



## Integrated Food Services



Integrated Food Services, a Gardena, Calif. - based food manufacturer, needed to add another processing line to accommodate increased business from a private label frozen pizza brand. That was the good news.

The tricky part was that Integrated Food Services wasn't exactly sure when the private label officially planned to "order" the increase in its frozen pizza production.

"We knew the work was coming, but didn't know exactly when they planned to start," said Paul Giuliano, president of Integrated Food Service, which also manufactures food for a variety of public- and

private-sector industries. "However, we knew when it did start, we'd have to respond quickly and ramp up production right away."

The application design Giuliano laid out called for an 18-foot long, 3-foot wide conveyor that would act like a moving production table. As crusts move slowly along the conveyor, employees build the pizzas with everything from sauce, cheese, sausage, pepperoni and other toppings. From there, pizzas travel through a freeze tunnel before heading to packaging.

"The conveyor needs to accommodate several hand application stations to apply the toppings," Giuliano said. "We also needed a conveyor wide enough so we could run three pizzas across."

Topping thousands of pizzas every hour can get messy at times, so Giuliano needed a conveyor that was fast and easy to disassemble for cleaning.

But before the first pizza could be topped, he needed to get the new line up and running right away when Integrated Food Services received the green light from their customer. Fast delivery of the conveyor system would be crucial.

So when he received the go-ahead in December, Giuliano sought the assistance of Mike Bruhns from Package Devices to deliver a conveyor system on time and on budget.

The system Bruhns delivered was an AquaPruf 7600 Series sanitary conveyor from Dorner Mfg. Debuting last July, the 7600 Series is the latest conveyor platform in the AquaPruf family of sanitary conveyors designed solely for food, pharmaceutical and other industries that require conveyor systems with a high level of sanitation.

"Paul needed a sanitary conveyor quick," said Mike Bruhns, a Dorner agent for Los Angeles based Package Devices. "He said he needed a conveyor to fit his application and be running in less than two weeks. They had heard about the new AquaPruf series and asked if we could deliver."

Dorner manufactures all its conveyor systems on a built-to-order basis, meaning a customer's conveyor system is built as soon as the order arrives.

Knowing that many customers find themselves in similar predicaments as Integrated Food Services in that they need a conveyor system built to their exact specifications and installed “yesterday,” Dorner prides itself in being able to deliver its 7600 Series, plus its other major conveyor platforms, in less than 10 days.

“It’s unheard of in the industry,” Bruhns said of Dorner’s delivery time. “We’ve got local fabrication shops that have trouble doing jobs this fast.

“Dorner is offering something that no one else in the market comes close to offering with the features of the AquaPruf platform.”

What the 7600 Series offers is the fastest cleaning times for wash-down conveyors in the market. The entire conveyor system can be disassembled for cleaning, without tools, in only 30 seconds. Using the 7600 Series means less equipment downtime for cleaning and a higher return-on-investment for customers.

Giuliano says his 7600 Series runs about 10 hours a day, five days a week since opening the new line in early January. The conveyor gets cleaned periodically throughout the day, and is completely disassembled for a more thorough cleaning at the end of each shift.

“The staff loves it from a cleanability standpoint,” Giuliano said. “We do disengage the belt and remove it to clean. And the conveyor is designed specifically for USDA-approved plants in mind. It’s been a great investment for us.”

Available in both straights and curves, AquaPruf conveyors are extremely safe for employees to work around. Additionally, the frame’s sanitary, open design features no collection points for food particles and rounded cross members for reduced clean-up time.

Bruhns said most sanitary conveyors operating in plants today don’t receive a thorough cleaning because the access is limited and they’re difficult to take apart.

“People will hit them with the hose, but they can’t get down inside and it’s a real hassle to try and get the belt off,” he said. “The ability to do a deep cleaning inside the conveyor in seconds by just lifting up the spindle ends makes it a very attractive conveyor for the food industry.

“From the cleanability, quality, price and quick delivery, Dorner put it all together so Integrated Food Services was able to support its customer.”

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