

++ ASHWORTH WITH NEW CRATE SYSTEM FOR SELF-STACKING BELTS

Ashworth Bros., Inc., a conveyor belt company from Winchester, Virginia, USA, is complementing its self-stacking



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spiral replacement belt ExactaStack™ with Rack & Roll™. The latter is a crate system designed for easy crate handling and quick roll-out, roll-in belt replacements for self-stacking spirals. According to the company, it reduces service costs and speeds up the installation of its belts. With this solution, clients can keep their stackers constantly running at peak performance. Ashworth reports that ExactaStack belts are delivered spooled onto Rack & Roll Crates; each crate has a footprint and height of less than 4 ft (approx. 1.22 m), making the belt easy to stack, store, and maneuver. www.ashworth.com +++

++ QSL EXPANDS IN RUSSIA

It is becoming increasingly easy to supply Russian customers with chilled and frozen baked goods. Meyer Quick Service Logistics GmbH & Co. KG (QSL), Friedrichsdorf, has now opened two multi-temperature storage facilities in Krasnodar and Novosibirsk, Russia. Since early July 2013 the regional warehouse in Krasnodar has ensured supplies to the quick-service restaurants in the south of the country. QSL client Burger King plans to open further restaurants there in the medium term. In this respect the new storage facility should help shorten the distribution trips. QSL's general manager Florian Entrich explains that "Economic efficiency and environmental protection go hand in hand here." The Novosibirsk site begins operations in August 2013 and is intended to supply the client's stores in Siberia. "We are already investing quite deliberately in additional infrastructure here even before the first restaurants start operating,

because with a seven-day shuttle transport duration there is no other way of achieving adequate supply security." The storage facility is also designed to function as a nodal point.

www.meyer-logistik.com +++

++ NEW FACILITY FOR DELISANTÉ

Deli Sante Ltd, East Grinstead, UK, has opened a new production facility in Winslow, Milton Keynes. They invested GBP 2m (approx. EUR 2.32m). Furthermore, the company created 35 new jobs. The new facility will expand the production of handcrafted quiches, pies, tartlets and savory bakery lines. "Our new production facility provides us with a long-term manufacturing base to meet current demand and is part of our strategy to expand into mainstream retail," said Joint Founder Director John Pearson. www.delisante.com +++

++ CUTTING AND PACKING IN A SINGLE OPERATION

Hygiene is a central aspect of the baker's craft. It also involves ensuring that the materials used and the construction of the machines are hygienic and easy to clean. The REGO HERLITZIUS GmbH, Haan, Germany, has made this its corporate philosophy. That's why a new bread slicing machine was developed that not only slices the bread but also packs it at the same time. The Rotec SBA 3000 is designed to automatically position the bread correctly, hold it in place and then slice it in an optimum way. The bread magazine is offered in different lengths from 1,000 to 3,000 mm. It is filled either manually or fully automatic. The 2nd module either comprises a conventional infeed or an integrated IR sterilization tunnel which completely sterilizes the bread sections before being cut.

All components of the 3rd module, the planetary cutting machine, are easily accessible and may be cleaned easily. The company says the slice thickness can be varied and is adjustable via three buttons. The disk knives can cut slices of between 3 and 25 mm. There is also a built-in knife oiling system that is said to be able to cut even oven-fresh bread. The knives pass through a felt bed that

oils and cleans the knives before and after the cutting process. If this is not required or needed, the machine can also run without oil. Finally, the 4th module, i.e. the portioning unit, may portion bread packages from individual bread slices to 500 g bread packages. The bread can then be packed without taking it out of the machine. If the bread is still warm, the vendor can choose whether the bag is to be open or closed with a clip. This makes manual interventions unnecessary. A single batch of packages



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can pack up to 4,000 units of bread, and the simultaneous counting system can provide information about how many loaves were cut and packed in a specific period of time. The whole Rotec series has a high safety standard and is realized via a mechanical hood locking system and a controlled knife position via angle sensor. This technology enables optimal timing between the start, stop and brake functions, said Rego Herlitzius. www.rego-herlitzius.com +++

++ BAKING STATIONS ENJOY GROWING POPULARITY

The mafowerk study "Bread and Baked Goods 2013", in which 1,000 consumers were questioned, shows that baking stations are becoming increasingly popular in Germany. One in every four supermarket shoppers already "very often" buys products from a station. Around ¾ of those questioned think baking station products are just as good as products from a professional bakery. The study concludes from this that the respondents are highly satisfied with the quality and flavor of the baked goods from the stations. Furthermore, the study shows that more than 90 % think baking stations and a self-service shelf are a sensible complement to a supermarket's product range.

www.mafowerk.de +++

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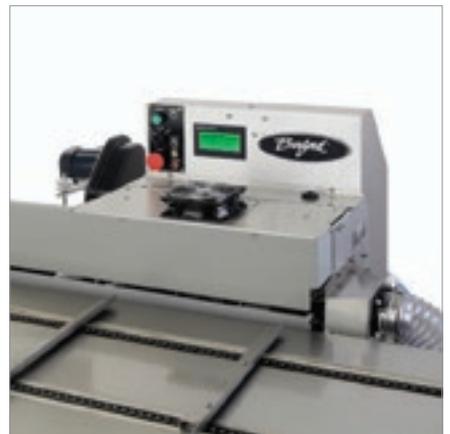
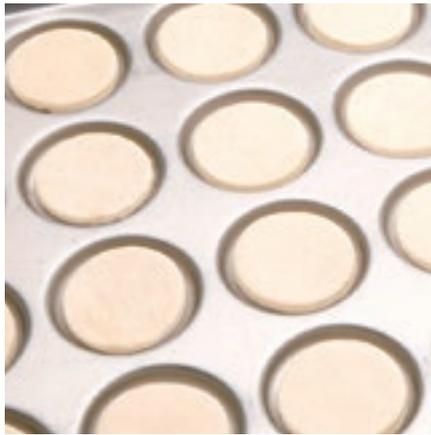
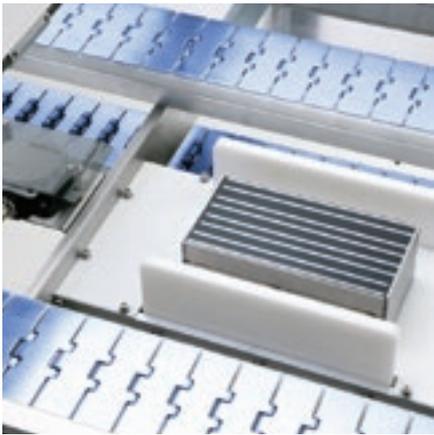
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