Bakery Reduces Oil Usage by 30% with Automated Spray System, Saving US\$24,000 Annually



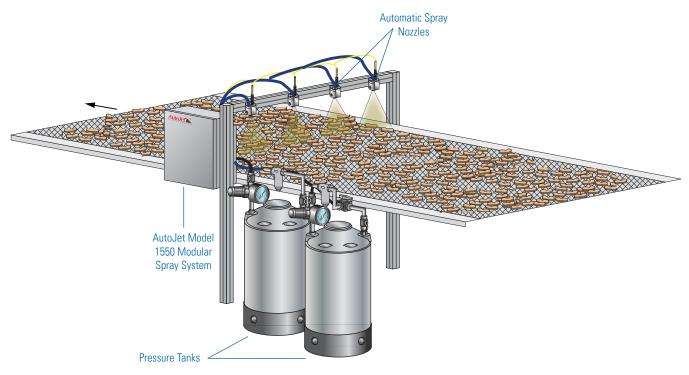
Problem:

Musso's Gourmet Bakery, a family owned bakery specializing in Italian baked goods, needed to improve the production efficiency of its garlic toast line. A precise volume of canola oil was required on bread slices prior to toasting to ensure even browning. Consistent application of the oil was problematic.

The coating system used "spinning disk" atomizers. The atomizers didn't provide uniform coverage across the width of the conveyor and a tremendous amount of oil was wasted. The system also required frequent adjustment during operation and frequent, costly pump maintenance.

Solution:

Spraying Systems Co.'s solution was an AutoJet[®] Model 1550 Modular Spray System with four hydraulic PulsaJet[®] automatic spray nozzles. The nozzles are fed by two 10 gallon (38 liter) pressure tanks equipped with line strainers. Level sensors in the tanks alert operators when a tank refill is needed. The spray system allows for convenient adjustment of flow to meet the requirements of the specific product being manufactured.







Bakery Reduces Oil Usage by 30% with Automated Spray System, Saving US\$24,000 Annually - Continued

Results:

The AutoJet[®] Modular Spray System and PulsaJet[®] nozzles have enabled Musso's Gourmet Bakery to improve product quality while reducing canola oil consumption by more than 30%. The US\$2000 monthly oil savings and the dramatic reduction in system maintenance offset the system cost in approximately five months.

A CLOSER LOOK AT THE SYSTEM

Four PulsaJet nozzles cover the width of the conveyor.



Modular Spray System provides easy control of nozzles and cycle times up to 10,000 cycles per minute



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