



# EASY TOAST<sup>®</sup> HIGH FIVE

- 1 For who?**  
All tin bread and toast manufacturers worldwide who produce breads in large volumes.
- 2 Advantages**  
Easy Toast is a total line concept from mixer – cooling using a continuous mixing system and state of the art hardware, software, and expertise for optimizing the bread making process. Easy Toast lines are a complete system, a process in order to produce bread at lowest possible cost.
- 3 Savings**  
With Easy Toast the following cost reduction can be realized (based on a 8k line):
  - Mixing approx €400.000 continuous vs classic mixing
  - Make up approx €50.000 because of weight accuracy
  - Logistics 1,5 % improvement of line efficiency = 665.000 loaves pa = € 199.500
  - Baking and proofing approx € 350.000 pa
  - Cooling no waste because of buffer built in savings € 250.000 pa
- 4 Features**
  - Continuous mixing, injection of liquids in dry ingredients
  - Use of lower grade of flour possible
  - Very accurate dividing
  - Very even fourpiecing
  - Very slow speeds in logistics and proofing
  - Very efficient baking low co2 emission, very high savings in energy
  - Very flexible baking with indirect heating which can be perfectly regulated
  - Cooling in standstill ambience on stainless steel carriers, with buffer integrated
- 5 Products**
  - Toast
  - Tin bread
  - Whole wheat
  - Brioche
  - And all other products baked in tins

## EASY TOAST CONCEPT



Make it easy...