

FLOUR SAVER

Flour Saver Sifter & Dispensing Systems by BSI

At Bakery Systems our focal point is to provide loss control solutions that fit in to new and existing production lines.

Flour is used to coat raw dough in the make up areas of most commercial bakeries to allow the raw dough to be transported, rounded, and molded without sticking to the various surfaces that it comes in contact with. Flour consumption in these areas is often quite large, and the ability to reclaim and reuse this flour is often complicated by humidity and small pieces of raw dough. Conventional flour depositors work by allowing a metal sweeper or rotary vane to move across a section of perforated metal inside the flour reservoir. This method of depositing flour is erratic, and not completely sanitary.



1. Eliminates uneven distribution of flour through adjustable harmonics.
2. Eliminates metal debris because there are no metal on metal contact points.
3. Eliminates clogging because it conditions the flour and pulverizes any clumps.
4. Provides easy sanitation, the pan is removed with one fastener.
5. Flour usage is decreased by smaller flour particle size.
6. Optional Automatic On/Off Operation

Model FS-125

SPECIFICATIONS:

- State of the art Allen Bradley Control System
- Food grade product contact surfaces
- Heavy stainless steel tube support structure
- Optional Automatic ON—OFF Operation
- Multiple Configurations and Hopper sizes for any bakery application

BSI Bakery Systems, Inc.

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The **Flour Saver** uses a method of high frequency reciprocation of the flour reservoir. This reciprocation conditions the flour in the reservoir allowing gravity to move the flour down against the discharge pan. As the flour particles come to rest and pass through the discharge outlet they are oscillated creating increased flour volume.

The **Flour Saver** also provides an increased level of safety. Most conventional flour depositors require motorized mechanical parts moving inside the flour reservoir that are capable of dismembering a curious hand. The **Flour Saver** has no moving parts inside the flour reservoir.

Model FS-125

Optional Hardware:

- 230 or 460 VAC 3-Phase
- Various Hopper Arrangements and Sizes
- Various Pan Sizes and Configurations
- Delrin Surface
- Automatic On and Off of the Flour Stream
- Desktop PC with check manager software.
- PLC based controller with discrete I/O, and communication modules



- Maintains the desired distribution of flour to each conveyor or product.
- Eliminates the need for operator monitoring and intervention.
- Eliminates overuse of dusting flour delivered to the conveyor belt by sensing when the product is present.
- Provides easy sanitation and clean-ability.
- The Flour Saver is available in many different configurations and can be purchased as a retrofit of an existing bakery line.

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