



STB NEWSHEET

INGREDIENT HANDLING

STB have recently completed a feeding & weighing system for a major bakery company manufacturing cakes & pastries. The system is designed to discharge into bins with high accuracy weighing & feeding.



Picture above: Ingredient dispensing hoppers each with a capacity of 350kg.

The system was designed in food quality stainless steel using box sections. The frames are pre-assembled in our factory



STORAGE, CONVEYING & WEIGHING

The client who manufactures a range of cakes and pastries for the large supermarket chains was looking for a system to eliminate the manual handling of sacks and to reduce the amount of warehouse space used. The upgrade comprised of two 24 tonne storage silos including a land based blower, inline sifting and a pneumatic conveying system designed for a rate of 3 tonne/hour to the four dispensing units. Each dispensing unit being fully automated to top-up on demand with ingredients when required, from the silos and to dispense ingredients at the input weight into the mixer bowls.

