

BEST PERFORMANCE AND MAXIMUM PROCESS SECURITY

SERVICES AND MAINTENANCE FOR YOUR PROCESS LINES

A safe and reliable long-lasting manufacturing plays the major role in today's food processing companies.

We like you to achieve the maximum cost-efficiency and highest production safety in daily operation to ensure your best and competitive leadership!

RONO offers an extensive scope of after-sales services to maintain and repair your process machines and to optimise your production lines. Our experts in customer service will assist you around the world and define your specific need within our service range. In accordance with your individual process machines, we will serve you with all kind of spare parts and support you with our long-time experienced service technicians.

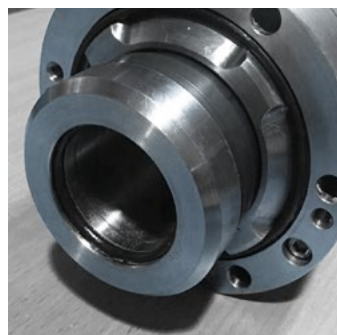
■ SPARE PARTS

We supply spare parts for our RONOTHOR, pin worker and all other RONO process components as well as all spare parts suitable for the Kombinator, Perfector, Visco, Rotor, Consistator and many other process equipment.

To secure the minimum downtime for maintenance and repair on site we give this service the highest priority and we supply all spare parts within shortest delivery time.



Scraper knives in various forms and material



Mechanical seals, slide rings, bushes, bearings, springs, nipples, O-rings and others



Various types and sizes of cooling/heating cylinder

■ MAINTENANCE & SERVICE AGREEMENT

Our experienced service technicians will be happy to provide our comprehensive RONO services all over the world to you. We assist you to service, maintain and repair your machines and process components. RONO is also ready to take over the complete maintenance of your defined process plants.

Your production plant is our priority

Our service agreements will help you to secure the regular maintenance of your production lines. Respecting all particular machine details, production hours and shifts, we define

the necessary service intervals for your machines and your specific food products.

Our factory trained engineers will assist you during the commissioning and start up of your machines and support your team with extensive training courses on site.

We offer tailor-made training programs which are adjusted to your local production facilities and your specified training requirements. All our training course will be supported by detailed technical instruction and service documents.

■ OPTIMISATION OF PRODUCTION PLANTS

It may be necessary to use your process plant for new products and adapt them to current market trends. The end-consumer demands a specific product and new recipe with different consistency and texture or just a higher capacity output is required.

RONO will be pleased to assist you with any kind of recipe development and adaptation to your production plant. Our food technologists and engineering experts will inspect and evaluate your current process line and analyze the best solution based on your specific demands.

We will recommend a reasonable upgrade and modification of all single process components to adapt your production plant to the new demands. That goes along with our proposal how to adjust and modify your manufacturing line to obtain the highest capacity output and best energy saving.

With this detailed economic analysis you will also receive our experiences recommendations to meet a moderate payback time and to reach a maximum lifetime value.

■ REFURBISHMENT & COMPLETE REVAMP

Your machines and process lines are defective and can no longer be used in your daily production but it's just too bad to scrap them. RONO will be happy to evaluate the options for

overhauling and repairing your machines and will then provide you with a comprehensive offer for a complete refurbishment or just an update to the latest state of the art technique.



The different steps of a complete refurbishment are carried out by well experienced technicians in our own workshop



After complete refurbishment it is like a new machine, including all material approvals, certificates and documentation