

Choose Divardy

Divardy Bakery Services B.V. is situated in Driebergen, The Netherlands and we specialise in designing, manufacturing, installing and maintaining customer-specific bread production lines.

OUR SERVICES

- **Mechanical engineers**
(proofers, coolers, conveyors, depanners, robotic tinstores)
- **Electrical engineers**
(rebuilding electrical panels, new build and engineering)
- **Software engineers**
(S5 – S7 – Adept - Kawasaki robots – SEW Servo and more)

CHOOSE DIVARDY - FOR CAPWAY SOLUTIONS

Divardy have been maintaining **Capway Systems** bakery equipment worldwide for nearly 20 years. We have specialist knowledge of custom-made bakery production lines and this enables us to advise and support you with the maintenance of your **Capway** equipment.

- Most **Capway** OEM spare parts are held on stock
- We have the original **Capway** drawings, software and spare parts
- We can offer the supply of New Production Lines
- We work together with Everbake Capway to supply baking forms and **Capway** belt



CHOOSE DIVARDY - CHOOSE CUSTOM

Customisation is standard for us. We know that every customer and every product has specific production methods and requirements. Our innovative equipment will integrate seamlessly with your bakery needs.



CHOOSE DIVARDY - CHOOSE DETAIL

We know that designing a smooth-running production line is a major challenge but we have an eye for detail matched by hi-tech solutions - our aim is to help you perfect the art of bread making.

CHOOSE DIVARDY - CHOOSE MODULAR INNOVATION

Divardy production lines are built up out of modules and the advantage of this is that we can build and automate the perfect production line for your business by optimising your existing lines. While most **Capway** equipment was supplied as complete production lines from depositing through to packaging - Divardy can introduce elements where and when they are needed within your existing system to engineer your perfect processing solution.

CHOOSE DIVARDY - CHOOSE EXPERIENCE

Divardy can help you to develop a clear line concept for all types of bread. Our extensive knowledge of equipment and software sets us apart from our competitors. Our aim is to provide you with modern, cost effective, production solutions and our experience will be your best investment.

INFO

We will be happy to help you with your specific question. Feel free to contact us:
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WHEN HYGIENE, PRICE AND FLEXIBILITY MATTER