



Wienie-Pak

Baader 601: Reducing Costs & Improving Test Runs

ViskoTeepak's newly built and fully equipped Innovation Center in Brno, Czech Republic, is continuing to develop, improve and tailor-make new products. To help with even more testing and development while staying cost-efficient, ViskoTeepak has recently installed Baader 601 machine. Not only is this machine beneficial to our company but also to our customers. The benefit of testing new products is that we can find problems at an early stage, even before they occur in our customer's production processes, which is a huge benefit for us as well as the customer. With the help of this machine, we can do more test runs and support our customers on a level that was not possible before.

What benefits does Baader 601 provide?

Currently, many companies face difficult times. Increasing product costs and operating costs affected everyone. Many companies solve this problem by cost reduction. Unfortunately, sometimes savings lead to the deterioration of the quality of products or the quality of work performance. Thanks to the Baader 601 machine, our everyday helper for checking and testing our casings, we can say that the quality of internal trials stays the same, but we also succeed in saving on our operating costs.

Who is the Innovation Center Technician?

I'm Petr Brandýs. I started working as an operator in production at the ViskoTeepak plant in Brno, Czech Republic in 2011. A few years later I progressed to maintenance and started working as a mechanic of shirring machines. Today, I am working at the Innovation Center taking care of gel, soy, and meat stuffing tests on our products. In my everyday work, I also analyze defects that happen during strand production or analyze the stuffing test results. If a problem occurs, I work to identify the root cause. I also explain and show the different steps of our casing process to colleagues and visitors. I love that this now gives me an opportunity to meet people from all over the world, to work



Calculation

ViskoTeepak uses meat and gel emulsion to test our casings. In the past, we prepared the gel emulsion many times, again and again, every day. The cost of one trolley of testing emulsion is 4,83 €. On average, we used to make 15 trolleys per day. In one week, the cost of the testing emulsion was 361.5 €. The newly installed Baader 601 machine can separate the emulsion from our casing, and we can reuse the emulsion. There is no need to make a new emulsion as it was necessary in the past. The machine helped us decrease the manufacturer's emulsion price from 361.5 € to 48 € per week, now only using two trolleys per day as opposed to the 15 used before.

In the same way, Baader 601 is useful in testing our casing with meat emulsion. Meat reused multiple times allows us to test a large quantity of casing under the same conditions our customer has at a noticeably smaller price. This is more than good news considering the meat price, the environment, and the animals.



Gel Emulsion

Meat Emulsion



Petr Brandýs
Innovation Center Technician