

NEW PRODUCTS

CSM POLSKA Sp. z o.o.

Mediterranean Pasta Premium

MEDITERRANEAN PASTA PREMIUM - for bread decoration

MEDITERRANEAN PREMIUM PASTE - characteristic

attractive: strong effect that catches the eye and strengthens the buying impulse

inspiring: used for all types of bread and rolls

easy to use: use directly on bread and bake

flexible: also works in the process of long-fermentation

Pavilion Wisła stand No. 46



ECO TRADE

TOMATO MIX

TOMATO MIX – 50% flour mix

Extremely aromatic bread which contains: dried tomatoes, tomato powder, red and green peppers, roasted onions and spices.

Baked bread smells really great and tastes even better without any additives.

This mix can be used for production of rye or wheat bread.

Pavilion Wisła stand No. 20



ECO TRADE

SCANDINAVIAN MIX

SCANDINAVIAN MIX – for production aromatic bread – clean label

15-20 % bread additive which imparts specific look with characteristic crust.

Delicious taste and flavour of barley malts great combine with linseeds. Baked bread with the addition of SCANDINAVIAN MIX retains fresh for a long time.

Pavilion Wisła stand No. 20



ECO TRADE

FILL EXTRA

FILL EXTRA – thermostable fillings in powder, on natural colours.

Fillings are stable during baking and freezing.

Can be used cold as a decoration or as cake fillings.

Available flavours: strawberry, lemon, red orange and mango.

Very easy in preparation, dosage 1000g Fill Extra / 1500 g water.

Pavilion Wisła stand No. 20



Pavilion Wisła stand No. 20

ECO TRADE

PREMIUM CREAM

PREMIUM CREAM – with creamy-vanilla flavour cream in powder.

Delicious pudding intended for cakes, sweet buns and desserts production.

For cold application. Can be baking and freezing without any damages for product.

Easy to prepare, dosage 350-400g cream / 1000g water.



Pavilion Wisła stand No. 20

ECO TRADE

SUPER BROWNI

SUPER BROWNI – cake in powder.

100% mix for production of delicious and delightful in its simplicity cake. Intensively cocoa flavour, chocolate aroma. The crumb is typical for this sort of cake.



Pavilion Wisła stand No. 43

OVO-TECH

MT-3 tunnel egg washer

MT-3 tunnel egg washer

The device performs the selected program in which it: takes water to the washing container and heats it to the desired temperature, takes water to the rinsing tank. Transport rollers move eggs through specially designed slots. . The eggs are rotated by rollers around the long axis, which allows the washing, rinsing and drying section to effectively clean the eggs. The washing section consists of two counter-rotating roll brushes for each row of eggs. There are 6 cylindrical brushes in the MT3 machine. After filling with water and after each water exchange in the washing water tank, place the detergent in an amount of approximately 150-200 g 5. Water works in a closed circuit. Capacity: 9,600 eggs / hour.

Power supply: Electric: Three-phase connection. 27 kW 400V 3 / N / PE, 50-60Hz / 230V 3 /



N / PE ,, 50-60Hz Water and sewage: Water pressure in the range 0.4Mpa ÷ 0.6 Mpa (4 ÷ 6 bar). Min. Working space: 2000 × 3000 mm Dimensions: Max 2926x1558 Weight: 550 kg Operated by: Min 2 people

SEMIX

OMEGA 3 BREAD

Bread enriched with Omega-3 fatty acids is an excellent source of these substances. Omega-3 fatty acids are very important, even necessary for the proper metabolism of substances in the body, they bring a number of health benefits. Fiber is also known for its beneficial nutritional properties. Using our recipe, nutrition and health claims can be placed on the bread label:

"High content of Omega-3 fatty acids"

"High fiber content"

Original taste and aroma, rich source of fiber and fatty acids, easy and repeatable production, a wide range of applications, marketing support (poster A2, shelf hanger, bread band)

WEBER MASZYNY

Knife for cutting biscuit tops

Knife for cutting biscuit tops

Professional knife for cutting biscuit tops (60 x 40 cm.) With smooth, manual height adjustment.

With sharp, stable knives and a transparent cover covering them.

It enables precise cutting of biscuit tops up to the size of a standard 60 x 40 cm sheet. on equal parts.

Very simple, manual height adjustment (without any tools) makes this device indispensable in every 20/5000

confectionery / baker.

The knife guard prevents accidental cuts during cutting and during storage.

dimensions: Height 26 cm. length 66 cm. the length of the blades 52 cm. width 3 cm. (base 12 cm.) weight 1.5 kg.execution: Stainless steel, Plexi, Rubber

Pavilion Dunaj stand No. 70



Pavilion Dunaj stand No. 52

