

# Exhibitors at Europain 2008



**+** Large French and international groups will present their latest baking technology at Europain 2008. Among the most important oven manufacturers at that fair will be Gouet, Mecatherm and Rademaker. Here are the details of their exhibits:

## Gouet and Mecatherm Stand 4M060

Mecatherm and Gouet are two French companies that must not be missed at this year's Europain. Their stand will probably be one of the largest ones and will offer, as usual, a lot of interesting

equipment. Gouet will be presenting their new oven (see also our feature on page 16). Mecatherm will display a complete baking line: TraDivider, Mecatherm dough make-up, Gouet proofer and a Mecatherm three deck FTM tunnel oven will be shown in operation.

## Rademaker Stand 4K127

The new Rademaker bread line is designed for a wide range of products, ranging from tin bread to high water absorption artisan bread for medium

to large scale bread manufacturers. Due to the unique design of the line, flexibility and fast product changeovers are guaranteed. Make-up units can be added at a later stage to adapt to any future changing product demands. With this breadline, different types of bread products can be produced on the same line. This allows for a shorter return on investment in comparison to dedicated breadlines.

The  $\Sigma$  Crusto bread line consists of different modules: dough forming module, spreading conveyor module, guillotine cutting module, moulding belt module and topping module. **+++**

## Calendar of Events 2008

### **++ FEB, 24-27**

Gulfood 2008, Dubai, United Arab Emirates, [www.gulfood.com](http://www.gulfood.com)

### **++ MARCH 2-4**

Bakkerij Dagen, Amsterdam RAI, [www.bakkerijbeurs.nl](http://www.bakkerijbeurs.nl)

### **++ MARCH 4-7**

Salima, Brno, Czech Republic [www.bvv.cz](http://www.bvv.cz)

### **++ MARCH 7-12**

Internorga, Hamburg, Germany, [www.internorga.de](http://www.internorga.de)

### **++ MARCH 29-APRIL 2**

Europain, Paris, France, [www.europain.com](http://www.europain.com)

### **++ APRIL 1-3**

International Pizza Expo, Las Vegas, USA, [www.pizzaexpo.com](http://www.pizzaexpo.com)

### **++ APRIL 6-9**

BIE, Birmingham, England, [www.bakingindustryexhibition.co.uk](http://www.bakingindustryexhibition.co.uk)

### **++ APRIL 18-21**

IBATECH, Trade fair for bakery, patisserie and technologies, Istanbul, Turkey, [www.imatech08.com](http://www.imatech08.com)

### **++ APRIL 21-24**

Swedish Bakery & Confectionery Exhibition, Stockholm, Sweden, [www.biztradeshows.com](http://www.biztradeshows.com)

### **++ APRIL 22-24**

FIE CEE, Warsaw, Poland, [www.fi-events.com](http://www.fi-events.com)

### **++ APRIL 23-25**

SIAL Montreal, Montreal, Canada, [www.sialmontreal.com](http://www.sialmontreal.com)

### **++ APRIL 24-30**

Interpack, Düsseldorf, Germany, [www.interpack.de](http://www.interpack.de)

### **++ MAY 12-14**

Interbake China, Guangzhou, China, [www.faircanton.com](http://www.faircanton.com)

### **++ MAY 20-22**

Bakery China 2008, Shanghai, China, [www.bakery-china.de](http://www.bakery-china.de)

### **++ JUNE 1-3**

FiEvent South America, Sao Paulo, Brazil, [www.fi-events.com](http://www.fi-events.com)

### **++ JUNE 3-6**

Bread 2008, Kiev, Ukraine

### **++ JUNE 4-6**

Indagra, Bukarest, Romania, [www.indagra.ro](http://www.indagra.ro)

### **++ JUNE 23-26**

FISPAL, Sao Paulo, Brazil, [www.fispal.com](http://www.fispal.com)

### **++ JULY 21-24**

Foodpro, Sydney, Australia, [www.foodproexh.com](http://www.foodproexh.com)

### **++ JULY 22-25**

FIPAN, Sao Paulo, Brazil, [www.fipan.com.br](http://www.fipan.com.br)

### **++ AUG 20-23**

Bakery Indonesia, Jakarta, Indonesia

### **++ SEPT 3-5**

International FoodTec China, Shanghai, China, [www.sweetschina.com](http://www.sweetschina.com)

### **++ SEPT 15-18**

Polagra, Posen, Poland, [www.polagra-tech.pl](http://www.polagra-tech.pl)

### **++ SEPT 20-22**

Sachsenback 2008, Leipzig, Germany, [www.sachsenback.de](http://www.sachsenback.de)

### **++ OCT 13-16**

Modern Bakery 2008, Moscow, Russia, [www.modernbakery-moscow.com](http://www.modernbakery-moscow.com)

### **++ OCT 18-21**

Südback, Stuttgart, Germany, [www.suedback.de](http://www.suedback.de)

### **++ NOV 4-6**

FI Event Paris, France, [www.fi-events.com](http://www.fi-events.com)

### **++ NOV 16-18**

Private Label Trade Show, Rosemont, Chicago, USA [www.plma.com](http://www.plma.com)

[Subject to change] **+++**



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