

CONVEYING CEREAL INGREDIENTS FOR GRANOLA BARS

Design Requirements

Product Type:

Cereal ingredients for granola bars

Capacity: 66 to 100 pounds per minute**Duty:** 24/7**Conveyor Pan Size:** 18"W x 6"D x 34' L

Customer Challenge

A dry material handling equipment supplier representing a leading company in taste and nutrition for the food and beverage industry contacted Triple/S Dynamics looking to install a new line to convey cereal ingredients for granola bars from seven weigh belts and two feeders to a pneumatic conveying system. This new line would be part of a two phase project. Their client's biggest concern was segregation due to a mix of products with different densities as well as clearance limitations.

Triple/S Solution

Triple/S Dynamics recommended for the first phase of the project an 18"W x 6"D x 34'-6 3/4"L Slipstick® Sanitary Horizontal Motion Conveyor with all stainless steel construction, including stainless steel pan covers for product protection. To eliminate the concerns of product segregation, Triple/S Dynamics provided the client with videos conveying a mix of products with different densities to prove segregation would not be an issue and also provided the client with representative drawings of the proposed conveyor to drop into their layout to confirm no clearance issues.

For the second phase of this project, this customer is looking at adding an additional Slipstick® Sanitary Horizontal Motion Conveyor to convey finished granola as it exits the oven. The finished granola has a light coating and the plant is currently undergoing testing of the finished granola to confirm the coating will not impact conveying.

Triple/S Advantage

For this customer's application, cereal ingredients for granola bars, it requires transportation without compaction or segregation, making the horizontal motion conveyor an ideal system. The "en mass" conveying method provided by the horizontal motion assures that mixtures will be delivered as originally blended and fine particles will remain evenly distributed throughout the entire product bed – meaning retention of seasonings, coatings and breading; prevention of oily fines build-up; and elimination of food product segregation.

Triple/S and the Customer

When Triple/S Dynamics followed up with the representing supplier after installation, we were informed "The Slipstick is working great and is doing everything the customer expected." This customer has Triple/S Dynamics conveying equipment at various locations throughout the US dating back to 2002. This is the first unit to be installed at this location.

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