

An award winning manufacturer of dairy ice creams, bakery products and luxury confectionary has installed a new high efficiency Steam Generator to provide essential heat for their critical cooking processes.

D. Sidoli & Sons (Shrewsbury) Ltd now operate a Clayton Steam Generator at their purpose built factory in Welshpool, Wales. The factory has undergone a major expansion over recent years to cope with ever increasing demand - and the unique design of the Clayton Steam Generator will help boost production and improve efficiency at the site.

Because the manufacturing process takes place at the factory only during the day and a number of different processes operate at various times the main advantages of the Clayton Steam Generator for this application are the fast start-up time and rapid response to varying demands.

In addition to this, the space available for new equipment at the D. Sidoli factory is limited as is the case in many successful expanding businesses.

However the relatively small size of the Clayton Steam Generator meant that they were able to fit it into an existing building.

John Taylor at D. Sidoli said *“as well as the efficiency and performance advantages which we recognised in the Clayton design, we were able to save factory space due to the small size of the complete system.”*



The Clayton Steam Generator is an essential part of the production at D Sidoli & Sons and helps to maintain the regular supply of tempting desserts which offer a slice of heaven to an ever increasing number of customers.

D Sidoli & Sons (Shrewsbury) Ltd was founded in 1981 by the present Managing Director, Carlo Sidoli.

The company origins date back to the turn of the century and were in the manufacture, by hand, of ice creams, which were sold throughout the country. By developing new recipes and by using the highest quality natural products they have been able to achieve substantial growth and supply major foodservice retailers and wholesalers.