

New trays, new coatings, new mixers

THE BUNDY GROUP FROM URBANA, OHIO, WILL INTRODUCE A LARGE BOUQUET OF NOVELTIES AT IBA. HOWEVER, ONLY FOUR OF ITS EIGHT SUBSIDIARIES WILL BE EXHIBITING IN DÜSSELDORF.



++ figure 1

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One of the new horizontal mixers by Shaffer. Due to the open frame and the large gap between frame and mixing vessel, maintenance and repair are much easier than for the formerly closed designs.

++ figure 2

Handcrafted quality for the decisive parts

++ figure 3

Gil Bundy, CEO of the Bundy Group

+ American Pan – do not expect that the product range of this company with this name is limited to pans for traditional American baking processes such as toast bread and buns. The custom made bakery pans and strapped sets of bread pans made in Urbana, Ohio, can of course also be used on Australian Autobake lines or French Mecatherm equipment. Seamless pans are a specialty of American Pan. These pans without welding seams and the numerous tailor made products have resulted in an overwhelming variety of shapes. The company warrants 3500 cycles for its bun pans and 2500 cycles for bread pans when used without oil.

One of the latest developments of the Bundy Group are e-pans for bread and e-trays. The letter “e” does not stand for electronic ordering but rather for energy saving and environmental friendliness. It is based on the use of a new type of steel which has a rigidity twice that of common steel. This reduces the susceptibility to mechanical wear and reduces

the use of material. It also reduces the weight of the pans by 30%. This, in turn, minimizes the energy consumption during transport, heating and cooling. The steel is completely coated with aluminum just as with the former pans.

The developers not only focused on the steel core of the pans but they also paid attention to the steel ribbon and wire brackets which keep the pans in a strapped arrangement. There are no longer wires around the opening of the pans. The new frame ribbons and division bars are also made from this new steel and welded to the pans. This increases the stability and service life. Additionally, a new geometry was developed for the bars which allows for faster stacking and de-stacking.

The new pans for buns and rolls are flat. They are mounted on a frame with an upper sheet wrapped around. With regard to the welding of the strapped pans, this new feature has one result namely that seams and rims where residues could accumulate disappear and the pans



are improved hygienically. Of course, the new pans are available for Mecatherm and Autobake plants as well. Pans intended to be used with Autobake equipment are slightly elevated at the corners. This keeps the stacked pan together while at the same time allowing for much easier de-stacking. Two other subsidiaries which will exhibit at iba are the European and American DuraShield divisions. The American company will introduce a novelty. Currently, a line is in-

stalled that uses powder instead of a liquid for the coating of the pans. DuraShield is a PFOA free fluoropolymer coating system which ensures a high resistance against fat and sugar. By using a novel process that had been tested for three years, three different Teflon layers are applied. According to Gil Bundy, this guarantees a prolonged number of releases. "The shapes and their coating are the core business of our Group. In particular, in the times of crisis, it shows how much our customers value our product quality and our service."

Bundy's newest family member is exhibitor No. 4 on the Bundy stand in the American pavilion at iba, namely Shaffer. The company was acquired in 2007 by the Bundy Group and moved from Sidney, Ohio, to Urbana, Ohio. Takeover and move were beneficial for the company. Bundy invested a lot into development and manufacturing and the former workforce of just 20 has now been expanded to almost 50. Shaffer's benchmarks are horizontal mixers with roller bars for yeast doughs and Sigma mixers that operate with tools in sigma-shape. Sigma mixers are available with one or two arms. Single Sigma mixers are mainly used for cookie dough and corn dough (corn masa) while the double Sigma mixers are used for cookie and pretzel dough, icings and creams. At iba, Shaffer will show the further developed roller bar mixers. This includes the new design with an open frame for the mixing bowl which provides for easy access to all shafts and bearings and also improves hygiene. All formerly straight surfaces are now sloped and the mixer is entirely splash proof. The mixing bowl itself has also been modified in order to induce less deflection. The redesigned jacketed mixing bowl can accommodate more glycerol thus providing for a much quicker heat transfer during heating and cooling. The mixing arms can also be cooled. The bearings of the mixing arms do not need frequent lubrication. Basic functions of the mixer such as tilting, mixing etc. will be performed via buttons while parameter settings such as mixing time etc. are still entered via touch screen. +++

The Bundy Group

The Bundy Group was founded in 1976 by Russel T. Bundy. It is still a family owned enterprise and managed today by the second Bundy generation. The CEO is Gil Bundy. The third generation is already working in the company. Company founder Russell T. Bundy is still busy with his hobby, a private bakery museum with many exhibits of astonishing variety. The museum can be visited under www.bundycompanies.com/museum.

The following globally operating companies belong to the Bundy Group:

- + **American Pan** – manufacturer of custom bakery pans.
- + **Chicago Metallic** – bakeware for retail and food service.
- + **DuraShield** – non-stick coating for baking pans.
- + **DuraShield Europe** – French subsidiary cooperating with SASA, a French metal sheet manufacturer.
- + **Pan Glo** – 13 factories in the US for the re-coating of baking pans with silicone.
- + **Pan Glo des Mexico** – one factory in Mexico for the re-coating of baking pans with silicone.
- + **RTB** – offers pre-owned bakery equipment & pans.
- + **Shaffer** – mixers and processing equipment for the baking industry. +++