



Paula Selects Conveying and Weighing Equipment from Key Technology

Paula, the innovative Polish food processor, produces dried fruits and vegetables for worldwide distribution to private label customers. To maximize product quality while increasing production throughput and reducing labor, they turned to Key Technology for conveying and weighing equipment.



“We wanted distribution shakers that would help us achieve our high quality standards while reducing maintenance. We also wanted fully automated weighing hoppers that would provide a precise dose and an even spread of product to the microwaves. We spoke with several suppliers and selected Key,” said Marcin Sosnicki, Sales and Marketing Manager at Paula. “Of all the suppliers we spoke with, Key stood out in terms of their experience and their technology. Key’s level of service, from both a technical engineering point of view and from a commercial point of view, was brilliant.”

Paula’s state-of-the-art facility in Kalisz, Poland has a high-capacity production line, which

features proprietary microwave-vacuum dryers that produce dried fruit and vegetable snacks with superior flavor and texture. Eight Key weighing hoppers load the eight microwaves and sixteen Impulse™ electromagnetic shakers bring the product from the pre-drying stage to the weighing hoppers.

“The Impulse shakers are very low maintenance, which helps us maximize our production throughput by reducing downtime. They are also very easy to sanitize, which helps us achieve the highest product quality. And they operate very quietly. The price of the equipment was money well spent,” noted Sosnicki.

The Impulse vibratory shakers feature frame-mounted electromagnetic drives and StrongArm™ spring arm assemblies that distribute energy equally to all parts of the conveyor bed in a controlled, natural frequency operation. The harmonic motion moves product forward gently and efficiently.

Dedicated solid-state controls allow the conveying pan amplitude to range from zero to 100 percent, from low stroke, high cycle mode to high stroke, low cycle mode, which enables one



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shaker to handle a variety of products and processing conditions. Ideal for lines that require accurate metering or quick starts and stops, Impulse shakers have no sliding or rotating parts and no belts or bearings to wear.

At Paula, the vibratory shakers deliver a continuous flow of product to the weighing hoppers, which batch feed the microwaves every five minutes.

“The Key weighing hoppers provide a very precise dose and an even spread of product to the microwaves. This helps us maximize product quality,” commented Sosnicki. “Additionally, this technology has dramatically improved the capacity of our production and almost eliminated the human factor. These automated systems do not require operator input during production and they are much easier to clean than our previous systems.”



The Impulse shakers and Key weighing hoppers are integrated with the microwaves via a centralized controller. Each of Paula’s snack products are stored in the system’s memory, which automatically sets the shaker’s amplitude and the amount of product – from three to five kilograms – that the weighing hoppers accumulate and load into the microwaves during each cycle.



“We are always searching for ways to improve our product quality. Currently, we are in the process of going organic. The Kalisz plant is already organic certified and now we’re working with our suppliers to go organic. We hope to offer organic products by end of this year,” concluded Sosnicki. “We will continue to rely on Key Technology. Their dedication to providing quality products and quality services has impressed us.”

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