Bakery Conveyor Systems









The importance of a clean and hygienic production environment is particularly important for baked goods manufacturers. The handling of delicate and unpacked bakery items such as bread, cookies and pancakes increases the potential of food contamination. For this reason, bakery goods producers need reliable and hygienic material handling solutions.

With increased focus on cost and quality, conveyor systems are also expected to be well controlled to eliminate any loss or error. Equipment must be safe to operate and easily cleaned to comply with strict hygienic requirements. It must also cater for multiple product types and sizes.

Some of the typical challenges bakery manufacturers face include:

- Easy access for cleaning and wash down
- High speed and capacity requirements
- Hygiene and food safety review
- Integrated process flow
- Rapid change overs
- Ability to handle various products and pack sizes on equipment

FlexCAM provide solutions for efficient production and floor space

FlexCAM has over 20 years' experience in installing and designing efficient and practical material handling solutions for the food industry. Our extensive range of flexible and standard solutions have been specifically developed to handle direct food contact. We can help manage any production flow from safe raw material handling to shipping pallets out the factory door.

Spiraflo Side Drive Spiral

Spiraflo utilises the Side Drive principal, allowing us to design highly complex and customised spirals with unlimited belt lengths to fit available space. It can be tailored to a wide range of operating conditions and hygienically designed for safe use in all types of food production. The system comprises three belt types: Intralox Series 2700 all plastic belts, Twentebelt SS Wire belts and SS belts with an Acetal (POM) overlay.

› Cleaning of the belt is simple with access to both the internal and external surfaces made easy
› Low ongoing maintenance requirements and costs

Applications:	General Conveying, Cooling, Proofing, Pan handling, Depanning/De-lidding, Metering, Merging, Diverting, Tight Radius Transfers, Accumulating, Incline and Decline.
Temperature Range:	From -80°C to +300°C depending on belt type
Design features:	› Hygienic frame design › Clean, open design with bearings, guide rails brackets, supports etc stood off the frame for ease of cleaning › Belt selection dependant on application › Modular Plastic Belts › Wire Mesh Belts › ThermoDrive Homogenous Belts › Fabric Belts › Belt cleaning systems are available if required › Tight radius nose over transfers on some belt types › Multiple drive options – SS Motors, Motorised pulleys, Magnetic Direct Drive Technology › Full design and turnkey system including transfers, merges, diverts, infeed and outfeed systems › Full control systems available using Allen Bradley PLC's and VF drives, incl HMI's etc. for product change overs, fault finding etc.
Benefits:	› Complex design layouts › Long conveyor lengths available › Reduced footprint due to smart design › Greater product stability due to small transfers › Reduced maintenance and cleaning when compared to other solutions – Bearings, side guide brackets and supports stood off from frames › Belt lift arms available › Lower maintenance and downtime due to equipment design › Low noise levels
Belt types:	› Intralox Modular Plastic › Intralox ThermoDrive › Twentebelt SS Wire belts (302,304 or 316 SS) › Forbo Fabric Belts
Belt width:	› 20mm – 2400mm depending on belt type and application
Specification:	› FDA approved belts › Hygienic Design Principals used › Suitable for temperatures from -80 to + 350 Degrees Celsius depending on belt type › Various drive configurations › Reconfigurable should layouts alter
Warranty:	› 12 months (24/7) warranty