

THE COOKIE MAN ACHIEVES GREATER EFFICIENCY

The Cookie Man is achieving greater efficiency at their plant in Esher, Surrey following the installation of their second compact sieving machine supplied by Russell Finex Ltd. The Cookie Man is the Company responsible for introducing the Giant Chocolate Chip Cookie to England.

This second Compact has doubled the capacity of sieving by working in tandem with the original machine. The Cookie Man is using the Compacts to check screen a variety of dry ingredients enabling the Company to meet the stringent COSHH and HACCP food safety regulations as demanded in the EFSIS higher level standard to which they are accredited.

The machine was tailored specifically to accommodate the height of the bins at The Cookie Man and to meet their exact requirements. Carl Scheib of the Cookie Man reports; "I was so happy with the first machine it was natural to go to Russell Finex to purchase the second one."

The Compact sieves are designed for ease of installation, operation and are virtually maintenance free. The machines need no supervision so the operator's involvement is dramatically reduced giving significant savings in labour and downtime costs.

The mesh is only cleaned at the end of a production run which is made easy due to the use of quick release hand operated clamps that enable fast screen changes without the need for tools.



- Screening capacity increased
- Meets all food safety regulations

Seated beneath the mesh is a magnetic trap to catch ferrous particles in the ingredients which are smaller than the mesh size.

The system is capable of providing the high throughputs and accuracy of screening at very fine mesh sizes which is needed by The Cookie Man, maximising productivity and ensuring the highest quality control standards.