

Food Applications

Volkmann vacuum conveyors are ideal for the transfer of food product powders and granules to mixers, packers or fillers from:

- Drums
- Bulk Bags
- IBCs
- Gaylords

And we can do it:

- Cleanly
- Gently
- Damage-Free
- Segregation Free



The loading of food product powders and granules into process, filling and packaging machines has become an increasingly demanding requirement as a result of the need to increase both productivity and safe practices when handling foods. This presents specific challenges in terms of the in-plant transfer of product. The Volkmann VS and PPC range of vacuum conveyors uniquely addresses these challenges specifically in their ability to maintain the integrity of the food product, be it in terms of avoiding segregation, maintaining hygiene or containing nuisance dusts.

Volkmann's range of designs has been developed with quick release QX series filters; modular receiver designs featuring common seals throughout; a true, full-bore discharge valve **WITHOUT THE OPERATOR IN THE PROCESS**; and the most efficient vacuum pump available in today's marketplace. They are easier to clean and use less energy than competitive products, and are manufactured from 316L stainless steel as standard. Plus, the system uses vacuum for the transfer process resulting in a totally contained product transfer when coupled to specially designed rip and tip bag stations or IBC unloading units.

WHY VOLKMANN?

- VACUUM CONTAINED
- FLOOR LEVEL LOADING
- DRUMS, BOXES OR 2000 LB BAGS
- ENCLOSED CONVEYING
- NO TOOLS CLEANING
- HIGH QUALITY FILTERS
- DUST AND DAMAGE FREE
- SEGREGATION FREE DENSE
- PHASE VACUUM OPTION
- ULTRA CLEAN DESIGN
- "PLUG AND CONVEY"
- SUPERIOR FILTRATION, WITH 3 μ AS STANDARD AND HEPA OPTIONS
- ALL PNEUMATIC OPERATION
- ATEX CERTIFIED FOR EXPLOSION APPLICATIONS



VS and PPC conveyor ranges—clean, adaptable, contained.

Quality Vacuum Conveying Systems for 30+ Years

VOLKMANN vacuum conveyors are the first choice for safe and hygienic powder handling.

Energy Efficient

Volkman Multijector® vacuum pumps use the Venturi principle to generate vacuum. Unlike single stage pumps, they create energy efficiency with their reuse of generated air as it passes through a series of Venturi in multiple stages. This process provides a greater level of vacuum, down to 27" Hg, and high airflows.

The pumps are lightweight, quiet and use up to 50% less compressed air in any given application than their competitive single-stage units.

In addition, Multijector pumps can be turned on and off without fear of damage to the unit, offering more efficiency than electrical pumps restricted by the number of starts and stops allowed per hour.

Gentle Transfer

Whenever tablets or capsules are transferred, the issue of damage is a potential concern. Inevitably, this is complicated by the need for quick product changes as production needs dictate. Volkman conveyors address these issues in the following ways:

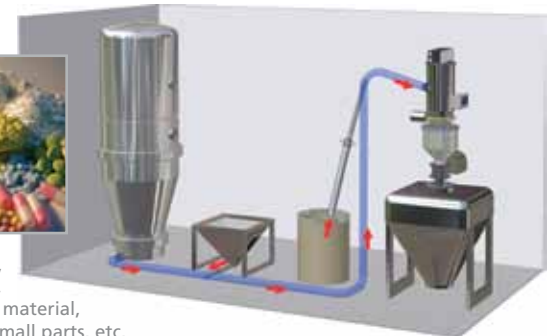
- Our Multijector vacuum pump is highly adaptable, allowing the handling of a wide variety of tablets by the same unit.
- The ability to adjust the inlet air volume and associated vacuum level allows the velocity of transfer to be carefully controlled.
- We offer a range of semi-automatic unloading devices to ensure a consistent flow of tablets or capsules to the conveyor, thereby providing controlled parameters for the conveying cycle.

Flexibility of Design

All Volkman conveyors use modular designs to adapt to the particular requirement. Variations in filter area, type of material entry to the receiver, pump size and specification, discharge flange connections and the incorporation of flow aids are all available. The same modular concept allows the attachment of drum, box or IBC unloading.



Conveying of dust, powder, pigments, flakes, granulated material, tablets, capsules, small parts, etc.



Special designs are available to fulfill the demands of the Chemical, Food, Pharmaceutical and Color/Lacquer Industries.

Suction out of/from...

- Hoppers
- FIBCs
- Silos
- Drums
- Bags/liners
- Dryers
- Cutting machines
- Floors
- Molds

Feeding directly into...

- Mixers/blenders
- Filling machines
- Tablet presses
- Weighing hoppers
- Reactors
- Sieves
- IBCs
- Bag fillers
- Drums
- Silos



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