



Intense Heat Oven Food Manufacture

Industry Issue/Challenge

A major snack production manufacturer was facing repeated supply issues with a long-standing chain supplier who failed to deliver product on time. This inconsistency created challenges in planning maintenance and production. While cost savings were not the primary driver, finding a more reliable partner was critical. A dependable supply chain and better product delivery performance were key to improving uptime and operational efficiency.

Application

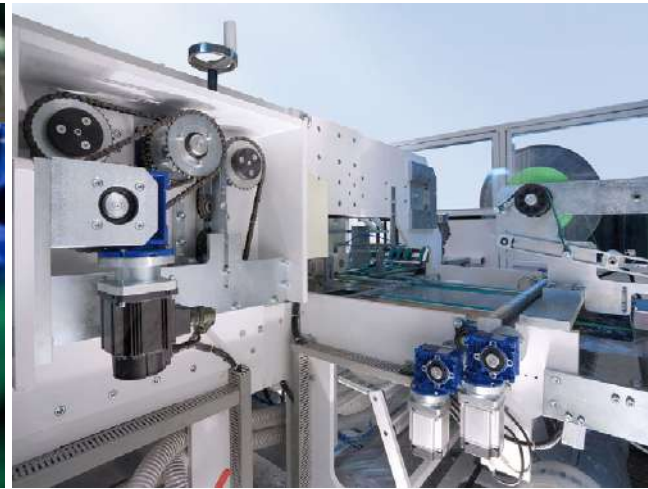
The application focused on a high-temperature oven line used in the production of snacks. One stainless steel conveyor chain was moving the product directly through the oven, exposed to intense heat and continuous operation. The reliability and durability of this chain was critical to maintaining consistent product output.



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iwis industry solutions





Product Solution

iwis supplied a C2082AS GK1 chain, a hardened stainless steel conveyor chain designed specifically for wear resistance, washdown, and high-temperature food applications. This upgrade replaced the existing stainless steel chain and provided greater longevity and consistency.

The iwis chain continues to be used on the production lines are now changed out every two years matching the manufacturer's planned maintenance intervals and eliminating the need for premature replacements.



Results

3+ year
of ongoing use

\$50K–\$60K
savings per order

\$155,000
(20% cost savings)
saved over the past few years

**iwis delivers in 16–18 weeks vs. competitor's
quoted 10 weeks that is often missed.**