



# SEALEZE® CASE STUDY “A Major Bakery”

A major bakery in the United States has a Tromp – Netherlands – waffle oven.

## Problem

With the OEM pan scrubbing brushes, the pans need to be cooled below 200°F to avoid destroying the brushes. This process used to be done in an entire shift on Saturdays. The oven was shut down, pans removed to cool and then cleaning commenced.

After cleaning, the oven was started, pans heated and production restarted.

## Solution

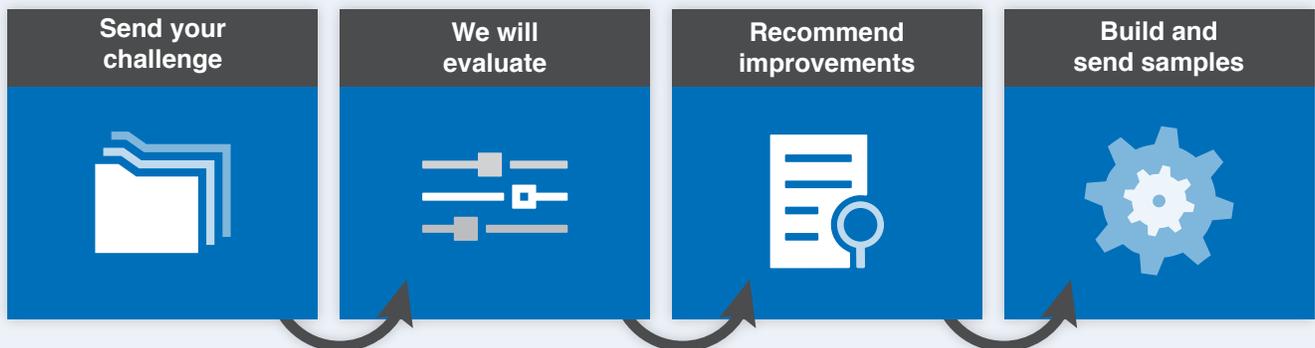
After the high temp brushes came online, pans are cycled out for cleaning at regular intervals throughout the week. They only cool down marginally and can go back into production promptly. The oven stays lit and production never slows down.

## Outcome

The plant gains 8 work hours per week of oven production. Based on 50 work weeks per year, that is 400 more active hours of production per year. That is an instant 4.7% efficiency gain!



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