

Process Solutions based on Vibration Technology

GEA Scan-Vibro A/S is an expert and global partner within vibration technology. Customer designed sifters, conveyors and feeders are built and are in operation at many dairy plants all over the world.

ble development is vibration equipment for grated frozen mozzarella cheese.

Horizontal and vertical transportation

In 2018 GEA Scan-Vibro delivered in total 19 vibration units to Fonterra (NZ) for spreading out the grated mozzarella cheese before the freezer and for transport of the frozen grated mozzarella cheese through the entire factory until the multihead weighers

The transport is both horizontal and vertical through the new production facilities.

After the frozen cheese is collected in a vibration tray feeder it is transported in vibration tube conveyors to the first of 3 vibration spiral elevators. The first spiral elevator lifts the cheese 5 meters up to the next level and afterward it continues in tube conveyors to a sorting line. After this point the cheese is transported to two spiral elevators each with a lift of 5.5 meters, in total 11 meters up to the next process level. On its onward way in vibration tube conveyors to the multihead weighers the cheese passes our newly developed and patented vibration circular distributor type CDF - please see below illustration.

The purpose of this unit is to distribute the frozen cheese into 4 tube conveyors, either into one, two, three or all four at a time.

GEA Scan-Vibro A/S

GEA Scan-Vibro's technological superiority rests on knowledge and the employees' year-long high technical experience. The staff counts 75 highly skilled engineers, smiths, CAD draughts-men and other technicians.

The company is engaged in long lasting and innovative relationships with large international plant- and engineering companies. When it comes to collaboration with these companies, GEA Scan-Vibro contributes as a subcontractor within the field of vibration technology expertise. However, GEA Scan-Vibro also works alone, when customers worldwide learn about the company's expertise and want to either replace or expand their plants with new types of vibration equipment.

GEA Scan-Vibro A/S (VÅV, Scan-Vibro) was founded in 1949 operates two production facilities and serves customers worldwide.

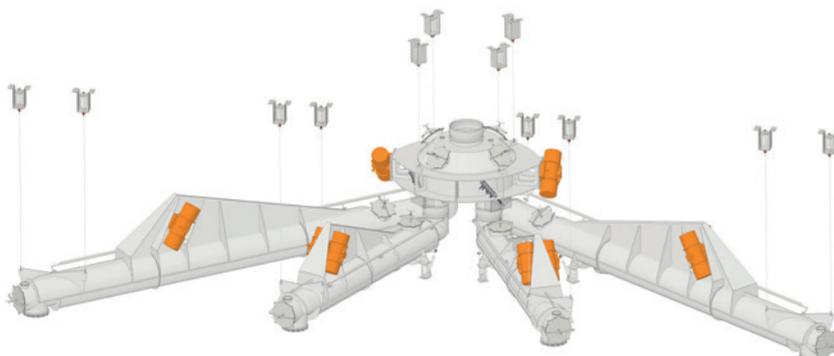
GEA Scan-Vibro have been a part of the global GEA group since 2014.



By Poul Vadstrup,
Sales Group
Manager, GEA
Scan-Vibro A/S

For more than 70 years, GEA Scan-Vibro has been a worldwide supplier of customer designed vibration technologies. Focus has always been on tailor made quality solutions, and we are constantly prepared to listen and co-operate with our customer.

One of the success factors is to clarify the technologies required to facilitate development of a new process solution. An example of our success and sustaina-



Patented vibration circular distributor type CDF.

Square tray feeder

Another unit in the process line is our square tray feeder which is designed to measure the flow rate.

All the horizontal units are insulated to keep the low temperature (-18°C) through the entire process line.

All units, both horizontal conveyors and feeders as well as vertical elevators, are fully CIPable, and are of course designed according to EHEDG guidelines.

Over the years GEA Scan-Vibro have delivered several infeeders/spreaders in front of freezers for fresh grated cheese, but it is the first time we are supplier

of vibration equipment for the frozen cheese.

Other core equipment for the cheese and powders

One of GEA Scan-Vibro's most popular equipment is the vibration conveyor type TRS, which is designed for use in numerous areas of the food industry, and wherein a closed sanitary and gentle conveying is required.

The TRS also comes as a reverse 2-way vibration conveyor TRS-R, where the powder can be transported either one or the other way. The advantages of the TRS-R conveyor is e.g. a very limited building height and good print combined with competitive pricing.

We also have linear vibration sifters type SRS for separation of lumps in a

process as well as bag empty station sifters type CSRS

Our vibration equipment is designed based on the required standards and guidelines for machinery to be used in the food industry such as EHEDG, USDA 3A and NZFSA. As a member of the EHEDG organization, GEA Scan-Vibro A/S takes active part in the improvement of machinery to be used in food industry.

GEA Scan-Vibro has developed a new LIW feeder with a very high accuracy which can be used for both batch and flow dosing.

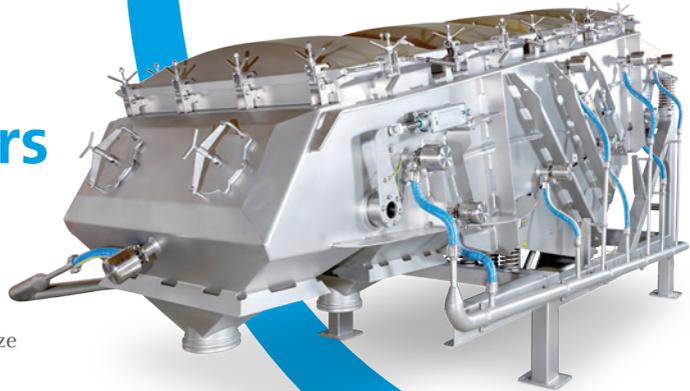


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Vibrating Sifters for Dairy Powders

With an increased focus on food safety and hygiene, GEA's fully integrated CIP-able sifting systems for powdered products have been designed to optimize the unloading and manufacturing processes to provide end-to-end security for our customers and their products.



GEA engineering for a better world

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