

SIMPLIFYING OEE

The Basics of Overall Equipment Effectiveness

WHAT'S BEING MEASURED?

- 1 QUALITY** assesses the products which do not meet your facility's quality standards and therefore encompasses quality loss.
- 2 PERFORMANCE** assesses the factors which cause production to run below optimal speed.
- 3 AVAILABILITY** assesses interruptions through availability loss, which halts production for a measurable length of time (a few minutes, typically).

CALCULATING OEE

$$\text{Availability} \times \text{Performance} \times \text{Quality} = \text{OEE}$$

USING OVERALL EQUIPMENT EFFECTIVENESS

How should food & beverage companies use OEE? In a word, **proactively**. You should see live results of the real-time production performance on a dashboard. This will give your team the information needed to make timely adjustments to hit quality and yield targets.



2 OUT OF 3

Food processing companies measure OEE

source: packworld.com

To learn more about OEE for food & beverage companies, visit safetychain.com