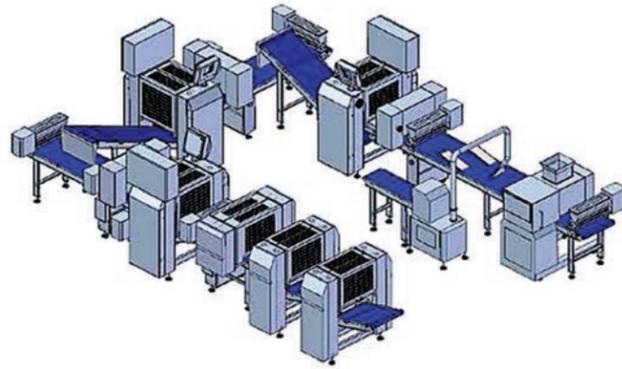


WELLBAKE - EASYMAC SWEETGOODS MAKE-UP
DOUGH BILLET SYSTEMS, LAMINATING LINES AND MAKE-UP TABLES



High capacity dough billet system for Danish, Croissant and Puff dough type doughs. Can be designed in I, L, or U shaped systems depending on space and layers desired.

Very gentle dough extrusion and lamination for top end products.



For the feeding of croissant lines and sweet-goods make-up tables we offer Compact laminating systems or Regular laminating lines.

Which system to choose depends on space and how gentle you need to reduce the dough thickness of the dough billet.

Space is many times a factor which way to go but both systems give a very nice gentle reduction of the dough billet for feeding the make-up line.



This is a very powerful and versatile make-up sweet-goods table. It can be equipped with accessories to make any product you want for your bakery. Palm leaves, Vol-au-vent, and twisted products from puff dough to name a few. A variety of Danish type products as well as Samosa and Patty items. Biscuits and donuts. Ciabatta type rolls, rectangular and square, baguette, flat bread and pizza. Cinnamon rolls and pie crusts. The list goes on and on. All can have different decorating patterns, sprayed on with water or egg wash, sprinkled with a variety of toppings.

BOOTH NUMBER:
2065

IBIE[®] **OCTOBER 8-11, 2016**
INTERNATIONAL BAKING
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LAS VEGAS, NEVADA USA
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Email us today for any questions at
info@wellbake.com or call 705-722-4100



SPRING 2016

30 Mills Road, Unit N; Barrie, Ontario L4N 6H4
Tel; 705-722-4100

For additional information, go to
www.wellbake.com



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We would like to thank all our Valued Customers for another great year in business. All of you are our key to success.

Wellbake Equipment is growing again. We have done very well in the US Northeast and are now expanding our efforts to the US Southeast. We hope our equipment lines will be as appreciated in the Southeastern as in the Northeastern US.

WELLBAKE has become synonymous with the best equipment on the market, and also best pricing. Whatever your need is, we have you covered. We carry top-of-the-line Silo Systems with both Indoor and Outdoor applications. We are the agent for VMI Mixers from France for dough mixing. They are among the 3 largest mixer companies in the world. For Sheeting Lines, Laminating Lines and Muffin Depositing we offer Easymac, which is now becoming one of the strongest names in the industry. We are proud to offer our own Bread System with a stress-free and oil-free dividing system. We also offer 4, 5 and 6-Pocket Roll Lines. LBC American-made Rack Ovens is a company also manufacturing the best free-standing Proof Box on the market.



WELLBAKE B&B SILO SYSTEM

Indoor and outdoor silos in aluminum, stainless steel, or Trevira fabric.

Small and micro ingredient system.

Vibrating sieve, automatic filters, iron remover, in-line sifter, fermenting system, flour cooling system for warm climates, sacks unloader, and more.

Come and see this high quality industrial Silo System at our **WELLBAKE BOOTH, NO 2065.**



Modular silos in aluminum or stainless steel. Left picture.

Also available: Flour Turbo Cooling System as part of our silo systems. Right picture.

www.wellbake.com

// MIXERS



WELLBAKE VMI is the top quality industrial Mixers in strength, dough development, performance, technical features, and versatility. VMI mixers have a range from 80 to 900 kg of dough. Single and double spiral models available with optional quick disconnect for tool change for different applications. With this feature mixers can be used to mix batters and cream. In addition we offer optional variable speed for gentle incorporation of fruit in the batter at a very low speed.

We also offer Carousel and In-Line Automated Systems as well as the Aquamix, which is specially designed for a highly hydrated dough such as European type ciabatta.

Our VMI ULTIMIX Planetary Mixers come on models from 200 to 900 liter capacities. A wide range of tools. Working operations can be under pressure using greater 0.5 bar. Variable speed between tools and satellite.

Our Horizontal mixers from LASER are state-of-the-art machines for cookie, biscuit and regular dough applications.

// BREAD & ROLL



The **WELLBAKE Bread System** is what you want in your bakery. The **Divider** uses no oil and divide dough such as hard, soft, and gluten free. Interchangeable single or double pocket. Capacity as single up to 1300 pcs/hr, 50 to 2800 g depending on model. As two pocket from 50 to 1200 g. Dynamic weight checking available with sorting. Conical Rounder handling dough pieces from 40 to 2000 g. Capacity up to 5000/hr. Variable cone speed. Optional oiling and hot/cold air.

The **Intermediate Proofer** is loaded through two entry chargers. Continuous or step-by-step operation. Discharge has photocells to avoid double pieces discharge to the moulder. A variety of **Moulders** are available. Different widths, capacities and pressure boards, fixed and rotating. Contact us for more information or try our website: www.wellbake.com.

ROLL DIVIDER ROUNDER AS PART OF OUR ROLLLINE.



A compact and silent industrial machine to be used alone or in combination with other machines such as: Intermediate Proofer, Stamping Machine, Moulding Unit and Panning Station to form a complete automatic Rollline. Automatic dough feeder can be added for continuous automatic feeding.

Scaling and capacities:

SART44: Weight range 100-220g. Production per hour: 6000

SART53: Weight range 40- 130g. Production per hour: 10 000

SART62: Weight range 25 - 80g. Production per hour: 12 000

// WELLBAKE EASYMAC MULTI-PURPOSE LINE



For all kinds of Flat Bread, Biscuits, Patties, Samosas, Crackers, Ciabatta, Pizza—the list goes on.

Please tell us what products you want to make and we will get back to you with all information you need, including a quotation, drawing, and explanation of how everything would work. Visit our website: www.wellbake.com

// WELLBAKE AUTOMATIC FRYING LINES



WELLBAKE offers state-of-the-art frying lines. Lengths of up to 7.5 meters, 600 to 1200mm in width.

Fully automatic filtering of oil and extremely easy cleaning.

We also offer the complete automated make-up line to feed the frying line. For more information, contact us directly or from our website: www.wellbake.com

// WELLBAKE EASYMAC STATE-OF-THE-ART MUFFIN LINE



Designed to produce all sizes of muffins and cakes, plain or with filling of chocolate or fruit bites in the batter. The line operates on a continuous basis making it very fast and gentle. Units for adding various toppings including fatty crumbs are available. Also injecting system for chocolate, jam, and cream. Line is very easy to clean and operate.

De-nesting System for various sizes and shapes of paper liners, regular or "tulip" type. Capacity of about 8-12 pans per minute.