

Confiserie Sprüngli, Zurich

Fresh from the Confiserie Sprüngli bakehouse
When you think of Switzerland, you think of high peaks, the Swiss Army Knife, and probably fine Swiss chocolate products, too. When connoisseurs think of the latter, a name springs to mind: Confiserie Sprüngli! This name stands for fresh hand-made chocolate and confectionery products crafted from the best ingredients. The family company, now being run in the sixth generation by Milan and Tomas Prenosil, is now known worldwide by gourmets.

“Of course this was a special challenge for us,” recalls Matthias Burkhardt of MIWE Switzerland. Even though Confiserie Sprüngli generates much of its turnover in the chocolate sector, it also bakes a lot. It even does so in a 5-shift operation, i.e. around the clock, 365 days a year. The products baked in the ovens range from light and airy “Luxemburgerli” – their macarons, to be more precise – and delicate sponges right up to fresh bread.

The family company was founded by David Sprüngli in

Zurich in 1836. In 1845, his son, Rudolf Sprüngli started producing chocolate. That makes Confiserie Sprüngli one of the pioneers of Swiss chocolate culture. A few years later, in 1892, the chocolate factory was spun off from the confectionery, and have been managed as two independent companies since then. The chocolate factory, now called Lindt & Sprüngli, developed into an industrial company, while Confiserie Sprüngli still remains an artisan-based family-run company today.

Today, Sprüngli is represented in prominent locations in and around Zurich with multiple branches. The original store on Paradeplatz square, with its café and restaurant, remains the largest sales business. The company operates the stylish Café&Lounge at Zurich airport. It has other locations in Basel, Bern, Winterthur, Zug and Geneva. Since 1961, the company has had its production facility in Dietikon. The location there was expanded and modernised in 2001.

The latest measure in Dietikon was replacing the ovens in the production facility. Sprüngli had long worked with rack ovens there. “However, we had ovens of different ages →



No surprise: The MIWE roll-in e+ came out on top in the long-term test at Sprüngli. Now they use the roll-in e+ exclusively!



The roll-in e+ units were installed in one piece and integrated cleanly.

from three manufacturers," is how Erwin Deutsch, Head of Technical Services at Confitserie Sprüngli, remembers the technology. This meant that some products could not be baked in all of the ovens. The baking results were too inconsistent.

That is why the family company's executive management decided to replace all ovens at once and to use just one model. However, that is not something you simply do. Especially if you have quality standards as high as Confitserie Sprüngli. "Producing nothing at all is better than bad quality," reads a sign in the production space. Ovens are a particularly important link in the production chain.

After an initial market exploration, test ovens from three manufacturers were installed in the production rooms. "We had a catalogue of criteria for the handling and control of the oven, as well as the energy consumption," explains Erwin Deutsch. "However, the most important criteria were the baking results and consistency."

MIWE responded to this challenge with the MIWE roll-in e+. A rack oven for 60 x 60 cm trays was used. However, Sprüngli has always used custom dimensions for all of its trays. MIWE was able to adapt the rack ovens to this size quickly.

There was another special feature: A frequency converter was used to modify the rotating plate of the rack oven, so that it generally runs slower now. "That was one of our requirements, as some of our mixes are very moist, and could slosh out if rotated quickly," explains Thomas



A total of 11 roll-in e+ units are fitted in blocks on the ground floor of the production facility.

Hollinger, Head of the Confectionery Department at Confitserie Sprüngli. A positive side effect is that the baking results are even more consistent for very delicate and small baked products.

After testing the three different rack ovens side-by-side for several months, they chose MIWE. "We were delighted, but also faced the challenge of replacing the rack ovens during ongoing production," is Matthias Burkhardt's description of the following deliberations.

They decided to replace several rack ovens at a time in blocks. For this purpose, the MIWE roll-in e+ units were delivered fully assembled, and "only" had to be transported to the production facility and connected. That sounds easy, and actually worked out very well thanks to the excellent cooperation between Sprüngli's in-house technicians and the MIWE installers.

There are eleven MIWE roll-in e+ units alone on the ground floor of the Sprüngli production facility. They are laid out in an almost u-shaped formation there. On the other side, there is direct access to the sponge dough production area, containing several beating machines. On the other side, there is access to the proofing rooms, the dough production and processing areas.

During the day, only some of the eleven rack ovens are in use to bake cakes, bases and other confectionery products in particular. By contrast, it is action stations at all rack ovens during the night. That is when the baking team works, producing delicacies in Sprüngli quality, from

wheat buns, pretzels and croissants, to white and rye breads. Like all other delicacies by Confiserie Sprüngli, special recipes, the best raw materials and a lot of work by hand goes into each dough before it is baked.

The MIWE roll-in e+ is also the ideal choice for confectionery and bakery products. The MIWE aircontrol allows the air volume to be tailored specifically for the product's requirements and adapted to the respective baking step. "That was a feature none of our old rack ovens offered," recalls Thomas Hollinger.

That is why they could not use any baking programmes from their old rack ovens. However, the MIWE TC control system allowed them to programme the new ovens quickly. As the rack ovens are networked, the baking programmes can be produced conveniently on a PC and transferred to all ovens at the push of a button. For example, that fulfilled Sprüngli's requirement that all rack ovens must be able to bake all products.

The TC control system also represents another criterion that contributed to Sprüngli's decision to choose this oven model: the simple operation. All operators need to do in easy mode is select the baking programme. There is no need to interfere with the baking parameters. If re-baking is still required, it can be set up simply by pushing a button on the large touchscreen display.

However, the baking programme does not need to be changed frequently on three rack ovens. These rack ovens are one storey higher in another production area, which is off limits to visitors. "That is our secret," grins

Erwin Deutsch. Only the "Luxemburgerli" are produced there. Confiserie Sprüngli started producing them over 50 years ago, and does not want to share its expertise.

In other countries, these products are better known as macarons. Probably originally from France, Sprüngli now ships this meringue treat with almond flour worldwide. You can put together your own collection of favourite Luxemburgerli creations and have them sent to you on the Sprüngli homepage. The actual meringue mix is produced in a wide range of colours and flavours. And, as if that were not enough, they offer many delicious fillings.

On the other hand, Confiserie Sprüngli is very open when it comes to another area: its ovens' energy consumption. "We really needed to do something," argues Erwin Deutsch. In the size used at Sprüngli, MIWE roll-in e+ has a connected load of just 40 kW (gas).

That is achieved thanks to a whole series of technical measures. That starts with the insulation and continues through details like the patented flue gas piping system with an additional flue gas duct, that is also used to heat steam.

The door is a good example of the excellent insulation. You can't actually see anything, as the steam and heat remain in the baking chamber thanks to the adjustable door seal. "We notice the higher energy efficiency thanks to the noticeable decrease in energy consumption," explains a delighted Erwin Deutsch. His colleagues at the ovens also notice the excellent insulation thanks to the pleasant conditions at the ovens. MIWE not only makes →



The oven dimensions were customised specifically for the trolley and tray size at Confiserie Sprüngli.



The MIWE TC- control system makes baking easier and also helps ensure even baking results in every oven.



Hand crafted products are important at Confiserie Sprüngli. By contrast, baking processes are state-of-the-art. The result is the best products.



While bakery products are primarily baked at night, during the day, fine baked products like cakes are produced.

life easier for bakers, it does so for confectioners too.

Facts & Figures:

Confiserie Sprüngli AG

Owners: Milan and Tomas Prenosil

CH – Zurich

Employees: approx. 1,000