

Bakery Manufacturer Uses Spiroflow Discharger & Conveyor To Make Favorite Crackers



General view of the installation



Operative charging sacks of brown flour directly into the mixer via the additional conveyor

Customer Requirements

Jacob's Bakeries Ltd, Aintree, Liverpool factory has been using a 'Spiroflow' Bulk Bag Discharger with integral Flexible Screw Conveyor to load oat flour into a mixer, via a storage silo, for 14 years - trouble-free! To enable them to produce other products in the same mixer, they needed a way to load alternative flours directly into the mixer, by-passing the storage silo.

Spiroflow Solution

A 'Spiroflow' Flexible Conveyor has been installed. It feeds bags of brown flour directly into the mixer used to manufacture the base of Jacob's famous Club crackers, Gold crackers and some of the crackers

for their packs of 'Biscuits for Cheese.' This conveyor, installed in June 2009, is installed beside the existing 'Spiroflow' Bulk Bag Discharger.

The new 'Spiroflow' Flexible Screw Conveyor is 36' long, lifting the flour up some 16' at an angle of approximately 45°. It was linked to an existing sack tip station with integral check sifter. The inlet to the conveyor is complete with an agitator to prevent any bridging of the coarse brown flour and we supplied a check magnet too as part of our scope of supply. The conveyor and it's controls are designed to operate in an ATEX Zone 22 area.

The mixer is in operation 14 hours a day, 7 days a week and mixes a new batch of cracker base every 30 minutes. So, the 'Spiroflow' equipment that keeps the mixer fed has to be very reliable!