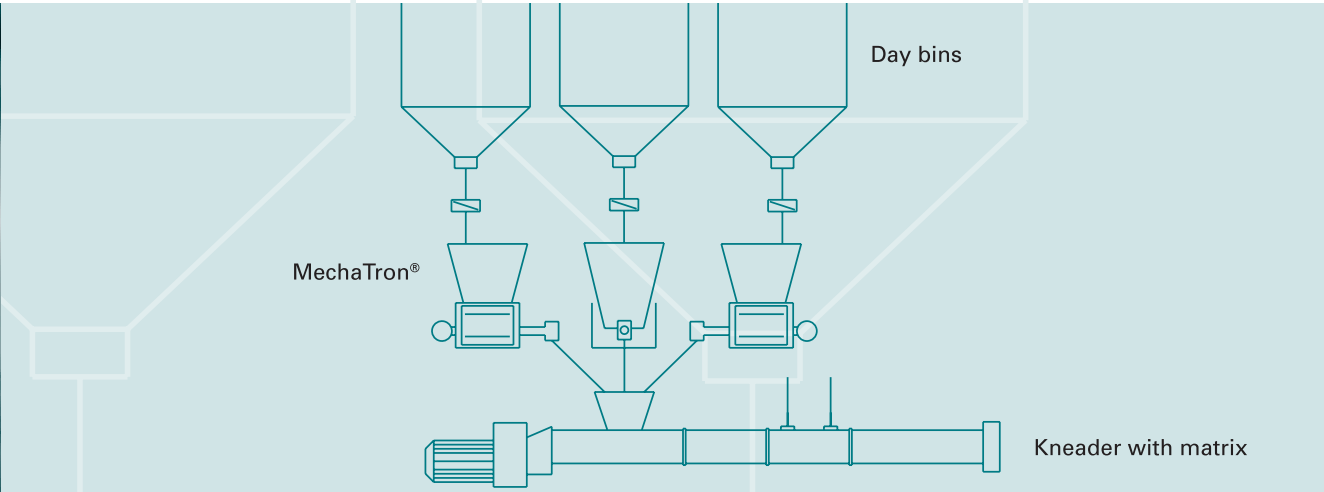
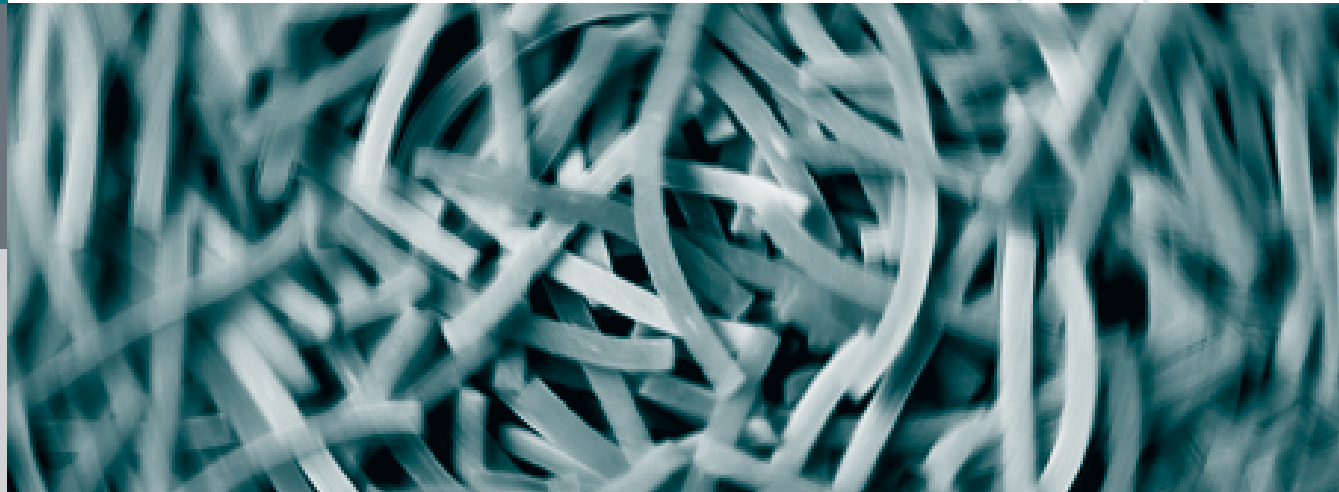


Food Industry

From pasta to noodle dough – entirely according to taste



No need to argue about taste.

Schenck Process offers every pasta and noodle manufacturer the à la carte solution with the MechaTron® Loss-in-Weight Feeder. For noodle production, flour is processed with water (Italy) or eggs (Germany) into noodle dough, which is colored by adding various additives, such as spinach powder or dried tomato pulp, and enhanced with various flavors.

Flour and additives are continuously fed into the kneader with MechaTron® Loss-in-Weight Feeders. The finished noodle dough is pressed through a matrix and then cut. The noodles are then molded into their individual shape. The performance is also astounding: industrial noodle machines process up to 2,500 kg/h (5,512 lbs/h).

The easy-to-clean MechaTron® feeder permits a quick product change while observing all hygienic requirements. This ensures you the highest product quality.

Perfectly fed

In most systems, additives are fed with a gravimetric MechaTron® Coni-Flex® Loss-in-Weight Feeder.

Poor flowing additives are fed with MechaTron® Coni-Steel® Loss-in-Weight Feeders.

- ☒ Feeders suitable for food contact
- ☒ Washing of drive possible
- ☒ Flexible screw trough made of TUFFLEX vinyl (FDA approved) or polyurethane
- ☒ Plastics suitable for food contact
- ☒ Quick coupling for easy cleaning
- ☒ Polished feeding elements available
- ☒ Wide variety of feeding elements, optimized according to the application

Filling devices for the weighfeeders from the day bins must be specially suited for the flour to be fed. Free flowing types of flour can be refilled directly via sliding gate or butterfly valve.

Filling devices such as screw feeders, vibratory trays or agitators must be used for poor flowing types of flour. Additives are generally refilled by hand. A hinged lid with a sieve is sufficient.

Application-friendly

- ☒ Feeder screw and elements can be easily and quickly changed for the next product.
- ☒ No removal of the extension hopper required for cleaning

Our Solutions Package

- ☒ Day bin for flour
- ☒ Devices for transferring flour from the storage containers to the Loss-in-Weight Feeders
- ☒ Volumetric and gravimetric feeders for flour
- ☒ Loss-in-Weight Feeders for additives
- ☒ Feeding of liquids

Advantages

- ☒ Suitable for food contact
- ☒ High feeding accuracy – better than $\pm 0.5\%$
- ☒ High feeding constancy – better than $\pm 0.5\%$
- ☒ Reduced capital investment with the MechaTronic solution
- ☒ FDA-approved screw feeders made of white vinyl and stainless steel
- ☒ Very easy cleaning
- ☒ Easy and quick change of product
- ☒ Process reliability proven through testing in our bulk solids lab

More about MechaTron® Loss-in-Weight Feeders on pages 20–27

More about SacMaster® bulk bag discharge system on pages 36–37

More about AccuRate® series volumetric feeders on pages 34–35

More about feeding screws and star feeders on page 27

More about Electronics on pages 124–133



Food Industry

Volumetric feeders provide the right tasting cheese and bring pizza into production



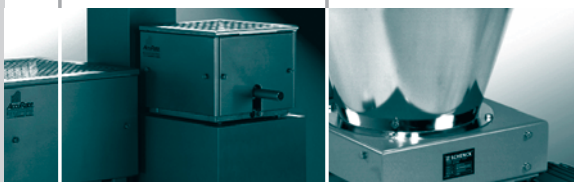
Excellent processing methods lead to superior taste when making cheese. This also applies to pizza. The feeding requirements, posed in this case by two completely different end products, can be met with the Schenck AccuRate® series feeders.

To achieve the individual taste of the cheese types, flavors or spices are directly added in the screw tube of the dry cheese feeder and mixed in the feeder screw. An additional mixer and feeder after blending are unnecessary, saving cost and space.

Likewise economical is the industrial pizza production. By means of a feeder which can be variably set up the pizza dough is brought onto the conveyor belt and together with the belt surface is evenly dusted with flour in one process. Just like in a traditional pizza bakery the sticking is thus prevented. For perfect pizzas – by the meter.

More about AccuRate® series volumetric feeders on pages 34–35

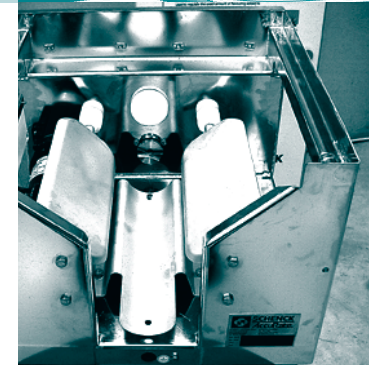
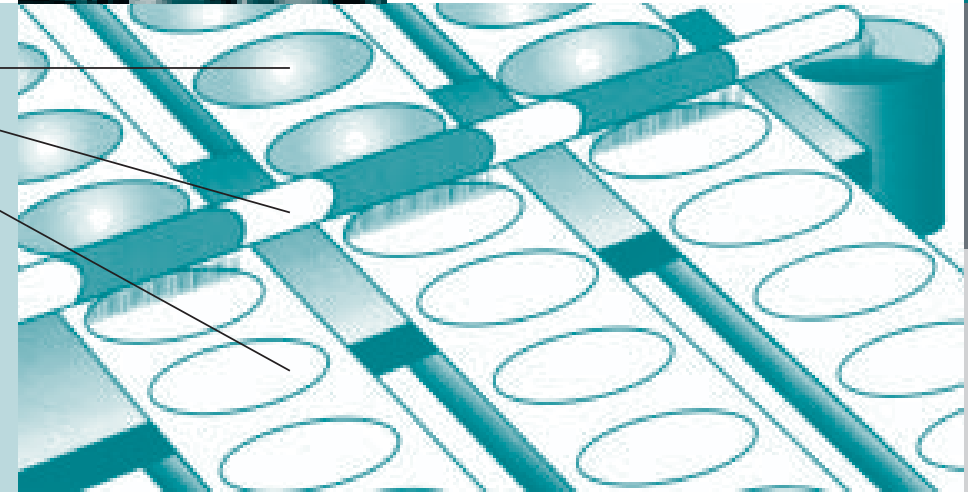
More about MechaTron® Loss-in-Weight Feeders on pages 20–29



Perfect feeding in the food industry
Schenck Process has a customized feeder solution for each specific application in the food industry.

Floured pizza dough
Spreading nozzle
Pizza dough

Feeder with spreading nozzle for flouring the dough conveyors



The AccuRate® series models 312, 612 and 912 – each of which can be fitted with a wide variety of different components are optimized for foodstuff applications.

- ☒ Food-grade feeders
- ☒ Washable drives
- ☒ Enclosed design without corner buildup
- ☒ FDA and USDA certificates
- ☒ Food-grade plastic materials
- ☒ Feeders made of stainless steel with rounded corners and smooth edges
- ☒ Quick assembly/disassembly for easy cleaning
- ☒ Polished feeding elements
- ☒ Feeder tube for bulk solids distribution
- ☒ Wide variety of feeding elements customized for the application



Advantages

- ☒ Optimal integration into the process
- ☒ Reliable and clean handling of bulk solids
- ☒ Many years of experience
- ☒ Low cost and space requirement
- ☒ No need for additional components
- ☒ Easy cleaning
- ☒ Gentle handling of the product by means of flexible hopper wall and massaging paddles
- ☒ Process reliability proven through testing in our bulk solids lab