

EXPERIENCE THE PROMISE OF WINKLER

THE PROMISE OF WINKLER

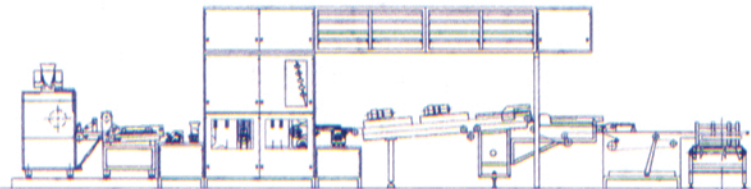
Through the years, Winkler has come to be a hallmark in the industrial bakery equipment industry. Today our innovations are driven by the needs of the individual customer and their requirement to respond to the consumers ever changing tastes in baked goods. Now a member of the

Horstmann Group, Winkler is once again exceeding the needs and expectations of its customers.

With a major investment in a new US based manufacturing facility and the drive to innovate for the benefit of our customers,

Winkler has once again taken its rightful place as a top equipment supplier to the industrial bakery.

Winkler maintains an unwavering focus on providing value and return for its customers. Over the years, Winkler has developed a reputation for outstanding industrial baking equipment. In recent years, Winkler has brought modern day, intelligent advancements to its range of products.



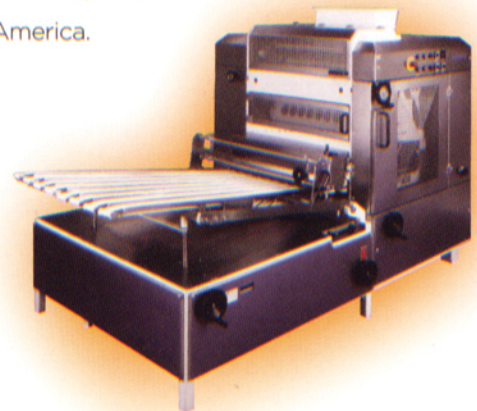
The Winkler Stringline is just one example of our newly revitalized equipment offering. Winkler listened to its customers and advanced the design of the Stringline. Finished product characteristics, higher tolerances for change, greater reliability, and ease of ownership were the result.

Whether it is the Full Winkler Stringline with a capacity of up to 3,000 pieces per hour, with a stretch to 30 inches or our Junior Winkler Stringline with a capacity of up to 3,000 pieces per hour and a stretch to 24 inches. The new Winkler Stringline is answering the call of the industry for high performance, reliability, and dough friendly processing.



The Admiral Divider is the workhorse of the industrial bakery, the foundation of some of the largest and most successful roll, tortilla, and bagel bakeries in North America. Winkler makes available fully reconditioned Admiral Dividers. In factory new condition, the Admiral provides the greatest return on investment. Backed by an extensive US based parts and service organization, Winkler is in the unique position to provide the highest production divider at the lowest cost.

Available in six, eight, and nine row configurations, the Admiral Divider is capable of producing 1.25 oz. to 6.5 oz. dough balls, at rates up to 27,000 pieces per hour. Regardless of your production requirement, the flexible and affordable Admiral is the divider of choice for industrial bakeries throughout North America.



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Winkler's range of component and sub systems are designed to reduce labor, increase quality and productivity and provide continuity throughout production. From simple Flour Dusters to our revolutionary Winkler Seeding System, we provide our customers with solutions that perform.

- **Winkler Seeding Systems**
- **Winkler Centering Devices**
- **Club Roll Cutters**
- **Setting Machines**
- **Indexing Conveyors**
- **Flexible Intermediate Proofers**
- **Pan & Peel Conveyors**
- **Corn Meal Dusters**
- **Flour Dusters**
- **Synchronizing Conveyors**

...And Virtually Any Custom or Semi-Custom Equipment

It Is Not Just A Part... It Is Your Business

Winkler maintains a large inventory of parts in the USA, for all the equipment that we sell. Our Parts Center is manned by knowledgeable people who have all the manufacturing, parts, and service drawings at their immediate disposal.

This combined with the resources of the Winkler Service Group and dedicated support from the factory assures that you get the right part - right away.

The only parts that you should ever rely on are Genuine Winkler Parts, backed by the most powerful warranty in the industry. Winkler parts customers get free technical support after the part sale, to help guide them through the installation process and get them back into full production. Nobody in the industry offers this much to its customers.

Our Parts Center operates 24 hours per day - 7 days per week. Strategically located near six major airports, same day delivery of critical parts is made easy and affordable. You will have the peace of mind in knowing that your critical parts delivery is just hours away.

Winkler Knows Mission-Critical Equipment

When it comes to emergency service, technical support or preventive maintenance, nobody in the industry beats Winkler. Our service engineers know Winkler products - that is all they work on. Each of our engineers has a minimum of 20 years experience in field service work - they know the pressures of keeping mission-critical equipment in full production and nobody does it better.

The Winkler Service Group is operational 24 hours per day - 7 days per week. Whether it is 2:00 AM or 2:00 PM you are connected to the best service and support engineers in the industry... Winkler.

The Promise of Winkler

Winkler is like no other company in the industrial bakery equipment business. Our innovations, our support, our open-minded approach to working with customers and an unwavering focus on providing value and return is what you need now more than ever. This is the time, come experience the Promise of Winkler.



Bakery Engineering/Winkler

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HORSTMANN GROUP