

# Conveying Battered and Breaded Deep Fried Frozen Eggplant Slices

## Design Requirements

**Product Type:** Battered and breaded, deep fried and frozen eggplant slices

**Capacity:** 2,000 Pounds Per Hour

**Duty:** 24/7

**Conveyor Pan Size:** 18"W x 6"D x 16' L

## Customer Challenge

A family owned and operated eggplant-based frozen food company, doing business since 1978, made the decision to relocate their manufacturing facility from New Jersey to a 52,000 square foot building in Florida. The company contacted Triple/S looking for a solution to transfer battered and breaded, deep fried and frozen eggplant slices as well as jalapeno peppers and raviolis from a spiral freezer to a packaging scale and bagger area.

## Triple/S Solution

Triple/S recommended a Slipstick Sanitary Accumulating Conveyor with a dimpled pan finish, equipped with an air actuated product dam for in-line product accumulation and a stainless steel support structure, to be floor supported. The accumulating conveyor will provide multiple advantages such as gentle in-line accumulation, no carry-over from seasonings, coatings or powder residue offering a thorough clean-out for enhanced sanitation and a greatly reduced risk of any cross contamination between runs.

Several months after the Slipstick Sanitary Accumulating Conveyor was installed at their new plant our customer contacted us to discuss options for adding a gate and purchased an Eco-Slide gate kit to be installed into the existing pan on-site allowing them tool-less removal of the gate plate for easy cleaning.

## Triple/S and the Customer

*Triple/S reached out to the Maintenance Manager after installation and he stated "The Slipstick is performing well for us. We are currently running very well with a multitude of products."*