

QUESTIONNAIRE FOR LAYOUT

PREPARATION AND BUDGET / QUOTATION FOR HANDLING SYSTEMS

Customer information

Company name: _____

Contact person: _____

Title (CEO, CFO, etc.): _____

Type of Client: End-user Business

Factory location: _____

Timeline for delivery: _____

Financial information

Rank the drivers First: _____

Second: _____

Third: _____

Customer's expected payback: _____

Corporate awareness Corporate knows about project? _____

Project a corporate priority? _____

Other: _____

QUESTIONNAIRE FOR LAYOUT

PREPARATION AND BUDGET / QUOTATION FOR HANDLING SYSTEMS

Projekt status

| | | |
|-------------------------------------|--------|-------|
| Early investigation of feasibility: | Yes | No |
| End-user creating a budget: | Yes | No |
| Customer ready for quotation: | Budget | Fixed |

Other: _____

When do they need our layout proposal? _____

When do they need budgetary numbers? _____

When do they need the equipment? _____

When is the installation - and startup date for production: _____

Building Conditions

| | | |
|-----------------------------|-----|-----|
| Type of installation plant: | New | Old |
|-----------------------------|-----|-----|

| | | |
|----------------------------------|-----|----|
| Building drawing or hand sketch: | Yes | No |
|----------------------------------|-----|----|

| | | |
|---|-----|----|
| All pillars and other obstacles must show on the above attached drawing or sketch: | Yes | No |
|---|-----|----|

Free height for crane under lamps and pipes: _____

Is there free access for unloading units? _____

Product logistics in current production area: _____

Temperature in the production room: _____

Humidity in the production room: _____

Other conditions in the production room: _____

QUESTIONNAIRE FOR LAYOUT

PREPARATION AND BUDGET / QUOTATION FOR HANDLING SYSTEMS

Projekt conditions

Type of application: _____

Product specification: _____

Product viscosity and temperature: _____

Requirements for hygiene / food safety system: _____

Freezing requirements (tons/hour): _____

Working hours per tons: _____

Maximum hours between freezing: _____

Addition: _____

Freezer

Type: _____

Units: _____

Block dividers: _____

Addition: _____

Quality requirements

Standard

Food grade oil

Standard

Stainless cylender, fittings and pipes

Standard

Stainless chains and wheels

Addition: _____

QUESTIONNAIRE FOR LAYOUT

PREPARATION AND BUDGET / QUOTATION FOR HANDLING SYSTEMS

Pallet wrapper manual

Pallet wrapper

Pallet stretch hood

Conveyor buffer belt for pallets? (number of pallets?) _____

Demand for traceability of product? _____
(requirements and number of products)

Traceability:

Batch level

Single block trace

Demand for scale system:

Certified scale system

Internal use

Addition: _____

General project information: