

Calor warms to Devonshire Poultry

GAS HAS proved to be the essential ingredient for the successful expansion of one West Country poultry producer and a new gadget fitted to the tank ensures that the unit never runs out of fuel.

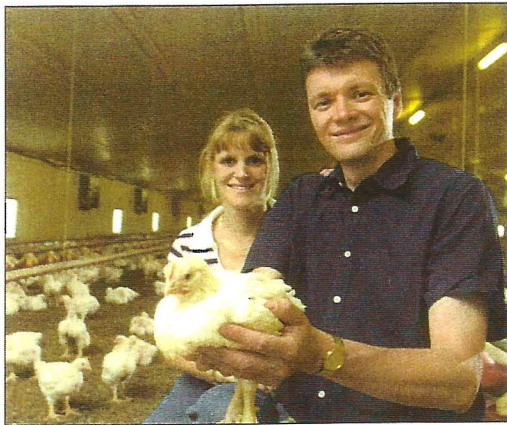
Award-winning poultry producer, Robert Lanning, began his career at an enterprising 10 years old when he started selling eggs on the back of a push bike. As soon as he was old enough, he turned his obsession into a reality, and 13 years ago set up his business, Devonshire Poultry.

Together with the assistance of Calor, the company now boasts three separate units totalling 11,600sq m (125,000sq ft), rearing over 200,000 chickens every six weeks.

The chicks are reared from one day to 42 days old before being collected for processing by Lloyd Maunder. Another company that Devonshire Poultry has remained with since owning its first site is Calor. LPG plays an integral role to the chick rearing, as it provides the necessary fuel to power the brooders.

Due to the sheer volume of LPG that is used, topping up of the four 2,000-litre tanks takes place weekly for the first three weeks of a crop. It is very quick and simple and involves a connection from the lorry to the on-site tanks.

To ensure continuous



Robert and Jacqui Lanning in one of their rearing houses heated by gas

supply, Calor has launched a new initiative, Telemetry, that ensures producers should never have to worry about running out of LPG. It's a unique computerised ordering system, which can be fitted to tanks under 4,000 litres. Calor com-

mercial specialist Paul Bennett explained: "A contents gauge monitors the amount of LPG in the tank and sends a signal to a special telephone dialler unit. This alerts Calor's distribution system when a top-up is required."