Preventing thermal particle damage in your continuous convection dryer

Dust collection upgrades help drying plant clear the air
Automated Weighing and Batching System Kicks It Up A Notch

JTM Food Group is a specialty food processor that produces various products with recipes that include a spice mixture that gives the products their unique flavor. In the past, to prepare a spice mixture for a product, an operator printed out the mixture’s recipe, then brought the first spice bag to the scale and hand-scooped the spice from the bag into the bucket until the proper weight was achieved. The operator repeated this weighing and scooping process for each of the recipe’s spices and other minor ingredients. To speed up the batching process, sometimes several operators worked together gathering and hand-adding the various ingredients. Ultimately, manually scooping and weighing the spices was taking too much time and causing a bottleneck in the production process.

Ingredient Masters automated system solves bottleneck

A custom-designed automated weighing and batching system from Ingredient Masters improved the efficiency and quality control of the operations. The automated system reduced the labor and time required to make the spice batches and even records each spice batch by lot number, detailing such information as recipe ID, ingredient quantity dispensed, and batch start and stop times, so JTM knows exactly what goes into every batch. The system also improved the accuracy of the ingredient amounts in each batch, which minimized product loss and reduced operating costs. Additionally, the system reduced housekeeping costs because the ingredients room is much cleaner.

Kason

SCREENING AT TEMPS TO -275°F/-170°C

Among varied techniques to pulverize materials on a toll basis, the Custom Services Group of Solvay Solexis cryogenically grinds and screens plastic resins at -50° to -275°F (-46° to -170°C), placing extreme demands on screening equipment.

“Sifter screens are more susceptible to breakage under cryogenic conditions due to embrittlement from the cold,” says Craig Davis, sales and marketing manager. “It is critical to minimize downtime when this happens because system components can freeze, and material left in the system can get wet.”

“Centrifugal screeners... keep up with grinding processes with the same efficiency as a rectangular screen, but are easy to clean and maintain like circular vibratory screeners,” he says.

Solvay Solexis recently added a Kason Quick-Clean Centri-Sifter separator equipped with three roller bearings located outside of the screening chamber instead of the normal two. The bearings on the hinged cover and the motor-end of the shaft provide the support needed for vibration-free operation at high speeds and loads. When the end cover is hinged open, a third bearing between the motor-end bearing and material feed point allows the shaft to cantilever for fast, easy removal of screens and/or paddles, minimizing interruptions, preventing ice formation from causing re-starting problems, and allowing fast, thorough wash-downs.

Kason Corporation
67-71 E. Willow St.
Millburn, NJ 07041-1416
1-844-527-6648
Tel: 1-973-467-8140
Fax: 1-973-258-9533
E-mail: info@kason.com
www.kason.com