



Kaak Bakeware

YOU BAKE, WE CARE



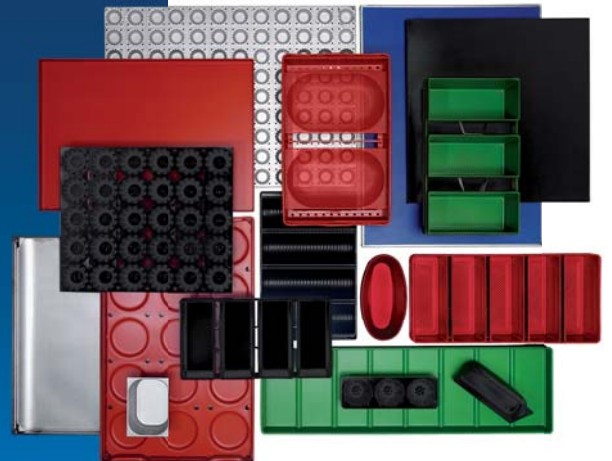
Kaak Bakeware

You bake, we care

Allow us to introduce ourselves. We are the Bakeware team. And we're standing by to provide you with recommendations and solutions. We help you optimise your baking process and achieve good results, allowing you to focus on your strengths: baking superior quality bread. Kaak Bakeware has years of experience, expansive knowledge and new, innovative solutions so that you can bake without worry. We'd like to bring you up to date about our knowledge and technologies.

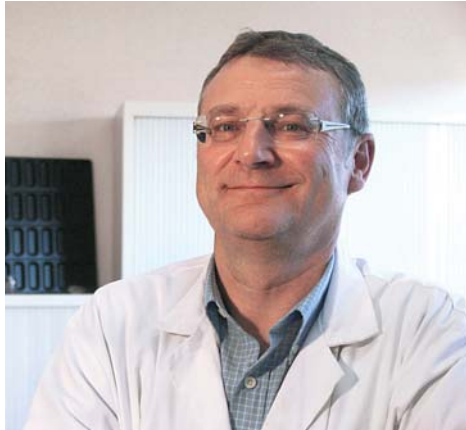
Come up with the solution

It all starts with a proper solution for your product carrier. A product carrier must be made to measure in order to be part of the production process. By looking closely at your desires and interests together with you, we search for the proper solution to your problem. Together with the Master Bakers from Kaak's Technology Centre, drawings and samples are made. These are tested extensively in order to provide you with insight into our solutions. From single cake forms to large bread pans, we offer solutions that are usable by both industrial and artisanal bakeries.



Ron van Schijndel
Master Baker Kaak Group

"Knowledge of baking technology is crucial in the development of baking plates and straps. Together with Kaak Bakeware, we always aim for optimum results."



Bruno Servant R&D Manager Lhotellier R2A

“Optimising our coating is a continuous process. It makes sense: our customers strive increasingly for perfection.”

Cleaning and (re-)coating

Kaak Bakeware works together with Lhotellier R2A, a Kaak Group affiliate. Lhotellier R2A is a specialist in the area of coatings and has a broad range of possible solution-protecting baking layer coatings. Lhotellier R2A performs all the services required for this under its own management, which safeguards optimum quality. Together with you, Kaak Bakeware will search for the right coating solution application for your product carrier. Particularly for the baking industry, we apply the non-stick coating covering layer, which can be used for various baked goods. The coatings are suitable for all types of materials and comply with European guidelines for products coming into contact with food.



Our range of coatings consists of:

■ Multi-Flon

Kaak Bakeware offers a broad range of fluor-polymer coatings, which you can use for creating all types of breads. Multi-Flon coatings are known for their good quality and performance. They offer a high degree of protection from wear, chemical substances and rust formation. To anticipate the bakery sector's changing needs, our research and development department is continuously expanding this product assortment.



■ Multi-Sil R

Our rubber-silicone coatings are known for their long lifespan. These coatings are particularly suited to baguette plates and applications using sweeter dough, and they ensure excellent release of the products. They can also withstand high temperatures well.



■ Multi-Sil G

More than 50 years of experience with silicone coatings resulted in a cover layer coating that is particularly non-sticky. This coating is particularly suited to extremely sweet, fluid dough - such as cake dough - but is also often used for the production of bread and pastries.



Care to have a quick look at our solutions? Then check our website www.kaakbakeware.com

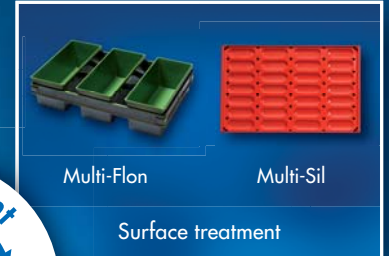




With a programme for getting the most out of your product carrier. By placing an ID tag on product carriers, the KaakID system scans to see which product carriers must be recoated or replaced. You save between 10% and 20% on your cleaning and re-coating costs.

You bake, we care

In addition to all our knowledge and recommendations, we offer a total service package that unburdens you, the customer, of all cares. How can Kaak Bakeware support you?

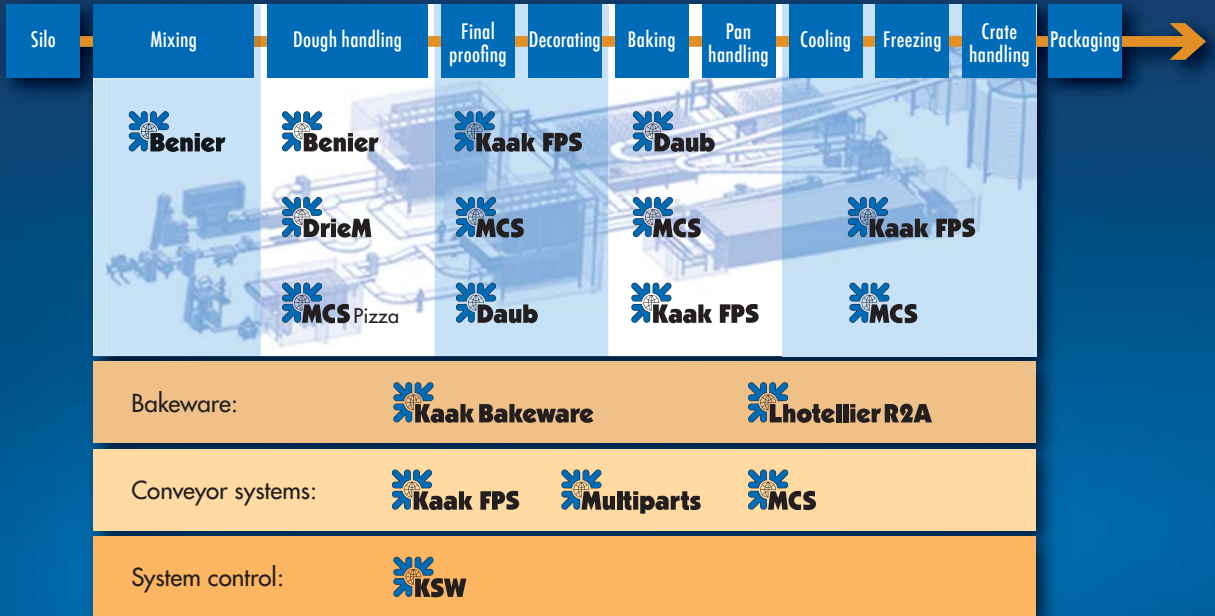


- We take care of the coating and have all coatings (Multi-Flon, Multi-Sil R and Multi-Sil G) in house.
- We take care of proper product development - from concept to final product.
- We ensure optimal use of your product carriers and we're proud to present our new, unique iBakeware® detection system.
- We ensure good collaboration, we minimise efforts and we maximise results by being your single point of contact.
- We take care of the costs and deliver product carriers for a good price.
- We ensure high quality and short delivery times.





The Baking Process:



Kaak Bakeware

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