

MEMBER OF THE
"QUALITY MILK" ASSOCIATION
(DEVON) LTD

HAMMETT'S DAIRIES LTD · EXETER

1957

Opened 14th Dec 1955 Cheese - butter - clotted cream
20th June 1956 Milk Pasteurising/Bottling fully automated
? Closed Exeter Dairies
The whole site demolished 2005

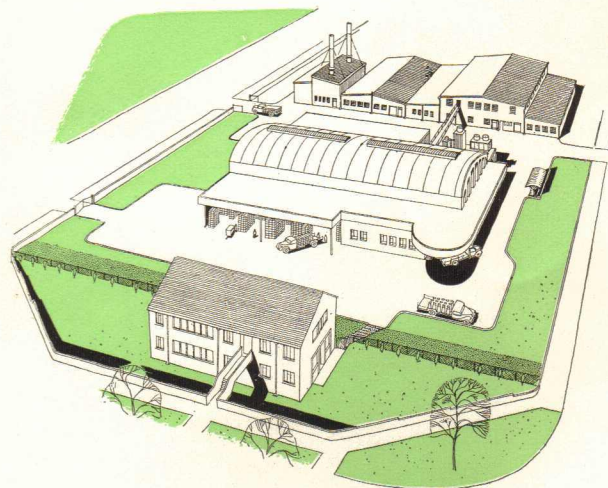
FOUNDED before the turn of the century, formed into a limited company in 1925 and originally situated in Sidwell Street, Exeter, Hammett's Dairies does not attribute its growth over two decades purely to population increase.

Pioneering has been an essential part of the expansion that ultimately led to the design, erection and operation of the new milk bottling, distribution and manufacturing centre on the outskirts of the City, bringing to the West Country one of the most modern, fully automatic dairies yet installed in the United Kingdom.

But this location was not the first choice ; the name of Hammett's has long been associated with the central area of Exeter. Co-operation with the Town Planning Authority responsible for re-building the bomb-shattered city centre, occasioned a change of location . . . hence Hammett's, Exhibition Way.

Pioneers in sales of pasteurised milk in West Country towns and districts and founders of the "Quality Milk" Association, Hammett's have not stood still in the development of other dairy products. "Devon Vale" butter, cheese, clotted cream and "Quality Milk"—distributed over a wide radius from Exeter—are branded products of which Hammett's are justifiably proud.

The new ideally sited creamery and distribution centre will enable Hammett's to maintain and enhance their reputation for service and quality.

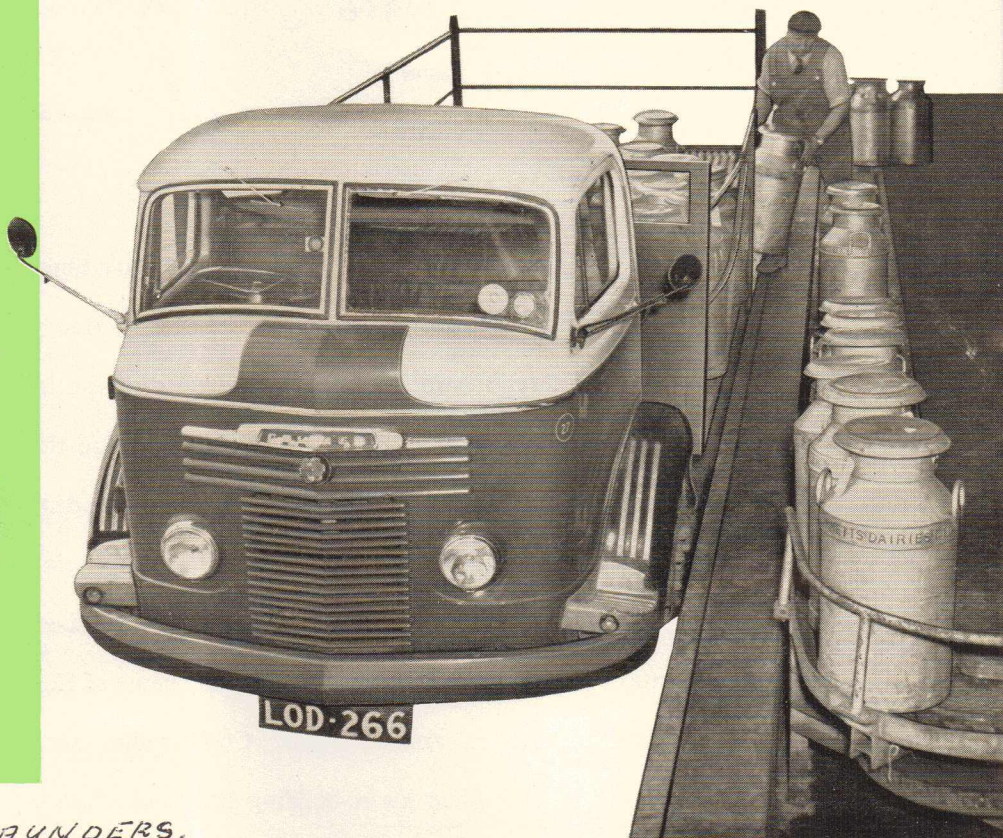


MEMBER OF
THE

Quality Milk

ASSOCIATION
(DEVON) LTD

The story of Hammett's
"Quality Milk" begins at
numerous local farms. Milk
is collected in churns every
day within a few hours of
milking and brought to the
creamery. Strict measures
of hygiene are observed at
all "Quality Milk" farms.



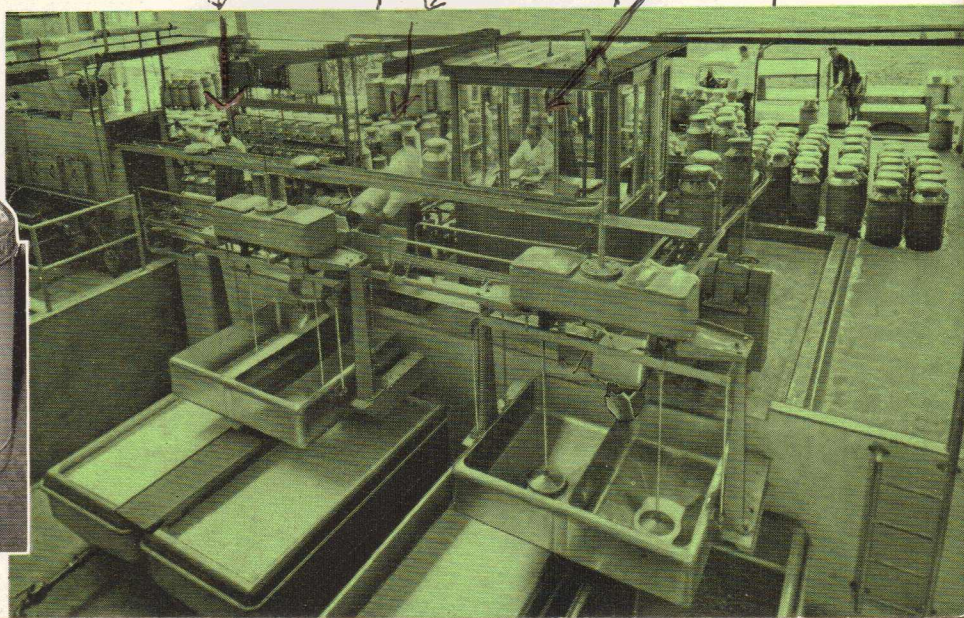
JEFF SAUNDERS.

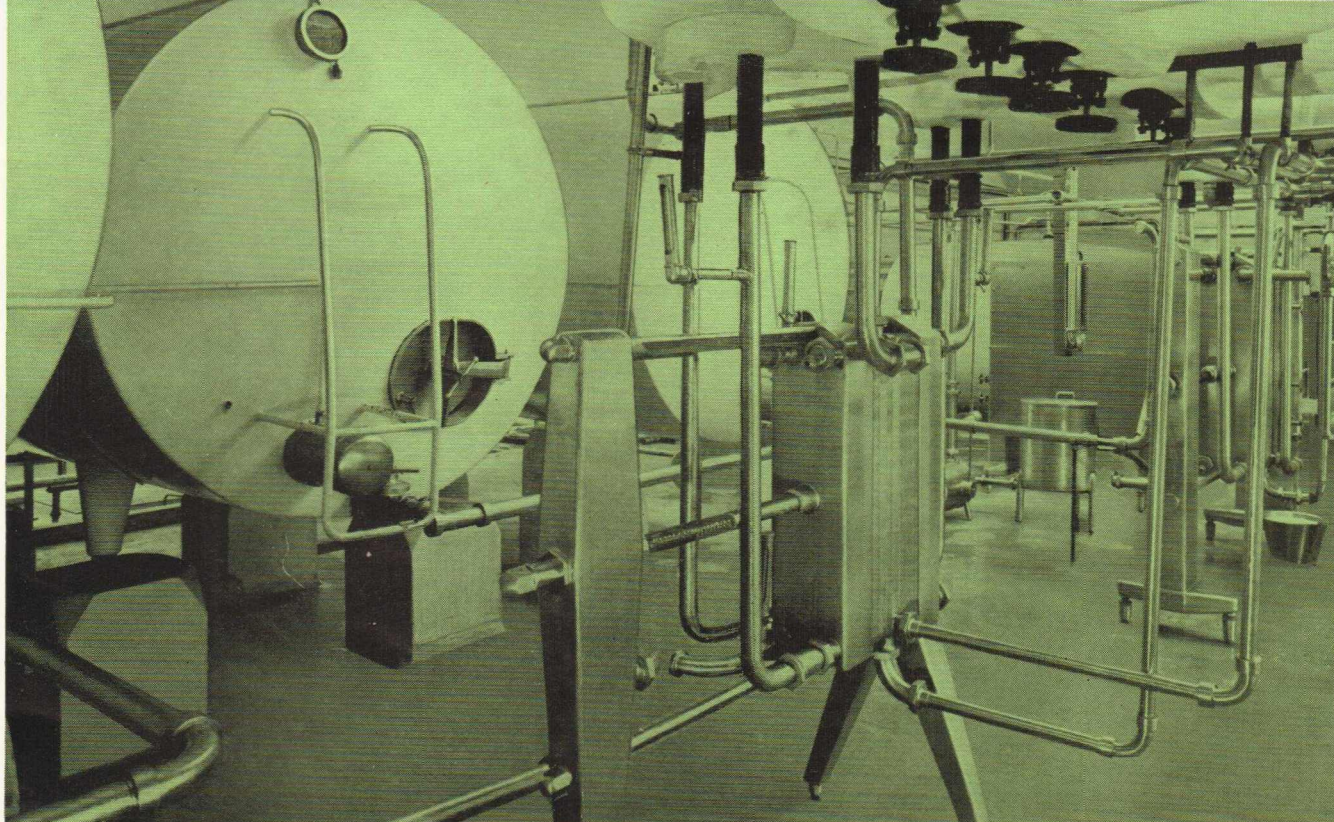
MILK RECEPTION

At the reception dock, milk, straight from the farm, is
unloaded from the collection lorries, inspected, recorded
and tipped into automatic weigh bowls. At the same time,
continuing in their automatic path, the empty churns are
washed and steam sterilised before dispatch to the farms
for the next collection.

Samples are taken from all milk received for analysis in
the well-equipped laboratory.

FRED SMOINES. | TOM GUMBLE | ARTHUR WILLS |



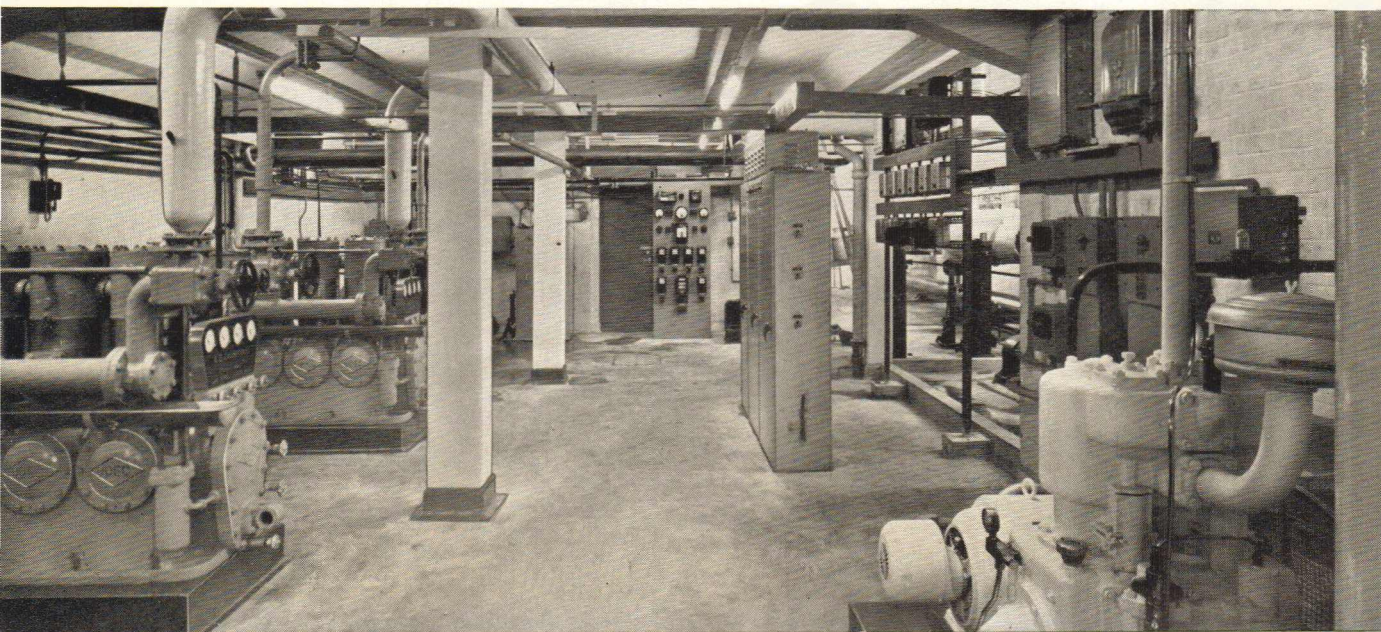


PASTEURISATION

In the next stage the milk is passed to the processing floor where it is cooled to 40°F. and stored, if necessary, in the six stainless steel tanks which have a total holding capacity of 8,000 gallons. From these tanks, milk is taken as required to the A.P.V. stainless steel pasteurising plant where it is filtered and heated to at least 161°F., held for 15 seconds, and then rapidly cooled to 40°F. This process of pasteurisation ensures absolute cleanliness and safety and at the same time improves the keeping quality of the milk.

REFRIGERATION

The milk pasteurising process depends upon large scale refrigeration, and at Hammett's the refrigeration or engine room houses two large UDEC refrigerating compressors, operating on the water chilling tower, to provide the chilled water essential for cooling the milk to 40°F. through the pasteurising plant. Separate units maintain the temperature of the cold room within the required limits—45°–40°F.



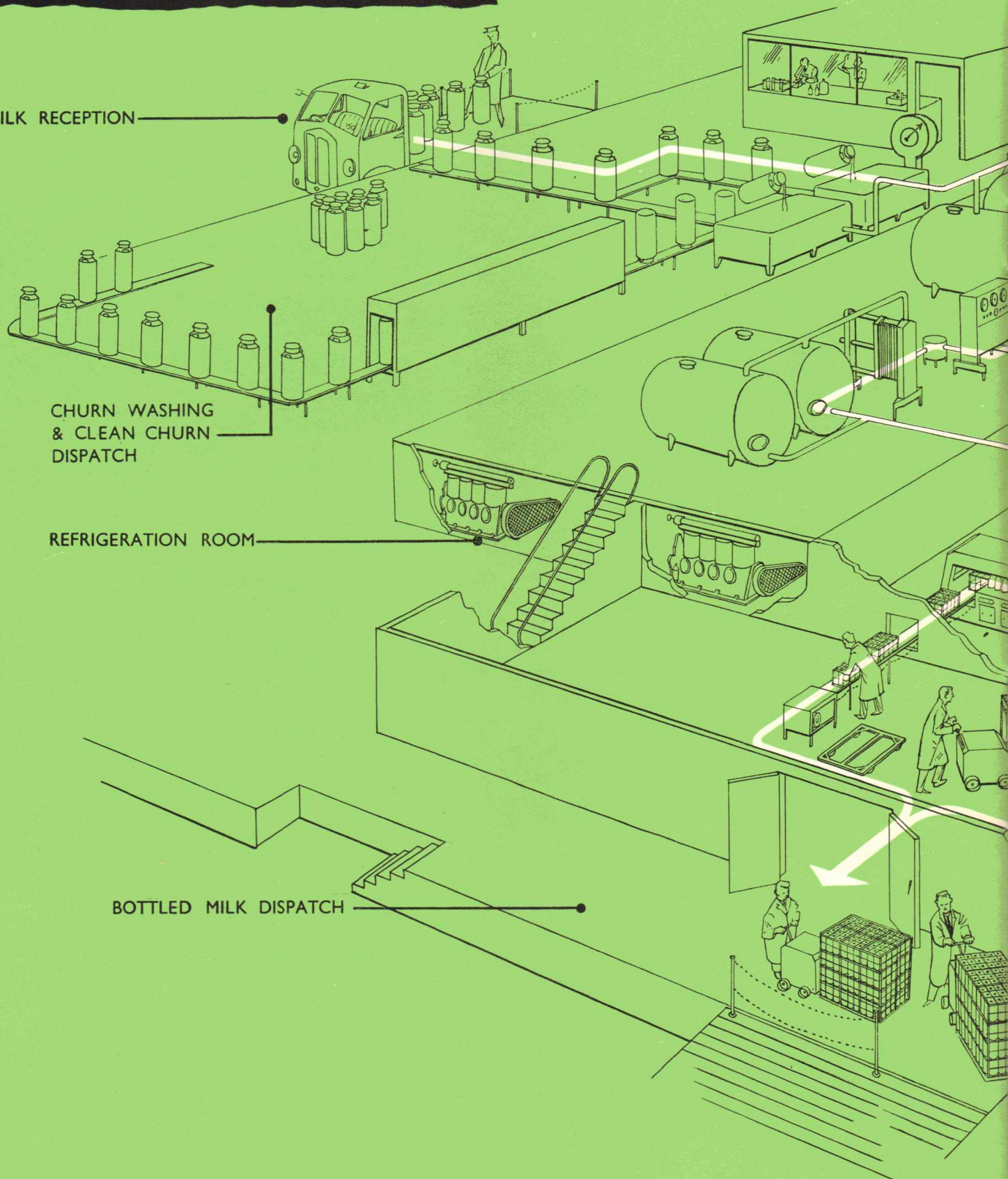
FLOW SKETCH PLAN

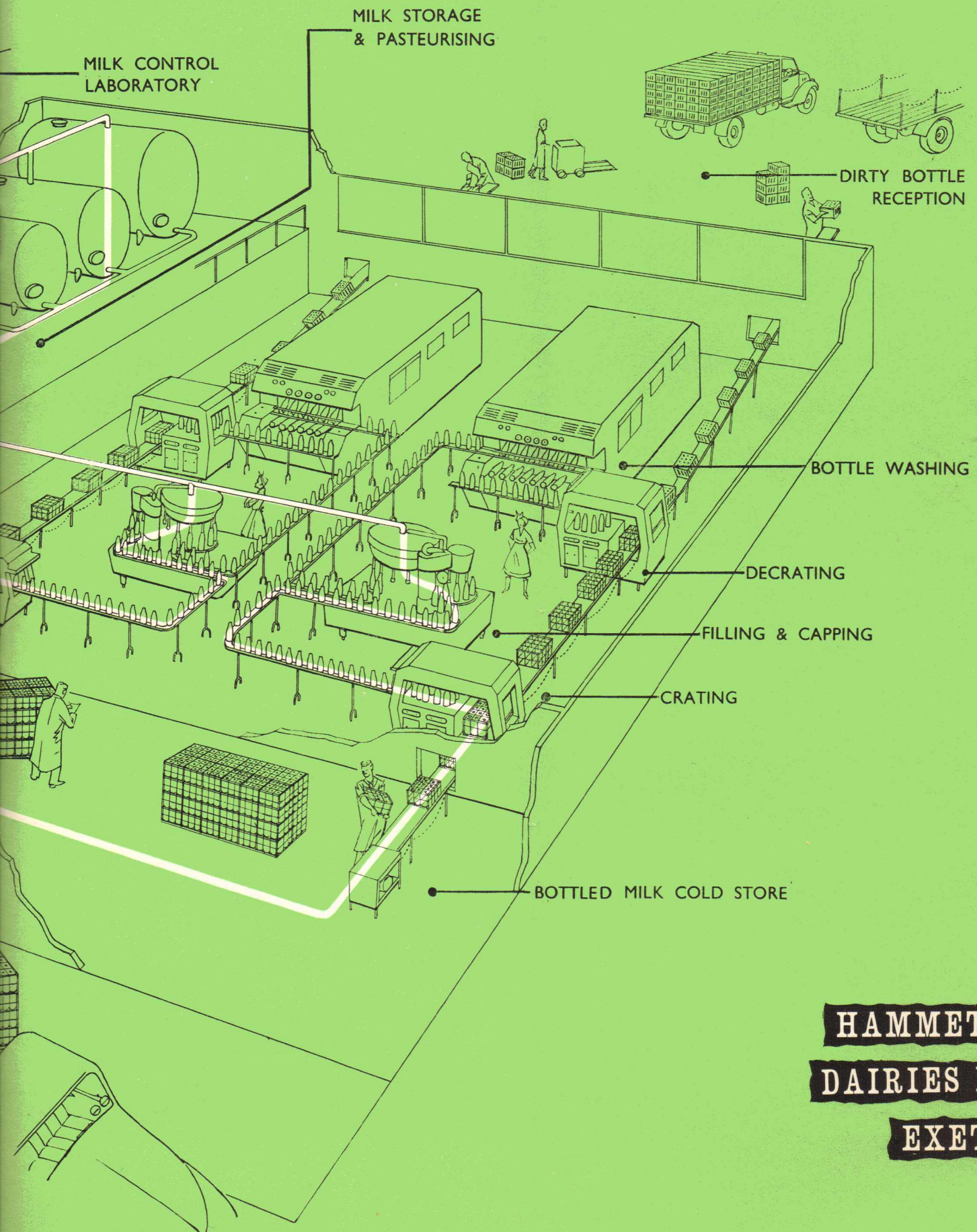
MILK RECEPTION

CHURN WASHING
& CLEAN CHURN
DISPATCH

REFRIGERATION ROOM

BOTTLED MILK DISPATCH

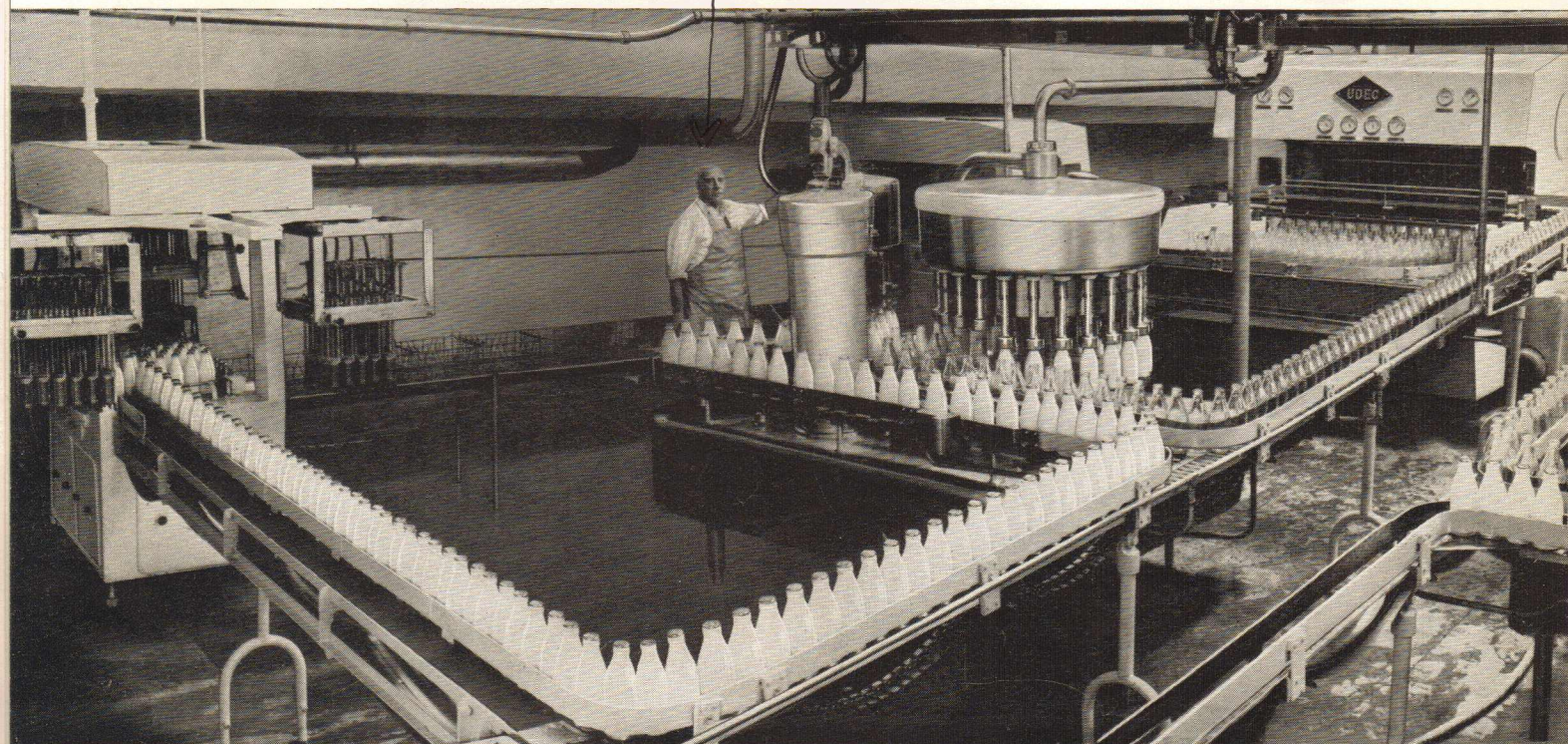




HAMMETT'S
DAIRIES LTD
EXETER

JACK DARE.

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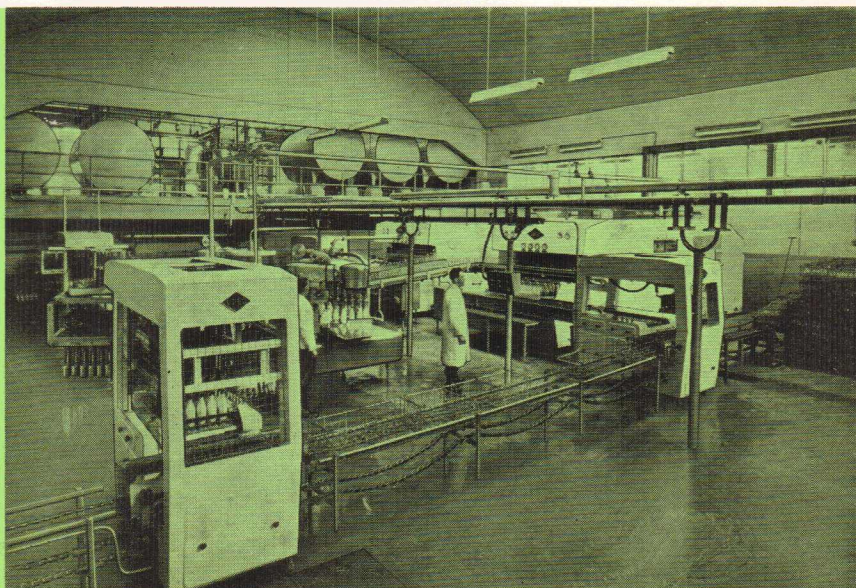
DECRATING AND BOTTLE WASHING

Bottle washing and sterilising is an important duty and every day thousands of bottles are washed by modern machinery. Two UDEC L.12 bottle washers each with a capacity of approx. 10,000 bottles per hour deal with the daily requirements. After being automatically unloaded from the crates each bottle is subjected to a concentrated cleansing process of soaking and rinsing for over 10 minutes.



A close up of one of the automatic bottling lines showing the bottle washer, bottle filler and capper, and crating machine.

General View of the bottling room with a crating machine and a decrating machine in the foreground. ►



FILLING, CAPPING AND CRATING

After discharge from the washing machines, the bottles are scrutinised for any possible faults and are then conveyed to the filling and capping machines. Two UDEC VSS.24/8 stainless steel filling machines automatically fill and cap the bottles which move round the machine in a smooth continuous motion. This method of travel obviates spillage. The filling mechanism is vacuum controlled which ensures that only sound bottles are filled. When filled, the bottles, untouched by hand, are securely sealed by aluminium caps which protect the lip of the bottle and so give a perfect hygienic seal. Bottles are filled and capped at the rate of approximately 20,000 per hour.

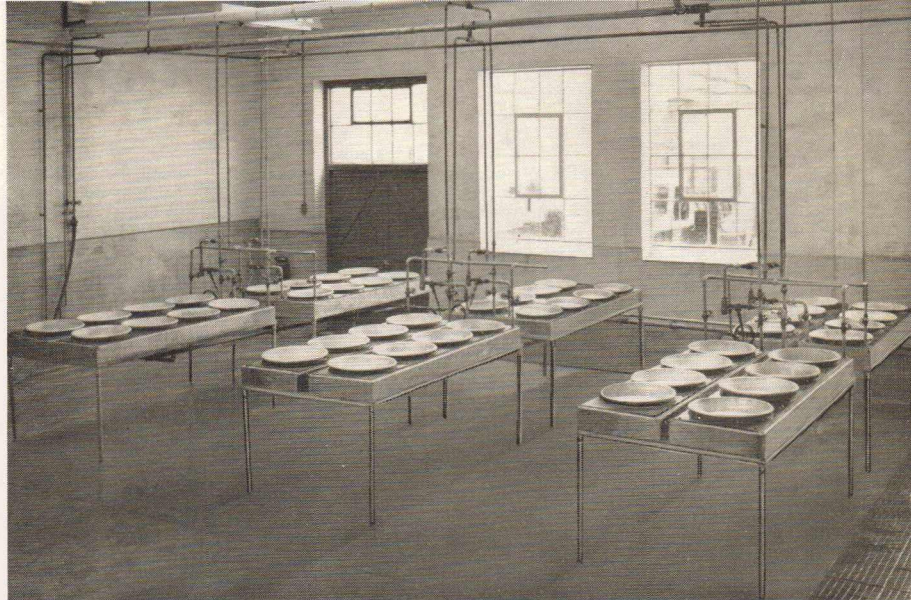
Only the latest equipment is used at Hammett's. In the filling room, two UDEC crating machines automatically deposit filled and capped bottles into empty crates which are then carried by conveyor to the cold room. The filled crates are loaded on to stillages, thence on to specially designed vehicles by power-operated fork lift trucks. Loading or unloading of each vehicle by this method occupies about 5 minutes.



▲ Interior of the cold room showing filled bottles loaded on to stillages awaiting distribution.

◀ This photograph of the dispatch dock shows crates of filled bottles being loaded from the cold room on to lorries for quick dispatch.

BUTTER, CREAM AND CHEESE MANUFACTURE



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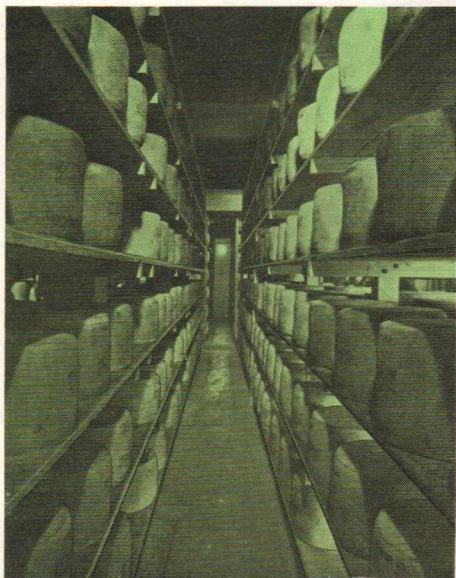


1. Section of the cream room.
2. Part of the interior of the Cheddar cheese conditioning store.
3. The cheese making room.

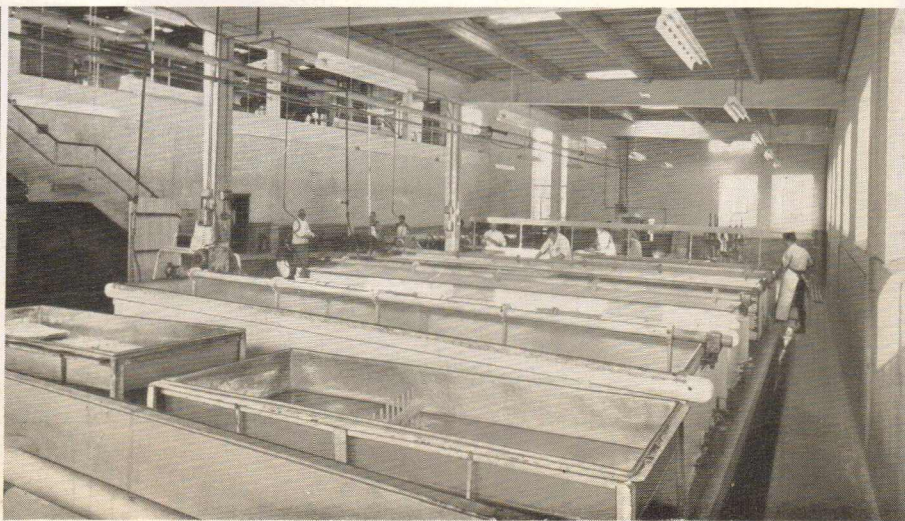
Milk in its many forms is still Nature's finest food and Hammett's activities are not only confined to fresh bottled milk. In addition to their unsurpassed "Quality Milk" the company also enjoys a well earned reputation for butter, cheese and Devonshire clotted cream. Experience in catering for the consumers' requirements has led to the establishment and development of a thriving manufacturing department in the shape of the modern creamery adjoining the dairy block, where every day a large quantity of milk is manufactured into butter, cheese, Devonshire clotted cream, bottled cream and yoghurt.

Hammett's dairy products are recognised as being among the finest of any produced in the country.

The brand names of "Quality Milk" and "Devon Vale" are the public's guarantees of freshness, quality and purity of all Hammett's products.



2



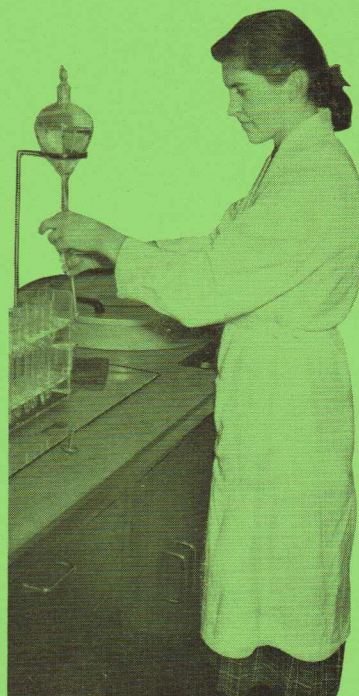
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LABORATORY CONTROL

Trained staff maintain a constant watch, not only on the purity standards of all the milk handled, but also of the churns, bottles, tanks, and the processing equipment. Samples of butter, cream and cheese are taken for detailed analysis at all stages of manufacture to ensure a high standard of quality and purity.

JEFF SANDERS MR HARDY

MRS HARDY



In this room the laboratory staff carry out exhaustive tests on milk at every stage of processing from farm to consumer.

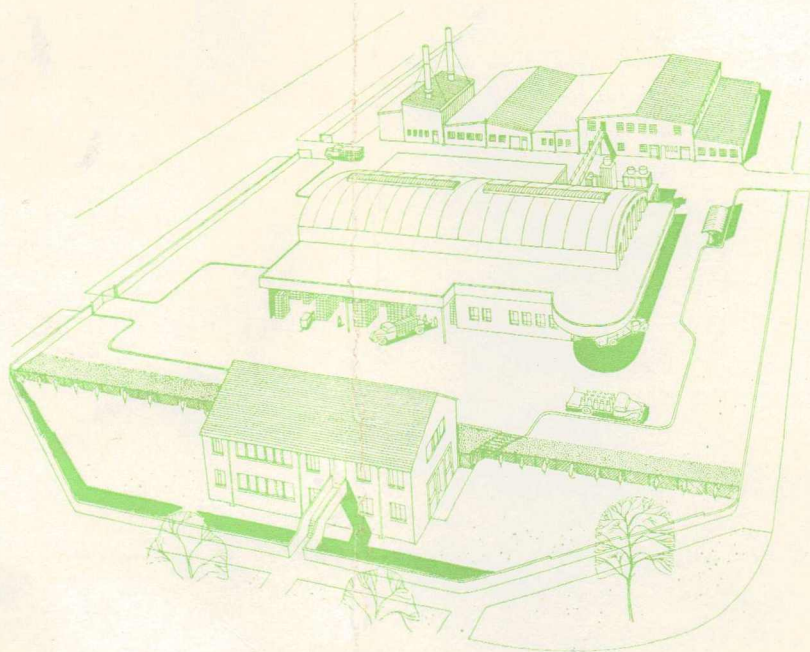
STAFF WELFARE

In the Company's policy great emphasis is placed on staff welfare generally.

A modern canteen where cooked meals are available to all members of the staff is a good example of this policy.

Excellent up-to-date cloak room facilities are also provided.





HAMMETT'S DAIRIES LTD

HEAD OFFICE

EXHIBITION WAY
EXETER · DEVON

Telephone : Exeter 66123 (4 lines)

Telegrams : Creamery, Exeter

acknowledgements

MAIN CONTRACTORS

U. D. ENGINEERING CO., LTD
ABBAY WORKS, CUMBERLAND AVE.
PARK ROYAL, LONDON, N.W.10

REINFORCED CONCRETE STRUCTURE

THE TRUSSED CONCRETE STEEL CO., LTD
TRUSCON HOUSE
35-41 LOWER MARSH, LONDON, S.E.1

ARCHITECTS

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EXETER

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