

TYPES OF CONVEYING SYSTEMS IN THE FOOD INDUSTRY



A mechanisms or equipment designed to transport raw materials, ingredients, and finished products efficiently and safely from one point to another within a food processing facility.

- Systems play a vital role in optimizing production processes, reducing labor costs, improving efficiency, and ensuring the quality and hygiene of food products.

Types

1. Belt Conveyors

Used for transporting products between different processing stages, such as from washing to cutting or from processing to packaging.

2. Screw Conveyors

Used to transport dry or semi-fluid materials such as grains, powders, and granules.

3. Bucket Elevators

Used for lifting products to different heights, powders, or other dry materials to higher levels in the production process.

4. Pneumatic Conveyors

Used in situations where traditional mechanical conveyors might not be feasible.



5. Vibratory Conveyors

Used for delicate products, such as fruits and vegetables, as well as for spreading, grading, and aligning items.

6. Roller Conveyors

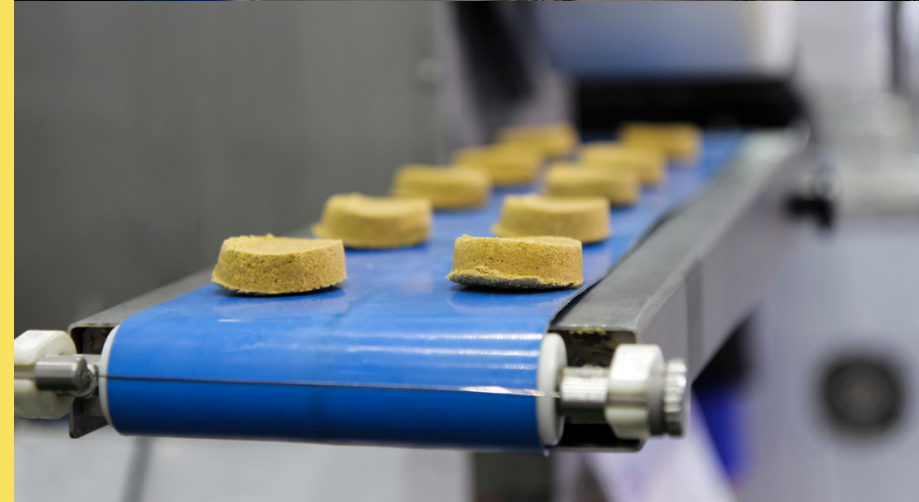
Used for handling heavier products or containers.

7. Chain Conveyors

Suitable for heavy-duty applications, such as moving bulk materials like grains, as well as for transferring products between different processing stages.

8. Mat-Top Conveyors

Used in food processing and packaging for conveying products that need stable support or smooth transfers, such as packaged goods and containers.



9. Slat Conveyors

Suitable for moving heavy items or containers, making them useful in applications like bottling and canning.

10. Gravity Conveyors

Used for simple transportation of products over short distances.

11. Spiral Conveyors

Used for vertical transportation in a compact footprint.

12. Tubular Drag Conveyors

Use chains with molded discs to move materials through a tube.

