

# 8 FACTORS TO CONSIDER WHEN SCALING YOUR PROCESSING OPERATION

Our process starts with your process. We scale our recommendations and solutions to meet the needs of your expanding business and its goals. With a custom-design approach, our applications engineers take meaningful and intentional steps to help design the equipment that's right for your products and your operation.

However, before you can fulfill your expansion goals, you need to examine every intricate aspect of your process first. Here's what you need to keep in mind:

1

## **Physical space**

Where you plan to cook can change various aspects of your operation. How will your environment impact processing? Will it alter your packaging process? What about labeling?

2

## **Utilities**

Utilities aren't one-size-fits-all for every operation size. Will you heat with electric, water, or steam? Do you need a new power system? Does your infrastructure facilitate the necessary utilities?

3

## **Supply chain**

Higher output means higher input. How much bulk product will you need to order? How will you need to shift your prepping procedures? What prep will now need to be completed before sending ingredients to the vessel?

4

## **Employment**

Increased throughput requires more hands on deck to prep, fill, transfer, and pack. But just how many people do you need?



### **Batching and recipes**

Increasing the output of the product your customers already love requires more than simply increasing your recipe. How do you make a larger batch? How do you manage creating multiple products? Are you making a small batch every day or multiple batches in a single day?



### **Workflow scenarios**

Making multiple products can complicate scaling workflows even further. What order do you need to make them in to maximize output and efficiency?



### **Equipment size**

Equipment plays a critical role in your scaling operation. What equipment do you need to maximize batch potential while not deviating from your recipe?




### **Quantity and volume**

Output goals aren't just an objective. How do those goals relate to your expanding process?

Lee's applications engineers are invested in the success of your operation. Understanding how all the above factors work together is critical to that success. Your expansion goals are accomplishable with the combination of your product and our meaningful design enhancements.

**LET'S CHAT**

Chelton House, a premium food manufacturer in its fourth generation as a family run business, came to Lee Industries when they were ready to expand. See how our applications engineers combined every aspect of their product, operation, and goals to help implement a successful expansion.



“We leaned on Lee to help make it happen.”

*Jason Dabrow, Chelton House*

**When Chelton House was preparing** to expand, they knew they had to get it right. The products had to be the same when they came off the new line. It needed to be seamless for their customers.

That's why they turned to Lee Industries. "Lee is a knowledgeable partner. They know our process and were able to make the necessary recommendations to replicate our products in the new equipment," said Jason Dabrow, President and Chief Operating Officer at Chelton House.

The Chelton House batch making kitchen revolves around Lee kettles. They have added almost 40 new Lee kettles to their line recently because they know the kettles will produce the consistent product quality that is required. Lee also added efficiency to the line. One example is the engineering of a mixer

configuration that allows Chelton House to quickly change over between batches and use the mixer that is needed for the product being produced. "They've helped us take things to the next level," said Tim Milano, Director of Maintenance and Engineering.

In addition to the results produced by the Lee process equipment, Chelton House is convinced that they get new customers based on the overall capabilities that the Lee equipment brings to their company. The fact that the equipment looks good is critical too. "It's touching the food and needs to reinforce our food safety standards," said Dabrow. "We want it to sparkle."