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IN THIS ISSUE

- [New service offer
HITRUST HOT END
ENGINEERING](#)
- [SIMOTION COMPACT
Stand alone solution](#)
- [HiSHIELD
Plant Management System](#)

MESSAGE IN A BOTTLE



GINGERBREAD RECIPE

For Christmas season here is a typical german gingerbread recipe for you.

You need following ingredients:

- 140 g butter
- 300 g sugar
- 300 g hazelnuts, powdered
- 4 eggs
- 2 tsp cinnamon
- 2 tsp cocoa
- 1 pinch clove
- 100 g candied lemon peel
- 100 g candied orange peel
- 200 g raisin
- 2 pkg baking powder
- 500 g flour
- 250 ml milk

At will chocolate coating and wafer.

Preparation

INTRODUCTION



The first snow has fallen here in Germany and let us feel by now the Christmas spirit.

Thank you for many common projects we have realised with you lately. Also in next year we will present new and innovative solutions to boost your container glass production. Be curious about it.

Season's greetings and best wishes for the New Year!

Yours,
Dirk Pörtner



[Back to top](#)

NEW SERVICE OFFER HITRUST HOT END ENGINEERING



The installation of a new IS-Machine is a huge investment. To minimize the production downtime, the installation has to be well prepared and a structured project management is necessary.

Each project has his own professional, highly experienced project manager, who leads every step and will give continuous progress reports. Also he is responsible for making sure the project is finalized up to quality standard, on budget and on time.

Find out our new range of service for efficient production and minimal production downtime during modernisation.

Melt the butter and let it a little bit cool off, then stir it frothy with sugar, eggs, cinnamon and the clove. Shear the candied lemon and orange peel and the raisins with a passing machine und give it to the dough. Then mix baking powder, flour, cocoa, hazelnuts and milk, give it to the dough too and stir it to a smooth dough.

Cover, and chill dough until firm, about 3 hours. Then put little dough pieces on the wafers and flatten it with a knife. Then put it into your oven and bake it for 20 minutes by 175°C (350°F) until cookies are golden at the edges.

Enjoy your gingerbread and have a merry Christmas!

IMPRINT

Heye International GmbH
Lohplatz 1
31683 Obernkirchen
Germany
T: +49 5724 26-452
F: +49 5724 12 88
management@heye-international.com
www.heye-international.com

VAT No. DE 220504231

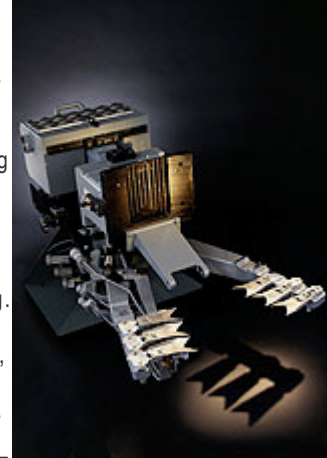
For further information see our PDF brochure: [Link](#)

[Back to top](#)

SIMOTION® COMPACT STAND ALONE SOLUTION

Our new highlight is a compact control solution with a smaller cabinet. This stand-alone control is suitable to retrofit modern Heye servo equipment like the popular Heye Dual Motor Shears to existing production lines at reasonable costs.

The system has an outstanding response speed and easy handling. A 6" touch screen allows easy parameter settings by the operator, and informs for example about cycle times and system messages.



For further information see our PDF brochure: [Link](#)

[Back to top](#)

HISHIELD PLANT MANAGEMENT SYSTEM



A Plant Management System collects informations about production processes, including analysis about production and product data in context of a comprehensive reporting. We have developed further our approved Heye Information System (HIS) and currently we install it at one of our customers in Australia.

From now on we call it „HiSHIELD Plant Management System“, because a lot of new features were integrated:

- Total overview about the plant performance adapted to different user levels in the plant
- Ease of use with graphic charts and standard web server/browser technology
- Internal reporting plus reporting to customers

Sample modules:

- Production reporting module
- Downtime module with reasons for downtime
- Documentation of the regular checks to be fulfilled in Hot End and Cold End
- Documentation of the status and lifetime of moulds and

variables

[Back to top](#)