

November 5, 2013 American Society for Quality Columbia Basin Section 614



Tuesday, November 5, 2013

NOTE LOCATION:

Key Technology Check in at: 1396 Poplar Street Walla Walla, Washington 509- 529-2161

NOTE TIMES: 6:00 p.m. - Check in/Networking 6:30 p.m. – Tour Starts

Cost: \$20 tour, tasting and pizza \$10 for the tour only

Following the tour/presentation at Key, we will meet up at Plumb Cellars' Tasting Room in downtown Walla Walla for wine tasting and a variety of pizzas from Sweet Basil Pizzeria.

Due to space at the winery, attendance is limited. Reservations must be received by October 30. E-mail panda_2@charter.net with your name, phone number, company affiliation, or call (509) 371-2221.

<u>Note:</u> All no shows will be billed unless cancelled 48 hours in advance.

Key Safety Rules in Production Area:

- Closed-toe, low heeled sturdy footwear
- No cell phones, electronic equipment, backpacks, camera, weapons, food or drink
- Safety glasses and hearing protection must be worn where required
- Persons with pacemakers are not allowed in Sandblast, Welding or Fabrication areas
- Must display visitor's badge and remain with tour guide and in safe areas at all times

For information about ASQ and other upcoming section events, check our <u>website</u>.

ASQ SITE VISIT, TOUR AND MORE "Quality is KEY to Manufacturing Success"

Key Technology

Walla Walla, Washington



Key Technology, headquartered in Walla Walla, is an ISO-9001 certified company and a global leader in the design and manufacture of process automation systems including digital sorters, conveyors, and processing equipment. Applying processing knowledge and application expertise,

Key helps customers in food processing and other industries improve quality, increase yield and reduce cost. With worldwide sales representation, the company maintains manufacturing, demonstration and testing facilities at its headquarters in Walla Walla, Washington; and at Key Technology BV in Beusichem, the Netherlands, and Visys NV in Hasselt, Belgium. The Company's common stock trades on the Global Market tier of the NASDAQ Stock Market[®] under the symbol KTEC.

Key designs, manufactures and markets process automation systems for food and other industries. This technology integrates automated optical inspection systems, specialized conveyor systems, and processing/preparation systems, as well as research, development, and world-class engineering. Their served markets range from fruit, vegetables, potatoes, snacks, cereals, and meat, to tobacco, pet food, plastics, and pharmaceutical/nutraceutical manufacturing.

The November 5 site visit/tour will include a short walk to the Manufacturing Plant which includes a complete fabrication shop, over 40 welders, and complete assembly including electronics, high speed cameras, and laser scanners. Back at the Innovation and Solutions Center, Key Technology personnel will conduct equipment demonstrations so that members and guests can better understand the technology. Registration will begin at Key's Innovation and Solutions Center, 1396 Poplar Street, Walla Walla, at 6 pm, with tours beginning promptly at 6:30.

Immediately following the tour and equipment demonstrations, pizza and wine tasting will be held at Plumb Cellars' Tasting Room, 9. South 1st Avenue (maps will be provided). Plumb Cellars is a locally owned and operated winery that has been a Double Gold winner at the Seattle Wine Awards each of the last three years. They will provide tasting of their wines and will offer special discounts on wine purchases that evening. Sweet Basil Pizzeria will provide the pizzas. They are a family-owned and operated business with wonderful (according to a local taste tester!) gourmet pizzas.

Note: We will be visiting a working manufacturing operation and must follow Key Technology's safety rules. All visitors to the facility must gain access through the front office receptionist or approved visitor entrance. Visitors will be restricted to the front office area unless accompanied to the production area by a member of the Key management staff or authorized personnel. All approved visitors entering the production area must sign in and out; be made aware of and agree to abide by the rules. See sidebar for additional rules/requirements.