CONVEYING CANDY

1st Phase Design Requirements	2nd Phase Design Requirements
Product Type: Chocolate frap chips	**Product Type:** Wrapped candies
Capacity: 3,300 Pounds per hour	**Capacity:** 4,000 Pounds per hour
Duty: 24/7	**Duty:** 24/7
Conveyor Pan Size: 12”W x 3”D x7’ 75””L	**Conveyor Pan Size:** 18”Wx5”Dx69’-70”L

Customer Challenge

A top candy maker and distributor contacted Triple/S Dynamics after visiting our website and viewing our processing equipment videos. They were looking to replace their existing belt conveyors handling both wrapped and unwrapped candy. The existing belt conveyors had tracking issues which would fray the edges of the belt and they were also experiencing issues with fines from product building up on the conveying surface of the belt conveyor making it hard to clean. The replacements would be part of a two phase project. The first phase would be to replace an existing 8” wide by 7’ foot long belt conveyor handling chocolate frap chips and the second phase would be to replace three, 70 foot long belt conveyors with one conveyor handling wrapped candies.

Triple/S Solution

Triple/S Dynamics performed multiple lab tests with various product samples of wrapped and unwrapped candy supplied by the customer to measure bulk density and conveying velocity. Testing went very well and the customer was supplied with measured data along with test videos for review. After testing, Triple/S Dynamics made a site visit to review the customers’ current processing layout and to discuss options for replacing the existing belt conveyors. Triple/S Dynamics compiled all information reviewed during the site visit and recommended our Slipstick Sanitary Horizontal Motion Conveyor. Advantages our conveyor will provide over the belt conveyor in this candy processing application are:

- Discourages build-up of materials on the surface.
- Typically scours the pan clean so there’s less time required between production cycles for cleaning which would eleminate fines build up and hard to clean areas as the customer was experiencing with the belt conveyors.
- Exterior surfaces of the conveyor can be easily accessed for wipe down cleaning.
- Cleaning under the conveyor is easier because typically there are no support frames or springs.
- Mechanical simplicity
- Requires significantly less maintenance.
- Safer conveying with no chains, screws, sprockets, rollers, idlers, or other moving parts located outside of the sealed and guarded drive unit which would eliminate tracking and frayed edge issues the customer had with their existing belt conveyors.

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1st Phase Design Requirements

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2nd Phase Design Requirements

Product Type: Wrapped candies

Capacity: 4,000 Pounds per hour

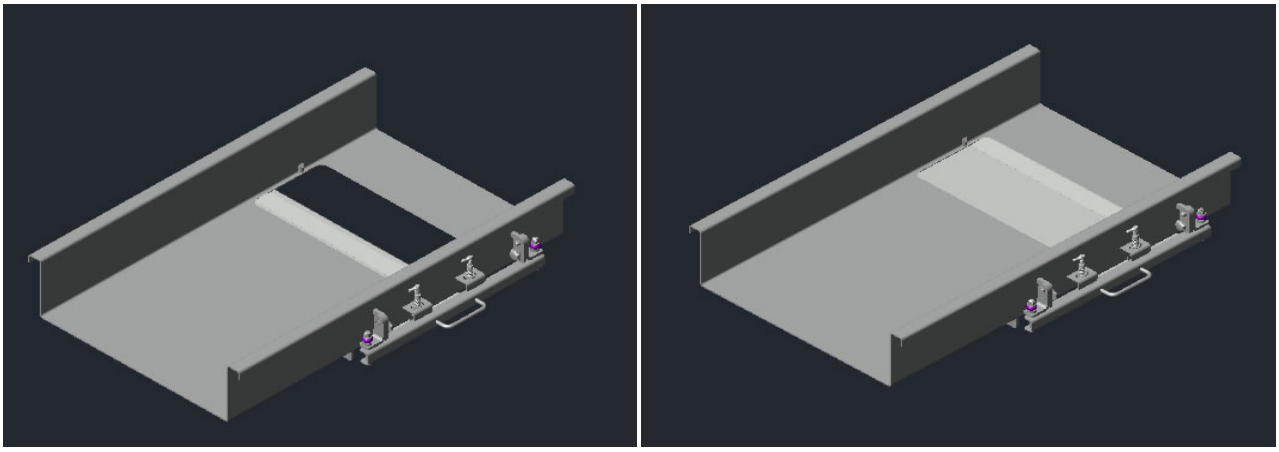
Duty: 24/7

Conveyor Pan Size: 18”Wx5”Dx69’-70”L

Almost two years after installation of the first and second phase conveyors, our customer contacted us to modify their existing second phase Slipstick Sanitary Horizontal Motion Conveyor with an additional Eco-Slide Retrofit Gate Kit. The Triple/S Dynamics Eco-Slide Gates take less time to retrofit into the existing conveyors, tool-less, and are easily removable for sanitation affording the customer with less downtime.

Triple/S and the Customer

When Triple/S Dynamics followed up with the Maintenance Manager after installation, he stated “Install of the Slipstick addition was pretty seamless and overall a good fit.” After the installation of the first and second phase replacements, there has been ongoing discussion of replacing additional overhead belt conveyors with Slipstick Sanitary Horizontal Motion Conveyors which will include multiple Eco-Slide gates in the future.



Eco-Slide Gate

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