



*"We have a perfect bottle, the right design, the right shape," says an enthusiastic Robert Sire, Plant Manager at Fontaine de la Reine.*

# A right royal reputation

*During drinktec 2009, a new machine from Kosme was already attracting plenty of keen interest: unsurprisingly, since the Synchro's monobloc design compactly concatenates the stretch blow-moulding machine, the filler and the capper. Major advantages include energy savings, reduced capital investment and lower operating costs. Since October 2009, the Synchro has been up and running at **Fontaine de la Reine**. Besides the Synchro, the French water company has also invested in a complete PET line from Kosme. "We knew that Kosme has good, sound, dependable machines. And above all we knew that Kosme is a reputable company and belongs to Krones. We were impressed by the price-performance ratio as well", says Plant Manager Robert Sire.*







*Wrap-around labelling with a Kosme Rollstar*



*The new Flypack packer*







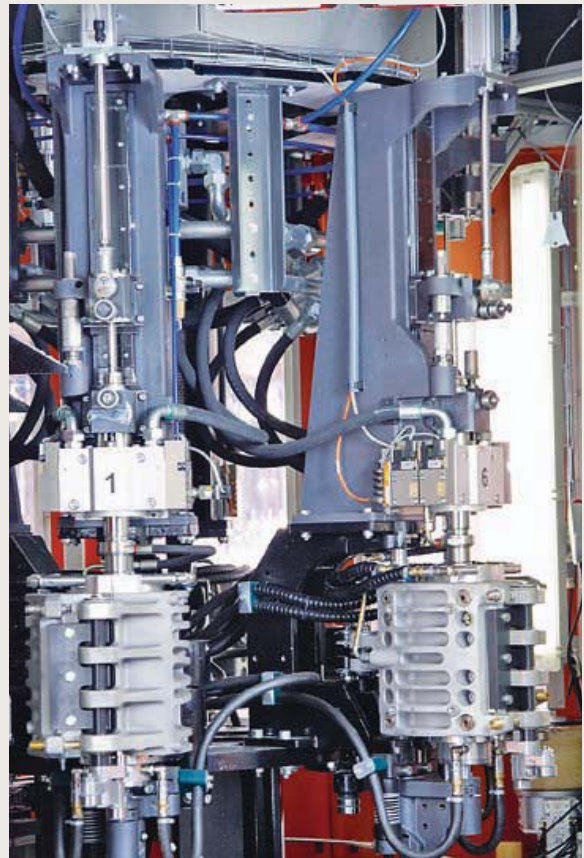
*“Thanks to the new machines,  
we can run all our products on  
a single line, and that’s a major  
advantage for us.”*

*Automatic palletising with a Kosme Palpack PS in  
twin-column design*





**F**ontaine de la Reine belongs to the French bottling company Société des Bains de Propiac. The spring was tapped in 1992, when operations were commenced in the central Pyrenees. Since then, Fontaine de la Reine has been serving the regional market, supplying both wholesalers and retailers. The natural mineral water is extracted from a depth of 3465 feet in the wooded mountains of Lacaune in the Parc Naturel Régional du Haut Languedoc. It is exceptionally pure, soft and contains very few minerals: in fact, with a mineral content of just 19 milligrams per litre, the water is ideally suited for cleansing the body and for preparing baby food. “Our spring water is in the premium category, and it’s this market, in particular, where we have to flourish and remain competitive”, explains Plant Manager Robert Sire. He is targeting operational optimisation throughout the entire facility, which includes minimising the amount of waste. Because after all, the larger water firms, with several production facilities, supply all of France. But in a regional context, Fontaine de la Reine simply has the most competitive price.



***BLOC-synchronisation of the KSB 6R stretch blow-moulding machine (top) and the Isobloc NH filler (bottom)***



On the new Kosme line, Fontaine de la Reine is so far bottling only still water in 0.5 and 1.5-litre PET containers. In future, though, the firm intends to expand its product range to include carbonated mineral water, to offer a 1.25-litre PET bottle, and to gain a share of the Spanish market. Ambitious plans, now achievable with the Synchro from Kosme, which is suitable not only for still water, but for CSDs and beer as well. Fontaine de la Reine is currently running in single-shift operation. The production output is up to 12,000 bottles an hour. Plant Manager Robert Sire is very satisfied: “We have a perfect bottle, the right design, the right shape! Thanks to the new machines, we can produce the best possible quality. We can run all our products on a single line, and that’s a major advantage for us.”

The stretch blow-moulding machine integrated in the Synchro is a KSB 6R, whose rotation concept ensures maximised dependability during preform transfer. Thanks to an optimised combination of the blow-moulding and heating modules, more energy savings are achieved. The containers are passed in neck-handling mode to the Isoblock NH filler. All in all, the monobloc synchronisation concept creates some crucial advantages: a simplified layout, since no conveyors are required between the blow-moulder and the filler, more water and energy savings, plus reduced change-over times and maintenance work.

Wrap-around labelling with a Kosme Rollstar, a rotary machine with a high-precision labelling station, offers plenty of space for advertising and consumer information. Neat, accurate label cutting is guaranteed by appropriate monitoring of the cutting and feed units. The label is much more accurately positioned than it used to be, and simply looks a lot more attractive. Our products leave the firm with heightened visual appeal”, says an appreciative Robert Sire.

The Flypack packer is a new addition to Kosme’s range of shrink-wrappers. Its modularised construction comprises a unit for container grouping, a wrapping unit, and a shrink-tunnel. The Flypack can handle up to 45 packs a minute. For maximised operator-friendliness, the machine has been divided into an operator control side and a service side.

A second packer has also been integrated at Fontaine de la Reine. Here the packs can again be grouped together as required, and shrink-wrapped.

The line ends with a Kosme Palpack PS automatic palletiser, featuring a twin-column design, which stacks the finished products on the waiting pallets. From beginning to end - a line that’s an all-round success, is Robert Sire’s verdict: “Everything has been automated, and is properly packed on the pallets. Thanks to the sturdy packaging, the goods reach the customer in the perfect condition we want for them. All that is made possible by this automated line, enabling us to stay competitive on our chosen market. So now we’re seeing more satisfied customers and consumers. These are all crucial reasons why we have invested in this new line.”

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