

HYGIENIC REMOVAL OF VEGETABLE WASTE

CONVEYED PRODUCT

Vegetable waste

KEY SPECIFICATIONS

Chopping/pumping of variable waste
Hygienic removal of waste in an enclosed system

COST SAVINGS

LABOUR SAVINGS

REDUCED COSTS ASSOCIATED WITH TOTE BIN PURCHASE AND CLEANING

REDUCED DISPOSAL COSTS

PUMP TYPE

BTM range

BACKGROUND

Simply Fresh Foods prepares a wide range of vegetables for the retail market in the UK. Processing produces high volumes of by-products such as peel, quality rejects and trimmings, which all need to be removed from production areas.

TASK

As their production increased the number of tote bins, together with the labour needed to remove them, was increasing and this, along with essential cleaning before re-introduction to a high risk area, increased disposal costs. Expansion of the processing area offered an opportunity to remove waste directly without the use of tote bins and SEEPEX was contacted to offer a solution.

SOLUTION

A BTM open hopper pump with integral knives was specified to handle all the vegetable waste. An auger feed pushes the vegetable trimmings into the knife section and the slurry produced is pumped directly from the production area to enclosed skips outside the factory in a closed, hygienic pipe system.

The pump, manufactured in stainless steel, was supplied complete with a control panel, variable speed drive and level controls to provide an automated system specifically for a high care area. It removes variable waste from both automated peelers and from hand trimming operations. Tote bin traffic associated with waste removal has been eliminated.

BENEFITS

- Enclosed system improves hygiene
- Automated system reduces labour costs
- Tote bin use for waste has been removed
- Reduced waste volume – lower transport costs
- Improved health and safety

