

Green and clean at Esteve

SOME OF THE MOST IMPORTANT TRENDS IN THE BAKING INDUSTRY ARE SUSTAINABILITY, ENERGY EFFICIENCY AND HYGIENIC DESIGN. ESTEVE IN RIANS, FRANCE, HAS INTEGRATED ALL OF THEM INTO ITS PRODUCT RANGE IN THE PAST FEW YEARS



++ figure 1
The Regulo Green



++ figure 2
A fast opening system for mechanical conveying

+ The green range describes Esteve's automatic water dosing units which are able to use 100 % of the process water without waste. It was introduced in 2012 with the "Regulo Green" system. Before that time, Esteve used a mixing valve to get the right temperature, which operated by mixing the different waters. Today the device no longer uses a mixing valve but works with an algorithmic calculation to control continuously the throughput and temperatures of the process water, meaning there is no longer any water discharge into the sewer. Regulo Green puts emphasis on the regulation of the water temperature: it achieves a desired final water temperature from two or three process waters as inputs, with an accuracy and consistency of $\pm 1^\circ\text{C}$. In turn, there is an option named Autopate Green which takes into account the flour temperature to meet a set of final dough temperatures. "It both saves water and ensures an instantaneous

flow up to 100 l/min", says Hervé Bernardeau, Design Manager. "And the future plan is of course to continue to optimize the energy consumption of our systems."

The clean range is an option for food industries which offers a faster-opening system in mechanical transfers. Esteve has changed the design of his equipment and created a quick dismantling system by deleting retention areas. It can be opened with or without tools. So if a customer has to switch the process in a quick and clean way, for example, from conventional production to allergen-free production, he/she can optimize time, access and especially the quality of cleaning, as reported by Esteve. The French company uses the new range in all kinds of equipment where product is stored: at dosing screws, sifters, rotary valves and access doors or hatches: Clean Design is now the "LEITMOTIV" of Esteve's design department! +++

++ figure 3
A fast opening system for sifters



TROMP GROUP

TOTAL BAKERY SOLUTIONS



Cake/Pie production lines



Waffle production lines



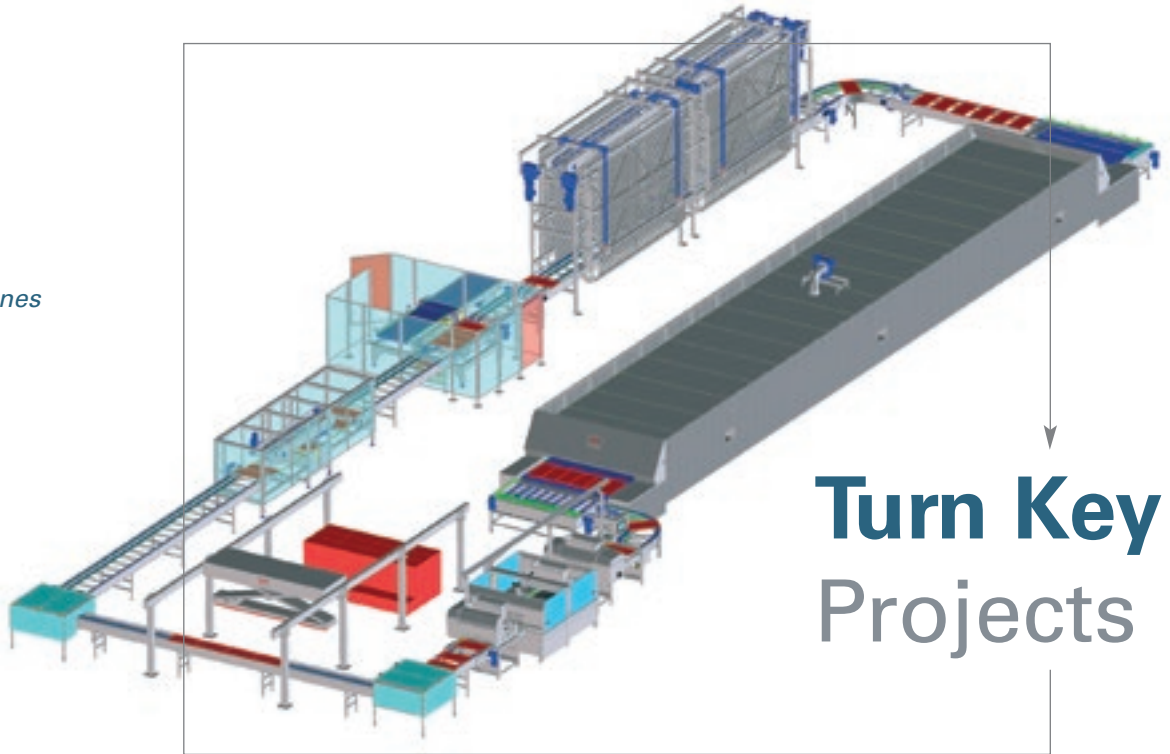
Pizza production lines



Pastry production lines



Bread production lines



**Turn Key
Projects**

TROMP GROUP

We proudly introduce to you the new Tromp Group. From now on Tromp Bakery Equipment, Vanderpol Baking Systems and Den Boer Baking Systems will join each other in one group as a joint venture.

CONCEPTS AROUND PRODUCTS

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.

STAND ALONE EQUIPMENT

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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