



PRESS RELEASE

MECATHERM Facilitates Production Line Operations with *MyMecatherm* Digital Platform

A new solution to improve production line understanding, optimize uptime and empower industrial bakery teams.

(iba, Düsseldorf, Germany) May 18, 2025 (Hall 12, Booth A35) – At iba 2025, MECATHERM, a global leader in automatic production lines and equipment for industrial bakery, pastry and confectionery products, unveils ***MyMecatherm***, its new digital platform along with its connected services, ***Digital Care*** and ***Digital Care+***, designed to facilitate the daily operations of MECATHERM's industrial bakery customers. Developed in partnership with MaMaTa, MECATHERM's IoT-specialized sister company, *MyMecatherm* leverages data to help industrial bakers better understand, optimize, and manage their production lines with simplicity, precision, and seamless access to MECATHERM experts.

Over the years, the baking industry has increasingly adopted production line automation to simplify operations, save time, boost performance, and enhance overall productivity. But as more data is generated, a new challenge emerges: making sense of it all. Without the right tools, industrial bakers risk being overwhelmed by large volumes of unstructured, unusable information and valuable opportunities for improvement may be lost.

The real challenge lies in capturing the right data at the right time and turning it into actionable insights that drive better decision-making and performance. This is exactly what MECATHERM addresses with its new digital platform, *MyMecatherm*, and its connected services, *Digital Care* and *Digital Care+*.

MyMecatherm enables industrial bakers to monitor their equipment and production lines with real time data. With a user-friendly interface, the platform transforms complex industrial data into clear, actionable insights, empowering faster and more strategic decision-making.

From *MyMecatherm* platform, two service levels are available: ***Digital Care*** provides access to real-time, historical, and cumulative data for in-depth performance analysis. Users can also build custom tools to exploit this data effectively. ***Digital Care+*** goes further, offering automatic alerts and updates on equipment behaviour deviations (such as discrepancies between setpoints and values, mechanical drifts, or defects), helping prevent breakdowns before they occur.

Three Key Benefits That Redefine Production Line Operations

***MyMecatherm* for an Improved Analysis and Understanding of Production Lines:**

Thanks to *MyMecatherm* platform, industrial bakers have a clear and concise overview of the key indicators to improve their decision-making.

Key features include:

- Access to live and historical data on temperature, energy use, speed, and product parameters.
- Instant alerts for equipment anomalies with visual color coding for easy identification. These alerts are based on data that is interpreted, analysed, and processed via advanced algorithms.
- Custom dashboards tailored to each team's needs, enabling performance reviews and root cause analysis after incidents occur.

MyMecatherm Optimizes Machine Uptime Through Predictive Maintenance:

The platform delivers:

- Automatic alerts before failures occur, reducing downtime and maintenance costs.
- Detailed diagnostics, graphs, and troubleshooting guidance to support fast intervention.
- Better sustainability by replacing parts at the right time — not too early, not too late.

These predictive capabilities extend equipment lifespan and support more sustainable production through reduced waste, energy savings, and safer operations.

Through its **Digital Care+ service**, MyMecatherm uses advanced algorithms to detect drifts and anomalies invisible to the naked eye. For example, on an oven, the *Digital Care+* system can detect drift in the position of tensioning cylinders, something invisible to the naked eye. If the average value shifts, it may indicate that the oven conveyor chains have lengthened. The system detects the deviation and notifies operators, allowing for proactive inspection before a major issue arises.

MyMecatherm for Increased Team Efficiency and Closer Collaboration with MECATHERM:

MyMecatherm increases bakery teams' efficiency and simplifies communication with MECATHERM at every stage of the equipment lifecycle:

- Tutorials, documentation, and spare parts lists are always available online.
- Teams gain autonomy with step-by-step troubleshooting support and process guides.
- Real-time contact with MECATHERM's support team ensures responsive, expert assistance when needed.

The result is increased agility, enhanced team capabilities, and a stronger connection with the OEM — all contributing to greater productivity and confidence on the production line.

Now Available – See It Live at iba 2025

Already implemented on several production lines, MyMecatherm is now available to all MECATHERM customers, with enhanced features for those using M-Care Ready equipment. *Digital Care+* features are available for the MECATHERM FTP oven, M-TA oven, and M-UB proofers. All equipment manufactured since 2022 is compatible, and a roadmap for connecting additional machines will be shared at the show.

Join MECATHERM at iba 2025 in Düsseldorf, Hall 12, Booth A35, for live demonstrations of the *MyMecatherm* platform and its *Digital Care services*.

Selected for the iba Awards 2025

This innovation has been shortlisted for the **iba AWARDS 2025** in the “**Digital Solutions and AI**” category — a recognition that underscores MECATHERM's commitment to digital transformation in the baking industry. The



iba Awards celebrate outstanding innovations that bring significant value to bakery professionals worldwide. The final winners will be announced during the show in Düsseldorf.

“Being nominated is a strong validation of our vision: combining our deep bakery expertise with cutting-edge digital tools to help our customers achieve operational excellence,” said Raymond Nogael, President of MECATHERM.

VISUAL

	<p>Platform MyMecatherm</p>
--	-----------------------------



About MECATHERM

MECATHERM designs, develops, assembles and installs ovens, machines and automated lines for the bakery, pastry, patisserie and other food industries worldwide. For 60 years, MECATHERM has been helping industrial bakers meet the challenges of product quality, industrial performance and sustainable development. The company generates over 90% of its sales from exports, with customers in over 70 countries on 5 continents.

About TMG

Majority owned by Unigrains, TMG unites industrial baking equipment and service providers with a privileged partnership approach. TMG accompanies the development of each of its brands by favoring shared expertise, processes and experiences around a core set of shared values including savoir-faire, exemplarity and teamwork. TMG has sales of 130 million euros in 2023 and a team of over 530 employees.

Press Contacts

Sophie KERSAUDY, Communication Manager

TMG/MECATHERM

Sophie.kersaudy@tmg.biz

Tel +33 6 50 23 73 98

Michaela Demissy et Audrey Puig Sokol

MDS COM

infopresse@mdscom.fr

Tel + 33 (0)6 27 27 44 85 / + 33 (0)6 60 89 00 57

