

Moline Flour Removal Systems

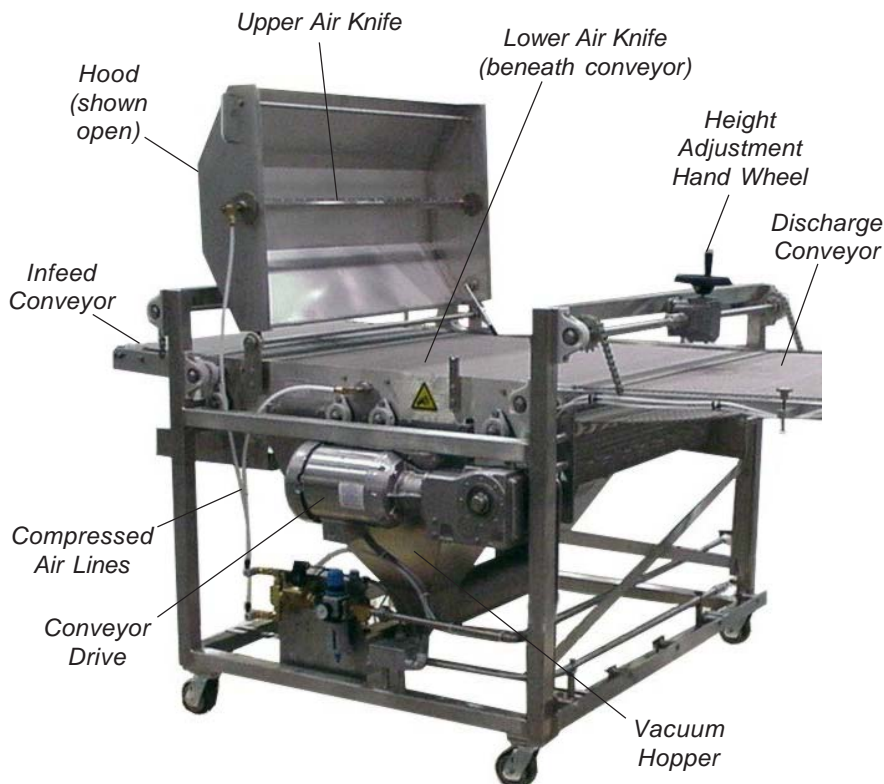


Designed to remove excess flour dust from the product efficiently and effectively.

Moline flour removal systems are designed to effectively remove excess flour dust from the product while it travels through the production system. Designs range from the flour removal conveyor, which removes flour while transferring product between equipment, to the flour removal hood (see page 2) which removes flour from the top of the product on the makeup line. All designs are built to accommodate line widths of 24" - 60" and provide efficiency and durability along with easy sanitation.

The flour removal conveyor (shown below) combines flour removal and transfer in one compact design. The

unit incorporates either compressed air or blower technology and a vacuum system. Flour is blown from both sides of the product via air knives (using a low pressure blower or compressed air) while the vacuum pulls the airborne flour away to a dust collection system. Typically, the unit contains stainless steel infeed and discharge conveyors, driven by a drive motor and gear reducer. Conveyor height is adjusted with hand wheels. The unit can be mounted on casters for portability.



**Flour Removal Conveyor
(using compressed air)**



**Flour Removal Conveyor
(using a blower)**

- **Compressed air (or a low pressure blower) provide flour removal during transfer.**
- **Vacuum system removes excess flour to a dust collector.**
- **Infeed and discharge conveyors can be easily raised or lowered for optimum integration**



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Flour Removal Conveyor *continued...*

Construction:

Heavy-gauge stainless steel construction with precision-machined components. Wire rod or wire mesh stainless steel conveyor belting. The unit can be mounted on casters for portability.

Guards and Covers:

Safety interlocked guards prevent access during operation.

Control Functions:

Belt speed is easily adjusted through the production system's operator interface.

Drive System:

Drive motor and gear reducer for conveyor drive(s).

Electrical System:

Standard: 480 Volt, 60 Hertz, 3 Phase. Other options are available.

Pneumatic System:

Includes a filter/regulator and control valves necessary to activate the air knives when compressed air is used: 10 cfm @ 100 psi (5 liters/sec. @ 7 bar).

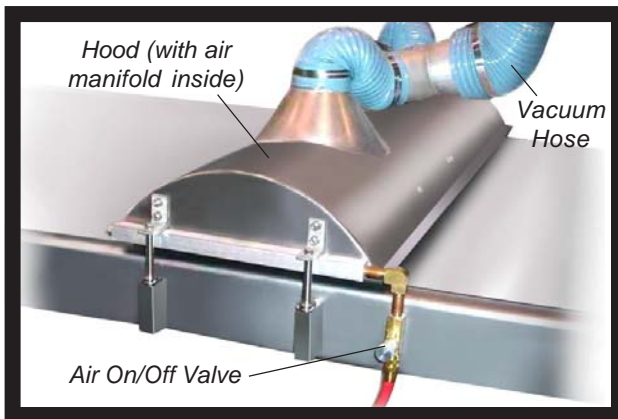


Removing Flour From Product With the Flour Removal Conveyor

Flour Removal Hood

Moline flour removal hoods are designed to effectively remove excess flour dust from the top of the product. The compact design uses compressed air routed through the air manifold inside the hood to blow excess flour from the product. The flour is then vacuumed away to the dust collection system. The flour removal hood is constructed of stainless steel and is built to accommodate line widths of 24" - 60".

Pneumatic Requirements: 10 cfm @ 100 psi (5 liters/second @ 7 bar).



Flour Removal Hood

Dust Collector

The dust collector is a purchased component. Styles vary - a typical example is shown at right, containing a filter tube and a customer-supplied drum for dust collection. Electrical Requirements: (3 or 5 hp): 230/460 V, 60 Hz, 3 Ph.



Dust Collector