



PREMIER FOODS

Long Sutton, Lincolnshire



Benefits

- Proven reliability with variable loads of steam
- Steam savings of 6 % to 8 % on initial trial
- Savings of 26 % on average inline drainage applications
- Easy installation
- Reduced condensate volume

GEM® Traps Retrofitted to Steriflow Autoclaves

The UK's leading and largest food manufacturer has turned to GEM Traps in its drive for energy efficiency and improved operational costs.

To prove that the system could provide the savings suggested, a steam-metered trial was conducted at an appropriately selected test area. The trial followed detailed steam audits of all sites within the Grocery Division where it manufactures Fray Bentos pies. The manufacturing process includes a challenging and very variable steam powered operation utilizing Steriflow Autoclaves which vary in load from 1200 kg/hr of steam down to 35 kg/hr. It was this challenging application that was deemed a suitable test for the GEM Trap.



After collecting steam data from the area, all the mechanical steam traps were replaced by GEM Traps. The installation went without a hitch and steam data was collected from the area. Results revealed that steam savings between 6 % and 8 % were being recorded (depending on the size of the pie). However, these figures are believed to be conservative due to external temperature changes noted during the trial which affected the water supply used to make the pies' gravy.

“We have had neither technical nor production problems with the GEM.”

- Production Supervisor