Since 1939 Dietz & Watson has manufactured high quality beef, pork, ham, turkey, and chicken products in its facility in Philadelphia, PA. The company prides itself on its exclusive Old World recipes for delicatessen and other prepared meats.

As part of a facility modernization program, the company decided to update the ready-to-eat hot dog processing, packaging and shipping operations in its plant. The primary focus for the update was to bolster food safety. Specifically, Dietz & Watson wanted a system to remove waste casings from its five Townsend & Watson system so casings, packaging trim, and Cryovac waste all discharge into the same air/material separator. This separator drops the material into the compactor and allows the conveying air to dissipate into the atmosphere.

An additional benefit of the Quickdraft CRS for Dietz & Watson did not become apparent for several months—in fact, not until Dietz & Watson decided to expand its plant. The space initially planned for the Quickdraft separator became part of the plant’s expansion. The new separator location required a 100-foot addition to each of the conveying tube runs. This could have become a costly modification, as the components of the CRS were already fabricated. Quickdraft was able to accommodate the change simply by upgrading the motors in the system.

Dietz & Watson also reconsidered the need for a back-up compactor when Quickdraft’s engineers were able to incorporate an accumulation chamber within the discharge chute to accommodate waste while the compactor was taken to an off-site disposal point.

“Quickdraft system gave us safety and flexibility,” Eni says. Plant engineer John Schoenfellinger adds: “The CRS started up without a problem.”

Simplicity was another requirement. The new equipment had to be clean-in-place to eliminate the possibility of contaminating the RTE hot dog products. The system also had to operate continuously without plugging under peak demand. Simplicity was another requirement. The new equipment had to be easy to operate, without valves, canisters, and timers. And the company wanted to use the same system to collect the waste casings as well as packaging trim from the packaging and bagging areas.

Dietz & Watson selected Quickdraft, Canton, Ohio, to design and manufacture a casing removal system (CRS) for its Philadelphia plant. Quickdraft’s CRS met all of the meat processor’s requirements.

This system is designed to operate continuously, 24/7. In the Dietz & Watson CRS, all conveying lines and other surfaces in contact with the product are stainless steel, allowing system blowers to circulate a caustic solution through the casing conveying tubes on a daily basis. In addition, the system’s design allows for periodic steam purges, and the conveying path from peelers to discharge into the compactor is completely unobstructed. There are no valves, dampers, or canisters to malfunction or to be maintained.

Once the system was installed, it took Quickdraft just four hours to train the hot dog line operators to operate and clean the CRS. Quickdraft designed the Dietz & Watson system so casings, packaging trim, and Cryovac waste all discharge into the same air/material separator. This separator drops the material into the compactor and allows the conveying air to dissipate into the atmosphere.

An additional benefit of the Quickdraft CRS for Dietz & Watson did not become apparent for several months—in fact, not until Dietz & Watson decided to expand its plant. The space initially planned for the Quickdraft separator became part of the plant’s expansion. The new separator location required a 100-foot addition to each of the conveying tube runs. This could have become a costly modification, as the components of the CRS were already fabricated. Quickdraft was able to accommodate the change simply by upgrading the motors in the system.

Dietz & Watson also reconsidered the need for a back-up compactor when Quickdraft’s engineers were able to incorporate an accumulation chamber within the discharge chute to accommodate waste while the compactor was taken to an off-site disposal point.

“Quickdraft system gave us safety and flexibility,” Eni says. Plant engineer John Schoenfellinger adds: “The CRS started up without a problem.”

Since 1939 Dietz & Watson has manufactured high quality beef, pork, ham, turkey, and chicken products in its facility in Philadelphia, PA. The company prides itself on its exclusive Old World recipes for delicatessen and other prepared meats.

As part of a facility modernization program, the company decided to update the ready-to-eat hot dog processing, packaging and shipping operations in its plant. The primary focus for the update was to bolster food safety. Specifically, Dietz & Watson wanted a system to remove waste casings from its five Townsend peelers. The company wanted to use the same system to collect the waste casings as well as packaging trim from the packaging and bagging areas.

Dietz & Watson selected Quickdraft, Canton, Ohio, to design and manufacture a casing removal system (CRS) for its Philadelphia plant. Quickdraft’s CRS met all of the meat processor’s requirements.

This system is designed to operate continuously, 24/7. In the Dietz & Watson CRS, all conveying lines and other surfaces in contact with the product are stainless steel, allowing system blowers to circulate a caustic solution through the casing conveying tubes on a daily basis. In addition, the system’s design allows for periodic steam purges, and the conveying path from peelers to discharge into the compactor is completely unobstructed. There are no valves, dampers, or canisters to malfunction or to be maintained.

Once the system was installed, it took Quickdraft just four hours to train the hot dog line operators to operate and clean the CRS. Quickdraft designed the Dietz & Watson system so casings, packaging trim, and Cryovac waste all discharge into the same air/material separator. This separator drops the material into the compactor and allows the conveying air to dissipate into the atmosphere.

An additional benefit of the Quickdraft CRS for Dietz & Watson did not become apparent for several months—in fact, not until Dietz & Watson decided to expand its plant. The space initially planned for the Quickdraft separator became part of the plant’s expansion. The new separator location required a 100-foot addition to each of the conveying tube runs. This could have become a costly modification, as the components of the CRS were already fabricated. Quickdraft was able to accommodate the change simply by upgrading the motors in the system.

Dietz & Watson also reconsidered the need for a back-up compactor when Quickdraft’s engineers were able to incorporate an accumulation chamber within the discharge chute to accommodate waste while the compactor was taken to an off-site disposal point.


Since 1939 Dietz & Watson has manufactured high quality beef, pork, ham, turkey, and chicken products in its facility in Philadelphia, PA. The company prides itself on its exclusive Old World recipes for delicatessen and other prepared meats.

As part of a facility modernization program, the company decided to update the ready-to-eat hot dog processing, packaging and shipping operations in its plant. The primary focus for the update was to bolster food safety. Specifically, Dietz & Watson wanted a system to remove waste casings from its five Townsend peelers. The company wanted to use the same system to collect the waste casings as well as packaging trim from the packaging and bagging areas.

Dietz & Watson selected Quickdraft, Canton, Ohio, to design and manufacture a casing removal system (CRS) for its Philadelphia plant. Quickdraft’s CRS met all of the meat processor’s requirements.

This system is designed to operate continuously, 24/7. In the Dietz & Watson CRS, all conveying lines and other surfaces in contact with the product are stainless steel, allowing system blowers to circulate a caustic solution through the casing conveying tubes on a daily basis. In addition, the system’s design allows for periodic steam purges, and the conveying path from peelers to discharge into the compactor is completely unobstructed. There are no valves, dampers, or canisters to malfunction or to be maintained.

Once the system was installed, it took Quickdraft just four hours to train the hot dog line operators to operate and clean the CRS. Quickdraft designed the Dietz & Watson system so casings, packaging trim, and Cryovac waste all discharge into the same air/material separator. This separator drops the material into the compactor and allows the conveying air to dissipate into the atmosphere.

An additional benefit of the Quickdraft CRS for Dietz & Watson did not become apparent for several months—in fact, not until Dietz & Watson decided to expand its plant. The space initially planned for the Quickdraft separator became part of the plant’s expansion. The new separator location required a 100-foot addition to each of the conveying tube runs. This could have become a costly modification, as the components of the CRS were already fabricated. Quickdraft was able to accommodate the change simply by upgrading the motors in the system.

Dietz & Watson also reconsidered the need for a back-up compactor when Quickdraft’s engineers were able to incorporate an accumulation chamber within the discharge chute to accommodate waste while the compactor was taken to an off-site disposal point.


Since 1939 Dietz & Watson has manufactured high quality beef, pork, ham, turkey, and chicken products in its facility in Philadelphia, PA. The company prides itself on its exclusive Old World recipes for delicatessen and other prepared meats.

As part of a facility modernization program, the company decided to update the ready-to-eat hot dog processing, packaging and shipping operations in its plant. The primary focus for the update was to bolster food safety. Specifically, Dietz & Watson wanted a system to remove waste casings from its five Townsend peelers. The company wanted to use the same system to collect the waste casings as well as packaging trim from the packaging and bagging areas.

Dietz & Watson selected Quickdraft, Canton, Ohio, to design and manufacture a casing removal system (CRS) for its Philadelphia plant. Quickdraft’s CRS met all of the meat processor’s requirements.

This system is designed to operate continuously, 24/7. In the Dietz & Watson CRS, all conveying lines and other surfaces in contact with the product are stainless steel, allowing system blowers to circulate a caustic solution through the casing conveying tubes on a daily basis. In addition, the system’s design allows for periodic steam purges, and the conveying path from peelers to discharge into the compactor is completely unobstructed. There are no valves, dampers, or canisters to malfunction or to be maintained.

Once the system was installed, it took Quickdraft just four hours to train the hot dog line operators to operate and clean the CRS. Quickdraft designed the Dietz & Watson system so casings, packaging trim, and Cryovac waste all discharge into the same air/material separator. This separator drops the material into the compactor and allows the conveying air to dissipate into the atmosphere.

An additional benefit of the Quickdraft CRS for Dietz & Watson did not become apparent for several months—in fact, not until Dietz & Watson decided to expand its plant. The space initially planned for the Quickdraft separator became part of the plant’s expansion. The new separator location required a 100-foot addition to each of the conveying tube runs. This could have become a costly modification, as the components of the CRS were already fabricated. Quickdraft was able to accommodate the change simply by upgrading the motors in the system.

Dietz & Watson also reconsidered the need for a back-up compactor when Quickdraft’s engineers were able to incorporate an accumulation chamber within the discharge chute to accommodate waste while the compactor was taken to an off-site disposal point.

Venturi Powered Solutions

At the very core of Quickdraft’s system offerings is its Venturi, designed and manufactured to provide the most efficient method of conveying material without any moving parts in the conveying system.

The Venturi is powered by a pressure blower. The blower injects air at high velocity and pressure through a plenum chamber controlled by a nozzle in the Venturi. This creates the Venturi effect and induces the flow of air upstream of the Venturi. Sufficient velocity is generated in the conveying ducts before and after the Venturi to capture and convey material in a consistent, trouble-free manner.

The blower sits outside of the conveying duct and handles ambient air. The material does not contact the blower or the rotating fan impeller. This arrangement results in a very dependable pneumatic conveying system that is nearly maintenance-free. It also allows the blower to be constructed of carbon steel, resulting in lower system costs.

Advantages

- There are no obstructions to the material flow and all moving parts are external to the conveying ducts
- Little or no maintenance
- Consistent, dependable conveying performance
- Conveying duct can be thoroughly cleaned without harming the blower
- Designed for 24/7 operation
- Long service life
- The blower can be located remotely from the Venturi
- Sound reduction equipment available for all applications

In this illustration, the arrows in the blue airstream depict the injected air rapidly accelerating the flow, and the arrows in the red airstream indicate the material being forcefully conveyed.

Superior design and precision manufacturing give the Quickdraft Venturi its uniqueness in creating effective suction and efficient acceleration.
Casing Removal System

- Simultaneously removes casings from multiple high-speed peelers
- Conveys casings directly to a scrap compactor outside of the building with no operator interaction
- Conveying path has no moving parts and the system is maintenance friendly
- There are no canisters to empty, increasing uptime
- Eliminates carts, increasing food safety
- Removes steam from peeler area

Packaging Trim Collection

- No canisters and associated downtime
- No trim wind-up problems
- Self-feeding trim removal
- No operator interaction with edge trim

Vacuum Packaging and Cook-In Bag Lines

- Conveys scrap bag trimmings from vacuum packaging lines
- Conveys scrap “cook-in” bags from stripping area
- Quickdraft system is maintenance friendly
- No moving parts in contact with scrap
- No operator interaction
- Conveys scrap directly to compactor
- Safety gate valve ensures outside air will not re-enter building
- Eliminates cart traffic and/or trash bag removal from RTE area
Edible/Inedible Conveying Systems

Effective for processing poultry, pork, beef, seafood, fruits, vegetables and baked goods.

- Sanitary design
- Several food safety features
- No operator contact with material
- Automated cleaning systems
- Reduces cart traffic
- Maintenance friendly
- Eliminates mechanical conveyors and pumps

MDM Residue Conveying System

- Material conveying directly to offal with no operator interaction
- 100% compatible with all MDM separators
- Minimal refrigerated air removed from production area
- Eliminates carts and increases worker productivity
- Easily disassembled for clean-up
- Minimal water usage