



***EQUIPMENT
THAT RUNS ON
INNOVATION***



INTRODUCING MIDDLEBY

Headquartered in the United States with over 10,000 employees worldwide in 100 countries, **Middleby**, a publicly traded corporation, is a worldwide manufacturer of commercial kitchen equipment, residential appliances and systems for industrial food processing, packaging, and baking.

With more than 100 brands between the three business segments, Middleby designs, manufactures, markets, and services its products worldwide. 1 out of 3 restaurants in the world use our equipment! If you ate or drank something today, there's a good chance Middleby played a role in the preparation.

**30,000 installations
in over 100 countries**

**Over 500 years of
technical food processing
expertise with top tier
service and support**

**Powerful brands under
one umbrella, serving
the global market with
proven and state-of-the-
art solutions**

THIS IS INNOVATION. THIS IS MIDDLEBY.



ONE PARTNER, SO MANY SOLUTIONS.

At Middleby we develop the most advanced solutions for commercial, industrial and residential foodservice. Whether our customers are feeding their families or thousands of patrons, we are proud to be their trusted partner.

Our industry-leading innovation coupled with our dedicated, knowledgeable employee base allows us to best serve our customers around the world.

For a complete list of Middleby brands see:
www.middleby.com



FOOD PROCESSING

Middleby Food Processing Group partners with industrial protein and bakery processors, providing leading advanced operations solutions.

FOODSERVICE AND BEVERAGE

Middleby is the worldwide leader in commercial kitchens, offering the most advanced innovations for cooking and warming, refrigeration, and beverage solutions for top restaurant and institutional customers.

RESIDENTIAL

Middleby is the leader in the ultra-premium, residential kitchen appliance market providing the most recognizable and technologically-advanced consumer brands in use globally.



**DREAM-LIKE INNOVATION,
REAL END-TO-END
SOLUTIONS.**

OUR BAKERY BRANDS



*High Capacity Serpentine Solution
for all Bakery Categories*



Proof | Bake | Cool



*Pan Shakers | Topping Applicators
Water Splitters | Closure Systems*



Professional Mixers



*Bread Dough
Make-up Machinery*



Liquid Packaging Systems



*Complete Biscuit and
Cracker Solutions*



*High-Capacity Bread and
Bun Conveyorized Systems*



Professional Baking Machinery

OUR PROTEIN BRANDS



*Cook | Chill | Smoke
Roast | Pasteurize*



*Automated Cook
Chill | Ham | Sous Vide*



*Transport | Grind | Mix
Brine | Massage | Emulsify*



*Modified Atmosphere
Packaging*



*Press | Massage | Tenderize
Defrost | Separate | Mould*



Align | Convey | Autoload



*Defrost | Cook | Chill
Smoke | Roast | Pasteurize
Dry | Mature*



*Portion | Form
Batter | Bread | Fry*



*Rollstock Vacuum and
Modified Atmosphere
Packaging*



*Slicing Systems
Bacon | Meat | Cheese*



*AGV Robot
Loading | Unloading*



Premier Thermoforming Solutions

OUR PROTEIN AND BAKERY BRANDS



Washing | Sanitizing | Drying



Fill | Deposit | Portion | Pump



*Automated Logistic
Solutions*



Automated Guided Vehicles



*Interleavers | Stackers
Interleaving Materials*



*Freeze | Chill
Steam | Proof*



***IT CAN'T GET
ANY SWEETER
THAN THIS.***



TECHNOLOGY CHANGING AN INDUSTRY

**Middleby offers its customers
a one-stop destination for turnkey
equipment solutions.**

While our equipment is powerful enough to meet the demands of the highest volume processors, we also offer scaled down systems as well as single machine solutions.

With decades of deep industry and technical expertise, we bring together food processing insight, best practices, breakthrough / disruptive equipment solutions and systems innovation. We consistently provide on-time deliveries, smooth startups, and optimized processes, all of which ultimately equate to very favorable returns on investment.

WHAT'S BAKING

BREADS

BUNS

COOKIES

CRACKERS

CAKES

MUFFINS

PASTRIES

PIZZAS

WHO'S BAKING IT



High Capacity Serpentine Solution
for all Bakery Categories



Pan Shakers | Topping Applicators
Water Splitters | Closure Systems



Professional Mixers



Fill | Deposit | Portion | Pump



Automated Guided Vehicles



Complete Biscuit
and Cracker Solutions



Professional Baking
Machinery



Proof | Bake | Cool



Washing | Sanitizing | Drying



Bread Dough
Make-up Machinery



Interleaving / Stacking
Interleaving Material



Freeze | Chill | Steam | Proof



High-Capacity Bread and
Bun Conveyorized Systems



LET'S
CRUNCH
THOSE
NUMBERS

BUNS

Small 12,000 buns/hr
Large 72,000 buns/hr and above

BREADS

Small 1,200 lvs/hr
Large 9,000 lvs/hr and above

MUFFINS & CUPCAKES

Small 1,000 lbs/hr
Large 13,000 lbs/hr

PASTRIES

Small 1,000 lbs/hr
Large 10,000 lbs/hr

CAKES

Small 1,200 lbs/hr
Large 12,000 lbs/hr

PIES

Small 1,200 pies/hr
Large 7,200 pies/hr

CRACKERS & COOKIES

Small 1,100 - 2,200 lbs/hr
Large 5500 - 8,800 lbs/hr

PIZZAS

Small 600 lbs/hr
Large 12,000 lbs/hr

ONE CONTINUOUS PERFECT BAKE FROM END TO END

CENTRALIZED PROJECT MANAGEMENT

The intelligent integration of equipment results in smooth production processes.

DELIVERED BY EXPERT PEOPLE

Decades of industry and technical knowledge coupled with a dedicated customer support team provide food processing insight and assistance throughout development, installation, and production.



ACCELERATE PROCESSING
IMPROVE THROUGHPUT



INCREASE YIELDS
RAISE PROFITABILITY



EXPAND CAPACITY
MORE PRODUCTION, LESS PEOPLE



REDUCE COSTS
OPERATING AND CAPITAL



MAXIMIZE SANITATION
SAFER DESIGN, EASIER CLEANING



MAINTAIN CONSISTENCY
HIGHER QUALITY



PRACTICE SUSTAINABILITY
**TAKE ENVIRONMENTAL
RESPONSIBILITY**



MIDDLEBY HANDLES IT ALL

***FROM MICRO
TO MACRO.***

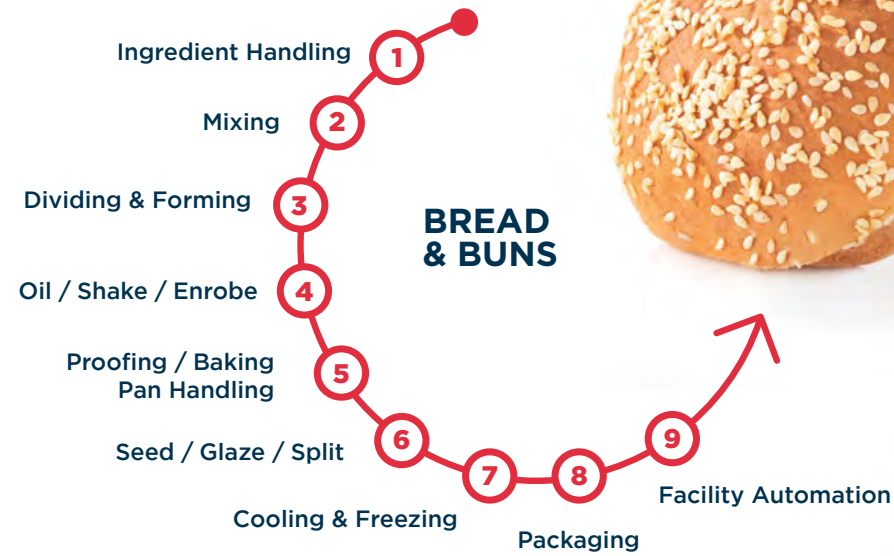
Get full control over your product from texture, to color, weight, size, taste & down to the smallest details with the help of a team of experienced and knowledgeable engineers and food technologists.

***FROM START
TO FINISH.***

Middleby partners with the best in the industry to optimize end-to-end solutions and provide you with top tier lines for all your baking needs, with complete customer support throughout development, installation, and production.

TOP OF THE LINE

BREAD & BUNS



Baker
THERMAL SOLUTIONS

Proof | Bake | Cool

Burford

Pan Shakers | Topping
Applicators | Water Splitters
Closure Systems

COLUSSI ERMES

Washing | Sanitizing
& Drying

ESCHER

Professional Mixers

Glimek

Bread Dough
Make-up Machinery

PROXAUT

Automated Guided Vehicles

SCANICG

Freeze | Chill | Steam | Proof

STEWART
SYSTEMS

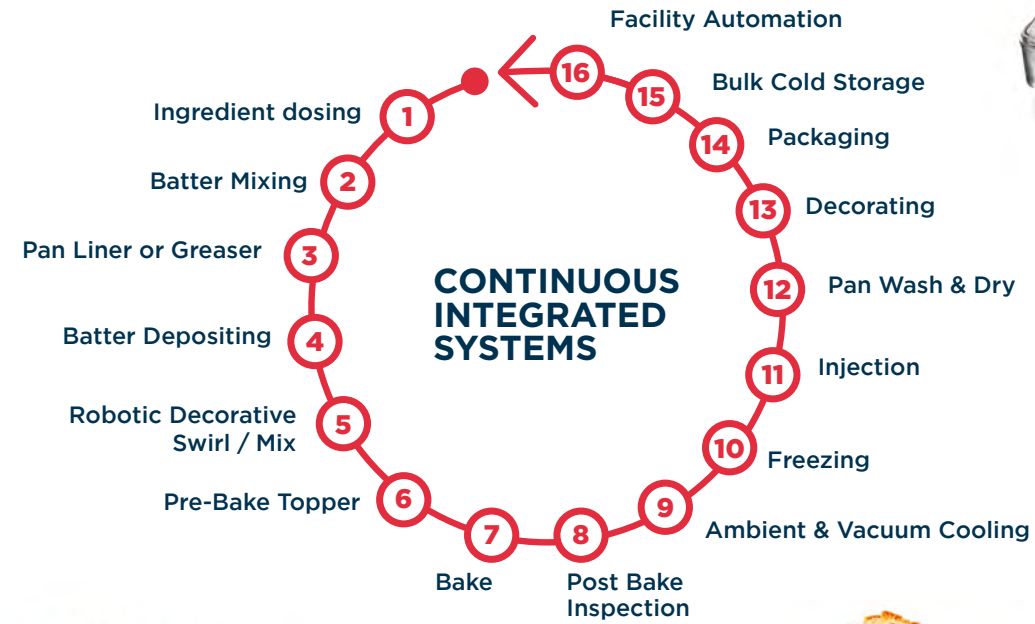
High-Capacity Bread and
Bun Conveyorized Systems

SVEBA
DAHLEN

Professional Baking
Machinery

TOP OF THE LINE

CAKES & MUFFINS



AUTO-BAKE SERPENTINE High Capacity Serpentine Solution for all Bakery Categories

COLUSSI ERMES Washing | Sanitizing & Drying

ESCHER Professional Mixers

HINDS-BOCK Deposit | Portion | Pump

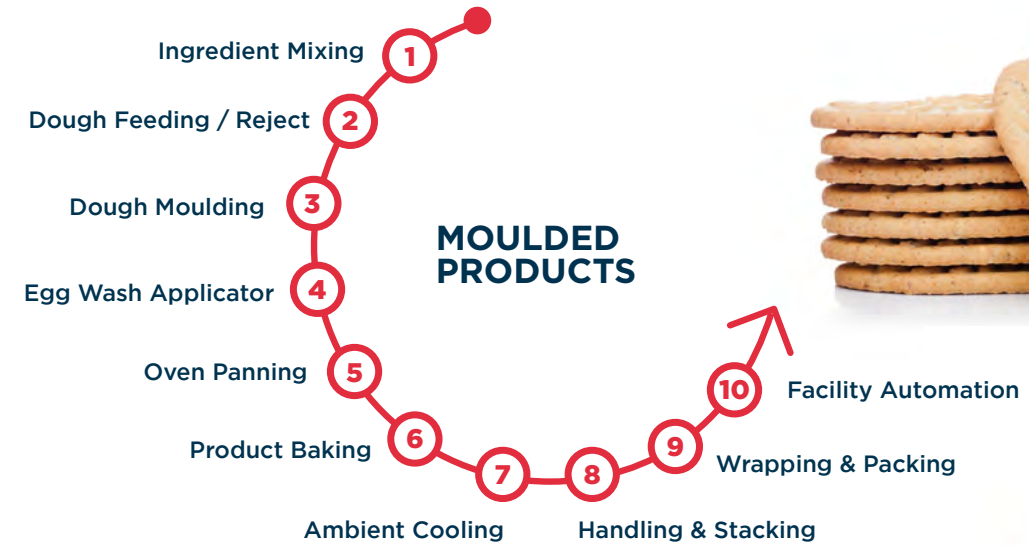
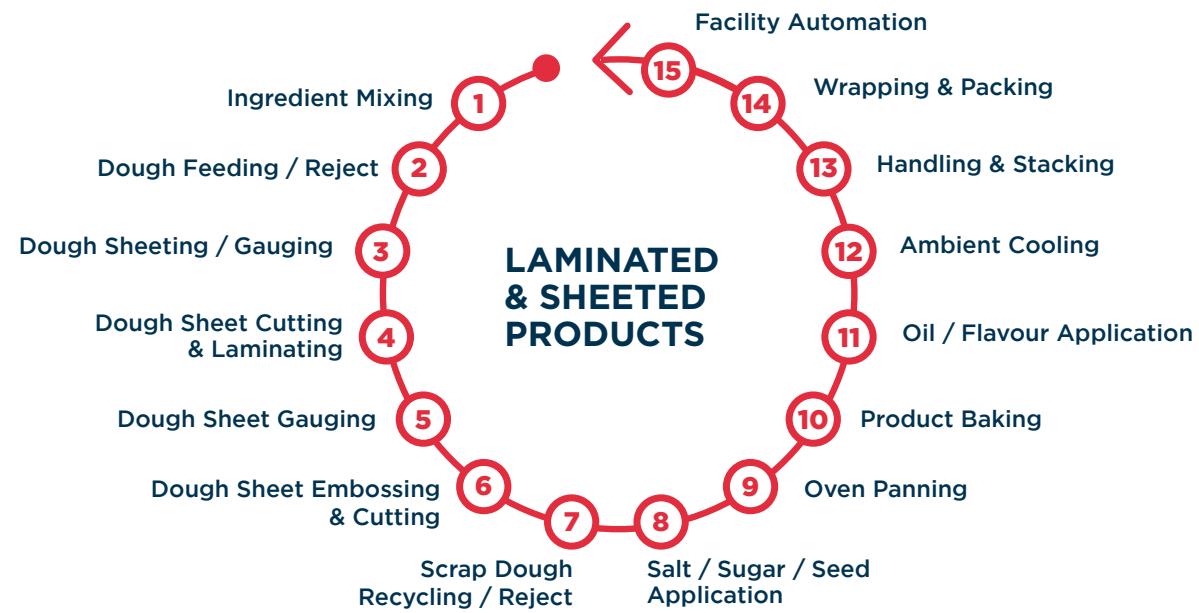
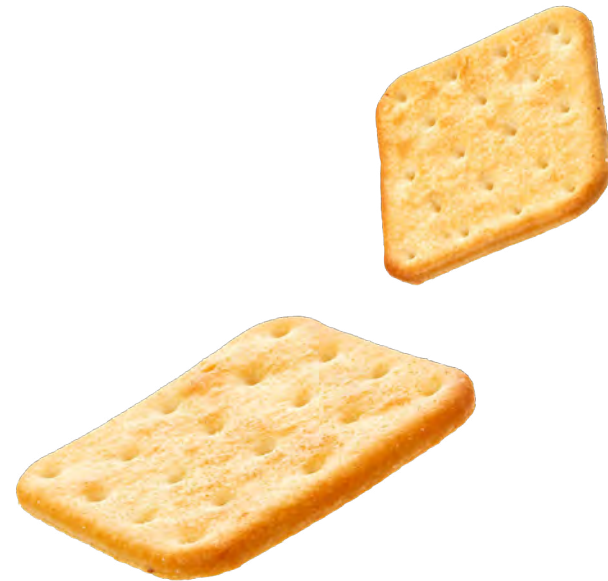
PROXAUT Automated Guided Vehicles

SCANICO Freeze | Chill Steam | Proof

SVEBA DAHLEN Professional Baking Machinery

TOP OF THE LINE

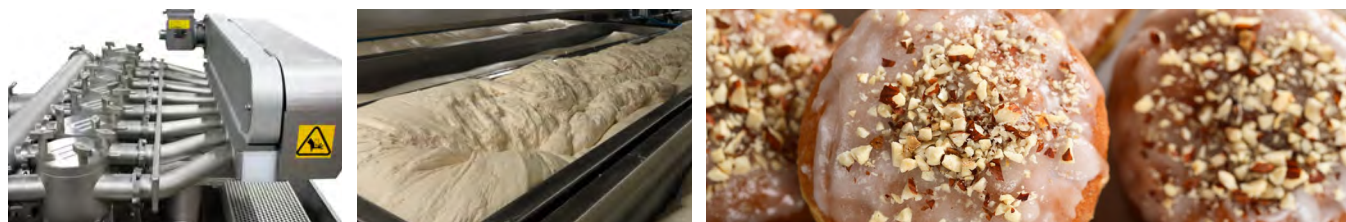
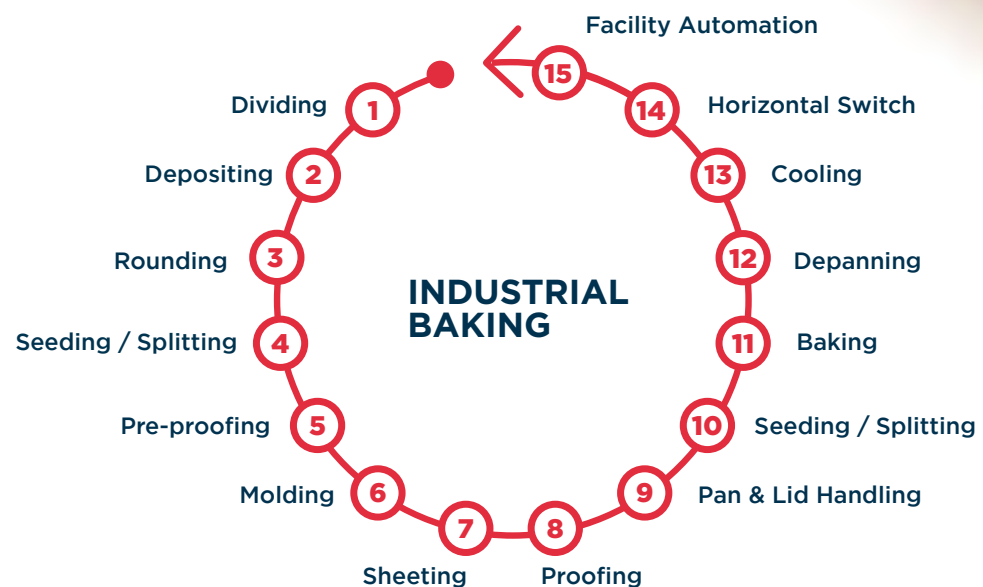
BISCUITS & CRACKERS



- COLUSSI ERMES** Washing | Sanitizing | Drying
- ESCHER** Professional Mixers
- PROXAUT** Automated Guided Vehicles
- SCANICO** Freeze | Chill
Steam | Proof
- SPOONER VICARS** Complete Biscuit and Cracker Solutions
- SVEBA DAHLEN** Professional Baking Machinery

TOP OF THE LINE

ARTISAN BREADS



Baker
THERMAL SOLUTIONS
Proof | Bake | Cool

COLUSSI ERMES
*Washing | Sanitizing
| Drying*

ESCHER
Professional Mixers

Glimek
*Bread Dough
Make-up Machinery*

PROXAUT
Automated Guided Vehicles

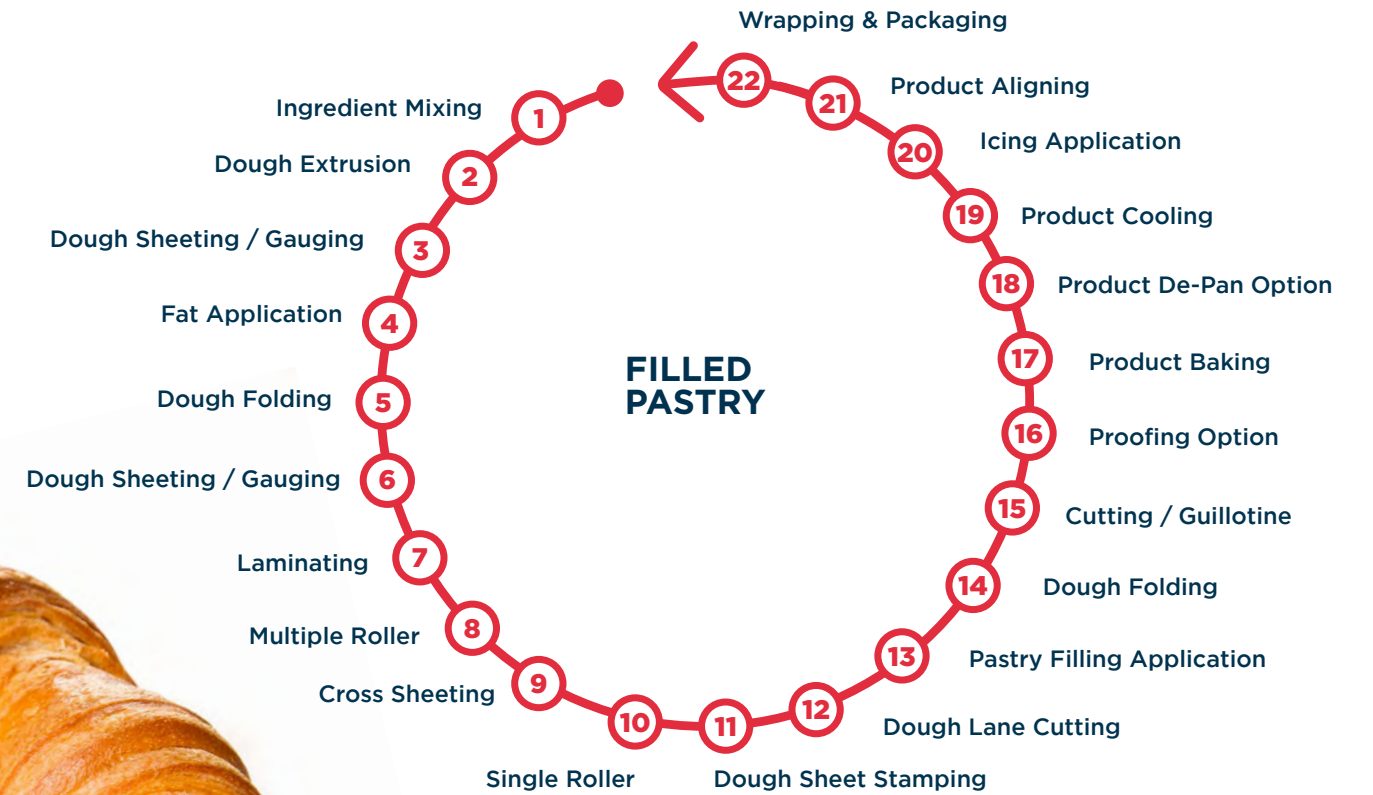
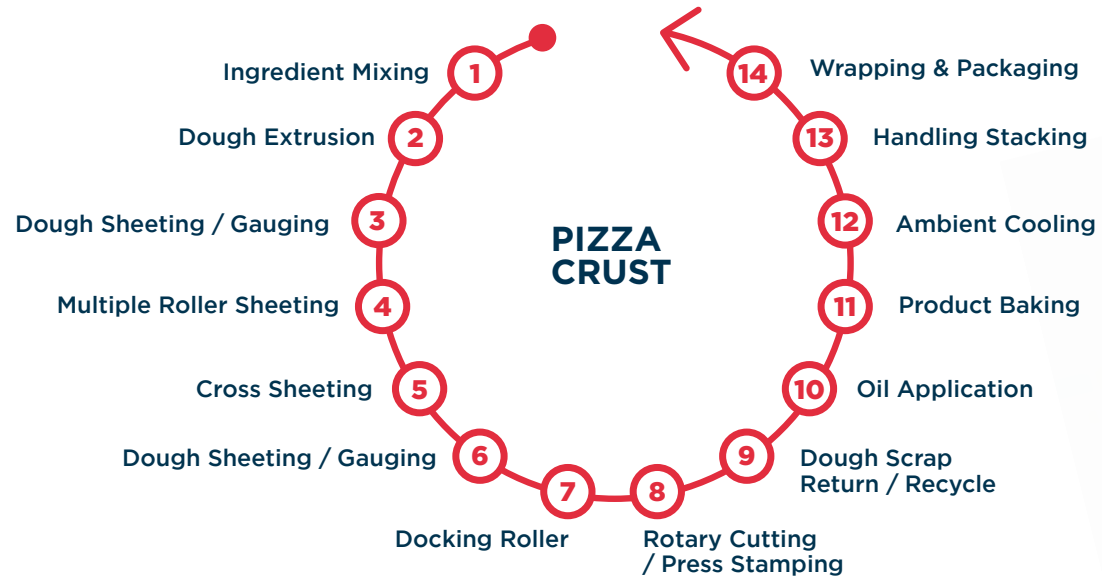
SCANICG
*Freeze | Chill
Steam | Proof*

STEWART
SYSTEMS
*High-Capacity Bread and
Bun Conveyorized Systems*

**SVEBA
DAHLEN**
*Professional Baking
Machinery*

TOP OF THE LINE

PIZZA & PASTRY



Baker THERMAL SOLUTIONS *Proof | Bake | Cool*

COLUSSI ERMES *Washing | Sanitizing | Drying*

ESCHER *Professional Mixers*

PROXAUT *Automated Guided Vehicles*

SCANICG *Freeze | Chill | Steam | Proof*



OUR BRANDS



+1 844 2253-411
 mail@auto-bake.com
 www.auto-bake.com

Auto-Bake offers an array of modular industrial baking solutions that can revolutionize your plant. From in-feed to out-feed, no other system can deliver the flexibility and profitability of an Auto-Bake baking system.

The heart of Auto-Bake's technology is the ultra-compact Serpentine oven, where trays are conveyed across multiple horizontal levels in a distinctive S-shape, achieving a footprint one-tenth the size of tunnel ovens. This space saving Serpentine technology has also been

incorporated within the proofing and cooling modules, resulting in one of the most compact baking systems available today. Enormous advantages are provided over conventional technologies.



Oven options

Direct fired convection / Thermal oil radiant / Electric radiant

- › Compact SERPENTINE® transport
- › Minimum footprint
- › Maximum volume & yield
- › Optimum energy efficiency
- › Enhanced insulation
- › Zone temperature control
- › Air movement efficiency
- › Moisture control
- › Viewing doors
- › Full access from both sides
- › Steam injection by zone
- › Full automation

SERPENTINE OVENS
are the heart of the Auto-Bake line.

- › Custom Built Reduced Footprint in Modular Design for Future Expansion
- › Consistent Energy Efficiency Bake
- › Flexible Radiant or Thermal Zone and Humidity Control
- › Industrial Combi Oven capable of Steam and/or Smokehouse Impingement by Zone.

SERPENTINE PROOFERS, COOLERS AND FREEZERS
provide a controlled environment to ensure the highest quality finish.

- › Precision, High Efficiency, Conditioning Systems
- › Custom Designed and Integrated Serpentine Transport Path

UNPRECEDENTED CONTROL & AUTOMATION LEVELS
for accurate temperature and line speed.

- › Precise Monitoring of Tray Position
- › Synchronization of All Process Stages
- › Touch Screen Management of All Processes
- › Advanced Diagnostics and Accurate Monitoring
- › CCTV Monitoring and Remote Access Technical Support Available
- › Full Line Integration into a Single HMI

INTEGRATED ROBOTIC SOLUTIONS
incorporates state-of-the-art robotics for

- › Automated Vacuum and Needle Head De-panning
- › Automated Pan Changing
- › Automated Pan Storage and Retrieval
- › Product Swirling and Decorating

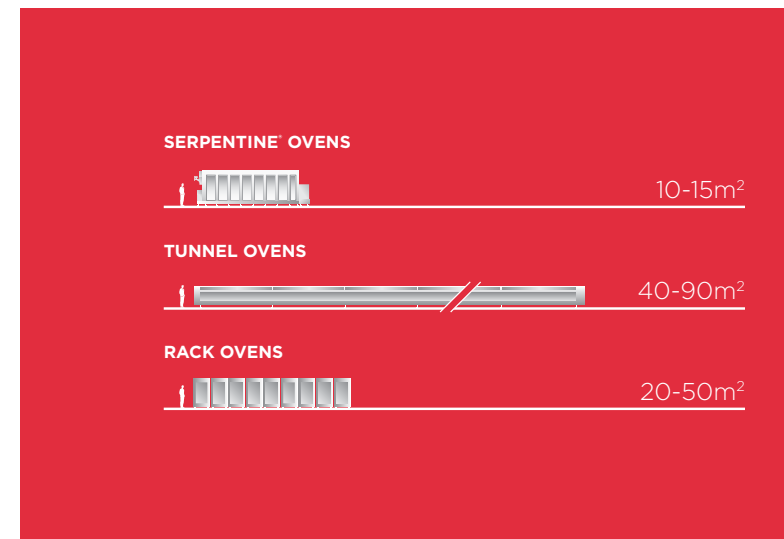
F3 CONVECTION OVEN

- › Fossil Fuel Free - World Class Convection Distribution
- › Improve power turn down & heat control
- › Reduce waste heat
- › Can be retrofit



INLINE VACUUM COOLING SYSTEM

- › Higher quality product
- › Improve volume, crumb, crust & finish
- › Depan Faster
- › 50% less floor space
- › 50%+ more yield
- › 40% less energy costs



Global On-Demand Sales & Service Support



Auto-Bake offers full support - on-line, on the phone and on-site. Technicians can access your system remotely and see exactly "what's cooking". This ensures optimum operating parameters are maintained and potential problems avoided at the same time, your system's status can be talked through in real time.



With over 100 years of heritage in the worldwide baking industry, Baker Thermal Solutions brings together processing insight, best practices, proven equipment and custom systems solutions. Experience, equipment, and expertise provide processing

solutions for your bakery equipment needs. Our latest innovation is our RapidBake Oven which utilizes both impingement via DFC and RF to decrease bake times, footprint, and energy usage while delivering the product your customers expect.

BAKING

- › Tray Ovens
- › Tunnel Ovens
- › RapidBake Impingement and RF Ovens
- › Continuous Ovens
- › Custom Oven Solutions

PROOFING

- › Conveyor Proofer (Figure 8 or Double Oval Designs)
- › Templex G2 Rack Proofer
- › Traveling Tray Proofer

COOLING

- › Product Conveying Systems
- › Race Track Style Coolers
- › Automated Rack Coolers

PAN PRODUCT HANDLING

Diverse pan handling, lid handling, and product handling systems are custom designed and manufactured for each application. BTS pan and product systems integrate seamlessly with our major Thermal Solutions.

- › Pan and lid conveyors
- › Pan stackers and unstackers
- › Lid stackers and unstackers
- › Depanners
- › Relidders
- › Product conveyor



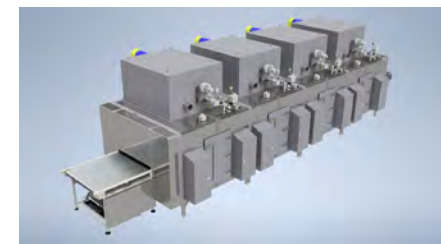
RAPIDBAKE OVEN

Rapid Baking using Radio Frequency Technology in combination with existing impingement technology reduces the baking time 20-40% and oven size needed by up to 30% for viable products.



Sustainability benefits that can be achieved from using our RapidBake Oven

- › Faster bake times + increased yields
20% to 40% time reduction based on product
- › Smaller footprint - Reduced time means a shorter oven with the same output, less raw materials
- › Reduction of natural gas usage - greener energy can be used to produce the electrical portion
- › 10% to 15% Energy Reduction vs conventional convection ovens.



AFTERMARKET SUPPORT

Baker Thermal Solutions maintains and develops a full range of aftermarket support services including spare parts, equipment refurbishment, controls upgrades and onsite rebuilds, service support, training, equipment audits, equipment relocations and OSHA-compliant inspections. BTS maintains a large complement of OEM spare parts for APV Baker, Baker Perkins, Lanham, Readco, Petersen and Turkington brands.





+1 405 867-4467
info@burford.com
www.burford.com

Practical Solutions Through Innovative Technologies

When the Burford family first pioneered and settled the Oklahoma territory back in 1895, their “word” was a business guarantee. A guarantee of trust, pride & tradition.

We’ve built a corporation and a reputation on those very values and our traditional

philosophy has not changed over time. At Burford, we’re still producing the best bakery equipment since Earl and Charles Burford invented our first “twist tie” machine in 1961. Since then, we’ve added numerous product lines that help enhance your bakery products and increase your margins!



NEW

BURFORD CONNECT+

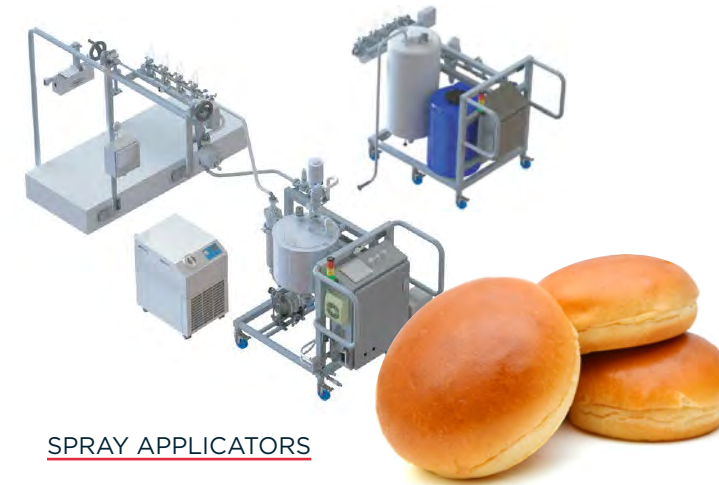
The Burford Connect+ extends our predictive maintenance platform to all the Burford product lines. This system can improve your bakery’s efficiencies by monitoring equipment performance and providing critical feedback. From the ease of your phone or tablet you can quickly understand how your equipment is functioning and avoid that next potential issue!



NEW

SMART SEEDER+

This patent pending design provides a targeted pattern of seeds on your bakery products. With seed savings from 20-50%, the Smart Seeder+ minimizes waste and cleans up your pans. The dual-purpose rotating drum acts as both the template and the reclaim system. This feature allows the unit to provide accuracy and savings while maintaining high speed production.



SPRAY APPLICATORS

We have spraying solutions for pan oiling, product flavorings, preservatives, glazes, or specialty bakery spraying applications. Prevent your products from sticking or give your product that unique look by using Burford spray applicators.



WATER SPLITTERS

We offer a full range of water splitting systems that will allow you to SAFELY score the tops of your bakery products. Help your baked goods stand out from the crowd by giving them a unique look using low pressure water.



ENTRY LEVEL SYSTEMS

Whether it’s automating the bag closing process or applying a uniform repeatable topping to your bakery products, Burford has designed entry level product lines specifically for the small bakery to meet these needs.



BAG CLOSURES

Improving the freshness, safety and security of baked goods has never been this easy! From the original Burford twist tyers to tamper evident tape and heat seal systems, let Burford help you find the best closure for your application.



PAN SHAKERS

Achieve consistent high quality accurately placed Hamburger, Hot Dog and Hoogie Buns with Burford Pan Shakers. Positive dough correction is easily obtained with our family of linear and orbital pan shakers.



ENROBERS

Diversify the product capabilities of your current bread line by providing dry topping coverage around the circumference of cylindrical dough pieces. The Enrobing System’s portable design can do this with little impact to your current equipment layout and allows it to be quickly moved offline for product changeovers and easy tool-less sanitation.

Basket / Pan / Chocolate Mould Washing & Crate Washer with Spin-Dryer

Colussi Ermes is global leader in the design and production of washing machines for the food industry, with over 6000 machines built and supplied worldwide.

Experience, research and know-how have allowed the company to specialise not only in the bakery industry but also in the meat, dairy, confectionery, fruit & vegetables, poultry and fishery sectors, as well as in more complex fields such as the pharmaceutical, hospital, logistics and automotive industry.

Innovative design, rounded shapes, accurate details, high efficiency and ongoing research for perfection in order to achieve the absolute hygiene. Colussi Ermes addresses a constantly changing market. Our machines ensure high-reliability and flexibility while achieving excellent washing results - in compliance with the existing hygiene standards. Colussi Ermes' mission consists of determining the real requirements and expectations of every single customer and proposing innovative solutions.



RACK WASHING

Automatic Rack Washing Cabin

The rack washing systems with hygienic design are carefully engineered to wash racks alone or racks carrying different kind of equipment. The washing capacity is very flexible: from a minimum of 20 to a maximum of 120 racks/hour.

CRATE WASHER WITH SPIN-DRYER

Automatic Tunnel Washer for Crate with Spin-Dryer

This tunnel washer washes and dries different types of crates, foldable or rigid. High-speed, compact dimensions and energy saving are the key features that set apart the innovative spin-drying system.

MIXING BOWL WASHER

Automatic Mixing Bowl Washer

This compact washer washes large mixing bowls internally and on their external movement. The machine is equipped with a special system to reduce loading and offloading time. These systems ensure washing cycles with perfect sanitization of the product, according to the highest hygiene standards.



CHOCOLATE MOULD WASHING

Automatic Tunnel Machine to Wash and Dry Chocolate Moulds

The mould washing systems are designed to wash several types of chocolate moulds ensuring a perfect drying result on each mould while preserving the integrity of the mould event after many washing cycles.

PAN WASHING

Automatic Tunnel Machine to Wash and Dry Pans

The pan washing systems are designed to wash pans with variable capacities up to over 30 units/minute. They are available with manual or automatic loading and offloading as well as prearrangement for installation in production lines. The washing system will ensure that the pan coating will not be damaged during the process while removing all residues.



ESCHER

mixers

+39 0445 576 692
 mail@eschermixers.com
 www.eschermixers.com

The Industrial Mixer technology for mixing

Escher Mixers specialises in the production of mixing machinery for the bread and pastry-making sectors. Over the years we have gained specialised knowledge that has allowed us to develop machines and solutions to meet the needs of a variety of clients and different types of markets.

Today, we boast a complete range, with numerous models enhanced by an extensive list of accessories capable of covering all the needs of both artisans and industry. Moreover, our machines are renowned for their sturdiness, durability, accurate finishes, and for the quality of the dough they produce.



Robotic Systems

Fully automatic mixing and bowl handling system. Modular installation with linear and Cartesian movement and bowl stacking.

Bowl Storage System

Robotic bowl handling system. Automatic and modular installation with CIP.



MD and MDW Line

MD spiral mixer and MDW double tool mixer with bottom discharge. Discharge on conveyor belts for direct dough or discharge on bowl moved through a linear system. Scraps recovery system with portioning hopper and conveyor belts.



MR Professional Line

Spiral mixers with removable bowl.



MW Line

Mixers with removable bowl and double tool.



ESBL and ESH Line

Bowl lifter tipper and feeding hoppers.



PM Line

Planetary mixers.

PM Professional Line

Planetary mixers with automatic lifting and lowering of the bowl.

M Line M Premium Line

Fixed bowl spiral mixers with two motors.

MT Line MT Premium Line

Self-tipping spiral mixers.

PM-D Line PM-DB Line

Planetary mixer with double tool for semi industrial and industrial production.



+46 33 15 15 00
 info@glimek.com
 www.glimekusa.com

Glimek is the brand of customized baking solutions, dough handling equipment systems and complete bread lines for professional baking businesses. The flexibility of the equipment both regarding weights and types of dough is the main ingredient

to success since 1948. The user-friendly and reliable technology ensures that steps can be performed without compromise on quality and energy efficiency, having sustainability also in mind, and thereby helping the baker to create top quality baking results.



Dough Divider SD600

MAKE-UP MACHINERY

- › Powerful suction and constant volume displacement
- › Reduction of tools in the plant (toolless design)
- › Quick product changeover
- › Individual Sine pumps for more accurate weight
- › Gentle, low shear pumping action preserves and maintains product integrity
- › Maintenance and cleaning take minutes and can be performed in-place

SUCTION DOUGH DIVIDER - SD300

Glimek's SD300 Dough Divider is an automatic suction-fed 1 or 2-pocket dough divider with patented two-way, three step, spring load feed mechanism, adjustable while running.

SUCTION DOUGH DIVIDER - SD600

Glimek's SD600 is a stainless steel, volumetric dough divider.

- › Available in both a 3-pocket or 2/4-pocket execution.
- › Equipped with stepless adjustable pneumatics for very gentle dough handling ranging from stiff to soft dough
- › User friendly touch screen for setting and storing recipes
- › Robust chassis designed for high capacity industrial production
- › Hygienic and reliable
- › Capacity from 750-6000 dough pcs/h
- › Weight Range from 3.5-81.3 oz (100-2300g)

CONICAL ROUNDER - CR600

A very flexible cone rounder for all kind of bakeries, suitable for most types of dough.



Conical Rounder CR600

- › Centrally adjustable non-stick coating on cone and tracks for ultimate rounding.
- › Infeed at 6h, outfeed at 12h, outfeed chute
- › Operation panel easily accessible from both side of machine

CUSTOMER-ADAPTED PROOFERS

All doughs need to rest. The Glimek pocket proofers and conveyor proofers allow you to adapt resting time and production capacity to suit your needs.

- › Even flow in production
- › Optimize production and regulate resting time for all doughs for smaller and larger bakeries

INTERMEDIATE POCKET PROOFERS

One of the most flexible pocket proofers on the market. Modulated for easy adaption in height and width, available in standard models from 132 up to 1128 effective pockets, larger proofers on request. Solid construction in stainless steel materials.

- › For 6, 8, 10 or 12 pocket swings
- › Capacity: 1800 or 3000 pcs/h
- › Weight range 100-1500 grams
- › Non-stick coated transfer box
- › Motor drive directly on shaft (no chains or timing belts)
- › Operation panel easy accessible under projecting overhang (as standard)
- › Electrical cabinet in working height position with power supply and sockets for divider, rounder and moulder
- › Easy to clean and silent
- › Adjustable resting time



Special designed infeed track, manually adjustable

Outfeed chute with small dimples for better outfeed properties

- › Wheel for adjustment of tracks can be placed either on left or right side
- › Capacity: up to 6000 pieces/h
- › Weight range: 30 - 1800 g
- › Rounding length up to 8 m



Dough moulder MO881

DOUGH MOULDER - MO881

A robust moulder for use in industrial bakeries.

- › Easy to operate and set up for a good end result
- › Dual pressure boards enable industrial production
- › Seamless products
- › Flexible with wide range of options (form & weight)
- › Capacity up to 3600 pcs/h, 30 - 1800 gr
- › Driven by tension timing belt, sustainable and low noise level
- › Three adjustable pressure rollers with spring-loaded scrapers for easy cleaning. Max width 400 mm, working with up to 650 mm
- › Two separate pressure boards
- › Collection tray with two positions enables outfeed with or without stop



+1 877 292-5715
 sales.inquiries@hinds-bock.com
 www.hinds-bock.com

Industrial bakery production equipment for depositing, portioning, filling and pumping everything from thin to chunky fillings.

For over 45 years Hinds-Bock depositors have been used in wholesale bakeries, school and prison commissaries and industrial bakeries. Increasing productivity and reducing labor.

- Single and Multi-Piston Depositors
- Food Grade Transfer Pumps
- Automated Production Lines:
 - Mini Dessert Systems
 - Layered Dessert Systems
 - Muffin Production
 - Layer and Sheet Cake Lines
 - Standard & Custom Pie Filling Depositors



P-50 product transfer pump with auto-lift feature



Fully automated high volume pre-bake muffin line



Tabletop multi-piston batter depositor (Great for wholesale and commissary bakeries)

ENGINEERING, SUPPORT AND PARTS

Hinds-Bock prides itself on having an industry leading engineering department, support team and state-of-the-art parts department.



- › Fully staffed engineering team that can design custom equipment according to your specifications. Hinds-Bock can also incorporate special modifications to their standard machines.
- › Hinds-Bock's parts department is extremely efficient and can typically ship inventoried parts the same day of the order...and still supports machines that are over 40 years old.
- › In-house technicians provide on-site installation and turn-key support for custom designed equipment and systems.



Multi-piston batter depositor with built-in conveyor



Hinds-Bock 6 Piston Batter Depositor with Veropak placing cups into pans





+1 610 489-8601
sales@pacproinc.com
www.pacproinc.com

Interleaving / Stacking / Interleaving Material

Pacproinc manufactures standard and customized automation solutions for dispensing paper or film substrates under, around, and between food portions for the purpose of portion control, separation, quick prep, hygienic handling, freeze release, and traceability.

Customers benefit from significant packaging savings, reduced labor, increased throughput and improved food safety while being able

to offer their end users a value added food service and retail packaging formats for pizza bases, empanadas, puff pastry dough, pasta sheets and cookie dough.

Our focus on total automation means that accuracy is as important as speed and Pacproinc manufactures the highest speed, most accurate interleavers, card dispensers and stackers available anywhere.



INTERLEAVING

High Volume 300 Series Interleavers

cut paper from a roll and dispenses a sheet under portions at speeds in excess of 300 cycles per minute. Machine widths from 6" to 32" and capabilities from 1 to 7 lanes. These interleavers can be paired with over 6 different stacking modules depending on the application.

Low Volume 100 Series Interleavers

cut paper directly from a roll and introduce the sheet under portions at 100 cycles per minute. Machine widths from 6" to 13" and capable of single or dual lane. These interleavers can be paired with three different stacking modules depending on the application.



High Volume 300 Series Interleavers

Low Volume 100 Series Interleavers

STACKING

From supporting multiple lane production lines to handling delicate products, Pacproinc produces stacking equipment as flexible and configurable as your business needs.

From pizza bases to empanadas, and puff pastry/pasta sheets to cookie dough, our worry-free stacking solutions offer proven automation and placement consistency for your food packaging process. Pacproinc automated food stacking equipment brings consistent and quantifiable improvement to your production line through faster stacking solutions and improvements.



INTERLEAVING MATERIAL

Pacproinc's capabilities extend from equipment design and engineering to include the interleaving paper needed to meet our customers' strictest packaging requirements.

We are your source for a wide range of interleaving materials—available in a multitude of finishes, coatings, and weights. We learn about your application, and because we build the equipment that automates these processes, we're able to offer interleaving paper that maximizes performance.



Remote maintenance and diagnostics systems

keeps high speed interleaving and stacking applications running at peak performance. This comprehensive process analyzing technology provides a means to automate machine setup, diagnostics and preventive maintenance. Available options include the capability for monitoring production statistics, remote diagnostics and software upgrades.





+39 059 934939
 sales@proxaut.com
 www.proxaut.com

Automated Guided Vehicles

With an assessment of your production line by our team, these innovative vehicles are capable of effectively improving plant productivity and safety.

All aspects of equipment manufacture are addressed by our engineers from mechanical

and electrical design, to software, to system management. Utmost care is taken to adhere to the highest, current safety regulations. Consultants remain available throughout installation and the production life of the vehicle.



Proxaut AGVs can be divided into two major categories with unique options based on their applications. These can be highly customized or a standard model. All are powered by high performance, low maintenance lithium batteries.

AGV PROXLOADERS

Maximum net capacity of up to 170 tonnes. New configurations of the entire production cycle are possible along with system flexibility versus a traditional fixed transport system.

With the adoption of an AGV loading plan these benefits are possible:

- › Multiple point product line interface
- › Stand-alone robotics or packaging lines
- › Versatile product offering potential
- › Labor reduction or available for other tasks

AGV PROXLIFTERS

A variety of capacities are available up to a maximum net capacity of 6000 kg, based on the quantities and type of load to be handled. They perform the task of picking up and depositing the goods to be handled, replacing the traditional forklift.

This group includes AGVs commonly known as very narrow aisle (VNA) AVGs and are available in two different models; with telescopic forks or a trilateral attachment, for applications up to 13 meters in height.

Driving system technology can be one of the following or a combination.

LASER GUIDED

Multiple advantages in terms of path versatility, guiding precision and therefore overall performance. The heart of the system is based on the vehicle's on-board computer and the related control software (Supervisor) developed by PROXAUT. The laser scanner provides the on-board computer with the X and Y coordinates and the direction in which the vehicle is moving.

INERTIAL

Course correction odometry system. At a certain defined distance along the path, passive markers or magnets are installed on the floor, which confirm the positioning of the vehicle and allow it to correct its trajectory if necessary. It is also possible to define complex and intersecting paths, with a minimised impact on the final installation.

WIRE GUIDE

Excellent performance in situations where the laser or the inertial system struggle to operate, such as high humidity, low temperatures, thermal variations, outdoor applications or obstacles in reading the beam. The guidance system involves the positioning on the floor of conductive wires with low frequency signals.





Spiral systems for proofing, ambient coolers, conditioned cooler and freezing applications are provided by Scanico. Offering unique solutions to customer needs since 1989 as a leading supplier of highly efficient impingement and spiral systems with more than 700 systems in operation worldwide.

Scanico has developed high-quality systems that complement customers' manufacturing systems for more than 33 years and their close cooperation with customers has given them a unique experience in the business.

Each Scanico system is custom-made to meet your specific requirements and designed to ensure high productivity and that your products match the quality demands of your customers.

AMBIENT COOLING

The Scanico Ambient Cooler reduces the internal heat of baked goods using ambient air in convection cooling after the baking oven. Tailored solutions are adaptable to any production layout guaranteeing high performance in compliance with the strictest baking industry hygiene standards.

BENEFITS

- › Compact footprint with descending/ ascending configuration
- › Multiple drive motors for reliability
- › Direct Drive application with minimum product movement
- › Full wash down capable

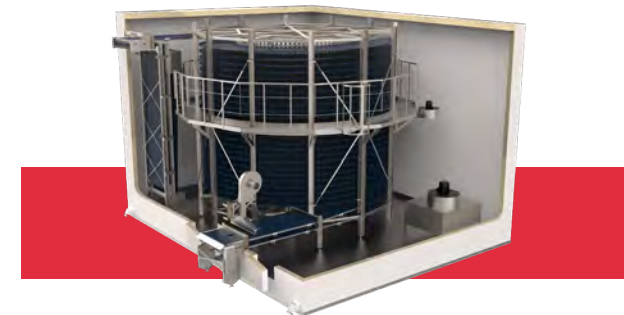


CONDITIONED COOLING

The Scanico Conditioned Cooler recirculates internal air continuously over product for humidity and temperature control. An external air handling unit results in positive air pressure for the controlled environment.

BENEFITS

- › Extended shelf-life through controlled humidity levels
- › Reduced footprint compared to ambient coolers
- › Direct Drive application with minimum product movement
- › CIP solutions for full wash down



CONTINUOUS PROOFING

The Scanico Proofing System is designed for continuous proofing of a wide range of bakery products, such as pastries, croissants and other dough products, either directly on the belt or via pan proofing. The environment is constantly monitored with both temperature and humidity, automatically adjusting to the desired level which optimizes the fermentation process. A built-in cooling zone option is available for better product release.

BENEFITS

- › Full control of proofing parameters
- › Flexible design to meet production layouts
- › Superior air distribution for optimum product consistency
- › Multiple drive motors
- › Minimum wear and tear parts
- › CIP solutions for full wash down executions

Featuring the
DIRECTDRIVE SYSTEM
from



CONTINUOUS FREEZING SYSTEMS

The Scanico Freezing System is designed for medium to large capacity bakery lines with belt width up to 60" (1524 mm) suitable for any processing line. The Spiral Freezer is ideal for bakery applications with uniform freezing in minimal time. Cold air is circulated horizontally over the products with no air passing through the belt for maximum efficiency. With the option for a sequential defrost system, continuous operation can be guaranteed throughout production.

BENEFITS

- › Horizontal airflow for quick freezing and reduced product dehydration
- › Flexible design to match bakery layout
- › Direct Drive application without product movement
- › Extended running hours with sequential defrost
- › Maximum production uptime with multiple gear motors
- › Low cost of ownership with minimum of wear parts
- › CIP solutions for full wash down executions
- › Manufactured in Denmark with Scandinavian Quality

SPOONER VICARS

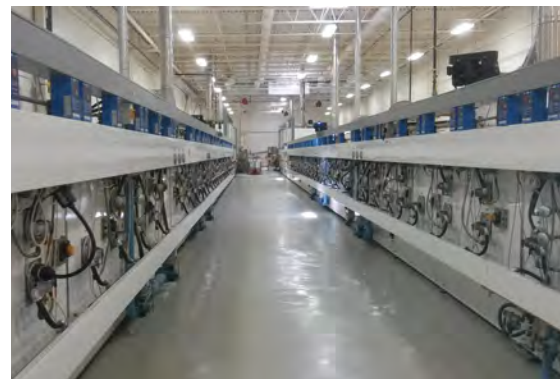
+44 (0) 151 548 3822
sales@spoonervicars.com
www.spoonervicars.com

British engineering for a better biscuit

**Mixing / Feeding / Laminating / Sheeting / Cutting
Moulding / Wire Cutting / Extruding / Baking**

Spooner Vicars has been associated with the Baking Industry for more than 150 years as a leading name in the design, manufacture and supply of High Quality Equipment.

Spooner Vicars has a renowned reputation for providing reliable & robust high speed precision machinery for a comprehensive range of products, whether it be for Laminated or Sheeted Crackers/Hard Sweet Biscuits, Garibaldi & Breakfast Pouches; Rotary Moulded biscuits, Wire Cut Cookies or Co-Extruded Bars, not forgetting biscuits for the Pet Food Industry.



DIRECT GAS FIRED MULTI BURNER OVEN

The DGF Oven is designed to provide a fully flexible baking environment enabling unique baking profiles to be established for each product. All features are engineered to high standards to provide excellent performance and hygiene. It features the "Flynn USA" range of high thermal output ribbon burners.



FORCED CONVECTION OVEN

The Direct Forced Air Convection Oven is suitable for the baking of products ranging from Soft Dough products through Hard / Sweet to Enzyme type Cracker and combined with sections of the Multi-Burner System to form a Hybrid Solution For Cream Cracker, Soda Cracker and Baked Snack type products.



A-PEX400 CUT SHEET LAMINATOR

The Laminator is key to good quality products and has been a great success since its introduction in 1993. Its small footprint, accurate sheet position control and fully support dough sheet design, has become a favourite for the industry. Available with 4 Roll Sheeter Option



A-PEX400 TWIN ROLL ROTARY CUTTER

Servo driven with rapid cut on/cut off feature and easily removable cutting/embossing rollers.



DOUGH FEEDING SYSTEMS

Available in a variety of arrangements to suit factory requirements for same floor or upper floor dough feeding.



A-PEX400 CUTTING MACHINE

The 400 diameter rollers throughout ensure accurate control over dough sheet thickness and consistency. Efficiency, profitability, hygiene and easy maintenance are at the forefront for a smooth operation and long term condition of the line.



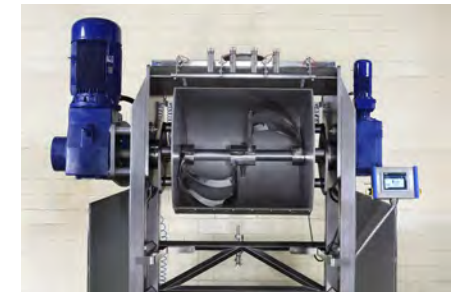
A-PEX400 ROTARY MOULDER

High speed, sanitary, precision machines available in both standard and heavy duty design, to produce traditional and specialist type soft goods, including pet biscuits.



A-PEX400 WIRE CUT

Servo driven, retaining all established principles of cutting as proven on all former Spooner Vicars Wire Cut Machines, but with the added benefit of ease of sanitation, maintenance and operation.



VORTEX HIGH SPEED MIXER

The double helical Beater design with a Sprag Mixer is ideal for all dough types. Its patented mixing action has proved to give a more homogenous mix with reduced mixing time up to 40% when compared to other high speed mixers.





+1 469 464-5411
 stewart.sales@stewart-systems.com
 www.stewart-systems.com



Since its beginning in 1947, Stewart Systems focused on high-speed, high volume, bread, roll and bun manufacturing equipment.

Today, the Stewart Systems name is known throughout the global industrial baking community for reliable, high performance equipment. With decades of baking industry

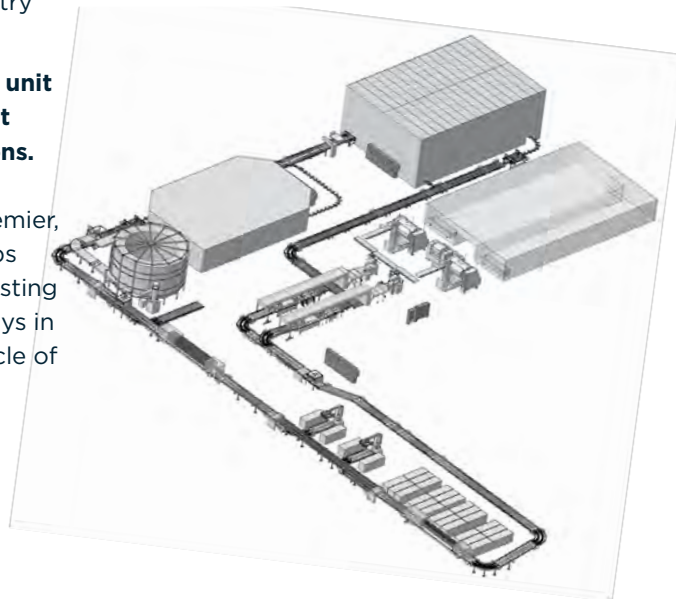
Our Stewart designed-and-manufactured unit offerings are the very building blocks that comprise our customized systems solutions.

Customers know Stewart Systems as a premier, service-oriented supplier/partner that helps them develop new products and refine existing ones. Its knowledgeable technical staff stays in continuous contact throughout the life cycle of each and every product it sells.

Stewart Systems is your turnkey, full line, bakery equipment supplier.

expertise, Stewart brings together processing insight, best practices, breakthrough equipment solutions and systems innovation.

From dough make-up, proofing and baking to pan and tray handling, it offers the industry's most comprehensive, full line of equipment.



Global
 On-Demand
 Sales & Service
 Support



DOUGH MAKE-UP

Complete extrusion make-up solutions for high-volume bread & bun production.

PROOFING, BAKING AND COOLING

- › Conveyorized oven
- › Conveyorized proofer
- › Spiral proofer
- › Spiral cooler
- › Racetrack cooler (Monoflex)
- › Dough trough rooms

PAN AND PRODUCT SYSTEMS

- › Relidder
- › Conveyors
- › Horizontal switch
- › Depanner
- › Pan stacker & unstacker
- › Robotic lid & pan handling
- › Pan cleaner
- › Pan coolers

PACKAGING AND DISTRIBUTION

- › Bulk bun packaging (Pillo-Pak & Pak-Stak)
- › MAP bulk packer (modified atmosphere packaging)
- › Basket unstacker
- › Basket orientor
- › Basket stacker
- › Dolly loader
- › Pattern formers
- › Robotic loading

AUTOMATED GUIDED VEHICLE AUTOMATION

- › AGV Solutions for Dough Trough Handling
- › AGV Solutions for Pan Storage and Retrieval
- › AGV Solutions for Basket and Distribution Handling
- › Automated Warehouse Solutions

MAP-PAK 1200

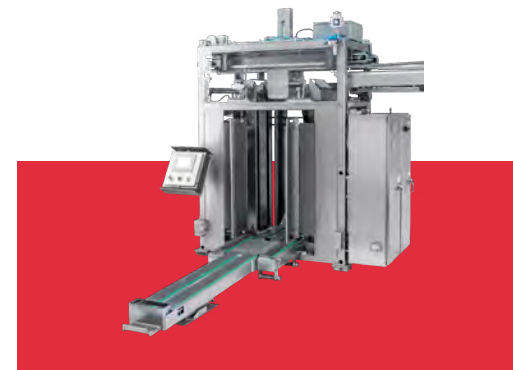
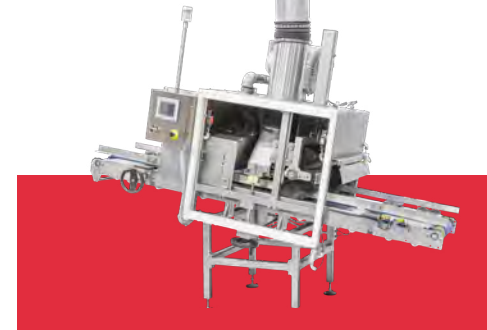
Modified Atmosphere Packaging - By adding an additional module that incorporates hermetic sealing and gas flush technology to our current Pillo-Pak, customers will be able to achieve an extended shelf life in a bulk format package for individual (QSR) buns.

- › Increase shelf life by lowering free water in the package
- › Reduce mold growth by modifying the atmosphere
- › Preservative free product (Clean Label)
- › "Fresh, never frozen" claim possible
- › Eliminate the freezing process
- › Save on distribution costs



RACK N STACK

Stewart Systems' new Rack N Stack technology integrates our industry leading pan stacking and unstacking expertise with our Laser Guided Vehicles (LGV) for a custom designed pan handling solution for every bakery application. The new innovative Rack N Stack design provides a unique modular solution that is flexible and expandable for pan storage and retrieval. Our LGVs automate many areas of your bakery from trough handling through finished goods distribution.



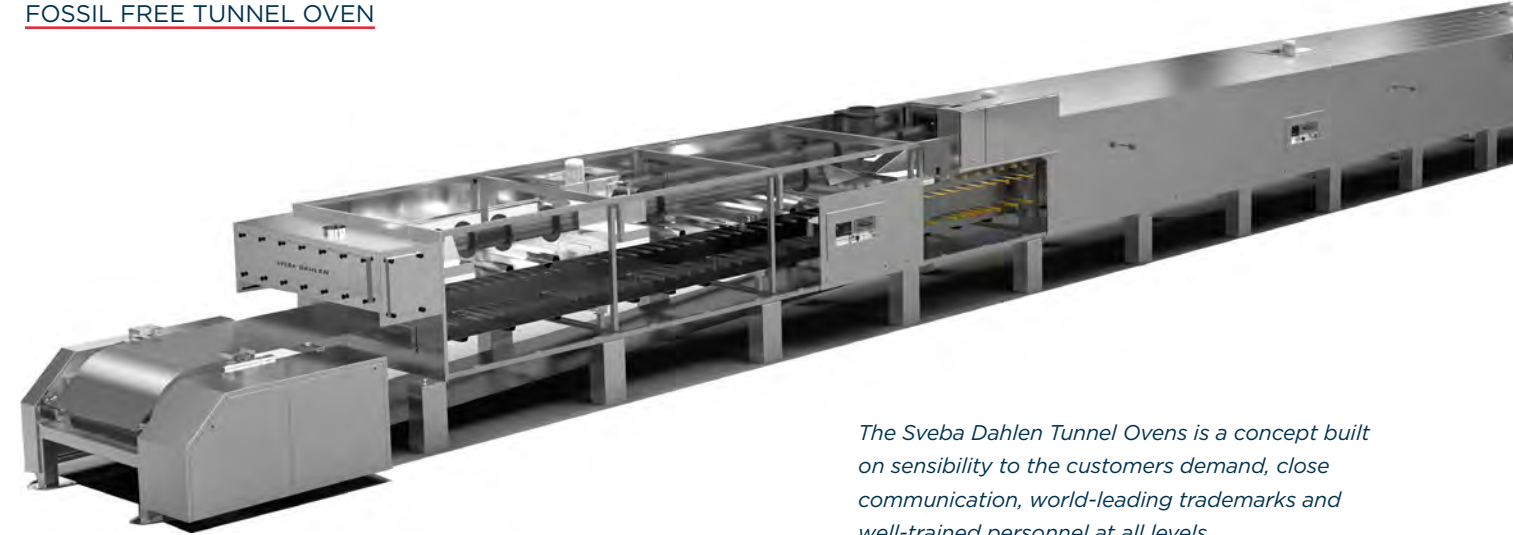
SVEBA DAHLEN

+46 33 15 15 00
industrial@sveba.com
www.sveba.com

Sveba Dahlen are experts in supplying industrial baking solutions, from unit machinery to total baking systems. A concept built on sensibility to the customers demand, close communication, world-leading trademarks and well-trained personnel at all levels.



FOSSIL FREE TUNNEL OVEN



The Sveba Dahlen Tunnel Ovens is a concept built on sensibility to the customers demand, close communication, world-leading trademarks and well-trained personnel at all levels.

Sveba Dahlen tunnel ovens are known for their flexibility, energy efficiency and reliability. The modular design of both the electric and gas-heated version allows for the oven to be upgraded with additional zones, should production needs change over time. In recent years, as food culture is evolving and bakeries need higher capacity, Sveba Dahlen's tunnel-ovens have become increasingly popular worldwide.



DECK OVEN - D-SERIES

The D-Series consists of robust, reliable and energy-efficient deck ovens with double temperature sensors to ensure an even heat distribution throughout the oven interior, which gives excellent baking results. The model selection is broad, which makes the series suitable for different types and sizes of bakery. The deck oven is also modular, allowing the possible addition of up to 5 decks.



RACK OVEN - C-SERIES

The C-Series consists of quiet, energy-efficient and compact ovens with high flexibility, which are designed to fit into small spaces. The C-Series' compact ovens have room for one rack and are available in four sizes, which can all be powered by electricity, oil or gas. The oven's smart control panel and well-conceived design make it very user-friendly in most types of bakeries.



INDUSTRIAL RACK OVEN - I-SERIES

The I-Series is a very quiet, reliable and powerful double-double rotating rack oven, built to be safe for use in an industrial environment with high production capacity. It can be loaded quickly and easily on a single occasion without having to rotate the platform, and has room for up to four racks. The oven's unique steam system, consisting of two combined and well-tested systems, is extremely powerful with a highly efficient steam capacity. The combination of the oven's designed air flow system and a rotating rack provides extremely even baking results.



ROTATING RACK OVEN - V-SERIES

The V-Series consists of robust, reliable and user friendly high capacity rotating rack ovens. They are manufactured for professional users, with high standards for baking quality, efficiency and low total costs. The V-Series is a flexible range of ovens with a room for double racks, and different options and settings to suit bakeries which create different types of goods in major volumes. Available in Tunnel execution.

ARTISTA DELI

New stone-belt tunnel oven for industrial production of pizza, pizza bottoms, flatbread, sweeter doughs, cookies, free-form, high-rise loaves and more.



MIDDLEBY BAKERY INNOVATION CENTER



In a rapidly developing world, innovation is a key driver of business. At the Bakery Innovation Center, we welcome you to develop your ideas with the assistance of our in-house bakery technologist and process engineers.

With your ingredients, create the next winning product or test and improve your current products using your baking pans & process parameters.

Our expert bakers & chefs are at your disposal.

Balancing ingredients, equipment & process to produce the perfect product

- > Eliminate costly line testing at plants and improve customer solutions
- > Shorten the R&D cycle
- > Scale up from bench-top to semi-industrial to industrial

INDUSTRIAL BAKING

RETAIL / FOOD SERVICE

- > Marry savory with baked goods
- > Blast freeze and ship samples globally
- > Centrally located in Dallas near TurboChef and Middleby Innovation Kitchen (MIK)
- > Troubleshoot, develop and share



WHAT WE CAN DO TOGETHER



Recipe Development



Product Innovation



Process Optimization



Bakery Technologist Services



Training and Seminars



Ingredient Substitution

**World class
30,000 sq.ft test
bakery**

**Training Room in a
relaxed European
café setting**

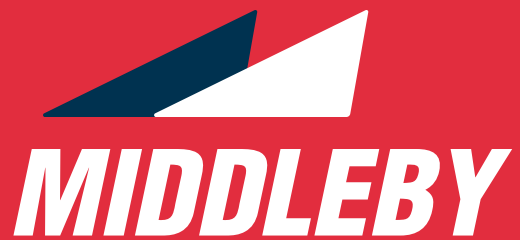
**Industrial & Artisan
Food Service &
Bakery Equipment**

**Efficient & Hygienic
Processing**

Bakery Innovation Center
808 Stewart Ave.
Plano, TX, USA 75074
+1 972 509-8728
bic@middlebybakerygroup.com

Bakery Innovation Center India
Spoooner Vicars BIC Jigani
Anekal Taluk Plot No. 45
Jigani Industrial Area Bangalore
562 106 India

Protein Innovation Center
Cozzini, LLC
2567 Greenleaf Avenue
Elk Grove Village, IL, USA 60007
+1 773 478-9700
protein_innovation@cozzini.com

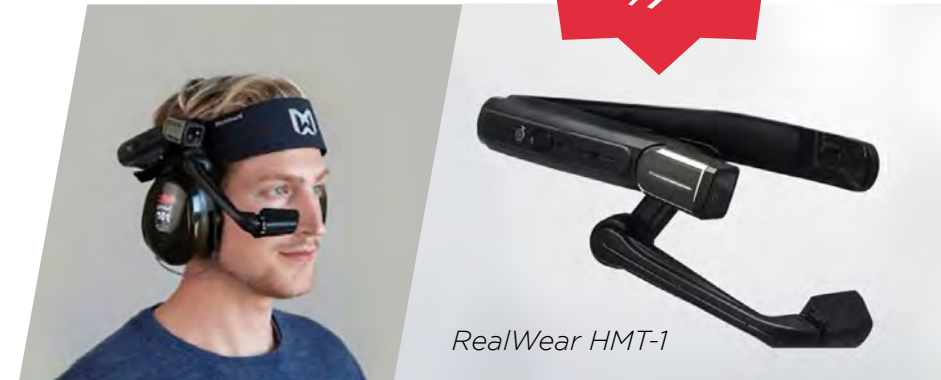


**WE ARE ALWAYS
BY YOUR SIDE,
LITERALLY.**

REMOTE SERVICE SOLUTION!

Let our experts see what you see with RSS (Remote Service Solution).

The comfortable RealWear Smart Headset connects through live video feed and conferencing for real time assistance. We guide you through troubleshooting, just like we were standing on the front line beside you.



RealWear HMT-1

Immediate
Technical
Support
Available
24/7

PURCHASE PACKAGE

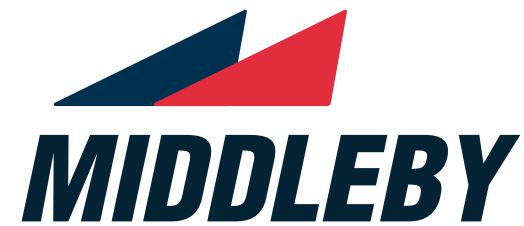
- 1 20 Remote support hours from Baker Thermal - Purchase additional hours with remote ticketing available at bakerthermal.com
- 2 RealWear Smart Glasses / Headband - 32 GB
- 3 ProBuds custom designed audio headphones with hearing protection
- 4 Installed exchangeable battery (3250 mAh Li-Ion)
- 5 USB cable & battery charger
- 6 Hard hat brim clips / Neck flap (3 Pack)
- 7 Carrying Case

Increase Optimal Production
Reduce Downtime
Quickly Identify & Receive Parts
Eliminate Travel Costs

- ✓ 100% hands-free
- ✓ PPE compatible
- ✓ Unmatched noise cancellation
- ✓ High-resolution micro display
- ✓ Water and dust resistant
- ✓ Fully operational from -4 F to 122 F

▶ **Call us for a Remote Service Solution quote today!**

Headset can also be used internally for operator assistance without leaving your office! 24/7 RealWear support with easy access YouTube Middleby Bakery training videos.



RAISE THE BAR, LOWER THE FOOTPRINT.

At Middleby, we are committed to making a positive impact in the communities in which we live and work. We realize that the way we conduct business today impacts both current and future generations to come.

We have made it priority to balance the management of people, profits, and our planet.

Our financial investments and product innovation efforts are focused on solutions that reduce energy consumption, lessen water usage and food waste, minimize emissions and carbon footprint, and enhance safety in the workplace and at home. We have built these sustainability objectives into our development and innovation processes, which is core to our culture.

Middleby's commitment to the SDGs focuses on topics most material to our industry and issues where we can have the most impact.

At Middleby, we develop innovative, industry-leading food processing equipment designed to reduce pollution, conserve energy, and minimize waste.

Our sustainability efforts are most aligned with the following United Nations Sustainable Development Goals:



LESS WASTE MORE IMPACT.



REDUCE GREENHOUSE GAS EMISSIONS



MINIMIZE WASTE



MINIMIZE ENERGY CONSUMPTION



OPTIMIZE WATER CONSUMPTION

Green Initiatives in Middleby Food Processing and Industrial Bakery

Auto-Bake Serpentine

- > Rapid Cooling using Vacuum technology reduces energy consumption per pound of product produced by more than 50% in most cases when compared to traditional forced cooling methods.
- > Infrared burner options that emit significantly less CO and NOx than traditional direct flame burners. They can also decrease fuel consumption by up to 30%, depending on the application and burner type.

Turbochef by Alkar

The newly introduced linear TurboChef by Alkar oven provides food processing facilities with the flexibility of microwave and convection heating. Aspects of this technology increase the microwave energy rate absorption, resulting in a significant reduction in energy consumption as compared to a typical microwave line at a food processing facility. Middleby's cross-pollination of innovation among its three business segments is one way that Middleby supports its commitment to Responsible Consumption and Production as a United Nations Sustainable Development Goal.

Scanico

Plan to be Net Zero Energy company by 2030. Scanico equipment moved from HFC refrigeration to non-HFC natural refrigerants which have comparatively little or no impact on global warming and zero impact on the ozone layer. All equipment is designed with PIR sandwich panel enclosures, which eliminates the need for floor heating and saves up to 8000 kwh/annually.

Large scale food processing facilities have traditionally been energy heavy and labor intensive. The Middleby brands are changing the food processing landscape with sustainable technologies, often cross-pollinated with our other business segments, to improve efficiency, conserve water & energy, and enhance employee and food safety.

Baker Thermal Solutions

Rapid Baking using Radio Frequency Technology in combination with existing baking technology reduces the baking time 20-40% and oven size needed by up to 30% for viable products. The use of natural gas is reduced.

Stewart Systems/Auto-Bake

Pulsing product pan release system that pulses compressed air opposed to traditional continuous flow designs consuming up to 80% less compressor energy requirement.

Pacproinc Packaging Technology

Newly developed Pacproinc technology allows deli customers to reduce the amount of single use plastics in their packaging. Using Pacproinc technology, customers who currently use plastic dividers and trays in their packaging process can replace the plastic tray underneath product slices with one paper that is folded around the cheese. This technology allows paper to be sliced and folded over the food product, enabling consumers to easily remove the product slices from the packaging. The paper tray replaces plastic, resulting in more environmentally friendly packaging.

Powerhouse Dynamics

Real-time line monitoring including all power consumers on our system to optimize energy efficiency and proactively forecast wear and failure points within the system. This is accomplished by comparing vast amounts of performance data from component information packets being sent continuously and analyzed against previous packets for clear anomalies and trends.

INDUSTRIAL BAKING



High Capacity Serpentine Solution for all Bakery Categories



Proof | Bake | Cool



Pan Shakers | Topping Applicators | Water Splitters Closure Systems



Professional Mixers



Bread Dough Make-up Machinery



Fill | Deposit Portion | Pump



Liquid Packaging Systems



Interleavers | Stackers Interleaving Materials



Freeze | Chill Steam | Proof



Complete Biscuit and Cracker Solutions



High-Capacity Bread and Bun Systems



Professional Baking Machinery

PROCESSING & PREPARATION



Transport | Grind Mix | Brine | Massage | Emulsify



Press | Massage Tenderize | Defrost Separate | Mould



Fill | Deposit Portion | Pump



Portion | Form Batter | Bread | Fry

THERMAL PROCESSING



Cook | Chill | Smoke Roast | Pasteurize



Automated Cook Chill | Ham Sous Vide



Defrost | Cook | Chill | Smoke | Roast | Pasteurize | Dry | Mature



Freeze | Chill Steam | Proof

SLICING, LOADING & PACKAGING



Modified Atmosphere Packaging



Align | Convey Autoload



Interleavers | Stackers Interleaving Materials



Rollstock Vacuum and Modified Atmosphere Packaging



Slicing Systems Bacon | Meat | Cheese



Premier Thermoforming Solutions

FACILITY AUTOMATION & EQUIPMENT SANITATION



Washing | Sanitizing Drying



Automated Logistic Solutions



Automated Guided Vehicles



AGV Robot Loading | Unloading



**ONE PARTNER,
MANY SOLUTIONS.**

**MIDDLEBY WORLDWIDE (MWW)
SALES, PARTS AND SERVICES OFFICES**

China	+86 21 6769 0808	South America	+55 11 3915 8100	Italy	+39 0434-86309
Latin America	+52 81 8262 6000	Spain / France	+34 690 69 14 70	India	+91 89 71 89 34 44
Middle East	+971 567673942	United Kingdom	+44 1603 700755		
Philippines	+63 9271741753	USA	+1 773 478 9700		
Poland	+48 602 688 100	Scandinavia	+46 33151500		

sales@middleby.com | www.middprocessing.com

OUR BAKERY BRANDS



High Capacity Serpentine Solution
for all Bakery Categories



Proof | Bake | Cool



Pan Shakers | Topping Applicators
Water Splitters | Closure Systems



Professional Mixers



Bread Dough
Make-up Machinery



Liquid Packaging Systems



Complete Biscuit and
Cracker Solutions



High-Capacity Bread and
Bun Conveyorized Systems



Professional Baking Machinery

OUR PROTEIN BRANDS



Cook | Chill | Smoke
Roast | Pasteurize



Automated Cook
Chill | Ham | Sous Vide



Transport | Grind | Mix
Brine | Massage | Emulsify



Modified Atmosphere
Packaging



Press | Massage | Tenderize
Defrost | Separate | Mould



Align | Convey | Autoload



Defrost | Cook | Chill
Smoke | Roast | Pasteurize
Dry | Mature



Portion | Form
Batter | Bread | Fry



Rollstock Vacuum and
Modified Atmosphere
Packaging



Slicing Systems
Bacon | Meat | Cheese



AGV Robot
Loading | Unloading



Premier Thermoforming Solutions

OUR PROTEIN AND BAKERY BRANDS



Washing | Sanitizing | Drying



Fill | Deposit | Portion | Pump



Automated Logistic
Solutions



Automated Guided Vehicles



Interleavers | Stackers
Interleaving Materials



Freeze | Chill
Steam | Proof





**Cutting-edge
technology
disrupting
an industry.**

www.middprocessing.com