

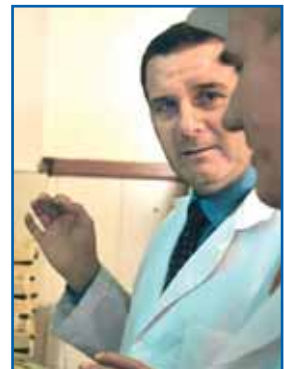
About Applications and Customers

Spanish Bakeries Upgrade

HIGH PERFORMANCE AUTOMATION FOR BREAD BAKERY PRODUCTS



The leading Spanish manufacturer of pre-backed and deep-freeze bread and bakery products has also invested in the automation of its production and ordered a large unit with two PA8s and the corresponding transport technology for the palletization of deep-freeze bakery products. The unit is to be installed in the spring of next year. Spain in the spring is something that our technicians who set up our units consider to be quite attractive. Some of our employees will get the chance to be there next year to ensure that our unit will start up on time. This means hard work under time pressure in an environment that has a high standard of hygiene. But three months of Spanish spring make the long absence from home and the difficult and challenging tasks somewhat easier.



We're well acquainted with bread and bakery products – transport and palletizing is no problem here. In the past we reported on the use of our technology at Harry Brot in Hanover. Now firms abroad are upgrading; we have received contracts from two large bakeries in Spain for automatizing their processing. Mercadona, the largest Spanish supermarket chain, ordered a unit with a PA9 and the corresponding transport technology for the operation of three lanes for one of their large bakeries. This is the second PA9 for Mercadona – we delivered the first in the spring of 2005. The PA9 has the same performance as the PA8, but is confined to palletizing of consumer goods onto 800 x 1200 EURO-Pallets and 1000 x 1200 Industry Pallets.

