

Campbell's Foods were so impressed after they purchased a Clayton Steam Generators that they had no hesitation in buying a second then a third much larger one to serve a new giant autoclave - as well as all of their other kettles and Steriflow autoclaves.

Since 1968 Campbell's Foods Belgium has been producing mayonnaise, sauces, gherkins, onion, pickles and mustard under the Devos Lemmens brand name, as well as baking products, pudding, dessert



saucers and kitchen aids under their Imperial Label.

To do this, the Campbell's Foods facility in Puurs, Belgium, need steam to cook ingredients in heat exchangers and large, covered kettles and to provide high temperatures for autoclaves that sterilize products in jars.

Peter Van Steen, Engineering and Technical Manager at the plant, explained that the old fire-tube boilers started up unacceptably slowly and their inability to maintain the steam pressure and temperature at all times made it difficult to ensure product consistency and quality.

For example, bringing a second autoclave on-line frequently resulted in a pressure drop that



reduced the heat supply to another autoclave. On some occasions this meant that the contents of an autoclave had to be thrown away.

Since this was unacceptable, the plant management started looking for better alternative steam raising technologies.

During the search they came across the Clayton Steam Generator. The Clayton design is based on the forced circulation of water through a heated coil. Of particular interest was the quick start up and rapid response to changes in steam demand. At the conclusion of the research the first Clayton Steam Generator was ordered and installed at the factory.

"We were impressed right from the start," says Van Steen. *"The Clayton Steam Generator consistently maintained temperature and pressure as the autoclaves were brought on line sequentially and this guaranteed product quality."*

In fact," he continued, *"the initial reaction to the Clayton Steam Generator was so good*

that we purchased a second one that same year."

When a new giant autoclave was later being added to the production the management at the factory had no hesitation in selecting an even larger Clayton Steam Generator as the steam supply. On this application it became apparent that there was no loss of steam pressure, even when the largest autoclave was brought on line.



The Clayton steam systems continue to provide very good performance for Campbell's Foods as well as consistent steam pressure levels with very little maintenance, says Van Steen.