

For all bakers, in all kind of bakeries – all around the world



Flexismart combination concept

Four basic elements gives the baker unique possibilities to tailor-make his baking equipment.

Bakesmart rack ovens and provers

Suits perfectly the needs of small bakeries and service shops. Easy to place, learn, use and clean.



C-series rack ovens

Compact rack ovens, designed to bake efficiently, evenly and easy.

S200D rack oven



TU-series tunnel ovens

We have 50 years experience of building tunnel ovens – each oven adapted to the customer's wishes and requirements.

S200 rack oven

Possible to stack – makes the oven ideal for small surfaces.

With our reliable and user-friendly product range you will have every basis needed for a profitable bakery – high productivity at low operating and maintenance costs.



With a complete service and support organisation we make sure your new oven always delivers and you can start baking the same day your new equipment arrives!

The baker's best friend

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Sveba Dahlen Group



Scandinavian know-how – worldwide

Springing into action

Our German sister paper "brot+backwaren" welcomed 240 bakery technology, cereal and food technology students to the baking industry's 5th Career Day in mid-November. The event's purpose and aim is to fire young people with enthusiasm for the baking sector even before they finish their study program, rather than letting them drift off into other branches of the food industry.

The baking industry in Germany is not the only sector that needs competent young talent who understand the processes of dough formation, dough development and baking, both in theory and in practice, well enough to enable them to really control it. This is due to the ever decreasing artisan component in our industry's processes. Machines are taking over the strenuous physical work instead. However, they need intelligent input to instruct them about what must be done, when it must be done, and at what intensity. This in turn can only be given by someone with a real in-depth understanding of the biochemical and physical details of the processes in the dough.

The reason is that neither the raw materials qualities nor the climatic influences, i.e. the process determinants involved in manufacturing baked goods, are static. The only thing we can adjust is the rotation speed of a kneading hook or the belt speed in the oven. Not even the effects of varying air pressures on the air velocities in a continuous oven are subject to the ubiquitous control computers.

It is a misconception to think that automation is a panacea for consistent quality, and that only unskilled labour is needed in production areas now. The truth is the exact opposite, the higher the level of automation, the higher are the demands on the know-how of the admittedly smaller production workforce.

This is why vocational or on-the-job training is a good precondition but not a sufficient one. Advanced training, well-grounded in theory and science, is the only way to turn it into a competence able to control automation rather than just to use it.

Regrettably the baking industry is not always uppermost in the minds of students when they think about their professional future. However, the major groups in the food industry probably do have in mind making themselves attractive to young talent at an early stage by going into colleges and making contacts there as soon as possible by offering work placement opportunities and the chance for a hands-on authorship of a degree dissertation or master's thesis. To top it all, they also use their research funding to underpin their presence in the colleges.

Only a few large groups in the baking industry can maintain that pace, but there are many businesses who can offer work placements, degree dissertation subjects and quite simply an insight into the practical side of the job. They just need to take action themselves rather than waiting for fully trained young people to knock at their door. As one of my contacts recently put it so correctly, "Know-how is what decides the future, not volume and market share."

With this in mind – I wish you a Merry Christmas and a Happy New Year!

Yours sincerely,



++ Hildegard Keil, Editor-in-Chief
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all customers and partners
a Happy Christmas and a
successful New Year 2011.

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