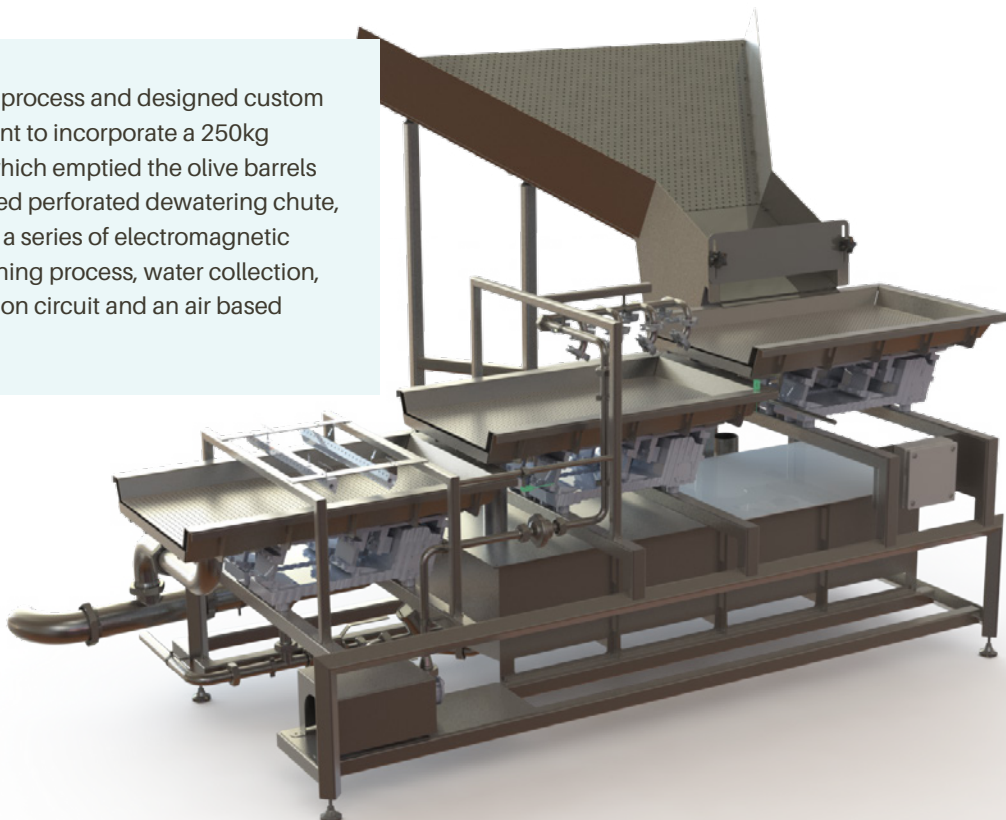


OLIVE WASHING DEWATERING FOOD PROCESSING

A large UK continental and gourmet food manufacturer relied on a manual, on-site process to decant a large quantity of small 2kg tin cans of olives packed in brine (salt water). Line operatives washed and dewatered the olives manually. The customer transitioned from receiving olives in brine packed in the 2kg tin cans to 250 kg barrels. This significantly reduced decanting labour and removed the unnecessary tin can packaging, introducing both a lower cost and more environmentally friendly process. Our challenge was to provide a continuous system to empty olives from 250 kg barrels in a low care area and transfer to the high care area, de-water the brine and then clean water wash the olives to remove any excess brine and salt deposits within the pitted olives before packing into 7.5 kg trays for the next production step.

We engineered a new process and designed custom manufacture equipment to incorporate a 250kg electric barrel tipper which emptied the olive barrels and brine into an angled perforated dewatering chute, olive feed system with a series of electromagnetic vibratory feeders, washing process, water collection, storage and recirculation circuit and an air based drying system.

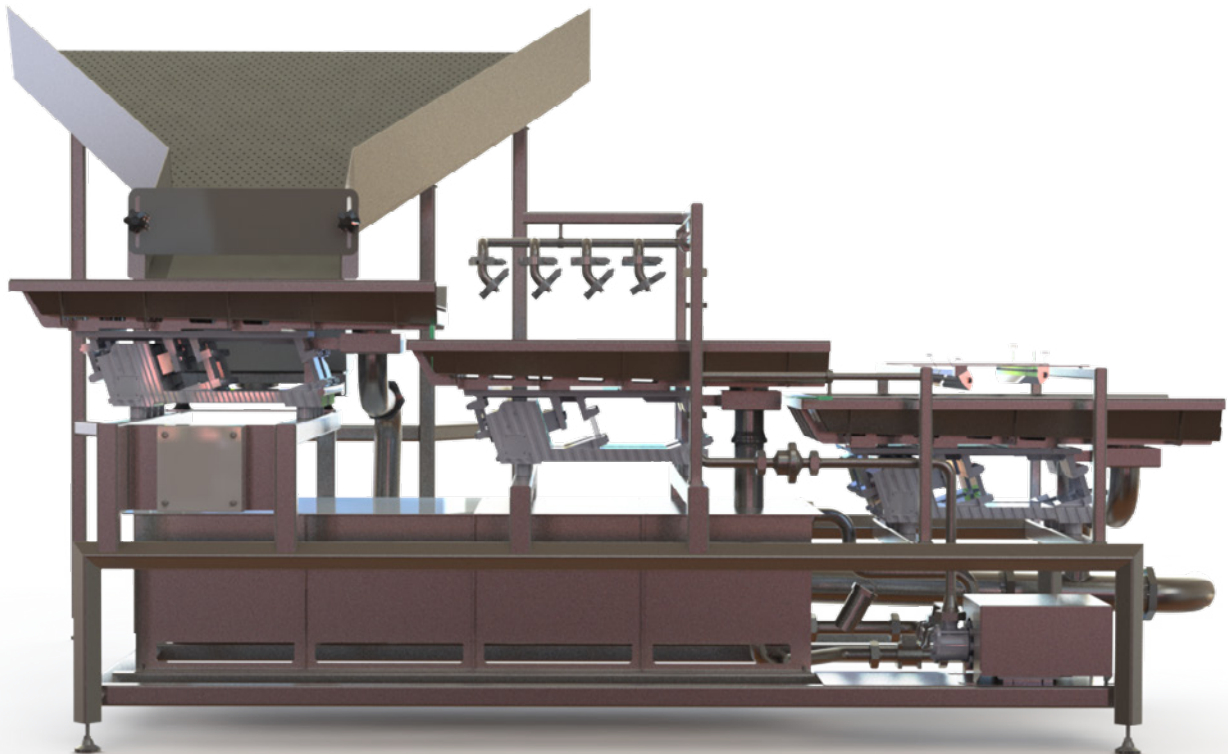


OLIVE WASHING DEWATERING FOOD PROCESSING

Rospen engineers reviewed available factory space and current batch process steps in place to wash the olives. Next, a concept for a new continuous process was developed and layouts were drawn up to help visualise the equipment within the factory. To prove the system, simulation tests of the washing process were conducted and the system concept was validated by the quality department.

Our scope of work for the project included:

- ▶ Test, design and manufacture of the olive washing system.
- ▶ Bespoke design of the dewatering chute, feeder, wash water spray, storage and recirculation system, air drying system.
- ▶ Design and build of the PLC, HMI, electromagnetic drive control centre and safety circuit panel.
- ▶ Factory acceptance testing of the dewatering chute.
- ▶ Mechanical, electrical and pneumatic installation of equipment.
- ▶ Commissioning of the system.
- ▶ Equipment training.



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

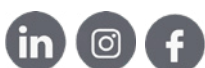
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