

DOLLAR-SAVING AUTOMATION

Regardless of scale, artisan bakeries rely on efficiency to bring their products to fruition. That's because efficiency opens the door for creativity in baked goods. However, rising ingredient and processing costs and a lack of skilled labor can challenge even the most efficient operations and, in turn, the capacity to create disruptive offerings.

From pan return systems to specialized conveyor solutions to packaging systems and more, Rexfab's portfolio of downstream automated solutions transforms challenges into opportunities.

For more than three decades, Rexfab has provided commercial bakeries of all sizes with high-performance solutions, top-level design engineering expertise and services tailored to meet their specific needs. Its partnerships with leading global bakery equipment suppliers, including GHD Hartmann and SR Pack, bring innovative solutions to North American bakery operations.

**The biggest challenges
bakers report are ...**



Rising Costs
31%



Short Labor Supply
44%

Source: BEMA's Q3 2024 Member Pulse Survey

Prioritizing Process Reliability

Rexfab's commitment to process reliability drives overall equipment effectiveness (OEE), which positively impacts key success factors, including:

- Customer service and delivery
- Quality variation and defect loss
- Raw material scrap and waste
- Labor efficiency
- Equipment repair and maintenance expense
- Overhead spending and absorption

Improved OEE results in sales growth, improved safety and quality, reduced costs, and capital efficiency. In turn, these factors drive a commercial bakery's cash flow and influence enterprise value and share price.



Flexible, Scalable Solutions

Rexfab solutions integrate seamlessly with automated artisan production lines to help commercial bakers reduce costs and improve efficiency.

For example, the Pan Stacker – Pan Unstacker (PSPU) can lower operation costs for bakeries across several areas. Here's how it breaks down:

Pan-related cost savings | The PSPU reduces the number of glazing cycles, extends pan life and minimizes the need for pan rebuilding.

Energy-related cost savings | Because the PSPU is fully electric, it consumes only a fraction — 6% — of the energy used by pneumatic machines.

Spare parts cost savings | Gentler pan handling reduces wear and tear, resulting in a 50% reduction in spare parts costs.

Downtime-related cost savings | The system reduces unplanned downtime, minimizing labor cost losses.

Installation, startup and changeover savings | The plug-and-play installation reduces startup support costs and keeps disruptions to a minimum.

Safety enhancements | The system prioritizes food and worker safety. It reduces the risk of metal shavings, ensuring cleaner and safer production, and at less than 85 decibels, the quieter operation improves the work environment and reduces injury risks.

COST SAVINGS SUMMARY

Pan-related savings
\$53,978 per year

Energy-related savings
\$8,507 per year

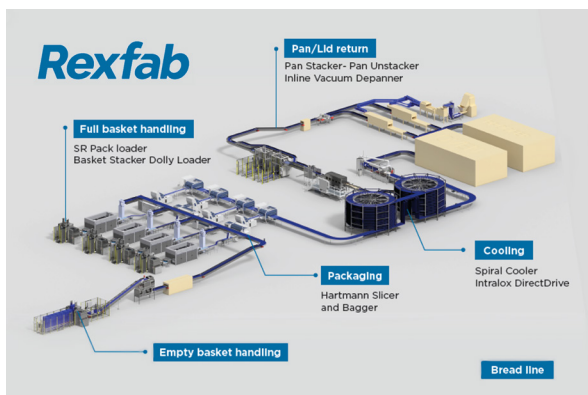
Spare parts savings
\$15,000 per year

Downtime-related savings
up to \$84,000 per year

Installation, startup and changeover savings
\$8,520 per year

TOTAL: \$170,005 per year*

**These savings estimates are based on real data from previous installations running for more than five years.*



**TURN CHALLENGES INTO DOLLARS.
REVAMP YOUR BAKERY OPERATION WITH REXFAB.**



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