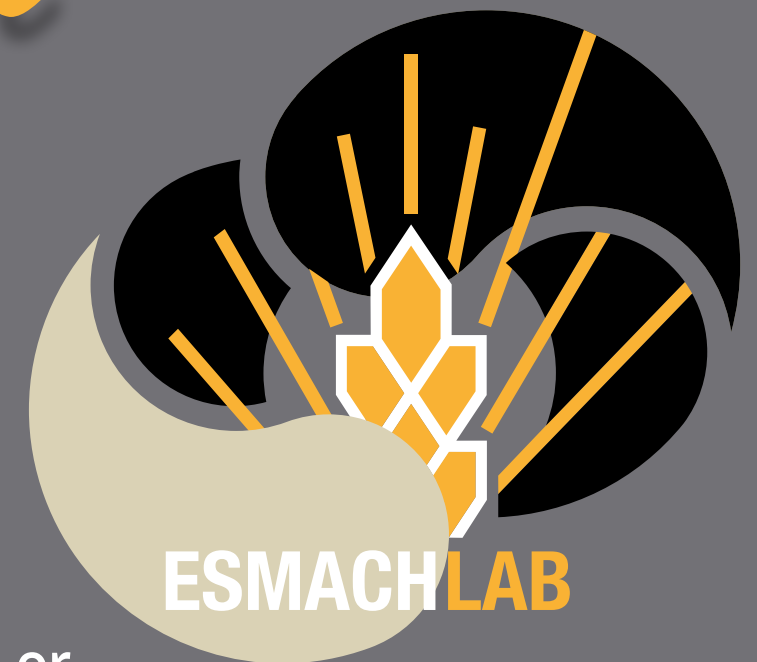


Committed to Natural Yeast

For us, Committed
To Natural Yeast, is
more than a slogan or
viewpoint, it is truly the heart
and soul of EsmachLab:
our innovative system.

The ideal solution for anyone, even for
those who have never baked bread or know
little of the process.



Innovative bread making laboratory



Brilliant

Because it reinvents the mastery of bakers during the day, no longer by night.



Innovative

Because made in small – medium – large sizes and designed with the logic of slim production: linear flows, small batches and continuous supply on sell-out



Genuine

Because made with mother yeast and high quality flour. No preservatives. Fresh, fragrant, easy to digest, natural and not frozen.



Simple

Because only 5 pieces of equipment are needed, and even less than 32 m2 of space for making fresh bread in just few minutes.

Ready-to-mould dough stored in the refrigerator, bread in all shapes and sizes: baguettes, focaccias and ciabattas . . . , with or without fillings, sweet or savory.

They can all be hot and ready in few minutes.

We are well aware of market changes and the needs of modern life. This is why we have built and tested an innovative bread and pastry bakery that makes it competitive to produce own baked goods and ensures, finished products of the very finest quality:

fresh and preservative free, without any artificial ingredients, offering energy savings and environmental sustainability.

*35m²
Only*

EsmachLAB is a dynamic unit, only 35 square meters (less than 350 sq.ft.) that can be transformed throughout the day, adapting to the production of naturally leavened baked goods whenever they are enjoyed: from breakfast and lunch, to hors d'oeuvres and pizza.

Designed with the belief that quality of life is crucial and that **authentic finished products are key factors for a successful business**, the EsmachLab concept shortens preparation time and enables you to bake fresh, authentic bread in few minutes:

you could make up to 200 kg (440 lb) of bread per day.

The players

1 Natural yeast processor

MDM



The main protagonists are **MDM** and **PANEOTRAD** : MDM is a yeast processor that ensures natural yeast is ready for use any time of the day, eliminating traditional, time-consuming processing and guaranteeing optimal yeast development, flavor, aroma, preservation and excellent quality, ready for mixing in our

highly proven MIXER, the best on the market, ideal for any type of dough.

SPI

Automatic spiral mixer

2



3 Retarder proofer

BFI



Dough is leavened in an electronically programmed **CONTROLLED RETARDER PROOFER**.

The players

Paneotrad®

4 For moulding and cutting



PANEOTRAD is a system designed for high quality processing based on a never-before-seen technique that completely revolutionizes the baker and confectioner life, relieving bakers of the most difficult part of the work to improve responsiveness, productivity, profitability and quality of life.

Soleo M2

5 Modular deck electric oven

To complete the line, the highly proven MODULAR DECK OVEN bakes not only bread, but natural yeast pizza as well.



EsmachLAB

. . . combines our technology with the experience of our expert technologists to radically change the way we envision and manage bread making, focusing on the customer and the modern lifestyle of society today.