



Uni-Spense® Dry Ingredient Feeder



Applications

- _ Dough-coated peanuts
- _ Fresh and IQF vegetables
- _ Nuts
- _ Sunflower seeds
- _ Potato chips
- _ Tortilla chips
- _ Snack foods

Accurately meters seasonings, salt, and other dry granules for consistently coated finished products

The Uni-Spense Dry Ingredient Feeder delivers a consistent metered flow of powders and granulated products. A positive displacement auger design assures consistent metered output of dry ingredients. When combined with the Spray Dynamics® Scarf Plate Distributor, the Uni-Spense provides a complete dry seasoning system for consistent, uniformly coated products within a coating drum or for over-the-belt applications.

Tools-free design

The tools-free design gives back more production time by greatly simplifying operation and facilitating quick product changeovers and sanitation.

Sanitary construction

The feeder is constructed with 304 stainless steel construction and a food grade auger and provides a washdown-ready, sanitary powder feeder solution with a long-lasting, robust design.

Variable speed stainless steel ac motor

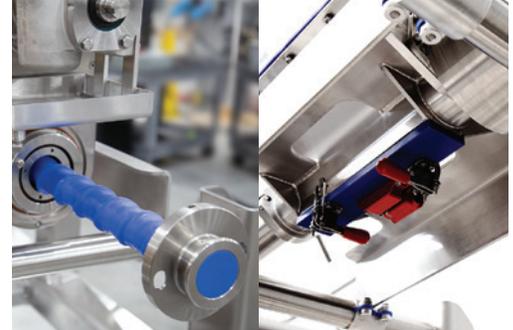
A variable speed motor and speed reducer provide both reliable and accurate product metering.

User-friendly design provides for quick set-up and product change overs. Easily removable auger, transfer tube and seasoning retention plug, minimize product loss during flavor changeovers.

Mass flow hopper design with internal agitator assembly provides a continuous delivery of seasoning.



Optimal seasoning coverage when paired with Scarf Plate Distributor.



Tool-free auger and transfer tube removal. Delrin drain plug assembly simplifies product changeovers.



Powder feeder/scarf plate mounting frame assembly with watershed tube on diamond construction.



Adaptable hopper and lid assembly compatible with a variety of mechanical or pneumatic refill options.

Options

- _ Loss-in-Weight capability upgrade
- _ Solid core food grade plastic or stainless steel augers
- _ Auto refill device ready hopper lid assembly



FAQ

Q: How is the hopper emptied at the end of a product run?

A: To empty remaining seasoning from the hopper, just locate the blue plastic plug assembly underneath the base of the unit. Loosen the two toggle clamps that hold the plug in place and remove. The seasoning will then empty into a bag or vessel for reuse.



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