

CASE STUDY: KAR'S NUTS

FASTBACK® SUCCESS



Kar's Nuts has a simple formula for success: Consistent quality nut and trail mix products with an emphasis on customer service. That philosophy has helped the 80-year-old Michigan (USA) manufacturer achieve ten years of steady growth in all 50 states and now internationally.

In 2004, the company moved to a new manufacturing facility and doubled its production capacity to 10,886 kilograms an hour with two Heat and Control nut roasting lines and a FastBack® product distribution system.

Since then, expanded sales to convenience, grocery, and club stores, and the introduction of its "Second Nature™" brand of all-natural snacks necessitated another boost in production.

So Kar's Nuts again called on Heat and Control for a new distribution conveyor system to handle the output of two new blending lines. "Because of our history with Heat and Control, we were confident in their equipment's reliability and performance," explains Bill Elam, vice president of finance and operations. "They were able to quickly grasp the scope of our project and provide good guidance and input."

Elevating trail mix from the two new blending systems to the packaging platform in the next room is handled by Varilift® bucket elevators. Their unique infeed design eliminates gaps between the buckets to prevent product spills. Ascending buckets remain upright and do not roll back or spill if the conveyor stops. Kar's layout uses Varilifts having an S configuration, although the modular conveyor can also be provided in C and horizontal arrangements.

Compact, powerful FastBack 90E horizontal motion conveyors then distribute the product to twelve separate weighing / packaging stations. Pivot gates eliminate damaging pinch points as they deposit product into the FastBack conveyors feeding the weighers.

“The FastBacks have performed consistently well,” notes Elam. Since product does not bounce in the pan, FastBacks maintain pre-mixed blends and eliminate stratification of the various ingredients. Gentle horizontal motion reduces product damage and prevents build-ups in the pan and unscheduled cleaning downtime.

The two new lines have added about 9525 kilograms an hour of production capacity to Kar’s Nuts Madison Heights plant. “We currently run 20 hours per day, 4 to 6 days per week,” says Elam. “We have the ability to move larger amounts of product to one or more lines simultaneously.”

Elam adds that Heat and Control’s product distribution system has also helped Kar’s Nuts strengthen its ability to provide superior customer service: “The new line has added flexibility to our lines and has improved our ability to respond to customer orders.”

www.karsnuts.com



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HEAT AND CONTROL is a world leading equipment manufacturer of food processing and packaging systems.

Our global team can support you with equipment demonstrations, engineering and applications assistance, project management, installation, training, service and spare parts support wherever your plant is located.

PROCESSING, PACKAGING AND INSPECTION

Turnkey solutions offering a single source of supply

Being a single source supplier allows us to provide holistic solutions designed and manufactured specifically to meet the requirements of each individual customer now and in the future.

In order to provide our customers with the best solutions, we work with the world's leading inspection equipment manufacturers, including Ishida and CEIA.

With a team of expert engineers and service technicians, we partner with our customers every step of the way, from design, to onsite training, as well as future servicing and maintenance. Our thought leadership within the industry and ability to provide solutions for all steps of the manufacturing process ensures our customers have the highest level of flexibility, investment security, consistency, and success.

