



PACKAGING BREADS & ROLLS



Bagging bread is a thankless job. The last step of the bread making process is always rushed by the delays in baking and cooling, staff pulled away to serve customers and trucks waiting for bread to be loaded. Pressure comes from every direction from the customers waiting for their orders to the boss who is steamed that everything is taking so long. Although the bakery may have the latest in dough preparation and baking equipment, packaging product is often an afterthought in the bakery with little effort to make the job more productive or enjoyable. Many retail and intermediate wholesale bakeries packaging areas only have a slicer, a few tables, twist ties, bags, totes and a variety of labels.

It is important to take a serious look at your packaging area. Some changes cost almost nothing and can make dramatic improvements in efficiency. Have you maximized the working space by removing clutter, excess inventory, old racks and that Chevy transmission? (don't laugh, we have seen it...)

Does your packaging area have enough bench area with shelves underneath and above for your labels, bags, boxes? Do you have a label printer located at a convenient location? Pre-printed bags can save you lots of time compared to making and applying labels but printed labels can be more versatile as you can use the same clear bag with different labels for each product type. Are the labels hung at a convenient height and organized for quick access or are label rolls strewn across the bench getting damaged and full of crumbs? Tables with wheels that can be moved out of the way when not needed and make more room for racks of bread to be sliced & bagged.

Packaging small items like Christmas cookies of many shapes and sizes require careful handling to prevent breakage and often need to be counted. Would it make it easier for your staff if they had some better trays or a platform at a comfortable height where they can sort and count product easily? Stainless steel counter tops allow product to slide easily and are easy to keep clean.



Have you invested in a bag closure machine? You have several options including plastic clips, twist ties and tape dispensers. They are not only time savers, they also reduce carpal tunnel syndrome from repeated manual tying of twist ties. If you are slicing bread and have a demand slicer, consider moving up to a gravity feed slicer.

Observe you staff, is one person slicing, another stacking & bagging and a third putting on labels and manually sealing the bags? Calculate the time it takes to bag one loaf or how many loaves can be packaged in one hour. Bakers tell us that their staff manually bagging can only

bag 100 to 150 loaves per hour and we have observed 3 staff take 3 hours to bag 450 loaves, a dismal 50 loaves per hour. Poor organization, loading only one loaf at a time when 8 loaves can be loaded

into the gravity feed slicer, excessive handling and poorly motivated workers can cost you more than just time. Ensure you change blades regularly for cleaner slices and faster slicing times and see immediate improvements to the full slicer capacity.

To remain competitive bakeries need to reduce their labor costs and increase their level of production. You can achieve this with the help of the Bloemhof Airbaggers. Our baggers are fast and so easy to use.



Mini-Vert Airbagger is the perfect slicer companion and mounts easily to your slicer. The vertical design prevents bread slices from shifting and the patented wings eliminate bag tearing. The next bag inflates instantly and holds it ready for your next loading. You may mount the bagger to most bread slicers using the optional adjustable mounting bracket. This allows you to position the bagger conveniently for the operator and swing it away when cleaning or servicing the slicer. Table brackets are also available.

You can bag up to 1,200 products per hour but the slicer becomes the slowest point. Working with a gravity feed slicer; a single person can slice, bag, seal and label 400 to 500 loaves per hour. Depending on the volume of bread that you do, our baggers can pay for themselves in a few weeks to a few months. We offer two designs, the vertical Mini-Vert bagger and we also have the horizontal Super 12 bagger as there are some products that require the horizontal bagging.

The benefits in using Bloemhof airbaggers:

- Cut your bagging costs in half
- Three times faster than manual bagging
- Up to 1,200 packages/hour
- Reduce packaging, labour, damaged products
- Improve the efficiency of your bakery
- Free up your staff to serve more customers

Cut your bagging costs in half and finish three times faster than manual bagging!

BLOEMHOF AIRBAGGERS
No bakery is complete without one!



Bloemhof Inc. has long been committed to bringing you the highest quality bakery equipment at competitive prices. We have been designing and manufacturing bakery equipment since 1960 and have an excellent reputation worldwide. Our equipment is favoured by artisan bakers, small to intermediate wholesale, retail, franchise, in-store bakeries as well as restaurant and hotel operations.



Knead Help?



Manufactured by:

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