

Human Food

Improvements to Flour Handling System

Overview

A local bakery was looking to improve their flour handling system.

Problem

The client wanted to improve their automated flour handling systems to reduce downtime caused by flour handling issues and improve the accuracy of dispensing in production.

Solution

GAME Engineering and the client devised a solution to change the system to a 'loss-in-weigh' process with new control systems and automatic recording. The flour lines were increased in size and a much tidier pipework arrangement in the root space was installed.

New fitters, diverters and supply lines were installed on time and on budget.

Working closely with the client and their electrical contractors, all the areas of work were completed with minimum disruption to production.

Result

The flour inclusion weights are now well within the acceptable levels and the system is cleaner and more reliable in operation.

