

Optimize the washing process

The client

Beef Jerky Factory has been in operation for 20 years, making its start with producing proprietary human consumption protein jerky. The company has diversified production to include human grade pet treats over the last 14 years. Currently producing over 2,000 tons of finished product annually.

The problem

The production process requires 29 sleeved racks holding 29 screens and plastic cooking matts, holding proteins like Beef, Chicken, and Turkey to be rack loaded and cooked for up to 8 hours in smokehouse ovens. Once unloaded, the racks, screens and matts need to be processed through a cleaning/sanitation process, prior to being used again. Beef Jerky Factory was using high pressure washers to clean these racks, with average times to clean being between 30 minutes to 45 minutes for our largest racks. With over 200 racks to clean each day, they weren't able to stay up with the rack cleaning process.

**In operation
for 20 years**

**Produces
human grade
pet treats
over 14 years**

**2000 tons
of finished
product annually**



Optimize the washing process

The Solution

The Multiwasher has dropped that cleaning time down to 11 minutes, along with 04 minutes for change-over time. Allow the client to stay close to production demands each day. Advantages of the Multiwasher – reduced water usage, because of the recycling of water. Improved and reduced by more than half, the cycle time for sanitation of racks. High temperature cleaning provides a QC standard for sanitation that reduces the risk of bacteria growth. Increases available time for sanitation crews to focus on other cleaning requirements of matts, tubs, bins, etc.

"Multiwasher has provided a significant improvement to our sanitation process, both with time and energy savings and sanitation security. There has only been one operational malfunction and parts support were very engaged and supportive. We had a pump that malfunctioned, and the replacement part was shipped overnight, so that once installed, we were back up and running, with little down time. After one year of running full steam with two full shifts every day, 5 to 6 days a week, this machine has provided us with relentless reliable performance."
Steve Selleck, Director of Operations

**Reduces risk
of bacteria growth**

Time savings

**Reduced water
usage**

