

# Calor delivers real flour power

## FACT file

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BUSINESS Allied Bakeries, Kent

FLEET 14 LPG Fork Lift Trucks

“ For companies like Allied involved in food production, health and hygiene is a top priority. ”



Calor LPG provides cleaner, flexible fork lift truck fuel.

**One of the UK's largest bread producers has teamed up with the UK's leading supplier of liquefied petroleum gas (LPG) to keep its loaves on the move.**

**Allied Bakeries has appointed Calor as its preferred supplier of LPG to power its fork lift trucks, critical to its round the clock, environmentally sensitive operation.**

Supplying approximately one third of the UK's demand, Allied Bakeries produces and distributes a wide range of bread, rolls and bakery snacks to tens of thousands of retail outlets. A strong portfolio of high street brands includes Kingsmill, Allinson's and Sunblest as well as supermarket own label produce.

Baked to strict food health and hygiene regulations, it is essential that every stage of Allied's production process is free from potential contamination and pollutants.

### **LPG was the only option**

At the Orpington site in Kent, Allied Bakeries operates a fleet of 14 Caterpillar, LPG powered, fork lift trucks. The machines operate and assist at the end of the production line, distributing the packaged baked bread within the warehouse and loading and unloading the delivery vehicles.

- The UK's largest bread producer relies on Calor to power its fleet of fork lift trucks.
- Allied Bakeries needs a fuel source that is instantly available, 24 hours a day, seven days a week.
- Calor powered fork lift trucks can be re-fuelled in minutes.
- Calor powered fork lift trucks work within sensitive areas, distributing the packaged bread in the warehouse and loading delivery vehicles.
- Calor provides on site refuelling training.





Calor LPG is available 24 hours a day, seven days a week.

Doug McLaren, Allied Bakeries' transport controller, underlines the importance of maintaining an ultra clean environment. "For companies like Allied involved in food production, health and hygiene is a top priority," he says.

**“ Bread is a live, perishable product. And it has to be delivered within 24 hours of being baked. I know that if a truck runs out of gas I can get it re-fuelled in minutes. ”**



The fresh bread is loaded onto delivery vehicles.

"To ensure we comply with the health and hygiene standards we couldn't have a diesel machine anywhere near the bread. The emissions are just too high for a food production area," he adds.

With a strong emphasis on maintaining a clean working environment, Allied focused on LPG and electricity as the cleaner fuel options.

### 24 hour power supply

As a market leader, Allied Bakeries runs a 24 hours a day, seven days a week operation. The fleet of fork trucks is in continuous operation with 60 operators working eight and twelve hour shifts throughout the day. The machines are re-fuelled at the end of every shift, ready for the next one.

In this type of operation, the fuel that is specified must be available as a continuous supply. At the Orpington site, Calor LPG is stored in bulk tanks and the trucks can be easily re-fuelled in minutes. It is this instant availability that made LPG the obvious choice for Allied Bakeries.

Doug McLaren outlines the importance of LPG to the Orpington operation: "Our trucks are working continually throughout the day, so we need a fuel that is available instantly. With electricity, if someone forgets to put the trucks on charge, we can't work."

Doug McLaren is safe in the knowledge that Allied has Calor on site. "Bread is a live, perishable product and it has to be delivered within 24 hours of being baked. I know that if a truck runs out of gas I can get it re-fuelled in minutes," he adds.

### Calor and Allied Bakeries in partnership

The business relationship began over seven years ago with the consultation and installation of the bulk tank facility at the Orpington bakery. When installed, Calor invited Allied Bakeries' training staff to undertake the Calor safety training programme, which included correct re-fuelling procedures.

Doug McLaren adds: "On average, Calor delivers once a week, but there are occasions when production increases and additional gas is needed. This is never a problem for Calor, as we can have deliveries whenever we want."

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Downtime is kept to a minimum using Calor LPG.



**Calor has been supplying LPG for over 65 years. We have more experience and technical expertise than any other supplier. Delivery is taken care of by the largest supply network in the UK and one of the largest fleets of delivery tankers in Europe.**

The scale of our operation is matched only by the range of applications for Calor gas which we have developed and supported. As well as familiar uses like heating, hot water and catering, LPG can power cars, buses, vans, fork-lift trucks, motor boats, generators and many other commercial and industrial applications. Calor have also led the way in developing environmentally-friendly refrigeration, air-conditioning and aerosol propellants.

In fact if you have a power or fuel requirement, the versatility of Calor is sure to provide the solution.

**For further information:**

**Call 0800 216 659 quoting ref: CASE ALLIED**

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