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# Safe, clean and economical

## Bosch coffee creamer machine increases production efficiency

For a number of years, market research companies have been registering a change in consumer behavior. They have noticed a rising demand for smaller and more practical single portions of food products. This obviously has implications for the packaging industry and for Gmundner Dairies, whose products include coffee creamer, this trend has resulted in an increased demand for its single-portion coffee creamer cups.

“Our machine was working at full capacity, but demand was still rising. In order to satisfy the market we had to invest in new, reliable technology. We decided to purchase the Bosch **TFA 2520 EU** thermoform fill/seal machine for small volume plastic cups,” said Lothar Fink, Managing Director of the UHT dairy plant. “We were persuaded by the **TFA**’s high output, as well as its more efficient use of foil, which results in significant savings in packaging material. Overall, the installation has improved handling and accessibility. This makes the machine’s operation, cleaning and maintenance easier, as well as safer.”

### More productivity, less packaging

The installation produces up to 42,000 cups per hour and is particularly suited to medium-sized companies. Compared to the old machine’s 31,500 cups per minute, output levels were increased by a staggering 33%. A further cost saving was achieved by a reduction in packaging material. While maintaining the same content, the cups’ diameter was decreased from 43 mm to 38 mm.

### Optimum hygiene and precision

Aseptic packaging, optimum hygienic conditions and precise sealing of each package are vital requirements for food producers. Machine manufacturers therefore try to optimize their installations in these areas. When it comes to hygiene, the **TFA**’s all-metal piston filler has considerable advantages. In contrast to other machines, which mostly operate with a rubber or silicon membrane, the **TFA** avoids using these materials altogether. All-metal surfaces ensure that microorganisms can be removed quickly and without a trace.

During thermoforming operations, a machine stop or drop in temperature can result in foil shrinkage, thus dislocating

the cups. To safeguard against this, the installation uses laser sensors to detect any shrinkage. The sealing plate is then moved automatically by the same amount of shrinkage to make up the difference and therefore ensure a precise sealing operation.

### Experience in aseptic packaging

One of the reasons for Gmundner Dairies’ decision to purchase the **TFA 2520** was the company’s long association with Bosch. “Our old machine had been in operation for 24 years and so our experience with Bosch machines has been very positive,” said Lothar Fink. Aseptic thermoforming machines are capable of aseptically packaging a variety of liquid substances, with coffee creamer being just one of the many possibilities. Other packaging options include products such as baby food, desserts, yogurts, custard, condensed soup, liquid sugar and even sterile contact lens solution.

### For more information please contact:

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- 1 **TFA 2520 EU** machine installed at Gmundner Milch dairy
- 2 High operation comfort with colour screen of **HMI** control
- 3 **FMK 2520** full metal piston filler
- 4 Aseptic coffee creamer machine of the recent generation
- 5 Same cup volume at smaller cup diameter



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