Cannoli Producer Saves US\$69,000 Annually with AccuCoat® Spray System



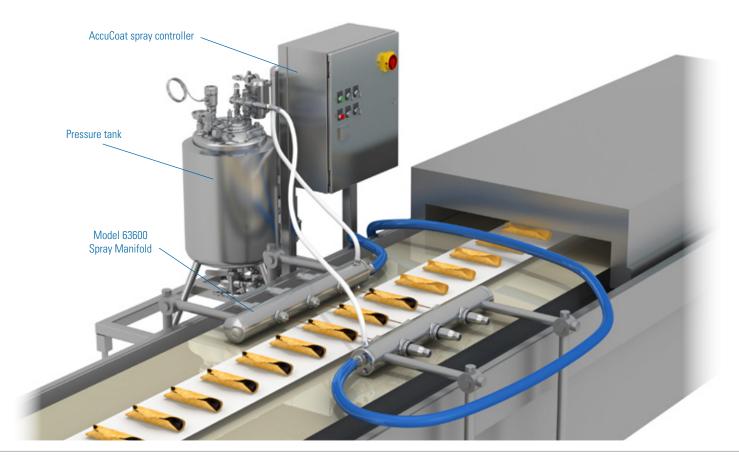


Problem:

A manufacturer was using an enrober to apply chocolate compound to 100,000 cannoli shells daily. The enrobing process wasted a significant amount of chocolate and required excessive downtime for equipment cleaning. In addition, the chocolate compound was over-applied and increased the calorie count of the cannoli.

Solution:

An AccuCoat Fully Jacketed Heated Spray System is now used to coat the inside of the cannoli shells. The system maintains the chocolate at 175°F (79.4°C) from the 10-gallon (38-L) tank until it exits the nozzles. A sanitary Model 63600 Spray Manifold, equipped with three air atomizing nozzles, is secured on both sides of a conveyor. Shells index three at a time and stop briefly so the nozzles can deliver a precise volume of chocolate to the inside of each shell.



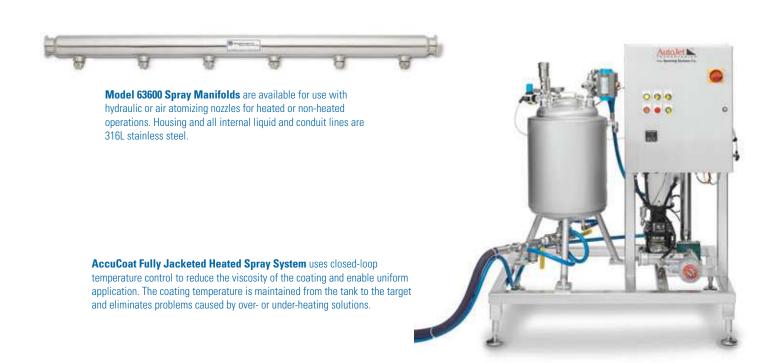


Cannoli Producer Saves US\$69,000 Annually with AccuCoat® Spray System – Continued

Results:

Use of the AccuCoat Fully Jacketed Heated Spray System has resulted in a 50% reduction in chocolate use. The excessive labor and maintenance downtime required by the enrobing process have been eliminated. In addition, cannoli shells now have a consistent calorie since the chocolate is applied consistently to each shell. The manufacturer reports savings US\$69,000 annually since the installation of the AccuCoat spray system and a payback period of 16 months.

A CLOSER LOOK AT THE SYSTEM





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