

# CONVEYING COOKED AND FROZEN BACON STRIPS



## Original Slipstick Design Requirements

**Product Type:** Cooked Bacon Strips

**Capacity:** 1,250 Pounds per hour

**Duty:** 24/7

**Pan Mod:** 12"W x 8" D x 29'-2"L

## Customer Challenge

A food manufacturer who is a provider to many national restaurant chains, schools, military bases, hospitals, nursing homes as well as international customers began working on the design for a pizza topping project for a new room in their existing plant. The engineering team presented their layout to Triple/S Dynamics proposing the use of a Slipstick Horizontal Motion Conveyor in the new room with the option to retract the infeed from the other room if they had to do long runs or for sanitation purposes.

## Triple/S Solution

Triple/S Dynamics designed an all stainless steel Slipstick Horizontal Motion Conveyor, 12"W x 8"D x 29'-2"L, stainless steel pan, 15" long manually retractable pan section, with the drive located under the pan and sanitary open-channel floor supports.

Approximately two years after the original installation date of the Slipstick HMC our customer was looking to modify the conveyor. The required modifications included the following:

- Replace manually retractable inlet chute with a new pan extension for existing conveyor measuring 12"W x 6"D x 5'-1"L.
- Add new 10"W x 6"D x 25'-2"L upper level pan section to be elevated 6" above existing pan.
- Add two Eco-Slide gates to original pan section with pneumatic controls.
- Add sanitary open-channel stainless steel floor support.
- Install a larger weight stack in existing drive to accommodate added load of the upper level pan.

# CONVEYING COOKED AND FROZEN BACON STRIPS



## 1st Modification Slipstick Design Requirements

**Product Type:** Cooked & Frozen Bacon Strips

**Capacity:** 300 PPH cooked bacon slices on existing pan (lower level)/ 900 PPH frozen bacon chunks on new upper level pan

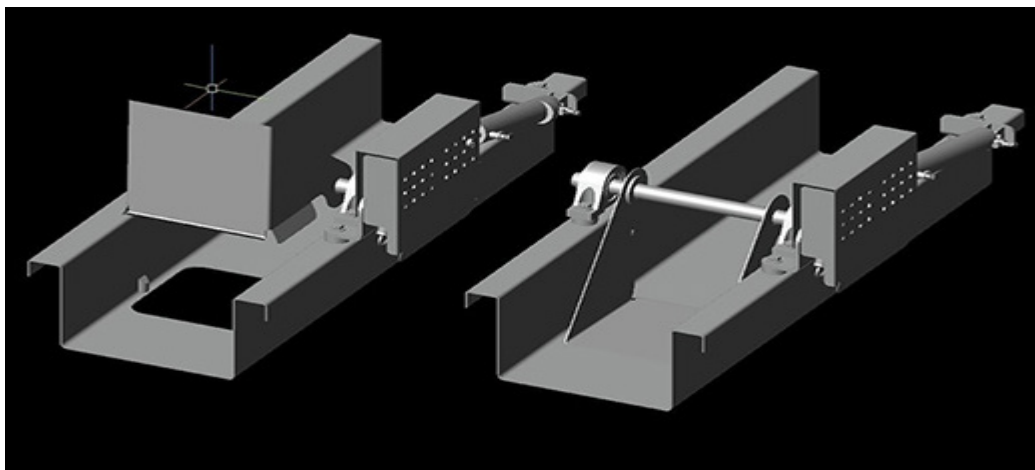
**Duty:** 24/7

### Triple/S Second Solution

10 months after the first modification, our customer requested a tip-up gate to be added to the upper level pan to allow products to be diverted to the lower pan making this the second modification. Triple/S Dynamics provided the gate as a kit to be installed on-site by a local contractor.

### Triple/S Third Solution

2 months after the tip-up gate was installed to the lower pan, our customer stated the gate works great and the plant wants another one. This would be the third modification to the original design where Triple/S provided a second tip-up gate to the upper level pan to allow product to be diverted to the lower pan.



Tip Gate

### Triple/S and the Customer

*After the first modification to the original conveyor, which included the addition of the upper level pan section our customer stated "This new upper pan is working very well for us."*