



INTERNATIONAL DAIRY PRODUCT MANUFACTURER BOOSTS LINE EFFICIENCY WITH NEW MELT ON DEMAND SYSTEM

Valco Melton's new Kube Helps Kaiku Dairy Eliminate Maintenance and Plugged Nozzles

Born from the Gurelesa and Copeleche livestock farmers' co-operatives of the 1950's, Kaiku International is a leading dairy product manufacturing and distributing company with plant operations in Spain, France, Chile and Tunisia.

In Pamplona, Spain, Kaiku is almost as synonymously associated with the city as the famous Running of the Bulls, with locals proudly referring to the dairy as "our milk." On average, Kaiku collects 650 million liters of milk per year from over 2,500 farms.

Representing the focus of this particular customer story is Lacteos de Navarra, a Kaiku subsidiary. Located in Pamplona, the facility covers a range of applications, including a tray making line that produces 300 trays per hour, or roughly five trays per minute.

Valco Melton, a world leader in adhesive dispensing and quality assurance systems, has been working with the dairy since 2011. The partnership initially began with Valco offering technical support for Kaiku's existing hot melt systems, which had been originally installed by an industry competitor. Shortly after, the dairy began utilizing Valco Melton's spare parts since they are fully compatible with competing hot melt systems. As the success of the partnership grew, Valco Melton began playing a more integral role in Kaiku's production line as the dairy started replacing some of its existing hot melt units with Valco Melton's melters, specifically the company's C Series units.

Operational Problems

Prior to implementing the Kube, Kaiku had been using a standard melt unit, and according to Maintenance Manager, Víctor Ciaurriz, were experiencing several operational problems including adhesive contamination, charring of the hot melt adhesive, as well as plugged nozzles.

Ciaurriz recalls, "Our standard unit wasn't equipped with auto feed, which meant we had to continually open and close the lid to keep a constant supply of adhesive running. Someone had to manually fill the tank and closely monitor its levels to make sure things were running smoothly."

"Contaminants were increasingly being introduced to the adhesive and effectively plugging the small orifices of the nozzles. Ciaurriz further notes, "Not only was this incredibly time consuming to deal with, but also concerning for the overall efficiency of our line."

Another problem Kaiku encountered was charring. "With our standard melt units, charring was pretty typical," Ciaurriz describes. "Someone on staff was regularly cleaning the tank to get rid of the burnt adhesive."

Benefits of the Kube

Since installing the Kube in September of 2013, Kaiku Dairy has virtually eliminated the majority of operational problems previously encountered with its standard melt units.

“The Kube’s integrated auto feed means we no longer have to open and close the lid, introducing contaminants. With the savings it has brought us in spare parts, no more machine stops and no more personnel being required to provide maintenance, the unit really pays for itself,” Ciaurriz says.

Kaiku has also benefitted from the melt on demand design of the Kube. “By only melting adhesive as we need it, we’ve eliminated the charring previously incurred.”

“Zero maintenance and no more plugged nozzles—that’s what has really sold us on the value of this unit,” Ciaurriz comments. “Installation was also surprisingly easy. Since we were changing the format from a standard melt unit, we were expecting to find difficulties, but from the moment we’ve had the unit up and running, we haven’t had any problems.”

“Having the option to choose from multiple configurations is another plus,” Ciaurriz adds. “Considering the variety of machines with different specifications in our facility, if we didn’t have the option to choose, we would be forced to work around our existing machines. The Kube allows us to work with our line.”

Looking Forward

Based on the successful experience with Valco Melton’s new hot melt unit, the dairy has set its sights on utilizing the Kube to replace aging equipment in its Pamplona plant.

“From a maintenance manager’s perspective, no news is good news when it comes to equipment and this has been the story with the Kube,” Ciaurriz says. “Since install, it’s been plug and play. We’re thrilled with the results we’re seeing with zero maintenance and no more plugged nozzles, and look forward to utilizing the Kube throughout our facility.”



For more information, visit <http://delivr.com/2xusa> or contact your local Valco Melton representative.
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