



NEWS

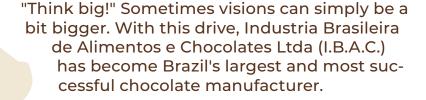
News from Trikno AG

Industria Brasileira de Alimentos e Chocolates Ltda (I.B.A.C.) has become Brazil's largest and most successful chocolate manufacturer.





CHOCOLATE FOR BRAZIL: WOULD YOU LIKE A BIT MORE?



And the journey continues: the company opened 1,000 new shops last year, and 600 more are to be added in 2023 – in a country that is 200 times the size of Switzerland and occupies half of the South American continent.

For production at the São Paulo site, this expansion means no less than doubling the previous output while maintaining the same high quality. From the beginning, the question was not whether this enormous task could be fulfilled at all in terms of production technology, but only: how?

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Sao Paulo



Heating the moulds for the TCM CAD decorating machine



About half of the production lines

are Knobel machines from, what

is now. Trikno AG.

Yaskawa GP50 robot places mould pallets in assigned slots in the robot cooling cell

In addition, there was the requirement to design the production plant as a generously glazed showroom for investors and interested franchise partners of I.B.A.C..

The Brazilians already rely on Swiss technology. About half of the production lines are Knobel machines from, what is now, Trikno AG. This is why the experts from Felben in the

canton of Thurgau were the first to be contacted for this special task, and they accepted the challenge.

In concrete terms, the task was to fill and

package very high-quality chocolates. Normally, a shell is moulded, filled and then sealed with chocolate – a time-consuming process, especially as the finished chocolates then have to be packaged. The so-called 'one-shot' process is quicker. In this process, the shell and filling are poured simultaneously through an inner and an outer nozzle. However, this method also places particularly high demands on process and hygiene technology.

In view of the required production quantities at I.B.A.C., the designers at Trikno, the technology leader in 'one-shot' processes,

took the principle one step further. In order to make the process even more efficient, the pralines were to be moulded directly in the sales packaging in a fully automated process.

As a solution, they combined the chocolate moulding machines with the highly accurate and fast HiFlex robot system. The hygienic Yaskawa GP50 handling robots are anoth-

> er core element of the design. In the newly developed robot cooling cell, they are responsible for ensuring that each pal-

let of chocolates spends the predetermined cooling time in an assigned cooling compartment. This has a great influence on the quality and storability of the end products. For the integration of the robots, Trikno received support from the automation ex-

perts at SwissDrives AG: the Swiss competence partner of the globally active robot manufacturer Yaskawa.



Biscuit feeding by HiFlex robot with linear motor drive



Installation and realisation of the system went smoothly, with one exception. Since the chocolate pallets are not standardised and each confection-

ery producer uses its own moulds and pallets, the original gripping tools for the robots proved to be inadequate. But, this was no problem for the Trikno designers as they quickly and successfully adapted the initial design. Since completion, the system runs flawlessly and relia-

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Customer: IBAC Industria Brasileira de Alimentos e Chocolates LTDA. www.cacaushow.com.br

Generous glazing of the robot cooling cells is no problem in this showcase system - the "hygienic design" ensures maximum cleanliness and easy cleaning at all times

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> Photos: Trikno AG