

Customer case study Pre Pain

It has been eight years since bakery supplier Pré Pain made the decision to automate its cold storage facility. Today, the selection of Lalesse pallet cranes ensures that the warehouse is both efficient and future-proof. Tens of thousands of bread products are transported daily from the Oldenzaal location to destinations throughout Europe and beyond.



“Over the years, we have expanded from one production line to a comprehensive plant that consists of 11 production lines. Our capacity enables us to manufacture 10,000 rolls hourly per line, running 24 hours a day.”

Mark van Duijse - Head of Expedition



40% more loaded trucks per day

Production, packaging and storage in-house

Mark van Duijse, Head of Operations, has been with Pré Pain for over 27 years. He explains, “Throughout these years, we have expanded from an individual production line to a comprehensive factory equipped with 11 production lines, all capable of churning out 10,000 buns per hour per line, every day, 24 hours a day.” Pré Pain specialises in bake-off products, which consist of bread that is freshly baked on-site or at home. Production, packaging, storage and transportation to supermarkets and wholesalers throughout Europe occur at the Oldenzaal location.

Once the bread is finished being produced, it is put into either a box or a bag. If it is not going straight to the customer, it is kept in our company’s cold store. Depending on the type of bread, it is stored in the cold store for two to three days. The cold store operates using seven pallet cranes that run smoothly.

High performance delivery

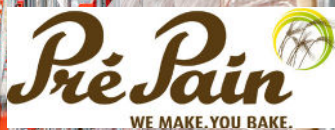
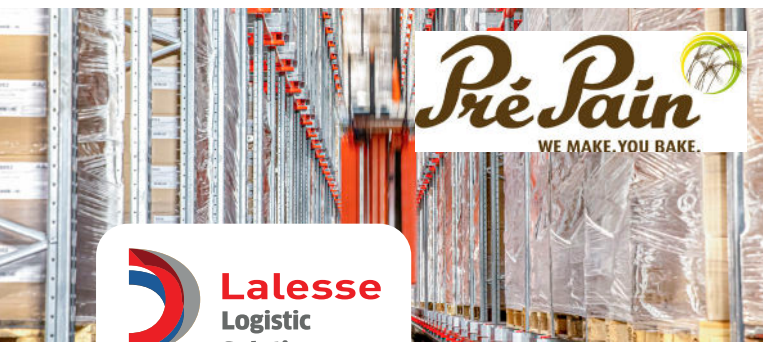
Van Duijse states that their customers evaluate quality and delivery performance, with accuracy in quantities and on-time deliveries being paramount. Prior to the installation of the automated cold store, they operated a racking warehouse with two reach trucks.

“Demand increased and we had to scale up. Automation was our starting point. Working efficiently: less manual work, more logical transport and fewer unnecessary operations.”

In the tender for the project, Lalesse Logistics Solutions comes out on top. Van Duijse continued: “The speed of delivery and the innovative nature of the solution played an important role in this. Production did not have to be stopped at the time because the conventional part of the warehouse remained. Part of it was converted into the new warehouse, supplemented by a piece of new construction.”

Cranes with different load handling devices

The seven cranes have different functions and are equipped with different load handling devices. “For example, four cranes are equipped with shuttles. This enables storage up to seven places deep. The high storage density we have as a result is hugely important in an environment where it is always -30 degrees Celsius.” says Van Duijse. Some cranes have multiple shuttles, allowing them to order many different products at high speed. “It was new for both us and Lalesse to supply shuttles in a cold store. Quite a challenge, but also a very innovative solution and that was the deciding factor for us.”



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Pré Pain's cranes warehouse

Number of cranes:	7 straight-running cranes with forks or shuttles.
fitted	
Height:	13 metres
Number of pallet spaces:	12,500
Completion:	2011
Location:	Oldenzaal
Activity:	Bakery for bake-off bread products

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The software determines which pallets are to be picked.

Combined with an intelligent software system, Pré Pain can adhere to the fifo (first in, first out) principle more efficiently. Van Duijse states, "It is preferable to fill a channel with one product." The software identifies the appropriate pallets to pick. Since the arrival of the cranes, we have become more proficient in tracing our products. We can now track with more accuracy, the production time, storage location, and delivery time to the customer. Previously, we could do that too, but it involved a lot of manual work." With the current system, this is mainly automated and a truck's load is prepared within 20-30 minutes.

Changing market, coldstore remains sufficient

Despite market fluctuations, our automated solution remains future-proof even after eight years. Van Duijse asserts, "Rising raw material prices, gas and electricity costs, and fluctuations in consumer behaviour have an impact on warehouse operations. For example, there is an increase in demand for our product in Germany and during barbecue season, we promptly ramp up

production." Based on previous years, we forecast the expected demand and maintain almost daily contact with our customers. Our in-house cold store serves as a buffer function. We remain content with the system, which allows us to expand further.

New tasks for employees

The introduction of the automated cold store has greatly impacted the work completed by Pré Pain employees. The role has become more specialised, with warehouse workers now stationed behind computers. Through the implementation of cameras, the entire process can be monitored remotely, allowing for efficient error resolution and additional administrative duties. Ultimately, the warehouse employee has transfigured into a logistics coordinator, a change that has been met with positive feedback amongst our team. With 15 employees working in three shifts, the operation is sustained. The workforce remains the same, but now 50 trucks are loaded every 24 hours instead of 30-35.



Lalesse Logistic Solutions' specialists will work with you to find the best warehouse solution.

Does your warehouse have sufficient space for expansion? Do you require additional expertise for warehouse operations? Lalesse Logistic Solutions assists in ensuring your warehouse is future-proof by upgrading, extending or automating it. We offer a comprehensive solution tailored to your specific needs, from reviewing your current warehouse data to constructing a completely new facility. To schedule an appointment, kindly contact us at +31 313 - 478 600.



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