

iba **CONNECTING EXPERTS**

YOUR GLOBAL BUSINESS PLATFORM –
ENDLESSLY INTERACTIVE

25–28 OCTOBER 2021

connecting.iba.de



Press release

iba.Connecting Experts: Today's opening with two world premieres and innovations

The Countdown is on: today, **iba.Connecting Experts** opens its virtual doors again. Participants can look forward to product presentations and individual consultations from exhibitors, register for lectures of leading key-speakers and discover the latest trends. Some of the presented innovations are making their first appearance to the market at the global network event of the baking industry.

Munich, 25th of October 2021 – Trends, innovations and world premieres: **iba.Connecting Experts** brings the global baking industry together again this year. The next four days will set the course for the 2022 business year and a live reunion at **iba 2023**. Next to product presentations of **KOMA Cooling & Conditioning**, **Albert Handtmann Maschinenfabrik GmbH & Co. KG** will be offering a video demonstration while **Somengil** will highlight their product in the innovation area. They will explain everything about their **MultiWasher** – a high-performance industrial washing machine that is ergonomic and user friendly, whilst delivering the best results. Several exhibitors are introducing their latest novelties to the global market online, for some it's even a world premiere: **Marel TREIF GmbH** and **VMI SA** are presenting their latest innovations to a worldwide audience for the first time. The five innovations presented below are just a few of the novelties at **iba.Connecting Experts** in October, highlighting the industry's force.

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World Premiere: The PRIMUS fusion SB by Marel TREIF GmbH

The bread cutting machine is making its first appearance at iba.Connecting Experts. [PRIMUS fusion SB](#) is the first fully integrable self-service machine from TREIF. It fits into the equipment of the shop and thus creates more space for the display of bread and bakery products. The PRIMUS fusion SB is operated independently by the customer and offers maximum comfort due to the ergonomic operating height. Because of its integrated waste tray with residual flap, the machine meets highest hygiene requirements.



The DIOSNA Hygienic Design Wendel Mixer by DIOSNA Dierks & Söhne GmbH

In 2019, DIOSNA introduced the first model of the continuously expanding Hygienic Design series: the WH 240 E and WH 600 E models for industrial bakeries. In September 2021, the newest model has been launched: the [Hygienic Design Wendel Mixer](#) with removable bowl and a batch size of 240 kg*, the WH 240 A. In addition to the open design, the mixer is executed with electric clamps to fix the bowl. The product can be used in artisan bakeries as well as for fully automated large-scale production integrated into a linear transport mixing system.



* wheat dough with dough yield TA 156

The rack oven MIWE roll-in e+ 2021 by MIWE Michael Wenz GmbH

MIWE is recognizing an increase of demand for rack ovens over the past years. Therefore, they are presenting some important innovations and further improvements with their 2021 model year [MIWE roll-in e+](#). This includes the MIWE Heat Flow, the improved steam device, the further improvement of the patented MIWE aircontrol, and multilayer insulating mats for an improved insulating



effect – all to ensure stable, uniform baking results for a wide variety of baked goods and of course combined with economical energy use.

World Premiere: The Phebus mixer by VMI SA

[The VMI](#) new Phebus mixer, a planetary mixer, excels at complex preparations including creams, meringues, brioches, specialty breads and more. It has a large-scale batter and snack dough production with bowl capacities from 80 to 200 l. It offers a great versatility with a choice of three stainless steel quick release tools (whisk, spiral or paddle). For a homogeneous and gentle mixing, Phebus offers five adjustable speeds. It is ergonomic and designed for an easy handling: with the automatic bowl detection, assisted and secure raising and lowering of the head, the staff can work with it on a safe basis. With the touchscreen, up to 100 recipes can be saved.



The DSS pre-sheeter by Rademaker

[Rademaker's](#) Wax Double Sheeting System can handle different types of dough: even liquid and sticky dough. Rademaker developed a pre-sheeting system that leads to a stable and consistent stress-free dough sheet and weight accuracy of the products. An innovative dynamic hopper makes sure the dough chunk shape and weight are consistent. Landscape sensors and separate belts guide the chunks in the sheeter, ensuring size and weight accuracy.



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About iba

iba - The world's leading trade fair for the baking and confectionery industry takes place every three years at Fairground Munich. The trade fair brings together all the products and technologies that are relevant to bakers and confectioners of all sizes, decision-makers from the bakery and confectionery industries and food retailers. The range of topics includes from raw materials, ingredients and frozen bakery products through production and packaging technology, process optimization and information technology to complete interior design of bakeries, pastry shops or cafés. More than 77,000 trade visitors from around 170 countries came to iba 2018. In total, over 1,300 companies exhibited.

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