Vacuum Conveying Applications in the Food Industries

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

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

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

Vacuum Conveyor

Suction from/discharging of...

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

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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.