

Starch Flaking Company Improves Production Process

Challenge A Dutch starch flaking company was seeking to improve its application process from the following:

- Clamped knife changes took two or three operators 45-60 minutes
- When changing the knives, operators had to leave them on the ground before lifting-up into the clamp holder
- Knives were shipped out to be re-ground
- Thick, heavy 6 mm knives needed replacing every three days

Solution Convert the clamp style holder and heavy 6 mm knife to an AccuFlake PRO holder with 1.2 mm HACCP International Food Safe certified knife that is lighter and more flexible

Results After the conversion to an AccuFlake PRO holder, the customer experienced the following production benefits:

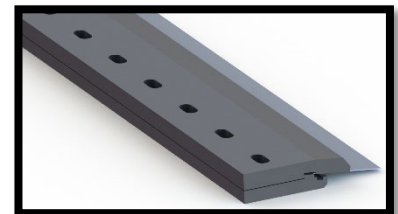
- Higher productivity - it now takes a single operator less than two minutes to change a knife without stopping production
- Extended knife lifetime from three days to two weeks
- Cost savings – knives no longer need to be shipped out to be regrounded
- Disposable HACCP International Food Safe certified knives that weigh less than 2 Kgs
- Improved end product quality
- Return on investment was three months
- Converted all six drum dryers and had a return of investment within six months

Benefits

- Quicker knife changes without stopping production
- Increased production
- Easier handling
- No longer need to re-grind knives
- Boosted knife lifetime
- HACCP International certified disposable knives
- Reduced downtime

Product used

AccuFlake™ PRO Holder



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