

Snack Food Company Extends Cooking Oil Life

PROBLEM

One of the largest food manufacturers on the east coast of the USA was experiencing a challenge with their snack foods. Their highly successful line of specialty chips were not tasting quite right, along with production time taking longer than desired.



The company constantly had to drain the basket housings to be cleaned. This resulted in increasing safety risks for their employees, as well as increasing maintenance costs. The manufacturer was cleaning the housing an average of once an hour at the cost of \$25 per cleaning. Running an average of 16 hours a day, adding up to \$400 per day in maintenance costs alone (\$2400 per 6-day work week).

In addition to the costly maintenance, they were not completely happy with the quality of the chips, especially when using cooking oil for repeated production runs.

SOLUTION

Upon a meeting with a local LAKOS Distributor (Tower Sales), a LAKOS factory representatives, and the manufacturer, it was decided a test unit be purchased from LAKOS. Following weeks of testing with favorable results, the company moved forward with the purchase of eight (8) LAKOS CSX Cooking Oil Separators; one for each of their eight fryers. The new process consists of the separators removing the crumbs and fines, and constantly purging them into dual solids collection vessels.

OUTCOMES

With the installation of a LAKOS CSX separator the manufacturer has seen the huge quality and cost advantages such as:

- The **extended** useful life of the cooking oil
- **Decrease** number of times the drain basket is **removed** and **cleaned**
- An **annual saving in labor of \$62,400** in maintenance labor savings
- **Reduced** number of **customer complaints** due to product quality

Adding a LAKOS system costs less than you think

To get one customized to your needs, contact your local representative