

*If you look out over the rich and fertile soil of Tarlton Moss in the Lancashire countryside you will see, all around and far into the distance, vegetable and salad crops ready to be prepared and packed by Bryans Salads who have been local growers for generations.*

Bryans Salads freshly prepared produce is delivered in refrigerated transport to supermarkets, sandwich makers and wholesalers all over the UK. The range includes mixed salad bowls and home grown lettuces that are cut, sorted and washed then packed under sterile gas flushed conditions.

A special prepared range of vegetables are also produced on the premises for catering in schools and colleges and this is where the Clayton Steam Generator comes in.

Steam is used in the Doleschal cooking oven to produce Bryans SteamEasy Long Life Allergen Free Potatoes. These are whole peeled potatoes that are vacuum packed and ready to use. Cooking potatoes and other root vegetables after peeling prevents discolouration without the use of any chemical preservatives.

Since the cooking oven cycle is run as a batch process one of the main advantages of using a Clayton Steam Generator is that it will start automatically in five minutes from a completely cold condition.

**Jon Bragg** who is Commercial and Technical Director at Bryans Salads said *“it’s good to have steam whenever we need it without having to wait,*



*and the automatic operation means that we don’t have to tie up personnel when the steam generator is starting-up or running”.*

This fast start is possible because the design of the Clayton Steam Generator uses a helical water tube coil. Water is fed in at one end of the coil and comes out as steam at the other end. This is very different from a traditional boiler that is more like a giant kettle where a large amount of water in a steel container must first be heated before steam can form.

The Clayton design also produces high quality dry steam because of the high efficiency vortex steam

separator that is an integral part of the design. This dry steam contains more energy and less water.

**Jon Bragg** said, *“The quality of steam that we get from the Clayton Steam Generator, as well as the controllability of the steam supply, means that we can guarantee a consistent and high quality product for our customers”.*

Other advantages of the helical coil design are the relatively small size of the Clayton Steam Generator, the extremely low fuel consumption and low maintenance.

*Clayton’s fast steam is a perfect combination for the alternative to traditional fast food that is popular, healthy and nutritious - thanks to the fresh and tasty experience of Bryans Salads.*

