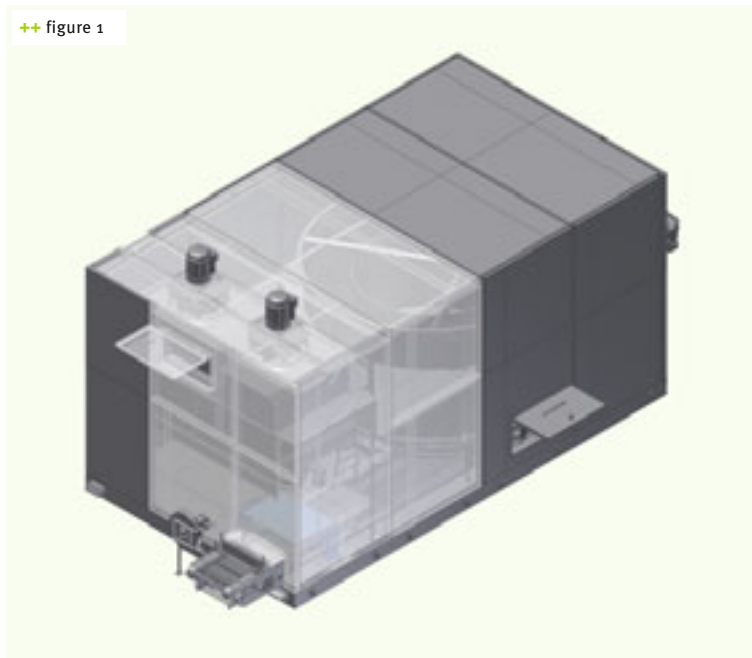


Competence in refrigeration

THE GEA REFRIGERATION TECHNOLOGIES GMBH COMPANY, BOCHUM, GERMANY, PRESENTED SPIRAL FREEZERS WITH THE SELF-STACKING GEA Q-BELT™ CONVEYOR BELT TOGETHER WITH TWO OTHER NEW SERIES OF FREEZERS AT THE ANUGA FOODTEC TRADE FAIR. THE GEA GROUP'S REFRIGERATION ENGINEERING DIVISION HAS BEEN REPRESENTED AS A SUPPLIER TO THE BAKING INDUSTRY FOR MORE THAN 30 YEARS

++ figure 1



++ figure 1

Spiral freezers in the GEA Maxi-Stack™ series use the self-stacking GEA Q-belt™ conveyor belt

+ The GEA Grasso GmbH Company, Berlin, has traded under the new name GEA Refrigeration Germany GmbH since early 2012. This makes Berlin not only the production site for Grasso products as in addition to refrigeration compressors and liquid chiller packages, the company also markets other products from the GEA refrigeration and cooling technology division from this location, e.g. freezers. Overall, refrigeration engineering has been one of GEA's essential mainstays since 1991, and today it is one of a total of six business divisions. With more than 2,800 employees, the worldwide turnover of GEA Refrigeration Technologies in 2010 was EUR 563.7m, mainly in the food industry. With clients such as the Groupe Brossard, Le Neubourg, France, the company has been operating in the baking sector for many years. This is where GEA's spiral freezers came into use in order to freeze baked goods.

GEA recently expanded its refrigeration engineering competence by adding a significant freezer component through the acquisition of the conveyor belt specialists QPM Manufacturing in 2011. Andreas Meier, President Sales Germany, Austria & Switzerland, says, "We are proud that we can now develop and fabricate the essential components of our next generation of chillers and freezers from a single source. The first design is the GEA Maxi-Stack™, a spiral freezer with a self-stacking GEA Q-belt™ conveyor belt." According to

Meier, one major advantage is that the slide rails, otherwise typical on spiral freezers, are no longer necessary. This means the freezer operates without drums and without rails, because each belt is virtually self-supporting. Therefore the Maxi-Stack is particularly suitable for smaller businesses, because higher freezing capacities (up to 3,500 kg/hour) are possible with the same footprint. Moreover, Meier explains that the more intensive integration ensures greater stability and less friction between the levels on long belts.

GEA Refrigeration Technologies will present two other new series of freezers at the Anuga FoodTec trade fair (27–30th March 2012 in Cologne). The plants in the E-Tec series, which have now been improved, are pre-assembled in the factory; this shortens installation time by about 40%. This series is also available with screwed, siliconised seams. The A-Tec series offers modified air circulation, and its fully-welded stainless steel construction enables it to meet more stringent hygiene requirements. Both series operate in the capacity range of

200 kg/hour in the compact range and up to 7,000 kg frozen product/hour in the modular range.

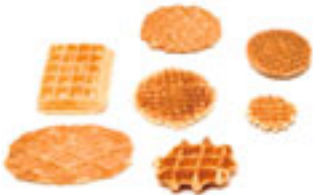
In addition to pure product development, GEA is making great efforts in the area of sustainability. Innovative ideas are being encouraged in the company through internal competitions and prizes. Meier says, "Every employee can and should make his/her contribution to this, and of course will also personally receive the laurels for it in the end." GEA was for very good reason honoured as the winner in the mechanical engineering section in the "Best Innovators 2010/11" competition on the basis of its innovation management during the past year. The special emphasis in the refrigeration engineering area is on natural refrigerants such as ammonia and carbon dioxide, which occur in the metabolism of nature. Due to its properties, ammonia enjoys a high level of acceptance in the industry. It allows for the construction of compact, power-saving plants because a distinctly smaller volume of refrigerant – compared to synthetic refrigerants – is sufficient to transport the cooling. The fact that it brings together economy, environmental and climate protection is convincing to an increasing number of investors. Meier reports that, "Many are now converting from old plants with synthetic refrigerants to ammonia plants. Natural refrigerants are also indispensable for us – again because of their energy efficiency." +++

TROMP GROUP

TOTAL BAKERY SOLUTIONS



Cake/Pie production lines



Waffle production lines



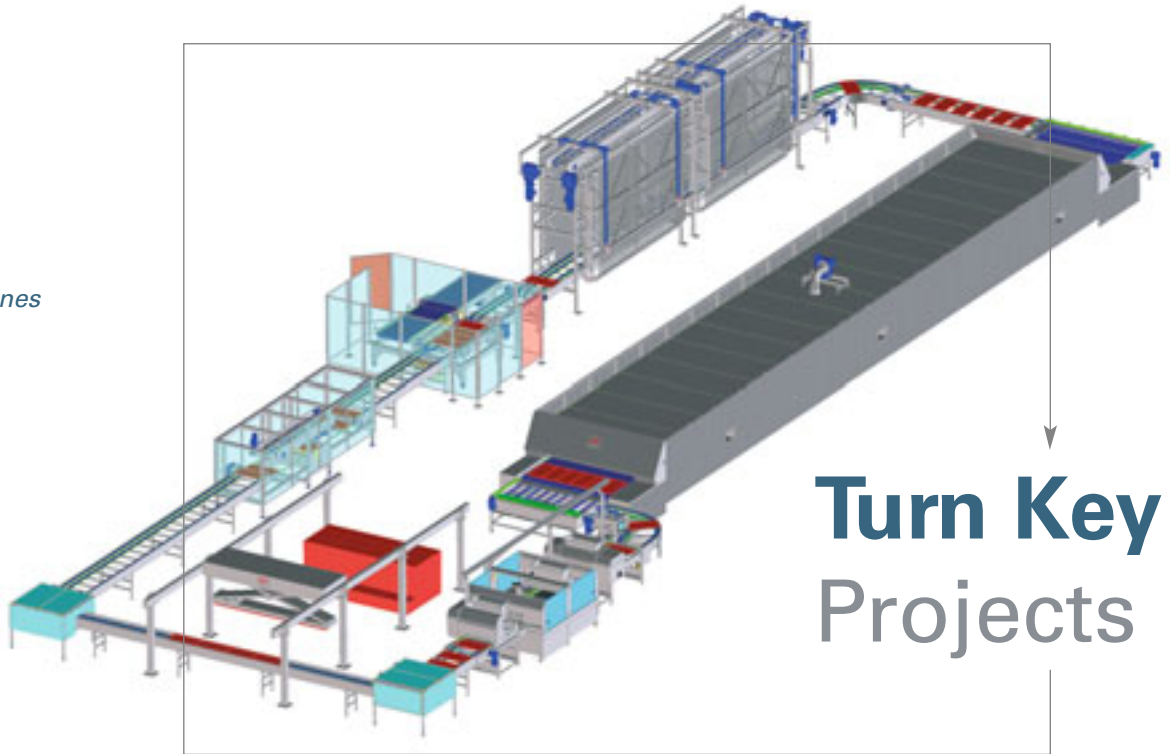
Pizza production lines



Pastry production lines



Bread production lines



**Turn Key
Projects**

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With our three company's we bring years of knowledge and experience together in order to give a wide range of total bakery solutions to you as our customer.

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Within the Tromp Group every company has his own speciality and stand alone equipment, while together we offer turn key solutions.

UNIQUE POSITION

With this joint venture we are sure that we have created a unique position in the bakery industry. A position which gives us possibilities to give an extra impulse to you as our customer and to the total market which we are working in.

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