

Minimise Product Wastage with an Accumulation System

Project:

To design, manufacture and install Heathrow Bakery with a spiral accumulation system comprising 2 spiral conveyors and 2 luffing conveyors to transfer products from their existing line to avoid products spoiling when line stoppages occur.

Unitech Engineering were contracted by Heathrow Bakery to produce a spiral accumulation system for their baguette baking line.

Our client's motivation for this project stemmed from repeated problems at the packing end of their baguette line resulting in line stoppages and subsequent spoiled products at the baking stage of the line after being held too long in the ovens. Our client needed a system which would divert and hold products when the line is stopped to avoid product wastage.



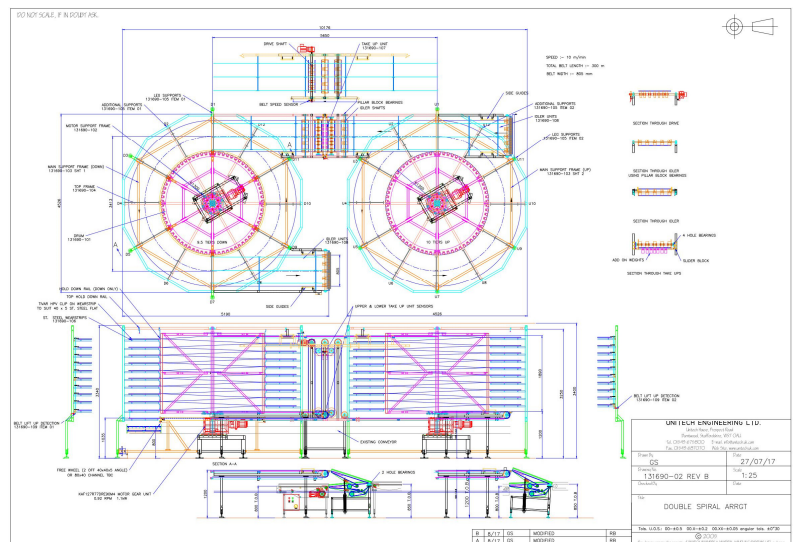
Our system is designed with 2 luffing conveyors to enable the products to be diverted from the line to the spiral accumulation system, to be held there until the main line is up and running again and then to be moved back on to the line once the problem at the packing end is fixed and the line is moving again.

The framework of the system is constructed predominantly of 304 grade stainless steel and has over 300 metres of 800mm wide modular belt. Each spiral has a central drum and tensioner drive. In total, the system was in design for approximately 4 weeks, in production for 8 weeks and

installation took approximately 1 week in total.

The total height of the system is 3340mm, the diameter of the spirals is 4526mm and the total length of the system is 10176mm.

Unitech design and manufacture a wide range of conveyor systems and offer bespoke solutions to meet individual client requirements. To discuss similar bespoke projects, please contact Karl Hewines in our Burntwood office on the number or email below.



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