

Bun Facility Finds Vacuum Worthy Of Its High-Tech Operation



Supplying hamburger buns for the fast food giant McDonalds, the Turano Bakery facility in Orlando, FL must run an exceptional operation in order to bake a quality and consistent product that billions have come to expect.

For nearly half a century, the Turano family has followed European traditions to bake the freshest, highest quality artisan-style breads such as Ciabatta, Focaccia, Hearth-baked Peasant breads, and a variety of rolls. Sharing a favorite family recipe from past generations, they use authentic time honored techniques to ensure exceptional old world flavor in each and every bite. Their extensive line of specialty breads and rolls are delivered fresh daily throughout the Chicagoland area. In addition, Turano Breads can be found across the United States on a frozen basis through food distributors and top national restaurant chains.

The bakery's state-of-the-art facility, equipped with an automated inspection system and wireless data communications program that allows plant management to adjust the operation as needed, even from home, give Turano the ability to produce approximately 1,100 soft buns a minute, which are then distributed to nearly a thousand McDonalds in the southeast. With such high expectations, there's no room for error or downtime, even when it comes to maintenance.

According to Jeff Benny, Sanitation Manager, Turano Bakery initially used shop-style vacuums for general cleaning of excess flour that decorates virtually any size baking operation. Unfortunately, these low-cost commercial vacuums frequently overheated, sparked, and broke down, resulting in workers having to take more trips to the dumpster than cleaning their 100,000 sq. ft. facility. In fact, Jeff estimates they went through 6 to 10 shop-style vacuums in a 1 year period alone.

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Fortunately, Jeff was familiar with Nilfisk Industrial Vacuums and his local Florida rep, Rick Stegbauer, from a previous job. Jeff reached out to Stegbauer, hoping he could visit the plant and assess their needs for a high-quality vacuum that could stand up to their cleaning challenges and not end up in the trash. Stegbauer immediately scheduled a visit to demonstrate several of Nilfisk's food industry vacuum cleaners. After trying several of them out, Turano settled on the Nilfisk CFM 118, single-phase, portable vacuum cleaner, a favorite in the industry.

"Rick was just great," said Jeff Benny. "Following the sale, he played an active role in making sure the vacuum was set up right and our staff knew how to use it. He conducted onsite demos and training that really showcased the capabilities of our new investment."

The smallest industrial vacuum in the Nilfisk CFM line and a favorite in the baking industry, the 118 is compact and easy-to-use. It's built for maximum suction power, with a large main filter that prevents premature clogging, and a special handle that enables users to shake the main filter free of dust without opening the vacuum. Like all of the Nilfisk CFM industrial vacs, the 118 can be equipped with high-temperature wands and accessories in order to remove crumbs from the depths of a hot oven. When equipped with an optional HEPA filter, the Nilfisk CFM 118 industrial vacuum retains 99.995% of all collected ultra-fine particles, down to and including 0.18 microns in size.

Since purchasing the Nilfisk vacuum, Jeff is just amazed at how it has transformed cleaning in the plant.

"Our mechanics use it to clean around the Larramore flour reclaimer system, which manages the dusting flour before the buns enter the proof box. Cleaning the Larramore used to be a 2 hour job. Now, it is done in 45 minutes."

Jeff's team has also found many other uses for the Nilfisk vacuum, including the packaging area, which now only takes 2 hours to vacuum, compared to the previous method of messy blow down which could take a several hours. He also estimates that overall general cleaning of the facility has decreased from three hours down to an hour and a half in the makeup areas.

With so many quality assurance procedures to implement and daily tasks to complete, Jeff and the rest of the Turano Orlando team enjoy knowing they don't have to worry about the vacuum cleaner failing.

"The Nilfisk CFM 118 fits right into the strict efficiency requirements of this Turano facility," Jeff remarks. "It's a dream come true."

Nilfisk Industrial Vacuums is a division of Nilfisk-Advance America, Inc., one of the largest providers of cleaning equipment in North America. From its Morgantown, PA headquarters, Nilfisk Industrial Vacuums supports three brands of industrial vacuum cleaners: Nilfisk, Nilfisk ALTO and Nilfisk CFM. Equipped with exceptionally efficient filtration systems and user-friendly features, the company's vacuums play a critical

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role in thousands of manufacturing facilities and industrial processes across North America. Supported by a direct sales force and extensive dealer network, Nilfisk Industrial Vacuums have solved a variety of cleaning challenges, including combustible dust, general maintenance, overhead cleaning, abatement, process integration, laboratory/cleanroom control, and more. For more information, visit www.NilfiskIndustrialVacuums.com [1].

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