



Scarf Plate Vibratory Dry Ingredient Distributor



Applications

- _ Nuts and seeds
- _ Potato chips
- _ Tortilla chips
- _ Snack foods
- _ Pet food
- _ Vegetables
- _ Meat, poultry, and seafood
- _ Prepared foods

Automates and simplifies dry ingredient distribution and application

The Scarf Plate Distributor is a vibratory powder application conveyor that is used in conjunction with a Uni-Spense® Dry Ingredient Feeder and features a bias-cut tray assembly that provides an expanded, controlled curtain of seasoning, salt, sugar, or other granules either within a coating drum or across a conveyor belt.

Sized for any throughput

The distributor is available in four standard sizes from 18" (46 cm) to 48" (120 cm) to meet the throughput of any operation, large or small.

Polished mirror pan finish

The buildup-resistant mirror pan finish ensures an even and uninterrupted delivery of particulates and facilitates simple wipe-down or wash-and-go sanitation.

Integrated pan cover

A stainless-steel cover prevents product from entering the seasoning stream.

Enclosed electromagnetic drive

A stainless-steel-enclosed vibratory drive provides a smooth and even distribution of dry ingredients.

Sanitary construction

The distributor is constructed with 304 stainless steel providing sanitary operation with a long-lasting, robust design.

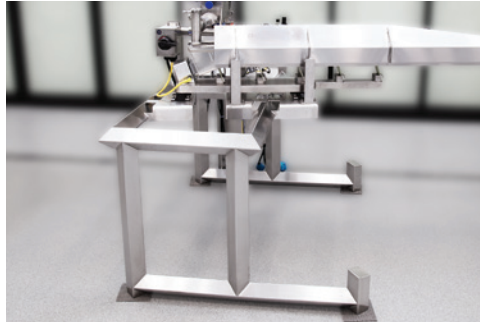
Expand your dry seasoning capabilities with the Spray Dynamics Scarf Plate Distributor.

When positioned inside a coating drum, the scarf plate takes full advantage of its bias-cut tray design to target the seasoning of the product as it travels through the dry ingredient seasoning zone.

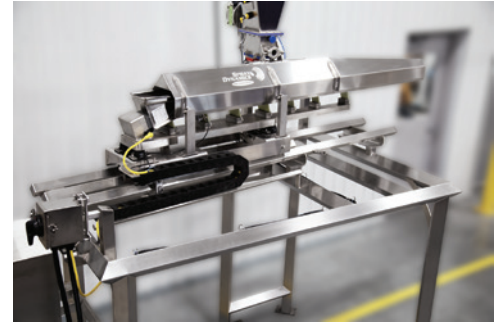
This method of coating results in a gradual application of the targeted amount of seasoning. Also works well in over-the-belt conveyor applications as a topical seasoning applicator.

Options

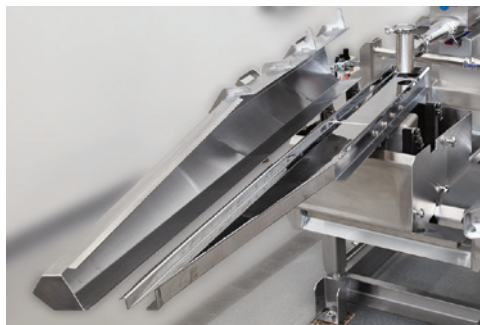
- _ Cantilever drive design
- _ Open channel sanitary frame design
- _ Trolley mount



Watershed tube on diamond frame construction.



Optional, tools-free trolley mount design for ease of sanitation.



Bias-cut pan design for optimal coverage.



Hinged lid assembly.

FAQ

Q: How do you control the amount of seasoning with the Scarf Plate Distributor?

A: The amount of seasoning applied by the scarf plate is set by the Uni-Spense Dry Ingredient Feeder. The scarf plate transfers the seasoning down to the bias cut of the tray to establish and to maintain the seasoning curtain.

Q: Does the Scarf Plate Distributor require manual tuning when switching from one seasoning to another?

A: No, the scarf plate features an auto tune controller that adjusts to maintain seasoning flow from product to product.

