



*The mobile Aero Mechanical Conveyor transfers Gelatin*



### Customer Requirements

A famous Pork Pie manufacturer looked to Spiroflow for a solution to improve the way gelatin granules are loaded into one of 2 mixers.

It is in these heated mixers that the gelatin is formulated into a melted suspension which is pumped away and used to fill into the space between the pork filling and pie casings.

### Spiroflow Solution

A Spiroflow Aero Mechanical Conveyor has been in operation since February 2002.

- The nearly 8ft/ 2.5m long Spiroflow Aero Mechanical Conveyor operates at 60° and has an integral sack tip feed hopper.
- It is used to transfer 55lb/ 25kg bags of gelatin into either of the two mixers that produce the gelatin mix.
- The introduction of the conveyor has significantly improved the efficiency and cleanliness of the gelatin production process.
- The Aero Mechanical Conveyor supplied to the customer is of 316 grade stainless steel construction.
- The integral feed hopper has a mesh grill to enable bags of material to be opened safely and tipped with ease.
- The conveyor, feed hopper and control panel are mounted on a mobile frame that can be moved from one mixer to another and away from both to be washed down periodically.
- To facilitate internal washing, the conveyor is complete with a drain plug.

## How Can Spiroflow Help Your Business?

Contact us today to discuss your specific applications and needs.