

CASE STUDY

FRESHFRY REDUCES EQUIPMENT DOWNTIME BY 30% WITH OPSANALITICA

FreshFry's manufacturing operation relied on a paper-based system to manage its critical preventative maintenance (PM) and sanitation schedules.

THE CHALLENGES

- Difficult to Track Task Completion
- Verifying Compliance
- Unplanned Downtime
- Consistency in Quality & Safety

STRATEGIC RESPONSE

FreshFry digitized its preventative maintenance and sanitation program using the OpsAnalitica. They created recurring digital checklists for daily, weekly, and monthly tasks, complete with photo verification requirements. This gave real-time visibility into all operational procedures.

RESULT

Reduced Unplanned Downtime

30% reduction in unplanned equipment downtime, maximizing production capacity.

Enhanced Sanitation Compliance

Sanitation task completion rates increased over 98%, ensuring the facility exceeds food safety standards.

Increased Operational Efficiency

Maintenance and sanitation teams have achieved a 15% increase in efficiency, allowing them to complete more tasks in less time.

CONCLUSION

OpsAnalitica provided FreshFry with the real-time visibility and accountability needed to master its preventative maintenance and sanitation processes. The platform has been instrumental in reducing costly downtime, ensuring top-tier safety compliance, and driving a more efficient, productive manufacturing operation.

