



Le Blé d'Or Brewery in Taipei Relies on RuggON PM-521 Rugged Tablet to Provide Factory Management

Le Blé d'Or, French for “Golden Malt,” is a well-known brewery and restaurant in Taiwan; with a microbrewery just near the outskirts of the capital. Le Blé d'Or have set out to brew differently, utilizing barley, wheat, and rye to brew its 100% malt beer without any preservatives, pasteurized nor filter than the average beer products on the market since 2002. Its flagship specialty honey lagers, utilizing premium locally grown longan honey have won the hearts of many Taiwanese locals and nationally with its latest recognition in the International Japan Beer Cup and World Beer Cup both silver and gold medals respectively.

Challenge

The brewery's expansion calls for stricter and more effective operation and management aid.

Solution

RuggON RuggPad PM-521, simple ruggedize gadget that provides long battery hours and withstand up to 5 feet of drop resistance for the extreme temperature and environment in and out of the brewery.

Result

Brewers can move freely in and out of the boiling room and freezing lockers; management can communicate and synchronize the various locations in real time, share information instantly without worrying damaging the mobile gadget.



Producing over 1,200 hecto liters of distinctive taste of beer a month and with particular brewing method, the fizzy drinks must be consumed within 18 days of production as well as to be refrigerated at all times. It's a series of rigorous course and must be monitored closely to ensure the entire operation is performing at an optimal level; traditional pen and paper just doesn't fit for the job anymore, as the company is expanding its eighth restaurant to Suzhou, strict SOPs (Standard Operating Procedures) and controls must be enforced to ensure the same quality in each every location.

Quentin Yeh, brewer-in-chief of Le Ble D'Or, have chosen RuggON PM-521 ruggedized tablets that are built for the flexibility and durability to support the stringent workflow brewing process with the portability traveling in and out of the magical place.

The brewery is an undeniably demanding environment. From the dusty outdoor loading docks to the extreme temperature range from the steam and humidity when mashing in the mash tun, lautering, boiling, fermenting, cooling, even during its last stage of packaging, it's a series of process that requires careful control and inspection. According to Yeh, "We've chosen to import our supplies to ensure the quality of the malts, however, owning a brewery doesn't end at gathering premium ingredients.

Rugged tablets from RuggON made it possible for me to handle complex data entry, inventory tracking, monitoring each stage of the brewing process while in and out of the steam and cooling rooms in real time." Timely information allows the brewing team to evaluate the process, discover any underlying problems and make instantaneous adjustments quickly and effectively.



Sampling the brews is crucial in making sure the quality stays consistent throughout the processing stages, yet it can get pretty messy. To avoid any contamination brought forth by the devices and to ensure accidental spills or drops will not affect the performance of the mobile equipment, frequent cleaning and disinfection, drop, dust and waterproof are required, making it truly suitable for the brewers' day-to-day task.

Thanks to Ruggon's resilient ruggpad PM-521 enables Yeh to effectively and efficiently manage and monitor with the assistance of the intrinsic tool from any location, including the gritty outdoor of the brewery, slippery floors of the factory hall, the steaming and smoky boiling room, freezing

locker of the cooling area, on top of the eight different locations of Le Blé d'Or restaurants.