

CONVEYING COOKED MEAT



Design Requirements

Product Type: Meatballs and pizza toppings

Capacity: 13,000 pounds per hour

Duty: 24/7

Conveyor Pan Size: 38" W x 6" D x 13.06' L

Customer Challenge

A family owned and operated frozen food company, manufacturing Italian style frozen products such as pasta, meatballs, eggplant, italian sausage and pizza toppings, added a protein based application line to a new plant. They needed a conveying solution to transfer various sized oven baked meatballs and beef and italian sausage pizza toppings from the oven to the freezer with screening capability to remove fine crumbs from certain products. Challenges were eliminating heat loss from the oven room with limited space between rooms.

Triple/S Solution

Triple/S Dynamics worked with our customers engineering firm to custom design a vibratory feeder conveyor to fit within the customers space requirements and designed the inlet end of the pan to pass through an insulated wall panel to eliminate heat loss from their oven room. The vibratory conveyor is floor supported, measuring 38" W x 6" D x 13.06' L. Special features of the custom designed conveyor includes all stainless steel construction for wash down and wedge wire fines screen with collection hopper. The wedge wire fines screen is clamped-in-place to allow quick replacement with a blank insert to be used when screening is not required. This conveyor is also equipped with an Eco-Slide gate for product reject, designed for tool-less disassembly for cleaning.

Triple/S and the Customer

This customer previously purchased a Triple/S Dynamics vibratory feeder conveyor for another plant location, conveying blanched raviolis with a capacity rate of 8,000 pounds per hour and a bulk density rate of 25 pounds per cubic foot.