



interpack 2005 – bigger than ever

MORE THAN 2,200 EXHIBITORS FROM 56 COUNTRIES, AND 160,000 SQM EXHIBITION SPACE PROMISE SOME EXCITING INSIGHTS.

+ Every three years, it is interpack time. This year again: from 21 to 27 April 2005, the 17th interpack, International Fair Packaging Machinery, Packaging, Confectionery Machinery will open its doors in Düsseldorf, Germany. The entire complex, halls 1-17, has been fully booked by about 2,300 exhibitors from 56 countries. Some 165,000 visitors, with about 62% from abroad, are expected to gather at the fairgrounds on the Rhine to gain new insights and pick up on exciting impulses. Here is a short overview on some selected exhibits.

++ THE PEERLESS GROUP

45365 Sidney, Ohio, USA
www.thepeerlessgroup.us
Hall 1, stand D23

Sandwiching machines

American Peerless Group is one of the leading suppliers of biscuit plants. The company, founded in 1913, has expanded its product range since the late 80s by acquisition of brands and companies such as Royal, Supergrain, Fedco, Goodway, and Peters, and is now able to offer complete lines and concepts starting from mixing and beating system to biscuit stackers. Peters Sandwiching machines are in worldwide in operation, 80 % of them outside the US. One of the Peters Sandwiching Machines for example is a 2-lane machine capable of producing cream sandwiches that have 3 biscuit or cracker shells with 2 layers of cream. The standard product size range is 40-70 mm, the output per minute is 800 pieces. Via an optional Peters QS2 Row Combiner, the machine can deliver 2-high

stacks of sandwiches directly onto infeed of horizontal wrapper in groups of 2 x 1, 2 x 2, 2 x 3, 2x 4, 2 x 5 or 2 x 6. Interested in learning more about this technology prior to interpack? Download a demonstration movie from our website www.bakingandbiscuit.com

++ MULTIVAC

Wolfertschwenden Germany
www.multivac.de
Hall 5, stand C24

Tray sealer



The new tray sealer T 350 is a compact, fully automatic machine capable of packaging products of similar shape as well as products of varying shape and weight. The machine is exhibited in combination with an integrated high-speed labeling and weighing unit by Wipotec, Kaiserslautern. All commercially available tray sizes and material combinations can be processed. The processing performance is in the medium range with up to 45 trays per minute.

Also on display will be a high performance tray sealer, a semi-automatic machine for production of "Darfresh" Vakuüm skin packs and some other packaging solutions.



General Information

Interpack 2005 will be open daily from 10.00 am to 6.00 pm on 21 to 27 April. Advance-sale one-day tickets cost EUR 35 (EUR 55 at the ticket office). Students and trainees will be admitted for EUR 12. Three-day tickets can be purchased for EUR 80 (advance sales) or EUR 120 at the ticket office. All interpack 2005 admission tickets and exhibitor passes entitle holders to travel to the fair and back free of charge on public transport within the fare zones of the Rhine-Ruhr and Rhine-Sieg Regional Transport Networks (VRR and VRS). Up-to-the-minute information on interpack 2005: www.interpack.com +++

++ MESUTRONIC

Kirchberg-Wald, Germany
www.mesutronic.de
Hall 13, stand E83

Metal detectors



Mesutronic's AluScan metal detector belongs to the latest generation of quality assurance tools in the food industry. Advanced magnetic field sensors detect the smallest iron or stainless steel contamination in aluminum packed products such as ready-to-eat meals, yeast raised bakery item, coffee cakes or snacks. The metal sensor reacts to residual magnetism and scans even aluminum trays reliably. AluScan is closing the gap between convention-

READING BAKERY SYSTEMS HALL 1, STAND D17

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SAVORY SNACKS...MAKE SURE
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READING BAKERY SYSTEMS

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al metal detection and the more elaborate and in the food industry sometimes disputed x-ray technology. The products to be checked are pre-magnetized in the infeed section of the AluScan and then guided over the metal sensor. The compact design metal detector can be easily retrofitted into any existing line.

++ GERHARD SCHUBERT GMBH

Crailsheim, Germany
www.gerhard-schubert.de
Hall 14 Stand A06

Thermoforming, filling and sealing machine



Schubert's TLM-T800 is the first digital thermoforming, filling and sealing machine to work with two continuously running film webs, pick-and-place robots equipped for the insertion of products from bulk, and ultrasound sealing and punching functions. It will be packaging chocolate bars at the show but can also be used for biscuits and other baked goods. The TLM-T800 has a totally new and unusual design. The machine offers an exceptional degree of free access to all functions and permits simple, high-speed format conversion. All its movements are driven by servo motors. It is fitted as standard with filling robots as well as with a central product infeed belt and two film webs running continuously in opposite directions. It also features a cold sealing tool which seals and punches in a single work process using ultrasound sealing and punching technology.

++ WEIDENHAMMER PACKAGING GROUP

Hockenheim, Germany
www.weidenhammer.de
Hall 9, Stand D-31

Composite can innovations

Weidenhammer will be unveiling its new EvoCan product range. These innovative cans are much easier to



open. Produced in standard sizes, the EvoCan is ideal for use with existing filling machines without expensive conversions. Other features include lower material input and a more attractive product appearance. Thanks to a double fold on the outer edge, the new EvoCan features an aesthetically appealing opening. The secondary seal has also been substantially improved. Weidenhammer will also be introducing new EvoCan versions not yet in series production. Another prototype on display at Interpack is the special two-part display pack that slides apart to reveal the contents – a perfect solution for chocolate sticks and other products.

++ SYSTEMATE NUMAFA BV

Numansdorp, The Netherlands
www.systemate.com
Hall 16, stand E23

Spiral freezers

Systemate Numafa spiral freezers and spiral coolers can be equipped with an evaporator and sliding doors as air guiding panels. Furthermore the unit can be equipped with a hygienic belt support underneath a plastic conveyor

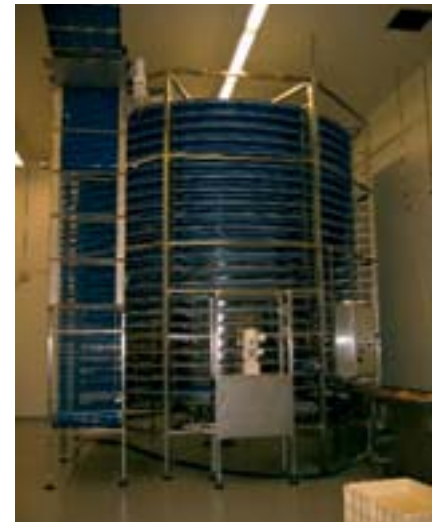


belt (instead of the stainless steel belt). The combination of the new belt support together with the plastic belt is more hygienic because of the good cleanability, a less sticky and smoother surface and a spiral drum without any wear strips.

++ WIESE FÖRDER-ELEMENTE GMBH

Burgwedel-Fuhrberg, Germany
www.wiese-germany.com
Hall 6, stand E08

Gentle conveying



Wiese will exhibit their latest developments at Interpack. The most research was done on the pendulum buckets for the last year, because of the various applications in production. New plastic materials for buckets were tested and included into the range of deliverable buckets. All buckets can be moulded from a new raw material called PP-PTFE. This is a polypropylene basic material with intermixed Teflon. Formerly, only buckets with a thin Teflon layer sprayed onto the surface were available on the market. However, this layer could come off and contaminate the conveyed product. The new material now meets FDA food standards. This bucket material finds its application for conveying sticky products like dough or caramel. Furthermore the P10 bucket is now available with a checker plate surface inside. This reduces the contact area between bucket surface and product. The structure of the surface is similar to the one used for multi-head weighers. +++