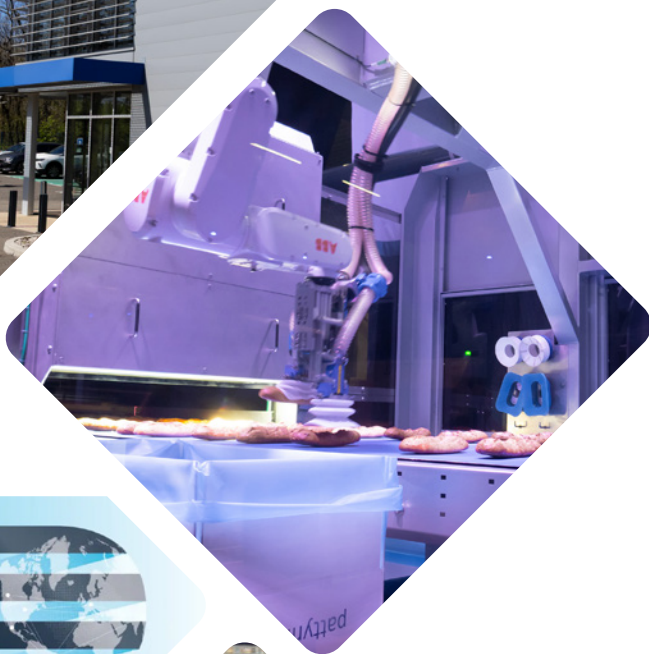




Fully automated solutions
to pack your industrial bread,
pastry and frozen dough

PATTYN
A DURAVANT COMPANY



The Pattyn Group

Pattyn - A strong legacy in France

Founded in 1962 in southwest France, Pattyn's French division evolved from a small workshop into a global leader in automated packaging solutions for frozen bread and pastry products. Since 2015, it has been part of the Pattyn Group.

Innovative packaging solutions

Headquartered in Bruges, Belgium, Pattyn designs high-performance machinery and complete packaging lines for food and non-food industries, combining innovation, efficiency, safety, and quality.

Strength through partnership

In 2025, Pattyn joined the Duravant Group, gaining access to a global network, advanced expertise, and complementary technologies that further strengthen its market position.

Innovating for the future

With over 60 years of experience and the support of a strong international group, Pattyn continues to shape the future of industrial packaging worldwide.

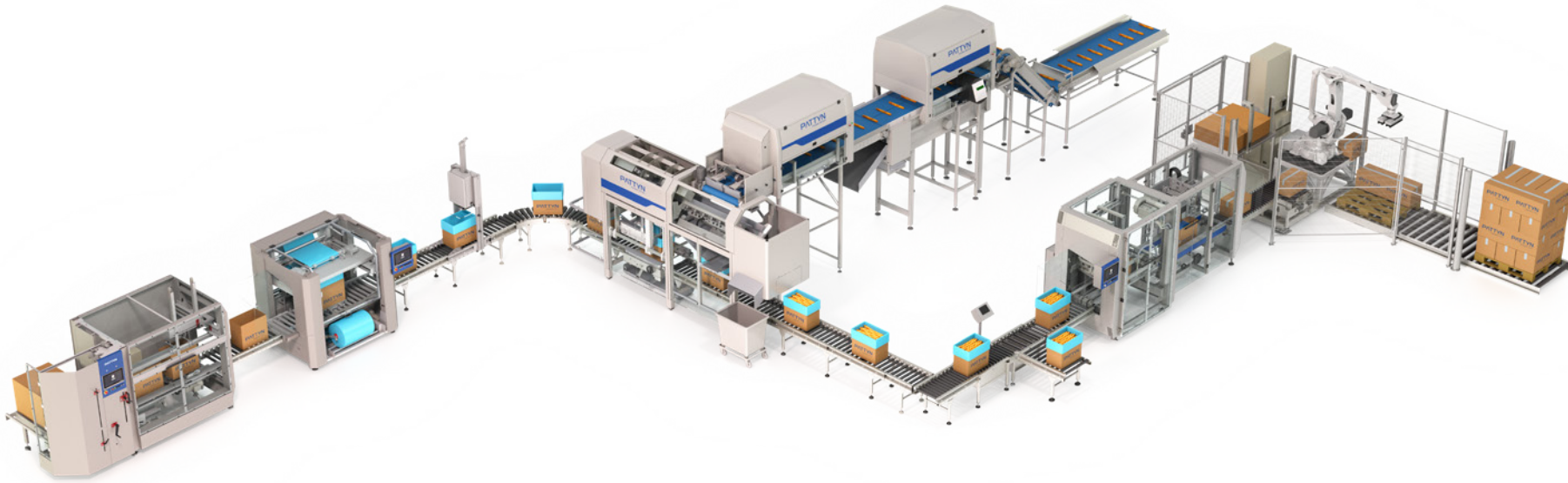
WITH MORE THAN **600** employees

THE PATTYN GROUP SUPPORTS MORE THAN **1500** customers worldwide



 Pattyn Division

 Sales & Service representative



Your bread and pastries safely packed

To meet **food safety standards**, it is important to invest in a **reliable, automated packaging solution**. Pattyn offers a complete end-of-line range of automated solutions for **bakery and pastry products**, from case erecting to palletizing.

Pattyn designs and manufactures automated lines using **3D vision** and **robotics** for packaging all your **raw, par-baked, baked or frozen** industrial **bread and pastry** products.

Which bakery or pastry product would you like to pack more efficiently?



Six proven technologies for turnkey solutions



1. Counting by vision

Own unique and patented 3D vision counting system dedicated to the bread and pastry industry.



2. Quality control

Our quality control systems, optionally AI-enhanced, perform dimensional and visual inspections, including scoring, baking level, and seed distribution.



3. Pick-and-place solutions

Unique, patented robotised technology to pick and place bread and pastry products mechanically or by using vacuum cups.



4. Box lining equipment

Integrated box lining equipment ensures one dedicated partner taking full responsibility for the complete packaging line.



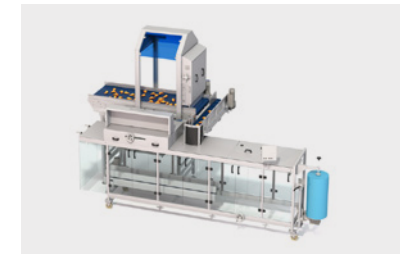
5. Conveying & palletizing

Our smart conveyors and belts are designed to comply with the specific needs of the bread industry. Pattyn also develops palletising systems.



6. OEM integration

Integrated OEM machines provide a complete end-of-line range, including VFFS, X-ray, flowpack, and side sealers.





In-house engineering, made in France and Belgium

Engineering

- Mechanical & electrical engineering
- Software, vision and AI development
- Project management

In-house production

- Stainless steel construction
- Microbead blasting
- E-panel building
- Manufacturing of modules and machines
- Assembly and installation of machines/ lines (FAT-ready)
- OEM machine integration

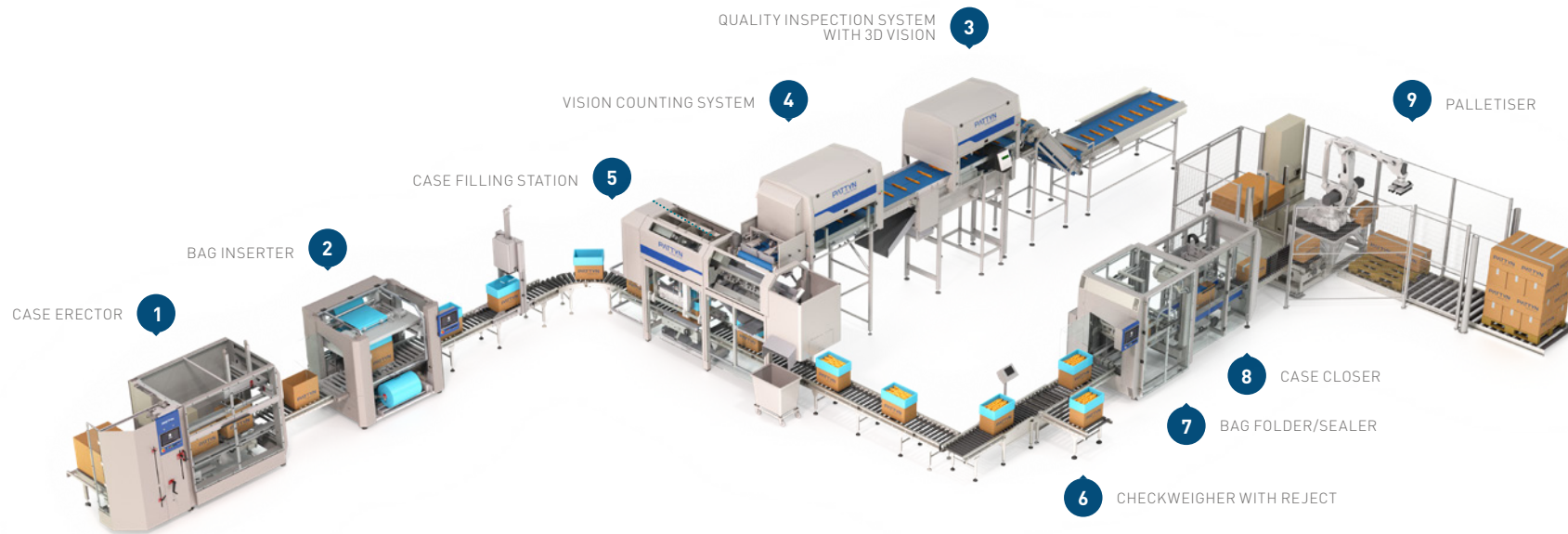
Duravant Lifecycle Services

- Worldwide installation & commissioning
- Spare parts & part kits
- Accessories & consumables
- Field service & technical support
- Upgrades & retrofits



Pack your bread into boxes with regular packing organisation

Optional: packing of bread into bags
Up to 10.000 baguettes/hour
Options for gentle manipulation

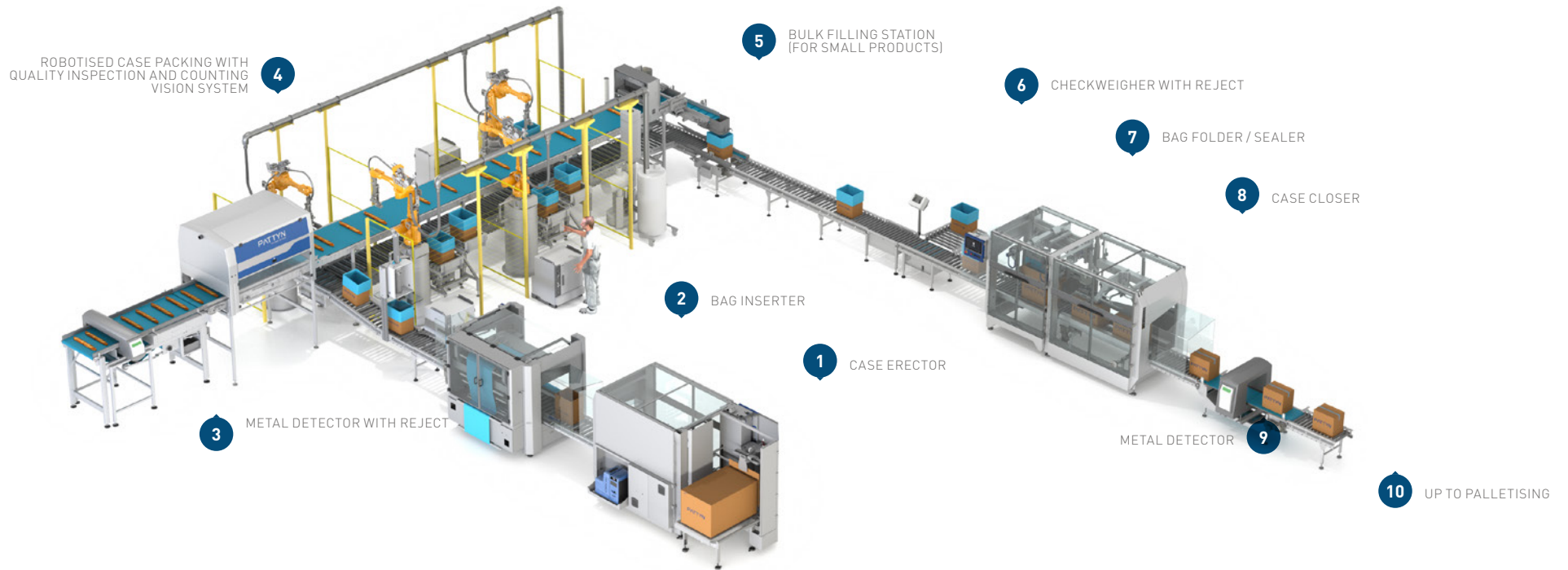


YOUR PRODUCTS

- Bread products on trays: baguettes, ½ baguettes, small breads, raw, parbaked or baked.
- Laminated bread products: artisan breads, ciabattas,...

Pack your bread or large loaves into boxes with specific packing organisation

Up to 12.000 breads or loaves/hour



YOUR PRODUCTS
Laminated bread products: loaves, pavés, ciabattas, baguettes and small rolls.



Robotic filling solutions

Argoswing



- Up to 6 ceiling-mounted robots
- Product weight: up to 1100 g non-bagged / 500 g bagged
- **Compact** footprint, high throughput
- Up to **2500 products / hour** per robot



YOUR PRODUCTS

All types of frozen bread and pizza products: raw, parbaked or baked. Small pre-packed bags.

Argorobot



- Up to 10 floor-mounted robots
- Product weight: up to 2000 g non-bagged / 4000 g bagged
- High-speed performance
- Up to **2000 products / hour** per robot



YOUR PRODUCTS

All types of light & heavy bread products: raw, parbaked or baked. (non) bagged, pre-packed bags.

Argoflex



- One delta robot solution
- Product weight: up to 900 g
- **Compact** footprint, high-speed performance
- Up to **3600 products / hour** per robot



YOUR PRODUCTS

All types of small frozen products such as pastries, donuts, pizza crust, cookies, brioches.

3-in-1: Quality control, counting & pick-and-place

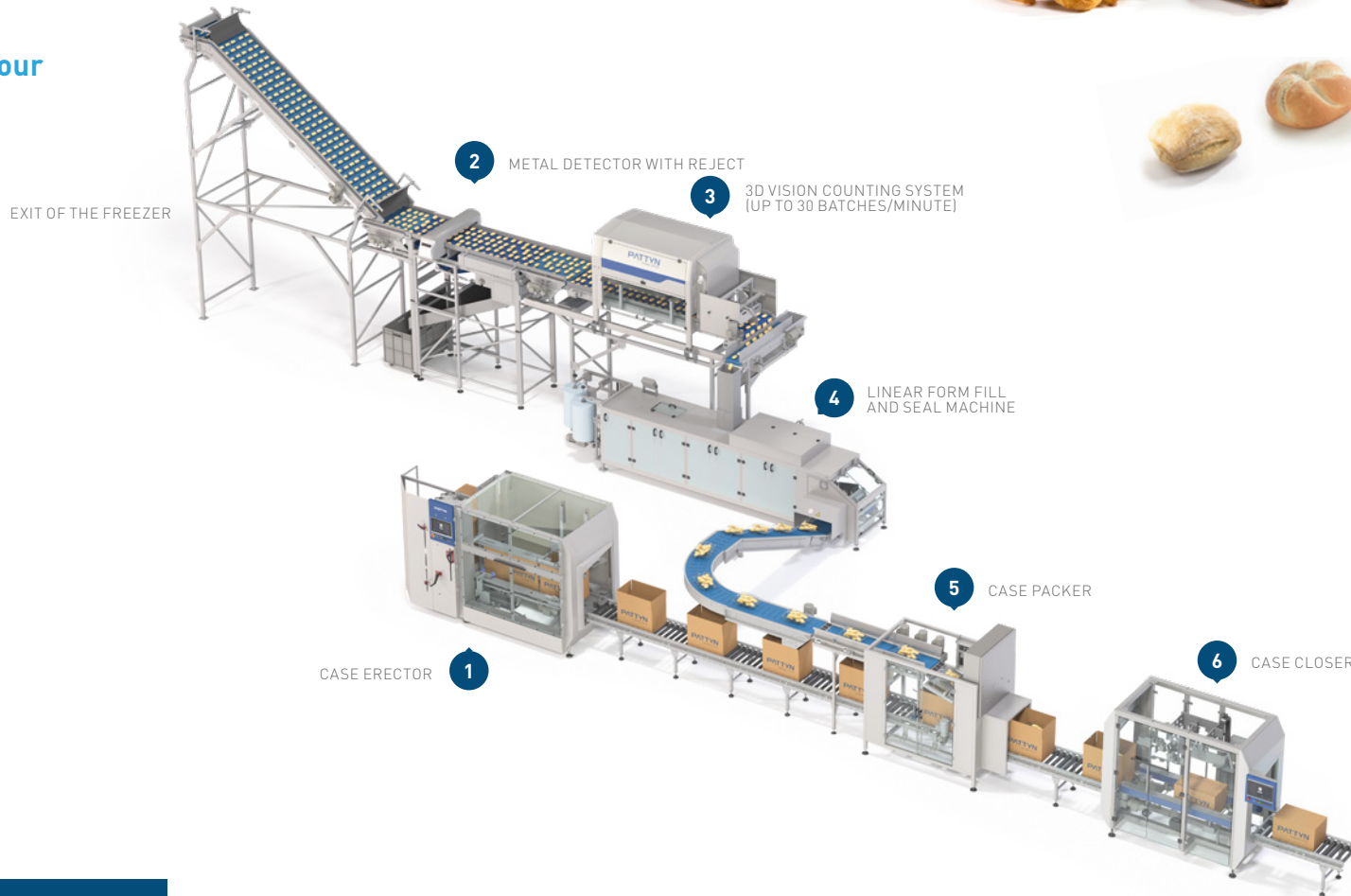
- Advanced **3D vision** for accurate **product picking**
- **Fast changeovers** between products and box formats

- **Smart conveyor solution** ensuring optimal box flow and easy robot access
- **Product-specific grippers:** mechanical grippers or suction cups

- Custom-designed solution with the **optimal number of robots**
- Optional integration with a **MEC-11 bulk filling station**

Pack your small bread products or puff pastry into bags

Regular speed
Up to 50.000 products/hour
Up to 30 batches/minute

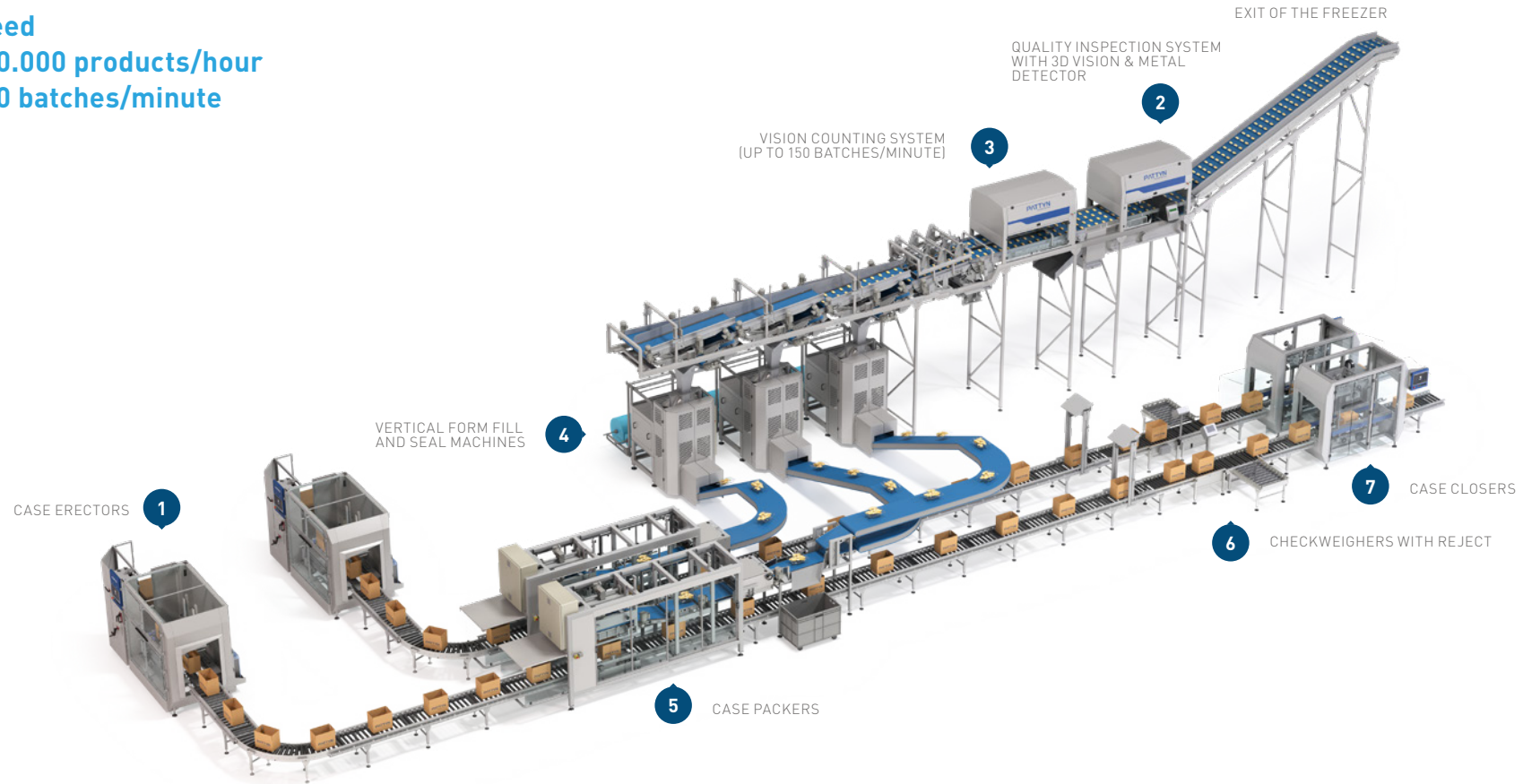


YOUR PRODUCTS
Puff pastry products: croissants, danish, cakes and also small bread products (kaiser rolls, rolls,...)



Pack your small bread products or puff pastry into (small size) bags

High speed
Up to 150.000 products/hour
Up to 150 batches/minute

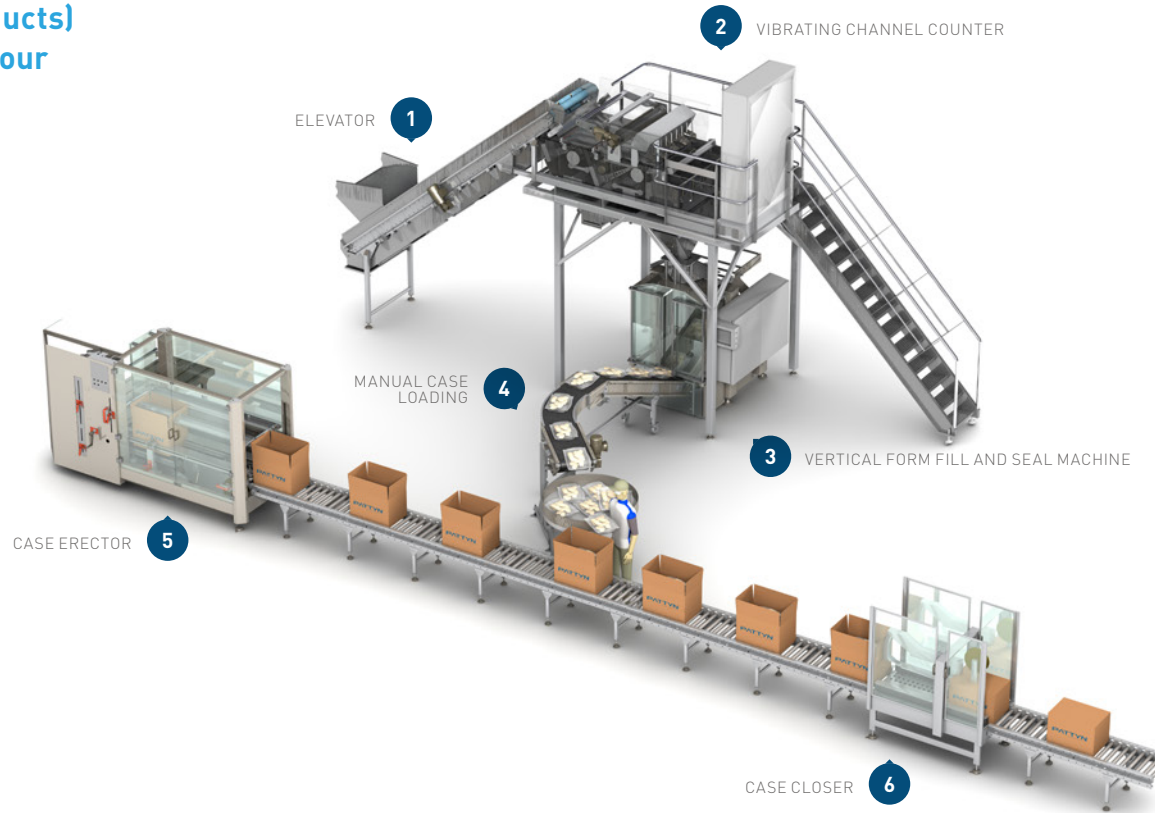


YOUR PRODUCTS

All kinds of frozen pastry products and also small bread products (kaiser rolls, rolls,...)

Automatic line to pack your bread into bags or boxes

For a limited range of products
(Small, non-fragile products)
Up to 40.000 products/hour



YOUR PRODUCTS
All kinds of frozen small bread products... (kaiser rolls, rolls, 1/3 baguettes...)

Dedicated solutions for different products

Quality Control & Product Counter

CQC

- Economic solution for high-capacity lines handling long products
- Suitable for raw or parbaked baguettes and subway sticks
- High throughput with consistent quality

Integrated functions:

- 3D vision quality control
- Product counting
- Batch creation



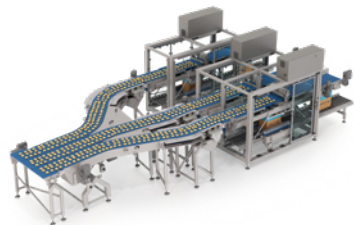
Cookie Dropper

CDP-11

- Efficient solution for packing cookies on wax sheets into boxes
- Flexible design for a wide range of production setups
- High throughput thanks to independently operating lanes

Key Features

- Handles long-side and short-side leading wax sheets
- Adaptable to diverse product layouts and packaging requirements



Vibrating Counting Machine

VCM

- Designed for the bakery industry
- Accurate counting of small fresh or frozen products
- Suitable for kaiser rolls, mini baguettes, bagels, and similar items

Key Features

- Available with 4, 6, 8, or 10 channels
- Cost-effective solution for lines dedicated to small products



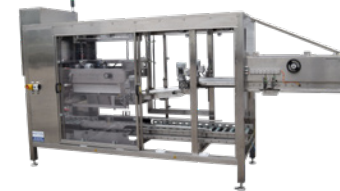
Case Packer

ODYSSEY

- High-speed case packing of bagged bakery products
- Suitable for boxes and cardboard trays
- Robust and reliable design for bakery applications

Key Features

- Handles a wide range of box formats
- Gentle product handling to ensure product integrity



Manual packing stations

- Flexible configurations for multiple products and packaging formats
- Optional pre-count batch creation
- Automatic box management

Design Features

- Ergonomic workstation design
- Enhanced operator comfort, safety, and ease of use

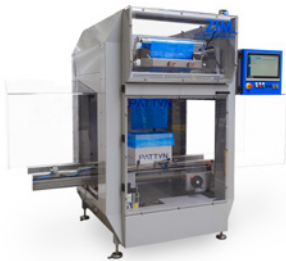


Box lining equipment used in our lines

Compact Bag inserter

ZIM-31

- Ultra-compact bag inserter for precise case lining
- Compatible with made-to-measure and reel-fed pre-made bags
- Designed for maximum operator convenience



Case erector

CE-31

- Erects rectangular cases up to 730 mm length
- Bottom flap closing with hot-melt adhesive
- Ensures smooth, continuous production



Bag inserter

FLEXIM-41

- High-performance bag inserter with fully automatic format change
- Precise bag insertion into cases
- Made-to-measure bags from reel for maximum autonomy
- Lowest packaging cost



Bag closer

DF-41 / DS-41

- Automatic bag decuffing, folding, and finishing after case filling
- DF-31: decuffing, gusseting, and folding
- DS-31: decuffing, stretching, and heat sealing
- Ensures optimal protection of bread and pastry products



Case closer

CC-41

- Automatic folding and taping of top case flaps
- Heavy-duty design for reliable 24/7 operation
- Consistent and secure case sealing
- Easy adjustment for different case formats



Combi machine CEFLEX-41

- All-in-one case erecting and bag inserting solution
- Custom and pre-made bags from reel
- Compact design with high operator convenience



OEM equipment integrated in our lines

X-Ray

- Advanced X-ray inspection for maximum product safety
- Detection of foreign objects in packaged or unpackaged products
- High-precision identification of dense contaminants
- Designed for bakery environments



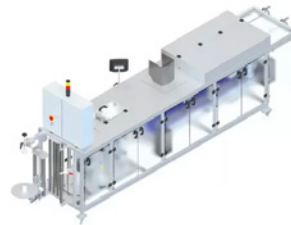
Flow Wrapper

- Automated wrapping, sealing, and cutting in one process
- Suitable for small and large product counts per bag
- Ideal for B2C bakery applications
- Fast, consistent, and hygienic packaging



Linear Form Fill & Seal

- Complete bagging process: forming, filling, sealing, and cutting
- Designed for high-volume B2B production
- Strong, hygienic bags from film on a roll
- Efficient material use with consistent quality
- Gentle handling to preserve product integrity



Vertical Form Fill & Seal

- Vertical bag forming, filling, sealing, and cutting in one process
- Compact and versatile solution for B2B and B2C applications
- Handles small and large product quantities with ease
- Fast, hygienic, and reliable performance



Side sealer

- Continuous three-sided sealing for flat products on trays
- Clean, secure, and consistent package appearance
- Fine, stable seams for high-quality presentation
- Efficient and reliable operation



... and many more

Satisfied customers



... and many more

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