

# Life Cycle Management Program



*Our Life Cycle Management Program was created to provide customers with a rotating supply of high performing bakeware and coatings resulting in optimal operational efficiency and product quality.*

## Process



### 1. Purchase Pans

New pans are purchased for use at your bakery and for rotating supply kept at one of our pan refurbishment facilities. Pans can be purchased from one of our stock catalogs or be a custom pan.\*

\*Minimum quantities apply.



### 2. Scheduled Service

At scheduled times, our dedicated fleet will pick up your used bakeware and drop off pans from your purchased stock.



### 3. Ready Supply

The used pans are brought to our designated facility to be inspected and straightened (optional), cleaned, and recoated so that they are ready to deliver on your next scheduled pick-up date.

## Key Benefits

- **Reduced Costs:** It has been proven that this service will reduce your operating costs by 15-40% due to reduced oil and parchment paper usage, pan discarding, etc.
- **Increased Sustainability:** Make a positive impact on the environment by reducing oil and parchment paper usage and extending the life of your bakeware.
- **Increased Efficiency:** The continuous cycle ensures that your bakery is consistently operating with pans at optimal performance.
- **Improved Product Quality:** Clean and hygienic pans result in improved product quality and reduces the need to throw away products unworthy of selling.
- **Dedicated Inventory:** Your pan inventory ensures that we can replace old, worn out baking pans in a timely manner and your bakery will always have the right number of pans needed to produce high-quality products.
- **Dedicated Account Manager:** With the help of a single dedicated and knowledgeable account manager, your bakery will receive the support and guidance that it needs.

*Continued on reverse.*

## BUNDY BAKING SOLUTIONS:



Baking Pans



Release Agents & Oils



Pan Coatings & Refurbishment

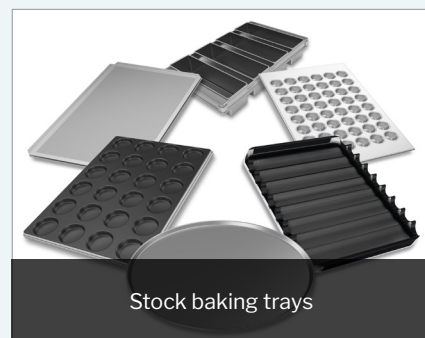


Equipment & Services

## Stock Baking Pans

American Pan Europe offers bread tins and lids, baking trays, baguette trays, bun and roll trays, muffin trays, and pizza trays, all in common sizes for quick delivery to meet your needs. All bakeware is:

- Designed to fit on standard rack sizes
- Manufactured with the same precision and expertise as our custom pans
- Available natural or with one of our exclusive coatings



Stock baking trays

## American Pan Manufacturing & Service Locations

### MANUFACTURING PLANTS

**Urbana, OH | Crescent, PA**

**Humboldt, TN**

**Tel:** +1 937.652.2151

**Email:** info@americanpan.com

**Bauru, Brazil**

**Tel:** +55 14 2108-4860

**Email:** apcainco@americanpan.com

**Alexandria, Romania**

**Tel:** +40 374 644 600

**Email:** apeu@americanpan.com

**Finspång, Sweden**

**Tel:** +46 122 249 90

**Email:** info@runex.com

### SALES OFFICES

**Malling, Denmark**

**Tel:** +45 23 68 51 85

**Email:** jalbertsen@americanpan.com

**Waterford, Ireland**

**Tel:** +353 (86) 663 7103

**Email:** apie@americanpan.com

**Milan, Italy**

**Tel:** +34 699 97 42 40

**Email:** dario@americanpan.eu

**Almelo, Netherlands**

**Tel:** +31 6241 08202

**Email:** ngelici@americanpan.com

**Mjøndalen, Norway**

**Tel:** +47 62 81 33 55

**Email:** info@runex.com

**Trondheim, Norway**

**Tel:** +47 62 81 33 55

**Email:** info@runex.com

**Cluj Napoca, Romania**

**Tel:** +40 726 757 849

**Email:** zsimon@americanpan.com

**Dubai, United Arab Emirates**

**Tel:** +971 54 533 4336

**Email:** nbaroudi@americanpan.com

### SERVICE LOCATIONS

**Irlam, England**

**Skelmersdale, England**

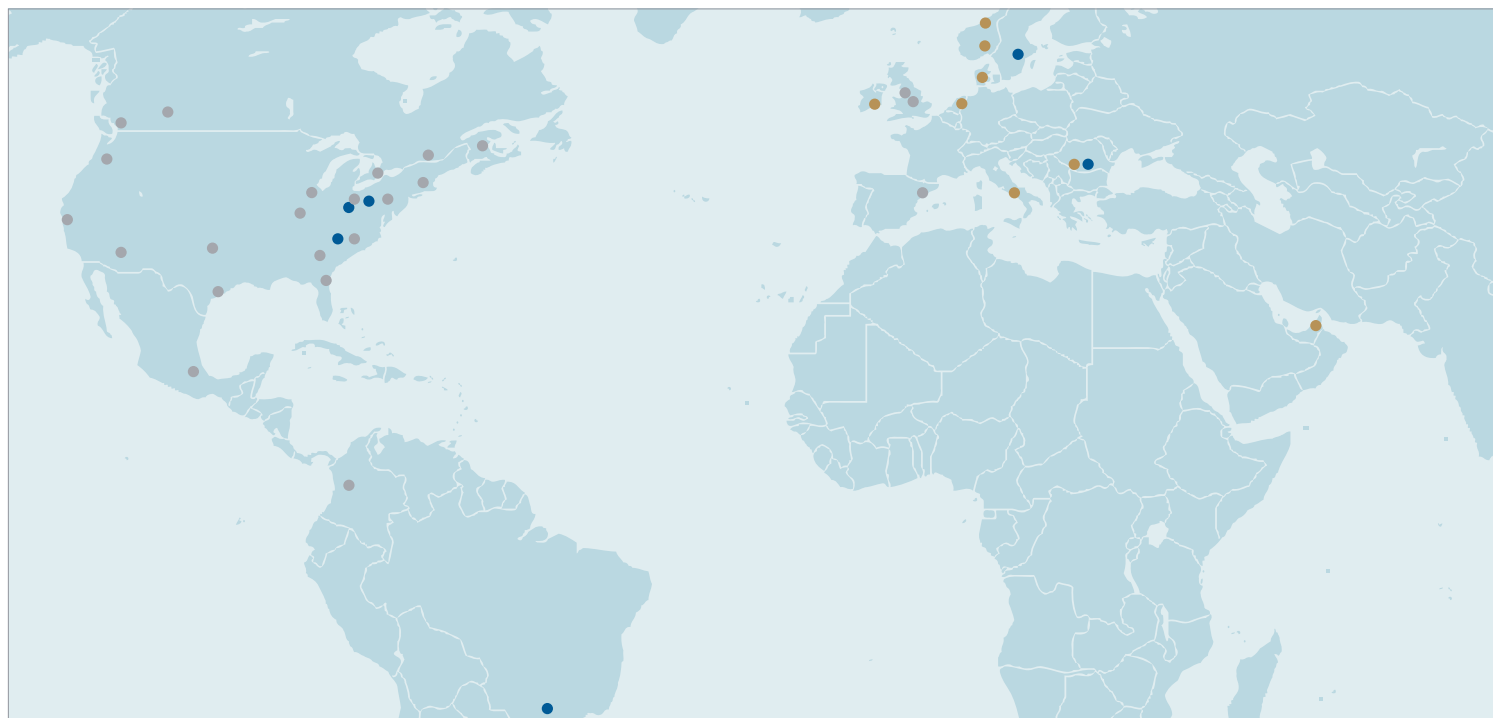
**Tel:** +44 (0) 161 504 0771

**Email:** apuk@americanpan.com

**Barcelona, Spain**

**Tel:** +34 93 781 4600

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● Manufacturing Plants | ● Sales Offices | ● Service Locations

