

CONVEYING MEAT CRUMBLES



Design Requirements

1. Product Type: Meat Crumbles
2. Material Density: 50 Pounds Per Cubic Foot
3. Capacity: 12,000 PPH
4. Duty: 24/7
5. Conveyor Pan Size: 18" W x 6" D x 11',
14'-6" & 8'-5"

Customer Challenge

A food service company needed to convey meat crumbles to the freezing and packaging equipment in their processing plant.

Triple/S Solution

Triple/S engineers designed the Slipsticks with all stainless-steel construction. The pan was designed and manufactured with diagonal discharge for uniformly spreading product across width of freezer belt. The sanitary design also included open channel support frame with no enclosed tubes. Other benefits of using the Slipstick in this application include no product breakage, simple one-piece seamless conveyor pan for ease of cleaning and long life, low maintenance drive assembly provides low cost of ownership over the life of the conveyor.

Triple/S and the Customer

Triple/S has over one hundred units conveying various types of meat products. Whether its crumbled or breaded, the Slipstick conveys.