



THE AIR QUALITY ICING ON THE CAKE FOR ONE OF SCOTLAND'S BIGGEST BAKERS



CUSTOMER

Bells Food Group



LOCATION

Shotts (UK)



INDUSTRY

Bakery products



DUST REDUCTION

Up to 68%

AT A GLANCE

„One of the good things about Zehnder is the whole process hasn't taken up much of my time. They do pretty much everything. It's great customer service.“

Chris Brannan, Health and Safety Officer, Bells Food Group

CHALLENGES

When Bells first heard of Zehnder Clean Air Solutions, its existing ventilation systems were complying with UK health and safety standards. But the company felt these regulations didn't go far enough and wanted to do more. This way they could ensure they were doing their very best for staff welfare.

There had also been reports of a dust haze in some parts of the factory, which Bells wanted to get rid of. The challenge for Zehnder was to complement what was already in place – and make the air quality even better.

ABOUT BELLS

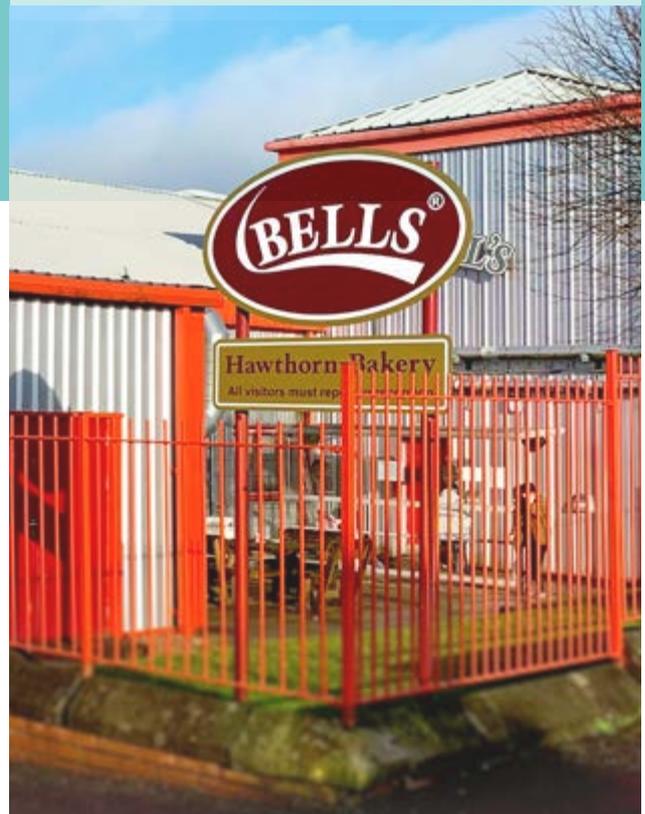
If you live in Scotland, it's likely you'll have heard of Bells Food Group. Pies produced by this long-established baker are a Scottish household name. But Bells doesn't just do pies for a local market. It makes around 100 tonnes of pastry products per week, including cakes and gingerbread, for distribution right across the UK.

BENEFITS

The big advantage of Zehnder's flexible solutions is that they can be stand-alone or work with existing ventilation systems. At Bells' Shotts factory, Zehnder installed three air cleaning units to complement the ventilation already in place – ensuring they reduced flour and other bakery dust to a minimum.

Cleaner air means reduced risk to the health and wellbeing of employees. Post-installation at Bells, staff reported they were much more comfortable at work than before. Moreover, the haze of airborne dust in parts of the factory had disappeared altogether, with staff even saying they could taste the difference in the air.

Cleaner air means less dust settling inside and on top of machinery and sensors, which reduces cleaning costs and the risk of more downtime for maintenance and repair.





Bakery dust – the issues

Dust from flour and other ingredients in this industry has a habit of getting everywhere, including into machinery and the lungs of employees.

Baker's asthma and skin conditions are common complaints, while too much dust can lead to extra cleaning costs, the risk of cross contamination between products, and possible breaches of strict food standards regulations.

A reputation for air cleaning

Bells first heard of Zehnder after their managing director Ronnie Miles had visited another factory and seen its air cleaning units in action. He was impressed.

Bells had nothing to prove on the air cleaning front. Existing ventilation systems ensured the company was not only complying with the vast array of UK regulations at its main Shotts factory, but exceeding them.

Employees come first

Bells, however, wanted to do better. “We had invested heavily in better air quality and took pride in exceeding health and safety legislation,” says Mr Brannan. “But there are always improvements you can make.”

In doing this, Bells was reflecting a growing concern among air pollution experts. Many businesses comply with existing regulations on air quality in the workplace, **but an increasing number of experts feel they are out-of-date and don't do**





enough to keep workers safe. Air quality rules for outdoor air, for example, are much stricter than those that apply indoors.

“Our main concern is to keep employees healthy,” says Mr Brannan. “It’s important to do everything you possibly can to look after them. **Health problems can build up over time. It’s important to understand that in the bakery business.**”

So Zehnder was invited to the company’s main Shotts site, and after the engineers took measurements, Zehnder felt they could improve its air quality.

The Zehnder solution

Zehnder then installed three units at the factory. **After just four weeks, Bells was really seeing the difference.** Air quality had improved by 46% in the mixing area, and by a whopping 68% in the part of the factory where the company’s dough blocks are produced.

“The minute you say bakery you think of flour dust and poor air quality,” says Mr Brannan. “Now there is less dust collecting on machines and in the air.

Most importantly, though, staff are saying they’re more comfortable.”

Great customer service

Mr Brannan says he would always recommend Zehnder to others. “It’s a very professional service and hassle free,” he says.

“One of the good things about Zehnder is the whole process hasn’t taken up much of my time. They do pretty much everything: they came in and told us where to put the units. They do the servicing, change the filters and are in constant contact about monitoring. It’s great customer service.”