



Increased Productivity & Consistency Demands Fulfilled By Bakery

Frustrated by the numerous profit-sapping problems experienced in the preparation of butter for cake mix, the management team of a prominent bakery has deployed a system that has streamlined and stabilised their production.



Bakery Operatives can now rely on an uninterrupted, on-demand supply of tempered, ready-for-mixing butter. All disruptions to production have been eliminated including damage to mixers, inconsistent batches or any number of other issues typically encountered when working with awkward bulk solids - in this case, chilled 25kg (55lb) butter blocks ranging from 3° - 10° Celsius in temperature.

This butter handling system, nicknamed 'The BlockBuster', is the flagship product of the pump and processing specialist, BestPump. The system's modular design allowed the end user to specify a bespoke solution with features such as multi-block conveyor, twin auger configuration and variable flow rates handled by a positive displacement Circumferential Piston Pump. The system discharges perfectly conditioned butter strands via a special 'shower head' extruder at a flow rate of 50 kg per minute but is capable of much higher capacities if required.

The need for an automated solution like this was identified several years ago by BestPump staff as they witnessed various inefficient and, in some cases, archaic methods used by food manufacturers – even the market leaders - to get butter out from cold storage and into a ready-to-mix condition.

The 'BlockBuster' design concept comes directly from the BestPump Engineering Team and their comprehensive product conditioning and rheology knowledge base to result in a solution that is made specifically to solve bulk product handling problems.

Managing Director of BestPump, John Best, commented, *"Butter is such a common ingredient yet nobody seemed to have a satisfactory solution for working with it. Moving and lifting heavy blocks is a health and safety hazard for starters. Then there's the huge amount of work that has to go into the butter prior to mixing and all this comes before you tackle the batching accuracy and ingredient conditioning for product consistency.*

"On previous installations in the UK, North America and Australasia, we've come to realise that these problems are universal. We've seen all sorts of methods ranging from melting to chopping to beating the living daylights out of it! Nothing gave the required results until, after in-depth research into butter rheology and exhaustive tests, we proved that 'The BlockBuster' solved all of these problems...effortlessly."

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This latest model features an ultra-compact design and smaller footprint compared to previous versions. Amazingly, this improved design uses fewer specialised components, has a shorter lead time and the complete system now requires a *smaller* capital expenditure. Even the installation and commissioning times are minimised - the system was ready to run, including the training of operators and maintenance staff, in less than half a day!

Other enhancements include a lowered table-top form factor for safer loading and a simplified strip-down procedure for more efficient hot wash cleaning. Disassembly is safe and easy with the augers being removed using an innovative removal system and trolley – no heavy lifting is necessary.

BestPump has been deploying similar systems since 2004 and has yet to log a single maintenance or performance issue. End Users have realised complete payback within a timeframe of months due to the numerous savings afforded by automation. From a cleanliness perspective, ongoing microbiological checks continue to certify that the system is sanitary and bug-free.

As operating costs increase and margins decrease, supermarkets and leading brands are demanding higher product quality and greater levels of productivity and 'The BlockBuster' appears to tick all the boxes. The machine is entirely developed and built in Great Britain to the highest standards and the benefits, to high-volume consumers of butter, would appear to be plentiful – product consistency, easy repeatability of recipes, minimal product waste, workforce efficiency, employee safety, easy cleanability, low maintenance, no running costs and no more broken mixers!



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About BestPump Ltd

BestPump Ltd supplies food grade pumps and product handling solutions to the food, beverage and pharmaceutical industries. With a reputation for excellent customer service and problem solving skills, BestPump's customer base includes organisations like small breweries and dairies right through to huge multi-national manufacturers. The company offers sales, service, spares and support for new and existing pump-based applications.

If you would like more information, please contact BestPump Ltd on 0845 467 2378 or +44 (0)1236 756 900.

There are photos and video available to support this press release.

Please send email to sales@bestpump.co.uk

Website URL: <http://www.bestpump.co.uk/>

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