

FRESH | FACTS

GEA AUTHORISED DISTRIBUTOR

Our latest appointment

GATEST 3000

Innovative integrity testing

MOODY TESTING

Did you know we've got a testing division?

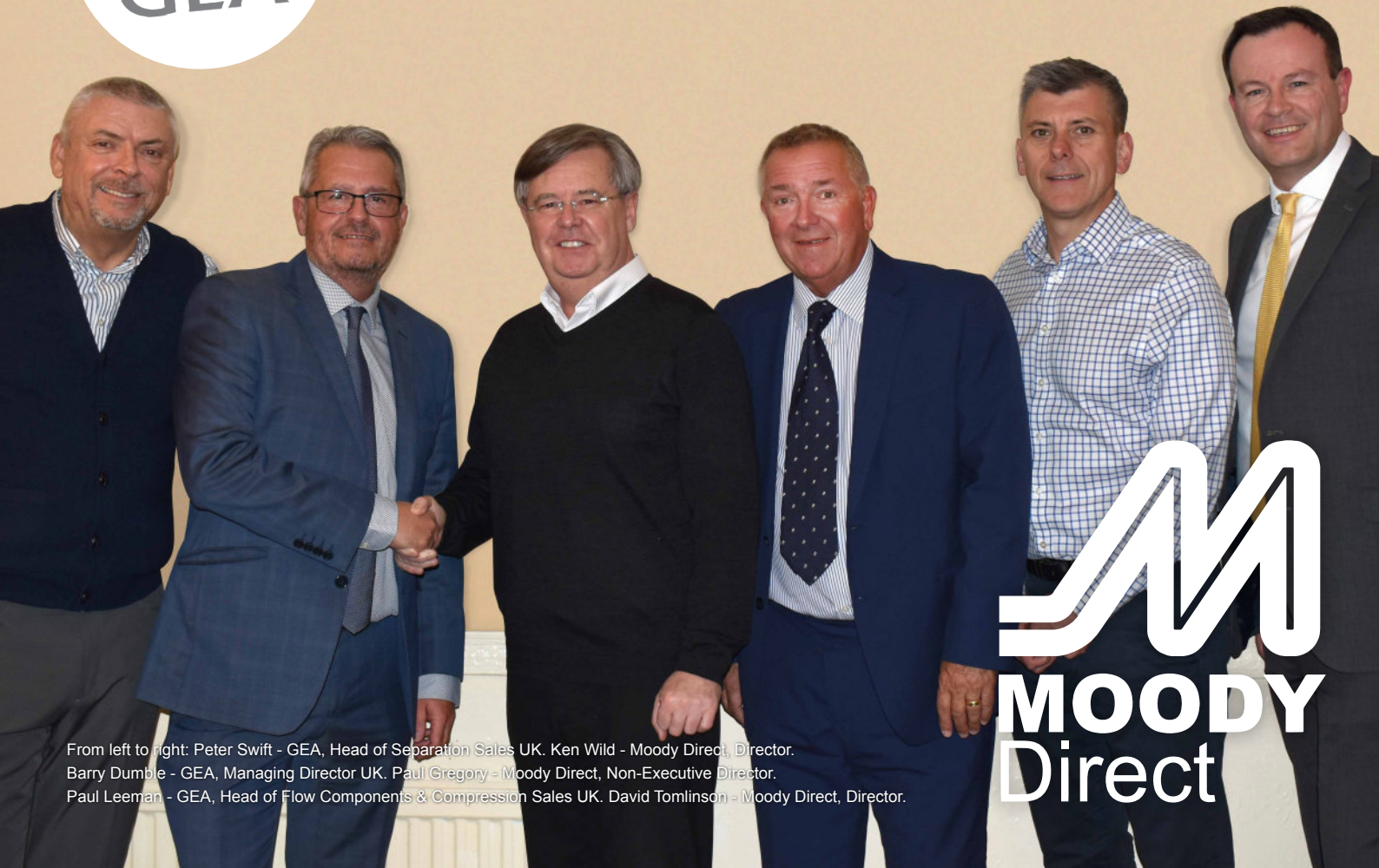
FOGG FILLER AGENT

Contact and non-contact fillers

NEW APPOINTMENTS

Lisa Finney, Martin Bull and Martin Cole

In this
issue



From left to right: Peter Swift - GEA, Head of Separation Sales UK. Ken Wild - Moody Direct, Director.
Barry Dumble - GEA, Managing Director UK. Paul Gregory - Moody Direct, Non-Executive Director.
Paul Leeman - GEA, Head of Flow Components & Compression Sales UK. David Tomlinson - Moody Direct, Director.

Where we've been...

It's been a busy year here at Moody Direct, we have once again been attending and exhibiting at a number of trade events across the country.

These exhibitions are not only a fantastic opportunity to meet professionals from across the industry, but enables us to demonstrate the range of products and services we have to offer to a multitude of industries.

Alongside trade shows, we take the opportunity to attend networking events to ensure we continue to maintain excellent working relationships and build new ones.

Events in 2020:

- Ice Cream Show - 11th - 13th February
- BeerX - 11th - 12th March
- Foodex - 30th March - 1st April
- PPMA - 29th September - 1st October



The Latest in Control Head Technology

Alfa Laval have launched their newest Think Top, a valve sensing and control unit for hygienic valves. The V50 and V70 are the second version of the Think Top, which is currently a widely used, popular, control unit utilised on valves in a variety of industries.

With customer needs at the forefront of the design they have made a number of upgrades that make it simpler, quicker and more efficient for those operating them, without the need to replace the valve or compromise on durability.

Upgrades include a reduced set-up time of up to 90%, 24/7 self-diagnostic, 360° visual status indicator and they are 30% more compact. One of the the most significant benefits is the reduction in water consumption during CIP saving up to 90% in cleaning agent costs.

Get in touch today to discuss your current valve installation and how we can assist you to adapt them utilising these new, top of the line control units.

Call Jamie Wetherill on 01777 712101 or email sales@moodydirect.com.

For complete manifold supply, call Nick Paul on 07971 212420 or email nick.paul@moodydirect.com



Pictured above: Our latest valve manifold, designed and manufactured by Moody Projects to utilise these new Think Tops!

We maintain membership of a number of industry organisations to ensure we stay up to date with changes within each sector to better support our customers. If you would like to set up a meeting with us at one of their events please do not hesitate to get in touch.



Competition Winner

We would like to thank everyone who entered our competition in the last issue of Fresh Facts.

The correct answer to the question "What insect is also the name of a popular valve?" was indeed "Butterfly"!

The lucky winner of this competition was Keith Connolly at EES in Kilkenny.

Congratulations! Make sure to look out for our next competition in the next issue of Fresh Facts!



GasTest 3000 Integrity Testing

Our GasTest 3000 system is the Rolls Royce of integrity testing for plate and tubular heat exchangers. The test can detect defects in heat exchangers before they become bigger problems allowing you to take preventative measures to reduce downtime, increase efficiency and reduce the risk of cross contamination.

Our team of expert engineers are available 24/7 and are able to perform this integrity test on-site without the need to open up your plate pack. After assessment, plates can be removed and refurbished (if required) at our state-of-the-art refurbishment centre.

As you can see from the below table the GasTest 3000 can detect corrosion, material fatigue and general gasket condition, something that other methods of integrity testing don't detect.

		Inspection Range					
		Plate Cracks	Micro Cracks >30µm	Micro Cracks <30µm	Corrosion	Material Fatigue	Gasket Conditions
Method	Pressure Test	✓	✗	✗	✗	✗	✗
	Conductivity Test	✓	✗	✗	✗	✗	✗
	Tracer Fluid Test	✓	✓	✗	✗	✗	✗
	Dye Test	✓	✓	✓	✗	✗	✗
	Helium Test	✓	✓	✓	✗	✗	✗
	GasTest 3000 (hydrogen)	✓	✓	✓	✓	✓	✓



With more of our customers looking for preventative maintenance as the back bone of their production planning, we identified the need for such a method when integrity testing. For one customer, Saputo (previously Dairy Crest), the GasTest 3000 was first used on their production site in Camelford, where their Davidstow and Cathedral City brands of cheese are produced.

Mark Taylor, Maintenance Engineering Manager at Saputo Dairy UK, Davidstow said "We've been waiting for an integrity test like this to come along to fit heat exchangers into our larger preventative maintenance plan. Being able to detect issues is crucial for us to be able to properly schedule downtime and maximise the efficiency of our operation by reducing stoppages due to unforeseen failures in our heat exchangers."

Get in touch today to discuss your individual heat exchanger requirements!

Whether it is a replacement plate, refurbishment, integrity testing or a complete new unit please contact:

Sheldon Van Zyl
Heat Transfer Division Manager
T: 07525 733 120
E: sheldon.vanzyl@moodydirect.com

Lisa Finney
Sales Manager - PHE South UK
T: 07792 132871
E: lisa.finney@moodydirect.com

Long Service

Since our last issue of Fresh Facts we've seen a number of our employee's reach incredible milestones with Moody Direct.



Jason Hewitt - 10 Years
Sales Account Manager



Margaret Hughes - 20 Years
Office Sales Manager



David Tomlinson & Ken Wild
both celebrate 20 Years
Directors



Patrick Clayton - 30 Years
Service Manager

GEA Authorised Distributor

In this issue of Fresh Facts we are very proud to announce our new appointment as a GEA official authorised distributor for their range of pumps, valves and homogenisers.

With almost 140 years of history producing outstanding technology, GEA are one of the largest manufacturers of process equipment in the world. Approximately 25% of processed milk and every second litre of beer brewed globally is with the aid of systems and process solutions from GEA.

We have been distributing GEA spare parts and components for many years and this official accreditation recognises our excellent, long-standing business relationship.

With a large UK stockholding of spare parts and components, trained, in-house GEA focused technical experts and a dedicated team of service engineers we are able to deliver a range of superb services to our customers.

Our experienced sales team have many years of industry knowledge and are on hand to help with all GEA equipment enquiries for the entire GEA range. Including:

- Niro Soavi Homogenisers
- Tuchenhausen Valves
- Hilge Pumps

You can view GEA process equipment at:

 www.moodydirect.com/gea-spare-parts-components/



For homogenisers contact Pete Morris:

T: 07940 531 426

E: pete.morris@moodydirect.com



For separators contact Jason Hewitt:

T: 07850 900 387

E: jason.hewitt@moodydirect.com



For spares and components contact Jamie Wetherill:

T: 07773 212 708

E: jamie.wetherill@moodydirect.com



Officially authorised by the biggest names in the industry!



Our Testing Capabilities

As a leading provider of maintenance services to the process industry across the UK and Ireland, we're able to offer a range of on-site, non-destructive testing solutions for a range of applications.

Our team of engineers have many years of experience, giving them the knowledge and skills required to maintain your plant. Testing reduces the risk of product contamination, quality loss and downtime.



Our range of on-site, non-destructive testing includes:

Instrument Calibration:

We calibrate all makes and models of process instrumentation on-site with minimum disruption. Contact Phil Jones on 07977 559 585.

Integrity Testing:

Alongside the GasTest 3000 we also offer the PasTest 2000 that uses water to test the integrity of pasteurisers and heat exchangers. Contact Sheldon Van Zyl on 07525 733 120.

Holding Time Verification:

A non-intrusive test carried out during production to ensure your pasteurisers are holding their temperature for the correct duration. Contact Phil Jones on 07977 559 585.

Condition Monitoring:

We can monitor all your equipment to learn how they're operating and propose forward planning to identify and resolve any impending condition issues. Contact Pat Clayton on 07970 894 676.

CIP and Your Process

You will have noticed that this issue of Fresh Facts has focused heavily on the importance of product quality and with this in mind, it is essential that we also talk about CIP.

Increasing health and safety legislation and third party audit requirements are adding more pressure on food and beverage companies to ensure their plant is operating at the highest level of hygiene standards. However, to do this efficiently it is vital to be able to thoroughly clean your machinery, vessels and process pipework without dismantling your plant. That's where CIP comes in.

CIP (cleaning in place) is an automated system that will periodically and at relevant intervals clean your plant to remove 'soil' such as product residue and microorganisms that are left behind from your production process. This will not only clean your system to avoid any contamination but will also improve your product's shelf life, overall quality and consistency.

Depending on your process and the product, you will utilise a combination of water and a suitable chemical. A typical cycle will consist of a water pre-rinse to drain, a caustic wash, an intermediary rinse with water followed by a final rinse with a terminal sterilant.

Your automated CIP system will recover chemicals and store them to be utilised at a later time. Recovery and reuse is the optimal cleaning method to ensure lower water, chemical and energy consumption.

Our projects team are experienced in the design, supply, installation and commissioning of CIP systems whether to implement on a current line or a completely new project.

Get in touch with Nick Paul, Projects Manager on 07971 212420 or at nick.paul@moodydirect.com



New Faces

We are always looking for talented individuals to join our team and here are just some of the latest additions.



Lisa Finney - Sales Manager

Lisa has 10 years' experience working in the heat transfer industry.



Martin Bull - Sales Account Manager

Martin has a wealth of experience within the process industry.



Martin Cole - Fabrication & Welding Manager

Martin has many years of welding and fabrication experience all gained within our industry.

Fogg Filler Agent for Almost 30 Years



As an authorised Fogg agent in the UK for almost 30 years, we have developed an expert knowledge and understanding of these superior machines. Used for various liquid processing applications we can source, supply, install and commission both new and refurbished machines.

The most popular models for our customers are the F6 and F4 for a number of reasons. Firstly, they focus on efficiency and hygiene which for dairy and beverage products is of the utmost importance. They also have a smaller footprint and can accommodate low to medium production, these filling machines will approximately fill up to 350 bottles per minute.

Fogg also provides a range of **non-contact fillers** that utilise pressure sensors and automated valves to allow the bottle to fill without making contact with the valve. This filling method has a much higher level of accuracy therefore significantly reduces product wastage. It also eliminates any chance of bottle damage and is more hygienic.



Upgrades & Refurbishment

In addition to supplying new filling machines, we are able to source, refurbish and upgrade a variety of pre-owned fillers in our workshop in Retford. Each filler is methodically inspected and outdated parts removed. We can refurbish and upgrade utilising genuine parts. We can also provide upgrades to your current filling machinery to achieve superior performance and efficiency.

Aftersale Support

Our knowledgeable sales team are able to provide competitive quotes on genuine filler parts and components. Our team of service engineers are experienced in the repair, service and maintenance of fillers and can provide support on an emergency, ad-hoc, planned or full service contract basis.

Conveyor Systems

Our projects team can design, manufacture and install infeed and outfeed conveyor systems together with debaggers, elevators and lowerators.

Get in touch with **Nick Paul** on 07971 212 420 / nick.paul@moodydirect.com or **Pat Clayton** on 07970 894 676 / patrick.clayton@moodydirect.com for more information about filling machinery.

Useful Contacts

Spares & Components:

Jamie Wetherill

T: 01777 712 101

E: jamie.wetherill@moodydirect.com



Heat Exchangers:

Sheldon Van Zyl

T: 07525 733 120

E: sheldon.vanzyl@moodydirect.com



Service:

Lara Duncan

T: 01777 712 111

E: lara.duncan@moodydirect.com



Liquid Processing or Food Conveyor System Projects:

Nick Paul

T: 07971 212 420

E: nick.paul@moodydirect.com



Don't forget our out of hours call out number has changed. We now use the departmental call-out numbers below:

For Spares: 03452 160 172 For Service: 03452 160 171 For Heat Exchangers: 03452 160 170

Some of the brands we supply...

SPXFLOW
>APV
>Seital Separation
>Waukesha Cherry-Burrell



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spirax
sarco

Moody Direct Ltd

T: +44 (0) 1777 701141 E: info@moodydirect.com W: www.moodydirect.com

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