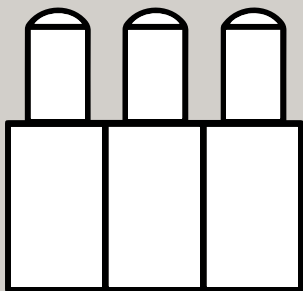


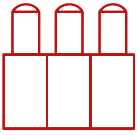
MICRO INGREDIENTS

AUTOMATED AND MANUAL
UNITS FOR SOLIDS AND LIQUIDS



AGRIFLEX[®]

since 1975



COMPLETE SYSTEM FOR WEIGHING, DOSING AND STORING INGREDIENTS FOR FOOD PRODUCTION

Micro ingredient units are designed for **storing and dosing (by weight)** small and medium quantities of micro ingredients which are added to the main ingredients of the recipe. The micro-dosing station is ideal for biscuit, bread and pastry-making industries and food products in general, and designed to provide a **fully reliable and safe food** production process. **Accurate weighing** ensures recipe standardisation, whereas plant automation **reduces costs**.

ADVANTAGES

PERFECT DOSING AND REDUCED WASTE

Very accurate dosing during recipe execution; raw material waste and production of noncompliant materials are minimized.

TECHNOLOGICAL INTEGRATION

It can be perfectly integrated into the main plant.

PROCESS AUTOMATION = FAST AND CHEAP

The high automation level guarantees fast dosing, lower management costs, accurate traceability and fewer human errors.

CUSTOMISED DISCHARGE OUTLETS AND MOVING ORGANS

The discharge outlet shape and components applied to the discharge technologies can be adapted to the features of the product to be handled – pitch of endless screws, agitator blades and screw feeders.



EASY INSPECTION AND CLEANING

- The portholes can be easily removed to clean the tanks internally
- The screw feeder can be disassembled through quick fastening systems that make it possible to pull out the endless screw
- The moving organs like endless screws are machined from solid, ensuring low sliding tolerance and no sediments

All our products comply with:

All regulations for specific applications (ATEX, food regulations, safety, seismic codes etc.)

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