



SECTOR

Globally the 4th largest market leader in fresh fries and number 1 on European soil. The company has been harnessing its passion, creativity and vision in order to process its raw material product 'the potato' into an increasing range with innovative and seductive products since the start of the nineteen sixties. Their flexible approach comes from intensive contact with both growers and customers, with a continued focus on quality.

CHALLENGE

After the transition to polyunsaturated oil (sunflower oil), the pollution rate was much more significant after a production run. This particularly manifested itself in the ovens, more specifically in the external heat exchanger tubes.

This meant the current cleaning procedure with a maximum steam pressure of 18 bar was no longer sufficient. The heat transfer between the steam and oil side drastically decreased and the oil's required temperature was no longer being reached. In order to ensure the potato products could still be cooked in accordance with the standards, production needed to take place at a lower speed, resulting in enormous costs.

SOLUTION

Tensio was expected to come up with a quick solution to avoid these costs. Everything was put in place to deliver the necessary cleaning products for a test clean before the next clean within a matter of days. We were able to quickly come up with a **new cleaning procedure** as a result of our extensive expertise in this sector, which was subsequently discussed with the customer.

The application of the new cleaning process was followed up and instructions were provided where necessary. This ensured the procedure would be carried out correctly and was also supplemented with '**training on the floor**' for the operators.

RESULT

- Once the cleaning had been completed, they were able to **return to production at maximum speeds** on both lines.
- The **steam pressure** required to heat up the oil **was reduced from 18 to \pm 12 bar**. This went hand in hand with steam production energy savings.
- The manual rinsing of both the ovens only took up 25% of time compared to the previous procedure. This meant **1 operator less per oven throughout the entire cleaning process** (16 man-hours).

