into any kind of package or in aseptic;
- Fruit crushing lines from IQF, frozen blocks and frozen drums
- high yield PATENTED fruit puree cold extraction, fruit purees / juices equalized in aseptic.
- Wide range of evaporators to produce tomato paste Mediterranean and tropical fruit concentrate.

SPIRAL WATER PASTEURIZER – COOLER FOR BABY FOOD CUPS 100 GR., JUICE STAND UP POUCHES, BOTTLES AND CANS



MAYONNAISE, SAUCES, PESTO SAUCE AND SPICY SAUCE PROCESSING LINE



- Evaporators for coffee and milk: evaporation before spray atomizers, freeze dryers or other dryers
- Evaporators for cogeneration industry (waste treatment)
- Aseptic sterilizers
- Aseptic fillers for spout bags/ spout-less Bag-in-Box 3 – 20 liters, Bag-in-Drum 220 liters, Bin-in-Box / IBCs 1.000 – 1.500 liters;
- Spiral-cooler
- formulated products productions (jam, ketchup, sauces, drinks) starting from components unloading to dosing, mixing, mechanical

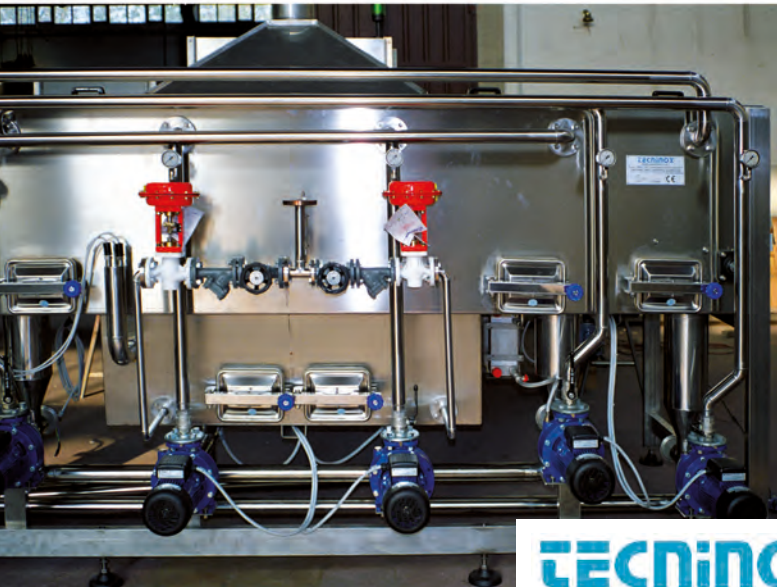
/ thermal stabilizing, to filling into any kind of package or into aseptic mini-tanks;

- processing pilot plants;
- vegetable processing as receiving, rehydration, cooking, grilling and freezing.

Navatta Group's headquarter and the two production units are located in Pilastro di Langhirano, Parma, with a total production area of 10,000 square meters. 🏠

[www.navattagroup.com](http://www.navattagroup.com)

# TECNINOX, MACHINES FOR THE FOOD AND BEVERAGE INDUSTRY



**TECNINOX**<sup>®</sup>

di A. Namaziano s.r.l.


macchine per l'industria alimentare

**T**ecninox has been building machines for the food and beverage industry, as well as the pasteuriser for beer, and is willing to examine any customer's enquiry and request of supply.

Tecninox plants and pasteurisers for beer are built according to the latest manufacturing technologies and are used for the beer heating processing and the pasteurisation lines in full bottles or cans. The strength of Tecninox is in heat treatment.

Tecninox builds single machines and complete lines. The Tecninox machines are built entirely of stainless steel and are made to the customers' requirements. At the basis of the Tecninox work is the great production flexibility, combined with a high degree of professionalism in order to offer the most advanced technology in realising pasteurisers for beer.

Information: main production range: Machines for food and beverage industry. Additional production range:

- Machineries for tomato processing;
- machines for fruit processing;
- machines for jam processing;
- machine to process vegetables, mushrooms, vegetables with oil or vinegar pickle;
- pasteurisers for beer cooling tunnels for any type of container and product;
- pasteurisers tunnel coolers for beer and beverage;
- static sterilizers for any type of container and product;
- batch evaporators;
- cooking vessels;
- autoclaves; cutters;
- cooker for snails and other food products, autoclaves, linear filling stations, linear filling stations by water rain, circular and volumetric fillers;
- Electrical and gas roasters for vegetables;
- Steamy and electrical concentration boules;
- Oil immersion deep fryers;
- Bratt pans. 



[www.tecninoximpiantialimentari.it](http://www.tecninoximpiantialimentari.it)

# FBF ITALIA'S QUALITY IN THE WORLD

FBF Italia's machines are suitable to process a lot of products and can be inserted into complete process/production, both in sanitary and aseptic design

**F**BF Italia has designed and manufactured since 1987, high pressure homogenizers, positive displacement pumps, laboratory homogenizers and, thanks to the wide experience gained in this field, is now a key point-of-reference for plants manufacturers, suppliers of turn-key equipment and end-users in the food, chemical and pharmaceutical sectors.

On-going innovation, exacting experimentation of special materials, strict quality controls and endurance tests allow FBF Italia to guarantee maximum performance, durability, reliability and safety; its mission is to offer to all its customers not only excellent sales services but also continuous relationship with constant, direct post-sales technical assistance; the target is to keep friendly relationship built on mutual evolution and innovation.

FBF Italia's machines are suitable to process a lot of products and can be inserted into complete process/production, both in sanitary and aseptic design.

The main utilization fields of the company machineries are:

- dairy industries (milk, cream, cheese, yoghurt, caseinates, proteins, soya milk, etc.);
- ice-cream industries;
- food, processing, preserving and beverage industries (fruit juices, tomato sauces, oil, ketchup, eggs, vegetable greases, emulsions, concentrates, baby food, etc.);
- cosmetic, pharmaceutical, chemical and petrol-chemical industries (starch, cellulose, wax, colorants,



beauty creams, toothpaste, detergents, disinfectants, emulsions, inks, latex, lotions, emulsifiers oils, pigments, proteins, resins, vitamins, etc.).


But what about the homogenizing principle? In order to permanently mix one or more substances in a liquid, a homogenizer must be used in such a way as to make it possible to micronize and disperse the suspended particles in the fluid, rendering it highly stable even during successive treatments and storage.

The product reaches the homogenizing valve at a low speed and at high pressure. As it passes through the valve, it is subject to various forces that cause the micronization of the particles: violent acceleration followed by immediate deceleration causes cavitation with explosion of

the globules, intense turbulence together with high-frequency vibrations, impact deriving from the laminar passage between the homogenizing valve surfaces and consequent collision with impact ring.

Homogenization can occur with the use of a single stage homogenizing valve (suitable for dispersion treatment), or double stage homogenizing valve (recommended for use with emulsions and for viscosity control when requested).

FBF Italia's range of machines can be commonly classified as follows:

**High pressure homogenizers**  
**Positive displacement pumps**  
**Laboratory homogenizers**  
**Positive displacement pumps for product containing particles.** 

[www.fbfitalia.it](http://www.fbfitalia.it)

# ICI CALDAIE, SINCE 60 YEARS YOUR EXPERTS IN SOLUTIONS OF EXCELLENCE

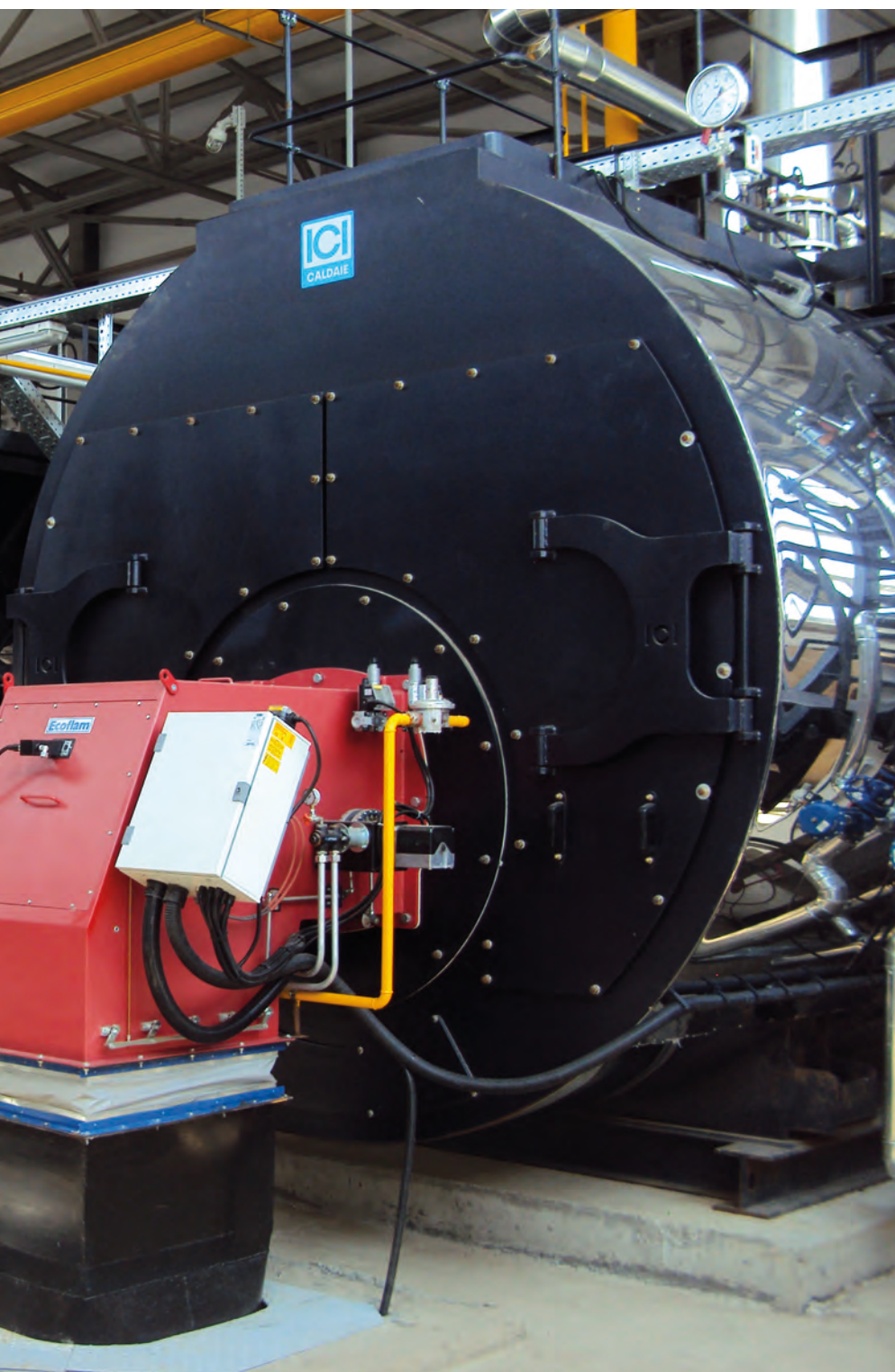
**I**CI CALDAIE is a company with 60 years of history and experience in energy management and heat production, a reference point among companies operating in the sector of steam generator for industrial processes and heating. Our company stands out for its spirit of innovation, which lead us to invest through research and development in projects aimed to create new energy systems with low environmental impact, exploring new technologies and typologies of renewable energy sources.

Among these, we are investing huge resources in the production of electricity and heat from hydrogen for the housing construction market. Our headquarters and representation offices in Russia, Belarus, Kazakhstan, Romania, Poland, UK, USA, China and Singapore and our longstanding official dealers in many other countries of the world enable us to be close to the customers who choose our solutions and to accompany them with competence through the study, dimensioning or renewal of their plant.

Our generators are appreciated in the world because they have demonstrated:

- performances superior to 100% also for steam generators, thanks to the exploitation of technologies of condensation of gases, deriving from our know-how in the commercial sector, with a yearly reduction of fuel consumption up to 22%;
- reduction of yearly electricity consumption up to 90% thanks to the internal design of integrated sys-





## ICI CALDAIE, SEIT 60 JAHREN SPEZIALISTEN IN SPITZENLÖSUNGEN

ICI CALDAIE ist eine Firma mit 60 Jahren Geschichte und Erfahrung im Energiemanagement und in der Erzeugung von Wärme, ein Bezugspunkt zwischen den Unternehmen, die im Bereich der Dampferzeuger für industrielle Prozesse und Erwärmung tätig sind. Der für die Firma charakteristische Unternehmergeist bringt sie dazu, in Forschung und Entwicklung zu investieren, bei Projekten, die durch die Erkundung von neuen Technologien und Typologien von alternativen Energiequellen auf die Realisierung von neuen umweltschonenden Energiesystemen zielen.

In Bezug auf diese letzten wichtigen Ressourcen wird es in der Erzeugung von Elektrizität und Wärme durch Wasserstoff für den Wohnungsmarkt investiert.

Unsere Präsenz mit Direktsitzen und Vertretungsbüros in Russland, Weißrussland, Kasachstan, Rumänien, Polen, Großbritannien, USA, China und Singapur, und historischen Vertragshändlern in vielen anderen Ländern der Welt erlaubt uns, in der Nähe der Kunden zu sein, die sich für unsere Lösungen entscheiden, und sie bei der Planung, Dimensionierung oder Erneuerung der Anlage zu unterstützen.

Unsere Generatoren sind weltweit geschätzt, weil sie Folgendes bewiesen haben:

- Leistungen über 100% auch bei den Dampferzeugern, dank der Verwendung der vom Know-how des Handels-

tems and to the competence in our proposals of revamping and optimisation of existing plans;

- Nox emissions <18 mg/Nm due to several R&D projects and to the cooperation with international partners;
- The possibility to work automatically and safely with no need of supervision;
- User friendly use and control;
- The option of remote monitoring in order to optimize the service operation with no need of on-location technical interventions

We have developed specific products for dedicated applications in the food industry, integrated systems able to satisfy even the largest demand for steam, with solutions complete and tailored to this sector.

#### CASE STUDY

A company in North Italy.

Use of direct saturated steam and for production of process hot water.

#### Delivered technology:

- nr. 2 steam generators each 8000 kg/h, furnished with:
- economizer first stage for the preheating of feed water;
  - condensing economizer second stage for the preheating of waters for bathings;
  - modulation system of supply with double effect in order to reduce the electricity consumption of supply pumps and to optimize the quantity of water at the generator entry;
  - integrated burner with inverter regulation systems, oxygen control and efficiency control;
  - condensate collector tank with heat recovery;
  - management of generator functions (load spreader) aimed to maximize performance

#### Obtained results:

- Performance plant: +8%
- Electric power absorbed: -90%
- Steam unit cost: -20%
- Yearly revenues from white certificates: 15000 €/year

#### What our customer say about us:

“ICI CALDAIE has proved to be the winning choice, as a young and dynamic company, characterized by a high level of technical know-how in the industrial field, great productive capacity, customer assistance during the the design phase and total flexibility regarding the production of out-of-standard generators, entirely customized along the specific requests of the customer“. 🏠

Follow us on LinkedIn on at [www.icicaldaie.com](http://www.icicaldaie.com)

sektors abgeleiteten Technologien für Rauchgaskondensation, mit folgender Reduzierung bis zu 22% des jährlichen Brennstoffverbrauchs;

- Reduzierung bis 90% des jährlichen Stromverbrauchs, dank der internen Planung von integrierten Systemen und der Kompetenz bei den Angeboten von Umgestaltung und Effizienzsteigerung der vorhandenen Kraftwerke;
- Emissionen von NOx < 18 mg/Nm<sup>3</sup>, dank verschiedener Projekte im Bereich Forschung und Entwicklung und der Zusammenarbeit mit internationalen Partners;
- Möglichkeit des automatischen und sicheren Betriebs ohne Überwachungsbedarf;
- Einfachheit der Verwendung und Einstellung;
- Möglichkeit der Fernüberwachung, um die Kundendienstarbeiten zu optimieren, ohne dass technische Eingriffe am Ort benötigt werden.

Wir haben spezifische Produkte für Anwendungen in der Lebensmittelindustrie

entwickelt, integrierte Systeme, die in der Lage sind, auch den schwierigsten Dampfanforderungen mit Komplettlösungen nachzukommen, die auf diesen Sektor zugeschnitten sind.

#### CASE STUDY

Unternehmen in Norditalien. Verwendung von direktem Satttdampf und für Erzeugung von Prozesswarmwasser.

#### Gelieferte Technologie:

- 2 Dampfgeneratoren von jeweils 8000 kg/h, komplett mit
- Economiser der ersten Stufe für die Vorwärmung des Versorgungswassers;
  - Economiser der zweiten Kondensationsstufe für die Vorwärmung des Reinigungswassers;
  - Modulierendes Versorgungssystem mit Doppelwirkung zur Reduzierung des Stromverbrauchs der Versorgungspumpen und zur Optimierung der Wassermenge im Eingang des Generators;
  - Eingebauter Brenner mit Inverter-Einstellsystemen, Sauerstoffüberwachung und Effizienzkontrolle;

- Kondensatsammelbehälter mit Wärmerückgewinnung
- Steuerung des Betriebs der Generatoren (Lastverteiler) zur Maximierung der Leistung.

#### Erzielte Ergebnisse:

- Anlageleistung: +8%
- Stromaufnahme: -90%
- Einheitskosten des Dampfes: -20%
- Jährliche Einnahmen von weißen Zertifikaten: 15000 €/Jahr

#### Der Kunde hat über uns gesagt:

«ICI CALDAIE hat sich als die beste Wahl erwiesen, eine junge und dynamische Firma, die durch einen hohen technischen Know-how im Industriesektor, hohe Produktivität, Kundenassistenz in der Planungsphase und vollständige Flexibilität in Bezug auf die Herstellung von Generatoren gekennzeichnet ist, die außer Standard und gänzlich kundenspezifisch sind.» 🏠

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## Steam and superheated water boilers for food industry

Whatever your specific sector in the food and beverage industry, your treasure is the recipe and results you've achieved after years of research and innovation, searching for the best ingredients and processes. Considering the way you transfer heat to your product, how you clean, how you sterilize, will all make the difference and contribute to achieve the result you are looking for. For 60 years we have worked to innovate and develop our solutions for the food and beverage industry, with an holistic approach which includes the knowledge of your specific requirements. Your experience. Our technology. Amazing results.



[icicaldaie.com](http://icicaldaie.com)

# ALBRIGI TECNOLOGIE, A COMPANY WHERE THE OFFICIAL SPONSOR IS TECHNOLOGY

**A**LBRIGI TECNOLOGIE is celebrating 35 years in the business, 35 years of reliability and quality that lasts. All ALBRIGI TECNOLOGIE equipment is produced with finest quality AISI 304 L and 316 L stainless steel, with MIRROR-POLISHED, 2R finish.

All our tanks have mirror-polished interiors and all the welding is TIG/PLASMA carried out in "WORK-FLOW". The cylinder plates are positioned vertically, so all the flat welding up to 6 metres long is carried out automatically on cooled copper rods. The circular butt welds of the bases and the tops are always carried out with the internal support of circular copper rods, cooled with automatically recirculated water, with double gas protection; the welds will always remain white on both sides and not oxidised, since they are immediately cooled and protected by inert gases. Our equipment is produced in series with circular welds up to 3 metres in diameter ROLLED AND ROLLER PRESSED and with vertical welds up to 6 metres long COLD LAMINATED, flattening them and thereby increasing the mechanical resistance; they are treated in this way to round off or flatten the internal welding edge, obtaining flat, smooth welds, or with few protuberances, that are almost INVISIBLE.

All the accessories are top quality, selected and tested over time, and meet even the most exclusive and special requests. They are applied with shaped and rounded moulds to make the structure stronger, thereby avoiding vibrations and facilitating the subsequent washing stage. Each mechanical part that activates a movement, be it a pump, piston or agitator, is applied in accordance



with the international safety regulations CE - FDA - ATEX, always accompanied with a use and maintenance manual, drawings, static calculations and spare parts manual. Special attention is paid to safety equipment like protective casing, parapets, microns, electric sensors and photocells to ensure the safety of the operator. The electrical panels are manufactured in accordance with CE regulations and comply with strict international standards. The equipment is tested with water for at least 12 hours. Those articles subject to PED testing undergo pressure trials for at least 48 hours and, in process testing, they are subject to thermal and mechanical stress with continuous service cycles of 24 hours. All production is carried out in accordance with the EHEDG guidelines, which protect and guarantee all the user's expectations. This is the world's strictest standard of reference and guarantees the absolute quality of equipment used in the food sector.

We can provide plant certified in accordance with the directives 97/23/

CE-PED, 94-9-CE-ATEX, ASME and EHEDG.

The technical office is staffed by highly experienced personnel who can meet a client's every need.

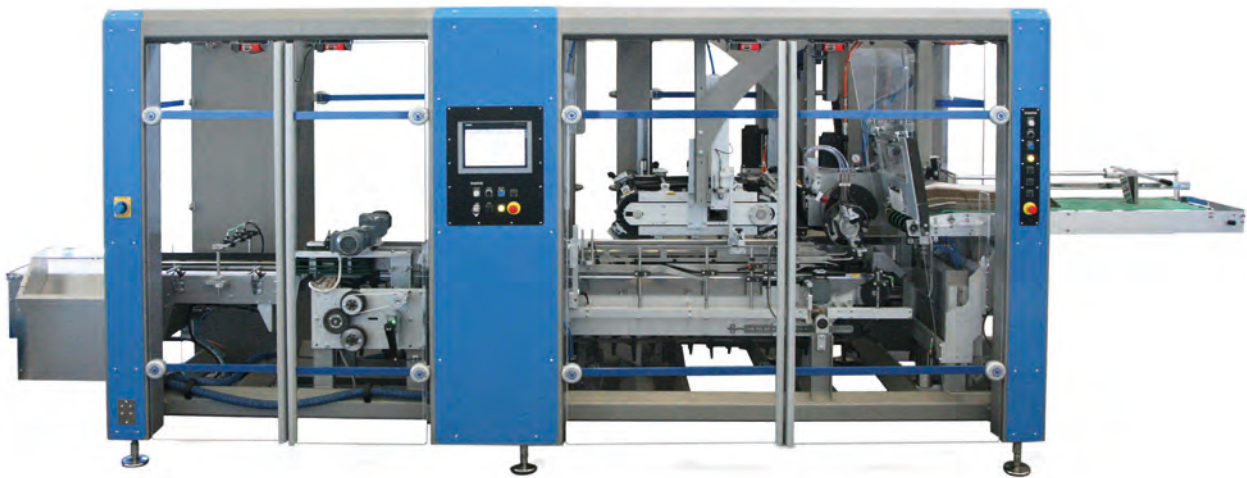
Employed personnel are in possession of qualifications in accordance with UNI-EN-287-1.

The systems used are among the most innovative: TIG, PLASMA, MIG, LASER, ELECTRODE.

We are fully equipped to perform non-destructive controls on our manufactured articles (VT - RX - PT) and the respective FERRITE controls - the degree of surface roughness with the appropriate certificates. On request, equipment can be made with special finishes and treatments, such as electropolishing, pickling and passivation, furnished with the respective diagrams and certificates. We have developed a series of finishes and unique solutions for all sectors that deal with liquid foodstuffs that make our products exclusive, complete and modern, often at the cutting edge, to the point that we are considered by all to be "AHEAD OF OUR TIME". 🏭

[www.albrigi.com](http://www.albrigi.com)

# ME HAMBURGER – CAMA GROUP A SUCCESSFUL PARTNERSHIP FOR INNOVATION AND QUALITY DELIVERY IN MIDDLE EAST



**T**he ME Hamburger Company is one of the Middle East's best frozen food producers, operating across 4 sites and established since 1975. Creating health and delivering high quality products, while supporting innovation and employment, has always been the mission of this company. During the course of the company's relentless pursuit of quality and growth, the Company repeatedly set new standards in the region for quality and hygiene receiving the first ever permits issued by the country's Ministry of industry and health, and being awarded the diploma of standards from Institute of Standards and Industrial Research. Furthermore, it was the first company to obtain the HACCP certificate from TUV Germany

and the International ISO 9001 Quality Certificate within its country.

The Company's policy is to use the state-of-the-art technology to further enhance their health and safety standards in processing frozen meat products, with the purpose to be the pioneer in quality and production of hamburger patties equipment and to deliver superior quality and healthy products to their customers.

In recent years the market demand has required the Hamburger producer to increase their production and process capacity, without compromising the high quality standard of their products and processes.

"We have always believed in choosing the best equipment on the mar-

ket," explains Mr. Farhad Agahi, Owner and CEO, "All the time, we try to lead the market and show our customers that even though we are a family business, we can offer a broad portfolio of products, just like the larger integrated groups".

Their recent purchase of CAMA equipment is part of this ambitious project.

Mr. Farhad Agahi explains the reasons why he has decided for Cama: "We decided to invest in high technology European-made equipment to supply added value to our Customers and to gain a leadership position in the market. We identified Cama as the best possible partner for us and the results achieved with this investment are really satisfactory".

For over 35 years Cama has specialized in the design, manufacturing and supply of secondary packaging equipment for the Food and Non-Food Industry. Cama's equipment utilizes its own proven robotic and machinery technologies customized to meet any specific packaging requirement. The very latest technological innovations by CAMA Group - the BT Generation equipment - mark a milestone in Research & Development, raising the standards in packaging automation, in terms of Higher Hygiene Standard, Safe and Ergonomic Design, Flexibility, reduced total Footprint, User-friendly Operation. Particular attention was given to market demands in relation to sustainability. The new BTG equipment allows the efficient and economical use of raw materials and energy during production and low operating costs while maintaining high quality and high productivity.

The automatic packaging equipment recently supplied to the hamburger manufacturer includes a CL157 BTG cartoning machine. This collects flowpacked frozen hamburgers that arrive on as single lane and loads them into pre-glued cartons. The CL157 is a continuous motion indexing machine from Cama's range of side load cartoners, this means that it is ideally suited to loading rigid or stiff products into pre-glued cartons at the speed range of 50-120 packs per minute, with infeed speeds up to 300 packs per minute. The continuous-indexing machines bridge the gap in Cama's range of machine between low-cost indexing cartoners (up to 6 cartons/minute) and the larger high speed fully continuous machines typically running 150 ppm to 300 ppm.

For the specific requirements of this customer, flow wrapped patties are received at 250ppm and stacked 5 high, using a reciprocating conveyor,



into indexing multiple pockets. The indexing pockets accumulate a short train of stacked products before moving to the carton loading area, where a duplex cross-push loads two cartons simultaneously.

The cartons are extracted from a dedicated magazine using Cama's proven continuous rotary vacuum arm module with additional vacuum pre-break position to ensure consistent carton opening before being placed into the main flighted chain. Here the carton is fully formed with the side flaps suitably guided to ensure clear opening for product insertion at the loading station. Once loaded, the cartons are transferred to the flaps folding and closing station. Carton sealing is by hot-melt adhesive.

"The combination of sustainability focused technology and innovative design of the Cama BT Generation machines made it an easy decision to partner with Cama on this phase of our Company's development project", explains Farhad Agahi, "We are delighted to have worked so closely with Cama during the entire process from order to delivery. The communication and information sharing be-

tween our Companies was efficient and the project team sent to install the equipment and to train our operators was really professional and a pleasure to work with. The performance of the machine is as per expectation. The reduced downtime through maintenance friendly design and the improved overall efficiency of the packaging process have resulted in the equipment payback period being reduced beyond expectations, making this one of our most successful investment projects to date".

Cama is a leading supplier of machinery for the Secondary Packaging Industry and recognizes that service is the foundation of their business. Every effort is made to ensure that their machinery is safe and working to its optimum capacity. The company has a broad engineering capacity from 3D computer-aided design to manufacturing and machine assembly and testing. On-site support is for installation, service and training is provided by a large team of highly skilled service engineers and a strategic global network of subsidiaries and local partners. 🏠

[www.camagroup.com](http://www.camagroup.com)

# ACM ENGINEERING: HIGH-QUALITY MOTORS AND GENERATORS

**A**CM Engineering is an Italian company based in Bardello (Varese), Lombardy. It is a leading company in the engineering manufacturing of the following products:

- 1) Compact brushless servomotors.
- 2) Hollow-shaft servomotors.
- 3) Direct drive servomotors.
- 4) Torque servomotors.
- 5) Roller table motors.
- 6) Generators for wind turbines.
- 7) Permanent-magnet synchronous motors and generators for naval applications.
- 8) Motors and generators for automotive applications.

## Features:

In addition to its standard production, ACM Engineering is able to produce customized products for any customer demand, also in limited series.

The Company is ISO 9001-2000 and UL certified.

## ACM products can be used in the following sectors:

- Industrial automation.
- Machines tools.
- Textile and clothing machinery.
- Wood working machinery.
- Sewing machines.
- Packaging machinery.
- Glass machinery.

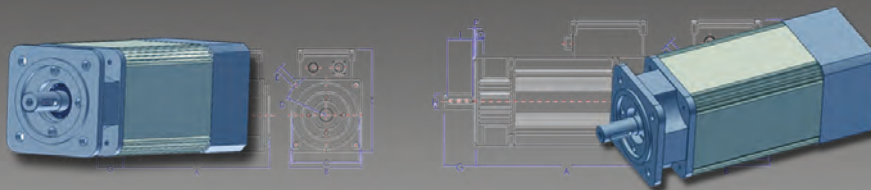
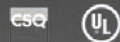
- Printing machinery.
- Flexographic printing machinery.
- Roller brushless motors for conveyor systems.
- Jewellery machinery.
- Agricultural and food machinery.
- Plastic machinery.
- Marble processing machinery.
- Serigraph printing machinery.
- Sheet metal processing machinery.
- Wind turbine plants.
- Automotive applications.
- Naval applications. 🏛️

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# STAINLESS STEEL TANK MANUFACTURER SINCE 1958

**B.G.** Cisterne is an Italian company based in Noce-to, in the province of Parma - Emilia Romagna, in the heart of the Food Valley of Northern Italy.

Since 1958 the company has been producing stainless steel tanks, gaining through the years more and more experience, giving a special attention to the customers' requests.

We create customised solutions working closely with our clients during both the designing and the manufacturing process.

All our tanks are the result of a synergistic creation between our experience and our customers' requests.

Our certificates clearly show the high quality of our products.

From 2001, B.G. Cisterne design and produce stainless steel tanks, including power supply and feeding systems, for processing and storing food liquids.

Our most successful products are the horizontal tanks (standard or light - isolated or simple walled) and the vertical tanks (with hatch or bolt-on lid). Their capacity goes from 1,000 lt up to 35,000 lt.



We use high-quality materials, with their own certificates of origin, chemical analysis and certificated mechanical characteristics.

B.G. utilizes cutting-edge machinery for the processing of stainless steel and the following welding: TIG-MIG-SAW-LASER-CONTINUOUS SEAM. A digital rendering is provided for each product in order to better verify the product compliance with the customer's requests and criteria.

BG SRL offers services too, not only products.

Our philosophy has always been oriented to the customer's scrupulous satisfaction, which lead us to develop the manufacturing of water tanks, in addition to our original milk tanks.

- Water emergency
- Refrigerated tanks
- Storage tanks

## FOCUS ON THE WATER PRODUCT

### Possible practical uses:

- BOWSERS FOR DRINKING WATER STORAGE AND DISTRIBUTION
- BOWSERS PROVISION
- EQUIPMENT AND CUSTOM TECHNICAL FEATURES
- TANKER ARRANGEMENT CONSIDERING THE MAXIMUM CAPACITY OF THE TRACTOR
- SELECTION AND GUARANTEED ALIGNMENT FOR A BETTER BALANCE OF THE VEHICLE

Designing and manufacturing of stainless steel tanks for the transport, the storage and the supply of water resources.

Fields of application:

- CIVIL SECTOR
- AGRICULTURAL SECTOR
- INDUSTRIAL SECTOR. 🏭

[www.bosellicisterne.com](http://www.bosellicisterne.com)



## SUCCESS STORY: SOUTH MILFORD (UK)

# NEW GENERATION ANAEROBIC DIGESTION PLANT, WHERE BIOMETHANE FOR THE GAS GRID IS GENERATED BY 100% FOOD WASTE

**T**he food industry has the potential to convert waste products into green energy: by-products from food industry, vegetable waste, waste from slaughterhouses, organic residue from the food processing industry, all these scraps can profitably be used in an anaerobic digestion plant to produce green energy as electricity or Biomethane. This is what happens at the AD plant that BTS Biogas has constructed in 2016 in North Yorkshire, a plant designed to take 60,000T of blended food and green waste per year and convert it into 3.769.000 Sm<sup>3</sup>/year Biomethane to be injected directly into the gas network (gas to grid plant) and 500 kW/h electricity. Moreover, the plant produces 50.000 t/year of pasteurized liquid digestate to be used as fertilizer. This BTS Biogas plant is an important operational showcase with the application of our most advanced technologies. It is at the forefront of Anaerobic Digestion, dedicated to driving innovation and unlocking the potential of the food industry. The first relevant challenge in the development of a plant is the management of the AD process, starting from the food waste that the customer has available, in this case 100% waste. This plant is fed with a large variety of substrates like for example: tea industry by-products, potato chips, sandwiches, sugar water, leftovers from beer production, cola, gin, beans, cakes, flour, chaff, and so on. This variety makes the stabilization of the anaerobic digestion process very complex, where the experience of our biologists and our own microbiology laboratory has made the difference in the plant performance. South Milford is one of several examples of achievements where we have maximized profitability and biological efficiency of the feeding



mix, where BTS has given to the client its full biological, technical and automation support, and its service of optimization of the biological efficiency of fermenters. The other invaluable know how developed during the project in South Milford is the upgrading system, completely engineered by BTS. Our advanced membrane upgrading system (bioMETANm) is composed by several membranes and by an efficient temperature control technology, with a heat exchanger. Through the biogas upgrading, methane is separated from all other gases, chiefly CO<sub>2</sub>. This upgraded gas unveils two new possible applications, on the one hand the typical supply into the existing methane network, like in South Milford, on the other the usage of biomethane as fuel for vehicles. Moreover 100% pure CO<sub>2</sub> can be produced, a gas which can be used especially in the food industry.

### The advantages of BTS upgrading solutions are:

- higher lifespan of the membranes
- reduced costs, higher availability and biomethane production
- lower energy consumption
- higher biomethane production for higher returns.

BTS Biogas is the technological leader in the Italian biogas sector with more than 200 biogas plants worldwide (over 11 countries) providing a total installed generating capacity of 165 MW.

BTS Biogas is active in design, engineering, construction and service of customized biogas power plants (turnkey). Product range from plants of 100 kW up to 1.5 MW+. For over 25 years its highly qualified employees have been accumulating experience in designing and making biogas power plants: for all the industries that have organic materials, food-processing companies, municipal interests and farms.

In 2013, the company considerably strengthened its potential in foreign markets by setting up offices and signing important partnerships in Europe and abroad.

The driving force behind the company is the awareness that we can make an important contribution to environmental protection by integrating agronomic, technical and biological expertise and energy recovery of biogas. 🏡

[www.bts-biogas.com](http://www.bts-biogas.com)

# HYGIENE SOLUTIONS

**T**o improve hygiene on food industries we suggest a range of stainless steel products: we are manufacturer of waste management bins and disposable dispensers. Our articles in AISI 304 stainless steel meet the health and hygiene standards in force in the food industries but can also be used in the pharmaceutical, hospital and industrial sectors. For our production we use different finishes: shot blasting, polishing and Scotch Brite® finish to maintain the properties of stainless steel unaltered. The waste management bins are easy to use thanks to the pedal and the wheels, the stainless steel interlocking is very hygienic and practical and there's a bags holder on the back. We offer various solutions for the disposition of disposable items (gloves, caps, coats, aprons, etc.). Our dispensers are designed to be safe, practical and hygienic thanks to details such as the inclined top to prevent accidents and accumulation of dust and the closure without key. Recently we introduced a support for shovels made in stainless steel AISI 304, available with wheels or without wheels. Another product just manufactured is the stainless steel frame for shadow boards. Shadow boards are an excellent example of equipment storage, with the stainless steel frame they become easy to move thanks to the four wheels, easy to clean and with a charming design. In addition to the stainless steel containers we distribute color code equipment, metal detectable and X-ray visible products, protective footwear, paper and detergents. We mainly address the food and pharmaceutical industries, hospitals, nursing homes and in general all areas where hygiene and cleanliness are essential requirements. 🏠

[www.wirfly.com](http://www.wirfly.com)



Gloves-masks dispensers



stainless steel frame for shadow boards



waste management bins



shovels support



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3  
DAYS



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Back of House



HORECA



Tableware



Gelato & Bakery



Café & Bar

The MENA hospitality industry is  
predicted to reach **\$550 billion**  
dollars globally - increasing **\$100**  
**billion** dollars in the past 5 years



Currently **16,000**  
UAE F&B outlets operating



This will increase  
to **19,000** by 2020

For inquiries  
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Zahra Amir  
T.: 971 4 308 6213  
E.: Zahra.Amir@dwtc.com

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# WHAT IS GULFHOST?

**G**ulfHost is the Gulfood hospitality and Foodservice Expo that welcomes international hotels, restaurants, retailers and traders to source all manner of kitchen and dining equipment and services over 3 days. The Foodservice solutions that were previously showcased under the hospitality profile at Gulfood have since evolved into this separate, dedicated platform for the fast-growing MENA Foodservice and hospitality industry.

## When and where does GulfHost take place?

GulfHost is an annual event, with the second edition taking place on 30 October – 1 November 2018 at the Dubai World Trade Centre.

## Who exhibits at GulfHost?

More than 2,500 brands showcase their solutions at GulfHost, including kitchen, dining and bar equipment manufactured across Europe, Asia, Australia and the Middle East. The industry's global bellwether brands form an integral part of the GulfHost line-up, including ALI S.p.A, Gruppo, Cimbali Spa, PreGel S.p.A. and MEC 3 to name a few. Visit [gulfhost.ae](http://gulfhost.ae) for the full list of exhibitors.

## Does GulfHost offer any opportunities for learning?

Yes, GulfHost partners with major culinary Associations to provide certified training alongside interactive cooking and serving demonstrations onsite, keeping visitors at the cutting edge of Foodservice preparation for the year ahead. You will also be privy to entrepreneurial case studies as more than 60 seasoned experts converge to share their experiences with more than 800 delegates at the GulfHost Restaurant Development Conference.



## Why should I visit Dubai?

- 1) Convenience: GulfHost brings together the biggest international buyers and suppliers at a central destination between East and West. Dubai is strategically positioned to serve both established and emerging markets, making it more accessible than other competitive events taking place in Europe or America.
- 2) Business Opportunity: There is a marked rise in hotel development and renovation taking place in the lead up to Dubai World Expo 2020, creating exceptional networking potential. The Middle East and North Africa region as a whole is in the midst of exponential tourism growth, with operators openly exploring destinations in the Middle East, where tourism is booming.

## What sectors does GulfHost serve?

Exhibitors Showcase equipment across Front of House, Back of House and Tableware alongside sub-sectors

covering Café & Bar, Gelato & Bakery and HORECA.

In addition, GulfHost is co-located with 3 complementary trade events showcasing finished-food products in the form of gourmet & fine food fare at The Speciality Food Festival, seafood at SEAFEX and confectionery & snacks at yummex Middle East. Your GulfHost entry pass admits free entry to all co-located events.

## Who are the visitors?

More than 25,000 visitors attended the inaugural GulfHost event in 2017, and expectations are even higher for this year's edition. The event serves international chefs, GMs, F&B Managers and procurement heads from the biggest names in Foodservice such as Starwood Hotels & Resorts, Ruth's Chris Steak House, Unilever, Starbucks, Intercontinental Hotels & Resorts, Burger King, Nestle Professional, Hilton Hotel Group and many others.

## How much does it cost to visit GulfHost 2018?

GulfHost is free to attend. Visitors who register online at [gulfhost.ae](http://gulfhost.ae) will also receive fast track entry to the event.

**Is my visitor badge valid for all 3 days of the show?**

Yes, your visitor badge admits you to GulfHost 2018 for all 3 days of the show.

**Do I need a visa to travel to Dubai for GulfHost 2018?**

This depends upon which country you are travelling from and your nationality. If you are looking for travel packages (flight, visa assistance, hotel etc.), our official travel partner, Alpha Tours, is on hand to advise you further.

**I would like to exhibit at GulfHost 2018.**

Please send an email to [GulfHost@dwtc.com](mailto:GulfHost@dwtc.com) to be considered as an exhibitor at the 2018 event. If you are interested in 2018 sponsorship opportunities please e-mail [mundhir.alhakim@dwtc.com](mailto:mundhir.alhakim@dwtc.com).

**How can I enter GulfHost Awards?**

Send your specific enquiry about GulfHost Awards to [GulfHost@dwtc.com](mailto:GulfHost@dwtc.com) to be guided further.

**What are the other events in the Gulfood portfolio?**

On 30 October -1 November 2018, GulfHost will take place alongside The Speciality Food Festival showcasing gourmet and fine food fare, SEAFEX showcasing seafood and yummex Middle East showcasing confectionery and snacks. Your GulfHost entry pass admits free entry to all co-located events.

On 6-8 November 2018 Gulfood Manufacturing will showcase all the latest ingredients, processing, packaging and logistical F&B solutions at the Dubai World Trade Centre.

On 17-21 February 2019 the world's largest annual food event Gulfood will once again trade under eight distinct



commodity sectors including Beverages, Dairy, Fats & Oils, Meat & Poultry, Pulses, Grains & Cereals, Health, Wellness & Free-From, World Food

and Power Brands. 🏛️

**What is the web address?**  
**[www.gulfhost.ae](http://www.gulfhost.ae)**



# MODERN BAKERY MOSCOW ONE STEP AHEAD

MODERN  
BAKERY  
MOSCOW



**M**odern Bakery Moscow, is one of the most significant business events of the bakery and confectionery industry and the leading specialized exhibition in Russia and CIS countries.

The trade fair demonstrated products and technologies of the following sectors: food processing, ingredients and raw materials, packaging, shopfitting, refrigeration technologies, cleaning and hygiene, services.

The exposition took two exhibition pavilions: Pavilion Forum and Pavilion 7 (Halls 3, 4, 5, 6).

231 exhibitors from 25 countries presented their products. 16,048 specialists from 48 countries visited the trade fair this year.

## All Key Market Players Participate in the Trade Fair

The geography of companies, which take part in Modern Bakery Moscow, is traditionally extensive: Austria, Germany, Belarus, Belgium, China, Croatia, Czech Republic, Finland, France, Greece, Hungary, Iran, Italy, Kazakhstan, Lebanon, Lithuania, Netherlands, Republic of Korea, Russia, Slovenia, Spain, Sweden, Turkey, United Kingdom, and USA. The exposition of Russian companies was represented by such leaders of the market as: Voskhod, NHL Group, SEMZ, LESAFFRE, Shebekinsky plant, Solar products, Tver plant of food equipment and many others.

Among the representatives of foreign companies are such famous companies as: Backaldrin, Berner Ladenbau, Debag, J4, König, Maschinen, Diosna-Miwe, Revent, Rondo, Tecnopool, Wachtel and many others.

Traditionally, an extensive program of events, which includes symposiums, seminars, master classes and competitions, was held at the exhibition.



For the first time master classes were held at three different areas in two pavilions of the Fair. The Ministry of Agriculture of the Russian Federation, Chamber of Commerce and Industry of the Russian Federation, the Russian Union of Bakers, the Union of Food Ingredients producers, the Union of Ice Cream Producers, the International Industrial Academy, the Research Institute of Bakery Industry, the Research Institute of Confectionery Industry, and leading universities of the food industry supported Modern Bakery Moscow 2018.

The company Debag, the permanent participant of the exhibition and the leading manufacturer of furnaces in the world, became the gold sponsor of Modern Bakery Moscow 2018.

## Exhibitors' statements

The success of the exhibition is indicated not only by the figures, but also by the participants' feedback.

Victor Petri, Head of Sales in CIS and Baltic States

Debag

"We consider participation in Modern Bakery Moscow very important for the company. Especially for the exhibition, we have prepared a new stand that re-

flects the spirit of our company: many years of experience in combination with innovative technologies. This year we met here our competitors who came to the exhibition as visitors. Next year they plan to participate with the stand. "

Bulgakov Igor, distribution network director

RuskhleB

"We see the progress in the development of the exhibition. Comparing with the last year, there are more target visitors. We expect that the number of the companies participating in the exhibition will also increase".

Obukhov Artem, Sales Manager  
Smeg Russia

"We are pleased with the exhibition; above all, it's important that we met not only our old partners, but also got new contacts".

Mirko Riondato, Sales Manager  
Martellato

"We didn't expect such a result; we are very pleased that we met new customers and have already discussed specific cooperation issues with them. We are waiting for the offer to participate in the exhibition Modern Bakery Moscow 2019 ".



**MODERN  
BAKERY  
MOSCOW**

International Trade Fair for Bakery and Confectionery

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### Novelties of Modern Bakery Moscow 2018

This year Modern Bakery Lab has appeared as the laboratory of ideas and a platform of thematic solutions represented by 3 product groups: laboratory of packaging, laboratory of ingredients and laboratory equipment. 13 companies took part in the first laboratory of the Modern Bakery Moscow. Among them: Basis, Printing company "Paradigm", Sanpak print, Ekan, Margaron, Döhler NF and BI, Agrokombinat Tambovkrahmal and other interesting companies whose products were interesting both for professionals and newcomers of the market.

This proves that there is growing interest for bakery and confectionery market.

### Fringe program is an integral part of Modern Bakery Moscow

Every year fringe program, supported by partners of Modern Bakery Moscow, attracts more and more professionals of the bakery and confectionery industry. More than 20 events were organized and held this year.

On the first day of the exhibition on March 12, after the opening ceremony, was held a press conference: "Bakery and Confectionery Industry of Russia: the drivers of growth, prospects of/modernization, personnel policy".

The Moscow State University for Management and Technology after K.G.Razumovsky organized a conference "Business accelerator for young scientists and students" as well as the Eurasian Baking Leaders' Forum "Bread and Health of the Planet".

The International Industrial Academy organized a symposium "Bread is the basis of a healthy diet". In addition, the International Industrial Academy has become the organizer of the All-Russian Competition "The Best Bread of Russia-2018" - a public tasting and a ceremony of awarding winners.

Experts answered all questions related to technical regulation and standard-



ization of the bakery industry during the expert discussion with the support of the Research Institute of Bakery Industry. More to it, with the participation of the Research Institute Bakery Industry, were organized a panel discussion: "Quality and safety control of food (Rospotrebnadzor, Roskachestvo): subjects, method and interaction with market players".

All features of marking and information falsification of confectionery products were discussed at the seminar "Research Institute of Confectionery Industry".

The St. Petersburg Institute of Management and Food Technologies organized the business club where participants shared their experiences in regional practices.

The topic of choosing between buying a franchise or starting a business from scratch raises many questions and disputes, that is why the seminar "Bakery: Business or Fashion? Franchise, purchase or starting from scratch. Which way is more profitable?" aroused great interest among visitors.

An event on a new topic: "Brand, packaging and trade - components of suc-

cessful sales" was held with the support of Vatel Marketing and the School of Food Industry Management.

During the days of Modern Bakery Moscow technologists were trained in the "School of Modern Bakers and Confectioners", organized with the assistance of leading universities.

On 3 different zones professionals were demonstrating their works during 4 days of the fair. Topics of the master classes were the following: "Novelties of ingredients and raw materials", "Bread and Pastry 2018" and "Confectionery art class".

Participants of the contest for the ready confectionery showpieces demonstrated their artworks in the following nominations: "Best caramel product"; "Best chocolate product"; "Best dough product"; "Bread-based basis pictures painted with spices"; "Cakes decoration"; "Author's cake".

During all days of the fair visitors and exhibitors could see the Russian national team training in bakery competence of the WorldSkills Russia.

**See you at the anniversary XXV Modern Bakery Moscow 12-15 March 2019!** 🏠

**[www.modern-bakery-moscow.ru.messefrankfurt.com](http://www.modern-bakery-moscow.ru.messefrankfurt.com)**

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# SIGEP CELEBRATES ITS 40<sup>TH</sup> BIRTHDAY AND ITALIAN EXHIBITION GROUP IS PREPARING AN EXTRAORDINARY EDITION

The world's great artisan confectionery expo  
from January 19<sup>th</sup> to 23<sup>rd</sup> 2019 at Rimini Expo Centre

**F**orty years of successes for artisan confectionery, forty years of SIGEP. From 19th to 23rd January, at Rimini Expo Centre, Italian Exhibition Group will celebrate the event along with the key players of the world of the great Italian and international trade of products and technology for gelato, pastry, bakery and coffee.

After the record-breaking figures of the previous edition (with 135,746



## DIE ITALIENISCHE MESSEGRUPPE SIGEP FEIERT IHREN 40. GEBURTSTAG UND BEREITET EINE AUSSERGEWÖHNLICHE AUFLAGE VOR!

Die weltweit größte Fachmesse für das Speiseeis-,  
Konditoren- und Bäckerhandwerk vom 19. bis 23.  
Januar 2019 im Rimini Expo Centre

**40** Jahre Erfolg für das Speiseeis-, Konditoren- und Bäckerhandwerk – 40 Jahre SIGEP. Vom 19. bis 23. Januar feiert die italienische Messegruppe im Rimini Expo Centre zusammen mit den weltweit wichtigsten Akteuren die große italienische und internationale Fachmesse für Produkte und Technologien im Be-

reich Speiseeis, Feingebäck, Backwaren und Kaffee.

Nach dem Rekordergebnis der vorhergehenden Auflage (mit 135.746 italienischen und 32.202 ausländischen Käufern aus 180 Ländern) ist die SIGEP bereit, im Einklang mit den im 5-Jahres-Branchenplan von IEG dargelegten Entwicklungsstrategien

weiter zuzulegen. Einem Plan unter dem Aspekt weiterer Investitionen in Strukturen, Innovation und Internationalität, um die Rolle als wichtige internationale Drehscheibe für den Foodservice-Kanal zu bestätigen.

Die Zutaten, um den Erfolg der Messe sicherzustellen, sind allgemein bekannt und anerkannt: die Teilnahme



Italian buyers and 32,202 foreign buyers from 180 countries), SIGEP is ready to accelerate further, in coherence with development strategies outlined by IEG's five-year industrial plan. A plan under the banner of investments in structures, innovation and internationality, in order to confirm its roles as the major internation-

al hub for the foodservice channel. The ingredients that ensure the expo's success are well-known and appreciated: the participation of the leaders in a logic of integration between product chains, international contests, reunions of the world's confectionery Masters and specialist training.

### THE TOP 2019 EVENTS

SIGEP will host the 5th edition of the Junior World Pastry Championship, with the participation of 12 of the best under-23 pastry chefs from five continents.

As far as gelato is concerned, at SIGEP Gelato d'Oro, at which the finalists of the nine appointments staged during the year in Italy will compete, to select the team that will represent Italy at the IX Gelato World Cup 2020. For the world competition, in February in Mexico City, and in April, in Singapore, the first foreign selections were staged for the Gelato World Cup, at which the first four teams were chosen to compete in Rimini in 2020: Mexico, Singapore, Malaysia and Japan. In 2019, the selections will continue until the number of teams reaches 12.

### AMBASSADOR OF ITALIAN-MADE PRODUCTS WORLDWIDE

Verbreitung italienischer Produkte aus diesem Sektor und den Aufbau von Geschäftsbeziehungen das internationale Profil der Fachmesse weiter zu schärfen.

Insbesondere unterstützt und fördert die Messe zwei Großveranstaltungen: Gelato Festival, das nach ersten italienischen Terminen (in Florenz, Rom, Turin und Mailand) im Juni und Juli in ganz Europa (Berlin, Warschau, London und Wien) und anschließend zwischen August und Oktober in den USA (Jersey City, Denver, Chicago, Washington DC, Los Angeles, Dallas, Scottsdale und Tucson) unterwegs sein wird.

Des Weiteren wird Barista & Farmer, eine Talentshow speziell für die Welt des Kaffees, die in den kommenden Tagen in Kolumbien und im Februar in Melbourne stattfinden wird, im Juni auch in Amsterdam und im November in Belo Horizonte sein.



führender Akteure in einer Logik der Integration zwischen Produktketten, internationalen Wettbewerben, Zusammenkünften der Konditormeister dieser Welt und Fachausbildung.

### DIE WICHTIGSTEN VERANSTALTUNGEN 2019

SIGEP wird die fünfte Auflage der Junior World Pastry Championship veranstalten, an der zwölf der besten Konditoren unter 23 Jahren aus fünf Kontinenten teilnehmen werden.

Was das Thema Speiseeis betrifft, werden am SIGEP Gelato d'Oro die Finalisten der neun im Laufe des Jahres in Italien ausgerichteten Wettbewerbe gegeneinander antreten, um das Team auszuwählen, das Italien

beim IX Gelato World Cup 2020 vertreten wird.

Für die Weltmeisterschaft im Februar in Mexiko-Stadt und im April in Singapur fanden die ersten ausländischen Ausscheidungen für den Gelato World Cup statt, bei denen die ersten vier Teams für die Teilnahme 2020 in Rimini ausgewählt wurden: Mexiko, Singapur, Malaysia und Japan. 2019 werden die Ausscheidungen fortgesetzt, bis insgesamt zwölf Teams feststehen.

### WELTWEITER BOTSCHAFTER FÜR PRODUKTE AUS ITALIEN

Die SIGEP fördert verschiedene Veranstaltungen weltweit, um durch die

SIGEP is promoting various appointments worldwide to spread the sector's Italian-made products and set up business relations, in order to further raise the expo's international profile.

In particular, the expo supports and promotes two large events: Gelato Festival, which, after the first Italian dates (in Florence, Rome, Turin and Milan) in June and July will move round Europe (Berlin, Warsaw, London and Vienna) and then between August and October in the USA (Jersey City, Denver, Chicago, Washington DC, Los Angeles, Dallas, Scottsdale and Tucson).

Moreover, Barista & Farmer, the talent show dedicated to the coffee world, being held in the coming days in Colombia and presented in February in Melbourne, will also be in Amsterdam in June and Belo Horizonte in November.

The key international events of the Pastry Events will have presentation

appointments in Manila and Gurgaon (India), in September, and in Lyon, in October.

#### AN ALLIANCE FOR THE ENTERPRISES' BUSINESS

SIGEP is addressing the coming years with the strength of its solidity and acknowledged world leadership. With this in mind, it is worth remembering the recent four-year renewal of the agreements stipulated with Acomag and AIIPA, respectively Italy's National Association of Manufacturers of Gelato Machinery, Decor

and Equipment, which represents the 14 most important Italian manufacturers of machinery and show-cases/counters for artisan gelato (whose machinery covers 90% of the world's production), and the Italian Association of Food Product Industries, Gelato Products Group, one of the country's main industrial organizations, a member of Confindustria, which includes over 300 companies of which 25 are part of the Artisan Gelato Group. 🏢

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Die wichtigsten internationalen Veranstaltungen der Pastry Events werden im September Präsentationstermine in Manila und Gurgaon (Indien) und im Oktober in Lyon haben.

#### EINE ALLIANZ FÜR UNTERNEHMENSGESCHÄFTE

Die SIGEP begegnet den kommenden Jahren mit der Stärke ihrer Solidität und weltweit anerkannten Führungsposition.

Vor diesem Hintergrund sei an die kürzliche vierjährige Erneuerung der Vereinbarungen mit Acomag und AIIPA, beziehungsweise Italiens nationale Vereinigung der Hersteller von Speiseisemaschinen, Dekoration und Ausstattung, erinnert, als Vertreter der 14 wichtigsten italienischen Hersteller von Maschinen und Vitrinen/Tresen für handgemachtes Eis (deren Maschinen 90 % der Weltproduktion ausmachen), sowie der italienische Fachverband der Lebensmittelindustrie, Speiseiseproduktgruppe, einer



der landesweit wichtigsten Wirtschaftsverbände und Mitglied der Confindustria, in der mehr als 300 Unternehmen vertreten sind, von

denen 25 zur Artisan Gelato Group gehören. 🏢

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# SIAL PARIS INNOVATES WITH **FUTURE LAB**: THE FOOD FORECASTING LABORATORY

**S**ince its creation, SIAL has given pride of place to food innovation, with almost 10% of the world's innovations presented by its exhibitors. In 2018, SIAL Paris will once again be the biggest laboratory of Planet Food, where professionals will be able to try out thousands of innovations, live and direct. With Future Lab: SIAL Paris will be going still further, creating a forecasting space, for keeping one step ahead!

Before any innovation there is reflection, trial and error, and a whole raft of tests conducted by researchers, R&D departments, and so on. Out of all this mysteriously coalesces: creation! Invention. The thing you believe in, the thing that develops its own momentum, to find its place on the shelves and aisles of stores the world over. This grey matter has found its place at a major food-focused event. An essential link that was missing in the chain. The starting point of it all, indeed, the very germ from which it all springs. A laboratory that is packed full of extraordinary grey matter, just waiting to do its thing! So how about turning the spotlight, here and now, on Future Lab?

## **Food invention, or the hidden face of Planet Food**

SIAL Paris, the world's leading food innovation exhibition, where the food of tomorrow is invented, wishes to **bring into the light this hidden face of Planet Food**. "There truly is only SIAL Paris that is capable of this! Admittedly, I'm in the position of both judge and jury, and therefore perhaps not best placed to comment



objectively," acknowledges Nicolas Trentesaux, SIAL Network Director: "Yet there is a reality that emerges from our 54 years of history and all the experiences and success stories testified to by our partners, exhibitors and visitors: **the biggest food laboratory happens here, in Paris!**"

In 2018, with Future Lab, this laboratory will really be buzzing, as a new nerve centre of the event. **Future Lab: echoing SIAL Innovation**. This is no doubt just a first step: "We wanted to go further than the SIAL Innovation competition, and understand the history, even the prehistory, of Food innovation," Nicolas Trentesaux explains.

## **#SIALFUTURELAB, the themes or ideas on the horizon of food innovation**

So let us imagine Future Lab as a

peek into the future! You enter a space where dreams and reality converge. Welcome to the Planet Food of tomorrow! It is in the area at the entrance to Hall 6 that this is all happening. Follow the guide!

## **#SIALFOODLAB, an immersive tunnel for addressing topics that will be central to our food concerns**

in the not too distant future. For example, which alternative proteins will assert themselves, for feeding the world's 8.6 billion population in 2030? While some people bank on meat "cultivated" in the lab from stem cells, others envisage vegetal solutions, and the alternative proteins adventure holds out the promise of lots more great innovations to come! The other themes addressed at #SIALFOODLAB include the digitally-assisted "home-made", and how artificial intelligence will revolutionise our food practices, no



imum visibility at a crucial stage of their existence: their launch.

#SIALRISINGSTARTUP will, in particular, provide them with the opportunity to share their experiences with a panel of entrepreneurs, investors, potential clients and the media, with a view to conquering, one day - who knows! - Planet Food!

**#SIALVRLAB, or when virtual reality conquers Planet Food**

Yet Future Lab is more than that. Welcome, now, to its third dimension: #SIALVRLAB stands for Virtual Reality Lab! Created in partnership with Laval Virtual/Easycom, this spectacle offers a **virtual reality voyage through the food sector**, for understanding how this technology will revolutionise our daily diet: in the restaurant, at work, or quite simply in the home.

#SIALVRLAB proposes 4 virtual reality shows, with several types of headset, usage and sectoral applications.

The issues around virtual reality in food will soon be as plain as day to visitors! 🏠

[www.sialparis.com](http://www.sialparis.com)

matter what the technology or scenario that ends up on top.

**#SIALRISINGSTARTUP, the innovative European start-ups space**

The second dimension of Future Lab is #SIALRISINGSTARTUP... a space that offers the opportunity to some 50 budding European businesses to participate in SIAL Paris 2018. #SIALRISINGSTARTUP will be throwing the spotlight on young creators, on the cusp of making a success of their adventure: finding solutions for the food of the future, in terms of new products, services, packaging, and so on.

Conceived in partnership with the IDEFI-ECOTROPHELIA network, #SIALRISINGSTARTUP will be Europe's first forecasting space dedicated to rising start-ups in the food industry sector. Selected for their boldness and inventiveness, in a partnership with the European university network, these young start-ups will get to be offered max-



# TAKE PART IN EUROPE'S ONLY TRADE **FAIR FOR SAVOURY SNACKS**

**O**rganized in every two years by the European Snacks Association (ESA) and next taking place in Barcelona, 27-28 June 2019, this fair is fully dedicated to the savoury (salty) snacks sector and is the only one of its kind. The organisers strive to ensure that only qualified trade and business professionals attend to deliver a productive business environment for both visitors and exhibitors.



SNACKEX is a global event which brings together all stages of the demand and supply chain providing a unique opportunity to buy, sell and network with top management, qualified buyers and key decision-makers.

SNACKEX exhibitors are companies engaged in the production and marketing of potato chips, corn chips, potato sticks, peanuts, other snack nuts such as almonds and pistachios, tortillas, pretzels, popcorn, rice products, crackers, savoury biscuits, bread chips, meat snacks, extruded and pellet snacks, food processing equipment, food ingredients and flavourings, food packaging equipment and materials, etc.



New for 2019 the ESA Pavilion sponsored by IFFCO / Pristine Taste will feature 6 regional stations, each highlighting a region of the world, with graphics to show location and appropriate culinary tastes.

A chef will prepare recipes from each international region for sampling and to highlight three market trends



# SNACKEX

- health, wellness and nutrition; texture and sensory; trading up and indulgence. Each station will also include a display of snacks from that region and provide an opportunity to sample the snacks accordingly.

The overall theme of the fair and accompanying conference is to help the sector identify opportunities and gain a business advantage from snackification. Snackification has become one of the biggest drivers of change and opportunity in the food industry, presenting huge opportunities for snack makers - and huge challenges too. The proliferation of new snack product types and brands has made the traditional bagged snacks snacking space intensely competitive and the fight for shelf-space is tougher than ever.

SNACKEX aims to help participants understand how savoury snack consumers will develop in the next 3-5 years and how to grasp the business opportunities this sector offers. 🏛️

For more information contact the organisers [esa@esasnacks.eu](mailto:esa@esasnacks.eu)



# SNACKEX

XVIII INTERNATIONAL  
TRADE FAIR & CONFERENCE  
**27-28 June 2019**  
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# SPECIALITY FOOD FESTIVAL, SEAFEX MIDDLE EAST & YUMMEX MIDDLE EAST

**T**he Speciality Food Festival, SEAFEX Middle East & Yummex Middle East are where food professionals seeking the latest fine food, seafood and confectionery & snacks can find ways to satisfy today's increasingly discerning consumers under one roof. Powered by Gulfood, the event trio is also hosted alongside GulfHost, MENA's dedicated Foodservice equipment event for hospitality professionals. These co-located events are set to attract more than 25,000 visitors to Dubai when they run from 30 October to 1 November 2018.

The Speciality Food Festival is back for its 9th edition in 2018, trading across 6 primary sectors covering Artisan & Gourmet, Organic & Fresh, Fair Trade & Ethnic, Bakery & Cereals, Nuts, Seeds & Dried Fruits and Specialty Beverages. This one-stop platform for artisan food is a must-attend for chefs, hoteliers, traders and retailers seeking premium quality products to integrate within their menus, distribution lists and grocery aisles. High-end corporate gifts and global date palm varieties are just some of the key traffic drivers being showcased in 2018 as Dubai prepares the stage for more than 130 exhibitors from 4 continents.

Now in its 7th Edition, SEAFEX Middle East is the professional seafood event serving the Middle East, Africa and Asia. Categorized in 3 main sectors covering Seafood, Value-Added Products and Condiments & Tools, the event draws international retailers, seafood manufacturers, traders and chefs in search of the latest wild and aquaculture products, cooking techniques and serving tools. As consumer trends towards health,



sustainability and pricing continue to impact supply and demand within the seafood industry, SEAFEX is a vital chance to network with industry experts and realign buying plans for the year ahead. Hosting around 140 exhibitors from all over the world, the event is known for showcasing an abundance of alternative seafood species that can directly increase your opportunities in this fast moving retail and dining segment.

Coming back for its 12th edition, Yummex Middle East is the leading sweets & snacks event for the MENA region. Powered by undisputed event market leaders ISM Cologne and Gulfood, Yummex Middle East is where household name retailers, traders and manufacturers converge to source the latest consumer indulgence and convenience products that are entering the scene. Showcased across 6 key categories including Sugar Confectionery, Biscuits & Bakery, Snacks & Ready-to-

Eat, Chocolate & Cocoa Products, Frozen Confectionery and Breakfast items, Yummex Middle East has evolved to reflect the full spectrum of healthy, wholesome and natural treat varieties that are slowly gaining market share within this steadfast consumer segment. Supporting the Expo's strong focus on trends, the annual Yummex Middle East Innovation Awards take place celebrate the stand out confectionery launches of the year, including Best Chocolate, Best Hard & Soft Candy, Best Bakery Product and Best Snack. With more than 300 exhibitors lined up to take part this is your primary sourcing opportunity for all things sweet and snackable. 🏠

- [www.speciality.ae/](http://www.speciality.ae/)  
**for The Speciality Food Festival**
- [www.seafexme.com/welcome](http://www.seafexme.com/welcome)  
**for SEAFEX Middle East**
- [www.yummexme.com/welcome](http://www.yummexme.com/welcome)  
**for Yummex Middle East**



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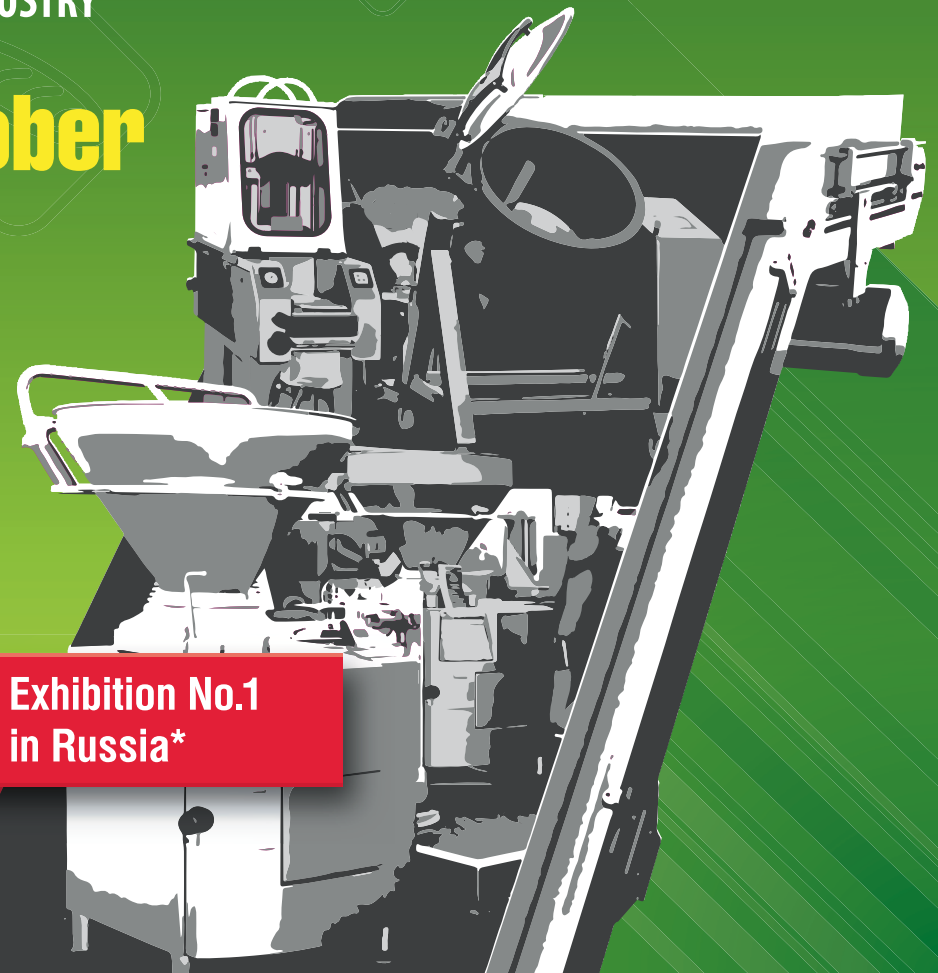
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# EXHIBITIONS - EXHIBITIONS

## EXHIBITIONS

# 2018-2019

### SIGEP - AB TECH

20-24/01/2018

RIMINI

Fair for the artisan production of ice-cream, pastry, confectionery and bakery.



### PROSWEETS

28-31/01/2018

COLOGNE

Fair for the sweets and snacks industry.



### EUROPAIN

03-06/02/2018

PARIS

International show for the bakery and confectionery Industry.



### FRUIT LOGISTICA

07-09/02/2018

BERLIN

International fair for fruit and vegetables.



### ANUGA FOODTEC

20-23/03/2018

COLOGNE

International food and beverage technology exhibition.



### mcT ALIMENTARE

05/04/2018

MILAN

Exhibition on technology for the Food&Beverage industry.



### VINITALY

15-18/04/2018

VERONA

International wine & spirits exhibition.



### mcTER

03/05/2018

ROME

Exhibition on technology for the Food&Beverage industry.



### CIBUS

07-10/05/2018

PARMA

International food exhibition.



### HISPACK

08-11/05/2018

BARCELONA

Exhibition for the packaging industry.



### MACFRUT

09-11/05/2018

RIMINI

Exhibition of machinery and equipment for the fruit and vegetable processing.



### SPS/IPC DRIVES/ITALIA

22-24/05/2018

PARMA

Fair for manufacturers and suppliers in the industrial automation sector.



### IPACK-IMA

29/05-01/06/2018

MILAN

Exhibition for the packaging industry.



### GLASS PACK

13-14/06/2018

BRESCIA

Fair on design and production management of glass bottle and containers.



### FISPAL

26-29/06/2018

SÃO PAULO

Exhibition for product from packaging materials industry.



### mcT COGENERAZIONE

28/06/2018

MILAN

Conference and Exhibition on applications of cogeneration.



### IBA

15-20/09/2018

MONACO

Fair for the bakery and confectionery industry.



### FACHPACK

25-27/09/2018

NUREMBERG

International packaging trade fair.



### PACK EXPO

14-17/10/2018

CHICAGO

International packaging trade fair.



### BRAU BEVIALE

13-15/11/2018

NUREMBERG

Fair of raw materials, technologies, logistics for production of beer and soft drinks.



### ALL4PACK-EMBALLAGE

26-29/11/2018

PARIS

Exhibition about packaging technology.



### SIGEP

19-23/01/2019

RIMINI

Fair for the artisan production of ice-cream, pastry, confectionery and bakery.



### PROSWEETS

27-30/01/2019

COLOGNE

Fair for the sweets and snacks industry.



### FRUIT LOGISTICA

06-08/02/2019

BERLIN

International fair for fruit and vegetables.



# EXHIBITIONS - EXHIBITIONS

## EXHIBITIONS

# 2018-2019

### ENOLIEXPO

21-23/02/2019

BARI

International wine & spirits exhibition.



### INTERSICOP

23-26/02/2019

MADRID

Bread baking, confectionery and related industries show.



### ENOMAQ

26/02-01/03/2019

ZARAGOZA

Fair of wine and oil, for innovation and internationalization.



### VINITALY

07-10/04/2019

VERONA

International wine & spirits exhibition.



### POWTECH

9-11/4/2019

NUREMBERG

The trade fair for powder processing.



### CIBUS CONNECT

10-11/04/2019

PARMA

International food exhibition.



### IFFA

04-09/05/2019

FRANKFURT

International trade fair for the meat processing industry.



### TUTTOFOOD

06-09/05/2019

MILAN

International B2B show to food & beverage.



### MACFRUT

08-10/05/2019

RIMINI

Exhibition of machinery and equipment for the fruit and vegetable processing.



### PULIRE

21-23/05/2019

VERONA

International exhibition for professional cleaning



### SPS/IPC DRIVES/ITALIA

28-30/05/2018

PARMA

Fair for manufacturers and suppliers in the industrial automation sector.



### FISPAL

25-28/06/2019

SÃO PAULO

Exhibition for product from packaging materials industry.



### SNACKEX

27-28/06/2019

BARCELONA

International savoury snacks and nut trade fair.



### IBIE

8-11/09/2019

LAS VEGAS

Fair for bread, patisserie machinery, ice cream, chocolate and technologies.



### ANUGA

05-09/10/2019

COLOGNE

International exhibition of Food & Beverages.



### HOST

18-22/10/2019

MILAN

Show for bakery, fresh pasta, pizza industry.



### CIBUSTEC

22-25/10/2019

PARMA

International exhibition for processing technologies, from packaging to logistics.



### SIMEI

19-22/11/2019

MUNICH

International exhibition for vine-growing, wine-producing and bottling industry.



# EXHIBITIONS - EXHIBITIONS - EXHIBITIONS

## MEDIO ORIENTE 2018-19

### GULFOOD

18-22/02/2018

DUBAI

Fair for food and hospitality.



### GULFOOD MANUFACTURING

06-08/11/2018

DUBAI

Fair for processing and packaging technology and food&beverage plants.



### DJAZAGRO

09-12/04/2018

ALGERS

Fair for companies operating in the agro-food sector.



### GULFOOD

17-21/02/2019

DUBAI

Fair for food and hospitality.



### DINE

14 - 15/04/2018

DUBAI MARINA

Café & Restaurant show in Dubai.



### DJAZAGRO

11-14/03/2019

ALGERS

Fair for companies operating in the agro-food sector.



### IRAN FOOD BEV TEC

24-27/06/2018

TEHRAN

Fair for food, beverage&packaging technology.



### DUBAI DRINK TECHNOLOGY EXPO

26-29/03/2019

DUBAI

Fair for the beverage industry.



## RUSSIAN-CHINA

### UPAKOVKA - UPAK ITALIA

23-26/01/2018

MOSCA

International packaging machinery exhibition.



### BEVIALE MOSCOW

27/02-01/03/2018

MOSCOW

International trade fair for the beverage industry.



### MODERN BAKERY

12-15/03/2018

MOSCOW

Fair for bakery equipment and food ingredients.



### BAKERY CHINA

09-12/05/2018

SHANGHAI

Fair for the bakery and confectionery industry.



### UPAKOVKA - UPAK ITALIA

29/01-01/02/2019

MOSCA

International packaging machinery exhibition.



### BEVIALE MOSCOW

19-21/02/2019

MOSCOW

International trade fair for the beverage industry.



### MODERN BAKERY

12-15/03/2019

MOSCOW

Fair for bakery equipment and food ingredients.





**GULFOOD**  
MANUFACTURING

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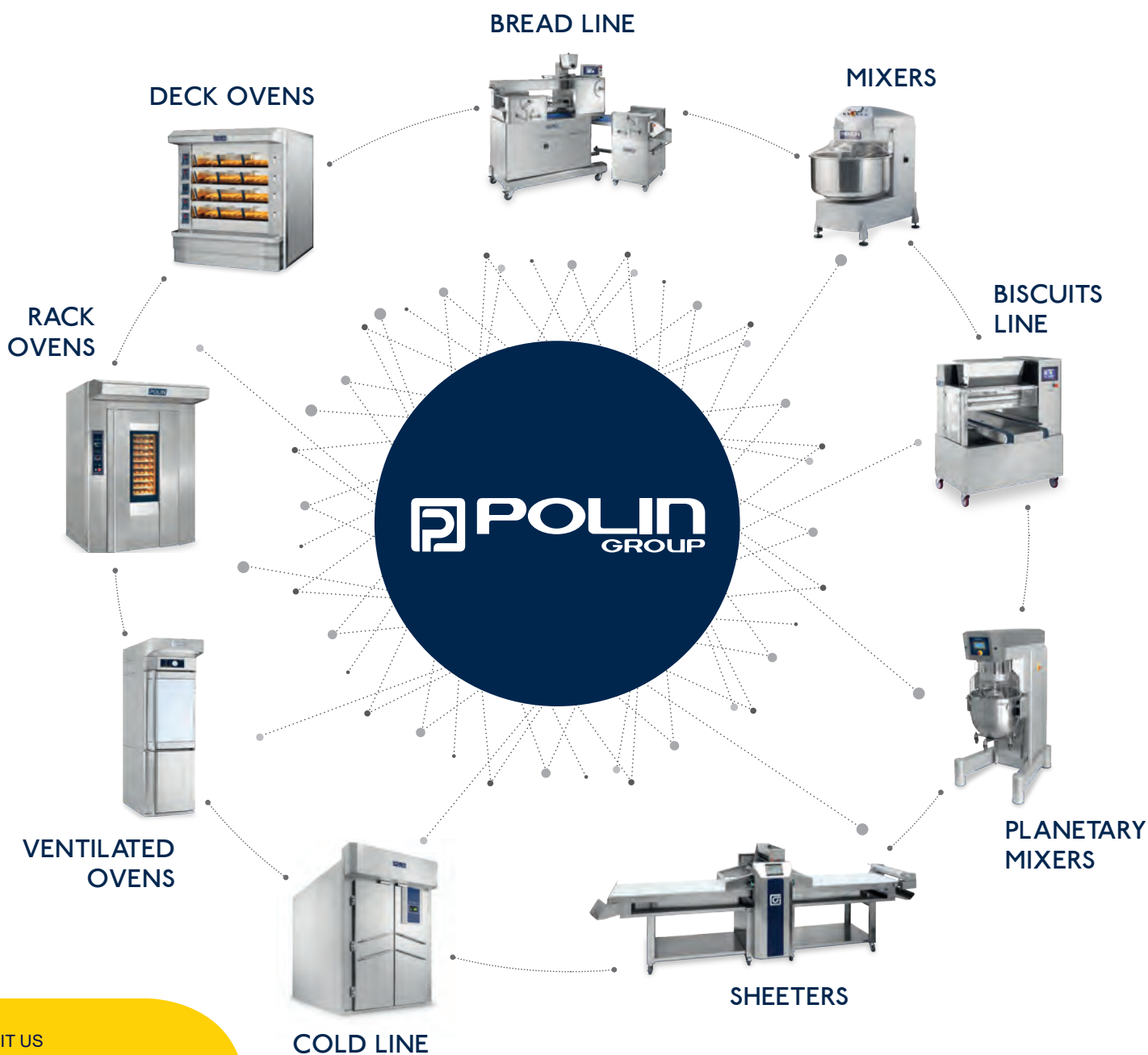
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