

DELTA-THERM

HET SOURCE



DELTA-THERM HELPS MAINTAIN CREAMERY LINES

For over a decade Delta-Therm's constant wattage cable has allowed Rich Foods to maintain 24/7 operation of their creamery lines at a 67,000 square foot facility in Niles, IL.

CLIENT: Located in Niles, IL, Rich Foods has been manufacturing non-dairy creamers, whipped toppings and liquid formulas for private labels since 1945. The company wouldn't be able to produce its large line of products without the use of one essential ingredient: oil.

CHALLENGE: Different products call for different oils, but all oils must be kept at a certain temperature. If oil gets too hot, it crystallizes. If it's too cold, it solidifies. Rich Foods needs to ensure that its oil ingredients maintain a temperature of approximately 100° F in order to keep production running smoothly at its 67,000 square-foot facility.

METHOD: For the past 13 years, Superintendent Mike Biancofiore of A & M Power Electric in Woodridge, IL has been working with all things electric at the Rich Foods facility. He installed Delta-Therm's heat trace system to handle the job.

Biancofiore's job is to make sure that the 3/16 inch stainless steel pipes in the facility that carry oil maintain a steady temperature. The pipes, which are 2 to 3 inches in diameter are all treated with cable manufactured by Delta-Therm.

"The cable," said Biancofiore, "actually runs near the bottom of the pipes and you let the convection of the heat trace generate throughout the whole circumference of the piping."

Larry Peters, Delta-Therm's district sales manager, said Rich Foods chose to install the PF-6 cable, a constant-watt stainless steel braided cable with a 10- to 20-year lifespan. "They seem to be happy with it because they're using us to do another line that they need to get up and running for the Kosher creamery to go to Israel," said Peters.

Rich Foods has a control system in place that has set points with numerous electrical circuits feeding the heat trace system. Temperature probes monitor individual circuits independently so that the system doesn't get stressed.

"Each room has an ambient temperature change," said Biancofiore. "There are certain rooms that require more or less heat, which is why you allow the different circuits or multiple points of contact."

BENEFITS: As the saying goes, there is more than one way to skin a cat. There is also more than one way to control pipe temperature. In other manufacturing facilities, it's not uncommon to see a hot water or steam

method being used. But it costs more to run steam or hot water systems and it's much more difficult when a company wants to expand its production process. As Rich Foods expands, Delta-Therm responds quickly to deliver additional cable.

"The last application done for Rich Foods was several thousand feet of cable to treat their creamery line," said Peters. "They were happy that we were able to get it out there fast enough when they were shut down."

Installation of the cable is a breeze. It's mechanically fastened with heat sensitive tape.

"If in fact you need to change the direction of the pipe and/or add a device within the length of that existing conduit, you can splice this cable and redirect it at a relatively inexpensive cost," said Biancofiori.

"This particular plant chose the heat trace system and they've stuck with it," said Biancofiori. "We've successfully achieved a set temperature. Regulation of this temperature with controls is very easy."

RESULTS: Rich Foods runs its plant 24/7, demanding a heat trace system that can run continuously without fail. With proper maintenance and expert ability in achieving set temperatures with controls, Delta-Therm's system has helped Rich Foods to consistently turn out product for more than a decade.

"If they don't heat the oil, they don't get product out the other end," said Biancofiori. "As long as it's heated, they're satisfied." ■



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