

VII FORUM

BAKERS AND CONFECTIONERS

MODULO

IN THE PROGRAM

PREMIERE:

MODULO Black

A new definition of baking aesthetics.

PROFIT:

"Tartlet" System

A product with 300% profit.

EXPERT KNOWLEDGE:

Individual 1:1 sessions

With technologists from Zeelandia & Mech-Masz.

MACHINERY PARK:

Over 80 machines

What will you see in action?

WORKSHOPS:

Technology "with a Twist"

A ready-made model for introducing new products.

Unique Offer:

Special Price for VII FORUM participants.

Special Price

Premium Investment:

Ask your advisor for details.

See you!

**Tradition in a new light.
Technology that earns.**

The only meeting of professionals of its kind in Poland. See how modern craftsmanship is changing the rules of the game.

Premium Investments

Ask your advisor for details



At Mech-Masz, we value partnership based on growth. For entrepreneurs planning key investments during the VII Forum, we have prepared a dedicated **Special Conditions Package**.

For orders over 150,000 PLN net, we offer individually negotiated cooperation parameters. Ask your sales advisor for details in the business lounge. The best solutions require a direct conversation.

Unique Offer

For VII FORUM participants

Note! Special prices apply exclusively to VII Forum participants (valid: one week before and 2 weeks after the event). Without participation in the Forum, you lose the discount, bonuses, and special conditions.



Cream Cookers



Trays Cleaners



Bread Grinders

A sure business idea - a sure profit

Simple math

Raw material cost + Energy vs Selling price = Your profit.

This is not just a machine.

It is a system generating a product with **300% profit**.



Case Study

Tartlet

What will you see in action?



**DEMONSTRATION AREA
SHOWROOM**

PPCR oven: Traditional baking of twisted bread and baguettes.

MODULO Black: Official premiere of the in-store oven – elegance and repeatability.

Tartlet line: A complete system from dough forming to the U-MAX depositor.

Automation: Divider-rounders, conical rounders, SPA dividers, and FAST 1500 sheeters.

Refrigeration: Blast Chiller (*shock freezing*) and proofer-retarder (*deferred proofing*).

**OVER
80
machines**



VII Forum SCHEDULE

10:00 AM – 11:30 AM

Oven Zone:
Bread baking demonstrations (*Ceramic-Tube Oven*).

12:00 PM – 1:00 PM

Inspiration Zone:
Premieres, presentations, live baking.

11:00 – 14:00

Solutions Zone:
Individual 1:1 consultations.

4:00 PM

End of the trade fair day.
**May 28th - fair day until 1:00 PM*

Solutions Zone – 1:1 Sessions

Your business under the experts' look.

"We solve your bakery's problems live."

Sit down with a Zeelandia technologist and a Mech-Masz advisor. We will analyze your production process and find opportunities for savings or margin increases.



Sign-ups: Possibility to book a time slot before the Forum.

We are with you

Visit the service stand. Find out how to maintain your machinery, schedule an inspection, and get advice from our engineers.



Our partners



VII FORUM
BAKERS AND CONFECTIONERS
26–28 May 2026

Directions



Google Maps



Scan QR Code



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