



*INDUSTRIAL BAKERY LINE*

THE SECRET OF SUCCESS

# WHO WE ARE AND WHAT WE CAN DO FOR YOU

The brand name and the claim express our market mission.  
We are a leading Company in the food plants industry, specialized in the design, manufacture and on-site installation of highly automated production lines and state-of-the-art machinery for the production of bakery products: bread, puff pastry, any kind of biscuits and cookies and cakes.

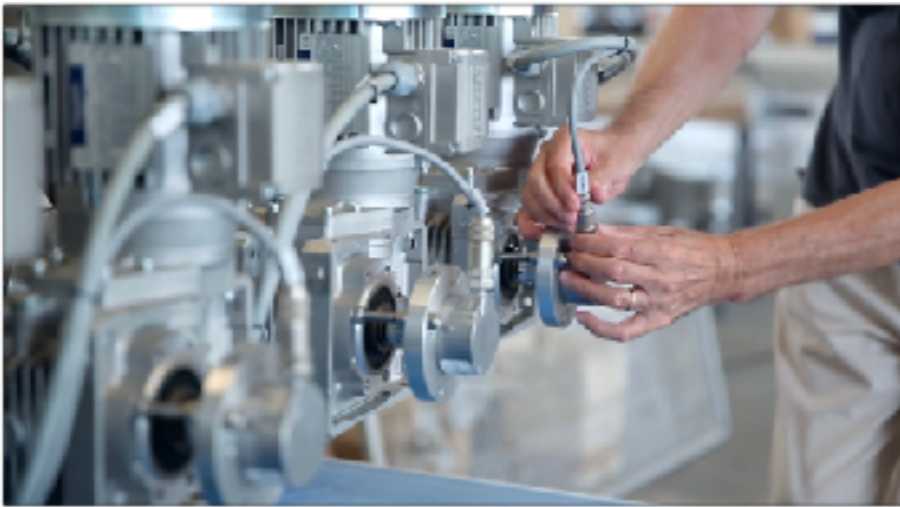
IBL also offers maintenance and assistance, upgrading and modification of existing production lines: always pursuing the most advanced concept of service and providing innovative solutions on a case-by-case basis.





IBL s.r.l. - Industrial Bakery Line - Villafranca (VR), Italy





# THE SECRET OF SUCCESS



INSTALLED LINES



EMPLOYEES



SALES DEPARTMENT

IBL is a young and emerging reality, yet already well accomplished and constantly growing, thanks to our business formula which combines strategic vision and technical innovation that puts quality, client care, flexibility at top.



HIGH GLOBAL  
QUALITY OF  
THE LAYOUTS

REMOTE  
OR ON-SITE  
TECHNICAL  
ASSISTANCE

HIGH  
RELIABILITY  
AND  
DURABILITY

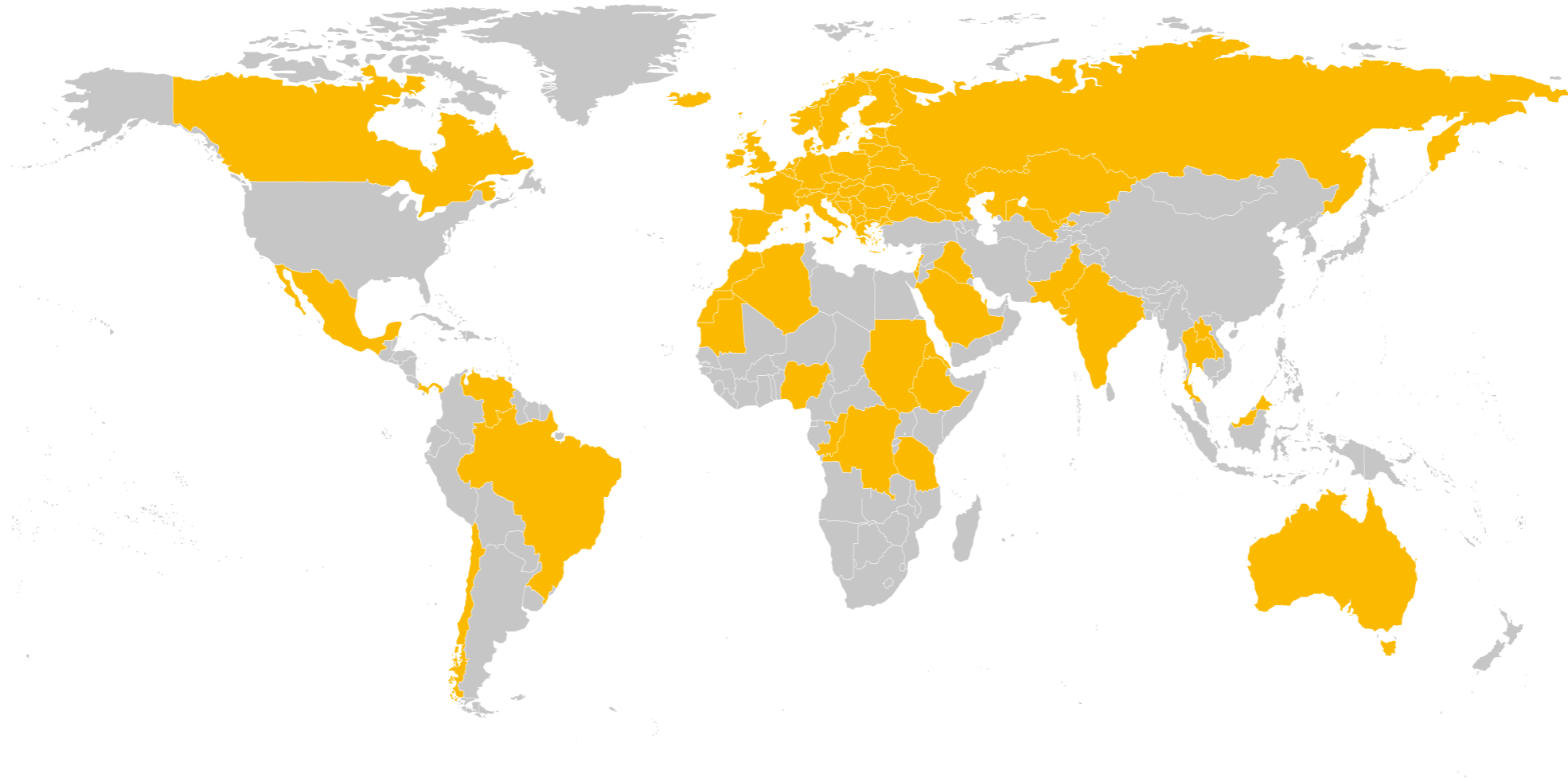
PLANNED  
MAINTENANCE  
BY PROTOCOL



WIDE CHOICE  
OF TECHNICAL  
SOLUTIONS

REMARKABLE  
COST-  
EFFECTIVENESS

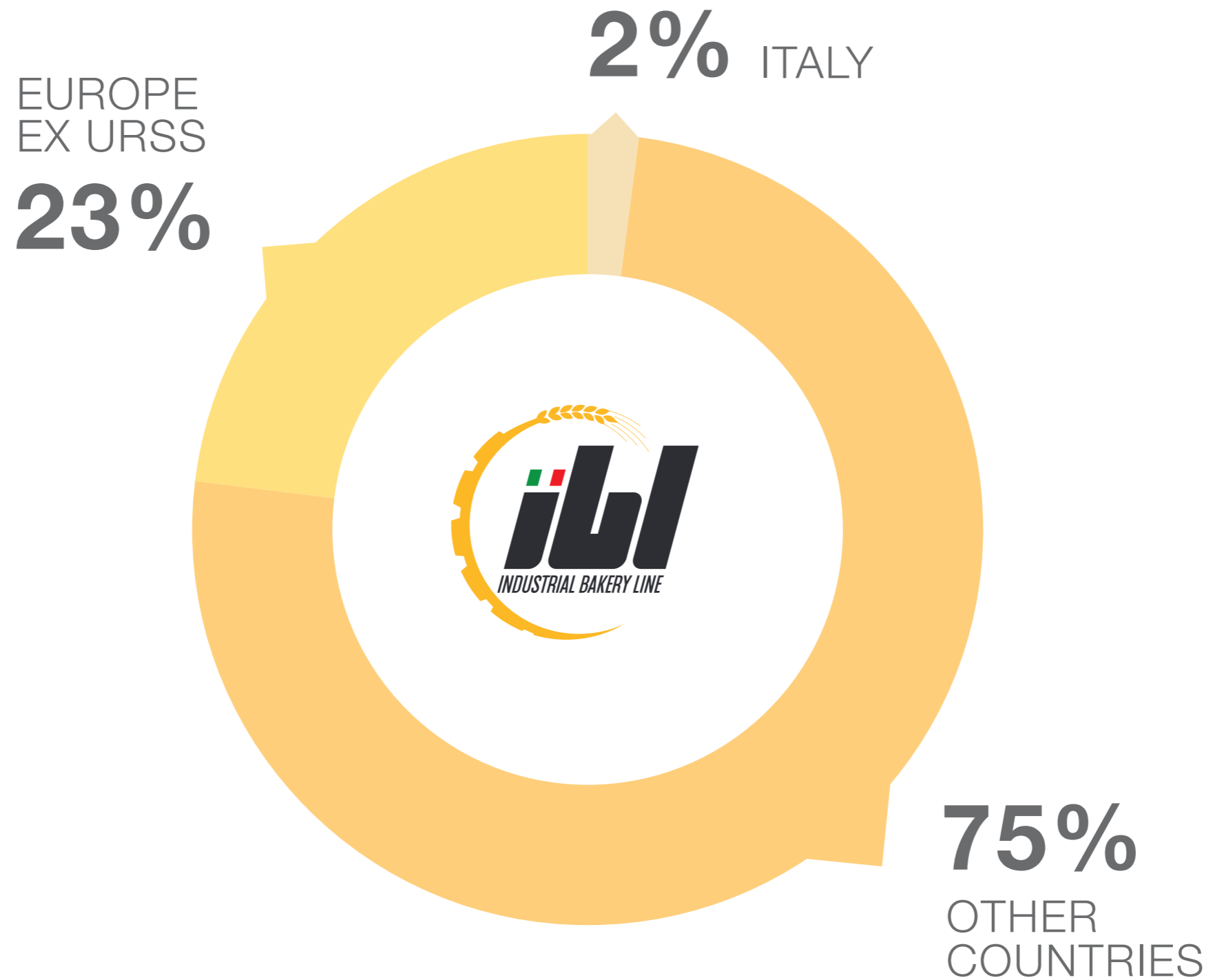
EXPERIENCE  
AND  
INNOVATION



The Company inherits a genetic legacy coming from multi-decennial know-how and work experience in leading companies from Verona, traditionally the world's capital in this specific field.

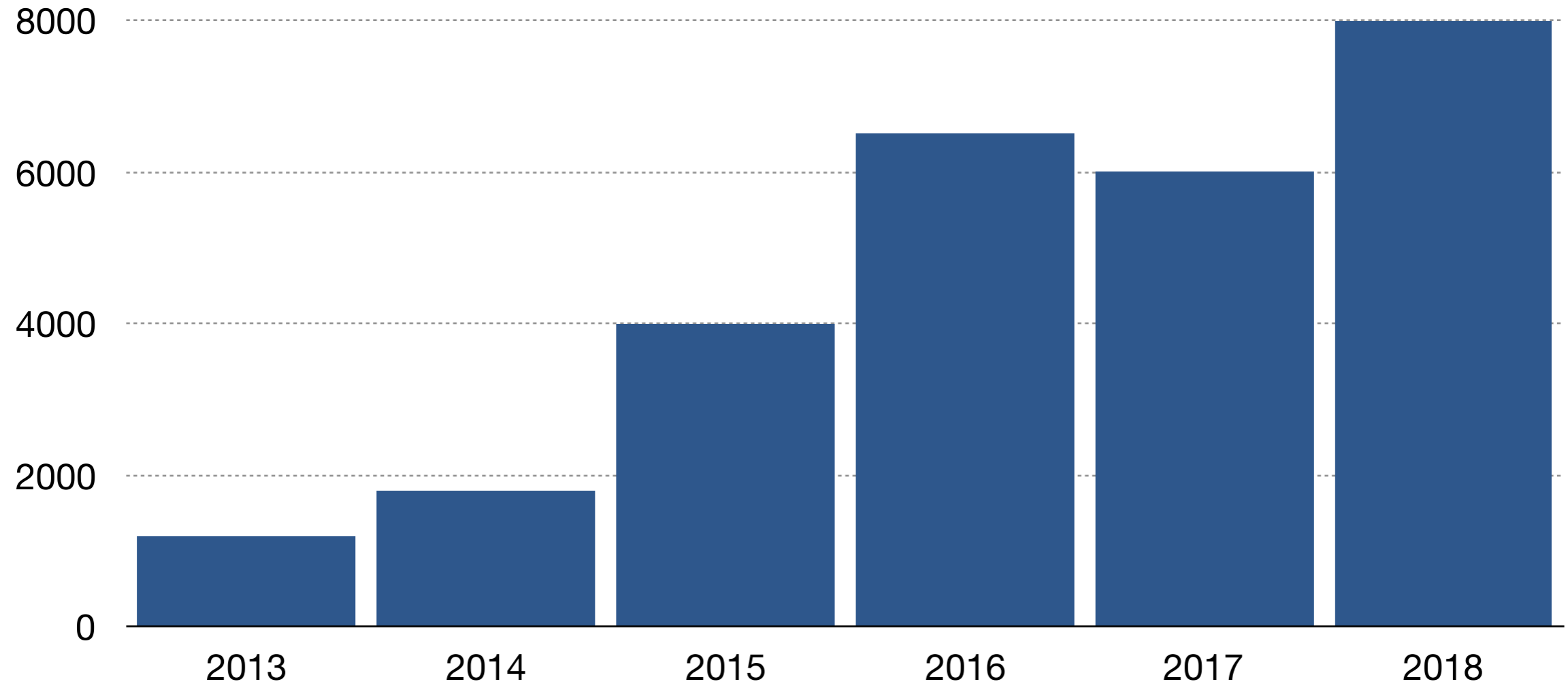


# OUR MARKET





# SALES TREND



# BISCUITS, COOKIES AND CAKES

give your business the best fragrance, taste and aspect



# BISCUITS, COOKIES AND CAKES

give your business the best fragrance, taste and aspect



SOFT  
COOKIES



HARD BISCUITS  
AND CRACKERS



FILLED  
AND WIRE CUT  
COOKIES



DROPPED  
COOKIES

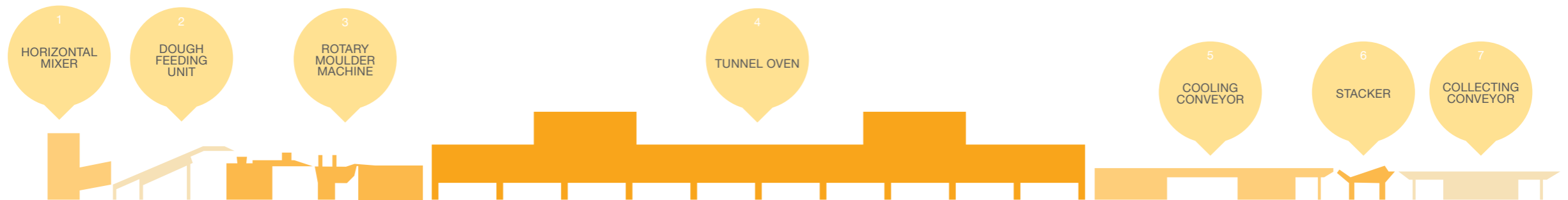


CAKES





# SHORT AND SOFT DOUGH BISCUITS



Shortbreads, as suggested by the name, are biscuits made of short dough. Our lines of this type can also produce soft dough biscuits, almost similar to cookies. They are considered medium/high confectionary baked products for their soft crunchiness and delicious taste of butter. This type of biscuit is also famous for the production of biscuit sandwiches. This type of biscuit can be baked in all types of cyclothermic, direct gas, convention and hybrid ovens. The range of products can also be increased with the addition of so-called decoration devices.

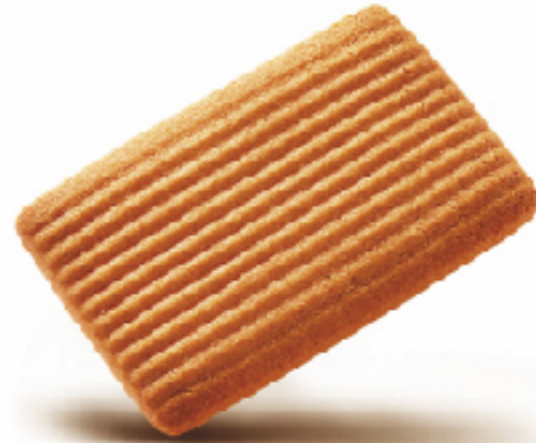




The main shaping machine for this type of product is the Rotary Moulder, that IBL developed for various production ranges of width from 600 mm up to 1800 mm. The industrial process configuration here shown is one of the most common used, but in any case IBL can follow the customer demands for each individual project.

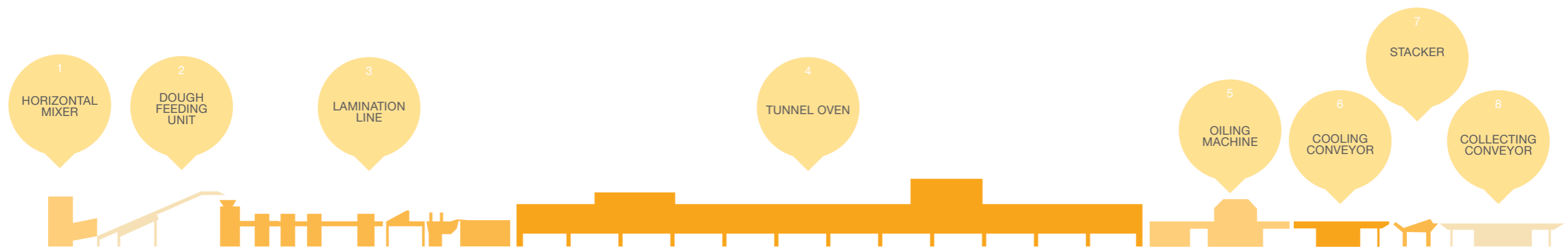








# HARD BISCUITS AND CRACKERS



The hard biscuits and crackers are produced on lines that consist in a lamination line where, after having formed and processed the dough it is then cut by a roller or by two synchronized rollers.

The reduction of thickness during the process takes place through the gauge rolls that can be adjusted manually or with an automatic system.

The scraps produced from the cut are returned to the first forming machine in order to be reprocessed into new dough.

Usually the hard biscuits are baked in a cyclothermic oven where, if necessary, a convection section is added to the last zone.



Crackers, that require a high amount of energy, are baked with a completely direct gas or hybrid oven where up to half of the oven's length direct gas is used a radiant cyclothermic system is used for the second half instead. IBL can offer lines that adapt to the needs of their customers, with different productivities and configurations, also in this case that depend on the width of the production layout that can vary from 600 mm up to 1800 mm.

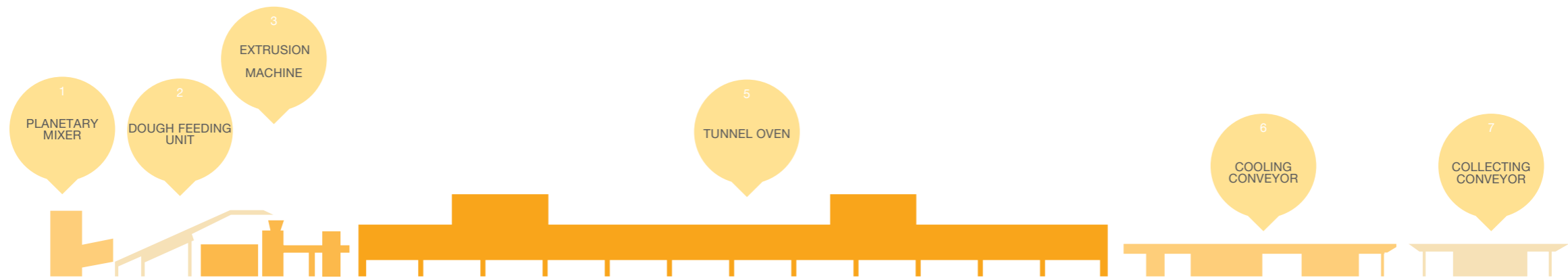








# EXTRUDED CO-EXTRUDED ENCRUSTED WIRE-CUT COOKIES



The industrial line dedicated to the production of extruded co-extruded encrusted wire-cut cookies, consists in the preparation of the dough with the use of the planetary mixer, of the extruder and of the oven. The extruder is a flexible machine that can produce all type of cookies with various attachments one or two color dough, continuous extrusion and co-extrusion with guillotine (es. figbar etc), wire cut extrusion, diaphragm encrusted extrusion, with all possible shapes.





The extruder is positioned directly on the oven band or on a conveyor just before the oven.

The oven with cyclothermic heating system gives a perfectly uniform baking.

IBL can offer lines that adapt to the needs of their customers, with different productivities and configurations, width extruded equipped with many attachments from 600 mm up to 1800 mm.







# DROPPED COOKIES



The term “dropped biscuit” is not a commodity-related term, but an industrial/manufacturing one and identifies a broad category of products based on soft dough, rich in fats, that have dense fluid consistency before being baked.

The line consists of the dough preparation with the use of one or more planetary mixers.





A depositor equipped with different accessories for the production of:  
round deposited cookies (smooth or grooved) deposited cookies twist  
(horseshoe; smooth or grooved) cast long biscuits  
(round and twist; smooth or ridged).

The oven is cyclothermic in the first part  
and convection in the second ensure a perfectly uniform bake.

IBL lines allow maximum versatility in configuration  
with a production layout which can vary from 600 mm up to 1500 mm.

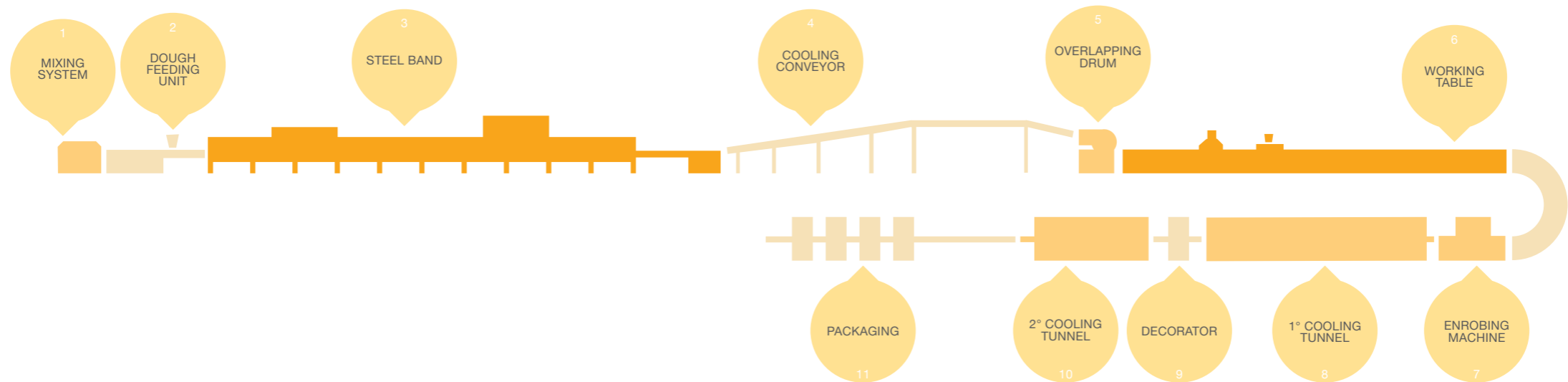








# CAKES



Sponge cake is a base for many products widely used in the pastry industry.

The main ingredients are: flour, eggs and sugar.

For its soft and spongy texture but also for its nutritional value and ability to gratify the palate, sponge cake is also perfect to make a wide variety of packaged snacks.

IBL cake line can also produce egg-free products if required by customer.

The industrial line dedicated to the production of batter cake snacks, consists of the preparation of dough with the pre-mixer tank to blend the ingredients and with the turbo-emulsifier for the aeration of the batter.



The batter is then pumped into the depositor, positioned directly on the oven. The oven can be all cyclotherm or direct gas in the first part and cyclothermic, in the second or convection in the final part.

Then the automatic work-table provides the processing, wetting, filling (with cream, chocolate substitute, jam), and molding by dedicated accessories.

The enrobing and decoration section it in chocolate decorations.

The production line is also here customizable in function of the production layout: width can vary from 600 mm up to 1200 mm.









# BREAD AND PUFF PASTRY

give your business the best fragrance, taste and aspect





# BREAD AND PUFF PASTRY

excellent bakery plants follow great recipes



PUFF PASTRY  
CROISSANTS  
BRIOCHES



TIN BREAD  
BAGUETTES  
BREADSTICKS  
RUSKS

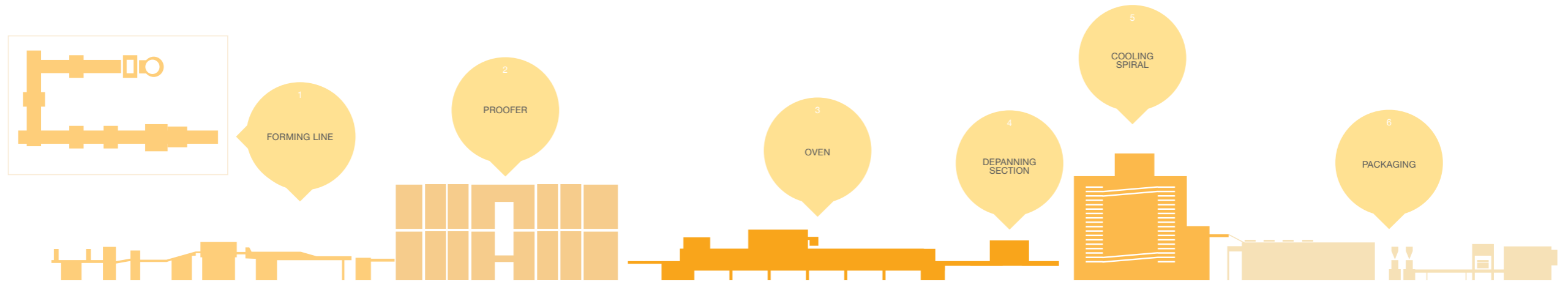


FOCACCIA BREAD  
ARABIC BREAD  
CIABATTA BREAD  
PITA  
PIZZA





# PUFF PASTRY - CROISSANTS - BRIOCHES



Puff pastry is one of the most prodigious creations for both sweet and savoury bakery products. IBL offers the market high-tech production lines with high productivity. The lines have a width range from 600 mm up to 1600 mm, with ovens up to 3000 mm width, in order to give to our customers the flexibility of a production line for a single product or a line that can be used for several products and volumes of industrial production.



According to our company regulations, IBL uses only high-quality materials for construction of its puff pastry line.

The strengths of the IBL puff pastry lines are without doubt its high efficiency, the easy of cleaning and, not least, the easy of changing product.

Each IBL line is configured according to the specific demand, and it is based on the required productivity and on the various types of the required products.



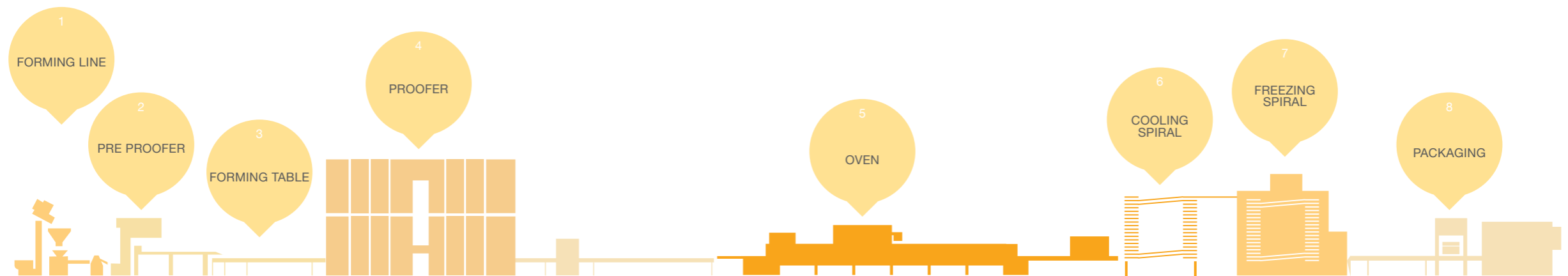








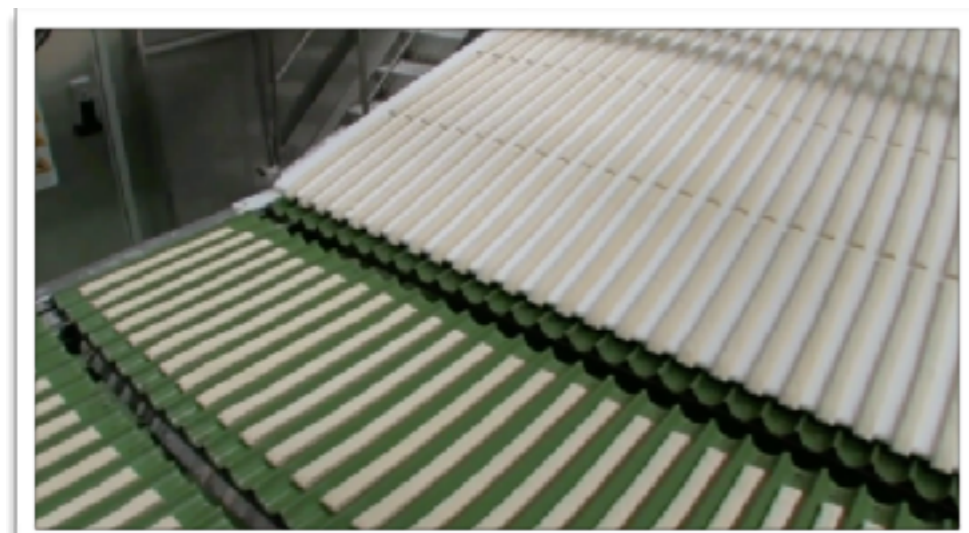
# BREAD AND BREAD ROLLS



IBL has the machinery and oven know-how for all kinds of bread, based on the flour used, ingredients or elements incorporated in the dough or on the surface, sizes and shapes, leavening, baking, etc.

The IBL technology includes special extruders also called No-Stress that manage to preserve the structure of the dough and maintain the high level of quality of the final product.

Depending on the configuration of the IBL line, it is possible to produce a variety of products starting from ciabatta bread, buns, baguette, toast, etc.



As in general for all production lines, also this IBL line uses only high-quality materials, and thanks to the experience accumulated over the years, IBL is proud of the robustness and flexibility, ease of cleaning, complete and friendly control, easy maintenance, and high accuracy in final weight of its products. Our specialists are pleased to share our experience in helping you decide your ideal system.







# FLATBREADS, PIZZA AND SIMILAR PRODUCTS



Focaccia, Arabic bread, ciabatta bread, pita, pizza and many other specialties. Italy and all Mediterranean countries have a great tradition in different types of flat breads or other flour-based products. If no one can teach an Italian how to make pizza, no one can teach IBL how to make systems to create your final product. The reliability of our Pizza and Flat Bread lines is the most important element in the efficiency and success of your final product.





As Italian company, we have long experience in the method of shaping pizza and flat bread by forming the sheets of dough one by one, granting smooth working of the dough for each step. One of the strong points of the IBL line for these products is without doubt the High Temperature Oven which uses a natural stone resistant to very high temperatures as bake surface, and the product is as done using the traditional method. In addition to pizza, the IBL line is able to handle other types of bread such as Pita and Naan. Again, our specialists will be pleased to assist you with any request of yours, to decide the best configuration.





# TUNNEL OVENS

give your business the best fragrance, taste and aspect





# TUNNEL OVENS

excellent bakery plants follow great recipes baked in IBL ovens



CYCLOTHERMIC



DIRECT GAS



CONVECTION



HYBRID

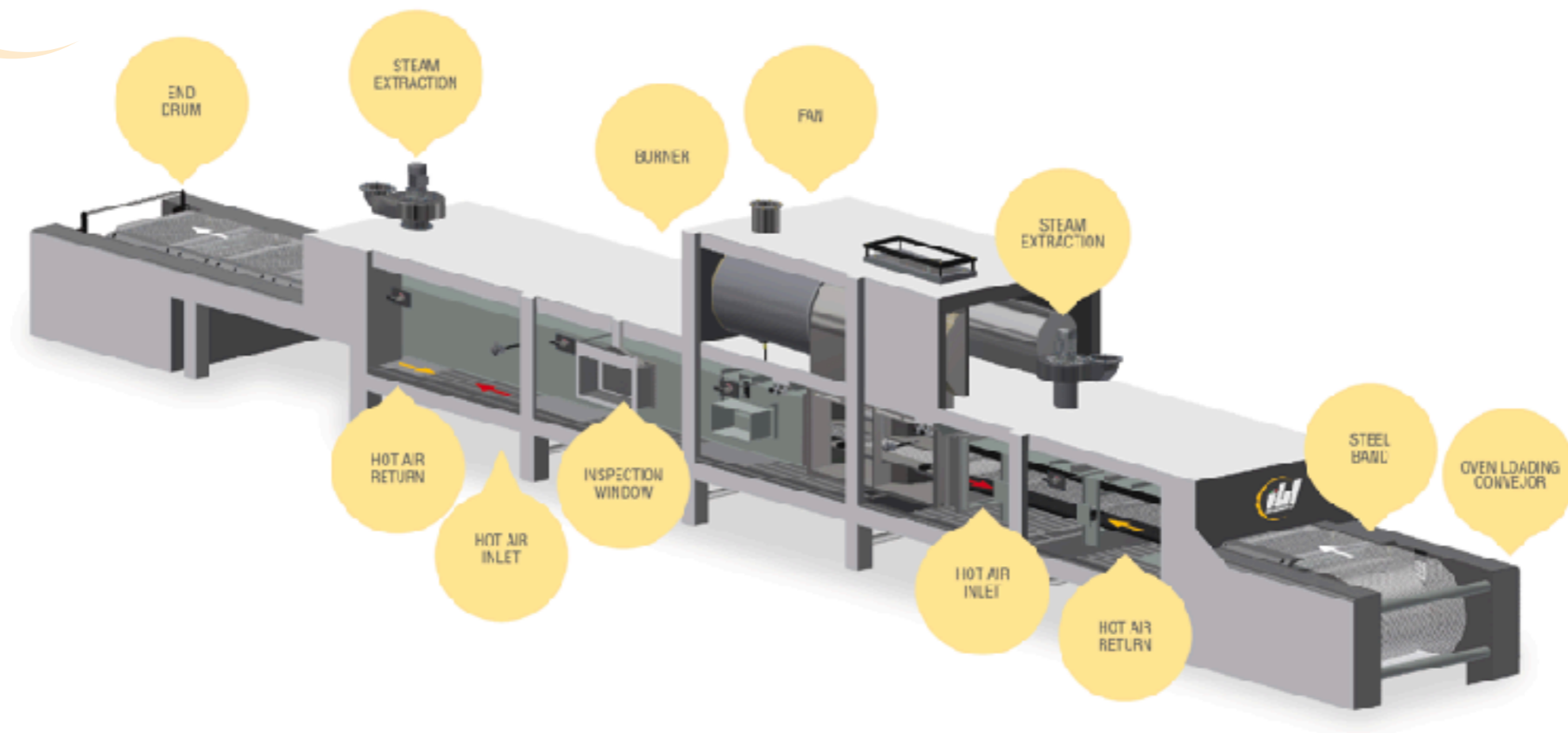


HIGH  
TEMPERATURE



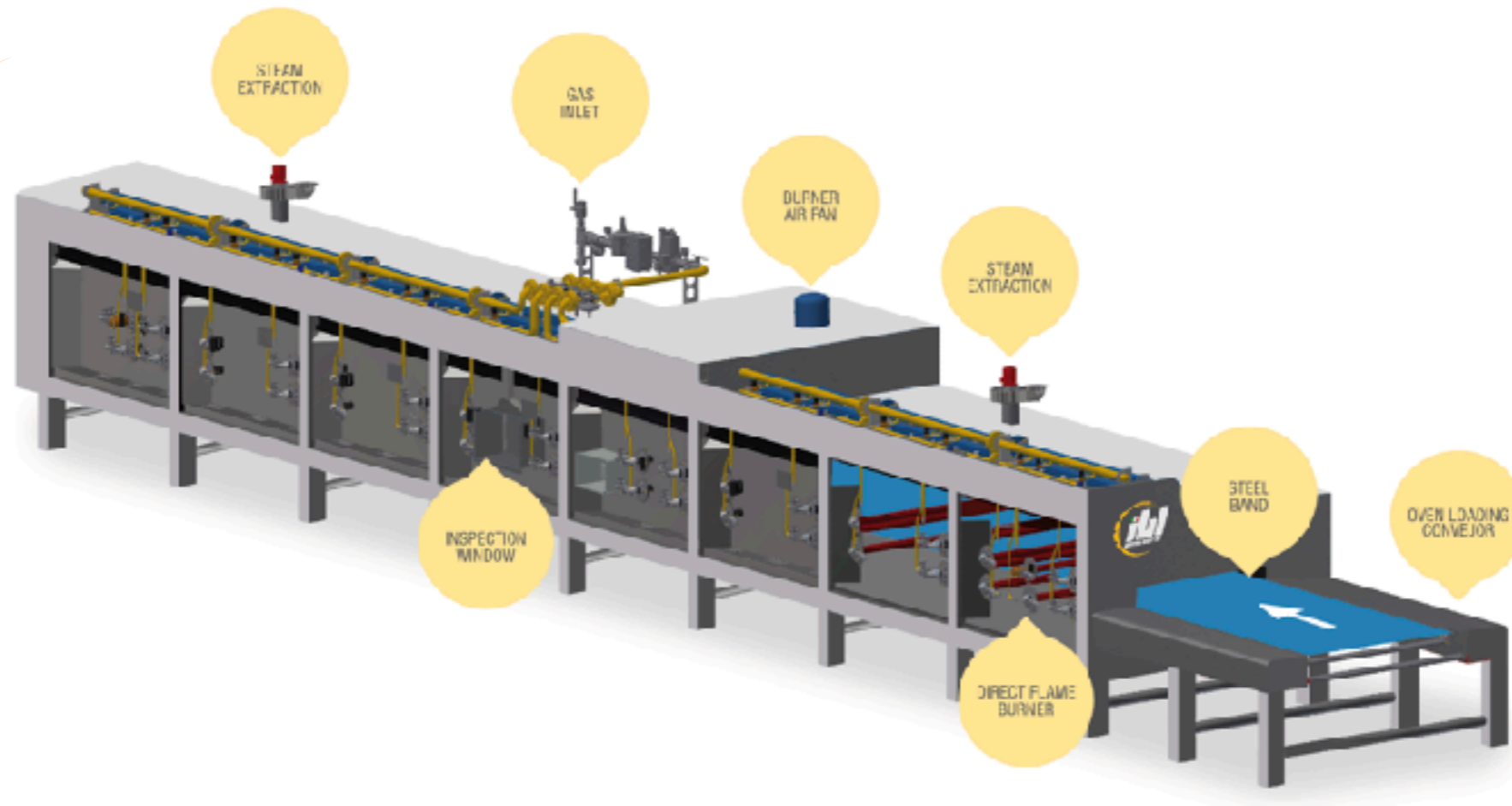


# CYCLOTHERMIC



Cyclotherm oven is suitable to bake of products ranging from cupcake, Swiss roll and other sponge products, extruded, wire cut, soft dough cookies and rotary moulded short dough products up to hard/sweet biscuits and bread. Oven consist of modular structure supported by steel frame fixed to the floor. The baking chambers allow the expansion of the hot parts thanks to a specially designed “sliding” system.

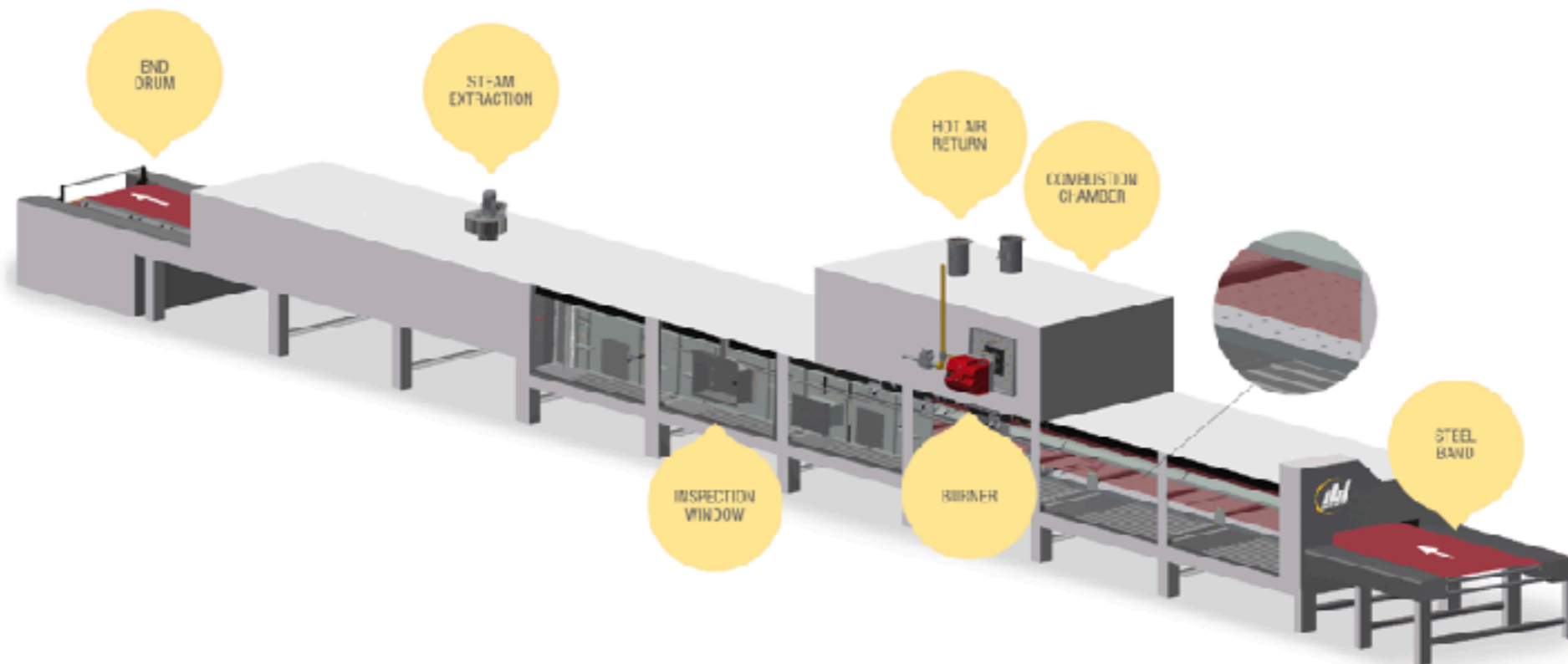
# DIRECT GAS



Direct gas fired oven is suitable for baking of products ranging from soft dough products to hard/sweet and cracker, soda cracker and baked snack type products. The combination of cyclotherm and convection sections can be used as hybrid solutions for many baked products.

Oven consist of assembled modular structure supported by steel frame fixed to the floor. The baking chambers allow the expansion of the hot parts thanks to a specially designed “sliding” system.

# CONVECTION



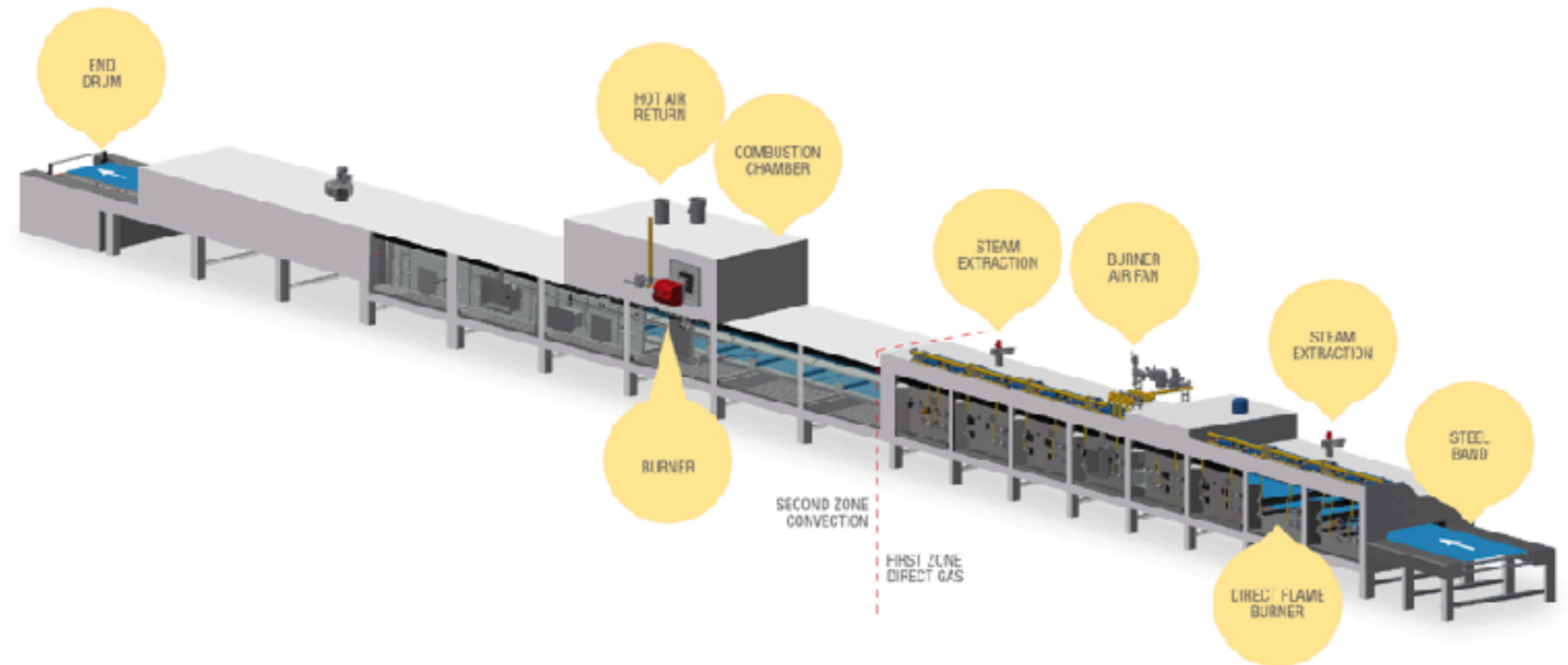
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Indirect forced air convection oven is suitable for baking of products ranging from soft dough products to hard/sweet to enzyme type cracker and combined with sections of other oven types to form a hybrid solution.

Oven consist of modular structure supported by steel frame fixed to the floor. The baking chambers allow the expansion of the hot parts thanks to a specially designed “sliding” system.



# HYBRID



The Hybrid Oven system is used to match two or more different heating systems.

The baking flexibility is highlighted in the thermal settings, with the possibility of differentiating the temperature of each zone, by moving air inside the baking chamber and managing the vapor suction system in each individual zone.

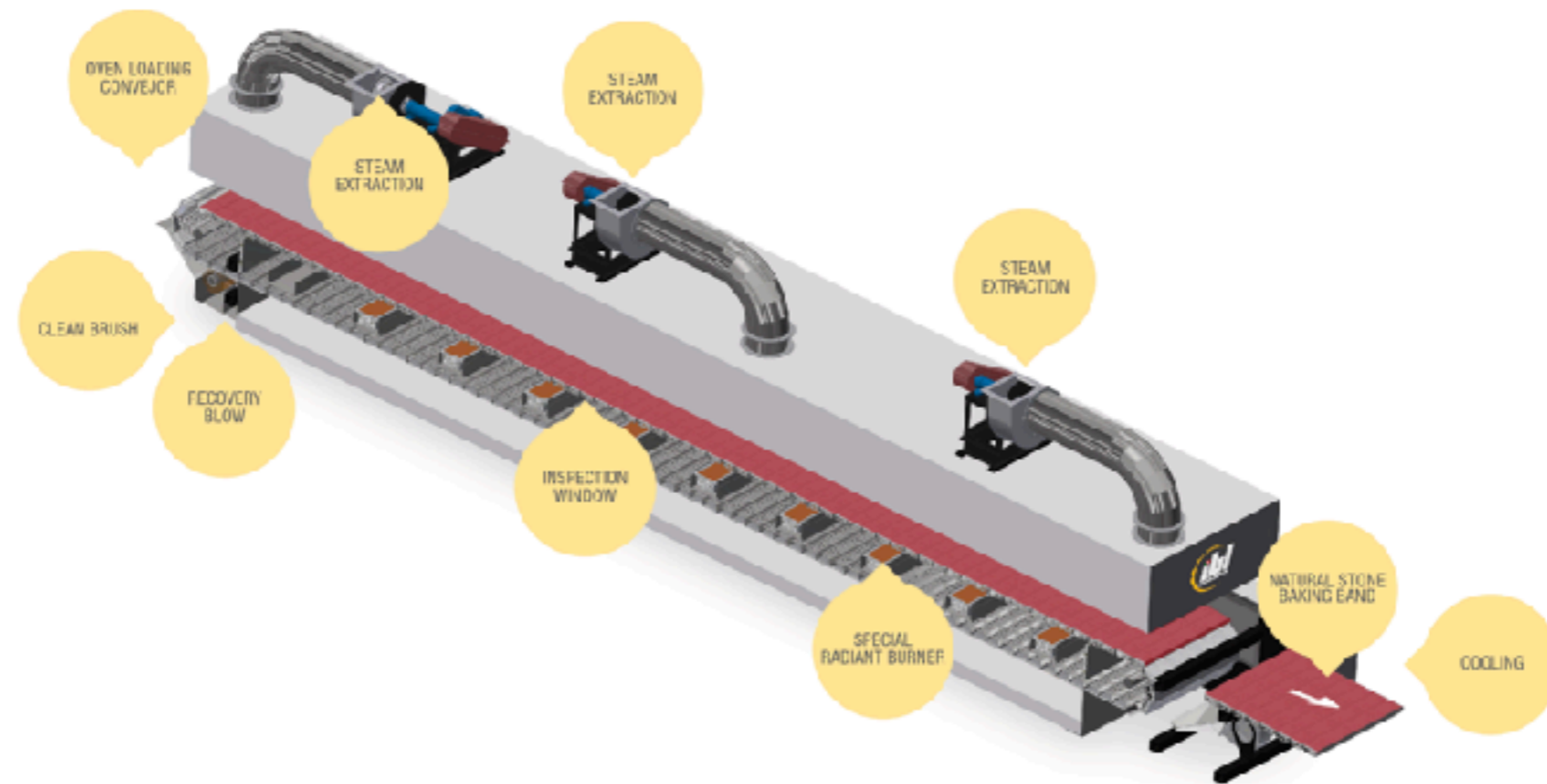
The following combinations of oven can be obtained:

Direct flame + cyclothermal, Direct flame + Cyclothermal + Convection

Cyclothermal + Convection



# HIGH TEMPERATURE



This high temperature oven is designed and realized for the products like pizza, pita, piadina and similar that require high temperature and short baking time.

The high temperature burners are of radiant type, positioned inside the bake chamber and fed by gasser mixture. Oven consist of assembled modular structure supported by steel frame fixed to the floor. The baking chambers allow the expansion of the hot parts thanks to a specially designed “sliding” system. Chambers and the combustion groups are constructed from materials suitable for operation at high temperatures.

# WHY CHOOSING IBL, IN A NUTSHELL

## DYNAMISM

IBL is a young Company, proactive and constantly growing, as a confirmation of its market success.

## EXPERIENCE

IBL has in its DNA the best know-how: the Technical Director who founded IBL it had been working for decades as an insider of prestigious Companies in the specific field, in the historically specialized area of Verona, Italy.

## FAMILY-OWNED COMPANY

IBL is a family-owned Company, which means relying on the typical formula of the best entrepreneurial and industrial model in Italy, while benefiting from a direct and human rapport between Client and Company.

## FLEXIBILITY

The extreme flexibility and agility of the Company, along with its deep and wide field experience, allow IBL to provide the Client with the most fitting solutions for every need, always at the best cost/benefit ratio.







[www.iblbakery.com](http://www.iblbakery.com)