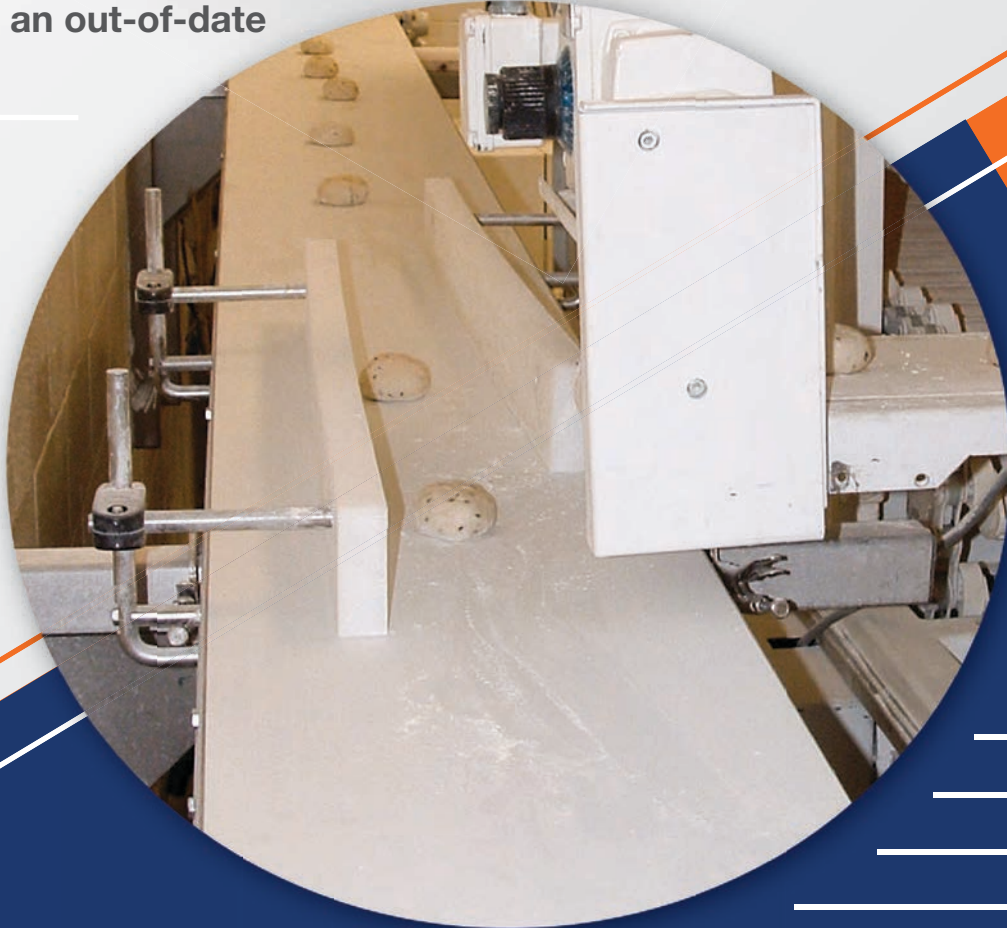




Transforming Conveyor Automation for over 50 years

Transforming Rigid Production Lines with Updated, Tailored Solutions

Discover how Pittsburgh-based bread manufacturer, BreadWorks, saw a **700% productivity increase** after replacing only two sanitary conveyors, and automating an out-of-date production line.



A Sanitary Case Study

BREADWORKS



Back in 1996 Pittsburgh-based BreadWorks significantly streamlined its Kaiser roll line by installing new equipment and automating its process. The upgrade allowed a productivity increase from 60 dozen rolls an hour up to 480 dozen an hour, all while accomplishing the job with two employees instead of four. Supporting the processing line was a set of Dorner 6100 Series conveyors installed in 2001. However, due to the nature of BreadWorks' application which calls for daily wiping and cleaning of conveyors, a new line of Dorner conveyors is proving to be a better fit for the baking company.

BreadWorks, a 25-year-old baking company known in much of Western Pennsylvania for its artisan bread and more than 60 other varieties of fresh bread and rolls, took advantage of an opportunity to replace its 6100 Series with Dorner's new AquaPruf line of sanitary conveyors. Introduced in October 2003, AquaPruf conveyors are the first conveyor platform offered by Dorner designed solely for the food and medical industries. AquaPruf conveyors are the lowest profile sanitary conveyors on the market. These stainless steel conveyors have over-sized, sealed bearings and can take high-pressure washings with water, soap, bleach, chlorine, alcohol or foaming chlorine cleaner without the worry of bearings or other important components corroding. After more than a half year of operation, the two new AquaPruf conveyors on its Kaiser roll line are showing promising results.



“That’s one of the things I like about Dorner is they are always improving and listening to any issues we have and trying to engineer an even better product,” said Dave Thomas, partner and supervisor of maintenance at BreadWorks. “Dorner has been responsive to our needs, such as with these new conveyors and the LPZ, and we appreciate that.”

-Dave Thomas

Partner and Supervisor of Breadworks

Dorner’s LPZ Series conveyor also helped Thomas solve a problem a few years ago when he was having trouble with a baking machine that produces BreadWorks elongated products such as baguettes and split rolls. “The initial machine, the way it was from the factory, had an in-feed that was not treating the dough the way we wanted it to,” Thomas said. “The way the machine was set up it didn’t allow for a straight-line conveyor. So we were looking forward to being able to remove that one in-feed section.”

Thomas said with the machine’s initial setup they could not produce the proper length needed on the dough and the dough was becoming overworked. Even after it was cut into sections, the dough would snap back close to its original shape. Thomas said he and his colleagues spent several years tinkering with the system in hopes of getting it to where they wanted it to be. Change was finally in order as BreadWorks removed the machine’s in-feed section. But this step obviously opened up a new challenge to reroute the dough.

The answer proved to be in the LPZ Series conveyor, which is designed with one or two adjustable pivot points to allow the conveyor to be adjusted at different angles. “The conveyor had to have bend to match up the overheads of the system,” Thomas said. “It’s very important to keep transfers to a minimum and with LPZ was able to go around some obstacles.”

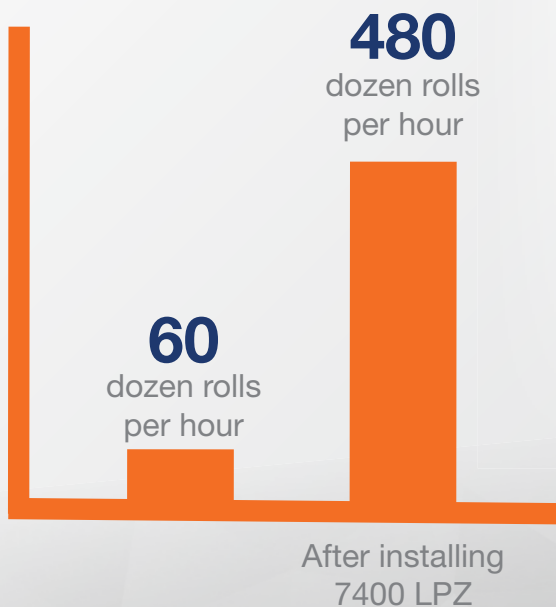
Easy release of dough from the LPZ conveyor’s belt was another important feature critical to the success of BreadWorks’ application. The conveyor’s V-guided, Food and Drug Administration-approved cotton-weave belt is ideal for bakery applications as it comes with a texture that helps prevent dough from sticking to the surface. The endless-style belt is manufactured as one, continuous belt with no plastic or metal clips holding it together.

Having the dough travel on one conveyor also reduces the potential for the dough to shift to either side of the conveyor during movement. In their process, dough that's out of line on the conveyor could miss the cutter and increase excess waste dough.

“The reason we picked Dorner is that they have to run continuously,” Thomas said. “They hold up really well. The LPZ has worked out great for us and we’re hoping for the same with the new AquaPruf conveyors.”

Results

- ✓ Reduced labor on the line from **4 to 2** workers
- ✓ Ability to run continuously
- ✓ Reduced product loss



Featured

AquaPruf 7400 LPZ



AquaPruf

- Designed for maximum hygiene
- Easy access and tool-less disassembly
- Most suited for wash-down cleaning with chemical cleaners
- FDA-approved belting and plastic components

LPZ

- Designed to move products vertically and around obstacles
- No horizontal surfaces for optimum cleaning

Contact us today to learn more!