

“The fully automated and flexible line ensures an efficient packaging of different bread products at the highest quality standards.”



GUNNAR DAFGÅRD AB
(SWEDEN)

Mr Christoffer Sundberg
Technical Production Manager

GUNNAR DAFGÅRD AB, was founded in 1937 by Gunnar Dafgård and is Sweden's largest private food producer. GDAB has customers throughout Europe with the main market being Scandinavia. GDAB produces all kinds of foods but the biggest sellers are Swedish meatballs, pizza, lasagna and ready meals. GDAB's own brands include Billy's Pizza, Familjen Dafgård and Gorby's. They have industrial kitchens in fresh, cured and ground meat, ready meals and pizza and a wide variety of bread and pastries. Dafgård is an industrial bakery with several production lines producing a wide range of products.

Mr. Christoffer Sundberg, Technical Production Manager commented: “We were looking to improve the flexibility,

quality and security of our packaging process and to increase our capacity. Therefore we required a second automated packaging line and one palletizing cell for the two lines. We selected the French company Pattyn Bakery Division as supplier because they offered us the most flexible solution and because they have extensive experience with robotic solutions.”

“We were looking for a turnkey solution from the outfeed of the freezer up to finished pallets”

Objectives of the project:

- Pick up and organise large products following a specific pattern.
- Count, bulk fill and pack small products into boxes.
- Deliver a finished pallet at the entrance of the cold storage.

To respond to this triple challenge, Pattyn Bakery Division has installed the following equipment :

- Pick and place solution with 6 polyarticulated robots.
- Bulk packing station for small products.
- Complete management system for the box flow, from the carton to the filled, checked and closed box.
- Palletizing cell for two packaging lines, bringing the finished pallet to the entrance of the cold storage.

The supplied solution offers the company Dafgård complete autonomy. Thanks to the high flexibility they can upgrade the line at any time according to the evolution of their product.

“Pattyn Bakery Division thought along with us during the complete project, providing a lot of input and solutions, and handled the interface with our project suppliers in a really professional way”

“During the installation and start up, we had 100% support from Pattyn.”



PRODUCTS

- Baguettes, ½ baguettes, artisan breads, small breads (2 tons/h)
- Artisan style, frozen par-baked products

CHALLENGE

- Check size and shape of the bread to obtain the best possible packing with only a minimum of air in the box
- Find a flexible and universal solution to fill the box with the required number of products

RESULTS

- Reliable, flexible and secure solution
- Packaging line in accordance with food safety standards