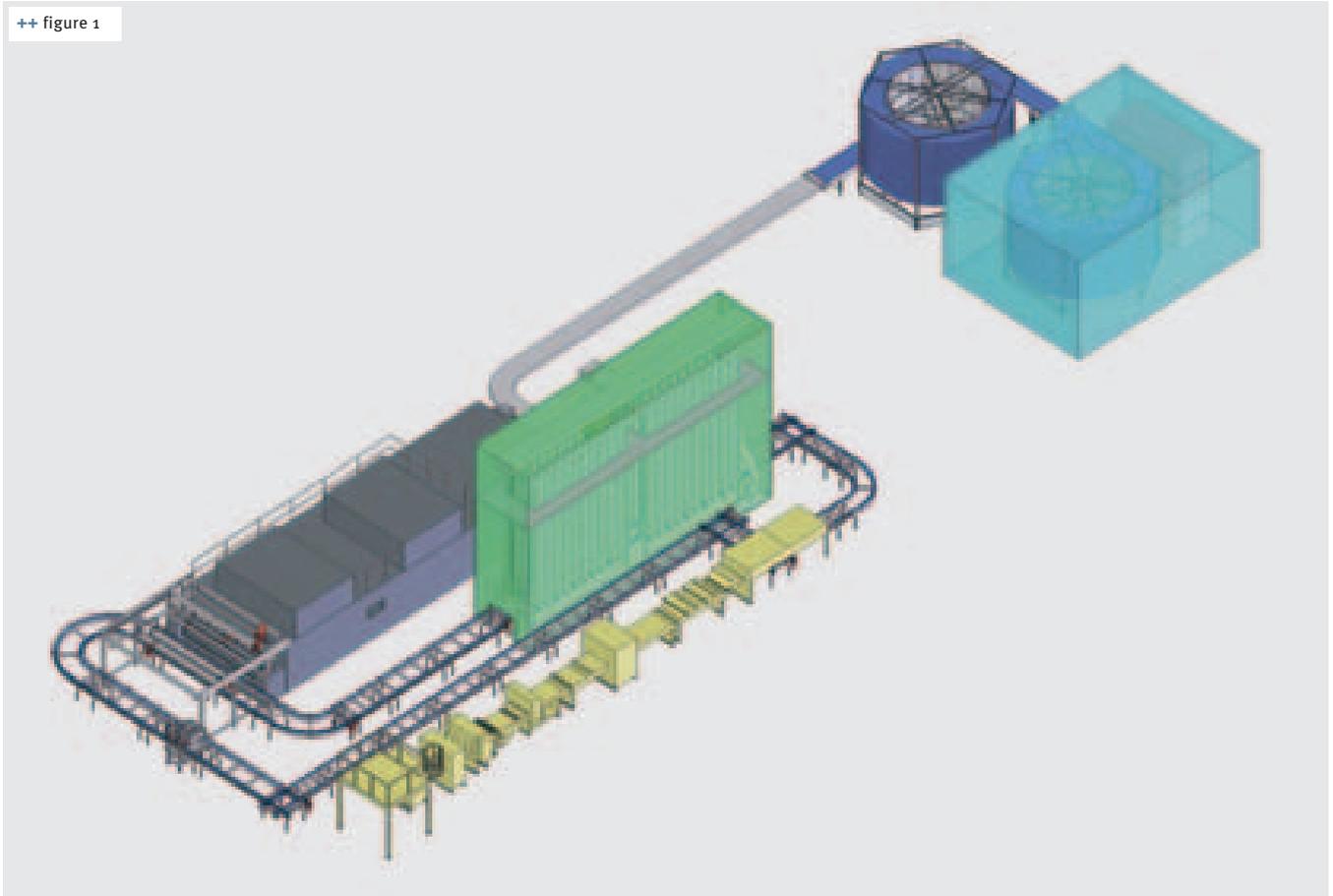




Transatlantic specialists

FRENCH OVEN MANUFACTURERS GOUET NOW SUPPLIES EVERYTHING REQUIRED RANGING FROM DOUGH MAKE-UP TO PACKAGING

++ figure 1



++ figure 1
Specialist company Gouet supplies fully automatic lines for baguettes, small baked proofs, brioche and more

++ figures 2+3
The baguette lines are equipped with maintenance-free motors. The products are always transported vertically in the proofer, oven and freezer

+ The Gouet company started up as an oven specialist, but during the 40 years that this company has been in business there have been many additions. The latest one was the SMAF company from Montilliers in 2000; a company active mainly in the conveying and loading sector. This seems a perfect match because Gouet, since 1992 owned by a French investment firm, has expanded its product portfolio with proofers, cooling and freezing plants.

“We consider ourselves as suppliers of fully automatic industrial lines“, says Jerome Dartiguenave, Vice-President Sales, “In this field we offer a broad range of systems: automatic baguette and bread roll lines including vertical ovens; brioche lines with a capacity of up to 2 t/h; pizza lines with turbo jet ovens; and last but not least bread lines for artisan specialties baked in a stone plate oven.

In the US where Gouet has a subsidiary, the oven company is also very successful with their products. Dartiguenave explains: “The

majority of the stone ovens installed in the US in the past three years were supplied by Gouet. In our stone plate ovens which are available with a baking area of up to 100 sqm, the stone plates are pre-heated by a separate burner before they enter the baking chamber.” Each downstream hearth module has its own heater which ensures uniform heat. The oven is loaded using a loading device developed by SMAF. This device first moves to the same height as the retracting unit or peel board, transfers the dough pieces with slight pressure from above and transports them downwards

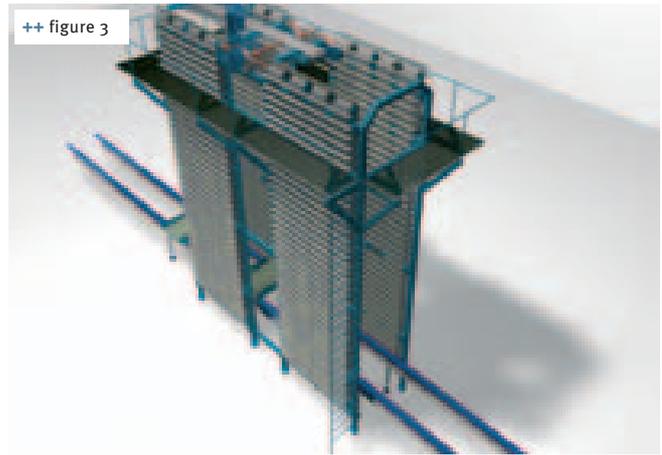
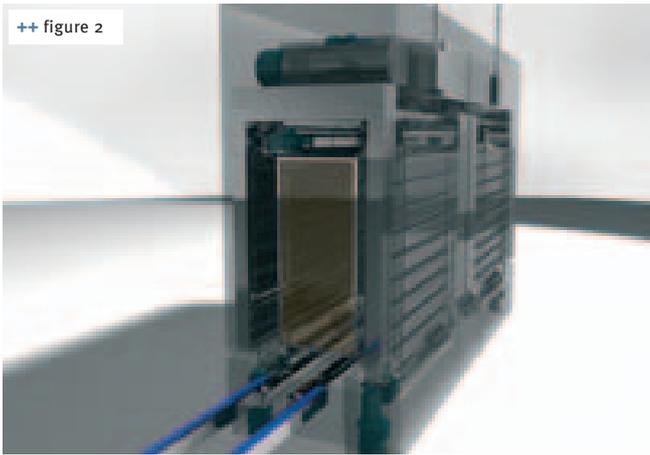
Gouet

Production in Eu and Montilliers/France
Administration and sales office in
Angers/France

Employees: 150

Sales approximately 20m Euro

www.gouet.com +++



into the oven. The dough pieces are then placed directly in the first heating and most of all in the first steaming zone. The classical baguette lines by Gouet including proofer, oven, cooling and freezing units operate vertically. The dough pieces are stacked on trays in a paternoster-type device which moves the dough upwards, transfers the trays to a second paternoster which moves them downwards where the trays are then positioned on the transport belt to be transferred to the next station. The Gouet design is different from other lines because only two motors in the headspace are required for the movement of each stack. According to Dartigenave, the motors are also maintenance-free. The

stacked trays in the oven have a height of up to 18 levels, whereas in the proofer, cooling section and freezer the maximum height is 44 levels. The vertical oven is also available as a so-called mixed version. This type of oven can operate with stone plates as well as baking trays. Here again, the stone plates are heated separately before they are loaded into the oven. Since the administration and sales departments have been moved from Eu to Angers – a result of the integration of SMAF into the company – there is space for a test bakery in Eu where bakers, mainly from larger bakeries, can see the mixed vertical oven in practice.

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RHEON AUTOMATIC MACHINERY GmbH
 Tel. +49-211-471950 • E-mail: de.info@rheon.com

Head Office, E-mail: info@rheon.com
 URL : http://www.rheon.com