



Increased Uptime, Hygiene & Throughput

Challenge

A large food processing company was experiencing broken side guards on a competitors modular belt. The downtime from module breakage cost the company over \$10,000 monthly, with an additional expense due to lower throughput.

In addition, the competitors belt was difficult to clean, creating a hygienic concern.

Solution

We addressed the issue by enhancing the conveyor system with side supports and implementing a homogeneous belt. This resulted in an elimination of broken modules and a significantly more sanitary and effortless-to-clean belt. Additionally, we integrated scoop cleats into the belt design, leading to a remarkable 20% increase in throughput capacity.

Our belt has been running for over 2 years with zero issues.

Benefits & Advantages

- Estimated \$230K Annual Savings – due to no downtime, water savings, and less time needed to clean belt
- Increased throughput by 20%
- Easy to clean – less time and manpower (50%) and less water usage (40%)
- No foreign material getting into finished packaged product
- Running over two years with zero issues

INDUSTRY

Food Processing

PRODUCT

Homogeneous

APPLICATION

Z Conveyor – Frozen French Fries

