

## CASE STUDY

How S. Howes designed and installed a batch mixing system in a compacted space for a food processor.

**Customer**  
Undisclosed

**Equipment**  
Mixing System

**Application**  
A system to batch mix various ingredients into a flour base and package the product for final delivery.



## Overview / Challenge

A food processor approached S. Howes with a need for a new system to batch mix various ingredients into a flour base and package the product for final delivery. The customer required assistance in the design of the entire system, including all key components of the process. S. Howes has nearly 150 years of experience designing and manufacturing many types of food processing equipment, still the design of this system was particularly challenging due to space constraints and low ceilings in the facility.

## Equipment Components:

- Bag Dump Station
- Pneumatic Conveyor – A
- Surge Hopper w/ High level Indicator
- ES-4810 Double Ribbon Blender
- Centrifugal Sifter
- Pneumatic Conveyor – B
- Surge Hopper w/ Level Indicators
- Bagging Scale
- Bag Closer
- Belt Conveyors
- PLC Control Panel for Complete System Operation
- Mezzanine & Two Support Frames

## Solution

The project was conducted in two phases. The first phase consisted of the construction of core components of the system such as the mixer, surge bins, and bagger. The second phase required S. Howes to specify and provide conveying equipment as well as support frames and mezzanines.

S. Howes designed and manufactured a custom system that allowed the desired capacity of processing within the physical constraints of the building. The system was then delivered and installed on-site because of the customer's low ceiling height.

The completed processing system resulted in the customer being able to produce 15,000 lbs. of flour mix per hour.

 **S. HOWES**

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