

CASE STUDY

Cost Effective and Compliant

The Challenge

In the current climate of energy savings, cost efficiency and carbon footprint, it is hard for food companies to maintain and reduce their costs while conforming to ever increasing food quality legislation.

Nampak Plastics Europe, one of Europe's largest manufacturers of rigid plastic containers for the food and drink industry have been making improvements to their compressed air efficiency and quality over the past 3 years. In partnership with Maziaks, they have managed not only to increase air efficiency but have also improved air quality to back up their Hazard Analysis and Critical Control Points (HACCP) criteria*.

Maziaks' Solution

As a starting point, Maziaks removed old fixed speed compressors and replaced them with state of the art variable speed units. These machines are the most productive within their class, offering 96% efficiency throughout their speed and delivery range. This is not available with oil free air compressors which are the industry standard.

Results

These changes have not only delivered significant cost savings to Nampak, but they have also given peace of mind that the process, start to finish, is as clean as possible and in no way harmful to their customers' product.

Client Testimonial

Maziaks' state of the art system has delivered significant energy savings. It has also greatly improved air quality, delivery and stable output, ensuring we continue to achieve compliance with our stringent industry regulations.

This choice of a high efficiency oil flooded compressor was possible due to the installation of the Food Grade Coolant System. This coolant is designed to meet all Food industry requirements for oil flooded compressors. This replaced the normal hazardous standard mineral oil coolant.

Finally, we addressed the absolute requirement for clean air. Despite filtration and dryers, air quality is only as good as the point at which it leaves the final filter. Compressed air picks up contaminants as it passes throughout the pipe work system so by the time it gets to point of use, the purity has decreased dramatically. We embarked on the installation of point of use filtration on every production machine. This would normally be associated with the inside of a compressor house rather than at the end of the line. The result is clean and particle-free compressed air at point of use which has been validated through monthly air testing which is included in Nampak's service contract.

** HACCP is used in the food industry to identify potential food safety hazards. The system is used at all stages of food production and preparation processes including packaging, distribution, etc.*



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