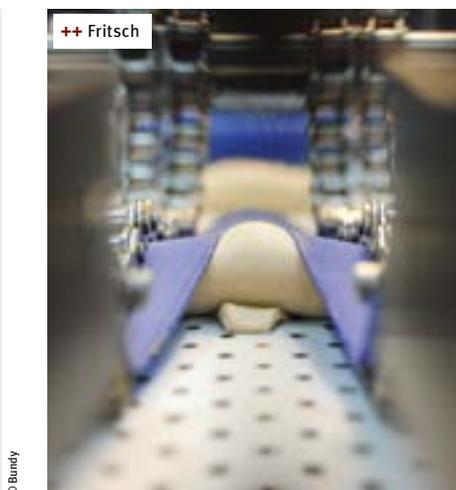


The bakers gaze goes to Las Vegas



EVERY THREE YEARS THE BAKING INDUSTRY MEETS AT THE IBIE IN LAS VEGAS. IN 2013 MORE THAN 800 EXHIBITORS WILL DISPLAY THEIR LINES AND PRODUCTS. OVER 20,000 BAKING PROFESSIONALS ARE EXPECTED



+ The International Baking Industry Exposition (IBIE) has been located in Las Vegas, Nevada, for more than 30 years, with only 2007 being relocated to Orlando. The IBIE is recognized as the largest grain-based trade fair on the North American continent. With approx. 46,500 m² of exhibition space, the trade fair will showcase innovative technology applications for the segments of production equipment and baking supplies, ingredients, packaging materials and systems, refrigeration systems, sanitation equipment, computerized technologies, transportation and distribution equipment.

IBIE - a selection of exhibitors for the baking industry:

++ AZO GmbH + Co. KG, Osterburken, Germany (AZO Incorporated, Memphis, USA)

Booth: 6607

AZO, Inc. will mark the beginning of the new AZO Group identity to the baking industry at the IBIE, with the new AZO Solids, AZO Liquids and AZO Controls. Although AZO has handled liquids processing and system controls for some time, the zoatec and hsh names were not well known in the US market. According to the company, the new branding will offer a more concise and clearer message. In this way Azo will feature both AZO screening and feeding displays, the BG liquid homogenizer and a controls demo station.

++ Bundy Group, Urbana, USA

Booth: 6130

The Bundy Group will present two innovations from its subsidiaries American Pan and Shaffer Mixers & Processing Equipment: a rivet-free tab-lock baking tray design and a mixer respectively. The pan contains a fastening system which uses an engineered tab on the screen that locks into

the tray frame using a proprietary hand tool. It can be removed with another specially designed hand tool. That means it can be replaced in the bakery, will not require a drill and doesn't use any rivets. Shaffer's mixer with the new hybrid-frame design incorporates the advantages of enclosed and open frame mixers: water-tight enclosures for hydraulic and electrical components and sanitation savings due to the open frame design. A direct drive ensures greater energy savings, the company says in its press release. The mixer will also have new bowl sealing technology and feature a BFM[®] flour gate connection and dust vent.

++ Forbo Group, Baar, Switzerland (Forbo Siegling, LLC, Huntersville, USA)

Booth: 5128

Forbo will exhibit its range of Transilon conveyor belts, Prolink modular belting, and Extremultus elastic belting for the global baking industry. The focus of the belting products is to maximize food safety, production efficiency, cost savings, and sustainability goals. The company has put strong emphasis on innovation in its product and supply chain portfolio over the past year, so that it broadens its product and service range. Forbo will emphasize the development of closer end user, equipment manufacture (OEM) and trade organization relationships.

++ FRITSCH Group, Markt Einersheim, Germany (FRITSCH USA, Inc., Cranbury, USA)

Booth: 7540

At the IBIE, Fritsch will present the CTR, an all-rounder system that produces curved, closed-curved, filled or unfilled croissants, and many more products. The company calls it its specialist for coiled product diversity, as it punches dough shapes from the dough sheet and is therefore able to



++ Kaak

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create almost any conceivable shape. Due to its modular design, it can be extended through a number of additional devices such as a calibrating head, filling devices or a variety of coilers. Fritsch also uses robotic handling, and the latest bending robot used in the production of croissants is on display. With the help of scanners, claw arms align individually with the actual position of the coiled dough piece. This ensures the highest possible uniformity and positional accuracy for the dough pieces. The Franconian manufacturer will show live demonstrations of sandwich croissants and filled/unfilled croissants production on the CTR and production of apple turnovers, mini-cinnamon buns and bread on the Fritsch MULTILINE and MULTICUT.

++ Hansaloy Corporation, Davenport, Iowa, USA

Booth: 5107/5107a

Hansaloy is one of the best-known manufacturers of slicing blades for the international baked goods industry. At this trade fair it will introduce a unique metallurgy for bread slicing applications that improves the slice quality of the product and is exceptionally fatigue resistant, as the company says in its press release. Hansaloy adds that the new blades slice better and last longer than any other blades available on the market. If you want to get an idea of it, visit Hansaloy at booth 5107/5107a.

++ Kaak Group, Terborg, the Netherlands

Booth: 4517

The Dutch company introduces itself with its subsidiaries (Kaak NL, DrieM, Daub, MCS, Kaak Bakeware, Lhotellier R2A, KSW, Multiparts). Only Benier Nederland BV will have its own booth (8607). DrieM for example is in charge of dough handling and the dough sheeting lines; it will provide visitors with its newly developed sheeting head for very high capacity sheeting lines (10,000 kg dough/h). The gaps between the rollers can all be automatically adjusted to provide the ideal sheeting characteristics for many different types of doughs and products. The head is designed to be readily accessible so that it can be easily washed. Kaak FPS is the specialist for proofing, oven loading, depanning, decoration, cooling and freezing. The division will show the newly designed transports with delidder. The conveyors have recently been re-designed and are complying to all hygiene and safety regulations. The group will also demonstrate its new HMI control system via Touch Screens, which provides a simulation of the line control by means of two connected LCD screens.

**++ König Maschinen Gesellschaft m.b.H., Graz, Austria
(Koenig Bakery Systems, Ashland, USA)**

Booth: 6140

At this year's IBIE, Koenig will present the Combi Line customizable modular-type roll line, with daily demos of half baguettes, Kaiser rolls, bolillos and Portugueses. The line operates with the Classic Rex Futura head machine in 5, 4 or 3 rows and is suitable for bread rolls such as round buns, stamped rolls (e.g. Kaiser, rosettes and star rolls), longrolled stamped products (e.g. Portuguese), Hamburger buns, hot dog buns, convoluted rolls (e.g. mini baguettes) and finger rolls. Koenig also supplies a range of special stamps for the production of various national rolls. Additionally, Koenig will ▶

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exhibit its head machines, ranging from the compact Mini Rex Multi with a maximum hourly capacity of 3,600 pieces, to the medium sized Basic Rex and Classic Rex Futura and the large-scale Industry Rex, having an hourly output rate of up to 36,000 pieces. The Austrian company says the Rex system is noted for its automatic operation and gentle dough handling. The Rex machines are suitable as standalone units for manual panning, or as head machines for roll lines. Furthermore, Koenig presents the versatile DW 240 twin twist mixer with a dough capacity of 240 kg per batch. The mixer is particularly suitable for mixing wheat and pastry dough because of ample air worked into the dough, and it features a freely programmable control system with touch panel and automatic timer.

**++ Mecatherm SA, Barembach, France
(cooperation with Philibert Savours, Pont de Veyle, France)**

Booth: 8630

The French manufacturer will present its Mecaflow HQ process in line this year at the IBIE trade fair, a brand new generation in bread-making lines which can produce 10,000 artisanal French-style baguettes per hour. The process allows a large, thick strip of dough to be formed using a patented calibrated system, without any mechanical action on the dough. The divided dough pieces are used without additional shaping in the production of pavés or may feed a Mecaflow molder in the production of baguettes and petits pains. The result is a crunchy, soft crumb baguette. Every interested person will see the demonstration of the process each day at midday. The recipe for the artisanal breads without the use of improvers comes from Philibert Savours, with whom Mecatherm has continued the partnership initiated at last year's IBA trade fair in Germany.

**++ Rademaker B.V., Culemborg, the Netherlands
(Rademaker USA, Inc., Hudson, USA)**

Booth: 7519

Rademaker will present several machine designs and innovations such as an improved version of its croissant machine. It now has a capacity of up to 150 rows per minute, an improved hygiene design and easy, quick changeover tooling. Then the Double-Chunker Low Stress Sheeting System (DSS) is the latest machine for tensionless dough processing. The DSS produces a sheet that is suitable for processing a wide range of dough types on an industrial scale; from croissant

dough to very soft, pre-fermented ciabatta dough. In addition the Dutch company will exhibit a high speed cutter with capacities of up to 250 strokes per min. According to Rademaker, the new innovative construction results in a smooth non-vibrating process with less noise. The latest bread molder design allows for a variety of pressure in molding depending on the desired internal grain. The side guides allow for quicker changeover and stay cleaner longer. The molder is used for molding baguettes, sub and hoagie rolls, toast and tin breads.

++ Reading Bakery Systems, Robeson, USA

Booth: 6440

RBS will be present with its brands Thomas L. Green, Reading Pretzel, Exact Mixing and Reading Thermal, offering continuous mixing solutions, production lines capable of producing a wide range of snack products, and oven profiling and consulting services. Three innovations are shown at the IBIE: The Multi-Crisp Baked Snack System, the Exact Mixing HDX Continuous Mixer and the SCORPION® 2 LITE Temperature Data Logger. Reading's modular snack system produces potato, wheat or corn masa flour crisps on one flexible production line with a capacity of 250–1,000 kg/h of finished product. The production volume is dependent on the number of oven zones after the dough sheeting equipment, i.e. throughput capacity increases as oven zones are added. The continuous mixer is specifically designed for products that require high dough development at lower temperatures such as buns, breads, English muffins, and tortillas. This 2 or 3 stage mixing process fully hydrates the dough in the mixing sections and then fully develops the dough in the final development section while maintaining low temperatures. Finally, the data logger is the newest addition to the SCORPION® 2 line of oven profiling equipment. Designed as a low-cost alternative to the Scorpion 2 Data Logger it is intended for the customer who wants to measure temperature only. This Lite version is compatible with a number of temperature measurement devices including the Temperature Interface and Magnetic Temperature Sensor Array.

**++ RONDO Burgdorf AG, Burgdorf, Switzerland
(RONDO Inc., Moonachie, USA)**

Booth: 8607

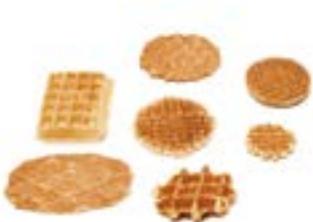
In the industrial sector, Rondo has extended the ASTec range (Advanced Sanitary Technology), which enhances the Rondo ►

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Waffle production lines



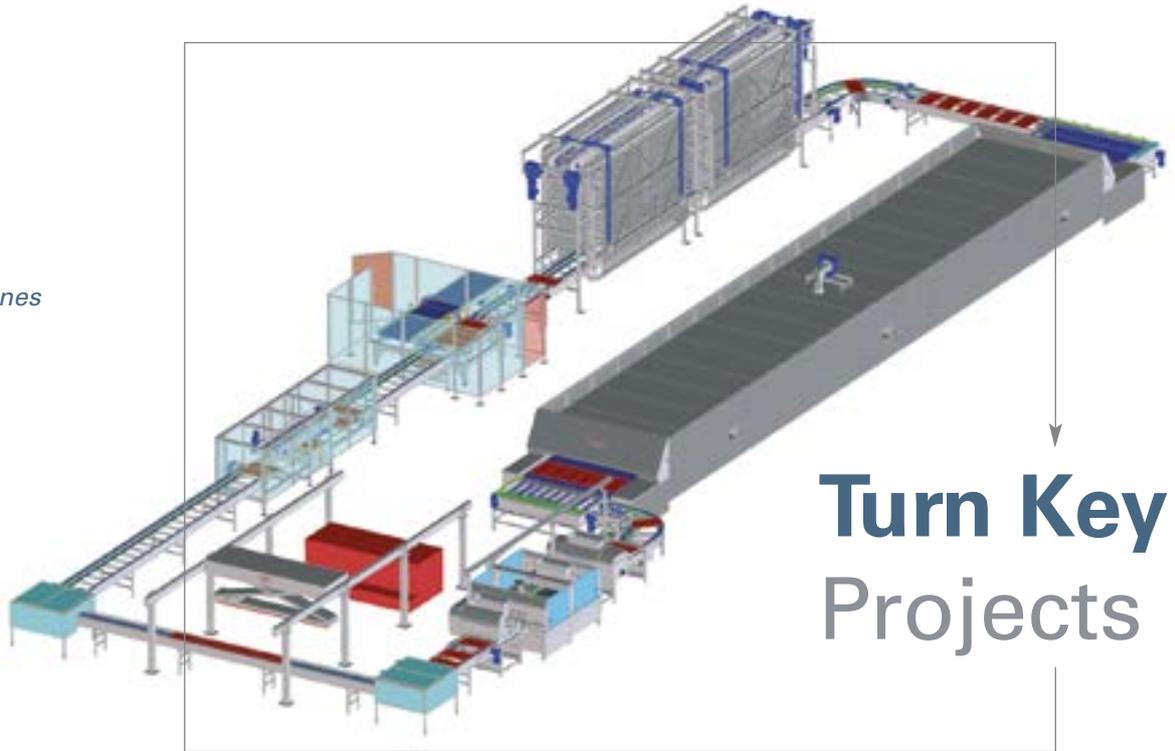
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lines with a modern and hygienic design. The manufacturer of dough processing lines and equipment will show the new dough band former MIDOS (Multiple Industrial Dough System) at the IBIE for the first time. This dough band former can be used for all types of dough, and works without process flour or oil. It can be cleaned using wash-down procedures. Rondo will exhibit two developments in the field of artisanal bread products: Cut & Check and Crustinette. The Cut & Check dough divider produces loaves of bread and rolls, and ensures weight accuracy of the dough pieces as it is equipped with an integrated check weigher. The machine can be switched from single-row to double-row production without changing the blade. The new Crustinette machine simplifies the use and make-up of pre-fermented doughs to produce high quality rustic bread ranging in weight from 10 to 500 g. An optional long-molding unit introduces the capability of gentle molding and manufacturing traditional rustic baguettes. Alongside the new dough sheeters Rondostar-Cutomat and Compas HD, the company will show a complete production line consisting of Smartline and Starline. Smartline forms a dough band with practically zero stress, while Starline is an industrial make-up line with machine tables made of stainless steel. They have extremely robust 45° bent double fold profiles with smooth surfaces and practically no visible screws. Visitors can experience the machines and make-up lines close up during live demonstrations.

++ Wiesheu GmbH, Affalterbach, Germany

Booth: 2743

WIESHEU is represented with its new distribution and service partner for the American market, Bizerba GmbH & Co. KG in Balingen, Germany, a technology company offering solutions to the weighing, information and food service technology industry. Wiesheu itself will focus on the Ebo deck oven and the Dibas convection oven. According to the company, the focus of the development of Ebo was not only on functionality, but also energy efficiency, handling and look. The oven is available with various baking tray dimensions and chamber heights and in three control unit options. Precise steaming as well as regulated distribution of upper heat and lower heat increase optimal baking results. The non-stick coating of the baking stone avoids soiling of the oven by the baked

goods, but primarily provides a suitable crust formation. The second focus, the Dibas, is called an intelligent in-store convection oven. It provides functions such as variable circulating air, cascade steaming or pipe steaming and a well thought-out climate control system for optimal baking results. On opening, the unique door disappears into the housing of the oven and therefore allows for both free working area and uncomplicated removal of the baking goods. The development focused in particular on safety in the counter area and the customer area. In addition, the inner door glass can be opened for cleaning. Automatic cleaning is optionally provided by ProClean, the self-cleaning system with Wiesheu cleaning cartridges and rinsing cartridges. With regard to energy efficiency, Dibas has a smaller door opening than a comparable oven with transverse insertion, and the double-glazed heat-reflecting window pane reduces radiant heat.

++ WP BAKERYGROUP, Bielefeld, Germany (WP Kemper Bakery Systems, Shelton, USA)

Booth: 10234, 10634

With competence from mixing to dividing, to molding and baking, and now with the acquisition of Riehle, WP can offer frying and pretzel production solutions. The company, which is headquartered in Germany, presents at the IBIE the roll production line PANE, developed in 2012. It is the first machine in which the movement of the inner drum of the rounding station can be varied by controls. This improves the intensity of the rounding process resulting in gentle handling of the dough, even for very soft and high hydration doughs. According to WP, dough pieces that only require a comparably short relaxation time show a volume increase of between 20–25% after baking. Moreover, the Accurator works on a completely new principle; by using a simple switch, the baker can decide whether the products should be divided by precise shape or by precise weight. The Pane line can be used to make rustic and round products, which can be transported through the line on different lanes. Moreover, the high performance Softstar dough divider will be demonstrated as a CT model (Clean Tec) with newly developed features. This means in practice that all the parts of the dough-dividing chamber that have food contact are easily accessible and easy to clean. The chamber itself is made completely from

IBIE 2013

The IBIE will take place at the Las Vegas Convention Center in 3150 Paradise Road, which is right in the middle of the city. It is approx. 6 km from McCarran International Airport. Hotels which are not considered within walking distance are provided with shuttle buses during peak hours.

Opening hours

- + Sunday, 6 October – Tuesday, 8 October 2013
10 am–5 pm
- + Wednesday, 9 October 2013
10 am–3 pm

Five-day ticket prices

- + Registration fee on or before October 4:
USD 95/USD 75*
- + On-site Registration fee (October 5–9):
USD 125/USD 125*
- * *Registration fee for current bakery members of partnering associations (ABA, BEMA, RBA) +++*

stainless steel and plastic materials with the construction being reduced to the bare necessities. The smooth surfaces are therefore not targets for possible contamination. The in-store baking division is represented by the Matador

Store and Superior baking ovens. New software is integrated into the oven control works according to the principle: Full use of energy for the highest quality – no waste of energy during empty oven times. The ovens turn themselves off during empty oven times. Based on the pre-set waiting time selected individually by the baker, the oven maintains a target temperature, for example, for “batch-to-batch baking”. After the waiting time has elapsed, the oven temperature drops to a value that still ensures that the pre-set heat-up time will be met. Three exhibits demonstrate WP’s bread range. The B 300 Grand Vitesse dough divider produces 6,000 baguettes per hour with a weight precision of $\pm 5\%$. The machine can be easily integrated into industrial lines to produce baguettes, frozen baguettes, petit pain and artisan breads. The CCR 59 conical rounder can process all types of dough including wheat, wheat/rye and multigrain doughs. For optimal rounding, the dough pieces are turned halfway through the process. The molding path is quite long due to the combination of cylinder and cone, resulting in good rounding properties, even with firm doughs. And finally the Combi E Universal Longmoulder has been designed to handle wheat and mixed-grain doughs with a rye proportion of up to 60%. The machine is characterized by both precise positioning of the dough pieces in front of the long-molding equipment and an extremely uniform sheeting result. The rollers can be set precisely as required for different doughs. +++

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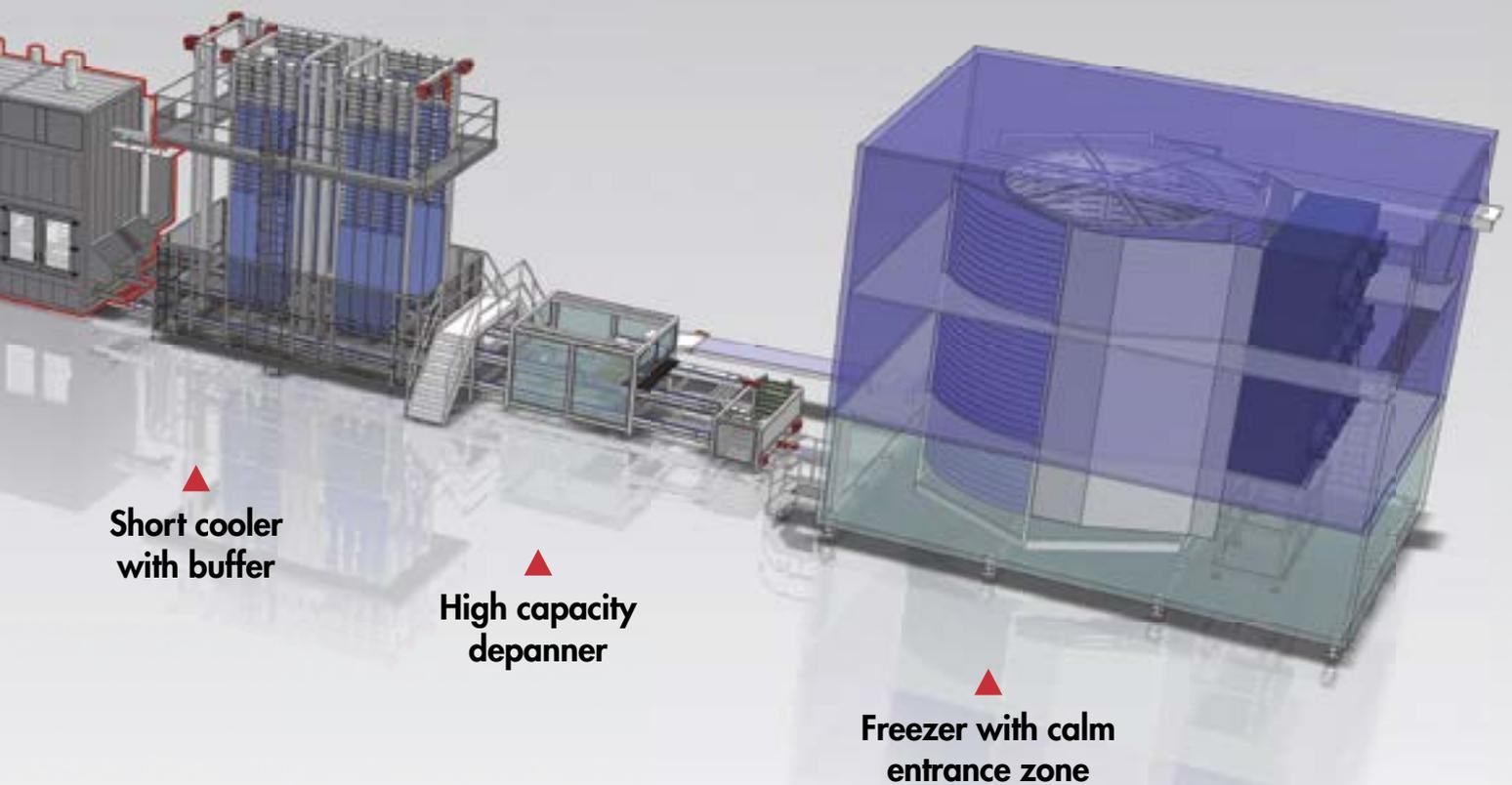
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