



PROJECT PROFILE

Automated Dry Bulk Ingredient Handling System Properly Delivers and Stores Granulated Sugar

THE SITUATION

A baked goods manufacturer was experiencing tremendous growth and needed to build a larger production facility to keep up with their customer's demands. The new facility required an automated dry bulk ingredient handling system to store and deliver granulated sugar to multiple production lines.

THE SOLUTION

CAMCORP offered a design concept to meet the demands of the complete operation. CAMCORP was selected the system provider to store, convey, scale, condition the granulated sugar and deliver the correct amount of sugar needed upon demand. CAMCORP engineering experts size the pneumatic conveying system to deliver granulated sugar to multiple production lines that keep the operation working efficiently.

As with all CAMCORP projects, a project manager was

PROJECT IN BRIEF:

EQUIPMENT & SERVICE

- Truck Unloading System
- Bulk Storage Silos
- Dehumidification and Air Conditioning System
- Pressure Transfer Blower Assembly
- Pneumatic Convey System
- Scale Hoppers
- Dust Collection

INDUSTRY

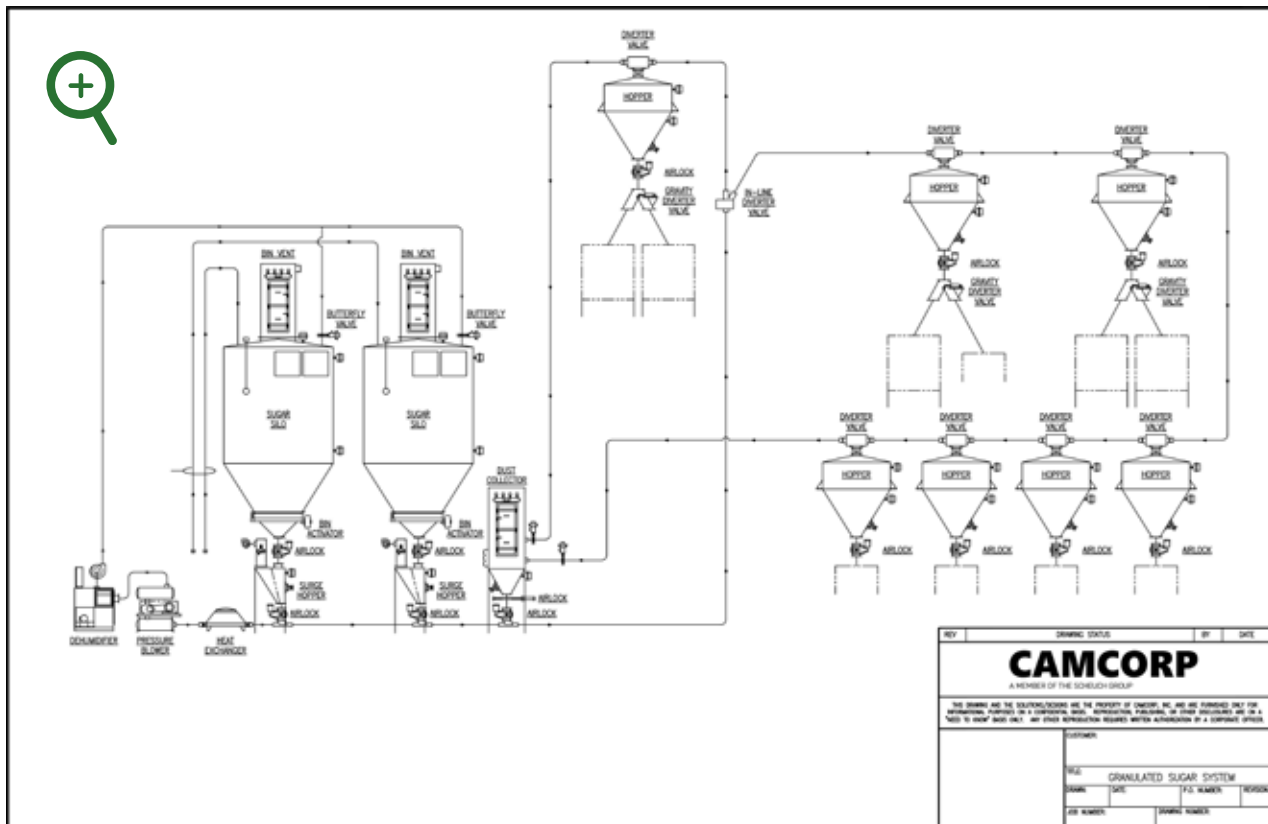
- Food

APPLICATION

- Dry Bulk Material Handling System

assigned as a single-point of contact for the customer. The project manager coordinated with control engineers, building and installation contractors to provide seamless integration of the sugar system at the new facility.

Great care was taken into the design to keep the granulated sugar from absorbing moisture and keeping the temperature low. A dehumidification system including air conditioning coils was used to successfully condition the convey air stream and for purging the dry air in the system to the top of the bulk storage silos to prevent sugar build-up.



VISIT CAMCORPINC.COM TO LEARN MORE ABOUT DRY BULK INGREDIENT HANDLING SYSTEMS.

Contact CAMCORP to learn more about this project.

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