

Reser's Fine Foods Saves Energy with Turbo-Flo®



“We’re seeing a trend in the industry toward more healthy, nutritious, natural products. The product quality consistently produced with the Turbo-Flo meets our customers’ demand for home-style products.”

*– Al Reser, President,
Reser’s Fine Foods*

As one of the nation’s most successful processors of delicatessen salads, Reser’s Fine Foods meets the growing demand for “home-cooked” quality product. When Mildred Reser began making potato and other salads in her home kitchen for local markets in 1950, her consistently high quality product fueled the growth of the business. Reser’s continues to strive for consistent quality – and the [Turbo-Flo® Blancher/Cookers](#) from [Key Technology](#), installed on their potato processing lines, help them achieve that goal.

Today, Reser’s combines tradition with innovation: they rely on Mrs. Reser’s recipes, while seeking productivity-enhancing improvements. “We continuously look for new technologies to improve our ability to

produce a high quality product and operate in a cost competitive manner,” said Al Reser, company president and son of founder Mildred Reser.

Reser manages the company, headquartered in Beaverton, Oregon, which earns over \$200 million a year and employs 1,200 workers in nine plants. Reser’s produces over 40 varieties of fresh salads, and supplies retail deli counters and food service customers in the U.S., Canada, Mexico, and Guam.

Key’s Turbo-Flo’s contribute to Reser’s success by helping reduce energy costs, gain labor efficiencies, and increase throughput while improving product quality.

Turbo-Flo’s innovative steam injection and energy circulation systems create a high product-to-steam ratio. The steam circulation system actually forces steam through the food particles, reducing cook times and increasing throughput. The full 360° insulated steam chamber on the Turbo-Flo maximizes heat retention, and the unique hydrostatic seal design eliminates evaporation. This reduces steam and power usage, translating into substantial energy savings.

The energy cost savings were so great with the Turbo-Flo, we received a grant from the Oregon Department of Energy as an added incentive,” said Tony Kunis, Beaverton Plant Manager. “We’re actually saving more than we anticipated.”



Al Reser, President of Reser's

Reser's first Turbo-Flo was installed in the Topeka, Kansas, plant to increase capacity for their 51 different potato salads. Reser's Beaverton plant operates their largest Turbo-Flo, which has a capacity of 15,000 pounds per hour.

"One measure of equipment success considers the productivity and cost savings attributable to a particular machine in comparison to the capital investment," explained Mark Reser, Topeka Plant Manager. "We've had great success with the Turbo-Flo, and we continue to add more to our lines."

Energy Savings

"The Turbo-Flo achieves at least a 30% reduction in energy use compared to other blanchers. The energy efficiencies translate to reduced costs and greater operating efficiencies."

– *Al Reser*

"(W)e compared the Turbo-Flo to water blanching, retort, and the other steam blanching technologies. We decided that the Turbo-Flo was the most energy-efficient." – *Mark Reser*

Product Quality

"Steam blanching with the Turbo-Flo improves product texture, taste, and color. We can run potato product through the Turbo-Flo with up to a 6-inch deep bed. The system evenly blanches all the way through, with no hot or cold spots and no over-cooking on the outer edges. The air flow on the Turbo-Flo... makes all the difference."

– *Mark Reser*

Productivity Enhancing

"We've reduced our cook time by 15% since installing the Turbo-Flo. More efficient cooking and a greater bed depth increase our throughput so we can cook more product per man hour. We're producing 30 to 40% more product with the same amount of labor since we installed the Turbo-Flo." – *Tony Kunis, Beaverton Plant Manager*

Sanitation

"Key designed the Turbo-Flo to be very user-friendly from the Quality Assurance and sanitation point of view. At the push of a button, a hydraulic lift raises the top cover of the blancher to give our sanitation crew easy access. Our daily sanitation routine takes 20% less time and the cleaning between product changeovers takes 10% less time."

– *Tony Kunis*

Floor Space

"Because the Turbo-Flo is so energy efficient, it can process a huge amount of product in a small footprint. When we installed our first Turbo-Flo, we tripled our throughput at the same time the equipment length dropped to less than half of the previous equipment length." – *Tony Kunis*

