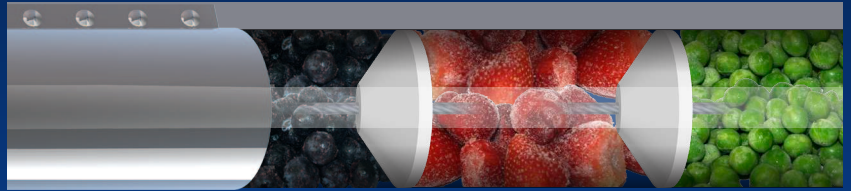


Cablevey Conveyors Conveying Frozen Foods



Product:

Frozen peas, diced carrots, cut corn, and pinto beans.

Application:

Freezer Tunnel Discharge Conveyor

"Clearvey" 300 Series / 6" clear plastic tubing; One (1) inlet, one (1) pneumatic discharge, one (1) clean-out box, and drive unit with discharge extension chute. Product introduced from freezer tunnel belt conveyor, and then dropped into our inlet and conveyed approximately 90 feet to designated discharge points. The product is discharged into UBC's (Universal Bulk Containers) and stored in cold storage (AMERICOLD), waiting for repackaging to CPG consumers. Conveyor is "Wet-Cleaned" and ready for ATP "Swab-Test" testing after each shift.

Commissioned:

The system was commissioned by Cablevey Conveyors May 21st, 2020 .

The Cablevey Conveyor's Advantage

The customer's previous conveyor technology being used were PD (Positive Displacement) pneumatic conveyors, however, due to the inherent high temperatures of compressed air, "After Coolers" (Heat Exchangers) are used just after the blower to cool down the temperature to allow for the product to be conveyed while minimizing potential heat increases. This is expensive and costly to operate with coolant recharging and general maintenance of the additional equipment.

All PD pneumatics require a Filter Receiver to operate which also creates its own issues with product buildup around the tangential inlet that needs constant cleaning to try and maintain the sanitary level compliances. This also enlarges the equipment "Footprint" which can minimize the operator access area during maintenance requirements. Most of the PD systems for these operations require a minimum of 25hp motors, sometimes up to 45hp. These systems normally operate around the clock for six months of the year, which also increases costs through higher energy use.

This particular location is in operation twelve months of the year, however, full processing operation lasts approximately six (6) months, right after the first harvest from June to November. During this time 180 million pounds of vegetables are processed.

Cablevey Conveyor eliminates the high energy costs by utilizing a 5hp gear motor, significantly reduces potential product degradation, increases sanitary compliance via the enclosed tubing, smaller "Footprint" and "CLEAR VISIBILITY" of the product during the conveying process. This was a huge plus factor for the QA personnel at this facility.



Frozen Carrots

Useful Links

- Cablevey.com
- [Cablevey Conveyors Brochures](#)
- [Frozen Food Page on cablevey.com](#)
- [Conveying Frozen Food video](#)
- [Frozen Carrots - Testing video](#)
- [Frozen Corn - Testing video](#)
- [Frozen Peas - Testing video](#)
- [Freeze Dried Strawberries](#)



Frozen Peas



P O Box 148, 2397 Highway 23
Oskaloosa, Iowa 52577 U.S.A.

1 (800) 247-3344

1 (641) 673-8451

www.cablevey.com

