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2004

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Scaffolds and ladders of the highest quality

TEMPO is a scaffolding system that can be assembled very quickly. It is made of extremely resistant lightweight aluminium alloy which is long lasting (guaranteed for 5 year). It is safe and highly performative. Tempo is modular to give user ability to customise the scaffold for almost any job. On request, the base can be a pre-assembled one-piece package up to 2 m high for easy use, store and transport. Available in two versions: 0.74 m wide (S) and 1.35 m wide (L). Lengths available: 2.0/2.5/3.0 m. Frames heights are 1.2, 1.5, 1.8, 2.1 m. The distance between rungs is 30 cm (45 cm on request). Patented hot-formed joints connect the rungs to the frame. Scaffolding tested in accordance with European Standard HD1004 and with ISO 9000 as per UNI EN 287/1 AND 287/2 Class 3; Capacity 250 kg.

Please, contact us to have technical details or CD ROM

Looking for dealers

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Bavaria and Munich in particular is famous the world over for its superb beer. Bavarians rigidly observe the *Reinheitsgebot*, a purity law from 1516 that states that only four ingredients may be used, barley, hops, yeast and water. Most breweries were founded by monks as a way to find a replacement for food during Lent and to make money. There are over 700 breweries in Bavaria, representing over 30 per cent of the world's breweries and half of all the breweries in the EU. They produce over 2.7 billion litres a year and make over 40 different types. Over 500 million litres are consumed during the two-week Oktoberfest, held every year since 1833.

Bavarian Breweries

The world's oldest brewery was established in Bavaria in 1040 when the monks of the Weihenstephan monastery near Freising were granted a licence to brew beer by the city's bishop. They are still brewing beer today. The best known of the Munich Breweries are Löwenbräu, Hofbräu, Paulanerbräu, Augustinerbräu, Spatenbräu and Hacker-Pschorrbräu.

All of them have big beer halls, Houses or Kellers where their wares can be sampled. Many of the breweries are also open for tours.

The three beer halls below include two of the most famous in Munich all three accept credit cards!



Augustiner Großgaststätte: Neuhäuser Str. 27, Tel 23 18 32 57

One of the nicest in town, a ten-minute walk from the main station. With many different rooms it is large. The beer from this old brewery, founded in 1294, is excellent and was brewed on this site until 1885, the building as it is now dates from 1896. The food here is very good and the meat comes from their own butchers shop.

Hofbräuhaus: Platzl 9, near the Marienplatz. Tel 22 16 76

Located right in the centre of town the Hofbräuhaus is probably the most famous beer hall in Munich, if not the world. The huge hall always seems full but there is always somewhere you can find to squeeze into. A typical Bavarian band is invariably playing typical Umpah type music, which usually leads to mass song. The Hofbräuhaus even has its own song, "wie schön ist's im Hofbräuhaus!". You will find it

tough to get a glass or stein smaller than a litre here. The food is OK. Not exactly gourmet, but then that is not why you go to the Hofbräuhaus! A popular last stop for the powered access fraternity after dinner.

Löwenbräu Keller Nymphenburg Tel 52 60 21.

Very Bavarian Baroque, another larger hall, with several levels and reasonable traditional food. The beer, Lowenbrau is of course world famous. A less rustic atmosphere than the Hofbrauhaus.

Beer types:

Helles is the most popular beer in Munich and also one of its most



as a bit of a "yuppy" beer, it usually comes in a smaller 30cl glass complete with a little doily.

More bitter than Helles, it also takes forever to pour.

Dunkles: the dark beer, but still a lager style beer, brewed with a burnt malt it has a slightly sweet taste and is lower in alcohol at around 4.3per cent.

The drinking song: If you are going to get the most out of your evening you might try and learn the Bavarian drinking song.

"Ein Prosit, ein Prosit, ein Prosit, der Gemütlichkeit, ein Prosit, ein Prosit, ein Prosit, der Gemütlichkeit.. eins, zwei gsuffa" Roughly translated..

A toast, a toast that cosy feeling...
A toast, a toast good vibes one two chug it down"

