

Vacuum Conveying Applications in the Food Industries

Aspiration, Suction, Transport and Loading of Powders, Granules, Flakes, Pellets and All Kinds of Bulk Materials



Suction from/ discharging of...

- Hoppers
- Big-Bags / FIBCs
- Silos
- Bags
- Bins
- Trays
- Dryers
- Sieves
- Cutters

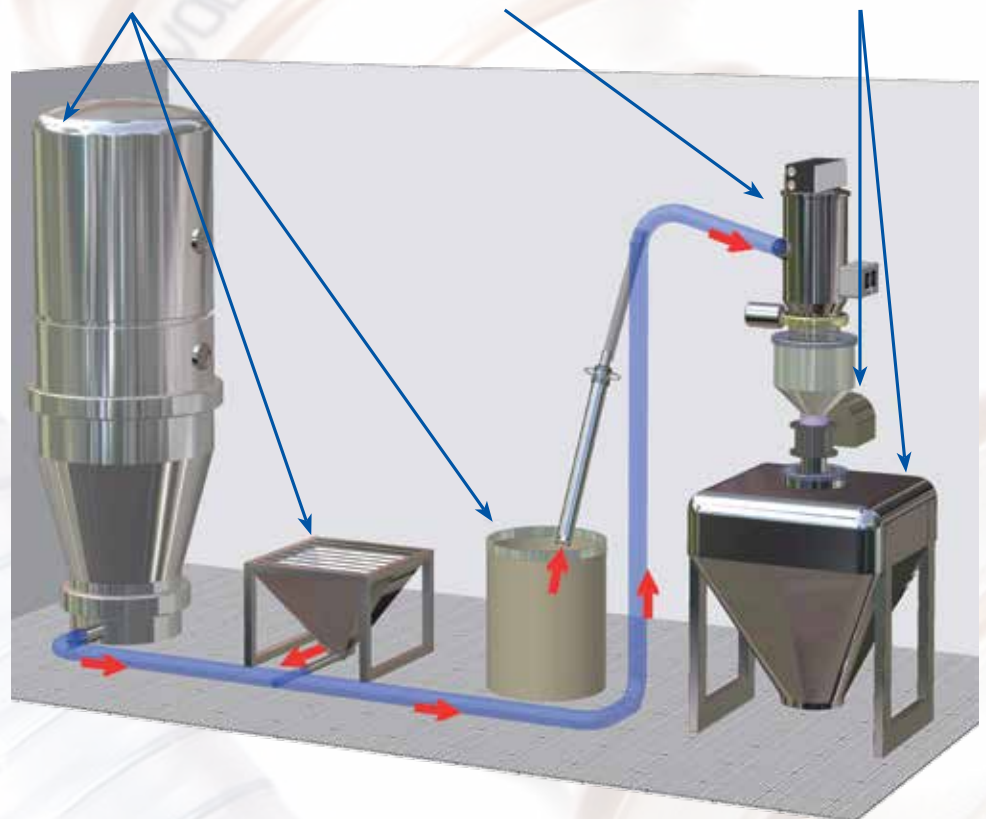
Product supply/ feeding into...

- Stirring vessels / Reactors
- Filling machines
- Weighing containers
- Sieving machines
- Mixers
- Tablet presses
- Big-Bags
- Casks
- Silos
- Loss-in-weight feeders
- Volumetric feeders
- Centrifuges

ADVANTAGES

- Gentle Vacuum-Plug-Flow conveying, no segregation/ separation
- Hygienic design (FDA, GMP, WIP, CIP...)
- Purely pneumatic – no mechanical friction
- Full ATEX certified by German TÜV, free of ignition sources
- Small, lightweight, silent, easy installation, easy to clean
- Suitable for multiple-purpose transport, mobile installations possible
- Modular for individual configurations
- Capacities from 10 kg/h to 8000 kg/h, transporting distances up to 100 m
- Lifts powders to up to 50 m high
- Transfer of ALL kind of bulk materials, conveying even of difficult powders & bulks

Vacuum Conveyor



VOLKMANN Vacuum Conveyors Inside Food Industries



Conveying of spices from a hopper and loading of a sieve.



Transport of salami-slices for pizza-topping.



Loading of Cream-Fat powder (70 % fat) into a hopper and filling Big-Bags.



Flour transfer system in a bakery.



"Cherries in alcohol" transport; filled chocolate production.



Feeding from a tumbling-sieve into a hopper for Vacuum Transfer.



Loading of a multiple-bucket-weighing and dosing system.



Granulated meat conveying in sausages-making process.



Vacuum Transport and loading of a mixer with powders for sauce-making.

