



Gentle-Flo® / Storage and Handling System



Applications

- _ Potatoes
- _ Tuber/root vegetables
- _ Raw produce

Produce more and clean less with an expandable and sanitary open design produce transport and bin storage system

The Gentle-Flo is a modular, programmable, short-term storage solution for selective filling of fresh produce. Storing volumes exceed 55,000 lb (24,948 kg) or 1,350 ft³ (38 m³) of product per bin and features include auto-leveling and variable speed discharge.

Horizontal Apportioning Conveyor (HAC)

The HAC's robust stainless steel open design withstands constant impact of high-density produce and resists contaminant buildup, ensuring that more time is spent producing and less time is spent sanitizing or performing maintenance.

Variable speed discharge

Throughputs on each bin can be adjusted separately to meet downstream processing and packaging demand, keeping your operation running without interruption.

Shuttling Bin Filling Auger (BFA)

A programmable, translating BFA provides the flexibility to assign loads to particular bins and automatically levels the product bed as it rises. With far fewer parts suspended over product than bin filling conveyors, the BFA's simple design streamlines sanitation and reduces risk of contamination.

Access platforms

Built-in stair and catwalk access create a safer work environment, eliminating the need for additional ladders when cleaning.

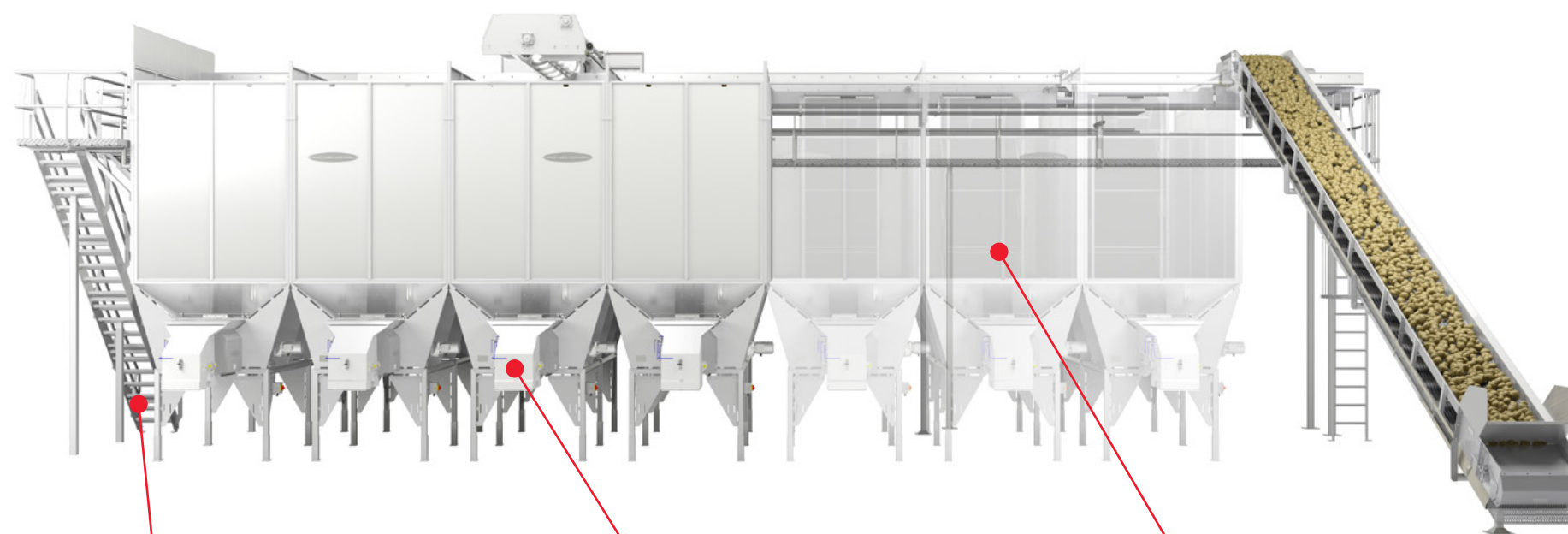
HEAT AND CONTROL

Expandable and flexible

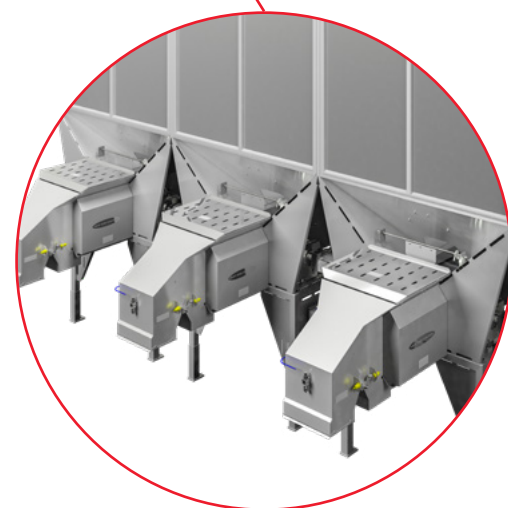
Modular construction is expandable to meet capacity, unloading rates, and specific plant space requirements.

Product storage bins are available in standard 1,350 ft³ (38 m³) and in larger custom capacities.

Storage bins can be added to accommodate changing needs of the business, thanks to Gentle-Flo's modular design—an investment that pays off now and in the future.

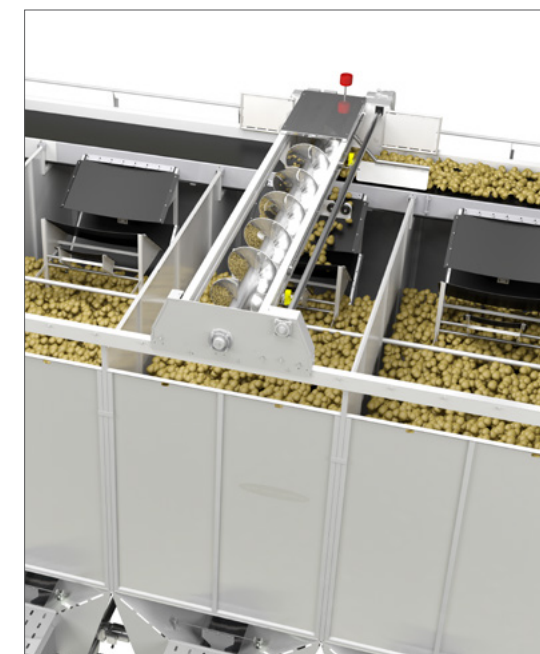


Platforms are constructed to OSHA standards and fabricated in stainless steel.



Adjustable discharge speeds easily accommodate downstream demand.

Modular design provides easy production capacity customization.



Shuttle Bin Filling Auger (BFA)

The BFA assigns loads to particular bins and automatically levels the product bed as it rises.



Lowerators

Gentle handling protects product from damage and disease. Product descends gently into storage bins via a lowerator, reducing product damage and the associated risk of infection.

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Specifications	Model GF
HAC	110,000 lb/hr (49,895 kg/hr) capacity 30-inch (76.2cm) wide conveyor belt Motor power between 3 and 5 HP (2.20 kW and 3.70 kW) 230/460/575 VAC inverter duty motor
Shuttling BFA	Motor HP between ½ and 3HP (0.370 kW and 3.70 kW) 230/460/575 VAC inverter duty motor
Lowerator	Materials: FDA PVC belting
Access platform	Designed to OSHA standards
Storage bin discharge conveyors	19-inch (76.2 cm) wide conveyor belt 2 HP (1.50 kW) motor 230/260/575 VAC inverter duty motor

FAQ

Q: What is the advantage of one BFA over individual bin filling conveyors?

A: Three key items: 1) less capital and installation cost, 2) no bearings and gear drives over product zones that could cause product contamination, and 3) less maintenance.

Q: What belting is available?

A: FDA PVC, rubber, and Intralox® ThermoDrive® (Dura).

Q: How is the access platform (Plat-Cat) constructed?

A: Constructed to meet OSHA standards, the access platform is fabricated from stainless steel. Different tread surfaces are available.

Q: How flexible is the Bin System Design?

A: Heat and Control can provide any design to meet capacity, unloading rates, and plant space specific requirements.

Q: How does the Bin System impact the potato during unloading and storage?

A: The conveyance system, in combination with the lowerators, provides a gentle means for potatoes to enter the storage bin. Once the lowerator section is filled, the filling system uses the actual position of potatoes to fill the rest of the storage bin. Potatoes never drop the full height of the bin.

Potato/vegetable preparation solutions that help you maintain efficient line operation.

Gain access to all the equipment and expertise you need to efficiently transport, wash, peel, slice, and dice root vegetables—raw or cooked. Smooth and continuous bulk processing capabilities enable high-volume capacity and a steady flow of downstream equipment while reducing downtime.



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