

Practical insights from the leaders in bakery design and construction

Buying and installing a new piece of equipment?

If so, here are some things to consider that will help ensure that what you buy starts making money for you as soon as commissioning is completed!



A thorough review of all relevant factors before purchasing the equipment, along with Factory Acceptance Testing, will go a long way to preventing a significant problem. While this review may be somewhat time-consuming, it can prevent costly fixes or issues that cause significant delays – or worse.

Many in the baking industry who deal with facilities have experienced the frustration of buying a new piece of equipment, only to find out something needs to be done that was not known when the order was written.

Page two contains a series of issues that may be of importance to various departments throughout the bakery facility when new equipment is being considered. These are guidelines to help the bakery facility team get started when evaluating the new equipment.

The important thing to do is to take the time to prepare a detailed list of questions about the piece of equipment and to discuss those questions with the equipment manufacturer. Every department in the bakery that will be using or servicing the equipment should participate in developing this list.

An old adage by John Ruskin is worth considering when buying products and services:

"It's unwise to pay too much, but it's worse to pay too little. When you pay too much, you lose a little money – that is all. When you pay too little, you sometimes lose everything, because the thing you bought was incapable of doing the thing it was bought to do. The common law of business balance prohibits paying a little and getting a lot – it can't be done. If you deal with the lowest bidder, it is well to add something for the risk you run, and if you do that you will have enough to pay for something better."



EQUIPMENT VENDOR

- Shop drawings with equipment weight, dynamic loads
- Accurate and complete utility requirements
- Startup and commissioning
- Warranty
- Factory inspection
- Spare parts availability
- Service support
- Integration of controls with other equipment
- Integration of material transfers with other equipment
- Environmental requirements, heat or humidity
- Commonality with other equipment and systems
- 3D drawing required for use on facility plans to confirm access for operations and maintenance and clearance from other equipment

SUPPORT UTILITIES

- Electric – voltage, amps
- Gas pressure and volume in CFH
- Water – gpm or lbs/minute, special pressure requirements of constant flow
- Steam – lbs/hour
- Chilled and hot water blending temperature needs – temperature/gpm
- Mixer jacket chilling – water, glycol, temperature/gpm
- Heat load to building environment – BTU/hs
- Discharge to atmosphere – cfm
- VOC's discharged? If so, what quantities?

OPERATIONS

- Dust control
- Access for charging
- Safety during operations

STRUCTURAL AND OTHER BUILDING ISSUES

- Will there be hanging loads, such as ingredients hopper? If so, what is gross weight?
- Deadweight of loaded mixer
- Foundation requirements
- Drain requirements

ACCESS FOR INSTALLATION

- Clearance width and height – check doors and entire route to location
- Weight of unit – check if floor capacity is adequate or if load spreading is required

PRODUCT DEVELOPMENT

- Equipment output capabilities
- Probable test runs in vendor's test center

MAINTENANCE

- Maintenance manuals
- Maintenance support
- Maintenance intervals
- Access for maintenance
- Safety for maintenance

SANITATION

- How is unit sanitized?
- Dismantling required?
- Access for sanitation
- Safety during sanitation

SCHEDULE

- How long to receive shop drawings for approval?
- What is the cost of getting shop drawings and final utility information prior to placement of main order?
- Delivery after receipt of approved shop drawings
- Installation duration, including number of installers
- Will manufacturer provide supervision if owner contracts direct for installation?



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