

## Bakery Showcase

20th & 21st July 2010, Peterborough, UK

The design of Baker Perkins' dough mixing and forming equipment is constantly evolving as we strive to help our customers achieve the best quality, highest efficiency and lowest cost.

At the Bakery Showcase 2010 we will be presenting the newest versions of our complete range incorporating all the latest development including **NEW** control software for the Tweedy2™ Mixer, **NEW** Adaptive Weight Control for the Accurist2™ Divider and **IMPROVED** panning efficiencies for the Multitex4™ Moulder. The showcase will consist of factual presentations and extended opportunities to inspect the equipment and discuss these innovations with our team of design and process engineers.

### Programme of events:

**Tuesday 20th July / 09:30am - 4:30pm**

#### Technical papers and detailed examination of equipment

The equipment available to view is a complete 8,000 loaves/hr dough mixing and forming plant comprising:

- Tweedy™ Pressure/Vacuum mixers with new Tweedy2™ software
- Twin dough hoists
- Accurist2™ dividers
- Conical rounder
- 8000 First Prover with bucket feed loader
- Multitex4™ moulders with PerfectPan™ tables

The Showcase will take place while the equipment is undergoing final testing prior to installation at a major UK bakery.

**7:00pm**

Wine tasting and dinner at Burghley House, one of England's largest and most beautiful stately homes. [www.burghley.co.uk](http://www.burghley.co.uk)

**Wednesday 21st July / 09:00am - 12:00pm**

#### Keynote Presentation

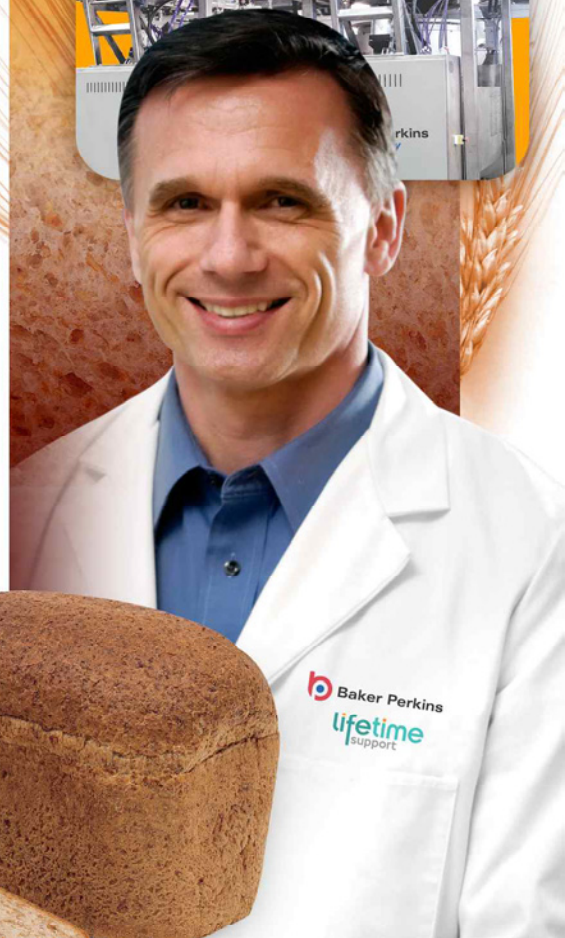
50 years of the Chorleywood Bread Process by Stan Cavain - a director of baking industry consultants BakeTran and a former director of the Cereals and Cereal Processing Division of the Campden & Chorleywood Food Research Association (CCFRA).

#### *This will be followed by:*

- Q&A with Stan and a panel of experts from Baker Perkins
- Opportunity for further detailed examination of equipment
- Technical discussions with our engineers on topics of specific interest
- Meetings with our Sales or Customer Services team on current or potential project

Please fill out the faxback form overleaf and send to +44 1733 283004

If you would prefer to book directly with us or have any questions please contact Keith Graham on +44 1733 283469 or email [keith.graham@bakerperkinsgroup.com](mailto:keith.graham@bakerperkinsgroup.com)



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Name \_\_\_\_\_

Position \_\_\_\_\_

Company Name \_\_\_\_\_

Company Address \_\_\_\_\_

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Telephone \_\_\_\_\_

Email \_\_\_\_\_

Additional Info \_\_\_\_\_

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Please book me a place at the Bakery showcase

**Please reserve me hotel accommodation**

Monday 19<sup>th</sup> July

Tuesday 20<sup>th</sup> July

Wednesday 21<sup>st</sup> July

No smoking room

Vegetarian

Please contact me to arrange a meeting on Wednesday 21<sup>st</sup>



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