



## 1. JetLT food printer

### UAB "Prasvieta"

Simple, easy and pleasant to print – this is the JetLT printer for confectioners! An innovative, economy-class printer for printing on gingerbread, macaroons and cakes! Made in Lithuania, at the best price in Europe.



## 2. Euromat E3 Bakery Convection Oven

### WIESHEU POLSKA Sp. z o.o.

The E3 convection oven from WIESHEU sets new standards for baking-chamber capacity and functional design. Now, you need fewer baking processes for the same output of baked goods. Optimised insulation and 3-glass pane technology ensure that the energy remains precisely where it belongs – inside the oven. Right- or left-hand door? No problem. The flexible E3 door can be changed on-site.



### 3. Revent Retarder/Freezer Provers

#### Revent International AB / Nurkowski Sp. z o. o Sp.k.

Revent Retarder/Freezer Provers are devices for the proofing process and extended proofing / fermentation. The FSP technology (Flexible Slow Proving) operators may adjust the conditions in which the dough may slowly prove. In the initial phase, the freshly prepared/shaped dough piece goes to the chamber, where the temperature is  $-5^{\circ}\text{C}$ , where it is cooled and then stored at  $0^{\circ}\text{C}$ . Later, a process called 'waking up' or 'resuming' (proofing) takes place, where the temperature rises to  $15^{\circ}\text{C}$ , the dough pieces begin to slowly proof and here, depending on the needs, they can be fully proven and ready for baking, or in the last phase they can be cooled and wait for export to a company store or other location where they will be baked. In turn, the Freshbake system allows bakers to store the product baked in 90% and then resume its baking without loss of quality. This is due to the special conditions inside the chamber – appropriate temperature and humidity with a system that maintains useful bacteria – controlled by the PID regulator and the TSC control system.



### 4. Eco Twin model 2022 - production line for bread rolls

#### König Maschinen Gesellschaft mbH CREAM Profesjonalne Technologie Spożywcze Sp. z o.o.

Eco Twin model 2022 is a line for the production of rolls/small breads, guaranteeing a wide range of products while maintaining a compact form and the highest hygiene standards. The line can be expanded with additional stations at any time, which means that it can develop along with your business. Its improved design means that the time previously spent on cleaning can be used for more important activities.



## 5. Portobello ice cream machine

### Vi Healthy Living Ltd. t/a fwip

Portobello – the first ice cream machine of this type in the world. It is also the smallest and the first “smart” ice cream machine on the market. This patent-pending device can track sales figures and effectively help increase the profits of companies that use its functionality. Italian ice cream (“Italian Gelato”), vegan sorbet, frozen yogurt are served by the machine in under 7 seconds – something no other machine on the market can do. Portobello is also the most environmentally friendly ice cream machine in the world, as it uses less energy than a 40W light bulb. While its design is timeless, it provides almost endless number of flavours. Until now, machines for serving soft ice cream had the option of serving max. 2 flavours. With Portobello from fwip everything is possible. Excellent for all types of consumers: from vegans, through health- and diet conscious people, to those who want a moment of tasty pleasure without paying much attention to 'behind-the-scenes' details. Taking into account numerous and very specific requirements of customers, we made sure that Portobello is able to serve fwip desserts for everyone.



## 6. RIBOT multifunctional device

### Telme S.p.A. / Inplus Michał Kalinowski

Ribot ensures healthy, non-invasive cooking, cooling and freezing at a programmable temperature, which protects the organoleptic features of the food and enhances its natural taste. The nutritional quality, colour and texture of the product are maintained in order to guarantee consumers the best taste and a consistent level of quality. Ribot allows user to program its work to quickly prepare: cakes, fillings, butter creams, gels and spills, ice cream and sorbets, marmalades and dairy products.



## 7. Rollmatic S40S / S50 self-service bread slicers

### Rollmatic SRL / Nurkowski Sp. z o.o. Sp. k.

Rollmatic S40S / S50 self-service bread slicers are designed for cutting all types of bread, from wheat to rye-type breads. The slicers may be placed in the sales room of a bakery or grocery store. Their compact design is suitable for dimensions of a standard shop arrangement. With a quick circular knife and the control system, these devices cut the bread into the slices with thickness selected by the operator. Standard bread can be cut in 12-18 seconds – depending on the desired thickness. The device is completely safe for the operator.



## 8. Speed X

### UNOX SPA / UNOX POLSKA Sp. z o.o.

The first device in the world combining 3 technologies: microwave, combi steamer and washing system. There is no other device in the world that would combine these technologies in one product.



## 9. ATLAS – Automatic Loading and Unloading System

### IBIS Marek Jeż

ATLAS is a modern loading and unloading system designed for modern craft and industrial bakeries. ATLAS solves the problems of bakery owners who struggle with the staff shortages, the need to reduce costs and constantly rising work standards. ATLAS system in combination with a thermo-oil oven is the most economical solution available on the bakery market, guaranteeing an increase in production and reduction of oven heating costs.

