

Dovedale Confectionery of Shirebrook in Derbyshire have extended their manufacturing facilities to re-introduce a special range of confectionery that has always been regarded as a well loved British seaside institution.

The Gregtons sweet collection is still handmade in the traditional way from recipes that have been passed down through generations. The range includes well known icons like peanut brittle, coconut ice and peanut nougat that you don't see in every sweet shop. The brightly coloured bars are still mainly sold at seaside resorts where, at one time, holidaymakers would save up their sugar allowance to satisfy their passion for Gregtons all at once.

Exact details of the manufacturing techniques are a closely guarded secret but the heart of the process is a traditional boiling pan where the confectionery mix is prepared in the old established way to retain the original flavours and appeal. **George Robson**, Managing Director of Dovedale Confectionery insisted that steam is used to heat the pan as in days gone by so that the correct temperature and consistency could be achieved.

This is where traditional methods meet the latest modern technology since the steam supply now comes from an advanced Clayton Steam Generator that was not available when the original recipes were formulated. The Clayton Steam Generator can respond very quickly as steam demand fluctuates and it is extremely safe to operate.

This is because of the way steam is made in a Clayton Steam Generator. Water is pumped through a specially formed continuous steel coil from the top to the bottom while heat is applied in the opposite direction. The



amount of water that the coil contains is only the quantity necessary to generate steam plus some excess that is recycled. This tried and tested method of steam production is extremely fast and easily controlled.

The added safety advantage of the steel coil is that it contains only a small amount of water and it is not possible for a steam explosion to occur.

George Robson said *“by having a source of steam that is fully*

automatic as well as being flexible and controllable we are able to guarantee the consistent high quality and flavour that has long been associated with the Gregtons name”.

Another benefit of the Clayton Steam Generator is that it will start in five minutes from a completely cold condition. This means that it is not necessary for someone to arrive early each morning to heat up the system before the days production can begin.

The unit installed at Dovedale Confectionery is complete with all of the necessary ancillary equipment which was supplied along with the steam generator to form of a compact skid mounted package. Start-up is from a single switch on the control panel and operation of the steam supply is automatic.

As well as helping to satisfy the famous British passion for sweets, the re-introduction of the Gregtons range continues a confectionery tradition along the prom where holidaymakers can take home a taste of the past with their seaside memories.

