

KISSING NEWS

Edition no. 2 – June 2011 | KISSING GmbH | 58706 Menden



Second-hand baking machine tested successfully!

The test run was carried out in the spring of 2011 after in-depth maintenance and a new coat of paint. *Page 2*



"TM 30" Paste Mixer

Large "TM 30" Paste Mixer ensures a consistent baking mixture *Page 4*

Foreword

Dear Customers, Dear Readers,

You received our last newsletter about a year ago.



Uta Kissing

We received letters, e-mails, many friendly phone calls and also orders from all over the world.

I would like to take this opportunity to express my sincere thanks to these customers again. Only orders safeguard our jobs and our existence as one of the leading baking manufacturers of hosts.

We would like to use this newsletter to give you further information about the assembly of our host baking devices. We have also pictured some of our employees at work so that you are able to get an impression of the skilled precision work.

I was personally especially pleased that we received a certificate of recognition from the Vatican for the work we do.

If you have any questions or suggestions regarding our product range or our services, please do not hesitate to contact us. We look forward to every individual conversation.

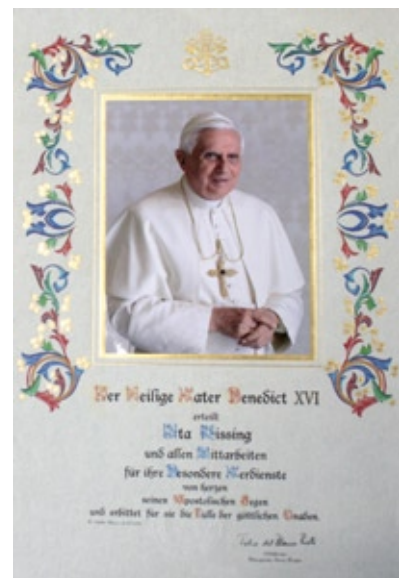
Kind regards,
Your
Uta Kissing

A certificate from the Pope

Pope Benedict XVI sends Kissing award for good work

A document roll received in the mail by Kissing caused great pleasure: when Uta Kissing, managing director, opened the packaging, she pulled out a certificate from Pope Benedict XVI. "I couldn't believe my eyes to start with", said Uta Kissing. "But after a closer look the certificate actually turned out to be an original document from the Vatican." As it turned out, Brother Norbert from the Franciscan Monastery in Eggenfelden called attention to Kissing during a visit to the Vatican. The certificate that he brought back for Kissing contains the following text: "The Holy Father Benedict XVI

bestows his heartfelt apostolic blessing upon Uta Kissing and all employees for their special efforts and requests the abundance of divine grace for them." The certificate also caused great joy among the staff: "We receive endearing letters many a time, but this is the crowning glory", said service manager Jochen Bendel.



Pope Benedict XVI sends Kissing award for good work.



Uta Kissing (centre) presents the obtained certificate together with Berthold Kemper, Andreas Pieper, Jochen Bendel, Simone Meiser, Martina Bremer, Wolfgang Schmöle and Helmut Rempke.

Second-hand baking machine tested successfully!

Kissing employees had their own experience with the baking process

A large baking machine that provided many years of loyal service in a monastery that has now been closed down, was subjected to in-depth maintenance for several weeks by experienced specialists and ultimately given a new coat of paint. The "test run" was then carried out by the office employees in the spring of 2011.....

However, before the machine is sold again, the marketing employees did not miss out on the chance to turn their own hands to baking hosts.

Hence Martina Bremer, Simone Meiser and also the boss, Uta Kissing, set about personally checking the quality of the host production. Tackled taking great pleasure in experimenting, there was indeed a serious background: "The sales



Marketing staff had a go at baking on this conditioned machine

employees wanted to find out for themselves how a large baking machine of this kind functions in order to also be able to provide our customers directly with competent information", said the managing director Uta Kissing. "In this way they are also able to answer easy technical questions quickly and in a straightforward way without always

having to refer them straight away to the technicians." The Kissing employees wanted to do absolutely everything themselves in order to actually experience how the entire host production takes place.

Hence, under the expert guidance of Jochen-Jobst Bendel they divided their tasks: Whilst Simone Meiser mixed the paste, Martina Bremer and Uta Kissing took turns operating the machine. "To begin with we asked ourselves whether we were able to do this at all", said Martina Bremer. "Working on the machine it soon became clear to us that it depended on experience and skill." Uta Kissing also confirms this: "We can now also join in the conversation when it comes to technology!" Thus the sales employees were able to draw their own resumé that

the baking machines made by Kissing really are easy to operate. But for all that, the operator must know exactly what to look out for: For example, every baking plate has its own temperature control that has to be monitored in order to guarantee an optimal baking result.

The baking machine was put through its paces within the bounds of the maintenance. Important wear and tear parts were replaced or repaired and the paintwork was also reconditioned. Thus Kissing is able to return second-hand devices to an as good as new condition again. These devices are also offered on the Internet. A second-hand machine exchange has been set up for this that can be accessed via the company's website at www.kissing-menden.com



Manager Uta Kissing (left) convinces herself of the quality of the baking machine

Experienced specialists generate a high level of quality "Made in Germany"



Berthold Kemper started his apprenticeship as lathe operator at Kissing on 1.4.1966. He is now the employee with the longest period of employment

of forty five years. He lathes a host baking tray to size with a diameter of around 40 cm on a lathe that is 6 metres long and as tall as a man.

Andreas Pieper began his three-year apprenticeship as engraver at Kissing on 1.8.1980. The photo shows him

dimensional engraving in a host baking tray. This skilled work demands maximum precision and many years of experience.



Helmut Rempe, employed by our company for more than forty years, welding the base frame of a type HB-90-F baking device. In the process he pays

attention to precision welding in order to guarantee service life of long standing and maximum stability of the host baking base frame.



For more than 25 years Klaus Danne has been arranging safe transport and precise customs handling of the high-

quality host baking devices that are exported to more than 100 countries.



Berthold Kemper lathing high-precision knives for cutting out the hosts with an accuracy to within a few hundredths of a millimetre.



Wolfgang Schmöle, a trained toolmaker and with the company since 1.8.1973, demonstrates to Uta Kissing the precise assembly of a multiple cutout machine that he has just mounted professionally.

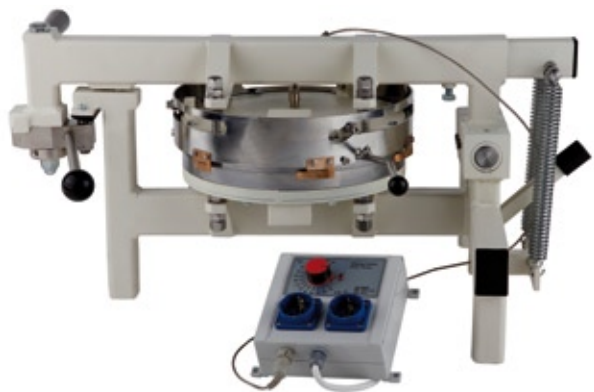
Host baking iron HB-95-F now also with spring balancer

Replacement of the gas pressure spring also possible on older devices!

On customers' request type HB-95-F host baking irons are now being supplied with a spring balancer, thus replacing the old mechanism with the gas pressure spring. The adjustable moun-

ting of the springs enables easier opening and closing of the upper baking plate.

interested in converting your manual baking iron, please ask for a quotation.



Host baking machine HB-95-F now fitted with a spring balancer (on the right in the picture).

The old type baking irons can also be retrofitted. Some customers have already asked for a spring assembly and have replaced the gas pressure spring. The conversion to spring balancer is very simple. Detailed assembly instructions are included so that professional retrofitting succeeds. If you are



A spring balancer makes opening and closing the upper backing plate easier.

Large "TM-30" Paste Mixer

Ensures a consistent baking mixture

The long-trusted and low maintenance "TM-30" paste mixer is suitable for host bakeries that require larger quantities of paste for their production. In just a few minutes this paste mixer produces consistent paste, which is a precondition for a stable baking process. The large mixing bowl is easily accessible. This mixing bowl must be closed by a transparent plastic lid before the powerful mixer is actuated. The base frame and

the mixing bowl are manufactured from stainless steel.

The chrome-plated paste drain cock is manufactured from high-quality German silver and is robust and long-lasting like the other parts of the device.



The control buttons of the paste mixer are clearly arranged and very easy to operate. The mixer can be switched off at lightning speed by pushing a button.

About us

Publisher:
KISSING GmbH
Werler Strasse 18
58706 Menden / Germany

Fon: 0049 (0)2373/9371-0
Fax: 0049 (0)2373/9371-77
info@kissing-menden.com
www.kissing-menden.com

Tip

Devotional objects

If you are interested in unusual and artistically designed symbols of faith, please ask for our multiple page catalogue. You can also download this directly from the Internet. We supply a wide range of crosses, medals and rosaries. Since we are manufacturer, we also supply individual symbols of faith entirely according to your wishes. A handcrafted wall cross with embossed motifs representing Christ's stations of the cross is shown on the cover of our catalogue. We have been producing the unchanged form of this metal cross for more than 100 years. It is particularly distinguished by its masterful workmanship.



Our Devotional Objects catalogue.

Responsible for contents:
Uta Kissing

Design and production:
smart media solutions GmbH