



FOOD AND DAIRY SOLUTIONS



a coesia company



PROTECT YOUR BRAND

The importance of a clean, hygienic production environment increases considerably when handling un-packed food in wet and even dry environments. Failure to meet these requirements, can result in extreme measures such as a product recall or even worse consumer illness, which would have a major impact on both brand image and bottom line. Food processors rely on high hygienic standards in their processes to prevent the growth of harmful bacteria in products. The consumer demands for longer shelf life and more natural products increase the potential for microbial contamination in food products, if the high hygienic standards are not maintained.

Hygienic design

A simplified, hygienic conveyor design increases ease-of-cleaning as well as reduces downtime and overall costs, with a positive impact on the bottom line. The crevice- and cavity free design eliminates most of the areas that are difficult to clean. With its small contact surfaces between component parts, no open threads, no sharp corners and no flat horizontal surfaces a repeatable and consistent cleaning result is also ensured. FlexLink follows the EHEDG guidelines in the design of its hygienic conveyor platforms.

SECURE YOUR BOTTOM LINE

Every day is a fight to lower the production costs and increase production efficiency. FlexLink is the right partner, with knowledge and solutions, when you want to reduce TCO (Total Cost of Ownership) and increase OEE (Overall Equipment Effectiveness).

Reduce TCO

Improve production time

- Quick to clean
- Easy to use
- Robust design

Trouble-free operation

- Long service life
- Low wear
- Standardization

Best practices

- Short ramp-up time
- Global distribution and support

Sustainability

- Low water and detergent consumption
- Low power consumption
- Operator safety

Increase OEE

Balanced production flow

- Customer order driven
- Flexible
- Consistent performance

Compact solutions

- Optimized floor space utilization
- Increase operator accessibility
- Simplified replenishment of consumables

High availability

- Minimum maintenance
- Easy and fast to clean, with consistent result



PRODUCTION NEEDS

The requirements on production efficiency is a result of increased competition, frequent new product introduction and short time windows for product launches.



The driven star wheel permits gentle and safe reorientation of bricks.

A simple, yet efficient reject function.

The production flow can be elevated using different techniques. The solutions are based on standard FlexLink components to maximize service life.



Fundamentals of production line design:

- Maximized equipment utilization
- High flexibility in e.g. capacity and product mix
- High availability
- High capacity
- Optimized floor space utilization
- Minimum of maintenance with low frequency
- Fast and efficient cleaning with consistent result
- Safe + low operating costs

FLEXLINK SOLUTIONS

Our experience, with a tool-box of solutions and products, forms the base when designing to your needs.

- Layout and floor space optimization, e.g. over-head production flows
- Dynamic line and flow control
- Buffers
- Diverters and mergers
- State-of-the-art conveyor technology and hygienic design



APPLICATION AREAS

From packaged meat and dairy to bread and flour, our solutions assure trouble-free operation and long service life. Ready to be installed in any application area – from primary packaging to end of line. Suitable packages are pouches, standing pouches, bottles, gable tops, cartons, cases, bags, skins and trays.

OPERATOR FRIENDLY

Ensuring it is easy and safe for the operators to do their job, the solutions by FlexLink are ergonomic and puts operation in focus.

- Easy to clean and inspect, with full accessibility
- No pinch points or sharp edges
- No heavy lifts
- Low noise level

CLEANING

Downtime is lost production time. Cleaning must be quick, efficient, and easy to verify the result. FlexLink supplies various cleaning solutions and product features.



- Open design
- 6 to 25 mm separation between components
- Chain washer unit with or without dryer
- Clean in place unit (CIP)
- Chain lift function for modular wide belt conveyors

STAINLESS STEEL CONVEYORS

Chain conveyors

The chain conveyor systems are clean, robust and include a complete range of guide rails, supports and handling functions. The design follows a proactive approach to increase cleanliness, minimizing dirt pockets and maximizing rounded surfaces for better drainage. The highly modular conveyor systems permit easy engineering and simplified assembly and installation.

System information

X85X/Y



85 mm beam width
120 m/min
Max. chain tension 1250 N
Max. item width 400mm
Op. temp. -20 C to +60 C
Chain washer unit
CIP unit

X180X/Y - X300X/Y



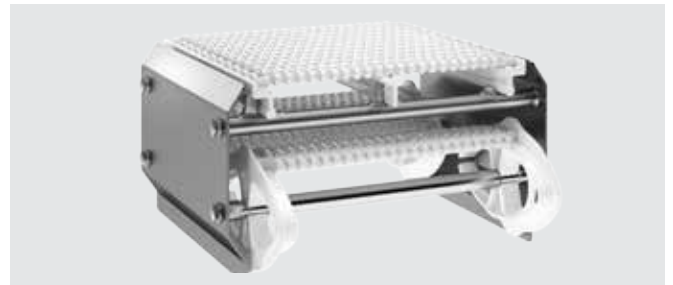
180/300 mm beam width
60 m/min
Max. chain tension 1250 N
Max. item width 400mm
Op. temp. -20 C to +60 C

Modular belt conveyor system

The modular wide belt conveyors are designed according to EHEDG guidelines to fit into demanding primary and secondary packaging applications. It addresses important aspects of today's packing processes: easy to clean, smooth handling of products, safe for operators, robust design, long life, and easy to maintain with a low cost of ownership.

System information

WLX



374/526/678 mm belt width
40 m/min
Max. belt tension 1200 N
Max. item width 400mm
Op. temp. -46 C to +60 C
Chain lifter unit



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Coesia's companies are leaders in the sectors of:

- **Advanced automated machinery and materials**
- **Industrial process solutions**
- **Precision gears**

Coesia's customers are leading players in a broad range of industries, including Consumer Goods, Tobacco, Healthcare, Aerospace, Racing & Automotive and Electronics.



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