

FGP FOOD GRADE PRECLEANER INCREASES PRODUCTION BY \$22,000 FOR INDUSTRIAL BAKERY

Industry

Industrial Baking

Application

Cookie, bread, and pastry line

Product

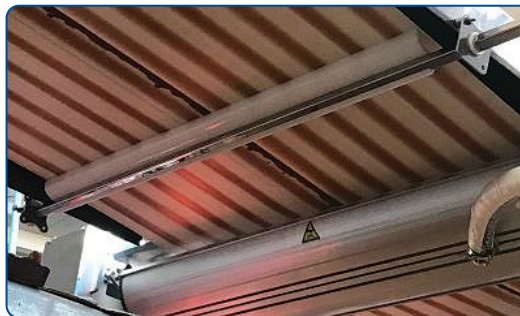
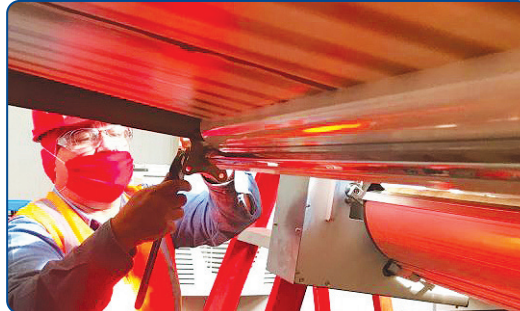
FGP Food Grade Precleaner

Objective

- Reduce carryback
- Reduce clean-up and maintenance
- Run product longer between cleanings

Conveyor Detail

One-ply, 1.5mm thick polyurethane belt with 60 P.I.W. rating



Problem:

A major industrial bakery in Mexico was experiencing extreme carryback on a line that is dry steam cleaned on a continual basis during the production process. Chocolate from the pastries and other baked goods was sticking to the belt and building up on the backside of the conveyor and the inline sanitizing equipment. This carryback was creating major production issues as conveyors were stopped to remove chocolate from the rollers, wash and sanitize the conveyor equipment, and clean the floors of product waste.

Solution:

The plant manager reached out to their local distributor for a solution. The distributor recommended a Flexco FGP Food Grade Precleaner because of its simple design, food-grade, metal detectable UHMW blade, and stainless steel components. The FGP was positioned in front of the steamer in the direction of the belt travel

Result:

The maintenance crew was surprised that installation was so quick and easy and that disassembly and reassembly for cleaning was a snap. Most importantly, the FGP Food Grade Precleaner was able to effectively remove the chocolate from the belt and direct it into a waste container, keeping it from building up on the other conveyor components and from falling onto the floor. It also helped increase the efficiency of the steamer.

Thanks to the success of the cleaner, the bakery realized \$22,000 in increased production because of the reduction in downtime for cleanup and sanitization.