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# Market: Production of Jams and Jellies

## **CUSTOMER**

J.M. Smucker Company production facility, located at company headquarters in Orrville, Ohio.

## **PROBLEM**

The J.M. Smucker Company had a variety of monitoring needs related to the storage and batching of sugar. Most importantly, engineers were looking for a batch controller to load-out various sizes of sugar formulas. They also wanted to monitor sugar levels in three 50-ton steel silos, each resting on four-legged supports. These silos supplied an intermediate 5,000-lb. relay room via a pneumatic conveying system.

#### APPLICATION

The Smucker Company decided to use a Kistler-Morse 1200 batch controller to batch weigh the sugar, utilizing Load Links. Bolt-On Sensors were used to monitor sugar levels in the silos, while Load Discs were incorporated on the relay room vessel.

#### BENEFIT

"The Smucker Company chose Kistler-Morse weight and level instruments for three reasons," says Dave Bayus, General Maintenance and Facilities Supervisor. "They were easy to install, relatively low-cost, and their accuracy was well within the range we wanted," Bayus says, "All the equipment, including the bolt-on strain gauges installed on the storage silos, are accurate to about 1%." He continued, "The retrofit was primarily performed by our in-house maintenance personnel. The strain gauges easily bolted on the vertical supports, once the surface paint was removed from the mounting area. The Load Discs easily installed under the smaller relay silo and the Load Links were comparable to our existing hardware."

### **CONCLUSION**

With the 1200 batch controller, we can store 10 formulas -- just punch in the formulation number for a particular product -- and away it goes," Bayus says. He added that the Load Discs and strain gauges are providing twice the accuracy that was expected. Any problems? Just one, says Bayus. "The touch control pads operate in an environment that can reach 98 degrees (Fahreneit), and the sugar dust is somewhat abrasive, so we have to replace the touch pad once a year."