

Dramatic Japanese premiere for Nimo-KG

About to sign new deal with with Tetra Pak – when the earthquake struck

On the afternoon of March 11th Japan was hit by the largest earthquake since the country's Richter scale measuring started. Just hours earlier Nimo-KG and Tetra Pak's unsuspecting Japanese division were about to reach an agreement on their very first cooperation. Then all communication from the buyer stopped.

"Without a doubt the scariest and most unpleasant situation I've experienced in my career", says Torsten Palmgren, Sales Manager at Nimo-KG.

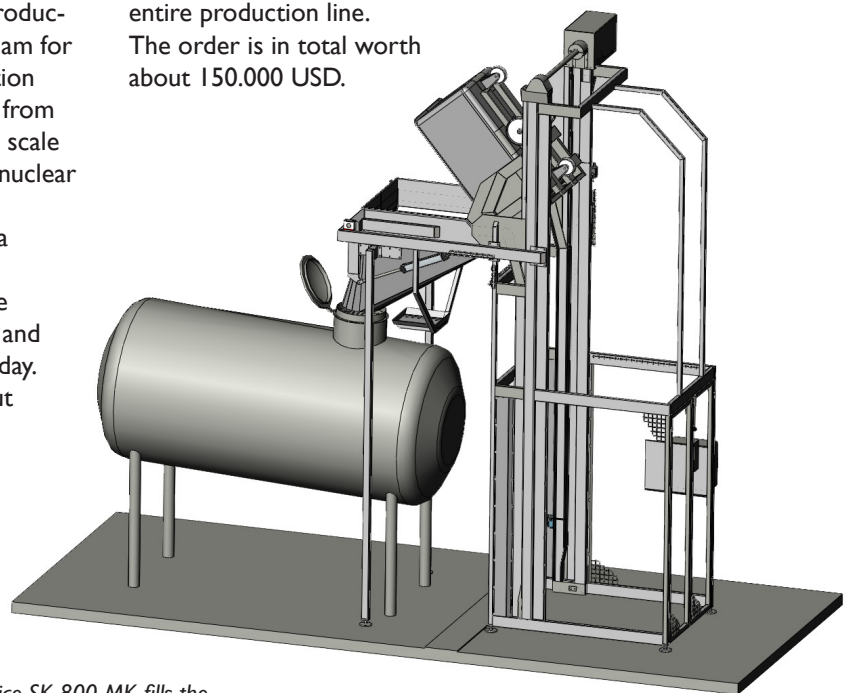
On March 15th, Nimo-KG, global tech supplier to the food industry, was contacted by Tetra Pak Japan who accepted an offer that had been discussed for some time. A message that came after four days of total silence from the buyer. Together with additional suppliers Nimo-KG had sent a proposal for a production line to manufacture different kinds of fruit jam for Tetra Pak in Tokyo. But suddenly all communication was lost. The earthquake struck 400 kilometres from Tetra Pak's office, reached a nine on the Richter scale and started what would become Japans biggest nuclear catastrophe in modern time.

"We could do nothing but listen to the media reports about the disaster that followed, which felt very uncomfortable after a period of intense negotiations. The earthquake struck on a Friday and our next contact wasn't until the following Tuesday. Four very long days. Luckily everyone turned out to be safe and sound", says Torsten Palmgren.

The two companies have been working together for many years, during which time Nimo-KG has equipped factories all over the world. This, however, is the first Japanese sale for Nimo-KG, whose part in the production line consists of two tipping devices called SK 800 MK. Their task will be to fill an enormous cooking chamber with a selection of fruits, mainly berries. The door to the chamber opens manually, after which the SK 800 MK lifts, tips and empties two 500 liter trolleys through a large funnel. To eliminate any accident risk every movement is electronically locked until the operator gives a green light and no physical obstacles are in the way.

With no more than a seven day delay, the machinery has now been installed at the Japanese factory where they're currently calibrating the entire production line.

The order is in total worth about 150.000 USD.



Nimo-KG's tipping device SK 800 MK fills the cooking chamber with tasty Japanese ingredients.



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