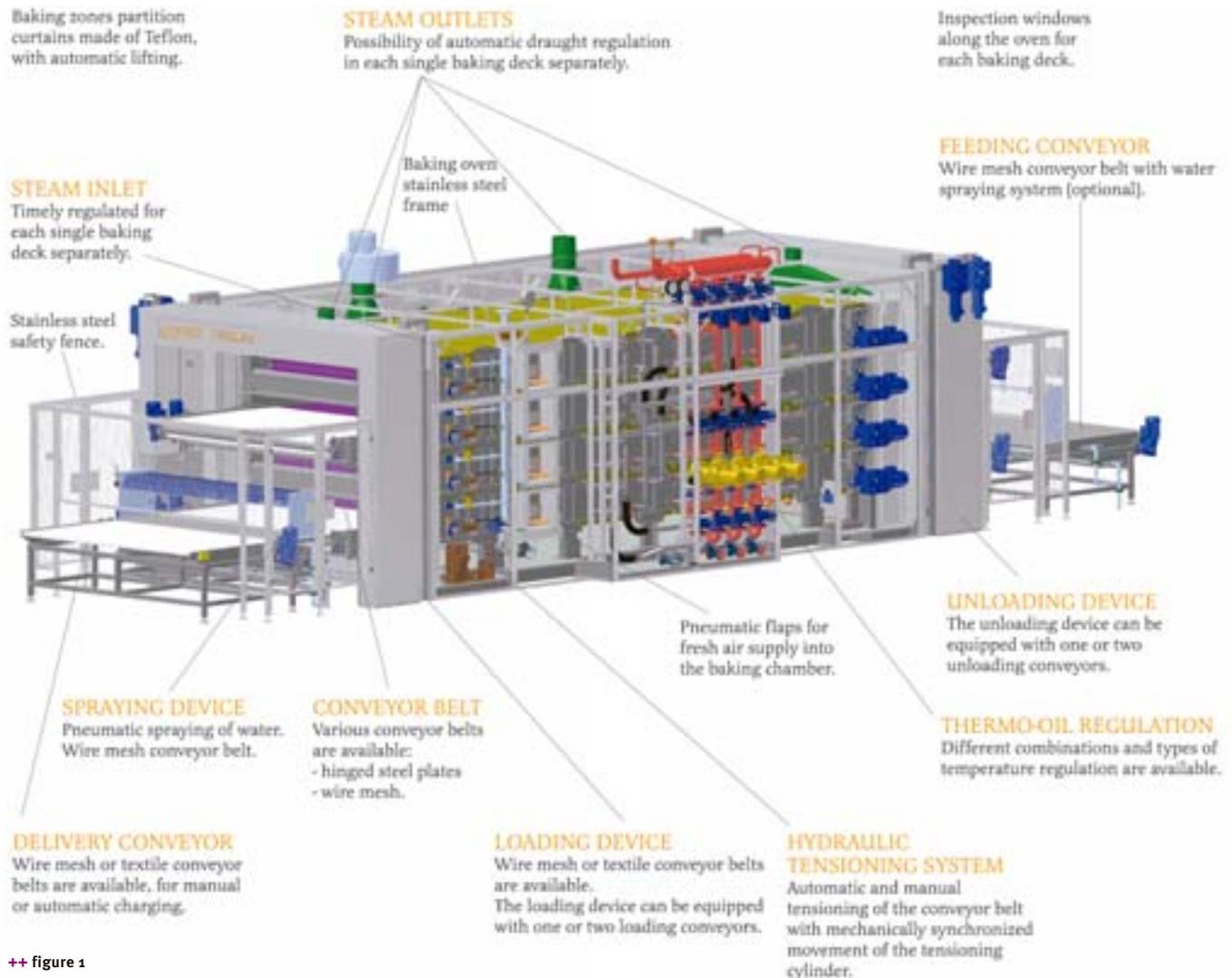


# Rising again

ON ITS 60TH BIRTHDAY, THE SLOVENIAN BAKERY EQUIPMENT MANUFACTURER, GOSTOL-GOPAN AGAIN PRESENTS A THERMO-OIL OVEN



++ figure 1

Top Slika – the new thermo-oil oven by Gostol-Gopan

There is virtually no other company within the bakery supplying industry that has had to deal with so many serious changes to its environment. First, the political turn, then the privatization, and finally in 1998, the economical crisis in Russia and the break-down of this market including its effects on the Slovenian companies, followed by the decline of Yugoslavia and the ensuing break-down of a second important market. Now, everything is over. Gostol-Gopan is now owned by its employees and management. With a turnover of almost EUR 20m, the company is a successful international supplier of bakery machines. Recently, it celebrated its 60th birthday, together with friends and customers.

On this occasion, Gostol introduced - for the first time in 30 years - a thermo-oil oven from its own production.

Triglav is the name of the newly developed four-deck thermo-oil oven from Gostol-Gopan. The oven will be used for baking bread in the Brumat Bakery, in Nova Gorica. Brumat, founded in 1990, is now one of the largest bakeries in the re-

gion with a daily output of 10 tons of bread. The bread is sold via its own shops and mobile branches. Added to that, there are delivery contracts with Hofer and other trade companies as well as with food service companies.

The new continuous oven is a modular model with four decks. Up to nine decks are possible. At Brumat, each deck has a baking area of 2.5 x 6 m. Each module has a length of two meters and is equipped with its own thermo-oil cycle which can also be emptied separately from the other modules. The oil within the pipe work and heating plates is pressurized so that there are no air bubbles trapped in the oil. In the newly developed heating plate, inlet and outlet valves for the thermo-oil are located next to each other. The oil flow through the radiator has been designed in such a way so that both adjoining oil pipes yield a uniform temperature across the entire heating plate.

The decks are perfectly insulated and can be controlled separately. Separate steam generators ensure sufficient amounts ▶

## History

**1947** The roots of Gostol-Gopan go back to Josip Strukelj. He established a small iron foundry and work shop which was located in Nova Gorica. In the 1950s, Strukelj gave his factory to the people and he became its first director.

**1952** The company, now known as the Strukelj foundry and mechanical enterprise (Livarna Strukelj in mehanicno podjetje) developed the first 120 mixers for the market in Yugoslavia and adjoining countries.

**1958** Focus was placed on production equipment for the food industry, iron foundry and wood processing industry. The name was abbreviated to GOSTOL.

**1965** The company was subdivided into three divisions: iron foundry, bakery machine equipment and foundry machine equipment. At that time, Gostol had 367 employees.

**1966** Gostol produced the dough divider Soca, the rounder Sabotin, the long-moulder Vipava as well as the moulding machine Kekec and the planetary mixer PM.

**1970** The company entered a cooperation agreement with WP to build and distribute their mixers. Gostol completed its range of bakery equipment and built the WP deck oven Senator as a licensee.

**1973** Gostol produced the first automatic bread line for the Slovenian bakery Zito, in Ljubljana.

**1977** Gostol developed rack ovens and a three-deck thermo-oil oven.

**1982** The first fully automatic line for pan bread was build for the Olympic Bakery in Sarajevo. In the following years, numerous bread lines with enormous capacities for pan and traditional bread were developed and built for the Russian market.

**1990** The first tunnel oven with stone-plate belt was delivered to Peks Bakery in Skofja Loka.

**1993** Gostol was privatized as Gostol-Gopan d.o.o., filed bankruptcy, was rescued by Gopek dd, a joint stock company, held by its employees.

**2000** The company entered a strategic partnership with APV Baker, UK.

**2001** The company founded Gostol-Goin d.o.o., a subsidiary providing jobs for handicapped people.

**2002** The first fully-automatic line for the production of different breads was delivered to Fischer Bakery, Linz, Austria.

**2003** Gostol began building equipment for the pharmaceutical industry.

**2005** Gostol founded the subsidiary Gostol Vostok in Moscow. This enterprise provides for assembly, installation and service.

**2006** The Gostol Gopan Lukavac production company was founded in Bosnia-Herzegovina which produced parts for Gostol. The development of the new multi-deck thermal-oil tunnel oven Triglav started.

**2007** Gostol celebrates its 60th birthday and presents Triglav in action. Today, the company exports its products into 60 countries worldwide. +++

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The product range comprises all kinds of bakery equipment with the main focus on industrial systems' engineering. Gostol is increasingly present in this area as a system solutions supplier delivering entire lines and even complete production plants.

271 employees, Export share: 85-90%, Turnover in 2007 estim. at EUR 19.8m, target for 2010: EUR 24.8m +++



++ Alojz Rot, CEO of Gostol-Gopan

of vapor. The software is synchronized with the proofer so that the oven can be fed from the proofer in quick succession. Loading and unloading processes are fully automatic. At Brumat, the Triglav oven is part of a fully automatic production line for wheat bread - traditional bread in round and oblong shapes with a piece weight of between 300 and 1,000 g. Products on trays or sheets can also be baked in this

oven. The entire line with a daily maximum capacity of 17 tons of bread was supplied by Gostol. It is controlled fully automatically via touch screens. The dough make-up was already in existence. New additions are the dough divider with check weigher, rounder and long-moulder and a continuous proofer with two different swing trays. Bar codes at the basket's carriers are part of the control concept. +++



++ figure 2



++ figure 3

++ figure 4

**TEMPERATURE ZONE DISTRIBUTION DEPENDING ON OVEN LENGHT**

Deck lenght	1st zone	2nd zone	3rd zone	4th zone
4,8	4,8			
6	6,0			
7,2	2,4	4,8		
8,4	2,4	6,0		
9,6	2,4	4,8	2,4	
10,8	2,4	6,0	2,4	
12	2,4	4,8	4,8	
13,2	2,4	6,0	4,8	
14,4	2,4	7,2	4,8	
15,6	2,4	7,2	6,0	
16,8	2,4	9,6	4,8	
18	2,4	9,6	6,0	
19,2	2,4	9,6	7,2	
20,4	2,4	9,6	8,6	
21,6	2,4	9,6	7,2	2,4
22,8	2,4	9,6	8,6	2,4
24	2,4	9,6	7,2	4,8

++ figure 2  
 The proofer provides two types of proofing baskets. A bar code at the end of the basket carrier gives information about the type of dough contained in the basket

++ figure 3  
 The automatic proofer is located on the right side, the oven is situated behind. The cooling spiral by Technopool is on top

++ figure 4  
 The oven is available in various dimensions. It features different heating zones

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