

Spooner Vicars provide line flexibility down under

Few instances of line flexibility reflect the changing needs of modern manufacturing more than Spooner Vicars' response to Australian biscuit makers, Arnott's.

With over 80 production lines, Arnott's had to respond to a challenging marketplace with a production process that would deliver improved quality, flexibility and efficiency – and, crucially, with the shortest possible changeover between products.

The review of Arnott's entire manufacturing approach extended to the company's two plants in Marlestone and Huntingwood, both with significantly differing needs.

Spooner Vicars' Sales Director, Dxxxxx Bxxxxxx, was all too aware of the contrasting challenges thrown up by the two manufacturing plants:

“At Marlestone,” said Dxxxxx, “the requirement was for almost two identical lines capable of producing sheeted, rotary, moulded, wire-cut, deposited and co-extruded biscuits. At Huntingwood, by contrast, Spooner Vicars had to address the challenges of a high capacity line producing Arnott's well-known snack cracker range.”

Working closely with Arnott's management, process and engineering people, a set of specifications was identified by Spooner Vicars' technical team and then tested out on full-size production lines at the company's UK Test Centre.

The equipment selected for the extensive product range at Marlestone includes a Series 2000 sheeting line with rotary cutter, a Series 2000 rotary moulder, a V45 co-extruder and 4100 depositor. Extra flexibility was built into the line with the potential to add a granola forming machine in the future.

With such a diverse product range at the Marleston factory, oven selection was critical to line performance. Arnott's and Spooner Vicars decided on a DGF/direct forced convection hybrid oven to provide the necessary baking flexibility, control and quick response time.

At Huntingwood, the requirement was quite different. For the high output snack cracker line, the equipment supplied included a Spooner Vicars high-speed mixer, automatic dough resting system, Series 2000 laminator, cutting machine with rotary cutter and a 122-metre direct gas-fired oven. Again, Spooner Vicars worked closely with Arnott's to ensure all equipment met with their stringent production, hygiene and engineering standards.

Commenting on the role of Spooner Vicars in what was a major re-organisation of Arnott's manufacturing capability, Dxxxxx Bxxxxx pointed to his company's experience of providing turnkey solutions:

"With the emphasis on technical know-how and attention to detail," he said, "Spooner Vicars can respond to virtually any situation where line flexibility is taken for granted. Our technical experts can modify and fine-tune any piece of equipment and test it to destruction to make sure it fits in with even the most demanding production requirements."

NOTES FOR EDITORS

- Merseyside-based Spooner Vicars has designed, manufactured and supplied machinery and bakery products for over 150 years and is now a leading international name in high quality bakery equipment.**
- Spooner Vicars can provide customers with a complete turnkey service from design to installation and commissioning.**
- Spooner Vicars combines the latest technological advances and innovations to provide a full service from product development to equipment selection to after-sales service and maintenance.**

Details of Spooner Vicars' full range of equipment can be seen on the company's web-site.

For further information contact: