

VI Bakers and Confectioners Forum



22-24 MAY 2024

♀ 88-400 ŻNIN, Jaroszewo 80



www.mech-masz.eu

Event program





DAY 2 - 10°° / 15°°

DAY 3 - 1000 / 1300 - The official closing at 1PM

Quality presentation of baked goods on the PPCR ceramic tube oven + tasting

Quality presentation of baked goods on the MODULO modular oven + tasting (Sourdough Focaccia, Bagels, Dubai Rolls, Wheat Baguettes, Wheat Kaiser Rolls, Wheat-Rye Bread, Wheat Bread, Grain Bread, Rye Bread, others)

Presentation of the entire range of showcased machines

Live machine demonstrations

Usage of natural dietary fibers in production

Usage of professional confectionery printers in production

Selection of appropriate yeasts for the chosen production cycle

Flour quality directly affecting the final product

Fruit and cream components in the food industry

Shop arrangements - from design to realization

Usage of vending machines in the industry

Process control devices "receptors" as a response to production repeatability even without experienced bakers.

Subsidies as a form of financing for rapid development

Leasing as the most commonly chosen form

Regional area- wines, cheeses, cold cuts, honey from the Pałuki region

Raw materials / production / machines / ovens / technology

Every day, complimentary grill and hot beverages available to all visitors.

Wheat Kaiser Rolls Wheat baguette



Demo baked goods



100% rye bread



Bread with seeds Wheat-rye bread





Wheat bread

Sourdough Focaccia











Co-exhibitors



FIBERCARE Sp z o.o.

Polish producer of natural dietary fibers. We specialize in processing plant-based products using an innovative micronization method, which allows us to preserve the key structural properties of the produced fibers.

www.fibercare.eu



KANDY

Fruit and cream components for confectionery, ice cream, and dairy industries. These are high-quality food semi-finished products based on fruits or vegetable fat. We offer standard products: confectionery fillings, gels and glazes, pastes, and variegato under the brands Lauretta, Cristalli, Ascanio. The full range of these products can be found on the website.

www.kandy.pl



Młyny Szczepanki Sp z o.o.

Młyny Szczepanki has over 25 years of tradition in family milling. We draw our knowledge, experience, and inspiration from our passion and multi-generational milling tradition regarded both among consumers and in the food industry.

www.mlynyszczepanki.pl



ALLEMAND

LALLEMAND POLSKA Sp z o.o.

Yeast is our specialty. Lallemand Polska specializes in the production of fresh and dried yeast. Additionally, we offer yeast flakes and extracts in our range of products. We encourage you to contact our sales representatives.

www.drozdze.pl



JetLT printer

Manufacturer of food printers. The JetLT printer is an attractive product due to its leading technology, ease of use, high print quality, and low operating costs, with warranty and post-warranty service, as well as financing options.

www.jetlt.com



Kuvings Polska

Official distributor of juice extractors. We constantly work to develop technologies that support a healthy lifestyle. Kuvings has designed many kitchen appliances that make healthy living tastier.

www.domowesanatorium.pl www.kuvings.pl



Soreno

We are a producer of food concentrates for the ice cream, confectionery, and bakery industries. Our products are recognized by customers across Poland and around the world.

www.soreno.pl



Maisolution Ai Solution

RECEPTOR 2.0

The company Ai Solution has been operating in the European market of bread, pastry, and ice cream producers for several years. We have already helped over 180 clients solve various issues in the bakery and confectionery industry, offering consulting and implementation of Management Systems.

www.domowesanatorium.pl



PIEK HURT

The company Piek-Hurt has been in existence since 1994 and specializes in supplying bakeries, confectioneries, and gastronomy with raw materials and small equipment. Our offer includes yeast, fats, flours, flavorings, chocolates, packaging, and more.

www.piek-hurt.pl



PROFROST Group

We are an experienced manufacturer of high-quality furniture and lighting for shops, serving various industries. Our offer includes shelves, refrigeration units, and counters for grocery stores, elegant furniture and lighting, as well as comfortable shelves.

www.profrost.pl



Dedicated IT solutions for production and sales processes management. We create unique IT solutions, often solving 'unsolvable' problems.

www.xmart.pl



Jacobs Cafitesse

The official distributor of JACOBS DOUWE EGBERTS (JDE) Professional in Poland. JDE is one of the largest producers of coffee and tea in the world and the owner of many international brands.

www.cafitesse.pl



Concept Automatic



automatic CONCEPT AUTOMATIC is a leader in innovative vending machines in Poland, with over 15 years of experience. We provide flexible and tailored solutions for **EAD** customers, offering premium quality and box competitive prices.



PGD

We offer a wide selection of over a thousand products for bakeries, confectioneries, and ice cream parlors, including renowned brands such as Sonneveld, Odense, Dragsbaek, Belusa, Giuso, as well as our own carefully selected brands.

www.pgd.biz.pl

www.conceptautomatic.pl

Presented machines



Steam pipe deck oven PPCR

Deck oven laoder

Rotary baking oven

ZOOM pipe oven

Bentone burners

Modular baking oven MODULO

MODULO integrated oven loading system

Climator units for proofing chambers

Mobile proofing chamber

Tray / pans cleaning machine

Semi-automatic bread slicing and packing line

Automatic bread slicing and packing line

Bread slicer with circular blade KT-1

Table-top bread slicer PRIMO

Automatic bread slicer AUTO

Manual bread slicer MANO

Self-service bread slicer IPSO2

Horizontal bread, cake slicer TAGLIO

Shaving machine for chocolate cutting

Bread slicer HERCULES 2

Mixer Rego PM-60

Mixer Rego PM-100

Planetary mixer Rego SM-20L

Planetary mixer Rego SM-60

Bread slicer Rotec SB

Handling trolley HUB-1

Handling trolley HUB-3

Handling trolley HUB-3A

Handling trolley HUB-4BOX

Cream cooker MK

Doughnut fryer SP-24

Doughnut fryer SP-80

Doughnut fryer with proofer SP-60G

Doughnut fryer with a turntable SP-Plus

Universal screw doser U-MAX

Dosing machine

Transfer pump

Manual fillers

Dosibest filler

MDSE filler

D-MAX doser

Bag clipping machine TK18

Stainless steel flour sifter

Flour sifter with a bag loading system

automatic dough divider-rounder

Semi-automatic hydraulic dough divider

Dough divider-rounder forrolls 3/4 - automatic

Planetary mixer PL-20

Planetary mixer PL-60

Planetary mixer PL-80

Planetary mixer PL-140

Industrial beater

Bread grinder MTB-4

Bread grinder MTB-7

Lifter for spiralmixers bowls

Spiral mixer with removable tools S-MIX

Spiral mixer with removable tools R-MIX 220

Dough volumetric divider

Dough conical rounder

Dough long moulder

Twin arm mixer GIO

Moulding machine

Sheeter and kneader for seeds

Bakery baguette moulder













Presented brands



































Additional information

VI Bakers and Confectioners Forum

The Bakers and Confectioners Forum is the most important event for Mech-Masz company, it's a unique opportunity for entrepreneurs operating in the baking industry, both on a craft and industrial scale. The comprehensive offer of machinery presented in one place is not only a showcase of industry innovations but also an indication of development directions and an extraordinary opportunity for direct contacts among professionals. The dynamics of the event are enhanced by baking demonstrations, professional technological support, and open exchange of experiences.

Directions map





Recommended hotels





Reserve your time! 22-24 MAY 2024



Contact Information:



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