

REDZONE



World's Finest® Chocolate takes their Continuous Improvement strategy & OEE system to the next generation with Redzone

Chocolate producer World's Finest® Chocolate supercharges their plant performance initiatives with the 1st mobile cloud-based Continuous Improvement System.

CUSTOMER BRIEF

KEY PROJECT GOALS

- \$495k Cost Savings
- 5% efficiency uplift in less than 90 days
- Unlock hidden capacity
- Waste Reduction
- Catalyst for cultural change & engagement
- Drive continuous improvement Skills down to the shop floor



We couldn't believe that in less than 2 days the Opportunity Blitz had given us an accurate picture of where our major performance opportunities were; a detailed improvement plan on how to achieve these targets and a clear vision as to how Redzone, with its mobile iPad capabilities could transform our plant in less than 2 weeks. As it's turned out, this rapid but razor sharp approach to improvement is the key thread throughout all of Redzone's improvement method.

– Mary Wondolowski, Sr VP Supply Chain, World's Finest® Chocolate



Family owned and based in Chicago, World's Finest® Chocolate has over 60 years of experience and prides itself on being one of nine American companies that manufactures chocolate directly from the bean. Products include chocolate bars in various sizes and flavors, chocolate covered almonds and chocolate covered cherry cordials. They are proud to say all chocolate products are made in the USA.

Operating at near capacity, improving plant floor performance has always been a consistent endeavor at World's Finest® Chocolate. These initiatives have included the implementation of a real-time data capture system. Although step changes have been made, the ongoing challenge has been to make these improvements stick and engage the shop floor teams in taking ownership for their own line performance. The implementation of Redzone will help solve these challenges. World's Finest® Chocolate have replaced their existing data capture system with new mobile real time OEE metrics and continuous improvement best practices all done through iPads.

The project at the Chicago plant was live in a week and the teams were commencing Kaizen events two weeks later. World's Finest® Chocolate has targeted a 5% improvement in under 90 days and a major emphasis will be on increasing throughput to unlock capacity by addressing repetitive "hidden" downtime, speed loss and waste issues.



We realized that our incumbent traditional OEE system no longer fits the needs of our plant. Our production people are mobile; they need real-time intelligence and real time visibility to improve operations with a system that's super easy to use. Redzone is a cloud-based mobile application on the i-pad and it's what our employees use away from work. It was the natural evolution for us. After only a four day implementation, we're excited to see our shop floor engaged in plant performance improvements and driving responsive actions in real-time.

– Mike Morris, VP Manufacturing, World's Finest® Chocolate

