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Marano Vicentino, 14th September 2016

Ref: IBIE 2016

Greetings to all our Sottoriva customers and friends !

As everybody knows the time for the grand opening for the IBIE 2016 show in Las Vegas – U.S.A. is approaching fast and we are very excited to tell you about all the great news and all the hard work we did to become a major player at this show.

For Sottoriva, it is a great step forward towards the continuous modernization of our range of automatic lines and standard machines.

At IBIE 2016, we are introducing:

- Our brand new family of intermediate proofers for big bread named “**PR**”, manufactured in two different versions, 1,500 pcs/h and 3,000 pcs/h. This is the second step in our bread line modernization plan that started a few years back with the piston divider “Zero 5” and is slated to continue in the future as well with new innovations in this type of equipment.
- Our “**Zero Stress Bread Line**” called “**MR8**” for the production of ciabatta and square bread will be exhibited with moulding station and the panning device. This line will be a step ahead in the production of ARTISAN BREAD it being a real innovation in the artisan bread scenario.
- Our “**OPERA 240**”, the new automatic divider for ciabatta and square bread. This machine works with a TRIPLE cutting sheeting system: 1) Guillotine cutter 2) Rotating Knife 3) Cutting and Stamping system. These 3 cutting devices incorporated into a single machine allow for cutting and moulding a large variety of products.
- Our latest design changes on both the “**Athena Plus**” and the “**Dinamica**”. Our family of Divider / Rounders have been continuously improved and updated, and, the design changes include a new protection system to reduce common mistakes arising from operator oversight .

Additionally, we will display:

- Our entire range of automatic lines:
 - 1) **Superflex Line 2**
 - 2) **Hi-Line 3**



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- Our new “**EVO PLUS DD**” removable bowl spiral mixer is our INDUSTRIAL VERSION, equipped with a computerized control panel with 50 programs, complete with an INVERTER which can control the speed of the spiral arm and the bowl speed, the temperature control and additional functions.
- Our new version bread divider, “**ZERO5**”, in connection with the “**PR**” intermediate proofer. This is another innovative machine which compliments our standard SVP model, which has been a successful (and widely known) machine for over 30 years. The “**ZERO5**” machine has many new and important features for this type of bread divider.

As you can see for yourself, we are bringing many innovations to the IBIE 2016 show in October. We invite you to come visit us at our booth #1805 and to join many of our customers around the world to experience what SOTTORIVA has accomplished in the time since the last IBIE in 2013. See the high technological level SOTTORIVA has been able to accomplish, and why we have earned a “solid” reputation worldwide against all of our competitors in the global bakery machinery and systems’ marketplace .

Best regards, and we’ll look for you in Las Vegas !

C.M. Sottoriva S.p.A.

Un Amministratore

Igino Sottoriva



OCTOBER 8-11, 2016
LAS VEGAS, NEVADA USA
LAS VEGAS CONVENTION CENTER



Retail Bakers of America

