

Introducing Flo-Service

Flo-Mech have a dedicated team of technical support engineers that are not only skilled in the maintenance and support of our own equipment but have the skill set, experience and capability of maintaining a vast range of process and packaging equipment.

In addition to the typical mechanical and electrical qualifications required to allow them to carry out their roles, they are all registered with the Gas Safe Register and are also A.C.S. approved.

95% of the heaters and ovens we work on and support are gas fired, and therefore annual servicing is a legal requirement. Our service team can take the responsibility of managing all the service requirements, leaving you the customer to focus on your core business.

The team are all fully equipped to not only service, support and provide breakdown cover, but they also provide detailed reports that can outline any potential future issues and recommend improvements.

In addition to the standard hours worked, to meet some customers needs, we can provide out

of normal hours working. There is also a 24 hour technical helpline to companies that have taken the option of a yearly maintenance programme.

From our head office in Peterborough we provide "worldwide" cover to many of our "blue chip" clients within the food industry and other associated industries.

Introducing the Team

All our engineers have a good detailed process background that allows them to not only maintain / repair / set-up process plant but also they have an understanding as to how the individual pieces of equipment inter relates with each other.

All the engineers are apprentice trained, in both electrical and mechanical disciplines, coming from different areas of the food industry, from packaging, process control, equipment installation, and commissioning. In addition to this, they are all confined space trained, food safety trained, and MEWP trained.

Commitment to our customers extends way beyond the sale / installation, we ensure our engineers are involved with every installation at



Pete Lee
Technical Support Engineer



Dave Young
Technical Support Engineer



Terry Putson
Technical Support Engineer



Elaine Gray
Service Team Co-ordinator

an early stage, which ensures continued quality of support long after the installation is complete and signed off.

A comprehensive electronic service record is kept on file by our Service Co-ordinator and also on site, so all our engineers have access to modifications and enhancements that have been carried out during the working life of the equipment, this ensures continuity for both our engineers and our customers' engineers.

Flo-Mech Technical Support Portfolio

- Process heating systems inspected, serviced and any associated upgrades – UK/EU/ Worldwide
- Service and support on Flo-Mech and associated partners ranges of equipment
- Service and support on complete production lines – process through to finished goods
- Gas/fuel supply pipe work, design commissioning, testing and purging to current regulations
- Installation of heater/process safety systems and updating of existing systems to be compliant to latest legislation
- Thermal insulation, installation, inspection and repairs
- Snack lines, installation, commissioning, service and repair
- Potato processing (including crisp) lines, installation, commissioning, service and repair
- Drying/baking lines, installation, commissioning, service and repair
- Roasting – nuts/coffee lines, installation, commissioning, service and repair
- Full support to energy efficiency upgrades from survey to implementation works
- Full post project/installation support of new and relocated equipment
- Support for engineering design work streams



Message from Stuart Elderkin

Welcome to this issue of Newsflo. Flo-Mech has always had 2 core business areas which define our company: Equipment Supply and Project Management. We remain strong with these - but **Energy and Sustainability** can now be added to make a third. Requests from our customers to investigate energy (gas, electric, water) savings, heat recovery, and efficiency increases on equipment, lead us to form the Energy and Sustainability department.

Since its formation the department has gone from strength to strength and demand is now high from companies looking for the expertise to assess and site survey various systems - from ovens and roasters to fryers and oil heaters. With the support of our engineering team Flo-Mech has the advantage to survey, report, quote, install and commission energy saving solutions for the industry.

Yours, Stuart

AlexanderSolia PGS Range The Power Grater Shredder

No matter how diverse the product to be grated and shredded, AlexanderSolia has the grater-shredder for your needs. Its numerous and various grating and shredding cylinders allow you to select nearly all grating and shredding sizes. AlexanderSolia graters and shredders are used in the chemical, food and pharmaceutical industries: **grating, shredding, loosening and granulating** hard products, dry or moist. **Perfect for cutting and shredding cheese, including hard cheeses.**

PGS Features

- Throughput up to 5,000 kg/hr
- Convertible to small and conical cylinders
- Variable cylinder arrangement from 1.0mm to 12mm hole pattern
- Carrier wing drive via bevel gear
- Completely made of stainless steel
- Carrier wing and working cylinder easy to replace
- Optional: trolley
- Optional: pharmaceutical design
- Quality parameter can be transferred to larger production units
- Custom designs available upon request
- Strong motor for hard products
- Back up and support from Flo-Mech Ltd
- Process knowledge from Flo-Mech Ltd
- Full spares holding
- Service backup



Granulated Cheese



Fine-cut Cheese



Rough-cut Cheese



AlexanderSolia G 450 Universal Cutter For the perfect mash potato

At Solia, the developers of the G 450 have put operational capacity right at the top of the list of specifications. The result: a powerful universal cutter for **grating, shredding, straining, dicing and cutting**. In the standard version, the machine casing and processing tools (cylinder liners, cutting blade) are made of high-grade stainless steel; the G 450 is also sold entirely in high-grade stainless steel, including the accessories. With Flo-Mech's process knowledge of cooking and blanching, we can provide advice as well as full turnkey installation and project management where required.

G 450 Features

- Stable machine design; machine casing made of high-grade stainless steel
- Processing tools of high-grade stainless steel
- Operational capacity of up to 2000 kg/h mash potato (smaller machines are available)
- Automatic in and out feed possible
- Variable cylinder equipment: more than 100 possible ways to cut, grate, dice, strain and shred
- 500mm headroom for the container to collect the product
- Dial to select two speeds: 150/300 rpm, ON-OFF button
- Movable on four castors
- Safety cutoff
- Optional: entire unit in high-grade stainless steel
- Back up and support from Flo-Mech Ltd
- Process knowledge from Flo-Mech Ltd
- Full spares holding
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- Puree – Mash potato
- Slicing, dicing

- Shredding, grating
- Strip cutting

- Also units available for:
- Washing and Mixing

TOWNSEND FURTHER PROCESSING

Stork's New Brand Name: Townsend Further Processing

Townsend and the further processing business unit of Stork Food Systems have always had a strong commitment to innovation delivering high yields and good product quality.

Since uniting as Townsend Further Processing, they offer an expanded range of

equipment and systems. The only thing that has changed is the name. Townsend Further Processing offers solutions for all your further processing challenges: portioning, marinating, coating, frying, cooking and sausage-making for poultry, red meat and fish, as well as non-meat and potato products.

Part of Marel, Townsend Further Processing offer even more advanced products and systems including automated slicing, weighing and labeling, covering the whole process from treating raw products up to an attractive shelf ready presentation.

Cablevey Conveyors – The Gentle Way to Convey

Tubular drag conveyors, like the Cablevey system, are changing the nature of conveying.

It is important to keep the integrity of certain products while conveying and to protect them from contamination. The highly efficient Cablevey system drags the product internally and safely to its next destination while its urethane clean-out discs eliminate any residual flavours.

The Cablevey system offers various points for inspection, discharge points, spots to view the product passing through and often a turn-around unit can be opened. Production flow can be adjusted with various available speeds. Systems can be made to fit any processing stages.

Cablevey systems are designed specifically for the individual client and offer many options in layout, length and size. Any design configuration that is required can be accommodated.

-  MUSTARD SEED
-  COCOA POWDER
-  MALTED BARLEY
-  ROASTED COFFEE
-  SNACK FOODS
-  GROUND COFFEE
-  GREEN COFFEE
-  LENTILS
-  SOY BEANS
-  CABBAGE SEEDS
-  WOOD PELLETS
-  WHEAT

- **Gentle Handling**
– Less Breakage
- **Energy-efficient**
- **Low Decibels – Quiet!**
- **Minimal Footprint**
- **Dust-Free Enclosed System**
– No Filters

Key features of the Cablevey system

- **Cable & discs** – this method allows for great flexibility in conveyance of a wide variety of material
- **Various inlet types** – to fit YOUR application
- **Inspection tube** – transparent view
- **Directional change** – sweep
- **Single discharge** – rotate 180° to preserve quality
- **Multiple discharge** – select where material goes
- **Drive unit** – compact and low HP
- **Tension turnaround unit** – self adjusting

SUPER 2
Two-Inch Diameter (50mm) System
Up to 75 ft³ (2.12m³)/hour

SUPER 4
Four-Inch Diameter (100mm) System
Up to 525 ft³ (14.87m³)/hour

SUPER 6
Six-Inch Diameter (150mm) System
Up to 1,250 ft³ (35.4m³)/hour



For more information please contact Flo-Mech Limited

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Some Recent Orders

Flo-Therm Heat Exchanger Upgrade.....	North East UK
Dye Mixing System	East Anglia UK
Flo-Flavour.....	Scotland
Potato Intake System.....	Greece
2 x AlexanderSolia Stainless Steel G 450 RF	East Anglia UK
Replacement Tray for Key Conveyor	Ireland
Full Health & Safety Site Report.....	Midlands UK
Key Conveyor.....	Ireland

Key Vibratory Conveyors	Ireland
Zacmi Filler Group.....	Midlands UK
Moisture Belts	North East UK
Stork Revo Drum Segments.....	Midlands UK
Flo-Therm G4	Midlands UK
Flo-Flavour.....	Saudi Arabia
Cablevey System	North East UK
Size Grading & Halving System	East Anglia UK

Flo-Flavour™ Plus - Flavour Application System

We are pleased to announce the latest development in the proven Flo-Flavour™ range of snack seasoning systems. The latest Flo-Flavour™ Plus system uses separate oil and flavour applications as opposed to the traditional oil/flavour slurry system usually associated with the Flo-Flavour™ system.

Oil and flavour systems are commonly used on lower fat products where the base product does not have sufficient oil content to allow a powder application to adhere to its surface and where a slurry application would detriment the low fat principle of the finished product.

The Flo-Flavour™ Plus system uses an oil application system with air atomising nozzle to allow low volumes of oil to be applied but with excellent dispersion. The oil mist is applied at the front end of the multi-flighted tumbling drum.

The drum gently lifts and turns the product under the oil application zone.

The powder application is delivered from a variable speed metering screw feeder which has an independent agitator to ensure a consistent feed of conditioned flavour. The metering feeder discharges onto a vibratory curtain feeder which delivers powder into the discharge end of the tumbling drum. The vibratory curtain feeder discharges the flavour evenly across a fine curtain to ensure dispersion across the gently tumbling oiled product in the drum.

The rate of product is monitored via an ultrasonic bed depth sensor which, via the plc based controller, maintains strict proportional control of the oil and flavour application.

The combination of the elements ensure a consistently flavoured product with correct



application of oil and flavouring. Making sure what's in the bag is what it says on the bag!

By maintaining proportional control of the oil and flavour application the product quality can be maintained and over-use of expensive ingredients controlled. The whole system is designed for easy cleaning and rapid product changes.

For more information on how the Flo-Flavour™ Plus system can add value to your operations please contact us.

inFlo General news...



Allan Balata MEng (Hons) AMIChemE
Energy & Sustainability Engineer

Allan joined Flo-Mech in May 2010 and brings with him a wealth of energy optimisation experience.

The knowledge that he has gained during his previous roles at McKinnon & Clarke and Tate & Lyle will be a great asset in the future growth and development of the

Energy & Sustainability department.

He will be reporting to our Dr Francois Pierrel and we look forward to the future with Allan on board.



David Saunders Project Engineer

David Saunders joined us as a Project Engineer in April 2010 and offers a wealth of mechanical integration and design experience in both 2D & 3D platforms. A degree qualified engineer, he has worked within the automation and fluid process industry background and brings with him a good foundation of project engineering expertise. David's inception into the company will offer him greater industry knowledge, working with our Senior Project Engineers initially that will accelerate his "in-industry" skills & knowledge building.

We look forward to David's rapid skills building and successful project deliveries.



Eddie Kloss
Stores, Shipping and Purchasing Manager

Eddie Kloss joined us in May 2010 to take up the position of Stores, Shipping and Purchasing Manager. Eddie is very experienced in stock, warehouse and distribution management. He is familiar with several different stock control and purchasing systems, including SAP and Oracle.

Prior to joining Flo-Mech, Eddie was Stores Stock Controller for Copella Fruit Juices, Boxford.

Eddie will be responsible for the day to day running of our stores, sales of spares and for the co-ordination of the Company's shipping and purchasing functions.



Flo-Mech at Snackex 2011

Flo-Mech are pleased to announce that they will be exhibiting at next year's Snackex exhibition in Barcelona between the 13th and 14th June 2011, stand number 511.

If you require further information on any of the articles featured in this issue of Newsflo, please contact Flo-Mech Limited
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