

# Vibratory Product Feeder



## Deliver a consistent metered flow of base product into the drum, auger or blender.

The first step in controlling the coating phase of your process is our mass flow hopper with adjustable height feed gate and variable speed vibratory feed tray. The Vibratory Product Feeder moves up to 6.6 cubic feet per minute of base product in a dependable, even feed - allowing accurate application of liquid and/or dry seasonings.

The vibratory tray is equipped with a fines removal system to keep base product dust from entering the coating system, preventing build-up and waste.

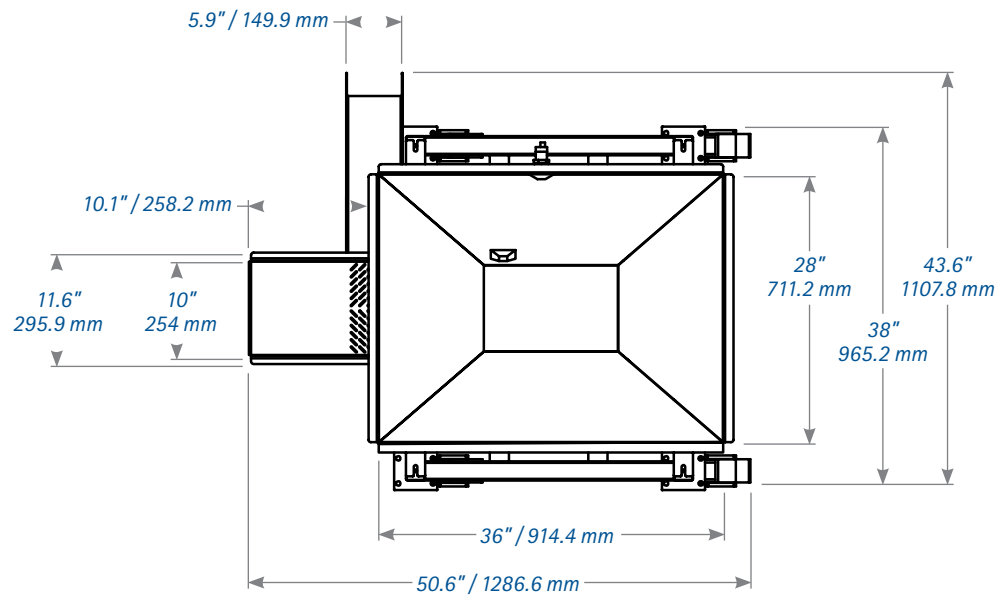
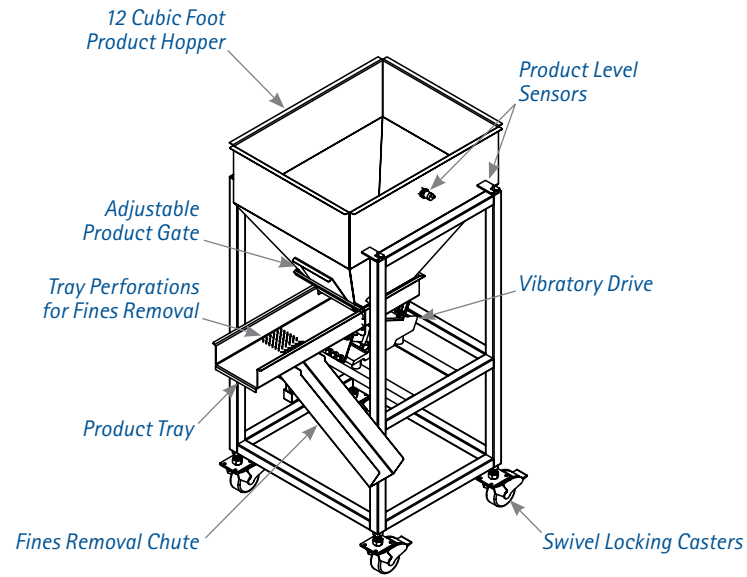
### Standard Features

- 304 stainless steel construction
- 12 cubic feet, 14 gauge stainless steel hopper with vibrator
- Variable speed, vibratory product transfer tray
- Fines removal system
- High and low level product sensors
- NEMA 4 stainless steel control console
- Portable stainless steel frame with locking casters

### Options

- Custom sized hoppers and vibratory trays
- Right angle product feed design
- Interchangeable fines removal screens
- Visual or audio alarms

# Vibratory Product Feeder



## Utilities

- 115/220V, 1ph, 60Hz

*Constant improvement and engineering innovations mean these specifications may change without notice.*



Heat and Control, Inc. 800 227 5980 [www.heatandcontrol.com](http://www.heatandcontrol.com)  
21121 Cabot Blvd., Hayward, CA 94545

Spray Dynamics 636 629 7366 [www.spraydynamics.com](http://www.spraydynamics.com)  
108 Bolte Lane, St. Clair, MO 63077