

DRIVE SYSTEMS FOR THE BEVERAGE INDUSTRY

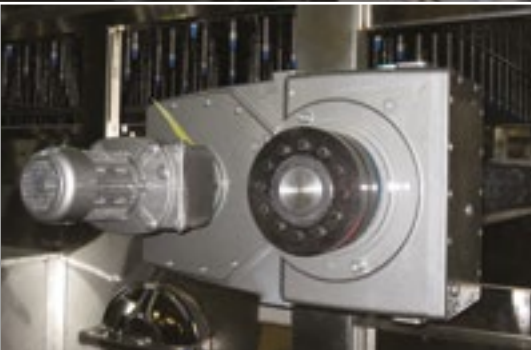
CASE STUDY: G.C. EVANS



**Cooling Tunnels,
Pasteurizers, & Conveyors**
Superior dependability



Flexible Mounting
Highly adaptable products
for every application



NORD Shrink Disk
Eliminates fretting corrosion
and simplifies maintenance



NORD Parallel Helical Gear Motors
High power and torque in
a UNICASE™ housing



Protective Features
From protective coatings to food
grade oils, NORD has you covered.

Absolute drive dependability, outstanding customer service and a high level of engineering & support are some of the many advantages that NORD provides to G.C Evans and the entire food and beverage industry.



FOOD & BEVERAGE INDUSTRY

Cooling Tunnels
Pasteurizers
Conveyor Systems



PARALLEL HELICAL GEAR MOTORS

SK 5282/12AZMHG
SK 6382/22AZMHG



RIGHT-ANGLE HELICAL-BEVEL GEAR MOTORS

SK 9016.1AZBDH
SK 9043.1AZBDH

DRIVEN BY SERVICE, DRIVEN BY NORD

Customer Service is the cornerstone of G.C. Evans and its business practice. David McNamer, Manufacturing Manager of G.C. Evans, is passionate about service, because this manufacturer of cooling, heating and pasteurizing equipment for the food and beverage industry owes its very existence to a total commitment to customer service.

In the 1980s, David's father, Gerald McNamer, purchased the company, which was in bankruptcy at the time, by assuming the company's existing debt. Gerald McNamer saw the potential and began restructuring and mending customer relationships to put the business back on track.

While G.C. Evans is predominately an all-NORD operation, it has not always been that way. As David explained, "When I joined the company, we were only using NORD competitor's units. When 2008 rolled around, I was in charge of purchasing. Due to the challenging economic conditions that unfolded that year, we had to take a close look at all of our suppliers, including drives. At that same time,

Steve Bolton, a District Sales Manager from NORD DRIVESYSTEMS, had been calling and speaking to me about NORD drives. We decided to give them a chance, and were in for some very pleasant surprises. Not only were the units less costly than comparable competitors, but they were really high quality and well-engineered units.


"What impressed us most was the level of service we received from NORD. It's really critical that we get the proper engineering support from our drive supplier, and with NORD we got that. Steve Bolton brought Jim Alt, a NORD application engineer, to meet with us early in our relationship. We have never had an engineer from our former supplier visit us. And to our delight as we transitioned into becoming 100% NORD, we were always dealing with a single engineering contact within their company."

FOCUS ON THE CUSTOMER

G.C. Evans started in the food and beverage industry over 65 years ago manufacturing hot water solution heaters. Over the years the company has grown to also manufacture everything from cooling tunnels and pasteurizers to shell and pallet handling equipment with intentional efforts to provide its customers with the best products and services available. G.C. Evans' central location in Arkansas allows them to easily serve domestic customers across the USA as well as internationally. No job is too large or small for G. C. Evans and their customers always come first.



GC Evans, Little Rock, AR



“This is largely due to our insistence on superior customer service. It’s what we demand of ourselves, and it’s what we expect of our suppliers.”

David McNamer,
G.C. Evans Manufacturing Manager

APPLICATION SOLUTION

Jason Jones, the Director of Engineering at G. C. Evans, shared his observations about the critical nature of drive dependability, and ease of maintenance. “Our pasteurizers’ drives have to be, in essence, failure proof. If a pasteurizer stops, our customer loses product, and that simply cannot happen. That’s why we trust NORD drives.”

NORD drives are now standard on all G.C. Evans products. NORD Helical-bevel integral gear-motors with keyed hollow bores are used for their infeed drives, and NORD MINICASE® units drive the dynamic transfer service belts.

The reputation of G.C. Evans’ approach to their NORD-driven infeed and outfeed conveyors has led to substantial business in “boutique” conveyor systems designed for unique needs. During a visit to G.C. Evans, a cooling tunnel and pasteurizer were nearing completion. The first moves 20,000 jars of jam weighing a total of 50,000 lbs. with a single gear motor operating at a 2500:1 gear ratio and moving at 0.6 rpm. This drive includes a multitude of options necessary for the sanitation demands of food processing applications, including

an F3 protective coating and an oil sight glass. The second machine used a 16 foot wide and 84 foot long conveyor belt, also powered by a single integral gear motor, operating at 0.7 rpm.

Jason Jones stated, “For the pasteurizer, we have shrink disk bushings on the driving roller. This roller is removed every few years to service the bearings and for maintenance. A more traditional key-way-secured bushing may be quite problematic, since fretting and corrosion make it very difficult (and sometimes expensive) to remove. With the shrink disk, the hollow bore simply collapses on to the shaft. Removal of the shaft is then grab-a-wrench simple.”

Great customer service and absolute equipment reliability remain the keys to success at G.C. Evans. “Think about it,” explained Dave McNamer. “If a drive on a beverage pasteurizer were to fail, you’re not only talking about lost product in the unit, but stopping a production line to the tune of potentially hundreds of thousands of dollars per hour. I don’t want to worry about our drives and I don’t want our customers to either. That’s why we choose NORD.”



Durable – Even in heavy-duty applications, single-piece UNI-CASE™ gear cases ensure superior longevity.

FOCUS ON THE PROJECT

During a site visit, two gigantic pieces of equipment were nearing completion. The first was a cooling tunnel and the second was a pasteurizer. Both pieces of equipment move large quantities of product with a single NORD gear motor. Features of the machinery include:

- F3 protective coating
- Shrink disk keyless bushing system for easy service
- Oil sight glass
- Filled with food grade





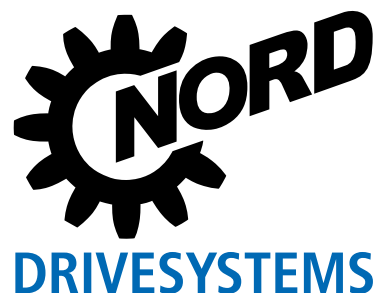
**MORE REFERENCES AND
CASE STUDIES CAN BE FOUND AT :**

▪ www.nord.com/references

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