Univeg Cooks Up Delicious Meals With Miura Boilers

Computerized Monitoring Features, Resource Conservation, Quick Steam, and Compact Design Provide An Appealing Menu of Operational Advantages

Hot Cuisine America Inc., a division of the $3.5 billion Belgian Univeg Group of Companies, is a state-of-the-art fresh-prepared meal facility in Swedesboro NJ that produces high-quality fresh-prepared meals and meal components for retail stores and food services. The 16,000 sq. ft. facility uses two Miura LX 200 steam boilers to drive machinery, heat the building, and generate the hot water supply for sanitation and facilities use. Henry Kao, Chief Engineer at Hot Cuisine, states that the reliability and performance of the company's two Miura LX 200 steam boilers is impressive

"These Miura boilers are amazing," Kao reports. "They reach operating high pressure in less than seven minutes, and are highly efficient in terms of gas and water consumption. I estimate that there's as much as a ten-to-one savings with these boilers. They save space as well, because of their compact design."

Miura's LX Series boilers feature the exclusive "floating header" design, which serves as the cornerstone of gas and oil savings by being able to produce full steam output within five minutes from a cold start. Standard firetube boilers require over an hour, which contributes to their consuming up to 20 percent more fuel per month. Given recent increases in the cost of fuel, and today's emphasis on conserving resources, the savings on fuel made possible by Miura's LX Series boilers are a valuable advantage.

Kao was also impressed by the variable load capacity of Miura boilers. In a multiple installation, Miura boilers can be turned on or off as needed, allowing companies to meet demand during peak hours while operating at greater efficiency throughout the day and reducing wear and tear on the boilers. Kao reports that Hot Cuisine America's two Miura boilers alternate each week, with the second unit providing back-up. Miura boilers also feature an online maintenance system with a "sliding window feature" that records an event four seconds before it occurs, so it can be diagnosed and corrected faster.

"These Miura boilers are designed like a computer," Kao observes. "They have computer sensors that constantly monitor boiler operations and a screen that displays this information: steam pressure, temperature, water level, water quality, etc. There's also a status light for quick status reference."

Another feature of the Miura boilers at the Hot Cuisine America facility that impresses Kao is a computer modem that enables users to monitor boiler operations remotely. "No matter where you are, you can examine what the boiler is doing via the Internet," he notes.

Miura boilers are also safe for the environment, producing nitrous oxide (NOx) emissions levels that are 60 percent lower than conventional boilers. Recent technological innovations by Miura will reduce NOx emissions to near zero on future models. Having worked at other facilities with other brands of steam boilers, Kao also notes that Miura boiler maintenance is simple.

"You clean the sensors and a few things, but it's not a big job," he relates. "Miura boilers are very good. They represent a revolution in price, convenience, and installation, and they are efficient in terms of energy and water savings."

UNIVEG - Swedesboro, NJ.

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