

Customer Name	Plant Location	Customer Product	FPS Solution	Size/Dimensions	Product Capacity	Features
JD Sweid Foods	Langley, BC	B & B, Par-Fried Chicken Products	Spiral Freezer	37'-6" L x 24'-3" W x 30' H	8000 lbs/hr	Remote Monitoring System (RMS)

SPIRAL DIRECT DRIVE + METAL BELT EXCEEDS CUSTOMER EXPECTATIONS



“ We want to express our sheer appreciation for the outstanding service and high-quality freezers. Your dedication and reliability have been integral to our success, and we are grateful for the strong partnership we’ve built.

John de Swardt, Plant Manager | JD Sweid Foods ”

The Challenges

JD Sweid Foods is a privately owned Canadian producer of meat products since 1917. Their poultry processing plant in Langley, BC required a new production line to fulfill increased customer demands. JD Sweid chose FPS as a partner for their industry leading freezer technology and hygienic design to provide a spiral freezer with metal belt for par-fried chicken products.

The Solutions

Early in the design phase, Intralox introduced FPS to their new stainless steel direct drive belt technology and were looking for a partner for the first field installation. We discussed this opportunity with JD Sweid and explained the advantages of the direct drive technology combined with the fireproof characteristics of a metal belt. JD Sweid put their trust in our technical expertise and support to implement this new technology into their spiral freezer. They also chose to have the FPS recirculating CIP system

to shorten cleaning times and reduce labour with maximum effectiveness and efficiency.

Expecting there would be challenges with the first unit, FPS also provided our Remote Monitoring System (RMS), with 24 hour real-time monitoring, data collection and support to quickly troubleshoot and address freezer issues, allowing immediate action to prevent unnecessary downtime of the equipment.

The Results

As this metal belt was the first of its kind, there were expected challenges, but FPS and Intralox worked diligently to resolve these issues. After the initial growing pains and a few modifications to resolve the setbacks, the freezer has been able to run flawlessly. Runtime and throughput are meeting expectations, and the CIP is proving to be a very valuable addition to the sanitation process.