

Pneumatic conveying system handles food ingredients hygienically, carefully and sustainably

Slow Flow Conveying, which has been designed to offer an optimum balance between low energy consumption and production versatility, is new technology introduced by Dinnissen, Sevenum, the Netherlands. It works with low air speeds, high loading factors and reduced air consumption, making it suitable for transporting ingredients hygienically, carefully and efficiently.

A controlled flow of air or gas is used to transport powders or granules, making it possible to transfer a wide range of products from one or more inlet points to a single compact receiver

unit. The opposite is also possible, i.e. products can be conveyed from a single location to several receiving points. This makes Slow Flow Conveying very suitable for transporting materials that are fragile and sensitive to wear and tear, such as milk powders, sand, chalk, coffee and instant powders as well as prepared and extruded products. Sticky products such as cereals and cocoa and hygroscopic products such as sugar are less prone to caking and sticking when transported by Slow Flow Conveying (in combination with air dehumidification where necessary). A blower is generally used (average pressure 0.2-0.5 bar) to provide the conveying medium. Slow Flow Conveying is suitable for both batch-based and continuous systems and can convey products over distances of up to 600m at speeds of between 8 and 15m/s. www.dinnissen.nl



Installation of Dinnissen Slow Flow Conveying system