

# Moline Flour Removal Transfer Conveyor



*Designed to transfer product while removing excess flour dust.*

Shown with hood open during shutdown.



- **Wire mesh conveyor belting provides sanitary transfer with air flow for flour removal.**
- **Air knives and vacuum blower provide flour removal during transfer.**
- **Infeed and discharge can be easily raised or lowered as needed.**
- **Mounted on casters for portability.**

*The Moline flour removal transfer conveyor provides two processes in one simple design. The conveyor transfers product to the fryer while also removing excess flour dust. The unit is custom built to accommodate various system widths and heights.*

*Both blower and vacuum techniques are used to remove flour dust from the product as it is transferred. Flour is blown off of the product via air knives (low pressure blower or compressed air) while the vacuum pulls the airborne flour away to a dust collection system.*

*The hand wheels, located above the infeed and discharge portions of the conveyor are used to raise or lower those sections to accommodate different equipment heights and different products. The stainless steel wire mesh conveyor belt is directly driven by a drive motor, gear reducer, drive shaft and sprockets.*

*The versatile design of this conveyor provides efficiency and durability along with easy sanitation and maintenance.*



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## Features

### ■ Construction:

Heavy-gauge stainless steel construction. Precision machined components. Mounted on casters for portability.

### ■ Guards and Covers:

Safety interlocked guards prevent access during operation.

### ■ Control Functions:

Conveyor belt speed is easily adjusted through the production system's operator interface. Infeed and discharge heights can be adjusted with the hand wheels.

### ■ Drive System:

Direct drive, washdown duty.

### ■ Electrical System:

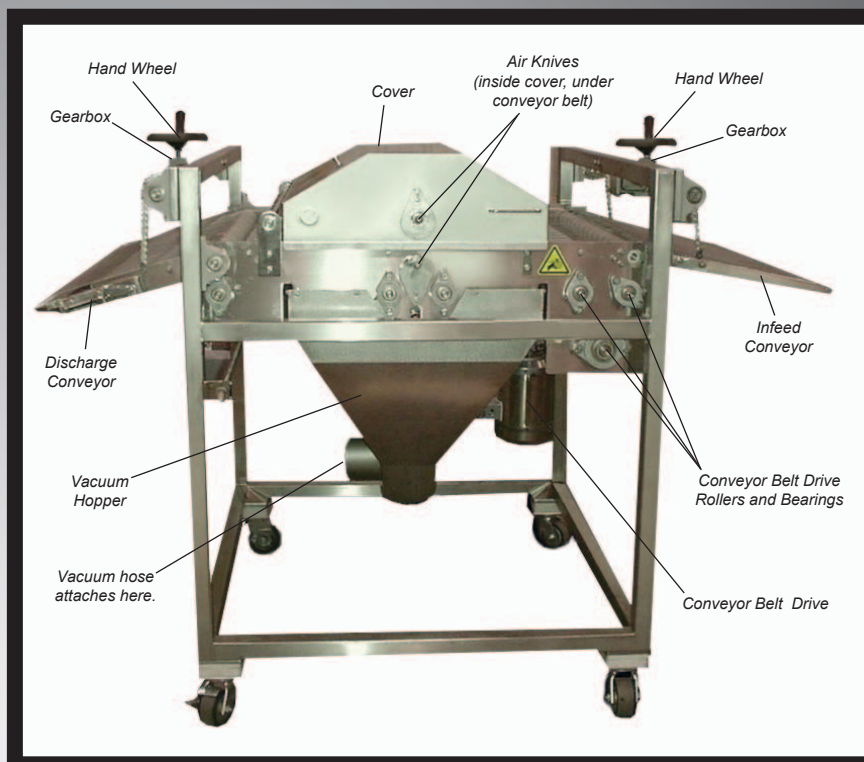
Standard: 240 or 480 Volt, 60 Hertz, 3 Phase.

### ■ Pneumatic System:

Contains a filter regulator, solenoid and control valves necessary to activate the air knives.

### ■ Integration:

The conveyor is built for integration with existing equipment (such as a proofer, fryer, freezers, etc.). Connection brackets and pins are provided to mechanically secure the conveyor during operation.



Typical Flour Removal Transfer Conveyor (styles vary)



Transfer Conveyor With Cover Open



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