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## Aachen snack visions

Eating out is a booming market worldwide. The reasons for it may differ but the needs are the same everywhere. Freshness, individual product range and quick availability.



**Moritz von Schenck, Dispatch Manager of the MOSS Bakery, who has already worked using data glasses, says:** *»We have had a really good experience using dispotool for many years in the distribution of baked product deliveries. The present use of Pick-by-Vision with data glasses has made our snack distribution work considerably easier. Although the area available for this is small, we have been able to speed up distribution*

*significantly, and the error rate is nearly zero.«*

According to market research, chain store bakers in Germany are the most successful suppliers of such small meals, called snacks, in this country. Irrespective of whether they are consumed on the premises or to go. Conversely, these product ranges are gaining rapid importance for bakeries, especially since the majority of these dishes are bread-based or accompanied by bread.



Owner Joerg Moss invested in a Pick-by-Light system for baked products 15 years ago, and is now supplementing it with Pick-by-Vision for snacks

The MOSS Bakery in Aachen with its 46 branches and a modern 5500 m<sup>2</sup> production facility in the industrial zone on the outskirts of the city is among the chain store operations dealing perfectly with out-of-home offers. MOSS has even developed this into “Theo’s”, which is an independent brand for a café and restaurant. The name is a reminiscence of the present owner Silvia Moss and her brother Joerg to honour of their

father Theo Moss, who was already developing innovative product ideas in the nineteen-seventies. Some of which are still on the menu today.

However, these finished snack-creations are delicate beings and are not as easy to order-pick and transport as bread and rolls. On top of that, branches order different and frequently varying quantities. Accompanying information for special orders must be enclosed. There’s a lot to consider when dealing with snacks, which is why they were distributed at MOSS carefully into the delivery baskets for the branches for a long time.

The topic surfaced again six years ago when the new production facility was at the planning stage. The volume of these “snacks”, the name given in Germany to the small, quick meals, showed steep growth and Dispatch Manager Moritz von Schenck searched for automation solutions. He found them at **toolbox**. A decision had already been taken 15 years previously to invest in a Pick-by-Light system called **dispotool** to ship baked products, thus reducing the costs for order-picking from stock by 20%. This is something you always remember. Joerg Moss says: “That was a future-oriented decision for our bakery, and one that I would take again at any time.”

The solution to the almost error-free distribution of delicate, high-quality snack products into the delivery baskets for 46 branches, in a refrigerated cell measuring just 24 m<sup>2</sup>, was provided by **dispotool**’s brand-new Pick-by-Vision Communication. The basic principle is that from the amount of product made available, the

## Facts and Figures

### Bäckerei MOSS KG

Kellershaustrasse 60  
52078 Aachen, Germany  
www.baeckerei-moss.de



The MOSS Bakery in Aachen is one of the most successful chain store operations in the German artisan baking industry. Skill and a consciousness of tradition are the basis for the breads, bread rolls, cakes and fine pastries that are artisan-produced here and sold through the company’s own businesses. Far beyond the city boundaries, MOSS is regarded as one of the top suppliers of **Aachener Printen**, a centuries-old gingerbread speciality.

Modern ideas for sales and catering are the second passion of the Moss siblings, the third generation that manages the company. An example of this is “Theo’s”, a café and restaurant concept for fast but also high-quality, out-of-home consumption. The menu ranges from a hearty breakfast, homemade pasta and fine omelets to stylish gourmet burgers.



**Number of branches:** 46 in a 30 km radius around the production site

**Total operating area:** 5,500 m<sup>2</sup>,

**Order-picking area:** approx. 400 m<sup>2</sup>

**Packaging:** Plastic baskets

**Pickers:** 4

**Loading stations:** 11 Van ramps

**Vehicle fleet:** 13 Vans

**Order picking system for snacks:**

Pick-by-Vision with data glasses

**Order picking system for bread, bread rolls and fine pastries:** Pick-by-Light





*Pick-by-Vision using data glasses is recommended for error-free order-picking of easily damaged snacks even in confined spaces*

computer develops a distribution plan and sends it step by step via data glasses to the picker. He must acknowledge every individual distribution before continuing. Moritz von Schenck says: “The refrigerated cell is so small that we are compelled to arrange two stacks of baskets, one behind the other. Of course, we would gladly work using Pick-by-Light here as well, because there is simply no faster distribution method. However with two stacks in front of a single display – that could easily lead to errors. That’s why we decided in favor of Pick-by-Vision, because we cannot tolerate incorrect distributions, particularly in this specific product range.”

To ensure the highest possible faultlessness, **toolbox** has several built-in test options. If, for any reason, an inexperienced employee needs to help out with the distribution, a cross-check with the data glasses helps to confirm that he is really heading for the basket for the “right” branch. Further safety steps can be activated when needed. Of course, the IT system and data glasses can also be used for many other tasks in operations and logistics, and both MOSS and **toolbox** have ideas and preparations for this.

### **This is how the Pick-by-Vision system works at MOSS**

The pickers take the finished snack articles and pre-products such as toppings and spreads provided by the production unit, and call up the respective product on the computer positioned in front of the refrigerated cells. As soon as the available quantity is entered, the refrigerated cell can be entered. The amount planned for the branch in pick-face 1 appears on the data glasses. If the correct amount has been deposited into the basket in pick-face 1, the process is confirmed by pressing a button on the spectacle frame or by a rapid swipe movement in the wearer’s own visual field. dispotool books the confirmation and immediately displays the information for pick-face 2. This process

## **LOGIS<sup>+</sup> – Our fulfillment for the baking industry**

There certainly is a whole series of logistics journals – for which, however, baked products are a rather exotic transport merchandise. Their specific needs are rarely shown in the articles. The number of specialist bakery journals is much the same – and here again, logistics is not the main focus of their reporting. Depending on the journal, their principal emphasis is on production, the industry’s environment or sales & marketing.



*thomas.mertes@logis.expert*

These twin niches have created something of a blind spot that fails to do justice to the importance of logistics in modern bakery businesses. Irrespective of whether it involves a company’s own chain store operation or a retail supplier working on an industrial scale. Regardless of whether the goods are fresh or frozen, packed or not packed, a complete solution, nowadays referred to as “fulfillment” becomes increasingly important. It includes the entire logistics chain from order picking to tracking of the delivery, the commercial processing from invoice to returns management, and a flexible response to the client’s subsequent wishes and belated amendments.

Neither a client in his own shop, nor a food retailer will have any sympathy for the fact that the goods are stuck in a traffic jam or were wrongly picked and carelessly packed. Incomplete or incorrect delivery notes are as much a “No-Go” today as “we don’t have any or we can’t do it”.

In view of the enormous cost pressure baking businesses are exposed to, flawless fulfillment is not only an increasingly important competitive factor, it is also a decisive instrument for a company’s internal optimization.

This is why I would like to present to you the first issue of **LOGIS<sup>+</sup>**, a small and – also hopefully – a perfectly-formed medium that will appear in print and online eight times a year. It will deal with sector-specific topics relating to fulfillment and logistics in bakery companies.

Admittedly, there is also a second reason, a personal one. I have worked on logistics issues in bakery businesses for a quarter of a century, which is also why I founded “**toolbox**” in 1996. Although I am no longer operationally active nowadays, I am present in heart and mind when logistics in bakery companies and their future development are involved. Since I am still serving my apprenticeship as a “publisher”, I have secured the support of Hildegard Keil for the “typographical design”. No doubt she is known to you all as an accomplished and technically savvy specialist journalist.

Through **LOGIS<sup>+</sup>** I should like to shed some light on the aforementioned blind spot, to supply sector-specific answers to questions relating to logistics and fulfillment. Furthermore to illustrate solutions by reference to examples. I hope you will really enjoy reading it, and I wish you daily success in coping with your logistics tasks. Please contact me if you have any questions, suggestions or criticism.

Yours sincerely **Thomas Mertes**

allows the delicate goods to be distributed as quickly as possible. It doesn't lie around, the cold chain is maintained, and the requirements of both the hygiene and the **HACCP** systems are equally met.



**Sascha Egener, CEO of toolbox:** »The crucial point is the selection and amount of information we send to the data glasses. We give great importance on displaying only the really necessary data, and on giving the employee the opportunity to familiarize himself with the system. Too much information confuses and efficiency suffers as a result.«

A kind of "safety net" for inexperienced pickers can be switched on at any time. In this case Pick-by-Vision actively ensures that no "wrong" basket is selected. The employee uses his data glasses to glance at the branch-specific QR code posted on the refrigerated cell's wall. The glasses scan the code and approve the distribution or send him to the correct stack of baskets. If two basket stacks are one behind the other, "green" indicates that the front stack is meant, and "red" that the goods belong in the stack at the rear.

More information about  
dispotool LIGHT



## Communication with and without glasses – a system comparison



A person distributing goods must be told what belongs where. This can be done with lists on paper, but paperless is more efficient because it frees both hands for distribution. A new communication technique i.e. data glasses, has been available to order pickers in the baked products industry since last year.

Visual **displays** above the shelves or storage locations are the standard for paperless communication. Originally introduced in a single line format in warehouse management, **toolbox** developed them 20 years ago into the Pick-by-Light system. These one- to sevenline displays above the pick face, supply the pickers with all the required information.

Alternatively, goods identified by a barcode on the packaging can be picked using a **handheld** device with a built-in scanner function (also called MDC = Mobile Data Collection). The small display on the device

indicates the amount of the product identified by the scanned barcode and where it should go, and the picker confirms the distribution on the handheld. It is also possible to link the handheld display to a large, more easily readable display on the wall. Because this kind of paperless communication requires the handheld to be used at least once in each process, it operates more slowly than **Pick-by-Light**, and is used mainly for shelf order-picking in warehouses.

The **Pick-by-Voice** principle, in which the picker wears a so-called **headset**, a wireless combination of headphones and a microphone, is also used mainly for order picking from shelves. The great advantage compared to a handheld is that the hands stay free. However, because both the order picking instructions and confirmation are transmitted by voice, misunderstandings occur comparatively easily. Loud environmental noises can also impede understanding of the



The latest option: Pick-by-Vision, in which the pickers wear data glasses where all the information for distribution is visible in the inner surface

commands and confirmations, with the result that misinterpretations are inevitable, or repetitions are needed.

The latest communication medium are **data glasses**, which transmit selected data from the computer onto the picker's spectacle glass. **toolbox** has adopted this technology and made it available to the baking sector under the term **Pick-by-Vision**. The data glasses used for this are a high-tech attachment that can be mounted on the frame of commercially available eyeglasses. Two technical functions have been integrated into it. A minibeamer receives exactly the selected information

that the picker needs from the dispotool computer via a W-LAN or Bluetooth interface, at that moment, and projects it onto the spectacle glass. It "tells" him the picking location or shelf – logisticians call it a pick-face – to which he should go to.

At this point he looks at the barcode or QR code affixed at the exact storage position. A camera integrated into the data glasses scans the code and sends the computer a confirmation that the distributor is situated at the correct pick-face, i.e. at the correct position. The number of products that he must pick at this pick face then appears on the picker's glasses with additional instructions if necessary. Done, said, or even swiped – a quick hand movement in front of the picker's visual field or camera is sufficient to confirm the distribution process – and the computer books the processed order and sends the next one.

The electric power supply for the data glasses operates via a built-in rechargeable storage device which is, in turn, connected via a thin cable to an external energy storage device carried by the employee on his belt or in his pocket.

More information about Pick-by-Vision

A comparison of paperless product order picking systems in the baking sector			
	Pick-by-Light	Pick-by-Vision	Pick-by-Voice
Information via	on 5/7-line displays	via data glasses	by voice
Pick face	Marked via displays	marked via QR-Codes or numerically	marked numerically
<b>Speed compared to paper-based distribution</b>			
Bread – bread rolls (not packed)	+++++	++	0
Pastries (not packed)	+++++	++	0
Packed products	+++++	+++	0
Sensitive goods	++	+++++	+++
In cooling / frozen	+++++	+++++	0
In high-rack storage	+	+++++	+++
User acceptance	high	medium, no long-term experience available	medium
Performance	highly fail-safe	via all commercially available Pick-by-Vision systems no long-term experience currently available	acceptable
In use since	approx. 1975	2015	approx. 2008
Systems in use*	1,200	3	2
Average payback period	15 months	15 months	30 months

\*estimated number of all systems currently in the market in bakery companies and the entire food sector; status 05.01.2016



## From practice – for practice

dispotool practical workshops are designed for everyone in the company that comes into contact with the system in any way at all. They involve dealing with individual questions and requests for optimization, presenting new trends and tools, and gathering inspiration for one's own practice during visits to bakery companies and in discussions with colleagues.

### The next scheduled dates and topics are

**Location:** Consulting & Training Center,  
Wilhelm-Lexis-Strasse 8, 52249 Eschweiler, Germany

#### 04.04.2016 – 05.04.2016

##### Topics:

- + Statistics and analyses
- + Reporting and fast localization of distribution errors
- + Data handover to the ERP system

#### 27.06.2016 – 28.06.2016

##### Topics:

- + The paperless and electronic delivery note
- + Relocation planning
- + Display replacement
- + Software set-up and hardware installation

#### 07.11.2016 – 08.11.2016

##### Topics:

- + Planning system expansions correctly
- + Warehouse link and interface
- + Very small quantity distribution for route optimization



### Questions that are answered in our workshops

- + We lose a lot of time with multi-distribution because the allocations are always piecewise. Isn't it possible to do multi-distribution in whole baskets?
- + We need to structure the distribution completely different on public holidays. Does it work in your business?
- + Are the displays easy to replace?
- + Does dispotool have a strategy to distribute very small orders quickly?
- + How can we check the quantity from the production unit?
- + How do I book products that I want to distribute over several days?
- + We have electronically networked checkouts – can the clerks see the delivery note at the checkout?
- + Can I see what hours of operation was worked?
- + Why don't we sometimes see the order date?
- + What material flows must I take into account when planning?
- + Can the shipping be configured in a variable way?
- + How do I access data for an analysis?

For more information  
about workshops



## We are there for you at these trade fairs in 2016!

**MODERN  
BAKERY  
MOSCOW**



14. – 17.03.2016

Moscow, Russia  
Hall forum  
Booth F.B1



22. – 25.10.2016

Stuttgart, Germany  
Hall 5  
Booth 5C11



08. – 11.10.2016

Las Vegas, USA  
Booth 9241



07. – 09.11.2016

Dubai, VAE  
German  
Community Booth

# Swiss dispatching: Fast, precise and flexible



Three industrial PCs form the system's core. From the current order volumes given to them by the **ERP**, they calculate the amount of product to be distributed for each aisle and storage location

**JOWA's** Volketswil regional bakery supplies ultra-fresh baked goods twice a day to more than 150 different customers in and around Zurich.

Product ranges and quantities to be delivered change daily depending on the customer. Depending on the location, product ranges and volumes change every day. On one occasion, a particularly large number of cakes are needed for a promotion, another time it's baguettes because the weather promises to be good

### Three months of project design work, six weeks for implementation

After the 3-month planning phase Richard Baum, Developer and Project Manager, says *"In my 20 years with toolbox and in supporting innumerable industrial projects I have never before experienced project design work as intensive as that at JOWA."* Firstly, this was due to the fact that the task remit in the Volketswil works was of above-average complexity, but secondly, to the proverbial Swiss precision of those responsible for the project in JOWA, who thoroughly scrutinized every individual process step and wanted a detailed understanding of it.

On the other hand, after so much preliminary work the implementation was almost child's play. Baum and his colleagues needed just six weeks, including the employee training.

and barbecues and picnics are on the cards. It's an equal challenge for production and logistics. Anything that's not there on time can't be sold, it's as simple as that. That's why fast, accurate order-picking plays such a key role for this large bakery.

Order picking in Volketswil uses **toolbox's Put-to-Light method**. The 1200 m<sup>2</sup> dispatch hall contains 226 pick faces, each 80 cm wide and two europallets in depth. The bays are allocated to branches as required. Large branches even have a **pick face** that can be up to three pallets wide and two pallets in depth.



*The pickers have free access to the terminal and can operate it easily*

## Facts and Figures

### JOWA AG

Erlenwiesenstrasse 9  
8604 Volketswil, Switzerland  
www.jowa.ch



JOWA AG is the bakery subsidiary of the cooperatively-organized Migros retail group. JOWA AG, a leading Swiss bakery, every day gives impressive proof to its customers in retail, convenience store and food service sectors through its versatile product range and customized service concepts.

Headquartered in Volketswil, JOWA operates eleven regional bakeries, a durum wheat mill, a pasta factory, a gluten-free products location and around 100 in-store bakeries in all the regions of Switzerland. With more than 3000 different products, an annual production volume of over 166,000 tons, and a net turnover of CHF 787.3m, JOWA is one of Switzerland's most important food producers.

### Regional Bäckerei JOWA Volketswil

**Production:** around 300 different fresh products (bread, bread rolls, pastries, cakes, lactose-free products)

**Unloading points:** 153 Customers

**Order-picking area:** 1200 m<sup>2</sup>

**Packaging:** crates 60 x 40 cm, and 30 x 40 cm

**Order unit:** always completely filled crates

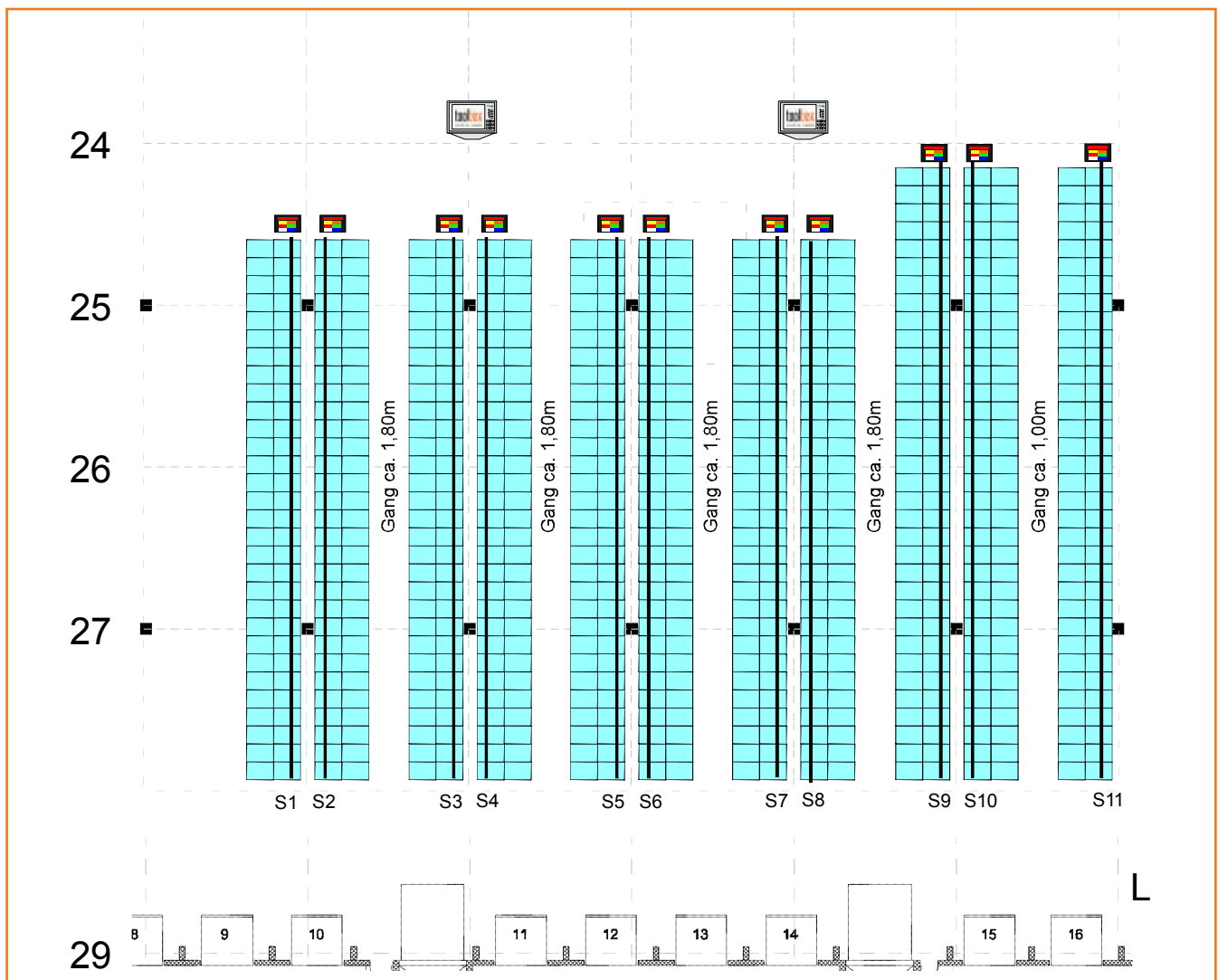
**Transport units:** pallets 120 x 80 cm = 4 stacks per pallet

**Loading stations:** 21 truck-ramps in total, picking-area 12 truck ramps

**Pickers:** 5-10

**Shipping hours:** 8 hours during night, 6 hours in the morning

**Order picking system:** 3 industrial PCs, 240 Matrix-7 displays



The 226 storage locations are accessible from five aisles. About 20 pick faces are arranged in each of the Rows 1 – 8. The five 1.80 m-wide aisles between the pick face rows provide enough space to allow two pickers with pallets in tow to pass one another comfortably, quickly and safely





A Matrix 7 display above each storage location provides the required information. The picker sees the pick face and the customers' names in plaintext in the uppermost alphanumeric line. The other multicolored numeric display fields show the amount of the respective product to be made available for these customers

Six shipping members of staff begin order picking in the evening on weekdays, and within a shift they have filled 12,000 shipping crates. On Saturday, only six hours are available so the team is expanded by up to two members. Distribution involves each individual picker, as they are also called, focusing on his color, and they are not distracted by quantities indicated in other colors.

Their work is based on an information network consisting of the ERP system, three columns with **industrial touch-screen PCs**, eleven overhead displays for the pick face rows in the distribution aisles, and individual displays above each storage bay or each pick face. Like many industrial companies, JOWA uses an SAP ERP system that communicates the order data to **dispotool** via its own interface specifically designed for the purpose. From this data, **dispotool** calculates the distribution quantities per shift, per row and per storage bay, and reports each individual confirmed distribution process online back to the ERP system.

If a dispatcher calls up a product at a column, and that product is just arriving from the production unit, the figure for the selected product totalling all the customers of this aisle, appears in the respective color lines of the eleven overhead displays. Simultaneously, the individual storage bay display shows the respective amount per customer.

For more information  
about **dispotool ENTERPRISE**



## A profile



Although he's only 44 years young, he's almost a cornerstone of **toolbox**. **Richard Baum** was literally the first employee hired as a programmer by **toolbox** after its foundation on 1.1.1996. Nowadays Richard Baum works as a software developer

designing particularly challenging customer projects, and looking after them all the way to implementation and employee training. He's the captain, and he doesn't leave the ship until it is safe in harbor.

Here are a couple of examples from his almost 20-year career:

For the **Gold Medal Bakery** in Fall River, Massachusetts, USA, the biggest bakery complex on a single site on the east coast of the USA, Richard Baum developed an extremely flexible handheld configuration of **dispotool** in January 2011. Gold Medal supplies the New England states from New York up to the Canadian frontier with bread, bread rolls and English muffins. Small-baked products often make up half of the supermarkets' baked goods sales, and their order volumes fluctuate extremely and at short notice.

Richard Baum installed **dispotool ENTERPRISE** with the additional **HANDHELD DISPATCHING** tool at the **Pepperidge Farm** distribution center in Morrow, Georgia, USA, within four weeks in July 2015. The large warehouse covering more than 13,000 m<sup>2</sup>, is the first regional distribution center from which Pepperidge Farm sends their entire product range to clients in south-eastern USA. This consists of fresh baked products and cookies, crackers and crisps to desserts and puff pastry products. Pepperidge Farm is one of the very big names on the American baked products market. Moreover, as a subsidiary of the Campbell Soup Company, it and its products are represented in more than 45 countries in the world.

November 2015: **JOWA AG, Volketswil, Switzerland** (see report on page 7).

Richard Baum's private life belongs to his wife and two children, with whom he likes to go out on trips during which he can indulge in his hobby of photography.

# LIVE with colleagues in action



This year's "dispotool" roadshow will be on tour from January to September 2016. Well-known baking companies will open their dispatch departments' doors to interested colleagues. Make sure you're there, to look

over your colleague's shoulder and discuss with him how the dispotool order picking system helps to save costs, safeguards distribution quality and uses areas more efficiently.

## Tour dates for Germany, Austria and Switzerland

19.04.2016 – 20.04.2016	Landbäckerei Schmidt, Königstein	<a href="http://www.landbaeckerei-schmidt.de">www.landbaeckerei-schmidt.de</a>
10.05.2016 – 11.05.2016	Backhaus Heislitz, Kriftel	<a href="http://www.heislitz.de">www.heislitz.de</a>
21.06.2016 – 22.06.2016	BeckaBeck, Römerstein	<a href="http://www.beckabeck.de">www.beckabeck.de</a>
19.07.2016 – 20.07.2016	Max Rischart's Backhaus, München	<a href="http://www.rischart.de">www.rischart.de</a>
06.09.2016 – 07.09.2016	Wienerroither, Pörschach a. Wörther See, AT	<a href="http://www.wienerroither.com">www.wienerroither.com</a>
20.09.2016 – 21.09.2016	Bachmann, Luzern, CH	<a href="http://www.confiserie.ch">www.confiserie.ch</a>

**toolbox** CEO Sascha Egner and **dispotool** LIGHT expert Reik Koletzko will also be on the spot to take part in discussions.

## Tour dates for the United Kingdom

24.05.2016 – 25.05.2016	The Bread Factory, London	<a href="http://www.breadltd.co.uk">www.breadltd.co.uk</a>
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**toolbox** CEO Sascha Egner and **dispotool** expert Niklaas Wolters will also be on the spot to take part in discussions

## Tour dates for Denmark, Sweden and Norway

07.03.2016 – 08.03.2016	Bageriet Sjöstrand & Eric's, Sweden	<a href="http://www.bageriet.se">www.bageriet.se</a>
25.05.2016 – 26.05.2016	Goman Bakerit AS, Norway	<a href="http://www.coop.no">www.coop.no</a>
27.09.2016 – 28.09.2016	Emmerys ApS, Denmark	<a href="http://www.emmerys.dk">www.emmerys.dk</a>

**toolbox** CEO Sascha Egner and **dispotool** expert Niklaas Wolters will also be on the spot to take part in discussions.

## Tour dates for Russia

25.04.2016 – 26.04.2016	OOO GK Darnica, St. Petersburg	<a href="http://www.darnitsa.ru">www.darnitsa.ru</a>
17.05.2016 – 18.05.2016	OAO Volzhskij Pekar, Moskau	<a href="http://www.vpekar.ru">www.vpekar.ru</a>
15.06.2016 – 16.06.2016	Hlebnaya usadba, St. Petersburg	<a href="http://www.hlebnaya-usadba.ru">www.hlebnaya-usadba.ru</a>

**toolbox** CEO Sascha Egner and **dispotool** experts Vitalij Koukhar and Sergej Ronn will also be on the spot to take part in discussions.

# The Roadshow visits Ruegen Island and Valby in Denmark



Do you know the Peters Bakery in Sassnitz on Ruegen Island? If not, you've missed something interesting. Owner Nils Peters invited colleagues from all over Germany in late January

to inspect the factory and the dispotool dispatch solution. Peters operates 14 locations, nine of them cafés and the other five classical sales outlets in retail checkout areas or directly alongside them. Each branch has a different face, a different concept and different target clientele. The journey to Ruegen is worthwhile for that alone. The bakery also operates a very successful online shop selling special breads with a "Ruegen connection", such as rapeseed honey, salt meadow or smoked grain. Dispatch in the Peters company has been organized for 16 years by dispotool LIGHT, supplemented with the MULTIPLE PICKING, PRE-DISPATCHING and PRODUCTION RECORDING modules.



Nils Peters

© hmk



Production Manager Sebastian Preis took the colleagues with him on a familiarization tour through his factory and the dispatch area



A week earlier, "emmerys" in Valby near Copenhagen raised the curtain on the first Roadshow in Denmark. This organic bakery is famous throughout the country and was founded by a well-known Danish chef in 1990. Production and dispatch are based in Valby, and dispotool LIGHT is used to pick orders for 22 branches in the Copenhagen area and a further six in and around Aarhus. All the branches are a modern blend of a café, bistro and sales area.

That's why, in addition to baked goods, the product range also includes jams, coffee, muesli, pesto and many other specialties sold under the company's own logo. During a reconstruction period, the second production unit relocated Aarhus to Valby in November 2015. Director of Operations Henrik Lyngsø says: "toolbox only needed to support the relocation via remote maintenance, and our own staff were able to carry out all the other installation work on the spot, which was fantastic." In a few weeks, emmerys will commission two more dispotool modules, PRODUCTION RECORDING and STOCK HANDLING.



© emmerys



emmerys had combined two operations shortly before the visit and praised the problem-free installation work on his order picking system



# LOGIS<sup>+</sup> The following topics are in the next issue:

**+** Reportage about the Stadtbäckerei Westerhorstmann in Düsseldorf, which celebrated its 110th birthday last year. This artisan bakery combines traditional values such as baking in a steam oven with modern business management. Every day it supplies 20 of its own branches and 59 corporate clients. Firstly, the company



does this by means of dispotool LIGHT with the MULTIPLE PICKING and PRE-DISPATCHING modules. Secondly, it uses a special solution to order-pick small amounts per customer. This involves readying transport crates on a shelf. 2-color displays at each location show the amount to be distributed, while at the same time a

light indicates whether products are still missing from the crate for this client. The pickers' walking routes are short and distribution is highly reliable.

**+** A second report deals with Pekárna Zelená louka, a.s., a subsidiary of the Czech group Penam, which belongs to the AGROFERT Group. In Herink, nearly 20 km from the gates of Prague, the industrial solution dispotool ENTERPRISE operates with the modules DYNAMIC LAYOUT VIEWING, MULTIPLE PICKING, STOCK HANDLING and PRE-LOADING. The order-picking area and use of the dispotool application was expanded on a grand scale in September 2015.



**+** We also present to you toolboxCard a hotline that helps dispotool users 24/7, 365 days a year. With immediate effect, we can offer you an extra. toolboxCard owners can have their system monitored fully automatically from 1st March 2016 onwards. Any possible malfunctions are detected and rectified via remote maintenance, even when there's no employee present on site.

**+** If there's something you have always wanted to know, we will answer it, including all the questions about the functional capability of interfaces from and to baking programs, and we'll also tell you what such interfaces cost. Ten ERP supplier manufacturers will publish the costs of the interface to dispotool exclusively in the next issue of LOGIS<sup>+</sup>



#### Use the QR code to access the glossary

Like all sectors of industry, logisticians have also developed their own language to express things concisely but unambiguously. You will find that we also use this kind of vocabulary. For simplicity, individual terms in the articles are highlighted in blue.

This QR Code will take you to a glossary on the Internet with the corresponding explanations.

#### Imprint

- +** Publishing Company  
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