

# Paxton's Air Solution outpowers bakery debris

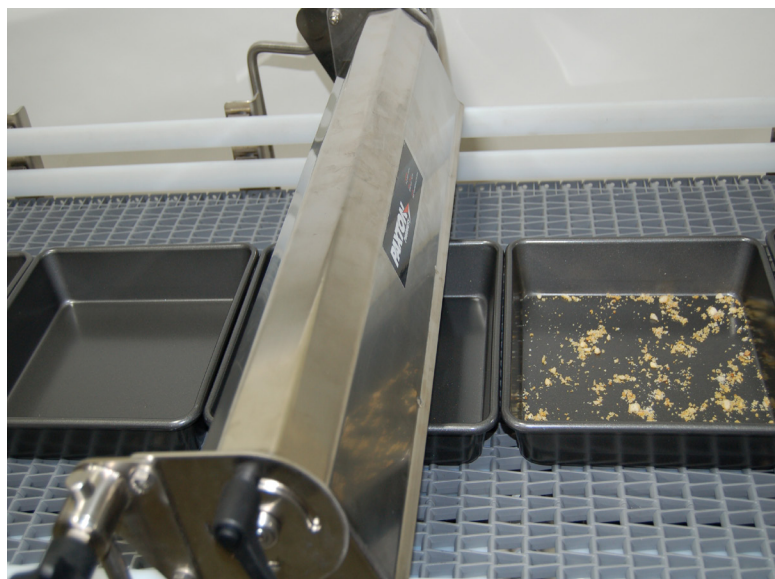
Paxton's custom-designed air solution blows off grease-infused debris from baking pans.

## ■ THE CLIENT

In 2006, a mother became fed up with the lackluster gluten-free products in stores. Her children have a gluten intolerance and shopping with their allergy in mind was a struggle. She found things that they could eat, but nothing she found in stores could really satisfy their desire for the gluten-containing snacks and junk food that they saw others eating. The woman decided to put her baking skills to work, and was able to build her company from a one-person kitchen bakery to a full, state-of-the-art bakery facility—completely nut and dairy free and certified by the Gluten Intolerance Group, OU and Rabbi Y Gruber.

## ■ THE CHALLENGE

The bakery needed a new sweet treat line. The process for making the sweet treat started with greasing the pans, filling them with the sweet treat batter, then baking the sweet treats in an oven. After baking, the sweet treats are removed from the pans. At this stage, the pans have residual grease and sweet treat's debris, that if not removed, would cause defects in the next batch of sweet treats. But to thoroughly wash and dry the pans would slow production. The bakery wanted to improve their production process by removing the grease and debris in-line, to reduce their downtime. They called Paxton for their expertise in blow off.



## ■ THE SOLUTION

The Paxton team determined that the bakery can remove the excess grease and debris using a stainless-steel air manifold powered by a 15 hp Paxton PX-1550 blower. Because Paxton application engineers have extensive experience in air flow technology, the Paxton team were able to precisely analyze the best placement for each air delivery device for this specific application. Working with the manufacturer, Paxton was able to integrate their air solution into the bakery's debris containment system: after the Paxton air system blows the debris out of the pan, the bakery's equipment collects the debris, preventing it from blowing into the room.

## ■ THE BENEFITS

By implementing the Paxton Air System, the bakery achieved their objective of removing the debris from the sweet treat pans without having to halt production because their trays are not clean. And by incorporating the Paxton Air System within their dust collection system, they are now able to reduce the amount of debris sprayed over the facility. Increased production, better product quality, improved safety & hygiene – SWEET!

For more information on the ultra-high efficiency PX-series centrifugal blowers, [click here](#) or scan this QR code with your smart phone.



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