

# Letting Off steam

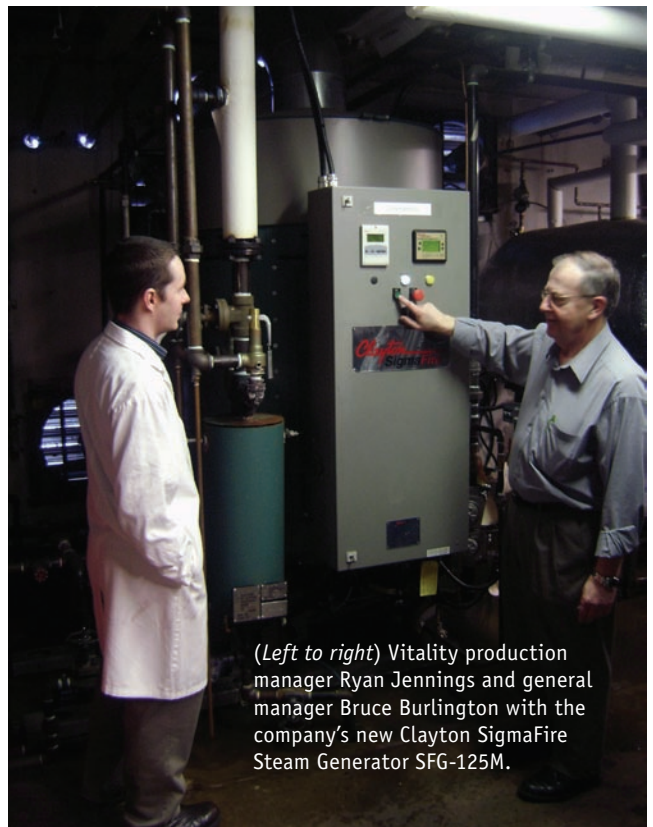
New steam generators meet energy efficiency needs of Nestlé beverage maker

Vitality Foodservice, Inc. is an international leader in beverage products and dispensing equipment for the hospitality industry, with companies in Canada, U.S., the Caribbean and Europe. Last year Vitality's North American arm was purchased by the Nestlé Corporation. The company's Canadian division produces its own unique line of beverages, including juices, teas, coffees, smoothies and specialty drinks, as well as the dispensing and packaging systems that contain them. The company also processes product bases for a number of co-pack customers.

To stay competitive and ahead of a demanding industry curve, beverage manufacturers like Vitality are always looking for ways to increase efficiency, cost effectiveness and product quality. That's what plant management hoped to accomplish when it came time to upgrade the system it used for pasteurization and "clean in place" operations after production ends.

Vitality had long relied on two conventional gas-fired boilers — a Cleaver Brooks and a Miura Boiler. Long stretches of boilers being out of operation, however, were leading to a serious loss of productivity. "We were experiencing too much downtime and in our business every minute of productivity counts," says Vitality general manager Bruce Burlington. "Reliability and continuous operations are extremely important in staying ahead of our competition."

In 2007, Vitality turned to its trusted boiler supplier and servicer Pacific Boiler Ltd., which markets in both B.C. and Alberta, to recommend the best system to position the company for its growing present requirements and the long-term future. According to Neville Smith, sales representative for Pacific Boiler, the best solution was to walk away from old-fashioned boilers and upgrade to the Clayton Industries high-efficiency SigmaFire 100



(Left to right) Vitality production manager Ryan Jennings and general manager Bruce Burlington with the company's new Clayton SigmaFire Steam Generator SFG-125M.

hp Steam Generator. "We have been in business for over 15 years in both sales and service of Clayton Steam Generators and steam equipment and have a wealth of experience in selling new boilers to existing customers who want to update their old inefficient steam plant," says Smith. "Recommending this system to our longtime client, Vitality Foodservice, was a natural."

Burlington says the switch from a traditional boiler to the versatile Clayton Steam Generator has yielded wonderful results. The Clayton steam generator guarantees high fuel-to-steam efficiency, and because of its compact

size meets the minimal space requirements of the company's boiler room. These units heat up faster, provide rapid response to load changes and can be turned on and off when needed without the risk of damage to the system. The generator's design creates less heat loss and chemical loss. What's more, the steam generators are explosion-proof, providing the highest levels of safety in the boiler industry.

After the first year in service, Vitality plant personnel noted a significant drop in natural gas costs relating to running this unit. "We also have

"Reliability and continuous operations are extremely important in staying ahead of our competition."

enough steam power to run anticipated future needs for some time. We have idled our back-up boiler, rarely using it," says Burlington.

"The downtime we were experiencing with the old-fashioned boilers has been eliminated. And we're enjoying an adequate supply and reduced energy costs," says Burlington. "We've also seen a 50-per-cent reduction in the chemicals we used to treat the facilities. Add to that, the cooler, quieter operation and increased space in the boiler room and we've found a complete success story that will take us into the future. I'm not a person of many words, but great is great," he adds. "I would highly recommend these new edition boilers by Clayton." ■