

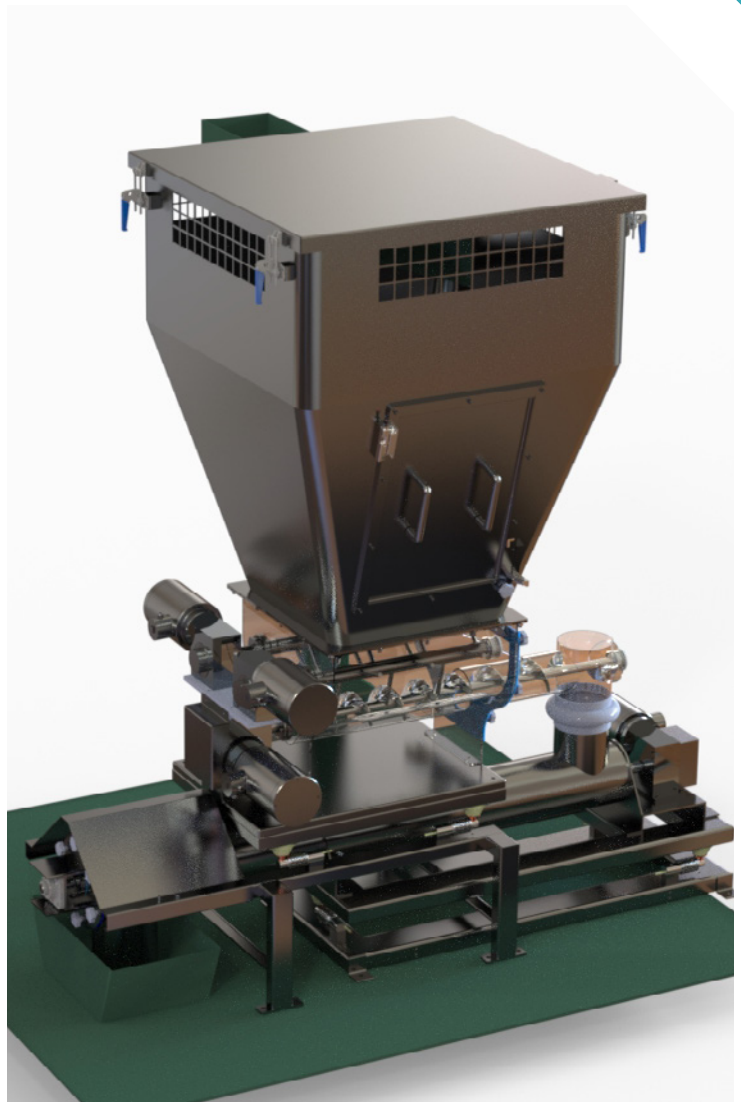
FEEDING COOKED WHEAT CEREAL MANUFACTURING

In collaboration with a leading UK cereal manufacturer, we devised a solution to upgrade an existing feed system that supplies cooked wheat to an extruder. Our solution enables the manufacturer to benefit from automatic calibration systems, weighing accuracy and improved operational efficiency.

The manufacturer's continuous weighing system suffered from product leakage and inefficient calibration, resulting in weighing inaccuracies and product waste. This is a common issue with flow meters as static weight is only part of the equation in determining an accurate throughput per hour figure. A labour intensive process, calibration depends on the ability to precisely time and capture a certain quantity of product. A recognised solution is to use either a manual or automatic diverter chute, capture, time and weigh the product. Output is compared against the system total, followed by a correction.

Following a comprehensive review of the issues, Rospen devised a solution that weighs the pre-feeder hopper. The twin agitator design feeder and material hopper sits on a Rospen weigh platform. To enable self-calibration, Rospen designed a bespoke software routine with an automatic calibration procedure. Once initiated, the hopper refill is suspended. At the conclusion of the calibration, a tare weight of the pre feeder hopper is captured and compared against the loss in weight of the pre feeder hopper and the totalised throughput from the "weigh screw" flow meter.

The twin agitator system allows a consistent feed of cooked wheat to the downstream process. Any discrepancies in flow rates are automatically adjusted and the system reverts to running smoothly, avoiding any loss of production or material.

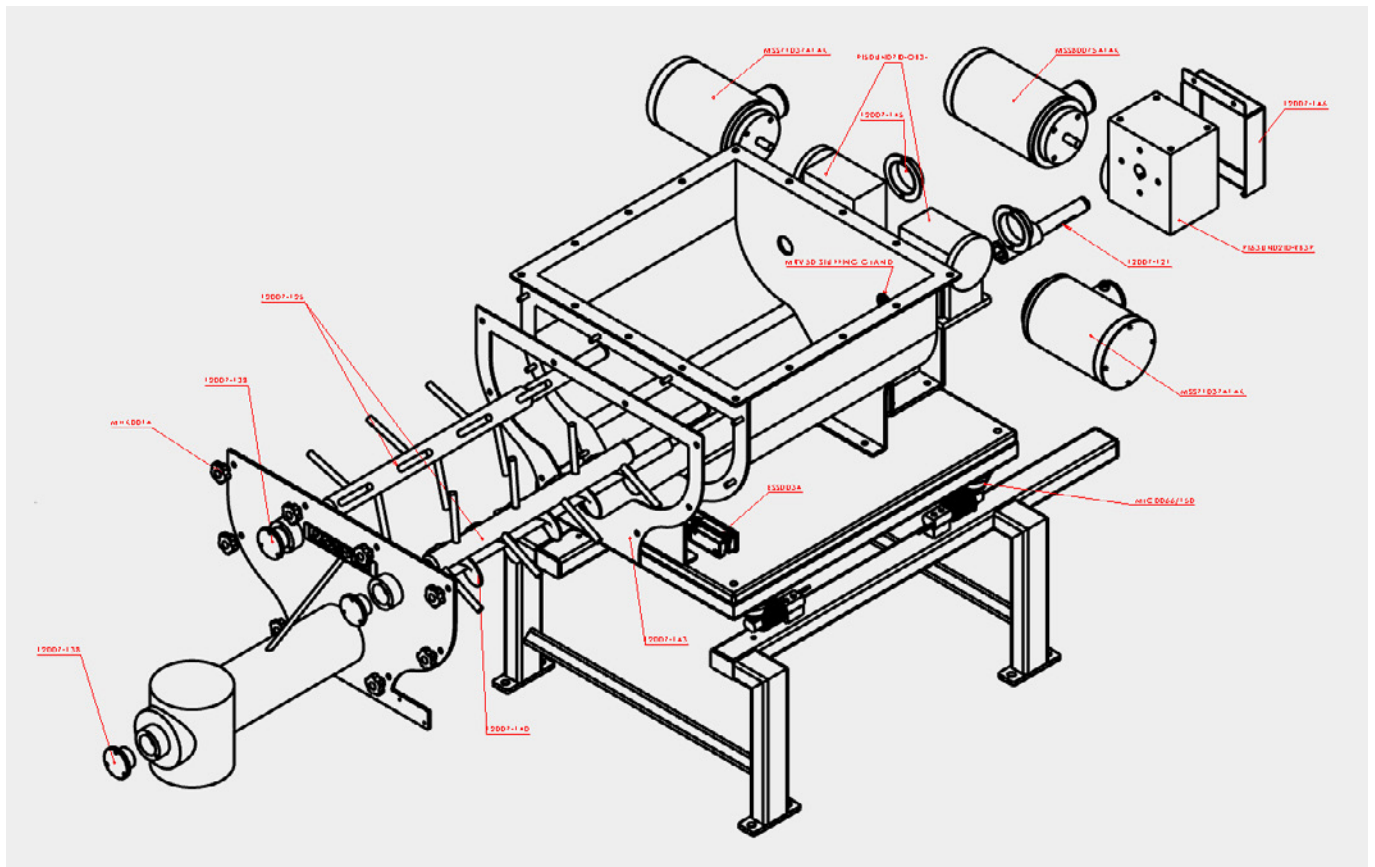


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To achieve maximum efficiency on a cereal line, continuous weighers must maintain production for extended periods while simultaneously carrying out tare and calibration checks. Given that calibration checks are conveniently conducted online, the system will consistently perform to a desired degree of accuracy over an extended period.

The Rospen solution includes several innovative features that improve both hygiene and operability:

- A) Use of smooth body stainless steel motors and gearbox units help both the hygiene and wash down of the unit, eliminating the usual issues of rusting motors and gearboxes.
- B) Extensive use of safety switches to enable tool free clean down with a slightly inclined screw to ensure no water and therefore potential contamination.
- C) The hopper was designed with fully radiused corners eliminating the potential for product hold up.



MANUFACTURING FOR YOUR REQUIREMENTS

Our unrivaled industry experience combined with advanced design and system versatility to provide a range of benefits.

Highly qualified engineers	Precision	Reliability
 Our engineers are masters in their field. Rospen engineers are degree-qualified and equipped with comprehensive knowledge and experience to provide custom solutions to unique client challenges.	 Rospen systems are designed to perform with precision accuracy under all operating conditions.	 Our systems are built to ensure long term reliability, maximum up-time and lowest on-going operational costs.
Hygiene	Maintenance	Flexibility
 No matter the application, from pharmaceutical or food to quarry use, our machines are designed with easy strip-down features for hygienic cleaning.	 Design ingenuity enables quick and easy access for maintenance and low downtime.	 Standard design features ensure complete flexibility within existing manufacturing.



CONTACT US

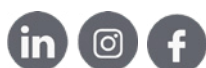
For more information,

Telephone: +44 (0)161 304 5700

Email: enquiries@rospen.com

Waterside Business Park, Unit 7, Waterside Rd, Haslingden, Rossendale
BB4 5EN

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ROSPEN.COM