

## Case Study

### Flexible service minimises downtime, maintains non-stick properties and extends life span of Speedibake's dough hoppers and dividers.



We have always been extremely happy with the service and quick turnaround demonstrated by Surface Technology and their specialist coatings have helped to improve the efficiency of our production line.

**Paul Langton,**  
Maintenance Manager,  
Speedibake

Speedibake is one of the UK's largest manufacturers of speciality bread products.

#### THE CHALLENGE

Ensuring machinery continues to produce the 30,000 tonnes of muffins, baguettes and other baked products that roll off its production line each year is a priority for Speedibake.

Dough and divider hoppers form an intrinsic part of the production process for many of Speedibake's products. Operational 24 hours a day, 365 days a year, each hopper is in continuous use.

To ensure its dough and divider hoppers remain efficient, Speedibake has a scheduled maintenance plan that sees its machines re-coated at regular intervals.

As the maintenance necessary results in a halt to production, Speedibake required a coatings specialist with the capacity to reliably coat all of its hoppers within a quick turnaround.

A long-lasting coating with proven food safety and surface release properties – ensuring dough does not stick to the machine's surface – that will make the hoppers easy to clean was essential.

#### THE SOLUTION

Surface Technology developed a robust solution for Speedibake that would ensure its hoppers were coated with the optimum coating within the tight turnarounds required.

Reinforced Armourcote®1530 was recommended by Surface Technology as the best coating for Speedibake's requirements. The coating is reinforced with a flame applied stainless steel matrix which gives the coated material an extended life and outstanding release properties. This results in a lower level of friction and improved abrasion resistance. Ensuring the tonnes of dough processed by each hopper is processed efficiently without any sticking – minimising any wasted dough and downtime spent cleaning hoppers.

The team at Surface Technology's Leeds site scheduled in the process to collect, coat and redeliver Speedibake's hoppers within one weekend. Minimising downtime and ensuring Speedibake's hoppers were coated and ready to roll straight back into production on the Monday morning.

#### THE RESULT

- The life span of the dough and divider hoppers has been extended
- Efficient production - new coating has prevented dough sticking and aided cleaning
- Downtime minimised - Surface Technology's capacity, locality and flexible production capability has significantly reduced the production downtime
- Proven coating and application - Speedibake knew they could trust Surface Technology to provide the best coating solution and apply it to their hoppers within the required timeframe