Case Study

Nutrition Bar Manufacturer

Focus:
This food company is a family run business founded on the principles of uncompromised ingredients, powerful flavors, and celebrating the love of food. Their focus is on crafting bars and butters with whole seeds and simple ingredients reminiscent of home cooked food.

Challenge:
Their existing installation was having issues with unscheduled downtime caused by dirty and wet compressed air. The current refrigerated air dryer was undersized and could not guarantee dewpoint. When low quality air was fed their pneumatic operation, valves failed and required repairs before restoring operations.

Solution:
They purchased a Parker membrane compressed air dryer to support two food cutters. The membrane dryer was sized based on exceeding the maximum flow rate to the cutters to provide clean, dry air to the machinery.

Impact:
They are now consistently achieving a 35F dewpoint or better yielding clean dry air to their machinery. Since the initial success they have installed additional Parker membrane dryers in their plant. There is no longer a worry about machinery failing pre-maturely or low-quality air damaging their product.

Project Name: Compressed Air Treatment for Food Production

Location: Northeast United States

Summary

A food production company in the Northeast utilizes compressed air in their daily production of bars and butters. The customer's existing installation was not specified correctly, and equipment was not providing a stable dewpoint and was letting dirty and wet compressed air downstream into machinery in their production process. This was causing large amounts of unplanned downtime and loss of production due to the poor-quality compressed air contaminating valves in the machinery. In food processing applications clean, dry air is required.

Challenge

Compressed air is generated onsite and is the responsibility of the user to control the quality. To ensure maximum up-time and creating a quality product, clean, dry compressed air is required. Generating high quality compressed air comes at a cost however it's a small cost compared to a company losing its customers trust by creating a low-quality product.

Solution

This food production company worked with a Parker Balston specialist to size a system that would provide high quality compressed air to the machinery producing the product. After the initial success of the Parker system, this customer installed additional Parker Balston membrane dryers throughout other areas of the plant. The membrane dryer achieves a 35F dewpoint by removing water vapor found in the compressed air stream.

The advantages of using a membrane dryer are they require no electricity, have no moving parts, and are silent in operation. These units are designed to operate trouble free for 24 hours per day, 7 days per week. The membrane module doesn't require any maintenance which reduces operating costs. This food processing plant can rest assured that their family business can produce high quality food for generations to come.

Davis Controls
A breed above the rest

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Membrane Air Dryers 64-01, 02, & 03

The Parker 64-01, 64-02, and 64-10 Membrane Air Dryers will supply oil and particulate-free dry compressed air to dewpoints as low as -40°F, and at flow rates of up to 25 SCFM.

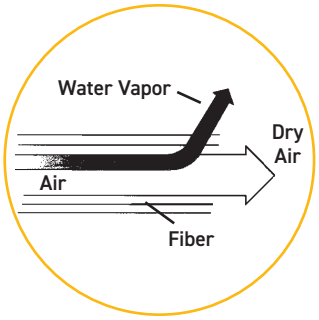
- Dry air for hazardous areas
- No electricity required - low operating costs
- No refrigerants or freons - environmentally sound
- Explosion proof
- No moving parts or motors - silent operation

64-01

The membrane air dryers are engineered for easy installation, operation, and long term reliability. They incorporate the highest efficiency membrane available, offering low cost operation and minimal maintenance. The dryers are lightweight, compact, can be easily installed on an existing air line and require no electrical connections, making them ideal for remote and point-of-use installations or those in hazardous areas.

If oxygen is not a concern, the air dryer is ideal for all laboratory applications requiring ultra-dry, purified compressed gas.

Water vapor quickly permeates the membrane, and is released harmlessly to atmosphere. Air flows along the membrane fiber as a separate product stream.



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