

Warburtons improves efficiency and safeguards its operators with new installations

Warburtons, the family baker, has improved process efficiency in a number of its bakeries following the installation of a range of machines supplied by Russell Finex Ltd. Bakeries in Blackpool, Wednesbury, and Newcastle have all individually chosen to convert to Russell machines to improve product standards and further safeguard operators' health.

Warburtons Wednesbury bakery recognises bag tipping as a critical control point and has purchased two new Compact machines to screen all hand fed ingredients to eliminate any risk. The sieving stage of the bread production process is designed to remove any foreign matter from the ingredients being screened. Due diligence is taken very seriously at Warburtons and every reasonable precaution is taken to ensure that they fulfil HACCP requirements. A spokesperson at Warburtons Wednesbury, confirmed: "The sieving stage of the process is critical to ensure that products remain uncontaminated."

Wednesbury is using a range of magnetically detectable interchangeable meshes to suit their various application requirements. A 2500 micron mesh is used for improvers and a 5000 micron mesh is used for seeded products. Quick disassembly of contact parts can be performed without the use of tools.

Warburtons Blackpool has purchased a Russell '3in1' sieving station which is also being used to check screen raw ingredients. This unit replaces an older system which offered no direct dust extraction or bag rest table for tipping.

The new system provides solutions for both of these problems. There is now a sack tipping platform set at a comfortable height for operators to support the weight of the bag whilst emptying ingredients. A dust hood at the top dramatically reduces the dust generated during sieving. The bag tipping height has been determined with the operator in mind and follows Health and Safety Executive guidance on manual handling tasks. The dust hood is integrated with a sieve deck to provide a dust-tight interface, eliminating the need for a flexible connector and thereby increasing hygiene efficiency.

Seated beneath the mesh is a magnetic trap to catch ferrous particles, which are smaller than the mesh size, thus complying with provisions of the Food & Safety Act 1990.



- Improved product quality
- Safeguards the health and safety of your operators

The machine fits into a smaller area due to its straight through design. Clearance between sieve outlet and the floor is sufficient to take a typical wheeled bin, the old machines were mounted on a table bench with a side outlet into a tote bin.

Other benefits the new machine offers Warburtons are a much quieter operation and easier cleaning and maintenance. Rubber suspension mounts make the '3in1' far quieter than springs on the old machines, and run at typically less than 70 dBA. Replacing the fixed position machines, the '3in1' can be completely removed from the bag tip area for easy cleaning and requires only the minimum of maintenance.

Having seen the Russell unit in action at another site, Warburtons Newcastle Bakery has now also installed a '3in1'.